

# Partners

Winter 2016

Clark College Foundation Magazine

## Ingredients for Success

PLUS: Ramped up | Out of the cold

There she is | Clark College at Boschma Farms



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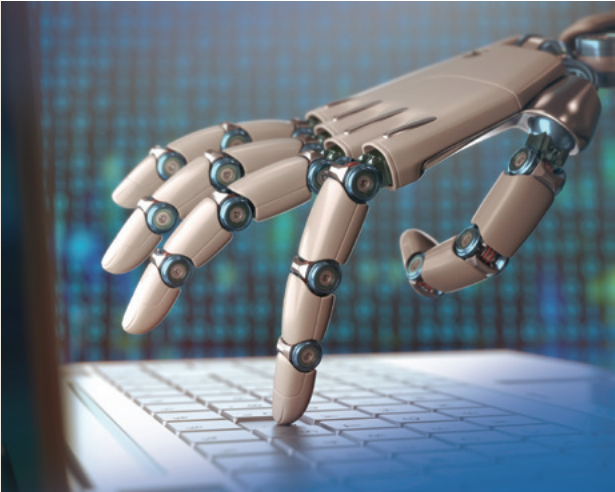
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Ingredients for success

Alumni believe that the new Tod and Maxine McClaskey Culinary  
Institute that opens next year will add great value to the industry.



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RAMPing up online

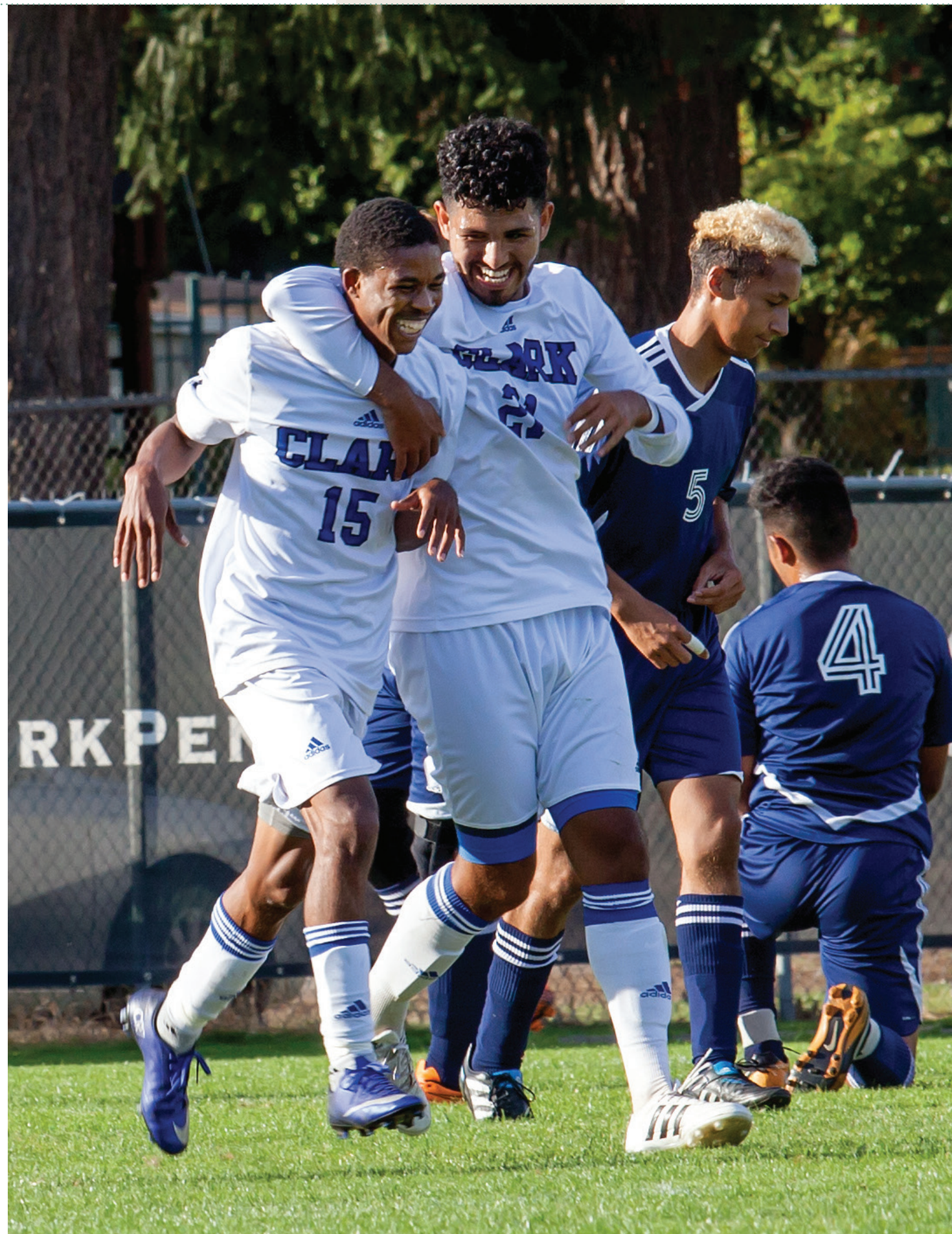
Mechatronics is going digital to expand access to rural students. It  
will offer a new 21-credit certificate in Mechatronics Fundamentals.

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Cover: *Tierre Benton '11 is the proprietor of Sugar and Salt Bakery,  
Café and Catering in downtown Vancouver, Wash., where she serves  
treats like chocolate-dipped pecan bars and wheat-free raspberry scones.*







Clark student-athlete Woodlin Placide, a native of Haiti, learned to play soccer by kicking oranges. He was orphaned at age 12 and at times went without enough food. He persevered and through the generosity of others, found his way to Clark, where he's learning English and studying business. He hopes to return to Haiti to manage the orphanage one day.

**Read more about Placide on *The Independent's* website at <http://bit.ly/2eGz86B>.**



# Briefly AROUND CAMPUS

## Lisa Gibert honored as a founding mother and trailblazer

Lisa Gibert, president/CEO of Clark College Foundation, was honored as one of Vancouver's female trailblazers during an Archer Galley exhibit this summer. An August 5 reception featured paintings by artist Hilarie Couture. They were part of a "Founding Mothers: Portraits of Progress" exhibit highlighting 40 women who have shaped Clark County. "What started as a job, became a passion," said Gibert, referring to her tenure at the foundation. "Working to help others flourish in our community gives me tremendous pride and satisfaction every single day." During 18 years at the foundation, Gibert has overseen projects that have raised tens of millions of dollars in support of student scholarships, building construction, faculty and staff and programs. "It's been such an honor to do this work for our outstanding college," she said.



