

PASADENA UNIFIED SCHOOL DISTRICT

Advanced Culinary Arts & Hospitality Academy / Central Kitchen

Funding from the James Irvine Foundation to the Pasadena Education Foundation



September 8, 2009

Pasadena Unified School District
Advanced Culinary Arts & Hospitality Academy / Central Kitchen

PROJECT OVERVIEW AND COST SUMMARY

CONSTRUCTION COST SUMMARY

Kitchen	\$5,228,961
Café	\$234,238
Classroom / Teaching Kitchen	\$1,040,621
Stairs and Ramps	\$75,366
Canopies	\$69,518
Utility Upgrades	\$394,305
Structural Upgrades	\$1,497,100
Equipment	\$1,187,500
TOTAL ESTIMATED CONSTRUCTION COST	\$9,727,609
CONSTRUCTION CONTINGENCY	\$972,761
SOFT COSTS	\$2,140,074
TOTAL PROJECT COST	\$12,840,444
POTENTIAL BUDGET SAVINGS	\$9,088,586

OPERATING COST SUMMARY

Net Labor Savings **\$122,000**

52 hours/day of substitute time at \$13/hour for 180 days

Cost Savings on Pizza **\$189,000**

(Inside vs. Outside) \$3 per pie x 350 pies /day x 180 days

Extra Van Cost for Pizza Delivery **(\$27,000)**

100 miles/day x 3 vans @.5 miles x 180 days

Net Operating Savings **\$284,000**

Net Job Gain of Benefited Positions **11**

Net Job Loss of Positions now filled by **0**

Permanent Workers

Note: At least 20 positions will now have the benefit of working in an air-conditioned environment.

All reductions in staff will be through attrition and will only affect substitutes

CENTRAL KITCHEN AND CULINARY, TRAVEL AND TOURISM PATHWAYS

MULTIPLE PATHWAY PRIORITY



- **Visual Arts and Design**
- **Digital Communications/
Communications and Multimedia**
- **Health Science and Biotechnology**
- **Engineering and Environmental
Science**
- **Culinary Travel and Tourism**
- **Entertainment and Performing
Arts**

MULTIPLE PATHWAY OUTCOMES



- **Context and purpose for learning**
- **Provides relevance and connections for students leading to high wage careers; prepared for college and career**
- **Rigorous Academic Core – Technical Core – Support Services – Work Based Learning**
- **Connection for business/ community partnerships**



Advanced Culinary Arts & Hospitality Academy



- **9- 10 Muir Foods Classrooms**
- **11- 12 Advanced Culinary and Hospitality Academy – New Facility**
- **Prepares Students for High Wage/High Skilled Jobs Leading to Postsecondary Education**



PRECEDENTS

SITE VISITS & OBSERVATIONS

RESEARCH: PLANNING & FIELD TRIPS

- **Six Site Visits**
*Hemet, Lake Elsinore, Alvord, Arcadia,
Pasadena City College, Paso Robles*
- **Paso Robles**
Instructional Program and Student Operated Cafe
- **Bell Adult Education**
Evaluated CTE Program & Campus Configurations



Paso Robles: Central Kitchen, Classrooms, Café and Dining



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Paso Robles: Outdoor Catering/Dining, Grill Station, Baking Station, Classrooms & Offices



SITE VISIT SUMMARY

➤ Value in Student Participation

Learning that Occurs In the Classroom, Catering Areas, Purchasing and Central Kitchen – All aspects of culinary kitchen job functions

➤ Central Kitchen as a Learning Tool

Students Partner with Kitchen Staff and Learn Production Kitchen Functions

➤ Multi- Use Environments

Outdoor Teaching Environment

Café

Teaching Kitchen with Moveable Stations

SITE VISIT SUMMARY

➤ Uses of Classroom and Café



Hospitality

Business Opportunity

District Meetings and Events

Learning Environment

Operates Daily

PATHWAY DESIGN ISSUES

- Which high schools should host the pathway?
- How do we best utilize the Central Kitchen and Café in the instructional program?
- If at Muir, which is adjacent, how is it used to attract new enrollment and not impact the currently pathways enrollment?

