

THE ASUCD COFFEE HOUSE

COSAF presentation

January 24th, 2025

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

CoHo *FACTS* (2024)



- Reintroduced all service platforms, reimagined one (Chickpea)
- Approximately 5000 customers served on a daily basis
 - 38% growth 2022 vs 2024
- 350+ student employees, including cooks, cashiers, servers; student supervisors and managers
- Hired first-ever Executive Chef to oversee culinary operations

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

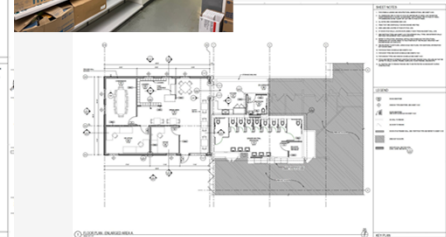
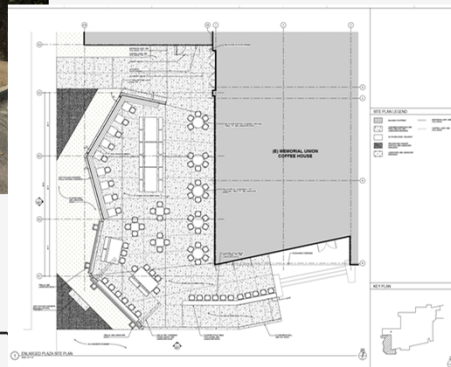
2023 Management office refresh

Future Plans Western Façade Expansion



Expanded Patio Seating & Improved West Entrance

Employee Area Expansion & Improvements



Gender Inclusive Public Restroom

THANK YOU!

