

# Southwestern Oregon Community College

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Board Clerk: Patty Scott  
Campus Contact: Deb Nicholls (541) 888-7400, [dnicholls@socc.edu](mailto:dnicholls@socc.edu)

*“Southwestern leads and inspires lifelong learning.”*

**Board of Education**

**Conference Call Meeting**

**August 31, 2009 at 9:00 a.m.**





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## Board of Education Meeting – Special Conference Call

August 31, 2009 @ 9:00 a.m.

### AGENDA

Action Items = 

1. CALL TO ORDER  
*Chair Bridgham*
2. OCCI REFRIGERATION PROJECT, Exhibit # 1  
*Presenter: Linda Kridelbaugh*
3. ADJOURNMENT (*BP 113*)  
*ChairBridgham*

9:00 a.m.



### Shaded Exhibit included in meeting materials

\* Materials will be distributed at the meeting

Board policy states that requests must be made by contacting the Clerk of the Board at least seven working days prior to the scheduled meeting. Requests for additions by visitors attending a meeting will be allowed by an affirmative vote of the majority of the Board Members. Time allocations will be at the discretion of the Board Chair.

It is the policy of the Board of Education to adjourn the meeting within three hours unless a motion to continue the meeting is made and approved by a majority vote of the members present.

Exhibit # 1  
Date August 31, 2009  
Approved Yes\_\_\_ No\_\_\_  
Motion # \_\_\_\_\_

**Southwestern Oregon Community College District  
Board of Education**

Prepared by: Linda Kridelbaugh, Interim Vice President of Administrative Services

**ACTION UNDER CONSIDERATION**

Accept the quote of \$26,400 from Donald W. Thompson to complete the Oregon Coast Culinary Institute (OCCI) internal walk-in refrigeration project for the front culinary kitchen and approve the necessary payments to the contractor associated with this project.

**DISCUSSION /HISTORY**

The College recently made the decision not to continue to have contracted food services with Premier Services. Accompanying this change is the largest enrollment in the history of the OCCI program. Therefore, additional equipment is necessary for OCCI.

Currently, the building has only one walk-in refrigeration unit for all the cohorts and catering to share. The OCCI programs with 4 to 5 cohorts starting in the fall need more refrigeration space. Adding this walk-in will help the culinary cohorts and the catering activities.

Ultimately, the building needs to add an external walk-in with access from the baking & pastry kitchen and the adjacent culinary kitchen. At this time, administrative proposes not to accept any of these quotes for the external kitchen and postpone the project until later. Administration will research securing alternate reach-in refrigeration or mobile refrigeration unit for these two kitchens as a temporary solution.

**BUDGET IMPACT**

General Fund budget impact is minimal. In an effort to zero out the Plant Fund, as recommended by the State Auditor, approximately \$32,000 from the Plant Fund will be used and the remaining costs will be covered by the OCCI Enterprise Fund approved by the Board.

**TIMING**

Approval is requested at this time in order to expeditiously complete the project between the summer/fall class sessions. If delayed, the project would have to occur during the fall/winter term break in December, which would necessitate a need for alternate storage for approximately 11 weeks.

**RECOMMENDATION**

BE IT RESOLVED, that the Board of Education of Southwestern Oregon Community College District, accept the quote of \$26,400 from Donald W. Thompson to complete the Oregon Coast Culinary Institute (OCCI) internal walk-in refrigeration project for the front culinary kitchen and approve the necessary payments to the contractor associated with this project.