



Hospitality, Tourism, & Recreation
Industry Sector Employer Advisory Meeting
Minutes of October 15, 2015

Introduction of members and guest: Ms. Lupe Garcia called the meeting to order at 3:13 pm and thanked everyone for attending. Self-introductions were made with the following present:

Voting Members:	Dianna Seanez	Owner, Cold Stone Creamery
	Diane Brand	Food Director, Imperial High School
Non-Voting Members:	Joe Apodoca	Principal, Imperial High School
	Stephanie Castillo	Counselor, Imperial High School
	Dennis Price	Assistant Principal, Calexico High School
	Dallana Gomez	Teacher, Calipatria High School
	Erica Baez	Guidance Technician, Imperial Valley ROP
	Lupe Garcia	Program Assistant, Imperial Valley ROP
	Crystal C. Valenzuela	Guidance Technician, Imperial Valley ROP

Purpose of the meeting: Ms. Garcia announced that the purpose of the meeting was for members from the industry to provide their input on career relevant courses and for instructors to go over items being taught in their course.

Review of minutes: Ms. Garcia indicated that the minutes of the November 5, 2014, meeting were reviewed and filed as presented.

Course Analysis:

- Pathway Course Preview:** Ms. Gomez shared what she offered in her course; basic understanding of food preparation for Food Tech students, and more of a hands-on approach for advanced preparation skills. Ms. Baiz shared that in Calexico Mr. Franco Nuñez teaches Food and Nutrition, while Chef Fernando Nuñez teaches Food Technology and Advanced Food Technology. Ms. Castillo explained that Imperial has two Food Technology introduction courses, where second term students are sous-chefs and the other class offered is baking. Ms. Garcia explained the culinary courses offered at Southwest High School; Culinary I and Culinary II, students offer a dining experience every minimum Wednesday at Kafé 56, where students can experience waiting and serving customers and preparing the menu and the food.
- Business / Industry Synopsis:** Mrs. Seanez stated that there has been no real change other than cost going up. Furthermore, Mrs. Seanez stated that she emphasized the importance of eliminating wastefulness, and though one ounce of ice cream wasted per day does not seem like a lot it adds up in the course of a week, month, and year. She also expressed that in the food industry the biggest cause of failure is "waste." Ms. Seanez indicated that it is important for students to know where food comes from and the effort it takes to make our food. This gives students a different type of appreciation. Ms. Brand stated that now there is a trend of fruit and vegetables. She continued by saying that today students have an option of what five components they want, since it is preferable that they only take what they are going to eat versus throwing away/discarding what they do not eat.
- Competency Discussion:** Ms. Gomez explains that her priorities are for students to understand the importance of safety and sanitation. Also equipment identification and proper naming of basic food and baking. Ms. Gomez stated that she has started cross-curricular instruction with the agriculture department so that students know where food comes from. Recently her students made a pesto sauce with basil the class grew. Ms. Baiz stated that the Food Technology teachers at Calexico have a garden growing outside of their classroom that was recently planted.
- Articulation/Certification Information:** Mrs. Garcia mentioned the articulation partnership with High School CTE students and Imperial Valley College. Once the course is completed and upon teachers recommendations students can take an exam to obtain the credit. IVC will then add the units earned to their transcript.

Motion to approve the course information: A motion was made by Mrs. Seanez and seconded by Ms. Brand to continue and add more baking classes to the courses offered. The motion was passed unanimously.

CTE Career Readiness Certificate: Ms. Garcia explained the certificate that covers an employability unit (academic and interpersonal) that is attainable by students at the schools. Ms. Garcia continued to explain that this is an ACT curriculum that is composed of three different tests in Applied Math, Reading for Information and Locating Information. The exams each costs \$8.00 each exam for a total of \$24 per student.

IVROP/CTE Pathway Events: Mrs. Garcia announced the following ROP events:

- Health Science Regional Leadership Training – December 5, 2015
- CTE Student Skill Competition (Spring 2016)
- IVROP Showcase and Recognition Ceremony – April 19, 2016
- IVROPCF Dancing with the Stars Gala – May 6, 2016

Next Meeting: Ms. Garcia indicated that the next meeting will be in the fall 2016. The meetings are scheduled by industry sector.

Adjournment: Mrs. Garcia adjourned the meeting at 4:07 p.m.