

CCS 2011-12

CAHM Goal: Procurement of a Green Energy Efficient Catering Vehicle for the CAHM Program

Summary:

In order to expand upon efficiencies and revenue enhancements for external events that use the complete scope of the Culinary Arts and Hospitality Management (CAHM) program's offerings (i.e. catering, production foods and equipment, décor, staffing, etc.), a Green energy efficient catering vehicle is desired.

Description

We are requesting partial funding of \$38,000, two-thirds of the cost, to purchase and maintain a 2011 Ford Transit Connect Electric Van. The purchase of this plug-in all-electric delivery van will reflect Lane's Core Values of Learning, Innovation, Accessibility, and Sustainability as well as Lane's newly-adopted Strategic Directions: Optimal Student Preparation, Progression and Completion, A Sustainable Learning and Working Environment, and A Safe Learning and Working Environment. The use of an electric van will support the CAHM program's continued commitment to Sustainability education within the culinary arts and hospitality management disciplines as well as the execution of sustainable operations in the industry.

The successful execution of external events supported by the CAHM program such as the Whiteaker Dinner, the Mt. Pisgah Mushroom Festival, Project Homeless Connect, and Chefs' Night Out, continues to generate a positive response in the community. In addition to these annual external events, the CAHM program actively supports the Foundation's Harvest Dinner with additional auction packages, such as the Dinner with the Presidents and Murder Mystery Dinners, typically held off-site. For the 2010 Harvest Dinner, additional foods production was conducted off-campus at a local bakery to specifically use a wood-fired oven to support the Guest Chef's menu execution.

The CAHM program actively participates in various student recruitment events in the local community such as the Lane ESD Career Fair at the Lane Events Center, and the Springfield and Thurston HS Career Fairs sponsored by the Springfield Chamber of Commerce. Trips are also made annually to Elmira and Pleasant Hill High Schools for Career Days. These events are supported by program students. Field trips to various farms and local food purveyors are held in the spring term for students in the Restaurant and Menu Management class. The CAHM program actively participates in the Pacific Northwest Food Show in Portland every other year with a table for showcasing the program and student recruitment/networking. Special program events are also designed for outstanding students, and are conducted off-site with faculty and staff.

Van and car rentals from Lane's motor pool traditionally have been used for these off-site events, including the use of staff's personal vehicles. No catering/off-site vehicle has been ever been specifically purchased for the program's use.

With the purchase and use of this van, the CAHM program can be even more successful in traveling efficiencies to off-campus events that support the community, and represent Lane as a community leader in Sustainability, Energy Management, and using Green energy resources in technology.

This all-electric, zero-emissions delivery van, Transit Connect Electric, which began production in December, 2010, builds on Ford's overall electrification strategy. It is the first product in Ford's accelerated electrified vehicle plan. Ford has teamed up with Azure Dynamics, a world leader in the development and production of hybrid electric and electric components and powertrain systems for commercial vehicles. The vehicle is assembled by AM General in Michigan. The following specs and features are noted:

- Plug-in capability.
- Driving range of up to 80 miles per full single charge; ideal for fleet owners who have well-defined routes of predictable, short-ranged distances and a central location for daily recharging.
- Optional recharging with either a standard 120-volt outlet, or a 240 Volt charge station for optimal recharging in six to eight hours. A transportable cord that works with both types of outlets is available for convenient recharging at either voltage. Charge takes 6-8 hours from zero to full on a Level 2 (240V) charger. With a Level 1 (standard outlet), the charging takes 27 hours.
- Two thermal management systems for the battery pack and the powertrain.
- Onboard liquid-cooled 28-kilowatt-hour lithium-ion 12-volt battery pack (16 modules and 192 cells); the onboard charger converts AC power from the electric grid to DC power to charge the battery pack. It is efficiently integrated without compromising interior passenger room and cargo space. The Johnson-Saft lithium-ion battery pack is expected to last the life of the vehicle.
- Proven Force Drive™ electric powertrain.
- Top speed of 75 mph.
- Maximum payload of 1,000 pounds
- Ford expects a 10-year/120,000-mile life.
- Warranty split between Ford and Azure Dynamics.

Lane's Facilities and Sustainability departments are proud to have almost completed work on the new Solar Station in Parking Lot B. As of September, 2010, the Solar Station photovoltaic array system was started, and generated AC power. After a total of only 19 hours of operation, the solar station had generated 290 kilowatt hours of electricity back to the Lane electrical grid. The first five Level I charging stations were installed. These produce 120-volt electricity and will be converted to dual Level I/II charging stations (dual voltage levels of 120 or 208 volts) and five additional dual level stations were scheduled to be installed in late November or early December, 2010. As of January 24, 2011, the vendor is scheduled to install the Level 2 (208v/J1775 plug) charging stations on January 31st.

