

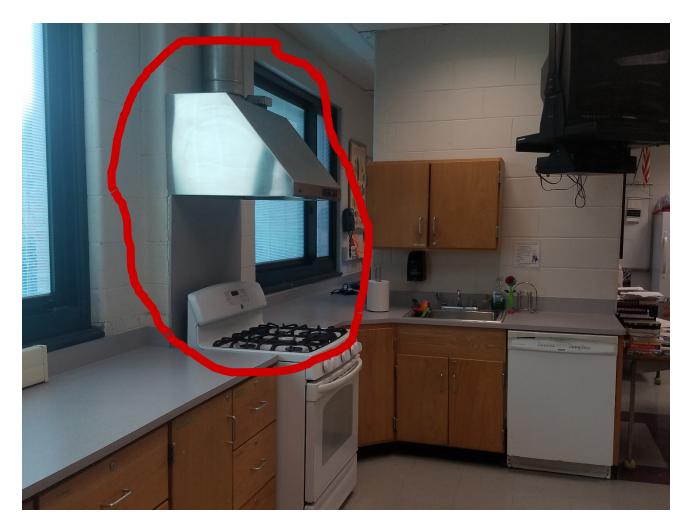
# Culinary Arts Timeline SHS 2017-2018

#### How it all began ...

In the 2016-17 school year – the program was cited by the Summit Fire Code Official for improper ventilation, discharge and fire suppression.

- Range hoods need to discharge outside the building – NOT IN THE ROOM
- Exhaust hood systems NEED to be capable of exhausting in excess of 400 cubic feet per minute
- Ducts serving range hoods shall not terminate in an attic or crawl space or areas inside the building.

Based on design El spec's for remediation: \$390,000 consistent with Bids Received



Only 1 of 4 workstations has a hood and it was not ducted properly. The remaining ranges all vent into the room.

## Current program has been curtailed with restricted or limited allowances for cooking

### REVAMPED CULINARY PROGRAM provides benefits to all students

 all students cycle through this program during their time at SHS

expands our current 'foods program' through enhanced curriculum

 helps meet our commitment to 'STEAM' with the integration of science, technology, mathematics and the arts





#### October/November -**Culinary Concept** November/December -**Develop charge for committee** Preparing our students by integrating members **Finalize Specifications for Bid** the foods program with arts-centric learning experiences to provide a 21st century culinary arts learning program that is career focused 2016 2016 2016 November/December-· Review design concepts for **Preliminary Specifications** development September/October -2016 **Exploration Team for concept** ideas and review of existing programs **May - Operations Committee** approval to explore program and build out renovation of existing space

## ROADBLOCK - \$1M Revised Estimate vs. \$500k - \$600k original estimate



- Scope of project grew from committee suggestions and plans to expand into adjacent room
- Exhaust, ventilation and fire suppression design revealed more complexities based on space restrictions and roof access
- Original funding solution was predicated on Food Service Profits (accumulated) approx. \$500,000 with any balance coming from Capital Reserve
- Project put on hold to re-evaluate the design and materials (commercial vs. residential)

#### Hampden County

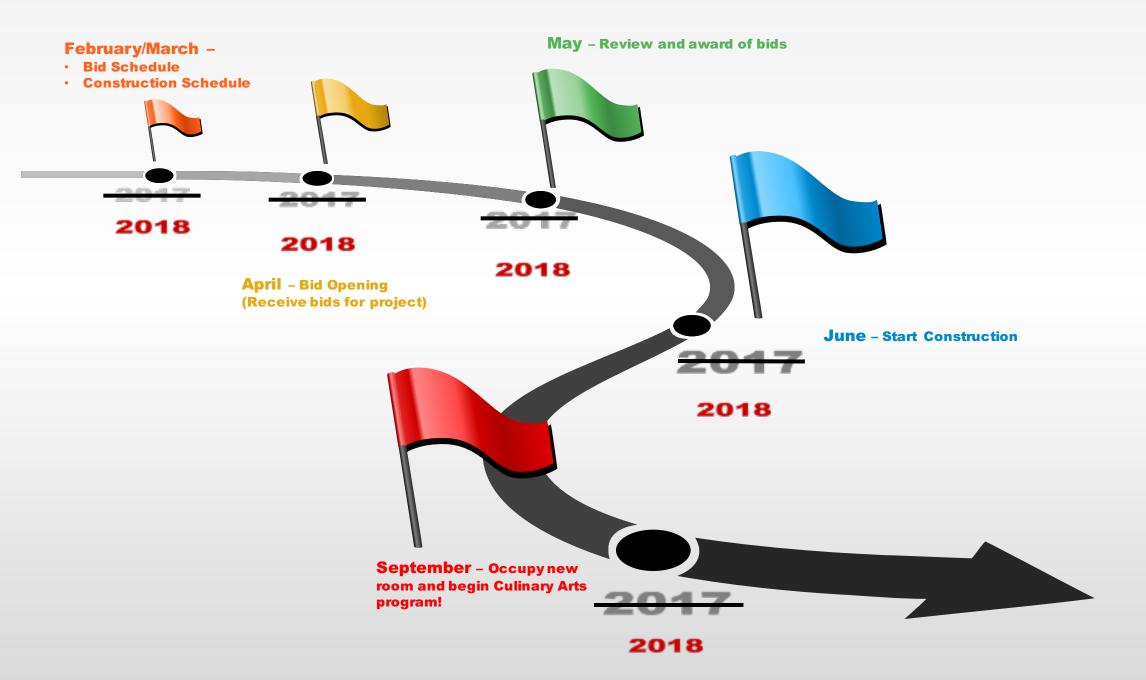
## How hurricanes are impacting prices of building materials

