

## Operations and Maintenance Plan

### 1. Overview:

It is the policy of Auguste Escoffier School of Culinary Arts to ensure the institution maintains an adequate amount of equipment and supplies necessary for the execution of all daily lesson plans for all programs. Furthermore, the institution acknowledges the critical need to ensure that all equipment and supplies are in good working condition. It is the responsibility of the Director of Culinary Operations in coordination with the Campus President to ensure that the equipment is maintained and available to fulfill program and course objectives.

The physical facilities at Auguste Escoffier School of Culinary Arts provide adequate, safe, and clean facilities with appropriate supporting utilities for classrooms, labs, offices, restrooms, meeting spaces, parking, and dry storage. Facilities are consistently inspected throughout the working day by employees and cleaning crew. Any concerns related to the safety and sanitation of the facility are to be communicated to the Director of Culinary Operations. Classroom space is adequate to support the instructional program currently.

The institution employs Mcfaden's Cleaning Services to clean all bathrooms and classrooms twice a day during the week. The AESCA storeroom employees help maintain the cleanliness of the exterior of the building, including the loading dock, parking lot and main walkways. Finally, the students are responsible for cleaning up their own kitchens at the end of their class period and review by Instructors to ensure consistent standards are met. The Director of Culinary Operations, Purchasing Manager, and instructors are actively involved in ensuring that buildings and grounds present a welcoming image and are aesthetically pleasing.

Students can report an area in need of cleaning to any campus employee. Employees can report an issue with the campus cleanliness to the campus President.

### 2. Equipment Maintenance and Procurement:

#### Missing Equipment:

- Instructors must report missing equipment directly to a Lead Chef Instructor who will then report to the Director of Culinary Operations.
- Lead Chef Instructors and/or the Director of Culinary Operations will investigate and attempt to locate the missing equipment.
- Equipment not located will be prioritized for replacement according to the level of need for the equipment to fulfill course objectives and department budget.

#### Damaged Equipment:

- Instructors can report damaged equipment via text or email.
- Instructors should also follow up with a Lead Instructor to confirm report receipt.
- Information gets logged onto the institution's maintenance log that is overseen by the Director of Culinary Operations.
- Email alerts notify the Director of Culinary Operations of the submission.
- The Lead Chef Instructors and/or the Director of Culinary Operations will examine the damaged equipment to determine if it needs repair or replacement. At that time, a determination will be made if the equipment can continue to be safely used or if it must be taken out of use until repaired or replaced.
- If repair is needed, the Director of Culinary Operations will arrange for the repair as soon as reasonably possible based on the need for the equipment to fulfill course objectives.
- If replacement is needed, the equipment will be replaced as soon as reasonably possible based on the need for the equipment to fulfill course objectives and department budget.
- Equipment may need to be shared between classrooms during the interim, so it is most important that damages are reported immediately.

All replacements of missing equipment or equipment that has been damaged and cannot be repaired will be prioritized according to level of need and department budget. It is the responsibility of Lead Chef Instructors to communicate any emergency repairs or replacements to the Director of Culinary Operations in order to properly prioritize such repairs or replacements.

#### Damages to Institutional Facilities or Equipment:

- Instructors must report damaged equipment using the Maintenance Request Form from the shared Google drive and notify a Lead Instructor.
- Information gets logged into the institution's maintenance log that is overseen by the Director of Culinary Operations.
- Email alerts notify the Director of Culinary Operations of the submission.
- Lead Chef Instructors and/or the Director of Culinary Operations will examine the damaged equipment and provide an update to the Campus President to determine next steps.
- Repair or replacement will be attended to according to priority to ensure continuity of safety and services at the institution.

#### Disposal of Equipment:

- Unsafe and/or damaged beyond repair equipment will be disposed of properly.
- Obsolete equipment that is still in good working order may be sold, donated, or recycled. Unsafe and/or damaged obsolete equipment will be disposed of properly.

### **3. Classroom Instructional Supplies**

#### Food Supplies:

Instructors use a variety of supplies in the classroom, including food items and non-food supplies. Food supply inventories are managed by the Director of Culinary Operations in conjunction with the Instructors. All routine orders are based on lesson plans, authorized by the Director of Culinary Operations, and placed and received by the Purchasing Manager. Supplemental food supplies must be first approved by the Director of Culinary Operations prior to an order being placed.

#### Non-Food Supplies:

Office and classroom supplies are directly requested by Instructors from the Director of Culinary Operations. In rare cases, typically those involving expensive items, Instructors may submit a request to the Director of Culinary Operations who will facilitate the purchase.

