

CULA Advisory Meeting, July 20, 2020

Present: Jeremiah Lanes, Lexa Kandola, Zachary, Jamie Peterson, Cynthia Cook, Gretchen, Oluwabukola Okulaja (Bukay Bukola), Tamralynn Koch, Denis Durnev, Jake Johnson, Mark Johnson, Ross Logas, Kerry Norling, AMMA004, Dan Nicla, Jane, Alex K, Amanda Veith, Jeff Wuollet

3:00pm, Acting Chair Jamie Peterson introduced Dean Mark welcomes everyone, Thank you for taking time out of your busy day to meet with us. The spring meeting was cancelled due to covid.

Mark started by displaying the Agenda, and confirmed with Lexa that all documents needed were attached to calendar meeting in Outlook.

Introductions (see Transcript): Amanda Veith, Hennepin County Environmental Health; Alex K Brooklyn Park Health Inspector; Bukay Bukola, graduate culinary student (helping to instruct); Cynthia Cook; Denis Durnev, current HTC chef/instructor; Dan Nicla, Advisor for Culinary program (been here about a year); David Vlach, Exec Chef Wood Hill CC; Gretchen Dorn, teaches 1st semester HTC students; Jeremiah Lanes, CLA for CULA program, -help w student success; Jamie Peterson, instructor for STEP (Anoka/Hennepin CAPstone program); Jake Johnson, Academic Coordinator; Jeff Wuollet, Exec Culinary Dir at health care facilities; Kerry Norling, COMM instructor at HTC; Jane Hempel, Flavor Dynamics has worked with Jeremiah and Denis, at Dexter Cutlery; Mark Johnson. Dean for CULA program at HTC; Patrick Conway, retired chef, ACF member; Ross Logas, former owner of food truck; Tamralynn Koch, Chef at Ebenezer, largest healthcare provider in MN; Wayne Gisslen, author of CULA textbooks (been on Board for 20 years); Zach Burt Mankato instructor?,

Jamie called minutes to discussion and approval.

College staff/faculty cannot move/approve, only advisory members

Pat moved to approve, Jamie 2nd

Mary Ryan corp dir

Jamie presented Mark to talk about State of the Program.

Mark talked about Culinary Enrollment headcount: 2018-71, 2019-62, 2020-59, 2021-22 (mostly due to covid affecting restaurant business).

When jobs are readily available, enrollment generally is low. We're hoping this number (22) will increase as more and more businesses open.

Culinary Awards granted: 2018-69, 2019-35, 2020-45 (includes certificates, diplomas). Gretchen pointed out that awards are stackable (an AAS also earns the diploma and certificate beneath it). One of the challenges is that students get employable before they finish their award.

Culinary Student Success (A-C rates): 2018-78%, 2019-85%, 2020-82%.

Jamie said that she sees the hesitation in the industry, lots of restaurants and small businesses folding, must be a scary time for students. On the other hand, lots of empty businesses. Tamralynn has 6

campuses, currently training only cooks but working to increase training for chefs (has lots of jobs!). Denis said healthcare always needs people (cooks/chefs in healthcare).

Mark asked from a planning perspective, a student stacks into more and more courses, is it clear to prospective employers what the differences between the degrees are? We're used to the language, but does industry understand. What are you looking for in credentials, what's valuable?

Tamralynn likes 2-year degree, 4-year preferred. Looking for cooks who can batch cook and multi-task.

Denis agrees, but we focus more on technique as we don't have quantity to teach batch cooking. Mary Ryan said sometimes students can't read recipes.

David V said there can be a huge difference between a 1st semester student and a 3rd semester student. They seem to all need hands-on training...how do we continue with covid? In March, we already had an industry problem with mental health and general industry malaise. People don't want to work 7 days a week, 12 hours a day any more.

Gretchen, we always tell students when you're done here, you're just beginning. We're a backward industry.

Jamie P students talk about what's happening, they're young and think they're talked down to. Trying to train them to be better managers and wordsmiths.

Mark hears that in other trades, too. When the demand is consumer-driven, and you're on 18 hours at a time, students want options like teleworking, get turned away by hard work and long hours. How do you address that without turning students away?

