

# PASADENA UNIFIED SCHOOL DISTRICT

## Advanced Culinary Arts & Hospitality Academy / Central Kitchen

*Funding from the James Irvine Foundation to the Pasadena Education Foundation*



**ConnectEd**  
The California Center for College and Career



**gkkworks**

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
<b>TOTAL ESTIMATED CONSTRUCTION COST</b>	<b>\$9,727,609</b>
<b>CONSTRUCTION CONTINGENCY</b>	<b>\$972,761</b>
<b>SOFT COSTS</b>	<b>\$2,140,074</b>
<b>TOTAL PROJECT COST</b>	<b>\$12,840,444</b>
<b>POTENTIAL BUDGET SAVINGS</b>	<b>\$9,088,586</b>



# OPERATING COST SUMMARY

<b>Net Labor Savings</b>	<b>\$122,000</b>
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*52 hours/day of substitute time at \$13/hour for 180 days*

<b>Cost Savings on Pizza</b>	<b>\$189,000</b>
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*(Inside vs. Outside) \$3 per pie x 350 pies /day x 180 days*

<b>Extra Van Cost for Pizza Delivery</b>	<b>(\$27,000)</b>
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*100 miles/day x 3 vans @.5 miles x 180 days*

<b>Net Operating Savings</b>	<b>\$284,000</b>
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<b>Net Job Gain of Benefited Positions</b>	<b>11</b>
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<b>Net Job Loss of Positions now filled by</b>	<b>0</b>
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**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



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# 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



