Local Food in Culinary Programs - Integrating Local Food Education into Community College Culinary Education Programs

A Webinar for Small Business Counselors & Cooperative Extension Agents

HOSTED BY THE NC GROWING TOGETHER PROJECT
AT THE CENTER FOR ENVIRONMENTAL FARMING SYSTEMS
AND THE NORTH CAROLINA RURAL CENTER

Presented by:
Chef Gregg Hamm Central Carolina Community College
&
Chef Christina Harley Asheville Buncombe Technical Community College

www.ncgrowingtogether.org | www.localfoodeconomies.org

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Our Agenda Today

NCGT Introduction to Webinar & Overview of the GoTo Meeting Platform
Presentations from Chef Gregg Hamm CCCC
and Chef Christina Hume, AB Tech

Question & Answer Session

Welcome!
North Carolina Growing Together is a five-year USDA-funded project aiming to strengthen and expand local and regional food supply chains and to model this work for other geographies in the U.S.

**Farmer capacity**
- Food safety, market channels, production techniques, buyer connections

**Supply chain expansion**
- Wholesale and institutional partner connections, infrastructure assessment and business feasibility

**Producer & processor capacity**
- Resource development for meat, dairy, seafood, produce, and value-added products

**Supportive business environments**
- Local government integration; small business development and support for food-based entrepreneurs
ABOUT THE PLATFORM

• GoTo Webinar Platform
  – You will be automatically muted – this helps cut down on background noise and data overload!
  – You can interact with presenters by sending a message to Emily or by asking a question (use the buttons in the right sidebar).
  – If you have trouble during the webinar, send a private message to Laura by right-clicking on her name in the sidebar and selecting “Send Private Message.”

• Your chat box questions will be answered during the Q&A session at the end.
• After the webinar ends, you will receive a link to the YouTube video so that you can re-watch or share as you like!
• You’ll also receive a PDF version of the presentation which allows access to all the links and resources, and contact information for the presenters.
• Thank you to the Rural Center for hosting our webinar today!

HAVE A GOOD IDEA?

Let us know if there are other topics or presentations you’d like to see!
CCCC Culinary Arts - Farm to Table History
Est. 2010

Culinary Arts
Central Carolina Culinary Institute
Mission Statement

• Central Carolina's Culinary Institute's (CCCI) mission is to present a curriculum for students to develop expertise and passion for a holistic, nutritional, and naturally sustainable lifestyle. The program prepares graduates for successful careers in the culinary field and is committed to promoting the use of whole, organic, and local foods for general wellness and therapeutic applications.

• Through partnership with the college's Sustainable Agriculture program and local farmers, CCCI supports chemical-free, natural foods to create healthy lifestyles throughout the local community and region for all ages.
Program Objectives

• To train culinary professionals in basic culinary techniques with an emphasis on local food systems, in season food preparation, fundamentals of nutrition, and the connection between food and wellness.

• To develop leadership in the region and beyond for the promotion of the CCCI, holistic education, and whole foods culinary advancement, for consumers and professionals.

• To promote education of nutrition standards for all students and faculties through workshops, literature, community events, and to be a resource for whole foods information.

• To promote the connection between local sustainable farms and future culinary professions.

Audiences served:

• Kids Camps, High School Students via CCP
• Continued Education- Leisure Learning
• Continued Education Certification/Dual Enrollment
• Curriculum Certification & Curriculum Degree
CCCC Farm to Table in the news

CCCC Confucius Classroom, Natural Chef Cafe To Host Cantonese Cooking Event

CCCC launches Advanced Culinary Incubator

• CCCC culinary students cater

• Central Carolina Culinary Institute continues to grow

• CCCC students create ice art

• Cafe serves up lessons for students, deals for diners

• Cape Fear Profile: Chef Gregg Hamm serves and teaches food

• Chef Hamm featured on 4C Visions

• For The Love Of Cooking

• CCCC hosts UNC School of Government Public Executive Leadership Academy

• Farm-to-Table Fare Chefs' faves from local culinary college

• Cooking Camp Allows Kids to Create

• CCCC hosts 2016 Sustainable Culinary Arts & Farm Tour event
Curriculum Options

- Culinary Arts Degree (A55150)
- Culinary Fundamentals Certificate (C55150CF)
- Farm to Table Entrepreneurship Curriculum Certificate (C55150F)
- Continued Education Certificates
- Continued Education Courses
Community Outreach and Education - Sustainability Model

- Natural Chef Cafe website
- Natural Chef Cafe Facebook
- Cougar Cafe website
- Cougar Cafe Facebook
- Dunn Center Cafe website
- Dunn Center Cafe Facebook
Work-based Learning

Catering and Events

320 required WBL hours

160 additional optional WBL hours

Over 60 lab contact hours
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<th>Sourcing From Local Farm Friends</th>
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<td>Cohen Farms</td>
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Sourcing Considerations

- Animal Welfare
- Family Farms
- Location
- Availability of Products
- Delivery Schedule
Sourcing Requirement

- Register as State Vendor
- The electronic Vendor Portal (eVP) is an online application used by vendors who are registering to do business with the State
Thank you!

