



17

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): Stainless Steel tank chilling system

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

Item(s) Cost	\$ 9,733.00
Tax (.00875)	\$ 851.66
Shipping	\$ N/C
Installation	\$ N/A
Facilities Modification	\$ N/A
Other	\$
	\$
Total Cost	\$ 10,584.91

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

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)

Stainless Steel tank chilling system including:
 Kreyer Chilly max 90
 temperature tamer
 tubing
 glycol
 fittings, clamps, etc;

Is this in your Program Review? Yes No

As stated in our Program Review: the teaching and learning is structured around "hands on" practical applications. The acquisition of this tank chilling system 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 critical component will be part of the bigger picture of an eventual on-campus winery. This chilling system will enable up-to-date instruction on industry standard practices let alone give us the ability to manage the student's winemaking efforts. Having the ability to control the temperature of stainless steel tanks will be a monumental step 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!) This system will be used immediately as soon as it arrives 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 the ability to control the temperature of wine in tanks that can ferment, age, hold or clarify wine. The chilling system will control the S/S tanks we are requesting. This equipment is a critical component to making white wines (and red wines) that are sourced from the Campus Hill Vineyard. Temperature controlled 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?

Having the ability to control the temperature of our stainless steel tanks will have a profound effect on teaching and learning in the VWT classrooms. Temperature control is an integral part of winemaking in the modern world and it is imperative that we instruct our students on how to apply this incredibly important practice in winemaking. Temperature control systems are found in over 95% of wineries world wide and is considered an industry standard in winemaking (red and white.) Having a positive impact will be an understatement here. The chilling system 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 Las Positas College has a chilling system that controls the temperature of these wine tanks on which to instruct our students on, the impact will be overwhelmingly positive! Temperature controlled 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 a glycol powered S/S tank chilling system will bring us up to current, standard practices in winery technology. I foresee a very strong impact on enrollment when this system is 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?

The system is accessible to all students. It will accommodate all of our students with challenges. Easy to read LED, fittings and valves which are all wheelchair height and are 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?

This chilling system will enable a huge component of winery technology programatic SLO's to come on line. The system which will chill our tanks will fit into current SLO's within the program and have deeper impacts as learning progresses.

If the chilling system and 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 system and 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?

This chilling system should last a lifetime. The only component that could possibly malfunction (perhaps with age) is the compressor. This would be serviced by the vendor. There is dedicated space for the system located in the area of 806; Operating costs will be nominal; it just needs an occasional re-charging of the glycol. There is no upkeep needed or maintained; just cleaned which will be part of the instruction. Zero cost of upkeep. no replacement necessary.

The system will be installed by the vendor free of charge;

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 this system as a flagship item. Having the ability to chill S/S tanks is current industry standard in winery technology and is a hallmark of quality winemaking. The fact that our students will be instructed on this system and 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. The system used a more modern and eco-friendly glycol. No disposal issues here.

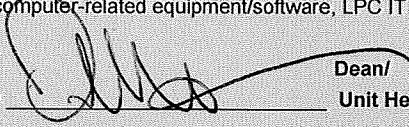
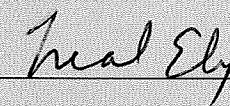
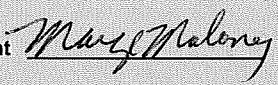
Health, Safety & Security

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

The equipment keeps large amounts of wine in a safe condition. It 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  Neal Ely
IT Department Signature _____
Vice President  Mary Maloney
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

RETURN COPY OF REQUISITION TO:

L. Camino

TAX ID#

SUGGESTED VENDOR: **More Wine Professional (800) 600-0033**

NAME OF STAFF MEMBER: **D. Everett** DATE WRITTEN: **12-Sep-11** DATE REQUIRED: **30-Nov-11** DIVISION/ DEPARTMENT: **VWT** For inventory purposes include Room # where equipment will reside:

DESCRIPTION (PRODUCT, TYPE, SIZE, COLOR, STOCK NUMBER)

DESCRIPTION	UNIT	QTY	UNIT PRICE	AIR
Stainless Steel Tank Chilling System			\$	-
Kreyer Chill Max 90 (3 phase)	EA	1	\$ 8,900.00	\$ 8,900.00
The Temperature Tamer	EA	1	\$ 239.95	\$ 239.95
Tubing - Reinforced Vinyl (1/2 in) by the foot	EA	65	\$ 0.90	\$ 58.50
Proplene Glycol - One Gallon	EA	4	\$ 39.95	\$ 159.80
Stainless Tee - 1/2 in FPT on all sides	EA	6	\$ 4.50	\$ 27.00
Stainless - 1/2 in mpt x 1/2 in Barb	EA	18	\$ 4.95	\$ 89.10
CPC Male x 1/2 in Barb w/ shutoff valve	EA	6	\$ 16.95	\$ 101.70
CPC Female x 1/2 in Barb w/ Shutoff valve	EA	6	\$ 18.95	\$ 113.70
Hose Clamp - Fits 3/8" to 7/8" OD Tubing	EA	26	\$ 0.75	\$ 19.50
Telfon Tape	EA	2	\$ 1.50	\$ 3.00
Stainless - Full coupler - 1/2 in	EA	6	\$ 3.50	\$ 21.00
			\$	-
			\$	-
Subtotal				\$ 9,733.25
Tax				\$ 0.0875
Shipping (if available):				

BT#

Comments:

INSTRUCTIONAL EQUIPMENT - FALL 2011

Vendor's quote attached

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

TOTAL COST \$ 10,584.91

ACCOUNT #

FUND _____ ORG _____ ACCT _____ PROGRAM _____

Business Office

APPROVALS

Head Ely 9/19/2011
Date

Mary Malony
VP / President

