

## Advisory Committee Meeting

01/30/2020

### Agenda:

- Approve the Food Truck curriculum

The food truck curriculum will add a certificate to the program and give the students a chance to learn how to run a small business. The certificate will entice new students into the program. Most of the students registering for the food truck class want to open their own food truck business.

The committee voted on the food truck curriculum being passed. Maria from Corky's kitchen restaurant motioned and Kai from San Manuel seconded the motion. Motion passed

- The Food and Nutrition program has been revamped and should be online to start in 2020 with the revised curriculum. The Food and Nutrition certificates, Dietetic Aid and Dietetic Supervisor need to be approved so the campus can send the certificates to the state for approval. There is also a transfer degree for the same area of study, called Dietician Technician that also needs to be approved.

Maria moved that the certificates for Food and Nutrition be approved. Kai seconded the motion. Motion passed.

- Revamping the culinary program back to 1.5-year program from a one-year program.

Chef Meyer discussed the plan to change from a one-year plan back to a 1.5-year program because the students don't seem to be retaining information as they should. Those students that

would like to complete the program in one year can do so and those students who wish to take longer to complete the program will be able to do that as well.

Kai from San Manuel motioned to allow the program to revert to a 1.5-year program and Jenny Wright from USA staffing seconded the motion.

- Hiring 2 full time instructors and 2 full time lab technicians to work in the Culinary program.  
Maria from Corky's discussed the need within the industry and how hard it is to find trained workers. She stated that she was very glad SBVC now has a baking program and a food truck program to train the students. The need in the area is so great that we can't afford for you to cut back on your program. We want to partner with you and have your students come and work with us when they graduate.

Maria asked if the positions are cut what happens to the program?

Chef Meyer answered, if the instructors and staff are not hired full time then the program would go back to just one instructor and one lab tech. The program would essentially lose the food truck, baking program, the Den and caterings from the program.

Kai from San Manuel asked why isn't the college institutionalizing the positions? Chef Meyer answered, I am not sure other than the cost of each employee to the district.

Chef Meyer asked for a motion-

Kai motioned for the college to hire 2 full time faculty, one for the baking program and one for the culinary program, as well as 2 full time staff, one for culinary and one for the baking program.