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| **Nutrition, Hospitality & Culinary Arts Advisory Committee Minutes** | | |
| October 17, 2018 @ 5:00pm – 6:30pm Room 2758 | | |

Committee Description: The Nutrition and Culinary Arts Advisory Committee meets to enhance students’ academic experience and support the employment needs of local organizations and businesses.

Committee Initiatives: To provide information to the community and to receive feedback for program currency and improvement.

Committee Members Present**: Cuesta College**: Cherie Moore, Elisabeth DeSwart, Rosanne Field, Corinne Kohlen, Caryn Coffman

**Community Members:** Brian Parks (Blue Mango Management), Dan Berkeland (Back Porch Bakery), Mike Anderson (California Conservation Corps), Tricia Williams (Healthy Inspirations), Veronica Dailey (Dailey Foods), Mike Foley (Chef’s Table Catering)

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| **AGENDA ITEMS** | **WHO** | **TIME** | **INTENT** | **ACCJC Standard and/or Institutional Goal/Objective** |
| 1. Welcome & Introductions | Cherie/All | 10 min | Information |  |
| 2. Approval of Agenda | Cherie | 5 min | Approved | **Standard IV A**:  Decision-Making Roles and Processes |
| 3. Departmental & College Updates,   * Degrees, and Certificates * Dual Enrollment (Arroyo Grande, Paso Robles & San Luis Obispo High Schools) * California Men’s Colony * California Conservation Corps * Nutrition ADT & Certificate (Nutrition Education/Coaching) * Culinary Arts Expansion * Culinary Arts & Hospitality Certificates | Cherie/Lisi/Rosanne | 15 min | Approved | **Standard IV A:**  Decision-Making Roles and Processes |
| 4. Approval of CTE Fund Requests:   * Marketing - (Nutrition, Culinary & Hospitality) * DVD’s, Reference Materials * Conferences - (Nutrition, Culinary & Hospitality) * Equipment – (Culinary Arts) | Cherie | 5 min | Approved | **Standard 1:**  **Mission, Academic Quality & Institutional Effectiveness**  **Institutional Objective 2.2**:  Increase the local high school capture rate by 2% annually. |
| 5. Advisory Committee Feedback on New Ideas:  Nutrition Classes:   * Nutrition Coaching and Education (for NEAT program and Nutrition Majors) * Examining Nutritional Research and Claims (latest research/latest fads) * Disease Prevention and Longevity (deactivate NUTR 220 Gerontology)   Culinary Classes:   * Baking Part 2 (for HOSP ADT as well) 2 units * Food Safety (for HOSP ADT as well) – 2 units * Garde Manger – 1 unit * International Cuisine – 1 unit * Plant-based Cuisine – 1 unit * Catering – 1 unit * Food Production – 1 unit   *(These would be added with CUL 210, 220 and 225 for a 16 unit certificate)* | Cherie | 5 min | Information | **Institutional Objective 1.1**:  Increase the percentage of transfer‐directed students who are transfer prepared by 2% annually.  **Institutional Objective 1.2:**  Increase the percentage of degree‐ or certificate‐ directed students who complete degrees or certificates by 2% annually.  **Institutional Objective 1.3**:  Increase successful completions in distance education courses by 2% annually. |
| 6. Advisory Topics and Community Updates  *(please answer the below questions and provide a brief overview of your business/organization –*  *Please* *limit to 5 minutes)*   * Do you have an internship program?   Restaurants and hotels would both like to have paid internships.   * Are there major deficits (knowledge, soft skills) you see in employees that we could address in our courses?  1. Math skills & Baker’s Math (metric to standard) 2. Computer skills – spreadsheets 3. Personality Tests 4. Real world experience 5. Willingness to learn 6. Attitude 7. Willingness to work weekends and holidays 8. Interview skills  * Over the next few years what is the prospect of your program hiring new employees?   Would to like to have student interns with the intent to hire at the end of the internship.   * Advisory Committee Suggestions:  1. Food Psychology Course 2. Gut Health Course (Biome) 3. Food Allergies Course 4. Pixer Software | Advisory Members | 30 min | Discussion | **Institutional Objective 5.1:**  Strengthen the partnership with local K‐12 instructional administrators and faculty to improve incoming high school student success.  **Institutional Objective 5.2:**  Strengthen partnerships with regional universities to improve student transfer rates.  **Standard IV A:**  Decision-Making Roles and Processes |
| 7. Next Meeting | Cherie |  | Fall 2019 - TBA |  |
| ***Thank you for supporting Nutrition, Culinary Arts, and Hospitality at Cuesta College!*** | | | | |