2015-2016 Mid-Year

Committee/Advisory Council Report

Committee Name: Culinary Arts/Hospitality Advisory Committee

Chairperson: Melissa Plowman

List of members: Melissa Plowman (Parkway Grill/Pelican), Lee Partridge (TGS Cupcakery), Jennifer Briley (Hampton Inn), Scott Plowman (Parkway Grill/Pelican), Larry Ahlhorn (Monarch Catering), Bob Bratcher (Daddy Bobs).

Dates of meetings: 10/13/15

Accomplishments:

The Vernon College Culinary Program is currently under review and the first stages of that review have been completed by Director of CE and Instructor Erika Colee. The Culinary program has made a new revision to the curriculum for 2015-2016 and moving forward that high school students at Burkburnett currently taking the program will be taking the ServSafe food handlers exam while the adult program remains consistent with the Managers Certificate.

Erica Colee and Shelly Bass both attended the Prostart Culinary Educators Bootcamp this past summer. This experience has enabled them both to be more creative in the classroom while following syllabi that have been produced for the classes of this program.

Erika Colee also attended two days of professional development on Google classroom to help increase student engagement in the classroom.

Shelly Bass attended the San Antonio Le Cordon Bleu tor training.

The equipment and learning environment for the Culinary Students is in great shape. Lee Partridge and other members of the committee have donated small items (but huge improvements) for cooking in the classroom, i.e. new skillets. Burkburnett high school and Vernon College both invested in the purchase of a new washer and dryer for the facility.

The fall of 2015 allowed for our students to participate in a Retirement reception for Burkburnett's Superintendent; Mr. Danny Taylor. They created four different petite style desserts. The program has a number of scheduled events for the spring of 2016.

Recommendations:

The main recommendation for 2015-2016 is to take the findings from the program evaluation from the Fall 2015 and see what changes need to be made for the future of the Culinary Academy. This evaluation can support any changes that need to happen for 2016-2017.

Membership suggestions:

Look at adding 1 or 2 new memberships in order to continue to grow the support and information needed to expand and create successful learning environments for the students.

Agendas, exhibits and minutes posted to Vernon College web site address: http://www.vernoncollege.edu/CollegeEffectiveness/Committees.aspx

Submitted by: Nina Feldman

Date submitted: 1/15/16