Left to right, Robert K. Knight, Senseney Stokes, Hilarie Couture, Lisa Gibert  
Photo by LouAnn Blocker

## Automotive speeds ahead with new Honda, Audi partnerships

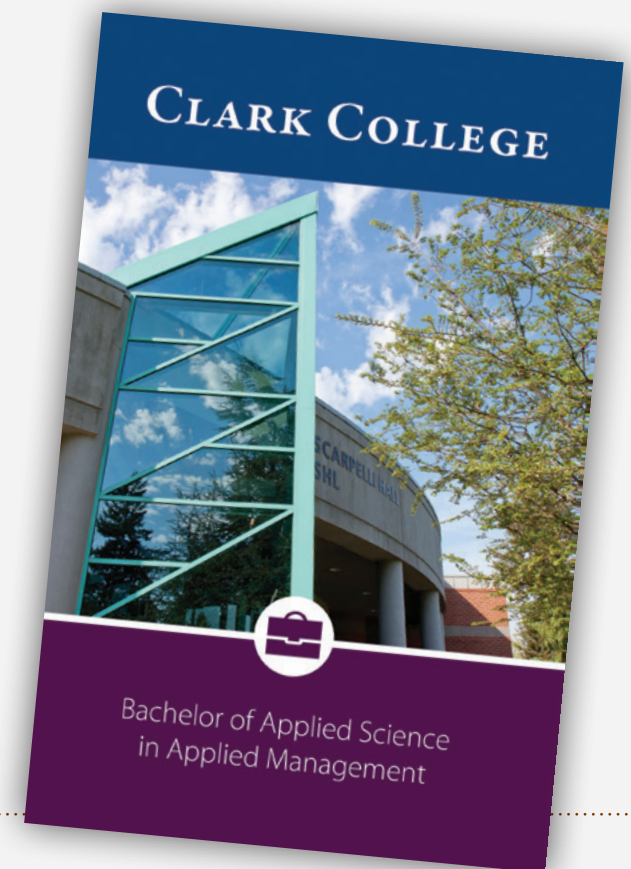


Mark Sazonov, a second-year T-TEN student, is interning at Gresham Toyota in Oregon. Photo by Mark Sazonov

Clark's Automotive Technology program expanded its offerings this year with two new partnerships. The beginning of the year saw the launch of the Honda Professional Automotive Career Training (PACT) program as part of the Dick Hannah Initiative for Technician Education with Clark College (HiTECC). This fall, Clark established a partnership with Audi of America Inc., to offer an Audi Education Partnership program to help meet the current and future demand for dealership technicians. Both programs are modeled after the Toyota T-TEN program in which students alternate quarters between classroom and lab practice by working as a full-time paid dealership apprentice. Students apply what they learn in the classroom to work experience, allowing for a seamless transition into the workforce upon graduation.

## New bachelor's degree opens opportunities in management

Clark College received approval this summer to offer a new Applied Management baccalaureate program. The Bachelor of Applied Science in Applied Management (BASAM) is a two-year, career-oriented degree that combines technical, academic and professional management courses. The 90-credit program prepares graduates who have previously earned their associate degree to move ahead in their careers, take on managerial positions in their organizations or acquire the skills to operate their own businesses. Developed with input from local business leaders, the program is designed for working adults and features evening and online classes. The first cohort begins January 2017 and is open to 35 students. More information is available online at [www.clark.edu/cc/basam](http://www.clark.edu/cc/basam).



## New pre-apprentice program offers chance to enter trades

This fall Clark College launched a Pre-Apprentice program, which provides a low-cost option to prepare individuals to work in the trades in 11 weeks. Clark is able to offer this program at a reduced rate thanks to a grant that helps local community members gain hands-on education and training in the trades. For \$25, students earn certifications in first aid, flagging, and Occupational Safety and Health (OSHA)—a savings of more than \$300. Following program completion, students can enter the workforce, enter an apprenticeship training program or enroll at Clark. In addition to the certifications, students learn the basics of each trade, working conditions and salaries and receive support with their résumé and job interview skills. The certificates may also be counted as three high school credits for those completing a high school diploma. The program is offered fall 2016, winter 2017 and spring 2017.



Students can save \$300 on hands-on training in the trades in a new 11-week course.





Just as every chef has their own way of making a classic recipe, members of the local food industry have differing ideas about what a person needs to succeed. That industry encompasses more than ever before, from traditional restaurants to food trucks to artisanal charcuteries. Preparing students for such a diverse job market is a tall order that constantly changes, and one that Clark is fully prepared for.

Clark College is building its new recipe for cuisine and baking education from scratch. Two state-of-the-art kitchens, a restaurant, four kiosks and an outlet bakery, as well as a newly revamped curriculum with new faculty will be the results of four years of planning. Thanks to a \$4 million gift from The Tod and Maxine McClaskey Family Foundation in December 2015, Clark is on its way to transforming its existing facility into a town square that will be a gathering place for students and the regional community. The Tod and Maxine McClaskey Culinary Institute will be served up in the spring of 2017.

"The landscape of culinary has been changing and evolving everywhere, but here in the Vancouver area, it's even more evident because ... we're not afraid to look different, to do things differently," said Aaron Guerra, Clark's new Cuisine instructor.

Guerra is one of a handful of instructors tasked with developing a curriculum to prepare students for this brave new world. As an approved culinary evaluator, Guerra travels around the country to evaluate schools for the American Culinary Federation. These visits sparked ideas for the new program, which is three-pronged, like some types of forks.

On the first tine are the fundamental cooking and baking practices, which will be taught at Clark using state-of-the-art equipment found in modern commercial kitchens. Alison Dolder, Clark's professional baking and pastry arts instructor, said the baking courses are rearranged so students get more hours of instruction in each of five core areas.

"The structure of the curriculum and the instruction is really going back to the core fundamentals," Dolder said.

The second tine is soft skills, such as multi-tasking and managing the stress of, say, a Saturday night dinner rush. These skills become increasingly important as the old barriers between the back of the house of a restaurant and the front of the house break down, according to Guerra. More eateries today have open kitchens, where cooks and dishwashers are visible to diners. Businesses have to be more brand savvy because any diner who has a bad experience could post a damaging review online.

"The reality today is that a cook in the back of the kitchen has to understand the brand (of his or her employer) and be a representative of that brand," Guerra said.

The third tine involves time spent in busy kitchens at the campus restaurant and bakery outlet, which churn out affordable eats for the college community and provide real-work experience for Cuisine and Pastry Arts students.

"We have a campus-wide student body to feed," Guerra said. "That gives us a production piece that most schools in the area can't even come close to matching."

The hope is that this new model is flexible enough to allow graduates to plunge their three-pronged education into any part of the industry that interests them and spear a successful, fulfilling career.

### What the pros say

As a wholesale supplier of ingredients and supplies to local bakeries, Tim Briare, of BakeMark, sees firsthand the growing diversity of job prospects for Pastry Arts graduates. Artisan bakeries are milling their own flour using ancient grains, he said. Doughnut shops are becoming more creative, incorporating exotic flavors and artistic decorations. As a former baker, Briare is living proof that working behind a counter or in front of an oven isn't the only path for someone with baking experience. And as a member of a Clark College Advisory Committee, he has watched Clark graduates find work in many corners of the industry.

In Briare's opinion, success comes from understanding the fundamentals. "I think graduates from Clark College have been absorbed really quickly because

## Ingredients for Success

By Lily Raff McCaulou

*"Graduates from Clark College have been absorbed really quickly because they just understand the reality of baking. They are truly well-trained."*

— Tim Briare, BakeMark



they just understand the reality of baking,” Briare said. “They are truly well-trained.”

For Jeff Harvey, CEO of Burgerville LLC, the main ingredient for success in the food industry is a passion for service. While his company employs about 1,500 people, “I need probably only two people with a culinary education,” said Harvey.

But every single employee at the Vancouver-based fast food chain must come equipped with the right attitude and capacity to learn on the fly. That’s where those soft skills come in.

