Culinary Arts/Hospitality & Tourism

Advisory Committee Meeting Minutes

Friday, July 13, 2012

9:00 a.m.-11:00 a.m.

**Present**: Francisco Carrillo, CNM student, Gwen Clapp, Bon Appetit, Scott Clapp, Chair Culinary Arts/Hospitality & Tourism, , Victoria Davidson, APS Catering Director, Donna Diller, Associate Dean, David Jackson, CNM Instructor, Kerry Knopp, CNM Instructor, Victoria Martinez, New Mexico Restaurant Association, Elizabeth McGeehan, CNM Instructor, Richard Mitzelfelt, South Valley Economic Development Center, Chris Morosin, CNM instructor, Yashoda Naidoo, Annapurna’s World Vegetarian Café, Edward Pulsifer, VP Heritage Hotels, Carmine Russo, CNM Instructor, Rebecca Sanchez, CNM Student, Julie Sebelin, Hyatt Regency, Charlene Selbee, CNM Instructor, Stan Wacker, La Vida Llena Retirement Community.

**Welcome and Introductions**

Meeting was called to order at 9:00 by Ed Pulsifer. Each member introduced themselves to the group.

**Recognition of skills USA participants**

* Skills USA brings students together from lots of different industries culinary, welding, trades, and baking
* Students start at the local level here at CNM
* Over 6,000 students participated in skills USA
* This year’s completion was held in Kansas city
* Participants 25 in baking and 28 in the culinary arts
* 98 different categories
* The top three placers go to the state competition
* Top placer goes to the national competition

Rebecca Sanchez and Francisco Carrillo were recognized for their participation in the Skills USA competition. They both did very well. Rebecca enjoyed the challenge of the competition it was fun, challenging, and a great experience. Francisco finished silver, 2nd place at the state level.

**Introduction of new faculty**

David Jackson new faculty for Hospitality and Tourism introduced himself to the member’s. David is from Las Vegas, Nevada (former gladiator at Caesars Palace). David has a Bachelor’s degree in Marketing, Master’s in Business Administration, and Doctorate in Business Administration. He has 21 years management experience in housekeeping manager, front desk service management, and managed 150 employees. CNM welcomes David Jackson as a full time faculty in the fall term.

**New Business**

1. Review of plans for new labs

Scott Clapp went over the plans for the new labs:

* Future home for the Culinary Arts and Baking/Pastry labs in Fall 2013
* The new building will house four new labs , bookstore, and the CNM Foundation
* One of the labs is a combination restaurant and dining room
* All new state of the art equipment
* Dinning seats up to 40 people
* Open to the public
* Restaurant will have a patio, booths, bench, seating tables, and a bar
* Culinary labs will accommodate up to 24 students
* Demo station for the instructions
* State of the art audio visual equipment is being pursued for the labs
* Dedicated bake lab

1. Graduation and Enrollment Data (handout attached)

Graduation Data tracks our current graduation. Scott Clapp reported we had a great year; this is the highest number we ever had. Professional Cooking certificate has been changed to Culinary Fundamentals. CNM Culinary Arts/Hospitality Tourism program has had a great growth in the last 3yrs. Our Classes are at 100% full compactly. Donna Diller commended the culinary faculty for all their hard work.

1. Update of our new curriculum after two terms

* The new curriculum in the Culn 1100/1110 is presenting a very intensive immersion into basic cooking skills for new students; each student completes up to 10 competencies in two lab classes each week
* Students are responding well to the new curriculum

1. Internships/Cooperative Education

* Internships are not paid, but cooperative education is paid
* Both are for academic credit
* We are striving to develop a clearing house of employers interested in bringing in CNM interns
* Gwen Clapp and Julie Sebelin are interested in interns
* Let’s get students ready for the corporate world, interview process, resume,
* Students will go through a process to prepare for cooperative education, clear expectations from the student and the employee, feedback from employee, reflection paper, time cards, site inspections
* Internships are a minimum of 135 hrs.

Julie Sebelin would like to volunteer to talk to students about internships from an employees point of view.

1. Advisors Update
2. What’s happing in you company?
3. Where do you see things going in the next quarter and/or year?
4. How are the skill levels of CNM students?

Victoria Sanchez reported that the Foundation of Restaurant Association are rewarding scholarships. We need more CNM applicants for scholarships. Applicants have to be full time students; we are hoping to get more applicants this coming year. Let your students know that there is money available. Victoria recognized and thanked Francisco for being chief mentor for high school students at Sandia high. Students can get involved to mentor high school students. Serv Safe Alcohol program will be offered online in October. CNM students get a discount.

Julie Sebelin from Hyatt Regency mentioned we have 3 current hires in the last 90 days from the CNM culinary program. Currently employed graduated from the CNM culinary program and is doing well is pastry Chef Charity Teague.

Gwen Clapp is looking for a Sous Chef.

Stan Wacker reported that La Vida Llena Retirement Community will have a new building coming soon. He will be hiring 60 more employees when the building is ready. Over the past 8 yrs. Stan has seen a vast improvement on skill level, quality, and attitude in our CNM students.

Donna asked advisory members how we can best communicate scholarship opportunities to our students on a regular basis.

* Make it a assignment
* Extra credit assignment
* Hand out applications
* Job fair, career fair
* Post scholarships in the labs

**USDA**

* We are asking for an extension
* Integration of nutrition
* Cooking more healthy meals, combining cooking and nutrition
* Students can go on to UNM nutrition program
* Safety & sanitation training is being provided by the grant as well as healthy cooking classes
* $50,000 scholarships will be awarded in the spring

**Other Business**

1. Next meeting- November 9, 2012, 9 a.m., location to be determined
2. Partner Updates-Not Active