

ACF Advisory Meeting Guidelines

October 23rd, 2025, 5:00 pm

-- Curriculum

- Culinary, baking and pastry, beverage management and restaurant hotel management Degree and Certificate Programs have all been updated.
- The math department has developed a math class specifically for career programs and will start in the fall semester of 2026.

Chef Dean had spoke about the changes to all the programs some of the main highlights was with the baking and pastry department extending artisan bread class from a two-credit class to a four credit hour class along with the combining of the two cake decorating classes which were both 2 credit hour classes which now are combined into a 4 credit hour class.

Chef Dean also spoke about the new math class that will be offered in the fall of 2026 instead of Business Mathematics, Chef Dean spoke that the culinary department has been working with the math department in order to develop a class focusing on career program students, this class will aid the students when in many formulas that are used in the culinary and baking program.

-- Facility equipment

- New sheeter was purchased for the baking and pastry department.
- New Proofer was purchased for the baking and pastry department.
- Tabletop Induction burners were purchased for culinary.
- Ice Cream Machine needs to be replaced, to repair the machine will exceed \$5000.00.

- Working to purchase two new combi ovens over the next 2 years, one of which will be dedicated to culinary and one for baking and pastry.
- Chef Dean was very excited to announce some new pieces of equipment that the department had purchased over the summer semester, Chef Dean spoke that we are continuing to update the aging equipment so that the students are learning with the most modern equipment to prepare them for when they enter the work force. Chef Dean also spoke about the research that is being done on possible replacing the current combi that is 16 years old now, he is collaborating with multiple companies now to see what the best fit for the program will be.

-- Student recruitment

- We will be hosting our annual baking competition on October 28th with MACS, nine high schools in total.
- Stagg, High School Vocational Fair Nov 18th
- Hosted our first culinary open house on September 24th.
- District 218 Carrer fair on October 29th

Chef Dean spoke of the ongoing relationship the department has with local high schools, the department hosts two competitions per year along with supporting all the high schools career fairs. Chef Dean also spoke of the department hosting the first open culinary house, there we around twenty students plus their parents which attended. The hour and a half open house consisted of Dr Bates and assistant Dean Helen Wood who had spearheaded the event spoke a long with the culinary faculty, financial aid along with admissions.

-- Graduate placement

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

The department is continuously working with the JRC department along with the

-- Externships

- Disney

Chef Dean spoke of the Disney program which has been an excellent opportunity for our students to have the opportunity to work at one of the world's largest theme parks. Chef Lampros added that over the last few years we had one student per semester that that would enroll in the program.

-- Funding sources

- Perkins
- Grants
- Foundation

Chef Dean spoke of working on Perkins, and grant money to start updating the aging equipment needed in the program.

-- Scholarships

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

Chef Lampros spoke about the scholarship opportunities that have gained a lot of training with companies that work with our foundation department.

-- Industry needs

- Open forum with our Industry Leaders

Our industry leaders all agreed that the students need critical thinking and soft skills.

- Examples of major suggestions and results

- The program continues to offer an ACF Certified Culinarian certification for all graduating students.
- Working with marketing on social media to target our high school students.
- ACF Certification has been renewed for another 5 years no infractions were found on their site visit back in February 2025.