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SITE / PLANS / ELEVATIONS





North Elevation



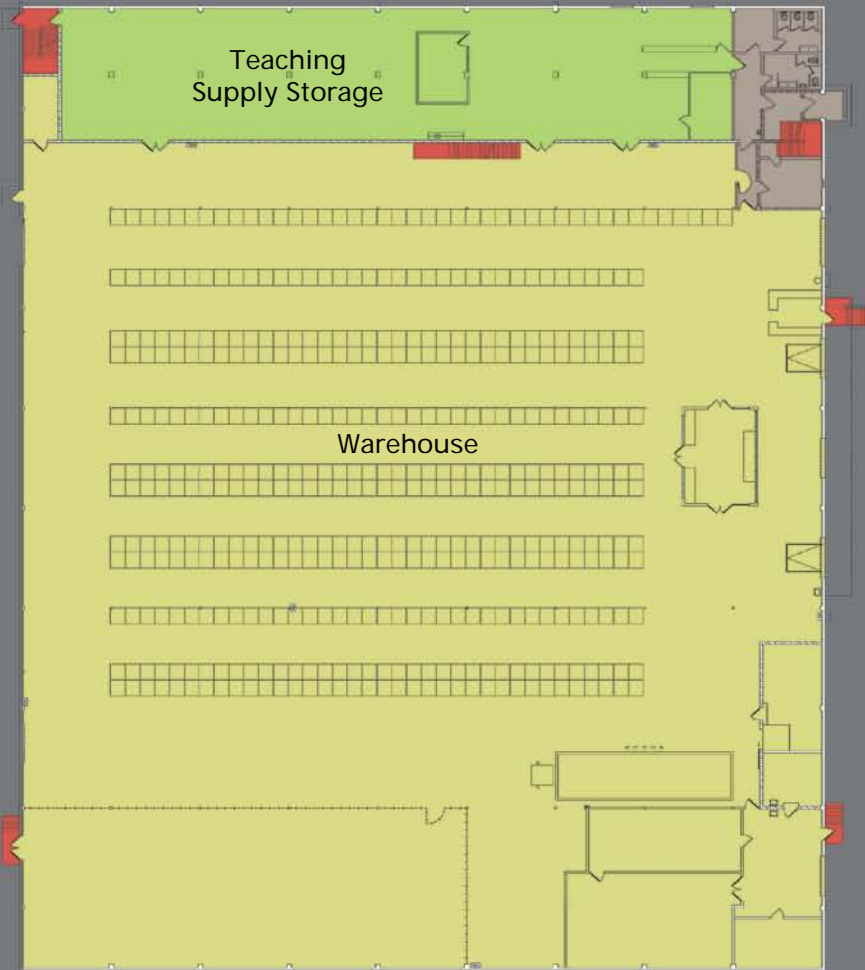
West Elevation



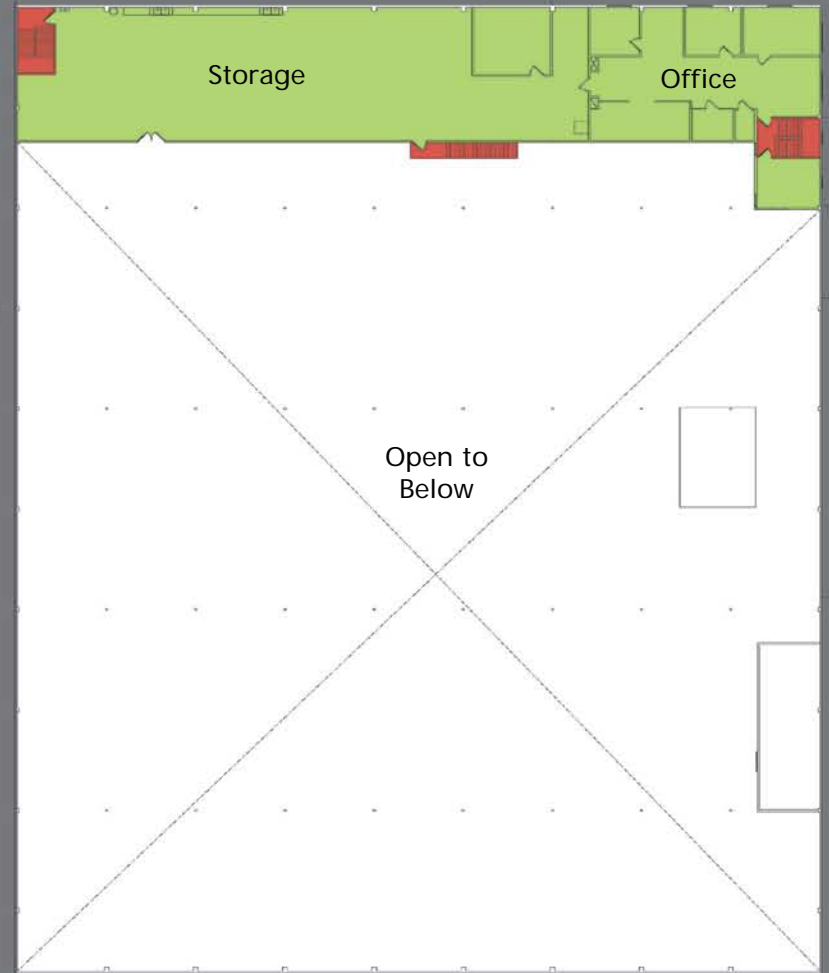
West Elevation



