



Spring 2019 Program Advisory Committee Minutes

Program: Culinary Arts

Date: 4/2/19

Members Present:

Joseph Baker- Island Creek Oyster Bar- Industry Representative

Andrea Manni- Holiday Inn- Parent/Industry Representative

Robert Manni- Ipswich Country club- Parent/Industry Representative

Sophia Manni- ENSATS Student

Nicole Grace- ENSATS Instructor/Industry Representative

Leo Grace-Mozzarella House, Industry Representative

Todd Comen- Endicott College, Dean of Hospitality/Industry Representative

Program Facilitator: Evan Menesale (Culinary Arts Instructor)

Committee Chair: Kaitlyn Foley (Human Resource Director-Beauport Hospitality)

Subject: Approval of Fall 2018 Meeting Minutes

Discussion: The minutes of the Fall 2018 Advisory Committee Meeting were reviewed and approved by the committee.

Subject: Portfolio Review Panel Volunteers

Discussion: The committee reviewed the Portfolio Showcase Format and discussed the possibility of members attending to review the Senior Showcase Review on Monday, May 6, 2019.

Subject: CVTE PROGRAMMATIC REVIEW FINDINGS

Discussion: Review went well, discussed minor findings that were immediately corrected (signs, etc)



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- Ventilation/ cooling needs to be implemented into the culinary lab immediately. It is in the 5 year improvement plan and has yet to be designed or discussed.
- The covers for the emergency shut-offs were discussed, not implemented because of code.
- Emergency shut-offs need to be LABELED WITH AREA THEY CONTROL. All switches should be “local” to the area they are already placed in (bakery shut off should be in bakery). Maintenance is to be notified again.

Subject: Student Enrollment and Placement

Discussion: Student enrollment is currently;

- 30 freshmen- largest class ever, mostly first choice.
- 14 sophomores- multiple transfers in over the year
- 23 juniors
- 17 seniors- some on co-op (see below)
- Student placement is currently;
 - One student on dual enrollment at Johnson & Wales completing her senior and freshman year
 - Three students on Co-op; one within the school system, one at Bertuccis/; one at Beauport Hospitality

Subject: New Trends in the Occupational Area

Discussion: The Committee discussed the new trends in the occupational area. Currently, there is a severe shortage of cooks, chefs, bartenders, servers, etc. The trend of being short staffed is because many college graduates are going to excellent schools, graduating and going into the industry with sky high debt and make no money for hours that they work.

The Committee also discussed the failure of the restaurant industry scares chef out. Really high salaries for off the truck distribution food. No real talent needed in a lot of places. Just unpack, heat and plate.



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The Committee also discussed interviews and applicants. It was stated that one member had 5 applicants for a recent job opening and only 3 showed up to interview. And of those 3, 2 already had jobs and just wanted to see what the “competition” was offering. Members also said that it is hard to compete with big companies, such as McDonalds that are paying people \$15 an hour starting.

Subject: Employment Outlook

Discussion: The Committee discussed the employment outlook in the industry. Stated that many restaurants will close/fail in the next few years because of a shortage of trained staff.

Subject: New Business

Discussion: The committee discussed co-op opportunities/community service for students in culinary. Members asked why co-op/community service is not mandatory at the school. Most other high schools mandate that the seniors spend at least 1 trimester on community service.

The Committee also discussed the possibility of creating an articulation program with Endicott College. Endicott teaches hospitality management, but wants/needs to add a culinary component to attract more applicants. A field trip was discussed for a future date

Subject: Industry recognized credential survey (please complete as a group)

Discussion:

Click on About You under the Fill in About You Page.

<http://massconnecting.org/credentials/default.asp>



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Subject: RECOMMENDATIONS

Discussion: The Committee recommends to mandate co-op/community service for at least 1 trimester in the senior year of high school.

The Committee also recommends to remove OSHA training from the Culinary Arts Curriculum and replace it with an industry specific safety training (ServSafe). Members stated that they need workers that are ServSafe certified, as mandated by law, not OSHA trained.

The meeting adjourned at (time):

There being no other items on the agenda or any others items presented to the board to be discussed, all members were in favor of the meeting adjournment at 8:00PM.