

# VOCATIONAL EDUCATION PROGRAM

## Culinary Operations

### I. PROGRAM REQUIREMENTS

Refer to the project-specific Schedule of Spaces for student stations, square footage, and for any requirements that may differ from the prototype requirements listed below:

- 1 Laboratory
- 1 Multi-Purpose Classroom
- 1 Material Storage Room
- 1 Dry Good Storage Room

### II. PROGRAM FURNITURE AND EQUIPMENT

Refer to the Furniture and Equipment List for Owner-provided furniture and equipment.

### III. SPECIAL CONSIDERATIONS

- Heating/Ventilation/Air Conditioning

Provide a dual air forced ventilating hood with an automatic fire extinguishing system above the cooking equipment. The hood is to extend at least 4" beyond the face of the equipment.

Provide exhaust for the Owner-provided clothes dryer in the Material Storage Room. Provide small air conditioner/climate control unit in dry goods storage for air circulation

- Floor

Provide non-skid epoxy flooring in the Laboratory, sloped to floor drains. Provide standard flooring elsewhere, in accordance with District Design Guidelines.

- Walls

Provide glazed ceramic tile or stainless steel plates on the walls where the heated equipment is located.

- Ceiling

Provide a suspended acoustical system with a washable finish in the Laboratory.

- Windows

Provide an observation window, 36" wide x 48" high, from the Multi-Purpose Classroom into the Laboratory.

- Doors

Provide two (2) swinging doors, one "in" door and one "out" door, between the Multi-Purpose Classroom and the Laboratory.

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#### III. SPECIAL CONSIDERATIONS (continued)

- Plumbing

General

Provide water supply and drainage as required for all equipment.

Provide hot and cold water at all sinks and lavatories.

Drainage for all sinks and cooking equipment shall be through an outside grease trap.

Provide floor drains with catch baskets and stainless steel grates, and hose bibs to facilitate general cleaning.

Locate floor drains so that traffic and/or operations are not hindered.

Laboratory

Provide water supply and drain for owner-provided beverage station.

Provide a trough-type floor drain with grate, 18" x 24" x 8" deep, located at the braising pan.

Provide one (1) pre-rinse unit near the dishwasher, with a spray arm and garbage disposal.

Provide one (1) three-compartment stainless steel pot sink with spray arm, faucet, and garbage disposal.

Provide one (1) double stainless steel sink with a garbage disposal.

Provide three (3) wall-mounted hand wash sinks, dispersed among the work areas, in accordance with District Design Guidelines.

Material Storage Room

Provide a rapid recovery water heater(s) to serve the Culinary Arts Laboratory only.

Provide water supply and drainage for the owner-provided washing machine. Provide one (1) mop sink.

Provide ductwork to exterior wall for clothes dryer.

- Communications

Provide a clock, speaker and intercom handset in the Laboratory and Multi-Purpose Classroom.

Provide six (6) data outlets with adjacent power outlets in the Laboratory, in accordance with District Design Guidelines.

Provide two (2) data outlets with adjacent power outlets in the Multi-Purpose Classroom, in accordance with District Design Guidelines.

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#### III. SPECIAL CONSIDERATIONS (continued)

- Communications (continued)

Provide a TV bracket with DVD bracket, CCTV jack, and adjacent power outlet in the Multi-Purpose Classroom, in accordance with District Design Guidelines.

- Electrical

#### Laboratory

Provide two (2) duplex outlets mounted in a 4" square x 36" high stainless steel tube, located at each end of the hood for use with mobile equipment.

Provide a master disconnect switch for all cooking (not refrigerated) equipment, located near the main door.

Provide duplex outlets above all countertops and above worktables which are located at walls. Outlets are not to be provided in the backsplashes of the worktables.

Provide duplex outlets, turned horizontal and mounted at 4" above the floor to the top, located at each end of each freestanding worktable.

Provide power for the owner-provided clothes dryer.

#### Multi-Purpose Classroom

Provide two (2) 220V outlets for future portable food serving units.

- Gas and Air

Provide as appropriate for commercial cooking equipment.

- Safety

Provide a bracket-mounted fire extinguisher, located near the cooking equipment.

- Contractor-Provided Equipment and Casework

#### General Note

All cooking equipment is to be natural gas, if available. Electric equipment is to be used if natural gas is not available.

#### Laboratory

Provide one (1) stainless steel work table, to include the double sink, 3/4 hp. garbage disposal with safety switch, and one (1) 3-tier drawer unit.

Provide one (1) dishwasher, commercial type, with rinse station, soiled and clean dish tables (min 36" each side), booster heater and 2 hp. garbage disposal with safety switch. Provide one (1) tilting braising pan with support stand and filler.

Provide (1) double convection oven.

Provide (2) 60" wide commercial range, with six (6) burners, two (2) ovens, grill and broiler.

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#### III. SPECIAL CONSIDERATIONS (continued)

- Contractor-Provided Equipment and Casework

Provide (1) 44" wide steam table with sneeze guard and drain, and three (3) hot food wells.

Provide (1) 58" wide cold serving unit with sneeze guard and drain. Provide (1) 24" wide char broiler with stand.

Provide (1) 450 lb. icemaker with bin, commercial type.

- Multi-Purpose Classroom

Provide one (1) storage cabinet, 48" wide x 24" deep x 84" high, with eight (8) 6" deep drawers on the bottom and a lockable cabinet with three (3) adjustable shelves on top.

Provide two (2) general storage cabinets, in accordance with District Design Guidelines.

- Contractor-Provided Instructional Aids

- Multi-Purpose Classroom

Provide a 12' wide x 4' high markerboard with a 4' wide x 4' high tackboard on one (1) side, bottom to be mounted 36" above the floor.

Provide a wall-mounted video projector in accordance with District Design Guidelines.

- Other Considerations

The Laboratory is to be located on the ground level.

Provide aisles between all equipment, minimum of 3'-6" wide, to allow for dish truck passage.

The layout of the Laboratory must provide the Instructor with a clear view of all areas.