



The Career and Technical Education Coordinating Committee provides guidance and support to advisory committees, in partnership with the business community, to promote a quality workforce.

CTECC

Career and Technical Education Coordinating Committee

Advisory Committee Interview

April 17, 2007

INTERVIEW CULINARY ARTS & HOSPITALITY MANAGEMENT ADVISORY COMMITTEE:

Peg Allison (Division Chair & Committee Coordinator), Lynn Nakamura (Committee Member), Project Specialist with CML, and Chris Traver (Advisory Chair), Director with Center for Medical Education and Research.

1) Committee Accomplishments: **Excellent**

The Culinary Arts and Hospitality Management Advisory Committee meet once a month on the first Friday, and each meeting is at a different restaurant and office.

There are 34 members on committee, with an average of 20-25 attending at each meeting, plus 2 student reps from Culinary Arts and Hospitality Management. The first and last meetings of the year are held at Lane. Each of member businesses sponsors a meeting. They have very well structured meetings, and an advantage of their meetings is that they always have good food. All the committee members are invited to the Classical Cuisine dinners

Chris says the faculty and committee members share excellent information and support each other. They get to the core of the issues and make it happen. A part of their meeting agenda involves sharing their member accomplishments.

2) Committee Involvement in Planning and Design: **Excellent**

Chris said the committee is recommending mini-programs. Kristin says it would be great to help augment the high school programs. They have restructured the program to give students the skills to move up in the industry.

Peg shared that her favorite times at their meetings is hearing from their business members, and what they want. They have facilitated a brainstorming session producing many ideas. Lynn mentioned how they changed the advisory committee agenda to receive assessments data, and that's how their brainstorming session came about. Sub-committees, faculty, and committee work together.

The committee highly stresses technology. Peg says one of the exciting things they can do the Perkins Grant is create some training.

3) Gender, Disability Adaptation, and Diversity: **Meets Expectation**

The gender balance is equal and they have had disabled students in the program. They have at least one committee member from Marché who is active in the gender piece, and they have invited to the committee a high school teacher of color who is active in the diversity piece.

4) Program Demand / Enrollment: **Excellent** (but there is room for improvement on attrition)
There are usually 50 students in Culinary to start, but they may lose a few during the year. They would like to enroll 60-70 with adjusting work stations. Attrition rates are higher than they'd like. Reasons vary for attrition when "life happens". If they can take in a few more students, they may be able to average the rate out.

There are 25 hospitality students.

The Math 25 issue does turn applicants away. They have tried to require students to take math prior to entering program, but it doesn't always work. One of the challenges is students need strong math skills, so they offer tutoring assistance to help students.

American Culinary Federation (ACF) accreditation adds importance and increases job opportunities.

5) Placement / Employment: **Excellent**

Many of the committee members hire the CA & HM students. Some members teach or are guest speakers in the classes, and that gives them an opportunity to really get involved with the program, as well as get acquainted with students.

CA & HM is hosting their 3rd annual alumni gathering, and that is an opportunity to get significant feed back from their former students. Camaraderie is high with the alumni. Tracking students after graduation is a challenge, but the department always has a specified date and time to show up for the alumni gathering. Former students often drop by just to visit. It helps keep connected with students by offering the pathways type of additional certificates after graduation, such as the baking segment, which many of the students mention they would have liked to have had baking skills included in their program.

The department stresses that students need business skills if they are planning to open a restaurant, not just cooking skills. Supervision and leadership, as well as human relations are promoted. They also encourage conference and meeting management. Chris plans to be a guest speaker for this area.

Kristin asked if a student can weave the Culinary Arts and Hospitality Management programs, and Lynn says they can with an additional year.

6) Secondary / Postsecondary Connections: **Excellent**

The program is helping to develop the pathways concept, and they will be using the Family and Health Careers rooms for training. Students could earn certificates with WorkForce training called "At Your Service" and employer can have their staff trained. Chris says it's also a marketing tool to encourage application to the program.

7) Questions for the CTECC Interview Committee:

Chris asked if follow up with graduates is a committee responsibility, and are the other committees successful with that. Andrea said the other committees are challenged with that also.

Chris has observed that the front desk at hotels she visits could benefit dramatically from a pathways training, and has been working with hotels to facilitate that action.

CTECC Comments:

Peter offered that perhaps a gaming math program might help students get past the math challenge. Kristin suggested adding that piece to the CTE for the HS culinary students.

Craig asked if the industry appears to be gender blind, but Peg feels it may be more male dominated.

Peter likes their committee agenda, and would like to share it with other advisory committees. Andrea says their success is helped with meeting every month, and that seems to be a common thread of successful advisory committees.

On the attrition issue, Tracy says it's costly to not be able to retain students. Peter shared that if expectations don't match and they are leaving for that reason, then perhaps actual, realistic success stories on their website for prospective students to view may be helpful.