

General Project Information

Cinco Ranch High School Kitchen Renovations

Project: Cinco Ranch High School (CRHS) kitchen renovation

Project Description: Provide for the renovation of the serving lines and kitchen. This project was recommended in the 2014 Bond but not selected.

Project Priority: 1

Background & Justification: The kitchen at Cinco Ranch High School has not been upgraded since the school was built in 1999. A majority of the kitchen equipment is original to the school. The following are items to be addressed:

- Rework of serving lines
 - Current layout makes it difficult to monitor all lines for compliance as each line is so isolated.
 - Current serving lines have no lights to keep food warm and/or display food items as the newer lines have.
 - In addition, the creation of three small areas of service instead of the current open concept.
 - Student line in serving area is very short, dark and unappealing.
 - Serving lines do not have proper front clear panel (sneeze guard) and student could be burned if a hand accidentally extended into the line.
 - Frost tops are needed on the lines to keep foods at required cold temperatures. Currently pans are filled with ice to keep cold food at proper cold temperature. Throughout day, the ice melts, water flows onto the line and spills onto student side which is dangerous and unappealing.
 - On the café line, the warmers are too close to the serving line. When pans are removed there is a high likelihood that someone, including the person carrying the tray, will be burned because it is very hard to maneuver.
 - Serving lines need to be reconfigured to allow POS computer to be inside the gate when it is down; currently computers have to be moved inside before the gates can be shut which is harmful to the computer.
- New flooring – existing concrete freezer floor is very slippery.
- Larger dish machine needed. Dish machine is inadequate for size of kitchen and number of students fed.
- Provide for digital clock on serving lines and in the kitchen to be synchronized with campus.
- Provide for self-service lines – currently there is none and it is very labor intensive.
- Electrical receptacles stick out of the floor – dangerous including being a tripping hazard for customers.



- Point of Sale (POS) computers are plugged in using extension cords. POS must be rolled out beyond the gate daily for use making the plays frayed and broken.
 - The POS computer on the serving is connected to power with extension cords which is dangerous.
 - Power plugs sticking out of floor which is a tripping hazard for students.
- Provide for intercom in the kitchen so that campus announcements can be heard.
- Correct warmer doors - open backwards.
- Serving wells do not have a water source to fill steam wells so water has to be carried to the line which is dangerous.

General Project Information

Cinco Ranch Junior High Kitchen Renovations

Project: Cinco Ranch Junior High (CRJH) kitchen renovation

Project Description: Provide for the renovation of the kitchen.

Project Priority: 1

Background & Justification: CRJH opened in 2001. A majority of the kitchen equipment is original to the school and needs to be either replaced or upgraded due to age and efficiency of operations.

- Larger freezer needed to meet menu needs.
- Snack bar windows need to be replaced with open serving line concept to be more efficient for serving customers and to maximize time students have to eat.
- Lighting in the kitchen preparation area needs to be upgraded.
- Another steamer needed to improve kitchen efficiency and batch cook to assure quality food.
- Other kitchen equipment needs upgrade to be more energy efficient.



General Project Information

Campus Floral Coolers

Project: Walk-in Floral Coolers at Cinco Ranch (CRHS), Tompkins (OTHS), Morton Ranch (MRHS), and Seven Lakes (SLHS) High Schools



Project Description: CTE curriculum provides for a class in Floral Design. Walk-in floral coolers are being requested at the above noted campuses in lieu of the reach in type coolers. This project was recommended in the 2014 Bond but not selected.

Project Priority: 1

Background & Justification: Floral Design is a CTE course in which students also receive their Fine Arts credit. It is the fastest growing course in the Agriculture, Food and Natural Resources cluster. Upon completion of the course, students have the opportunity to take the Level I Floral Design Certification endorsed by the Texas State Florist's Association. Currently, there are 894 students enrolled in Floral for the 2016-17 school year, with preliminary enrollment showing an increase of over 10% for 2017-18. Floral Design is a lab-based, hands-on course. Walk-in floral coolers are currently available at Katy, Taylor, Mayde Creek and Paetow high schools. Walk-in coolers provide economical support to the district/campus as materials can be bought in bulk, there is less spoilage on student projects which may require multiple class periods to create, and the cooler mirrors what is found in the floral industry. As the enrollment in Floral Design continues to increase, the CTE Department is considering implementing the second year of Floral Design to create an Agricultural Sciences pathway that supports plant systems.