

DVR Meeting

Apr 5, 2023

DVR Culinary Meeting Minutes

Bistro

1. Welcome & Introductions

- Nichole, Kelsey, Leslie (Leyden), Natalie, Kristie, Hannah, Julie, Jackie (OPRF), Keith (Proviso), Grant, Patti (RB), Manny (Triton), Erika (DVR)

2. High School Updates

- E&W Leyden: The cake decorating class has been really successful. They will be hiring another teacher next year. The Coffee Bar is still really successful, it serves the students and teachers. Over 60% of their students passed the national registry food safety professionals exam.
- RB: The FACS dept programming is growing and the classroom is used all 7 periods of day. They are working with Triton to get pathways and dual credit up and running. Congratulations to Patti on her retirement!!!! We had a little celebration for her!



- OPRF: OPRF just assisted a fundraiser at OPRF called Empty Bowls. It benefits 3 different charities. The OPRF wheel throwing class makes bowls and surrounding businesses, OPRF Mini Restaurant class and Chef Manny's Triton class contributed soups to fill them. Community members purchase the bowls/soup.
- Proviso: they just had a rebuild of the classroom kitchens. So figuring out the kinks of the room is difficult and lack of storage for food. Students just completed a National Honor Society catering event. 30 students tried Serv Safe and 30 students passed. What an accomplishment! They have overcome the fall challenges of grocery ordering and are now ordering groceries with Jewel. Keith is trying to work with GFS and add that option.

3. Triton College Updates

- Summer classes are coming up and students are able to complete most of the pre-reqs in the summer if they choose. Below is a screenshot of the summer offerings.

Mondays	Tuesdays	Wednesdays	Thursdays
<p>100-100-011 Introduction to Culinary Arts 8:30-11:30 M. S. S. Room: 100-011</p>	<p>100-100-012 Introduction to Culinary Arts 1:30-4:30 M. S. S. Room: 100-012</p>	<p>100-100-013 Introduction to Culinary Arts 8:30-11:30 M. S. S. Room: 100-013</p>	<p>100-100-014 Introduction to Culinary Arts 1:30-4:30 M. S. S. Room: 100-014</p>
<p>100-100-015 Introduction to Culinary Arts 8:30-11:30 M. S. S. Room: 100-015</p>	<p>100-100-016 Introduction to Culinary Arts 1:30-4:30 M. S. S. Room: 100-016</p>	<p>100-100-017 Introduction to Culinary Arts 8:30-11:30 M. S. S. Room: 100-017</p>	<p>100-100-018 Introduction to Culinary Arts 1:30-4:30 M. S. S. Room: 100-018</p>
<p>100-100-019 Introduction to Culinary Arts 8:30-11:30 M. S. S. Room: 100-019</p>	<p>100-100-020 Introduction to Culinary Arts 1:30-4:30 M. S. S. Room: 100-020</p>	<p>100-100-021 Introduction to Culinary Arts 8:30-11:30 M. S. S. Room: 100-021</p>	<p>100-100-022 Introduction to Culinary Arts 1:30-4:30 M. S. S. Room: 100-022</p>
<p>100-100-023 Introduction to Culinary Arts 8:30-11:30 M. S. S. Room: 100-023</p>	<p>100-100-024 Introduction to Culinary Arts 1:30-4:30 M. S. S. Room: 100-024</p>	<p>100-100-025 Introduction to Culinary Arts 8:30-11:30 M. S. S. Room: 100-025</p>	<p>100-100-026 Introduction to Culinary Arts 1:30-4:30 M. S. S. Room: 100-026</p>

- If a student is 16 years and up they can sign up for CE classes (continuing education classes).
- Bill from the hospitality advisory board has helped develop a mentorship program for the Triton students to get a step forward when they are done with their program.
- If anyone wants to teach a CE class, you are always welcome!
- If you have any ideas for CE classes, let Manny know. It is easy to add a topic to the schedule.
- If you wanted to take a Triton class, as an adjunct professor you can take one a semester for a very low cost (like \$30)
- Triton is still working on stackable certificates, it's a slow process.

4. DVR

- Triton Pre-Req Reminders:
 - It is required that Kitchen Math, Knife Skills, Food Safety and Sanitation is completed before taking ANY lab class.
 - Pre-reqs can be taken in any order
- Talk with Ericka if you need help convincing your administration with any funding. She is an ally for us!
- Servsafe Managers requirement
 - Email Michael your certificate by 4/15
- Possible full day DVR meeting in the fall for training.... Is that feasible?
 - Chef Manny and the HIC have required dual credit teachers to receive knife skills training. Instead of a fall DVR meeting we will have a full day (8 hours) knife skill training. Jackie will speak with the CTE reps from your schools to arrange a date. Leyden will speak with Chef Manny and complete their training over the summer. Proviso, OPRF and RB will do theirs in the fall.

5. Dual Credit Office Updates: Toni did not attend.

6. Culinary Career Pathway Endorsement Updates (Ericka)

- Leyden has a Culinary Pathway submitted!!!!!! So exciting for their students!
- Team Based Challenge Ideas: Chopped, Cupcake wars, burger competition (chopped-like), charcuterie board, grilled cheese challenge, chili cook off, deviled egg challenge, cookie competition, brownie competition (Plating)

7. Other Topics

- Triton has a service class and on Wednesday's in April they run a restaurant from 5:30 -7pm in Cafe 64 and for lunch on Thursday from 11:30-1.
- On Wednesdays from 5:30-7:30 the Triton mixology class needs people to buy drinks so they can practice in the bistro. Sounds like a great time!