

# PASADENA UNIFIED SCHOOL DISTRICT

## Advanced Culinary Arts & Hospitality Academy / Central Kitchen

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



# 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

**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



September 8, 2009

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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



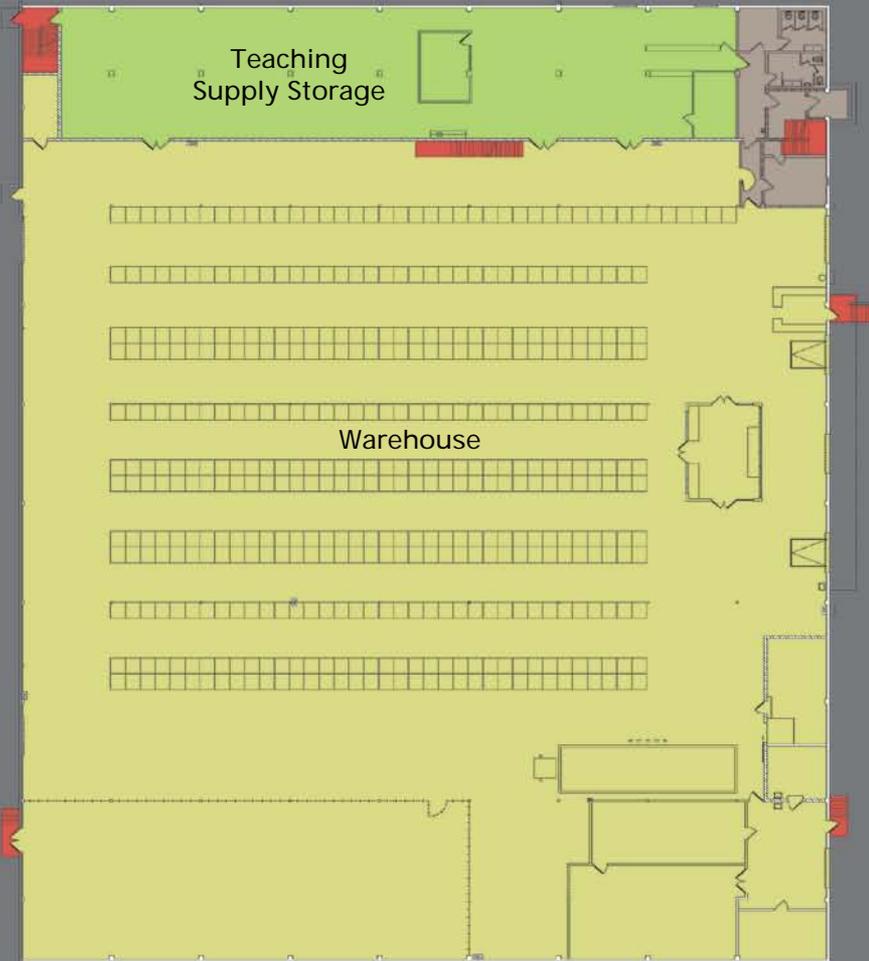
