



FOUNDATION NEWS

February 2019



**Cal Poly Pomona
Foundation**

PUBLISHED BY:

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**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

Skip the Straw Movement

Foundation Dining Services is introducing a Skip the Straw movement at Cal Poly Pomona!

Next time you visit an on-campus dining unit, skip the straw and help keep our oceans clean.



Poly Trolley Introduces Taco Tuesday!

The Poly Trolley has welcomed the Spring 2019 semester with new hours to better serve the campus community!

The truck will now be open Monday through Thursday 7 a.m. to 6 p.m. and Fridays 7 a.m. to 2 p.m.

Poly Trolley is also now offering a Taco Tuesday special. Stop by every Tuesday from 2 p.m. to 3 p.m. and purchase a \$1 taco.



Mark Your Calendars!

FEBRUARY 2019

- 2/2 Groundhog Day
- 2/5 Lunar New Year
- 2/5 Lunar New Year Luncheon at Los Olivos
- 2/9 Bronco Family Day
- 2/12-2/14 Blood Drive at Bronco Student Center
- 2/14 Valentine's Day
- 2/18 Presidents Day



MARCH 2019

- 3/10 Daylight Savings
- 3/17 Saint Patrick's Day
- 3/20 First Day of Spring
- 3/31 Cesar Chavez Day (*Foundation and Campus closed 4/1/19*)



Foundation Attends AOA Conference in Indian Wells

In early January, several Foundation employees attended the annual Auxiliary Organization Association (AOA) conference held at Hyatt Regency Indian Wells Resort & Spa in Indian Wells. Every year, directors, managers and other personnel from California State University (CSU) auxiliary organizations attend this event to listen to keynote speakers, participate in general learning sessions, seek professional development and join in networking opportunities. This year's theme was "Paving Pathways for Student Success."



During the four-day conference, several Foundation employees participated and presented in sessions specific to their area of expertise.

This year, Director of Information Technology Randy Townsend and Information Systems Analyst Joseph Bustamante partnered to present at the session called Financial and IT Partnership: The Move to OneSolution v18 - Campus/Business/Financial/IT Integration. This session provided details on how analytics derived from the internet, public cloud and identity management offer the tools and security that make it all possible.



Director of Dining Services Aaron Neilson facilitated a discussion on food insecurity and food waste titled "Economics and Beyond: Partnering to Combat Food Insecurity and Food Waste."

The Foundation also had the opportunity to recognize a familiar face; former Foundation Executive Director Paul Storey was awarded the Lifetime Honorary AOA Member Award at the President's Luncheon. Paul was introduced by Foundation Senior Managing Director and Chief Financial Officer David Prenovost who shared an opening speech and a list of Paul's accomplishments during his time at the Foundation.

"Paul was allowed the opportunity to leave his legacy of providing quality service supporting quality education which continues after his retirement in June 2017," says David Prenovost.



A few of Paul Storey's accomplishments mentioned included:

- Through his dedication and leadership, the Foundation received numerous awards from NACAS and NACUFS for our achievements including the Poly Trolley and Innovation Brew Works, which proudly serves a Storey Stout.
- Under Paul's tenure, Innovation Village, a 65-acre premier corporate technology park was launched with the center for training technology and incubation, enabling public-private partnerships and the creation of entrepreneurship and collaboration, expanding educational and career opportunities for our faculty and students.
- Paul was able to oversee the expansion of the University Village student housing, and with the inception of the faculty/staff housing program, we were able to provide affordable single-family residences and townhomes for incoming faculty and staff.
- Under Paul's management, the Foundation's assets grew from \$30 million to \$220 million; research activities increased from \$6 million to \$13 million, dining outlets quadrupled from 7 to 28 venues including the first food truck to offer Starbucks.
- As a longtime member of the Auxiliary Organizations Association Executive Committee, former chair of the Commercial Shops Committee, member of the Public Private Land Development Committee and member of various task forces with AOA and the CSU, Paul has presented at several AOA annual conferences regarding faculty/staff housing programs and post-retirement medical plans. Paul was a consistent resource for many auxiliaries assisting with relevant issues.



National Association of College and University Food Services (NACUFS) Survey Winners!

As part of the Foundation's ongoing efforts to ensure that dining venues are exceeding expectations, Dining Services conducted their annual online NACUFS customer satisfaction survey in October 2018.

