Columbia College Hospitality Management

Advisory Committee Meeting Minutes
Thursday, April 15th, 2021
3:00 pm – 5:00 pm

LOCATION

Via Confer Now Zoom

ATTENDEES

Don Dickinson CEC, CCA, AAC, Hospitality Management Coordinator and Instructor, Columbia College

Marcus D. Whisenant, Hospitality Management Instructor, Columbia College

Matt Dunn, Program Director, Rush Creek & Evergreen Lodge

Laureen Campana, Health Services Coordinator/College Nurse, Columbia College

Danny Duffy, Hospitality Management Adjunct Instructor, Columbia College (Vallecito Site)/US Coast Guard

Robert Bannwarth, Hospitality Management Adjunct Instructor, Columbia College

Jason Romano, Hospitality Management Instructional Support Specialist/Adjunct Instructor, Columbia College (program graduate)

Steve Amador, Dean of CTE, Columbia College

Vince Roos, Merced College, Regional Director – Employer Engagement Retail, Hospitality & Tourism Workforce Development

Emily Cowdrey, Riverbank High School, Culinary Arts Teacher/CCAP Adjunct

Gretchen Birtwhistle, Culinary Arts Teacher, Sonora High School

Alissa Folendorf, Culinary Arts Teacher, Brett Hart High School

Karen Seals, Culinary Arts Teacher, Tioga High School

Brent Rodriguez, Culinary Arts Teacher, Stanislas Culinary Arts

Jon Olson, Owner, Food Logic Consulting

Summer Avery, Columbia College Hospitality Student, (Current Student)

Hailey Jane, Columbia College Hospitality Student (Current Student)

Renee Wolff, Columbia College Hospitality Student (Current Culinary Club President)

Shelly Davis, Columbia College Hospitality Student (Current Culinary Club Treasurer)

AGENDA

I. Welcome and Introductions:

    A. Don Dickinson had the members give a brief introduction

II. Columbia College Culinary Club Report:

    A. Renee Wolff said it has been a challenging year with the lockdown.

    B. Shelly Davis said the Culinary Club has about $6,000

III. Curriculum and Current Catalog Offerings:

    A. Don Dickinson spoke about degrees and certificates that can be obtained and how they work. (Showed and slide/doc. with all the classes.)

        1. See attached report

    B. No demand in the areas of Hotel and Restaurant degrees and certificates, going to phase it out.

        1. Summer Avery stated that she feels that the "Hotel" part of the degree is causing the issue. She believes that there is demand for the managerial training, but the specialized hotel coursework is not desired.

        2. Don Dickinson is going to discuss further with the Curriculum Committee and CTE Dean Steve Amador.

            i. Possibly renaming the degree to remove the "Hotel" specifics and add some managerial and leadership content.

IV. Facility Equipment:

    A. Marcus Whisenant spoke about how our additional new equipment has been exceptional in the lab setting. (Espresso machine, Dough Sheeter, Gelato Maker, Vertical Spit, Double Convection Oven, Smoker)

    B. The program has contracted with an outside vendor for kitchen maintenance.

    C. Robert Bannwarth said he would help with getting a Culinary Garden up and running.

V. Student Recruitment:

    A. Marcus Whisenant says we can only do videos for now, but plan to recruit when we can.

    B. Don Dickinson will be recording recruitment videos with a current student (Summer Avery).

    C. The instructors have participated in training of high school culinary instructors who are part of the FCCLA program.

    D. Danny Duffy says more aggressive advertising.

        1. Don says possible social networking.

    E. Danny Duffy also suggested newspaper adds

VI. Graduation & Placement:

    A. Report on degrees and certificates for 19', 20', 21'

        1. See attached report

    B. Hailey Jayne commented that she and other students like the fact that the program emails and posts job openings for the students

C. Don Dickinson mentioned the relatively new position of Mary Watts Program Technician in Student Services working on student/graduate placement

D. Karen Seals stated that there are 3 new resorts coming to Groveland that could employ many students

VII. Externships/Work Experience:

A. Don Dickinson stated that we prefer our students to work where they get paid instead of volunteering when possible.

B. All students have Work Experience as a graduation requirement

C. Most are already working or find work through this course

VIII. Funding Sources:

A. Steve spoke about Covid funding and how it has supplied funds for us.

B. CCAP (College and Career Access Pathways)

C. CCAP was a better direction to go than Articulation, Steve said. Moving forward we have to bring everyone to the table.

