

Student Technology Fee

Grant Proposal

2011.005

2010-11

Tracy Brown



Comment:

None

Alan Henry

Comment:

Gary Gatch

Comment:

Mike McDonald

Comment:

Dale Martin

Comment:

Student Technology Fee
Grant Proposal Request Form
Fiscal Year 2010-11
Northwestern State University of Louisiana

FF 2011.005
C.#2

ALL BLANKS MUST BE FILLED COMPLETELY

Prepared by: Todd Barrios, CEC For: Culinary Arts

Department/Unit: FACS College: CoSTB Campus: Natchitoches

Which NSTEP Goals/Objectives does this project meet? Goals 2,4,6; Objectives 1,2,3,5,6,7

Requested equipment will be located/installed/housed? Building Culinary Arts Kitchen

Does the department requesting funding receive lab fees? (circle one) **YES***

Are department property policies and procedures in place for requested equipment? Yes

Which individual will be responsible for property control of the requested equipment?

Signature: Todd Barrios, CEC Date: _____

Proposal Requested Amount: \$ 11,107.13 Budget Attached (circle one): **YES**

Proposal delivered to Student Technology located in Watson Library, Room 113. Date 10-28-10

The proposal must include all specifications, description, model number, quotation, cost, state contract number, and vendor for each item. If the proposal does not include all requested information, it will be returned to requestor.

1. Describe target audience.

The target audience is students in the Family and Consumer Sciences department; specifically those involved in culinary arts and hospitality management. An expanded audience includes all students at NSU because of the opportunity to take culinary classes as electives.

2. Describe project/initiative for which you are requesting funds.

The Culinary Arts concentration and minor has become very strong in a short time. Class numbers are steadily rising, causing cramped space and difficult utilization of the cooking equipment in the culinary lab kitchen. This grant request includes a new 6-burner Imperial range/oven to add to the current kitchen layout, to improve the exposure and efficiency of gas cooking for the students. This request also includes The Sous Chef software and licensing for 20 computers, to supply technology instruction, videos, lesson plans, and handouts for enhance the curriculum offerings in each culinary class. This will also include a software compatible laptop to use in the kitchen classroom.

3. State measurable objectives that will be used to determine the impact/effectiveness of the project.

- Students will learn to operate equipment that they will encounter in their future careers.
- Students will learn about technology related to culinary arts, restaurants, and food sciences.
- Students will have practical application and experience with commercial grade equipment.
- Students will be able to use instructional videos, teaching slides, ingredient explanations, lesson plans, gourmet recipe bank, and French translations as it relates to learning skills and techniques of the culinary arts.

4. Indicate how each project objective will be evaluated.

Students will be taught how to use the equipment during their course curriculum. Written and practical examinations will test the students' knowledge.

5. If funded, which NSTEP <http://www.nsula.edu/nstep/NSTEP.pdf> objective(s) will this funding of this project advance. How will funding of the project advance the University and College/unit technology plan?

Objective 1 – To improve access to technology by students, faculty, and staff at NSU.

Objective 2 – To provide classrooms with updated technology and multimedia.

Objective 3 – To upgrade laboratories with modern technology.

Objective 5 – To upgrade and maintain the campus communication network and infrastructure.

Objective 6 – To provide a system for maintenance, upgrade, user training, and support of technology that will expand into the future.

Objective 7 – To establish processes that encourage technology initiatives by faculty, staff, and students.

6. Provide a justification for funding of this project. Estimate the number of student that will be served per academic year and in what ways. Please indicate also any unique needs of the target group.

