2010 - 2011 Laboratory and Classroom Modernization Request

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

Lab: Food Production Lab- Corner III
Department(s): DHT
College/School: COM
Location: 309 HE
Priority: 

Chair Signature:
College/School: COM
Dean Signature:
Priority: 5

I. Cost Estimate

<table>
<thead>
<tr>
<th>Lab/Classroom Modernization Funds</th>
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</thead>
<tbody>
<tr>
<td>Equipment</td>
</tr>
<tr>
<td>Services and Supplies</td>
</tr>
<tr>
<td>Remodeling</td>
</tr>
<tr>
<td>Total</td>
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</tbody>
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II. Describe Equipment Requirements
(Please list items to be purchased and estimated costs.)

New high efficiency/energy saving walk in cooler ($14,000.00)
New high efficiency/energy saving walk in freezer ($14,000.00)
Installation/remodeling ($4000.00)

III. Describe Services and Supplies Requirements
N/A

IV. Describe Remodeling Requirements and Cost Estimate

Costs would consist of the removal of old walk ins and installation of the new walk in cooler and freezer. Existing facilities and footprint are able to handle the new equipment.

V. Describe Plan for Continuing Costs Associated with Request, if Applicable

The only continuing costs associated with this request would be preventative maintenance.

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

A small portion would come from Corner III operating budget ($1000.00).
VII. If Lab Mod Matching Funds are requested, what is the funding source?
N/A

VIII. Pedagogical Rationale/Justification of the Request

This request ties into the Polytechnic designation of the University of Wisconsin-Stout. This lab is utilized by four different majors and will enable the instructors' to teach with modern equipment such as the students may use in their respective careers. Enhancement of learning with hands on application with this new equipment. Maintaining "State of the Art" facilities.

This laboratory/facility is a show case for the university and is also utilized for numerous university events.

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

HT 324 Quantity Food Production
FN 225 Art and Science of Food
HT 323 Food Service Equipment
HT 426 Catering
HT 450 Food Service Administration

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

The new walk in coolers would have a small ramp, enabling those with disabilities access.