ODESSA COLLEGE

Hospitality Management
Culinary Arts

AGENDA

October 29, 2025

8:30am-9:30am

Combined Culinary Arts and Hospitality Management

SCHOOL OF BUSINESS & INDUSTRY

- Welcome & Introductions
- Minutes Approval by Program
- Department Reports
  - Odessa College Updates
  - Hospitality Management Enrollment/Recruitment Report
  - Culinary Arts Enrollment/ Recruitment Report
- Old Business
  - Program Curriculum Revision Approvals
  - Program Student Learning Outcomes
- New Business
  - Hospitality Management:
    - Name Update to include Tourism
    - Certs in Golf and Amusement Park
  - Culinary Arts:
    - ServSafe Test
    - Perkins Equipment
  - New Hires
- Advisory Input
  - Survey
- Adjournment

Odessa College Culinary Arts Advisory Committee

Department Director: Chef Mike Carrillo		
MEETING DATE: Monday, April 21, 2025	**MEETING TIME:** 12:00 PM-1:00 PM	**MEETING PLACE:** Odessa College Culinary O'Cuisine Dining
RECORDER: Luna Rodriguez	**Spring 2025**	**PREVIOUS MEETING:** N/A

MEMBERS: (P=PRESENT) Add nonmembers present to bottom of table with heading "Others Present" (OP)

(P/OP?)	Name Phone # & Email address	Business Affiliation	Name and Title
P	Chef Tim Horen 432-816-5828 tim@LeMarchand.com	La Marchand	Chef, Owner
P	Erik Prado 432-310-9551 Roostersdiner432@gmail.com	Roosters	Chef, Owner
P	Raul Vasquez 432-209-7642 rvasquez@270U@gmail.com	RaTengo	Chef, Owner
OP	Karl Miller 432-456-6401 karl.miller.@ectorcountyisd.org	OCTECHS	Principal
OP	Chef Mike Carrillo 432-335-6362 ccarrillo@odessa.edu	Odessa College	Department Chair, Chef
OP	Dr. Tiffani Price 432-335-6891 tprice@odessa.edu	Odessa College	Interim Dean, School of Business & Industry, Associate Vice President for Instruction, Curriculum, and Workforce Education
OP	Luna Rodriguez 432-335-6412 lrrodriguez@odessa.edu	Odessa College	Administrative Assistant to the Deans of Instruction

AGENDA

Agenda Item	Action, Discussion, Information	Responsibility
Welcome & Introductions:	Dr. Tiffani Price, Welcomed and Called the meeting to order at 8:45 AM. All introductions were made for all in attendance.	Dr. Tiffani Price
Program Highlights:	Recent Updates and goals	Chef Mike Carrillo
Curriculum Review:	New Curriculum Features	Chef Mike Carrillo
Advisory Input:	Multi-Skilled and Business-Aware	Chef Mike Carrillo
Adjournment:	The meeting was adjourned at 10:05 AM.	Chef Mike Carrillo

MINUTES

Key Discussion Points	Discussion
Industry Advisory Council:	○ Dr. Price emphasized the importance of the Industry Advisory Council as part of both program development and compliance with Perkins Grant requirements. ○ The College hosts two advisory meetings annually (fall and spring) to engage industry voices in shaping curriculum, securing relevant equipment, and providing meaningful student opportunities. ○ The goal is not to simply "check a box," but to actively collaborate with industry to ensure program relevance.
Program Highlights:	Chef Mike presented recent updates and goals for the Culinary Arts program: ○ Modernization of course materials and techniques. ○ Integration of plant-based cuisine and updated industry terminology. ○ Addition of business-oriented coursework including food costing, purchasing, P&L analysis, and vendor setup. ○ Expanded focus on catering operations and entrepreneurship. Student Pathway Enhancements: ○ Students can now pursue a bachelor's degree post-associates, fully funded. ○ Aimed outcomes include associate degree + culinary certification + industry readiness. ○ New curricular structure launching fully with Fall 2026 freshman class; current students will follow a teach-out plan with some substitutions possible.
Curriculum Review:	New curriculum features: ○ Dedicated class on culinary business fundamentals. ○ Industry-specific training such as ordering, pricing, costing, and real-world operations (e.g., food trucks, private chef models). ○ Enhanced training on managerial food handler certification. ○ Purchasing education, covering vendor relations, understanding packaging standards (e.g., shrimp sizing), and industry jargon. Industry members provided feedback emphasizing the value of: ○ Hands-on exposure to prep, butchery, and costing. ○ Role diversity: from prep to private chef to food truck operations. ○ Teaching adaptability and creativity skills that can help students "plug in" across operations.
Advisory Input:	Industry Input Members stressed the need for graduates to be multi-skilled and business-aware, often comparing it to being a "Swiss Army knife" in the kitchen. Positive responses to: ○ Plans for integrated internships during senior year. ○ Introduction of guest speakers and business department partnerships.

Advisory Input Continued:	○ Support for more in-person instruction for complex subjects like manager certification. Challenges & Suggestions: ○ Existing internship relationships with partners (e.g., Marriott, Country Club) need revitalization. ○ Interest in having students demonstrate learning by creating dishes or managing small events during internships. ○ Strong interest in industry-directed internship placements, with businesses matched to students' career goals. ○ Emphasis on the student's responsibility to choose fitting internships aligned with their career aspirations. Internships Real-World Integration Chef Mike and faculty are working on rebuilding past industry partnerships and establishing new ones. The program now includes: ○ Structured internships during senior year. ○ Flexible models for students already employed in the field (with adjusted learning objectives). Discussion included: ○ Ensuring internships offer meaningful, skill-building work. ○ Encouraging businesses to provide mentoring in back-of-house operations, costing, and management. ○ Timeline: Matching students with industry partners by November–December for January–May placement.
Adjournment:	The meeting was adjourned at 10:05 AM.

