

# CENTRAL TEXAS COLLEGE

## Hospitality Programs

(254) 526-1515

### MEMORANDUM

**DATE:** July 8, 2009

**SUBJECT:** Minutes of the Hospitality Program Advisory Meeting

1. Meeting Date/Location: 06/24/09, Noon - 1:00 p.m., CTC Campus, Building 152, Law Library

2. Members Present:

Rick Hindman, Director of Hospitality Programs  
Ramona Lezo, Instructor  
Debra Knudson, Office Assistant  
William M. Stoinoff, GM, Hilton Garden Inn, Killeen  
Maria Karsky, Director of Sales, Hilton Garden Inn, Killeen  
Tasha Hussey, Course Support Specialist, Central Texas College  
Melissa Hanson, Business Manager, Club Hood, Fort Hood Texas

3. Members Absent:

Richard Brownlee, Instructor  
Shane Newcomb, GM, Texas Land and Cattle  
Ellis P. Thomas, Bush's Chicken, Killeen  
Bill White, Proprietor, Outback Steak House, Killeen  
Sandy Van Bibber, Lodging Manager, Fort Hood

4. Others present:

Mr. O'Brien, Director, Facilities Management  
Brad Lewis, Food Service Director, Great Western Dining Services

5. The meeting was called to order by Mr. Hindman. He welcomed the committee members on behalf of the Department and Central Texas College. Introductions were made by all present.

6. Mr. Hindman gave an overview of the purpose of calling the meeting and background of the Hospitality Programs, the diverse student base, its numerous locations and methods of instruction.

## 7. Items of interest:

Remodeling & Renovation of Building 106. Mr. O'Brien said that planning has been re-energized. They hope to start on the new building by the beginning of next year. He then went over some of the plans for the new student center.

Food Service and Book Store will be on the first floor. The second floor will be able to accommodate up to 500 people and can be reconfigured for different event.

Maria asked if meetings and events would be held in this space. She is often asked for locations for groups to hold meetings. Currently they are limited to the Homebuilders and KCCC to support meetings.

Chef Lezo did a review of the status of the degree plans. Culinary Arts degree would best serve most of the students looking to get into the restaurant industry. They won't start off as managers, but they will have some experience to draw upon. Attendees were informed that Hospitality Programs is in the process of requesting changes to be made a degree plan and requested input from the attendees on the proposed changes, how it could help the student, the program and the business operation. As well as make us more competitive with schools like Le Cordon Bleu.

Mr. Hindman invited the members to review the proposed changes and the proposed addition of two Certificate of Completion programs.

The members were tasked with developing ideas to improve the internship program, to better assist student viability and in employer reception of experience.

Increase in Culinary Lab space, estimated time table of when renovation might begin. Summer enrollment; low this summer and overall for this year.

On-line course interest by Fort Hood instructors, they may come on board and do some development and teaching. Courseline classes by AHLA are on-line turn-key and are many are hotel related courses.

Dining Room Service is a tough course to teach a class room environment and quite a few of our students work the Patio Café events to gain practical experience.

We need to develop a tracking system to keep tabs on our students after they graduate and how they are progressing with their careers. Not only for networking purposes, but also for recruitment of students. Posting of job opening to let students know that there is a need for them out in the workforce.

Most people are not aware of what our program has to offer. Some in Killeen and Copperas Cove, those that have students in the program, are aware of the Patio Café and what the students gain from the program. Not just a certificate or degree, but also practical hands on experience. Both front of the house and back of the house.

At the final Patio event of the spring semester, Deputy Chancellor Alexander attended and was quite taken by the program. He was not previously fully aware of what it has to offer. He was also very complimentary of the fine service and delicious meal that he had.

Mr. Stoinoff informed us of the Tri City Lodging Association, and that students in the program may join for \$25.00. This is a good networking tool for them, as well as being informative to activities happening within the industry. The Association also awards scholarship fund monies.

8. Mr. Hindman thanked everyone for coming, for their input and contributions to the discussions. He welcomed them to call him with ideas on how to incorporate a better internship program for the demographic that we have, and for other items of interest that might be mutually beneficial.

9. The meeting was brought to a close at 1:30 p.m.

Cc: Membership  
Dana Watson, Dean, Instructional and Accreditation Support Services  
Dr. Frith, Chairman, Business Administration and Paralegal