West Elevation



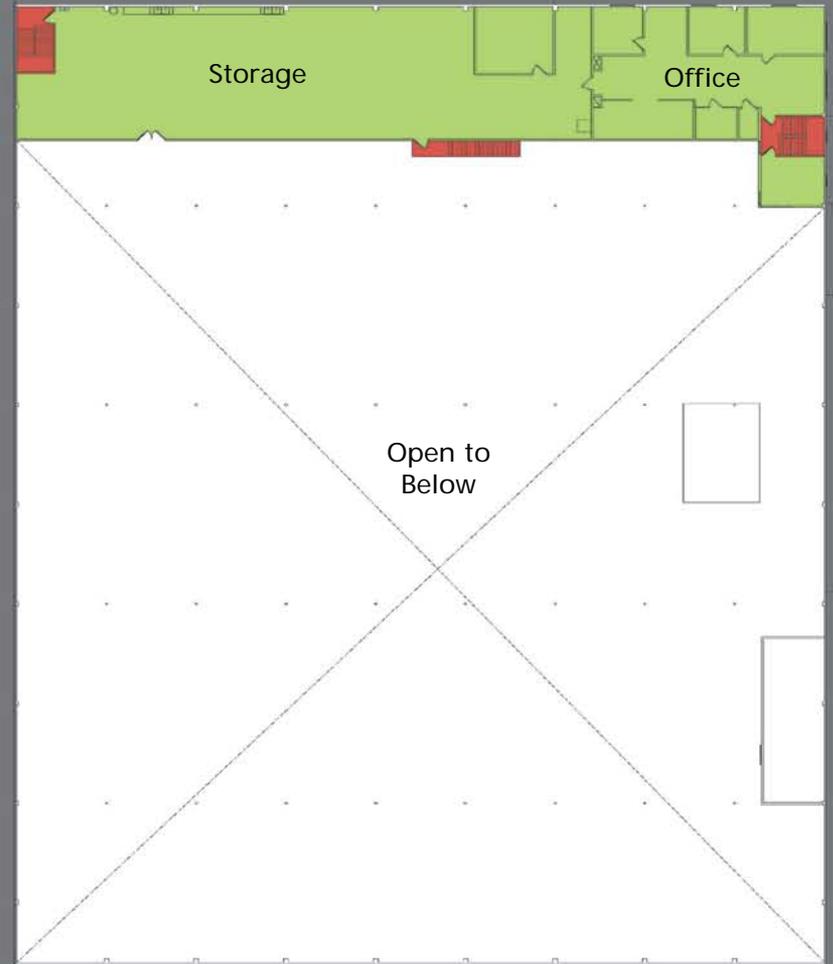
West Elevation



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>

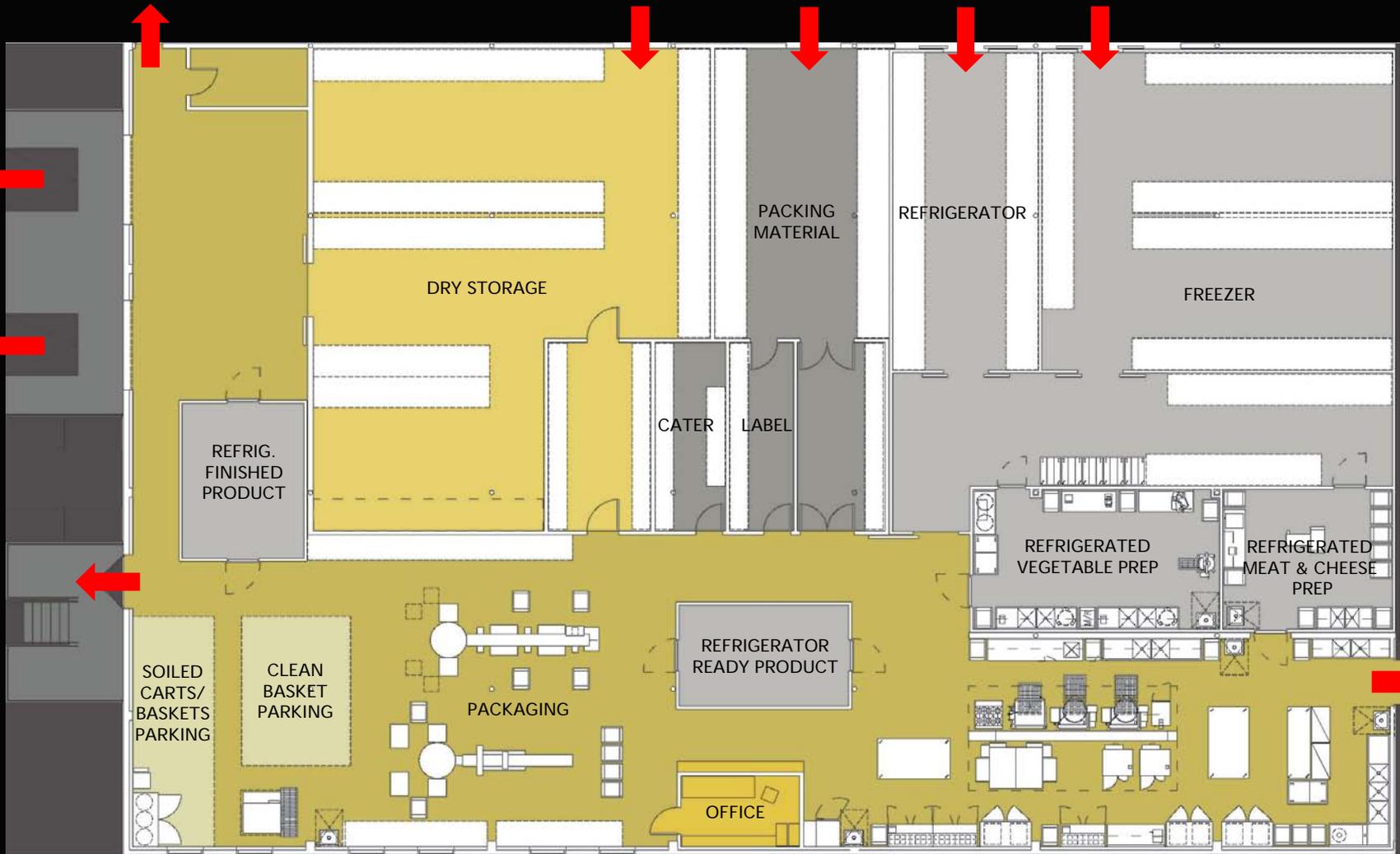
WEST WOODBURY ROAD

CANADA AVENUE

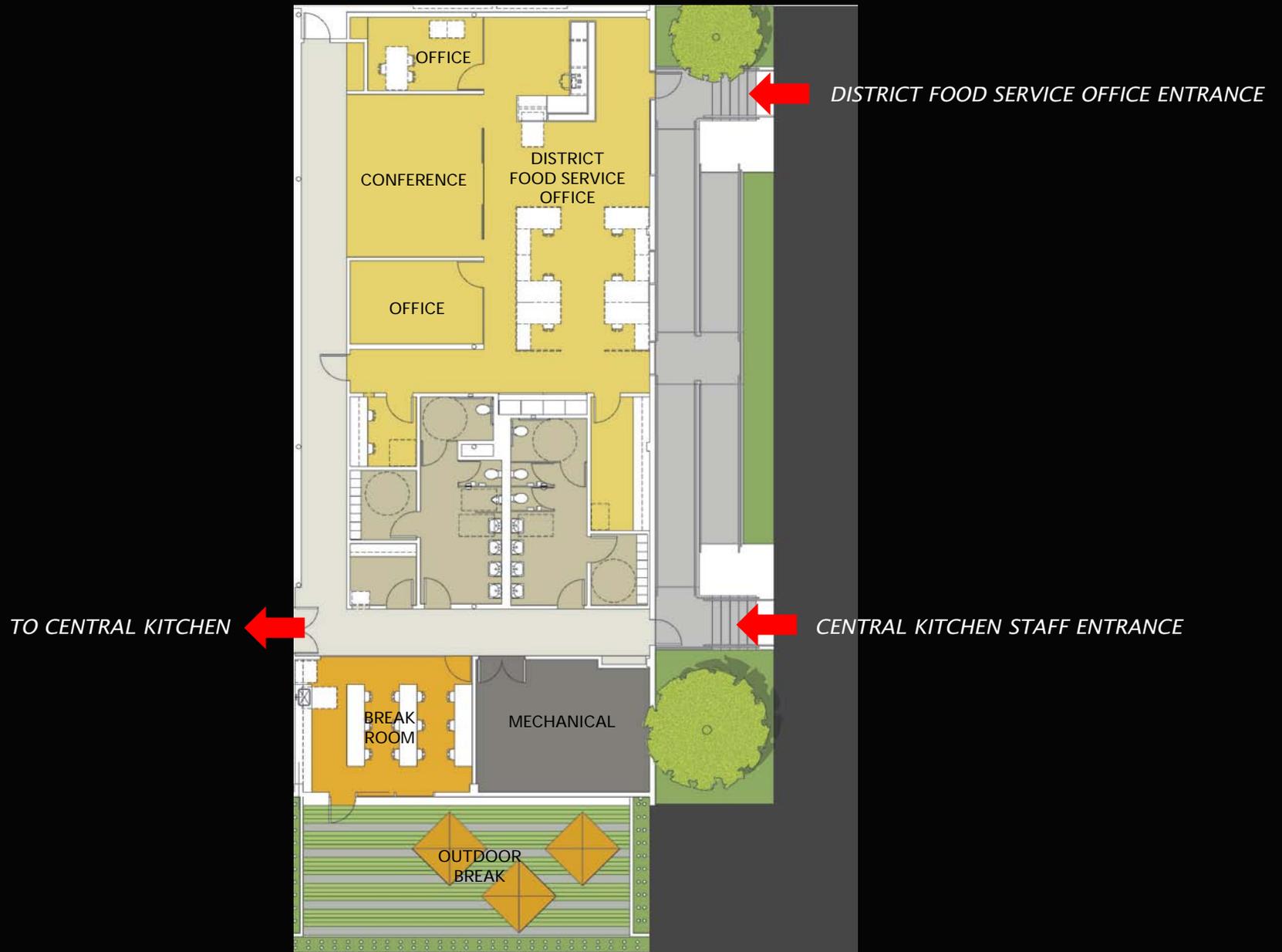


