

DVR Meeting
October 14, 2021
Culinary Minutes
Zoom

1. Attendance: Michael (DVR Director), Denise (Triton), Hannah, Jackie, Julie, Kristie (OPRF), Anna, Nichole (Leyden), Patti (Riverside-Brookfield)
2. Where is your school at?
 - a. OPRF: Business as usual, first year running Fitness & Foods in person
 - b. Leyden: Business as usual, catering is booming. Struggles for them in supplies (paper goods, etc)
 - c. RB: Business as usual, Looking for a FACS teacher to replace her eventually.
 - i. Michael, ISBE has alternate certifications. Based on sips to get certified in different areas. Need 1000 hours of industry experience to get certified.
 - ii. Schools provide support to “certificate holders” to develop teaching skills on the job
 - iii. This is a new way to hire FACS teachers, this will help fill FACS teacher shortages
3. Triton Update
 - a. Working on 4 certificates for High School students, Culinary Arts, Baking & Pastry, Restaurant Management, and Hotel/Motel
 - b. Certificates increase credit hours for students to get college credit
 - i. Approved in Advisory: Culinary Arts Certificate- Courses added knife skills course, food safety/sanitation (Need to have a manager certificate, not food handler to get credit), food prep essentials, culinary math, into to B & P)
 - ii. Approved in Advisory: Baking & Pastry Certificate: knife skills, culinary math, food safety/sanitation, food prep essentials, into to b/p, cake decorating
 - iii. Restaurant Management: Culinary Math, FSS, Into to Hospitality, Dining room service, food prep essentials, menu writing
 - c. Denise will email this information above to the schools.
 - d. Discussion on Culinary Math as a prereq. Would be great to have high schools have this as dual credit. Concerns include students not being interested, who will teach it, difficulty level
 - e. Articulations with Roosevelt University are being worked on, Robert Morris already exists, Working on Dominican University to start one.
 - i. Meeting with Dominican on Nov 11 at Palmer Hall, email Denise if you would like to attend.
 - f. Changes are being made to degree programs at Triton.
 - i. Pre-reqs: Food Safety & Sanitation for any lab course, Culinary Math for any lab courses
 - ii. Changes in electives: name changes for vegetarian/vegan class to special dietary needs
 - g. Workforce: says students need math, soft skills, how to talk to people
4. Dual Credit Update
 - a. No replacement for Tim yet
 - b. Import midterm grades now!!!!!!!!!!
5. Top 10 Cross-Sector Essential Employability Competency Statements... aka Soft Skills
 - a. <https://www.isbe.net/Documents/EDS-PWRARReport.pdf>

| TOP 10 CROSS-SECTOR ESSENTIAL EMPLOYABILITY COMPETENCY STATEMENTS | |
|--|---|
| Teamwork & Conflict Resolution | Students can use their understanding of working cooperatively with others to complete work assignments and achieve mutual goals. |
| Communication | Written: Students can use their understanding of English grammar and public speaking, listening, and reporting to convey a clear message effectively and be understood by others. Oral: Students can use their understanding of National Business English to ensure that critical events in clear, direct, courteous, and grammatically correct English. Students can use their understanding of oral, nonverbal, and paraverbal communication skills to convey their ideas, thoughts, and perceptions to others in clear, direct, courteous, and grammatically correct English. |
| Problem Solving | Students can use their critical thinking skills to analyze and understand problems in the world in the needs of the team, customer, and company. |
| Decision Making | Students can use their understanding of problem solving to implement a communication solution. |
| Critical Thinking | Students can use their understanding of logic and reasoning to analyze and address problems. |
| Adaptability & Flexibility | Students can use their understanding of workplace change and unity to be open to new ideas and handle ambiguity. |
| Initiative & Self-Direct | Students can use their understanding of goal setting and personal impact to pursue professional goals and understand personal impact. |
| Reliability & Accountability | Students can use their understanding of universal, team, management, and follow through to ensure that a professional team functions properly and achieves common goals. |
| Cultural Competence | Students can use their understanding of diversity and inclusion to collaborate and work effectively across a multitude of cultures, values, and backgrounds. |
| Planning & Organizing | Students can use their understanding of time management to plan effectively and accomplish assignments. |

6. CTSO requirement (FCCLA covers it)

- a. One requirement of the CTSO is to have a team based challenge. Becoming a problem for groups. But maybe a “chopped” competition.
- b. I WIN from the p-20 Network.
- c. Below is information on how to develop a Team Challenge.
- d. <https://edsystemsniu.org/resources/i-win-resources/>
- e. https://edsystemsniu.org/wp-content/uploads/dlm_uploads/2021/07/I-WIN-TBC-Design-Document.pdf
- f. https://edsystemsniu.org/wp-content/uploads/dlm_uploads/2021/07/I-WIN-Summer-Workshop-Team-Based-Challenges.pdf