# FCS Year-End Review by Valarie Berger

# 1. Culinary Meeting – October 6, 2011 at Triton College

Members Present: Chef Denise (Triton), Ched Pagatakhan (Triton) Pam Erickson (Oak Park River Forest), Jesukaitis, (Proviso West), Jen Miller (Proviso East), Nichole Sweeney (Leyden), Valarie Berger (Leyden)

- a. The meeting was held at Triton College HIA dining room. Attendees had lunch in the Triton dining room and were able to observe HIA students in class. Our thanks to Chef Denise and her students for an excellent lunch.
- b. Chef Denise also discussed the new beverage management certificate. This certificate is available to students 21 years of age of older. The certificate will include the food managers certificate and the Basset Certification.
- c. Chef Denise presented the Culinary Pathway of Study. The members present suggested that high school culinary classes be added to the grid. Everything else looked great. Chef Denise will update the grid and send it to Valarie Berger for distribution.
- d. Triton's Annual Teen Chef Cook-off: The group discussed the Triton cook-off, and Ched said they will again run in the spring. The event will most likely be the first Saturday in May. The group will in agreement that the event is a very positive experience for the students and high school instructors.
- e. The group also discussed Leyden's coffee bar. Other schools were brainstorming different ways to incorporate a business into their culinary programs.
- f. The group also discussed food vendors and different ways to order lab supplies for their classes. GFS, Fox River Foods, and Jewel were options with various ways of making these work for their districts.

# 2. Child Care Meeting - November 3, 2011 at Triton College

Members Present: Mary Rinchiuso (Triton), Jen Maldonado (Leyden), Eileen Falls (Leyden), Patty Heidel (Proviso East), Valarie Berger (Leyden)

Schools Absent: Proviso West, Elmwood Park, Oak Park River Forest, Ridgewood, Riverside-Brookfield

#### a. Triton Update

- i. Mary Rinchiuso discussed the basic skills test which is required for all education students. The AAS and ECE students may take the test after they transfer to National Lewis University. The AAT students take the test before they transfer to a 4 year college. Northern Illinois University and Southern Illinois University are accepting the AAT degree, which includes the basic skills test.
- ii. The college students are struggling with the basic skills test in the areas of reading, writing, and math. Triton is offering study classes for the basic skills test to help the students prepare for the test.

#### b. Dual Credit

- i. Mary Rinchiuso discussed the dual credit courses offered at Triton. The dual credit classes include
  - 1. ECE 110: Early Child Development
  - 2. ECE 111: Intro to Early Childhood Education
- ii. High school instructors who would like to teach dual credit courses must have a Master's Degree in Early Childhood Education or a Master's Degree plus 15 graduate credit hours in Early Childhood Education.

- c. Program of Study
  - i. Attendees worked on developing a program of study for ECE.
  - ii. Draft of mission statement/pathway:
    - To develop graduates who have a passion for education and children that are successfully prepared for the workforce or an advance degree; who also exhibit a professional disposition, strong work ethics, proficiency in reading, writing, and mathematics and are lifelong learners.
    - 2. Students will take the following courses while in high school:
      - a. Human/Child Development 1 year
      - b. Preschool Course
      - c. Teaching Course
      - d. Mary Rinchiuso will work on the Triton College portion of the pathway.
- d. Summer 2012
  - i. Mary shared that Triton will be offering a summer camp as part of the DVR camps.
  - ii. High school students will be able to observe in the lab school, create hands-on materials, and interact with children.
  - iii. Sign-up will be online through the DVR website.
- e. 2012/2013 School Year
  - i. Triton would like to do another early childhood seminar in the spring of the 2012/2013 school year.
  - ii. Triton would like to bring in a keynote speaker on literacy/storytelling.
  - iii. Funds will be requested through DVR to cover the keynote speaker and other seminar expenses.

## 3. Interior Design Meeting – December 8, 2012 at Triton College

Members Present: JoBeth Halpin (Triton), Jen Miller (Proviso East), Dana Dismeier (Leyden), Marissa Kimzey (Leyden), Valarie Berger (Leyden)

- a. The meeting was held at Triton College room M150 from 1p 3p on December 8, 2012. JoBeth discussed some of the certificate programs that will still be available at Triton such as kitchen and bath. The interior design degree will no longer be offered at Triton, but students can take their general requirements and basic classes before transferring to another junior college, such as C.O.D., to finish their degree.
- b. The remainder of the meeting was collecting supplies for the high school programs. JoBeth had a vast amount of interior design supplies that she was donating to the high school programs. Teachers may go back for more supplies by emailing JoBeth at <a href="mailto:jhalpin@triton.edu">jhalpin@triton.edu</a> to set up a time.
- c. The high schools are most thankful for the donation of supplies. This will save the instructors time and money, and it will help them expand the scope of their classroom projects. Thanks JoBeth and Triton College!

