

***Hospitality Management***

***Advisory Meeting Agenda***

**Where**: Chukchansi Gold Resort & Casino, 711 Lucky Ln, Coarsegold, CA 93614

**When**: Tuesday May 9th, 1:30 pm – 3:00pm

**Announcements**

* Welcome and Introductions
* Jennifer Muliken – Chukchansi Gold Resort and Casino
* Food and Beverage Director – Frank Rigley
* Executive Chef – Klaus Feyersinger
* Darin Soukup – Dean Oakhurst Community College
* Whitney Menefee – Dean of CTE & STEM Madera Community College
* Justin Cardella – Lead Instructor Hospitality Management, MCC

**Discussion: Update from Madera Community College Faculty**

*Justin called the meeting to order at 1:35 after introductions were made.*

**Logistics of Facility Use at Chukchansi  ---**

*Chukchansi informed us on the process and requirements for facility use. This included company policy for new hires, visitors and what orientation includes. HR and Union requirements were also discussed.*

**2 New Possible Programs ---**

*Justin outlined the addition of 2 new programs focused on Food and Beverage Management. Klaus and Frank both said Chukchansi could benefit from this type of program and could help increase the number of high-quality applicants.*

**Need for a Food and Beverage Class, any other class ---**

*Yes. Both Frank and Klaus believe there is a need for F&B classes and programs. There was a formal vote to approve the development of 2 new Food and Beverage programs at MCC. 1 program Food and Beverage Management Level 1 and a second program titled Food and Beverage Management Level 2. Justin called for the motion to approve each program individually. Beginning with F&B Level 1, Jennifer approved the motion and Frank seconded the motion. Klaus also seconded the motion. For F&B Level 2, Frank approved the motion and Klaus seconded the motion with Jennifer also approving the motion to create a second F&B program.*

**Possible Culinary Cites for Culinary Class *---***

*Justin proposed the question of utilizing one of the kitchens at Chukchansi to teach a Culinary Arts class. Frank indicated it would be unlikely an arrangement could be made at this time.*

**Round Table Discussion: Business Advisory Committee feedback**

**What does the business committee community members see to be the needs of the business/organization from employees?**

*There is a immediate need for high quality applicants to the Casino. Specifically, individuals that have both education and experience in industry.*

**How can we as educators prepare our students to serve these needs as future employees and can you recommend any courses to add to the Hospitality Management Program**.

*By offering specialized classes as well as classes in the various segments of the casino and hotel. For example: hotel management and maid service, casino and gambling management, critical thinking/problem solving, hotel systems and technology, service quality, process creation and improvement.*

*Justin at 2:10 brought to motion approval of the new programs in Food and Beverage Management. Klaus approved the motion and Frank seconded the motion to approve.*

*The meeting ended at 2:25. There was no discussion of the next advisory meeting date.*



