As part of the FAS Team (M&O, Public Safety, Food Services, and Budget) Food Services uses the College’s Strategic Directions for guiding the work plans for the year. Food Services Manager workplan is aligned with the following Vision for Success.

**Vision for Success Goal #1:** Increase by at least 20 percent the number of CCC students annually who acquire associates degrees, credentials, certificates, or specific skill sets that prepare them for an in-demand job. (*Bakersfield College will increase the total number of annually completed associate degrees from 1,165 in 2016-2017 to 1,552 in 2021-22, an increase of 33 percent.*)

**Vision for Success Goal #3:** Decrease the average number of units accumulated by CCC students earning associate’s degrees, from approximately 87 total units (the most recent system wide average) to 79 total units—the average among the quintile of colleges showing the strongest performance on this measure. (*Bakersfield College will decrease the average units earned per completed associate degree from 92 in 2016-2017 to 84 in 2021-22, a decrease of 9 percent.*)

**Vision for Success Goal #4:** Increase the percent of exiting CTE students who report being employed in their field of study, from the most recent statewide average of 60 percent to an improved rate of 69 percent—the average among the quintile of colleges showing the strongest performance on this measure. (*Bakersfield College will increase the percent of exiting CTE students who report being employed in their field of study from 66% percent in 2014-2015 to 69% in 2021-22, an increase of 3 percent.*)

<table>
<thead>
<tr>
<th>Strategic Direction #1</th>
<th>Work Plan</th>
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</table>
| Student Learning       | Align Resources for Instructional and Institutional Effectiveness  
Develop, monitor and provide recommendations for best utilization of technology, established best practice college food service financial management system to manage food services business enterprise. |
**Provide Tools**

New POS system will enhanced Food Services ability to efficiently manage Food Services financial resources.

Menu Software acquisition will enable Food Services to have access to standardized recipes, control food cost and ingredient waste, generate accurate food production sheets based menu requirement and improve inventory control.

**Business Plans**

Create individual business plans for all new outlets currently under renovation. The business plan will include revenue projections.

<table>
<thead>
<tr>
<th>Strategic Direction #3 Facilities &amp; Technology</th>
<th>Work Plan</th>
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</table>
| Technology                                    | Search and source new POS system for food services. Will streamline catering, PO processing, food ordering and financial reports with Banner. Also gives management reports necessary to quickly make effective decisions.  
Menu Software acquisition and implementation will enable Food Services to access to standardized recipes, control food cost and ingredient waste, generate accurate food production sheets based menu requirement and improve inventory control. |
| Efficient Operations                          | Improve operational efficiency of MVC (Mount Vernon Commissary) and all current food services outlets through regular in service trainings.  
Improve Catering Services specifically service and delivery.  
Complete and implement new catering menu.  
Complete remarkable service training for all staff. |
Sustainability

Food Services is committed to integrating sustainability into all facets of our operation. We continuously endeavor to replace old sources, products and practices with new and better alternatives that benefit the environment and dining experience. Food Services will continue to transition to all biodegradable and sustainable cups and to go containers.

Food Services vendors are vetted for their sustainability programs.

<table>
<thead>
<tr>
<th><strong>Strategic Direction #4</strong></th>
<th><strong>Leadership &amp; Engagement</strong></th>
<th><strong>Work Plan</strong></th>
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<tbody>
<tr>
<td>Recycling Program</td>
<td></td>
<td>Food Services will improve its current recycling program. Currently we recycle bottles, plastic and boxes.</td>
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<tr>
<td>Healthy Food Options</td>
<td></td>
<td>Food Services take health and wellness seriously, as we provide healthy food choices. Expand upon the number and quality of healthy food options for catering, the Huddle and Food Truck. We are committed to continue to collaborate with students and staff on providing more healthy food options.</td>
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