

**PROFESSIONAL BAKING ADVISORY COMMITTEE**

**MEETING MINUTES**

**Tuesday November 7 2017 \* 2:30-4:30 p.m.**

**PUB 258C**

**Members Present**; Tim Briare, Westco Bakemark; Haley Smith, Bakery Manager Trifecta Tavern, Chris Frazier, Little T American Baker; and Haley Smith, Trifecta Tavern,

**Members Absent**: Bonnie Brasure, Bleu Door Bakery, Lisa Withers, Food Blogger, Jesse Dodson, New Seasons Central Bakery, Chris Frazier, Baker, Little T American Baker.

**Guests**: Ron Onslow Mayor of Ridgefield, Russell Brent, MillCreek Pub

**Clark College**: Alison Dolder, Professional Baking Department Head & Instructor; Sonia Schell & Melanie Templeman, Baking Techs, Genevieve Howard, Dean of CTE Programs; Cathy Sherick, Associate Director of Instructional Planning & Innovation; Scott Clemens, Career Services

Committee Co-Chair Tim Briare called the meeting to order at 2:32 p.m. and the committee members introduced themselves.

Minutes of the Previous Meeting

*As a quorum was not present, the minutes of May 2 2017 were sent for electronic approval: as of November 15 2017, the minutes are approved.*

Next Meeting Date

The committee will next meet on Tuesday, May 8 2018 at 2:30 pm

Advisory members are needed for the committee, we need to have folks attend meetings so a larger group over-all might be helpful and we can keep quorum low. Cathy will send brochure to everyone with short descriptor of the meetings for recruitment.

Alison will send out additional information on the program.

Office of Instruction Announcements

Welcome back to 2017-18 we are excited to be rolling up our sleeves and delving in to the second year of work of our **Academic plan.**

The new **“Areas of Study”** have been adopted and approved these will provide the framework for organizing the different degree paths for students. The link is [Here](http://www.clark.edu/academics/programs/index.php)

Advisory Committees will begin to see how they fit in to the implementation work of **Pathways**. The goal is to improve rates of completion, transfer and attainment of jobs. The American Association of Community Colleges (ASCC) has developed a model that articulates the implementation process. Advisory members are encouraged to review the model for understanding.

Academic plan Goal 6: *Infuse the study of* ***Power, Privilege and Inequity*** *throughout the curriculum.* Last year advisory members asked why this was happening at Clark. To answer that question, we have been working with the Office of Diversity and Equity to put together some basic information that can help frame the issue for further discussion. Watch for it on meeting agendas.

Clark continues to see enrollment declines, which may have budget impacts. We do not anticipate further program cuts at this time, but cannot rule out the possibility of changes in the future should this trend continue. Your help in letting community members know about the great programs at Clark is appreciated!

As programs are taught out, we have terrific Advisory volunteers we hate to lose. Often we need to infuse current committees with new members, and sometimes new programs are developed that will need new advisory committees. We are working this year on the development of a **Master Advisory Committee** that will help us with three tasks.

1. Visiting current committees to talk to members and get an idea of how things are working.
2. Planning and hosting annual Advisory event.
3. Reporting to the Board of Trustees every year on the great work of Advisory Committees.

Let us know if you are interested by contacting Nic. You can be on two committees, or if you want to step away from your current committee work that is fine too.

We also wanted to thank everyone who was able to attend the **annual recognition** event held on July 13 at the new STEM building. We had beautiful weather, many cold beverages and a great time. We look forward to planning the event next year with our new Master Advisory Committees.

We will be undertaking an updated Ethics training at the Spring advisory meetings.

The annual Clark College Career fair will be held in May. Advisory Committee members will be provided additional information from the career center in upcoming meetings.

Announcements: Baking is ahead of a pathway efforts on campus, as the courses are already aligned and scheduling complete.

Discussion of spring meeting and student profile. Skills and abilities, level of skill on entry. Dean Howard provided some information on math and language skills as contextual to the program.

Equipment and use of by students was discussed, it seems that there are equipment needs due to the numbers of students and the amount of use. Alison and the staff have determined that the purchase of the mill will wait, and it seems more prudent to purchase mixers; with the $10K in funding it is more important to provide for students. Additionally, the Mill would arrive late in the year and then would not be used right away. Faculty have a rolling equipment list that is for five years, the mill will remain on the list.

Vanguard oven injured in the move. Went off to Atlas for repair. Fifteen years old, getting it back and installing it in new space. Purchased new deck oven, Doyan. Vanguard will be sold by the state through surplus. It was a good experience for students to see the equipment failure, e.g. making baguettes, and how to mitigate that.

Flours and grains purchase. Faculty has determined to stay with what is used currently, as staff knows how it all works. Need to have time for research and development with new products. Difficult to manage new flour and new students. Advisory members have insight in to varietals, protein levels etc. Good for students to have consistency of product. Grains sprouting and turning it in to flour, hydration and other issues are crucial. Advisory member forwarded the idea to tour Cedar creek grist mill with students.

Program launch at temporary site: SE former Hewlett Packard site. It was better to start the program up in the small space as there were students who had quit jobs to enter, others had financial aid. Makes the equipment use difficult. Definitely hoping to start here on campus soon. Some students were upset at the beginning but things have calmed down. Alison shows some photos of the site and the group working. A few of the products have been sampled and enjoyed by staff on site.

Some students were part of Savoring Excellence Dinner for the foundation, did an excellent job, going to 9Bar and a coffee purveyor, also New Seasons.

Students will be working through finals week, there was the ability to manage curriculum with stunted term due to moving in, so we took that option. Do not want to cheat students of specific learning outcomes – 14th of December would be last day. The committee did not see a problem with that.

Short discussion of student work, time on the floor, standing, and general effort required is somewhat surprising to students.

Russell Brent has chocolate table / candy table will donate to the program. Glad to have it.

Meeting adjourned with a tour of the new facility.

Prepared by Cathy Sherick