Culinary Arts Advisory Committee Meeting Minutes

May 7, 2012
2:30 PM

The following members and guests were present:

Jay Reasner
Pub 500

Darcy Stueber
Pathstone Living

Tim Born
Interlaken Golf Course

Ann Anderson
SCC, Community Relations /Marketing

Keith Stover
SCC, President

Nancy Genelin
SCC, Vice President of Academic Affairs

Brian Wollum
SCC, Associate Director of Admissions and Academic Advising

Jim Hanson
SCC, Culinary Arts Instructor

Rebecca Hagebak
SCC, Cook Supervisor

Autumn Grant
SCC, Culinary Arts Student

Carrie Sullivan
SCC, Culinary Arts Student

Heather Hanson
SCC, Culinary Arts Student

Joy Boerje
SCC, Culinary Arts Student

Mary Ann Felmlee
SCC, Culinary Arts Student

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

Student Culinary Competition

Students from Culinary Arts Department have participated in DECA Culinary Competition for the past 10 years. This year the competition was held in Salt Lake City, Utah and it was a 5 day event.

Culinary Arts students say it was a great learning experience but felt they were not prepared in the marketing aspect of the competition. Mr. Hanson mentioned that the Culinary Program Review done in May suggested adding a marketing course/class to help students compete in the case problem portion...
of the competition. Roberta Moorehouse from the Marketing Department has offered to help develop a 4 to 5 hour class on restaurant marketing for the culinary students.

Recruitment and Enrollment

Brian Wollum stated as of 5/4/12 there is full enrollment for the fall semester.

There are currently 10 people on the waiting list.

Program Review suggests adding ½ to ¾ time pastry certificate program. Student services have received many calls from students indicating they would like to take pastry classes only.

Hospitality Division

Mr. Hanson mentioned that the Division Dean, W.C. Sanders, would like to start a Hospitality Division within his Business Division. The new division would include the Culinary Arts Program, the restructured Restaurant Management Certificate Program, and additional afternoon/evening classes offering bartending classes, viticulture or wine tasting, baking, and specialized cooking. The restructured Restaurant Management Program at present is being developed and should include a sanitation course, cost control, basic cooking, and purchasing classes along with a management and marketing class.

Culinary Arts Advisory Committee By Laws

Rebecca will be the Secretary and Jason Foreshee the Chairman. This will be a 3 year term, while having 2 meetings a year.

Curriculum Review

Mr. Hanson reviewed one of his classes with the members. He stated he enjoys teaching the Introduction to Foodservice course because of the input of guest speakers and the knowledge gained from owners/operators during student field trips to many local foodservices. Mr. Hanson showed some of the field trip forms students are required to complete for each field trip. He mentioned the importance of touring institutional foodservices as there are currently and will continue to be many job opportunities in this area.

Operational plans and Assessment

Mr. Hanson reviewed his operational and assessment plans for the year. His operational plans stressed three areas- 1.) Engage students through service learning, 2.) Foster relationship with other educational institutions, and 3.) Expand business partnership. The assessment plans involved setting learning goals and measuring the goals through performance evaluation and written tests. This year’s evaluation was preparing nutritionally balance meals.
Community Support-Give Back

Mr. Hanson told committee members that this year's class had participated in many community service projects and found the experience to be very rewarding. Jay mentioned that Pub 500 is involved in many service projects throughout the year—Mankato MS Walk, MSU fundraising, Kato House, and others.

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

Respectfully submitted,

Rebecca Hagebak