IX. Scholarships:

A. Marcus said 4 students received scholarships this semester. Asking committee for any ideas for fund raising for our program scholarships.

B. Shelly Davis spoke about the past Wine Tasting events we used to have and how it introduced her employer.

C. Laureen Campana stated that she missed the Columbia Wine Tasting event that helped recruit and brought together both the college staff and the community.

    1. Don Dickinson replied that the hope is to create a similar event in a more conducive location in the future.

    2. Karen Seals suggested a high-end dinner event or a chili cookoff

D. Jon Olson mentioned about coming out to do tastings.

X. Industry Needs:

A. Multiple members stated the importance for "soft skills" like dependability, work ethic, responsibility and punctuality

XI. ACFEF Standards and Required Knowledge and Skills Competency:

A. All standards are being taught in the courses reported to ACFEF

B. Rethinking the strategy to streamline the classes for the apprenticeship program.

    1. Goal is to reach the minimum number of courses that meet the standards to help students and sites

XII. Examples of Major Suggestions and Results:

A. Forming a culinary club

    1. Renee says the Culinary Club has come a long way.

XIII. Questions/Feedback from the group

A. Alissa Folendorf asked about the college decision to end Articulation and then reversing. She also inquired about CCAP classes as a substitute.

    1. Steve Amador said CCAP was a better direction to go than Articulation but acknowledged that the College may have acted too quickly without feedback

from all involved. The college has reversed the decision for now and will seek more input. He said moving forward we have to bring everyone to the table.

B. Karen Seals asked what CCAP is.
1. Steve Amador responded that it stands for College Career Access Pathways. It allows students to get both high school and college credit by taking one of our courses taught at high school generally by a teacher who works for both entities.
2. Interested teachers were given contact information to both Steve Amador and Michelle Walker to get more details
3. Jon Olson asked if the teachers have the skills and equipment to teach these classes
    i. Don Dickinson responded that the college insures this before entering a CCAP agreement
4. Vince Roos commented that he likes the direction we are headed from his perspective of Regional Director of Employer Engagement Retail, Hospitality & Tourism Workforce Development

C. Karen Seals asked if her students could take a field trip to Columbia College in May
1. Steve Amador replied that we want to be able to offer that but have to follow health (Covid-19) guidelines, and hope to be able to bring students in Fall 21
2. Don Dickinson responded that he will send a video tour and program information to all area high schools with Culinary programs

D. Renee Wolf says that she has been in the program prior to the arrival of the current full time instructors (Don Dickinson & Marcus Whisenant) and that the program has come a long way

