

DVR Meeting October 18, 2012

Members Present: Chef Denise (Triton), Pam Erickson (Oak Park River Forest), Connie Jesukaitis, (Proviso West), Marissa Kimzey (Leyden), Dana Dismeier (Leyden), Toni Memmel (Elmwood Park), Margaret Campbell (Proviso East), Patricia Farlee (Riverside Brookfield), Meghan Thomas (Proviso East), Pat Black (Proviso West), Valarie Berger (Leyden)

DVR Meeting – Culinary

- 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. The group discussed the Culinary Program's of Study. The team felt these were accurate, and districts should insert their corresponding culinary courses to the grids.
- c. The team discussed various certificate programs. Chef Denise discussed the Cake Decorating certificate offered at Triton, which is 3 classes. Triton also offers a certificate in Cooking with Herbs that deals with sustainability. Chef Denise urged everyone to consider these courses which are convenient, affordable, and available for CPDU's.
- d. Triton discussed their pathway with Robert Morris College, which will provide culinary students a smooth transition into a bachelor's program. The pathway is attached.
- e. Attendees shared various projects at their respective schools.
 - i. Patti Farlee shared their project with the tv production classes, "Cook This". The tv production classes tape students doing a culinary clip. This has been a positive experience for everyone and very well received by the student body.
 - ii. Val Berger shared their youtube video site for their lab demonstrations. The videos may be found at www.youtube.com/leydenculinary. These video demonstrations are available to all students, and work very well for students have missed class. They maximize class instruction time, by eliminating set up and break down of demonstrations. They are also economical, eliminating the need to repeatedly by the same ingredients for repeated demonstrations.
- f. Also proposed was the possibility of adding the "Food Safety and Sanitation" course to the dual credit list. Val Berger and Chef Denise will work on the logistics and feasibility of this course.

| 9th Grade | 10th Grade | Summer School | 11th Grade | Summer School | 12th Grade |
|--|--|----------------------|---|-----------------|---|
| English | English | Triton Culinary Camp | English | Sanitation Camp | English RHT101 (3) |
| Math | Math | | Math MAT110 (5), MAT111 (5) | | Physical Education |
| Science | Science | | Physical Education | | Language |
| P.E. | P.E. CPR HTH281 (2) | | US History | | Science |
| Social Studies | | | Consumer Education | | |
| Reading | | | Intro to Hospitality HIA110 (3) | | Intro to Baking & Pastry HIA128 (3) |
| Computer Literacy CIS101 (3) | | | | | |
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| Meet with HS Counselor | Required 10th grade courses: | | Required 11th grade courses: | | Required 12th grade courses: |
| | Speech SPE101 (3) online or at Triton | | | | Accounting ACC101 (3) |
| | Meet with HS Counselor | | Meet with HS Counselor | | Food Prep Essentials HIA150 (3) |

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| | | | College Placement Tests | | |
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| Triton College Summer School | Triton College 1st Semester | Triton College 2nd Semester | Triton College Summer School | Triton College Fall Semester | Triton College Spring Semester |
|------------------------------|------------------------------------|---|------------------------------|----------------------------------|----------------------------------|
| Intro to College COL101 (1) | Food Prep 1 HIA130 (3) | Food Prep 2 HIA260 (3) | Humanities Requirement (3) | Chemistry CHM100 | US History HIS151 (3) |
| Culinary Math HIA100 (2) | Garde Manger HIA255 (3) | Hospitality Marketing HIA250 (3) | Specialty Baking HIA228 (3) | Microeconomics ECO103 | General Physiology PHY100 |
| | Menu Writing HIA133 (2) | Catering Management HIA277 (3) | | American Politics PSC150 | Intro to Sociology SOC100 |
| | Dining Room Service HIA120 (3) | | | Foreign Language | Program Elective (2) |
| | Hospitality Supervision HIA225 (3) | Program Elective (2) | | Co Op Work Experience HIA295 (3) | Looking at Art ART110 |
| | MacroEconomics ECO 102 | Rhetoric & Composition II RHT102 | | | |
| | | Nutrition HIA132 (2) | | | |
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| Robert Morris Fall Semester | Robert Morris Spring Semester | Robert Morris Fall Semester |
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| Project Management BPS320 | Advanced Internship HGT356 | Catering & Personal Chef CUL340 |
| The Role of Professional in Society BPS340 | Cakes & Petit Fours CUL321 | Adv Culinary Skills & Methods CUL450 |
| Service Marketing BPS370 | Plated Desserts & Amuse Bouche CUL322 | Adv Culinary Food Production CUL401 |
| Facilities Management BPS380 | Decorative Work CUL323 | |
| Financial Planning BPS410 | Survey Of Sommelier Field CUL300 | |
| Professional Studies Strategy BPS450 | | |
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