To encourage those behaviors, Burgerville takes a creative approach to hiring. The company uses a local improvisational comedy troupe to audition job applicants and then train its employees, he said.

For example, in a game called “Bunny Bunny,” coworkers sit in a circle and clap to a beat while taking turns pretending to be a bunny by wiggling their noses and positioning their fingers on their heads like ears. Using only eye contact, they then pass the acting assignment on to someone else. The game encourages employees to work together.

“One of the foundational premises of improv is ‘yes and,’ or, ‘always accept the offer.’ That’s a foundational premise of service too,” he said.

To Harvey, that kind of adaptability is increasingly important in the restaurant business, not just in fast food. Even some famous chefs no longer have brick and mortar restaurants, instead opting to open pop-up eateries and other temporary installations.

“Really, the trend is heading toward huge flexibility,” Harvey said.

Even the culinary education landscape in the region is in flux right now. Le Cordon Bleu, a for-profit institute with 16 locations in the United States including one in Portland, is no longer accepting new students and is closing its operations around the same time that Clark’s remodeled facility opens. School officials at Le Cordon Bleu cited changes in federal funding in 2015 that made it impossible for the school to continue doing business.

The high cost of post-secondary education and the subsequent debt assumed by students is a national debate. Portland State University is currently testing the feasibility of covering tuition and fees for qualifying students with a new “Four Years Free” initiative for incoming first-year students in Oregon. Local and national lawmakers are also calling for free access to community college education.

Cost is one of several areas in which community colleges hold an advantage over for-profit or state-supported schools.

Students at private institutions like the Portland campus of Le Cordon Bleu/Western Culinary paid \$42,500 in tuition and fees—not including books and supplies—for their associate degree in Culinary Arts over a 21-month period, according to Genevieve Howard, dean of Workforce, Career and Technical Education at Clark College. Students who attended Oregon Culinary Institute paid \$30,000 for tuition and fees and another \$1,600 for books and supplies to obtain an associate degree in Culinary Management over 16 months, she said.

In comparison, in-state students at Clark College paid \$11,700 in tuition and fees and \$1,300 in books and supplies for their associate in Culinary Arts over a 20-month period before the program went on hiatus.

Lower costs mean students graduate with less debt and, ultimately, greater take-home pay, which is especially important in an industry that generally pays entry-level employees minimum wage. Restaurant cooks earned a median wage of \$24,320 in 2015, according to the U.S. Bureau of Labor Statistics.

However, jobs and opportunities for career advancement are available for those with the aptitude and access to learn. Clark graduates will enter fields ready for jobs in baking and pastry arts, culinary, restaurant and catering management or as pastry chefs or culinary chefs. Jobs in those specific fields are expected to grow by eight percent in the next five years, creating an additional 1,928 jobs in the Portland-Vancouver Metro area, according to Howard citing figures from Economic Modeling Specialists International (EMSI).

By remodeling the existing facility and revamping its curriculum, Clark’s program will become relevant in the marketplace, while the location will serve as a town square for students and community members to gather, share healthy and fresh food, and exchange ideas.

Furthermore, the college will launch a new bachelor’s degree in January 2017, focusing on management skills. It will provide the level of education required for jobs in mid- to high-level management or running a business, according to Patti Serrano, director of the bachelor of applied science in Applied Management (BASAM) program.

“We have heard the demands from local businesses for this program, as well as from working adults who are seeking a bachelor’s program that fits with their schedules,” she said in a Clark College online story.

*(Continued to page 18)*

# SUGAR AND SPICE AND EVERYTHING NICE

## Alumna’s dream becomes popular downtown business



Terre Benton '11 at the front counter of her downtown Vancouver business, Sugar and Salt Bakery, Café and Catering.

When Terre Benton '11 was 45 years old, her youngest child left for college. The mother of four was unsure what to do with her newfound free time. She wanted to do “something important.” But what? For a year and a half, she prayed for direction. Then one night she had a dream.

“It was like a moving picture,” she said. In it, Benton saw herself dressed in a white chef’s uniform, enrolled in culinary school.

When she woke up, Benton told her husband about her new plan. He was baffled. Sure, she enjoyed cooking. She even catered occasional church events and family members’ weddings. But—culinary school? Two weeks later, he came around. “I’m on board, 100 percent,” he told her.

Benton enrolled at Clark College, where she learned techniques for cooking for a crowd, such as making gravy in a six-gallon container in an oven. She learned the technical side of running her own business, including the math needed to scale up recipes and price a menu item.

Though Benton was a Cuisine student, she interned in the Baking program and took cake decorating and other Pastry Arts classes. Benton said she appreciated that the baking instructor at the time had an eye for detail.

“He was very strict but he taught you how to do it the right way,” she said.

As she graduated, two longtime Culinary Arts instructors retired, so Benton was hired to teach. She adjusted the curriculum to reflect trends she’d noticed at local restaurants. For example, handmade pasta was a popular menu item but she hadn’t learned pasta making at Clark. So Benton taught herself how to make pasta, then taught Clark students how to craft noodles.

Meanwhile, Benton and her daughter opened a business, baking goods in a rented commercial kitchen and selling them from a booth at the Vancouver Farmers Market. These humble beginnings allowed the women to avoid taking on debt. As word spread, their business grew. Soon they opened a brick and mortar restaurant, Sugar and Salt Bakery, Café and Catering in downtown Vancouver.

Benton remains committed to Clark by volunteering as a member of its Cuisine advisory committee, and said she supports changes such as adding a business class to the prerequisites. Making sure everyone has a solid foundation in math and business terminology, she believes, enables instructors to better teach the details of running a viable operation.

Benton is confident the Vancouver community supports new dining options including more bakeries. Now it’s up to Clark College to prepare the next wave of foodie entrepreneurs.

“There are enough customers to go around... If you have a good product and you’re nice and friendly, you shouldn’t lack for business here,” she said.



Mechatronics to go digital, expand access to rural students

# RAMPing up online

By Rhonda Morin

It all started with robots. Mechatronics professor Ken Luchini toyed with the idea of applying for a National Science Foundation (NSF) grant to build a robot with mechanical hands that can grip objects. Instructors would use it at recruiting fairs and events to entice students to enroll in Clark's program. The robot would be able to pick up objects or weld straight-lined patterns on a stainless steel container. Yet when Luchini started researching NSF grants, he discovered the organization was more apt to fund instructor trainings. He met with department head and colleague Christopher Lewis to reshape the idea into a hybrid course—a series of online and face-to-face classes—so students from distant areas of the state wouldn't have to drive to campus every day.

Reaching residents who live in rural and underserved areas from Clark's service district, particularly in parts of Skamania and Klickitat counties, is a challenge. Clark has four locations—the main campus on Fort Vancouver Way,

Clark College at Washington State University Vancouver, Economic & Community Development in downtown Vancouver and Columbia Tech Center on SE Mill Plain Boulevard. However, for residents living or working outside these areas, getting to class several times a week can be tough.

In an effort to solve the dilemma, Clark College submitted a grant application to NSF to build a hybrid course to reach these potential students. Last summer, Clark passed the first hurdle and was awarded \$200,000 from NSF's Advanced Technological Education (ATE) program—the first ever NSF grant for the college. ATE supports curriculum and professional development and partnerships between academic institutions and industry.

Now work is underway to train the teachers, write the curriculum for a brand-new certificate and recruit students.

