



**Culinary FoodService Department
Advisory Committee Meeting
February 23, 2023, 7:00 PM-8:30 PM, GCC Culinary Classroom**

Attendees:

John Jones	- Senior Sales & Marketing Executive Quality Distributors Guam
Chef Leland Feng	- Executive Chef, Pacific Star Hotel
Chef Mark Ledesma	- Executive Sous Chef, Crowne Hotel
Chef Keyn Llagas	- Sous Chef, Crowne Plaza
Chef Mirko Agostini	- Executive Chef, Hyatt Regency Hotel
Chef Xela Olivario	- Pastry Sous Chef, Dusit Thani Resort
Chef Karen Quitugua	- Prostart Instructor, SHS
Chef Regine Olarte	- Prostart Instructor, JFK
Chef Natsumi Kuranami	- Prostart Instructor, THS
Chef Paul Kerner	- Instructor, Culinary Food Service, Guam Community College
Chef Bertrand Harullion	- Instructor, Culinary Food Service, Guam Community College
Noel Metra	- Sales Executive, Micronesia Brokers Inc.
Hermie Queja	- General Manager, Micronesia Brokers Inc.
Riza Raymundo	- Sales Executive, Micronesia Brokers Inc.
Barbara Rosario	- THS/SHS GCC CTE Counselor
Esther Castillo	- GDOE SHS Vice Principal
Mark Acosta	- UOG - CEO
Emmanue Cartas	- GCC CUL Arts Student
Ace Pestanas	- GCC CUL Arts Student
Rey Domingo Lopez	- GCC CUL Arts Student

Facilitator: -Kennylyn Miranda, Culinary Food Service Department Chair

1.0 Chef Kenny welcomed and thanked everyone for participating in tonight's advisory meeting. She reiterated the critical role of the advisory in guiding, updating, and developing the curriculum offerings in the Culinary Food Service Department. Topics to be discussed in tonight's meeting include the following: ACFEF Accreditation, CUL/FSM Program updates, CUL/FSM Curriculum and Assessment updates, Guest speaker - Mark Acosta to discuss sustainability.

2.0 She announced that today's meeting objectives would discuss the confirmation of the GCC Culinary Arts Program Re-accreditation. ACFEF Accreditation is a process of self-review for improvement of academic quality and public accountability of culinary arts/baking and pastry programs. GCC Culinary Arts Program achieved the seven year Exemplary rating. To achieve the Exemplary rating, the program had to meet standards for eight areas: Eligibility, Program Mission and Goals, Organization and Administration, Faculty and Staff, Curriculum, Facilities, Student Services, and Assessment. According to ACFEF, Exemplary programs symbolize the highest educational standards recognized by the ACFEF. This achievement also allows our students who complete the program to earn the ACF Certified Culinarian designation upon graduation. The Accrediting Commission noted several strengths of our Culinary Program. Specifically, they highlighted the quality design of our Culinary program, our commitment to our department strategies, plans and goals, our impressive facilities and the respect and communal relationship the students have for our distinguished faculty. Chef Kenny thanked the ACF steering committee, advisory board, GCC CFS faculty and administration for their efforts towards this achievement.

3.0 CFS updates are the following:

Topic	Update
GCC Culinary Arts Baking Center	TRMA confirmed the 100% facility design for the new Culinary Arts Baking Center. Chef Kenny completed finalized the equipment listing that will be going out to bid. GCC Administration states that the renovation will be for 18 months once the bid is approved. Due to this timeline, the culinary courses will have to be moved to a new facility. Spaces we have considered include Red Lobster, Ladera Towers, Pacific Star, etc. Chef Kenny requests advisory group to please advise if they know of any spaces available.
CUL/FSM Curriculum & Assessment	Chef Kenny states that assessment results provide qualitative information that helps faculty determine how they might improve courses and/or programs through changes in curriculum, teaching methodologies, course materials, or other areas. Curriculum is updated every two years to stay relevant with industry demands and needs. Assessment is important as it can result in providing additional funding for program needs. CURRICULUM Curriculum updates for the following courses will be in progress and submitted to the GCC Curriculum Review Committee. These courses need to be aligned for direct articulation for the secondary Prostart Program to the CUL Program. This will be a substantive course revision. - FSM100 Introduction to Foodservice (SLO Update) - FSM120 Food Safety & Sanitation (SLO Update) ASSESSMENT Assessment reports are to be completed Spring 2023 Semester. Chef Kenny will work with the CFS Department faculty to submit the assessment report. This Spring Semester focuses on Program Data Collection.

