

KCC Culinary Arts Advisory Committee - Meeting Minutes  
 Ka`Ikena Dining Room  
 Monday, December 11, 2017  
 11:30 am – 12:00 pm – Working Lunch  
 12:00 pm – 1:00 pm - Meeting

Notice: The 12-11-2017 Culinary Arts department meeting was combined with the 12-11-2017 Advisory Board Meeting. These are the minutes of the combined meeting.

**ADVISORY BOARD MEMBERS**

Last Name	First Name	Industry/Title, Company
Chang	Keoni	Corporate Chef, Foodland
Charbonneau	Charles	Executive Chef, Hilton Hawaiian Village
Delbrel	Daniel	Executive Chef, Sheraton Waikiki
Flores	Elisia	CFO/Vice President, Hawaiian Barbecue (L&L Restaurants)
Kagawa	Jill	Human Resources Manager, Alan Wong's Restaurant
Kawashige	Kathy	Director of Operations, Alan Wong's Restaurant
Kobayashi	Sharon	Chef/Owner, Akamai Foods, LLC
Liebert	Bruce	Bailli Provincial Honoraire, Chaine des Rotisseurs
Lum	Lambert	Human Resources Capital Manager, REI Food Service, LLC (Gyotaku)
Matsubara	Jon	Corporate Chef, Bloomingdale's Hawaii
Matsumoto	Paul	Chef de Cuisine, Alan Wong's Restaurant
Okimoto	Dean	Nalo Farms
Ogawa	Olelo pa`a	Chef/Founder, Glow Hawaii
Santiago	Reyna	Human Resources Culinary Recruiter, Hilton Hawaiian Village
Santiago	Stevette	Chief Marketing Officer, Y. Hata
Shim	Robbyn	Executive Assistant, Roy's Restaurant
Uyehara	Linda	Voc-Tech Coordinator
Yedlin	Jeffrey	Director of Food & Beverage, Hilton Hawaiian Village

<b>KCC FACULTY/STAFF</b>		
Last Name	First Name	TITLE
Brown	David	Assistant Professor, Chef Instructor
Chau	Aaron	Assistant Professor, Day Dining Room Instructor
Donnelly	Kevin	Internship Instructor (Culinary & Hospitality)
Fikse	Marcus	Culinary Apprenticeship Coordinator
Fujimoto	Kristie	Lecturer
Holthaus	Henry	Lecturer, Sanitation and Safety & Food Safety
Itomitsu	Grant	Assistant Professor, Nutrition Instructor
Kiesel	Kristy	Culinary Webmaster/Reservationist
Leake	Frank	Professor, Chef Instructor Fundamentals of Cookery
Maehara	Lori	Associate, Professor/Culinary Counselor
Mizokawa	John	Operations Manager
O'Malley	Gale	Pastry Chef
Santamaria	John	Evening Dining Room Instructor
Sato	Grant	Chef Instructor
Swift	Daniel	Chef Instructor
Takahashi	Ron	Professor, Cost Control and Department Chair
Tamamoto	Lauren	Research Chef/Culinary Scientist
Tsuchiyama	Alan	Professor, Chef Instructor Continental Cuisine
Uchida	Warren	Assistant Professor, Asian Pacific Cuisine

Wetter	Daniel	Associate Professor, Pastry Instructor
Yamaguchi	Sally	Secretary

<b>KCC ADMINISTRATION</b>		<b>TITLE</b>
Pagotto	Louise	Interim Chancellor
Nonaka	Conrad	Director – Culinary Institute of the Pacific
Richards	John L.	Dean, Hospitality, Business & Legal Education

I. Welcome

- A. Dean John L. Richards welcome speech: He will be reaching out and visiting our Industry Advisory Partners in January 2018 to better understand their needs and to better serve our community. He thanked Industry Partners for their support and wished them a Happy Holiday Season.

Interim Chancellor Louise Pagotto: Thanked the Advisory Board Members for their time energy and dedication to our program.

- B. Mr. T. read a note from our outgoing Chairman Jim Cremins who was on a business trip.