Wayne G, in light of all the (currently) closed restaurants...everyone will be so excited when we can finally get back to the restaurant experience. This may be an opportunity to address work conditions, and leaders can work to really make some changes.

Denis, loves to see students get excited when they learn basics, such as where food comes from. Cooking from scratch is big now. He has hopes!

Jamie P: future job outlook, with CTE and PELSB making pathways into education, after just a few years, she is constantly educating in FAX? Department. Our students need to work with people who look like them, common here in MN, faculty not as diverse as student base.

Mark went over CULA program requirements, pretty much a single path (65 credits=50 CULA, 15 GenEd). Can earn a certificate, then a diploma, then the AAS degree.

Want to streamline and separate out into 3 different degrees @ 45 CULA credits each (with 15 GenEd).

Gretchen discussed CULA Asst Occupational Cert (17 credits); incr Safety and Sanitation upped to 2 credits.

Denis talked about Pastry Entrepreneur AAS that starts with Pastry Certificate.

Trying to get a 20 credit Pastry Certificate that's easier for a student to earn and be job-specific, also maintaining ACF standards. Added several new courses to specialize such as Artisan Breads 1 lecture 3

lab, they can continue on with Step 2 Pastry Entrepreneur Occupational Certificate which adds an add'l 25 credits.

Mark: we will call for a vote/discussion on new classes, pathways, and awards. We'll also show which BUSN courses have been added to make this an entrepreneurial pathway.

Jeremiah: Entrepreneur/Food Truck Pathway starts with Culinary Assistant Occ Cert (17 credits) and introduce Step 2: Food Truck Entrepreneur Occ Cert (28 credits). Far more lab, experimental.

Jamie P: Why Food Truck over Food Service?

JL: Food Truck more easily integrates into Food Service.

MJ: Only two classes that are specific to Food Truck.

GD: Many students come in and ask if we have a food truck program.

MJ: Think we are only one to offer college-level Food Truck program. Students can be waived into Food Truck Cert by instructor/experience, etc.

DV: Business Plan?

JL: Yes, Small business Operations and Entrepreneurship classes.

Jamie P: What's gone? We're adding a lot, what went away?

Denis: Nothing. We added 1 more credit to Safety and Sanitation, but moved classes around to create three pathways. Decorative showpieces (ice sculptures) moved over to Pastry Entrepreneur degree.

Mark: We would have to bring suggested changes to AASC, won't appear in catalog until Fall 2021. We could offer classes in spring 2021, but not "official" until appears in catalog.

Jamie P asked about special needs?

JL talked about Food Truck Learning Outcomes (asked for comments from Ross-former owner of Moral Omnivore).

Mark: Ross, do you see anything missing? Maybe someone to talk about actual truck safety/maintenance. Writing a business plan right away to obtain funding for truck, maybe some truck time to understand sharing sweat in small space of truck.

JL: Menu planning

Jamie P: are you going to add 100 degree yoga rooms so they understand how hot and humid working inside a food truck is?!

JL: Will work on grant to obtain food truck to do just that. Also walk through application process, inspection process, etc. Questions?

Mark: Assumption for Food Truck Operations is that student will have completed Step 1, or enrolled in business courses. Should we get a motion to approve while we're on this program, or wait till the end and do all three?

Pat Conway: thinks it sounds good, thinks Ross's comments about DOT needs to be added.

Ross said another way to frame it is to compare to State Fair, it's a limited season, maybe a 9-month season, bad for restaurants-worse for food trucks. Need to get 1000 dishes out the door to make money.

Mark: maybe a quantity/production lesson to teach scale.

Ross: We would order 200 lbs of portabella mushrooms, cook/slice/bread/fry/freeze to hold us over until next order.

JL: That is part of the final product, not just a "come up with a meal for the day", but also talk storage, economy, efficiency, etc.

Ross: Leaner operations, need truck for prep, serving, etc. Also public relations, working with breweries, networking.

JL: There is a Human Relations aspect, and should be integrated.

Jamie P: procurement can be an issue.