The Culinary Arts Kitchen Lab has enhanced the teaching potential for all cooking and food service related courses. Now that we have been in the Kitchen for 2 years, we now see areas for continued improvement and technological advancement. As class numbers continue to rise, we are running out of space on the actual cooking equipment. We need to add another Imperial 6-burner range/oven to alleviate some of the stress, and use, on the existing equipment; as well as improve the availability of equipment, as to not jeopardize the learning experience of our students. We are also limited in the availability of ingredients the students will come into contact with. By adding The Sous Chef software package, students will be able to see pictures, videos, lesson plans, and handouts of products we cannot get here in Natchitoches. They will be exposed to a vast amount of instructional videos that will show them new techniques and procedures used in the culinary field. Classes impacted will be CULA 3080, CULA 3100, CULA 3200, CULA 3250, FACS 2050, FACS 3070, HMT 3020, and potential new classes I am looking to create. Expected student exposure and utilization will be approximately 135 students minimum per year.

7. List those individuals who will be responsible for the implementation of the project/initiative and indicate their demonstrated abilities to accomplish the objectives of the project.

Dr. Patricia Pierson, Department Head of FACS, and Chef Todd Barrios will be responsible for implementing this initiative. Chef Todd Barrios is a Certified Executive Chef through The American Culinary Federation. Chef Barrios has extensive experience in the restaurant industry and has been teaching Culinary Arts at NSU for 5 years.

8. Describe any personnel (technical or otherwise) required to support the project/initiative. Chef Todd Barrios will support the project through implementation of new equipment into the course curriculum. Physical Plant Services will help with set-up and routine maintenance. The Sous Chef software package comes with Tech Support.

9. Provide a schedule for implementation and evaluation.

Fall 2010 – Grant proposal and approval
Spring 2011 – Order, receive, and install equipment
Summer 2011 – Implement use in summer courses.

Lab facilities are evaluated by students during each semester survey. This upgrade in technology will also enhance recruiting new students to our program.

10. Estimate the expected life of hardware and software. Explain any anticipated equipment/software upgrades during the next five years.
All items, according to quality ratings and industry average should last 5-10 years minimum.

11. Explain in detail a plan and policy that will be in place to ensure property security/controls for any equipment received through a Student Technology Fee.

If you are requesting equipment that will be either/or checkout to students or moved within the department, you must provide a checkout/loan policy.

All equipment will be housed in the Culinary Arts Kitchen Lab next to the FACS building. The two access doors are locked when not in use. Keys are only issued to Chef Todd Barrios, Dr. Pat Pierson, and Mrs. Ann Spillman (Department Secretary).

12. Does the department that is requesting equipment receive lab fees? If so, please provide a justification for requesting funds from tech fee funds over using lab fees from your department.

Yes, the Family and Consumer Sciences department receives lab fees. These fees are 100% used for the cost of groceries, cleaning supplies, and smallwares within the culinary arts kitchen. The State of Louisiana has not approved a lab fee increase since the program was started 5 years ago. The cost of groceries continues to rise, thus forcing us to seek other forms of instruction if we cannot purchase the required ingredients to effectively teach the students.

13. Attach a detailed budget.

See attached.

Attach two (2) letters of support for the project from the following individuals: the requesting department's Dean, the appropriate Vice President (for non-academic units), or the SGA President from the requesting campus (for student requests).

Student Technology Fee Grant Proposal Checklist:

- Is all information requested provided (items 1 – 13)?
- Is a detailed budget attached?
- Is all specifications, description, model number, quotation, cost, state contract number, and vendor provided for each item?
- Are your two (2) letters of support attached?
- If equipment is to be checked-out/loaned, is your policy attached?

KP Culinary Estimate

Nai Wang [Nai@kpcurriculum.com]

Sent: Tuesday, October 26, 2010 9:41 AM

To: Todd Barrios

Attachments: Northwestern State Univers~1.pdf (10 KB)

Chef Barrios,

Attached is the quote you requested for a license for 20 software installs of the Sous Chef Culinary Arts Edition at your school. Please feel free to call me if you have any questions. Below are the technical requirements needed for the software.

The system requirements for our software are very low. Windows XP or higher is required.

1.0 Ghz

256 MB RAM

MS Net 2.0 which is installed during setup if you don't have it.