INCOMING KITCHEN SHIPMENTS RECEIVED THROUGH EAST SIDE RECEIVING PLATFORM

OUTGOING CAMPUS DELIVERIES ENTER AND EXIT FROM CANADA AVENUE

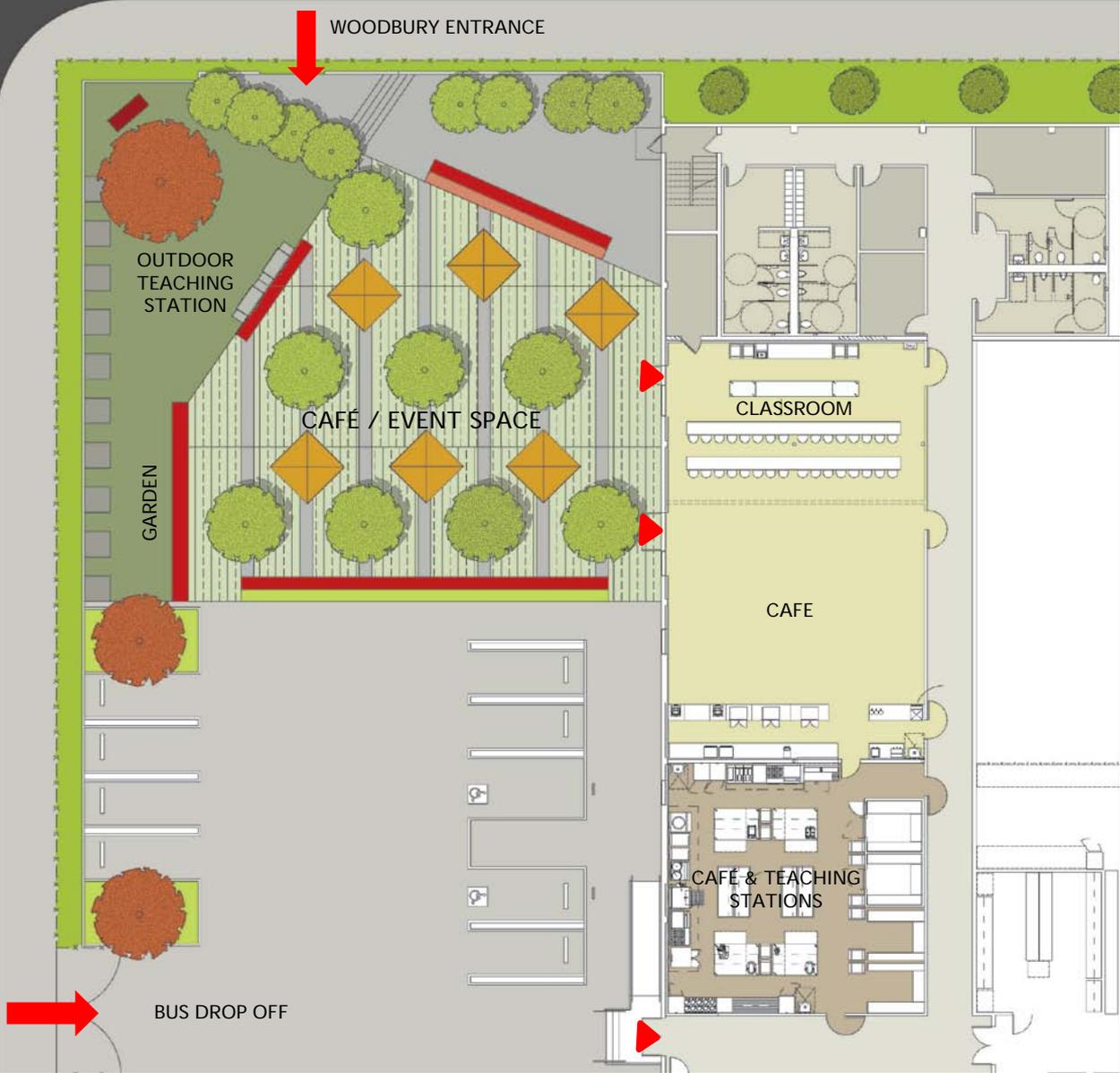


TO FOOD SERVICE DISTRICT OFFICE, CHANGING, BREAK ROOM