Lane's progression into the new millennium of sustainable energy management has been supported through the offering of two-year AAS degree programs in Energy Management,

Renewable Energy, and Water Conservation, along with the Renewable Technician Program, in which the Northwest Energy Education Institute also provides educational resources and certifications. The Lane Solar Station is considered a new “classroom” for these students. The classroom will give students and the community hands-on training opportunities for growth careers in Energy Management, provide a state-of-the-art charging station for electric vehicles, and use excess energy to power and maintain existing campus operations. Lane especially wants the Solar Station to serve sustainable education and training, and continue to be a national innovative leader in this area in curriculum and effective institutional operations.

With the Governor’s active charge to bring Oregon into the future of embracing clean energy, reducing fossil fuel consumption, and expanding alternative energy sources with no carbon footprint, the inclusion of the Solar Station at Lane only exemplifies this critical mission. The full support from the entire Conference and Culinary Services Division to embed these practices as much as possible into daily operations and the instructional programs at Lane is paramount. The purchasing of an all-electric van for the Culinary Arts and Hospitality Management program will support Lane in being “early adapters” of the new, innovative Green technologies.

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 is an initial goal.

Describe the resources needed:

The Center for Meeting and Learning and Campus Food Services, which are a part of Conference and Culinary Services, will pay the remaining one-third of the cost for the all-electric van. By making this contribution to the costs, they will in turn be able to share the van with the Culinary Arts and Hospitality Management program. Their contribution will total \$19,000; \$9500 per department.

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.

Specific and measurable outcomes of the initiative are defined:

*Further assures safety and sanitation standards will be maintained for successful transport of perishable food product and human resources for off-campus events.

*Supports the other departments in the Division – the Center for Meeting and Learning and Campus Food Services – for successful transport of perishable food product and human resources for internal campus transport, the Downtown Center, and off-campus events.

*Supports Lane's Core Values of: Learning – working together to create a learning-centered environment; Innovation – responding to environmental, technological and demographic changes; Accessibility – strategically grow learning opportunities; and Sustainability – integrating practices that support and improve the health of systems that sustain life.

*Supports Lane's newly-adopted Strategic Directions of: Optimal Student Preparation, Progression and Completion – promoting students' progression to goal completion by knowing our students and creating needed systems, processes and learning environments; A Sustainable Learning and Working Environment – applying principles of sustainable economics, resource use, and social institutions to Lane's learning and working environments; and A Safe and Learning and Working Environment – maintaining safe learning and working environment.

*Supports Lane's previous Strategic Directions of: Transforming Students' Lives – positioning Lane as a vital community partner by empowering a learning workforce in a changing economy; transforming the College Organization – building organizational capacity and systems to support student success and effective operations; and Transforming the Learning Environment – creating a diverse and inclusive learning college;

*Further supports departmental fiscal sustainability by forgoing use of motor pool resources.

* Learning Outcomes for students and staff:

Provide a tangible example of the program's efforts to provide education in Sustainability and Lane's Core Values and Strategic Directions.

Focus on improvements in efficiencies and productivity for students and staff involved in an off-campus event.

Support the ACF and ACPHA, the program's accrediting bodies, with showing our continued efforts to embrace Sustainability in the foodservice and hospitality industries.

Understand and practice proper maintenance of an all-electric van and the Solar Station at Lane.

Understand and practice principles and techniques in Energy Management and Green Technology.

Department Priority:

1

Unit Resources:

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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?

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?

Funding the purchasing of the Ford Transit Connect Electric Van will support the CAHM program's continued efforts to instill sustainability education and practices into the curriculum and daily operations. Students in our program are aware of the importance of sustainability in the culinary and hospitality industry. All student handbooks distributed electronically at the beginning of each school year have a chapter on "Sustainability and Green Practices" used here in our Division at Lane, and includes links to various websites that support and promote green practices in the industry. Industry standards are becoming more focused on sustainable practices across the country. The National Restaurant Association (NRA) is the nation's governing body in the industry. Their active charge to the restaurant community is to focus on sustainability and social responsibility. The NRA is currently working on the development stages of public policies centered on sustainability and philanthropy. In Oregon and Lane County especially, the industry focus is sustainability and green energy management. Having our students educated in any aspect of sustainable operations in the industry will give them a competitive edge when they enter the workforce.

Our CAHM program is nationally recognized by our accrediting bodies for our commitment to bringing this education to the forefront. Many class projects are designed to use sustainable

concepts and practices. The introductory course HRTM 105 Restaurant Operations main group project, in which both culinary arts and hospitality management students are required to complete, focuses on creating a “green” restaurant or eatery. Sustainability is the business mission and goal. Students design their hypothetical restaurant by using produce and product that is locally grown or manufactured, purchasing kitchen and front-of-house operational equipment that use green technologies and energy efficiencies, and choosing recyclable products and natural materials in the design, interior décor, and marketing materials.

Our Division’s purchasing and receiving specialist uses Eugene Local Foods (ELF), an online procurement hub and local farmers’ distribution point that provides purchasing of local produce and products, and introduces the use of ELF to students in their financials courses. The program’s annual spring dinner entitled “The 100-Mile Meal,” celebrates local foods and sustainability. Produce and product for last year’s dinner came from a radius of 30 miles; even as close as our own Lane campus with produce grown specifically for the dinner from our Learning Garden! Now that our program students have cooperative education opportunities in the Learning Garden, the active relationship between the Garden and the CAHM program could be enhanced with the use of the electric van to transport produce from the Garden to the kitchens on campus.

