



# Strategic Plan Update: Winter and Spring 2015

Core Theme	Objective	Project	Update	Status
Learning & Achievement	LA.1: Students demonstrate progress	LA.1.2: Statewide Developmental Education Recommendation Implementation	Discussions held at Instructional Council, ATD, and Manager's Council to communicate the state recommendation and illicit feedback. Draft implementation plan developed.	In-Progress
	LA.2: Students complete certificates, degrees, and transfer	LA.2.1: Identify program enhancements to increase student success and improve student completion	Identified staff responsible for managing the SSS peer mentor program. Job description has been posted on NeoGov and SSS students have been invited to apply.	Complete
			Culinary competition team in place, guest speakers/chefs scheduled to provide additional program enrichment, conducted field trips as additional program enhancement, volunteer opportunities made available to bolster student experience.	In-Progress Ongoing
			Increased Perkins funding for supplemental instruction and tutoring in gateway CTE classes. Offer an early-start math boot camp and are exploring a writing boot camp for OCCI students.	In-Progress
		LA.2.2: Credit for Prior Learning Project	Waivers are awarded for prior learning for OCCI students	Complete
			Team attended state meetings and workshops at Marylhurst and are part of a state pilot CPL program.	In-Progress
	LA.2.3: TAACCCT 4 Grant Implementation	Hired a rural health aide faculty and have identified a GIS faculty. Developed program enhancements for AOP certificate programs.	In-Progress	
	LA.3: Students demonstrate that they have met institutional learning outcomes	LA.3.1: Outcomes Assessment – Multi-State Collaborative and Program Student Learning Outcomes	Collected, identified, and submitted student writing samples to the national MSC data base. Two SWOCC faculty members received national training and scoring norming. SWOCC writing faculty used the LEAP Values rubric for writing to assess student writing learning outcomes for the accreditation review.	Complete
		LA.3.2: Course and program outcomes developed	At OCCI there are well defined, verifiable and consistent outcome measurement strategies are utilized in the grading procedures in both lecture and lab courses. Students regularly demonstrate their proficiency in accordance with ACF.	Ongoing
		At OCCI students regularly demonstrate their skills and proficiency through hands-on demonstration in the kitchen or bakery. Programs are in place for accessing student performance in accordance with ACF.	Ongoing	

			Have updated 80% of LDC course outlines with measureable outcome assessments. We have developed student learning outcomes assessment report and process as part of accreditation and program review.	In-Progress
Access	A.1: Students access varied learning opportunities	A.1.1: Online Plan	Online plan incorporated into the program review process for instructional programs.	In-Progress
			Established through Faculty Senate an online course evaluation process based on Quality Matters standards. Revisited the role of the director of eLearning. The online development plan remains in the beginning stages. Have increased involvement in OCCDLA.	In-Progress
	A.2: Students access services that support learning	A.2.1: Enhance and improve student services based on survey feedback and other student responses including conducting lean audits	Student First Stop Center – This project is in the planning stages as funding is needed to implement.	Pending
			SSS Grant proposal funded by U.S. Dept. of Education. New grant cycle runs from Sept. 1, 2015 through August 31, 2022.	Complete
			Dining Services developed/established quality measurements for outcomes assessment – focus group to begin Fall term 2015; survey to be developed to go out to catering clients.	Complete
			OCCI HAS a tutor available for writing and math, in-house, twice a week.	Ongoing
		Integrated the Writing Center into the Tutoring Center and are relocating them within the Transitional Education Center.	In-Progress	
	A.2.2: Enhance online services for students	Student First Stop Center – Funding for the eCatalog was written in the Title III grant. College Scheduler, software to help students schedule their courses online and help simplify the course search process, was also added to the Title III grant.	Pending	
		Are exploring online tutoring services to add to our current online writing tutor.	In-Progress	
A.3: Students access relevant curricula that support lifelong learning and achievement	A.3.1: New Program and Course Development (degree/certificate programs, community education opportunities, student engagement activities, etc.)	Entered into agreements with 4 new ESL programs designed to increase International Student Enrollments.	Complete	
		New certificate program in place for those students who are seeking certification rather than an Associate’s Degree in Culinary Arts or Baking and Pastry Arts.	Complete	
		Articulation agreement with SOU for the new Culinary Management or Baking/Pastry Management Degree finalized.	Complete	