30 GB free.

DVD-ROM drive or access to one to install only. Not required after install.

Sincerely,

Nai Wang

Founder & President

KP Education Systems

800-701-6323 x913

KP Education Systems
 3721 E Sunnyside Drive
 Phoenix, AZ 85028

5-27483

Estimate

Date	Estimate #
10/26/2010	420

Name / Address
Northwestern State University

4720

Project

Item	Description	Qty	Cost	Amount	Discount	Total
CA20	The Sous Chef Culinary Arts Edition software site license for up to 20 individual installs.	1	7,200.00	7,200.00		7,200.00
S&H	Shipping and Handling	1	35.00	35.00		35.00
				Subtotal		\$7,235.00
				Sales Tax (0.0%)		\$0.00
				Total		\$7,235.00

5-27483

OCT 26,2010

QUOTE

Page 1 of 2
102610J6

Project:
NSU-Imperial Range

From:
Jack Shelton
Louisiana Food Service Equipment
7547 Hwy 71 South
Alexandria, LA 71302
(318) 442-6364 Fax: (318) 442-9968

To:
Chef Todd

(318) 357-4610 Fax: (318) 357-5009

Quote includes freight, delivery and set in place. All utilities by others.

Item	Qty	Description	Sell Each	Sell Total
1	1 ea	RANGE, RESTAURANT, GAS, 36" Imperial Model No. IR-8 Restaurant Series Range, 36", gas, (6) 28,000 BTU open burners, one 26-1/2" standard oven, stainless front, landing ledge, sides, backguard, and high shelf, 203,000 BTU	2,663.13	2,663.13
		Weight: 605.000	Freight: 385.00	385.00
	1	Limited one year parts and labor warranty, standard		
	1	Natural gas		
	1	Swivel casters (set of 4) two with brakes	295.00	295.00
	1	Quick disconnect & flex hose w/restraining device, 3/4" N.P.T. x 48"	329.00	329.00
Extended Total for Item No. 1			3,672.13	

7280
7282
7282
7282

Total 3,672.13
Delivery 200.00 7282
Grand Total 3,872.13

Louisiana Food Service Equipment

OCT 26,2010

NSU-Imperial Range

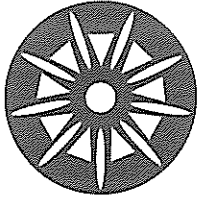
Page 2 of 2
102610J6

Item	Qty	Description	Sell Each	Sell Total

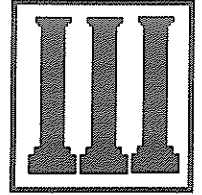
Acceptance: _____

Date: _____

Louisiana Food Service Equipment



COLLEGE OF SCIENCE, TECHNOLOGY, & BUSINESS
OFFICE OF THE DEAN



October 26, 2010

Dear Student Technology Fee Grant Evaluators:

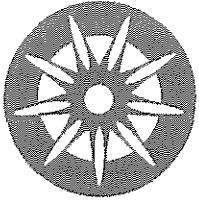
This letter is in full support of the Department of Family & Consumer Sciences' request to fund the purchase of Sous Chef Software and Licensing for computers in the FACS computer lab and a 6-burner commercial gas range for the Culinary Arts program. This additional equipment and software will enable the program to expand as the enrollment in the program continues to grow.

I wholeheartedly support the efforts of the Department of Family & Consumer Sciences and the Culinary Arts program in particular as they seek to upgrade their technology for teaching courses. Please do not hesitate to contact me should you have further questions or if I can provide additional information.

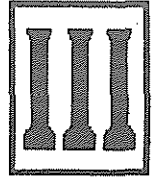
I congratulate you on the fine job you are doing in support of improved student technology at Northwestern State University.

