

**2016-2017
Mid-Year
Committee/Advisory Council Report**

Committee Name: Culinary Arts/Hospitality Advisory Committee

Chairperson: Lee Partridge

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), Dane Coenen (Subway), Vicki Karr (Casa Manana).

Dates of meetings: 10/27/2016

Accomplishments:

The Vernon College Culinary Program hired a new adjunct adult culinary instructor for the 2016-2017 year. Mr. Paul Kinash joined the team in August 2016. He graduated from the Scottsdale Culinary Institute in Scottsdale, AZ in 1990. He is excited about the position and looks to be very interested in helping us market and promote our program.

Erica Colee was approved for Perkins funding at the start of the school year to attend some professional development. She will be traveling to Miami, Florida to attend a week-long conference called Certified Culinary Essentials program. We are excited to be able to send her in the summer of 2017.

The equipment and learning environment for the Culinary Students is in great shape. Members of the committee continue to be generous and offer help for new items needed for the future. Chef Colee has taken a new approach to some of the learning opportunities for the students in focusing on upkeep and cleanliness of the kitchen.

Current research of curriculum and cost is being considered for the Culinary Academy. A new credential has come from National Restaurant Association that Vernon College is reviewing to see how it would fall into our current curriculum and program. It would allow for students to receive 4 additional certifications (in conjunction with the current ServSafe) and a final Manage First Professional credential (MFP).

The fall of 2016 allowed for our students to participate in Empty Bowls on October 11, 2016. The high school students were able to create potato soup and showcase their skills for a good cause. The adult culinary class took part in the November 14th Heart Gallery

fundraiser. They did a great job in practicing skills for catering and delivery. They also learned about community outreach.

Erika Colee and Paul Kinash represented Vernon College at the Youth Expo on September 27, 2017. This expo reached over 2100 junior high students. Erika also took part in demonstrations on KFDX and other small events to help promote the Culinary Academy.

Recommendations:

The main recommendation for 2016-2017 is to research the National Restaurant Association's curriculum to additional certifications that may create more interest in the overall Culinary Program.

It was also suggested to have more field trips to local establishments in order for students to get exposure, as well as inviting local business and community to speak to students giving the Academy more exposure to the local community.

Membership suggestions:

- 1. Add new advisory committee memberships in order to continue to grow the support and information needed to expand and create successful learning environments for the students.**
- 2. Look for ways to offer Culinary Academy in Wichita Falls.**
- 3. Consider changing the books for Culinary Academy to include new certifications.**

Agendas, exhibits and minutes posted to Vernon College web site address:

<http://www.vernoncollege.edu/CollegeEffectiveness/Committees.aspx>

Submitted by: Nina Feldman

Date submitted: 1/26/17