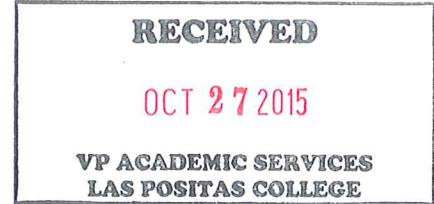




Instructional Equipment Request

FALL 31



SECTION 1: SUMMARY INFORMATION

Timeframe for the Request: FALL 2015

Name of Requestor: David Everett

Division/ Unit: BSBA

Brief Title of the Request: Barrel topping system

Equipment Location: 806

SECTION 2: DESCRIPTION

Describe the specific equipment or materials requested and a brief explanation of how it will be used.

For use with stainless steel kegs that have the tri-clover system attached to the top. These topping set ups make topping barrels, etc; very easy and efficient. Simple to use with a Nitrogen/Argon tank. This system insures winery sanitation by eliminating spills. The system virtually eliminates wine loss by keeping topping wine stable by protecting the contents of the keg with a protective barrier of inert gas.

Check one of the following:

The equipment is: New equipment

How does the equipment replace, upgrade or provide new technology to the college? What do you currently have in place?

At this point the program is using an out of date, archaic system (homemade) which creates a high volume of loss due to unprotected wine resulting in spoilage. There is also the hazard of bacterial infection to other wines due to spillage. This system is efficient and the standard practice in any modern winery.

If request is motivated by a mandate, legal requirement or safety concern, please describe it and why it's important. Please provide any relevant documentation.

N/A

SECTION 3: EDUCATIONAL ITEMS

Which educational programs or institutional purposes does this equipment support?

First and foremost, this equipment will support an entire program. The topping system will be a critical thinking support step in the process of production that takes place each and every semester. The classes that will be directly impacted will be VWT 20, 41 and 42 which are on the enology side of the VWT program curriculum. The topping system will offer astounding lab opportunities to these students in particularly. The classes that will be indirectly impacted will be VWT 10, 31, 32, 25 and 47 which do numerous analysis assessments on the resulting production from the program which take place every semester as well.

Is this in your Program Review? Yes

VWT: As a career technical education (CTE) program it is critical that students gain hands on experience with the equipment that they will be expected to use in their future places of employment. Informal assessments have shown that recently acquired instructional equipment have significantly improved student learning and employability in the industry. The program has acquired a considerable amount of instructional equipment over the last few years. For 14-15 there are still a number of equipment needs but even more importantly there is a desperate need for non-instructional support.

*VWT: Students have requested more hands on learning with up to date, industry standard equipment. The students have suggested more diverse VWT faculty for learning. The students have urged the program coordinator to hire a classified support person that would help ease the overwhelming work load of the current faculty member.*

*VWT: The viticulture and Enology field changes day to day and keeping up with new technology, R&D, trends and new equipment is critical to the success of the VWT program.*

*VWT:*

*To pursue updated, upgraded, modernized instructional equipment.*

*VWT:*

*Modern equipment speaks for itself. State of the art instructional equipment is a statement to the student body and community that LPC is committed to excellence in teaching and learning. CTE driven programs RELY on safe, modern, current equipment to instruct with. It is critical to the success of the students. The VWT student requires that the knowledge gained in the classroom will ensure employability.*

#### **SECTION 4: TEACHING AND LEARNING**

Describe in detail the impact this equipment or materials will have on teaching and learning.

*Winery and winery equipment sanitation is a critical component of instruction in place in the VWT program. At this time all we can do is tell the students about the benefits of a modern barrel topping system and how it is applied to the numerous vessels found in the modern winery including barrels, tanks, drums, kegs, eggs and carboys. Having the capability of a "mobile" topping system will be an amazing boost to the instruction in winery operations.*

Number of classes or sections (per academic year) that will be impacted:

**NINE;** VWT 10, 20, 22, 25, 31, 41, 32, 42, 47,

Will the Tri-Valley benefit from the equipment, and if so how?

*This inert gas topping system is on the wine industry's cutting edge of winery vessel topping protocol. It is modern and extremely efficient in eliminating unwanted bacteria and yeasts by virtually ending wine spillage and it is quickly becoming the "state of the art" and "only sensible option" where topping vessels is concerned. Possessing this piece of equipment will make an astounding impression on the local wine industry and community here in the Tri-Valley. It shows the local industry and community that we are committed to the finest education possible for students enrolled in ALL of our programs. All wineries need to top their vessels. Most have no other option but to use whatever means they possess to top vessels in the winery whether that is gravity, hand pump or dumping in liquid. Not only will this system be a VERY impressive acquisition for instructional purposes, it will dramatically enhance the quality of wine production at LPC.*

#### **SECTION 5: SUSTAINABILITY**

What is the potential life span of the requested equipment?:

*Potentially, indefinitely*

How does this equipment meet or exceed basic sustainability efforts and/or provide renewable resources to the college?  
Please explain

*As mentioned previously, the topping system virtually eliminate loss through spillage therefore eliminating wine loss which inevitably goes down the drain.*

What will be required to maintain the equipment, such as regular servicing or upkeep? Who will perform the maintenance and are the costs included in the Finance Section?

