

San Diego Mesa College
 Culinary Arts/Culinary Management
 Advisory committee virtual vote
 Date: 07/06/2021
 Virtual Vote 07/06/2021 – 07/12/2021
 Associate Professor Tonya Whitfield

Members/Affiliation

Mark Schmitt	Executive chef Trust Restaurant Group
Ricardo Santana	ACF & CDCEF board member
Daniel Sanchez	Executive Sous Chef Born & Raised
Bernadette Chaplin	Personal chef
Chanel Williams	Executive Chef Breakfast Bitch
Collin Wickman	Sous Chef Hiramama
Kevin Templeton	Owner Executive Chef Verant Group
Don Williamson	President CDCEF
Kristina Sovacool	Escondido High school Culinary

Mesa Culinary Arts/Management reorganization & new certificate in Meat & Seafood Processing

Opening Statement: The Mesa Culinary Arts/Management program has reorganized, revised, and created new classes that are relevant to current industry needs and trends. The program courses were all 16-week classes. As we experienced classes through the Covid lens, we realized that our program was not meeting the student needs. Moreover, we were not meeting the needs of new prospective students for the new working climate. Below you will find some courses have been revised or split into two or more smaller hyper-focused sections, new courses developed that would be shared in the current certificate/degree program and new specialized certificate. This survey is to ensure our partners and advisors agree with the upcoming changes.

****Revisions in units**

1. CACM 101 Sanitation 3 units & revised to CACM 102 2 units reduced weeks to two 8-week sessions
2. CACM 201 Gourmet reduced in units and weeks from 3 unit to 2unit lab; course is too long, and time could be used in another course.

****Revision in units & Split**

1. CACM 105 Food Theory 3 units revised to CACM 106 2.5 units dedicated to food theory history with kitchen organization in a new separate class (105 split into 103 & 106) see 103 description below in new courses.

****Courses split into smaller courses –**

1. CACM 131 – split to become new CACM 133 A & B without overall unit change; A-Modern breakfast service and B-Lunch menu preparation
2. CACM 205 – split to become new CACM 206 A, B & C with increase from 3 to 4.5-unit total

****New Courses -**

1. CACM 103 – covers material removed from various courses; kitchen organization, mise en place, history.
2. CACM 122 A, B – covers two subject matters that are related but need to be instructed separately; A-Restaurant & Catering operations, B- art of menu creation.
3. CACM 132 A, B & C – covers material removed from various courses and strengthens meat, poultry & seafood identification, and processing; A-Meat, Seafood & Poultry lecture class, B-Meat identification & processing demonstration class, C- Seafood identification & processing demonstration class

****New Meat & Seafood Processing certificate -**

Five of the certificate courses are part of the CACM AS & CA curriculum. We are adding three new courses in advanced techniques in meat butchery, seafood fabrication and preservation.

Existing classes - CACM 102, 132 A,B,C and 206 A

New courses

1. CACM 218 - Seafood fabrication whole fish lab
2. CACM 220 Meat Butchery whole animal lab
3. Preservation of meat lab - ageing, curing, and smoking lab

Agenda Topics: Virtual Vote 07/06/2021 – 07/12/2021

Vote: 100% Recommended by advisory committee

1. CACM 101 changed to CACM 102 (reduced weeks and units)

Notes: CACM 101 Sanitation 3 units & revised to CACM 102 2 units reduced weeks to two 8-week sessions

Vote: 88.9% Recommended by advisory committee

2. CACM 105 split into CACM 103 and 106 (split into history & organization and dedicated food theory)

Notes: CACM 105 Food Theory 3 units revised to CACM 106 2.5 units dedicated to food theory history with kitchen organization in a new separate class (105 split into 103 & 106) see 103 descriptions below in new courses. CACM 103 – covers material removed from various courses; kitchen organization, mise en place, history.

One committee member had not understood the course changes. I had a one-on-one conversation with Chef Daniel on the reasons for the changes. A transcript of the conversation is available if needed.

Vote: 88.9% Recommended by advisory committee

3. CACM 120 changed to CACM 122 A,B (split into Restaurant & catering operations and Menu creation)

Notes: CACM 122 A, B – covers two subject matters that are related but need to be instructed separately; A-Restaurant & Catering operations, B- art of menu creation.

Vote: 100% Recommended by advisory committee

4. CACM 130 changed to CACM 132 A, B, C (added courses dedicated in meat, seafood & poultry)

Notes: CACM 132 A, B & C – covers material removed from various courses and strengthens meat, poultry & seafood identification, and processing; A-Meat, Seafood & Poultry lecture class, B-Meat identification & processing demonstration class, C- Seafood identification & processing demonstration class

Vote: 100% Recommended by advisory committee

5. CACM 131 into CACM 133 A Modern breakfast service & 133 B Lunch menu preparation (split for content clarity)

Notes: CACM 131 – split to become new CACM 133 A & B without overall unit change; A-Modern breakfast service and B-Lunch menu preparation.

Vote: 100% Recommended by advisory committee

6. CACM 201 changed to CACM 202 (unit change)

Notes: CACM 201 Gourmet reduced in units and weeks from 3 unit to 2unit lab; course is too long, and time could be used in another course.

Vote: 100% Recommended by advisory committee

7. CACM 205 split into CACM 206 A, B, C (Garde manger split into smaller segments w/ one class being used in the new certificate and addition unit added)

Notes: CACM 205 – split to become new CACM 206 A, B & C with increase from 3 to 4.5-unit total

Vote: 100% Recommended by advisory committee

8. New Lab classes for new Meat & Seafood Processing certificate

Notes: Five of the certificate courses are part of the CACM AS & CA curriculum. We are adding three new courses in advanced techniques in meat butchery, seafood fabrication and preservation.

Existing classes - CACM 102, 132 A, B, C and 206 A

New courses- CACM 218 - Seafood fabrication whole fish lab, CACM 220 Meat Butchery whole animal lab, Preservation of meat lab - ageing, curing, and smoking lab.