THE ASUCD COFFEE HOUSE

COSAF presentation January 13th, 2023

CoHo HISTORY



- 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

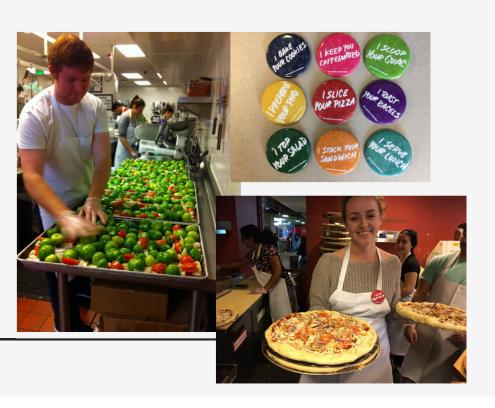
CoHo VALUES



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 (preCOVID)



- 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!







