



**CAHM Culinary Arts & Hospitality Management**  
**The Culinary Arts and Hospitality Management Program**

### **Vision**

The Culinary Arts and Hospitality Management Program is forging a first-class venture of education and business that promotes career growth and supports the success of the industry.

### **Mission**

Contributing to the success of students, the industry, and the program through partnerships, education, and innovation.

---

## **Mission Components**

### **Mission Component #1: Curriculum and Learning**

#### Strategic Priority 1.0

Respond to industry and labor market needs with high quality, relevant educational and production experiences leading to the award of credentials.

1.1 Designed to Industry Standards – Outcome Based Curricula:

Actively collaborate with leaders from culinary and hospitality industry sectors to develop a focused, outcomes-based curricula plan which articulates with baccalaureate institutions, high schools and other industry programming and establishes clear student-learning standards and outcomes.

1.2. Noncredit/Credit Curricula Continuum:

Integrate credit and non-credit learning options in a career ladder approach that provides a logical, lifelong learning continuum for growth and development in the culinary and hospitality industry.

1.3. Experiential/Work-Based:

Incorporate into the curriculum, the appropriate work-based, hands-on learning experiences including, internships, apprenticeships, on-line courses, critical thinking and problem solving skills.

1.4 Continuing Education:

Develop comprehensive professional certification programs offering continuing education in areas of American Culinary Federation certification, sanitation, alcohol awareness, nutrition, and supervision.

Outcome: degrees, certificates, ACF and ACPHA certifications, and NRA and AH&LA certifications.

## **Mission Component # 2: Community Education and Service**

### Strategic Priority 2.0

Support community interest and involvement in culinary arts, food service, and hospitality.

#### 2.1 Community Enrichment:

Develop dynamic growth and enrichment opportunities for all segments of the community through the delivery of avocational courses and activities.

#### 2.2 Community Education:

Become the leading sponsor of consumer education for culinary- and hospitality-related topics. This includes guest lecturers.

#### 2.3 Community Service:

Be actively involved in community events such as fundraising, culinary competition, and community dinners and activities, and other service events.

Outcome: community events, high school and post-secondary culinary courses, competitions, summer institutes, community dinners, and service activities.

## **Mission Component # 3: Partnerships and Collaboration**

### Strategic Priority 3.0

Partner and collaborate with business, industry, educational institutions, and government agencies.

3.1 Industry Involvement: Actively involve industry leaders in the design of curriculum and the development of work-based learning experiences.

3.2 Partnerships in Industry: Establish partnerships with culinary and hospitality industry to facilitate teaching and learning and to provide a broad range of educational experiences.

3.3 Partnership in Learning: Develop a seamless educational continuum by partnering with high schools, colleges, universities and community agencies.

3.4 Job Placement: Collaborate to establish job placement services for students and provide a workforce recruitment service for the industry.

Outcome: internship sites, professional community involvement, guest speakers, field trip sites, college food service support, incorporated work-based/experiential curricula components, jointly sponsored training programs established with the:

- Oregon Restaurant Association
- National Restaurant Association
- American Hotel and Lodging Association

## **Mission Component # 4: Student Integration in Service Delivery**

### Strategic Priority 4.0

Provide quality campus experiences for culinary and hospitality students by involving them in the operations of the Center for Meeting and Learning, Campus Foodservices, catering, and banquets.

#### 4.1 Campus Foodservice:

Provide quality food service experiences using the Campus Foodservices operation as a learning lab, enjoying collaboration between the culinary arts faculty, students, and food service production staff.

#### 4.2 Catering, Banquets and Event Coordination:

Offer catering and banquet experience to students using the food and beverage as learning opportunities provided by the Center for Meeting and Learning. Faculty, students and staff collaborate to add to the student experience and bring their expertise to the CML customers, with the opportunity to exceed customer expectations.

#### 4.3 Hospitality Management and Event Coordination:

Offer customer service, banquet and event coordination experience to students using the events as learning opportunities provided by the Center for Meeting and Learning (Center). Faculty, students and staff collaborate to add to the student experience and bring their expertise to the Center customers, with the opportunity to provide excellent customer service.

Outcomes: quality food service, Center for Meeting and Learning support, catering and banquets support.

## **Mission Component # 5: Sustainability**

### Strategic Priority 5.0

Incorporate sustainable practices into our curriculum and operations.

- 5.1 Integrate practices that support and improve the health of systems that sustain life.
- 5.2 Emphasize and incorporate sustainable standard operating procedures in the Culinary Arts and Hospitality Management Program.
- 5.3 Equip and encourage all students and staff to participate actively in building a socially diverse, just, and sustainable society while cultivating connections to local and regional farmers and purveyors.

Outcomes: smaller carbon footprint, increased local purchasing and awareness, increased connectivity to our region and to the planet.