Come visit us at the Natural Chef Café

The Natural Chef Café features sustainable meals prepared by students enrolled in the CCCC Culinary Arts Continuing Education and Curriculum programs.

We often feature gluten free, vegan, and vegetarian dishes as well as dishes prepared using local farms such as Cohen Farms, Lilly Den, Crawford Dairy, Bennett Farming, CCCC's Organic Agriculture Farm, and other local vendors and farmers when possible.

http://www.cccc.edu/naturalchefcafe/

Chef Gregg Hamm ghamm@cccc.edu,

Director CCC Culinary Institute

919 545 8070
A-B Tech Community College
Culinary Arts

• A tradition and history as a rigorous, technical and academic based program

• ACF accredited culinary arts and baking and pastry arts
  • A.A.S in Culinary Arts, A.A.S in Baking and Pastry,
  • Diploma Foodservice Technology, Certificate Baking and Pastry

• Regularly compete in state, regional and national student team competitions

• Growth is tightly connected with our local industry of travel, tourism and dinning. Our program strives to contribute a highly trained pipeline of committed and career oriented individuals.
Meet our Students

Most qualify as in-state, many originally come to us from out of state
- Washington
- Florida
- New York
- California

Enrollment follows the current national trend;
- Female to Male ratio

Students are working on average 32 hours a week*

Ages 18-60+ yrs. Avg. 25-32 yrs.
Purchasing & Procurement Practices

- Education
  - Competency
    - Practical Experience
- Approved Suppliers
  - Quality
  - Safety
- Stewardship of Funding
  - Seasonality
  - Reduction of Waste
Curriculum (Integration of Local)

Builds on concepts, included local purchasing and farm-to-table through out the program.
- Introduced, reinforced and accesses

Local products – Use when it makes sense
- Breaking down a Hog, Trout, Milk, flours
- Discussion - Why & Why Not

Curriculum focuses on the overall commercial foodservice industry
- Visit local purveyors
- Invite Speakers, Examples (Biltmore, Sunburst, Hickory Nut Gap)
Prepare students with skills and knowledge to succeed in this very exciting and fast-growing field.

- Encourage Careers in the Hospitality and Culinary Industry

- The restaurant industry employs an estimated 12.8 million people, making it the nation's largest employer outside of government.

- The restaurant industry is expected to add 2 million jobs over the next decade, for total employment of 14.8 million in 2017.
Shifting Curriculum to Meet Expectations

Classic Theories & Techniques

Changing Student Learning Styles with Career Expectations and Goals

Align with Industry Expectations
Internships/Work Based Learning & Job Availability

- Internships – Student Driven
- Post – Graduate Positions Availability
On Campus Culinary Experiences

- The Culinary Arts and Hospitality students offer dining experiences on most Thursdays in the fall and spring semesters.
- These lunches and dinners are staged by the students to gain real world experience while still in school. Meals are held in the Magnolia Building and Fernihurst Building dining rooms.

The on campus café offers baked goods daily.
Thank you!

Questions

Christina Harley MS, RD, LDN, SNS
A-B Tech Community College
Director & Chair
Culinary Arts, Baking and Pastry Arts

christinabharely@abtech.edu
828-398-7226
UPCOMING WEBINARS

November marks the end of the 2017 webinar series. We’re developing two webinar series for 2018 – one for small business issues and one for local and regional government issues.

Topics for 2018 include
- Agritourism - Essential Business Considerations
- Whole Farm Planning - Risk and Insurance Issues
- Hemp - Agribusiness Option for NC Farmers?
- On farm Training at Community Colleges

If you’re interested in a particular topic for either of the 2018 series, please send your ideas to Emily at Emily_Edmonds@ncsu.edu or Laura Lauffer at ldlauffe@ncat.edu

Check out previous webinars in this series on YouTube! www.youtube.com | search CEFSINFO
https://www.youtube.com/playlist?list=PL35wTOUY04KN_FEvzFv0trW0Zryilzjvo

www.ncgrowingtogether.org/events