Mechatronics is a blend of mechanics and electronics managed by computer, electrical or mechanical systems. It's what powers and controls machinery and technology in manufacturing industries. The American Society of Mechanical Engineers describes mechatronics as the sweet spot where mechanical, electronic, control and software engineering come together.

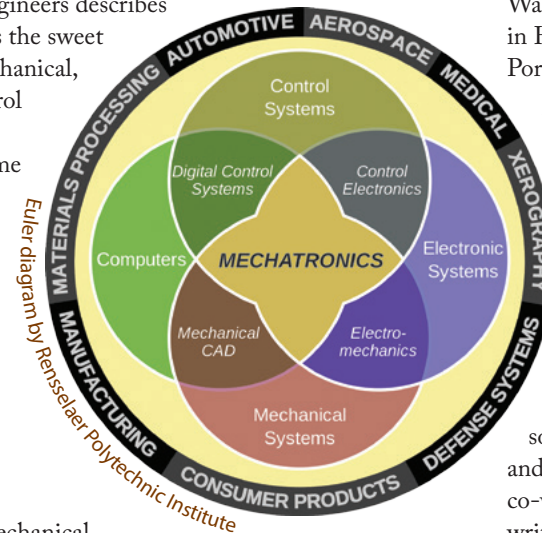
Clark College's Mechatronics program stands apart from other programs at colleges and universities in Washington.

"We provide mechanical, instrumentation and business concepts in our coursework," said Lewis, adding, "There are other colleges that offer other aspects of the field like micro-electronics or instrumentation, but Clark is the only one that offers coursework that addresses these areas in mechatronics—from fundamental mechanical concepts to supervisory controls and data collection techniques utilizing instrumentation components coupled with soft skills integration needed to be successful in manufacturing today."

"You'd have to go to Southern California to find the type of program that Clark has," he said.

There are skilled jobs in mechatronics and advanced manufacturing to be filled in the region and a propensity for residents to work and live in the same county. Employment in fields such as electronics, metal fabrication, semiconductor and electronics components and aerospace is projected to increase by 14 percent in Clark's service district area by 2024, according to a 2015 economic overview and workforce gap study conducted by the labor market analytics firm, Economic Modeling Specialists International (EMSI).

Keeping educated people working in Southwest Washington and the Portland Metro area has distinct advantages for regional economies. Oregon is one of the top four states in the nation that benefits from durable goods manufacturing. This is reflected in its state Gross Domestic Product (GDP) and the number of greater Portland residents employed in manufacturing—177,000, according to a 2015 report by Beth Fitz Gibbon, "Creating a Sound Economy through Advanced Manufacturing with Advanced Materials, Robust Supply Chains."



The industrial machinery and equipment industry leads the way in Washington in terms of the number of employees. In Oregon, electronics and electric equipment tops the list. Leading regional manufacturing companies include WaferTech in Camas, Wash., SEH America in Vancouver, Wash., Intel Corporation in Hillsboro, Ore., and Daimler Trucks North America LLC in Portland, Ore., according to Fitz Gibbon.

Forty-nine percent of Clark County residents work in Clark County, leaving more than half working elsewhere. Nearly a quarter commute to jobs in Multnomah County in Oregon, followed by smaller numbers driving to King or Cowlitz counties in Washington or into Oregon's Washington or Clackamas counties, according to the EMSI report.

Advanced manufacturing industries in Southwest Washington and the Portland Metro area hire mechatronics technicians. The jobs require trouble-shooting and problem-solving skills, the ability to operate complex precision equipment and soft skills such as how to communicate with supervisors and co-workers on the job, the ability to work in teams, and how to write reports and communicate the results.

Clark has been training future workers in the mechatronics field for entry-level jobs with these skills for the past five years and now is in a position to expand the training in order to bring the classroom to residents living in rural areas.

One way to enter the mechatronics field is through Clark's new 21-hour certificate program. Students who complete the certificate in Mechatronics Fundamentals are prepared for entry-level technician jobs such as operator, technical helper or technical apprentice. Once they complete the work, they have the option of working toward other certificates, an associate degree and a bachelor's.

Students enrolled in Clark's current Mechatronics program learn about automation, conveyors and robotics in traditional classroom settings with face-to-face lectures and hands-on laboratory work. In

hybrid form, what is the practicality of troubleshooting a mechanical problem online? That is precisely the challenge that faculty members are preparing to solve.





## First hybrid

This will be the first hybrid Mechatronics course since Lewis created the program in 2011. Online course development is not simple. There are a series of preparation classes instructors can take from mastering Clark's electronic learning management system—called Canvas—to choosing the videos that fulfill learning objectives. The process can take 80 to 100 hours per course to build before the class even starts.

Clark also has a peer-review process in place to ensure that online and hybrid courses—also known as blended courses—meet high standards.

“These are not a work-at-your-own-pace on your-own-time courses,” said Kathy Chatfield, senior eLearning instructional designer. The courses have a specific progression that students must follow throughout the quarter.

The same is true for faculty and instructor eLearning training.

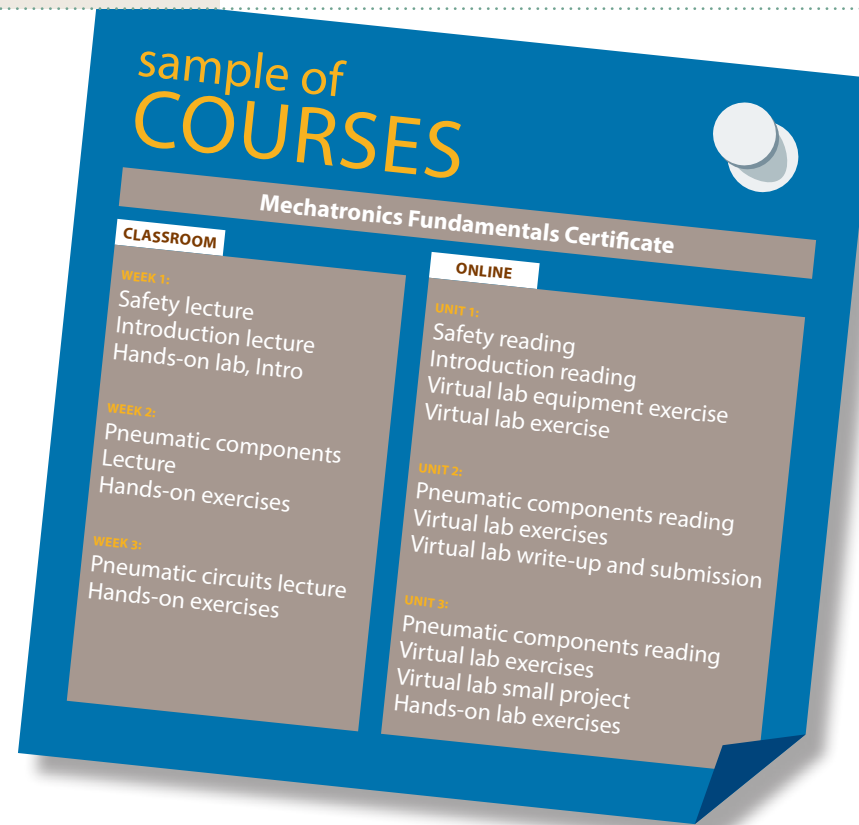
“In those courses, we teach faculty how to engage their students, encourage demonstrating how students can work in teams, and we offer skills for clear and consistent communication between instructors and students,” said Chatfield.