JL: agree, want to have whole process happen in the truck. Learn how to order, store food, FIFO, where to buy, time, gas, energy.

Jamie P: Just in time Inventory Theory, JL: Hands on all the time!

Mark: We need a motion to approve certificates.

Ross: Make a motion to approve Food Truck pathway, 2nd from Amanda

Jane signed off at 4:20pm

Mark: Do we need motion to approve Food Truck Operations

Ross: Make a motion to approve Food Truck, Zach 2nd

Jamie: Motion to include Ross's DOT

Mark: Moving onto Pastry pathway with Denis.

Denis: My program is not completely new, so not as lengthy as Food Truck program. We have plenty of space to increase size of Pastry program. A lot of info was gained from Stephanie Charns.

DD: Foundations of Baking and Pastry (just renamed). New course (100% lab) Creams, Custards, Mousses, meringues, Buttercreams, Icings, Glazes and Sauces; Safety and Sanitation increased to 2 credits (up from 1), offered online, we have a problem with a lot of students not being able to pass test (trying to assess problem).

Mark: Nothing changed, just spending 32 hours instead of 16 hrs.

DD: NEW Artisan Breads (4 credits, 1 Lec 3 Lab) a lot of bread, repetition; NEW Entremets & Specialty Cakes (2 credits 1 lec 1 lab); NEW Chocolates and Confections (2 credits 1 lec 1 lab), NEW International and Regional Pastry (used to be advanced baking and pastry—so why does it need a new #?), (4 credits 1

lec 3 Lab), ; NEW Adv Baking for Healthful and Special-Needs Baking (2 credits 1 lec 1 lab), huge topic now, modification of recipes, recognize dietary conditions of today's consumers, understanding nutrition, huge for Healthcare, you can't use same toaster from gluten-free and regular bread, Gretchen asked if it included Kosher-yes!; NEW Pastry Capstone, ACF handbook included knowledge of mgmt, menu planning, business aspect, this will demonstrate everything they have learned for Pastry, from beginning to end, designing menu to execution. Along with Food Truck, Baking highly desired by students.

Mark: showed business classes (ACCT, Entrepreneurship (business plan, manage growth, etc.), Marketing Applications (hands-on planning, not just theoretical), Small Business Operations (4 credits incl types of ownership, financing, HR, taxing, franchising). Motion?

Jamie P: Is Safety and Sanitation same as ServSafe?

DD: ACF required. Gretchen: Thought about switching, ServSafe is very recognizable, State of MN wants a Food Safety Mgr, doesn't have to be ServSafe.

GD: We can give credit if student took class at work.

Pat Conway: Professional Purchasing Mgrs and ServSafe (NRA-approved)

Pat moves to accept Pastry Entrepreneur program, Zach 2nds.

Mark: Do we need specific moves...

Pat says they're all moved, Cynthia and Ross 2nd.

Mark: need to move for tweaks to existing pathway, removing Gourmet technician, stacking, adding international pastry, incr credits S&S, adding "Foundations", really two Certificates that are stacked, add GenEd to get AAS

Approve the Pathway

Pat moves to accept proposed adjustments, Jamie P 2nd

Mark: So moved.

Zach: So we have 3 different paths to get degree.

Mark: We could call it Culinary Entrepreneurial Certificate without the pigeon-hole of "food truck" which makes it a single path.

Mark: Food Truck is "sexy", has a lot of modern appeal

Gretchen: In the 1st semester, all students say they want to own their restaurant. She talks about the business classes.

Zach: Food Trucks go to brick-and-mortar, kitchens come in all different sizes,

Mark: High School Partnerships, we have to start thinking about our students, 82% are part-time, our CULA is set up as a full-time program, but cohorts start getting smaller and smaller as fixed path turns away students, we need to track students better and cater to the 82%

JL: wants to engage in more conversations relating to high school partnerships

DD: We would both be proud to represent HTC to anyone, anywhere

GD: Culinary Club involved with high schools

JL: Didn't have quorum last year, doesn't exist now; hoping to reimplement, but with covid, not sure if it will work. We have some very enthusiastic students and will need more meetings to get it going.

