Advisory Committee Meeting Minutes

Description of	CHAINPENSON: Lucy Williams - Conver	LAINTENSAIN: Lucy Williams - Convention Services Manager - Hyan Regeacy Dallas			
The state of the s	MEETING DATE: 11/30/01	MEETING TIME: 9:00mm	MEETING PLACE: F110 - SCC		
-	RECORDER: Jennifer Carlin		PREVIOUS MEETING: 5/25/01		

MEMBERS PRESENT:

OTHERS PRESENT:

Name and Title	Name and Title	Name and Title
Jennifer Cultin – CCCC instructor	Murty Cummins - Chef Consultant	Lucy Williams - Convention Ser Manager Directer
Mike Waits - Divisional Employment Manager	Russell Kunz - Professor	Sharon Burnett for Lillie Palmer
Rayi Godhia - Hotel/Restaurant Student	Pinky Touresi – Hotel/Restaurant Student	Karen Maza – Hotel/Restaurant & Cultimry Arts Coordinator

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Agenda Item	Action Discussion Information	Responsibility
Old Business: Hotel/Restaurant & Culinary Arts Facility	Bond did pass. Karen met with the President of the college, Dr. Cary Israel in August. President is very much behind the program and understands the need for our own facility to accommodate the speed in which the program, particularly the culinary arts, is growing. Needs are: 2 production kitchens, 1 bakery, 1 dining room, two teaching classrooms, storage, and office space.	Karen Musa
	Karen will begin researching other colleges with programs and review kitchen design with her counterparts at other community colleges.	Karen Musa
	Hand-out: Designs on Teaching, Chef Educator Today/Winter 2002	Karen Musa
Continuing Business: Cooperative work experience – capstone competencies for Hotel/Restaurant & Culinary Arts	Reviewed the competencies for both areas. Explained that both are flexible given the environment the student would be working in.	Karen Musa
	Handout: Copy of Hotel/Restaurant & Culinary Arts Competencies for Capstone HAMG 2581 or CULA 2581	Karen Musa
Request for Full-time Culinary Arts Professor	A request has been put forth by the Business & Computer Science department of behalf of Karen Musa for a full-time Culinary Arts Professor. This the third time the request has been put forth. This would be and additional position to the one currently held by Jennifer Carlin. Jennifer's position has been elevated to limited full-time.	Karen Musa
Enrollment fall 2001 comparison	Handout: Business & Computer Science Enrollment Data for cost centers 354256 & 354259. Shows the continued growth in the number of classes being offered. The increase in the number of students enrolled overall in the program since Fall 1999.	Karen Musa
New Business: Classes being offered in Spring 2002 and Summer 2002	Handout: Classes for 2001/2002. Classes being offered as well as who is teaching the classes. Still looking for faculty to teach the basic food preparation class which is already full for the spring semester.	Karen Musa
Curriculum Decisions: Changes to the Curriculum that will alter the number of contact hours and credit hours required for a A.A.S Hotel/Restaurant, A.A.S in Culinary Arts, Certificate in Restaurant Management, and a Certificate in Culinary Arts.	Changes in contact hours reflect the limited use we have of the Allen High School kitchen and the ability to have staff available to cover the classes. Handout: Proposed Changes to the Hotel/Restaurant & Culinary Arts program. The change was agreed upon by Mike Waits and second by Marty Cummins.	Karen Musa

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Other: Miscellaneous	Hotel/Restaurant & Culinary Students took first place in the Chili Confrontational — TCA, in the traditional chili category	
\	Gingerbread House competition is on 12/4/01 at North Park Mall. This is a TCA event; we are entering two houses in the amateur category.	
	Upcoming stories about the program: Plano Profile — meeting story in Jan., Plano Star Courier program story on Dec. 9. Handout: The Art of Cooking. Frisco Style magazine that feature two culinary students.	
	Final exam dinner on 12/13/01 still have some openings, if you would like to attend RSVP - ASAP	