

Food Services 2008-09

Accomplishment Description:

Structural Redesign of Current Facilities

The passing of the Lane County Bond Measure 20-142, which approved \$83 million to update the College aging infrastructure was greatly needed to support the upgrades needed for the continuing success of both the Culinary Arts and Hospitality Management programs and the increased demands on Campus Food Service. With increased enrollment and additional course offerings in the instructional programs, our classroom/lab availability is maximized. Bond Measure funds will be used to renovate The Center Building facilities of the student operated restaurant, the Renaissance Room, and Locker Rooms. Also in the Center Building, Bond Measure funds will be used to build a new state-of-the-art culinary classroom, additional part-time faculty office space, new equipment and storage areas, and a comfortably accommodating Student Lounge. The Bond Measure funds will also be used to improve and enhance the Food Court and Seating Areas.

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.

Learning Plan Goals

- Make all learning spaces safe for all students and staff.
- Facilities enhancement.
- Curriculum enhancement.

Student Affairs Plan Goals

- Create a Welcoming, Inclusive, and Responsive Environment.
- Assess the general college environment, including adequate academic and non-academic spaces for students.
- Commit to a culture of routinely assessing programs, services, and learning to encourage continuous quality improvement.

College Council Priorities

- 4.3 Responding to unit plans/council plans: Enhancing Classrooms
- 3. Efficiencies