

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

New culinary center gets name



The Tod and Maxine McClaskey Culinary Institute will improve students’ access to food on campus and provide a state-of-the-art training center for the culinary arts.

Clark College President Robert K. Knight announced that the Tod and Maxine McClaskey Family Foundation made a \$4 million gift to the college’s culinary program that will transform the learning process for students, as well as the community’s on-

campus dining experience.

During a celebration for donors on Wednesday evening at Royal Oaks Country Club in Vancouver, Knight revealed that the college's new dining and teaching facility, which will undergo remodeling, will be known as the Tod and Maxine McClaskey Culinary Institute at Clark College. It will showcase Clark's Cuisine and Professional Baking and Pastry Arts programs.

The lead gift from the Tod and Maxine McClaskey Family Foundation simultaneously changes the face of the college's culinary building, while dramatically enhancing the student learning experience.



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A redesign of the building includes a glass façade, outdoor dining space, contemporary restaurant, diverse food choices and an open food court layout. A revamped academic curriculum aligns with industry standards and prepares the college to be accredited by the American Culinary Federation. This top-priority project also addresses the nutritional needs of the college community and supports student retention by providing access to food service on campus.

Knight extolled Tod and Maxine McClaskey's contribution to the business community during Savoring Excellence, Clark College

Foundation's annual celebratory dinner.

"This gift will positively affect every student at Clark College whether they just stop by the Tod and Maxine McClaskey Culinary Institute for a healthy option on the way to class or graduate from the Tod and Maxine McClaskey Culinary Institute ready to go to work for one of the many great culinary options in the region," said Knight.

Tod McClaskey was one of the founders of the Red Lion Hotel Vancouver at the Quay, a popular hotel and restaurant enterprise that began in Vancouver.

Lisa Gibert, president/CEO of Clark College Foundation spoke about the McClaskeys' passionate vision and values for the hospitality business and how naming the institute after them is a perfect fit to honor their memory.

"Tod believed in first-class service and an excellent dining experience. The Red Lion was also the launching pad for hundreds of careers in the hospitality business for this region and beyond. That light of excellence for the McClaskeys will now shine for generations," said Gibert.

The McClaskey family expressed excitement about being an integral part of the college's future.

"Clark's new culinary program fits our family's ideals for excellent food preparation and management, as well as collaborating with other state educational organizations. We are thrilled to be a part of this innovative project," said Jillian Hagstrom, granddaughter of Tod and Maxine McClaskey.



Slated to open midway through 2017, the Tod and Maxine McClaskey Culinary Institute will improve students' access to food on campus.

Clark College has educational partnerships with the Clark County Skills Center and Washington State University Vancouver that consolidates the steps toward achieving a college degree.

The new facility is expected to be under construction for several months with portions of it opening in spring 2017. There will a food court with several kiosks offering cooked-to-order items, soups, sandwiches, salads, and food-sensitive choices from a variety of global cuisines. A full-service bakery will serve artisanal desserts, breads and espresso. And Clark's popular restaurant will return, modeled after modern, open-kitchen dining establishments. All services will be open to Clark's community as well as the general public.

Clark College Foundation is accepting donations for the culinary project, which is expected to cost \$10.5 million. For more information, contact Joel B. Munson, vice president of development at (360) 992-2428.

Clark College Foundation is a nonprofit organization serving as the fundraising partner of Clark College in support of student learning. Nationally recognized for excellence in fundraising and communications, we are the 2015 gold winner for our campaign fundraising communications by the Council for Advancement and Support of Education in District VIII. We are

also the recipient of the 2015 Educational Fundraising Award in overall performance and overall improvement from national CASE, based in Washington, D.C.