## 4. Medical Careers Meeting – February 13, 2012 at Triton College

Members Present: Susan Collins (Triton), Jen Miller (Proviso East), Dana Dismeier (Leyden), Valarie Berger (Leyden)

## a. Health Careers Articulation/Dual Credit:

- i. Susan Collins outlined the courses that are currently available for dual credit.
- ii. Susan also discussed the requirements to enter the CNA program. Those include the following: valid social security number, at least 16 years old, and a reading score of 4 or more on Triton's placement test. Students will require a criminal background check, fingerprinting, and provide proof of health insurance. Students may also obtain health insurance through student health.
- iii. Other programs discussed were Surgical Tech which offers a certificate; all other programs offer an AAS degree including Diagnostic Sonography, Nuclear Medicine, Nursing, Radiologic Technology, and Ophthalmic Technician Program.
- iv. Students may finish their bachelor's degree in nursing through Illinois Benedictine who holds their courses on the Triton campus.
- v. Susan shared the concept behind the Allied Health Programs of Study. (attached)

## b. Technology

- i. Triton uses Blackboard as a shell for all of their courses.
- ii. Triton uses e-books when possible, and the nursing program uses some ebooks along with some hard copy textbooks.
- iii. Students have the opportunity to check out laptops for various amounts of time.
- iv. Triton is constantly evolving to become more green.

#### c. Success of dual credit students

- i. Overall the students are thriving.
- ii. Work ethics can present challenges for some dual credit students. Those include the following:
  - 1. Tardies/absenteeism
  - 2. Failure to complete coursework in a timely fashion
  - 3. Texting and cell phone use during class
- iii. Students must maintain an 80% average to stay in the Nurse Assistant program.
- iv. Reading level seems to be a good indicator of potential success in health careers programs.

#### d. Tour of Triton's Program

Susan Collins gave the members of tour of their facilities. The group was able to see their new Radiology lab and the Diagnostic Medical Sonography, Opthalmic Tech, and Surgical Tech labs as well as the Health Resource Center, the primary lab for Nursing and Nurse Assistant.

## 5. Culinary Advisory Council Meeting – April 11, 2012 at Triton College

Members attending from DVR included Chef Denise Smith-Gaborit(Triton), Chef Jerome Drosos(Triton), Pat Black (Proviso West), Valarie Berger (Leyden). Members from the industry included Sergio Bondi: Owner New Dairy Company, Chef Chez Boydston: President of the ACF, David Lockery: Robert Morris University, David King: President Triton College Foundation, Alicia Robertson: Marketing Triton College, Pierre Louis Giacotto: General Manager Radisson Blue, Zee Bhimani: Owner Shop Bargains, Thomas Robertson: Adjunct Faculty

## a. Raising capitol for the culinary program.

- i. Chef Chez and Pierre Louis mentioned that the NRA show in May may have equipment that can be donated to the College on the last day of the show. Both Pierre and Chez would like to see the blue print to determine what equipment we will need to have donated. Sergio Bondi added that if we utilize the departments such as, construction and other resources on the college campus, can we reduce costs to build the new kitchen? Would the college accept time vs. money as a donation? The committee also thought a Chef Series where guest chefs are invited for an evening to prepare their specialty dishes. The students would pay for the series and the money would be donated to the Foundation towards the goal of fund raising for the new Culinary Center. David King suggested that we revisit our Alumni and ask them for donations.
- ii. Chef Chez proposed a Culinary Library and a Culinary Museum be put on the Triton College Campus to build interest in the Culinary Arts at Triton.
- iii. David Lockery and Denise Smith-Gaborit spoke about a Bachelor of Arts program coming to the Triton Campus through the University Center. At the last Advisory Committee meeting at Robert Morris University, Denise proposed that it may be beneficial to both Triton College and Robert Morris University to have a satellite program at Triton. Robert Morris opened a new Culinary Training Center in Oak Park. The students that are Robert Morris students can attend classes on the Triton Campus and earn their degree. The Triton College Students would benefit by having a Bachelor degree on our campus. The Advisory Committee agreed that this would benefit all parties. This proposal will be brought up to the University Center Director at Triton College and further discussion and meetings will be held between both Institutions.

## b. Level 3 Culinary Arts course: Fine Dining

- i. The course would be offered on Friday afternoon from 3pm-8pm. The Dining room will be open to the public for Fine Dining service.
- ii. The students will be split in half. For 8 weeks the first group will be in the kitchen and for the last 8 weeks they will be in the dining room serving the customers. The second group would start in the dining room and end in the kitchen.
- iii. The students will explore fine dining food preparation and service. The students will be exposed to table side service, French Service and Russian Service and American Fine Dining service.
- iv. The students will prepare all dishes for 8 weeks in the main kitchen. The focus will be on upscale and fusion cuisine.
- v. The students will be required to take Food Preparation 1 and 2, Dining room service, Dining room management, Food safety and Sanitation, and Introduction to Baking and Pastry as prerequisites.