

Objectives and/or Learning Outcomes

Dining Services Strategic Action ULO Mapping Document

Objective 1.1 Create opportunities for personal growth.

Outcome	Mapping
Increase Student responsibilities Increase student supervisor / manager positions at all locations. Add one position in Fall 2010 and one in Fall 2011 (currently three).	SASP Goal 1: Provide Opportunities that Promote Student Development: Impact personal growth opportunities for students, University Learning Outcomes: 3A: Knowledge in the major discipline

Objective 1.4: Promote Social Competencies

Students will be able to demonstrate an understanding of dining etiquette by participating in a pre and post survey associated with an instructional etiquette dinner.

Outcome	Mapping
Understand Dining Etiquette Students will be able to demonstrate an understanding of dining etiquette by participating in a pre and post survey associated with attending an etiquette dinner.	SASP Goal 1: Provide Opportunities that Promote Student Development: Students will demonstrate social competencies, University Learning Outcomes: 1E: Capacity for life-long learning., 5A: Engage in university and community activities

Objective 2.1: Connect Students and Community to Campus

Create a variety of programs, services, and traditions that connect students and community members to the campus.

Outcome	Mapping
Create programs and partnerships Grow partnership with Admissions and Housing to support campus tours, meal plan	SASP Goal 2: Enhance the Quality of Student Life: Demonstrate a variety of programs, services and traditions

guidance, and other proactive outreach activities. Two Theme nights at the dining commons per quarter. Have a monthly activity night with ASI at Wahoo's.

Objective 2.2: Awareness, Access, Quality of SA Services

Increase awareness of, access to, and quality of services provided by Student Affairs.

Outcome	Mapping
Increase awareness of Dining Services Quarterly "Dining with the Director" program to engage students and solicit feedback for continuous improvement. Have a sit down dinner with the housing students quarterly.	SASP Goal 2: Enhance the Quality of Student Life: Commitment to access of services

Objective 2.4: Collaborate with Stakeholders on Programs

Collaborate with campus and community stakeholders on programs and services.

Outcome	Mapping
Collaborate with community partners for the campus Sponsor a "Farmer's Market" showcase of local growers at the Runner Café.	SASP Goal 2: Enhance the Quality of Student Life: Collaborations with the campus and community

Objective 4.1: Professional Development of Student Affairs

Provide professional development opportunities for Student Affairs personnel through both on- and off-campus development programs.

Outcome	Mapping
Offer Marketing Intern Opportunities Dining services will employ a student marketing intern every year.	SASP Goal 4: Invest in Professional Development of Student Employees, Staff, Faculty and Administrators: Demonstrate professional development opportunities, University Learning Outcomes: 3B: Ability to apply knowledge of discipline, 3C: Career preparation and planning

Objective 4.2: Educate SA Personnel about Policies

Educate Student Affairs personnel about campus-wide policies, procedures, protocol, and programming to enable them to serve students more effectively.

Outcome	Mapping
Provide Updates Provide updates at directors meetings.	SASP Goal 4: Invest in Professional Development of Student Employees, Staff, Faculty and Administrators: An educated Student Affairs staff

Objective 4.3: Promote Employee Satisfaction and Morale

Support employee participation in programs that promote employee recognition, satisfaction, and morale.

Outcome	Mapping
Increase Employee Satisfaction and Moral Dining services implements an ARAMARK “Thrive” recognition program which recognizes all staff for their performance.	SASP Goal 4: Invest in Professional Development of Student Employees, Staff, Faculty and Administrators: Improved morale within the Student Affairs division

Objective 5.3: Review Strategic Actions and Revise as Needed

Review goals, objectives, and strategic actions annually and revise practices as need based on program outcomes assessment.

Outcome	Mapping
Perform Student Surveys and Provide Results Conduct Dining Style surveys and submitting the results.	SASP Goal 5: Develop and Conduct Assessment to Ensure Evidence-Based Practices: Practices are revised using a data driven approach

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