



INSTRUCTIONAL EQUIPMENT REQUEST

Due in Dean/Unit Head's Office on September 19, 2011 (FALL) and March 1, 2011 (SPRING)

The Definition of Instructional Equipment can be found in the California Community College's Budget and Accounting Manual. A copy of these definitions is on the PBC webpage: <http://grapevine/pbc/InstructionalEquipment.php>

Name of Requestor: David Everett

Division/Unit Division III MSEPS, VWT department

Brief title of request (equipment or materials being requested must be similar, related or part of a system.) (two) 600 litre variable capacity S/S tanks

Request amount (unit cost and total cost including tax and shipping. Please include all costs including installation, modification to existing facilities to accommodate new equipment, etc.): This should come from the vendor quote

Attach copy of quote(s), estimate(s) and requisition(s): (Must attach quote & requisition; absence of either will delay processing)

Item(s) Cost	\$ 6,000.00
Tax (.00875)	\$ 525.00
Shipping	\$ N/C
Installation	\$ N/A
Facilities Modification	\$ N/A
Other	\$
	\$
Total Cost	\$ 6,525.00

Brief description of specific equipment or materials requested and what they will be used for: (include the # pieces being requested; i.e.: 10 crayola crayons, sky blue, etc. in 250 words or less)

(2) 600 litre variable capacity, jacketed, Stainless Steel tanks; the tanks will be used for temperature controlled winemaking including, red and white grape fermentation, settling, storing, stabilizing and as a pre-bottling holding tank.

Is this in your Program Review? Yes No

As stated in our Program Review: the teaching and learning of the VWT program is structured around "hands on" practical applications. The acquisition of these temperature controlled tanks will be helping our department in its quest to continue outfitting our program with industry standard, instructional, winery equipment. Also stated in our program review, this equipment will be part of the bigger picture of an eventual on-campus winery. These stainless steel tanks enable up-to-date instruction on industry standard practices. Stainless steel tanks will be a critical component in instruction at LPC. At this time, the department has NO COLD STORAGE, making winemaking all but impossible to take place on campus (which it does not!) These tanks will be used immediately when they arrive on campus.

Is it a replacement? Yes

Upgrade? Yes

New technology? Yes

Please explain?

At this time LPC and the VWT department has no cold storage or access to temperature controlled tanks that can ferment, age, hold or clarify wine. This equipment is a critical component to making white wines (and red wines) that are sourced from the Campus Hill Vineyard. The tanks have the ability to take on many roles in winemaking including red wine fermentation, red and white wine storage and white wine stabilization tanks.

Following is the evaluation criteria; please see corresponding Instructional Equipment Rubric.

Instructional and Service Impact

How will this item have a positive impact on instruction and/or teaching and learning in the classroom? Is this for use by the Instructor or students, or both?

The stainless steel tanks will have a profound effect on teaching and learning in the VWT classrooms. S/S tanks are an integral part of winemaking in the modern world and it is imperative that we instruct our students on how to utilize these incredibly important pieces of equipment. These tanks are found in over 95% of wineries world wide and are considered industry standard in winemaking (red and white.) Understanding the operation and benefits of S/S tanks is critical to success in the industry. Having a positive impact will be an understatement here. S/S tanks are not something an average student can go out and purchase on their own.

The tanks will be used by the instructors and the students (after instruction)

Classes that will be impacted are:

VWT 10, 14, 20, 31, 32, 33, 41, 42

Impact on Enrollment

Will the equipment impact enrollment, attract or increase the number of students participating in a course or program?

When the community discovers that we have these tanks to train our students on, the impact will be overwhelmingly positive! S/S tanks are used every day in the winery and proper instruction and practical applications of learning will be greatly valued by the VWT student. Instructing our students on the operation of S/S tanks will bring us up to current, standard practices in winery technology. I foresee an incredibly strong impact on enrollment when these tanks are acquired. The classes that would be positively impacted will be:
VWT 10, 14, 20, 31, 32, 33, 41, 42

Access

How does this item promote the principles of universal design, by providing opportunities for under-represented populations & accommodate students with diverse learning styles?

These tanks are accessible to all students. They will accommodate all of our students with challenges. Easy to read LED, fittings and valves are all wheelchair height and easily operated by hand with appropriate handles and buttons.

Outcomes

How will this equipment enable or enhance SLOs? What are the consequences related to learning outcomes if request is not funded?

These S/S tanks will enable a huge component of winery technology programmatic SLO's to come on line. The teaching and learning application these tanks offer will fit into current SLO's within the program and have deeper impacts on SLO's as learning progresses. If the tanks are not funded, it will leave a huge, gaping hole in winery technology teaching and learning thereby eliminating potential SLO's and compromising existing ones. The tanks will affect SLO's in the following classes:
VWT 10, 14, 20, 30, 32, 33, 41, 42;

Total Cost of Ownership (This is an attempt to identify what the ongoing costs of purchasing this equipment will be to the institution)

- a) What is the lifespan of the equipment? 5 years? 10 years? 20 years?
- b) Is there sufficient current/planned space available for the storage and use of this equipment? If so, where will it be housed? If not, is there a proposed location and are there any costs associated with installation or modifications to the space?
- c) Are there operating costs and how will they be covered by the department?
- d) What will be required to maintain the equipment, such as regular servicing or upkeep? Who will perform maintenance, and what will the estimated costs be?

