

AVTEC Culinary Building Replacement and Instructional Equipment

FY2008 Request: \$8,659,000
Reference No: AMD 43045

AP/AL: Appropriation

Project Type: Renewal and Replacement

Category: Education

Location: Seward

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Estimated Project Dates: 07/01/2008 - 06/30/2011

Brief Summary and Statement of Need:

Construct and equip a replacement Culinary teaching facility to include training kitchens, classrooms, and a training "café". Also upgrade the adjacent student Cafeteria to meet the current student volume (approximately 230 meals per day) and sanitation requirements. The current 30+ year old culinary facility is structurally unsound; an engineering firm placed it in the hazardous and dangerous category. The facility is required to support AVTEC's Professional Cooking and Baking program which provides nationally certified culinary training for up to 34 students per year. This project will support the department's mission to advance opportunities for employment.

Funding:	FY2008	FY2009	FY2010	FY2011	FY2012	FY2013	Total
Gen Fund	\$8,659,000						\$8,659,000
Total:	\$8,659,000	\$0	\$0	\$0	\$0	\$0	\$8,659,000

<input type="checkbox"/> State Match Required	<input checked="" type="checkbox"/> One-Time Project	<input type="checkbox"/> Phased - new	<input type="checkbox"/> Phased - underway	<input type="checkbox"/> On-Going
0% = Minimum State Match % Required		<input checked="" type="checkbox"/> Amendment	<input type="checkbox"/> Mental Health Bill	

Operating & Maintenance Costs:

	<u>Amount</u>	<u>Staff</u>
Project Development:	8,659,000	0
Ongoing Operating:	0	0
One-Time Startup:	0	
Totals:	8,659,000	0

Additional Information / Prior Funding History:

No previous funding has been provided for this project.

Project Description/Justification:

This amendment consolidates work on the Alaska Vocational Technical Center (AVTEC) Food Service Facility, which consists of a Culinary Academy and adjacent student Cafeteria into a single capital project and adjusts the requested funding to align with current cost estimates.

Culinary Building Replacement

In 2001, AVTEC contracted for a thorough architectural and engineering inspection of all facilities that resulted in a facility audit report with findings and recommendations. The Food Service facility was built in three phases and consists of a student cafeteria and classrooms, kitchen and dining area for the Alaska Culinary Academy. The area occupied by the Alaska Culinary Academy was found to be structurally unsound and requiring replacement. The engineering firm of Peratrovich, Nottingham, and Drage concluded that: "This structure is placed in the hazardous and dangerous building category". This structure was built with no regulatory approval and the cost of upgrades is greater than the cost of replacement.

In March 2007, a crack in the sheetrock along the classroom wall was visible and windows on both sides of the Culinary Classroom cracked. In April 2007, the PDC Inc Engineers evaluated the structure and concluded that: "Due to the extent of settlement and the poor quality of post-and-pad foundation construction, it is our opinion that the Culinary Classroom should be demolished. Based on our observations, the building foundation is poorly constructed and this has led to serviceability issues; non-level floors, damaged sheet rock and cracked windows. It is our opinion that a demolition of the Culinary Classroom will prove to be the best option for a permanent solution to the foundation problems."

The area occupied by the Alaska Culinary Academy is the oldest of the structures with this phase built pre-1976. It is a wood-framed single story structure with a heavy timber roof. This facility suffers from a multitude of problems such as: mandatory roof snow removal due to capacity of trusses, the crawl space is unventilated and lacks a vapor barrier, and wood floor joists are now in contact with soil. Foundation upgrades for the Culinary Classroom are not recommended due to the age and reduced roof capacity of the structure. The 2001 facility audit also found significant ADA, electrical and mechanical issues with this facility.

The food service program has changed its focus from its original mission. The program has grown from training camp cooks for the oil boom to a fully fledged Culinary Academy. The Alaska Culinary Academy has become its own entity and with national certification from the American Culinary Federation the program is expanding and at full student capacity.

Our proposal is to construct a new facility of institutional quality which includes a commercial restaurant-size teaching kitchen and bakery, four classrooms, training "café", and faculty offices. The café which will be open to the public is necessary as with the Alaska Culinary Academy's national certification there is a need for a dining room that would provide On-the-Job-Training required for student certification.

The advantage of our proposal is that the cost of new construction is less than the cost of renovation of the current facility and there would be no break in service in the Culinary program because we would continue to use the existing facility until the new facility is complete. Also the new facility would be designed to meet the needs of the two culinary programs that run concurrently rather than trying to structure classes to work within the limitations of the current facility.

The project cost of \$7,119,000 is based on an estimate from Bezek, Durst, Seiser Architects for a 7,000 square foot facility. The project includes funds to demolish the existing facility. Replacement of the current facility will not require an increase in the annual operating appropriation to AVTEC in future years as funds in the budget used in support of the existing facility will be used instead to support the new facility.

The Business Partnership Division's mission is to develop and support workforce development programs designed to meet Alaskan employer's needs which this project will support. One measure of success of the mission is increased unsubsidized employment through job training. Alaska Culinary Academy provides culinary training opportunities for up to 34 Alaskans each year. Having trained culinary workers promotes the tourism industry in Alaska. Culinary workers will also be needed to support the gas pipeline workers, as was seen during the building of the oil pipeline across

Alaska.

Cafeteria Renovation

The second part of this project is the renovation of the Cafeteria which serves the AVTEC student body. It is also located in the Food Service facility and is in need of upgrading. Based on estimates provided by Bezek, Durst, Seiser Architects, the cost to complete the structural renovation and mechanical and food storage appliance upgrades needed in the Cafeteria is \$1,540,000. AVTEC's Cafeteria was built in 1976 and has been in operation for 31 years. In recent years, the Cafeteria has been serving 50,000-60,000 meals per year. This volume of service requires extensive use of the walk-in refrigerators and freezers. AVTEC has four freezers (three downstairs and one upstairs), two walk-in refrigerators (one for general use and one for dairy), and one reach-in refrigerator. These appliances were installed when the Cafeteria was built and must be monitored carefully as they are often in need of repair. Parts to repair these appliances are becoming hard to obtain. AVTEC currently averages a minimum of two maintenance work orders per week to repair the coolers. In some instances, food products had to be disposed of because recommended safe temperatures had been exceeded. New freezers and refrigerators are more energy efficient and would reduce the amount of time the maintenance staff spends on keeping them operational.

The Cafeteria's main ventilation hood system has vents that are riveted together and set at odd angles. The riveting and angles of the venting system make it difficult to clean thoroughly and can create sanitation issues above the cooking surfaces. The hood vents need to be replaced with vents that are welded (instead of riveted) and have smooth bends or curves for proper cleaning.

The ceiling tiles in the Cafeteria are mostly original to its construction. To meet the current standards for sanitation and seismic activity, the old ceiling tiles and supports must be replaced with those designed specifically for kitchens.

The dish room is small and as old as the Cafeteria. The dish room needs to be enlarged to meet the current volume and to provide adequate ingress and egress for student traffic. Students bus their own utensils and trays. They enter and exit the dish room through a single doorway and the dish room only has space to accommodate two students at any one time. This is slow and inefficient for students that must get to class after breakfast and lunch. Coverings on the floor and walls are deteriorating and delaminating from the constant humidity. The renovation would include replacing the subfloor and coverings on the floor and walls for proper sanitation.