

Hospitality Advisory Meeting Minutes
November 6, 2014

Voting Members – Craig Lyon, Assistant Principal, Southwest High School
Hector Prieto, Olive Garden
Diane Brand, Imperial High School
Betty Nunez, Assistant Principal, Calexico High School,

Non-Voting Members – Lupe Garcia, IVROP
Desiree Gonzales, IVROP
Amanda Hill, Southwest High School
Dallana Gomez, Calipat High School
Dana Romo, Imperial High School
Frernando Nunez, Calexico High School

Introduction: Meeting called to order at 3:45. Purpose of meeting to meet with industry partners to better prepare students to enter work force and provide quality employees

Amanda Hill mentioned that she has a 1-hr class and a 2-hr class using same curriculum however, items in her 2hr class are not always taught in her 1hr. Expressed want to the admin that she would like to eventually separate her classes; Culinary Arts 1 and Culinary Arts 2 (Advanced). Would like to also get a nutrition class for 9th grade. Want to turn Culinary Arts into A-G Course or fine art. Betty Nunez told us that A-G is open in February.

Programs of study. Lupe Explained programs of study for the ROP classes at each school site. Moving towards acceptance at IVC, College of the Desert, Grossmont, and Mesa College.

Industry Input – Hector, From opening to today applicants have different mentality. Not reliable, high absence rate, thinking about seasonal jobs (Mall, Solar panels) more then set job cause them to be replaced. Emphasis on teaching the kids when you get a job to stay there and work their way up if the job is for them. Give the job a chance. Hiring now at Olive Garden but looking for more kitchen(utility workers) Will start as dish washer and move up. (6 – 8 workers) Not part time but not full time. Minimum age of hire is 17 yrs old. Like to hire students with no experience because its easier to train. Willing to be a guest speaker and involved with IVROP as well as restaurant visits.

Diane Brand – Not Hiring. Thinks very important students know temperature and the process of cleaning and cleaning up after themselves and safety and sanitation.

Articulation – Some courses articulated at IVC however, IVC can not articulate a culinary class at IVC. Looking into College of the Desert and taking steps to articulate

our culinary classes with their campus. Mentioned that there are no fees for IVC credit of articulated course saving students an estimated \$25,000 total. Also, juniors are now allowed to take articulation test. Chef Nunez asked if IVC is looking into adding hospitality courses in the future. Mentioned there is funding at the state level to start programs.

Motion to Continue programs – Diane believes that ROP is important and beneficial to continue there programs. Great asset to kids in the valley. Hector agreed.

Career Readiness - Lupes explanation of the certificate. Industry national recognized certificate. Hector mentioned that in the workforce in order to move up they have to go above and beyond. By getting this certificate it is teaching them this. Also recommended adding a leadership component to certificate. How can you stand out.

Invitation to upcoming events. Recommendation to have ROP participate in Taste of the Valley at SDSU – IV Campus. Contact Paloma. Also suggested having a competition class to compete in other places. Cisco and US Foods competitions every year.

Adjournment - 4:35pm.