

CAHM

Accomplishment Description:

Improved Culinary Classroom Cold Storage

This Accomplishment addresses one of two Initiatives for CAHM. The Conference and Culinary Services Division received our full Carl Perkins funding request for the installation of a cold storage unit of \$21,739. Unfortunately, at the time of the initial request prices had changed. The Division spent time exploring different bid options to ensure the most cost-efficient as well as the most energy-efficient installation. The Division decided to add an Energy Star compressor and surrounding 4-inch walls to the storage unit efficiency. Additional costs for the upgraded storage unit, electrical work, permits, and engineering costs have accrued totaling \$24,000. Rebates and energy cost savings will cover the additional costs difference in approximately 60 months. In August, 2009, the cold storage unit will be installed and ready for full use by the Culinary Arts and Hospitality Management Program as well as the Center for Meeting and Learning in the fall term.

Strategic Direction

- 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.

Learning Plan Goals

- Make all learning spaces safe for all students and staff.
- Facilities enhancement.
- Curriculum enhancement.

Student Affairs Plan Goals

- Create a Welcoming, Inclusive, and Responsive Environment.
- Assess the general college environment, including adequate academic and non-academic spaces for students.
- Commit to a culture of routinely assessing programs, services, and learning to encourage continuous quality improvement.

College Council Priorities

- 4.3 Responding to unit plans/council plans: Enhancing Classrooms
- 3. Efficiencies