Saddleback College

School of Business and Industry

Culinary, Hospitality, Travel and Tourism

Advisory Board Meeting

July 17, 2024

Committee Members

Dept Co-Chair Lisa Inlow - Present

Dept Co-Chair Kathleen Lunetto - Present

George Munz, Waldorf Astoria

Mary Wellens, Ritz Carlton

Luis Rozua, Hilton

Taylor Dunn, Waterfront Resort

Diego Bernal, Waldorf Astoria

Paul Daniel

Sonya Lamas, Hyatt

Christina Schultz, JC Resorts - Present

Eric Jacobs, Marriott

Pascal Olhats, Faculty – Present

Miriam Farnbauer, DIAG USA - Present

Julie Colwell, Marriott

Paul Bauer

Gordon Maybury, Waldorf Astoria

Kyung Carroll, Pelican Hill Resort - Present

Amy Szyarto, Buttercrumb Bakery

Tim Barker, Industry Recruiter - Present

Kyle St John, The Ranch – Present

Jonnie LoFranco, Bread Artisan Bakery

Michele Gendreau, Disney

Beatrix Porto, Porto’s Baker

1. Welcome & Introductions
2. DIAG USA Introduction
	1. Miriam Farnbauer program director at DIAG USA, non-profit foundation dedicated to advancing apprenticeship opportunities in CA. Miriam Farnbauer has been appointed a member of the Information Technology subcommittee of the Interagency Advisory Committee on Apprenticeships of the state of California; she provides guidance and expertise on apprenticeship matters.
	2. DIAG USA VIDEO
3. Progress Report - last meeting Dec. 2023
4. New Facilities
	1. FA24 move to ATEP in Tustin (Redhill & Valencia)
		1. Promotional video and Slides of ATEP
5. Curriculum Update
	1. Prefix Change FN to CUL & HRM
		1. Committee unanimously agrees with changes
	2. New Programs
		1. Baking
			1. Basic Certificate of Achievement
				1. Name Change per Dean Jamarillo? Basic or Foundational? What title is most meaningful to partners?

Chef Kyung requests clarification on Basic vs Advanced. Questions include

What is program completion time? KL 1-2 semesters

Is scheduling done to permit simultaneous student employment? KL As is possible

Are students aware that this is entry level preparation? They will not be a chef upon completion. KL Students are made aware of additional requirements to advance in industry.

Chef Kyle suggests title Introduction to Baking and Pastry would be more meaning full when hiring students. Committee unanimously agrees

Committee unanimously recommends Introduction to Baking and Pastry Certificate of Achievement consisting of 14 – 16 units in preparation for entry level employment

* + - 1. Baking and Pastry Advanced AS and CoA

Chef Kyung suggests the need for CBE and CPL when students enter program with advanced skills and previous industry experience. KL we currently evaluate on a case by case basis but will grow this area in the future.

Christina Schultz asks the difference between CoA and AS. KL The addition of transferable GE credits required for Associate degree.

Committee unanimously recommends Advanced Baking and Pastry Certificate of Achievement and AS consisting of 38 - 40units in preparation for entry to midlevel employment

* 1. Revised Programs
		1. Culinary
			1. Basic Culinary Certificate of Achievement and AS

Committee suggests name Introduction to Culinary Arts vs Basic

Chef Kyung requests clarification of Sustainable Meals objectives. KL culinary garden and food system education.

Committee unanimously recommends Introduction to Culinary Arts Certificate of Achievement and AS consisting of 14 – 16 units in preparation for entry level employment

* + - 1. Advanced Culinary AS and CoA

Committee suggests moving food and wine to elective

Committee suggests adding Butchery

Committee suggests adding advanced sauces

Committee suggests adding restaurant entrepreneurship.

Critical skills for employment are foundational cooking skills, mother sauces, POS and line/timing, MEP in restaurant, breaking down proteins, more than just food on a plate, and food costs.

Committee unanimously recommends Advanced Culinary Arts Certificate of Achievement and AS consisting of 38 – 40 units in preparation for entry to midlevel employment

* + 1. Catering

Chef Kyung clarified that this CoA is fundamentals (Introductory certificate) plus catering specific classes

Committee unanimously recommends Catering and Special events Mgmt Certificate of Achievement and AS consisting of 40-42 units in preparation for entry to midlevel employment.

1. New Courses
	* 1. Contemporary Topics in Food Service
		2. Dining Room Service
		3. Principals of Artisan Baking
		4. Menu Planning & Purchasing
		5. Food & Wine Pairing
			1. Suggested to be an elective as wine service isn’t present in all types of establishments
		6. Cuisines & Cultures of the Mediterranean
			1. Chef Kyung clarifies the difficulty in teaching cuisine and culture once a week for 4 hours. Suggests focus on main components/flavorings/ ingredients.
		7. Cuisines & Cultures of Europe
		8. Cuisines & Cultures of Asia
		9. Cuisines & Cultures of the Americas
2. Additional Partners suggestions
	1. AM/PM shifts for classes and restaurant
	2. Multi day classes, longer, more intense delve into subjects
	3. Create partnership with district area restaurants
	4. Food Enthusiast
		1. Modifies our existing specialty classes to 1 unit with less emphasis on commercial applications to serve the community interested in home cooking and
3. Registered Apprenticeship Structures
	1. DAS Grant
	2. paperwork is almost ready to submit hope to finalize today: occupation title, work process schedule, wage schedule & confirm at least one industry partnership
4. Benefits of a RA
	1. This program will foster a strong relationship where students gain valuable industry experience, and employers develop a dedicated and proficient team, driving mutual growth and success in the industry. Creating hospitality professionals.
5. What is a RA
	1. Employment
	2. Industry Lead
	3. Continuing Education
	4. Skills Attainment, wage increase, certifications
6. Pre-App vs. RI
	1. basic skills certification
	2. RI - 100% online, flexible schedule, management focused, propel them into a higher wage/position.
7. Wage Schedule DISCUSS
	1. Baseline Pay Requirement
	2. With one pay increase = skills attained
	3. Final wage = promotion (leadership/management)
8. Occupation Title DISCUSS
9. Choose one
10. Work Process Schedule
	1. Review hours
	2. Miriam to go over WPS document

To be sent out to Chefs and returned via email

1. Best Practices
	1. Substantial advantages for both ED & ID
	2. Provides students with practical, hands-on experience
	3. Complements classroom learning = enhancing the quality of ED
	4. Pipeline of skilled workers, tailored
	5. Solid training program ensuring compliance to co.standards
	6. Increases employee retention, creates a dedicated and proficient team
	7. Drives mutual growth & success