

# DVR Meeting

## March 1, 2019

### Culinary

Members Present: Chef Denise Smith-Gaborit (Triton), Natalie Hornik (Oak Park-River Forest), Valarie Berger (Leyden), Patti Farlee (Oak Park-River Forest) Tori Tenuta (Oak Park-River Forest), Georgina Roney (Proviso West), Kristina Belpedio (Oak Park-River Forest)

#### 1. Dual Credit Instructor Changes for Lab Classes

- a. Current instructors will be grandfathered in and approved as dual credit instructors.
- b. Going forward, all dual credit instructors must
  - i. Have an associates' degree in culinary, and
  - ii. 3 years of industry experience which equals 6000 work hours
- c. Triton is looking into offering summer classes at no cost to high school teachers to assist in earning the culinary degree.

#### 2. Dual Credit Lecture Classes

- a. High school instructors do not need a culinary degree to teach lecture only classes.
- b. Most high schools do not offer lecture only culinary classes.

#### 3. Triton Cook-Off

- a. The Triton Cook-Off will be held on April 26, 2019.
- b. 9a – 2p
- c. There will be a butchery element involved.
- d. If your district will be sending a team, please email Denise at [denisesmithgaborit@triton.edu](mailto:denisesmithgaborit@triton.edu) by March 29<sup>th</sup>. Any remaining spots will be opened up for other districts to bring multiple teams. She will need the following information:
  - i. District Name
  - ii. Student Names
  - iii. Student Chef Coat sizes

#### 4. Knife Cuts Demonstration

- a. Chef Denise demonstrated a variety of knife cuts, and the attendees were able to practice.
- b. Cuts included tourn e, tomato roses, and apple birds.
- c. Thanks Chef Denise!