Dining Services exceeded their goal of 1,000 and received over 3,000 entries!

All participants were automatically enrolled in a drawing for a chance to win a \$25 Cal Poly Pomona gift card, an iPad Mini and the grand prize of a Macbook.

Thank you to all who participated and congratulations to the NACUFS survey winners!



Alyssa Lam, grand prize winner of Apple Macbook



Bryan Gideon, winner of the Apple iPad Mini



Kaianu Reyes-Huynh, winner of a \$25 Cal Poly Pomona gift card



Levan Pham, winner of a \$25 Cal Poly Pomona gift card



Calling All Vegans! New Vegan Items on Campus!

Cal Poly Pomona Foundation Dining Services has added new vegan options at Carl's Jr. and Einstein Bros. Bagels for the spring semester.

Carl's Jr. has introduced vegan patties as a partnership with the plant-based company, Beyond Meat. Stop by Campus Center Marketplace and try out a Beyond Famous Star®! Einstein Bros. Bagels at the College of Business is also now offering a new vegan option with their Daiya Vegan Shmear. Pair this with a vegan bagel, and enjoy a delicious dairy-free breakfast!



Round Table Pizza Celebrates Valentine's Day

Eat your heart out at Round Table Pizza!

In celebration of Valentine's Day, the on-campus Round Table Pizza is serving up their famous heart-shaped pizza! Simply request a heart shape when ordering any large one-topping pizza.

This limited time heartfelt event begins Monday, February 11 and ends Thursday, February 14.



Innovation Brew Works Happenings ...

Collins Cream Ale Returns

The Collins Cream Ale is back! This favorite seasonal brew is set to make its 2019 debut at the brewery early in the spring quarter (keep an eye out on our social media for an official release date)!

Collins Cream Ale will be available for a limited time on draft as well as in bottles and growlers to go. This cream ale is the perfect combination of light and refreshing.



New Spring Apparel

Stylish new apparel has arrived at the brewery just in time for spring! Spice up your wardrobe with a new hoodie, baseball tee and more! All garments were hand-selected for quality and comfort.

New Spring Food Items

Innovation Brew Works is featuring two new food items for the spring quarter! This includes the addition of a soyrizo pizza to our line of craft pizzas. The new pie includes shredded mozzarella cheese, crumbled soyrizo, sliced jalapeno, caramelized onion, fresh avocado and cilantro. Yum!

A BBQ Chicken Sandwich has also been added to the sandwich menu. This new culinary creation is made on fresh ciabatta bread and smothered with tangy bbq sauce, shredded mozzarella, smoked gouda, and completed with pineapple chunks and crisp arugula. Both items are available now.

Assistant Brewer Training Program

Innovation Brew Works (IBW) is proud to announce that graduates of the IBW Assistant Brewer Training Program are now working at breweries such as Long Beach Brew Lab, Network Brewery, Angry Horse Brewing, Town Park Brewer, Iron Triangle Brewing and many other well-respected microbreweries.

Innovation Brew Works' Assistant Training Program was introduced to help give students the skills they need to land jobs in the brewing industry post-graduation.

Congratulations to our alumni!





New Spring Arrivals



AVAILABLE EXCLUSIVELY AT



Saddles Café Introduces a Dessert Panini

Saddles Café at the Bronco Student Center (BSC) has introduced a new panini to welcome the spring semester! The “Spring Delight” is a dessert panini with fresh banana and chocolate hazelnut spread on chocolate bread. Yum!

The Bronco Student Center’s newest addition features new paninis every few months at the request of its customers. Saddles Café also serves pastries, grab n’ go items, the entire beverage menu from Starbucks and other savory panini sandwiches.

Stop by Saddles and try out this sweet treat!





