

INSTRUCTIONAL EQUIPMENT REQUEST  
2017-2018

RECEIVED

NOV 8 2017

Internal Use
IE #: <u>FALL-24</u>
Total \$: <u>3853.60</u>

Requester Name: David Everett

STEMPS Division  
Las Posas Division Name: MSEPS

SECTION 1: SUMMARY INFORMATION

**Brief Title of the Request:**

2-72 gallon "rotary fermentation oak casks" with stainless steel "Cupola" lid on top, draining port, stainless steel bung seat and rotatio stand.

Equipment Location Building: 800

Room: 806

**Location Comments:**

Barrel is a manageable size for storing in existing, secure storage space.

11/16/17  
STP

## SECTION 2: EQUIPMENT DESCRIPTION

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The equipment is:     A Replacement     An Upgrade     New Equipment/Technology

**Describe the specific equipment requested and how it will be used to replace, upgrade or provide new technology to LPC from what is currently in place:**

2-72 gallon "rotary fermentation oak cask" with stainless steel "Cupola" lid on top, draining port, stainless steel bung seat and rotatio stand. This cutting edge technology will be used for processing white, red and orange wines. The VWT program does not possess this type of advanced fermentation equipment at this time. This will virtually open the doors to a modern approach to existing wine styles that are currently found in the todays marketplace. Providing this equipment to our students will prove to be invaluable as instructional equipment. It will enable them to perform the advanced operation of "rotary fermentation." At this time we can only describe the process of "rotary fermentation." The practice of "rotary fermentation" will enable the students to be actively involved in different modes of winemaking practices such as enhanced extraction techniques using a "roto-fermenter."

**SECTION 2: EQUIPMENT DESCRIPTION (contd)**

If applicable, describe the legal requirement, mandate, or safety concern for purchase of this equipment, making specific reference to the legal requirement or regulation:

N/A

## SECTION 3: LPC MISSION STATEMENT AND LPC PLANNING PRIORITIES

### LPC MISSION STATEMENT:

LPC is an inclusive learning-centered institution providing educational opportunities and support for completion of students' transfer, degree, basic skills, career-technical, and retraining goals.

### LPC PLANNING PRIORITIES:

- ❖ **Accreditation:** Establish regular and ongoing processes to implement best practices to meet ACCJC standards.
- ❖ **Curriculum:** Provide necessary institutional support for curriculum development and maintenance.
- ❖ **Tutoring Services:** Expand tutoring services to meet demand and support student success in Basic Skills, CTE, and Transfer courses.
- ❖ **Professional Development:** Coordinate available resources to address current and future professional development needs of faculty, classified professionals, and administrators in support of educational master plan goals.

### **Specify how the equipment supports *LPC's Mission Statement and Planning Priorities:***

The acquisition of this equipment will support inclusive learning by providing additional instructional materials. Instructional equipment is a foundation of educational support for completion of students' transfer, basic skills and more definitively, career-technical education and retraining goals. Successfully completing these goals will provide more avenues for successful job placement and/or advancement in the current field of winery technologies.

The acquisition of this equipment is proof of our commitment to the ongoing process implementing best practices to meet ACCJC standards. As new technology, this equipment will also provide necessary institutional support for curriculum development and maintenance, the development of SLO's, CSLO's, and PSLO's and their assessments. After purchasing this rotary fermenter there could be an opportunity to expand tutoring in CTE courses providing additional instruction. Finally, the most valuable result of acquiring this equipment will be our addressing the current and future professional development needs of the VWT faculty, classified and administrators in support of educational master plan goals which will in the end, benefit our students.

## **SECTION 4: EDUCATIONAL ITEMS – PROGRAM REVIEW**

**Specify the educational programs this equipment supports:**

This equipment and the resulting wines will have a sweeping impact on a number of VWT courses including:

- VWT 10: Understanding fruit processing
- VWT 20: Introduction to wine fermentation vessels
- VWT 25: The sensory impact of enhanced extraction
- VWT 31: Advances in fruit processing
- VWT 32: Advances in fruit processing
- VWT 41: Applied modern fermentation techniques
- VWT 42: Applied modern extraction techniques
- VWT 45: The sensory impact of enhanced extraction
- VWT 47: Advances in modern fermentation practices

**If this equipment is included in your Program Review, please include the exact wording. If equipment is not included, explain why:**

While the specific equipment is not mentioned (2-oak barrel, rotary fermenters), there is a statement that addresses the VWT budget: "The VWT operating budget is insufficient. Supplies and operating materials are needed beyond the amount the small amount budgeted each year. Operating budget has not increased." With ongoing improvements and innovations to winemaking, the tools used and new technologies constantly being introduced to the wine industry it would be impossible to look into the future to identify any specific piece of equipment. The inadequate budget is a direct link to our IER needs.

