

# DVR Meeting

## October 12, 2018

### Culinary

Members Present: Chef Denise Smith-Gaborit (Triton), Natalie Hornik (Oak Park-River Forest), Jackie Morris (Oak Park River Forest), Jenny Miller (Proviso East), Cassie Lukehart (Leyden), Nichole Sweeney (Leyden), Valarie Berger (Leyden), Keith Morris (Proviso East), Tori Tenuta (Oak Park-River Forest)

#### 1. DVR Chair for FACS

- a. Val discussed the role of the DVR Chair for FACS and encouraged attendees to consider applying in the spring.
- b. Application will be available 2<sup>nd</sup> semester.

#### 2. Dual Credit

- a. There have been no additional changes to the culinary courses offered as dual credit.
- b. Attendees questioned the 16 age requirement for dual credit courses. Many of our students take the dual credit courses prior to the age of 16.
- c. Students entering Triton with dual credits have a high completion rate of their programs.

#### 3. Triton Cook-Off

- a. There is currently no funding for the Triton Cook-Off.
- b. Chef Denise is working on obtaining funding for the event, which is approximately \$4000.
- c. The event is currently scheduled for April 26, 2019.

#### 4. Promoting FACS classes

- a. The team shared various means of promoting FACS classes.
- b. Ideas included brochures, fairs, and word of mouth.
- c. One school invites the counselors to tour their programs and classrooms to see them in action.

#### 5. Triton Degree Programs

- a. Degree programs are now 60 credit hours; down from 69 credit hours.
- b. The culinary certificate has no electives, and has added Food Prep II as a requirement.
- c. The baking certificate has no electives, and has added Advanced Cake Decorating as a requirement.
- d. Certificate programs do not have any general education requirements.
- e. Degree programs require students to pass Rhetoric 101.

#### 6. Air Brush Demonstration

- a. Triton staff demonstrated how to use an air brush for cake decorating.
- b. She showed how to set up the air brush, and then air brushed a cake.

#### 7. 2<sup>nd</sup> Semester Meeting

- a. The group would like a half day meeting next semester that focused on culinary skills.
- b. Participants will be able to participate and improve their skills as well as learn new techniques to teach in class.
- c. Valarie Berger will send out a survey of various culinary areas for the meeting, such as knife skills, fresh pasta, brown butter sauce, seafood/fish, cake decorating, laminated dough, fondant, mother sauces, sushi, etc
- d. Participants will need to wear rubber soled shoes, hat, chef's jacket, etc.