

**R & B Academy
CTE Cooking and Related Culinary Program
Advisory Board Meeting**

December 12, 2019

TCHS-Tornado Cafe

12:45 – 1:45

Agenda

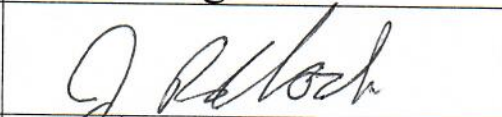
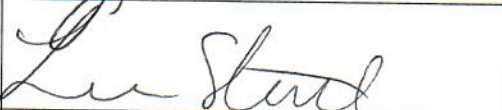

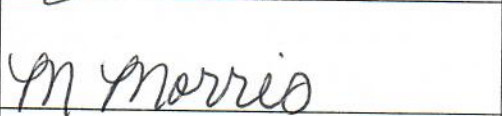
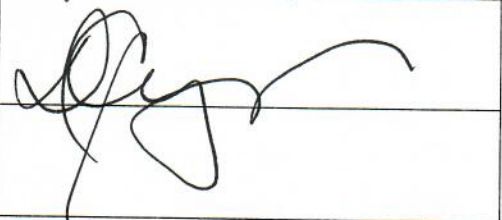
- **Welcome**
- **Review Minutes of Previous Meeting 6/5/2019**
- **Curriculum/Scheduling**
 - Develop Baking
 - Revise Culinary
 - Dual Credit
- **Orders**
 - Perkins
 - School
- **Events**
 - **Café**
 - Opening Date
 - Schedule
 - Online Ordering
 - Regulations
 - **Catering Company**
 - Pro Start
 - Cook Off
- **Testing**
 - 2018-2019 NOCTI Results
 - 2019-2020 Test Dates
 - 2019-2020 ServeSafe
- **Next Steps/Questions**

Advisory Committee Website: <https://tchscteadvisory.weebly.com>

R & B Academy
Culinary
Advisory Board Meeting
TCHS-Tornado Café

December 12, 2019

12:40 PM – 1:45 PM

| Name | Position | Signature |
|---------------------|---------------------|--|
| John Pollock | Teacher |  |
| Leslie Steele | VP Prostart |  |
| Stephanie Wakefield | Teacher |  |
| Monica E. Morris | Culinary teacher |  |
| Debra Cunningham | Teacher Leader |  |
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**R & B Academy
CTE Culinary Arts Program
Advisory Board Meeting
December 12, 2019
TCHS – Culinary Classroom**

**Minutes
12:40pm – 2:00pm**

In Attendance: Monica Morris, John Pollock, Stephanie Wakefield, Debra Cunningham and Leslie Steele. Student – Tre-Jon Sloan

Introductions of attendees –

Review of previous meeting minutes – you can access on the CTE website.

New Jersey Restaurant Association – India Cook will be joining our advisory board. She is asking for more students to sign up for scholarship.

Curriculum writing – Monica applied to develop curriculum for baking program.

Culinary program needs to be a part of this – waiting to hear back to see if we can do it this year, but must be next year due to books being outdated.

Perkins funding will not apply to baking program next year, but will hopefully start the following year.

Dual Credit –Need to talk to Doug and Frank from Mercer. Last year was not successful – we need to find a way to make it better. Take a serious look at who wants to do and who will actually follow through with it. Make a consequence for students. Meet with Matt Cordonnier to discuss what we can do. Can the students join another class if there are low numbers?

Can students go with some students from Mercer County Tech?

For next advisory meeting – have in the AM. Students can observe and participate in the meeting – serving food, taking notes, etc.

Orders

Perkins order – Everything has come in that we have ordered. Keep ordering what we need for our program, we still have funds.

School ordering – need to find out when the rest of the equipment order comes in.

Sysco ordering – still an issue. Need to talk to other schools to see their ordering process.

Events

Café Café to open around February
Let Leslie know when they open to invite her staff for lunch.
Invite the Stitch club who did the knitting of potholders.
Invite the class of 1985 to do a presentation.
Schedule – one day a week

Catering Need to have a calendar, online form to keep organized.
How will we charge? Need to get that in place
May – Comicon
March – Cancer society
April – Senior parent dinner

Pro Start – Boat camp 12/16 Culinary 3 will go – 8 students, possibly 10

Cook off – Mercer County Tech – no date made yet
John will talk to Mercer County Tech to discuss Mercer class

Testing – Nocti – our students are passing this assessment
Most needed areas of work – Culinary Math, Baking and Kitchen Equipment.
We may not qualify in the future for Perkin funding as we meeting standards.

Test Dates 2019-2020

ServSafe 2019 -2020 May of 2020
Chef Steph needs to recertify

*****Budget for Baking Program next year needs their own budget. It will be difficult if we need to split the culinary budget.***