

Lane Community College
Unit Plan for Foodservices Department

Chapter 0: Alignment with College

“How is your unit aligned with the college’s goals?”

➤ College Vision “Transforming lives through learning.”

The Foodservice Department is centrally located on campus. Students, faculty and staff gather in the food service area to eat, socialize, and study. It’s a place for students to get away from their studies and relax, to meet with fellow students to study together, or to grab a bite to eat between classes.

➤ Core Values (6)

1. Learning

The Foodservice Department provides a hands-on learning environment for Culinary Arts students. As part of their learning experience, Culinary Arts students rotate through the Foodservice kitchen, working with kitchen staff to develop food production, short order, and other skills.

The Foodservice staff is able to further their skills through classes at Lane, outside seminars, and the local chapter (Willamette Valley) of the American Culinary Federation, which offers different levels of training and professional certifications.

2. Diversity

Through the various Foodservice venues, the diverse student, faculty, and staff population is served meals on a daily basis. It is important for staff to welcome, value and promote diversity in the workplace and to cultivate a respectful, inclusive and accessible working and learning environment. The Food Court menu changes regularly to incorporate dishes from different cultures, vegetarian/vegan options, and other choices that meet special dietary needs.

The Foodservice Department provides part-time employment to students as well as a training ground for students with special needs.

3. Collaboration and Partnership

The Foodservice Department collaborates and works in partnership with the Culinary Arts Program to provide students with hands-on experience in the kitchen.

Foodservice staff, faculty and students also join together to participate in college and community events that include the following:

- partnering with NASA to prepare a traditional salmon dinner as a fundraiser for the Long House project;
- assisting with the food preparations for the Whitaker Thanksgiving Dinner, which serves 2,000 homeless/hungry individuals on Thanksgiving Day;

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4. Innovation

The Foodservice Department looks for ways to be creative and innovative in the cafeteria. This is evident in the menu options available to students, faculty and staff, the use of technology (implementation of the point of sales or POS system), and the integration of culinary arts students in the kitchen and service area.

5. Integrity

The Foodservice Department fosters an environment of respect, fairness, honesty and openness. The department follows the guidelines of “Work, Roles, and Relationships” to shape the values and behaviors in the work place as well as the Foodservice Employees Manual for all classified, part-time/temporary and student staff.

The Foodservice Department generates revenue that supports its operation, maintains and replaces equipment, and contributes to the General Fund.

6. Accessibility

The cafeteria is the central location for students, faculty and staff to gather, eat and socialize. Its central location makes it easy to access the Bookstore, library, and other buildings on campus.

For the most part, the areas within the cafeteria and Foodcourt venues are physically accessible to individuals with disabilities.

The Foodservice Department seeks to achieve a financial balance that supports affordable, healthy food for the student while being financially responsible.

➤ Strategic Directions (4)

1. Achieve Financial Stability

The Foodservice Department is self-supporting and provides the college with a General Fund contribution. In 2002-03, the contribution to the General Fund exceeded \$100,000. This year's contribution will be 8% of the profits.

2. Enhance College Climate

The Foodservice staff uses “Work Roles and Relationships” and its employee manual to shape the values and behaviors expected in the work place.

3. Implement Business, Workforce Development and Extended Learning Reorganization

The restructuring of the Foodservice Department to become a part of BWEL has been completed, and the permanent director and executive chef have been hired to provide the division's leadership.