Informal conversations have begun between the Division and the Energy Management program to discuss the possibility of using the all-electric van as an interdisciplinary learning tool for Energy Management students. The van could be used for a “green technology maintenance” co-op opportunity, or actively used as an instrumental educational tool in the Solar Station “learning classroom” environment. Featuring the all-electric van within the Automotive Technician curriculum could also be an option.

Although the purchase of the electric van is not specific to what is normally defined as a student learning outcome or skills attainment, the students are, however: actively engaged in an instructional program that strives to use sustainable and energy-efficient practices; socially aware of sustainable and energy management practices, both general and industry-specific; inspired to become future role models and stewards in the promotion of sustainability and the Green energy movement as a whole; and encouraged to practice sustainability in their personal lives, which will ultimately support their health and well-being and work production current to the industry’s standard.

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 partial funding of the Ford Transit Connect Electric Van would immediately place our CAHM program in the top tier of technical programs in the nation that embrace sustainability and Green practices, and uses innovative Green technology and energy management. The CAHM program Vision is to forge “a first-class venture of education and business that promotes career growth and support the success of the industry.” Our primary goal is to offer a technical education that is in tune with current industry standards. Supportive goals are to provide a general education foundation, a work-based practical experience, and abundant opportunities in community service and stewardship. A component “Sustainability” was approved by our Advisory Committee in 2009 and embedded into the programs’ mission:

Strategic Priority 5.0

Incorporate sustainable practices into our curriculum and operations.

- 5.1 *Integrate practices that support and improve the health of systems that sustain life.*
- 5.2 *Emphasize and incorporate sustainable standard operating procedures in the Culinary Arts and Hospitality Management Program.*
- 5.3 *Equip and encourage all students and staff to participate actively in building a socially diverse, just, and sustainable society while cultivating connections to local and regional farmers and purveyors.*

Outcomes: smaller carbon footprint, increased local purchasing and awareness, increased connectivity to our region and to the planet.

The CAHM program Advisory Committee is actively involved in helping us make key decisions in designing curriculum, and keeping us informed of current industry standards – sustainability and Green practices being a priority issue. Eugene, known for its arts and the outdoors, is now also being promoted by Travel Lane County as a fruitful area which supports and highlights the local bounty; its farms, wineries, dining establishments, and lodges that emphasize sustainable and Green practices. Our Advisory Committee colleagues are all pro-active in ensuring that their own establishments have sustainable and Green practices goals in place, and these efforts are pursued.

Our student recruitment efforts focus on the unique inclusion of sustainable and Green practices in our curriculum. Many students are attracted to the program and Lane because of our core values in Sustainability. With the number of students coming to our program and Lane for this reason, chances are they are more likely to complete the degree because of its ultimate value with a sustainable and Green practices component learned.

Eugene restaurants that are nationally known such as Marché and Adam's Sustainable Table, which is Green Restaurant Certified by the Green Restaurant Association, have understood the importance of using local product and resources. Many of our students currently in the program will have co-op opportunities working in these types of establishments. Their success rate in their positions and future employability can only be increased with a foundation of knowledge in sustainability and green practices that they can learn right here at Lane.

The 5th annual Local Food Connection, which will be held here again at the Center for Meeting and Learning, is an event in which student participation is a part of their day's curriculum. The University of Oregon is sponsoring a Food Justice Conference this winter that faculty, staff, and students are attending, and the Pacific Northwest Food Show held in Portland that students are required to attend in the spring, emphasizes sustainable and Green practices. Active student participation in these events that focus on sustainable and Green practices increases networking opportunities for them; making key connections for future employment and possible career advancement.

In this challenging and changing economy, specifically affecting our local industry, it is critical that our students are successfully prepared in understanding industry sustainable and Green

practices. Ultimately, they will be more employable. The more vested our students are in the community by actively participating in the volunteer service/outreach activities that are embedded into our program event calendar, the better chance for motivation to complete their degrees and certificates because they see the immediate value in their education and academic achievements. By partially funding the Ford Transit Connect Electric Van, our students will be proud to “walk the talk”; being intimately involved in the global picture of Sustainability and representing the future of Green.

EQUIPMENT \$

38000

COMPUTER HARDWARE \$

COMPUTER SOFTWARE \$

MATERIALS & SUPPLIES \$

CURRICULUM DEVELOPMENT (Hours)

PART-TIME FACULTY \$

TIMESHEET STAFF \$

TRAVEL \$

Can this initiative be partially funded?

Yes

EQUIPMENT \$

Any amount

(E) Explanation of effect of partial funding:

Yes, we can accept partial funding for this initiative. We would propose to use ICP (Instructional Cost Purchase) funds to buy the all-electric van with support from the other departments in the Conference and Culinary Services Division – the Center for Meeting and Learning and Campus Food Services.

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](#)