Northwest Elevation



First Floor Plan



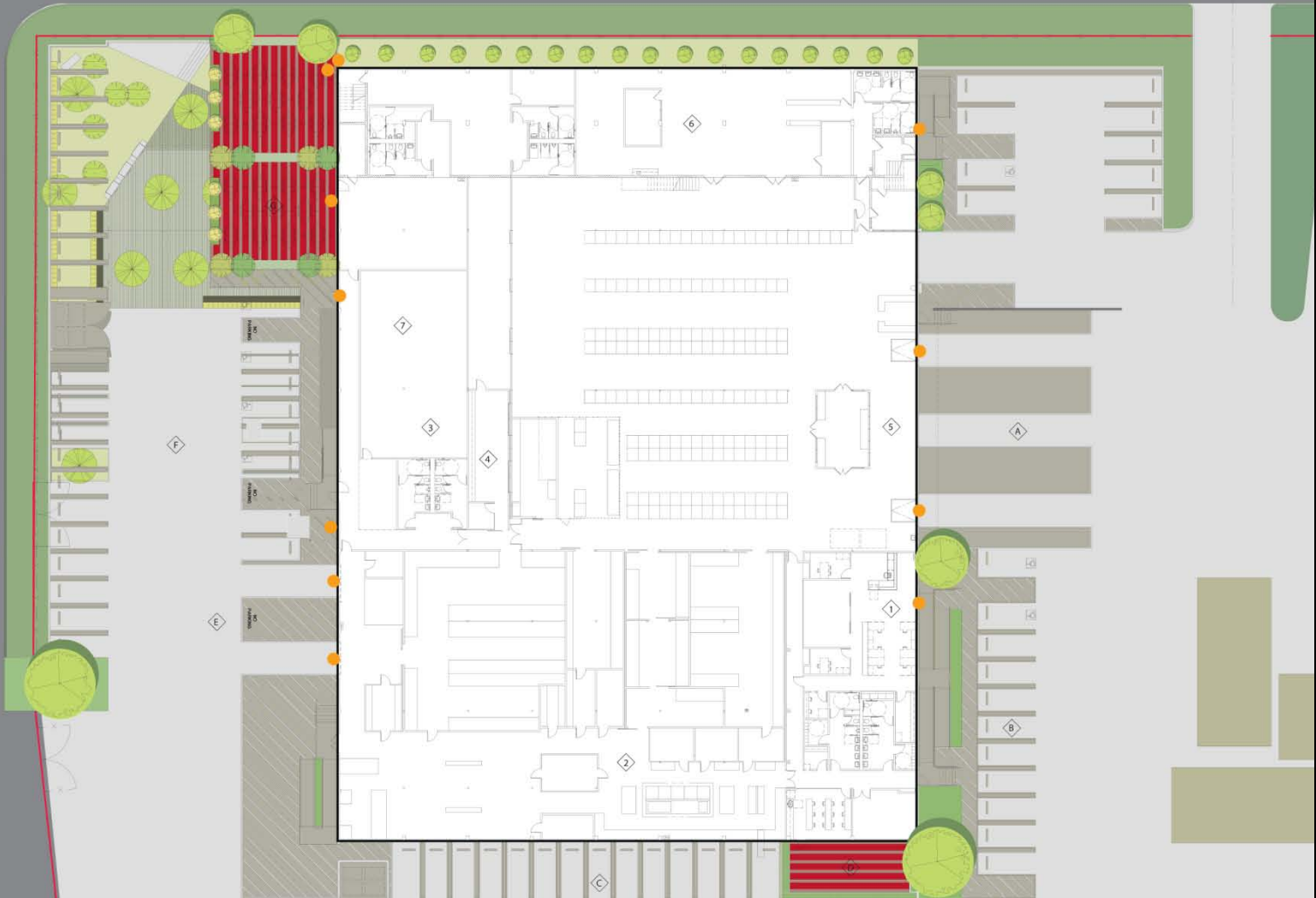
Mezzanine Level Floor Plan

BUILDING PROGRAM ELEMENTS

➤ Central Kitchen	<i>12,500 sq ft</i>
➤ Teaching Kitchen, Classroom, Cafe	<i>7,800 sq ft</i>
➤ Vending	<i>2,000 sq ft</i>
➤ District Food Service Admin	<i>3,500 sq ft</i>
➤ Outdoor Teaching, Catering	<i>3,000 sq ft</i>
➤ Warehouse	<i>14,200 sq ft</i>
➤ Storage (1st and 2nd)	<i>9,500 sq ft</i>
	<i>49,500 sq ft</i>

