Culinary Arts Advisory Committee Meeting Minutes

May 14, 2013
2:30 PM

The following members and guests were present:

Jay Reasner  Pub 500
Tim Born     University Dining Services
Keith Stover SCC, President
Jim Hanson   SCC, Culinary Arts Instructor
Rebecca Hagebak SCC, Cook Supervisor
Jason Forshee Waseca K-High School Food Service
W.C. Sanders SCC, Dean of Academic Affairs - Allied Health, Nursing and Business Technology
Khwankhong Sukhum Best Western Hotel
Renee Retzlaff SCC, Student

Introduction to everyone:
The minutes of the previous meeting were read and approved as printed.

W.C. Sanders, Dean of Academic Affairs, addressed Mr. Hanson’s replacement as either a full or a 1.5 faculty position. This position will be going through a search committee. We will want to have some of the board members on the search committee for the replacement.

Student Culinary Competition

Students from Culinary Arts Department have participated in DECA Culinary Competition for the past 9 years. This year the competition was held in Anaheim, CA and was a 5 day event.

Culinary Arts students say it was a great learning experience, fun, exciting, intense, and great feedback. Culinary had 14 students representing South Central College, with 8 being second year students. Renee suggested that the sauces, stocks and soups course should be in the fall semester rather than the spring semester as to better prepare students for the competition in the spring. She would also like remedial math required for students who score below a standard to improve their case problem presentations.

As suggested by Program Review in 2011-2012 we added a marketing course that will be taught by Shane Narjes during fall/spring semester to help students succeed in the culinary competition.

Recruitment and Enrollment

Currently we have 24 students signed up for fall semester.
Hospitality Division Includes:

Culinary Diploma-55 credits

Culinary Arts Program-69 credits

Restaurant Management Certificate Program-16 credits

We would like to look at night classes, week-end classes, healthy cooking, baking, and short series of classes. Evening classes could also be offered for certification.

Culinary By-Laws

We discussed the Culinary Advisory Committee By-Laws and the importance of the committee to the Culinary Arts Program.

Curriculum Review

South Central College Culinary Arts Program has 69 credits. Other culinary schools: St Paul = 68 credits, Hennepin = 64 credits, Brooklyn Park and Moorhead = 64 credits. The legislature suggests that two year Associate Degrees should be no more that 60 credits, however the advisory committee wants our program to remain at 69 credits as they consider all current courses essential to the market we serve. They stated we have a well-rounded culinary and liberal arts curriculum which allows our students to successfully compete in our job market.

Assessment

The students took a NOTCI Culinary Test at the end of the semester to determine what they learned/retained during the course of the academic year. Mr. Hanson projected an average score of 80%, which was the overall rating with the highest score being 92.1%.

He also projected his Servsafe class score at 80% and the final overall rating was 83.6%

Evaluation

W.C. Sanders thanked Jim Hanson for all his years of service, he was very well respected and he will be missed.

Our goal is to produce well-rounded students who are skilled in their craft and have options for future growth.

Committee members were asked to fill out an advisory evaluation form. The meeting was then adjourned.

Respectfully submitted,

Rebecca Hagebak