

Assessment: Administrative Unit Four Column



Dept FCO - (CO) Dining Services

Administrative Unit Outcomes (AUOs)	Assessment Methods	Assessment Data Summaries	Enhancements
<p>Dining_AUO_Food_Selection - The food selection available meets campus dining needs. AUO Status: Active Year(s) to be Assessed: 2013-2014, 2014-2015 Outcome Creation Date: 11/05/2010</p>	<p>Survey - Staff & Student survey was sent out in Fall 2013 Target for Success: 80%</p>	<p>Program Review Reporting Year: 2014-2015 Target : Target Not Met 60% of student respondents agreed (Q-6 of student survey). 63% of staff respondents who, use dining services, agreed Q-11 of the staff survey) (02/27/2018) Reflection (CLICK ON ? FOR INSTRUCTIONS): Although the results reflected there is room for improvement, it should be noted that food services use organic locally sourced produce and good quality ingredients which support the college's commitment to sustainability. Stiff competition from local fast food companies who's employees earn minimum wage with no/limited benefits also impacts dining services.</p>	<p>Enhancement: The results helped the department re-evaluate the variety of food it offers. The menu will be re-freshed each quarter to offer different selections and weekly specials that tie in to national events (e.g. St Patrick's day = colcannon) will be offered. The introduction of the pho station has proved to be very popular. Option to select ingredients at the salad bar allows for for custom salads. (10/14/2016)</p>
<p>Dining_AUO_2 - Students and employees will report that they are able to utilize the conference rooms in the Campus Center in an equitable manner and the staff they interact with are helpful and pleasant. AUO Status: Active Outcome Creation Date: 11/05/2010</p>	<p>Survey - Survey Target for Success: 75% of Students and employees will report that they are able to utilize the conference rooms in the Campus Center in an equitable manner and the staff they interact with are helpful and pleasant.</p>	<p>Program Review Reporting Year: 2011-2012 Target : Target Met 75% of Students and employees will report that they are able to utilize the conference rooms in the Campus Center in an equitable manner and the staff they interact with are helpful and pleasant. (10/16/2015) Reflection (CLICK ON ? FOR INSTRUCTIONS): 76% of Students and employees will report that they are able to utilize the conference rooms in the Campus Center in an equitable manner and the staff they interact with are helpful and pleasant.</p>	<p>Enhancement: Steam line - speed</p>
<p>Noodle_Bar_Ph_Station - Provide</p>	<p>Other - We used the equipment that</p>	<p>Program Review Reporting Year: 2016-2017</p>	<p>Enhancement: Steam line - speed</p>

<i>Administrative Unit Outcomes (AUOs)</i>	<i>Assessment Methods</i>	<i>Assessment Data Summaries</i>	<i>Enhancements</i>
<p>high quality inexpensive Asian Foods , Vietnamese Pho, Japanese Ramen and Chicken Teriyaki</p> <p>AUO Status: Active</p> <p>Year(s) to be Assessed: 2016-2017</p> <p>Outcome Creation Date: 10/22/2015</p>	<p>we already had and only purchased \$750 additional. After we arrived at the Noodle concept we spent 4K on retooling the operation.</p> <p>Target for Success: Expectation 150 covers</p>	<p>Target : Target Met</p> <p>In the year 2014 - 2015 we made 15K on commission from the Chinese Food vendor. In 2016 - 2017 we grossed 274K in sales. The predicted forecast was 150 covers a day; we typically do over 300 a day. (10/31/2017)</p> <p>Reflection (CLICK ON ? FOR INSTRUCTIONS): Critique on the method</p> <p>Related Documents:</p> <p>Deli Unit Stock Pot Range.pdf</p> <p>NA</p>	<p>Ways to improve the quality of food - begin to work with enviro studies - to produce organic veggie for Pho. (10/31/2017)</p>
		<p>Program Review Reporting Year: 2016-2017</p> <p>Target : Target Met</p> <p>In the year 2014 - 2015 we made 15K on commission from the Chinese Food vendor. In 2016 - 2017 we grossed 274K in sales. (10/31/2017)</p> <p>Reflection (CLICK ON ? FOR INSTRUCTIONS): It could be viewed that time was wasted experimenting with different types of Asian cuisine. There were several factors which had to be met, throughput of the production (specifically safety - eliminating work flow cross over) retooling of the operation for maximum production. Once we had narrowed down to a noodle bar concept, we painted the existing tile black and decorated with appropriate signage and neon signs. The menu was narrowed down to three items, Pho, Ramen and Chicken Teriyaki. The simplicity worked with not only the production and workflow but as volume expanded the system held strong.</p> <p>Related Documents:</p> <p>pho 2016 - 17 Financial.pdf</p> <p>Pho Noodle Bar Sales 16-17</p>	<p>Enhancement: We are currently working with the Environmental Department growing organic food on campus to be used in the food court at the Pho / Noodle bar station. (10/31/2017)</p>