

Student Technology
Fiscal Year 2006-07

Dr. Jim McCrory:

Approved

Denied

Comment: _____

Signature: _____

[Handwritten Signature]

Date: _____

Tim Chadbourne:

Approved

Denied

Comment: _____

Signature: _____

[Handwritten Signature]

Date: _____

8/23/06

Gary Gatch:

Approved

Denied

Comment: _____

Signature: _____

[Handwritten Signature]

Date: _____

8/29/06

Dale Martin:

Approved

Denied

Comment: _____

*No wiring figured in this project
assume it will be needed*

Signature: _____

[Handwritten Signature]

Date: _____

~~Dianne Hamilton~~
~~Tyron Timmerello~~

Approved

Denied

Comment: _____

Signature: _____

[Handwritten Signature]

Date: _____

8-24-06

**Student Technology Fee
Funding Request Form
Special Initiative Fiscal Year 2006-07
Northwestern State University of Louisiana**

**This document will not be accepted without complete information, detailed budget,
specifications of each piece of equipment requested and pricing.**

Prepared by: Todd Barrios, CEC For: Family and Consumer Sciences, Culinary Arts

College: Science and Technology Campus: Natchitoches Department: Family and Consumer Sciences

Where will requested equipment be located/installed/housed: Bldg. FACS / Centrex Building Room LAB

Are property policies and procedures in place by the department for equipment requested. Yes

Delivery to the Student Technology office located in Watson Library, Room 113. Date _____

1. Describe target audience.

The target audience is students in the Family and Consumer Sciences department; specifically those involved in culinary arts and food sciences.

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

The long term goal for the Culinary Arts concentration is to develop a Bachelor of Science degree. To achieve this goal, we must create a fully functional kitchen equipped with the latest technology of commercial equipment. These funds will allow us to convert the Centrex building into this kitchen.

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 have the opportunity to use equipment that they currently only get to read about.

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 exams will test the students' knowledge.

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

Our degree curriculum currently teaches students how to design kitchens; what type of equipment goes into these kitchens; principles of cooking; specific aspects of culinary arts (baking, charcuterie, hot food prep, garnishing, etc.); etc. The FACS foods lab is not equipped with all of the necessary commercial equipment to effectively teach the LAB portion of the curriculum. The Centrex Kitchen project would enable us to do so. The Culinary Arts classes currently enroll between 12-20 students per class, per semester. This enrollment could increase with larger facilities.

6. If funded, which NSTEP (<http://www.nsula.edu/nstep/NSTEP.pdf>) objective 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 7 – To establish processes that encourage technology initiatives by faculty, staff, and students.

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.

Chef T. Barrios and Mrs. C. Jones will be responsible for implementing this initiative. Chef T. Barrios is a Certified Executive Chef through The American Culinary Federation and Mrs. C. Jones is a Registered Dietician. Chef Barrios has extensive experience in the restaurant industry and Mrs. Jones has a background in institutional foodservice and 12 years as an educator here at NSU.

8. Describe any personnel (technical or otherwise) required to support the project/initiative.
Chef Barrios and Mrs. Jones will be required to support the project through simple implementation of the facilities into their course curriculum.

9. Provide a schedule for implementation and evaluation.
The equipment will be installed upon the renovation completion of the Centrex building. The equipment will be evaluated by the students on their annual survey as well as by the instructors who will be able to better instruct the students on appropriate, quality equipment. This project will also serve as a recruiting tool for future culinary students. The proposed timeline is as follows:
Fall 2006 – Centrex Building renovations are completed.
Spring 2007 – Equipment is moved in and installed.
Summer 2007 – Begin utilizing facilities for Summer instruction.
Fall 2007 – AAFCS site visit for reaffirmation of FACS accreditation.

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.
Upgrades for software will not be necessary.

11. Explain in detail a plan and policy that will be in place to ensure property security/controls for any equipment received through Student Tech Fee.
All equipment will be housed in the Centrex Building next to the FACS building. The two access doors will be locked when not in use. Keys will only be issued to the department head and appropriate instructors. (A computerized key system will be the best option. This will be addressed during renovations.)

12. Attach a detailed budget, including: specs., description, cost, state contract number, and vendor for each item; cost of outside support personnel; and a description of how the proposal will support University/College/unit resources (i.e., cash match, funds from other sources, or reallocation of existing hardware/software or other equipment. **All of the information requested must be attached or the request will not be accepted.**

13. Attach a letter of support for the project signed by the requesting unit's Dean, the appropriate Vice President (for non-academic units), or the SGA President from the requesting campus (for student requests).

* ITEMS WILL GO OUT ON BID, BUT AN ESTIMATE IS INCLUDED.

CENTREX KITCHEN EQUIPMENT LIST

The following list was prepared by Todd Barrios, CEC from the online restaurant supply website <http://www.restaurantequipment.net>.

