HADM Program Meeting  
August 21, 2014, 1 p.m.  
Rm 115

Attending: Dr. Mary Olle, Chef Todd Barrios, Dr. Carl Pfaffenberg, Dr. Chay Runnels

**Internship/Course issues** – Dr. Olle discussed issues with internships and internship sites over the summer. Faculty discussed ways to streamline internship process and identify potential sites that may be problematic.

**Uniform/t-shirts** – Faculty voted to sell t-shirts via marketplace for $10 for sizes s-XL, $12 for 2XX and 3XX. Shirts are for under chef’s coats and we will encourage HMS 137/HMS 139/HMS 404/HMS 407 students to purchase shirt or wear plain white t-shirt under Chefs coats.

**Student Worker** – Dr. Pfaffenberg and Chef Todd declined the use of a student worker for Fall. Dr. Olle, Dr. Runnels will split the student worker, with Dr. Runnels giving time to Ms. Salter (adjunct) if needed. Dr. Runnels will hire Brittany Butler for the HADM Student worker.

**Meeting for Food Truck** – Dr. Runnels will set up meeting with Dr. Comeaux (new COE development officer, Food Truck rep, Dean, and others for late Sept./Early October.

**Sports Marketing** partnership: Dr. Runnels discussed meeting with Sports Marketing faculty regarding new SM major with Hospitality focus.

**Culinary Café Dates**: Chef Todd and Dr. Runnels discussed opening date for café and special events.

**Update on position**: Dr. Runnels advised that Dr. Martin had resubmitted position request to Dean Abbott.

**LiveText Data Review**: Faculty set 8 a.m. September 8 to begin Data Review.

**Articulations** updates: Dr. Runnels handed out media alert about ACC/SFA articulation agreement. Dr. Runnels advised that the Colin County Articulation agreement was nearly finalized.

**Review/Set goals for 2014-2015**: Faculty set the following Long-Range goals for 2014

Long Range goals for HADM

1. **Facility Enhancement/Program Development**  
   a. Enhance EDAN facilities to meet student instructional needs related to hospitality  
   b. Seek ACF accreditation  
   c. Seek ACPHA accreditation

2. **Recruiting/Retention**  
   a. Add 50% more majors in 5 years  
   b. Hire an Intern/Industry coordinator  
   c. Track new alumni employment
3. Curriculum/ program review
   a. Align PLOs with AAFCS accreditation standards
   b. Develop 7 new articulations in 5 years
   c. Develop a culinary certificate program/culinary minor

TTIA Summit – student rate $60 for Monday – Dr. Olle and Dr. Runnels will attend.

IMEX – Las Vegas: Dr. Runnels passed out info for IMEX.

Important Dates-

TTIA Summit September 28-29

Culinary Café starts week of Sept. 30

IMEX October 14-16

Adjourn: 2:15 p.m.

Next meeting: September 8, 2014 8 a.m. in HMS North 115