Though preparing for hybrid courses is a lot of up-front work, Clark has the staff support to assist faculty and instructors, said Chatfield. Through the eLearning department, there are workshops in which a course can be designed from start to finish. Resources range from getting familiar with Clark's multimedia production studio, to how to use instructional videos, audio files and streaming services, to setting up grading for courses using Canvas.

“Many faculty members return later to report on the ways that learning about online and

hybrid course development has positively influenced their web-enhanced or face-to-face courses,” said Chatfield.

There will be eight courses, consisting of 21 credits, required to complete the new certificate in



Mechatronics Fundamentals. Several of the courses will be online, such as safety and direct current (DC) and alternating current (AC) fundamentals. But a portion must be completed in a laboratory, either at the Columbia Tech Center or another venue that has yet to be established.

“The movement to online learning hasn't been as attractive to us in the past because of the hands-on nature of mechatronics,” said Genevieve Howard, dean of Clark's Workforce, Career and Technical Education unit.

The NSF funding, coupled with the willingness of faculty members to build a new curriculum, inspired a flurry of new ideas. The details must be ironed out over the next year, such as how many face-to-face laboratory hours students will need. However, Howard expects those hours to be far fewer per quarter than traditional laboratory courses.

Community partners—businesses, community centers, other schools—could house temporary classes in Skamania and Klickitat counties. Down the road, Lewis envisions a self-contained mobile unit filled with instruments and mechanical devices that can be delivered to the students, offering even greater access to higher education.

## The preparation

The NSF grant gives Clark three years to prepare, recruit 16 rural students, start the classes and reflect on the process. Lewis expects to have the first course open by September 2017. By the third year, he's committed to seeing more than 16 individuals complete the certificate and having six

faculty members proficient in eLearning. The effect on the rural areas of the state will be positive, according to Lewis.

“We are preparing people in our rural communities for entry-level technical jobs—something industry in our state is insisting we do,” said Lewis.

Preparing entry-level employees is one pathway for a better job, but Clark continues to focus on beefing up the number of highly skilled mechatronics technicians. Once students complete the new certificate, they will be on track to begin an associate in Applied Technology (AAT) degree, and could take it one step further with a bachelor's in Applied Science in Applied Management (ASAM). The bachelor's degree is also new—it will launch in January 2017—and is directed at individuals looking to pursue management jobs or operate their own business.

“The new hybrid certificate strengthens our program, because it gives students another entry point into mechatronics,” said Lewis, adding “it also offers them a stepping stone to a degree and a better job at a higher wage and offers advancement within a company. It's tapping into a pipeline of potential employees—it's expanding the net of potential employees.”

We are giving more people an opportunity for education and better paying jobs. These folks don't want to leave their homes, they want to live and work in the communities they love. This hybrid program addresses that need.

As students go through the program, they advance through a variety of levels of proficiency, accumulating skills that prepare them for jobs such as assistant control systems technician, electronics repair technician, automation technical helper, wind-energy engineer or robotics technician.

## Tech's future

This is a test for Clark's Workforce, Career and Technical Education unit. Should the switch to a blend of online and hands-on laboratory coursework go well, then opportunities may open to augment other curricula within the Workforce, Career and Technical Education unit.

“Our hope is that we can replicate this hybrid model in other areas of career and technical education, potentially with further NSF assistance,” said Howard.

There's a budding future for hybrid courses across all of Clark's professional and technical stratosphere. “We want to be able to do this with Automotive, Machining and Welding Technology programs,” said Lewis. 🤖

### SOLUTION TO THE PROBLEM

Hint:  $I = P/V$ . Therefore  $I = 360 \text{ watts}/12 \text{ volts}$  is 30 amps. The car battery would need to supply 30 amps of current to this amplifier for it to work correctly.

## SOLVE IT!

Before students step into a lab, there are hours of preparation work, such as understanding basic math and knowing electrical formulas. Test your skills with this problem. The answer is at the end of the story.

**QUESTION** Large car stereo amplifiers can require a lot of current from the car battery. If the battery voltage is 12 volts and the amplifier requires 360 watts of power, how many amps must the battery supply?

## Columbia Machine Scholarship

Columbia Machine Inc. has established a scholarship in support of Clark's Mechatronics, Machining and Welding students. The Vancouver-based industrial equipment manufacturer is excited to offer opportunities for students to enter the global equipment manufacturing business.

Rick Goode, Columbia CEO, said, “Clark has worked closely with Columbia for many years to educate the technical talent we need in order to grow our business and compete globally. The scholarship supports the programs that are important to our success.”

Columbia Machine does business in over 100 countries.

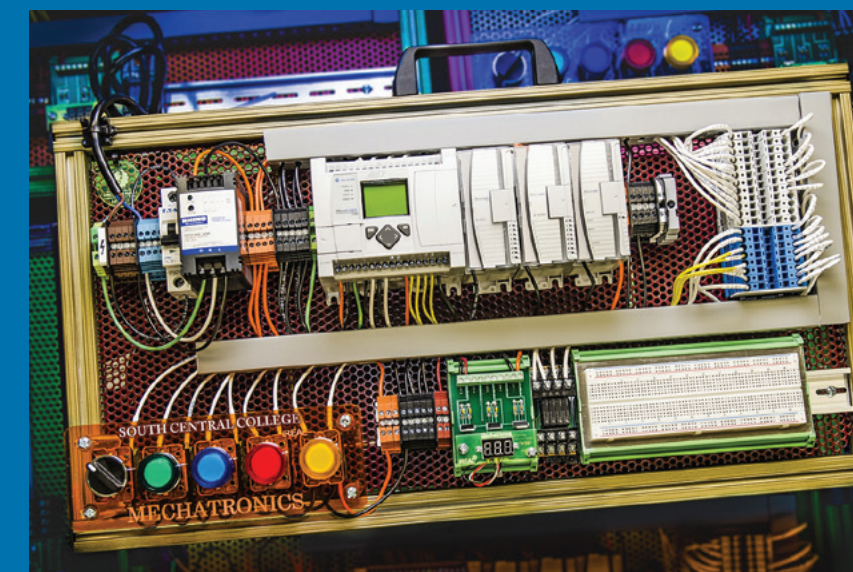


Photo by Doug Laven, South Central College



# Out of the cold and into optimism

By Hannah Erickson



Daniel Howard, who was homeless, first came to Clark to get warm.

When Daniel Howard first came to Clark College, his motivation was simple: he needed to get out of the cold.

It was winter, and Howard, then aged 39, was living on the streets. He'd made his way to Clark College's Pathways Center. Located within the college's Transitional Studies department that helps students prepare to take college-level classes, the Pathways Center is open to any member of the community—student or not—who needs help with basic computer skills and job readiness.

Howard's reasoning ran along these lines: best case scenario, he'd get some help with his résumé that

would land him a job so he could pay rent; worst case, well—at least he'd be warm for a little while.

What Howard found when he walked into the college's "T Building" (the building is shaped like a T) was much more than some temporary shelter.

"The Pathways Center basically saved my life," Howard said. "Staying here during the wintertime ... there were a lot of good programs here that were on the computers that they shared with me. I started being there every day, open to close, studying, and the dean got involved and they put me in a GED class."