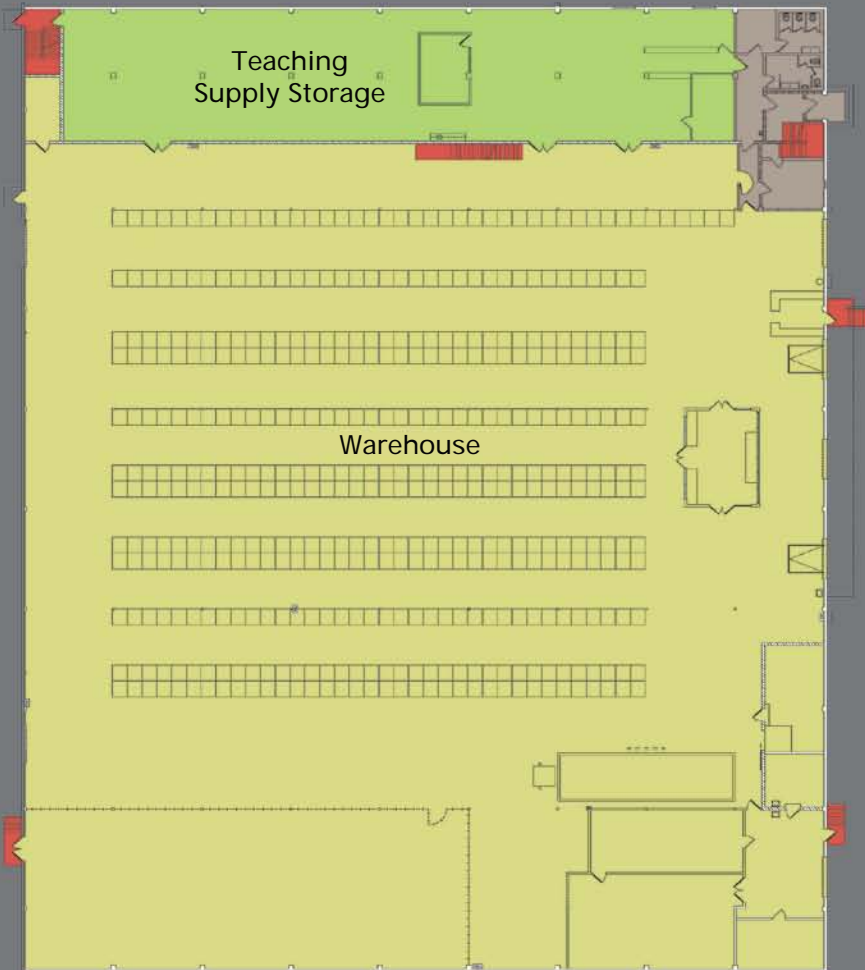


West Elevation

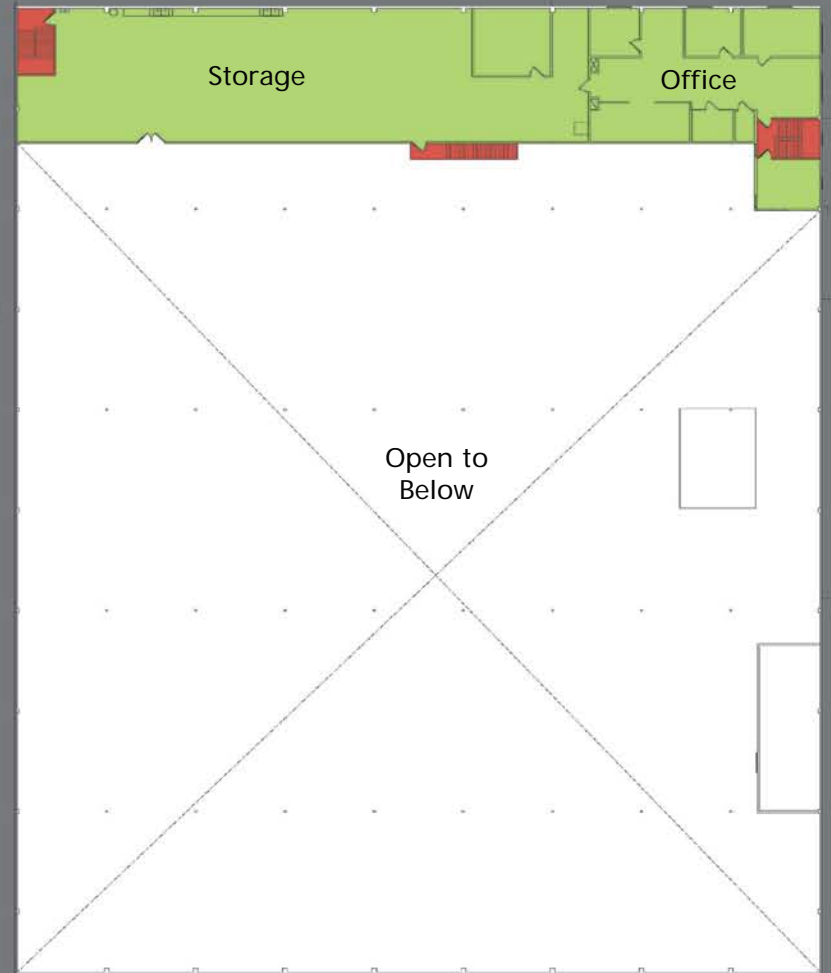


Northwest Elevation





*First Floor Plan*



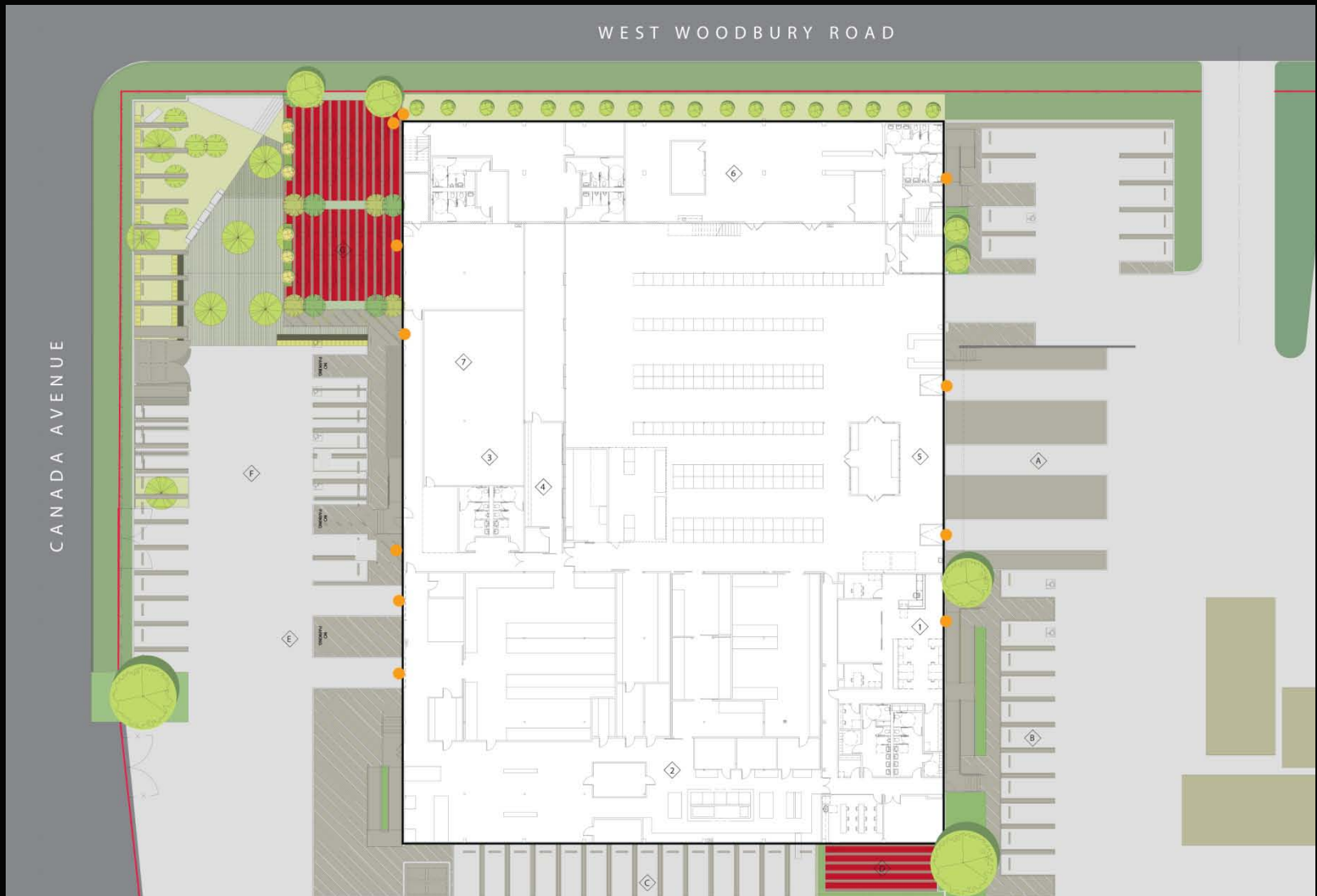
