Project: Reinvent Student Engagement Spaces and Related Programs
(a collaboration of the Alumni and Advancement and Student Life teams)

Description:
Creating spaces that foster engagement and builds a sense of community among prospective and current students is essential to attracting and retaining students. This is a three-part project that is incorporated into one plan. While each element could be implemented separately, we felt it was best to couple them together.

The Three Elements include:

1. A stand-alone recreation center with a focus on accessibility and a new partnership with Kinesiology and Health department. Such a partnership has the potential to result in a new public health/nutrition program.
   - Goal:
     Creating the world’s most accessible recreation center would enhance our mark on being the most accessible campus. Creating an accessible facility would be intentional in everything we do and wouldn’t have a large effect on the budget.
   - The facility would include but not limited to:
     - 4 basketball courts – these could also be used for volleyball & badminton.
     - 2 multi-purpose courts – these courts would be used by dance, cheer, gymnastics, martial arts, tennis, wrestling and pickle ball.
     - Portable dasher boards (walls) to be used for indoor soccer & floor hockey with the ability to raise mats into the ceiling for storage.
     - The fitness center – the weight room would have machines, free weights and cardio equipment allowing for open space for transformational exercises like Olympic lifting.
     - Pool – The pool would include a lap swim pool but also an area for recreational swimming. The deck would include enticing activity space and easy access classrooms.
     - Climbing Gym – a wall for climbing and bouldering (similar to what we have now)
     - Fitness studios – multiple studio space with ability to meet needs of various class styles.
     - Racquetball courts
     - Locker rooms – with all having access to the aquatic center.
     - Intentional storage areas
     - Class room spaces.
The gymnasium and multipurpose spaces would also be used for large events. This could help with student activities and other events as a revenue generator through hosting speakers, conferences, basketball and volleyball tournaments within NIRSA and other traveling tournaments.

2. Renovate the Student Union space, creating larger programing and gathering spaces for students such as making the current pool into a theatre, and current recreation spaces into meeting rooms and organization offices. Renovating the Apollo Room for formal events would increase opportunities for rentals and more spaces for conferences which would increase revenues. We would also intentionally place amenities for commuter students in the union and around campus including refrigerated lockers for safe food storage for students who pack a lunch. Union Market could potentially be transformed into a “sports restaurant” as a space for students to hang out and catch up on TV or video games as eSports continues to grow (See: University of Akron).

3. New housing – with the anticipated recreation center replacing Hamilton Hall or Forrest Lane (both in need of major renovations), new housing would create more opportunities for on campus living meeting the needs of today’s students. This focus on student life would energize the university in creating lasting relationships, increase enrollment, retention and it’s even linked to increasing GPA’s.

4. 24/7 dining commons with all you care to eat feature. The goal of a self-sustaining dining hall including a farm to table process. With the focus on sustainable, locally sourced, and healthy food we can incorporate a sense of well-being within our students to make better life choices. Other studies show that 24/7 dining decreases costs and increases sales. There is also data that shows that eating with others and becoming more social increased student GPA’s and felt much more connected to the university. (see: Kansas State and University of Georgia)

* Bowling Green saw an increase in underclass retention rates from 69% in 2012 to 78% in 2015 after the completion of their new dining and residence halls. (See Bowling Green 1.)

5. Curriculum offerings centered on food, nutrition, agriculture, public health, fitness and wellness. Utilizing space in the recreation facility and also through public health/science programs we can create a major, minor and other programs to meet the interest of today’s student in a growing academic field. Students involved with the Recreation Center, Dining Facility and Farms would have access to a several variations of supporting ones well-being and increasing the relationship between Student Affairs and Academics. Currently Lake Campus (see: Lake Campus) has 49 students in their agriculture program which continues to grow. Sinclair (see: Sinclair 1) offers an associate degree in Culinary Arts and the program has doubled since 2012-13. Sinclair is also adding a degree in
Public Health (see: Sinclair 2). This addition to WSU could meet the students where they are with more options to get into the public health field. The addition at Sinclair shows the desire for working adults to get into this field and would be another natural bridge from Sinclair students to Wright State students.

Facilities will be designed to: nurture relationships/community among residential and commuter students; address competitive disadvantages: perceptions of a lackluster campus life, no dining hall, "all you care to eat" plan, and subpar recreation facility.

The project will:

- Show investment into student life, thus creating a desire to attend Wright State which other universities have shown has:
  - Increase enrollment
  - Increase retention
  - Positively affected student GPA’s
  - Increased students’ soft skills
- Leverages students’ increasing interest in healthier and sustainable lifestyles
- Provides academic offerings to attract new students into new programs
- Provides experiential learning opportunities
- Addresses critical public health needs in our region.

Actions:

Facilities:

- Collaborate with Student Government to solicit input from prospective students, current undergraduate and graduate students; including those who commute, live on campus, live near campus; recent alumni, and other stakeholders throughout the entire development and post release process
- Complete design concepts and construction plans
- Identify and secure necessary funding to build and open new facilities by fall 2025

Curriculum:

- Form multi-disciplinary faculty committee(s) to meet faculty governance and Ohio Department of Higher Education requirements in order to create and gain approval for new academic programs and/or extend existing program offerings (e.g., B.T.A.S. Food Systems Management to Dayton campus students)
- Identify and secure necessary funding (e.g., course release, potential new faculty lines)
- Offer new courses, minors, majors, and degrees
Milestones:

Facilities

- Stakeholder feedback *throughout and post release*
- Complete high-level concepts and designs
  - Including amenities for commuter students (e.g., microwaves, refrigerated lockers)
- Finalize site for facilities & land (garden, farm, zoning and code requirements)
- Complete design, plans, and cost estimates for capital expenditures *and* operating budgets
- Secure funding sources
- Conduct ITNs (both construction and operational partners)
- Begin construction
- Open new facilities
- Measure perspective student visits, applications, enrollment and retention.

