### Unit Planning Conference and Culinary Services For 2008-2009

#### **Section I: Data Elements**

The Conference and Culinary Services (CCS) Division Team serves the needs of the following programs and departments:

- Culinary Arts and Hospitality Management Program (CAHM),
- Center for Meeting and Learning (CML), and
- Campus Foodservices Department FS).

The division creates the conditions necessary for staff and faculty to do their best work, ensuring that department and program activities serve the college as a whole and effectively use shared resources.

Division staffing includes 140+ positions: 3 managers, 4 contracted faculty, 7+ part-time faculty, 26 classified staff and 100+ part-time and student workers.

## Unit Planning for Instruction Culinary Arts and Hospitality Management

#### **Section II: Accomplishments**

The Center for Meeting and Learning and Campus Foodservice Department, both self-funded departments within the Conference and Culinary Services Division, generated increased revenues in 2006-07. This secured its General Fund relief of \$94,000 to support the salary (1.0 FTE) of a culinary arts faculty in 2007-08.

A purchasing position in Campus Foodservices was filled in January, 2007. This position provides higher purchasing power for the entire division, establishes a more efficient purchasing process, frees up time for culinary arts instructors, and offers student experience and involvement with institutional purchasing through various student-run events (the classical cuisine dinners, peace dinner, homeless event, etc.).

A Welcome Luncheon was held in the beginning of fall term to introduce the Culinary Arts and Hospitality Management students to one another and to the staff of the entire division. Each staff member introduced him/herself and expressed full support for students' success.

The revised curriculum for both the Culinary Arts and Hospitality Management programs were implemented in September 2006.

Revised: June, 2006 2 of 3

# Unit Planning for Instruction Culinary Arts and Hospitality Management

## Section III: Planning for efficiencies, productivity and revenue enhancements:

2008-2009 (FY 09)

## 1. Efficiencies and Productivity: (Include impact, consequences, and comments)

See individual unit plans for Culinary Arts and Hospitality Management, Center for Meeting and Learning, and Campus Food Service.

## 2. Revenue Enhancements: (Include impact, consequences, and comments)

See individual unit plans for Culinary Arts and Hospitality Management, Center for Meeting and Learning, and Campus Food Service.

Revised: June, 2006 3 of 3