*Mezzanine Level Floor Plan*



# BUILDING PROGRAM ELEMENTS

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

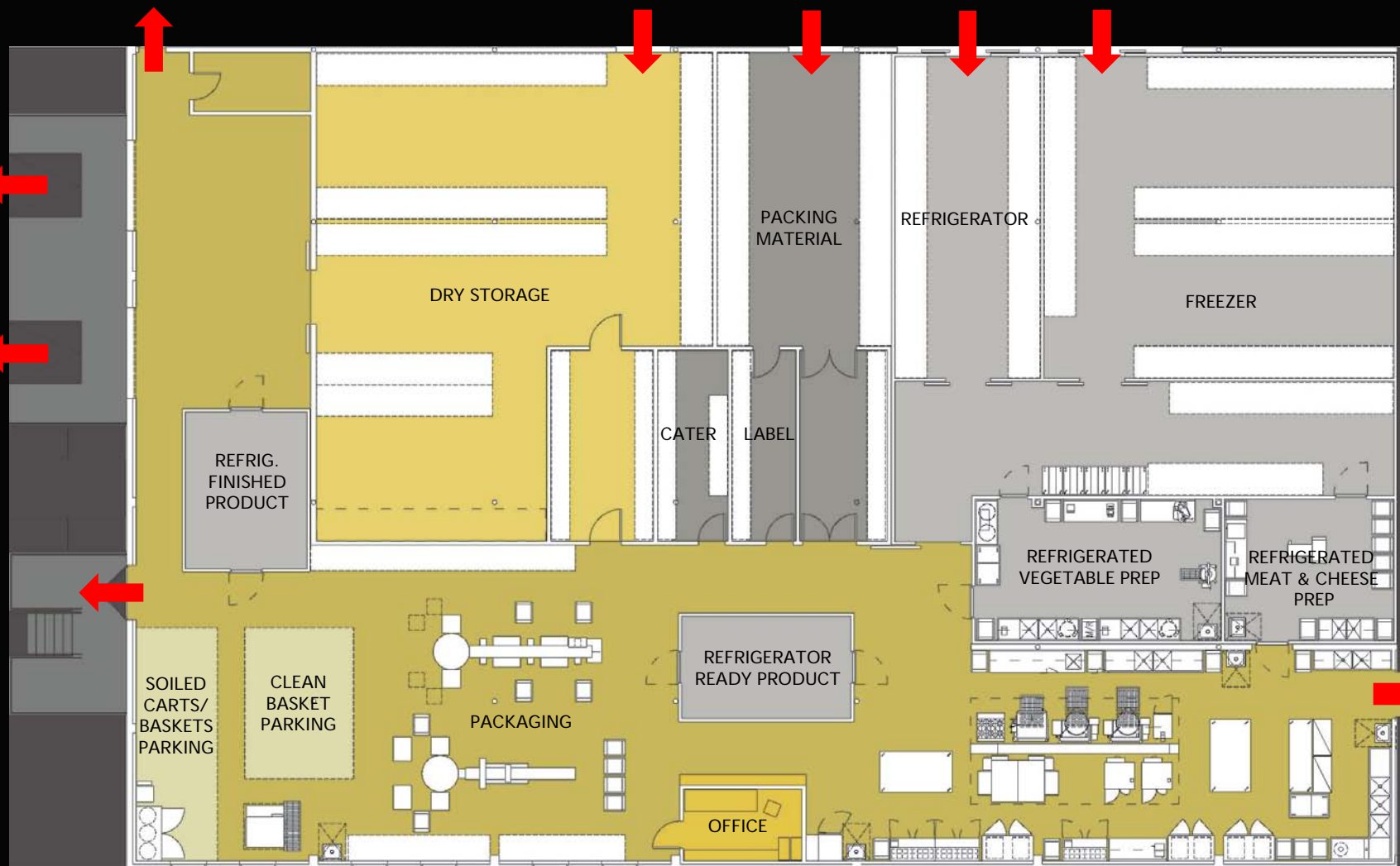