**“First, I would like to thank the members of the board for their participation in this very important effort. It has been my honor to serve with you. Then my admiration and appreciation for Ron’s leadership of this nationally recognized Culinary School and to the faculty who share their skills and knowledge with the young culinarians who are so important the future of the economy of Hawai’i. Mahalo!**

**The new facility across the street represents an enormous step forward as we continue to develop as the Culinary Education Center of the Pacific Region. This could not have happened without Conrad Nonaka’s tireless efforts and the commitment of UH Leadership. Generations of future students will benefit for their work. Mahalo! Finally, I am thrilled to see the outreach to the community with the jobs skills education program that the school has undertaken.**

**Mahalo nui loa for the opportunity to serve!  
Jim Cremins  
VICE CHAIRMAN, CHIEF STRATEGY OFFICER”**

- C. Introduction (see above list of attendees)

- D. Viewing of CIP Video – due to technical difficulties video was not shown. Video can be seen on the following websites:

<http://www.hawaii.edu/news/2017/11/07/culinary-institute-of-the-pacific-video/>

OR (to view videos - control + click to follow video)

<https://vimeo.com/240833998/85c04925ea>

1. Video is a testimony for the new Culinary Institute of the Pacific (CIP) at Diamond Head
2. Current facility houses only two instructional labs/classrooms – Contemporary Cuisines & Advanced Asian
3. Temporarily using one of the labs for our “Innovation Center” – primary use for food testing and analysis

II. **Old Business**

- A. Review of Spring 2017 Advisory Board Committee meeting minutes
1. August 16, 2016, “Envisioning the Future of Culinary Education” was our last Advisory Committee Meeting

III. **New Business**

- A. Description and update of the programs and courses (see attached “KCC Culinary Arts Curriculum AY 2018-2019)
1. Review of UHCC system-wide course alignment

- a. New curriculum will be inputted as of Fall 2018 (new curriculum on right side of excel spreadsheet)
  - b. Mandate from our Vice President's Office to have an aligned system-wide curriculum in place
  - c. Course title, course number, description, contact hours and credits 2
  - d. Increases were on contact hours and credits; i.e. CULN 120 Fundamentals of Cookery
    - Current contact hrs = 165; current credits = 4
    - New contact hrs = 180; new credits = 5
  - e. CULN 240 – no changes in contact hours and credits
  - f. Separated Purchasing & Cost Control
    - CULN 272 Hospitality Purchasing and Cost Control – Lecture class
    - CULN 272L Hospitality Purchasing and Control - Lab
  - g. In the "Comment Section" most of the courses are required by the American Culinary Federation (ACF) our accreditation body
  - h. The "Blank Comment Section" courses are not required by the ACF but the campus and department decided that these are important area to meet our campus Student Learning Outcomes (SLO).
  - i. We have 300 level classes for our "Advanced Professional Certificate" (APC)
    - Six of the 300 level courses are for our culinary program
    - Current Trends in the Culinary Industry & Beverage Service Management are requirements for both the Culinary and Hospitality Advanced Professional Certificate
2. Discussion about possible changes to the programs and courses, including but not limited to improvement, expansion, and innovation
- a. Distributed a list of the courses that are required for each degree
  - b. Fall Advisory Committee meetings are to recommend any potential changes for our curriculum
    - Mr. T asked if there were changes they would like to see on these courses
    - He suggested we work on it and complete any changes by fall 2018 to be sent to curriculum With implementation by fall 2019
  - c. Question: Why has enrollment declined so much?
    - Studies have shown that enrollment mirrors unemployment. As unemployment drops, enrollment drops. Currently, industry needs workers and rather than wait for workers to graduate with their culinary A.S. Degree, industry is hiring high school student's right after graduation. This is our major market for enrollment. With this being said, students have to make a decision - whether to go into industry now, or wait 2 – 2-1/2 years for a degree and then enter the work force.
    - KCC's enrollment was the highest when unemployment was the highest
      - People couldn't get jobs – they came back to school to get re-trained in hopes of getting a job because they are higher trained employees
      - Currently unemployment is 1.9% on Oahu
  - d. What is the school doing about enrollment? What is the school measured against? What are the indicators of success or non-success of the program? What is the school trying to achieve – is it enrollment or is that not an issue because this would help us to frame what we want to do. What are the challenges the school is facing and what are the potential things industry can do to help address other these things besides curriculum?
    - Enrollment is one of the many criterias
    - KCC is graded on a lot of benchmarks
      - Successful completion (students are working PT and decide to work FT)
      - Persistence (do they return to complete their degree)
      - Job placement (most of our graduates are hired)
    - Interim Chancellor Louise Pagotto KCC stated that this not just the culinary's program challenge right now, declining enrollment is happening across the campus
      - Campus is addressing the dinner population
      - DOE population is going to hit an all-time low in 2019
      - We are looking at other markets
      - culinary has doing very good about finding other markets
        - i.e. Apprenticeship Program, Go-Cook Program
        - Campus is doing a better job on planning on how to best to retain the students once they are here
      - i.e. if students are having problems in adjusting to college, we have plans in place

