Summary

February 6, 2019 Culinary Advisory Board Meeting

Attending: Daniel Cano, Laura Jacobo, Milli Owens, Zach Patterson, Jeff Riggs, Kyran Wiley, Janell Zerounian

1. Introduced ourselves

2. Discussed new Culinary Program for certificate and Associates Degree.

* Class topics discussed
* Several felt it would be good to have a culminating meal that the students were fully responsible for planning, producing and serving. This could be incorporated into CULN 223.
* The proposed progression (pre-reqs) for the culinary classes was supported:
  + CULN 221 & NUTR 107 before moving to any other classes
  + Work experience three semesters
  + CULN 223 as an ending semester class
* Work experience becoming more uniform for the first two semesters. These first two semesters would likely be done on campus, primarily in COS Foodservice. A few hours in the semester might be required in the Food Pantry or similar situation to provide students with broad exposure.
* The NUTR 107 is currently taught short-term on Saturdays. With the new program once/week for a full –semester has been suggested. Advantages and disadvantage of both scheduling methods were discussed.
* Associates Degree in nutrition being developed.

3. Equipment Needs

* The new wall-mounted screens (and lack of ceiling hanging TVs) were admired and all agreed it would give more working room in the lab.
* New dishwasher was good. Clear directions for use will be mounted on front.
* Suggestions for equipment to update, more closely match commercial settings and maintain current trends included:
  + Robot coupes (commercial food processors)
  + Smoker(s)
  + Large Hobart mixer
  + Sous Vide
  + Bread Proof Box
  + Various smaller equipment
* A camera over the current demonstration table would be good. It would allow the demonstration to be shown on the wall-mounted screens so the students in the back of the classroom could see better.