

CAHM:

Accomplishment Description:

Sustainability

This Accomplishment addresses our Sustainability Accomplishment previously mentioned. In recognition of the Culinary Arts and Hospitality Management Program inclusion of a Sustainability component in the Program Mission and Goals, the ACFF (American Culinary Federation Foundation) will honor the Program in a national article showcasing Culinary Arts programs with sustainability incorporated within the curriculum. During the re-accreditation on-site visit, the evaluators stressed that the Program at Lane is one of the top four in the country that they have seen with successful and innovative sustainable practices.

Strategic Direction

- 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.
- Curriculum enhancement.
- Increase support for innovation in instruction.

Student Affairs Plan Goals

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