

### Accomplishment Description:

#### CAHM Program Support

The Center continues to be a vital part of the success of both the Culinary Arts and Hospitality Management Programs. As the student learning/lab conference and banquet facility which also houses the instructional programs, the Center has integrated more students than ever in both front-of-the-house and kitchen operations. Graduates from the Program continue to be a part of the Center by being employed in both areas of operations. CAHM Program support accomplishments this year include:

- Hosting the CAHM Fall Alumni Connections Mixer, Open House, and two Advisory Committee meetings as well as being facility and staff support for various Program/Center events such as the Classical Cuisine Dinners, Oregon Truffle Festival, Cascade Mycological Society Mushroom Dinner, and Local Food Connection.
- Providing instructional staff support as guest speakers, job shadows, and practical lab supervisors for two Program required courses, culinary catering lab and hospitality management lab. The Center also provides co-op education positions throughout the year.
- Supporting the integration of Sustainability and Green Practices into the curriculum by becoming a model facility and staff for students.

#### Strategic Direction

- Foster the personal, professional, and intellectual growth of learners by providing exemplary and innovative teaching and learning experiences and student support services.
- Create a diverse and inclusive learning college: develop institutional capacity to respond effectively and respectfully to students, staff, and community members of all cultures, languages, classes, races, genders, ethnic backgrounds, religions, sexual orientations, and abilities.
- Build organizational capacity and systems to support student success and effective operations.

#### Learning Plan Goals

- Support connected learning through inter-disciplinary and collaborative learning strategies.
- Facilitate more integrated and connected educational opportunities.

- Create innovative, flexible and collaborative programs that are responsive to current and emerging needs of students and employers.

#### Student Affairs Plan Goals

- Commit to a culture of routinely assessing programs, services, and learning to encourage continuous quality improvement.
- Create a Welcoming, Inclusive, and Responsive Environment.
- Enhance the Lane workforce to best promote student success.

#### College Council Priorities

- 4.1 Responding to unit plans/council plans: Innovation