Bays. This marks the sixth year for this initiative, in what has become an annual effort for the program and its students. About 40 students and faculty chefs prepared the meal with ingredients provided by the Dominican Sisters – a dozen 20-pound turkeys; 100 pounds of mashed potatoes; 50 pounds of sweet potatoes; 80 pounds of stuffing; 25 pounds of assorted vegetables; five gallons of gravy, and everything needed to bake enough apple and pumpkin pies. Local elementary school students from East Quogue supported the effort by making box trays to deliver the holiday meals.



Students from the Culinary Arts program prepared about 140 Thanksgiving dinners for long-term patients and home-bound seniors of the Dominican Sisters of Hampton Bays.

Inclement weather this past winter caused numerous class cancellations. I communicated directly with the college community and our faculty throughout each weather episode to assure everyone that any decision to cancel classes is always taken very seriously by the administration. The decision to cancel takes into consideration the academic integrity of our programs along with the federal and state requirements for class hours, and is balanced with input from those charged with safety and security at our campuses. Our goal is to make the appropriate decision to protect everyone from weather-related injury. This year's multiple storms provided the first opportunities for the College to implement the newly approved Board policy regarding class cancellations.

This year, six students from the Michael J. Grant Campus volunteered for an alternative spring break experience. The students flew to the West Coast and worked with Feed America San Diego, an organization that helps with hunger relief, and Father Joe's Village, a local homeless shelter. The Suffolk students distributed food and met with homeless individuals to hear their stories. They also learned about food insecurity – a lack of access to enough nutritionally adequate food. While in San Diego, the group was also able to volunteer with the Tijuana River National Estuarine Research Reserve, helping them in their quest to eliminate invasive species. Upon their return, I asked the students to present a video of their experiences to the College's Board of Trustees, who congratulated them on their efforts to improve conditions in each of the communities they visited.



With record snowfall, the entire college community appreciates efforts made to keep our campus and students safe.

The College's Get There From Here Scholars were recruited to learn about the Orientation Leader/Peer Mentor Programs. Each year, the Office of Campus Activities and Student Leadership Development selects a group of upbeat, dedicated students to become Orientation Leaders/Peer Mentors who will greet and assist incoming students and family members at our New Student Orientation program in August. Orientation Leaders/Peer Mentors provide a vital service, helping thousands of new students by providing comprehensive information they will need to acclimate themselves to the College.

It is common for our students, faculty and staff to remain engaged in community service activities taking place both on and off campus. On the Eastern Campus, the Humanities Department hosted a Creative Writing Festival for students and the Science and Mathematics Department hosted a Family Astronomy and Planetarium Program. Free Measles, Mumps and Rubella (MMR) Immunization Clinics were conducted on each of our campuses by either the Suffolk County Department of Health or Campus Student Health Services. Harsh winter weather resulted in cancelled blood drives across Long Island, resulting in an urgent need for blood. In response, the Ammerman and Eastern campuses hosted successful blood drives in February.



Suffolk has begun working with a new preferred vendor for dining services, Aramark Higher Education.

Considerable work has taken place to ensure a smooth implementation of the College's transition to a new dining service vendor for the upcoming fall semester. Representation from across the major functional areas of the College has been engaged in this process with Aramark Dining Services for months. Staff is methodically reviewing numerous