

**San Diego Mesa College - Advisory Committee Meeting
Culinary Arts/Culinary Management in Hospitality (CACM)
School of Business and Technology
Wednesday, August 22, 2018
8:00 AM– 9:30 a.m.
Room MC 209**

Katlin Choi - Learning Based Coordinator

Monica Romero - Learning Based Coordinator

Darren Renna - Manager Coaster Saloon

Bill Orilio - Hospitality Business Consultant

Michael Fitzgerald – Professor, Mesa Culinary Arts Program

Tonya Whitfield – Associate Professor Mesa Culinary Arts Program

Dr. Danene Browne – Dean School of Business and Technology

Call to Order – 8:00 am

Introductions - Board introductions

New Hire

Bryce Benes - -New program Instruction Laboratory Technician (ILT) - The Culinary Arts program is very complex, regarding all of the systems and controls of an operating instructional program and restaurant. The new lab tech will help support the program. Explained how the addition will help focus faculty more on instruction.

Continuing Business

Business Trends and Needs

We continued this discussion about on-going business trends and what we continue to hear from our advising partners about the skill-sets in today's kitchen. We talked about the voice we are hearing from our business partners about the need for graduating students to have a better understanding of technology and how it fits in the training that we do at Mesa. We talked about the technology program that was being completed and readied for the Spring of 2019.

Curriculum Updates

This is a continuing conversation as we are always working of keeping curriculum as up-to-date and relevant with information provided by our business partners and other industry sources. We reiterated our goal is use resources wisely to continue to have a high level of relevant training. Again, we asked our partners to continue to lend their voices so we can keep our curriculum working toward the future. This will always be an -on-going process in which we bring all ideas to the table as we make changes. including relevant objectives and needed outcomes. We informed the committee that a dedicated transfer degree in culinary and/or hospitality is currently being formulated at other institutions to have a more defined path all the way through a 4-year degree. We explained to the committee how this would work for students. During this portion of the meeting we discussed some of the new equipment purchased and how we are going to being integration into the classroom setting and how this will work into our current curriculum.

New Business

Taste of Mesa

We announced the date of our annual "Taste of Mesa". We informed the members of the date in October. Some board members voiced concern about quickly the event was and noted the last one was in the spring. We informed the committee about campus scheduling for event. At this meeting we reached out to the members to ask for help providing auction items. We introduced our plan to offer something different this year, offering "chef dinners" instead of the normal physical prize. Some of the members asked about other donations and we did agree that we would as have an opportunity drawing for these types of donations. We discussed how the Taste of Mesa worked and how the funding helped our program, this also led into a deeper discussion about funding in general for the culinary program.

Mini Certificates

We presented to the committee the programs plan to introduce to create more focused certificate programs both out of the culinary program and in collaboration with other Mesa departments, specifically the business department, looking to business and entrepreneur programs to compliment the degree earned by students in the Culinary program.

Food Education Series

Talked about the Food Educational Series, who participates and how this type of partnership benefits both our students and industry partners as they both has a venue meet and present professional skills from current industry players.

New Technology Infrastructure

Informed the committee about the rollout of a new technology infrastructure for our entire program. Told the committee about the dedicated wireless and the addition of laptops for the classroom and tablet in the laboratory. We informed the committee on how we would use this technology to enhance instruction and introduce students to a more in-depth use of technology in the class to have these skills as they entered the workforce.

Next Meeting: Spring 2019

Adjournment – 9:35 AM