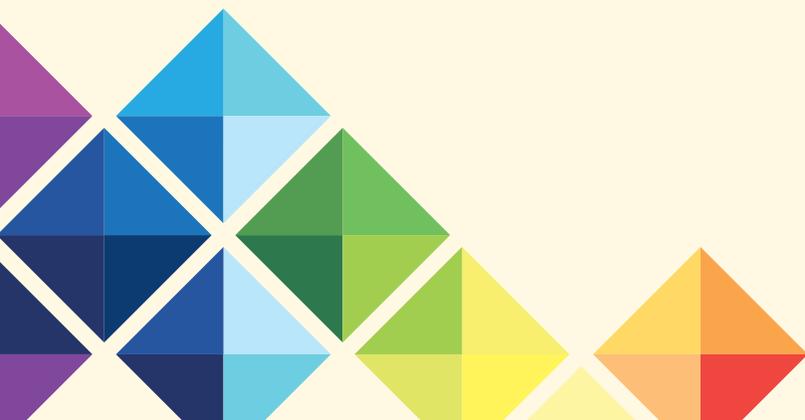




# FOUNDATION NEWS

April 2019



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Cal Poly Pomona Foundation, Inc.  
Ph: 909.869.2912  
Fx: 909.869.4549

**WHAT YOU SPEND ON  
CAMPUS ... STAYS ON  
CAMPUS**

Surplus funds generated by all Cal Poly Pomona Foundation operations go back to the University to provide financial and facility resources to benefit students, faculty, and staff.



**Cal Poly Pomona  
Foundation**

foundation.cpp.edu

## Innovation Brew Works Fourth Anniversary Celebration

Innovation Brew Works will host its Fourth Anniversary Celebration on Saturday, April 13 from 5 p.m. to 9 p.m.

The theme of this year's event is "Keeping It Local."

The celebration will feature specialty beers and several Cal Poly Pomona grown food items developed specifically for the Fourth Anniversary.

The event will also include live music, free educational tours of the brewery and more!



The Innovation Brew Works Fourth Anniversary Celebration is open to all ages, and no admittance fee is required.

## International Pony Express at CLA

The Pony Express at the CLA Building has gone international!

The convenience store now offers a variety of snacks from countries all around the world. Stop by to purchase international favorites such as ramen, Pocky sticks, Lucas products and so much more!

For a full list of hours, visit

<https://www.foundation.cpp.edu/dining/hours.aspx>.

# Mark Your Calendars!

## APRIL 2019

- 4/1 Cesar Chavez Day Observed (*Foundation and Campus closed*)
- 4/9-4/11 Blood Drive at Bronco Student Center
- 4/13 Innovation Brew Works Anniversary Celebration
- 4/22 Earth Day
- 4/27 Spring Harvest Farm to Table Dinner at AGRIscales



## MAY 2019

- 5/5 Cal Poly Pomona Tasting & Auction
- 5/12 Mother's Day
- 5/27 Memorial Day (*Foundation and Campus closed*)



# Innovation Brew Works Happenings ...

## *Innovation Brew Works Hours*

Beginning May 2019, Innovation Brew Works will be expanding our hours of operation! The new weekend hours will be from 11 a.m. to 11 p.m. on Saturdays and 11 a.m. to 7 p.m. on Sundays.

## *Class of 2019 Beer Release*

ConGRADulations are in order, and our Class of '19 beer will be released in just a few weeks!

The Class of '19 beer is a bourbon barrel-aged Belgian style quadruple. It is a bold beer, expressing deep notes of raisin, candied sugar plum and toffee. This celebratory beer is rich but not too heavy with a malt profile.

Stay tuned on our social media pages for an official release date!



## *February Employee of the Month*

The Innovation Brew Works February Employee of the Month was awarded to Fernanda Medina. Fez (as she likes to be called) reached her one month anniversary as an employee at Innovation Brew Works on March 7. She is a Cal Poly Pomona student, majoring in Psychology.

