

RCC Culinary Advisory Committee
Virtual Meeting
Spring 2023
Minutes

Attendees:

I would probably just list who voted.

Miguel A Jaimes, District Sales Manager, US Food

Meeting called to order on Wednesday, May 24, 2023 at 6:39 AM by David Avalos,

Good morning everyone,

Hope you are doing well. I wish to thank you for your continuous support for the RCC Culinary academy and volunteering your time to be on our advisory committee. We apologize for not having meeting this spring, but I will be scheduling one for early fall 2023. If you are new to our committee, we thank you for your support. If you no longer wish to be on our committee please send me a separate email so I can remove you from our list.

Before our meeting in the fall we are currently in need of your immediate approval. An approval from our advisory committee is essential in order for us to move forward.

Please "Reply All" for approvals by Friday, June 2, 2023.

We are seeking your approval on our potentially new Certificate option for Professional Skills of Baking & Pastry Arts? Attached is a quick synopsis (compare/contrast) on what it would look like.

There's also a Credit option, as well as a Non-Credit option for those students that need it. We are looking at a potential start date of Fall 2024. Also, these new certificate options do not include any academic courses besides Food Safety & Sanitation.

We are seeking approval for the following:

New Credit Option (Certificate in Professional Skills of Baking & Pastry Arts), including all 15 new courses (CUL65-74 and CUL80-84) - Please see attachment for more details

- Certificate of Completion in Introduction to Baking & Pastry Skills

- Certificate of Completion in Intermediate Baking & Pastry Skills

- Certificate of Completion in Advanced Baking & Pastry Skills

New Non-Credit Option (Certificate in Professional Skills of Baking & Pastry Arts), including all 15 new courses (CUL865-874 and CUL880-884) - Please see attachment for more details.

- Certificate of Completion in Introduction to Baking & Pastry Skills

- Certificate of Completion in Intermediate Baking & Pastry Skills

- Certificate of Completion in Advanced Baking & Pastry Skills

All of the new courses are broken down by specific subject(s), and include what's already covered in the current program, as well as more skills and techniques that we don't currently have time for.

Here is the vote of the following committee members:

- Miguel A Jaimes, District Sales Manager, US Food - Approved
- Brad Martin, Executive Chef, Riverside Convention Center - Approved
- Jamil Dada, Vice President, Investment Services – Provident Bank – Approved
- Krystle Schenk, Executive Chef, Marriott Riverside at the Convention Center – Approved
-