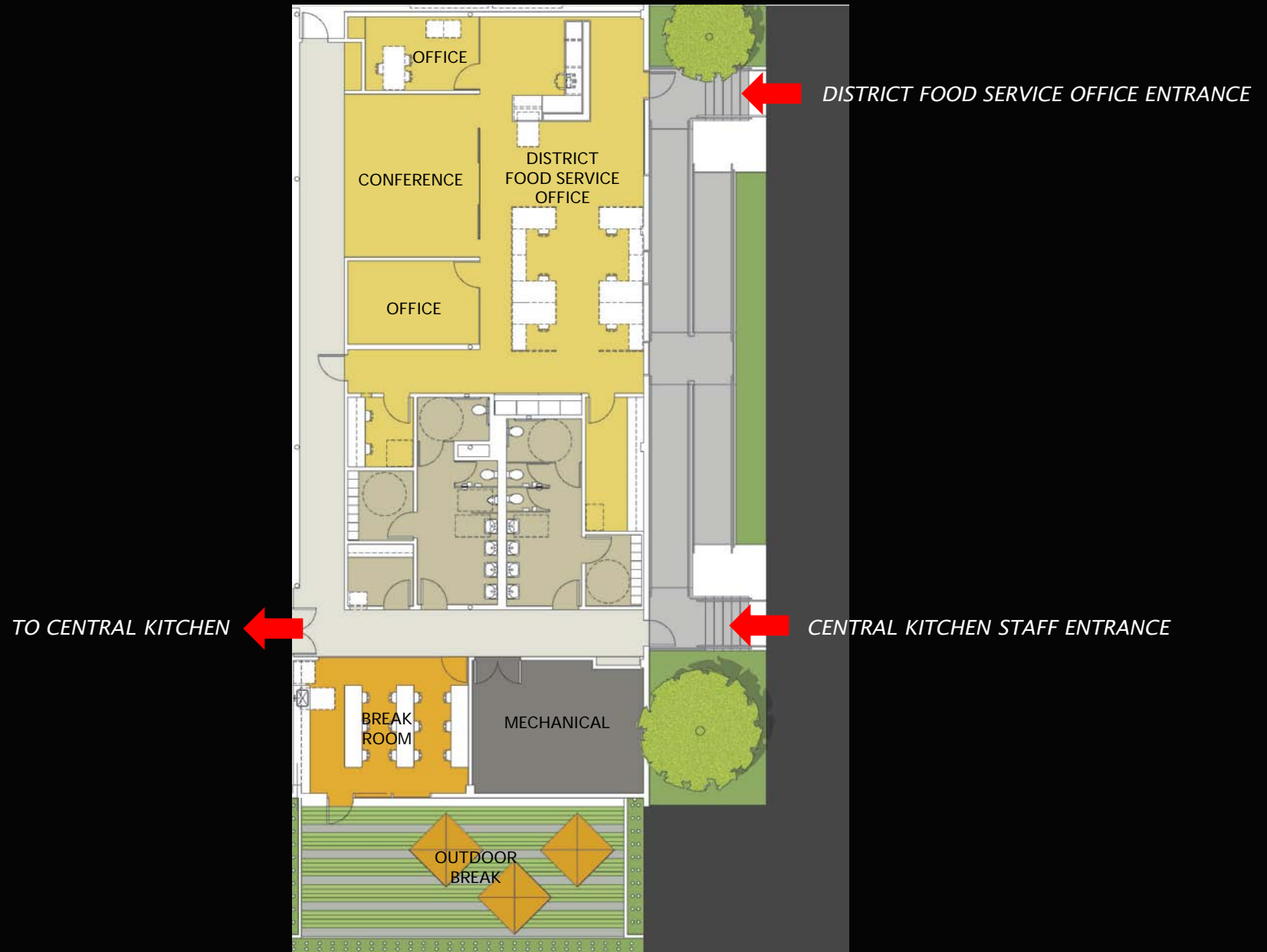
OUTGOING CAMPUS DELIVERIES ENTER  
AND EXIT FROM CANADA AVENUE

INCOMING KITCHEN SHIPMENTS RECEIVED THROUGH  
EAST SIDE RECEIVING PLATFORM



