

Funding

Carl Perkins funding was approved for the installation and outfitting of a new walk-in cooler/refrigerator unit for the Wiper Demonstration Kitchen classroom. Carl Perkins funding was also approved for the 2008-98 Joint Accreditation process for ACF re-accreditation of the Culinary Arts program, and initial accreditation from the Commission of Accreditation for Hospitality Management for the Hospitality Management Program.

The Renaissance Room, the student-run restaurant, has a new and improved Omlet Bar with operations in the Food Court. Funded from previous Carl Perkins moneys, the Bar was profitable with averages of \$200 per day in operation.

Funding was approved to replace one full-time faculty position in the Hospitality Management program.

Strategic Direction

- Build organizational capacity and systems to support student success and effective operations.
- Create, enhance, and maintain inviting and welcoming facilities that are safe, accessible, functional, well-equipped, aesthetically appealing and environmentally sound.

Learning Plan Goals

- Commit additional resources to the creation, development, and implementation of distance learning courses and degree programs.
- Facilities enhancement.
- Increase support for innovation in instruction.

Student Affairs Plan Goals

- Provide assessment-based services and programs.
- Create a Welcoming, Inclusive, and Responsive Environment.

College Council Priorities

- 5.3 Instructional Redesign: External Revenue Generation
- 4.3 Responding to unit plans/council plans: Enhancing Classrooms