Recipe for Maple-Glazed Chicken

Courtesy of Food Network Magazine

INGREDIENTS

2 pounds skin-on, bone-in chicken breasts, cut into large chunks
Kosher salt
2 tablespoons extra-virgin olive oil
2 apples (1 red, 1 green), cored and cut into wedges
8 medium shallots, quartered lengthwise
1/4 cup fresh sage, torn
1/2 cup low-sodium chicken broth
1/4 cup maple syrup
1/4 cup apple cider vinegar



Image Credit: [Food Network](#)

DIRECTIONS *(serves four)*

1. Pat the chicken dry and season all over with salt. Heat a large heavy skillet over high heat and add the olive oil. When the oil is hot, add the chicken skin-side down and cook, undisturbed, until the skin is browned and crisp, about 5 minutes.
2. Turn the chicken and add the apples, shallots and sage to the skillet. Reduce the heat to medium high and cook until the chicken is browned on the bottom, 4 to 5 minutes. Transfer the chicken to a plate and continue to cook the apples and shallots, stirring, until golden, about 2 more minutes.
3. Meanwhile, make the glaze: Mix the chicken broth, maple syrup, vinegar and 1/2 teaspoon salt in a small bowl. Add the mixture to the skillet with the apples and shallots and boil until reduced by about three-quarters, 2 to 3 minutes. Return the chicken to the skillet, turning to coat, until cooked through, about 2 more minutes.
4. Pat the chicken dry and season all over with salt. Heat a large heavy skillet over high heat and add the olive oil. When the oil is hot, add the chicken skin-side down and cook, undisturbed, until the skin is browned and crisp, about 5 minutes.
5. Turn the chicken and add the apples, shallots and sage to the skillet. Reduce the heat to medium high and cook until the chicken is browned on the bottom, 4 to 5 minutes. Transfer the chicken to a plate and continue to cook the apples and shallots, stirring, until golden, about 2 more minutes.
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Fresh Escape Undergoes a Refresh

Over the winter break, Fresh Escape at Campus Center Marketplace underwent a complete refresh! Fresh Escape, in addition to their new look, now offers new toppings, new proteins and house-made dressings.

Fresh Escape is a retail food café salad bar where you have the option to create your own salad or choose a culinary crafted salad from the menu. Each salad contains fresh culinary prepared fruits and vegetables; house prepared salad dressings, California harvested proteins and creative toppings. The new concept also introduces options that are free from manufactured fillers and allergens providing a variety of options for vegans, vegetarians and more.

Fresh Escape has also enhanced the café dining experience by creating new branding with a farm to table concept. Many of the produce and protein ingredients offered at Fresh Escape are sourced from local California farms as well as Cal Poly Pomona's own Spadra Farm.

"Fresh Escape is another example of how Dining Services is living our mission to nourish the Cal Poly Pomona community while leveraging our rich campus resources and in-house culinary talent," says Aaron Neilson, Director of Foundation Dining Services.

The goal of the refresh is to create an excellent dining experience that supports and nourishes the Cal Poly Pomona community. The idea itself began from the campus community asking for more planet-friendly foods, and Fresh Escape offers just that. Even the to-go salad bowls are sourced from planet-friendly manufacturers!

The Fresh Escape revamp was introduced to the Cal Poly Pomona campus with a soft opening on Tuesday, January 22.



Bronco Bookstore Blurbs...

Bronco Bookstore Open During Bronco Family Day

The Bronco Bookstore will be open from 10:00 a.m. to 4:00 p.m. on Saturday, February 9 for Cal Poly Pomona's first ever Bronco Family Day. This event is for students, faculty, staff and their guests to visit the campus, learn about resources available on campus, show Bronco Pride at the baseball and basketball games and enjoy activities at the carnival.

Select clearance items will be up to 75% off and discounted Bronco Gear will be for sale during the event.



Faculty Regalia Purchases and Rentals/Grad Fair

Due to graduation being earlier this year, the dates to purchase and rent faculty regalia have been moved up. For purchases, please have all orders in no later than Friday, March 29. For rentals, please have orders in no later than Friday, May 3.

Grad Fair will be taking place on March 19 and March 20 from 9:00 a.m. to 6:00 p.m. inside the Bronco Bookstore atrium. For questions regarding Grad Fair or faculty regalia, please contact Sue Lucero at x6983 or lucero@cpp.edu. Visit our Grad Center web page at www.BroncoBookstore.com/grad.

