

Culinary Arts & Hospitality Services Advisory Committee

Tuesday, May 14, 2019 4:00 - 6:00 PM

Irving Convention Center

500 West Las Colinas Boulevard, Irving, TX 75039

Call to Order / Welcome

Committee Members Attending -Jared Cappers, Jared Shrode, Gary Shrode, Ann Lowrie, Michelle Hornbuckle, Al DeBerry, Zach Moore, Amy Hurley, Cori Flowers, Grace Nungesser, Mr. Arsenault, Kim Lamone, Kaitlyn Prebensen.

Program Update: Certifications, Bragging Points -

- **School of Culinary Arts Year in Review - ALL BELOW INFO IN PP**

- **Certification Competitions -**

- 9th: ServSafe Food Handlers 100% passed, Southwest Airlines Professional Communications Certification
- 10th: ServSafe Allergen 54-59 passed, OSHA 10 hour - 100% - 62 completed -
- Dual Credit, 11th: ServSafe Manager Certification or Texas Food Guard 32-33 completed (good for 5 years in Texas) Dual Credit,
- 12th: CPR, Dual Credit

- **FireBird Express & FireBird Cafe**

- Freshman ran breakfast - Opening at 7AM, full crew 98% of the time, \$1,660 in Ice Coffee,
- Sophomores ran Cafe Express @ Lunch Tues, Wed, 2218 soups, 2247 salads, 2426 pastries, 3817 total pastries on Tues & Wed, \$22,364.96 total sales, sophomores began serving on Fridays in April,
- Juniors ran FireBird Cafe Thurs and Fri, 2059 full service lunches, Fridays \$34,179 total sales,
- \$105,500+ in total sales at FireBird Cafe -

- All junior culinary and hospitality students were enrolled in Dual Credit w/ El Centro College

- Cori asked why students drop the dual credit program - Jared discussed reasons why the majority of our students in the program are more successful in the lab verses academically, the majority are not going to attend El Centro College and choose to drop dual credit because they do not need it to graduate. Zach Moore shared that was consistent across all specialties.

- **Current Senior Internships** Mostly food and beverage internships established at beginning of the year, hopeful to transition to more hospitality positions in the future by bringing back job shadowing opportunities with hotel partners

<ol style="list-style-type: none">1.Subway2.Taco Diner3.Ferrari's Italian Villa & Chop House4.Taco Casa5.Whataburger6.NY Pizza & Pasta7.Braum's Loop 128.Pizza Patron9.Griff's Burgers10.Church's Chicken O'Connor11.Little Caesars Pizza12.Popeye's Louisiana Kitchen13.Outback Steakhouse14.Spring Creek BBQ	<ol style="list-style-type: none">15.Po' Melvines Down Home Cooking16.Cavalli Pizza17.Texas Roadhouse18.McDonalds (Forest Ln. Dallas)19.Grand Hyatt DFW20.Chick-fil-a Terminal E DFW Airport21.Hackberry Creek Country Club (Club Corp)22.Chipotle N. MacArthur23.Pinstack Las Colinas24.Omni Mandalay Hotel25.McDonalds O'Connor26.Cool River Café
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- **FCCLA State Results - National Qualifiers - Jared Cappers**

- Region FCCLA - 4 - 1st place teams, 3 - 2nd place teams, 2 - 3rd place teams, 12 teams containing 30 students competed, 9 teams placed in the top 3 and qualified for state competition
- State FCCLA - 2 - 2nd place teams, 1-3rd place team, 1 - 4th Place team , 1 - 6th place team, 1 - 7th place team, 1 - 8th place team.
- **2 teams Advanced to National - this is the 3 years for these teams - different events each year.**
- Emily Alvarado fulfilled duties as STATE VP of Competitive Events, Alessandro "Alex" Chavez Newly elected region III Officer of Records

- *Japanese Exchange Scholarship \$11,000 Ashley Barcenas, (Junior Hospitality) winner - will spend 4 - 6 week in Japan this summer*
- *Vision for School of Culinary Arts & Hospitality Services -*
 - *Sophomore students continue to serve on Friday lunches*
 - *Developing hospitality internship possibilities with a local hotel.*
 - *Dual Credit will be 1 semester only - dual credit and non-dual credit students will be in separate classes.*

Industry Input– Current Trends - Additional Updates

- **Cori Flowers *Operations Positions (formerly Jarod Smith)** -Knowing the hourly rate for the paid internships was helpful moving forward to share with temp staffing company that provides employment at ICC with SMG. Will bring temp staffing agency to meet with senior's early next fall - tour the facility so they understand the program. *I do still have internships available for this summer if any students are interested. I just had my first intern, which was a college student, and I would use the same outline for any high school students that wanted to work in the Operations Department here at the ICC. I would hire them on a part-time basis, so it would be a paid opportunity. They would still need to be 18. If there are any students that are interested they can contact me directly.*
- **Grace Nungesser** - NYLO transitioned from NYLO to Hilton brand this year, also have a new HR Director that will be easier to work with regarding hiring interns, Grace and Kaitlyn P. (DFW Hyatt) will connect to with information to present to management about benefits of interns- looking forward to possible job shadowing and unpaid vs paid internships -
- **Chef Christof** -. *Interns agreement that he established - Interns scheduled to work a minimum of two day per week in paid positions and a minimum of one day a week the intern work an unpaid day and could choose what area - kitchen - they wanted to work - Jack E. Singley Culinary staff offer to help certify employees in ServSafe Manager*
- **Chef Lowrie shared that there are 3 certified ServSafe proctors on staff and offered to help industry partners with ServSafe testing of employees.**
- **Kaitlyn Prebensen.** - Student intern program started this fall with Hyatt DFW - possibility of expanding this partnership. Recently did a recruitment presentation for her team at Hyatt DFW, trying to boost hiring CTE interns due to reduced flow of applicants across the brand. Shared how valuable the information received at Celebration in Action was in presenting internship to management -
- **Zach Moore will share Celebration in Action video and information with Ann Lowrie to distribute to all committee members and Amy Hurley can use for potential intern site locations.**
- **TABC Certification** - TABC not on the approved list of certifications it will be a challenge to get it approved at the local level since school ratings are elevated on will be affected by certification on list. Update and Plan of Action - *David Cole and David Denney will develop presentation for IISD administration. Investigate what other districts are offering TABC - David C. recommended waiting until Superintendent named before pursuing campaign. First line of contact should be Miyosha Guinn, Zach Moore and Shawn Blessing. -*
- **Guest Presenters - Industry Professionals - coming to campuses**
 - *Update on GDRA is creating a guest speakers/database - David C. & David D. will find out information and get the connection.*
 - *Presentation to emphasize the importance of community service, competition, and work experience for scholarship and/or work applications.*
 - *As presentations are scheduled contact Communications Department or campus Arts AV students to films presentations so that they can be shared among the campus.*
- **GDRA Updates** - David Cole and David Denney Al Deberry - **EXCITING NEWS!!! GDRA and THA are connected moving forward!!!** Al will send information and connect us with Firebird Restaurant Group (El Fenix), Al said Firebird Restaurant Group just committed a large amount of money to El Centro Scholarships

Post-Secondary Input – Current Trends

- DCCCD - Dual Credit - Dallas Promise Jared discussed Dallas Promise opportunity for all IISD graduates
- Zach Moore announced Chef Cappers engagement and upcoming wedding - June 22

Recognition for Committee Members- Distributed thank you gifts to members at the conclusion of the meeting Ann Lowrie/Amy Hurley will deliver gifts to members not in attendance.