

DVR Culinary Meeting

October 17, 2013

Members Present: Chef Denise Smith-Gaborit (Triton), Pat Plack-Martul (Proviso East), Connie Jesukaitis (Proviso West), Patti Farlee (Riverside Brookfield), Patty Heidel (Proviso East), Marissa Kimzey (Leyden), Pam Erickson (Oak Park River Forest), Kathy Cunningham (Triton), Georgina Roney (Proviso West), Valarie Berger (Leyden)

1. Programs of Study

- a. A demonstration of the Programs of Study website was demonstrated to the group. Everyone felt the website was well done and very thorough.
- b. Each school was instructed to proof the site for their respective schools and send changes to Denise Yaneck at dyaneck@sbcglobal.net
 - i. <http://dvr-efe.info/>
 - ii. Click on the magnifying glass on the right side of the page
- c. When going to the link "Why Even Go There" we were getting blank pages.

2. Food Service Sanitation Manager's Certification

- a. The changes to the state licensing procedures were discussed. They include the following:
 - i. The state will no longer offer the actual tests. Instructors will need to find an alternate source for the test, most likely ServSafe.
 - ii. The required hours for the class was reduced from 15 to 8 hours.
 - iii. A new license will be required of all employees in the restaurant which will be called a Foodhandlers' License. This license will most likely be available online, and employees will have to obtain the license within 30 days of employment. This will start in June/July 2014, and the online test has yet to be completed by the state.
 - iv. Curriculums for courses will need to be re-submitted for approval.
- b. Attendees discussed the possibility of offering the food handlers' license to their students as part of their sanitation curriculum.

3. Cake Decorating

- a. Offering cake decorating in our curriculums was discussed.
- b. There is an online course at <http://www.universalclass.com/i/course/cake-decorating-101.htm> that was discussed.
- c. The course is \$35 without a CEU certificate and \$60 with the CEU certificate.
- d. Many of the attendees are very interested in refining their decorating skills.
- e. Chef Denise offered to do a hands-on "clinic" on this topic for our spring meeting.

4. Food Safety Symposium

- a. Val Berger shared some materials from the 2013 Food Safety Symposium.
- b. The cases of food borne illnesses continues to decline in Illinois.
- c. 55% of all FBI are norovirus with 31% of those occurring in Italian restaurants.
- d. 12% of all FBI are salmonella with 34% of those occurring in Mexican restaurants.
- e. 9% of all FBI are toxins
- f. There will be much work on identifying allergens in foods and the responsibility of the restaurants to properly handle foods that are common allergens. The presentation on this topic can be found at <http://www.screencast.com/users/IDPH-OPR/folders/Food%20Safety%20Symposium%202013/media/8ff89f50-32b1-460f-b151-db40e9aea8bb>

5. Spring Meeting

- a. Chef Denise volunteered to offer a cake decorating "clinic" for the spring meeting.
- b. This would be a hands on clinic and would most likely be an all day meeting.
- c. Attendees were enthusiastic about this and eager to attend this meeting.