

**EQUIPMENT NEEDS ASSESSMENT APPLICATION**  
**Fall 2015**

Name of Person Submitting Request:	<b>Stacy Meyer</b>
Program or Service Area:	<b>Culinary Arts Program</b>
Division:	<b>Applied Technology, Transportation and Culinary Arts</b>
Date of Last Program Efficacy:	<b>2013</b>
What rating was given?	<b>Continuance</b>
Equipment Requested	<b>Steamer for the kitchen, Sunroom and Cafeteria both use this piece of equipment/ would like to upgrade to a combination steamer oven.</b>
Amount Requested:	<b>\$40,000.00</b>
Strategic Initiatives Addressed: (See Appendix A: <a href="http://tinyurl.com/15oqoxm">http://tinyurl.com/15oqoxm</a> )	1,2,3,4,5

NOTE: To facilitate ranking by the committee, submit separate requests for each item; however, multiple items can be submitted as one request if it is required that the equipment is packaged together.

Replacement  Additional

1. Provide a rationale for your request.

The piece of equipment that is no longer working is a Vulcan 3 door steamer, this piece of equipment has serviced the cafeteria as well as the culinary arts students for the past 11 years. We have had Hobart our repair company come out to look at the steamer, their advice was that it would cost just as much to replace the water tank as it would to purchase a new steamer. The tank is filled with calcium from the very hard water we have in San Bernardino. Valerie, the manager of the cafeteria and the faculty of the culinary department have been looking online to match the equipment that needs to be replaced and cannot find an exact match. All of the steamers are much smaller now and will not meet the needs of either department. The cafeteria manager and the culinary arts faculty all agree that if we need to replace the piece of equipment we should get something that will work for all parties. The equipment that we agreed upon is a combination steamer/oven. This will allow both departments options that we currently don't have as far as preparation techniques.

2. Indicate how the content of the latest Program Efficacy Report and current EMP data support this request. How is the request tied to program planning? (*Reference the page number(s) where the information can be found on Program Efficacy.*)

This piece of equipment was not listed on the last program efficacy report but is on the current EMP for the culinary department. This piece of equipment is part of the curriculum for the culinary arts department. The students have had to learn alternate ways to prepare food items that are normally steamed, (that is good for them, however we need a steamer). The cafeteria uses this equipment to prepare food for service.

3. Indicate if there is additional information you wish the committee to consider (*for example, regulatory information, compliance, updated efficiency, student success data, planning, etc.*).

This piece of equipment needs to be compliant with the San Bernardino County Health Department and must be under a hood within the kitchen. The equipment also must be NSF approved for use in the kitchen. This is one reason it cost so much.

4. Evaluation of initial cost, as well as related costs (including any ongoing maintenance or updates) and identification of any alternative or ongoing funding sources (*for example Department, Budget, Perkins, Grants, etc.*).

The initial cost of the equipment will not be over \$40,000.00 that will include shipping and installation. There are no ongoing cost. The one cost that will occur every 6 months will be filters for the system. This will help with the hard water, also the installation of water softener within the kitchen for the equipment would be of great help.

5. What are the consequences of not funding this equipment?

The culinary department will have to change their curriculum to accommodate for the missing equipment. I can give you some consequences of not training students to work with a steamer. One of my former students went to work in the industry and he was asked to use the steamer for whatever he was making, he was not trained here and the work place thought he was trained here to use the equipment so they did not train him and the steamer blew up in his face and burned him very badly. He still has not returned to work due to his burns. This is a dangerous piece of equipment and the students need to be trained here while they are in culinary school.