

Los Angeles Trade-Technical College - Culinary Arts Pathway

Advisory Board Meeting

May 24, 2021 via Zoom

- Welcome
- Member Introductions
 1. Aja Beard – LATTC Alumni
 2. Angela Badong – LATTC Student
 3. Pauline Chau – LATTC Cashier
 4. Gina Christian – SoCalGas
 5. Christie Dam – LATTC Faculty
 6. Stacy Damaso - LATTC Faculty
 7. Chris Emmerling – William Morris Denver Executive Chef
 8. Eric Ernest – Executive Chef USC
 9. Fionna Espana – President CACC-LA, Cal Poly Pomona
 10. Pharren Evans – LATTC Alumni
 11. Susan Feigenbaum – LATTC Faculty
 12. Eloise Fernandez – LAMC Faculty
 13. Edith Garnica Diaz – LATTC Faculty
 14. Martin Gilligan – LATTC Faculty, Pathway Chair
 15. Vincent Jackson – LATTC Dean
 16. Gayle Lachica – LATTC Faculty
 17. Rob Lawrence – Chef
 18. Andy Matsuda – Sushi Chef Institute
 19. Will Morris – SoCalGas
 20. Cristiano Pasin – LATTC Faculty
 21. David Pate – LATTC Faculty
 22. Raul Porto – Porto’s
 23. Dorothy Pirtle – LATTC Student
 24. Kimberly Prince – Hotville Chicken
 25. Luis Robles – LATTC Faculty
 26. Roslyn Spence – LATTC Faculty
 27. Vernice Torres – LATTC Student
 28. Jerry Vachon – LATTC Faculty
 29. Robert Wemischnier – LATTC Faculty
 30. Bill Yee – Alhambra Culinary School
- ACFEF Accreditation Site Visit
 - o September 28-30, 2021
 - o Gathering program outcomes
 - o Working on completing requirements and tasks for submission
- Curriculum changes and updates, suggested course offerings
 - o ServSafe Certification
 - Retain manager level certification for students
 - Keep a high standard for students and program
 - o Ideas for industry focused, noncredit courses
 - Modern cuisine
 - Contemporary sauces
 - Charcuterie
 - Cutting edge Asian
 - Culinary Competition
 - Pit Master
 - International
 - Ice Sculpture
 - Vegan cuisine, plant-based food, meat substitutes
 - Expanded nutrition program
 - Sustainability, responsible sourcing
 - Seasonality
 - Dietary needs, health-conscious diets

- Small business administration, entrepreneurship; there are also similar services and resources nearby: VSEDC and PCR SBDC
- Community workshops
- Trade secrets, intellectual property, trademarks
- Food photography for social media, building student portfolios
- Student enrollment, demographics
 - Enrollment was good for Spring 2021
 - Summer and fall enrollment opening in June
- Scholarships, CCAC involvement, fundraisers
 - ACF certification exam June 18, 2021
 - Hosting in our modular kitchen
 - 5 candidates
 - ACF Culinary Competition November 5 and 6, 2021



-
- Goals, Aspirations
- Virtual Facility Tour/New
 - <https://youtu.be/tdEcTpsLENI>
- Culinary Arts Pathway Social Media
 - Website
 - <http://www.lattc.edu/academics/pathways/ca>
 - Facebook
 - <https://www.facebook.com/LATTC.CulinaryArts/>
 - Instagram: Pathway

- <https://www.instagram.com/lattc.culinaryarts/>
- YouTube
- <https://www.youtube.com/channel/UCsjIgeAoQnueS8VsM3rem5Q>
- Advisory Survey/Survey Monkey
- Open Discussion