# 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**

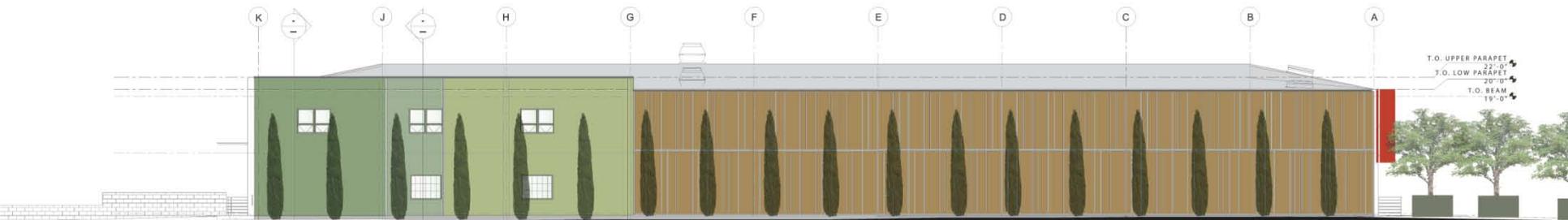


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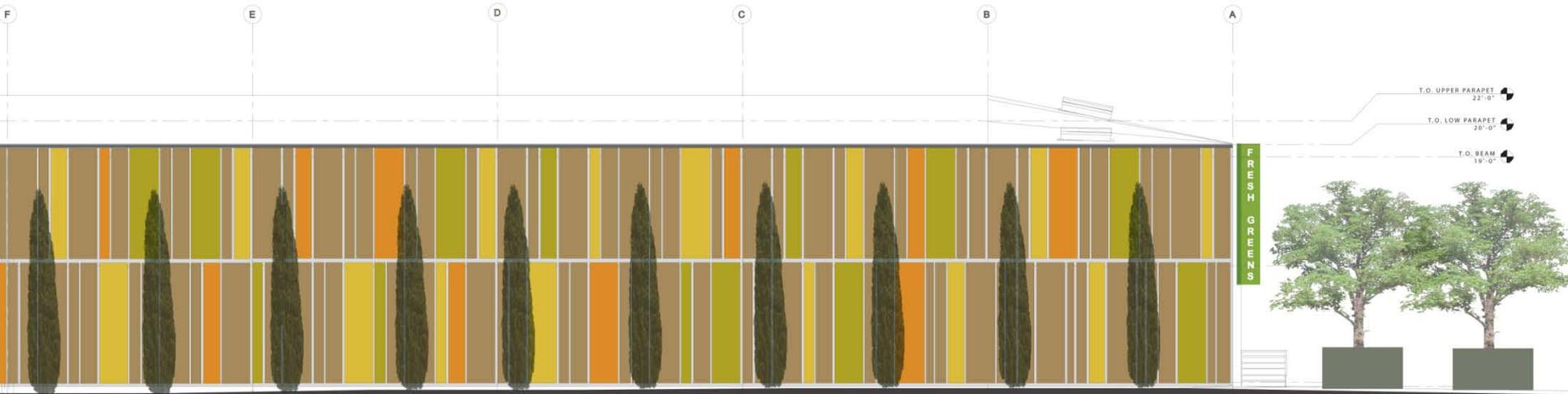




