

Culinary Program Advisory Meeting Minutes

Program: Culinary Date: 4/2025

Members Present: Justen, Laura Lee, Marie kim

Call to Order: 5:15

Approval of Minutes: David Spanierman

Discussion -

Topic 1. Discussion of the health inspection of the Cafe space.

Looks like we passed!.

Topic 2. We went over last spring's competition at the CIA in New York. The trophy was passed around and photos of the dishes. I took comments about improvements.

Topic 3. This year's class size and a lack of interest in the field of culinary. compared to last years. This tracks with the signs in the windows of many eating establishments.

Topic 4. Continued talk about the lack of burners for teaching. The Range has only 4 burners. Two of the ones in the back become unusable when the first two are being used. Justin asked what the cap of the class was. He did not seem to think that it was possible to have 16 students and only two burners to teach with on the range. He suggested getting rid of the flattop and replacing it with burners that would be far more useful.

Topic 5. Carrying over from last meeting, we talked about removing the steam kettle and steam oven and replacing with a double-deck oven for pizzas. This would be far more useful to have for training and teaching students for potential employment in our market and area

Topic 6. Placement of a recent graduate in the kitchen of Peter Havens Restaurant in Brattleboro and his decision to move on to Colorado.

Close meeting at 6:50.