## CCS 2009-10

## Accomplishment Description:

# CAHM Program, Curriculum, and Faculty/Student Success

The CAHM Program forged relations with the Learning Garden and their new Support Specialist to integrate production on both ends and support Sustainability on campus. The Learning Garden specifically grew produce for the entire CCS Division to use in operations, especially the spring "100-Mile Meal." Co-Op opportunities were established for Culinary Arts students; 3 participated in the summer, each working about 12 hours per week and earning 3 of their required Co-op credits. A Culinary Arts student liaison for the Learning Garden was chosen to encourage and support the student body/Learning Garden relations.

# **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

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

#### Student Affairs Plan Goals

- Develop policies and practices to increase student persistence.
- Ensure success-oriented systems and experiences.
- Strengthen relationships with high schools, transfer institutions, community partners, and employers to enhance the student's preparation for and success in college, career, civic engagement, and community involvement.

## College Council Priorities

4.1 Responding to unit plans/council plans: Innovation