If you are using a Mac computer to fill out the PDF forms, please make sure you are not on "Apple Preview" mode because the data entered in the form fields will not show when the documents are printed.

INSTRUCTIONAL EQUIPMENT REQUEST 2021-2022

Internal Use
IE #:2022 - 21
Total $: 1,543.46

LPC ADMINISTRATIVE SERVICES - REQUISTION INFORMATION PAGE

Requester Name: David Everett **Division Name:** STEM

Equipment Name: Temperature Tamer glycol thermostats

The Equipment is: (•) **A Replacement** ( ) **An Upgrade** ( ) **New Equipment/Technology**

SECTION 1: EQUIPMENT DESCRIPTION

Describe the specific equipment requested and how it will be used to replace, upgrade or provide new technology to LPC from what is currently in place:

The Temperature Tamer hangs from the side of a bin or tank and has a built-in temperature controller that monitors the temperature and controls a solenoid valve, allowing coolant or heated water to enter a snake, plate or jacket to maintain your ideal temperature. Theoretically you could be maintaining the temperature of a red wine ferment at 77F in one tank while you cold stabilized a white wine at 30F in the next.
The built-in Ranco controller allows for heating or cooling, has a temperature range of -30 to 220F, and will maintain the temperature in a ferment or tank within one degree of your set point. The controller opens and closes the built in electronic solenoid valve to start or stop the flow of coolant.

The included thermal sensor can be placed into a thermowell mounted onto a tank or a floating thermowell used with a Macrobin. The unit comes equipped with 1/2" barb outlets for the glycol system, however you can remove those and attach anything you'd like to the 1/2" FPT behind them. We generally like to use Quick Disconnects in these systems, please contact us if you need assistance setting this up properly.
An example set-up for cooling macro bins: Using one of our glycol systems run an outgoing and incoming loop of 1/2" line that is always recirculating cold glycol. Wherever you have a bin that needs cooling, tee your Temperature Tamer input into the line coming from your chiller, connect a hose from the Tamer's outlet to the inlet side of your cooling plate, and tee a hose from the cooling plate's outlet. These thermostats will replace our current ones that were not stored properly and are no longer operational due to this neglect.

Equipment Location Building: Campus Hill Winery **Room:** 806

Location Comments:

This location will be where the equipment will reside is in the wine making facility.

SECTION 1: EQUIPMENT DESCRIPTION (continued)

If applicable, describe the legal requirement, mandate, or safety concern for purchase of this equipment, making specific reference to the legal requirement or regulation:

The temperature tamers keep the wine safe during numerous situations where a high (or even too low) temperature could damage the efforts of the students.

SECTION 2: LPC MISSION STATEMENT AND LPC PLANNING PRIORITIES

LPC MISSION STATEMENT:

Las Positas College provides an inclusive, learning-centered, equity-focused environment that offers educational opportunities and support for completion of students' transfer, degree, and career-technical goals while promoting life-long learning.

LPC PLANNING PRIORITIES:

- **Implement the integration of all ACCJC standards throughout campus structure and processes.**
- **Establish a knowledge base and an appreciation for equity; create a sense of urgency about moving toward equity; institutionalize equity in decision-making, assessment, and accountability; and build capacity to resolve inequities.**
- **Increase student success and completion through change in college practices and processes: coordinating needed academic support, removing barriers, and supporting focused professional development across the campus.**

Specify how the equipment supports *LPC's Mission Statement* and *Planning Priorities*:

The acquisition of this equipment will support inclusive learning by providing additional instructional materials. Instructional equipment is a foundation of educational support for completion of students' transfer, basic skills and more definitive, career-technical education and retraining goals. Successfully completing these goals will provide more avenues for successful job placement and/or advancement in the current field of winery technologies.

The acquisition of this equipment is proof of our commitment to the ongoing process implementing best practices to meet ACCJC standards As new technology, this equipment will also provide necessary institutional support for curriculum development and maintenance, the development of SLO's, CSLO's, and PSLO's and their assessments. After purchasing this equipment, there could be an opportunity to expand enology workshops that support many of the VWT classes. Finally, the most valuable result of acquiring this equipment will be our addressing the current and future professional development needs of the VWT faculty, classified and administrators in support of educational master plan goals which will in the end, benefit our students.

SECTION 3: EDUCATIONAL ITEMS – PROGRAM REVIEW

Specify the educational programs this equipment supports:

This equipment will have a sweeping impact on a number of VWT courses including:
VWT 10: managing fruit temperatures
VWT 20: managing fermentation temperatures
VWT 31: Advances in managing incoming fruit
VWT 32: Advances in monitoring fruit temperatures
VWT 41: Pre and Post maceration
VWT 42: The benefits of cold soaking

Few aspects of wine making are as important as maintaining and monitoring temperatures of fruit/must/wine.