Sandwich/Prep cooler	48" wide	TurboAir	\$2020.00 ✓
SS prep tables w/ shelf	72"x30"	(Hubert catalog)	\$559.00 x 8
Steam Jacket kettle-12 gal	27" wide	Cleveland	\$4108.80 ✓
Frying skillet-15 gal	31" wide	Cleveland	\$4552.85 ✓
Gas Char Grill	36" wide	Star-Max	\$1128.00 ✓
Gas Griddle	36" wide	Star-Max	\$1275.00 ✓
SS Equipment stand	72" wide	Advance Tabco	\$492.00 ✓
Gas Range-10 burner	60" wide	Garland	\$2152.65 ✓
Gas Salamander	36" wide	Garland	\$1854.16 ✓
Convection Oven-double	38" wide	Garland	\$9270.80 x 2 ✓
Counter Steamer-3 pan	24" wide	Cleveland	\$3306.30 ✓
Hoods and Fans	14 ft wide	Captive Air	\$3258.00 x 2 ✓
Proofer/Holding Combo	26" wide	Intermetro	\$1622.06 ✓
Upright cooler-1 door	27" wide	TurboAir	\$1549.00
Upright cooler-2 door	54" wide	TurboAir	\$2559.00 ✓
Dishwasher and Table		Champion	\$11000.00 ✓
Water heater-100 gal	40" wide	Lochinvar	\$3500.00
Ice machine-400 lb & bin	30" wide	Manitowac	\$3172.00 ✓
Symposium media station			
Walk-in cooler-4'x6'		Kolpak	\$5000.00 ✓
Walk-in freezer-4'x6'		Kolpak	\$4000.00 ✓
Smoker - gas	24" wide	Town Sm	\$2164.96 ✓
Rotisserie - electric	34" wide	Savory	\$4999.00 ✓
Impinger oven	50" wide	Lincoln	\$4892.00 ✓
3-Compartment sink	92" wide	Advance Tabco	\$823.75 x 2
Hand sink	13" wide	Advance Tabco	\$209.76 x 2
Universal Racks	22" wide	TuffStuff (Hubert)	\$699.00 x 3
Undercounter Refrigerators	48" wide	TurboAir	\$1744.00 x 3 ✓
Shelving	48"x18"	Hubert Catalog	\$239.00 x 10
Shelving	36"x18"	Hubert Catalog	\$209.00 x 5

90,488
 4,999

 86,589
 2,145

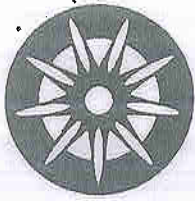
 84,424

Estimated TOTAL = \$111,208.40

This figure does not include the Symposium media system. When this package goes out to bid, certain brand names and prices will be different. This list is an estimate of current prices based on an online restaurant supply house and an industry catalog.

The highlighted items are the priority items. These items are the main equipment pieces that will be used for instruction.

The estimated TOTAL for the highlighted items is = \$90588.38



DEPARTMENT OF FAMILY & CONSUMER SCIENCES
COLLEGE OF SCIENCE & TECHNOLOGY



August 23, 2006

Student Technology Grant Committee
Northwestern State University
Natchitoches, LA 71497

Dear Sirs:

It gives me great pleasure to lend support to the enclosed grant request for adding Culinary Arts instructional equipment to teach classes in the Centrex Building, which is located directly adjacent to the Family and Consumer Sciences Building.

This exciting, new concentration area in our Hospitality Management and Tourism program has garnered much interest from high school seniors and non-traditional students, alike. Having state-of-the art instructional equipment to provide educational experiences for our students is a worthy and much-needed investment of student technology fees at Northwestern.

As Department Head for Family and Consumer Sciences, I wholeheartedly support this grant endeavor as an appropriate use of instructional technology funds. This equipment will help educate our students, providing much needed skills in the work world of the 21st century. It will also help to grow our program.

I commend those involved with this grant initiative and if I can be of assistance, please do not hesitate to contact me.

Sincerely,

Patricia N. Pierson, Department Head
Family and Consumer Sciences

Northwestern State University, Natchitoches, Louisiana 71497

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



COLLEGE OF SCIENCE & TECHNOLOGY
OFFICE OF THE DEAN



August 23, 2006

Student Technology Grant Committee
Northwestern State University
Natchitoches, LA 71497

Dear Sirs:

It gives me a great deal of pleasure to lend support to the Department of Family and Consumer Sciences' grant request for adding Culinary Arts instructional equipment to teach classes in the Centrex Building, which is located directly adjacent to the Family and Consumer Sciences Building.

This new concentration area in our Hospitality Management and Tourism program has garnered much interest from high school seniors and non-traditional students, alike. Having state-of-the art instructional equipment to provide educational experiences for our students is a worthy investment of student technology fees at Northwestern.

As Dean of the College of Science and Technology, I wholeheartedly support this grant endeavor as an appropriate use of instructional technology funds. This equipment will help educate our students, providing much needed skills in the work world of the 21st century.

I commend those involved with this innovative, worthwhile grant proposal and if I can be of assistance, please do not hesitate to contact me.

Sincerely,

Dr. Austin Temple, Dean
College of Science and Technology