

## Culinary Arts Advisory Committee

Tuesday, June 20, 2023  
ZOOM Meeting 10:00 a.m.

### MINUTES

ATTENDANCE: Dana Wheeler, Earl Steiner, Ryan Wyckoff, Nick Chatterton, Gina Davis, Ashley Polk, Jeanne Dunn

- I. Introductions: Jeanne Dunn, Administrative Assistant, Liberal Arts  
Welcome: Ryan Wyckoff, Interim Dean of Liberal Arts  
Dana Wheeler, Culinary Arts Instructor

Ryan welcomed and thanked everyone for attending, and he encouraged people to contact

- II. Old Business: Dana Wheeler

- a. Culinary Arts Program Updates

Dana shared that the program is doing well. Interest is high, and the numbers are good. Graduates are successful in the field. Dana talked about her former student worker and program graduate who started in College Express. She also got certificates in the business program, and has been hired at the new Saltgrass steak house at the Golden Nugget Casino as a baker. Saltgrass management is very happy with her work.

New Instructor: Anthony Brown is going to take over sanitation course for adults.

Dana has worked to get larger equipment in the kitchen to expose students to what they will experience when they graduate and move into the industry. Most recently, a large tilt skillet was purchased through the Perkins grant. Students have been working really well with it, and it is definitely a time saver.

Dana noted that when students come to DACC, in addition to finishing their Culinary Arts certificate, a lot of them go on and take other courses at DACC, deciding to get their Associates. This is something that Dana encourages. Dr. Bridges asked which programs students are doing for their Associates. Dana said they are taking their core courses, and then things like marketing, business law, accounting, public speaking – a lot of things Dana recommends to help them be more successful in the workforce. Dr. Bridges was interested to hear this and is building opportunities for students to continue and get their Associates degrees. He talked about identifying students who left without an Associates who are out working, but who could come back and finish.

Dana asked Dr. Bridges about an Associates in Culinary Arts. It's something she and the students have wanted for years. Dr. Bridges is putting that on his list of "to dos". He has already asked other colleges to share info on their Culinary Arts degrees.

Dana and her students are no longer doing day-to-day catering for DACC functions. These are now being handled through the Café (Suzette). This allows Dana's students more time for classroom training. They will, of course, still be involved in some of the events that come to campus. This spring, they did the scholarship event for DHS, and received excellent feedback. They catered Employee Appreciation Day, again with excellent feedback. There is also community outreach helping with the annual Pancake and Sausage Day at the Civic Center by cooking the sausage here at DACC, and learning about how to transport food, keep it at the correct temperature, and retake temps upon arrival. There has been interest in having DACC Culinary students help out at the grills at the Civic Center next year.

What was great about catering the Employee Appreciation Day is that it provided a chance to prepare some nicer entrees and other things that aren't day-to-day. The students pick appetizers and desserts they'd like to try.

### III. New Business

#### a. College Express – Nick Chatterton

Nick said that Culinary Arts continues to be very popular program. He loves the idea of potential Associates degree in Culinary Arts. Work study, field work – he'd like to see those possibilities.

Dana said that all College Express students take the food handlers course and get certified. This has proven very helpful when it comes to students getting positions in the industry. Dana said Anthony Brown is teaching sanitation, and Dana is excited to have him be a part of the program. Mr. Wheeler said he'd come back if needed.

#### b. Farm-to-Fork. Dana teaches this jointly with Amanda Krabbe. This summer's class is the biggest yet with 15 students. Students want to know what to do with the produce they grow in their gardens. The course looks at different ways to use items, and also looking at how to grow them, which is Amanda's field as the horticulture instructor. Through the course, students grow lots of herbs, and learn to make pesto, cilantro pesto, and how to dry herbs. They also learn how to make cheese, and then take the garden produce and cheese and make things like lasagna.

### IV. Updates from the Community

Ashley Polk with the Vermilion County Health Department indicated that there haven't been a lot of changes. Most recently there has been a latex glove ban. She said that the VCHD is always happy and available to come in and talk with classes. There is now Cottage Food Industry info/programs available.

Dana talked about how the Culinary Arts program can take students in directions outside of the kitchen, like the Health Inspector path, and said she'd like VCHD to come in and talk about that.

### IV. Employment Opportunities

In the Culinary Arts department, there is an open position for a 12-2 p.m. instructor. This is challenging to fill because of the time, when people in the field are busiest. Mr. Wheeler, who has retired, did say that he would be willing to come back if DACC doesn't find someone in time for the fall semester.

V. Questions/Items from the Floor

As there were no questions/items from the floor, the meeting was adjourned.

*Submitted by Jeanne Dunn*  
*June 27, 2023*