

Chaffey College

Culinary Arts & Hospitality Management Advisory Board Meeting

October 4, 2024

1:30 pm – 3:00 pm

Employers:

Fionna Espana	Executive Chef, Diamond Bar Golf Course
Michael Brennan	President of Restaurants, Specialty Restaurants Corporation
Rich Garcia	Regional Director of Operations, Tharaldson
Shanna Krajcir	Director, Food & Beverage, Ontario Convention Center
Todd Engel	Executive Chef, Kaiser
William Yee	Executive Chef, American Culinary Federation

Partners

Dr. Ben Dewald	Professor, Collin College of Hospitality at Cal Poly Pomona
Michael Richards	Coordinator, San Bernardino County Superintendent of Schools Alliance for Education

Chaffey College

Robert Hecht	Alumni, Chaffey College
Vanessa L. De Santiago	Student, Chaffey College
Margaret Fernandez	Dean, Chaffey College Chino Campus
Mark Forde	Professor Culinary Arts, Chaffey College
Dr. Daniel Bentum	Professor Hospitality Management, Chaffey College
Chingping (Grace) Wong	Associate Professor Culinary Arts (Baking), Chaffey College
Jennifer Minichiello	Associate Professor, Chaffey College

Agenda:

Welcome and Introductions (Chef Minichiello)

Program Updates: (Chef Minichiello)

- Enrollment is robust college wide (Fall semester enrollment numbers are currently surpassing where we left off before the start of the pandemic. Summer 2024 was also a record enrollment semester for Chaffey College!)
 - 209 students enrolled at one time in the program
 - It is a very young program - 74% of enrollees are below 24 years of age
 - For every male, there are two females
 - 70% success rate and retain 90% of students throughout the program
- San Manuel: Continuing our externship through Spring 2025, student uniforms & knife kits
- Completed Lab updates: Re-wired the kitchen (removed overhead drop-down cables, installed retractable cables)

Curriculum Updates: (Chef Forde)

As discussed in previous advisory board meetings:

- American Regional Cuisine, added in Spring 2025
- World Baking, added in Spring 2025
- Garde Manger, added in Fall 2025

(Professor Bentum)

- The Hospitality Facilities Management Certificate and Event Management Certificate have been deactivated due to low enrollment and low graduation numbers after covid. However, the good news is that there will be two new certificates added to the Hospitality Management program: The Food and Beverage Fundamentals certificate and the Hotel Fundamentals certificate.

Labor Market Update: (Dean Fernandez)

- Culinary – There is a noticeable wage gap difference between culinary occupations; Chefs & Head Cooks have significantly higher wages compared to other positions like food preparation workers, cooks, and all others – this reflects the increased responsibility and skill level required for Head Chef positions
- There is a narrower difference in middle skilled and entry-level wages, particularly for cooks in restaurants and cafeteria settings - This may indicate that even with more experience, there is a significant jump in pay in these specific job categories.
- Annual Job Openings – we care about this data as we are not supposed to train for something that is declining; culinary and hospitality are not declining at all, in fact, they are bouncing back from COVID; projected growth by occupation – cooks & restaurants are projected to outgrow other positions due to what is supposed to happen in the restaurant industry (i.e., more restaurants being built/expanded)
- Hospitality – project job growth = 1860 new jobs projected in the industry
 - Food Service Managers – 2000+ new jobs projected.
 - Lodging Managers – 870+ new jobs projected.

Dual enrollment & Hybrid classes: (Chef Forde/Professor Bentum)

- Continue to offer dual enrollment classes in both Culinary Arts and HOTFS
 - Professor Forde – offer dual enrollment classes – sanitation and maintenance class
 - 50% are high school students
 - Ran during Fall, Spring and Summer
 - Extraordinarily successful – most students continue in the program due to dual enrollment
 - Professor Bentum – Dual enrollment for Hospitality courses is in progress

Future Culinary Competitions: (Chef Forde)

- Gina Christian from The Gas Works will update (Not in attendance):
 - California Community College Culinary Arts & Cooking & Cake Decorating Competition 2025
 - Previously we took 1st, & 3rd place

- Chef Forde - Culinary Knockout hosted by CALA (California Assisted Living Association) and SoCalGas at the Energy Resource Center in Downey
 - First Place: Robert Hecht was awarded \$750, along with a chef's knife and coat
 - Second Place: Justin Biendara was awarded \$250, along with a chef's knife and coat
 - Taken 1st, 2nd and 3rd places in previous competitions over the past couple years
 - Upcoming events – looking for six students with culinary skills to have an equipment expo to work with chefs from different companies to get familiar with equipment, do food demos. Possible cake decorating contest happening in the Spring –a partnership between Chaffey College and Glendale College; theme could be Peru
- LA County Fair Professional Category for Desserts – (Chef Minichiello)
 - First Place: Erika Hawke, a first-year baking student, awarded \$75

Enhancing Student Education:

- Currently: (Chef Minichiello)
 - San Manuel Resort's Career Exploration Day on 10/17/24 - taking 15 students; interviews, mock interviews and many other activities
 - Field Trips - Seeking Industry Support (Kaiser, Collins Center, Ontario Convention Center, Specialty Restaurant Group, Coco Palms, Toyota Area, Marriott etc.)
- Previously: (Chef Wong)
 - The Culinary & Hospitality Club toured God's Pantry in Pomona on 11/1/2023.
 - Students got a tour around the kitchen; all students helped pack all groceries for this location's distribution; gave a sense of commitment to the community
 - The Advanced Baking class took a field trip to Boys Republic on 11/5/2023
 - Valuable experience for students to see real world scenarios
 - Sour Dough making field trip is in progress and collaboration with William Yee for October 21st
 - God's Pantry and Boys Republic were interested in our internship program.

