

COMMUNITY COLLEGE COMMITTEE MEETING MINUTES
AUGUST 17, 2016

COMMUNITY COLLEGE COMMITTEE MEMBERS PRESENT: Idleman, Armstrong, Gang, Moore

COMMUNITY COLLEGE COMMITTEE MEMBERS ABSENT: Campbell

SUPERVISORS: Henke, Hogan, LaPointe, O'Brien

Sandy Huffer, Deputy Clerk

Laura Oswald, Economic Dev. Director

SUNY Adirondack – Dr. Duffy

Chris DeBolt, County Administrator

Roger Wickes, County Attorney

Rachel Patten, SUNY Adirondack Foundation

AGENDA AS PRESENTED IN COMMITTEE NOTICE

1. Call to Order
2. Agenda Items to Follow
3. Other Business
4. Adjournment

Chairwoman Idleman called the meeting to order at 10:30 AM.

A motion to accept the minutes of the May 18 and June 2, 2016 meetings, was moved by Mr. Gang, seconded by Mr. Armstrong and adopted.

Dr. Kristine Duffy, SUNY Adirondack President addressed the following with the committee:

- Update on NSTEM Building – They spent most of the spring semester engaging with faculty and other constituents on campus to complete the design of the NSTEM project, which is an addition to the Science building. Everything is on schedule and on budget for a ground breaking on October 27th which the Board will be invited to attend. Construction for the addition will start and take most of academic year and into the summer. Then they will move everyone out of the existing Science building and into the addition and then the following year, renovate the Science building. Anticipate going out to bid in early September. Also just completed the design for the Workforce Readiness center and will break ground with that at the same time as the NSTEM project. They received a gift last summer to upgrade the facilities in the library. They are moving the math, computer science and business tutoring centers into the library, work expected to be done by the start of fall classes. Are also working on redesigning space in Warren Hall. Will be renovating some of that space to create a student success center, which will house all the advisory services, career and transfer as well as academic advising. They are in serious conversations with Plattsburg about them potentially offering a baccalaureate program in biology on campus which will be attractive to current students and students in the future.
- SUNY Adirondack Center for Agriculture and Food Education – A feasibility study was funded through a CFA last year to determine if it is reasonable to expect that some kind of a more direct presence in Washington County could be successful and if it is reasonable, what would it look like. The study is a starting point. They felt they needed to dive in deeper particularly in the Ag & Food systems areas knowing that area does have a large presence in the county and continues to grow. They brought in consultants for phase II who are experts in the food and ag industry. The second report provided recommendations to the college. They looked at it as what's new, how can they partner with others. One recommendation looked at the concept for a center for ag and

food education. Greenwich was identified as a potential site for some sort of physical presence. The college is not interested in building another site. They want to deliver education, credit courses and probably more on the continuing education, workforce development side, an area they think they can continue to expand. The center for Ag and Food Education would be a centralized place and an opportunity to bring the ag community in to provide education needs identified by Ag leaders. The most important thing would have to be to partner with others, leverage partnerships and opportunities that already exist. There are a lot of entities that already partner with the ag community. The report suggests that it isn't always well coordinated. The trend in the study identified nutrition and marrying it with culinary science, nutrition and the nursing program. The report contained a lot of good information but doesn't see the college taking on every recommendation in the report. They are not in a financial situation to be the leader of this initiative. They see themselves as partners with Washington County and some of the entities identified. One of the recommendations from the study was offering more agricultural courses. Jared Woodcock has been engaged with all types of people in Washington County to determine what type of workshops might be helpful. They developed a workshop series that will continue this year in a variety of topics that seem to appeal to the people he has been speaking with. The Ag Management degree program is still at the State Education department waiting for approval. Another recommendation was for Cicerone Certification, which is a certification for brewmasters, which they will be pursuing in the spring. They are continuing to look at ways to expand the college academy, which is getting students to take college level courses while in high school. The challenge with that is having enough teachers that have the industry competencies to teach a college level course. They see the center as an opportunity to partner with all the entities. They don't want to get locked into a physical location. The college can't afford it. The college wants to be part of the collaboration but can't lead the charge. A facilitator is needed to pull all the entities together. Laura Oswald stated that the countywide Ag Plan is in the process of being updated. She stated that one of the overarching recommendations is that there does need to be a person driving the collaboration. It's important to see this as an economic opportunity for the county, Ag Tourism.