Despite joining the class late, Howard passed his General Educational Development test (GED), allowing him to move forward to take college-level classes. Thanks to the encouragement he received from Transitional Studies faculty and staff, Howard—a quiet man who had trouble making eye contact with others when he first came to the Pathways Center—felt confident enough to take on college coursework.

But soon a new challenge emerged, one that many Clark students face: college was expensive. And since Howard constantly lived under the threat of being homeless, his anxiety was heightened.

## Half are low-income

It's hard to say how many Clark students experience homelessness during their time on campus. The college's numbers are based on self-reporting, and many students don't disclose their status.

"We know they're out there, though I think people have misconceptions about what a 'homeless person' looks like," said Armetta Burney, director of Workforce Education Services. Her department serves many students receiving public benefits and experiencing financial hardship.

"It spans genders, ethnicities, all different backgrounds. Situations happen in life that you don't expect. Many are employed. Many are parents. Families are couch-surfing, sleeping in their cars, coming to campus to shower—all kinds of things are happening here that you might not see," she said.

Since the beginning of the summer quarter, Workforce Education referred 34 students to homeless shelters or services. According to the college's best available data, more than half the student body is low-income, and staff say that many students are food-insecure as well.

"It's a real problem on campus," says Burney. "It is very difficult to focus in class when you're concerned about where you are going to sleep and what you are going to eat. I wish there were more public services available to support them, but there aren't."

Clark is currently initiating a few different efforts to help support students in need. Workforce Education is spearheading a new outreach plan to help destigmatize poverty and the use of public assistance at the college. Additionally, the college hired four resource coaches to help students with needs ranging from public assistance to financial planning to everything in between. And a cross-departmental team is working to establish a food bank on the college's main campus at Fort Vancouver Way that would provide clothing, hygiene supplies and assistance with applying for public benefits.

The housing struggle is not limited to Clark students—earlier this year, the Vancouver City Council officially declared a housing emergency—but the financial pressures affect them differently because it puts their investment in their education at risk. One setback can derail their entire educational plan, and the constant worry about getting their basic needs met makes it difficult for them to concentrate on their studies.

## Every penny used

Daniel Howard learned all about these challenges as he began attending Clark full time.

"I had food stamps, and that helped get me into the next program, which was BFET," Howard recalled. Basic Food, Employment and Training (BFET) is a Washington State program that provides funding assistance with education, work training and related support services to eligible individuals. BFET helped

pay for Howard's classes while his financial aid was being processed; it also helped him with other unexpected costs.

"BFET's helped me out with bus tickets," Howard said. "When I got my financial aid, I got an apartment with another student I met at the Pathways Center. ... You know, rent's expensive. Books are pretty high-priced. I thought it was expensive when books were \$350 for the first quarter, but then I got the next three quarters and it was almost \$500. I always seemed to be strapped for cash. I have food stamps, and that helps me eat. Financial aid helps me with books. That's about all I have—I can barely afford rent."

*"The Pathways Center basically saved my life."*

—Daniel Howard

Despite the challenges, Howard has proven to be an exemplary student. He earned his GED and then moved on to college-level courses. He's achieved good grades and is now close to finishing his Associate of Applied Science in Paralegal, as well as looking at options to continue toward a bachelor's degree. During his journey, he's helped other students while working in the Office of Financial Aid and as a volunteer at the Pathways Center, where he helps visitors use the computers.

Howard's housing situation remains tentative—one bad housemate or a rent hike, and he knows he could be back on the streets. But he remains optimistic.

"When I first walked into the Pathways Center, my intention was just to find a job, and then it was maybe a better job, and then it was I could really do something with my life," he said. "And now it has turned into, 'I can do something with my life that helps others,' which is why I'm still here." 🙏

Read more student stories at [www.clarkcollegefoundation/partners-winter-2016](http://www.clarkcollegefoundation/partners-winter-2016)

Hannah Erickson is Clark College's communications specialist.



## CLARK COLLEGE'S *Outstanding Alumni Award* nominations ARE OPEN

Winners of the 2015 Outstanding Alumni Award.

Submit your nomination today at

➤ <http://bit.ly/2fBLGtL>

**Questions?** Contact Kelsey Hukill at [khukill@clark.edu](mailto:khukill@clark.edu) or 360.992.2767

# Clark College at Boschma Farms planning underway

*Master plan to be finalized this month*

By Rhonda Morin

Clark College and Clark College Foundation are working in concert with regional businesses, political leaders and the public to develop a plan for a new campus on the nearly 70 acres the foundation owns in Ridgefield, Wash.

The work for Clark College at Boschma Farms consists of drawing up a long-range master plan for pre-design and design phases, which are estimated to cost more than \$5 million. Community forums held in October provided area residents and businesses with a draft of the master plan and an opportunity to comment. The college finalizes the master plan in December 2016.

Clark College at Boschma Farms represents a long-term visionary chapter for the future of the community college, made possible by land gifts from the Boschma family and Ridgefield East 1 Associates LLC.

The communities in and surrounding Ridgefield, Battle Ground, Woodland and Kalama are identified by regional economists as a strong growth region. The college's 2007 Facilities Master Plan identified north Clark County—known to residents as “North County”—as an area where the college could fulfill its mission of providing access to an underserved population. The Washington Legislature approved the project concept in 2009.

Initially, one 70,000-square-foot, state-funded building will be built, with up to five more constructed over the next three or more decades, allowing the college to accommodate the region's educational and job training needs. College officials are still discussing the types of programs that will be housed at the campus, but have indicated that there is community interest to have manufacturing and technical courses offered.

## Land gift

The newest satellite campus came to fruition as a result of philanthropic gifts. In 2014, as Clark College Foundation was negotiating a land transaction, the Boschma family and Ridgefield East 1 Associates LLC offered a discount on two separate tracts of land. The two land gifts—totaling \$3.85 million—became part of the foundation's fundraising



The penguins are coming to Ridgefield. Pending state funding, construction could begin in 2019 on the first of six buildings for the new campus, Clark College at Boschma Farms.

campaign. Subsequently, nearly 70 acres of land at a value of \$11.6 million was purchased for \$7.7 million.

The design and construction of facilities will come from the state of Washington. The college requested \$5 million in state funding for the pre-design and design work. Officials anticipate state approval during the 2017-2019 legislative biennium period. Clark also requested funding to build the first 70,000-square-foot building. If the project is approved, construction will begin in 2019. Over the next 30 years, Clark expects to add more buildings for a total of six structures, plus commercial retail buildings.

Once facilities and programs are available, students from Woodland, Kalama, Battle Ground and Ridgefield will choose Clark College Boschma Farms to attain their educational goals, officials at Clark College predict. The next closest community college to the north is Lower Community College in Longview, 30 miles from Ridgefield. A campus in Ridgefield—part of Clark's service district—will provide access to an underserved area.

The site is located at Exit 14 east of Interstate 5 in Ridgefield, Wash. 🐧

(Continued from page 10)

## From baker to owner

Clark's Culinary program first opened its doors in 1958. Two years ago, the college stopped accepting students to prepare for the new construction. When the program reopens in 2017, Cuisine and Professional Baking and Pastry Arts will offer a one-year certificate and a two-year associate degree. The combined programs will eventually enroll 70 first-year students and 50 second-year students. Once students complete their associate coursework, they will have the option of enrolling in the new bachelor's program.