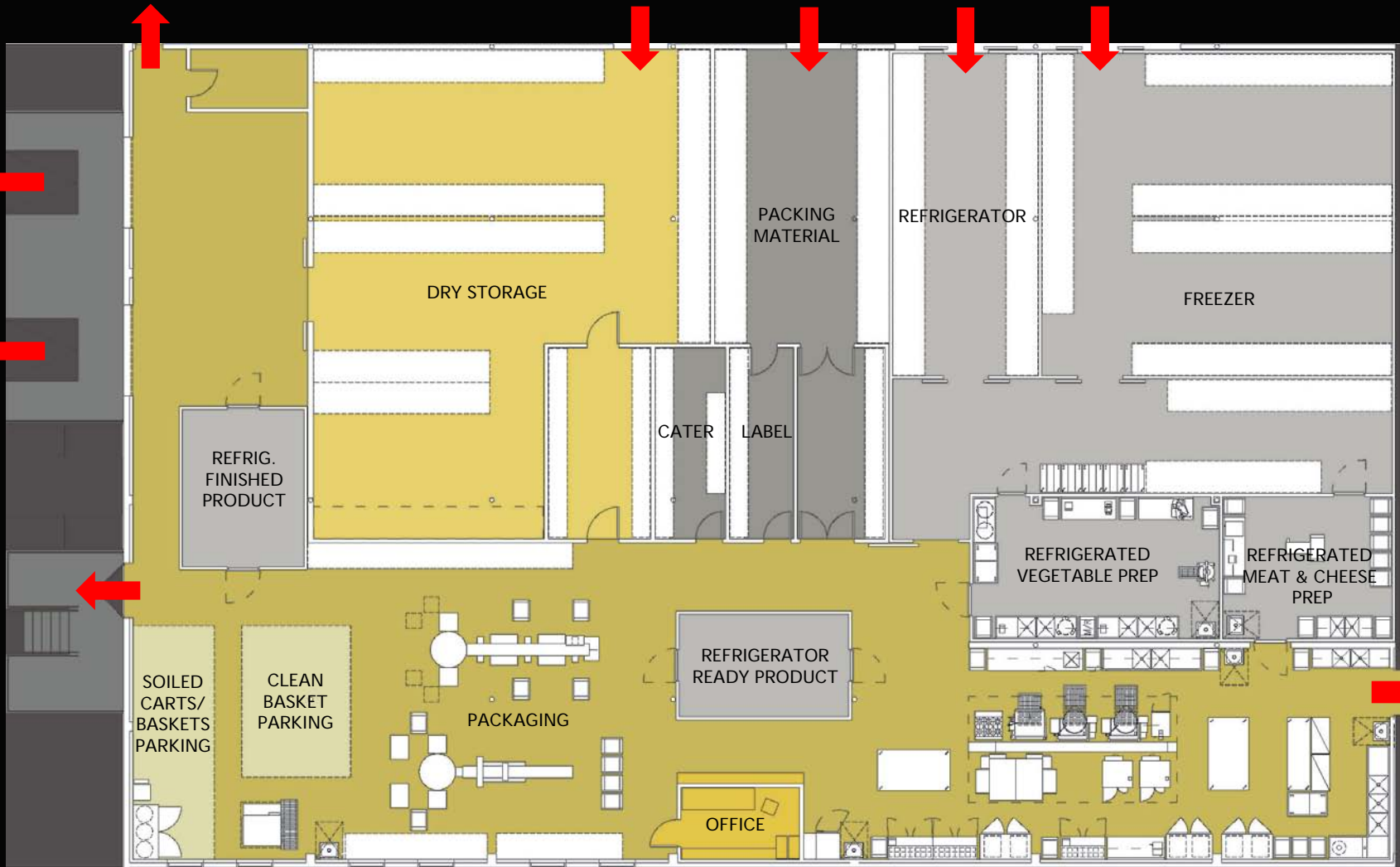
WEST WOODBURY ROAD

CANADA AVENUE

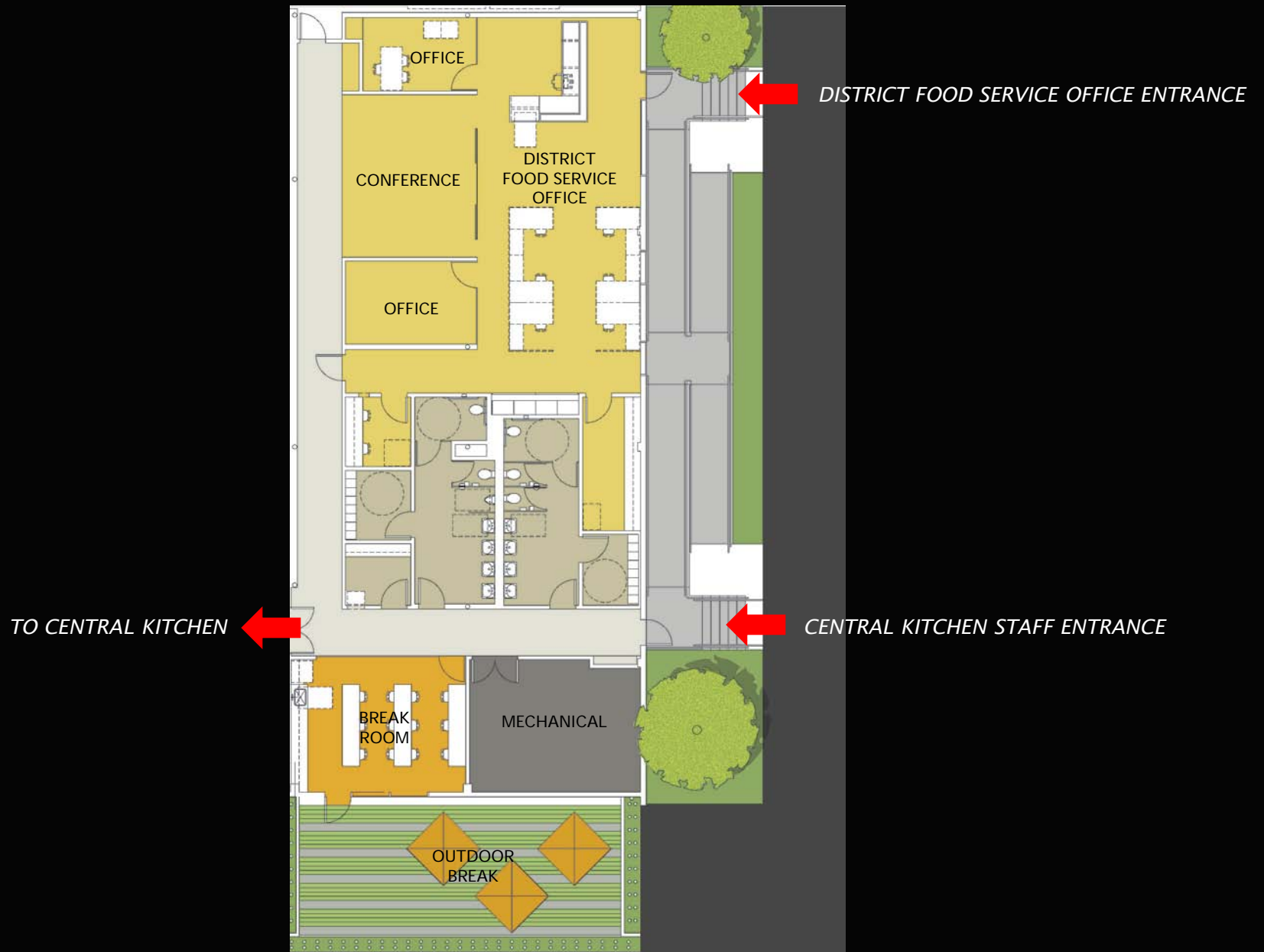


INCOMING KITCHEN SHIPMENTS RECEIVED THROUGH EAST SIDE RECEIVING PLATFORM

OUTGOING CAMPUS DELIVERIES ENTER AND EXIT FROM CANADA AVENUE

