

Hospitality & Tourism

Business Partnership Council (H&T-BPC)

Minutes

January 16th, 2019

9:am – 10:30 am

ETA 101

ITEM 1. WELCOME

Discussion: Meeting was called to order by Jason DelGrosso at 9:16 am.

Data Source: N/A

Action(s): No action taken.

ITEM 2. SEPTEMBER 20TH, 2018 MINUTES APPROVAL

Discussion: Minutes were not approved from November 14th, 2018 meeting due to lack of quorum.

Data Source: None

Action(s): Jenny will send minutes via email to attain votes (e-vote) electronically from members.

ITEM 3. OLD BUSINESS - UPDATES

Discussion: ***Culinary Sub council***

- Dr. Wihbey spoke about:
 - Having a subcommittee of well-rounded industry leaders that includes small, medium, and large business; is essential.
 - Culinary is the second largest category sectors in the state of Florida. There are 53 thousand open jobs for hospitality and food service management; the first one is Health care.
 - Emphasized that the Culinary program will be implemented, especially when there is a high demand from the Industry to full fill jobs. She also mentioned that it is beneficial to find out why the other institution closed its culinary program and learned from their experiences.
 - This type of training is an earned-learned kind of environment.
 - Must have the Industry leaders agree to take students on in internships and career positions.
 - Proposed an inquiry for the businesses to provide industry commitments. Data needs to be built that will help with the program.
 - Get information from the industry to identify what kind of staff they need.
 - It is an excellent opportunity for the members to provide input that the culinary program can be innovative.
 - Recommended giving the Culinary curriculum framework to help guide the subcommittee.
 - Acquired an evaluation of the kitchen. What supplies are needed and what

certifications can be implemented to get our students ready to work.

- Jason spoke about:
 - He asked Jodi to find someone from Duffy's Sports Grill that is willing to serve in the subcommittee. He also asked if Financial Aid or scholarships are tied to what students are going to make out in the field. AD Allen clarified that scholarship and financial aid are different; scholarship is based on donors thru the PBSC Foundation, and they determine how the money is spent; financial aid is money received from the government in different forms, such as grants or student loans.
- Heather spoke about:
 - She sent an article (link below) about how Miami hotels developed the Hospitality Employees Advancement and Training (HEAT). The training center is aimed at helping both the industry and eager workers. She mentioned that it is a very interesting business model to check out.
 - Understand how other programs have been unsuccessful and as the business community, how can we ensure that the Culinary program continues to be successful.
- Danny spoke about:
 - On the last minutes, there was a question of someone researching why FIU closed their Culinary Program. Since then, Fort Lauderdale Institute and Virginia Tech and everyone in the county has closed their program. Associate Deal Allen mentioned that it is a possibility that they closed due to the cost to the students & that they were for profit institutions. The students cannot afford the cost of the tuition; however, students attending an institution such as PBSC, there are lots of avenues that they may not even have to pay for the program, such as financial aid & scholarships.
- Jodi spoke about:
 - To provide three to four questions on the survey to the restaurant community, such as *"are you willing to take our students," "what available spots do you have."*
 - The college will have to qualify and monitor the students to enter the internship program.
 - Lincoln Institute was for profit, and it is possible it closed due to former President Obama's restrictions that were in place. It was hard for this institution to keep up with the regulations.
 - Asked when the timeline is to launch the Culinary program; it was provided the data, and a survey will be available. She asked, *what other items does the college need to execute this program?* Dr. Wihbey mentioned we would need to obtain an evaluation of the kitchen, what supplies are needed and what certifications can be implemented to get our students ready to work.
 - Some scholarships will be out in April and May. If the Culinary programs are created prior to the Fall Term.
 - Proposed a motion to survey the 18 schools that have prostart high school in place in the county. The questionnaire may have questions, such as what interest you in the Culinary Program. *Would you like to study an advanced degree in Culinary, what is your passion? Are you interest in the Culinary?*
- Brenda spoke about:
 - Having a demo for employers is another way to interact with the students

One challenge is scheduling around high school students.