UOG Mark Acosta, Master Food Preserver Sustainability	Chef Kenny introduces Master Food Preserver Mark Acosta to the advisory group and explains how sustainability in Foodservice is one of the main areas of concentration for our CUL program. Sustainability is an integral part in providing environmental stewardship. Mark Acosta presents the Master Food Preserver certification course information along with extedning opportunities for partnerships with the hotels and GCC. Chef Kenny states that “one of GCC CUL Program’s newest course is FSM105 Foodservice Sustainability, it is within our department strategic plan to establishing a sustainable food production system that will reduce environmental impact and costs of procuring fresh ingredients for the Culinary Arts Program. We plan to update the FSM105 curriculum to include the Master Food Preserver Certification. Lab fees will need to be added on to include the certification fees and cost. Chef Paul Kerner is a new Master Food Preserver.”
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4.0 Open discussion, questions, comments, concerns.

- Chef Paul, “Master Food Preserver Certification course is an excellent opportunity to capitalize on sustainability of food products. I reccommend chefs to partake in this learning opportunity so that we may do our duty as chefs.”
- Chef Mirko Agostini, “ Excellent meeting! Good job on achieveing the ACFEF Accreditation and we look forward to supporting more students both Prostart and Culinary. Hyatt will be oen for training opportunities for all.
- Hermie Qujea, “Excellent work Team GCC on this great milestone of seven year program accreditation.”

5.0 Meeting adjourned at 8:30 PM.



Culinary FoodService Department
Advisory Committee Meeting
February 24, 2022, 7:00 PM-8:30 PM, Google Meet

Attendees:

John Jones	- Senior Sales & Marketing Executive Quality Distributors Guam
Chef Leland Feng	- Executive Chef, Pacific Star Hotel
Chef Mark Ledesma	- Executive Sous Chef, Crowne Hotel
Chef Mirko Agostini	- Executive Chef, Hyatt Regency Hotel
Chef Xela Olivario	- Pastry Sous Chef, Dusit Thani Resort
Patsy Borja	- HR Director, Sheraton Laguna Resort
Edward Biacan	- Restaurant Manager, Guam Plaza Hotel
Chef Karen Quitugua	- Prostart Instructor, SHS
Chef Regine Olarte	- Prostart Instructor, JFK
Chef Philip Callos	- Prostart Instructor, SSHS
Chef Natsumi Kuranami	- Prostart Instructor, THS
Chef Paul Kerner	- Instructor, Culinary Food Service, Guam Community College
Chef Bertrand Harullion	- Instructor, Culinary Food Service, Guam Community College
Robert Torres	- BSCTE Student, Guam Community College
Marivic Schrage	- Associate Professor, Guam Community College

Facilitator: -Kennylyn Miranda, Culinary Food Service Department Chair

1.0 Chef Kenny welcomed and thanked everyone for participating in tonight's advisory meeting. She reiterated the critical role of the advisory in guiding, updating, and developing the curriculum offerings in the Culinary Food Service Department.

2.0 She announced that today's meeting objectives would discuss the new American Culinary Federation Required Knowledge and Skill Competencies. Chef Kenny stated that the American Culinary Federation accredits our Culinary Program. We must follow the ACF Standards and incorporate them into the courses in our program to maintain program accreditation. She reinforced that the competencies should be aligned with assessment tools (formative and summative), ensuring students meet the learning competency. These standards are based on industry standards and needs. A substantive change to the course curriculums.

Course Number	Course Name	New Competency	Comments
FSM100	Introduction to the Foodservice Profession	1. Define the philosophy of the hospitality industry and its role in providing customer service. 2. Trace the growth and development of the hospitality and tourism industry from its birth to its present-day, including knowing the names of restaurateurs, chefs, and hospitality entrepreneurs than the industry and the past and present day. 3. Outline the organization, structure, and functional areas in various hospitality organizations as they pertain to the functions of menu planning, purchasing, food production and service, food and beverage controls, management, etc.	Edward Biacan: Had taught FSM100; had students create standard operating procedures to understand the process and how it affects production. Uses this to assess students' strengths and weaknesses. Helps with a seamless rotation of learning how the different departments work together. Chef Kenny: All departments are interdependent with each other. This will be good to ensure students understand their role but also the bigger picture. Patsy Borja: Students need to understand this from the beginning or else they will be missing fundamental information. They need to understand the organization and functional areas.
FSM105	Foodservice Sustainability	1. Define the terms “energy-efficient” and “food miles” as they apply to the locavore movement. 2. Describe and assess the importance of menu development when it comes to product availability and its impact on the environment. 3. Discuss Truth in menu laws within the locavore movement. 4. Discuss the difference between seasonality vs availability of ingredients.	Chef Kenny: Brand new course to be taught by Chef Philip. Lesson plans have been put together by the World Association of Chefs. 7 topics to be covered that tie together with these competencies. Chef Philip: It's important to stress the positive impact of sustainability not just in the industry but also everywhere. Edward Biacan: impacts of labor in regards to sustainability. Need to practice sustainability. Open students' minds. We need to help Guam to be sustainable. Local farmers do not have the means so students can reach out and help Chef Philip: Guam's economy relies heavily on tourism, so if we can get 50% of the island on the sustainability movement, it can be a source of income. Chef Kenny: students can think to preserve resources and think globally. Guam has so much potential (farmer's market, good soil). We can make a difference. Forward-thinking. Chef Karen: answered Chef Bertrand's question about Truth in Menu Laws, “it's when the government requires where the menu has all the information that described preparation style, health claims, ingredients, ingredient

			size, etc. It's a law that you need to disclose all the information about the food/dish/item you are selling." Edward Biacan: having students aware of sustainability practices through projects to see different farmer markets; they can make brochures to help farmers push their products out. Service to the community.
FSM120	Food Safety & Sanitation	1. Review Safety Data Sheets (SDS) and explain their requirements in handling hazardous materials and be able to discuss right-to-know laws. 2. Identify proper methods of waste disposal and recycling. 3. Demonstrate appropriate emergency policies for kitchen and dining room injuries. 4. Describe appropriate measures for insects, rodents, and pest control. 5. Describe appropriate types and fire extinguishers used in the foodservice area.	Chef Paul: #8; would bring in Benny from Ecolab to demonstrate SDS. Have a professional be a guest speaker to explain to your students' Patsy Borja: OSHA would go to different hotels and ask employees about SDS. Students need to understand chemicals (what and where). OSHA will look for violations if SDS is not present or employees are unaware. Important for culinarians to know about SDS. All new competencies are essential to address. Chef Philip: #9 Food and sustainability course; recycling; food waste products to compost to grow in the backyard. Chef Kenny: Guam Food Code to be updated with stress on waste disposal and recycling. Lots of violations and problems. Oriental Kitchen's fire incident. Essential to add, especially in a foodservice operation. Chef Mirko: Incorporating these new Food safety competencies will bring students to the next level.
FSM145	Culinary Math	1. Determine yield percentage to track cooking and cutting loss and determine the new yield and cost per portion. 2. Prepare a yearly budget to include food, beverage, and labor controllable and fixed costs while determining profit. 3. Identify marketing techniques to increase sales and profitability of restaurant operations.	Edward Biacan: Great competencies to add regarding the earlier topic of cost control. Students need to understand what yield is, the cost of labor, etc. Students need to understand the P and L. Chef Kenny: Menu planning. Students struggle to read P and L. Build students' interpreting skills. Able to synthesize with Culinary Math and Menu planning Edward Biacan: Get students familiar with and build confidence in their skills and analysis.

			Chef Kenny: comments were made to strengthen the culinary math portion. Stressing #9, marketing plays an important role in the success of your business.
FSM269	Leadership in Foodservice Operation	• Removing letter A from Course Number FSM269A • Removing first Course learning outcome - Analyze leadership strengths and weaknesses using disc test. • Remove requirement to utilize the disc assessment from learning outcomes. This will result in removing the second textbook - "8 Dimension of Leadership"	Vicky Schrage - Based on course assessment Since implementation in 2019, no students have passed the NRA Manage the first exam due to the amount of information covered in the two textbooks. It is very difficult for students to focus on management exams. Having one textbook will allow students to focus on the preparation for the NRA which is the ultimate purpose of the course and requirement to retrieve the Manage First Certification.
FSM270	FSM Human Resource Management	1. Identify types of stress found in the workplace and analyze positive ways of dealing with it.	Patsy Borja: This competency is important, especially now. Lots of stress due to outside factors, and employees become overwhelmed with just a simple task. Employees need to learn how to deal with stress. Young people may not have support at home and have to adapt. Lots of stress in the workplace; students need to find the root problem and deal with it positively. Analyze and identify to focus and cope with stress and make the working environment easier. Too much stress and end in lost interest

3.0 Discussions ensued, and in conclusion, all agreed that there is a need for the students to learn these competencies. All other courses such as FSM222, FSM254, FSM269B, FSM130, FSM110, FSM115 content of those courses will remain the same.

