

EQUIPMENT NEEDS ASSESSMENT APPLICATION
Fall 2016

Name of Person Submitting Request:	Stacy Meyer
Program or Service Area:	Culinary Arts
Division:	Applied Technology, Transportation and Culinary Arts
Date of Last Program Efficacy:	2016
What rating was given?	conditional
Equipment Requested	Rotation Oven
Amount Requested:	33,000.00
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 **XX**

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

Yes NO **XX**

If yes, what are they?

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

This equipment is needed in the main kitchen as an additional oven for proofing, baking, and roasting larger quantity of items at one time. This year the culinary department has been inundated with large caterings for 300-600 people at a time. This oven will allow the students to prepare large volume caterings in less time. This oven will also be used for any baking courses that will be held on campus. The baking students will utilize this oven to proof and bake their products all at once. This is efficient and equipment that is used in the industry. This piece of equipment will be cross utilized in all Culinary courses. The Baking Program will start in 2017 under the Culinary Arts Program. This is a new program and is in need of funding through either general budget or lottery funds. In order to purchase product for the students to learn the necessary skills needed to become employed within the industry. This is the only junior college that has a baking program. Research found that the baking industry has a gap of close to 500 bakers in California. This means that currently there are close to 500 jobs within the industry for bakers that remain empty. By funding this program the students taking the baking courses can fill those positions and close the gap within California. Relationships with area restaurants, hotels and small business will be established in order to place students in paid internships with the guarantee of hire at a set wage.

The baking program will be housed off campus currently at Rialto ROP. The baked goods produced will be transported daily to the Sunroom, Food Truck and Den and be sold in each of those venues. There will also be baking courses offered on campus at SBVC.

Students will learn basic baking skills, artesian breads, pastries, French Pastry, chocolate work, sugar work, and a variety of desserts. This program is a one year program and has three certificates the students can work toward. This program is an AA program and does transfer to UC and CSU systems.

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.*)

The EMP reflect this request in the expansion of the culinary department and it falls within the Baking program equipment needs. The Baking Program will start in 2017 under the Culinary Arts Program. This is a new program and is in need of funding through either general budget or lottery funds. In order to purchase product for the students to learn the necessary skills needed to become employed within the industry. This is the only junior college that has a baking program. Research found that the baking industry has a gap of close to 500 bakers in California. This means that currently there are close to 500 jobs within the industry for bakers that remain empty. By funding this program the students taking the baking courses can fill those positions and close the gap within California. Relationships with area restaurants, hotels and small business will be established in order to place students in paid internships with the guarantee of hire at a set wage. The baking program will be housed off campus currently at Rialto ROP. The baked goods produced will be transported daily to the Sunroom, Food Truck and Den and be sold in each of those venues.

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

This piece of equipment must comply with the health code requirements.

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

Ongoing maintenance will be the responsibility of the Culinary Department.

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

The students will not learn on a piece of equipment that is widely used regularly in the industry. The departments will not be able to commit to the larger caterings on campus due to inefficiency of equipment.