

ACF Advisory Meeting

Tuesday, December 16th, 2021

11:00 am

Attendees

Dean Eliacostas

Joe Flynn

Derek Sefeik

Ghada Muhsem

Jeanne Kraus

M Harrell

Sha'bree Drink

Suzanne Kendryna

Kevin Wassler

Frank LaMantia

Julie Jooste

Gary Leinhart

Andrea Nickles

Kalynn Duggan

Cheryl Hodges

Topics of Discussion

Curriculum

- Baking and Pastry with Chef Jeanne has been doing amazing work with our students. introducing more show pieces with chocolate, sugar work etc.
- She has been an adjunct with Moraine for 5 years. She has 30 + years' experience in the baking and pastry industry.
- After being hired on as a full-time employee she is bringing her industry experience to build the curriculum for our department. She is pushing the students in technique in pieces that have been on display in Table 67 wine dinner.

Culinary Curriculum

- We have added a quantity four course that gives the students the experience in preparing a four-course meal that is accompanied with wine. Developing menus from around the world. Not just focusing on one cuisine.
- Front of the House Management course working as host, servers and pouring the wine for these dinners giving them the real-life restaurant experience they need in the real world.

Facility Equipment

- We have received our POS system for Table 67. After evaluating several different systems and comparing pricing we have found that CAKE will significantly help in the student's knowledge about working with a POS system along with a reservation system that they will find in the restaurant industry.
- We are hoping to purchase a Sheeter for baking and pastry by Spring 2022.
- With our mixers hitting a 10 year mark we are also looking to start replacing them.
- We have generated \$7,500 in sales from our wine dinners this semester that will be put right back into the program to help fund this new equipment.
- We are in the process of building a website for Table 67. (This will be laid out similar to what you would see for a restaurant in the industry) It will include several pictures and mission statement of what we will be featuring at Table 67.

Student Recruitment

- We were able to conduct six demonstrations at Sandburg High School this semester.
- We are hoping to reach out to several of the other High Schools to present the students with what our program has to offer. Have a meet and greet on campus so they can see what the program is all about.
- If Covid stays the same Ryen is hoping to bring back more competitions in the Moraine Valley kitchen for the High School students to participate in.
- After talking to some of the High Schools they said that field trips will hopefully be coming back in the Spring.
- Suzanne mentioned how great it is to hear competitions will be back. We are hoping to have them by April so we can get through cold and flu season. We should not have a problem having up to 27 students in our kitchen with social distancing.

Graduate Placement

- JRC along with Chef Dean are having a mass amount of phone calls and emails coming through daily from all parts of the hospitality industry looking for students to work.
 - They are offering an extremely high wage for entry level positions.
 - Gary and Ghada commented on how hard it is to not only hire people but keep them.
 - They have found that even \$1,000 signing bonus is not enough to bring people in to apply for the job.
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- All positions including servers, line cooks, food delivery, dishwashers, prep cooks are all needed. There staffing has been cut in half since the pandemic. This is not by choice. People will come

and go because they do not want to do the work or have been offered more money by different companies. Several of these people have no experience. They just need bodies that can hopefully do a semi decent job. They both mentioned it is extremely hard to survive with the labor shortages.

Sha'bree with JRC Internship

- More employers are coming in to try and find graduating students.
- On the student's side pay is key and they want to work from home. This is extremely hard to do with the hospitality industry.
- Graduating students currently have the upper hand in seeking a job. They can shop around with different opportunities. Including pay, benefits and a schedule that accommodates them. Several companies have added signing bonuses.
- We have seen a trend especially in the hospitality industry that students that have graduated are not accepting entry level positions. They are expecting higher level position with higher level pay. They are not comfortable starting at the bottom. They expect things handed to them without any training just the education.
- This mentality is mostly from the media outlets that push a celebrity statue on the industry. They join the program thinking that they will be the next food network, youtube, or tiktok star.
- Looking at enrollment we have found that our Baking and Pastry enrollment is continuing to rise. We are also seeing an increase in females joining the Culinary Arts Program.

Derek Sefeik (Oak Lawn H.S.)

- 60-70% are female enrolled in the Culinary Arts in the high school setting. 80% in the baking classes.
- Students are extremely excited to be back in a hands-on atmosphere. They offer two culinary labs to the students, and they have found that there are more students trying to enroll than we have spots available.
- Several businesses are seeking high school students for entry level positions. They are finding that the students are aware of this but are not applying for the positions. Looking deeper into this they find that the students want the employer to work around their schedule. Which is just not realistic in any job setting.

Julie Jooste

- Addresses that she is also seeing an increase in the number of female students enrolled in the program. As we have seen that it is usually a 90% male and 10% female in the back of the house. The only conclusion we have is the influence of the media giving women more of a push to be in the industry.
- We have also seen an increase in students completing the Culinary Arts Management Associates and continuing to complete a Baking and Pastry Associate.

Frank LaMantia

- They are currently re-writing the EWT program in the State of Illinois. After the lock down they are seeing a dramatic increase in the number of students enrolling in this program. With this program they are required to complete 60 hours face to face within the semester.
- He would like to see a plan on getting demos at the high school to get students interested in the program to see enrollment increased. In the demos it is important that the students are knowledgeable of getting out in the industry and get a taste of what these positions are all about.
- The students enrolled at MVCC 75% of them are currently working in the industry.

Joe Flynn

- Strongly agrees that he is seeing this trend in his accounting students as well. Their expectations are far higher than what the reality is. They believe they do not have to work hard to get to a higher position. They truly believe it will fall in their laps. There is no such thing in blood, sweat and tears to get to where you are today.

Scholarships

- We are extremely fortunate to continue to receive and raise funds for our department and the entire college. We have conducted several virtual cooking demonstrations for the foundations in efforts to continue to bring awareness towards our department.
- We are excited for the Spring semester to conduct more wine dinners and possible lunch service with the students. Our QFP II, III, IV classes are practicing, in various events that our program host, plated service along with other styles of service. These are some of the opportunities that our students have while at Moraine; to hone their skills in preparation, production, presentation and service areas. With these outlets we are hoping to project \$7,000 in sales.
- Kiwanis was very generous in contributing six \$700 scholarships for the Culinary Arts students to help with anything they needed. Many of the students will use this in their purchase of the knife kit and uniform.