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## Minutes

### IFCC Meeting, Culinary Arts Program

### Technical College System of Georgia

Location: Savannah, Ga.

Date: 01/15/2016 to 01/17/2016

**Facilitators:** Chair, Jean Vendeville  
Co-chair, Scott Howard  
Secretary, Patrick Boutier  
TCSG, George Schramm

## Attendees

- Hillary Gallagher, CCC, Chattahooche Tech,  
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- Kerri Crean, SCS, CCE, Gwinnett Tech  
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- Jean Yves Vendeville, CEC, CEPC, ACE, Savannah Tech  
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- Todd White, Albany Tech  
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- Scott Howard, CEC, Athens Tech  
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- Patrick Boutier, CEC, CCA, Southern Crescent Tech  
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- Martin Wolf, CEC, MA, ISG L2, Columbus Tech  
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- Tricia Vera, EPC, EC, West Ga. Tech  
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- Johnny Davis, South Ga. Tech  
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- Greg Paulson, CEC, CCE, CCA, AAC, Ga. Northwestern Tech  
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- Lee Crazz, CEC, Coastal Pines Tech  
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- Tieaka Blocker, CEC, Atlanta Tech  
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- Tamoura Jones, MBA, Atlanta Tech  
BS Food Service Management  
AAS Baking and Pastry Arts  
AAS Culinary Arts  
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**George Schramm**

Curriculum Specialist TCSG, Personal/Public Service technologies  
Academic Affairs  
Office of Technical Education

**John Watford, Ph.D.**

Vice President of Academic Affairs  
South Georgia Tech

**Meeting Agenda**

***Friday January 15<sup>th</sup>, 2016***

12 to 2 pm: welcome lunch at Savannah Tech

2 to 5 pm: Blackboard training with Pearson  
My ServSafe Lab

6 pm: dinner at Savannah Tech

***Saturday January 16<sup>th</sup>, 2016***

8 am to 12 pm: Review of last year's minutes

Discussion of possible changes to program curriculum

12 pm to 1:30 pm: Lunch at Savannah Tech

1:30 to 5 pm: Finalizing the decisions made

Text books revision for our program

Attendees to participate in sub-groups to review the content of the  
new courses.

***Sunday January 17<sup>th</sup>, 2016***

8 am: breakfast at Savannah Tech

9 am: review of proposed changes to program curriculum

10 am: mini seminar on honey production by George Schramm

11 am: brunch at Savannah Tech

12 pm: meeting adjourned

**Saturday January 17<sup>th</sup> session**

- The meeting was called to order by Jean Vendeville at 9 AM.
- Attendees introduced themselves.
- Patrick Boutier issued copies of the minutes from the March 27<sup>th</sup>, 2015 meeting to attendees.

*Introduction remarks by Jean Vendeville.*

Jean Vendeville emphasized the fact that the ultimate goal of our meeting was to finalize and implement important changes to our program that we started discussing last year. He pointed out that whether we agreed or disagreed with those changes, every one present would be given the opportunity to speak. He also mentioned that it was crucial that when we left this meeting, a decision on those changes would have been made and been approved.

*Jean Vendeville read the minutes from the March 27<sup>th</sup>, 2015 meeting and after review, minutes were approved by all attendees.*

*Additional introduction remarks by George Schramm.*

George Schramm emphasized the need for flexibility in the proposed changes in order to meet everyone's instructional needs.

### **Agenda topic 1: a new production class needs to be added to our curriculum**

- All attendees agreed that, since the changes made to our curriculum following the switch from the quarterly to the semester system, students no longer have the opportunity to practice the competencies and SLO's taught in CUUL 1120 until they enroll in CUUL 2160, Contemporary Cuisine.
- All attendees agreed that in order for students to be proficient in the food service industry, a new production class needed to be added to diploma and degree programs. All attendees agreed that the former **American Regional course, CUUL 1140**, needs to be re-instated in our curriculum as a 3 credit hour course.

### **Agenda topic 2: the option of splitting CUUL 1120**

- Discussion took place on having the option to teach CUUL 1120 as a two block course, CUUL 1122 and CUUL 1124. Chef Boutier made the case that in order to teach high school dual-enrolled students, the splitting of CUUL 1120 (6 credit hours) into 2 courses (3 credit hour each) makes it possible to integrate CUUL 1120 into a high school academic year. *All attendees agreed to the change but also agreed to keep CUUL 1120 in its current form in the catalog.* CUUL 1122 and CUUL 1124 have already been created by Chef Howard from Athens Tech and already made standard in the database. A subcommittee is going to review these to see if any changes needed to be made. It was also agreed that the 175 minutes of the CUUL 1120 content currently dedicated to American Regional cooking would be replaced by an introduction to sustainability, in line with ACF accreditation requirements. The change would apply to both CUUL 1120 and CUUL 1124.
- Hillary Gallagher agreed to finalize the new SLO's including:
  - i. Introduction to sustainability
  - ii. Ten ways to go green
  - iii. How to reduce your utility cost
  - iv. Managing and controlling waste
  - v. Composting
  - vi. Your carbon footprint
  - vii. Sustainability through purchasing, procurement, cost control and energy conservation

### **Agenda topic 3: to add a new course "American Regional", CUUL 1140 as an elective to the Diploma program.**

- A long discussion ensued on how to add a new course without adding any credit hours to the degree program. Dr. Watford and George Schramm made

the case that any increase of credit hours to the degree program would be likely voted down by College Presidents during review.

- *After looking at several options, all attendees agreed to add American regional as an elective to the diploma program bringing the total program hours from **52 to 55 credit hours**. The American Regional course, CUUL 2170 would be added to the program course inventory. George Schramm is creating a draft version of American Regional based on information from Chef Kerri Crean and Chef Paulsen. It will be sent back to them for review and comments.*

#### **Agenda topic 4: the option to split CUUL 2140 into 2 separate courses.**

- Many instructors made the point that students in their respective colleges, took CUUL 2140 instead of the practicum CUUL 2130. However, many made the case that CUUL 2140 is a very difficult class to staff as two different sets of qualifications and credentials are needed in order to teach both advanced baking and international cuisine.
- *All agreed to split CUUL 2140 (6 credit hours) into two courses of 3 credit hours each: International cooking, CUUL 2142 and Advanced baking, CUUL 2144. All attendees agreed to also keep CUUL 2140 in its current form in the catalog course inventory.*
- *Chef Boutier and Chef Vera have developed the 2 courses which will be sent to all for review and comments.*

#### **Agenda topic 5: to add CUUL 2142, CUUL 2144 and CUUL 1140 as culinary electives to the degree program.**

- Discussion ensued about the fact that many of our college culinary programs have their Degree students currently taking 6 credit hours of non- culinary related electives such as business or accounting courses.
- *All agreed that bringing CUUL 2142, CUUL 2144 and CUUL 1140 as possible culinary electives will greatly improve the educational quality of our programs.*

#### **Agenda topic 6: change to CUUL 1110**

- Many instructors made the point that CUUL 1110 SLO's needed to be reviewed as most of us use this course as a Servsafe course. Those changes could be part of a future IFCC meeting agenda. In the meantime, *George Schramm agreed to change the Competencies' Lab 3 minutes into Lab 2 minutes.*

#### **Miscellaneous : culinary arts program course book review**

- Instructors shared information on different available instructional resources. Instructors shared information about current course books used in their respective programs.

The meeting was adjourned Sunday January 18, 2016 at 11 am.

Patrick Boutier, CEC, CCA  
Culinary Arts Program Coordinator  
Southern Crescent Technical College