## DVR Meeting October 6, 2011 Foods and Nutrition

Members Present: Chef Denise (Triton), Ched Pagatakhan (Triton) Pam Erickson (Oak Park River Forest), Jesukaitis, (Proviso West), Jen Miller (Proviso East), Nichole Sweeney (Leyden), Valarie Berger (Leyden)

## **DVR Meeting – Culinary**

- **a.** The meeting was held at Triton College HIA dining room. Attendees had lunch in the Triton dining room and were able to observe HIA students in class. Our thanks to Chef Denise and her students for an excellent lunch.
- **b.** Chef Denise also discussed the new beverage management certificate. This certificate is available to students 21 years of age of older. The certificate will include the food managers certificate and the Basset Certification.
- **c.** Chef Denise presented the Culinary Pathway of Study. The members present suggested that high school culinary classes be added to the grid. Everything else looked great. Chef Denise will update the grid and send it to Valarie Berger for distribution.
- **d.** Triton's Annual Teen Chef Cook-off: The group discussed the Triton cook-off, and Ched said they will again run in the spring. The event will most likely be the first Saturday in May. The group will in agreement that the event is a very positive experience for the students and high school instructors.
- **e.** The group also discussed Leyden's coffee bar. Other schools were brainstorming different ways to incorporate a business into their culinary programs.
- **f.** The group also discussed food vendors and different ways to order lab supplies for their classes. GFS, Fox River Foods, and Jewel were options with various ways of making these work for their districts.

## **CULINARY PATHWAYS OF STUDY**

Note: Italic courses indicate Triton equivalent courses

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9th Grade	10th Grade	Summer School	11th Grade	Summer School	12th Grade	Triton College Summer School	Triton College 1st Semester	Triton College 2nd Semester	Triton College Summer School	Triton College Fall Semester	Triton College Spring Semester	Robert Morris Fall Semester	Robert Morris Spring Semester
English	English	Triton Culinary	English	Sanitation	English <b>RHT101 (3)</b>	Intro to College COL101 (1)	Food Prep 1 HIA130 (3)	Food Prep 2 HIA260 (3)	Humanities Requirement (3)	Chemistry <b>CHM100</b>	US History <b>HIS151 (3)</b>	Project Management BP5320	Advanced Internship HGT356
Math	Math	Camp Math <i>MAT110</i>	Math <b>MAT110 (5),</b> <b>MAT111 (5)</b>	Camp	Physical Education	Culinary Math HIA100 (2)	Garde Manger HIA255 (3)	Hospitality Marketing HIA250 (3)	Specialty Baking HIA228 (3)	Microeconomics <i>ECO103</i>	General Physiology <i>PHY100</i>	The Role of Professional in Society <b>BPS340</b>	Cakes & Petit Fours CUL321
Science	Science		Physical Education		Language		Menu Writing HIA133 (2)	Catering Management		American Politics PSC150	Intro to Sociology SOC100	Service Marketing BPS370	Plated Desserts & Amuse Bouche CUL322
P.E.	P.E. CPR <b>HTH281 (2)</b>		US History		Science		Dining Room Service HIA120 (3)	HIA277 (3)		Foreign Language	Program Elective (2)	Facilities Management BPS380	Decorative Work  CUL323
Social Studies			Consumer Education				Hospitality Supervision HIA225 (3)	Program Elective (2)		Co Op Work Experience HIA295 (3)	Looking at Art <b>ART110</b>	Financial Planning <i>BPS410</i>	Survey Of Sommelier Field <i>CUL300</i>
Reading			Intro to Hospitality  HIA110 (3)		Intro to Baking & Pastry		MacroEconomics ECO 102	Rhetoric & Composition II RHT102				Professional Studies Strategy <i>BPS450</i>	
Computer Literacy CIS101 (3)			HIAIIO (3)		HIA128 (3)			Nutrition HIA132 (2)					
HS Foods Class	HS Foods Class		Advanced HS Foods Class										
Meet with HS Counselor	Required 10th grade courses:		Required 11th grade courses:		Required 12th grade courses:								
	Speech <b>SPE101 (3)</b> online or at Triton				Accounting ACC101 (3)								
	Meet with HS Counselor		Meet with HS Counselor		Food Prep Essentials								
			College Placement Tests		HIA150 (3)								

## **CULINARY PATHWAYS OF STUDY**

Robert Morris Fall Semester
Catering & Personal Chef <i>CUL340</i>
Adv Culinary Skills & Methods <i>CUL450</i>
Adv Culinary Food Production <i>CUL401</i>