



**Professional Baking -MINUTES**  
**October 29<sup>th</sup>, 2024, at 2:30 PM**  
**Zoom**

**Members Present:** Jesse Dodson, Bakery Consultant/Owner; Joshua Svenhard, Owner; Dana Carpenter, Rebecca Angell, CTE Culinary Arts Teacher

**Guests:**

**Members Absent:** Bonnie Brasure, Owner; Lisa Vasquez, Owner

**Labor Representative:**

**Clark College:** Theo Koupelis, Dean of WPTE & STEM; Alison Dolder, Faculty Lead; Melanie Hendry, Instructor; Elizabeth Flores, Advisory Coordinator; Alex Kison, Career Services

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The meeting began at 2:32 PM

**NEXT MEETING DATE**

The committee will meet next on May 20<sup>th</sup>, 2024, at 2:30 PM.

**MINUTES OF THE PREVIOUS MEETING**

The minutes from the previous meeting on May 21<sup>st</sup>, 2024, were approved.

**ETHICS TRAINING**

Elizabeth conducted the Advisory Committee Ethics Training.

**COLLEGE UPDATES**

Theo shared that the College welcomed Dr. Terry Brown the new Vice President of Instruction.

Theo shared that the College has reached its target enrollment goal.

Theo discussed that the College Received funding for Clean Energy to develop the Advanced Manufacturing program. On November 19<sup>th</sup>, 2024, there will be an unofficial passing of the keys event at Boschma Farms, and doors open for general classes spring of 2025.

**DEPARTMENT UPDATES**

Alison shared that the program is reaching full cohorts.

Melanie shared that she would like to see a summer camp for middle school students to promote the program.

Josh is in favor of the summer camp idea and shared that Pacific Middle School hosts a baking camp, and students expressed great feedback.

Rebecca discussed Fort Vancouver's High School recruitment with middle schoolers and past collaboration with Clark College. Rebecca is in favor of the summer camp.

Dana is in support of the summer camp and potential internship opportunities for Clark College students.

Melanie mentioned there is a potential work-study opportunity for students working at the summer camp.

Alison discussed a potential series for kids that is offered through the program.

## **WORKPLAN**

Alison opened the 2024-25 work plan for discussion and requested committee feedback and input.

### **Curriculum Goals**

Alison shared that the program would like to make it easier for students to receive the certificate as soon as they complete the program.

### **Facilities and Equipment**

Alison discussed the program would like to add a satellite café.

Melanie proposed a space on campus that outside vendors or the program could use for student projects.

Theo encouraged the faculty to look at available spaces and receive an estimate for a potential buildout.

Alison would like to rent out the café spaces on campus for student internship opportunities.

Alison shared that the program is hoping to utilize additional space adjacent to the cake room. The program could potentially increase enrollment with more space.

### **Instructional Quality and Effectiveness Goals**

Alison proposed to make changes to project requirements and outcomes.

Jesse is in favor of the changes to the requirements.

### **Instructional Learning Experiences**

Alison discussed that the program would like to invite more speakers to speak with students.

### **Marketing and Public Relations Goals**

Alison shared that the program needs to increase its marketing efforts and outreach goals.

Alison met with the owner of St. Honore to develop a potential international internship in France.

Alison has reached out to the Oregon Restaurant and Lodging Association. Alison is requested for Oregon high schools with a culinary and baking program for further outreach.

## **ACTION ITEMS**

The program will work on recruiting more advisory committee members.

Elizabeth will conduct the orientation training at the spring meeting.

Professional Baking  
Advisory Committee Meeting  
October 29<sup>th</sup>, 2024

The meeting adjourned at 3:30 PM

Prepared by Elizabeth Flores