Sincerely,

Austin L. Temple, Jr., Ph.D.
Dean, College of Science, Technology, and Business



DEPARTMENT OF FAMILY & CONSUMER SCIENCES
COLLEGE OF SCIENCE & TECHNOLOGY



October 26, 2010

Dear Student Technology Fee Grant Evaluators:

I wish to express my utmost support of the Department of Family & Consumer Sciences' request to fund the purchase of Sous Chef Software and Licensing for computers in the FACS computer lab and a 6-burner commercial gas range for the Culinary Arts program. The range, installed in the Culinary Arts Annex, will provide additional equipment to accommodate increased numbers of students. This additional equipment and software will enable the program to expand as the enrollment in the program continues to grow.

I commend the efforts of Chef Todd Barrios and Culinary student, Mark Daniels as they seek to upgrade the student technology for teaching courses in Culinary Arts. Please do not hesitate to contact me should you have further questions or if I can provide additional information.

I appreciate the fine job you are doing in support of improved student technology at Northwestern State University.

Sincerely,

Patricia N. Pierson, Ph.D., CFCS, Head
Family & Consumer Sciences
College of Science, Technology, and Business

Northwestern State University, Natchitoches, Louisiana 71497

A Member of the University of Louisiana System
Phone (318)-357-5587 FAX (318)-357-5009



STUDENT GOVERNMENT ASSOCIATION
NORTHWESTERN STATE UNIVERSITY
A Member of the University of Louisiana System
Natchitoches, Louisiana
318.357.4501

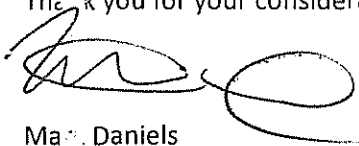
To: Student Technology Advisory Committee

From: Mark Daniels SGA President

To whom it may concern,

Please consider this letter my written support for the grant being submitted by Chef Todd Barrios on behalf of the Culinary Arts Department. This computer software will allow students to go in depth into different areas of the culinary field as well as improve their knowledge over all. The stove is also needed due to increased class sizes.

Thank you for your consideration,



Mark Daniels

NORTHWESTERN STATE UNIVERSITY VENDOR CREATE / MODIFICATION FORM

FAX FORM TO: 357-4378

Vendor Type (choose one):

Purchasing (V) ___ Employee/Travel (E) ___ Professional Services (P) ___ Student/Miscellaneous (M) ___ Payroll (R)

(Choose One): Create New Vendor or ___ Modify Vendor Information for Vendor # _____

Note: Figures in Parenthesis Indicate Field Limits

ORDER MAILING ADDRESS

PAYMENT REMIT ADDRESS

(Only If Different From Mailing Address)

Vendor Name:	<u>KP Education Systems</u> (30)
Federal Tax ID/Social Security Number:	<u>20-3235440</u> (9)
(For Employee, System Generated Number)	
Order From Address:	<u>3721 E Sunnyside Drive</u> (30)
	_____ (30)
	_____ (30)
	_____ (30)
City:	<u>Phoenix</u> (20)
State:	<u>AZ</u> (2)
Zip Code:	<u>85028</u> - _____ (12)
Telephone:	<u>602-701-6323</u> (7)
Fax:	<u>602-411-3013</u> (7)
Company Contact:	_____ (30)
E-Mail:	_____ (40)

Vendor Name:	_____ (30)
Federal Tax ID/Social Security Number:	_____ (9)
(For Employee, System Generated Number)	
Remit To Address:	_____ (30)
	_____ (30)
	_____ (30)
	_____ (30)
City:	_____ (20)
State:	_____ (2)
Zip Code:	_____ - _____ (12)
Telephone:	_____ - _____ - _____ (7)
Fax:	_____ - _____ - _____ (7)
Company Contact:	_____ (30)
E-Mail:	_____ (40)
Vendor's Terms:	_____
(Screen 123)	(Example 2%-10, Net 30)

Prepared by:

Jennifer Lynn Martin
Jennifer Lynn Martin

Date: 2.9.11

Approved by:

Date: 2.9.11

Vendor Number Assigned:

Entered by:

Date: _____