- o Also this semester for the first time we are doing an outreach to students who have 45 credits or more but never finished; we are calling them and giving them one class free to “come back & finish their degree”
  - We can't keep doing the same things expecting different results
  - All Community colleges are trying new approaches to market retention to put people back in, especially returning adults
  - Military people are a big population that we are not getting to
  - GED completers we are not getting to
- e. We are also looking at expanding enrollment to possible international students
  - Signing Memorandum of Understanding with Korean, Japan, China
  - Possibility of their students learning the western cuisines as well as Asian cuisines
  - This is a major market for our program
    - o Reason: we are one of few culinary programs that has a focus on blending of Eastern and Western cuisines
    - o Culinary is one of the most expensive program on this campus
    - o As enrollment declines our tuition monies decreases
    - o Financial aspects and support is very critical for our culinary program
      - In the past we were 100% general funded by the tuition and whatever we needed we could request from the State Legislature for additional funding
      - Current KCC enrollment is 7,095 students, tuition goes into campus General Funds
      - Currently the State Legislature has stated that the community colleges have the ability to raise tuition so they will not be subsidizing the community colleges
  - Comment: So the current revenue does not sustain the program.
    - o It could be sustainable but the burden will be on the campus for more support
  - Campus does financially support culinary?
    - o Interim Chancellor Pagotto stated that she believes that culinary is not in danger of being sidelined in anyway. This was one of KCC's Flagship and the first program that existed at Kapiolani Community College.
    - o IC Pagotto stated it is a challenge to fund this program because of the high cost but it is also a profession that meets the need of the State. She doesn't feel that we need to think about that.
    - o Our health indicators show our program to be “healthy” and it hasn't declined.
    - o IC Pagotto stated that there are decisions to be made for allocations which is true for all programs
- f. Question: Have you considered instituting a fee for culinary students?
  - Dean Richards is in the process of instituting program fees.
    - o Maui Culinary Academy has instituted these fees, the rest of the community colleges are considering the lab fees
  - Per Board of Regents mandate, we can charge a maximum lab fee of \$250 per semester
    - o Request for a lab fee increase was asked initially at the same time UH system increased their tuition rates.
    - o It was decided not to institute a lab fee at that time, however we are currently in the process of requesting approval to add a lab fee for the culinary program
- g. Considering that the hours are changing, what kind of impact will the increase have on tuition, enrollment and completion in a timely manner?
  - It does raise tuition and increases contact hours
    - o DC Takahashi stated that in all his decisions with our students, not a single student has stated that maybe the reason why I cannot continue to school
    - o Students understand the value they receive here opposed to what they pay and the amount of value they receive
    - o Students have stated that we should institute a program fee
    - o He also stated that he did not think the program fee would negatively impact our program
- h. What do you enrollment will be in the next five or six years? Do you think it's going higher?
  - Don't think it can get any lower in enrollment. Currently it's 1.9%
  - Mr. T. feels that unemployment will change; however it will depend on economy
  - We run a “Go Cook Program” – this program is free culinary education for anyone that wants it
    - o We teach them basically how to become a fry cook, short order cook
    - o Two years ago – classes were full; however each semester the numbers have been diminishing for people who want free culinary training