Curriculum development/service learning

- Adhere to faculty governance processes to develop and gain approval for any new program offerings
- Conduct audit of relevant, existing courses
- Conduct assessment of competitive Ohio programs (e.g., OU, UD and Sinclair’s 2-year program)
- Secure Ohio Department of Higher Education approval
- Secure incremental funding (e.g., course releases, potential new faculty lines and/or joint appointments)
- Offer new courses, minors, majors, and degrees

Metrics:

Student engagement equates to student success as measured by year-over-year:

- We anticipate through research, that each of the following would increase:
  Perspective student visits, applications, enrollment and retention. As well as use of the fitness center, on campus living, and dining revenue/visits. We also expect an increase in upper class students living on campus.
- Improvements in two national student surveys: The “Beginning College Student Survey of Engagement” and the “National Student Survey of Engagement” (In prior surveys, Wright State fares well in the BCSSE, but engagement declines per NSSE results [http://nsse.indiana.edu/](http://nsse.indiana.edu/))
- Increases in student housing occupancy, use of dining plans, and satisfaction
- Increases in new student enrollment, service learning, and current student retention
Resources:

Capital Investment

- Approximately $25M for new dining facility (See the most recent campus master plan, Brailsford and Dunlevy Study)
- Approximately $75M for new stand-alone recreation facility
- Approximately $25M for new Student Life Center Student Union renovations

Excludes annual operating expenses and incremental faculty and staff salaries and benefits

Potential Funding Sources:

- Double Bowler (bond funding)
- Chartwell’s or other operational funding partner
- Biennial Ohio state funding for higher education capital investments
- Wright State University Foundation (current funds and new capital campaign)
- Student fees through the referendum put forth by WSU Student Government
- Incremental revenue student enrollment in existing courses and new academic programs (e.g., Nutrition, Dietetics, Public Health, Marketing, Entrepreneurship, Environmental Science, CoLA food culture, language; extend B.T.A.S Lake campus degree in Agriculture and Food Science to Dayton campus [https://lake.wright.edu/academics/business-education-nursing-and-technical-academic-unit/agriculture#overview](https://lake.wright.edu/academics/business-education-nursing-and-technical-academic-unit/agriculture#overview) capitalize on Sinclair Community College’s two-year program in Culinary Arts/Hospitality)
- Housing funding from separate state entities

Revenue Sources:

- All:
  - Increase enrollment
  - Increase retention
  - Opportunities for appealing large gift donations
- Recreation Center:
  - Community passes (will also engage the community with campus)
  - Marketing sales on dasher boards
  - Sponsorship opportunities throughout the facility
  - Facility rentals
- Dinning
  - Meal plans and students, faculty, staff, community choosing to dine on campus
  - Food Vendor partnerships
- Residence Hall
  - Increased on campus living students
  - Conference attendee’s
- Student Union
  - Facility rentals
Sponsorship opportunities throughout the facility

**Success Factors:**

- Student support of passing the Student Government referendum.
- Administration and faculty support: for course offerings and curriculum development and facility development.
- Business relationships and negotiations with construction companies and operational vendors
- Funding availability

**Suggested Project Ownership:** (Alphabetical, priority owner in bold)

- Recreation Center:
  - **Campus Recreation**
  - Facilities and/or Double Bowler
  - Faculty (*see below)
  - Foundation
  - Student Government

- Dinning Facility:
  - **Dinning Services**
  - Facilities and/or Double Bowler
  - Faculty (*see below)
  - Foundation
  - Residence Life and Housing
  - Student Union and Event Services
  - Student Government

- Housing Facility:
  - Facilities and/or Double Bowler
  - Faculty (*see below)
  - Foundation
  - **Residence Life and Housing**
  - Student Government

- Student Union Renovation:
  - Facilities and/or Double Bowler
  - Foundation
  - Student Government
  - **Student Union and Event Services**

*Faculty from a range of academic colleges and departments: Lake Campus, Boonshoft (M.P.H.), COSM, RSCOB, CoLA, Service Learning; University Undergraduate Programs Committee, Faculty Senate

**Sources**

Akron, University of: [https://www.uakron.edu/esports/](https://www.uakron.edu/esports/)

Kansas State: https://www.psychologytoday.com/us/blog/parenting-news-you-can-use/201207/can-college-dining-halls-promote-student-success

Lake Campus:

<table>
<thead>
<tr>
<th>Bachelor of Technology and Applied Studies</th>
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<tbody>
<tr>
<td>Agriculture</td>
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<tr>
<td>Food Systems Management</td>
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<tr>
<td>Food Systems Management + Agriculture</td>
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Note. Based upon census date enrollment.

<table>
<thead>
<tr>
<th>Count of Completions (Degrees Awarded) by Concentration</th>
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Sinclair 1:

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<thead>
<tr>
<th>12 - Personal and Culinary Services</th>
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<td>12.03 - Funeral Service and Mortuary Science</td>
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<tr>
<td>12.04 - Cosmetology and Related Personal Grooming Services</td>
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<tr>
<td>12.05 - Culinary Arts and Related Services</td>
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<tr>
<td>12.99 - Personal and Culinary Services Other</td>
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<tr>
<td>Total</td>
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Additional resources: