Innovation and Success

IGEN Career Pathways TAACCCT Grant
Lincoln Land Community College
Value-Added Local Food Program
Program Information

Course Highlights

• Blend of local food, culinary, and business disciplines
• Learning through hands-on laboratory
• Instruction from successful practicing professionals
• Creative, team-focused environment to spur innovative food business ideas
• Intention to increase the diversity and availability of value-added local food products
Measurements of Success

Present:
• 250% increase in student from first semester to second semester
• 100% retention from 1st semester completion to 2nd semester starting
• Student personal success stories

Future:
• Increase in local food businesses
• Increase in local food jobs
• Increase in amount of locally grown produce
Keys to Success

• Minimize obstacles
• Engage college stakeholders
• Integrate partnerships into fabric of program
Minimize Obstacles
Engage College Stakeholders
Integrate Partnerships