

MINUTES  
Culinary Arts Advisory Committee Meeting  
May 16, 2017

Present: Dana Wheeler, Dr. Penny McConnell, Suzanna Aguirre, Peggy Marrufo, Amie Musk, Terian Reed, Nick Chatterton, Amanda Krabbe, Davie Kietzmann, Brad Wheeler, Bob Jones (DQ), Steve Nichols (SNS), Jana Messmore (VCHD), Jerry & Carol Hambley (RD), Kristy Herr (donor), Kim Watson (JO), Bailey Smith (student rep)

Absent: Bill Thomas (Popeyes), Applebee's

**Penny:**

1. Introductions: This is our first Culinary advisory so we are all new to each other. As we all know and have been affected by it one way or another, the state of Illinois still has not released a budget. With that Higher Education is not getting their money from the state either. As we all have listed in our job description "other duties as assigned" we were the lucky recipients to get Culinary Arts added to our division. This made perfect sense because we are the Liberal Arts.

Dana Wheeler, I have been our Culinary Arts lead instructor for five or six years now. Ms. Penny has had many changes for our program already.

Amanda, teaches the Farm to Fork class with Dana.

Terian, the day time College Express instructor.

Brad, the afternoon College Express instructor.

Kim Watson, has been the manager at Jocko's for a year now.

Kristy Herr, donated her farmland to DACC at no charge. I love the great things that you are doing with it from biology, zoology, to beehives and many other areas that the farm is being used for.

Jerry and Carol Hambley owners of Royal Donut. They came back to extend their family business here in Danville.

Jana Messmore is the food program advisor at the Vermilion County Health Department.

Steve Nichols manager at Steak n'Shake.

Bob Jones has been in this business all his life since 1983 owner of the south Dairy Queen.

2. New Business:

**College Express:** Penny, we have had good and successful enrollment. We have two full sections in the morning and two full sections in the afternoon that we have to put a cap on or we will over enroll. Previously students who took the four College Express courses were not getting college credit for two of those courses. After talking with Nick they decided to take out the Nutrition and the Food Sanitation classes because students didn't really like to take those classes anyway. We will now be offering Culinary Essentials I & II (3 credits), Bakeshop I (3 credits), and Cooking Method & Principles (3 credits)

starting Fall 2017. Each of these levels the students will get college credit. This will give them a total of 9 college credit hours which we think is a much better option for students. We will keep looking into how to boost to 12 credit hours for students. Nick, and hopefully by knocking out some of these courses it encourages students to come and finish.

**Curriculum:** Penny, up until now all Culinary Arts students were only offered a certificate. As we looked at the curriculum we asked, Why not offer the program an associate's degree? We laid out a draft for a 2 year degree and found that the only class we need to add is a practicum. The practicum will be worth one credit hour a semester with a requirement of 4 credits for the practicum. One credit hour will equal 16 hours. Students can work directly with Dana helping her cater or prep. Another semester they can be out in the public or actually working in the industry. The total credits earned for this program will be 60 hours. We know that there is not a huge need for chefs in this area that we know of, do you feel as though we should offer the degree after hearing the details? Kim, the degree will help move them up in the industry. I don't think you will need to add anymore courses but you can add content to what they are already doing. Nick asked if the College Express 300 level courses will equate to the 400 level courses???? Bailey, a degree what be good to offer because some of us will be transferring to other schools. If the students are willing to learn the extra boost of finishing with a degree will help them pursue a career. Kim, at Jocko's we see those students who are devoted to their classes they come from a class straight to work. She admires those who want to succeed. Penny, these are learning life skills with our programs. Jerry, has owned other businesses and some things that are missing are lack of interpersonal skills. Sometimes when there are issues instead of working things out they just quit. So many resumes that he goes through at Royal Donut are sloppy and incomplete. They will go through an applicant's social media page as part of a background check. If you could figure those skills in where there is time that would be beneficial for us. Some have no interview skills at all whether it's in person or face to face. Those skills will make a difference in their work ethic. You could do role playing of a disgruntle customer. We tell applicants that when they are hired it will be a hard job making donuts isn't easy. When they are given instructions or being corrected on their mistakes they can't be easily offended or take things personal. New applicants will have daily scorecards done on them. They run in a 3 shift environment. The baking is done all night we need to find people willing to do that with the next generation. His family has been here forever and they can't get people who are willing to train in everything they need they bake from scratch. Jana, always in need of inspectors. If they have an associates they are looking for managers as well. Kim, it helps to have those who already have the food experience and want to work. Certified food managers are very hard to find so anything you can do to help us with that is great. Penny, the next step then to get this approved for a degree is to take it to the Illinois Community College Board.