TO FOOD SERVICE DISTRICT OFFICE,  
CHANGING, BREAK ROOM

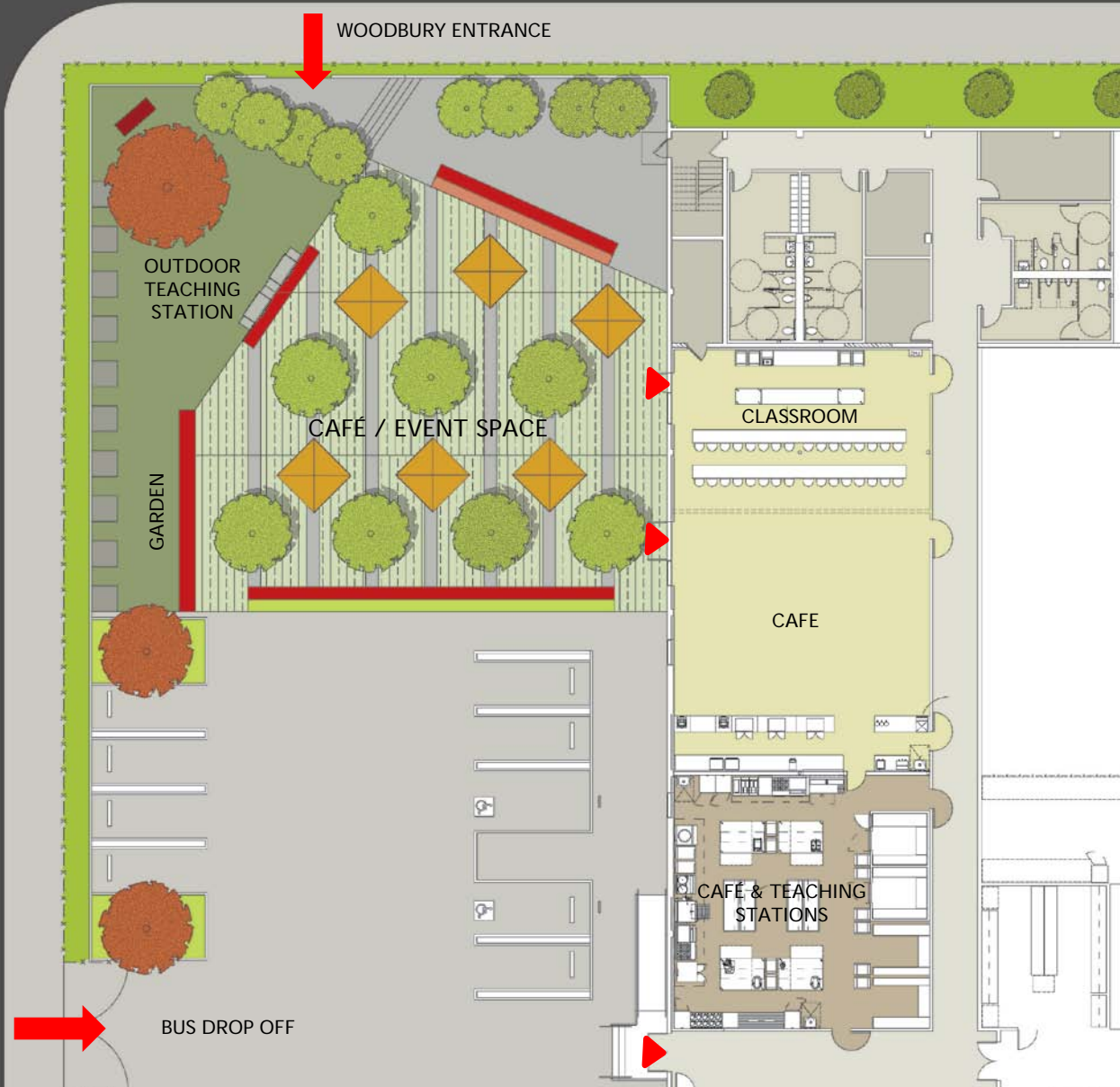






# WEST WOODBURY ROAD

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