

CAHM 2008-09 Initiative: Improved Culinary Classroom Cold Storage

Summary:

Install and outfit a 120 square foot, energy efficient, walk-in cooler/refrigerator unit that contains a 25 square foot freezer space for the Wiper Demonstration Kitchen classroom.

Description:

- *Request:* We are requesting funding to pay two-thirds of the cost to purchase, install and outfit a 120 square foot energy efficient walk-in cooler/refrigerator unit that contains about 25 square feet of freezer space. This cooler/freezer unit will serve as the main cold storage for the Wiper Demonstration Kitchen classroom (located in Building 19, Room 109) and is proposed to be located in the existing Building 19 loading dock area adjacent to the Culinary classroom and CML Catering kitchen. The remaining one-third of the cold storage facility will be used by the Center for Meeting and Learning catering kitchen and they will pay for a one-third share of the costs of the entire facility.
- *Discussion:* The Wiper kitchen classroom (located in Building 19, Room 109) is the Culinary Arts programs primary lecture/demonstration/hands-on kitchen classroom facility. At least 120 students will take culinary classes in the Wiper Kitchen classroom this year, which is double the number served in 2002. In 2002, we basically taught only Cooking Theories and Advanced Cooking Theories in this classroom, for a total of 6 classes. This year we will teach a total of 16 classes and each of these classes requires its' own set of ingredients on a weekly basis.
- This classroom was built as a part of the Building 19 remodel and was first available to students in 2002. Since that time the Culinary Program has enjoyed an increase in enrollment of first year culinary students, greater retention of second year students and a number of added class offerings. This increase in enrollment and added curriculum has created a critical need to increase the capacity of our cold storage facilities.
- Currently this classroom has four stand alone units (a two door reach-in cooler, two refrigerators and a freezer) located along the wall adjacent to the preparation and cooking areas. This equipment is inadequate for the following reasons:
- Generates sanitation and safety concerns: We instruct students on basic safety and sanitation according to state law and industry standards. The current cold storage facilities in this classroom are so crowded and inadequate that it forces both students and instructors to contradict these standards. Current practice does not serve to reinforce proper safety and sanitation standards with students and presents potential health risks.

* Diminishes the learning environment within the classroom by crowding the preparation and cooking areas. Only the two-door reach-in and one stand alone refrigerator existed when the classroom was first occupied. Since that time, two large units (one refrigerator and one freezer) have been added to that space and this space competes with the area that students are allotted to do their hands-on cooking activities. With an ever increasing enrollment, particularly in the first year culinary Cooking Theories classes, this lack of space becomes more critical.

* Produces inefficient use of student and instructor time: The space available in these various refrigerators and freezer makes it difficult to prepare and conduct cooking classes that require a variety and differing amounts of food products to conduct lesson plans. The lack of space demands that the larger facilities in the center building be used as a product holding space, which then requires students and faculty to transport supplies from one location to an other prior to class beginning and after class ends. In some cases this search for product occurs during class time which disrupts the learning environment.

* Impacts ACF re-accreditation. An important element of the self-study to renew our accreditation for the American Culinary Federation involves describing our current facilities and whether or not they support the educational needs of the program. The inadequate cold storage capacity existing in Room 109 could become an issue during the accreditation process and we are requesting that this be corrected prior to the site visit.

- The addition of a walk-in facility would serve to enhance the learning environment for the following reasons:

* Assists in providing the additional capacity that will be needed to facilitate the addition of two new career pathway programs within our existing AAS Degree program in Culinary Arts. We have recently received approval for a Food Preparation and Production Mini Certificate, as well as a Baking and Pastry Mini Certificate program. The added cold storage space will be a benefit to these programs that will continue to increase student enrollment for our program.

* Provides additional opportunity to teach cooking techniques that involve rapid chill and/or freezing ingredients at various stages of a recipe. The current facilities are usually full of product and are much too small to afford this type of teaching opportunity.

* Provides additional teaching opportunity of proper receiving and storing procedures and product rotation.

* Improves our ability to produce larger special events that are a part of the curriculum such as Classical Cuisine Dinners. Currently there is little space to prepare and hold items for these large events in the current kitchen classroom. This makes it necessary to prepare and transport much of the menu in the Center building and transport it to Building 19 prior to the event. This practice is time consuming, inefficient, can compromise the product quality and promote food safety and sanitation issues.

