



Tech Prep Culinary Arts Summit Minutes

Date: Wednesday March 22, 2017 - 8:00 to 11:00 am

LOCATION: Building 7, Room L-21

School Year

2017

Tech Prep Showcase – April 25, 2017

Thursday, March 23 – GPA's for MM3

Friday, June 9 – Credit Capture forms due to Tech Prep

Thursday, August 4 – Proficiency testing signup begins

September to mid-October – Jr. Registration

September through November – Jr. Career Exploration Days

2018

Getting Ready for College Night – February 15, 2018

Tech Prep Showcase – March 21, 2018

The meeting began promptly at 8:00 A.M. Wendell Meyers welcomed the group and had attendees introducing themselves.

Attendees included:

Gwen Rose, Upper Valley CC; Kate Cole, Warren County CC; Traci Robinson, Butler Tech; Derek Allen, Professor/Chair, Hospitality Management/Culinary Arts; Wendell Meyers, Nina Allen, Bryan Jackson, Shirley DeWinter, Tim Bryant, and Josiah Wahrlab, Miami Valley Tech Prep Consortium.

Wendell Meyers asked each attendee to share a highlight from their current school year.

Upper Valley CC competed in the FCCLA Regional Competition at Sinclair and 9 students qualified for state. They run a school restaurant that is open on Tuesday, Wednesday, and Thursday through the second week of May. The school expects the café to be open every day. Two Culinary students have been accepted into the program at Sinclair and plan to start in the fall.

Warren County CC has a new kitchen being installed, and are receiving a lot of support from the new Superintendent. Their students competed in the Regional Culinary Competition at Ohio Hi Point, which was a written test. They compete at the State Competition at Columbus State. They will have a school café running during the 2017-18 school year.

Butler Tech reported that their new culinary instructor at DR Lee is doing a great job. Butler Tech is offering Baking at seven satellite schools, and four are serving over 100 students. They are also offering Hospitality Fundamentals at two schools. They are dealing with any overlap in curriculum by offering a Capstone course that catches students up to commercial standards. Lakota is offering culinary classes featuring “immediate use skills” students can use on the job.

There was rich discussion of 9th & 10th grade curriculum delivery between instructors. Many schools have PLTW with exploration into other T&I courses. Wendell Meyers stated that there is a state-wide move to deliver intro courses in lower grades. He pointed out that the school population in Ohio is going down, but the CT enrollment is going up.

Derek Allen introduced himself, and reviewed Sinclair’s student-run restaurant’s operation. He stated that scheduling changes were made to provide more stability. The restaurant runs on a “reservation only basis.” Community diners from the County, Courts, Kettering Health Network and City of Dayton make up many of their customers. A flyer and direct link on the website are only advertisement as social media proved problematic. Derek introduced a “YouTube “ channel featuring safety videos. For a preview of the Culinary program: <https://www.youtube.com/watch?v=d4EtkEpbPcg>

Derek reports that a South Satellite program for Culinary Arts is being created at the Warren County Community Services' Hopkins Commons development on South State Route 48 in Hamilton Township, Maineville, OH. (Just Southeast of the Courseview campus on Rt. 48) There will be a restaurant and banquet center in the complex that will involve Sinclair College students in its daily operation. The Commons is slated to open in 2018.

Curricular changes include: A reorganization of courses resulting in the Culinary and Baking degrees at 65 cr. hours. The articulated courses will have to be reworked based on the new Program of Study. Past articulations resulted in some students arriving at Sinclair unprepared for the courses they were enrolled in. eLearn courses should contain lecture videos and should be ready in the fall. HMT 1125 Restaurant Desserts (Plating) will be offered, as HMT 1126 was

designed for pastry chefs. The course will consist of one hour of lecture and four hours of lab weekly. Baking and Pastry Arts is up for CTAG approval but is not a 1 to 1 match with Sinclair. HMT 1126 Baking I is basic fundamental course and will be 2 cr. hours. under new structure.

HMT 1128 Baking II and Barista – Tech Prep students will advance directly into this course if they have credit for 1126.

Articulating students will take one of two courses: HMT 2201 Food service Equipment & Maintenance, which requires students to disassemble, service, and reassemble kitchen equipment; or HMT 2202 Culinary and Baking Fundamentals and Commercial Equipment, an eight week course for 2cr. hours.

The butchering and Fish course will be revised to focus on fabrication of four items: Round Steak, Pork, Fish & Chicken. Items butchered will be utilized in the restaurant.

