

## **Curriculum**

Three new Career Pathway Certificate Programs, Baking and Pastry; Food Prep and Production; and Restaurant Management were approved and implemented for the 2008-09 academic year. The Pathways Programs were developed in response to student, community, and industry interests and needs. The Baking and Pastry Certificate has attracted 18 students for the 22 credit track as well as Culinary Arts students already in the core curriculum who want to obtain the Certificate in addition to their AAS Degree. In addition, a record number of students have taken the Culinary Adventuring classes which are always full and have a waiting list every term.

Two Hospitality Management courses have been established for Distance Learning with Florence. An introductory course for Hospitality Management in Spanish has been created.

## **Strategic Direction**

- Build organizational capacity and systems to support student success and effective operations.
- Position Lane as a vital community partner by empowering a learning workforce in a changing economy.
- Commit to a culture of assessment of programs, services and learning.

## **Learning Plan Goals**

- Facilitate more integrated and connected educational opportunities.
- Curriculum enhancement.
- Increase support for innovation in instruction.

## **Student Affairs Plan Goals**

- Strengthen relationships with high schools, transfer institutions, community partners, and employers to enhance the student's preparation for and success in college, career, civic engagement, and community involvement.
- Enhance Recruitment Efforts.
- Develop a campus-wide, coordinated, and targeted marketing strategy to enhance enrollment and image in the community.

## **College Council Priorities**

- 1.e. Enrollment Management: Increase Credit Enrollment Level
- 1.c. Enrollment Management: Workforce Development