

AVTEC Culinary Building Replacement and Instructional Equipment

FY2009 Request: \$5,000,000
Reference No: 43045

AP/AL: Appropriation

Project Type: Renewal and Replacement

Category: Education

Location: Seward

Contact: Fred Esposito

House District: Homer/Seward (HD 35)

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

Brief Summary and Statement of Need:

Construct and equip a teaching facility which will include a training kitchen, classrooms, and "café". The current 30+ year old facility is structurally unsound, in FY01 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 as measured by employment of the Alaska workforce.

Funding:	FY2009	FY2010	FY2011	FY2012	FY2013	FY2014	Total
Gen Fund	\$5,000,000						\$5,000,000
Total:	\$5,000,000	\$0	\$0	\$0	\$0	\$0	\$5,000,000

<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 type="checkbox"/> Amendment	<input type="checkbox"/> Mental Health Bill	

Operating & Maintenance Costs:

	<u>Amount</u>	<u>Staff</u>
Project Development:	5,000,000	0
Ongoing Operating:	0	0
<u>One-Time Startup:</u>	<u>0</u>	<u>0</u>
Totals:	5,000,000	0

Additional Information / Prior Funding History:

No previous funding has been provided for this project.

Project Description/Justification:

In 2001, AVTEC conducted 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 dining hall, main kitchen, and classrooms and kitchen 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 full 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.

With the Alaska Culinary Academy's new national certification there is a need for a dining room that would serve as On-the-Job-Training required for student certification. Additional dining room capacity also serves the need to provide daily meals to AVTEC's growing student enrollment. 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 advantage of our proposal is there are no hidden costs that would be involved with a renovation of the current facility. We do not see that there would be a break in service in the Culinary program because we would continue to use the existing facility until the new facility is complete.

The project cost is based on an estimate from Bezek, Durst, Seiser Architects for a 5,000 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.