

## St. Petersburg College Hospitality & Tourism Advisory Board Meeting

11/15/17 8:30 am- 10:00 am

EPI 2-429

Attendees: Dan Babbitt- Hooters, Jose Gutierrez- Baycare, John Bittrich- Stockwell, LLC, Viviana Leyva- Renaissance Vinoy

SPC Members- Jacob Wortock, April Bailey, Nicolle Panuthos, Dean Greg Nenstiel, Tikiiia Hannah, Michael Poliquin, Marta Przyborowski.

Introduction & Vision: Alanna Olah

- 1) Alanna Bio and welcome
- 2) Alanna Vision for program:
  - Grow our program with students that are exiting high school and want to be a part of our exciting industry.
  - Serve seasoned workers in Pinellas County by providing the degree and certificates to advance their careers.
  - Produce curious, thoughtful, graduates that meet and exceed the needs of hospitality and tourism industry in Pinellas County.
- 3) Current Student Reflection: Numbers are low but trending up, largest age group we have is 35+. Certificates show good amount of interest, most students are taking the lower level certificates not the managerial level.
- 4) Hospitality & Tourism Expo- Opinions were asked of our industry partners for best date and day of week. Answers: Best Month- February, Wednesday, 4:30-6:00pm (not Valentine's Day), we will set the date soon and email out. Recommendations taken for colored nametags to show if students were looking for jobs or just interested. We should map event out for students so they know where to head. Form a committee to help plan it. Consider having two separate areas: one for SPC assistance like financial aid and resume writing, and another area for jobs and hiring. If we have students who are interested in specific jobs is there pre-work the employers would ask them to do?
- 5) Dean Nenstiel, Dean of College of Business
  - a. Global Vision for Program- align with new Sports Management and Organizational Leadership BAS track
- 6) Nicolle Panuthos, Faculty-College of Business
  - a. Business Plan Program- shared details of her upcoming program and we had feedback on what could make event even better. Discussed having local culinary high school programs cater food for event. Also if we could have a culinary category.

7) Jacob Wortock, Employment and Internship Coordinator,

a. Internship Updates- Shared we are doing well with our placements in internships

8) Open discussion and recommendations for our program

Questions posed:

- What skills do new employees/supervisors/managers need to have that they are lacking? Answers: MS Office, especially Excel, Communications (especially face-to-face), presentation skills.
- What changes do you see in industry that we could be ahead of in education? Answers: Farm to Table, Internationalism, Legal Implications, Security & Cyber Security.
- What courses do you think would be most valuable for our students to have? Answers: Best Candidates have multiple areas of knowledge and education, Branding, Guest Service Management
- How best can our program serve the needs of industry, students and community? Answers: By providing students a way to start their careers or enhance their careers in Hospitality & Tourism.

Adjournment 10:02 am