* Increases our capacity to buy some items in bulk at a lower cost than buying in smaller amounts.

Strategic Direction

- Achieve and sustain fiscal stability.
- Build organizational capacity and systems to support student success and effective operations.
- Create, enhance, and maintain inviting and welcoming facilities that are safe, accessible, functional, well-equipped, aesthetically appealing and environmentally sound.
- Foster the personal, professional, and intellectual growth of learners by providing exemplary and innovative teaching and learning experiences and student support services.
- Position Lane as a vital community partner by empowering a learning workforce in a changing economy.

Learning Plan Goals

- Create innovative, flexible and collaborative programs that are responsive to current and emerging needs of students and employers.
- Enhance student success and retention
- Facilities enhancement.

Student Affairs Plan Goals

- Commit to a culture of routinely assessing programs, services, and learning to encourage continuous quality improvement.
- Create innovative, flexible, and collaborative programs that are responsive to the needs of students and employers and facilitate a smooth transition from college to the workplace.
- Ensure success-oriented systems and experiences.

College Council Priorities

- 1.b. Enrollment Management: Recruitment and Retention
 - 1.d. Enrollment Management: International Education
 - 1.e. Enrollment Management: Increase Credit Enrollment Level
 - 3. Efficiencies
 - 4.3 Responding to unit plans/council plans: Enhancing Classrooms
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Questions and Answers

How is the initiative linked to the Unit Plans most recently submitted?

1. *How does it continue the achievement of those goals?*
2. *If this is a continuation of an initiative started last year, make sure that relationship is clear.*

How is this initiative linked to the efficiencies and productivities plans you had last year?

1. *How does it continue the achievement of these plans?*
 2. *If this is a continuation of an efficiency or productivity plan started last year, make sure that relationship is clear.*
- Facilities and Equipment are a recurrent theme for the Culinary program, particularly as enrollment increases and curriculum is added. The need for additional cold storage facilities was not called out on the list until this year, although it could have been added as the need certainly did exist. The major difference, however, is the boost in student enrollment this past couple of years. Enrollment this year is ranging between 115 to 165 students, dependent on term and class offerings. This increase serves to throw an already taxed facility into a more critical situation. To meet this challenge, we reorganized existing classes and class space to accommodate this large increase in students.
 - Also in this category was the remodel of the first floor Center building; repairs to the HVAC system in Kitchen/Classroom 109.

Describe the resources needed:

Equipment

(Expense figured at two-thirds the total costs for the cooler/freezer unit, metro shelving, electrical and plumbing work, but not the five mobile carts)

- 120 sq. ft. cooler and 25 sq. ft freezer (\$16,185)
- Metro Shelving for cooler and freezer (\$789)
- Electrical and Plumbing Installation (\$3,300)
- Mobile carts (\$1,465)

Funding: Carl Perkins

What specific measurable program outcomes do you expect to achieve with this initiative? The outcomes should be specific enough to be measurable. Also, outline the method that will be used to determine the results.

- Further assures safety and sanitation standards will be maintained regarding proper cold storage procedures for the Wiper Demonstration Kitchen Classroom (Rm. 109). (Assessment: Practical testing of proper methods of cold storage).

- Assists in ACF Re-Accreditation approvals. (Assessment: No findings in the Facilities element of the Self-Study)
- Supports program expansion to accept additional students in our Career Pathways Mini Certificate programs projected to be 30 students in fall 2008. (Assessment: An enrollment that meets or exceeds our expectations)
- Provides cost savings in bulk purchasing for the program. (Assessment: Comparison of this years costs of par stock with costs following installment.)
- Relieves the Center for Meeting and Learning's cold storage capacity. (Assessment: Summary of catering activities and cold storage)

Learning Outcomes for students:

- Understand and practice proper safety and sanitation standards for cold storage. (Assessment: practical testing)
- Focus on lesson plans and not on ingredient procurement for cooking classes held in Room 109. (Assessment: Student evaluations of classes)
- Understand and practice cooking techniques for rapid chill and freezing ingredients at various stages in a recipe. (Assessment: Class syllabus)
- Understand and practice proper receiving and storing procedures and product rotation. (Assessment: practical testing)
- Demonstrate proper procedures for planning and preparing a large scale event such as Classical Cuisine dinner using a cold storage facility onsite. (Assessment: Student and faculty evaluations of events)

