

Sustainability

A relationship with the LCC Learning Garden has been established with CAHM to provide fresh greens and vegetables for use in the culinary classroom as well as for student-run events. The spring 2008 Classical Cuisine Dinner showcased products and produce from local farmers and Oregon. The response has been positive in the promotion of Sustainability.

The Program curriculum is incorporating the instruction of Sustainability and the use of local foods within both studies of Culinary Arts and Hospitality Management.

Strategic Direction

- Achieve and sustain fiscal stability.
- Position Lane as a vital community partner by empowering a learning workforce in a changing economy.
- Foster the personal, professional, and intellectual growth of learners by providing exemplary and innovative teaching and learning experiences and student support services.

Learning Plan Goals

- Facilitate more integrated and connected educational opportunities.
- Support connected learning through inter-disciplinary and collaborative learning strategies.
- Curriculum enhancement.

Student Affairs Plan Goals

- Facilitate effective transitions through college policies, practices, and programs that are intentional and aligned with the college's vision mission, and values.
- 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.
- Ensure success-oriented systems and experiences.

College Council Priorities

- 4.1 Responding to unit plans/council plans: Innovation
- 3. Efficiencies