

WVNCC Culinary Arts Advisory Committee Meeting November 2, 2017

Agenda

- Welcome – by Chris Kefauver
 - Marian Grubor retirement
 - Thanked her for her commitment and dedication to the program. Putting it on the map and pushing ACF certification
 - New department chair – Chris Kefauver - intro
- Introductions – members, faculty and staff see attendance sheet
- Old business
 - ACF testing opportunity's
 - That we have the staff and mentors to do this testing here, you do not have to travel – we can do both practical and written testing on campus
 - ServeSafe opportunity's – what we have in place

- New business
 - Fall meal schedule – went over and described the concepts we are trying to teach in the series
 - Spring meal suggestions – none, keep with what we are doing
 - Making of products to sell
 - We are looking to sell products with longer shelf lives
 - Pickles
 - Vinegars
 - Hot sauce
 - Bacon
 - It was suggested to do sauerkraut
 - There was discussion on doing wholesale to local restaurants and retail, nothing major
 - Do we want to do this extra work?
 - We would need to plan the production schedule to sell and utilize local product
 - It was suggested that we use JR ACF to buy into making and selling this as a entrepreneurship learning experience
 - Local establishments would be interested in buying the products because it is local
 - Proposed change in curriculum
 - See attached
 - The switch in placement of personal and menu/cost made sense to allow another semester for the students to practice menu/cost activities in later classes

 - Needs of local establishments
 - Drive, sense of urgency
 - It was suggested bringing working chefs into the kitchen to do a “reality Check” with the students
 - Our kitchen is very “sterile” and we have good equipment, how does that relate with the “Real World”

- Maybe in a class taking a piece of equipment “offline” to see how the students react.
Kind of a problem solving creative thinking exercise
 - Teaching something on communication and showmanship
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- Next meeting – spring 2018