Planning and Budget Council Summary Sheet

Part I. General Information

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

Date of request: 11/13/09
Date required by: ASAP
Start date: __________

Type of request:                                          Resources requested:                                    Amount

Health and safety                                      Positions                                              $200.00
Program improvement advanced techniq                    Equipment Power Stick Blender                         $200.00
New program                                             Operating                                              
Facilities, R&M                                         Other 1                                               
Other                                                   Other 2                                               

Total                                                   $200.00

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

Part II. Narrative - Description and Rationale (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 latest technology of emulsifying sauces/vinaigrettes, etc., as opposed to the conventional method of incorporating air through a wire whip.

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

The power stick blender is a small kitchen appliance that allows for the user to emulsify the sauce/vinaigrette by incorporating air at a high speed into the mixture. 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 making sauces/vinaigrettes. Students will familiarize the safe use and maintenance of equipment that is currently being used in industry kitchens.

Part III. Evaluation

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Total