

# Students of Color Luncheon

Chef Earl shared his story—and his delicious food—with Clark students, faculty, and staff at the Winter Student of Color Luncheon on February 6.

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## McClaskey Culinary Institute

The kitchen garden that wraps around three sides of the Tod and Maxine McClaskey Culinary Institute at Clark College is reaping a bountiful, colorful harvest for students to use in their recipes.

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## Worth the wait



Clark College President Bob Knight cuts the ribbon at the opening of the McClaskey Culinary Institute. Student Leslie Krawchuk, *front row in chef's hat*, said she was excited to begin studying in the new institute.

If there was one theme to the mood at the ribbon-cutting of the Tod and Maxine McClaskey Culinary Institute this November, it might have been best summed up in the opening remarks of Clark College President Bob Knight: "This has been a long time coming."

Knight added, "Thirteen and a half years ago, when I came to the college, we were having these conversations back then."

Indeed, there has long been an understanding at the college that its culinary program needed modernizing, both in terms of curriculum and its 40-year-old facilities. But doing so required making the tough decision to put the popular program on hiatus, redesigning the entire curriculum, hiring new faculty, raising funds for a new facility, designing it, and building it from the ground up. All told, the culinary

program—now renamed cuisine management—had been on hiatus for five years, and the college had been without its primary food-service venue for just as long. Today, that long wait was finally over.



Guests try vegetarian yakisoba stir-fry during the ribbon-cutting of the McClaskey Culinary Institute.

By all accounts, the end result was well worth the wait. The new facility boasts outdoor seating and garage-door windows to let natural light into the comfortable interior; an espresso and bakery kiosk; a soup and salad bar; a grill for made-to-order meals; a kitchen kiosk for special demonstrations and events; and windows looking into the bakery's workspace to give an "open kitchen" feel to the facility. Additionally, a full-service, sit-down restaurant run by second-year students will open next year.

And that's just what can be seen from the dining area—the kitchen boasts state-of-the-art equipment for making everything from chocolate croissants to vegan stir fries. Students in both the cuisine management and the bakery and pastry arts programs are now learning their trades in a fully functioning, industrial-sized kitchen that mirrors what they might encounter in their professional careers.



Clark College cuisine instructor Earl Frederick gives guests a tour of the McClaskey Culinary Institute's kitchens.

According to local employers, those careers are waiting for them. "I can tell you this program is much needed in our area," said Rick Takach, who donated funds toward the facility's \$10.5 million cost and served on the Culinary Campaign Advisory Committee. "Though it wasn't my intention, there's a return on my donation. That return is the qualified staff I will need for my businesses, including the new waterfront hotel I'm opening."

"There is a huge demand," added restaurateur Mark Matthias, who also contributed funds to the facility. "We need professionals coming out of this program ready to go, ready to start their careers."

There is also a need for an affordable, high-quality program for local high school students who have begun studying culinary arts and want to continue their educations, said David Finnie, who teaches culinary arts at Fort Vancouver High School and helped advise the college on the facility's design. He, too, felt the institute was worth the wait.



The new culinary institute has an “open kitchen” feel, with a window looking into the bakery program’s facilities.

“It’s amazing,” he said. “The facility—I got to tour it last week and my jaw hit the floor. We already have a student from our program in here, and she loves it.”

So does Leslie Krawchuk, who joined the college’s inaugural class of the new baking and pastry arts program. For Krawchuk, too, this moment was a long time coming. She had spent almost 15 years in health care management, but always harbored a dream of starting her own bakery. “When my husband and I moved here from Savannah, Georgia, I decided it was time to chase my dreams,” she said. “I researched quite a few schools, and Clark has it all. With the McClaskey Culinary Institute opening, and after speaking to Chef Alison [Dolder, head of the bakery and pastry arts program], I knew this was the right place.”

Krawchuk said she was attracted to Clark’s focus on hands-on learning. “The focus here is on production,” she said. “Other schools seemed more demonstration- or lecture-based. But with baking, you need to be able to touch and feel the dough.”





Students passed out tasty treats during the McClaskey Culinary Institute ribbon-cutting.

Krawchuk said she hopes to open her business in downtown Vancouver, and that she expects many Clark graduates to contribute to an expanded and enriched food culture in her new hometown. “I have some classmates who are doing this to start their own businesses, and others who have all kinds of interesting career paths in mind,” she said. “We’re all already talking about banding together, creating connections. I’m excited to see where we go next.”

View more photographs from the event on Flickr.

*Photos: Jenny Shadley/Clark College*

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## Fall begins at Clark



Students find their way on the first day of the 2017 fall term.

Monday, September 25 marked the start of the 2017 fall term at Clark College.

While official numbers are not available until after the 10th day of class, the day began with 12,055 students enrolled, slightly down from last year's Day One enrollment of 12,099. This reflects trends seen throughout the statewide system and through much of the country as well.

Some specific segments saw increases. Enrollment in eLearning (or online) courses grew this year by 18 percent, with more than 4,700 students taking advantage of those courses. Clark College's Running Start Program also grew again this year by 2 percent to just over 2,100 students, making it the largest Running Start program in the state.

