

Agenda from 10/17/2025 Culinary Advisory Committee Meeting

Start time 2:00pm- End Time 3:00pm

Attending:

Chef Stacy Meyer- smeyer@valleycollege.edu

Chef Glen Smith- glsmith@valleycollege.edu

Chef Tamara Schlinkert- tschlinkert@sbccd.cc.ca.us

Chef David Cavanaugh- davidcavavaugh@yahoo.com

Mykel Richards- michael.richards@sbss.net

Chef Darrel Banks- chefbankslegerme@gmail.com

Marcus Haynes- marcushaynescuisine@gmail.com

Chef Fiona Espana- msespana83@yahoo.com

Topics of interest: New Food Truck/Certificate.

Chef Stacy Meyer started the conversation with the topic of the SWP purchase of a coffee, pastry, and pizza food truck. All parties were interested and were supportive of the purchase to have another avenue to serve the students of SBVC. The new food truck would give the Culinary Department the ability to serve the campus in the morning as well as the evening. With the addition of the development of an entrepreneurial certificate, specifically for the Food Truck, there would be more opportunities for students to explore, as well as gain experience in running a mobile food business.

It was brought up by Marcus Haynes, former student and private caterer, that he has heard from multiple students that there is an interest in culinary courses in the evening, and that the addition of food truck courses in the evening would give them the opportunity to serve on campus sports events, as well as the student population that attends Valley at night.

The department would like to design a certificate for Food Truck. This certificate would include several classes relevant to small business.

Everyone agreed this would be beneficial to the program and for the people that want to open a business.

The topic of the conversion of NH kitchen to a baking classroom.

Everyone agreed that the NH kitchen project was needed to house the baking classes. It was explained by Chef Stacy Meyer that the project was already in the works, and that we were exploring new avenues to get it completed by the SWP spend date so as not to lose the funding.

Michael Richards asked about the culinary program and the current enrollment.

It was explained that current enrollment is at an all-time high, and that the classes are overloaded. The topic of outreach was discussed. Many ideas were suggested such as demonstrations, food truck visits, intern and externship opportunities. This is the perfect opportunity to grow the program and run classes in the evening and mornings.

All agreed.

Michael Richards asked if we could send students to the various high schools to engage the high school students and to get them excited about attending SBVC.

Chef Stacy responded – yes that is very doable. I would just need the dates of each event or date each high school would allow students to come and talk and demonstrate an item to the high schools.

David Banks asked if the students are introduced to KDS (kitchen display service), and the managerial side of things. Chef Stacy explained our program and what the students are trained in and the classes they are required to take. All students take Hospitality which is the managerial side of the business. When the students are ready to leave the program, they can run their own business or run someone else's business. The students have the skill level to be competitive in all aspects of the industry.

Chef Banks said- Well then there is nothing left for me to say. That is amazing.

Chef Fiona is responsible for many golf courses in southern California, she mentioned she needs help with large events and would like to develop an intern or externship program for students to work on one or more of the golf courses to gain more experience in the industry.

Chef Stacy responded that it would be of value to the students because the program is only one year long and she feels the students could benefit from an internship program. I would be happy to work with you on that.

David Cavanaugh said he also has many opportunities for students within the restaurant groups he partners with. He is currently partnering with Chef Gordon Ramsey to open a new restaurant in Anaheim. Other partners are working on other projects and could use students or hire the students outright.

Chef Stacy – Thank you for offering these opportunities for the students. I would love to create pathways for the students to be able to assist anyway possible.

We also have opportunities to create apprenticeships for your area.

Meeting adjourned 3:00.