Planning and Budget Council Summary Sheet

**Part I. General Information**

**Unit, Department or Program:** WCC ETC Introduction to Culinary Arts- Win CC

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

**Resources requested:**

<table>
<thead>
<tr>
<th>Type</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Positions</td>
<td></td>
</tr>
<tr>
<td>Equipment</td>
<td>$3000.00</td>
</tr>
<tr>
<td>Operating</td>
<td></td>
</tr>
<tr>
<td>Other 1</td>
<td></td>
</tr>
<tr>
<td>Other 2</td>
<td></td>
</tr>
</tbody>
</table>

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

**Date of request:** 11/13/09
**Date required by:** ASAP

**Start date:**

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**Part II. Narrative - Description and Rationale** (do not exceed space provided)

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

The reason for this request is to teach students the accepted display of safe food handling through cooked foods served hot in a temperature controlled merchandiser.

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**Descriptive Summary of the Request**
(provide a summary of the resource request)

Glass, temperature-controlled, hot foods holding vessel that is able to maintain pre-cooked foods in a safe food handling temperature zone.

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**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 to familiarize, use, care, maintain and hold all displayed cooked foods at the proper temperature compliant of Board of Health safety standards.

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**Part III. Evaluation**

<table>
<thead>
<tr>
<th>Notes</th>
<th>Rating (1-5)</th>
</tr>
</thead>
</table>

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**Total**

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