2010 - 2011 Laboratory and Classroom Modernization Request

Dean's Office
Submit to George Acker, Campus Planner (210 Administration Building)
By November 5, 2009

Lab: Rendezvous Laboratory
Location: HE 269

Department(s): Hospitality and Tourism
Priority:

Chair Signature:

College/School:
Priority: 5

Dean Signature:

I. Cost Estimate

<table>
<thead>
<tr>
<th>Lab/Classroom Modernization Funds</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Equipment</td>
<td>$7985.00</td>
</tr>
<tr>
<td>Services and Supplies</td>
<td>$800.00</td>
</tr>
<tr>
<td>Remodeling</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>$8785.00</td>
</tr>
</tbody>
</table>

II. Describe Equipment Requirements
(Please list items to be purchased and estimated costs.)

1. Scotsman Ice Machine (1 ea) - $2450
2. Cres Cor Carving Station (1 ea) - $1640
3. Vollrath Wine Bucket and Stand (10 ea) - $580
4. Lakeside Butane Cooking Cart (3 ea) - $2325
5. Carlisle Single Tray stand (10 ea) - $290
6. Cambro Serving Tray (10 ea) - $360
7. Excell Coat Rack (1 ea) - $340

III. Describe Services and Supplies Requirements

Ice machine hook-up-$800

IV. Describe Remodeling Requirements and Cost Estimate

None
V. Describe Plan for Continuing Costs Associated with Request, if Applicable

None

VI. What other funds will be used in this project?

None

VII. If Lab Mod Matching Funds are requested, what is the funding source?

N/A

VIII. Pedagogical Rationale/Justification of the Request

The Rendezvous Laboratory (HE 269) was built in 1992. The laboratory is a live restaurant open to the public and is used to teach HT-426-Restaurant Operations Management, a capstone class in the HRTM curriculum. It is also used to teach other lab. courses that involve equipment usage and tasting of beverages. The other classes taught are HT-121-Principles of Foodservice Operations, HT-326-Wines and Spirits, HT-423-Wine and Food Pairing and HT-424-Catering.

All equipment in the Lab. Remod. request is between 17 and 30 years old and needs to be urgently replaced. Normal replacement for equipment of this kind is usually after 10 years.

In addition, students need to be exposed and working with new state of the art equipment to better prepare them for the hospitality industry

IX. List of Courses to be Served by Lab/Classroom

HT-426-Restaurant Operations Management (Capstone course)
HT-424-Catering
HT-423-Wine and Food Pairing
HT-326-Wines and Spirits
HT-121-Principles of Foodservice Operations

X. Statement on How Project Meets Needs of Students with Disabilities
(Please consult with UW-Stout Disability Services)

All pieces of equipment are general in scope. Students with disabilities will not have issues with the design or usage of the equipment.