

# DVR Culinary Meeting

April 16, 2015

Members Present: Chef Denise Smith-Gaborit (Triton), Pat Black-Martul (Proviso West), Jessica Olsen (Proviso East), Chef Denise Smith-Gaborit (Triton), Leshanta LeSure (Triton), and Denise Sanders (Triton)

## 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. Members expressed frustration with the conflicting information regarding the process as to who can and can't be certified as a dual credit instructor.
  - i. Schools are in a "holding" pattern due to conflicting information.
  - ii. Schools must be able to certify all their instructors for this to be a viable option for the students.

## 2. Cake Decorating

- a. There was discussion on different online cake decorating certificates.
  - i. The online courses would provide instruction and practice for the students.
  - ii. A portfolio of their work would be beneficial for potential jobs.
    1. Pictures of the process
    2. Pictures of the final product
  - iii. Sites
    1. [Universal 101](#)
    2. [Wilton Online Classes](#)
  - iv. The certificates would assist with an entry level position. Students would need to prove their talent/skill to move up in the bakery.
  - v. These certificates are not industry recognized certificates.

## 3. Changes at Triton

- a. Chef Denise discussed some of the changes coming to Triton. These included the following:
  - i. New expanded bakery
  - ii. Bistro