**Internships:** Are there internship opportunities? Jerry, contacted Dana because we have a unique baking and it's from scratch. We currently have DACC students who work for us that will start early. In the summer we have more college students because they are coming home. We would like to expand and find better students who are actually interested in this career. Some of our kitchen equipment you have to be 18 and over. Steve, not really anymore internships like we used to but we could put something together. We have to steer people towards the communication electives not just the food business but the people business. Society has changed and now you have to train people on things their parents should have taught them. Wife did a workshop for interviews with restaurant people who would critique them at the end. Kim, would like to work out an internship with DACC.

**Farm to Fork:** Dana-with Farm to Fork they would come back to the kitchen and use the stuff they pulled and use throughout the semester or donate to the food pantry. Do we have to have a license for food processing? Jana, you can do that as long as it's not available to the public. Who is the food pantry for? Penny, DACC students have priority over the food pantry. Jana, we can give a variance for a permit with your kitchen. When would you be starting? Dana, by the end of summer. Jana, the herbs can be given away in the pantry.

**Anonymous gift:** Dave, this was something that was last minute at the employee banquet we had. Tracy came up to me and said we just received a \$5,000 gift for however Dana and Brad would like to spend it. The donor was so impressed with everything they do for DACC and the community they wanted to donate money to support them. Penny, we really appreciated the anonymous gift Dana will surely use it. Dave, Tracy is working on other donors right now to match this donation.

Dana, with our culinary on campus classes they get to work on DACC functions and meetings where they will experience how to plan, set up and clean up. Kim, do you give them a time limit on how long to complete a task? Dana, we post sheets and students will sign up for what they will do for that particular event. Throughout the process I am constantly reminding them what time they are supposed to start eating. Kim, we always struggle with speed with our employees. If you give them a certain amount of time to prep and serve that would help. It could be like a "Chopped at DACC!" Brad, it's difficult with some of these students because some of them haven't done enough to know and so they are learning throughout the class. Kristy, do you have the most experienced students with the others? Dana, yes we have some of our better students shadow others who are not as experienced. We also try to drill into them that you have to have a passion for this and not be in it for the money. If they don't have that drive this isn't for them. Kristy, have them plan out how they will get things done and how long it will take. Jerry, there is a lot of crime in the fast food industry. We put security cameras in place to keep our employees safe. With having 3 shifts we are open a lot and are closed 2 days a week. Penny, I remember when my daughter first started working she would close and the thought of it now I think I would be scared for her to be there that late. Jerry, our drive through window used to be open 24 hours and now we close at 10 p.m. We have only had 4 cases where the police department has need to use our cameras. We train our employees and tell them to be aware of their surroundings and don't be alone. Our students are not left alone on their shifts. We do tell them to communicate with their parents. We have a good relationship with the police department as well as with Botts Locksmith. Part of this is awareness from

the employee. The police do a great job of checking things out for us. When employees go outside or leave they go out in 2's and one will have a cell phone on them. Kim, we prepare them in what to do in a situation and what button to push for help. Maybe they could take a first aid class. Jerry, there are lots of challenges with this business. There is great value in rotating the positions.

**3. Updates from the community**

Jana, we have had people call us who think because they are certified that they can just go out and open a business of their own. Do you talk to them about additional steps they need to take? Dana, we had Carol come out and talk to them about what to do to open a business. Jana, we can also come out and talk with them. There is a lot of computer programming involved. Kristy, there's inventory control and figure gross margins. Jerry, there is also coupon and discounts to figure. You also have to look at the historical time to figure out how much food to prepare, if it's raining and cooler temps that will bring in customers. Kim, do they learn how to break down recipe books? Dana, yes we have a class that has a recipe book that we use for consistency. We have started using it in our catering class.

Dave, we can't thank Kristy and her husband enough for letting us use their farmland for culinary, ag, science and biology. We couldn't do it without you. Kristy, thank you we need a non-rainy weather summer.

**4. Employment Opportunities:**

- a. Jocko's is currently taking applications
- b. Royal Donut is taking applications

Penny, thank you all for your support and all of your excellent ideas.