

# Culinary Arts

## Advisory Board Meeting

October 24, 2022

### Attendees

Darrielle Stephens, Owner/Chef  
Jason West, Barksdale Air Force Base  
Mark Starrett, Bally's Shreveport  
Joe Halliday, BPCC  
Jeff Kreid, Ben E. Keith Foods  
Christian Raev, City Tele Coin  
Ryan Gillespie, BPSTL  
Tracy Jackson, BPCC

Paul Spivey, BPCC  
Casey Harvill, BPCCC  
Megan Bange, BPCC  
Sharonda Mickle, BPCC  
Holly Hart, BPCC  
Stormy Epps, BPCC  
Julie Dupont, BPCC

The 2022-2023 Culinary Arts advisory board meeting was called to order by Julie Dupont, Program Director of the Culinary Arts program at BPCC. This advisory board was held in the fashion of a round table discussion with the industry partners as well as the faculty and staff of Bossier Parish Community College and other colleges or universities.

The following agenda was submitted for the Culinary Arts Advisory Board Meeting:

- I. Call to order
- II. Attendance
  - Julie Dupont (Director of Culinary Arts)
  - Joe Halliday (Chef/Instructor BPCC)
  - Mark Starrett
  - Ryan Gillespie (Chef/Program Director BPSTL)
  - Jason West (Director Food and Beverage BAFB)
  - Jeff Kreid (Ben E. Keith Regional Rep & Industry Advisor)
  - Tracey Jackson Sr.
  - Paul Spivey (Dean of BIT, BPCC)
- III. Curriculum
  - Discuss the ACF site visit and the ACF accreditation of our AAS and TD degrees
- IV. Facility Equipment
  - Walk in cooler
  - Growing Wall (lettuce grow)
  - Small Kitchen
- V. Student Recruitment
  - New brochures and flyers
  - BPCC Culinary Facebook page
  - New ideas for recruitment
  - Advertising
  - Culinary wall of fame
  - Scholarships in Culinary

- VI. Graduate Placement and Externships
- VII. Staff
  - Adjunct faculty
  - Lab tech
- VIII. Industry Needs
- IX. ACF Required Knowledge and Competencies

The meeting began with Julie Dupont informing the board of the results of the ACF (American Culinary Federation) visit. BPCC did receive the accreditation, however there needed to be a couple of changes made. The Culinary Arts program has implemented a new “cut-buddy” system. This shows that in case of an accident, the student will know what needs to be done. In the event of an accident, the faculty member will tend to the injured party and the “buddy” will begin the clean-up procedure. Another change was that two of the sinks located in the kitchen have now been designated for their own purpose. The board was advised that the ACF visit took four years to occur and that they will revisit every two years. Julie advised that during the visit, our ACF representative commented that our curriculum was the best that he had seen.

The discussion moved to the equipment. Maintenance, cleaning and up keep of all equipment is handled as best as possible and contracts have been established to try to ensure longevity. The walk-in cooler is about to go out because it was built up instead of recessed and is dripping water causing floor to rot. This is an expensive project and is a prerequisite for food safety. A member questioned sponsorship. They explained that with sponsorship, we could have the ability to fund large purchases and allow for expansion of the program. This would mean more students, classes, and faculty building on what we have and move forward. Julie informed that sponsorship was an avenue that she has been exploring and has even contacted Vitamix and KitchenAid. It was suggested that the Culinary Program may want to explore the option of using Student Tech Fees for the equipment needed for student success. Also, if there are donations, the Foundation needs to be informed.

It was asked if there had been a thought to monetize the program so that it could be self-funding. A member stated that ideally the best culinary programs have a restaurant or an outlet to create a realistic environment. The BPCC buffet was mentioned and the board was informed that when Subway moved on campus, the “serving contract” was changed. Yes, the buffet was “grandfathered”, but can only be done on Tuesday nights. Julie advised that the buffet wasn’t a money maker due to the low cost that was charged. Another member stated that although it was not a money maker, it did in fact bring notoriety to the program and that it could possibly pair well with sponsorships. It was suggested that the price be raised to be more competitive because people knew the value and have more publicity advertising the offering. Also, possibly just offering ala carte menu options. Julie stated that at this point, the limited number of faculty in the culinary arts program is an issue and she also voiced her concern that the students need to learn “ticket time” for dining customers. It was also mentioned that they feel that buffets will be much different post Covid.

Recruitment was the next topic of discussion. Questions like “how do we get more students and how do we get the program out there” were asked. It was mentioned to have brochures placed in the local high schools and offer on-campus tours to those students. Compete in the culinary

competitions as well as get with Public Relations to create a social media “brand” that gets noticed.

Non-credit offerings were then discussed. This would allow short term training and not a degree. ACF offers a certification pathway that puts you in the industry. With the certification, you could receive PLC (Prior Learning Credit) with advanced placement into the program. ManageFirst are text materials by the ACF (American Culinary Federation) that is currently used by the culinary arts program. ManageFirst materials allow students to receive IBCs (Industry Based Cert) and college credit. A member from Workforce advised that the students who receive the Customer Service Certification are eligible for Reboot which would give BPCC \$2,000 per student to put back into the program.

The wall-of-fame suggestion was explained. The idea would be to showcase our students who are now chefs or run their own business. This would be pictures and biographies of the previous student to show what can be accomplished finishing the program. This would be a WOW factor for the prospective students. These testimonials would be available for social media to push for new students. It was requested that the wall-of-fame board be placed on the first floor of building F since the culinary department is isolated on the second floor.

The Math competency was discussed. Julie explained that the course CULA 235 - Purchasing and Cost Control was math heavy with all of the conversions that are needed in both the kitchen and the business. Dean Spivey advised that Business Math, BADM 113, can now be used to serve as the math requirement for some of the Associates program along with Math 101 or Math 102. It was asked if the BADM 113 could serve as the Math requirement for the Associates degree in Culinary with most of those students not seeking a four-year degree. Julie said that BADM 113 would be sufficient to meet the math requirement. Jeff Kreid made a motion to add BADM 113 – Business Math to the AAS Culinary Arts Curriculum to satisfy the Math requirement. Mark Starrett seconded the motion and the motion carried.

Dean Spivey informed the board that there would also need to be a vote to accept the current hours and outcomes for the program. He then advised that a survey would be sent so that the members could cast their vote.

Scholarships in Culinary was the next topic. Julie asked the members if there could be tuition waivers or work in the lab to cover the student’s tuition. She advised again that a lab technician was needed so that the two faculty members could focus on course instruction instead of splitting time with instruction and lab coverage. The lab technician would be a big help until additional faculty/adjuncts could be hired.

Culinary Arts has an externship course. There is a lot of time spent making sure that the students and work place is a good match and that they are beneficial for each other. Most students who are placed in the externship are eventually hired by that company. With the externship, the chef is required to be ACF certified and be familiar with our program. It was asked if the culinary

arts students had ever heard of/or are using the app Handshake. Handshake is an app that recent college graduates receive personalized recommendations on jobs based on their degree, interests, and skills.

Julie asked for closing remarks.

Motion to adjourn made by Mark Starrett and seconded by Jeff Kreid.