North Elevation



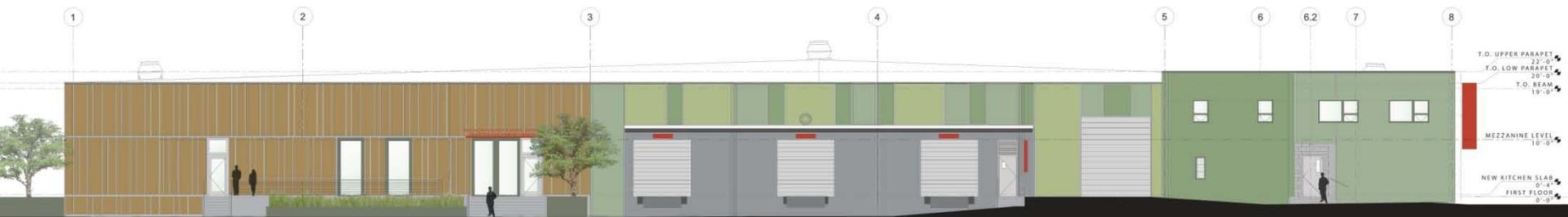
West Elevation



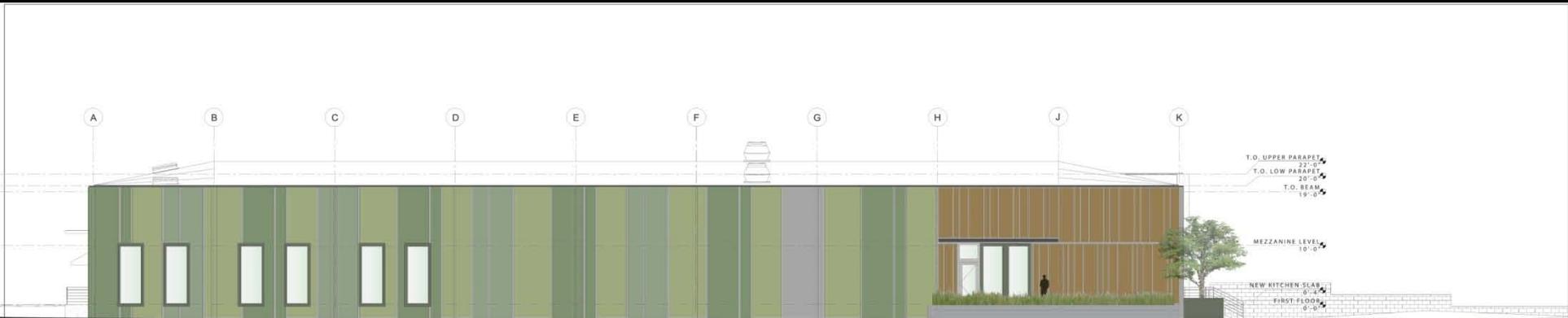
Enlarged Partial North Elevation



Enlarged Partial West Elevation



East Elevation



South Elevation

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# QUESTIONS / NEXT STEPS



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