Throughout her employment with us, Fez has displayed exemplary attendance, and she is always willing to help the team when we need shift coverage. Fez has a phenomenal work ethic, and she continuously works with a sense of urgency during both slow and busy times.

It is a pleasure to have her as a part of our team.



# Recipe for Roasted Vegetable Pasta

*Courtesy of Food Network Magazine*

## INGREDIENTS

2 small zucchini, halved lengthwise and sliced 1/2 inch thick  
Kosher salt  
1 bunch asparagus, trimmed and cut into 2-inch pieces  
3 tablespoons extra-virgin olive oil  
Freshly ground pepper  
1 small onion, diced  
2 cloves garlic, thinly sliced  
1 28-ounce can diced tomatoes  
1/2 cup grated pecorino romano or parmesan cheese, plus more for topping  
9 ounces fresh linguine  
1/2 cup chopped fresh basil



*Image Credit: [Food Network](#)*

## DIRECTIONS *(serves four)*

Preheat the oven to 425 degrees F. Bring a large pot of salted water to a boil. Meanwhile, toss the zucchini and asparagus with 1 1/2 tablespoons olive oil on a rimmed baking sheet; season with salt and pepper. Roast until tender, about 20 minutes. Heat the remaining 1 1/2 tablespoons olive oil in a large skillet over medium heat. Add the onion; cook, stirring occasionally until softened, about 8 minutes. Add the garlic and cook 30 more seconds. Increase the heat to medium-high, add the tomatoes and simmer, stirring occasionally, 15 minutes. Remove from the heat and stir in the cheese. Meanwhile, add the linguine to the boiling water and cook as the label directs. Reserve 1/2 cup cooking water, then drain the pasta and add to the skillet with the sauce. Add the roasted vegetables and the reserved cooking water; toss to combine, then stir in the basil. Divide among bowls and top with more cheese.



# Former Foundation Student Employees in Food and Wine Magazine

Two former University Village employees, Brad Penna and Nam Ho, were recently featured in Food and Wine Magazine! After leaving Cal Poly Pomona, they started Horizon Line Coffee, a coffee company in Des Moines. Brad and Nam opened their coffee shop in April 2017 and were just named as the best coffee shop in Iowa by Food and Wine Magazine. The magazine named the best coffee shop in each of the 50 states.

Brad Penna graduated in 2011 from Cal Poly Pomona and was an RA at the University Village his final year of school. He later became a Graduate Assistant for the Village, an Area Director and finally the Assistant Director for Community Standards before he left.

Nam graduated in 2013 from Cal Poly Pomona and was also an RA at the University Village his final year of school. After graduating, he came back to the Village as our IT Office Coordinator.

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## Note of Appreciation

Kellogg West:

“Hi Cori Snyder,

Thank you so much for everything. Please pass along our compliments to your chef, cooking staff, and service staff. Everything was perfect! We received all favorable feedback from our attendees about the delicious lunch.

Thank you for everything. You are always a pleasure to work with.”

Joy Tafarella  
Cal Poly Federal Credit Union



# Bronco Bookstore Blurbs...

## *Grad Fair 2019*

The Bronco Bookstore went through its first semester-based Grad Fair this past month. The Bronco Bookstore sales were better than predicted given so many unknown factors, and we expect the final numbers to be similar to last year's numbers despite the changes that came along with semester conversion.

A special thank you to the Foundation Marketing team for their timely execution and assistance with all of the marketing materials related to the success of the event.



## *Graduation Regalia*

Did you know that the Bronco Bookstore sells graduation regalia up until the last ceremony? Although it is not the best option to ensure the correct fit, there are always those special cases like lost or damaged items that need to be replaced. The Bronco Bookstore's goal for graduation season is to ensure that the ceremony the students worked hard for, goes off without a hitch.



