Hospitality and Culinary Arts Advisory Committee Meeting

Date | time 11/7/2019 | 3:30pm in KEC Room 106
Meeting called to order by Christy Sharp

Attendance

Members Present:
Sybil Ege – Owner of the Business of Food

KC Members Present:
Chase Budziak – Dean, Business and Tech Ed
Christy Sharp – Chef, KEC
Noe Escamilla – Instructor Adjunct
Laurie Hoecherl – Teaching Chair, BTE
Terry Lyn Funston – Director of Curriculum and Program

Attendance

Christy thanks Sybil for attending the Fall 2019 Hospitality and Culinary Arts Advisory Committee Meeting. She explains that there was a shortage of members present due to other events. Everyone goes around the table and introduces themselves.

Mission of the Culinary Arts Program

A training program for introducing basic culinary arts skills with the opportunity for students to continue education for a hospitality management AAS with Kishwaukee College or for direct employment in local food service industries.

Review Current Courses

HOS 113 ServSafe Management Certification
HOS 100 Kitchen Essentials – Held three nights a week for four hours, this course entails four weeks of learning the way around the kitchen, communication, and proper lingo. Three of the four students have asked for the culinary and baking classes, two are working on the certificate, and one is adding. The other student is attending Kishwaukee College for a Horticulture degree, however, is taking this course as an elective.
HOS 108 Culinary Fundamentals
HOS 103 Introduction to Hospitality – The flow has seemed to be good this semester. The only feedback was that the startup was difficult. There are four students total and three of them are nontraditional students.
  • Possible sharing with NIU
    o This is the first semester of Hospitality and Culinary Arts here at Kishwaukee College. Some of the issues are being sorted so that everything can come together smoothly. There is work that needs to be done to ensure that student and industry needs are being met. Chase explained the routes that this program can take. The first option is dual credit, which has been requested from
Sterling, an out of district high school, and Indian Valley. The second option is identifying partnerships to round out the path for students when they are finished at Kishwaukee College. The two routes for the partnership would be the culinary route and the bachelors route. There is going to be a meeting with Elgin Community College next week which would be the culinary route, and the bachelors route would be Northern Illinois University. Discussion with NIU has been more complex than it was thought out to be since there is an issue with enrollment. NIU was met with a month ago at the castle. Cross-referencing of classes is now being worked on and we are waiting to hear back. We are also looking at the course and making sure that the students can get as many of the prerequisites done at Kishwaukee. NIU has some facilities that we don’t have access to and would be willing to help out. The third option of action is an immediate curriculum change. Besides HOS 100 and 108, there could be a prerequisite of 103 onto 214. Also, if 196 were to go into effect, it would have to be only an internship course. Based on recommendations, there would be a minimum of 300 hours for the internship. This would increase the credit hours from three credit hours to four. Christy asked if it matches that of ECC and NIU. High school students were required 400 hours in industry. It is felt that the students need more work-based experience, which justifies the increase in credit hours. Sybil asked if any students who come out of the program are interested in their own businesses rather than hospitality. She explained that she ran a three-four month cohort. The objective was to have a business plan by the end of the course. They were then given the opportunity to do a pop up and a pitch. Christy said that was sort of what they did for the high school students at a high school level. Chase said that he believes there could be an opportunity for this idea. He asked if there could be an entrepreneurship that we would add to the electives. At NIU, it used to be only an internship with no work or classes. It has now been changed so that so that the student can take part in an internship while working a part-time job and being enrolled in some courses.

Review Future Classes

- HOS 214 Food and Beverage Service
  - Possible duplicating of NIU or ECC
- HOS 196
  - Catering class to include a different level of catering service for 50 people each week. Share service with other campus classes or student organizations. Basic menu to start with at the beginning and several course meals at the end of the class. This would be a huge market for anyone.
- HOS 109 Baking
  - Possible elective. In order to have a certificate, it would be too much for this area. Christy said that while Hy-Vee does not make their own cakes and cupcakes, they do have individuals who decorate them. When they hire, they look for individuals who have professional experience, not from home experience. There would be no prerequisites for this course. There could be one day set aside before the course starts to obtain the food handlers certificate. This course could potentially start in spring of 2021 with the option of dual enrollment as well as an elective. There is a possibility that the course would be held in the Kishwaukee College kitchen. It would be a six hour class, once a week, or a hybrid. A hybrid would allow the assessments to be online so that it doesn’t take away from the six hour lab.
Junior and senior students attend classes during their regular school hours. They meet 90 minutes per day, five days per week for two semesters. Three students have returned this semester since dual-credit was not available. They are taking on a leadership role this year. Christy explained that she is still teaching juniors about dual enrollment. The struggle is for the students to think for themselves. 11 students are enrolled in the dual enrollment class.

Level 1 – HOS 113, HOS 100, HOS 108
Level 2 – HOS 113, TBD Possible HOS 109

Kishwaukee College Enrollment Data

This program is down 10 percent in credit hours. Over the course of the semester probably around 8.5 percent. We are down seven percent for the college as a whole. We have been down since 2012. By 2025, the numbers drop o. It has had a cascading effect.

Adjourned 4:45pm