

# DVR Culinary Meeting

October 16, 2014

Members Present: Chef Denise Smith-Gaborit (Triton), Chef Ched Pagtakhan (Triton), Pam Erickson (Oak Park River Forest), Susan Brenner (Oak Park River Forest), Alicia Kadlitz (Leyden), Nichole Sweeney (Leyden), Valarie Berger (Leyden)

## 1. Dual Credit

- a. Information was shared on setting up dual credit courses at the high schools.
  - i. Schools must align their curriculum to meet the demands of Triton's corresponding course.
  - ii. Schools should meet with Ched/Denise to review the outlines and make necessary changes.
  - iii. Once the outlines are aligned, Ched will notify Dean Bolheke, and he will facilitate the process with Triton.
- b. Information was also shared on how teachers become dual credit instructors. Teachers must provide the following to Dean Bolheke:
  - i. A resume`
  - ii. Official transcripts
  - iii. Copy of teaching certificate
  - iv. Completed Triton application
- c. Chef Denise provided outlines of Triton's courses, and time was spent on discussing the outlines, and what was needed to align the various units.
- d. The dual credit process was discussed, and the following questions were raised:
  - i. How will Triton receive documentation of which students earned dual credit? In the past, this process seemed inefficient. One suggestion was to get the data directly from the dual credit instructors.
  - ii. Must the students attend Triton immediately following high school to earn the dual credit? Many students take a year off, and it was questioned if the credit would still be on their Triton transcript.
  - iii. Would the credit automatically appear on their transcripts when the high school graduates registered at Triton?
- e. Triton's culinary outlines are available online:
  - i. [HIA 150](#)
  - ii. [HIA 132](#)

## 2. Triton's Bakery

- a. Chef Denise provided a tour of the bakery, and shared samples of many of the elaborate sugar creations made at Triton's bakery.
- b. Chef Denise demonstrated torting and frosting a cake.
- c. Chef Denise shared the following vendor for baking supplies: <http://www.cakedeco.com>
- d. Chef Denise also shared her recipe for her American buttercream frosting.
  - i. 7 pounds butter
  - ii. 2 pounds margarine
  - iii. 2 pounds shortening – Sweetex
  - iv. 4 pounds powdered sugar, sifted
  - v. 12 eggs
  - vi. 2 oz vanilla
  - vii. ½ oz almond extract