

April 7th, 2021 at 3:30pm | Meeting called to order by Christy Sharp

In Attendance

Members Present:

Ashley Bick – Owner, Flight Deck Bar & Grille
Cortney Strohacker – Executive Director, DeKalb County Visitor's Bureau
Joseph Hunt – Dual Credit Instructor, Whiteside Area Career Center

KC Members Present:

Chase Budziak – Dean of Instruction
Joanne Kantner – Vice President of Instruction
Christy Sharp – Instructor for Culinary & Hospitality
Laurie Hoecherl – Teaching Chair

Update of Last Advisory Meeting Minutes and Opening Remarks

- Previous meeting minutes deemed accurate by committee members.

Spring 2021 Enrollment & Financial Information

- College enrollment for spring 2021 semester is down -14.4% over spring 2020 semester.
- College Online/Hybrid credits up 212.7% over spring semester.
- Hospitality department program credits 15.0 credits (65.2%), from spring 2020 to spring 2021.
- Historical financial information.
 - o \$5,700 down in net revenue over FY20.
 - o Kantner: With the program being fairly new, initially there is a loss due to startup costs and additional needs

Department Update

- A. Fall 2021 instruction will be conducted face-to-face
- B. Program moved from the Kishwaukee Education Consortium kitchen to the kitchen on Kishwaukee's main campus.
 - Food service kitchen on main campus has more for students to work with giving experience with a wider variety of equipment than when using the facilities at Kishwaukee Education Consortium
 - Discussed adding an additional range for line cook turn-and-burn experience.

Curriculum Updates

- FA20: Two new courses, Cake Baking & Designing and Catering were approved by the Illinois Community College Board
- HOS 214 course: Redesigned to be a one-course training in foundations of operations management for restaurants to send employees

- Kantner: Shorter vocational degree and stackable certificates is fitting the enrollment trend from the curriculum standpoint

Strategic Planning & Learning

- A. *What are the current or projected employment needs of their organization for over the next 2-3 years?*
- Bick: Prefers new hires with work experience or a degree with culinary experience. Will pay entry-level hires with a credential a higher starting wage. However, those candidates are rare, which requires a lot of training in-house
 - Strohacker: Always looking for interns through their internship program.
 - Sharp: Speaking with her students on what they are looking for in employment to share with the employers
- B. *Does the Kishwaukee College program provide the level of training that you require of new employees? Too much or too little?*
- Bick: Management courses are an exceptional offer of training
 - Sharp: Implementing a 6-week virtual simulation for purchasing, which will help students with hands-on training in hospitality management.

Announcements

- Survey will be sent to the committee in the next few months in regards to these topics.
- Sharp: Will reach out to the committee for marketing opportunities
- Exploring continuing education opportunities such as kitchen production and cakes.
- Last combined advisory with KEC. KEC will not be running the full culinary program next year
- Employer interest in a summer intensive class for 3-weeks. If employers are interested in such a program, reach out to Christy Sharp.