HMT 2226 Purchasing and Negotiations will become 2 cr. hours. An addition to the curriculum will be a lab component involving the installment of raised beds for vegetables to be grown, including tomatoes and herbs.

Derek Allen also announced a new Math offering for Culinary Arts students. MAT 1125 will be the math course required for the culinary degrees and will be offered for proficiency for Tech Prep students.

A three year option for those students needing to go part-time will also be offered.

Derek shared photos from student competitions and events. Everyone got really hungry. He highlighted the artistic quality of many of the creations. Sugar sculptures, fruit creations, chocolates and cakes were featured!

Derek informed the group that his restaurant kitchen staff is divided into four teams, and each is in a bit of competition with the others, and sometimes one group may take customers from another group during serving. Realistic pressure in the kitchen!

Derek explained that the goal of the Secondary programs is to prepare students to be ready for the next level. Sinclair's goal is to make them employable. Secondary schools can assist Sinclair by bringing parents and community members to events on campus such as the FCCLA competition. Schools can also communicate that Sinclair holds the same accreditation as the big name schools, and is a much better value.

Derek asked if events could be scheduled wherein visiting students prepared their own meal in Sinclair's kitchen. Seniors could be invited to cook on Wednesdays.

The HMT 1105 - 1107 eLearn shells will be helpful to instructors delivering instruction for CTAGS.

Josiah Wahlrab & Tim Bryant reviewed the end-of-year data collection process. A MM3 handout was introduced, and Josiah pointed out the top two measures in the chart (3.0 GPA & Algebra II grade) are in **bold type**, indicating the info is collected through the portal. The other measures must be submitted by the student. Instructors asked for access to the students in their school who are registered or have credit in proficiency classes to assist them with the credit approval process. Josiah is going to look into gathering and sharing this data.

Also note: We received verification from the Provost office that proficiency course grades, processed by Tech Prep, appear on the Sinclair College Transcript and factor into students' Sinclair GPA.

Tim Bryant asked if any new instructors needed a Non-employee Account. He stated that the teacher demographic information is updated by Tim for 2017-2018 if the instructor remains a part of the consortium.

Two handouts were distributed regarding credit capture. The goal this year is 100% through the portal. Tim asks instructors to continue with what they have done in the past. Sinclair instructors post eLearn grades.

Student's access their account in the Portal via Sinclair email, and say yes or no to credits available.

Instructors will get an email from Josiah when the portal is ready.

Instructors access the portal through: tinyurl.com/jy9mtal

See the "How to access Tech Prep Portal" handout, and follow the directions.

Portal can also be accessed through link on right side of Tech Prep Website Home Page.

Instructors should post grades where applicable.

Coordinators/instructors can view the status.

Josiah asks instructors to please try out the portal prior to April!!

Nina Allen informed the group of the reduction of paper for the senior packets. There will be a “Congratulations letter” with links, along with the scholarship certificate. She showed the new “Your Guide to Sinclair and Tech Prep” trifold brochure that every senior should receive. The brochure includes a checklist with timelines, a list of degree & certificate options, contact info, Sinclair satellite campus location info and a section for personal info to share with an academic advisor. Nina reminded the group that students meeting the MM3 do not have to take the placement test, and Reviewed the BOGO initiative for 2017, sharing the positive statistics from last summer’s BOGO, wherein 80% of the students completed the courses they signed up for. Nina further reported that the “Onsite registration” piloted last year is being changed to “Onsite advising,” wherein the academic advisors will develop an academic plan the student will utilize to register on their own. The academic advisors will not be submitting the schedule for the students this year. Lastly Nina reported that many seniors who did not take a CCP (College Credit Plus) class during the past two years must reapply to Sinclair to update their registration. The students should re-apply from the Sinclair College web site.

Bryan Jackson delivered information regarding College Transition (handout.) He reinforced the importance of students filling out the personal education info in the trifold brochure before meeting with an academic advisor. Listing courses that credit is anticipated for is very important! Students can print an unofficial transcript on the Sinclair website once grades are posted. Some grades may not be posted until July 1. Shirley also reviewed the Focus 2 Assessment and other student services available on the Sinclair College website as well as Understanding University Transfer, and Short Term Certificates.

Wendell spoke briefly about student transition programming for one year certification and degrees, a new focus on underrepresented students and non-traditional student programming. Tech Prep will have an increased focus on the matriculation of students into workforce programs, connections to industry, and incorporating those connections into our Sinclair operations. Program of Study documentation is a priority, in addition to increased collaboration to complete pathways for students.