

# Culinary Arts & Hospitality Advisory Board to Chef Lou Rice

## Meeting Minutes

November 13, 2008

### **I. Meeting**

Chef Lou Rice called the regular meeting of the Culinary Arts & Hospitality Advisory Board at 3 p.m. November 13, 2008 in Building F (kitchen/dining) of the Regional Technology Center.

### **II. Attendance**

Tammy Sparks; Tim Freeman; Dee Carroll; Bob Bova; Chrissy Sanderson; Tuesday Eastlack; Shannon Myers; Lou Rice

### **III. Old Business**

- a. Chef Rice gave an update of recruiting, noting the schools visited recently, and that next semester (Spring 2009) will be "all about recruiting". He stated that he will be making presentations and demos at any school he can get into, mentioning Heritage, Harbor, and especially small schools such as Pea Ridge where efforts have been especially well received and effective.
- b. The numbers were updated. There was an increase in both secondary (33 enrolled) and post-secondary programs (71 enrolled). However, it was pointed out that U of A students account for some of those numbers, and those students won't be 'finishers' of the program, but rather, are just taking extra classes at RTC.
- c. Chef Rice stated he still is adamant about pursuing the possibilities of offering ServSafe Alcohol training to local restaurant and hospitality businesses. He mentioned that Myers had suggested partnering with AHA in the endeavor by means of an AHA endorsement of the program.
- d. A new Secondary Articulation policy was proposed. The problem of having several different levels of students in a single class period was explained, along with other complications of the concurrent secondary and post-secondary programs. A solution was proposed by Chef Rice that would condense the secondary program into a 2-semester program, rather than four semesters as it now stands. Chef Eastlack, instructor for the secondary courses, expressed full support for the change, saying it will not only make teaching better, but will be a better environment for the students, particularly the advanced students. Chef Rice said they would need to start spreading the word about the change.

### **IV. New Business**

- a. New Faculty and Staff was introduced: Dede Hamm (absent for maternity leave) as the new Hospitality Instructor; Shannon Myers, new administrative assistant for Culinary Arts and Hospitality. Also noted was the currently running search for a teaching assistant; resumes are being reviewed.
- b. Program Development was discussed. Chef Rice presented a new curriculum list that he has been working on for several months, according to research from his own past programs, as well as what other schools are offering. As part of the change, he said he has been considering the possibility of expanding the Hospitality Certificate program into a full degree program and wanted feedback. Bob Bova weighed in that it would only be worth expanding if it resulted in the students being at a higher entry level upon entering the workforce. The tentative consensus among the group was that the students would not be, and that staying at a certificate level was preferable. Rice added that Dede Hamm was in favor at keeping the certificate program.

- c. The advisees were updated on progress in state proposals and told that letters of support and surveys would be highly beneficial in that process. Chef Rice said that Myers had prepared a Letter of Support template, if needed. Bob Bova suggested using the Chambers of Commerce spearhead the survey efforts by passing them along to their respective hospitality members.
- d. Dee Carroll presented the aim and background on the ProStart curriculum, which includes a 400-hour internship. The associated competitions were also explained, particularly the Skills state competition. Chef Rice said he has asked for scholarships for Skills winners and runners-up, and while he did not receive the complete requests, the division was granted a \$1,000 scholarship for any Skills winner. Chrissy Sanderson asked if it would be possible to get local food companies such as Tysons to endow scholarships also. Dee Carroll noted that also local businesses could get a substantial state tax credit for offering apprenticeships to students.
- e. Chef Rice presented the idea of offering a bilingual program in order to supply the workforce with bilingual professionals.
- f. Progress in workforce development offerings were explained. The Culinary Arts & Hospitality Division has been hired to compose curriculum and teach classes on cooking and sanitation to employees of the upcoming Legacy Village development in Bentonville. Chef Rice said workforce development programs have the potential for proceeds to support the program, explaining that they could tailor any type of hospitality training for a business or organization. He said he has also been talking with Sam's about the possibility of doing catering, as well as a safety and sanitation program for their employees nationwide; it would be partially online. Tim Freeman suggested contacting the Town Center in Fayetteville for possible catering gigs as well.
- g. Chef Rice said he is also conducting some non-credit personal enrichment classes, such as the "Holiday Cooking with Chef Lou" to be held November 15.
- h. The grant proposal was briefly discussed.
- i. Chef Rice emphasized the importance of continuing efforts to be involved and get others involved in associations (American Culinary Federation, American Hospitality Association).
- j. Future endeavors were listed: NWACC Presidents' Christmas Party; Foundation Christmas Party; Top Chefs and Rock Stars fundraiser/competition; Legacy Village training; Farmers Market convention; recruiting
- k. An update was given on the upcoming move to new facilities. NWACC is relinquishing its current RTC facilities in Fayetteville back to the Fayetteville School District, which is in need of the site. The current plan is to move the Culinary Arts/Hospitality program to the old St. Mary's building in Rogers. That site is set to house numerous non-profit agency offices, as well as a café, to be operated by the division. The estimated cost will be \$179k per year.

**Minutes prepared by:**  
Shannon Myers

**Approved by:**  
Chef Lou Rice