



Fall 2022 Program Advisory Committee Minutes October 20, 2022

Program: Culinary Arts

Members Present: Elaine, Peter, Tim, Mary & Evan as instructors
Also present, Sarah Samosa, Derek Miribelo Sofia Fartiole, Wayne Spritz & Wife, Peter Jenner, Kryzstina Perron, Laura Wood, Teresa Sirignano

Program Facilitator: *Evan Menesale*

Committee Chair: *Laura Wood*

Program Updates (enrollment, curriculum, equipment & projects/field work, etc.)

Introductions to group plus zoom members

Sophomore enrollment 24 students, Juniors 17 students Senior 21 students

Not always first choice students sometimes 3rd-5th...

Teresa spoke of excellent portfolio reviews end of year and not too many going on to culinary programs in college, bad trend, work ethos changing people don't want to work in industry when covid hit and finding other sources of income, Elaine- portfolio, reflections were good but also give life skills even if not in industry

Laura- yes many transferable skills if not taking culinary can be applied to other employment

Curriculum Bias/Programmatic Review

Entire school is putting our curriculum on line in a standardized model goal is by spring for NEASC review, it will be made public. Equipment needed, steamer, Laura Wood



\$26000

quoted anything over \$5000 capital improvement, expanded classroom with 1.7 million grant for culinary \$500,000 for across street for catering/hospitality venue & equipment. Advisory board recommends needed steamer for department All in favor-YES

Derek, please give specs to machine and maybe can offer some vendors pricing

Programmatic review completed. We are teaching diversity and found unbiased.

Review of safety worksheets

Maintenance takes care of our ansol, fire extinguishers, lights, HVAC takes care of preventative maintenance, ice machines, refrigerant coolant

Air con has been said to be in bad shape, please explain...

Installed poorly from the beginning, never put in 2015, 5 year plan \$75000 per unit, asked for splits proposals to implement this back into production and put back on drawing board as spring and summer have been extremely hot in kitchen areas.

OSHA regulations? No violations called

It is not appealing to new kids coming in, who need to address the admin.

Recommendations for program steamer, Air con, Fans

Cooperative Education Update

Currently 5 kids out a few have come back, want to be with their friends and feel they are missing out socially with the senior group

Wayne, questions level of skills while on co-op? Are they challenged in their daily tasks and doing different skills

Laura spoke of her students on co op being ahead of the average employee, good knife skills, prep, organization. They do well.

Juniors get to go out in February... Need resume, cover letter, site visit

Employment Outlook/Industry Trends

There's a balance to find good help and be profitable...challenging industry right now, Professionalism down, Peter....some use signing bonuses to get people in the door or partnering with other companies for positive incentives for employees



Recommendations for Program *(including budget needs for FY24)*

The recommendations for our program include the new steamer needed in back kitchen area,

Air conditioning implemented and or fans

Updated POS to include apple pay for the bistro

Financial Fair Recruitment

Wayne spoke of experience at the fair last year, explaining how students receive a budget and can make investments or spend money....Located in the gym How to utilize, profit and expenses,,,good for life skills lessons & finance. Kids use an app, learn about donations for charities, tax deductibles and time vs. money.

New Business

None at this time

The meeting adjourned at (time):

4:15pm