

CAHM

Accomplishment Description:

Accreditation

A Renewal Accreditation Self Study was submitted to the ACFEFAC (American Culinary Federation Education Foundation Accrediting Commission), and an Initial Accreditation Self Study was submitted to the CAHM (Commission on Accreditation for Hospitality Management). A highly successful On-Site Visit for both Accrediting Commissions was held in May. The ACF Evaluation Team awarded the Culinary Arts Program with a No Non-Compliance Status. The CAHM Evaluation Team awarded the Hospitality Management Program with initial high marks. Both Programs are expecting to receive 7-year Accreditation status awarded by the Commissions in July, 2009. LCC will be recognized as the only Joint Accredited Culinary Arts and Hospitality Management Program in Oregon as well as the Pacific Northwest.

Strategic Direction

- Build organizational capacity and systems to support student success and effective operations.
- Commit to a culture of assessment of programs, services and learning.
- 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

- Create innovative, flexible and collaborative programs that are responsive to current and emerging needs of students and employers.
- Facilitate more integrated and connected educational opportunities.
- Curriculum enhancement.

Student Affairs Plan Goals

- Ensure success-oriented systems and experiences.
- Provide assessment-based services and programs.
- Commit to a culture of routinely assessing programs, services, and learning to encourage continuous quality improvement.

College Council Priorities

- 4.2 Responding to unit plans/council plans: Curriculum Development