



**CTE: Fall Advisory Committee Meeting**  
**Culinary**  
 Thursday, October 19, 2023  
 Memorial High School

<b>Welcome</b> 4:00-4:10 (10 minutes)	Welcome guests	
<b>Program Overview/Needs</b> 4:10-4:20 (10 Minutes)	<b>Program Overview/Needs</b> <ul style="list-style-type: none"> <li>• Guest speaker</li> <li>• Internship opportunities (paid &amp; unpaid)</li> <li>• Mentor</li> <li>• Fieldtrip opportunities</li> </ul>	<b>Meeting Notes:</b> <ul style="list-style-type: none"> <li>• SPC instructors would like opportunity to speak to students to encourage them to attend SPC for AA degree.</li> </ul>
<b>Teacher Course Description</b> 4:20-4:30 (10 minutes)	<ul style="list-style-type: none"> <li>• Teachers will be allowed to explain their FOUR courses</li> </ul>	<b>Meeting Notes:</b> <ul style="list-style-type: none"> <li>• Hancock, Tapia and McCoy briefly reviewed the courses they teach differentiating between the high school credit class and those offered through PTECH.</li> </ul>
<b>Facilities Walkthrough</b> 4:30-4:45 (15 minutes)	<ul style="list-style-type: none"> <li>• We will instruct guests that we want them to provide us feedback on how we can better improve our programs.</li> <li>• Feel free to ask questions and please look at our facilities.</li> <li>• Use the form provided to make notes.</li> <li>• We will return back at: _20 minutes_____</li> </ul>	<b>Meeting Notes:</b> <ul style="list-style-type: none"> <li>• SPC instructors suggested the use of induction stoves for each student. If lab or classroom were to be set up with 1 per student, then MHS would have opportunity for students to earn AA degree. Maximum of 18 students per class per SPC.</li> <li>• There is no hot water in classrooms, this has to be</li> </ul>

**Mission** – Edgewood ISD provides an exceptional learning experience that engages, empowers, and prepares students to compete and reach their highest potential in an ever-changing World.

		<p>addressed if there is to be cooking in classroom.</p> <ul style="list-style-type: none"> <li>• None of the culinary teachers are aware if there is a grease trap in the culinary kitchen. CTE will follow up with Physical plant services to check for grease trap.</li> <li>• The vent hoods have not been serviced nor certified as per the teachers. CTE will follow up with Physical plant services to check for vent hood servicing and certification..</li> </ul>
<p><b>Conclusion 4:50-5:15</b></p>	<ul style="list-style-type: none"> <li>• All members of meeting to convene back in the culinary dining room.</li> <li>• Final thoughts/comments</li> </ul>	<p>Meeting Notes:</p> <ul style="list-style-type: none"> <li>• SPC instructor Chef Munoz emphasized the importance of compliance with Southern Association of Colleges &amp; Schools Commission on Colleges (SACSCC) accreditation regulations at SPC. He was impressed by the level of detail to which the MSH teachers were able to detail the difference between high school credit and the PTECH dual credit course rigor.</li> <li>• Chef Brown discussed the difference he sees in students who have participated in Culinary classes at the high school level and those who enter college without any prior knowledge. He feels that students are at least 25% ahead of 1<sup>st</sup> year students and can progress with greater ease into advanced courses at SPC.</li> </ul>