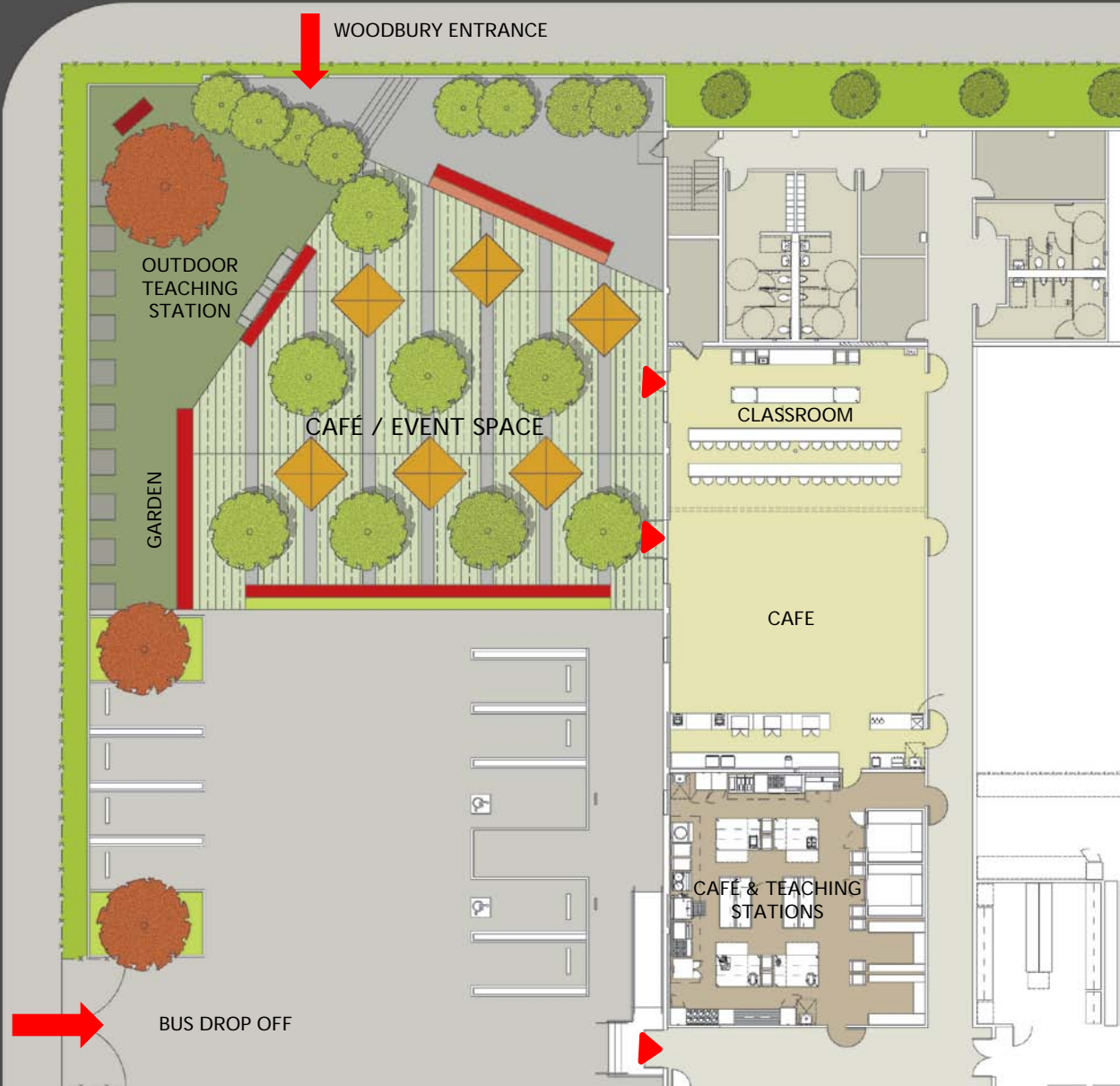


TOOD SERVICE DISTRICT OFFICE, CHANGING, BREAK ROOM



WEST WOODBURY ROAD

CANADA AVENUE



OUTDOOR ENVIRONMENT

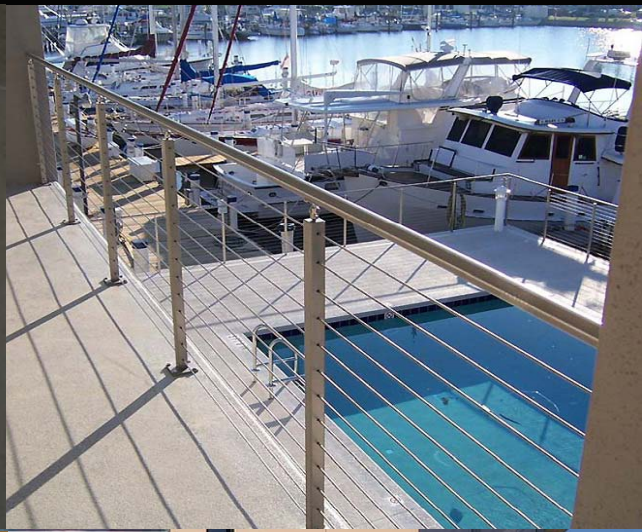
- **Identity from Street**
Color, Signage, Landscape
- **Ease of Maintenance**
- **Café and Classroom Adjacent**
- **Flexibility of Space for Teaching, Catering and Café Use**
- **Herb Garden**
- **Outdoor Teaching Grill Station**