By: Ciara Speller

Updated: Sep 08, 2017 11:58 AM EDT

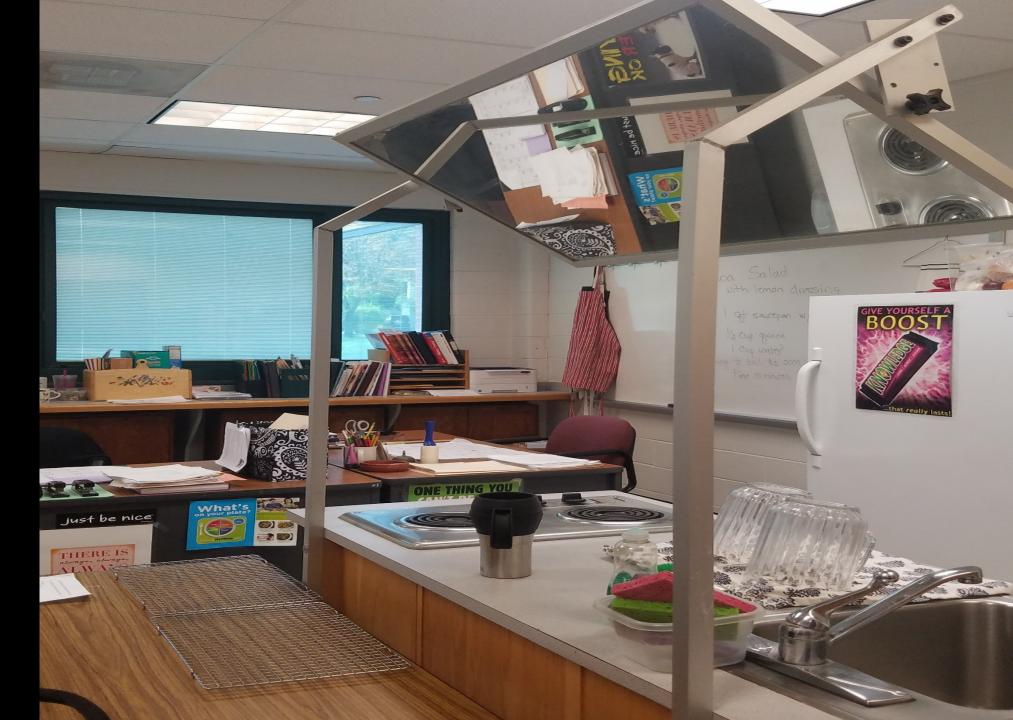


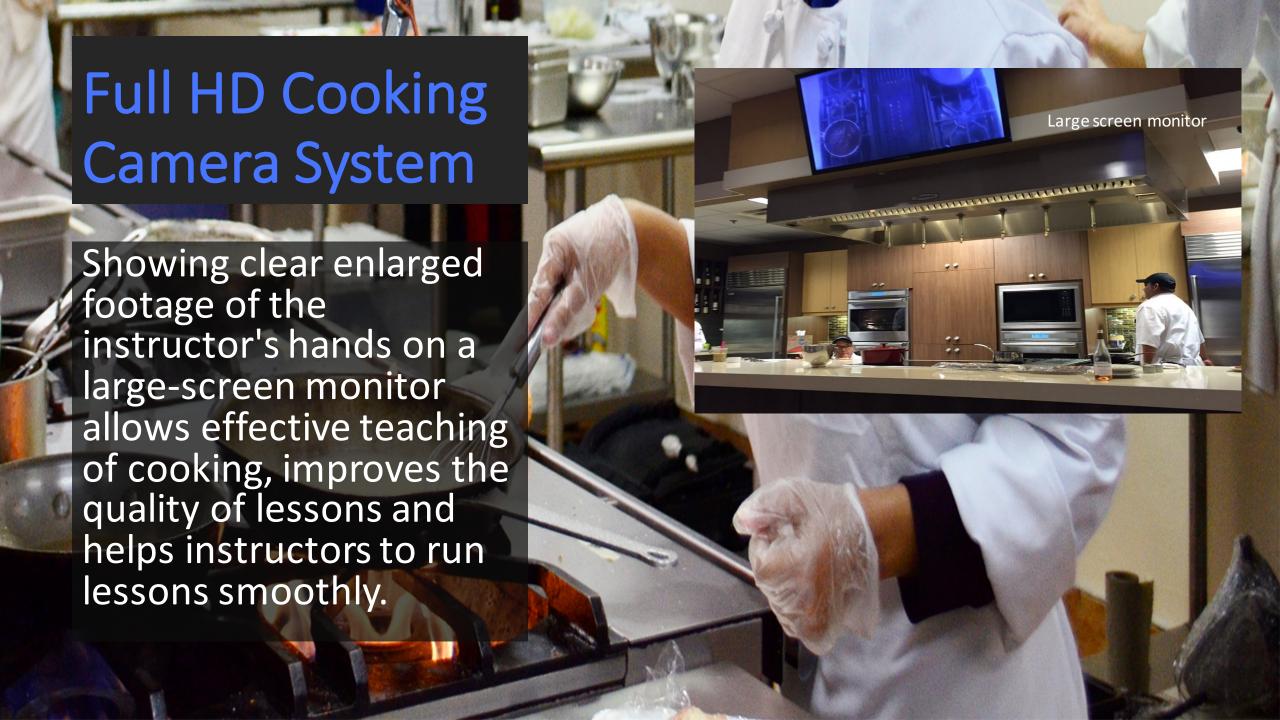




Position	Culinary Arts Renovations at SHS	Est. Budget	Base	Alternate	Alternate	Total	Over/(Under)
	Contractor Bidding	890,817	Bid	1 - Roof Screen	2 - Gas Line	Bid	Diff. of Estimate
	Arista Builders	890,817	737,000	-20,000	-15,000	702,000	-188,817
1	Mark Construction Inc.	890,817	988,900	-13,000	-22,500	953,400	62,583
2	Apex Enterprises	890,817	1,013,000	-28,000	-25,000	960,000	69,183
3	K&D Contractors	890,817	1,100,100	-56,000	-68,000	976,100	85,283
4	Preziosi Construction	890,817	1,120,950	-20,000	-4,000	1,096,950	206,133
5		890,817				0	-890,817
6		890,817				0	-890,817
7		890,817				0	-890,817
8		890,817				0	-890,817
		890,817				0	-890,817
		AVG	991,990			937,690	
	Soft costs (Professional Fees)	144,911					
	Contractor Bid	953,400					
	Loose Equipment (District)	47,500			Capital Reserve	2,017,435	6/30/2017
	Technology (TV, Broadcast, Cameras)	13,700			less withdrawal	374,672	3/31/2017
	TOTAL PROJECT	1,159,511			Balance Available	1,642,763	
					Used in Culinary	554,511	5/11/2017
	Enterprise Fund 60				Balance Available	1,088,252	
	FOOD SERVICE ACCOUNT - Available for project	\$405,000.00			Est. EOY deposit	300,000	6/30/2018
	FLASH PROGRAM ACCOUNT - Available for project	\$200,000.00			Balance Available	1,388,252	
		\$605,000.00	52.2%				
	Ossitel Deserve Consideration of Delever 1 and	FF 4 F 4 4					
	Capital Reserve Consideration of Balance +or -	554,511	47.8%				
	Recommendation withdrawal of \$600,000 from Capital Reserve at May 10, 20						
	Capital Reserve withdraw for required work	390,000					
	Capital Reserve Consideration beyond required Fire Upgrades/Code Compliance	164,511					

# CURREN





## Complete redesign of the entire learning space (circa 2001)