## *Bronco Bookstore at 2019 Commencement*

Due to the success of last year's commencement set-up, the Bronco Bookstore will again have two merchandise tent locations – one on Olive Lane and a second tent outside of the Campus Center Marketplace. This allows us to have a better presence for the visitors who are coming in from the upper campus parking lots.

Both locations will offer Cal Poly Pomona merchandise to guests and families of the graduates including Grad Plush, Alumni Gear, Family Gear and much more.

Congratulations to all of the 2019 grads!



Employee Profile

# Jessica Lopez

**Job title:** Accounts Specialist III

**I have a talent for...** playing video games.

**What is your biggest accomplishment?** Graduating from college, buying a home, getting married and having my son

**What is your favorite song?** “Everlong” by the Foo Fighters

**What is on your bucket list?** Traveling the world with my family and purchasing a home in Italy

**If you could meet any public figure, living or departed, who would it be and why?** I would meet J.K. Rowling; I would love to learn more about her life and how she overcame all of her adversity.

**What was your favorite childhood TV show?** “Pokemon”

**If you could travel anywhere in the world, where would you go and why?** I would travel to Spain and Italy. I have visited both places before, and I fell in love with the countries.

**What is the best meal you’ve ever had?** My mother’s home-cooked flautas (potato taquitos)

**If you were a crayon, what color would you be?** Cerulean Blue

**What is the best gift you have ever received?** Having my son

**What was the best concert you have ever attended?** I saw the Foo Fighters live at the KROQ Weenie Roast.

**What was your first job?** I worked in a warehouse for an electrical sign technology company.

**If you could be any animal, which would you be?** If I could be any animal, I would be an eagle. If I could be any mythical animal, I would be a dragon.





## KELLOGG WEST EMPLOYEE OF THE MONTH – FEBRUARY 2019

# Miguel Juan

**Kellogg West is proud to recognize Miguel Juan as our February 2019 employee of the month.**

### *Miguel Juan's Biography:*

Miguel is an employee in the Facilities Services Department at the Kellogg West Conference Center & Hotel.

Miguel spent most of his childhood in Guatemala and moved back to the Los Angeles Area in 2001. When he came back to the United States, he struggled to learn English again, however, with some hard work and enthusiasm, he was able to graduate from high school. Miguel is currently in the process of completing his Bachelor's Degree at California State University, Los Angeles.

As far as his professional life goes, he has worked in event management for over five years and has experience in working in the Administration field. Miguel strives every day to work hard to support and inspire his family. In his free time, he enjoys spending time with his family, drawing, sculpting, playing guitar and being creative. Miguel enjoys learning new skills and concepts that interest him. In addition to his many talents, he is fluent in Spanish and a native Gutaamlaen language called "Akateko."



*Cameron Edmonds and Miguel Juan*



When you support the services that are owned and operated by the Cal Poly Pomona Foundation, you help students obtain on-campus jobs, and help fund scholarships, campus programs and educational grants. Foundation enterprises include Dining Services, the Bronco Bookstore, the University Village and Kellogg West Conference Center & Hotel.

As the largest employer of students on campus, the Foundation offers valuable work experience and hands-on training to approximately 1,500 Cal Poly Pomona students each year. The Foundation offers positions in various fields; whether it is in the area of technology, science, retail, culinary arts, hospitality management, leadership or research grants, these student employees participate in Cal Poly Pomona's learn-by-doing philosophy and acquire practical skills in their designated field of study.

The Foundation also contributes operating support to nearly 1,100 Foundation and scholarship programs every year, including Bronco Athletics and the Norman J. Priest Scholarship. In addition, the Foundation administers grants and contracts, contributes to campus security, and supports several university publications. The Foundation contributes over \$1 million annually to Cal Poly Pomona.

Because of your support, the Foundation is able to provide these beneficial services every year. Thank you for making your purchases on campus and contributing to the success of Cal Poly Pomona students and the university community.

