

Fall 2019 Program Advisory Committee Minutes

Program: Culinary Arts Date: 10/17/19

Members Present:

Angelena Curcuru

Cathie Baines

Don Smeriglio

Staff

Mary Carter

Kristina Perron

Program Facilitator: (Bob Vandenbulcke)

Committee Chair: (Kaitlyn Foley)

Introduction to new Attendees:

Donald Smerigio Business and Industry
Cathie Baines Business and Industry & Secondary Education

Subject: Student Enrollment/Placement

Discussion:

Subject: Annual Programmatic Review

Discussion:



Subject: Bias Review Checklist

Discussion: Curriculum was discussed the use of Prostart Foundations of

Restaurant Management & Culinary Arts Level One and Two

was deemed acceptable.

Subject: Quality Assessment Tool Prep Kitchen Slicer

Discussion: Don Smeriglio commented on replacing the present Slicer with

a new unit Brand Name Bizerba

Subject: Hand Tools for the Service Line

Discussion: The Advisory Committee unanimously agreed that Hand Tools

should be purchased to equip the Service Line Area with a variety of small wares Color Coded for ease of return and

organization

Subject: Service Line Equipment

Discussion: The committee discussed beginning the process of looking at

replacing some of the line equipment: The line refrigerators,

and adding two convection ovens to the space

Subject: New Trends in the Occupational Area Delivery

Discussion: Delivery is a new trend in our industry GrubHub and

McDonalds were both mentioned. Ms Carter mentioned that at this time the Bakery is too busy and the campus too large to take on any new initiatives. Students would require using Key

Cards which was not advisable.



Subject: Employment Outlook

Discussion: Many jobs available but not alot of trained candidates

Co-op restrictions on equipment and the age factor an issue Market Basket the perfect example of a company that does not work with co-op students. At this time we have Three Students

out on Co-Op

Subject: New Business

Discussion: The board was unanimous that Essex Tech should continue to

have 5 instructors and that a search for a long term sub should

be initiated in the interam. Kritina Perron volunteered to

contact Mass State Vocational Candidates that have passed the

written and the practical.

Subject: New Business

Discussion: PBL project based learning initiative with instructors from the

English, Math, History and Graphics departments. Sophomore year study of the 5 regions of the United States. With a research

paper, food costing and a Culinary sampling of the food.

Subject: Recommendations

Discussion Allergen Certificate should be added to the Senior Curriculum,

along with Tips Alcohol Awareness a Three year certificate and

Crowd Manager which is a free Mass program

The meeting adjourned at (time): 7:45 PM