

EQUIPMENT NEEDS ASSESSMENT APPLICATION
Fall 2016

Name of Person Submitting Request:	Stacy Meyer
Program or Service Area:	Culinary Arts Program
Division:	Applied Technology, Transportation and Culinary Arts
Date of Last Program Efficacy:	2016
What rating was given?	conditional
Equipment Requested	Food Truck
Amount Requested:	\$100,000.00 object code: 6500
Strategic Initiatives Addressed: (See http://www.valleycollege.edu/about-sbvc/office-of-president/college_planning_documents/documents/strategic-plan-report-working-doc-8-25-15-2.pdf)	1.5,1.6.1,1.6.2,1.8,1.9,1.9.1,1.9.2,1.10,1.10.1, 1.11, 1.12, 2.1, 2.2, 2.5.1, 2.5.1.1, 2.5.1.2, 2.5.2, 2.6.2, 2.6.3, 2.6.3.3, 2.8.2, 2.8.4, 2.8.8, 2.13

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

Are there alternative funding sources? (for example, Department, Budget, Perkins, Grants, etc.)

Yes maybe NO

If yes, what are they? Strong Workforce Development Funding

1. Provide a rationale for your request. (Explain, in detail, the need for this position.)

The Culinary Program has created a plan to open a Food Truck or mobile lab that the students can gain experience preparing food in a fast pace environment within a rising trend within the industry. This will allow students to learn small business while working on a fully functional catering truck. This would also allow the students within the catering class to cater off site which they have not had the experience to date.

The county of San Bernardino has already responded to the idea of a food truck, they would like it to be parked downtown during lunch time for all county employees to enjoy. This is only one response we have had to the truck. The third Thursday of each month is the Food Truck expo downtown San Bernardino, we have also had requests to join the trucks already serving the public in this location.

If these funds are paid for from the Strong Workforce Funding the entire region will have access to this vehicle. The mobile lab can be taken and used to cater events throughout the region as well as be used for class room activities. Students from the Culinary, Baking, Hospitality and Food and Nutrition will be able to work on the truck gaining small business experience and the necessary skills needed to work within their industries. This is a great entrepreneur experience for the students. Each student will have the opportunity to run the truck for a week to gain the experience of writing a menu, training staff, ordering, receiving, storing, book keeping and management skills. These skills will be used within the industry on a daily basis.

By adding the truck to the department we will engage the community and bring more awareness to the culinary program and Valley College. The truck will be self-sufficient within one years' time.

2. Indicate how the content of the department/program's latest Efficacy Report and/or current EMP supports this request and how the request is tied to program planning. (*Directly reference the relevant information from your latest Efficacy Report and/or current EMP in your discussion.*)

In the EMP discusses the food truck under opportunities. This concept already has been explained in the previous paragraph. It is tied to program planning and marketing by having the college name out in the public and the public purchasing from the truck on a daily basis. The planning is that by Fall of 2017 the truck will be purchased and ready for the students to run. The department will work with the health department and governing agencies as far as permits for each venue. All monies made will be deposited into the culinary arts account to help offset the cost for maintaining, gas and food the following fiscal year.

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

There will be an adjunct placed on the truck with the students on a daily basis. The adjunct faculty will need to have a Serve Safe Certificate and be able to post it within the truck along with the trucks business license. The adjunct will have to have the knowledge of small business and how to run a catering truck.

4. Indicate any related costs (including any ongoing maintenance or updates) and department/program's plans to support those costs.

The ongoing costs for the food truck will be gas, maintenance and up keep of the vehicle, permits, propane for the tanks in order to cook. The department will support these costs from the proceeds the students make on a daily basis. The department chair will also work with Strong Work Force Grant and Perkins Grant to offset cost as well.

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

By not getting this equipment it is an opportunity lost for the program and students. This opportunity will be a liaison between the campus and the community. The program is counting on this to help in the growth of the department.