Long Beach City College

Culinary Arts and Baking & Pastry Arts – Advisory Committee

August 20, 2019

Location: Bistro

Attendees: Haley Nguyen, Department Head, Culinary Arts Department, Long Beach City College

Tarit Tanjasiri, Crema Artisian Bakers

Dr. Lee Blecher, Hospitality Management, Cal State Long Beach

Elise and Marcos Benavidez, Elise’s Tea Room

Bill Yee, ACF VP Chefs de Cuisine Association of California

Romeo Garcia, Romeo Chocolates

Rudy Alvarez, Catalina Island Company

Peter Anderson

Pierre Juès, Professor of Culinary Arts, Long Beach City College

Chris Young, Assistant Professor of Culinary Arts, Long Beach City College

Eric Cohen, Adjunct Instructor, Long Beach City College

Janine Ruozi, Adjunct Instructor, Long Beach City College

Gene Carbonaro, Dean, School of Career and Technical Education, Long Beach City College

Dana Friez, College Advancement & Economic Development, Long Beach City College

Maria Andrade-Hernandez, Workforce Development Training Coordinator, Long Beach City College

Sean Foley, Job Development Coordinator, Long Beach City College

Tom To, Counselor, Long Beach City College

Jill Birdwell, Academic Administrative Assistant, Long Beach City College

**Welcome and Introductions:** Gene made opening remarks. Chef Haley Nguyen welcomed members of the Advisory Committee at 9:15 am. Committee members introduced themselves to the other committee members.

# Discussion of Certificate of Achievement – Culinary Arts:

1. CULAR 10 - Introduction to the Hospitality– New Class
2. CULAR 20 – App. Food Serv. Sanit in Hotel/Rstr. Mgmt.–   
   Reduced unit from 3 to 2 Rationale – To align with industry requirement
3. CULAR 202 - Intro to Culinary Skills & Principles-   
   Reduction in units to 4 units
4. CULAR 211- Intermed. Culinary Skills & Principles-   
   Reduce units from 4.5 to 3 Rationale – Increase the urgency students need in the kitchen
5. CULAR 222A - Restaurant Operations
6. CULAR 222B - Restaurant Practicum
7. CULAR 230 - Baking & Pastry Skills for CULAR students (Basic baking)
8. CULAR 215 - Buffet and Catering-   
   Increasing units to 2 units

Marcos: Making sure students have experience with menu development; working with gluten free, vegan, etc.

Tarit: Course content of Cular 202:

Haley: Knife skills, vegetables, mother sauces, meat and seafood. Intermediate focused more on meat, seafood, appetizers, sausages, free-form sauces and vinaigrettes.

Romeo: Do they rotate positions?

Haley: Students rotate positions within the bistro: Front of House and Back of House

Marcos: Discussing that students need interaction with difficult customers

Dr. Blecher: How long does it take for students to receive the certificate?

Haley: For the new certificate, it would take students 2 semesters with one class in summer.

Bill Yee: How many in the certificate and how many in associates?

Haley: Most receive the certificate but we encourage them to continue with the associate degree program.

Gene: They can achieve the certificate of achievement and then continue on with the associates degree.

Bill: Certificate of completion sounds better. Can this be changed?

Gene: No, they are set in names. Certificate of Completion is for noncredit

Bill: How many students go onto to a 4-year degree?

Tom: We don’t know. We don’t have a transfer degree yet.

Gene: We attempt to track them down through Strong Workforce

Dr. Blecher: Asking about 2 column Certificate of Achievement for Culinary Arts

Board members discussed the Intro to Hospitality class as being a class for career exploration, what different careers they can use this certificate for. The members also discussed CULAR 202 and CULAR 211 that there needs to be a sense of urgency in the kitchen, moving things along and keeping the students on their toes as if they are working in the industry. Discussed how 215 used to be an elective, the modification will give the students more skills. There was some discussion of the need to push internship/work study for Culinary students that is more realistic.

**Vote to Approve the Certificate of Achievement – Culinary Arts**

**Motion:** Romeo Garcia, Romeo Chocolates

**Second:** Bill Yee, ACF VP Chefs de Cuisine Association of California

Motion unanimously approved by those in attendance.

# Discussion of A.S. Degree – Culinary Arts: Courses in the Certificate of Achievement with the additions of the following CULAR 30, CULAR 225 AND 5-6 units of electives

1. CULAR 30 - Hospitality Cost Control– New Class
2. CULAR 218- World Cuisines: Asian-
3. CULAR 219- World Cuisines: Mediterranean-
4. CULAR 225- Product and Menu Development-
5. CULAR 216- World Cuisines: American Regional
6. Additional 19 units of GE- New Requirement

There was a lot of discussion about cost control and waste management. There was also a discussion on metrics/conversions and how the student’s skills will improve with better knowledge of Culinary math (Baker’s math).

Tarit: Baking students and their ability to work with both US and Metric measurements

Pierre: We work on it in every class. Both measurements and scaling

Dr. Blecher: Glad to see Cular 30: Cost Control for Hospitality. It can transfer to a 4-year college. Calling it Hospitality Food Service Cost Control?

