



# Classified Senate Meeting Minutes

April 28, 2021 | 11:00 a.m. - 12:00 p.m. | Zoom Meeting

Senators	Attendance	Senators	Attendance
Vanessa Ayala	Present	Jasmine Nguyen	Present
Karen Bowen	Present	Katie Olivier	Present
Nelson Contreras	Present	Andrea Rangno	Present
Audrey Crouse	Present	Teresa Rodriguez	Present
Kris Cutting	Present	Eva Shaffer	Present
Heather Dominguez	Present	Cecilia Schreyer	Present
Kayla LaBounty	Present	Leo Stiles	Present
Christina Miramontes	Present	Jillian Whistler	Present

## Guests

**Recorder of Minutes:** Beatriz Rodriguez

**1. Call to Order** - Classified Senate President:

President Jasmine Nguyen called the meeting to order at 11:00 a.m.

**2. Approval of the Minutes** - Classified Senate Body:

**Motion 1: Senator Karen Bowen moved to** approve the March 10, 2021 minutes; motion seconded; motion approved unanimously.

**3. Officer, Senator, and Committee Reports:**

**A. President's Report** – Jasmine Nguyen:

**o COVID-19/Return to Campus Plans:**

- o Thank you to everybody that submitted their input to express their questions and concerns about the phase-in process. The document will go back to Julie Clevenger at the District.
- o There are concerns about the tentative dates.
- o Hybrid schedules seem to be off the table.

- o There remain many questions about hybrid schedules, student service programs on campus, and room capacity, especially in open spaces.
- o President Jasmine Nguyen displayed the Orange County COVID-19 numbers. We will be approaching the yellow zone soon.
- o Big vaccination sites such as Disneyland and OC Fairgrounds are closing down as cases drop.
- o Classified Professionals stated that they would like good air quality, hand sanitizers, signage, masks, and perhaps plexi-glass for a safe return to campus.
- o Vaccines are not yet a requirement.
- o Classified Professionals are encouraged to reach out to their managers with any concerns.
- o **Classified Coffee Break:** This item was not covered due to time constraints.
- o **Summer Meetings:** This item was not covered due to time constraints.

**B. Vice President of Committee Membership & Outreach – Nelson Contreras:** This will be discussed at the next meeting.

**C. Other Committee Reports: AP/BP 7911 & 7912 – Liz Parker:** Administrative Policies and Board Policies need to be reviewed. The committee is thinking of changing acronyms from “she” or “he” to “they” to be more gender sensitive. This needs to be negotiated. There are questions about classifications or schedule changes due to COVID-19 work from home order. If there are any concerns about being worked over time, Classified Professionals can reach out to Liz Parker. She will bring up any concerns to the District. Classified Professionals should not be assigned or asked to sanitize other staff work areas. The early retirement incentive has really impacted Classified Professionals.

#### 4. Unfinished Business:

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**No unfinished business.**

#### 5. New Business:

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**A. OCC’s Recovery Kitchen – Instructor Alexandra Yates:** Instructor Yates is the full-time faculty member and Program Coordinator for Food Service Management. When she first got hired she asked the Pirate's Cove what they needed and how they could help. They said they wanted more food and better food for the students who are food insecure. Recovery Kitchen started and has moved into not just helping students, but staff and the community.

At OCC in 2018, the Real Color survey by Temple University came to OCC and through the survey they found out that one in five students are food insecure. Seventy two percent of students at OCC were experiencing at least one form of basic needs such as food insecurity, housing or homelessness. Knowing those numbers, the culinary department, the baking program and the nutrition program gathered and asked how they can help and eliminate or lower those numbers. OCC Recovery Kitchen started and their purpose is to combat food insecurity and food waste through campus curriculum by educating students on how to utilize recovered food and surplus food. Their mission is to educate students to be able to repurpose a surplus of wholesome edible food that would otherwise end up in landfills and to healthy meals for students and community members in need. The current

programs involved include Food Service Management, Culinary Arts, Baking & Pastry and Nutrition & Diabetics. She is working with some other programs as well to see if they can get together with Horticulture and other programs that they work with. Two years ago, they had a Flex session with sustainability. People always ask her if she is serving them leftovers. She emphasized that recovery food is absolutely not leftovers. There are four most common methods: Field Gleaning, Perishable Food Rescue or Salvage, Food Rescue and Nonperishable Food Collection. Field Gleaning is when people go to a farm that has already been mechanically harvested and the farmer is not going to harvest what is left because it is just not profitable for them. People can go and harvest the leftover produce. Perishable Food Rescue or Salvage from places like grocery stores, food banks or vendors. Food Rescue originally designated for restaurants, bakeries, cafes or hotel food and lastly Nonperishable Food Collection.

What they do:

**Food Recovery:** At the Recovery Kitchen they collect wholesome surplus food. At the beginning of the COVID lockdown, students could not come on campus to harvest the gardens. Recovery Kitchen was able to harvest the food and make it into meals that went back to the students. They also pick up produce from their partners at the Farmers Market across the street on Thursdays. Some fishermen colleagues had extra tuna that they caught and they did not need all of it. They gave them over 300 pounds of tuna.

**Food Production:** They recover all the food then they are able to repurpose and repackage all food into healthy, nutritious tamper proof meals, with an extended shelf life. They started by recovering food from Pirate's Cove then they started recovering food from the outside, as well. They take it from the Pirate's Cove then they produce meals and then give it back to them.

**Organic Waste Collection:** In the Fall 2021, they will start a campus food waste collection. They will be utilizing a cityPod composter. It has an annual capacity of approximately 181,000 pounds of food waste and that will make compost. Those will be collecting food from the new College Center, all the kitchens and the dining, if it is opened, then expand to housing and on campus. Then the compost will be utilized for the grounds, horticulture and also for the community members and City of Costa Mesa, if they need it.

Every aspect of the recovery kitchen is being worked and integrated into a new curriculum sample food management that is going through the curriculum process. Each section of this will be taught and a certificate and an Associate's Degree will be attached to it.

From March of 2020 to now, the recovery kitchen has produced and distributed over 200,000 meals to students and staff who have reached out and community members from Huntington Beach all the way to San Clemente. All the food that they have been able to recover has weighed approximately 600,000 pounds. All that food would have gone to landfills if they were not able to recover the meals.

They were able to come back for their directed practice students for culinary food service management and baking and pastry. They are learning how to recover, repurpose, and package meals.

Instructor Yates showed some images and a video of the process. They also have partnerships outside, not just with Pirate's Cove such as Second Harvest and OC Food Bank who has been one of their top supporters, as well as Abound Food Care. Other partners include Mother's Market in Costa Mesa, Manassero Farms and some other local companies.

Manassero Farms in Irvine donated pumpkins and students fabricated them and made over 400 meals from a vegetarian curry to side dishes to a pumpkin lentil soup and more.

She wanted the senate to know what the recovery kitchen is. Their main goal is to educate students on what food rescue, food recovery and food and security are and to lower food insecurity on campus. They hope to have the support and endorsement from everyone to help students. She would like to hold workshops to teach students in housing and the community how to cook. This is a core value of the college in action.

The marketing department created a brochure with more information about Recovery Kitchen. There are misconceptions about what Recovery Kitchen is. Classified Professionals are encouraged to stop the negative use of language use against it.

#### **6. Open Forum:**

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##### **a. Employee questions and comments covered the following topics:**

- No other topics were covered.

**Motion 2: Senator Eva Shaffer moved to** adjourn the meeting; motion seconded; motion approved unanimously.

#### **7. Adjournment of the Regular Meeting:**

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Meeting was adjourned at 12:10 p.m.