

CE Program Advisory Committee Meeting Food Service Management

April 27, 2022

Zoom Virtual Meeting Room
Meeting Convened at 9:00 a.m.
Meeting Adjourned at 10:24 a.m.
Facilitator: Alexandra Yates

<u>COMMITTEE MEMBERS</u>	<u>EX-OFFICIO</u>
<p>Joe Bonafede, Fieldstone Foods Bill Bracken, Founder & Culinary Director, Bracken's Kitchen Gina Christian, Food Service Technical Specialist, SoCal Gas Company Phuc Do, Territory Manager, EcoLab Felippe Esteves, Founder, Unbuntu Restaurant Thad Foret, Owner, Foretti's Pirozzi Mike Learakos, Executive Director, Waste Not OC Coalition Chris Martinez, General Manager, Saint and Second Jenny Rosoff, President, Village Green Foods Jaren Singh, National Portfolio Manager, Nolet Spirits USA, Kettle and Vodka Abigail Thompson, Director of Talent Selection, BJ's Selection</p>	<p>Eric Cohen, Faculty, OCC Christiaan Desmond, Dean, CHS Elaine Devlin, Staff Assistant, Career Education, OCC Sheila Dufresne, Regional Director, Employer Engagement, RHT, OCC Rachel Lambright, Student Rep., OCC Andrea Lane, Counselor, OCC Verna Leahy, Faculty, OCC Jasmine Nguyen, Staff, Food Services, OCC Thomas Selzer, General Manager, Food Services, OCC Amy Wilson, Faculty, OCC Alexandra Yates, FSM Program Chair, OCC</p>

ADVISORY COMMITTEE MEETING SUMMARY

1. Welcome & Introductions

- Committee members introduced themselves and confirmed their respective titles and roles at their respective companies.
- Alexandra Yates reviewed the role and responsibilities of advisory meetings as follows:
 - Review and access the structure, program-level outcomes and curriculum of the Food Service Management Program;
 - Ratify and recommend changes to program structure, PSLOs and curriculum so that the program and curriculum align to stated occupational outcomes and industry needs and requirements.
 - Make recommendations for program improvement.

2. Review and Reaffirmation of Existing Certificates and Degrees

- The committee reviewed and reaffirmed the existing certificate:
 - Catering, Certificate of Achievement
 - Restaurant Supervision, Certificate of Achievement
- The committee will be updating the certificates in the recent future along with the PLOs.

3. Program Outcome Data

- **Review and ratification of Program Level Outcomes (PLOs)** The committee reviewed and ratified the PLOs below:
 - Catering: The outcome of the program is to prepare students for professional positions within the industry and to provide the foundation skills for owning and operating their own catering business. Meets the needs of the local catering Community.
 - Restaurant Supervision: Prepare students for entry-level employment as competent Food Service supervisors and meet the needs of the local hospitality/food-service industry.
- **Biennial Program Review (BR) (Attachment)**
 - The committee ratified the job occupations/titles on the BR “as is.”
 - The committee felt the wages listed on the second chart of the BR for the 25th percentile were low for first-line supervisors of food preparation and serving workers.
 - The committee members believe the wages for the 25th percentile to be \$14-15.

- **Employment Outcome Data**

- Institution Set Standard

Program	Institution Set Standard (%)	Placement Rate (%)		
		2017	2018	2019
Restaurant / Restaurant Supervision / Catering	75%	84.85	82.76	100.00

- **Perkins Program Core Indicators (Attachment)**
 - The program indicators suggest that the program is meeting the needs of the sub-group looked at on the indicator. There are a lot of N/Rs on the charts that may indicate a problem with the collection of the data.

4. **Review and Ratification of Last Advisory Committee Recommendations**

- Last Meeting Date: March 23, 2021
- The committee reviewed and ratified notes from last committee meeting.
- Reviewed progress of recommendations:
 - New course, Food History, coming out in the fall
 - Working on offering some recreational community fun food classes like they do at Sur la Table
 - Lots of programs that we partner with and will continue to partner with.
 - Non-profits to work with food insecurity
 - Food and Nutrition
 - Baking and Pastry
 - Food Pantry
 - OC Register featured that the EPA recognized the Recovery Kitchen Program as the 2022 national recipients for Education and Outreach for the program and its curriculum base towards it. The program is endorsed by our District Board of Trustees and our Chancellor.
 - Curriculum geared towards:
 - Food
 - Food Insecurity
 - Food Recovering
 - Sustainable Food Management

5. **New Curriculum and/or Program Proposals**

- Doing a big update to the program
 - Undergoing a name change to Food and Beverage Management from Food Service Management. Paperwork will be done by September.
 - Sustainable Food Systems Course – Fall 2022- approved
 - Introduction to Wines Course – Spring 2023- approved

- Food Law and Policy – Spring 2023- approved and includes international law and policy
- Adding more certificates to the new catalog. They are approved or in the process of being approved.
 - Food and Beverage Mgmt. Program and Certificate – 2023 Catalog
 - Sustainable Food Management Certificate – 2023 Catalog
 - Bar and Beverage Management Certificate – 2023 Catalog
 - Fermentation Management (cross listed with Food Science) – 2025 Catalog

6. Work-Based Learning Opportunities

- Overview of existing work-based learning elements of program and gaps or needs
 - Partnering with mentors such as Big Brothers and Sisters which help students from falling between the cracks and give students an understanding of the ins and outs of the program.
 - Having Bio-tech partners and hoping to build an apprenticeship program
 - Building a longer apprenticeship to build an employee pool
- Advisor recommendations and referrals for new internships or apprenticeship opportunities
 - Find a way for people to encourage students to want to stay in the industry during internships and apprenticeships.
 - Build a positive culture in the industry. The community can remind students of the respect people have in the industry for chefs and the ability to move upward in the industry.

7. Industry Update & Employment Trends

- Emerging technologies and industry developments impacting instructional programs
 - Technology is assisting in making products and providing service.
- **Industry** hiring practices and trends.
 - Staffing is costing more.
 - Hard to find employees across the board
 - Supply chain issues
 - Distribution costs have gone up but distributors have to keep prices the same.
 - Hospitality and industry employees are falling further into poverty.
 - Consumers are not willing to pay more since we don't put value on food.
 - Dip in the talent pool

8. Summary of Committee Recommendations

- Reaffirmation of all existing program certificates and degrees
 - Catering, Certificate of Achievement
 - Supervision, Certificate of Achievement
- New or Revised Curriculum/Classes or Program Structure
 - Doing a big update in our program- Undergoing a name change to Food and Beverage Management from Food Service Management. Paperwork will be done by September.
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 - Catering Management

- New Equipment/Technology
 - The committee reaffirmed the purchase of the following items:
 - A water filtration system
 - POS system and any other hardware and software needed for the program
 - Beverage equipment for bar and beverage program
 - Any equipment needed for the program to upgrade and maintain it.
- Other recommendations for program improvement

9. Closing Remarks

Don't hesitate to reach out Alexandra Yates at ayates10@occ.cccd.edu or Eric Cohen at scohen17@occ.cccd.edu if you have any suggestions for the program. Alexandra Yates thanked everyone for their time and support for making our program what it is!