“People are thinking ... ‘maybe I’ll be a baker or pastry chef for 15 years and then I’d like to go into something else,’” Dolder said. That something else could be an aspiration to be a manager or to open a retail store.

To Dolder, moving from a frontline, entry-level position into management is a realistic way of looking at a career in baking, which is, she said, “an incredibly physically demanding job.” It requires getting to work well before dawn and maneuvering heavy bowls and baking sheets in front of a hot oven all day.

Clark's programs are designed to evolve over time. Guerra is spearheading an agronomy effort to involve Cuisine students in the progress of their food before

and after it reaches the kitchen. Guerra said he envisions something even more intricate than a farm-to-table concept; instead, there could be campus gardens that serve as the classroom for lessons in soil science, composting and agricultural systems. Dolder is looking to partner with local farms to source eggs and butter.

Dolder said people on campus tell her frequently how anxious they are for the bakery to reopen. She conveys to them that in about a year, patrons will experience a whole new presentation of the delicious treats, from windows that will reveal the bustling kitchen to a delightful chocolate lab. They’ll also be able to buy wheat-free offerings as students learn about how to prepare a larger variety of popular gluten-free products. The people who stop Dolder on campus say they simply miss the crisp and chewy macaroons. She tells them that the wait isn’t long now.

“People love this program, we know they do, and we take a lot of satisfaction in hearing that,” Dolder said. “Bakers like to make people happy.” 🍪

Lily Raff McCaulou is a journalist living in Portland, Ore. She is the author of *Call of the Mild: Learning to Hunt My Own Dinner*, which the *San Francisco Chronicle* named one of the best books of 2012. She has written for *The New York Times* and *The Atlantic*.



# There she is

Alicia Cooper '15 makes Top 5 at Miss America competition



Photo provided by Alicia Cooper

Current Miss Washington and two-time Miss Clark County winner Alicia Cooper '15 took to the national stage in September at the Miss America competition and placed third runner-up. She is the seventh contestant from the state of Washington to reach the Top-5 podium since 1939, according to Peggy Miller, executive director of the Miss Washington Scholarship Organization.

Cooper received the award during the final competition in Atlantic City, N.J., on September 11, 2016. She performed a tap dance and her community service platform was titled "Live on Purpose: Defining Your Legacy." Her grandmother Rosemary is the influence for her platform. Her participation in the Miss America Organization over the years has been fruitful: she received a \$17,000 college scholarship for her Miss America accolade that will enable her to graduate from Washington State University Vancouver (WSU Vancouver) in 2018 debt-free, and she also graduated from Clark College without accruing debt.

We had a conversation with Cooper in September about her experiences and what the year ahead holds for her as the reigning Miss Washington. Her answers have been edited for brevity.

*Clark College Foundation (CCF): You are 22 years old now, but you've been competing in pageants for some time. What got you started and what keeps you motivated to continue?*

Alicia Cooper (AC): I started competing in the Miss America's Outstanding Teen program at the age of 16. I was crowned Miss Clark County's Outstanding Teen in 2011 and went on to compete for the title of Miss Washington's Outstanding Teen in which I placed first runner-up. Because of this program I was able to receive scholarships for college and many valuable life skills. Not only was I able to start working on my public speaking and interviewing skills, but I was able to start immersing myself in our local community at the age of 16. The average teenager doesn't generally

get out into the community and feel the reward of giving back and helping others. Once I started to do that it was easy not to focus on myself, and instead focus on how I can positively impact others. The Miss America Organization helped me find my passion in giving back to my community.

In 2013, I won the title of Miss Clark County. I was 18 and had just graduated from high school. I was the recipient of a Clark College Foundation scholarship, as well as an additional scholarship for winning the title of Miss Clark County. I was able to start my Clark College career debt-free. I went on to compete for Miss Washington later in July 2013 and placed in the top 10 and again in 2014

placing in the top five. After two years of competing at the state level, I was awarded enough scholarship dollars to be debt-free through my first two years of college. Seeing the financial benefits of competing in the Miss America Organization made me excited to continue my journey with the program.

*(CCF): When will you finish your college degree?*

(AC): I will graduate from WSU Vancouver in the spring of 2018 with a bachelor's degree in social science, specializing in personnel psychology and human resources, with a professional sales certificate. I earned my associate of arts degree from Clark College in 2015 and transferred to WSU Vancouver.

In 2014, I became a licensed real estate broker in Washington. I work for Real Living Real Estate Group in Clark County and I specialize in luxury homes, first-time homebuyers and land transactions. I plan to resume my full-time real estate career and my final year of college next fall.

*(CCF): How did you prepare for the national spotlight? Is it different than what you do for the local and state contests?*

(AC): It is actually very similar to the county or state level. There are five stages of scored competition to determine the final results. To prepare, I did a lot of mock interviews and I kept up with national and worldwide current events. At Miss America I had a private interview with seven judges. They asked everything, from current events to my personal life goals, but they also focused on my personal platform. My platform is about the younger generations: helping them learn to live life to the fullest and how they can leave an impactful legacy on the world throughout their lives.

During my Miss America interview, I was asked about my opinion of the (then) presidential candidates, Hillary Clinton and Donald Trump. They asked if I would get homesick after winning the title of Miss America because I would have to travel 20,000 miles a month.

But the heart of the interview was about who I am as an individual. They wanted to know about my goals, family background and where I saw my future heading. I enjoyed every second of the interview. I'm confident with myself and I'm quick on my feet. They just really wanted to know how I would be a great Miss America.

*(CCF): Do you have a routine before you go onstage?*

(AC): I pray. I am very strong in my faith. I rely on God to guide my way. I didn't have a nervous, anxious feeling at all during the pageant. I was very comfortable in everything that happened. I know that as long as I'm true to myself then everything will go the way that it was meant to go. It's a good feeling to be calm and confident with yourself.

*(CCF): Did you have a team that prepared you for the national pageant or for your Miss Washington events?*

(AC): Actually, I do my own hair and makeup. The clothing comes from various sponsors who support the Miss Washington program. My entire wardrobe was sponsored at no cost to me. I am very fortunate to have the support that I do. My sponsors helped me feel ready for the job of Miss America.

*(CCF): Do you have to return the gowns?*

(AC): I get to keep all the clothing. I don't know where I'll wear that evening gown after my year as Miss Washington, but I'm bound and determined to find a place.

*(CCF): Are there rivalries at the national competition?*

(AC): Definitely not. In all reality the competition is subjective. It comes down to the opinion of a panel of judges. All we can do is do the best job that we can and in a sense compete against ourselves. It's not like a basketball game where you're scoring points. There is a saying, "Different judges; different outcome." All of the contestants at Miss America are the cream of the crop. At first you might get intimidated, but everyone was there to create long-lasting friendships. I walked away with more than 20 really, really close friends. But I also do things to relax and keep my head in the game: I put my headphones on and zoned out before the pageant started. At the end of the day we were all there to support each other and there is no greater feeling than having all of the girls who didn't make it as finalists cheering us on during the final night of competition.

*(CCF): You appeared calm, collected and not disappointed on television when you didn't win. What were the final seconds like?*

(AC): It was kind of bittersweet. I was ready and wanted the job of Miss America. It was a little bit of letdown, because you do work so hard. When you're in the final seven, you don't necessarily want your name to be called, because you want to be Miss America. I



bowed my head a little. But it was incredible to place in the top five. I love the newest Miss America (Savvy Shields from Arkansas). She will do an incredible job as Miss America.