## **SECTION 5: TEACHING AND LEARNING**

### **Describe in detail the impact this equipment will have on teaching:**

Having these two rotary fermentor barrels will greatly improve the faculty's ability to connect with the students. The faculty will be able to use the barrels to teach the different approaches to winemaking (specifically extraction) and how over/under extraction can change a wine. By the fact there will be 2 available rotary fermenters, we will be able to perform separate trials on red, white and now have the opportunity to experiment with "orange" wine (white wine with skin contact). At this time there are no options that provide this opportunity to the faculty. The rotary fermenters will open up new learning objectives and expand course offerings and curriculum.

### **Describe in detail the impact this equipment will have on learning:**

The rotary fermenters will empower the students to create, experiment, test, fail and succeed! They will open up so many opportunities for learning. The rotary fermenters will provide the students the opportunity for small lot wine trials. The student project possibilities will be endless and extremely valuable.

Each academic year, this equipment will impact: <sup>8</sup> \_\_\_\_ # of classes/sections <sup>125</sup> \_\_\_\_ # of students

## **SECTION 6: OUTCOMES (SLOs)**

**Using your documented SLOs, specify how the equipment will enable student learning outcomes to be achieved.**

VWT 20: The student will be able to explain the process of alcoholic fermentation: The rotary fermenters are designed for fermentation

VWT 20: The student will be able to explain the impact that oak aging can have on the organoleptic components of red and white wines: The rotary fermenters are constructed of oak. The resulting wines will then be analysed and tasted for oak impacts.

VWT 25: The student will be able to accurately describe a wine's quality both objectively and subjectively and understand when each of these assessments are appropriate to apply: Tasting the resulting trials will be incredibly valuable

The student will be able to describe the organoleptic qualities of both sound and flawed wines: Tasting the resulting trials will be incredibly valuable.

VWT 41: The student will have a working knowledge of the fermentation process: the rotary fermenters are designed for fermentation and the students will be performing small lot trials of fermentation.

VWT 41: The student will have a working knowledge of racking wine: the wines will have to be racked from rotary fermenter barrel to tank

VWT 42: The student will have a working knowledge of the fermentation process: the rotary fermenters are designed for fermentation and the students will be performing small lot trials of fermentation.

VWT 42 The student will demonstrate proficiency at measuring and analyzing the required analysis parameters of must and wine: the resulting wines will need to be analyzed.

**What are the consequences related to learning outcomes if request is not funded?**

Student learning will be compromised. The opportunity to perform educational small lot trials will not happen. Students will miss out on the opportunity to experiment with new processes and techniques (that we do not possess at this time.) CSLO's will not be met. The program will suffer. Enrollments will be impacted.

## **SECTION 7: TOTAL COST OF OWNERSHIP (FINANCIAL & SUSTAINABILITY)**

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

potentially indefinite. When the oak impact wears down over time, the barrels almost become more valuable as a "neutral" vessel.

**If new storage is needed what are the storage requirements, location requirements, and costs associated with the new equipment: (NOTE: Specific storage costs should be detailed in the "Part A: Initial Start-up Costs" section below.)**

0

**If this equipment replaces old equipment but the old equipment will not be retired, are there on-going storage requirements, location requirements, and costs associated with the old equipment? If so, provide details.**

0

What will be required to maintain the equipment, such as regular servicing or upkeep? (Specific on-going costs should be detailed in the "Part B: On-Going Annual Operating Costs" sections below as applicable.)

0

**Explain how this equipment meets or exceeds basic sustainability efforts and/or provides renewable resources to the college:**

These barrels, will last a lifetime is well kept. After that they will make awesome planters.

**Part A: Initial Start-up Costs**

<u>Item</u>	<u>Cost</u>	<u>Comments</u>
Equipment or Materials	\$4080.00	† 4104.00
Taxes (9.5%)	0	No tax on oak barrels
Shipping or Delivery Charge	\$160	
Installation Costs *	0	
Miscellaneous Costs:	0	
Facilities Modifications	0	
Operator Training	0	
Maintenance & Repair Training	0	
Storage	0	
Other:	0	
Vendor Discount		Pending †410.40
<b>Grand Total:</b>	\$4240.00	† 3,853.60

\*For items requiring installation, requesters are required to check with District Purchasing (Victoria Lamica) regarding District policies.