Lab supplies, such as flatware, tableware, or other specialty items, are directly requested by Instructors of the Director of Culinary Operations. If approved, the Director of Culinary Operations works with the Purchasing Manager to procure the items.

### **4. Resource Center**

#### Media Resources

Ongoing provision of media resources is managed by the Director of Culinary Operations. In the event of an outage of electronic resources such as e-Books or subscriptions, Instructors will directly notify the Director of Culinary Operations, who will identify and execute a remediation plan.

If new resources are requested, either in electronic or physical form, Instructors route the request to the Director of Culinary Operations. If approved, the Director of Culinary Operations will work to procure the resources.

#### Equipment

It is the joint responsibility of the Instructors and Lead Instructors to monitor the availability and performance of media equipment, such as computers, printers, and TVs. Any performance issues identified by the Instructors should be reported to the Director of Culinary Operations, who will rectify the deficiency through maintenance, repair, or replacement (as dictated by the circumstance), as soon as possible based on need for the equipment to fulfill course objectives.

In the event new equipment is requested, Instructors route the request to the Director of Culinary Operations for approval, who will then procure the necessary equipment.

## 5. Safety Supplies

The campus proactively arranges for an outside company to inspect, service and certify all fire suppression systems and extinguishers are in good working condition.

First Aid Kits are also maintained in the classroom building by an outside vendor to ensure that kitchen-appropriate first aid materials are available and fresh in the event of a minor kitchen injury.

## 6. Maintenance and Outside Service Providers

The campus engages with outside vendors to provide certain services to maintain the cleanliness and safety of the facilities and to ensure continuous operations. As examples, janitorial services, maintenance of dishwashing equipment, preventative maintenance on stoves and refrigerators, cleaning of grease traps and kitchen hoods, help desk services (IT), copier maintenance, and general maintenance services are outsourced to qualified vendors. A current list of the Non -Instructional Support Service Vendors exists later in this plan.

## 7. Applicable Federal/State/City Laws and Codes

- The school allows a third-party vendor to conduct an inspection of the facilities to maintain compliance with local laws and codes.
- The state of Texas requires the facility to have an annual fire inspection.
- The city of Austin requires:
  - Facility inspections on sprinkler system, alarm, range hoods and fire extinguishers by a licensed company approved by the Texas State Fire Marshal's Office.
  - The school's emergency evacuation and relocation plans are posted in each room.
  - Emergency numbers for fire, police and ambulance are posted throughout the campus.
  - The school maintains the Material Safety Data Sheets (MSDS) for hazardous chemicals used in the program.

## 8. Plan Review and Distribution

**Review:** The plan is reviewed annually by the campus Senior Leadership Team by the end of December each year and updated as necessary.

**Distribution:** The plan is available to staff and students on the Escoffier Consumer Information website <https://www.escoffier.edu/consumer-information/>

**Non-Instructional Support Services**

1. McFadden's Cleaning Services - Cathy McFadden - 512.939.3883
2. Precision Construction and Maintenance- James Mullens- 562-619-5598
3. Alcon DTS (IT)- Mark Wadzech- Director of Operations 512.892.6900  
[helpdesk@alcondts.com](mailto:helpdesk@alcondts.com)
4. Astound Business Solutions (phone & internet)— #8201-0988611-01 888.317.0488
5. Knight Office Solutions/Copiers & Printers – 512.578.8470
6. Z-Three Real Estate – Joey Graham -512.633.2825
7. CampusVue – 800.483.9106
8. Cintas – 800.364.8157
9. EcoLab (Pest) – 800.325.1671
10. Wastewater Transport (Grease Trap) – 512.973.8484
11. Alliance Safety & Fire Protection – 512.966.4488
12. City of Austin (Electric & Water Service) – 512.322.9100 #45360 80732, 69457 70000, 09969 60000
13. Brothers Power Washing (Hood Cleaning) – 254.780.7488
14. EcoLab (Water Filters)
15. American Chemical (Dish & Chemical) – 316.263.4448 #047259
16. ARS/Rescue Rooter – 512.649.2119 - HVAC, Electric & Plumbing
17. Texas Gas Service – 800.959.53250
18. Iron Mountain – 800.934.3453
19. RotoRooter - 512.448.9609
20. Production Services (Hood Repair)-512.762.1331
21. Road Runner (Trash)- 888.871.7623
22. Balcones Recycling – 512.472.3355
23. Salesforce
24. Wilco Air- James Naverette- 512-876-0600