



Long Beach City College's Culinary Arts Standardized Classrooms & Training Centers

CASE STUDY



Client Profile

The Long Beach City College Culinary Arts program prepares future culinarians by offering courses to students desiring personal enrichment, enhancing skills, and providing degrees for professional chefs and cooks currently in the foodservice industry. This program provides students with intensive professional and practical experience and a hands-on approach to the daily operation of a professional kitchen. The courses focus on Safety & Sanitation in the kitchen, food preparation and production, menu planning, skill development, and problem solving in a culinary environment.

(Source: <http://www.lbcc.edu/culinary/>)





CHALLENGE

Long Beach City College (LBCC) recently built a new state-of-the-art Culinary Facility featuring seven skills kitchens, a full production kitchen, a student run restaurant and bakery with indoor/outdoor dining area, large lecture style kitchen demonstration room, one traditional style classroom, and a centralized AV equipment room

LBCC needed a standardized and simple-to-use instructional media platform for use across all of these Culinary Arts spaces that utilized hardware that could be easily supported and refreshed in the future as needs and usage evolve.

A unified custom solution would allow LBCC to provide a seamless user experience across all possible classrooms for both students and teachers, eliminating the standard tech issues found in many classrooms today, and increasing technology adoption throughout the department.

APPROACH

LBCC partnered with Waveguide Consulting Inc. for the AV design phase of the project. Waveguide worked with the client's design build team to address AV infrastructure needs and to provide the AV conceptual design.

LBCC then partnered with Spinitar for the turnkey implementation of the AV Systems including finalizing the systems design with a few specific goals in mind:

- Provide a premier culinary arts facility where students can master the skills required for a successful career in the restaurant and hospitality industry.
- Create unique collaborative learning environments that enhance the culinary instructor's and student's ability to demonstrate skills and share information.
- The AV systems and infrastructure had to be flexible enough to adapt to curriculum, instructor styles, and workflow that would naturally evolve as the culinary program grows.

Creating this kind of individualized solution provided value that could not be found with an out-of-the-box one size fits all system, due to the nature of use, future unknown needs, and the lack of technology previously in place at the culinary facility.

“We do believe we have built one of the premiere culinary arts facilities in Southern California.”

Terri Long, VP of Academic Affairs.

SOLUTION

The goal of the av system design was to create a robust learning and teaching environment for students and professors. Spinitar furnished all materials, labor, control system programming, installation, and implementation of these systems and continues to work with the College. The College engages Spinitar's maintenance and support services for this and other spaces on the College campus.

The AV system features a centralized AV Equipment and Control Room reducing the footprint of AV gear in each space and providing flexibility in the shared use of AV resources. All AV devices and locations were carefully planned to be suitable for use in the active kitchen spaces. A standardized complement of professional AV components was utilized resulting in a simple and consistent user experience across all spaces.

Network connectivity was carefully planned with the LBCC IT team for POE requirements, content playback/streaming & storage, AV asset management, help desk offering, wireless presentation, and wireless control. In all spaces the displays, cameras, microphones, user inputs, and control were strategically placed resulting in a very dynamic learning environment for both instructors and students.

Ceiling mounted speakers, wireless microphones, and fixed ALS systems, and robust audio DSP make up the audio system. Since the HD cameras would not have an operator, Spinitar strategically placed each above cooking areas so that multiple angles and presets could be observed on all presentation monitors, or captured. Capable of recording selected camera, presentation, and audio, a lecture capture system archives kitchen instructional and demo sessions over the network or to the instructor's USB media.



RESULTS



In the end, the Long Beach Community College Culinary Arts facility is now running a fully integrated AV system throughout their classrooms, and faculty are now able to use technology in new ways within their curriculum. Students are now able to sit in any part of the room and still be able to learn as if they're in the front row of the class.

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Source: www.presstelegram.com



For more information about working with Spinitar for your next AudioVisual project, please email us at: sales@spinitar.com and an AV Expert will be in touch.