Hospitality Management

AS Degrees

Awards

Culinary Arts

Hotel and Restaurant Management

Baking and Pastry Arts

Certificate of Achevement

Culinary Arts

Baking and Pastry Arts

Hotel and Restaurant Management

Hospitality Supervision

Skills Attainment Certificate

Bakery Staff

Bartender

Institutional Cook

Dining Room Staff

Kitchen Staff

Courses	Units	2015-2016	2016-2017
HPMGT 97 Work Experience in Hospitality Management	1 to 4		
HPMGT 102 Introduction to Hospitality Careers	1.5		
HPMGT 104 Hospitality Laws and Regulations	3		
HPMGT 120 Safety and Sanitation	1		
HPMGT 122 Restaurant Math	1		
HPMGT 126 Nutrition for Chefs	2		
HPMGT 128 Kitchen Management	3		
HPMGT 133A Intro to Commercial Food Preparation	3		
HPMGT 133B Commercial Food Preparation	4		
HPMGT 134 Commercial Baking: Beginning	2.5		
HPMGT 136 Dining Room Service and Management I	2		
HPMGT 140 Contemporary International Cuisine	3.5		
HPMGT 141 Restaurant Desserts	2		
HPMGT 142 Garde Manger	3		
HPMGT 143 Advanced Garde Manger	2		
HPMGT 148 Introduction to Wines	2		
HPMGT 190 Hospitality Capstone	1		
Total	41.5 to 44.5		
		0	0
BUSAD 161 Small Business Accounting	4		
COMP 1 Computer Concepts and Information Systems	4		
HPMGT 97 Work Experience in Hospitality Management	1 to 4		
HPMGT 102 Introduction to Hospitality Careers	1.5		
HPMGT 104 Hospitality Laws and Regulations	3		
HPMGT 112 Front Office Management/Hotel Catering	2		
HPMGT 114 Introduction to Maintenance and Housekeeping	1.5		
HPMGT 120 Safety and Sanitation	1		
HPMGT 122 Restaurant Math	1		
HPMGT 128 Kitchen Management	3		
HPMGT 133A Introduction to Commercial Food Preparation	3		
HPMGT 134 Commercial Baking: Beginning	2.5		
HPMGT 136 Dining Room Service and Management I	2		
HPMGT 142 Garde Manger	3		
HPMGT 146 Dining Room Service and Management II	2 to 3.5		
HPMGT 147 Beverage Management	2		
HPMGT 148 Introduction to Wines	2		
HPMGT 190 Hospitality Capstone	1		
Total	39.5 to 44		
HPMGT 97 Work Experience in Hospitality Management	1 to 4		
HPMGT 102 Introduction to Hospitality Careers	1.5		
HPMGT 104 Hospitality Laws and Regulations	3		
HPMGT 120 Safety and Sanitation	1		
HPMGT 122 Restaurant Math	1		
HPMGT 126 Nutrition for Chefs	2		
HPMGT 128 Kitchen Management	3		
HPMGT 133A Intro to Commercial Food Preparation	3		
HPMGT 133B Commercial Food Preparation	4		
HPMGT 134 Commercial Baking: Beginning	2.5		
HPMGT 135 Commercial Baking: Advanced	3		

HPMGT 136 Dining Room Service and Management I	2
HPMGT 141 Restaurant Desserts	2
HPMGT 142 Garde Manger	3
HPMGT 190 Hospitality Capstone	1
Complete one course	
HPMGT 137 Chocolate, Sugar, and Confections	3
HPMGT 138 Specialty Breads and Viennoiserie	3
Complete one course	
HPMGT 146 Dining Room Service and Management II	2 to 3.5
HPMGT 147 Beverage Management	2
HPMGT 148 Introduction to Wines	2
Total	38 to 41
Recommended Additional Courses	
ENTRE 101 Introduction to Entrepreneurship	2
ENTRE 104 Preparing Effective Business Plans	2

HPMGT 97 Work Experience in Hospitality Management	1 to 4
HPMGT 102 Introduction to Hospitality Careers	1.5
HPMGT 104 Hospitality Laws and Regulations	3
HPMGT 120 Safety and Sanitation	1
HPMGT 122 Restaurant Math	1
HPMGT 126 Nutrition for Chefs	2
HPMGT 128 Kitchen Management	3
HPMGT 133A Intro to Commercial Food Preparation	3
HPMGT 133B Commercial Food Preparation	4
HPMGT 134 Commercial Baking: Beginning	2.5
HPMGT 136 Dining Room Service and Management I	2
HPMGT 140 Contemporary International Cuisine	3.5
HPMGT 141 Restaurant Desserts	2
HPMGT 142 Garde Manger	3
HPMGT 143 Advanced Garde Manger	2
HPMGT 148 Introduction to Wines	2
HPMGT 190 Hospitality Capstone	1
Complete 6 Units	
ENTRE 101 Introduction to Entrepreneurship	2
ENTRE 104 Preparing Effective Business Plans	2
HPMGT 146 Dining Room Service and Management II	2 to 3.5
HPMGT 147 Beverage Management	2
Total	43.5 to 46.5

HPMGT 97 Work Experience in Hospitality Management	1 to 4
HPMGT 102 Introduction to Hospitality Careers	1.5
HPMGT 104 Hospitality Laws and Regulations	3
HPMGT 120 Safety and Sanitation	1
HPMGT 122 Restaurant Math	1
HPMGT 126 Nutrition for Chefs	2
HPMGT 128 Kitchen Management	3
HPMGT 133A Intro to Commercial Food Preparation	3
HPMGT 134 Commercial Baking: Beginning	2.5
HPMGT 135 Commercial Baking: Advanced	3
HPMGT 136 Dining Room Service and Management I	2
HPMGT 137 Chocolate, Sugar, and Confections	3
HPMGT 138 Specialty Breads and Viennoiserie	3

