

# **CCS 2010-11**

## **CAHM: Wiper Memorial Kitchen/Classroom Re-Model**

### **Summary:**

Due to increased class capacities, the Tom Wiper Memorial Kitchen/Classroom located in Room 109 in The Center for Meeting and Learning is in need of the addition of a commercial-flight-style dishwasher to maintain safety and sanitation standards in the lab classroom, and enhance the student experience.

### **Description**

The Wiper kitchen classroom (located in Building 19, Room 109) is the Culinary Arts Programs primary lecture/demonstration/hands-on kitchen classroom facility. The Culinary Arts Program along with the Hospitality Management Program, the new Career Pathways Certificate Programs, Program Elective courses, and new culinary offerings for the Successful Aging Institute (SAI) currently enroll from 130 to 175 students during the course of a year, which is roughly triple the enrollment since 2002.

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 Arts 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 and Certificate Programs mentioned above. This increase in enrollment and added curriculum has created a critical need to increase the efficiencies in safety and sanitation, mainly supporting the procurement of a commercial dishwasher.

### **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.**

Initial Goal.

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

**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:**

7

**Unit Resources:**

Carl Perkins funding requested for this Initiative.

**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?**

Due to increased class capacities, the Tom Wiper Memorial Kitchen/Classroom located in Room 109 in Building 19, The Center for Meeting and Learning, is in need of the addition of a commercial-flight-style dishwasher to maintain safety and sanitation standards in the lab classroom, increase production efficiencies, and enhance the student experience.

The Wiper kitchen classroom (located in Building 19, Room 109) is the Culinary Arts Programs primary lecture/demonstration/hands-on kitchen classroom facility. The Culinary Arts Program along with the Hospitality Management Program, the new Career Pathways Certificate Programs, Program Elective courses, and new culinary offerings for the Successful Aging Institute (SAI) currently enroll from 130 to 175 students during the course of a year, which is roughly triple the enrollment since 2002.

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 Arts 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 and Certificate Programs mentioned above. In addition, the kitchen/classroom is also used as a revenue-generated facility for events booked at The Center for Meeting and Learning (CENTER). Successful execution of CENTER events such as Iron Chef Competitions, the Local Food Connection, and other culinary events is vital for return client bookings and reputation. This increase in Program enrollment, added curricula, and CENTER culinary events has created a critical need to increase the efficiencies in safety and sanitation, mainly supporting the procurement of a commercial dishwasher.

Currently this classroom has a traditional three-compartment sink unit, which handles all the dishwashing manually with certified detergents and sanitizer, and all students are trained to use for each class. The unit is located along the wall adjacent to equipment storage cages, and preparation and cooking areas. This three-compartment sink is inadequate for the following reasons:

- o Generates sanitation and safety concerns:

We instruct students on basic safety and sanitation according to state law and industry standards. The current dishwashing methods in this classroom are so inefficient 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.

- o Diminishes the learning environment within the classroom by overcrowding the dishwashing/sink area:

With an ever increasing enrollment and lab classes filled-to-capacity, particularly in the first year Culinary Cooking Theories classes, this lack of efficiency in clean-up (as all students are required to actively participate as part of their lab grade and professional kitchen standards) becomes more critical.

- o Produces inefficient use of student and instructor time:

The space available in the three-compartment sink unit area makes it difficult to control order in the sanitation and clean-up process for cooking classes that require a variety and differing amounts of equipment for each class. The lack of space demands that the commercial dishwasher in the adjacent Center for Meeting and Learning (CENTER) catering kitchen be used to support dishwashing, which then requires students and faculty to share the dishwashing activities with the banquet staff. A conjoined drainage system exists between the CENTER kitchen and the Room 109 kitchen/classroom. When CENTER events are frequent and their commercial dishwasher is being used to capacity as well as during peak class times, the result is drainage backup and flooding which then requires outside maintenance for correction. In some cases flooding caused by the volume usage of the CENTER commercial dishwasher and the three-

compartment sink at the same time occurs in the middle of class time and greatly disrupts the learning environment and production in the Catering kitchen.

o Impacts the American Culinary Federation Foundation Accrediting Commission (ACFFAC) re-accreditation:

Although results from the ACFFAC Evaluators during the successful re-accreditation on-site visit in May, 2009 were highly successful, there were several 'suggestions' to help us continue to improve our Program. Many included improvements to our current safety and sanitation habits, such as the development and use of a master cleaning schedule for all lab areas. In our self study, we indicated that our facilities and equipment were being used to capacity. The inadequate three-compartment sink unit existing in Room 109 could become an issue in the future of our ACFFAC Annual Reports, and we are requesting that this be corrected prior to a documented Concern.

**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?**

The addition of a Flight-Style Commercial Dishwasher would serve to enhance the learning environment for all students and faculty for the following reasons:

- Assists in providing high safety and sanitation industry standards that are required to facilitate the increased numbers of enrollment of the existing AAS Degree as well as supporting the Career Pathways Certificate Program, the Successful Aging Institute (SAI) culinary classes, and revenue-generating events held by the Center for Meeting and Learning. The added commercial dishwasher will be a benefit to all these Programs that will continue to increase student enrollment for our Program and Lane.
- Improves our ability to produce larger special events that are a part of the curriculum such as the Harvest Dinner and the winter and spring term Classical Cuisine Dinners. Currently there is only the commercial dishwasher in the CENTER Catering kitchen for washing dishes and equipment properly during these large events. The three-compartment sink is used for these 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 generate more facility productivity and enhance all classroom and event experiences.
- Provides additional opportunity to teach proficiencies involving industry equipment and sanitation standards.

Facilities and Equipment are a recurrent theme for the Culinary Arts Program, particularly as enrollment increases and curriculum is added. The need for a commercial dishwasher 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, between the past couple of years and this year was the boost in student enrollment which ranges anywhere from 125 to 175 students. This increase

served 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.

- Further assures that safety and sanitation standards will be maintained regarding dishwashing and equipment washing procedures for the Wiper Demonstration Kitchen Classroom (Rm. 109).
- Assists in ACFFAC Annual Report approvals.
- Supports the existing Program expansion to accept additional students in our Career Pathways Certificate Programs projected to be 30 students in fall 2008.
- Relieves the Center for Meeting and Learning's dishwashing capacity.
- Learning Outcomes for students:

Understand and practice proper safety and sanitation standards for proper dishwashing procedures.

Focus on lesson plans and not on delayed clean-up for cooking classes held in Room 109.

Understand and practice proper storing procedures and equipment maintenance after washing.

Demonstrate proper procedures for planning and preparing a large scale event such as Classical Cuisine dinner using an additional commercial dishwasher onsite.

The following specifications have been researched for an appropriate commercial dishwasher:

- o Hobart model #CRS66A

- o Chemical sanitizing capabilities

- o Heater booster

- o entry wing/drain board with sink/garbage disposal/spray nozzle and drain gate

- o exit/wing/drain board

## **EQUIPMENT \$**

22885

## **COMPUTER HARDWARE \$**

0

## **COMPUTER SOFTWARE \$**

0

## **MATERIALS & SUPPLIES \$**

2000

## **CURRICULUM DEVELOPMENT (Hours)**

0

## **PART-TIME FACULTY \$**

0

**TIMESHEET STAFF \$**

0

**TRAVEL \$**

0

**Can this initiative be partially funded?**

No

**EQUIPMENT \$**

**(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**