

THE ASUCD COFFEE HOUSE

COSAF presentation

January 13th, 2023

CoHo HISTORY

50th
Coffee
House
asucd



- *Established in 1968 by the Associated Students of the University of California at Davis (ASUCD)*
- *Founded by students with the idea of creating a small retail eatery that would provide high quality food and offer an environment where students could relax between classes*
- *Began with a \$25,000 operating budget and only student employees*
- *Multiple relocations and renovations as growth has occurred*

CoHo VALUES



*Serving Students,
Fostering Community*

- *To provide the highest quality of food at the lowest possible prices*
- *To offer food with an emphasis on freshly prepared, natural and ethnic specialties*
- *To offer service during non-peak hours when all other food services are closed*
- *To foster an atmosphere of concern and responsiveness to ecological practices*
- *To support other ASUCD activities*
- *To employ students to the maximum extent possible*

CoHo FACTS (pre- COVID)

- Seven service platforms with over 450 different menu items
- Approximately 7500 customers served on a daily basis
- 425+ student employees, including cooks, cashiers, servers; student supervisors and managers
- Majority of menu items made from scratch (CoHome-made) by student cooks
- Robust student employee job skills training



Campus Enhancement Initiative (CEI)



- *Funded 2009 renovation of the Coffee House*
- *Focus was on increased seating, improved customer service and expanded menu options*
- *Allows for:*
 - *Facility Upkeep*
 - *Technological Innovation*
 - *Better service to our customers, meeting the needs of the campus population*

Campus Enhancement Initiative (CEI)



Past uses:

2009 CoHo renovation

2016/17 Catering space integration

2016/2020 Point-of-sale system

2019 Sushi/Pho platform reconfiguration

2020 COVID operational adjustments

2021 Digital menu board implementation

Campus Enhancement Initiative (CEI)



COVID-related operational adjustments

- *Digital menu boards*
- *Cashier shielding*

Equipment upkeep/replacement

Fall 2021 service platform refreshes

- *Toasted sandwiches in Deli*
- *Label printer(s)*
- *Tortilla steamer in TxMx*
- *New grab n' go merchandisers*

Future Plans

Office Refresh



Cooks Line Refresh



Future Plans

Western Façade Expansion



Expanded Patio Seating & Improved West Entrance



Employee Area Expansion & Improvements

THANK YOU!