**Part B: On-Going Annual Operating Costs**

<u>Item</u>	<u>Cost</u>	<u>Comments</u>
Annual Service or Maintenance	0	
Estimated Parts Replacement Per Year	0	
Outside Standardization or Calibration Costs	0	
Storage Costs	0	
New Supply Costs	0	
Miscellaneous Costs:	0	
Maintenance & Repair Labor	0	
Other:	0	
<b>Annual Operating Costs:</b>	0	

**Indicate the source of funding for on-going annual operating costs:**

VWT program funds or the VWT Foundation account

**Part C: Incremental Labor Costs**

**OPERATOR:**

Indicate the key operator: David Everett

Is this in their current scope of duties? Yes

Indicate cost to train key operator (include in Initial Start-up Costs above): 0.00

Indicate amount of time per month key operator will use equipment: A LOT

**MAINTENANCE & REPAIRS:**

Indicate the person performing maintenance and repairs: Faculty and staff

Is this in their current scope of duties? yes

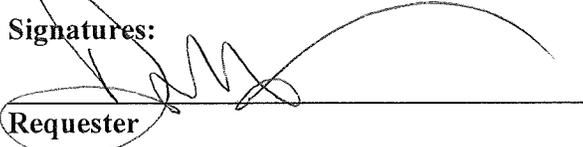
Indicate cost to train for maintenance and repairs: 0.00

Indicate amount of time per month maintenance will be required: minimal due to simplicity of equipment

**APPROVALS**

Funded requesters will be expected to respond to a brief RAC feedback survey by a requested deadline. Requests for computer-related equipment and printers must be reviewed by the LPC IT Department.

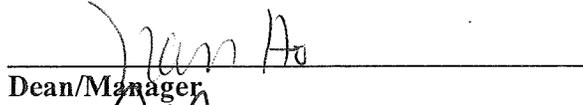
Signatures:

  
Requester

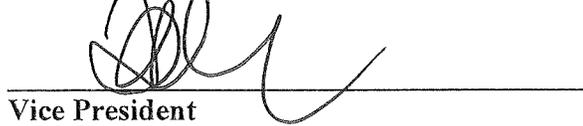
11/8/17  
Date

IT Department (if required)

Date

  
Dean/Manager

11/9/17  
Date

  
Vice President

Date



Artisan Barrels & Tanks, Inc.

# Artisan Barrels & Tanks Inc.

JEROME AUBIN

jerome@artisanbarrels.com

## Order Confirmation

6050 Colton Boulevard | Oakland | Ca 94611  
tel. 510 339 0170 | fax 510 339 0173  
www.artisanbarrels.com

11/9/2017 10803B

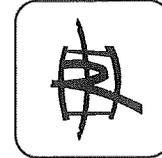
Date | OC #

**BILL TO**

Las Positas College  
Accounts Payable  
3000 Campus Hill Drive  
Livermore, CA 94551

**SHIP TO**

Las Positas College  
Att: David Everett  
3000 Campus Hill Drive  
Livermore, CA 94551



TONNELLERIE  
ROUSSEAU

Area	Payment Terms	Payment Due	Rep.	Ship Date	Via	Ship Terms	Week #
BA	Net 30 Days	7/6/2018	JA	6/6/2018	TBD	DDP Napa	34

QTY	ITEM-TYPE-TOAST	DESCRIPTION & FOREST	USD	EXT. PRICE
2	RO265LMLHB	Rousseau Burgundy Export 70 Gallons, Medium Long toast, House Blend from Centre France forests - "Finesse" aromatic profile Non Toasted Heads	990.00	1,980.00
2	ROLID	Lid	900.00	1,800.00
2	ROVATDRAINPORT2"	2.0" Stainless Steel Bottom port for draining	162.00	324.00
2	ROOAKSTAND	Free Oak Stand		0.00
	Discount	10% educational institution discount	-410.40	-410.40
	Shipping and Handling	Shipping and Handling	160.00	160.00
	PAYMENTRO	Please make a \$ check payable to Rousseau or Cofacredit and mail it to: Artisan Barrels, 6050 Colton Blvd, Oakland, Ca 94611		
	SPLEINTE	Applicant's signature attests acceptance of agreement, financial responsibility, ability, and willingness to pay our invoices in accordance with the following terms & conditions: Payment terms are net 30 days from date of delivery. Late fees in the amount of 1.5% per month will be added on amounts past due. Applicant will be responsible for attorney's fees, court costs, and post-judgment interest, if default litigations occur.		
			<b>Total</b>	<b>\$3,853.60</b>

Special Instructions |

