

**AAMC EVENT EVALUATION**

date of evaluation: May 29, 2023

Name & Description of the Event	<p>Life Long Learning Committee Cooking Class: France Cooking Class for Alumni and Friends of Mills College. Ten women participated in the event. We learned how to make quiche, crust, and Madeleines. Everyone was enthusiastic and enjoyed the process and the results. Everyone left with either a quiche or the crust and fillings for their individual quiches.</p> <p>After the demonstrations, the bakers all jumped in to make their crusts and prepare their fillings. Because we were not able to make a complete quiche for everyone, the bake took their fillings home so it could be completed there.</p> <p>This event was more successful than I imagined and many are eager to participate in the Italian cooking class July. One of our bakers spent 4-years in Italy and has volunteered to lead the pasta making portion of the next class. This is great because this takes a lot of work and preparation.</p>
Day, date and time (s)	May 27, 2023 12-4pm We ran over about an hour because the stove was unfamiliar to us and it kept turning itself off.
Name of Committee	Life Lone Learning Committee
Committee Chair(s)	Connie Davidson and Myila Granberry
Committee Members	<p>Bakers:</p> <p>Sheryl Wooldridge          Connie Davidson          Myila Granberry          Veronica Y. Allen          Viji Cammauf          Marisa Smith          Linda Kay          Deborah Kimbrell          Micheline Beam          Camellia Franklin          Susan Broadnax (Friend of Mills)</p>
Alumnae Relations staff	Lila Goehring
Other volunteers	
What Mills department/organization collaborated with you?	NA

How were the duties divided & how could it they have been better handled?	I coordinate and implemented the event. Myila helped set up the site, donated snacks, and assisted me while working with the bakers.
What was the goal of this event as it pertains to the AAMC Mission?	It exceeded expectations. Everyone talked about how much they enjoyed learning to make these dishes, but also the joyful socialization around an Mills event.
How was event/program received by targeted attendees (site specific comments)?	Excellent. This event is more popular than then book club and has the potential to become very popular.
Targeted attendees? Circle one:	undergrads   grads <b>alumnae</b> other: <u>10</u>
How many undergrads attended?	na
How many grads attended?	na
How many guests attended?	1
How may BOG attended?	na
How many faculty & staff attended?	na
How many others attended?	
Total attendees	
Method of invitation – circle all that apply	<b>Email</b> Eucalyptus   Quarterly   Invitations   Other? _____
How far in advance were invitations sent?	It is on the event calendar, but the first doc went out 5-weeks in advance then reminders 3-weeks and 1-week prior to the event.
How many RSVPs were received?	Collected through google forms
What food, if any, was served?	Bakers munches on fruit and vegetable platters and lots of cheese. Water was provided.
Quantity of food served	They liked it.
Source of food	The snacks were primarily donated by Myila. I donated fruit. I did all the shopping for the quiches. The list of food is on the receipts. One receipt has bottles of wine that are mine and were not part of this event. That cost has been removed. There was lots of cheese, cream, butter, eggs, half and half as milk. Flour for crusts and cookies. Vegetables like onions, carrots, bellpeppers. Meats like ham, bacon, sausage,
What drinks were served?	water
Quantity of drinks served	na
Source of drinks	na

Cost of food	na
Cost of drinks	na
Other costs (decorations, gifts, honorarium, door prizes, food & other items for care package, etc.)	As this was the first event, I took this opportunity to begin to build the cooking kit that will be used in all subsequent Cooking Club meetings. This included, graters, dish clothes and towels, soap, whisks, aluminum foil, parchment paper, plastic wrap, plastic containers with lids. Table clothes. Napkins, cups, and plates were used from the Book club cache, and will need to be replenished.
Total event cost	\$476.57
Cost per targeted attendee	\$20 per person x11=\$220.00
AAMC portion of cost	\$256.57
AAMC budget for event	\$256.57
Who paid for remainder of the cost?	
What were the best things about the event? Did you achieve the expectations/goals?	Being together doing something that we love and remembering that we are Mills Sisters. It was a welcomed change from the chaos of the acquisition we all suffered through. I personally met women I had not known and began to forge relationships. We shared information about careers, family, children and grandchildren, and about cooking. I am looking forward to our next time together. Perhaps a cookbook might come from this.
How did you recognize that this event was successful (what were the expectations/goals)?	Everyone said so. It exceeded expectations. We were all helping one another. I invite members of the governing board to participate in order to see for yourselves.
Should the event be repeated as is?	<b>Y</b> N
Suggested changes for next time	<p>Having an additional instructor will be most useful. I am grateful that Linda Kay volunteered to make the pasta.</p> <p>Chairs—me—should purchase the cooking materials and bring the general cooking utensils. Because I had to raid my kitchen this time around, I think purchasing the basic cooking things like pots, pans, whisks, knives, wooden spoons, spatulas, and a few cutting boards would be useful. The bakers were instructed on the form what to bring, and they did bring cutting knives and boards, and extra towels.</p> <p>Unique utensils like pasta presses are not included and will come from the instructor(s). I do see that there needs to be at least 4 or 5 of these unique items to allow everyone to participate at one time. This would allow us to have stations and the instructors can move from station to station as providing support.</p> <p>I brought my food processor and that was a great help. If the cooking club should become larger—up to 20 participants—then AAMC might</p>

	<p>consider purchasing a food processor and stand-alone mixer like kitchen aide.</p> <p>To prepare for the event, it is necessary for the instructor to be on site form 9-4. I needed to prepare some crusts and a batch of cookie mixture prior to the start of the event. Bakers need to see finished products. Also both of these products required refrigeration as part of the preparation process. With this said, even starting on time, we were unable to sit down and eat our quiche and salad because we didn't have enough food processor for more that one dough at a time. I was disappointed, because this is part of the joy of cooking, sharing our bakes. 4-hours in not a long time, but extending the time is a possibility. I will see about sending out an evaluation with that question on it.</p> <p>We need a person to be the photographer because the instructors will not have time to capture the event. A special thanks to Veronica Yazmin so taking these images</p>
<p>Who participated in this review?</p>	<p>Myila and I talked and I prepared the review.</p>
<p>More comments?</p>	<p>Bon Appetite!</p> <p>I have pictures that can be found at this link. Perhaps the quarterly could write up something about these events.</p> <p>Quotes: Deborah A Kimbrell "72  "Connie, thank you for all that you did for the class! And everyone, thanks for an enjoyable time."</p> <p>Veronica Yazmin  "It was so wonderful to spend time with you today making delicious food."</p>