HPMGT 141 Restaurant Desserts	2
HPMGT 142 Garde Manger	3
HPMGT 190 Hospitality Capstone	1
Complete one course	
HPMGT 146 Dining Room Service and Management II	2 to 3.5
HPMGT 147 Beverage Management	2
HPMGT 148 Introduction to Wines	2
Total	37 to 41.5
Recommended Additional Courses	
ENTRE 101 Introduction to Entrepreneurship	2
ENTRE 104 Preparing Effective Business Plans	2

BUSAD 161 Small Business Accounting	4
COMP 1 Computer Concepts and Information Systems	4
HPMGT 97 Work Experience in Hospitality Management	1 to 4
HPMGT 102 Introduction to Hospitality Careers	1.5
HPMGT 104 Hospitality Laws and Regulations	3
HPMGT 112 Front Office Management/Hotel Catering	2
HPMGT 114 Introduction to Maintenance and Housekeeping	1.5
HPMGT 120 Safety and Sanitation	1
HPMGT 122 Restaurant Math	1
HPMGT 128 Kitchen Management	3
HPMGT 133A Introduction to Commercial Food Preparation	3
HPMGT 134 Commercial Baking: Beginning	2.5
HPMGT 136 Dining Room Service and Management I	2
HPMGT 142 Garde Manger	3
HPMGT 146 Dining Room Service and Management II	2 to 3.5
HPMGT 147 Beverage Managemen	2
HPMGT 148 Introduction to Wines	2
HPMGT 190 Hospitality Capstone	1
Total	39.5 to 44

HPMGT 102 Introduction to Hospitality Careers	1.5
HPMGT 104 Hospitality Laws and Regulations	3
HPMGT 120 Safety and Sanitation	1
HPMGT 122 Restaurant Math	1
HPMGT 133A Introduction to Commercial Food Preparation	3
HPMGT 134 Commercial Baking: Beginning	2.5

Emphasis - Complete One Concentration

Kitchen Concetration (Complete 2)

HPMGT 128 Kitchen Management	3
HPMGT 140 Contemporary International Cuisine	3.5
HPMGT 142 Garde Manger	3

Hotel and Resturant Concentration (Complete 2)

HPMGT 136 Dining Room Service and Management I	2
HPMGT 146 Dining Room Service and Management II	2-3.5

Baking and Pastry Arts (Complete 2)

HPMGT 135 Commercial Baking: Advanced	3
HPMGT 137 Chocolate, Sugar, and Confections	3
HPMGT 138 Specialty Breads and Viennoiserie	3

Course	Units		
HPMGT 141 Restaurant Desserts	2		
Total	16-18.5		
HPMGT 102 Introduction to Hospitality Careers	1.5		
HPMGT 120 Safety and Sanitation	1		
HPMGT 122 Restaurant Math	1		
HPMGT 134 Commercial Baking: Beginning	2.5		
HPMGT 135 Commercial Baking: Advanced	3		
HPMGT 141 Restaurant Desserts	2		
Total	11		
		4	4
HPMGT 120 Safety and Sanitation	1		
HPMGT 136 Dining Room Service and Management I	2		
HPMGT 147 Beverage Management	2		
Total	5		
HPMGT 120 Safety and Sanitation	1		
HPMGT 130 Survey of Commercial Food Service Operations	3		
HPMGT 134 Commercial Baking: Beginning	2.5		
HPMGT 142 Garde Manger	3		
Total	9.5		
		6	1
HPMGT 102 Introduction to Hospitality Careers	1.5		
HPMGT 120 Safety and Sanitation	1		
HPMGT 122 Restaurant Math	1		
HPMGT 136 Dining Room Service and Management I	2		
HPMGT 146 Dining Room Service and Management II	2-3.5		
Total	7.5-9		
HPMGT 102 Introduction to Hospitality Careers	1.5		
HPMGT 120 Safety and Sanitation	1		
HPMGT 122 Restaurant Math	1		
HPMGT 133A Intro to Commercial Food Preparation	3		
HPMGT 134 Commercial Baking: Beginning	2.5		
HPMGT 142 Garde Manger	3		
Total	12		

