

Los Angeles Harbor College Culinary Arts Advisory Board

Agenda & Minutes – December 2021

December 21, 2021

Via Zoom: 10:30-11:30am

Attendees:

Lee Blecher (CSULB)

Chef Jon “Mike” Lodi (Ventura Chef’s Association & Ventura Mission)

Kevin Palacios (Villages Cookie Shop and 456 Deli/Bistro)

Brian Reff (Glendale CC)

Ayaz Siddiki (AREAS U.S.) Regional Director of Operations

LAHC: Chef Erik Pastora, Chef Marie Madrid, Chef Byron Razana,

Meeting Recorded by: Meg Morrow, LAHC Culinary Arts

Introductions:

Welcome new and existing advisory board members, faculty, and staff

Culinary Arts Updates:

a. Culinary Arts Labs in person, Needy Wilmington, Rotary Club Wilmington

- a. Chef Erik Pastora provided an update that the LAHC Culinary Arts labs are now being offered in person. Chef explained that it’s hard trying to teach students how to cut, peel and season properly via Zoom. Discussed that it’s one thing to watch a video and try to do it but another to do it hands on in the lab. The LAHC Culinary Arts program is like a full-time job, students attend from 7am to 2pm. Had attrition in the second semester class but first semester had 30 out of 35 students move forward to second semester.
- b. District provided funding to get induction burners and various small equipment so students can socially distance and don’t need to share tools.
- c. Needy Wilmington: cooked 60 turkeys and gave back to Needy Wilmington so they can prepare and distribute Thanksgiving dinners to the community.
- d. Foundation Event: Culinary Arts provided catering for up to 200 people at a fundraiser that the Foundation had. Served prime rib and ham, which attendees loved. Great event overall for the students and attendees.

b. Hospitality Management A.S.T. (Please see attachment to review proposed curriculum)

- a. Committee members were provided copies of curriculum for comment. Chef Pastora pointed out that the AST has been submitted to State Chancellor’s Office and is awaiting approval. Chef thanks Dr. Blecher from CSULB for all his feedback on the classes for the AST. Chef is looking forward to launching the program in the Fall 2022 and having students transfer to CSULB in the future.

c. Review Professional Baking Proposal. It will be submitted by 2022. Please give comments regarding careers, student learning outcomes, catalog description and what can be added or omitted to improve the baking curriculum (please see attached).

- a. Advisory members received Professional Baking and Advanced Baking proposals for review. Chef provided an overview of the mission statement, goals and vision statement for the baking program. Discussed the goal of the program is to prepare students for entry level baking/pastry positions with opportunities later to advance to head baker or pastry chef.

- b. Students will learn about the functions of ingredients, bakers percentage; method preparation; yeast quick breads; pies, cakes pastries or physical breads hot and cold; chocolate, sugar and showpieces, recipe costing, retail bakers, management and sanitation skills.
- c. Chef Pastora and Chef Marie went over Student Learning Outcomes and will be modifying. They presented the following courses as curriculum for a Certificate of Achievement in Professional Baking and Pastry Arts:
 - Principals of Baking Skills
 - Professional Baking Artisans and Breads
 - Breads of the World
 - Chocolates and Confections
 - Decorations and Showpieces
 - Specialty Cakes
 - Dining Room & Beverage Management
 - Hospitality Cost Control
- d. It was pointed out that one of the classes from the Hospitality Management AST is being added so students understand the importance of cost control. Advisory member Siddiki pointed out the importance that students understand how to cost out a recipe. There was a discussion around the importance of knowing costs since it affects the bottom line. It was suggested to highlight in the courses and maybe when it is offered to have a project focus on costing out a cake recipe.
- e. Advisory member Brian Reff asked if the 36 units was just a certificate or would be associates as well. There was a confirmation for both. Members discussed that students should be sure to complete in no more than four semesters. So, if an associates is created, then less core classes will need to be in the degree. Chef Marie said she would take that into consideration.
- f. Equipment for baking program: suggested to have a rotating rack oven;

Topics of Discussion:

- 1) **In order for our students to be job ready in the culinary and hospitality sector, what skills are needed to meet the industry standards during these challenging times?**
 - Communication is key – people need to know how to communicate with each other in the kitchen. These days people are constantly on their phones and there’s an “all about me” perception.
 - Teamwork – very important in the kitchen as well
 - Internships – have students go for 6 hours on Saturday/Sunday when they aren’t in class so they can get hands one experience and training.
 - Chef Erik noted that internships/externships was brought up in the last advisory and there will likely be a change to current curriculum to incorporate an internship class into the last semester. Allows students to get their “foot in the door” for a potential job.
- 2) Do you believe a certificate in Hospitality Management is necessary for the job market?
 - Consensus is yes, it is important to have a certificate in Hospitality Management and make it stackable so students can achieve as they progress.

- 3) To keep our program relevant, can you identify which major trends and issues are driving the industry?
 - Need to pay people more money in the industry was discussed.
 - Due to COVID some of the trends like plant based and recycle this and that have been put aside since people are looking more at costs.
 - Simplifying menus to get food out. Being more creative with plating since shortage of cooks and pairing down of serving sizes due to supply shortages.
 - Social media advertisements, using Influencers.
 - 4) To modernize our curriculum, which new technologies, methodologies and/or equipment will provide our students with the skills needed to secure higher paying jobs?
 - Students need better computer skills.
 - It was asked if the program has CV or vacuum sealers.
 - Chef Erik pointed out that they could show the students how molecular gastronomy works.
 - 5) To keep the motivational interest in the current hospitality sector, what is the industry doing to prevent attrition?
 - It was noted that the industry needs to adjust hours.
 - Emphasize “instant gratification” of learning how to cook.
 - It was suggested the Culinary program reach out to Sophomores and Juniors at the local high schools.
 - Promotion on social media like Tik Tok. Have students record what they make and post on Tik Tok to get word out about the program.
 - Invite the community to the Bistro to eat – something Juanita Naranjo did well.
 - 6) Public comments from Advisory Board Members
 - Discussion about importance of Social Media, Tik Tok and how people have learned to cook by watching videos on their phones.
 - Chef announced that there would be a Memorial in honor to Chef Gio coming soon.
- Meeting adjourned.