

**OWENS COMMUNITY COLLEGE  
SCHOOL OF BUSINESS, INFORMATION AND PUBLIC SERVICE  
Food, Nutrition and Hospitality  
ADVISORY BOARD MEETING**

<b>Date:</b> December 3, 2018		<b>Time:</b> 3:00 – 5:00 p.m.		<b>Location:</b> HH 113	
<b>Attendance:</b> Gabriel Barber, Ann Ebert, T.J. Laird, Patrick Cothran, Diana Nevius, Matt Campbell, Judy Loehrke, Justin Glover, Amy Morford, Bill, Powell, Bridgete Shea, Ann Theis, Gretchen Fayerweather, Ed Gozdoski, Joann Gruner					
<b>Students:</b> Victoria Sievert, Adrian Grey, Sarah Sexton					
<b>TOPIC</b>		<b>DISCUSSION</b>		<b>DECISION/ACTION</b>	
				<b>RATIONALE</b> * <b>ACTIONS TAKEN</b> (from last meeting)	
Minutes		April 23, 2018		No action taken – left off agenda	
Enrollment and Retention		Lower enrollment from previous years. See handout.		Need to reach out to tech-prep schools and continue to build relationships within community	
Graduates		5 Culinary Program 1 Culinary Cert-1 3 Hospitality		Information	
Curriculum		Changes to prerequisites and Corequisite discussed in April were submitted in September for review by Curriculum Committee		FNH 212, Essentials of Supervision running this Fall. Course is specific to the Hospitality and Culinary Industry	
Budget 2020		Robert Wagner reviewed budget worksheet for 2020. Expenses for maintenance and repairs will fall within lab fees. Equipment replacement of freezers this year. Cost of new Mac books listed in budget.		Information. Budget to be submitted to Ann Theis, Dean on December 5.	

Facility Update	All equipment in working order. In process of replacing freezer units. Preventative maintenance schedule to include roof condensers for walk-in refrigeration and freezer units	Information.	Freezer units replaced January 2019.
Accreditation	In process of writing self-study. Due February 1, 2019. Site visit scheduled April 2 – 4, 2019.	Lunch reception for Advisory Board, Administrators, Graduates and Students scheduled for day 2. Preferred over evening reception on day 1	
Discussion	Graduates, students and board members held an open discussion regarding program quality.	See attached notes. Information used for program improvement.	
Adjournment and next meeting.	Meeting closed. 5:15 p.m.	Next meeting will be held during site-visit on April 3, 2019	

Food, Nutrition and Hospitality Department  
Advisory Board Meeting  
December 3, 2018

Graduate, Student and Board Member Discussion

Tell us about your experience since graduation. How did the program prepare or not prepare you for the real world.

Graduate (healthcare industry) – Having the culinary certificate in addition to the Dietetic Technician degree has been extremely helpful. Working on Bachelor degree from New England Culinary Institute. Program prepared her well for her career choice. Biggest struggle is that

Cooks lack knowledge in nutrition and therapeutic diets. Certified Dietary Manager Program or additional nutrition related courses would be beneficial for students. Noted that healthcare industry has moved towards dining room service and restaurant style service, which requires more training for personnel.

Graduate (employed outside of industry) – The cooperative work experience was in a line cook position and the program did not prepare him for how fast-paced the job is. If graduate had realized this, he would have chosen a different field. Suggested that the Terrace View Café experience incorporate more entrée choices so that it provides a “line” experience.

Graduate (contract food management) – Graduate completed cooperative work experience/internship out of state at resort. Program prepared him well for internship. Programs cooperative experience is for 1 semester, which is reasonable compared to some internships that can last up to a full-year. Experience was good for networking and resume. After required hours, stayed on for 1-year gaining additional experience and rotated through six different types of restaurants. Currently working for contract food management company and has moved up to Sous Chef and Manager of college restaurant.

Graduate (grocery store/market) – The program is very streamlined. Graduate felt prepared for his position. Would like to see more specific type courses. Electives previously offered are interesting. Understand that State of Ohio requires associate degree programs to be 60 – 65 credits.

What topics should be included in training or program courses?

Student – Social media use in the industry such as Facebook, Instagram, Twitter, Snapchat, etc.

Graduate – Social media is the cheapest and quickest method of marketing.

Employer – Employer expectations for employees’ use of social media. Honesty required.

Employer – Trend is to hire outside company to manage social media. Unable to manage and control content with employees posting.

Contract to help with maintenance of site and control content.

Employer – Use one internal employee working with outside consultant to manage social media.

Student – Honors Program is difficult to complete with how Culinary Labs are set-up. Advanced honors courses are offered during traditional two-day week schedule and conflict with labs. Projects added into 8-week course are difficult to complete, as Honor Contract is traditionally a 16-week project.

The Department is seeking input into a standardized attendance and assignment policy. After review of the draft, what comments do you have?

Employer – Personal accountability is important. In the real world, missed shifts would be cause for dismissal. Treat the attendance policy for the program similar to employment HR policies.

Advisor – Helpful to state and be consistent but there must be room for discretion. A student in an accident or documented medical issue must be handled differently. Title IX guidelines must be followed.

Employer – Clearly define “advance notice” and “timely notification”. Is it 1 hour or more?

Faculty – The early alert system notifies students when there are issues and student is in jeopardy.

Graduate – With project, work in labs, when a student was missing from your group it was a burden. In an employment situation, when a co-worker is missing you struggle. Students need to learn they are an integral part of a team.

Faculty – One suggestion proposed is to have make-up lab times offered on Friday mornings. Although the exact lab experience would not be available, students would have practice time.