Department Priority:

1

Unit Resources:

- The Center for Meeting and Learning, which is a part the Conference and Culinary Services Division, will pay the remaining one-third of the cost for the cold storage unit and installation price. By making this contribution to the costs, they will in turn able to share the space (about 40 square feet of space allotted) with the Culinary Program. Their contribution will total \$10,396 (\$2,056 electrical/plumbing and shelves and \$8,340 for the walk-in cooler unit).
- In addition, the Culinary Arts program will fund the remaining small ware needs from ICP (Instructional Cost Purchase) accounts. This contribution is estimated at about \$500.00.

Carl Perkins Funding Request

Is this a Career & Technical Education program approved by the state and offered through Lane for credit?

Yes

If not a Career & Technical Education program, does your request provide considerable support for students enrolled in these programs?

No

Do you have an advisory committee that meets 2-3 times per year?

Yes

If request is for personnel, will funds be used to replace an existing position?

no

How will funding this initiative increase or sustain the academic achievement and technical skills attainment (GPA of 2.0 or better) of Career and Technical Education students?

- It is imperative for student success in a Culinary Arts program to have proper commercial kitchen grade equipment and facilities. The goal of most Culinary students is to graduate and work in a restaurant, hotel or institutional cooking environment. The entire curriculum is created around a strong academic component that is then reinforced by both demonstration and hands-on practice of various cooking techniques and methods.
- The deficit of a walk-in cold storage facility for Room 109 has been a constant challenge since it was made available for classes in 2002. In hind-sight, it should have been included in the original planning of the facility. These challenges have increased each year as student enrollment and additional classes are held in this classroom.

How will funding this initiative increase or sustain the number of CTE students that graduate or receive a one year certificate from Lane and help prepare the students for employment?

As was stated, we continue to find ways to increase enrollment in our program. We have added capacity to our existing ACF Accredited Culinary Arts Program (we now accept up to 70 new first year students in the fall), have added credit classes to attract community members for night time use (e.g. Culinary Adventuring) and have just

recently been approved for two new Career Pathway Mini Certificate Programs (Baking and Pastry, Food Preparation and Production) which will add at least 30 students to our program in the Fall of 2008.

EQUIPMENT \$

21739

COMPUTER HARDWARE \$

Question Not Answered

COMPUTER SOFTWARE \$

Question Not Answered

MATERIALS & SUPPLIES \$

Question Not Answered

CURRICULUM DEVELOPMENT (Hours)

Question Not Answered

PART-TIME FACULTY \$

Question Not Answered

TIMESHEET STAFF \$

Question Not Answered

TRAVEL \$

Question Not Answered

Can this initiative be partially funded?

Yes

EQUIPMENT \$

19485

(E) Explanation of effect of partial funding:

We could accept partial funding for this initiative. We would propose to use ICP (Instructional Cost Purchase) funds to buy the mobile units (\$1,465.00) and the metro shelving (\$789.00) for a total reduction of (\$2,254.00)

Should we receive this reduced amount, we would be forced to buy this equipment with ICP funds. There would then be less to operate the program for purchases of food and equipment of cooking classes and the Renaissance Room during the year.

COMPUTER HARDWARE \$

Question Not Answered

(CH) Explanation of effect of partial funding:

Question Not Answered

COMPUTER SOFTWARE \$

Question Not Answered

(CS) Explanation of effect of partial funding:

Question Not Answered

MATERIALS & SUPPLIES \$

Question Not Answered

(MS) Explanation of effect of partial funding:

Question Not Answered

CURRICULUM DEVELOPMENT (HOURS)

Question Not Answered

(CD) Explanation of effect of partial funding:

Question Not Answered

PART-TIME FACULTY \$

Question Not Answered

(PF) Explanation of effect of partial funding:

Question Not Answered

TIMESHEET STAFF \$

Question Not Answered

(TS) Explanation of effect of partial funding:

Question Not Answered

TRAVEL \$

Question Not Answered

(T) Explanation of effect of partial funding:

Question Not Answered

Curriculum Development Funding Request

Technology Fee Funding Request