2017-2018	2018-2019	2019-2020	2020-2021
			0
0	0	0	0
		0	0

0

0

0

0

		0	0
2	9	1	0
		1	0
1	9	1	0
		0	0

Semester	Type	Name	Degrees
2019CFA	Associate of Science	Baking and Pastry Arts	2
2019CFA	Associate of Science	Baking and Pastry Arts	
2019CFA	Associate of Science	Chef	1
2019CSU	Associate of Science	Dinner Line Cook	2
2019CSU	Associate of Science	Dinner Line Cook	
2019CSU	Associate of Science	Pantry & Dessert Chef	1
2019CSU	Associate of Science	Restaurant Management	2
2019CSU	Associate of Science	Restaurant Management	
2019CSU	Certificate of Achievement	Chef	
2019CSU	Certificate of Achievement	Dinner Line Cook	
2019CSU	Certificate of Achievement	Restaurant Management	
2019CSU	Certificate of Achievement	Restaurant Management	
			8
2020CSP	Associate of Science	Chef	2
2020CSP	Associate of Science	Chef	
2020CSP	Associate of Science	Culinary Arts	2
2020CSP	Associate of Science	Culinary Arts	
2020CSP	Associate of Science	Dinner Line Cook	2
2020CSP	Associate of Science	Dinner Line Cook	
2020CSP	Associate of Science	Hospitality Mgmt: Hotel Management	1
2020CSP	Associate of Science	Pantry & Dessert Chef	2
2020CSP	Associate of Science	Pantry & Dessert Chef	
2020CSP	Certificate of Achievement	Chef	
2020CSP	Certificate of Achievement	Chef	
2020CFA	Certificate of Achievement	Chef	
2020CSP	Certificate of Achievement	Chef	
2020CSU	Certificate of Achievement	Chef	
2020CSP	Certificate of Achievement	Dinner Line Cook	
2020CSP	Certificate of Achievement	Dinner Line Cook	
2020CSU	Certificate of Achievement	Pantry & Dessert Chef	
			9
2021CSP	Associate of Science	Baking and Pastry Arts	5
2021CSP	Associate of Science	Baking and Pastry Arts	
2021CSP	Associate of Science	Baking and Pastry Arts	
2021CSP	Associate of Science	Baking and Pastry Arts	
2021CSP	Associate of Science	Baking and Pastry Arts	
2021CSP	Associate of Science	Culinary Arts	6
2021CSP	Associate of Science	Culinary Arts	
2021CSP	Associate of Science	Culinary Arts	

2021CSP	Associate of Science	Culinary Arts	
2021CSP	Associate of Science	Culinary Arts	
2021CSP	Associate of Science	Culinary Arts	
2021CSP	Associate of Science	Hotel and Restaurant Management	2
2021CSP	Associate of Science	Hotel and Restaurant Management	
2021CSP	Associate of Science	Pantry & Dessert Chef	1
2021CSP	Associate of Science	Restaurant Management	3
2021CSP	Associate of Science	Restaurant Management	
2021CSP	Associate of Science	Restaurant Management	
2021CSP	Certificate of Achievement	Chef	
2021CSP	Certificate of Achievement	Hotel Management	
2021CSP	Certificate of Achievement	Pantry & Dessert Chef	
2021CSP	Certificate of Achievement	Pantry & Dessert Chef	
2021CSP	Certificate of Achievement	Restaurant Management	
2021CSP	Skills Attainment	Baker	
2021CSP	Skills Attainment	Bartender	
2021CSP	Skills Attainment	Bartender	
2021CSP	Skills Attainment	Bartender	
2021CSP	Skills Attainment	Deli Cook and Baker	
2021CSP	Skills Attainment	Deli Cook and Baker	
2021CSP	Skills Attainment	Dining Room Management	
2021CSP	Skills Attainment	Dining Room Management	
2021CSP	Skills Attainment	Dining Room Staff	
2021CSP	Skills Attainment	Dining Room Staff	
2021CSP	Skills Attainment	Dining Room Staff	
2021CSP	Skills Attainment	Safety and Sanitation	
2021CSP	Skills Attainment	Baking for Entrepreneurs	

COA   Skills

1
1
2

4   0 Totals

5

2
1

8   0 Totals

1		
1		
2		
1		
	1	
	3	
	2	
	2	
	3	
	1	
	1	
5	**13**	**Totals**