Culinary Arts/Hospitality & Tourism

Advisory Committee Meeting

Friday, March 22, 2013

9:00-11:00

**Committee Member Present:** Dawn Addington, Interim Associate Dean, Spankie Bassett, Educational Specialist and Training, Wes Bassett, Educational Specialist and Training, Phil Beltran, Hyatt Regency Albuquerque, Scott Clapp, BIT Program Coordinator Culinary Arts and Hospitality and Tourism, Victoria Davidson, Albuquerque Public Schools, Robin Falconer, James Hice, Albuquerque Convention Center, David Jackson, BIT Full-time Faculty, Joyce Jones, BIT PT Faculty, Kerry Logan, BIT Full-time Faculty, Tania Lovato, Bernalillo High School, Elizabeth McGeehan, BIT Full-time Faculty, Chris Morosin, BIT Full-time Faculty, Ernie Rivera, Mixing Bowl, Carmine Russo, BIT Full-time Faculty, Virginia Schroeder, Preferred Brokerage Company, Sharon Schultz, Tourism Association of New Mexico, Lauren Seamen, Hyatt Regency Albuquerque, Julie Sebelin, Hyatt Regency Tamaya Resort and Spa, Charlene Selbee, BIT PT faculty, Vincent Thome, Theresa Torres, CNM Outreach Services, Stan Wacker, La Vida Llena Retirement Community

**Tour of New Culinary Arts labs-** Mr. Clapp met committee members at 9am. For a tour of the new culinary arts labs, located at the south end of the Smith Brasher parking lot.

**Opening Remarks, Breakfast and Introductions-**

At this point we will not be able to do the alcohol services but we will be teaching how to serve alcohol using non-alcohol wines and sparkling wines.

**New Business:**

*Open discussion* *regarding the new labs*, amazing building, long overdue, SB and A labs will be repurposed. The three primary labs will hold up to 24 students (20% more than current labs). The restaurant lab class size is still to be determined, but will likely be 12-14 students. The new labs will have primarily new equipment and small wares. Everyone is excited about the new building.

The new labs will open in the fall. We may run a limited schedule of classes for summer term in the new labs. Tours and open house activities may begin in the summer.

A Pilot project at CNM this summer will include about 20% of classes being offered as an 8- week class -Culn 1100, 1103, 1110, and 2212 are among classes being offered on this schedule.

*Entrepreneurship training/Street Food Institute:*

Mr. Clapp reported regarding the Street Food Institute. It’s an entrepreneurship program for people in the community interested in developing their own food related businesses. This program will be offered through the Work Force Training Center starting in the spring 2014.

*Hospitality Program Update:*

Dr. Jackson introduced an exciting program called the guest services certificate (see attached presentation).

* students will learn technical skills
* target date is fall 2014
* this is offered as a 1yr 2 term certificate
* certificate will be embedded in our hospitality & tourism associates degree
* CUL students can get this certificate by adding one more term
* Certificate will be honored by the industry just like any of our other certificate programs.
* Certificates are path way
* Students will be the ones to show the guest services skills to employees
* This certificate will look good on a resume

Committee member question what will be the opportunity for internships and field work to practice the skills?

Role playing is the key, internships could be an elective implemented into the curriculum.

The Committee is excited about the opportunities presented by this program.

*Transfer program with NMSU-*Mr. Clapp reported we are waiting on decisions from NMSU.

**Other business:**

*Partner Updates:*

TANM reported successful $2 million recurring budget increase for tourism marketing next fiscal year (pending signing by the Governor).

Wrap up:

Next meeting is October 18.