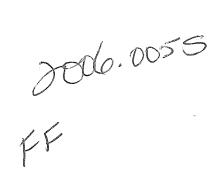
Student Technology Fee Funding Request Form Surplus Money Fiscal Year 2005-06 Northwestern State University of Louisiana



Prepared by: Shantel Wempren

For: Family and Consumer Sciences, Culinary Arts

College: Science and Technology Campus: Natchitoches

Department: FACS

Where will requested equipment be located/installed/housed: Bldg.FACS Room Kitchen/Lab

Are property policies and procedures in place by the department for equipment requested. Yes

Delivery to the Student Technology office located in Watson Library, Room 113. Date

1. Describe target audience.

Students in the Family and Consumer Sciences department, specifically those involved in culinary arts and food sciences.

2. Describe project/initiative for which you are requesting funds.

The initiative is to purchase much needed equipment for the culinary lab/ kitchen in the FACS building. While the current equipment has been taken care of, it is very much out of date. Students need to work with new technologies as opposed to those our parents learned on.

- 3. State measurable objectives that will be used to determine the impact/effectiveness of the project.
 - -Students will learn to use equipment they would encounter in the "real world"
 - -Students will learn about technology related to culinary, restaurants and food service
 - -Students will have first hand experience with commercial equipment
 - -Students will have the opportunity to use the equipment that they currently only get to read about.
- 4. Indicate how each project objective will be evaluated.

Students will be taught how to use the equipment as part of their regular curriculum. Students will be tested on their knowledge of the equipment in a practical method as well as in a written exam.

- 5. Provide a justification for funding of the project. Estimate the number of students that will be served per academic year and in what ways. Please indicate also any unique needs of the target group. Imagine mathematics students trying to learn without ever touching a calculator or a protractor. That is the equivalent of culinary students trying to learn without the proper tools and equipment. Not only is so much of the equipment outdated- so much is not even available for student use.
- 6. How will funding of the project advance the University and College / unit technology plan? currently. students use scales that are older than the students are. The FACS department is to be commended for taking such good care of its equipment, however it's time to reward them with some upgraded equipment. Funding of the project will meet and exceed several of the "objectives" including but not limited to: Objective 1: To improve access to technology by students, faculty, and staff at NSU. Objective 2: To provide classrooms with updated technology and multimedia. Objective 3: To upgrade laboratories with modern technology. Objective 7: To establish processes that encourage technology initiatives by faculty, staff and students.
- 7. List those individuals who will be responsible for the implementation of the project/initiative and indicate their demonstrated abilities to accomplish the objectives of the project. Chef T. Barrios and Mrs.

C. Jones will be responsible for implementing the new resources in their classes. Food Science, Food Service and Layout, Quantity Cookery, Garde Manger and Advanced Baking and Pastry among other classes will use the resources. Both professors are more than qualified and capable of using and implementing these tools in the classroom. Chef Barrios has a background as a head chef in the restaurant industry and Mrs. Jones has a background in institutional food service.

- 8. Describe any personnel (technical or otherwise) required to support the project/initiative. Chef Barrios and Mrs. Jones will be required to support the project by simple implementation of the resources into their daily use of the kitchen/ cooking lab.
- 9. Provide a schedule for implementation and evaluation. The equipment arrives. The equipment is delivered to the FACS Department. The equipment goes into immediate use in either Summer 2006 (if it has arrived) or Fall 2006. Once the equipment has been in use it can be evaluated by the students in their annual survey as well as by the professors who know better than anyone else the burden of using and teaching with substandard equipment. New students who have not used the (I mean this in the most polite way possible) ancient equipment will not be able to report as well as those of us who have used it first hand but they will receive the benefits.
- Estimate the expected life of hardware and software. Explain any anticipated equipment/software upgrades during the next five years. All items, according to quality and rating should last 5-10 years minimum. Upgrades will not be necessary with the exception of the software which receives free support and content upgrades.
- Explain in detail a plan and policy that will be in place to ensure property security/controls for any equipment received through a Student Tech Fee grant. The software will obviously be safe on the computers in the FACS department lab. The other equipment will be housed in the kitchen/ culinary lab on the second floor of the FACS building which can only be accessed by a coded door (only faculty members have the code) and through another classroom which has two separate locks. (You must be able to unlock the classroom and then unlock the culinary lab). When not in use, the doors are always closed and locked. The computer lab is locked at 5 p.m. daily.
- 12. Attach a detailed budget, including specs, description, cost, state contract number and vendor for each item, cost of outside support personnel.

Vacuum sealer \$5695.00

Salter Electronic Kitchen Scale \$59.95 x 17 = \$1019.15

Beverage Air BAC Series blast Chiller \$5745.56

Digital Thermometer \$84.95 x 17 = \$1444.15

Smart Draw Software \$1495 x 2 = \$2900.00

Total \$29,803.86

*Additional personnel will not be necessary. I did not include state contract number and vendor because these items will go out on bid.

** attached is a letter of support from Dr. Temple

Jennifer Long

From:

southernbelleiv@charter.net

Sent:

Tuesday, March 28, 2006 7:17 PM

To:

Jennifer Long

Subject:

grants

ok- so I defently (can't spell) have \$30,000 worth of stuff for FACS for this round.

Total \$29,803.86

I would prefer not to put any of them off, as I have a short attention span, and after this is over I want to start working on bigger and better things.

I talked to ms. sheila gentry today and she was telling me about the necessity of computer labs in the dorms. tomorrow I will talk to mr. mathews, then dr. moulton, then ms. shelia again and then president webb. (about the super duper computer/ technology thingy). I guess I should add hanson in somewhere since he is over stat, but I prefer dr. moulton. she likes me (doesn't think i'm retarded). she's easier to talk to. so there we go. bye shantel

Shantel M. Wempren Vice President Student Government Association Northwestern State University

"The people who are crazy enough to think they can change the world are the ones who actually do."

N

Provost & Vice President for Academic Affairs

Telephone (318) 357-5361 FAX (318) 357-4517 E-mail vpaa@nsula.edu www.nsula.edu/provost/

Northwestern State University Natchitoches, Louisiana 71497

April 4, 2006

NSU Student Technology Committee Natchitoches, LA 71497

RE: Letter of Support - Family and Consumer Sciences Technology Request

I am please to support the request of the Department of Family and Consumer Sciences for funding of a Student Technology Fee Grant.

The grant will assure that students taking classes in the Department of Family and Consumer Sciences will be provided with the resources needed to promote optimal learning. With the funding of the grant, the Department of Biological Sciences will enhance students' educational experiences, fulfilling the University Vision and Mission.

Sincerely,

Dr. Thomas Hanson

Provost and Vice President

for Academic Affairs

TH/s

Cc: Dr. Austin Temple,

Dean, College of Science and Technology