

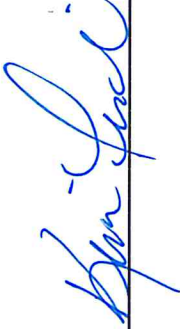
Spring 2022 OAC Meeting

Committee Member Roster

Program: CULINARY ARTS

Campus: FL

Associate Provost Approval (signature): _____



Name	Employer	Title	Business Address	Contact Information (phone #/email address)
1. Mike Smith	Personal Touch/owner	Executive Chef	2121 George Brown LN, Jackson, LA 70748	225.244.3094/chefmic@cloud.com
2. Charity Butler	Brown Sugar Bakery LLC	Owner/Chef		985.634.0633 charitynbutler@gmail.com
3. Kevin Gregory	The Oaks Catering	Executive Chef	18444 LA-22 Ponchatoula LA. 70454	985.261.0088/kevin@oakson22.com
4. Stephen Curry	Northshore Technical Community College	Culinary Instructor	7067 Highway-10 Greensburg LA, 70441	985.545.1743/stephencurry@nothshorecollege.edu
5.				
6.				



AGENDA

Occupational Advisory Committee (OAC) Meeting Culinary Arts 5/10/2022

Welcome and Call Meeting to Order

Chef Curry

Discussion of Minutes of Last Meeting

Old Business: None

New Business:

Business and Industry Update

Curriculum Review

Chef Curry

- i. Review of Admissions Requirements
- ii. Review of Program Content
- iii. Review of Program Length
- iv. Review of Delivery Modes Offered
- v. Review of Equipment and Materials

1. Program Review

- i. Discuss Program Assessment Plan Results
- ii. Student Evaluation

Adjourn

MINUTES

Culinary Arts Occupational Advisory Committee Minutes May 10, 2022, 10:00 AM

Members Present: Mike Smith, Charity Butler, Kevin Gregory, Stephen Curry

The Culinary Arts program held its annual Advisory Committee meeting in Zoom on May 10, 2022 at 10:00 a.m. Chef Stephen Curry welcomed the group and expressed his appreciation for their support. Chef Stephen Curry, chairperson, called the meeting to order.

Chef Curry reviewed minutes from the May 10, 2022 meeting. The minutes were approved by the committee.

- Summary of Discussion of Old Business

The White Magnolia was a good place to have Internship for Northshore college students.

- Summary of Discussion of Business and Industry Update

There are more options today for our college students to work at. One in particular is Southern Hotel in New Orleans La. Southern Hotel have many different restaurants that they own and need cooks and chef for each location. They are offering us to visit their location.

- Summary of Discussion of Curriculum Review

We have an open enrollment and a 2 years program. Pro-Start students and Dual enrollment students can transferred their credit to Northshore college.

- Summary of Discussion of Program Review

Students Evaluation took last result – passed away positive

Meeting was adjourned at 10:40 a.m.

