CAHM

Accomplishment Description:

Program, Curriculum, and Faculty/Student Success

A Sustainability Component was included in the Program Vision, Mission, and Goals to resonate the LCC Vision, Mission, and Core Values. The statement was created with the support of students, and unanimously approved by the Advisory Committee in February, 2009. The statement is as follows:

Mission Component # 5: Sustainability

Incorporate sustainable practices into our curriculum and operations.

Integrate practices that support and improve the health of systems that sustain life.

Emphasize and incorporate sustainable standard operating procedures in the Culinary Arts and Hospitality Management Program.

Equip and encourage all students and staff to participate actively in building a socially diverse, just, and sustainable society while cultivating connections to local and regional farmers and purveyors.

Outcomes, Mission Component #5:

Smaller carbon footprint, increased local purchasing and awareness, and increased connectivity to our region and to the planet.

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.
- Position Lane as a vital community partner by empowering a learning workforce in a changing economy.

Learning Plan Goals

- Support connected learning through inter-disciplinary and collaborative learning strategies.
- Curriculum enhancement.
- Increase support for innovation in instruction.

Student Affairs Plan Goals

- Create a Welcoming, Inclusive, and Responsive Environment.
- Develop a campus-wide, coordinated, and targeted marketing strategy to enhance enrollment and image in the community.
- Commit to a culture of routinely assessing programs, services, and learning to encourage continuous quality improvement.

College Council Priorities

• 3. Efficiencies