*Alicia Cooper has no college debt. Scholarships from participation in the Miss America Organization have paid for her college tuition and expenses.*

*(CCF): You'll be serving full time in the role of Miss Washington until July of next year when the next woman is crowned. What are you focusing on?*

(AC): My main goal is to have a voice in our state. I want to build relationships so that after I'm done as Miss Washington, I can still speak about my platform. I always want to have an active part in our community. My main goal is to continue to work with children and young adults, helping them find their purpose and stay on the path to a successful future. I want to help them remain focused on their goals and give them that extra push when they need it.

I'm not afraid to get on my hands and knees and do what I can to help others. For a lot of kids, you have to show them why you're there to support them. Not just Miss Washington standing in front of them; rather, I'm Alicia Cooper trying to help them find their way.

*(CCF): Opponents to these pageants say the contests showcase women in an offensive way by focusing on their bodies. What is your opinion?*

(AC): The swimsuit competition is one of my favorite parts of competition. It's about being confident in your own skin and I think it helps girls break through insecurities. If you're going to be on stage in a bikini, you have to have a healthy lifestyle. The girls like showing off all their hard work, myself included.

I am the first to admit that I have gone through times when I wasn't happy with how I looked, but at the end of day I learned to love me for me and I am confident in my own skin. My goal when I compete in a swimsuit is to help encourage other young girls to find their inner confidence.

*(CCF): What is your favorite junk food?*

(AC): Brownies with peanut butter on top. I've had my fair share of pizza too since Miss America. I believe in moderation. If you want a brownie, eat a brownie. Life is too short! 🍪

From the president



Clark College campuses teem with thousands of students each year pursuing their higher education goals. Our donors are central to their success by providing scholarships and program support so that students get an opportunity to enhance their quality of life and enrich the community.

As 2016 draws to a close and I pause to reflect, I'm very proud to share a momentous accomplishment made possible by our generous donors.

For the first time in its 43-year history, Clark College Foundation will distribute more than \$1 million dollars in scholarship awards during this academic year.

It has taken a great effort to get to this monumental achievement. For 83 years, the college has attracted students with rich and diverse interests and backgrounds, while hundreds of volunteers and concerned citizens have assisted in expanding the role of education as a fundamental solution to some of society's ailments. Meanwhile, thousands of donors have stepped up and boldly said, "Yes, I want to invest in Clark College to make a difference."

For me, Clark College has transformed my life by making me a more caring and compassionate leader and woman. For that reason, I pay it forward in support of others as so many have supported me.

Thank you for helping us reach this milestone. We are recognizing this feat by calling it our \$1 million scholarship movement—something you will hear and see more about through next year. Now, I ask you to join me in keeping the momentum going by making a contribution in support of Clark students before the year comes to a close.

Join the \$1 million scholarship movement today. Become a donor and make your mark on a brighter future.

Lisa Gibert  
President/CEO, Clark College Foundation

ClassNotes

■ 1950-1960

**Paul Christensen** '53 received the Vancouver Business Journal's Kyle Corwin Legacy Builder Award in October 2016. Christensen, president of Realvest Corporation, a real estate firm, received the award for a lifetime of community service. Through the Hough Foundation, which Realvest established in 1992, Christensen and the foundation have supported elementary school children through specialty programs and social services. Christensen is also a 1998 Clark County First Citizen.

■ 2001-2010

**Chad Doing** '02 joined Rip City Radio 620 as the pre- and post-game host for the Portland Trail Blazers games. Rip City Radio 620 is the flagship station for the Trail Blazers basketball team.

**Daniel Rogers** '01, **Chandra Chase** '02 and **Melanie Green** '06 were among the Vancouver Business Journal's Accomplished and Under 40 recipients in October. Chase is a programs and communications director at the Greater Vancouver Chamber of Commerce. She has served on Clark's Alumni Association Board of Directors since 2013. Rogers is the chief financial officer at Clark College Foundation. He earned his CPA credential in 2004. He's also the board chair of Partners in Careers.

■ 2011-2016

**Jessica Lively** '15 joined the product design and engineering firm Sigma Design as an administrative assistant.

**Ashlyn Salzman** '13 joined the Greater Vancouver Chamber of Commerce as an events manager. She also participates in a variety of volunteer capacities including currently serving as a Clark College Alumni Association Board member.

■ Class dates unknown

**LeAnne Bremer** was elected to serve on the WSBA Environmental and Land Use Executive Committee at Miller Nash Graham & Dunn.

**Rhett Hendrickson** was promoted to manager and vice president of Cascade Title Company. He has been employed with the business since 2008 and has 25 years of experience in title insurance.

**Kristine Syverson** (alumna) and Darin Kyle, announce the birth of their son, Kody E.M. Kyle, born on November 17. He was eight pounds, 13 ounces.

Years are based on when alumni either graduated or last took a course at Clark College. Corrections can be sent to [foundation@clark.edu](mailto:foundation@clark.edu). Please write **Class Notes** in the subject line of the email.

Runyan's Jewelers, of Camas, celebrated their 70th anniversary during a November open house. **Paul Runyan**, a Clark alumnus, and his wife Barbara are the former owners. Their daughter Debbie Runyan-Parker is the current proprietor.

The Southwest Washington Contractors Association named **Andrea Smith** as its marketing and communications manager.

Ridgefield City Council member **Darren Wertz** recently received an Advanced Certificate of Municipal Leadership from the Association of Washington Cities.

■ 1950-1959

Clarence Harris '50

■ 1960-1970

Deloris Cothren '63  
Douglas Gilson '60  
Gloria Scott '67  
David Shattuck '65

**Patricia Wirth** '68 was a Clark College Outstanding Alumni in 1991 and a former board member for Clark College Foundation. She also worked for Clark College in several capacities, including as a vice president.

■ 1971-1980

Oliver Kessinger '74  
Melody Owens '77  
Elizabeth "Liz" Paul '71  
Lonnie Unterwegner '75

■ 1981-1990

Arthur Baxter '89  
David Huffman '84  
Jerry Hubbell '88  
Thomas Potter '87  
John Ritter '89

■ 1991-2000

William DeLong '98  
Alisa Vail '95

■ 2001-2010

Donald MacArthur '05  
William Miller '07

■ 2011-2016

Jon Stephens '12

■ Class dates unknown

Annabelle "Ann" Alexander  
Kit Cargile  
Elonne Deckert  
Barry Farrell  
Velma Gunn  
John Kinnunen  
Ron McDonald

Years are based on when alumni either graduated or last took at course at Clark College. Corrections can be sent to [foundation@clark.edu](mailto:foundation@clark.edu). Please write **In memoriam** in the subject line of the email.





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# LAST GLANCE

Clark College's Robert K. Knight (left center), U.S. Rep. Jaime Herrera Beutler, Gov. Jay Inslee, and Clark student Megan Philips cut the ribbon as they are surrounded by (left to right) Casey Wyckoff, LSW Architects, Kelly Roth, Skanska, Joel B. Munson, Clark College Foundation, Jack Burkman, Clark trustee and Tina Barsotti, STEM professor, at the official opening of the new STEM Building on October 3, 2016.