The temperature tamers connect to a number of different devices we now use for instruction including:
-stainless steel glycol snakes
-stainless steel glycol cooled jacketed tanks

Will this equipment be a part of your upcoming Program Review or was it included last year? Please explain using the exact words from your Program Review. If not, explain why.

While the specific equipment is not mentioned (temperature tamer thermostats), there is a statement that addresses the VWT budget: "The VWT operating budget is insufficient. Supplies and operating materials are needed beyond the amount the small amount budgeted each year. Operating budget has not increased."
With ongoing improvements and innovations to wine making and grape growing, the tools that are used and the new technologies that are constantly being introduced to the wine industry, it would be impossible to look into the future to identify any specific piece of equipment. The inadequate budget is a direct link to our IER needs.

SECTION 4: TEACHING AND LEARNING

In detail describe evidence and data that equipment provides much needed benefit and enhancement to teaching beyond current capabilities.

Providing these thermostats will greatly improve the faculty's ability to connect with the students during the enology labs. The faculty will be able to work hands-on with the students while demonstrating the importance of temperature control during the process of making quality wines.
The wines will see an overall improvement and will be an invaluable aspect of instruction.

Over the years, we have experienced attrition in the VWT classes due to the lack of equipment to instruct with. We desperately need to repair our equipment that enables us to cool our fruit/must/juice/wine. Now we have the opportunity to provide materials for learning objectives to be completed and to expand course offerings and curriculum.

Describe in detail the impact this equipment will have on <u>learning</u>:

WILL HAVE THE TOOLS!
This will open up so many opportunities for learning. The temperature tamers will provide the students the opportunity for unlimited learning in the field enology (the importance of temperature contol).
The student project possibilities will be endless and extremely valuable:
-controlling the temperature of fruit
-controlling the temperature of the fermentation
-controlling the temperature of a cold maceration
-controlling the temperature of a cold stabilization

The highest value of the thermostats goes to helping the students understand what is really needed to produce quality red and white wines.

Each academic year, this equipment will impact: 6 **# of classes/sections** 200 **# of students**

SECTION 5: OUTCOMES (SLOs)

Using your documented SLOs, specify how the equipment will enable student learning outcomes to be achieved beyond current capability.

Currently, there are no SLOs specific to this equipment but SLO's that support the importance of controlling the temperature of a primary fermentations do exist. This is due to the fact that this request is for replacement parts for an existing piece of equipment. There is also no way to assess an SLO that has not yet been created. There are also SLO's that address the cooling and monitoring of the temperatures of pre and post fermentation cold soaks and macerations as well as controlling the temperatures of the primary fermentation.

When the instructional equipment is assembled and in place, we will be able to build multiple (appropriate) SLOs (and assessment) that will apply to temperature control using a thermostat controlled, cooling unit. We will be able to build-in and assess multiple SLO's addressing the safe handling of food grade glycol and safe set-up, operation and break down protocols.

SECTION 6: TOTAL COST OF OWNERSHIP (FINANCIAL & SUSTAINABILITY)

What is the potential life span of the requested equipment?

Indefinite if cared for properly...

If new storage is needed what are the storage requirements, location requirements, and costs associated with the new equipment: (NOTE: Specific storage costs should be detailed in the "*Part A: Initial Start-up Costs*" section below.)

No new storage is needed.

If this equipment replaces old equipment but the old equipment will not be retired, are there on-going storage requirements, location requirements, and costs associated with the old equipment? If so, provide details.

N/A

What will be required to maintain the equipment, such as regular servicing or upkeep? (Specific on-going costs should be detailed in the "*Part B: On-Going Annual Operating Costs*" sections below as applicable.)

NONE

Explain how this equipment meets or exceeds basic sustainability efforts and/or provides renewable resources to the college:

It has an infinite life. No need to replace it.