- Washington County Farm Stand Study – Chairwoman Idleman stated that Jared Woodcock wants to enlist the help of the Supervisors to gather information for this. More information will follow.
- Possible collaboration; Comfort Food Community and SUNY Adk (Agriculture, Culinary Arts, Culinary Medicine) – Comfort Food Community is an organization that holds three food pantries a week in the Greenwich area. Devin Bulger is the program director. They also organized a backpack program where they put together backpacks on Fridays at schools for children to bring home for the weekends. They glean from farmers and make that food available through the food pantry. They've been working with Claire Murphy and last Friday was their first delivery of fresh food to seven different locations in the county for needy families. They have been successful in raising money. They began a Friday dinner where on Friday nights from September through May they do a dinner and the money collected goes to an event or to a cause. Their ultimate goal is the development of a program to serve the entire county.
- Commercial Kitchens: SUNY Adk (training) and Cossayuna FD (outreach) – The Comfort Food Community would like to teach people how to use some of the fresh foods that they don't normally pick up. Chairwoman Idleman would like to see the Comfort Food Community work with the culinary program at the college to educate about and promote fresh food. She would like to bring some of these people together before the next meeting in October to talk about how something could be developed.

Laura Oswald, Economic Development Coordinator addressed the following with the committee:

- NYS Grown and Certified Food Program – (handout attached) The Governor announced on Friday that New York State is creating a program that's going to be a branding of New York Grown & Certified. In order to get certified, participants will have to meet certain criteria. The state is expecting huge demand from the ag community to become certified. This could be an opportunity for partnering to offer local certification classes. As part of this, the Governor put \$20M into developing a food hub in the Bronx. The idea is to connect upstate and downstate. This is a voluntary certification process. Mr. Armstrong stated that this will probably become mandatory and the effect on farm stands and farmers markets is questionable.

OTHER BUSINESS: Chairwoman Idleman announced the next meeting will be October 19th at 10:30 AM. Dr. Duffy reminded the committee of the joint meeting on September 7th to discuss capital requests they will be submitting to the state for next year. Dr. Duffy announced that the NSTEM project groundbreaking will be October 27th at 4 PM and a formal invitation will be sent.

The meeting adjourned at 11:20 AM.

Respectively submitted

*Sandy Huffer, Deputy Clerk
Washington County Board of Supervisors*

Learn How to Become New York State Grown & Certified

Standards/Eligibility

Program participants must meet certification criteria, including participation in:

- The state's [Agricultural Environmental Management](#) (AEM) program
- An independent annual food safety audit program like the U.S. Department of Agriculture [Good Agricultural Practices](#) (GAP) program, Global GAP, Safe Quality Food, or Primus.

Fruit and vegetable growers will be included in the initial roll-out in the first half of the year, with other commodity groups joining in the coming months.

Producers interested in learning more about how to become New York State Grown & Certified and how to qualify can contact the Department of Agriculture and Markets at 1-800-554-4501, email NYSGrownAndCertified@agriculture.ny.gov, or fill out the form below.

New York State Grown & Certified registration

The Department of Agriculture and Markets will work with all New York State producers to assist them in qualifying for the voluntary certification process in order to improve the quality of food for New Yorkers and help ensure long-term growth for the industry.

Independent food safety audit program

Participation in New York State Grown & Certified requires engagement in an audit program such as USDA Good Agricultural Practices (GAP), Global GAP, Safe Quality Food, or Primus.

- An annual audit certifies that fruits and vegetables are produced, packed, handled, and stored as safely as possible to minimize the risk of microbial food safety hazards.
- If a producer participates, or would like to participate, in a food safety audit program that is not listed above, please verify eligibility with the Department of Agriculture and Markets.