

Renovations at The Collins College Help Give Students an Edge

INDUSTRY PARTNERS HAVE ENSURED THAT CAL POLY POMONA'S HOSPITALITY management students are at the forefront of the profession by supporting a half-million-dollar renovation at The Collins College of Hospitality Management.

The project, which was completed in the fall, included a transformation of the dining room of The Restaurant at Kellogg Ranch and an upgrade of the demonstration kitchen with professional-quality equipment.

"These renovations help keep us updated in times when technology is changing so quickly. As the future comes at light speed, the ability to work with new equipment places us in front of our competition," says hospitality management student Melissa Huang.

The restaurant features new decor, furniture, flooring, paint, lighting and window treatments. Upgrades in the demonstration kitchen include a new refrigerator, freezer, wok range, cast-iron grill, fryer and mobile prep tables.

The Gettys Group, an international hotel architect firm, and R.D. Olson Development, a general contractor and construction management firm specializing in hospitality, retail, and office building, provided the primary support for the restaurant refurbishment.

The Don and Lorraine Freeberg Foundation, a longtime supporter of the college, funded the \$240,000 demonstration auditorium project. The foundation also provided new flooring throughout The Restaurant at Kellogg Ranch. In-kind gifts that consisted of donated items and labor and gifts designated for purchases represented the other half of the project total.

"The renovation has provided the much-needed facelift that the RKR has been longing for," says dining room lecturer Jason Zhang ('10, hospitality management).

Hospitality management student Rachel Watts adds, "It means so much to know that our donors are really invested in our futures."

To make restaurant reservations, call (909) 869-4700.



Seasonal produce grown on campus has become part of the menu at Los Olivos.

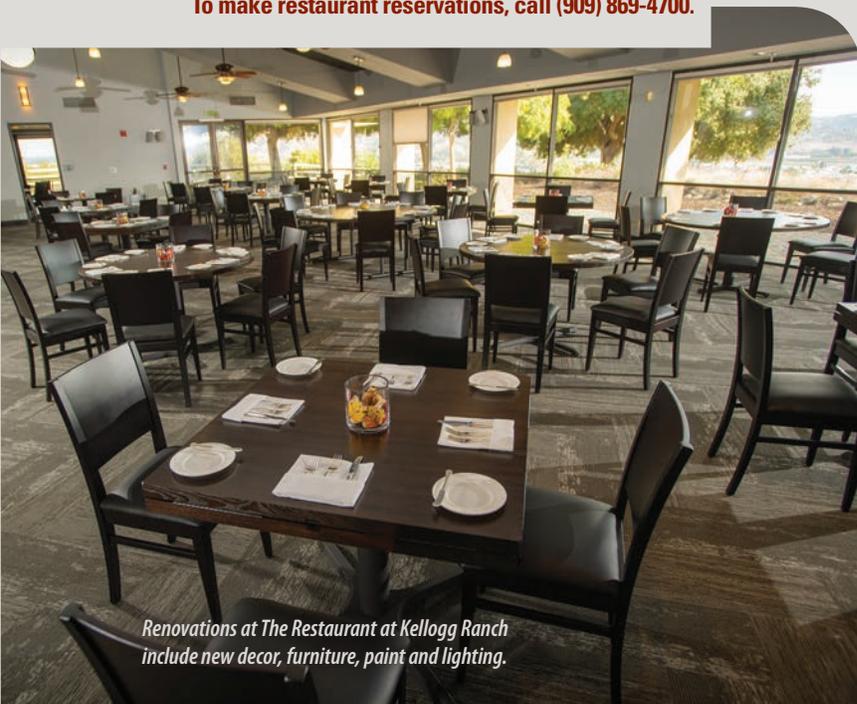
Los Olivos Dining Hall Uses Produce Grown On Campus

LOS OLIVOS HAS PARTNERED WITH THE DON B. HUNTLEY COLLEGE of Agriculture to serve produce that is grown on campus.

"Using fruits and vegetables grown at Cal Poly Pomona is extremely important," says Arnold Zavalza, executive chef at Los Olivos. "It's not only important to utilize local- and student-grown produce, but to utilize campus grounds as a food resource and to minimize our carbon footprint."

The initiative began in 2014 when Los Olivos partnered with the John T. Lyle Center for Regenerative Studies to produce meals for special events using seasonal fruits and vegetables grown at the center. This evolved into another idea: use produce grown on campus for the campus dining hall. This resulted in a new collaboration with the Huntley College of Agriculture, the Food Justice Club and Green Team.

The university has joined the Real Food Challenge campaign, which is working toward a more sustainable food system. The goal is to incorporate 20 percent of local, community-based, ecologically sound and humane food sources by 2020.



Renovations at The Restaurant at Kellogg Ranch include new decor, furniture, paint and lighting.

Early Childhood Program Holds Inaugural Classes

The Early Childhood Studies program at the College of Education & Integrative Studies held its inaugural classes in fall 2016.

The program emphasizes development in children from birth through age 8, covering topics including the importance of play, multilingual language acquisition and training early childhood education teachers.

Celebration of diversity is woven throughout the curriculum, teaching students to embrace cultural differences while working with parents and children.

Upon completion, students are prepared for careers as preschool teachers or administrators of childhood programs. The program is aimed exclusively at upper-division students, and there are plans to open it to all levels.