

Staffing and Student Integration

In an academic year of extreme turnover within the Conference and Culinary Division staff, other team members stepped in to fill the gaps, and the execution of successful events continued. A new team is intact with some new ideas and the outlook is positive.

Catering Lab and Hospitality Management Lab, two required courses of the Culinary Arts and Hospitality Management Program, continue to be taught by CML staff.

The Center for Meeting and Learning has hired an increasing number of student workers. Students from the Culinary Arts and Hospitality Management Program, International students, and students campus-wide have been hired to fill positions both in the front and in the back of the house. New Banquet Chef Tim Hill and banquet coordinators Brian Martsfield and Sofia Katherine have embraced the students since their arrival.

Strategic Direction

- Build organizational capacity and systems to support student success and effective operations.
- 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

- Enhance student transitions at all levels.
- Enhance student success and retention
- Increase support for innovation in instruction.

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.
- Ensure success-oriented systems and experiences.
- Create a Welcoming, Inclusive, and Responsive Environment.

College Council Priorities

- 1.c. Enrollment Management: Workforce Development