

Columbia College Hospitality Management Program Advisory Committee Meeting Minutes

Friday, October 7, 2016

Columbia College-Manzanita Conference Room/Buckeye 3

Facilitator Don Dickinson CEC, CCA, AAC
Hospitality Program Coordinator/Instructor

C-10-20-16

- Introductions and contact updates
- Sign-in Sheet
- Approval of prior minutes
- Discussion of the Manzanita Remodel and progress
 - Group asked about instructional technology plans
 - They were informed that none was budgeted for or planned by previous coordinator.
 - The felt this was a mistake- Consensus
 - Specifically a POS is needed to teach back office report management- Cynthia Zelinski
 - You should be able to film demos so the students can see it more once and review as needed- CeCe Baseman, Ed Wickman
 - If they could watch them at home after class it would be very good reinforcement. It may even lead to them practicing skills at home – Robert Mason
- Discussion of large number of Awards within the program
 - Discussion focused on the confusion caused to students of some many options that were in many cases very similar
 - The number should be cut back and more clear paths developed – Ed Wickman
 - “The certificates are weak and tend to make the students think they are finished when they are only beginning. Remove some and make sure the students understand that the remaining ones are milestones not the end – CeCe Baseman
 - The certificates mean nothing to employers – Ed Wickman
 - Bartending certificates have a somewhat negative perception because place tend to want to train to their methods- CeCe Baseman
 - The main problem with the certificates is they give an out on the commitment to going after the degree – Ed Wickman
 - Discussion of what the primary award track should be was discussed
 - The consensus was that in the near term to focus on

- Culinary Arts
 - Baking & Pastry Arts
 - Hospitality Management
- Discussion of the structure and content of Garde Manger HPMHT-142 & 143
 - Fruit and vegetable carving are a waste of time and effort. Make this a fun weekend class. These people are never going to be asked to do either – Ed Wickman
 - Replace that time with more emphasis on basic cold skills and teach them to work with grains – Ed Wickman
 - Far too little time/units in those areas. They have both basic concepts which must be mastered and advanced skills that need time to develop. Split them up. – Robert Mason
- Discussion of adding a “Food Science” class to the offerings
 - Discussion focused on having it include practical lab elements as well
 - All members were in favor
 - You should explore the possibility of a degree in Food Science – CeCe Baseman
 - Karen Seals voiced her agreement
- Update on Apprenticeship Initiative – Tiffeny Flies
- Local perception of the program
 - The high school students that attended the Occupational Olympics think the kitchens were dirty, run down and poorly set-up – Cynthia Zelinski & Karen Seals
 - The program has gone downhill since I attended – Robert Mason
- Employers needs in general discussion
 - Speed- Cynthia Zelinski
 - The group all agreed
 - Increase the pressure and professionalism – CeCe Baseman, Ed Wickman
 - Professionalism in the field is returning. Students must display it – Robert Mason
 - Employers need the graduates to have very good basics- Robert Mason
 - Focus on skills & Techniques, not recipes – Robert Mason
 - Discussion of Advisory Committee assignments
 - Provide feedback on class development
 - Culinary – Ed Wickman
 - Baking & Pastry – Robert Mason
 - Promoting Columbia to students – Cynthia Zelinski, Karen Seals, CeCe Baseman
 - Guest speakers for courses
 - HPMGT-102 Cynthia Zelinski
 - Ice Carving Demo – Ed Wickman



Hospitality Management Program Advisory Committee Meeting Agenda

Friday, October 7, 2016

7:00am to 9:00am

Columbia College - Manzanita Conference Room/Buckeye 3

7:00am to 7:30am

CTE Meet and Greet, Manzanita Conference Room

7:30am to 9:00am

Hospitality Management Program Advisory Meeting, Buckeye 3

1. Introductions, Sign-in, Update Contact Information
2. Purpose of the group/meetings.
3. Distribution of prior meeting notes.
4. Review and discussion of Culinary Modernization Project.
5. Tour of construction site.
6. Review current catalog offerings with discussion.
7. Review C-IDs - Discussion about streamlined scheduling
8. Review current materials and assignments with discussion.
10. Apprenticeship Initiative Update – Tiffeny Flies
12. Additional members to invite including student's discussion.
13. Open Discussion. What didn't we cover?

Spring meeting date to be determined. Thank you!

MEETING SIGN-IN SHEET	
Project: HPMGT Advisory Mtg	Meeting Date: 10/7/16
Facilitator: Don Dickinson	Place/Room: Buckeye 3

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