## Part I. General Information

**Unit, Department or Program:** WCC ETC Introduction to Culinary Arts- Win CC  
**Date of request:** 11/13/09  
**Date required by:** ASAP  
**Start date:**  

### Type of request:
- Health and safety
- Program improvement
- New program
- Facilities, R&M
- Other

### Resources requested:
- Positions
- Equipment: Robot Coupe food processor
- Operating
- Other 1
- Other 2

### Total: $1000.00

### Alignment with Strategic Plan:
- 4.6, 5.4, 5.5
- (i.e., Action Outcomes 2.1, 4.3)

## Part II. Narrative - Description and Rationale

**Why is this request important?** (what are the most important reasons for this request)

The reason for this request is to teach students the latest technology in mincing items such as garlic/ginger, blending, mixing, emulsifying, sauces, dressings, coarse chopping protein, bread, to puree cooked vegetables, etc.

## Part III. Evaluation

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<tr>
<th>Notes</th>
<th>Rating (1-5)</th>
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## Descriptive Summary of the Request

(provide a summary of the resource request)

The Robot Coupe is a food processor that allows for the user to blend/mix sauces/gravies/dressings, minces garlic, ginger, coarse chops protein, bread for bread crumbs, cooked vegetables, etc. Unlike a standard food processor, the Robot Coupe has a stronger motor which will allow longevity to the item as opposed to the cheaper units which do not last. Students will benefit by familiarity, care, safe use and maintenance of this equipment.

## Rationale for Request

/how will the request benefit the unit, department, program or institution; alignment with Strategic Plan and other supporting documents, e.g., program review, annual assessments, department report, etc./

Students will learn how to properly use and maintain this equipment when blending/mixing sauces/gravies/dressings. Students will learn to use this equipment for mincing garlic, ginger, bread, etc., and to puree cooked items such as vegetables, etc. Students will familiarize the safe use and maintenance of equipment that is currently being used in industry kitchens.