

ACF Advisory Meeting Guidelines

October 10th, 2024, 5:00 pm

-- Curriculum

- Restructure culinary, baking and pastry, beverage management and restaurant hotel management Degree and Certificate Programs

Chef Dean spoke about the changes that are being made to the Culinary, Baking and Pastry A.A.S degree along with the certificate programs.

Chef spoke of combining some of the two credit hour classes along with Lessing the credit hours on the certificate program.

-- Facility equipment

- Sheeter for the baking and pastry department. \$20,000
- Smallware's for the fall semester in both table 67 and culinary kitchen \$10,000.
- Current Proofer absolute, parts no longer available currently researching new ones. \$15,000 to \$20,000
- Tabletop Induction burners \$2000

Chef Kraus spoke of the need of a new proofer due to the current one has become extremely hard to repair due to parts issues.

Chef Dean spoke of adding a Doyon sheeter for the baking and pastry program, as we have seen a major surge in students' interest of the baking program, we need to continue to add equipment that the student's will be using in the industry.

Dr. Michael Bates was going to investigate Perkins funding for the program to obtain new equipment.

-- Student recruitment

- We will be hosting our annual baking competition on October 22nd with MACS, ten total high schools.
- Hosting Stagg, High School advanced cooking class for a working field trip in November.
- Argo High School career fair October 29th
- District 218 Carrer fair on October 30th

-- Graduate placement

- Working with JRC and all our restaurant partners
- Restaurants, hotels, retail looking.

-- Externships

- Disney

-- Funding sources

- Perkins? Grants?
- Foundation

-- Scholarships

- Working with the foundation for our students with scholarship opportunities.

-- Industry needs

- Open forum with our Industry Leaders

- Examples of major suggestions and results

- The program is offering an ACF Certified Culinarian certification for all graduating students.
- Working with marketing on social media to target our high school students.