AASCU "Assess, Align, & Act" (AAA) Service Convening Agenda

October 20-21, 2026

Institutional teams will convene for a one-day in-person mini-conference. Programming for the day will include ASN workshops designed for cohorts such as Process Mapping, Core Components of Holistic Advising, and Knowing your Students. Mini-working group breakout sessions will allow institutions to create actionable next steps while receiving feedback and support from ASN coaches and facilitators. Building on the self-assessment findings, these action plans will provide the roadmap for the remainder of the service engagement.

Tuesday, October 20, 2026	
By 5:00 p.m. MT	Institutional participants arrive in Denver
6:00-8:00 p.m. MT	Opening dinner - Grand Hyatt Denver
Wednesday, October 21, 2026	
8:00-8:50 a.m. MT	Breakfast (if checking out Wednesday to depart, please check out before coming to breakfast and leave your bag with the bell desk)
8:50-9:20 a.m. MT	Opening and welcome
9:30-10:30 a.m. MT	Session: **Understanding Your Students' Journey** Facilitated by Dr. Adria Welcher
	-Participants will engage in guided student persona development, facilitated dialogue and mapping to understand the population and needs of their institution's students. *-Participants will have explored and examined the role of advising in addressing academic and non-academic student needs. The workshop will provide a shared understanding of student population needs to inform advising practices, processes, and projects.*
10:30-10:40 a.m. MT	Break with healthy shots
10:40-11:40 a.m. MT	Session: **Core Components of Holistic Advising/Program Evaluation** Facilitated by Dr. Kyle Ross

	-Participants will audit advising mission statements and learn to apply NACADA Pillars and ASN advising principles to advising practice. *-Participants will have drafted advising philosophy statements and created an operational definition of holistic advising.*
11:45-12:45 p.m. MT	Lunch
12:55-1:55 p.m. MT	Session: **Process Mapping** Facilitated by Dr. Sheela Hoyle
	-Participants will build a process map for a current institutional process to discover opportunities, improve processes, and achieve departmental & institutional student success goals. *-Participants will have developed an advising process map to identify gaps, obstacles, and any necessary changes between current and future advising practices. The process map will help support an intentional student-centered future state of institutional advising.*
1:55-2:05 p.m. MT	Break with afternoon snack
2:05-2:45 p.m. MT	Team working session & time with coaches/facilitators
2:45-3:00 p.m. MT	Closing and send-off
3:00 p.m. MT	Program ends
3:00-5:00 p.m. MT	Team working time can continue for those interested
6:00 p.m. MT	Dinner for those who indicated interest - Grand Hyatt Denver
Thursday, October 22, 2026	
Any time	Departures for those staying Wednesday night (hotel checkout by 11:00am MT)

All sessions and meals will take place at the Grand Hyatt Denver: 1750 Welton St, Denver, CO 80202

MENUS

Tuesday, October 20 Dinner (97 attendees)
SALAD
Mixed Baby Greens, Red Cabbage, Julienned Mango, Bean Sprouts,
Spiced Cashews, and Chili Papaya Vinaigrette (GF, VE, CN)

Soft Brioche Rolls with Butter

ENTREE
Honey Garlic Grilled Chicken, Kimchi Fried Rice,
Wilted Bok Choy, Umeboshi Mustard Glaze (GF, DF, CSOY)

DESSERT
Black Sesame Tartlet, Fresh Raspberry, Sesame Tuile (V CSESAME)
Iced Water
Coffee and Tea Service

Wednesday, October 21 Breakfast
Selection of Chilled Juices (GF, VE)
Whole Apples (GF, VE)
Bagels (VE) and Toast with Butter, Jam (GF, VE), Cream Cheese (V)
Steel Cut Oatmeal (VE)
Brown Sugar, Dried Cranberries, Cinnamon, and Chopped Pecans
Almond Milk, 2% Milk

Roasted Pears with Pomegranate Arils (GF, VE)
-
Croissant (V), Cinnamon Coffee Cake (V)
-
Warm Sweet Potato and Garbanzo Hash
with Sundried Tomatoes, Spiced Maple Syrup and Sage (GF, VE)
-
Harvest Frittata with Cage Free Eggs,
Roasted Mushrooms, Gruyere, Butternut Squash, and Spinach (V)

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Caramel and Sugar Free Coffee Syrups
Half & Half, 2% Milk, Almond Milk, Sliced Lemons
Honey, White Sugar, Stevia, Sugar in the Raw and Splenda

Wednesday, October 21 Morning Break
Heartbeet Shot (GF, VGN)
Red Beets, Pomegranate, Lime, Black Pepper
--
Green Boost (GF, VGN)

Kale, Spinach, Apple, Cucumber, Mint, Spirulina
--
Turmeric Tonic (GF, VGN)
Carrot, Pineapple, Lemon, Ginger, Black Pepper

Wednesday, October 21 Lunch
Chipotle Butternut Squash Bisque (GF, V)
Served with Jalapeno Cheddar Croutons (V) and Chive Creme Fraiche (GF, V)
-
Baby Spinach, Chile Roasted Pecans, Buck and Bloom Chile Jack,
Dried Cherries, Cumin Lime Vinaigrette (GF, V, CN)

Red Chili Chicken Lollipop Adovada, Caramelized Sweet Peppers (GF, DF)
Mojo Mahi-Mahi, Citrus Garlic Vinaigrette, Charred Lime and Cilantro (GF, DF)
Charred Broccolini, Asadero, Pepitas (GF, V)
Arroz Naranja, Jicama, Tajin (GF, VE)

Cajeta Churros with Dulce De Leche (V)

Iced Tea

Wednesday, October 21 Afternoon Snack
Create Your Own Trail Mix With:
Granola (GF, V), Roasted Cashews (GF, VE, CN), Spicy Corn Chex (GF, VE),
Mini Marshmallows (GF, V), Peanut Butter Chips (GF, VE),
Chocolate Pretzels (V), Dried Cranberries (GF, VE)
-
Lemon-Blueberry Infused Water (GF, VE)

Wednesday, October 21 Dinner (34 attendees)
SALAD
Romaine and Iceberg Salad, Sliced Red Onion, Olives,
Marinated Tomato, Herb Croutons, Creamy Red Wine Vinaigrette (V)

MIDWINTER MAC AND CHEESE ACTION STATION
Alpine Delight: Gruyere and Caramelized Onion with Cavatappi (V)
-
Black Pepper Bacon (GF, DF)
-
Southwest Black Beans (GF, VE)

Roasted Butternut Squash & Corn Bisque (GF, V)
Served with Smoked Paprika Crema and Toasted Pepitas
Mixed Greens, Radicchio, Hearts of Palm, Queso Fresco, Dried Cherries,

Chile Spiced Pecans, Citrus Honey Vinaigrette (GF, V, CN)

Mojo Marinated Chicken Supreme, Charred Citrus (GF)
Moqueca Stewed Shrimp, Coconut Milk, Tomato, Peppers (GF, DF)
Reverse Seared Tri Tip, Chimichurri Rojo (GF, DF)
Roasted Poblano Arepas, Black Bean Ragout,
Fire Roasted Tomatoes, Cilantro (GF, VE)

Brazilian Garlic Rice (GF, VE)
Charred Broccolini, Roasted Garlic, Lemon Oil (GF, VE)

Calabaza Dulce De Leche Shooter with Toasted Meringue (GF, V)
Spiced Apple Empanadas (V)

MINI DESSERT TABLE
Assorted House Made Mini Tartlets (V)
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Seasonal House Made Mini Cheesecake Bites (V)
-
Layered Chocolate Symphony Cake Bites (V)