

Culinary Advisory Meeting  
June 13, 2007  
Kabuki Restaurant/Pinetop

Meeting Summary

Attendees: Bruce Eaglesham; Rica Girardi; Kathy McPherson; Peggy Belknap; Dr. Eric Henderson; Gordon Kearl; Sharon Steeley; Karalea Kowren; Dr. Jeanne Swarthout; Gilles Desjardins; Sylviana Girardi; Cheryl Girardi; Sterling Solomon

Peggy welcomed everyone and asked that everyone introduce themselves and their role in the culinary program.

- Dr. Jeanne Swarthout – President of NPC; stated that she has been with the college for six years, and NPC is always looking for new talent. She anticipates that the culinary program would be a good mix. She stated that NPC needed to clean up some of the processes as looking at enrollment and new programs. NPC is depending on experts in the field to help the culinary vision come about. She sees a lot of work and input to get the program started by doing what we do well; getting out in our communities and promoting the program; we need to spend time with our community leaders and business leaders. She stated that a high priority to her is people working at the college being excited about their jobs again. Dr. Swarthout explained how accreditation works and said that a lot of information will be coming out about it for the college and the communities. We will be a better college; we have a good team throughout the college.
- Peggy told the group they have direct impact with the college accreditation process.
- Gilles asked Dr. Swarthout if she thought the dust would settle- will there be complete harmony? Jeanne said yes, the dust is settled.
- Sylviana asked what the demise of the last culinary program the college had. Peggy stated that she inherited the program after its demise and she thinks it was several things; one being that it didn't begin with an advisory group. Karalea was asked about the program, she stated that hospitality is such a growing industry and we are lacking the training for it. A big issue is workforce in the industry. She said that we should look at NAU and Pima's culinary program.

Gilles Desjardins introduced two people to the group and said he is excited about bringing them on board.

- Bruce Eaglesham- works for Gilles part-time and has 30 years experience in the hotel-restaurant industry. Bruce stated that he is excited about the program and will do whatever is needed to get the program going. He served on the board of supervisors at the Scottsdale Culinary Institute. He said there is a great need for great restaurants up here. There is a great need for what NPC is endeavoring to do. He stated that he encourages everyone to keep the pedal to the medal on this,

the culinary-hospitality field is very complex, people find out it isn't an easy business; education can make it a lot better.

- Gordon Kearn- Gilles stated that he thought he would be a good liaison with the city of Show Low. Gordon stated that Show Low wants to take the lead in higher education on the mountain. Older, wiser, educated people will be seeking a quality of life-looking for transformation not growth, we are not trying to replicate big cities like Scottsdale. We socialize in restaurants; they are becoming more and more important. Education and good eating sit at the top. He feels positive about the role NPC will play. Where are you going to get support for the program? He said there is a lot of retired faculty who would mentor, to help get classes started.

Gilles stated that the program would be separate from NPC; the financing does not involve NPC. Students will work in a restaurant; he wants to keep as many kids on the mountain as he can. There are so many people that are under qualified working in the restaurant business; people think that they don't need skills. He stated that he is ready to start putting the sticks up; the land is available; the money is available; and instructors are available. We need a building; we are shooting for September of 2008 to open the doors- I think we can make it. He said that students can recover the tuition by getting paid as they learn. Restaurants are creating workforce that is non-existent at the moment. We want people in the program that are committed. He stated that the long-range plan is to create five restaurants and provide teaching within the rest. He wants it to be an international culinary school. Some of the instructors will be executive chefs, which will create workforce in the culinary industry.

Dr. Swarthout raised some questions for future discussion items:

- Vision - Is this a degree program or certificate program?
- Would NPC pre-select students for the program? If so, how would we do that?
- Would NPC be the gatekeeper for the program?
- What would the prerequisites be?
- Issue of having a coordinator for the program

Dr. Swarthout asked how we link to NAU. Peggy advised that we needed to speak to the dean or director of their (NAU's) culinary program. Dr. Swarthout said we need to put together a task force to start working on the curriculum alignment, and where we can make contacts. Sharon stated that she had contacted the coordinator from Pima College and was told that she would help with any questions about the culinary program. Sharon, Sylviana, and Peggy will serve as the task force. The task force will meet on Monday July 30, 2007 at 9:00am in the Ponderosa conference room at White Mountain Campus.

Items to bring to meeting:

- Anything from other entities that could be used such as: curriculum.
- Sharon will be responsible for checking the for National Restaurant Association accreditation.

The group also discussed scholarships, and internships. The subject of financing was raised (preliminary inquires) Dr. Swarthout stated that the concept needs to go to district

governing board first; and that we need to send a couple of people from the group to present a summary to the board.

The meeting was adjourned and the next meeting is scheduled for Wednesday August 1, 2007 at Kabuki's in Pinetop 10am – 12pm.

*Thank you for coming*