- o Go Cook Program's target was to reach the hard core unemployed
- o Provided them with all the support services to get them ready for the culinary industry, this pool is also diminishing

4

- We started an Apprenticeship Program because so many restaurants hired people without culinary skills
    - o If they become your apprentices, culinary does all the related instruction and they go through a program basically similar to our credit program without cost to employers
    - o We also provide the employer a stipend of \$500 for each employee that completes the program.
    - o The program is being funded by the Department of Labor, however, this program will end April 2018
  - If enrollment and graduation rates go down, unemployment low and state or school does not fund this, what incentive will make someone go through the program?
    - o Suggestion: Making the A.S. Degree curriculum completed in half the time
    - o We need to think how we can deploy our curriculum on how we can get people to achieve the degree faster and potentially design it to double the graduation rate and it would double the students
    - o IC Pagotto stated that some of it being tried. Some courses are difficult to adapt to the higher accelerated model just because kitchens are smaller. We do have accelerated classes that you can take in one semester or ½ a semester. We are also looking at an on-line delivery. However, this a long process but with Culinary and other programs we have accreditation needs and they will have a yardstick which they will measure us against it, we can stray but not too far.
3. Discussion about current and emerging needs in the food service, restaurant and culinary sectors that programs and course should address
- a. Question: Is there opportunity or has it been discussed for a dual-credit program starting through the high school? Is there curriculum aligned with the high schools?
- We are in the process of signing an "Early College" Memorandum of Understanding" with the DOE
    - o High school students must go through a standardized culinary curriculum
    - o High school culinary academies state-wide at one time did not have a set program
    - o KCC asked DOE if they would consider a standard state-wide curriculum as some of the academy courses did not suit the needs of culinary professionals
  - Asked DOE to use a set curriculum; it was agreed upon use the National Restaurant Association's (NRA) Pro-Start Program
    - o High School Culinary Academies instituted a Pro-Start curriculum
    - o Culinary I, II – will articulate for our "Intro to Culinary Arts" programs
    - o Completion of CULN I & I will give high school students 6 college credits
  - Marcus Fikse, State Pro-Start Coordinator for the NRA
    - o Started in 1997 however, Hawaii was the last state to join this program
    - o Currently there are 12 high schools in this program
    - o 9 – Oahu, 2 – Maui, 1 – Big Island
    - o In order to receive the college credits, students need to do an internship in industry to receive a certificate (408 hours in industry)
    - o Scholarship are also available through the NRA
    - o We are trying to reduce the time for our students to graduate from our program; coordinating and articulating with the DOE
    - o Hopefully the Memo of Understanding will be signed by the end of this year
  - Culinary is trying to reduce the time it takes for students to graduate from our program with the help of the Pro-Start Program
    - o We need to insure what the high schoolers are learning is appropriate for a professional in our industry
4. Mr. T. asked if anyone wanted to be in a sub-committee to actually meet between now and next semester to review the curriculum and recommend new courses or change the curriculum
- a. Meeting on regular basis on potential pathways, courses (email [rtakahas@hawaii.edu](mailto:rtakahas@hawaii.edu))
- b. Keoni Chang, Corporate Chef/Foodland, Stevette Santiago, Chief Marketing Officer Y. Hata showed interest in this sub-committee

- c. Is there anything in business or industry that you feel that we did not cover in culinary and that you feel that the employee did not meet your minimum qualifications?
- d. Question asked: With the current curriculum – how much more can you cut it down and what would be the quality of it 5
  - Some of the students coming out of the program think that they can become a chef in two years but it's a longer process
  - Does the school teach them to use other products and/or products that would otherwise be thrown away?

#### IV. Round the Table

##### 1. Suggestions

- a. Look to adding supervisor course in the Certificate Degree
- b. Shortening the A.S. Degree or accelerated A.S. degree
- c. Possible dorms for student on the neighbor islands
- d. Reminded Advisory Board Members and faculty if they are interested in being on the curriculum sub-committee, please email him at [rtakahas@hawaii.edu](mailto:rtakahas@hawaii.edu)
- e. Next Advisory Board Meeting will be in Spring 2018 updates on our program

Meeting Adjourned at: 1:15 pm