Part A: Initial Start-up Costs

Item	Cost	Comments
Equipment or Materials	$1399.96	
Taxes (9.5%)	$143.50	
Shipping or Delivery Charge		included
Installation Costs *		N/A
Miscellaneous Costs:		N/A
Facilities Modifications		N/A
Operator Training		N/A
Maintenance & Repair Training		N/A
Storage		N/A
Other: 0		
Vendor Discount		
Grand Total:	$1543.46	

Part B: On-Going Annual Operating Costs

Item	Cost	Comments
Annual Service or Maintenance	0	
Estimated Parts Replacement Per Year	0	
Outside Standardization or Calibration Costs	0	
Storage Costs	0	
New Supply Costs	0	
Maintenance & Repair Labor	0	
Licensing or Software	0	
Other: _____		
Annual Operating Costs:	0	

Indicate the source of funding for on-going annual operating costs:

N/A

Part C: Incremental Labor Costs

OPERATOR:

Indicate the key operator: Faculty

Is the work in their current scope of duties? YES

What is the cost to train key operator? N/A
(include $$ in the Initial Start-up Costs above)

Number of hours per month will the key operator use the equipment? 20 hours per semester mini

MAINTENANCE & REPAIRS

Indicate who will performing maintenance and repairs: faculty

Is the work in their current scope of duties? yes

Indicate cost to train for maintenance and repairs? N/A

Number of hours maintenance is required per month: N/A

REMINDER

Instructional Equipment Requests submitted without a quote and requisition will be returned.

Shopping Carts are not considered quotes and will not be expected.

SIGNATURE APPROVALS and ROUTING

REQUESTER: David Everett Digitally signed by David Everett Date: 2022.01.10 11:32:49 -08'00'
DATE:

DIVISION DEAN/MANAGER: Nan H
DATE: 1/13/22

Click the Submit Button to Route
Signed Instructional Equipment Requests (IER)Directly to Admin Services

SUBMIT

Admin Services will coordinate review of all IER by IT and M&O and collect signatures

College Technical Services, Manager:
Date:

M&O Director: Walter Blevins Digitally signed by Walter Blevins DN: cn=Walter Blevins, o, ou, email=wblevins@clpccd.org, c=US Date: 2022.02.04 16:12:31 -08'00'
Date:

VP Academic Services:
Date:

VP Administrative Services:
Date:

LAS POSITAS COLLEGE

Office of Administrative Services

Requisition Request Form

(Wait 5-10s) Reset Submit

R_____-_____

Fiscal Year	Vendor ID #	Vendor Name	Date Required
21/22		More Flavor	1/12/2022

Deliver To	Room #	Return Copy of Requisition To
Campus Hill Winery	806	

Seq	Item #	Description	Qty	Unit Price	Extended Cost
1	GLY911	Temperature Tamer	4	$ 349.99	$ 1,399.96
2					$ 0.00
3					$ 0.00
4					$ 0.00
5					$ 0.00
6					$ 0.00
7					$ 0.00
8					$ 0.00
9					$ 0.00
10					$ 0.00
11					$ 0.00
12					$ 0.00
13					$ 0.00
14					$ 0.00
15					$ 0.00

Comments		
	Subtotal	$ 1,399.96
	9.25% Tax	$ 143.50
	Shipping	$ 0.00
	Total Cost	$ 1,543.46

FOAP to be Charged	%	Amount
- - -	100	$ 1,543.46
FUND ORG ACCOUNT PROGRAM		
- - -		
FUND ORG ACCOUNT PROGRAM		

David Everett 1/11/22

Requestor (print name) *Date*

Nan H 1/13/22

Dean (signature) *Date*

Coordinator/Manager (signature) *Date*

Vice President (signature) *Date*

OFFICE OF ADMINISTRATIVE SERVICES USE ONLY

Reviewed: _____ *Administrative Services*

Verified: _____ *Administrative Services Officer*

Approved: _____ *VP, Administrative Services*

PO Number: _____ Budget Transfer #: _____ Entered: _____

TR 4/6/20

MoreFlavor, Inc.

701 Willow Pass Rd
STE1
Pittsburg, CA 94565
Phone: (925) 526-1008
Fax: (925) 671-4978
Website: http://www.MoreFlavor.com

Quote #7344298

Customer #: 2426982
Quote Date: 12/13/2021
Terms: CREDIT CARD
Sold By: Pierce Rivers

Billing Address

josefina bolufer
Las Positas College, 3000 campus hill drive
Room 806
livermore, CA 94551
United States

Ship Address

Las Positas College
3000 Campus Hill Drive
Attn Josefina Bolufe
Livermore, CA 94551
United States
9254241333

Purchase Order Number

Contact Information

Work: 9254241333
Email: deverett@laspositascollege.edu

Shipping Information

Ship Method:

Item #	Description	Order Qty	Price	Amount
GLY911	The Temperature Tamer	4	349.99	1,399.96
⚠ **WARNING**: This product can expose you to chemicals including Lead and lead compounds, which is/are known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to p65warnings.ca.gov				

Sub-Total	**$ 1,399.96**
Shipment Charge	**$ 0.00**
Sales Tax	**$ 143.50**
Total	**$ 1,543.46**
Paid	**$ 0.00**
Total Due	**$ 1,543.46**