Spring 2018 Incentive Winners

The following departments have qualified for the Bronco Bookstore Spring 2018 Incentive Program. Both the Department and the Textbook Adoptions Coordinator will receive a Bronco Gift Card:

Department	Chair	Coordinator
ECE	Halima El Naga	Anas Salah Eddin
HRT	Eddie Mao	Eddie Mao
CHM	Lisa Alex	Sandra Gutierrez Magallanez
ME	Angela Shih	Lita Patel
COM	Richard Kallan	Victoria Key
MAT/STA	Berit Given	Yen Phun
PHY/AST	Hector Mireles	Georgina Manzanaras
PLT	Valerie Mellano	Tami Harshberger
URP	Do Kim	Laura Fujimoto Hernandez
FRL	Wei Yu	Ana Austin

Department	Chair	Coordinator
ACC	Nas Ahadiat	Lucy Breza
CS	Daisy Tang	Annie Montes
ART	Melissa Flicker	Pat Martinez
AGB	Jon Phillips	Jenifer Cazares
TH/DAN	Bernardo Solano	Marie Maslowski
TOM	Yuanjie He	Xio Tapia
GSC	Jon Nourse	Monica Baez
IGE	Dennis Quinn	Sheena Huang
RS	Pablo La Roche	Karen Mitchell
LS	Christina Chavez	Kimberly Deitrick



INNOVATION BREW WORKS EMPLOYEE OF THE MONTH –
DECEMBER 2018

James Ah Kuoi

Innovation Brew Works is pleased to recognize James Ah Kuoi as the December 2018 Employee of the Month.

James is a Business Administration and Marketing major at Cal Poly Pomona and has been a Foundation employee for six years, and an Innovation Brew Works employee for two years.

James' work ethic is second to none, and he displays a continuous example of working with a sense of urgency. He has earned the respect of his peers by consistently showing up for work with a positive attitude and taking great pride in every task assigned to him.

Congratulations James!



Employee Profile

Brenda Garcia

Job title: Foundation Dining Services Nutritionist

Length of employment: About eleven months

I have a talent for... binge watching shows on Netflix.

What is your biggest accomplishment? Obtaining my degree in Food and Nutrition at Cal Poly Pomona

What is your favorite movie? “The Lion King”

What is your favorite song? “Wordless Chorus” by My Morning Jacket

What are your hobbies? Cooking, baking, sightseeing, hiking and spending time with loved ones

What is on your bucket list? To visit a cow sanctuary, explore Costa Rica and have a meal at Shiro’s Sushi in Seattle

If you could meet any public figure, living or departed, who would it be and why? I would like to meet Cesar Chavez because of his activism and impact on immigrant rights.

What was your favorite childhood TV show? “Rugrats” and “Hey Arnold”

If you could travel anywhere in the world, where would you go and why? I would travel all across Europe for a month to experience their culture and delicious food.

What is the best meal you’ve ever had? The best meal I have ever had was at my grandma’s house in Mexico. The meal consisted of refried beans, homemade tortillas and homemade cheese. It was amazing!

What is the best gift you have ever received? The best gift I have ever received has been the unconditional and continuous support from my parents.

What was the best concert you have ever attended? The Killers



Pereg
NATURAL FOODS SINCE 1982
AUTUMN BLEND
HEIRLOOM LENTILS
USED GOURMET NATURAL FOOD SINCE 1982

Doritos
LIMON LIME
CANTON



SPRING 2019 DINING HOURS

January 21 - May 19

BRONCO COMMONS BUILDING 52

	MON - THURS	FRI	SAT	SUN
The Den	9:00 am - 12:00 am	9:00 am - 10:00 pm	10:00 am - 10:00 pm	10:00 am - 12:00 am
Vista Market	7:00 am - 1:00 am	7:00 am - 10:00 pm	10:00 am - 10:00 pm	10:00 am - 1:00 am

BRONCO STUDENT CENTER BUILDING 35

Subway	7:30 am - 7:00 pm	7:30 am - 3:00 pm	CLOSED	CLOSED
Poly Fresh Market	7:30 am - 8:00 pm	7:30 am - 3:00 pm	CLOSED	CLOSED
Saddles Cafe	7:30 am - 9:00 pm	7:30 am - 4:00 pm	CLOSED	CLOSED
Round Table Pizza	10:00 am - 9:00 pm	10:30 am - 3:00 pm	CLOSED	CLOSED
Hibachi San	10:00 am - 7:00 pm	10:00 am - 3:00 pm	CLOSED	CLOSED
Qdoba	10:30 am - 7:00 pm	10:30 am - 2:00 pm	CLOSED	CLOSED