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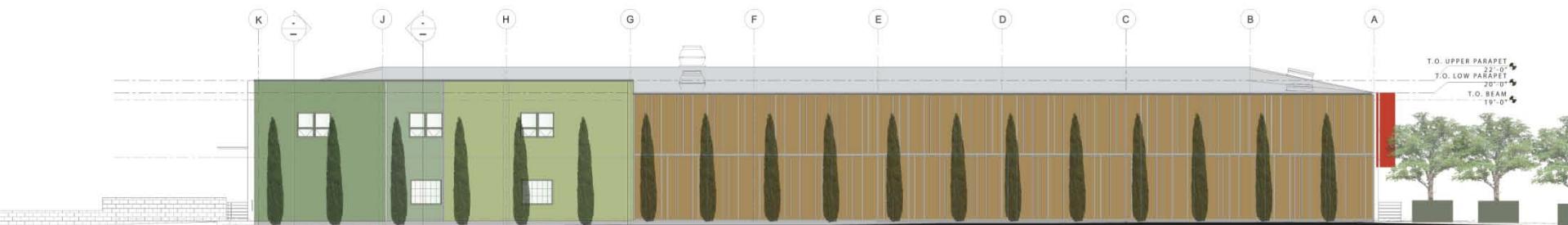
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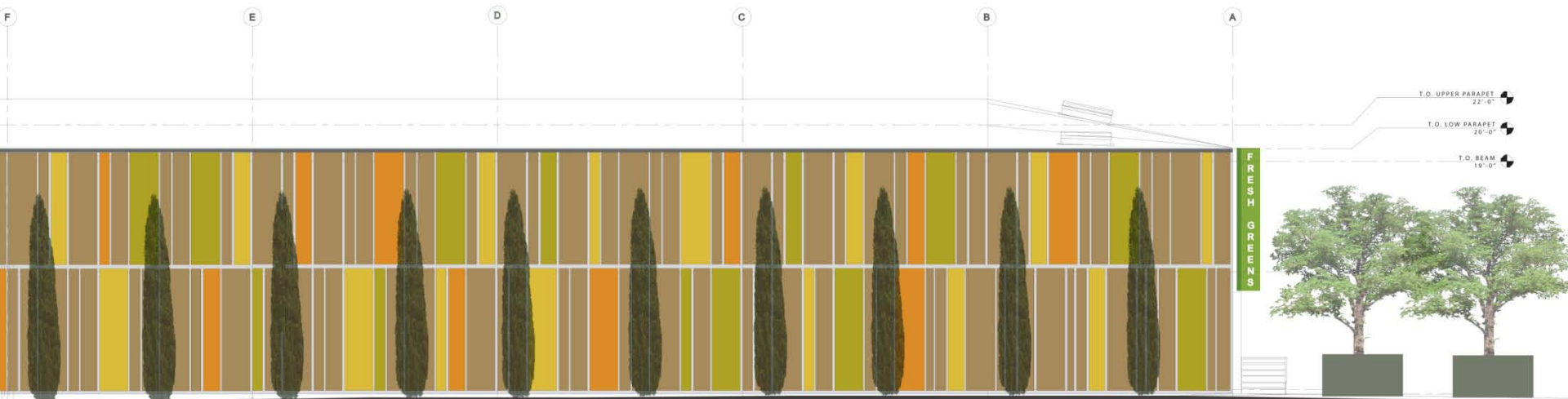