*Minimal costs at the most. The equipment is very simple and easily maintained. Care, handling and cleaning will be written into the course description and SLO's. Cost: minimal and paid for with program funds*

Where will the equipment be used or housed? If new storage is needed, describe the storage, location and costs to provide for it. Are these costs included in the financial section?

*The item is small and portable. It already has a dedicated storage space in room 806*

## **SECTION 6: OUTCOMES**

How will equipment enable student learning outcomes to be achieved? What are the consequences related to learning outcomes if request is not funded?

*Winery Operations outcomes are directly impacted. This instructional equipment supports the sanitation component of a number of classes curriculum. If not acquired, LPC will unfortunately fall short on the student's hopes, dreams and expectations. Indirectly, poor sanitation could negatively impact a number of other VWT classes. We do not wish to produce poor wine that will inevitably represent the level instruction here at LPC.*

## **SECTION 7: FINANCIAL**

### **Part 1**

Total amount requested:\$488.70

Explain the details behind the amount requested above.

Equipment or Materials:	\$402.48
Delivery:	\$50.00
Installation:	0.00
Facilities Modification:	0.00
Sales Tax:	\$36.22
Other:	
Vendor Discount (if applicable):	\$
<b>Total amount:</b>	<b>\$488.70</b>

NOTE: Requests for computer related equipment must be reviewed by LPC IT Department

**IT Department Authorized Signature:** \_\_\_\_\_

In addition to the amount requested above, what ongoing costs will be incurred per year? This is trying to determine the total cost of ownership.

<b>COSTS</b>	
Upkeep and Maintenance:	\$0.00
Storage:	\$0.00
Other :	\$0.00

How will these ongoing costs be paid for?

*VWT Program funds*

**Part 2**

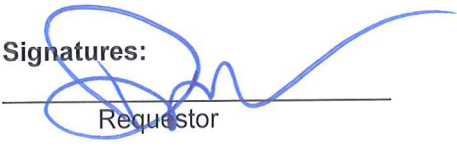
How long will this equipment last and when will it need to be replaced? When replacement is needed, how will it be paid for? (such as another IER, grant, etc.)

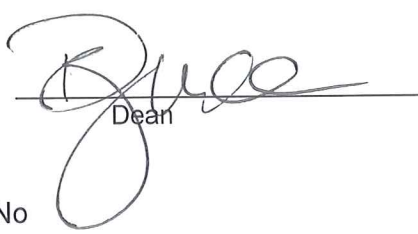
*The unit should have an indefinite lifespan save for a gasket or two which can be replaced with little effort*

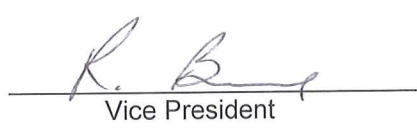
What outside sources of funding, discounts or help have you explored and what is the outcome? (items such as CTE and grants)

CTE

**Signatures:**

 Requestor

 Dean

 Vice President

Request Approved:  Yes  No

Approved by:

Date Approved:



# The Vintner Vault

3230 Riverside Avenue Suite140  
Paso Robles, Ca 93446  
805-226-8100  
805 226-8188

## Quote

Quote #: 2246  
Account #: LASPOSITASCOLLEG  
Page: 1 of 1  
Date: 10/21/2015  
Time: 12:30:46 PM  
Cashier: 8  
Register #: 1

Bill To: Accounts Payable  
Las Positas College  
7600 Dunblin Blvd  
3rd Floor  
Dublin, CA 94568  
925-424-1343

Ship To: Dyan Miller  
Las Positas College  
Receiving Department  
3000 Campus Hill Dr.  
Livermore, CA 94551  
925-424-1343

Rep	Item Lookup Code	Description	Quantity	Price	Extended
	KEG-001012	Keg, 4" Topping System	1	\$155.00	\$155.00
	SS-002620	Topping Wand, Stainless Steel	1	\$210.00	\$210.00
	SS-001990	Clamp, Tri-Clover 4"	1	\$11.75	\$11.75
	SS-002170	Gasket, TC Buna 4"	1	\$0.75	\$0.75
	LAB-004070	Tubing, FoodGrade Braided 1/2"	20	\$1.09	\$21.80
	SS-001119	Bandit, Stainless, 1" x 3/8"	2	\$1.59	\$3.18

Thank you for shopping  
The Vintner Vault  
Please come again!

Sub Total	\$402.48
Sales Tax	\$36.22
Total	\$438.70
Change Due	\$0.00