Mark: Dena and Jason (works with Jean Rakun and TwinWest who governs Perkins funds), we want to create articulation agreements where their culinary HS skills will transfer to HTC, has seen students (in TX) get Associate's degree before HS diploma, would be great if we can get high school students earn 1st step culinary certificate

Jamie P: our last articulation meeting with Denis and 9 other teachers went really well, very productive, looking forward to next meeting

We create great articulation agreements, but students don't take advantage of them, advisors are always aware of what we offer

Jean Rakun: Over 600, almost 700 that took HS culinary...why are they not going into it at the college level? Looking at new courses, need to do a better job of pairing it at HS level...has to be better articulated (not concurrent enrollment because instructors don't have proper credentialing).

Denis: We need to go to your meetings, we'd be happy to do it.

Jean has schedule for next fall, we can't have meetings at HTC this fall (covid), so we'll probably do zoom meetings, they have zoom rooms [Breakout rooms], has talked to Jason-doesn't remember ever getting letter, as far as student club-not a lot of interest

DD: had a lot of things in the works, then covid hit. Virtual class, we can help

Jeremiah: email, sending your way

Jean: wayzataschools.org is the new one, will include in next week's packet and 10 schools of HWC

Mark: Running short on time, we'll go to equipment...

Denis: through Dena Russell and Customized Training, we developed a multi-program partnership, culinary was a 1 ½ hours class, each student received a kit (middle school students),

Jeremiah: grant through Perkins Rational Combi-Oven, working with Rational to be education partner, First iCombi Pro (1st one before being sold to public!);

DD: new EcoLab dishwasher, waived fees ?, online class with Stephanie Charns, Tampico under Bix Produce, person from CA give a spice class, Christine Romo promised that every student would receive samples, each student rec'd 6 1 lb spice jar!, Chef Duane Keller guest speaker, lot of fun stuff going on here!

Mark: as we move forward with new pathways, we'll need to start reevaluating equipment needs, inventory facility/space needs, how we manage our kitchen, will defer to chefs for space they need, will discuss at next advisory meeting in fall. Definitely a food truck or food truck simulation.

Jamie P: U of Wisconsin bakery area, humidity-controlled

DD: It's just us and St. Paul CC, we each have our markets, want to support each other, we're open for any new relationships

Jamie P: Can we get a food truck donated?

Mark: We'll keep looking, we have funds, we just need to figure out where to put them all, obviously donations are great

DD: Ebenzer has relationship with ProStar

Mark: Asking for comments

CCook: Do we have a mentoring program for helping students

JL: started last semester working with Student Life: student's online profiles, mentoring, mental health prep, student life, trying to get involved with 3rd semester students,

CCook: sounds like that would all tie in with Student Culinary Club, need to plan ahead, covid can't last forever

Zach: but some of the changes will be the new norm, will we ever see a salad bar again (or buffet?), doing stations, more culinary work,

Mary Ryan: has two restaurants that are both closed, now working in healthcare, super important culinary component, would love to talk to us more as a chef—we need what you're doing, especially the fundamentals and business acumen, Thank you for inviting me, there are other culinary schools trying to get in here (?)—CIA, we have a good solid program, can be a good career path. Wayne, batch cooking is important in a food truck or restaurant, great book (Black book?).

DD: Jeff W was step 1 for us

Jeff W: healthcare is great life/work balance, we'll take entry-level people and build them up, will send students through basic classes with Denis

Pat C: Put up link to ACF seminars (one is Future of Buffets!), welcome to all new industry members, always nice to see new faces.

Jamie P: Any more program recommendations...moves for adjournment, Ross so moved, CCook 2nd

Chat:

From Patrick Conway to Everyone: 05:11 PM

ACF National Convention **Free** Virtual events August 3-5 acfchefs.org Jacques Pepin Keynote address 8 am CDT on the 3rd

From Amanda Veith Hennepin County to Everyone: 05:20 PM

<http://www.afdo.org/AFDO-professional-training/> wanted to share this site for those who have not

listened to their webinars/podcasts before. Very good information regarding the anticipated trends in the field due to COVID, including food trucks in particular