North Elevation



West Elevation





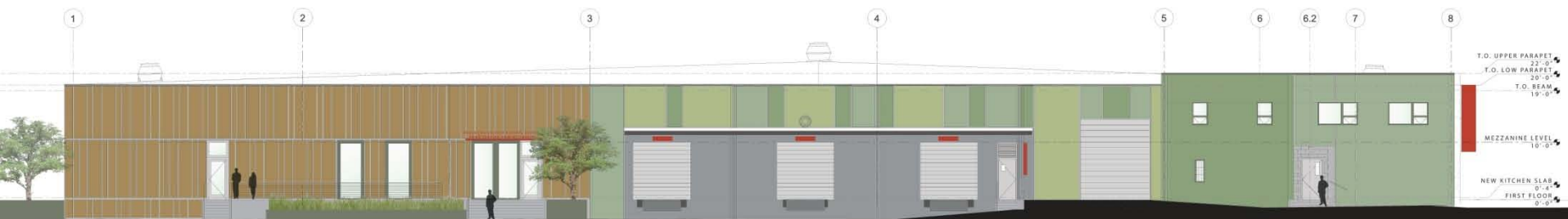
Enlarged Partial North Elevation





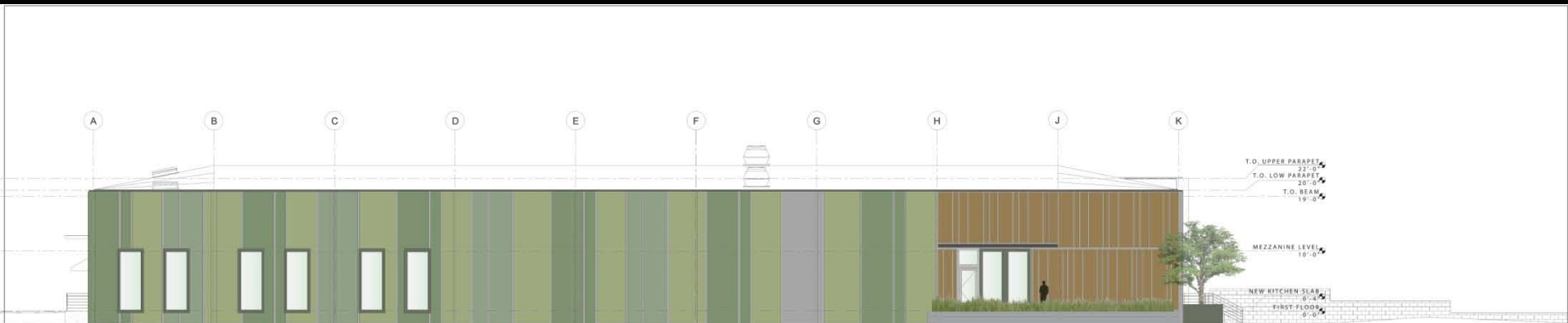
Enlarged Partial West Elevation





T.O. UPPER PARAPET 22'-0"  
T.O. LOW PARAPET 20'-0"  
T.O. BEAM 19'-0"  
MEZZANINE LEVEL 10'-0"  
NEW KITCHEN SLAB 0'-0"  
FIRST FLOOR 0'-0"

East Elevation



T.O. UPPER PARAPET 22'-0"  
T.O. LOW PARAPET 20'-0"  
T.O. BEAM 19'-0"  
MEZZANINE LEVEL 10'-0"  
NEW KITCHEN SLAB 0'-0"  
FIRST FLOOR 0'-0"

South Elevation



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# QUESTIONS / NEXT STEPS



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