Students Journey:

- Robert Hecht – Chaffey alumni; received letters of recommendation from his teachers here at Chaffey; externship at Disneyworld; got a job at Odium with Chef Mark's help; worked at the Emmy's that led to him having immediate networking opportunities; beginning his new journey up in Napa
- Darlene Jones – Chaffey Hospitality Alumni; started at Extended Stay America, then Disneyworld; encouraged by her teacher (Professor Bentum) to continue their education; graduated from Cal Poly in 2021; has worked at multiple hotels, done banquets, night audits, front desk, worked at Princess Cruises, Convention Center as Event Manager; now at Claremont University working in Commencement Area; getting Masters in Organizational Leadership

Summary of Survey Questions (Chef Minichiello)

- Hot Topics:
 - Work ethic

- Todd Engel – it is hard to get and retain employees; turnover is high – could be due to pay range and COVID has had a significant impact on turnover and retention rates
 - Rich Garcia – There is little turnover; The company is very meticulous about who it hires; Most want to stay because they want to work and move up in the company (invest in themselves). The goal is to hire firmly and train technically.
 - Shanna Krajcir – has had a lot of turnovers as well; she increased all wages and, in turn has had more employees staying.
 - Fionna Espana – kitchen employees (cooks and chefs) are staying but servers have a high turnover rate (could be due to them being seasonal workers)
 - Chef Minichiello – instructors work ethic – hard to train students job loyalty; wants to instill in students that they will have to pay their dues to move up into management.
 - Michael Brennan – likes that Chaffey is giving guidance to students on where and how they can pursue their careers.
 - Dr. Margaret Fernandez – create a bridge between employers and students looking for jobs closer to graduation/post-graduation.
 - Knife, cooking skills and food sanitation – Chaffey tries to keep the curriculum in the classroom relevant to how it could be done in the real world
 - Todd Engel – training staff/students on food safety – Serve Safe certification (used in management positions)
 - Internships
 - Rich Garcia – offers paid internship, MIT (manager in training program), houseman, front person
 - Michael Brennan – offers internships for accounting, marketing, kitchen, front of house, MIT (manager in training)
 - Shanna Krajcir – no internships offered
 - Todd Engel – A couple of internships offered in the past; Chaffey College is one of the only colleges approved for dietary internships with Kaiser
 - Dr. Ben Dewald – offers internships and international internships (paid internships)
 - Dr. Bentum – suggested that summer time is the best time for internships
- Discussions
 - Michael Richards – Several pathways for hospitality and culinary; work place learning events, be emersed into the fields (i.e., Taste of Chino), visit to a campus (tour), expose students to local industries.
 - Opportunities for justice involved; at risk-youth, foster youth
 - Mark – looking into more nonprofit organizations; suggested taking students to Father Boyle – has a bakery, restaurant, etc.; seeing other places of business could have an emotional connection for students
 - Dr. Ben Dewald – suggested student clubs – can give leadership skills to students, i.e., could be seen as Ambassadors.
 - Fionna Espana – networking; show students how to network face-to-face; mentorship

- Shanna Krajcir – learn more on how to converse with competition, speak with guests
- Michael Brennan – use internship locations for students to get real life experience instead of further/abroad internship locations (looking out for financial aspect of internships)
- Michael Richards – The future workforce would like to be aware of colleges/programs like Chaffey’s data on students who finished the program, what they are doing, when they move on, etc.
- Rich Garcia – his hotels are open to any field trips, and workshops on how to interview for the hotel industry

Program Requests: (Chef Minichiello)

- Permanent Increase to the supplies budget (ingredients, chemicals, supplies, linen) \$15,000
- Equipment Maintenance \$10,000
- Baking supplies (small equipment, spiral dough mixers, small planetary mixers, and smallware such as bench scrapers, measuring utensils, etc.)
- Chocolate Tempering Machine
- Sugar Lamp with Station
- Confectionery Panning Machine
- One Door Roll-in Fridge (Trauslen)
- Gas Outdoor Grill
- Chafing Dish
- Speed Racks
- Rack Covers
- Enclosed Bun/Food Cabinet
- Slicer
- Robot Coupe Food Processor
- Vitamix Bar Blender
- Sauce and Sauté Pans
- Coffee Brewer
- Removal of the stainless shelving and counters in the service area to add room for utility cages

Summary and Closing Remarks (Chef Minichiello)

Vote:

Todd Engel	Motioned to vote	Rich Garcia	In favor
William Yee	Seconded motion to vote	Shanna Krajcir	In favor
Dr. Bentum	In favor		
Darlene Jones	In favor		
Dr. Ben Dewald	In favor		
Fionna Espana	In favor		
Grace Wong	In favor		
Jennifer Minichiello	In favor		
Dr. Margaret Fernandez	In favor		
Mark Forde	In favor		

Michael Brennan
Michael Richards

In favor
In favor