**Vote to Approve A.S Degree – Culinary Arts**

**Motion:** Elise Benavidez, of Elise Tea House

**Second:** Dr. Lee Blecher, Cal State Long Beach Hospitality Management

Motion unanimously approved by those in attendance.

**Vote on New/Modified Courses – Culinary Arts**

**Motion:** Marco Benavidez, Chief of Elise Tea House

**Second:** Bill Yee, ACF VP Chefs de Cuisine Association of California

Motion unanimously approved by those in attendance.

# Discussion of A.S. Degree for Transfer- Culinary Arts:

1. CULAR 10 – Required for transfer
2. CULAR 20 – Required for transfer
3. CULAR 30 – Required for transfer
4. CULAR 40 – Required for transfer
5. CULAR 202 – Required for transfer

Haley: New classes: Cular 40 – Hospitality Law and Cular 50 – Food and Beverage Management, proposed for the future

Rationale: These classes can be used for transfer to a 4 year college for Hospitality Management. These classes are relevant to culinary major. Each course is 3 units each

Haley: We would like to articulate Cular 202 with CSU as one of the lower division courses

Dr. Blecher: It needs to meet the Transfer Model Curriculum

Haley: Cular 202 has similar content to the CID.

Tom: Cular 202 needs to articulate with multiple schools

Haley: Cular 202 reduce units will be in alignment with CID

Discussion of the Hospitality Management Degree. There was a lot of discussion about transfer level courses and how courses are created that are able to transfer for students who want to continue their education at a 4-year University.

**Vote to Approve the A.S. Degree for Transfer for Hospitality Management**

**Motion:** Elise Benavidez, from Elise’s Tea Room

**Second:** Dr. Blecher, Cal State Long Beach Hospitality Management

Motion unanimously approved by those in attendance.

# Baking & Pastry Program Discussion:

1. Certificate of Achievement
   * CULAR 10- Intro to Hospitality
   * CULAR 20- App. Food Serv. Sanit in Hotel/Rstr. Mgmt.
   * CULAR 241- Intro to Baking & Pastry Skills
   * CULAR 242- Intermed. Baking & Pastry Skills
   * CULAR 243A- Advanced Bakery Operations
   * CULAR 243B- Advanced Bakery Practicum
   * CULAR 250- Culinary Skills for Baking Students
   * Can take CULAR 241 and 242 at the same time.

**Vote to Approve the Certificate of Achievement in Baking & Pastry**

**Motion:** Romeo Garcia, Romeo Chocolates

**Second:** Sean Foley, Job Development Coordinator

Motion unanimously approved by those in attendance.

There was discussion about changing the names of the classes CULAR 241 and 242.

Pierre: Cular 241 and Cular 242 can be taken at the same time. This way students can complete the certificate in a year.

Tarit: Confusion on Intermediate to Baking name, change to Pastry Skills so there is no confusion.

It was agreed upon: CULAR 241 will be changed to Baking Skills & Principles and CULAR 242 will be changed to Pastry Skills & Principles.

**Vote to Approve the Name Change for CULAR 241 and CULAR 242**

**Motion:** Marcos from Elise’s Tea Room

**Second:** Tarit from Crema Artisan

Motion unanimously approved by those in attendance

Pierre: Asked members on reducing unit for Cular 247 from 3 to 1.5

Discussion on how the reduce lab hours is sufficient for students to practice their skill.

Tarit: Baking needs more time to practice but this is sufficient for Cular 247

**Vote to Reduce Units for course CULAR 247 from 3 to 1.5 units**

**Motion:** Elise Benavidez, from Elise’s Tea Room

**Second:** Romeo Garcia, Romeo Chocolates

Motion unanimously approved by those in attendance

# Baking & Pastry Program Discussion:

1. Associate Degree – Reduced to 32.5 Units
   * CULAR 10- Intro to Hospitality
   * CULAR 20- App. Food Serv. Sanit in Hotel/Rstr. Mgmt.
   * CULAR 241- Intro to Baking & Pastry Skills
   * CULAR 258- Artisan Breads
   * CULAR 259- Viennese Pastries
   * CULAR 242- Intermed. Baking & Pastry Skills
   * CULAR 246- Specialty Cakes & French Pastries
   * CULAR 247- Cake Decorating
   * CULAR 243A- Advanced Bakery Operations
   * CULAR 243B- Advanced Bakery Practicum
   * CULAR 250- Culinary Skills for Baking Students
   * Plus 1.5 Elective Units (1 course) from the following:
     + CULAR 253- Chocolate, Sugar, and Confections
     + CULAR 255- Plated Desserts
     + CULAR 256- Holiday Desserts

**Vote to Approve the A.S. Degree for Baking & Pastry**

**Motion:** Elise Benavidez, from Elise’s Tea Room

**Second:** Dr. Blecher, Cal State Long Beach Hospitality Management

Motion unanimously approved by those in attendance

Everyone that was in attendance agreed that the students need to have more realistic training for the fast-paced Food Service Industry. The industry members agreed that students need more skills and to move with a purpose in the kitchen.

Meeting adjourned at 1130 hours.