

College of the Canyons
Culinary Arts, Wine Studies, and Hotel and Restaurant Management
Joint Advisory Committee Meeting
May 10, 2023; 2:00PM – 3:30PM

Convened: 2:15PM

Adjourned: 3:43PM

Attendees:

Brittany Applen	Department Chair, Recreation Management / COC
Michael Brombart	Vice President of Sales / Worldwide Produce
Fernando Cazerres	Senior Manager / The Cheesecake Factory
Evelyn Contreras	General Manager / Wolf Creek Restaurant
Nadia Cotti	Dean, School of Applied Technology / COC
Steve Eisner	President / ISSI
Sabrina Fetter	Executive Chef / Newhall Press Room
Harriet Happel	Dean, Career Ed. Integrative Learning, & the Emp. Center/COC
Kathleen Hensen	Marketing Associate / Kai Gourmet
Troy Hooper	CEO / Kiwi Hospitality Group
Jonathan Koulouch	Instructional Lab Coordinator / COC
Shari Kraidman	Work Based Learning Program Specialist / COC
Cynthia Nelson	Student Services Coordinator / COC
Gary Quire	FTF/CTE Liaison / COC
Joe Rambolt	Marketing Associate / Jordanos
Michelle Razzano	Culinary Arts Faculty / COC
Cindy Schwanke	Culinary Arts Department Chair / COC
Beth Wageman	Catering Manager / Wolf Creek Restaurant
Justin Wallace	Director of Bus. Partnerships & Workforce Engagement / COC
Lori Wallace	Owner / Copper Hill BBQ
Tom Williams	Manager / Chick Fil A
Rose	

Program Updates:

- A proposal was submitted to Program Viability on May 4, 2023, to merge the Culinary Arts, Wine Studies, and Hotel and Restaurant Management programs.
- The merging of the programs will be housed under the new *Culinary Arts, Hospitality, and Wine Studies Institute*.
- The *Hotel and Restaurant Management Program* will be renamed the *Hospitality Program*.
- A new program that was proposed to Program Viability is the *Hospitality Management Program*.

- Through the Culinary Arts, Hospitality and Wine Studies Institute, students will have the opportunity to earn stackable certificates and obtain the skills that are needed to begin working in the industry as soon as possible.
- The goal is to embed soft skills into the curriculum and provide students with a better understanding of the industry.
- Employees in the industry should demonstrate skills in both front-of-house and back-of-house.
- The culinary industry in the next ten years for the local area is expected to increase by thirty-seven percent in the next ten years.
- The hospitality industry in the local area is expected to increase by seventeen percent within the next ten years.
- The Wine Studies industry is expected to increase by sixty-three percent within the next ten years.
- An increase of earned certificates and degrees is needed to supply the industry need.
- A total of fifteen Hospitality certificates and degrees were awarded in 2022.
- In 2022, thirty Culinary Arts certificates and degrees were awarded.
- Current classes will be rearranged to create new certificates and degrees to be offered through the Culinary Arts, Hospitality and Wine Studies Institute.
- The Hospitality Program will offer an AS Degrees in Hospitality Management and Restaurant Management.
- The Hospitality Management Program will still align with the AD-T for Hospitality Management
- Suggested courses to be offered through the new Hospitality Management Program are:
 - *Intro to HOSP 101: Introduction to Hospitality (3 units)*
 - *HOSP 150: Hotel Resort Operations (3 units)*
 - *HOSP 220: Restaurant Operations (3 Units)*
 - *HOSP 235: Hospitality Sales and Marketing (3 units)*
 - *HOSP 245: Supervision in the Hospitality Industry (3 units)*
- Suggested classes to be offered through the Hospitality Program are:
 - *CULARTS 103: Hospitality Meeting and Event Management Coordinator, 3 units (New class needs to be created)*
 - *CULARTS 136: Front of the House (3 units)*
 - *CULARTS 150: Food Service Cost and Control (2 units)*
 - *CULARTS 055: Culinary Safety & Sanitation (1 unit, may be switched to a 2-unit class)*
 - *HOSP 103: Hospitality Meeting and Event Management Coordinator (3 units)*
 - *HOSP 104: Guest Relations, 1 unit (New class needs to be created).*
- Students will get a hands-on work experience through the new *CWE Restaurant Management* and *CWE Hospitality Management* courses.
- The new Institute will offer the following Certificates of Specialization:
 - *Certificate of Specialization in Restaurant Management*
 - *Certificate of Specialization in Hotel and Resort Operations*
 - *Certificate of Specialization in Hospitality Meeting and Event Management Coordinator*
- The Culinary Program offers the *Culinary Arts Associates Degree*, *Culinary Arts Certificate of Achievement*, and the *Wine Studies/Hospitality Wine Services Certificate*.