



## Culinary Arts Advisory Meeting Notes

**Date:** October 26, 2023  
**Meeting Place:** Classroom S-107

**Called to order** 2:00 -3:30p.m.

**Chair(s):** Thesa Roepke

**Note Taker:** Sandra Orozco

**Council Members Present:** Ron Lovel, Christine Bisson, Alex DeJounge, Heather and Russell Thomas, Debbie and Martin Testa, Adam Hart, Joey Hickox, LeeAnne McNulty, Dr. Sofia Ramirez Gelpi, Dr. Paul Robinson, Leonard Rodriguez, (student) Bridget Adams

**Council Members Absent:** Michael Albright, Samir Amin, Lee Gottheimer, Beth Blake, Leonard Rodriguez, Kevin Leitner, Lee Gottheimer, Richard Opie, Ali Saleh, Peter Sherlock, Audrey Bustamante, Jenn Montanez, Thomas Lamica, David Hernandez, Ladan Rahbar, Thesa Roepke, Erin Krier, Alfredo Koch, Michael Albright, Suzanne King, Kristin Hammond

<b>Agenda No. 1</b>		<b>Welcome, Introductions Christine Bisson</b>	
<b>Agenda No. 2</b>		<b>Program Update</b>	
<b>Discussion:</b>	<p>Ronald Lovell. Shared the AHC and CAM Program Mission statements. Hospitality was just named the #1 one the private sector employer in the San Luis Obispo and SB counties. Link was shared in regards the new bachelor's degree in the planning for AHC in collaboration with Cuesta College. This is an excellent plan for the Culinary Arts since the students will continue on to a Bachelor's degree program. Collaboration with SNJUHSD is working very well, their students will be attending our CA courses in the fall.</p> <p>Culinary Arts &amp; Management Data:</p> <ul style="list-style-type: none"> <li>• Our program has grown over 300% since 2017</li> <li>• This Spring 2024 we will offer 11 courses with 300+ students</li> <li>• We now have an associate degree (2020)</li> <li>• Labor data shows our industry (Accommodation &amp; Foodservice) has grown to the #1 private sector industry in Santa Barbara and San Luis Obispo counties</li> <li>• We have three courses at the new SM High School CTE Center with 96 students</li> <li>• We have 5 Chef instructors for labs, and 3 classroom/online instructors</li> </ul>		
<b>Action:</b>	Industry partners are critical in giving students the professional experience they need to quickly enter the workforce.		
<b>Deadline:</b>	None	<b>Responsibility:</b>	None
<b>Agenda No. 3</b>		<b>Program Update</b>	
<b>Discussion:</b>	<ul style="list-style-type: none"> <li>• Industry Needs Assessment</li> </ul>		
<b>Action:</b>	<p>Culinology FSN Program Mission Culinology – As of 2024 a Masters in nutrition will be required to become a dietitian.</p> <p>Christine B. shared a testimony of her former students Rose who just finished at Cal Poly and now works at Marian Medical Center as a dietitian. Very exciting to see her progress.</p> <p>Looking at adding more non-credit courses and certificate development FSNN</p> <p>Partnership with Foodbank SBC for Curriculum Development and work experience opportunities</p>		



	<p>Student Success Initiatives and worked on curriculum</p> <p>Industry feedback from Leonard Rodriguez, Martin Testa, and Joey Hickox from Chick-fil-A was shared</p> <p>Hiring skills, hands on activity to help with future jobs, technology skills such as basic excel, word and typing skills, business classes.</p> <p>Heather Thomas shared the importance of having business knowledge if students are planning on starting their own business.</p> <p>Adam Benjamin Hart shared his business experience information. Suggested additional courses for students such as Macro how to start a business and personal finance management courses.</p>
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<b>Deadline:</b>	None		
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<b>Agenda No. 4</b>	<b>Student Employment, CWE Ron Lovell</b>
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	<ul style="list-style-type: none"> <li>• Industry Needs Assessment</li> </ul>
<b>Discussion:</b>	<ul style="list-style-type: none"> <li>• Our students are already working in various hospitality jobs along the Central Coast, but we would love to place students in your place of business. We have 20-30% of our students available now that have up to 20 hours per week open for employment.</li> </ul>
<b>Action:</b>	<p>We schedule our classes Monday-Thursday so they can gain real-world experience by working with you. Post open positions to Jobspeaker.</p>

<b>Agenda No. 5</b>	<b>Industry Needs Assessment Christine Bisson</b>
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	<p>Working on Culinology courses to meet additional requirements for the CSU and UC transfer programs.</p>
<b>Discussion:</b>	<p>The Associate in Science in Nutrition and Dietetics prepares students for transfer into the CSU system to pursue further education and training to become registered dietitian nutritionists (RDN)</p>
<b>Deadline:</b>	None

<b>Agenda No. 6</b>	<b>Hospitality Degree Potential Ron Lovell</b>
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	<ul style="list-style-type: none"> <li>• Hospitality Degree Potential</li> </ul>
<b>Discussion:</b>	<ul style="list-style-type: none"> <li>• AS-T Degree Hospitality Management Possible Program Requirements. Transfer Model Curriculum total of 18 units (minimum) and all units are semester units.</li> <li>•</li> </ul>



- A 119 - Introduction to Hospitality (3)
- ECON 102 - Principles of Microeconomics (3)
- CA 124 - Sanitation and Safety (2)
- CA 126 - Hospitality Cost Control (3)
- CA 125 - Introduction to Food and Beverage Management (3)
- NEW COURSE - Introduction to Hotel Management (3)
- NEW COURSE - Hospitality Law (3)
- CA 120 - Culinary Production and Operations (3)
- ACCT 140 - Financial Accounting (3)

**Action:**

**Deadline:** None

**Responsibility:**

<b>Agenda No. 7</b>	<b>Questions?</b>
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**Discussion:** • No questions