4.0 During the open discussion, committee members highlighted a definite need to incorporate these competencies and that these standards are required and currently being done in their respective properties. Incorporating these competencies into the course curriculums will strengthen the program and prepare students.

5.0 Meeting adjourned at 8:30 PM.



Culinary FoodService Department
Advisory Committee Meeting
October 07, 2021, 7:00 PM-8:25 PM, Google Meet

Attendees:

John Jones	- Senior Sales & Marketing Executive Quality Distributors Guam
Chef Leland Feng	- Executive Chef, Pacific Star Hotel
Chef Mark Ledesma	- Executive Sous Chef, Crowne Hotel
Chef Mirko Agostini	- Executive Chef, Hyatt Regency Hotel
Chef Ray Barnes	- Kitchen Manager, Triple J Wholesale
Chef Mina Aflague	- Pastry Chef, Hyatt Regency Guam Hotel
Chef Karen Quitugua	- Prostart Instructor, SHS
Chef Regine Olarte	- Prostart Instructor, JFK
Chef Philip Callos	- Prostart Instructor, SSHS
Chef Natsumi Kuranami	- Prostart Instructor, THS
Chef Paul Kerner	- Instructor, Culinary Food Service, Guam Community College
Chef Bertrand Harullion	- Instructor, Culinary Food Service, Guam Community College

Facilitator: Kannylyn Miranda, Culinary Food Service Department Chair

1.0 Chef Kenny welcomed and thanked everyone for participating in tonight's advisory meeting. She reiterated the critical role of the advisory in guiding, updating, and developing the curriculum offerings in the Culinary Food Service Department. This is a follow up meeting to the September 10, 2021 5PM Virtual Meeting.

2.0 She announced that today's meeting objectives would be to discuss the baking and pastry new baking course proposals and non-substantive proposals.

New Course Proposals

- BAK240 Boulangerie Advanced Bread Techniques
- BAK250 Cakes and Desserts
- BAK293A Practicum A
- BAK293B Practicum B
- BAK299 Bakery Management & Cafe Operations
- FSM105 Foodservice Sustainability

Non-substantive change proposal

- CUL200 to BAK200
- CUL220 to BAK220

3.0 The baking proposal is a result of the Department of Interior Grant - Baking & Pastry that started in the Summer of 2021 with thirty-one students enrolled in the pilot program. The new course proposals align with the GCC Institutional Strategic Master Plan - Goal #1 Advancing Workforce Development.

4.0 Course documents were presented and reviewed. Discussions ensued, and in conclusion, all agreed that there is a need for the students to learn these aspects of baking and pastry. More locals are interested in purchasing artisan bread and pastries. Industry partners agreed that Guam needs more bakers and pastry chefs. Insights worth noting include the following anecdotes:

1. Ms. Patsy Borja - Great Program to have. The Food Industry is ever-changing. People's food preferences are changing. People are looking for something new and trendy. Students are able to craft their skills.
2. Chef Mark Ledesma - Having this kind of program will set GCC apart from other schools. Many details and provide more value to our students to learn.
3. Chef Mina Aflague - There are a few Pastry Chefs, and this is an excellent opportunity for our future students to learn and look into what pastry is. There are a lot of different fields in pastry. It is a big field for a person to know and so forth. Great Program to put together and to move forward. Hyatt will be here to support any way they can.
4. Chef Mirko Agostini - The new baking courses are a great addition to the current Culinary Arts Program at GCC. Having students choose the path to become versatile in both areas of culinary and pastry is a learning path to students developing their skills. This new baking track exposes students to more experiential learning. Hyatt will be here to support student needs.

5.0 In addition, Chef Kenny informed the committee that CUL200 Foundations of Baking and Pastry and CUL220 Intermediate Baking and Pastry course alpha will be changed to BAK200 Foundations of Baking and Pastry and BAK220 Intermediate Baking and Pastry respectively. The rationale behind the non-substantive change is to delineate culinary (CUL) courses from baking (BAK).