These S/S tanks will last a lifetime. They do not rust, leak, break or crack. There is dedicated space for the tanks located in the area of 806; Operating costs will be nominal; they just need to be chilled. There is no upkeep needed or maintained; just cleaned which will be part of the instruction. Zero cost of upkeep. no replacement necessary.

The tanks do not need to be installed; they are stand alone units. The tanks will need to be hooked into a chilling unit however to be functional.

Visibility/Profile within Community

Is this a "flagship" item that will bring recognition/notoriety to the College or raise the stature of the program? Will it attract students and/or enhance the image of the College in the community because of its rare, one-of-a-kind status?

One could easily tag these tanks as a flagship item. S/S tanks are current industry standard in winery technology and are a hallmark of quality winemaking. The fact that our students will be instructed on these tanks will greatly enhance the reputation of the college, the program and the instruction here at LPC.

Commitment to Sustainability

How does this equipment exceed basic sustainability goals and encourage renewable resources at the College? Is the design/operation of this item in keeping with the College's commitment to sustainable practices?

This equipment represents a commitment to sustainability. There will be no need to purchase plastic tanks or glass jars to hold wine and these tanks will allow us to keep and hold wine and not discard or dispose of the wine due to it spoiling.

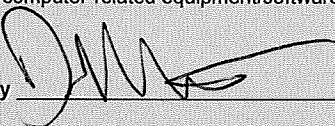
Health, Safety & Security

Does this equipment address any health, safety & security concerns? If so, please explain below.

The equipment keeps large amounts of wine in a safe, secure space. It also keeps the wine safe from spoilage making it fit for human consumption.

Signatures (required)

(If requesting computer-related equipment/software, LPC IT Department Review is **required**.)

Requested by 

Dean/
Unit Head 

IT Department Signature _____

Vice President 

LPC VP Business/President _____

LPC Business Office Use (Account Number) _____

LAS POSITAS COLLEGE Equipment, Apparatus and Service Requisition

#R

#P

Track #

FOR OFFICE USE ONLY

FOR REIMBURSEMENT: List payee name & ssn. **TAX ID#**

SUGGESTED VENDOR: **Dwight J. Busalacchi (415) 531-6450**

NAME OF STAFF MEMBER: **D. Everett** DATE WRITTEN: **12-Sep-11** DATE REQUIRED: **30-Nov-11** DIVISION/DEPARTMENT: **VWT** RETURN COPY OF REQUISITION TO: **L. Camino**

where equipment will reside:

DESCRIPTION (PRODUCT, TYPE, SIZE, COLOR, STOCK NUMBER)	UNIT	QTY	UNIT PRICE	Air
IE 600 Liter Variable Capacity S/S Tank	EA	2	\$ 3,000.00	\$ 6,000.00
Items include:				
• Sides and bottom: type 304 stainless Steel				
• Floating Lid: type 304 stainless steel				
• Concentric bottom				
• Three feet 315 mm high				
• Drain pot 1-1/2" trip-clamp butterfly valve				
• Cooling jacket: 3 square meters				
• Sample valve: on NW20 sanitary union				
• Floating lid with 2" tri-clamp ferrule				
• Dust protection Lid				
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Comments:				
Vendor's Quote attached				
Subtotal				\$ 6,000.00
Tax			\$ 0.0875	\$ 525.00
Shipping (if available):				

BT#

Original invoices and receipts must be attached for payment. Include current taxes unless incorporated in price.

ACCOUNT # _____ FUND _____ ORG _____ ACCT _____ PROGRAM _____

APPROVALS Heath Ely 9/19/2011 Date Mary Maloney VP / President

Business Office

TOTAL COST \$ 6,525.00

Dwight J. Busalacchi

Mio Vigneto Products, Inc

Phone:(415) 531-6450

Web: www.miovigneto.com

Email: dwightb@miovigneto.com

Las Positas College

Quantity: two (2) IE 600 Liter Variable Capacity Tank with the following items:

- Material
 - ✓ Sides and bottom: type 304 stainless steel
 - ✓ Floating Lid: type 304 stainless steel
- Concentric Bottom
- Three feet 315mm high
- Drain Port: 1-1/2" Tri-Clamp Butterfly valve
- Racking Port: 1-1/2" Capped
- Cooling Jacket: 3 square meters
- Sample Valve: On NW20 sanitary Union
- Floating lid with 2" tri-clamp ferrule
- Dust Protection Lid

Price

\$6,000 +/-