



**Culinary Arts, Hospitality, and
Food Science & Nutrition
Advisory Meeting Notes**

Date:
Meeting Place:

November 14, 2025
Classroom S-107
And zoom

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

Chair: Thesa Roepke

Note Taker: Sandra C. Orozco

Council Members Present:

Dr.	Samir	Amin
Dr.	Lacey	Baldiviez
Ms.	Christine	Bisson
Mr.	Scott	Gold
Mr.	Adam	Hart
Ms.	Erin	Krier
Mr.	Ron	Lovell
Dr	Thomas	Padron
Ms.	Thesa	Roepke
Mr.	Peter	Sherlock
Mrs.	Heather	Thomas

Agenda No. 1 WELCOME

Discussion: • Welcome and Introductions

Agenda No. 2 FSN Program Update

Discussion: FSN Program Update by Christine Bisson

- Christine Bisson introduced our associate degrees offered by the Food Science & Nutrition Program: AS-T in Nutrition & Dietetics, and AA in Culinology. Courses offered in the program include FSN 109, 110, 112, 132, 133, 134, and 149. FSN faculty were also introduced. We invite guest speakers from professional industry, faculty and previous Nutrition and Culinology students.



- Enrollment data for fall 2024 shows to be steady
- The Nutrition and Wellness Club meets every Wednesday, and they participate in Bulldog Bow Wow and many other events yearly.

- March is nutrition month and there is a yearly event.
- Nutrition & Wellness Club Garden is productive thanks to the students and volunteers that help.
- Food Share Because We Care: participants from the FSN Program and the Nutrition & Wellness Club use food from the AHC Food Pantry (delivered by Foodbank SBC) to make healthy meal and snack samples to share with students in front of the pantry, and to inspire healthful cooking and eating habits.
- 12 students and two FSN faculty traveled to the California Academy of Nutrition and Dietetics Conference in San Francisco. Students participated in workshops and other events at the conference.
- FSN projects in Development: Certified Dietary Manager, Noncredit Certificate, Partnership with Foodbank SBC, strengthen enrollment, increase completion and successful transfer to universities and Connecting Students with professional associations.

Agenda No. 3 Culinary Arts and Hospitality Management Update

- Discussion:**
- Program Update by Ron Lovell
 - Mission Statement from CA and AHC shared with all.
 - CAM Program Mission
 - Culinary Arts & Management Data shows an increase in programs over 300% since 2017.
 - Employer Resources discussed
 - AS Degree Hospitality Management coming Fall 2026! Required core 18 units, HOSP 100, 110, 120, 130, 140 and 102 at 3 units each.
 - Q&A from the group regarding online courses discussed.
 - Hospitality Degree Progress by Ron Lovell
 - Approval from state for the new AS Degree Hospitality Management coming Fall 2026 in progress.
 - Welcome feedback from the professionals attending the meeting today.
 - Our programs welcome any suggestions or information which may help our students succeed. Please email Ron Lovell or Christine Bisson with suggestions.
 - Hancock offers classes on entrepreneurship.

Agenda No. 4 Q&A

- Discussion:**
- Q&A and feedback from the group.
 - **Next Meeting** is scheduled for Friday, November 14, 2025