Minutes of the Culinary Arts Advisory Committee Meeting

Date: Wednesday, May 22nd, 2024

Time: 10AM-12:00PM

Place: B. Robert Burdo Culinary Arts Center, Room 4912

Members in Attendance: Kerry Campbell-Price, Mark Kowalkowski, Mo McElroy, Will Seppi.

Members Attending as Proxy: None

Members Absent: Jorge Alcazar, Steve Garner, Bruce Riezenman, Rosa Turner.

Faculty, Staff and Administrators in Attendance: Joni Davis, Betsy Fischer, Madeline Giltner, Benjamin Goldstein, Shelly Kaldunski, Brittany Lepori, Cindy Mushet, Kathy Burgett, Kim Kinahan, Megan Rhodes, Rachel Smith.

Was there a quorum? Yes No X (if no quorum, no official business shall be performed)

- **1. Call to order:** The meeting was called to order at 10:05AM.
 - a. **Approval of Minutes from Last Meeting:** Cathy Burgett moved to approve the minutes from the 12/8/2022 meeting; Mo McElroy seconded. All in agreement. Minutes approved as submitted.

2. Discussion Items:

- a. Highlights of the Year
 - i. Quick review of our programs
 - 1. Betsy and Shelly explained the curriculum changes to the Culinary Arts program in recent years including combining skills classes into three classes Fund 1, 2 & 3.
 - 2. Cindy gave an overview of the Production Baking courses including introducing students to larger machinery, consistency, sense of urgency, speed, FIFO, & quality control.
 - 3. Betsy went over the Restaurant management classes and the recent trends and change in demographics. Students are coming into the classes with very little wine knowledge. Betsy is revising her teaching style to meet students at their level.

ii. Enrollments

- 1. Culinary Arts classes for Fall 2024 are fully enrolled and enrollment cancellations are not expected for fall.
 - Benjamin informed the committee that enrollments are not full across campus, but Career Ed fields are seeing an increase.
- iii. What we've done to increase enrollments
 - 1. Articulation agreement with local high schools (Maria Carrillo, Piner, Sonoma Valley, Analy, Ridgway, Healdsburg) so students can take CUL 230 in high school.
 - 2. Partnerships with local organizations like Redwood Gospel Mission, Sonoma Family Meal, Chops Teen Center.

- 3. The Culinary Cubs Club started up again for spring semester. There was a lot of student interest for more activities outside of the classroom. Shelly went over a few of the club outtings that happened this year including a field trip to Mycopia Mushroom, Guy's Grocery Games, gleaning with Farm to Pantry.
- 4. Betsy and Shelly are meeting with students to help with completion plans, class selection, resumes.

b. Curriculum Update

- Two new vegetarian classes are being introduced for Fall. Joni will be teaching both classes, and there's been a lot of interest in vegetarian classes.
- ii. Shone Farm Collaboration
 - 1. Joni has been working with Sustainable Agriculture Faculty, Johnny Campbell, to collaborate on projects between Shone and Culinary. Johnny's Crop Production class grew produce for Joni as the client. Joni will continue this for next semester for her Restaurant class.
 - 2. Will recommended a field trip to the SF produce market.

3. Industry Member Updates

- a. Costeaux French Bakery Will is part of the Naturally North Bay organization and the group is working on a position statement for Measure J. A challenge has been the lack of computer skills for new employees. The price of bread has reached \$10.
- b. Oliver's Market 2023 was a good year, but still struggling with staffing. Oliver's will be 100% employee owned this year.
- c. Minimum Wage Increase
 - i. Mark is seeing trends that employees are leaving after 4-5 months due to attendance issues.

4. State of the College

- a. Dr. Angélica Garcia is the new President of Santa Rosa Junior College. She started last July.
- b. Culinary staff Joni Davis finished her first year as full-time faculty, Maddie
 Giltner started in January as the new Administrative Assistant and Brittany Lepori
 started as the new Culinary Operations Specialist. Kelly Fernandez retired in
 May.
- c. Matt Weinberger is new associate faculty member.
- d. Jim Cason, retired faculty, passed away in March to cancer.
- e. Betsy Fischer received the 'Educating for the Future' Award at the NorCal Public Media Food and Wine event on March 30, 2024.

5. IGNITE Program

a. Cathy updated the advisory committee about teaching for the IGNITE program. She is teaching the new Culinary introductory course CUL 230 at the jail. Last session was 12 students. Next session will begin in Fall.

6. Recent Student Success

a. Kim Kinahan spoke about two successful internships: Kiera at Valette and Anya at J Vineyards.

7. Student Employment

- a. Steven Vargas at Table Culture Provisions went through the program.
- b. Liz Guerra has been with Oliver's for 8-9 years.

- c. Forest Kellogg at J Winery
- 8. Lending Library thanks to a donation from Nick Peyton of Cyrus
 - a. Joni is working to put together a lending library for students. Students will be able to check books out and sign up through a google group.
- **9.** Challenges to Education
 - a. Al and Plagiarism
 - i. Betsy went over the recent challenges of students using AI to write papers.
 - b. Learning "gaps" from 2020-2022
 - i. More students are coming into the program with learning gaps. Faculty are trying to meet their needs and use the JC resources that are available.
- **10.** New Business
 - a. None.
- **11.** Adjourn
 - a. Meeting adjourned at 12:04 PM