THE BRIC BUILDING 42

Jamba Juice	8:00 am - 8:00 pm	8:00 am - 6:00 pm	12:00 pm - 5:00 pm	CLOSED
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CAMPUS CENTER MARKETPLACE BUILDING 97

Carl's Jr.	7:30 am - 7:00 pm	7:30 am - 2:00 pm	CLOSED	CLOSED
Fresh Escape	10:00 am - 5:00 pm	10:00 am - 2:00 pm	CLOSED	CLOSED
Pony Express	7:30 am - 8:00 pm	7:30 am - 3:00 pm	CLOSED	CLOSED
Jamba Juice Express	10:00 am - 5:00 pm	10:00 am - 2:00 pm	CLOSED	CLOSED
International Grounds	7:30 am - 7:00 pm	7:30 am - 2:00 pm	CLOSED	CLOSED
Panda Express	10:00 am - 8:00 pm	10:00 am - 3:00 pm	CLOSED	CLOSED
Faculty/Staff Café	11:30 am - 1:30 pm	CLOSED	CLOSED	CLOSED
Taco Bell Express	10:00 am - 6:00 pm	10:00 am - 2:00 pm	CLOSED	CLOSED

CLA BUILDING 98

Pony Express	7:30 am - 6:00 pm	7:30 am - 5:00 pm	CLOSED	CLOSED
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COLLEGE OF ENV. DESIGN BUILDING 7

ENV Café	7:30 am - 6:00 pm	10:00 am - 2:00 pm	CLOSED	CLOSED
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COLLINS COLLEGE BUILDING 80

H-CAFÉ	7:30 am - 6:00 pm	CLOSED	CLOSED	CLOSED
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KELLOGG WEST BUILDING 76

All Dining & Catering	Call extension 2268 Monday-Friday 8:00 am - 4:00 pm			
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UNIVERSITY LIBRARY BUILDING 15

Starbucks	7:00 am - 10:00 pm	7:00 am - 5:00 pm	10:00 am - 6:00 pm	12:00 pm - 9:00 pm
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LOS OLIVOS BUILDING 70

Breakfast	7:00 am - 10:00 am	7:00 am - 10:00 am	CLOSED	CLOSED
Continental Breakfast	10:00 am - 11:00 am	10:00 am - 11:00 am	CLOSED	CLOSED
Brunch	-----	-----	11:00 am - 1:00 pm	11:00 am - 1:00 pm
Lunch	11:00 am - 1:30 pm	11:00 am - 1:30 pm	-----	-----
Quick Meals	1:30 pm - 5:00 pm	1:30 pm - 5:00 pm	1:00 pm - 5:00 pm	1:00 pm - 5:00 pm
Dinner	5:00 pm - 8:00 pm	5:00 pm - 7:30 pm	5:00 pm - 7:30 pm	5:00 pm - 7:30 pm
Late Night	Mon - Wed 9:00 pm - 12:00 am	Thur - Fri CLOSED	CLOSED	9:00 pm - 12:00 am

COLLEGE OF BUSINESS BUILDING 164

Einstein's Bagel Shop	7:00 am - 7:00 pm	7:00 am - 4:00 pm	CLOSED	CLOSED
Pony Express	7:00 am - 10:00 pm	7:00 am - 5:00 pm	CLOSED	CLOSED

INNOVATION VILLAGE BUILDING 220A

Innovation Brew Works	Mon-Wed 6:30 am - 9:00 pm	Thur - Fri 6:30 am - 10:00 pm	1:00 pm - 10:00 pm	1:00 pm - 6:00 pm
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For location and hours: Follow @PolyTrolley on Twitter or visit polytrolley.com.

OTHER UNITS VARIOUS LOCATIONS

Poly Trolley	7:00 am - 6:00 pm	7:00 am - 2:00 pm	CLOSED	CLOSED
Pony Express On The Go	9:00 am - 3:00 pm * *Weather Permitting	CLOSED	CLOSED	CLOSED
Farm Store	10:00 am - 6:00 pm	10:00 am - 6:00 pm	10:00 am - 6:00 pm	10:00 am - 6:00 pm

Spring Break (March 30 - April 5) hours may differ.
For a list of all CPP Dining hours and special holiday hours, visit CPPDining.com
or download the smartphone app **CPP MOBILE**. Hours subject to change without notice.



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.

