Food Services 2008-09

Accomplishment Description:

Sustainability

Campus Food Service continues to support sustainable activities. A partnership continues with Specialized Support Services for a full-time dishwashing crew to maintain the highly-successful use of reusable dishware. In addition to re-usable dishware, a relationship with Rexius has been established for the handling of new compostable dishware including paper straws. FS effort to communicate the proper disposal of new compostable dishware and products has been successful in the seating area with detailed signage. The new compostable dishware has gained favorable response by staff and students.

Food Service continues to find ways to reduce, reuse and recycle. FS has eliminated 90% of portion control packages to bulk and compostable alternatives. This includes packages of ketchup, mayo, mustard, sugar, and honey. There is decreased napkin use with implementation of new green dispensers which has helped hold down the excessive taking of napkins. FS saves the bags whole bean coffee comes in and gives them back to the vendor for reuse.

The use of local and, many times, organic vendors continues to grow. Organically Grown Company, Surata Soy Foods, De Casa Soringhart, Bagel Sphere, Childers Meats, Country Donuts, Higher Taste, Holy Cow, Lochmead Dairy, McDonald Wholesale, Monster Cookie, Muffin Mill, and Tsunami Sushi, are vendors, to name a few. Lane continues to use locally-owned and now nationally-recognized Wandering Goat Coffee Roasters, fair trade and organic. All eggs continue to be cage-free.

Strategic Direction

- Build organizational capacity and systems to support student success and effective operations.
- Achieve and sustain fiscal stability.

Learning Plan Goals

• Facilitate more integrated and connected educational opportunities.

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