

Minutes of IFCC Meeting: Culinary Arts

Date: 03/ 27 / 2015

Location : Atlanta Technical College

Present at the meeting

- Alex Bladowski : North Georgia Tech
- Kerri Crean & Andrew Miller Gwinnett Tech
- Lee Cranz : Coastal Pines
- Hillary Gallagher: Chattahoochee Tech
- Eddie Walker: Augusta Tech
- Jean Yves Vendeville: Savannah Tech
- Patrick Boutier & Barry Levey : Southern Crescent Tech
- Johnny Davis: South Georgia Tech
- Tamoura Jones : Atlanta Tech
- George Schramm: TCSG
- John Watford : South Georgia Tech, VPAA

Agenda

- George Schramm opened the meeting at 9:30 by introducing himself to members and explained his role as facilitator for the meeting encouraging faculty members to discuss freely the meeting's agenda.
- Current Chair Chef Vendeville introduced the 1st agenda item: the possible addition of a new course previously known as American Regional, CUL 114 under the quarterly system, to our present program.
- Chef Crean made the case as to why the addition of the course is necessary. Since the switch from quarterly to semester system, the students no longer get the opportunity to practice their cooking skills from the time they complete CUUL 1120 until they get to Contemporary Cuisine, CUUL 2160 at the end of the program. The new proposed course would be a 4 credit hour course. Discussion followed about adding 4 more credit hours to the program and the need to take some contact hours away from existing courses.
- Chef Vendeville proposed to cut contact hours from CUUL 1320, a Garde-Manger class
- Chef Davis proposed to reduce contact hours from the course CUUL 1129, Fundamentals of Restaurant operation.
- Chef Vendeville, speaking for Chef Scott Howard who was absent, proposed splitting CUUL 1120 into 2 separate courses of 3 credit hours each.
- Chef Boutier proposed a reduction of contact hours for CUUL 1000 from 4 to 3 credit hours and the reduction of CUUL 2190, fundamentals of culinary leadership from 3 to 2 credit hours.
- Chef Crean reaffirmed that ACF accreditation may oppose the decrease of contact hours in certain courses in order to meet their accreditation standards.
- Chef Gallagher brought up the fact that their college is working on an articulation between her culinary program and Kennesaw State University called "Culinary sustainability".
- Chef Vendeville proposed to cut CUUL 1120 from 6 to 4 contact hours and add the new course with 4 contact hours with the possibility of reducing CUUL 1000 and CUUL 2190 to make up for the 2 hour difference.
- Everyone agreed on the proposed 2 course format.
- George Schramm explained the fact that each college develops their own policies regarding D.I.S.T. courses. Institutionally developed CUUL course can be created without going through council review and state board approval. He also brought up the issue of staffing as it related to limitations imposed by the Affordable Care Act (ACA). Attention should be paid to any practicum/internship hours for new or revised courses to ensure that

Lab3 hours are correctly noted so as to keep work load units appropriately calculated. Practicum/internship hours are calculated at 1-1 as opposed to 1- 1.25 for regular Lab3 hours. He also mentioned that another possibility for reducing credit hours could be done through eliminating COMP 1000 and adding one hour to CUUL 1000 from 3 to 4 credit hours if we could include “basic computer literacy” competencies elsewhere in the curriculum. Decisions regarding COMP 1000 can be made by the Culinary Arts IFCC or at local colleges. Please refer to section IV.H.1 of the State Board policy manual for details.

Other agenda items

- Changing the name of CUUL 2130 from Internship Practicum and Leadership to only Internship Practicum. George Schramm is going to make the changes immediately and told instructors to make sure the new changes in KMS be reflected in their new Course Catalog, Banner, and DegreeWorks.
- Skills USA : Chef Gallagher expressed her frustrations concerning the lack of communication around the organization of the competition and conflicting information, creating unnecessary confusion along with a negative impact on the students competing. Tamoura Jones reaffirmed the fact that all communication from now on should go through LIST SERV to eliminate existing problems. Everyone expressed the need for a coherent and consistent competition protocol in line with the National Competition Standards in order to give our students the ability to practice for the correct competencies.
- Chefs Howard and Vendeville are working on a new course dedicated to training culinary students who want to participate in hot and cold food competition.
- George Schramm mentioned that there are 23 technical colleges in Georgia, 13 of which registered enrollment in AY14 in the AAS degree in Culinary Arts; 15 colleges registered enrollment in AY14 in the Culinary Arts diploma program. Five of those 13 colleges are ACF accredited.
- Meeting adjourned at 11:15 AM