<b>Community Engagement</b>	<b>CE.1: Southwestern serves our communities by providing quality training and business development to address the changing community workforce needs.</b>	<b>CE.1.1:</b> Develop new training and business development programs based on participant survey feedback and other community needs	SBDC provided one-on-one business counseling services to 191 regional businesses for the academic year along with 46 training opportunities to businesses in the region.	Complete
			SBDC assisted businesses to obtain \$1,083,000 of capital infusion during the academic year and assisted 5 businesses to open.	Complete
			SBDC assisted businesses to create or retain 22 jobs during the academic year.	Complete
			Events that are open to the community, (Taste of the Northwest, East Meets West, Oktoberfest) provide students and community members with opportunities to experience new foods, (making and tasting) and interact socially. Students also learn event set-up/operation while interacting with local community members.	Ongoing
			Developed enhancement to rural health aide and AOP programs designed in response to industry partners and labor market data.	Complete
			Reintroduced human services in response to industry partners.	Complete
	<b>CE.2: Southwestern provides our community members access to a wide range of quality, lifelong learning opportunities</b>	<b>CE.2.1:</b> Enhance Internal and External Relationships- Encourage people to serve on state level committees and belong to organizations related to position.	Dining Services provided lunch to 500+ women for Boys and Girls Club Annual Ladies lunch for the 5th year in a row in May 2015.	Complete
			Dining Services provided plated dinner at cost for Child Abuse Prevention Center Annual fundraiser in support of organization.	Complete
			Completed planning and compliance check list to be used by student groups for aa events, publications and communications.	Complete
			Participating actively in OCCDLA, Student Success Oversight Committee, and statewide content specific committees including OWEAC, OCCC, ORMATYC, and state business chairs.	Ongoing
		<b>CE.2.2:</b> Foster growth in the College Now program and implement the Faculty Mentoring program with HS faculty	A successful Faculty Mentoring Program was implemented for Dual Credit HS instructors during winter and spring terms.	Complete
			Additional recruitment initiatives were made to increase number of in-district students enrolling at Southwestern by 2%.	In-Progress

	<b>CE.3: Our community members participate and contribute to the Foundation in support of the college.</b>	<b>CE.3.1:</b> Promote the value of contributing to the Foundation and identify sources of support for new programs	Dining Services worked with Foundation to develop and run “Uncorking Opportunity” wine pairing event to raise money for Foundation in January 2015. Huge success; event will be repeated annually.  Received the first of 2 year funding for the Forestry program.	Complete  In-Progress
<b>Sustainability</b>	<b>S.1: Southwestern provides responsible fiscal management</b>	<b>S.1.1:</b> Multi-year budget and cashflow reports	OCCI is working with the finance and accounting office to better manage the budget. New codes are being implemented for accurate expense tracking.  Reorganized instructional units and budget units to align with programs and allow better fiscal management.	Ongoing  Complete
		<b>S.1.2:</b> Title III Grant development	TIII Grant successfully submitted; notification expected in September	Complete
	<b>S.2: Southwestern builds and maintains a sustainable infrastructure of human, technology, and facility resources</b>	<b>S.2.1:</b> Mid-Cycle Evaluation Report	Mid-Cycle Report submitted in March; evaluators were on campus in April.  Completed the mid-cycle process and modeled a program review and viability review to be used in all instructional reviews.	Complete  Complete
		<b>S.2.2:</b> Complete the transition to administrative policies/procedures and review of policies and procedures at the department level		
		<b>S.2.3:</b> Implement campus-wide plans including redesigning existing processes (Academic Master Plan, Planning software, Enrollment Management Plan, etc)	Student First Stop Center - The second Accounts Receivable staff person has helped with the collection process. The two staff work together to determine which accounts are current and which need contact. Extensive work was done to automate Accounts Receivable processes. Payment plans are created and student holds and fees are applied through automated processes. Preparing accounts to be sent to collection agencies are also automated.  Student First Stop Center – redesigned the Add/Drop form so it more user friendly and reduces confusion. We received extensive feedback from staff, faculty, and students. We took all suggestions into consideration.  Facilities Master Plan – Create & Implement new Facility Master Plan. Update continuously to create a “live” document.  Seismic Grant – Sitkum Hall – Seismic Upgrades on Sitkum Hall	Complete  Complete  In Progress  In Progress

			Strategic Energy Management Program – Change the energy use culture of the campus with incentives and activities	In Progress
			Remodel and restore Neighborhood Facility Building for South Coast Family Harbor Program tenancy	Complete
			Complete Energy Trust HVAC Upgrades on Neighborhood Facility and Stensland	Complete
			Dining Services planned budget to include hood extension for added equipment use in kitchen operations; evaluated possible future equipment purchases for long-term continued success of Dining Services operations.	Complete
			Completed, issued and awarded RFP for working with advertising/marketing agency to improve brand positioning for Southwestern and OCCI.	Complete
			Faculty Senate finalized, approved, and adopted AMP.	Complete
		<b>S.2.4:</b> Planning work on new Health & Science Building	Optimized health science building location next to Umpqua to meet instructional program needs.	In-Progress
		<b>S.2.5:</b> Upgrade technology requirements per the ITS plan and to support identified campus-wide projects		
		<b>S.2.6:</b> Foster positive relationships between faculty, staff, and administration.	Dining Services Commuter Meal Plan extended to staff for participation. Allows purchase of block meal plan at better rate than single purchase transactions.	Complete
			Integrated instructional initiatives with Faculty Senate committees.	Complete
	<b>S.3: Southwestern delivers viable quality instruction</b>	<b>S.3.1:</b> Further develop and provide faculty support	Revisiting role of TLC. Increased faculty development funding.	In-Progress
		<b>S.3.2:</b> Program Review	Dining Services drafted the comprehensive program review with an eye towards future planning goals in February 2015.	In-Progress
			Completed all scheduled reviews of 15 instructional programs.	Complete
		<b>S.3.3:</b> Program Viability	OCCI works to stay on the cutting edge of culinary education by staying ahead of industry trends while offering a program that is visionary yet	

			affordable. The Baking and Pastry Program reached classroom capacity for the 2015-16 school year.  Piloted program review viability process and made revisions in response to assessment.	Ongoing  In-Progress
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