Graduate – Make-up time would be beneficial.

Employer – Must have honesty with call-off or missed labs. Teach personal accountability.

Graduate – Liked the flexibility of courses, small size, accommodations offered. Faculty should not need to seek students out. Skills learned get you the job; soft skills keep you employed.

Employer – Provide incentive for those students that come and do not miss classes. For instance, drop the lowest test score or give bonus points.

Last Name	First Name	Position Title
Bredeson	Ken	Executive Chef
Campbell	Matthew	Adjunct Faculty, Alumni, Executive Chef – Valley Meals
Cottran	Patrick	Alumni, Chef Assistant, Walt Churchill's Market
Cuccia	MaryGrace	Executive Chef, Cherry St. Mission
Doyle	Michelle	Assistant Director Sales and Catering, Toledo Zoo
Ebbert	Ann	Sr VP Strategic Alignment, Cherry St. Mission
Evans	Gill	Chef Manager, Morrison Healthcare Group
Everhardt	Jamie	Assistant General Manager
Fayerweather	Gretchen	Associate Professor, Food, Nutrition and Hospitality, Owens Community College
Glover	Justin	Assistant Store Manager, Walt Churchill's Market
Gozdowski	Edward	Chef, Adjunct Instructor, Owens Community College
Hartson	Chad	Owner, Ice Creations
Hein	Brian	Executive Chef
Laird	Troy	Alumni, Assistant General Manager/Chef – AVI Foodservice
Loehrke	Judy	Advisor, Culinary Arts Program, Owens Community College
Makowski	Janea	Instructor, Culinary Arts, Penta Career Center
Morford	Amy	Certified Pastry Chef, Adjunct Instructor, Owens Community College
Myers	Gordon	Instructor, Culinary Arts
Napierela	David	Instructor, Culinary Arts
Nelson	Andrani	Executive Chef, Maumee Bay Resort
Nevils	Dianna	Alumni
Nixon	Chris	Executive Chef
Perry	Austin	Chef, AVI Foodservice, OCC
Parmelee	Rob	Instructor, Culinary Arts
Powell	Bill	Associate Professor, Food, Nutrition and Hospitality
Price	James	Dining Service Manager
Rhegness	James	Chef Instructor
Rosendaul	Mike	Executive Chef
Rousseau	Rob	Executive Chef
Shamy	Joseph	Director, Foodservice/Purchasing
Shea	Bridgette	Director of Alumni Services
Theis	Ann	Dean, School of Business, Information and Public Service
Valleroy	Kristy	Human Resource Manager
Frohlich	Dawn	HR Director
Woodruff	Madison	Catering Manager, Radison Hotel
Ziethlow	Julie	Executive Chef and Banquet/Events Manager
Zimmerman	Angela	General Manager

<b>SUB</b>	<b>CRSE</b>	<b>CHANGE</b>	<b>NOTES</b>	<b>EFF TERM</b>
ACC	100	SCHED CODE	ADDED HYBRID, WEB DELIVERY TYPES	201910
BUS	102	SCHED CODE	ADDED HYBRID, WEB DELIVERY TYPES	201910
BUS	201	SCHED CODE	ADDED OWENSLINK DELIVERY TYPE	201910
BUS	210	SCHED CODE	ADDED HYBRID, WEB DELIVERY TYPES	201910
BUS	233	PREREQ	CHANGED PREREQUISITE	201960
DHY	101	LAB FEE	INCREASE	201960
DHY	102	TITLE	CHANGED TITLE	201910
DHY	103	LAB FEE	INCREASE	201910
DHY	131	LAB FEE	INCREASE	201930
DHY	205	LAB FEE	INCREASE	201960
DHY	210	TITLE	CHANGED TITLE	201910
DHY	211	LAB FEE	INCREASE	201910
ENG	266	SCHED CODE	ADDED WEB	201910
EXS	130	ADDED COURSE		201910
FNH	112	LAB/CRSE MATERIAL FEE	CM ADDED, LAB REDUCED	201910
FNH	150	LAB/CRSE MATERIAL FEE	LAB ADDED, CM REDUCED	201910
FNH	170	LAB/CRSE MATERIAL FEE	LAB ADDED, CM REDUCED	201910
FNH	220	LAB/CRSE MATERIAL FEE	LAB ADDED, CM REDUCED	201910
FNH	240	LAB/CRSE MATERIAL FEE	CM INCREASED	201910
FNH	241	LAB/CRSE MATERIAL FEE	LAB FEE ADDED	201910
FNH	250	LAB/CRSE MATERIAL FEE	LAB FEE ADDED, CM REDUCED	201910
FNH	251	LAB/CRSE MATERIAL FEE	LAB FEE ADDED, CM REDUCED	201910
FNH	270	LAB/CRSE MATERIAL FEE	LAB FEE ADDED, CM REDUCED	201910
FNH	271	LAB/CRSE MATERIAL FEE	LAB FEE ADDED	201910
FNH	272	LAB/CRSE MATERIAL FEE	LAB FEE ADDED	201910
FNH	292	LAB/CRSE MATERIAL FEE	LAB FEE REDUCED, CM ADDED	201910
PSY	101	COURSE MATERIAL	INCREASE CM TO COVER BOOK	201910
PSY	220	COURSE MATERIAL	INCREASE CM TO COVER BOOK	201910
		<b>PROGRAM CHANGES</b>		
ARET		DEACTIVATED 201860	LAST AWARD 202110	
PPHT		DEACTIVATED 201910	LAST AWARD 202210	