- Patch spoke about:
 - Another opportunity is to create a pilot program with a small size class.
- Gene spoke about:
 - Students get excited to visit the Polo club. Some of them have never visited a polo club. It is an excellent opportunity to motivate students.
- Associate Dean Allen spoke about:
 - On a previous meeting, Dr. Wihbey mentioned the possibility to purchase the former Lincoln College of Technology building located at 1126 53rd CT West Palm Beach, FL 33407. Associate Dean Allen asked for the status of this matter.
 - She mentioned that members had expressed their commitment to take students to work. Also, some members can provide a list of companies that would commit to help our students.
 - Give a brief on the differences of between credit hours versus with noncredit hours. Due to the Curriculum process, the associate degree may be implemented in the Fall Term 2019 (2020-1). Noncredit is a lot easier, and it can be implemented at any time – no curriculum action needed. It is very important to the type of students that the college wants to attract.
 - Assigned Jenny to start working on developing the associate degree, all the embedded college certificates, and any CAPE funding certifications.
 - The same survey provided to the high school's students will also be provided to the school of Business within PBSC.
- Jenny spoke about:
 - Provided a timeline of the curriculum provided.

Data Source:

<https://www.miamiherald.com/news/business/tourism-cruises/article222805585.html>

Action(s):

- Jodi Cross will reach out to Duffy's leaders for prospective members for the subcommittee.
- Jenny will follow up with Sid Beitler about Florida International University (FIU) not offering the Culinary Program.
- Jenny will get more details about arranging a visit to the building formerly known as the Lincoln College of Technology Campus at 2410 Metrocentre Blvd, West Palm Beach, FL 33407.
- Jenny will work with the Office of Institutional Research & Effectiveness (IRE) to set up the surveys. Students will have two weeks to answer the survey.
- Jenny will provide the Culinary curriculum framework to the members.
- Jenny will reach out to Cheney Brothers to visit and get feedback of the kitchen.
- Jenny will start developing the Culinary program run away.
- Members will recommend potential members for the subcommittee

Discussion:

Program Update

- This section was discussed in the previous topic.

ITEM 4. OPEN TOPICS

Discussion: No new topics discussed.
Data Source: None
Action(s): No action taken.

ITEM 5. NEXT MEETING DATE

Discussion: It was decided the next BPC meeting will be held on Wednesday, March 13th, 2019, at 9:00 am - 10:30 am in the Lake Worth Campus.
Data Source: N/A
Action(s): Jenny will send an Outlook calendar invite.

ITEM 6. MEETING EVALUATION

Discussion: Attendees were given Evaluation Forms to fill out.
Data Source: None
Action(s): Jenny will save the surveys.

ITEM 7. ADJOURN

Discussion: Meeting adjourned at 10:30 am.
Data Source: N/A
Action(s): No action taken.

IN ATTENDANCE

VOTING MEMBERS:

Jason DelGrosso, Director of Sales and Marketing – Hilton Garden Inn Palm Beach Gardens
Heather Andrews, AVP, Content & Community Engagement – Discover the Palm Beaches
Jodi Cross, FL Restaurant & Lodging Association – Palm Beach Regional Director
Gene Paul Stifter – Retired from The Palm Beach Bath and Tennis Club

GUEST(S)

Brenda Middleton, Recruiting Manager, The Breakers Palm Beach

BUSINESS AND COMPUTERS SCIENCE DEPARTMENT TEAM:

Dr. Jean Wihbey, Vice President Workforce Development
Kimberly Allen, Associate Dean
Karen Handy, Student Development Advisor II
Danny W. Fontenot, Assistant Professor
Dr. William "Patch". Paczkowski
Jenny L. Posadas, Program Director

Submitted by: Jenny L. Posadas
Scribe

Approved