



FALL 2023

BUSINESS ADMINISTRATION AND

CULINARY ARTS AND HOSPITALITY MANAGEMENT (CAHM)

ADVISORY MEETING MINUTES

Thursday, September 28th, 12:00-12:55 pm on Zoom

Link: <https://pasadena-edu.zoom.us/j/86492373032>

Guests / Advisory Members:

- Mr. David A. London, CEO, ACG-Training Management Consulting Inc.
- Ms. Kat Shaffer, Food and Beverage Consultant
- Mr. Riki Nanno, Foodservice Equipment Technologist, Socal Gas

PCC Team:

- Dr. Kimberly Shediak, Assistant Professor of Business
- Professor Dan Raddon, Assistant Professor of Business (default chair of meeting)
- Chef Colleen Nanno, Instructor of Hospitality and Culinary
- Professor Jack Condon, Instructor of Business and Communication

Agenda:

- 12:03 – 12:20 Introductions
- 12:20 – 12:50 Brief Review and Voting of Future and Current Programs (updates since November 2022)
 - a. (Dr. Shediak) Updates to Entrepreneurship, Entrepreneurship & Small Business Management, International Business certificates (2-year updates; no major changes) **Approved by unanimous consent**
 - b. (Dr. Shediak) Updates to the Marketing Certificate and Retail Management Certificate **Approved by unanimous consent**
 - c. (Chef Nanno) CAHM updates: (all numerals below **Approved by unanimous consent**)
 - i. Modified course *HOSP 006 Wine Tasting, Fundamentals of Enology, Sensory Evaluation, and Beverage Appreciation*
 - ii. New course *HOSP 007 Beer Tasting, Fundamentals of Fermentation, Sensory Evaluation, and Beverage Appreciation*
 - iii. New course *HOSP 008 Spirit Tasting, Fundamentals of Distillation, Sensory Evaluation, and Beverage Appreciation*
 - iv. New course *HOSP 080 Hospitality Supervision and Human Resource Management* will be a foundational course for each of the two new, low-unit certificates of achievement:
 - 1. (1) *Foodservice Apprentice Certificate of Achievement*: this four-course (and three suggested electives) certificate is a result of the Los Angeles Regional Consortium Apprentice plan and
 - 2. (2) *First Time Hospitality Manager Certificate of Achievement*: this three-course certificate is a result of the SWP Regional Share: LA-21 ELAC: Retail, Hospitality, and Tourism plan.

- v. New course *HOSP 122 Asian Cuisine I*
- vi. New course *HOSP 123 Asian Cuisine II*
- vii. *Modification of HOSP 014 Culinary Principles*
- viii. *2 year review of Certified Culinarian Certificate of Achievement*
- ix. *Future Grant Funding Requests:*
 - 1. *Student Worker Support*
 - 2. *Outreach*
 - 3. *Lab Supplies*

d. Thanks and meeting adjourned at 12:40pm

- 12:40 Closing Comments and Adjournment