Other highlights for the quarter:



■ Cuisine instructor Aaron Guerra looks ready to start fall term.

This quarter sees the relaunch of the college's culinary programs, including Cuisine Management and Professional Baking and Pastry Arts. Students entering the program this quarter will be the first to study in the college's McClaskey Culinary Institute, which is still in the final stages of construction and is expected to open to the public by the end of 2017. When it opens, it will be the only nonprofit culinary institute within 120 miles. Clark's Culinary Arts – Cooking/Restaurant Management program was put on hiatus in 2013 in order to modernize the curriculum and facilities. The Culinary Arts – Baking/Bakery Management program was put on hiatus in 2015, when it was determined that the program could not continue running while the culinary facilities were being remodeled.

- The Bachelor of Applied Science in Applied Management program, which launched January 2017, begins its first full academic year at capacity with 35 students. This is the second bachelor's degree offered by Clark, and more are expected to be announced by the end of this academic year. In response to strong demand, a second cohort of the BASAM program will launch in January.





■ The BAS in Applied Management program's newest cohort poses with administrators, faculty, and campus resource specialists during their orientation session.

The college's new Rural Access Mechatronics Program (RAMP) launches this quarter, providing opportunities for students in underserved parts of the college's service district to gain in-demand skills without relocating to urban areas. Made possible by a grant from the National Science Foundation, this two-quarter program allows students to earn a certificate in mechatronics through primarily online classes that require them to come to Clark's Columbia Tech Center location in East Vancouver on Saturdays only. As with the BAS in Applied Management, this program is at capacity, and faculty are considering adding an additional cohort in winter term.

- The college's new Penguin Pantry has opened on the college's main campus, providing students with free food and hygiene supplies, as well as some clothing and school supplies. Almost half of Clark's student body is classified as lower-income, according to data from the

college's Office of Planning & Effectiveness.

*Photos: Campus photos by Clark College/Jennifer Shadley, BAS in Applied Management photo by Clark College/Jennifer Lea.*

## Culinary faculty give college a taste of the future



The Tod & Maxine McClaskey Culinary Institute will boast an artisanal bakery, barista station, and comfortable seating.

On May 16 and 17, faculty from Clark College's new Cuisine Management and Baking and Pastry Arts programs answered questions from the college community about how those programs would affect Clark when they re-opened in fall 2017.

Clark's Culinary Arts – Cooking/Restaurant Management program was put on hiatus in 2013 in order to modernize the curriculum and facilities. The Culinary Arts – Baking/Bakery Management program was put on hiatus in 2015, when it was determined that the program could not continue running while the culinary facilities were being remodeled. Thanks to fundraising efforts by Clark College Foundation, the Tod and Maxine McClaskey Culinary Institute will open in fall 2017, housing both programs as well as dining facilities for the main campus.



Sneak peek inside the McClaskey Culinary Institute during construction, showing the windows that will look into the baking and chocolate-production kitchens.

While existing in approximately the same location on the north side of Gaiser Hall, the new dining space will bear little resemblance to the old college cafeteria. It will feature comfortable seating, plenty of natural light from tall windows, and internal windows that look onto the Baking and Pastry Arts kitchens. Four food kiosks will serve patrons: a grab-and-go kiosk; Pacific Northwest cuisine; international fare; and a kiosk serving rotating cook-to-order items based on seasonality and curriculum that can also be used for guest chefs and lectures. Additionally, a retail bakery will serve all the treats and breads that patrons remember (plus some fun

new ones) as well as coffee and espresso. Bakery students will be learning barista techniques in their curriculum, and faculty are currently working with local coffee roasters to possibly create a custom Clark College blend.

Because the dining facilities' staff will include work-study students and a full-time manager, the kiosks will be able to serve customers during breaks and evenings, instead of adhering to the limited hours of the old cafeteria.

A full-service restaurant run by second-year Cuisine Management students will open in 2018. Faculty shared that, in addition to working with farmers to source food locally when possible, the institute will offer special seasonally themed foods and international cuisine.



The east side of the dining area will feature large windows and space for outdoor seating.

The kitchen side of the facility is also being significantly re-imagined and modernized to improve efficiency and to give students a better understanding of modern work environments in their fields. The new facilities were designed with significant input from the faculty and staff who will be working in them, including Bakery and Pastry Arts professor Alison Dolder, Cuisine lead instructor Earl Frederick, Cuisine professor Aaron Guerra, and Cuisine instructor Daryl Oest.

During one of the open forums, Dolder said that she is already exploring options for partnering with the Penguin Pantry, an on-campus food pantry scheduled to open this summer to serve food-insecure students. A similar idea on the table is to create a “pay it forward” system where patrons could pay for vouchers for drinks and snacks that could be distributed to students through the Penguin Pantry—something that will be much easier to do since the new dining area, unlike the old cafeteria, will be fully computerized and able to accept credit cards.

Employee climate surveys have routinely registered dissatisfaction with the dining options on campus. Genevieve Howard, Dean of Workforce, Professional and Technical Education, said that the McClaskey Institute would provide the campus with the food service employees have been asking for. “We heard you loud and clear,” she said.

*Photos: Clark College/Jenny Shadley*

*Architectural drawing: Yost Grube Hall*