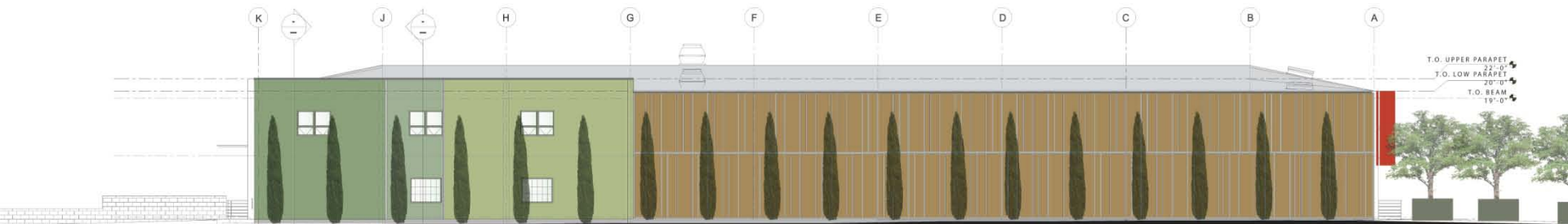


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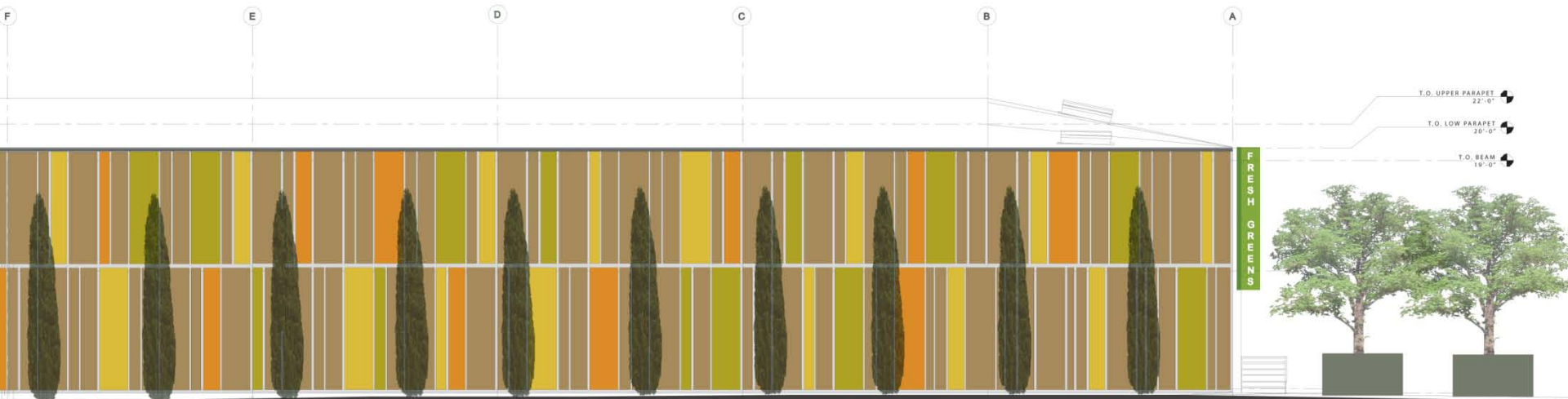




North Elevation



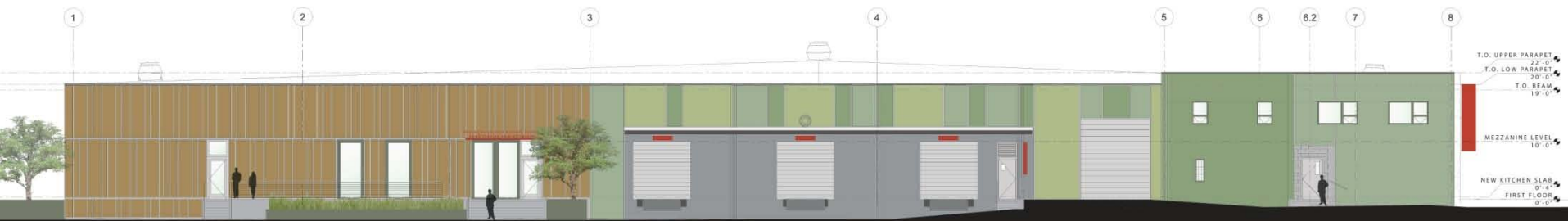
West Elevation



Enlarged Partial North Elevation



Enlarged Partial West Elevation



East Elevation



South Elevation

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QUESTIONS / NEXT STEPS



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