6.0 Chef Kenny informed the committee of the CFS Department's objective to explore the feasibility of creating a Baking & Pastry Track, which will include a course in entrepreneurship and sustainability to tie with the operation of GCC Café in hopes to get this program running by (AY 2022-2023). She also noted that the department would work towards acquiring the program accreditation, which will result upon successfully completing the AA in Culinary Arts Program with a Concentration in Baking & Pastry; students will earn the American Culinary Federation - Certified Culinarian (CC) and Certified Pastry Culinarian (CPC) Valid for five years. This will present the need for a baking and pastry center to replace the existing MPA.

7.0 Chef Kenny requested the committee to complete the employer satisfaction survey to identify how satisfied they are with our students and help identify new skills, knowledge, and attributes they would like to see in our students graduating from the AA in Culinary Arts Program and future programs.

8.0 During the open discussion, committee members highlighted a definite need for trained and skilled bakers/pastry chefs and have concurred that this is an excellent opportunity for students to explore another avenue of the industry. Members expressed the challenges of recruiting people for the pastry department. The development of the new baking and pastry courses and hopefully the new program will produce an excellent outcome for our baking and pastry workforce.

9.0 The meeting was adjourned at 8:25 PM



Culinary FoodService Department
Advisory Committee Meeting
September 10, 2021, 5:00 PM-6:05PM, Google Meet

Attendees:

Patsy Borja	- HR Director, Sheraton Laguna Hotel
Chef Xela Olivares	- Pastry Sous Chef, Dusit Thani
Chef Mark Ledesma	- Executive Sous Chef, Crowne Hotel
Chef Mina Aflague	- Pastry Chef, Hyatt Regency Guam Hotel
Chef Philip Callos	- Prostart Instructor, SSHS
Chef Paul Kerner	- Instructor, Culinary Food Service, Guam Community College
Chef Bertrand Harullion	- Instructor, Culinary Food Service, Guam Community College
Aira Basilio	- Commis Chef, Hyatt Regency Guam Hotel, GCC Culinary Student
Marivic Schrage	- Associate Professor, Guam Community College

Facilitator: Kennylyn Miranda, Culinary Food Service Department Chair

1.0 Chef Kenny welcomed and thanked everyone for participating in tonight's advisory meeting. She reiterated the critical role of the advisory in guiding, updating, and developing the curriculum offerings in the Culinary Food Service Department.

2.0 She announced that today's meeting objectives would be to discuss the baking and pastry new baking course proposals and non-substantive proposals.

New Course Proposals

- BAK240 Boulangerie Advanced Bread Techniques
- BAK250 Cakes and Desserts
- BAK293A Practicum A
- BAK293B Practicum B

Non-substantive change proposal

- CUL200 to BAK200
- CUL220 to BAK220

3.0 The baking proposal is a result of the Department of Interior Grant - Baking & Pastry that started in the Summer of 2021 with thirty-one students enrolled in the pilot program. The new course proposals align with the GCC Institutional Strategic Master Plan - Goal #1 Advancing Workforce Development.

4.0 Course documents were presented and reviewed. Discussions ensued, and in conclusion, all agreed that there is a need for the students to learn these aspects of baking and pastry. More locals are interested in purchasing artisan bread and pastries. Industry partners agreed that Guam needs more bakers and pastry chefs. Insights worth noting include the following anecdotes:

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6.0 Chef Kenny informed the committee of the CFS Department's objective to explore the feasibility of creating an Associate of Arts in Baking & Pastry, which will include a course in entrepreneurship to tie with the operation of GCC Café in hopes to get this program running by (AY 2022-2023). She also noted that the department would work towards acquiring the program accreditation, which will result upon successfully completing the AA in Baking & Pastry Program; students will earn the American Culinary Federation - Certified Pastry Culinarian (CPC) Valid for five years. This will present the need for a baking and pastry center to replace the existing MPA.

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8.0 During the open discussion, committee members highlighted a definite need for trained and skilled bakers/pastry chefs and have concurred that this is an excellent opportunity for students to explore another avenue of the industry. Members expressed the challenges of recruiting people for the pastry department. The development of the new baking and pastry courses and hopefully the new program will produce an excellent outcome for our baking and pastry workforce.

9.0 The meeting was adjourned at 6:05 PM