

CCS 2010-11

CAHM Goal: Bond Redesign and Equipment Procurement for Culinary Classroom and Renaissance Room in the Center Building

Summary:

The Bond Measure has allocated funds for the redesign of the first floor kitchen facilities for the Center Building and Campus Food Services, which will affect the instructional programs.

Description

The Bond Measure has allocated funds for the redesign of the first floor kitchen facilities for the Center Building and Campus Food Services, which will affect the instructional programs. The finished Center Building classroom room 130 is currently being used by the Physical Therapy Program for the academic year 09-10. Beginning in fall term 2010, the classroom will be used for the CAHM Program as projected. With the additional classroom space, the Program will then be able to successfully accommodate the influx of enrollment in both programs, and be able to conduct appropriately averaged student/instructor lab classes within a controlled, safe environment. The vision and goals of the new lecture/lab classroom include: ODA (Oregon Department of Agriculture) Certifications for a GREEN organic, sustainable stamp; state-of-the-art equipment related to the current restaurant industry standards; the installation of a small hood system for proper ventilation; and Renaissance Room student-run dining room redesign.

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.**

This initiative is a continuation of a process started last year.

This initiative advances the implementation of a long-term process improvement.

Bond Moneys received.

Describe the resources needed:

No General fund contribution needed. Fund 6 revenues will support training.

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.

Increased efficiency and productivity, including instructional learning outcomes; Revenue enhancement.

Department Priority:

1

Unit Resources:

Initiative funding requests have been made for the Bond moneys to support this Initiative.

This Initiative is also being requested through Carl Perkins. Detailed equipment spreadsheet will be forwarded to the Carl Perkins Funding Approval Committee.

Funding Request: Carl Perkins

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?

The facilities redesign of the Center Building classroom 130 will continue as originally planned; transforming the current lecture classroom into a state-of-the-art kitchen/lab classroom. This new kitchen/lab classroom will satisfy the immediate need for expanding facility capacity for the growing Culinary Arts and Hospitality Management Program and the Career Pathways Certificate Program in Baking and Pastry. The kitchen/lab classroom will mirror the capabilities of the Wiper Demonstration Kitchen classroom in the Center for Meeting and Learning; designed to provide a lecture classroom setting in one-half of the room and a kitchen lab environment for the other half. The kitchen/lab classroom will also contain standard equipment in order to satisfy safety and sanitation requirements, including efficient plumbing, electrical, ventilation, and other operational systems.

Due to the higher enrollment and increased student retention in both the Culinary Arts and Hospitality Management Programs (with Culinary Arts currently filled to capacity), the need for additional instructional lab environments to successfully meet the National accrediting commissions (ACFFAC and ACPHA) dictated academic standards is paramount. The Career Pathways Certificate Program in Baking and Pastry, with a fall term cohort, is also filled to capacity and is in need of additional classroom space. The new kitchen/lab classroom will provide typical kitchen equipment current to industry standards in order to successfully train students and support measurable learning outcomes in a comfortable, efficient, and ergonomic atmosphere.

As National accreditation standards are currently evolving to include sustainability and green practices, the new kitchen/lab classroom will reflect these new standards by promoting the education on sustainability in the foodservice industry. Culinary Arts students will be able to learn a variety of practical techniques and styles specific to the curriculum in a balanced faculty-student ratio environment. All students involved in the instructional programs will be able to practice learned sanitation and safety skills and standards required in any foodservice operation. The new kitchen/lab classroom will also allow core curriculum classes to be offered simultaneously, expand filled-to-capacity program elective night classes into additional sections, and eventually offer a new variety of Culinary Arts courses.

Current industry equipment standards continue to evolve in the direction of energy efficiency and sustainability, resonant of Lanes Sustainability Core Value and the values of each department within the Conference and Culinary Services Division. As National accreditation standards are currently evolving to include sustainability and green practices, the Culinary Arts and Hospitality Management Program will be expected to embrace these new educational standards.

Moving towards a more sustainable Program, the Division has been currently proactive on this account. A recent Carl Perkins funded equipment procurement and installation of an Energy Star walk-in refrigerator/freezer unit in the Center for Meeting and Learning has propelled the Division into investigating the procurement of all equipment pieces for the CEN Room 130 Kitchen/Lab classroom redesign to have GREEN labeling and/or Energy Star branding. Attractive rebates are also available when purchasing Energy Star. All CEN Room 130 equipment will adhere to facilities and equipment standards as dictated by the instructional programs National accrediting commissions (ACFFAC and ACPHA).

Overall, The CAHM Program redesign of the Center Building Room 130 Kitchen/Lab classroom will:

- o Successfully support the filled-to-capacity status of the Culinary Arts Program by providing an additional classroom to handle higher enrollment and increased student retention.
- o Successfully support the filled-to-capacity status of the Career Pathways Certificate Program in Baking and Pastry by providing an additional classroom to handle higher enrollment and increased student retention.
- o Enable effective learning outcomes taught in a balanced faculty-student ratio environment.
- o Support Lanes Sustainability Core Value by purchasing equipment that is energy efficient and current to the Foodservice industry's equipment standards.
- o Support the development of new National accrediting commission standards on sustainability and green practices in order to satisfy future dictation of knowledge and competency requirements taught in the Culinary Arts Program.

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?

We believe that the immediate need to prepare the CEN 130 kitchen/lab classroom is paramount for the entire CCS Division and at a critical point. The addition of this classroom would serve to enhance the learning environment for all students and faculty for the following reasons:

- o Offering culinary arts education in a state-of-the-art classroom with regards to equipment that is contemporary to today's restaurant standards; sustainable, and energy-efficient.
- o Provide immediately relief to the filled-to-capacity status of both the Culinary Arts Program and the Career Pathways Certificate Program in Baking and Pastry.
- o Appropriate student-faculty ratios will become more balanced and measurable student learning outcomes dictated by the Programs accrediting commissions (ACFFAC and ACPHA) will be more successfully met.
- o More students will be able to graduate in a timely manner because additional sections can now be added to the curriculum and accommodate the increased student enrollment.
- o Retention will increase for both Programs as students will be more inspired to complete the degree or certificate learning in a classroom that provides comfort and efficiency in a thoughtfully planned ergonomic environment.

EQUIPMENT \$

106878

COMPUTER HARDWARE \$

0

COMPUTER SOFTWARE \$

0

MATERIALS & SUPPLIES \$

25000

CURRICULUM DEVELOPMENT (Hours)

0

PART-TIME FACULTY \$

0

TIMESHEET STAFF \$

0

TRAVEL \$

0

Can this initiative be partially funded?

Yes

EQUIPMENT \$

May be partially funded by awarded Bond moneys.

(E) Explanation of effect of partial funding:

COMPUTER HARDWARE \$

(CH) Explanation of effect of partial funding:

COMPUTER SOFTWARE \$

(CS) Explanation of effect of partial funding:

MATERIALS & SUPPLIES \$

(MS) Explanation of effect of partial funding:

CURRICULUM DEVELOPMENT (HOURS)

(CD) Explanation of effect of partial funding:

PART-TIME FACULTY \$

(PF) Explanation of effect of partial funding:

TIMESHEET STAFF \$

(TS) Explanation of effect of partial funding:

TRAVEL \$

(T) Explanation of effect of partial funding:

Funding Request: Curriculum Development

Funding Request: Technology Fee