Department Director SIGNATURE (or designee):	**DATE: 04/21/2025**	**NEXT MEETING**: Fall 2025

Advisory Committee Required Functions

Action Items:

Description	Assigned To	Progress	Completion Date
Finalize curriculum updated and submit for accreditation	Administration Faculty	TBD	Fall 2025 meeting
Reconnect with prior internship partners (Marriott, Country Club)	Faculty	TBD	Fall 2025 meeting
Develop internship matching process with industry partners	Administration, Faculty	TBD	Fall 2025 meeting
Improve in-person instruction for manager certification course	Administration, Curriculum Committee	TBD	Fall 2025 meeting

Student ID:_____
Student Name:_____
Advisor Name:_____

Catalog: 2025-2026 Academic Catalog
Program: Culinary Arts - AAS

Culinary Arts - AAS

Major Code: 6228

Click HERE for more information.

Term 1

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
PSYC 1300 - Learning Framework (080 Core Component Area) (THECB-approved Texas Common Core)	Credit(s): 3			
CHEF 1305 - Sanitation and Safety	Credit(s): 3			
CHEF 1301 - Basic Food Preparation	Credit(s): 3			

Total Credit Hours 9 out of 60 = 15%

First Class Free Scholarship

Term 2

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
CHEF 1310 - Garde Manger	Credit(s): 3			
CHEF 1314 - A la Carte	Credit(s): 3			

Total Credit Hours 15 out of 60 = 25%

Term 3

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
CHEF 1340 - Meat Preparation and Cooking	Credit(s): 3			
CHEF 2301 - Intermediate Food Preparation	Credit(s): 3			
ARTS 1301 - Art Appreciation (050 Core Component Area) (THECB-approved Texas Common Core)	Credit(s): 3			

Total Credit Hours 24 out of 60 = 40%

Term 4

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
CHEF 1341 - American Regional Cuisine	Credit(s): 3			
CHEF 2302 - Saucier	Credit(s): 3			
MATH 1332 - Contemporary Mathematics (quantitativeReasoning) (020 - Core Component Area) (THECB-approved Texas Common Core)	Credit(s): 3			

Total Credit Hours 33 out of 60 = 55%

Term 5

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
RSTO 1325 - Purchasing for Hospitality Operations (1321)	Credit(s): 3			
CHEF 1345 - International Cuisine	Credit(s): 3			

Total Credit Hours 39 out of 60 = 65%

Term 6

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
RSTO 1321 - Menu Management	Credit(s): 3			
RSTO 2307 - Catering	Credit(s): 3			

Total Credit Hours 45 out of 60 = 75%

Term 7

Student ID:_____
Student Name:_____
Advisor Name:_____

Catalog: 2025-2026 Academic Catalog
Program: Baking Level I Certificate

Baking Level I Certificate

6228F

Term 1

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
CHEF 1305 - Sanitation and Safety	Credit(s): 3			
PSTR 1301 - Fundamentals of Baking (culi 1206/1207)	Credit(s): 3			

Total Credit Hours 6 out of 18 = 33%

Term 2

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
PSTR 1340 - Plated Desserts	Credit(s): 3			
PSTR 1305 - Breads and Rolls	Credit(s): 3			
PSTR 1310 - Pies Tarts Teacakes and Cookies	Credit(s): 3			
PSTR 2331 - Advanced Pastry Shop (culi1206/1207)	Credit(s): 3			

Total Credit Hours 12 out of 18 = 100%

Notes:

Student ID:_____
Student Name:_____
Advisor Name:_____

Catalog: 2025-2026 Academic Catalog
Program: Baking Level II Certificate

Baking Level II Certificate

6228G

Term 1

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
PSTR 1302 - Cake Baking and Production	Credit(s): 3			
PSTR 1306 - Cake Decorating I	Credit(s): 3			

Total Credit Hours 6 out of 15 = 40%

Term 2

Course Name	Credit(s):	Term Taken	Grade	Gen Ed
PSTR 2307 - Cake Decorating II	Credit(s): 3			
PSTR 2350 - Wedding Cakes	Credit(s): 3			
PSTR 1343 - Bakery Operations and Management	Credit(s): 3			

Total Credit Hours 9 out of 15 = 100%

Notes:

Baking Program Student Learning Outcomes

Academic Year 2025-26

PSLO1	***PSLO2***	***PSLO3***	***PSLO4***
Upon completion of the program, students will be able to demonstrate a comprehensive understanding of fundamental baking techniques, including mixing, proofing, shaping, and baking a variety of breads, pastries and desserts	Upon completion of the program, the student will be able to exhibit strong communication and teamwork skills within a professional kitchen environment, including the ability to utilize professional decorating techniques, plating styles and aesthetic principles to enhance the customer experience	Upon completion of the program, students will be able to apply critical thinking skills through the knowledge of ingredient properties, measurements, and ratios to produce consistent, high-quality baked goods.	Upon completion of the program, students will be able to develop and execute desserts that reflect a balance of flavor, nutrition, and aesthetics, while considering dietary restrictions, seasonal ingredients, and cost efficiency.