A look into the future

The STEM Building opened for classes at the beginning of the 2016 fall quarter. *Photo: Clark College/Wei Zhuang*

Shortly before Clark College's STEM (Science, Technology, Engineering, and Math) Building opened for classes at the beginning of the 2016 fall quarter, Clark College Construction Project Manager Jim Watkins stood on its north plaza and pointed out a few hidden features to a group of visitors.

Watkins pointed to the lines marking the poured concrete that make up the plaza floor. "The smaller squares around the perimeter are in 1-meter increments, while the large squares are 3-by-4 meter and 4-by-4 meter blocks," he said. "That way, if a physics class is doing experiments where they need to measure the flight of a projectile or something, it's easy for them to gauge how far it's traveled."

Structural elements like heating pipes were deliberately left exposed to serve as teaching tools for engineering students. *Photo: Clark College/Wei Zhuang*

Throughout the building's 70,000 square feet, details abound that reflect and strengthen its purpose. Structural elements—including heating equipment, water pipes, and earthquake-proof concrete—have been left visible deliberately to serve as teaching tools for engineering students. Decorative touches, like the "STEM" laser-carved into the metal stair railings and the ceramic-tile periodic table inlaid into the second-story floor, remind visitors what's studied here. And that column of glass that rises from above the front entry doors to the top of the building's airy lobby? It's actually a 44-foot high, 4-foot square drop tower, where dropped objects can be filmed with a high-speed digital camera in experiments by engineering or physics students.

While the building opened to students on September 19 for fall

classes, an official ribbon-cutting ceremony is scheduled for October 3.

“I am so excited to see students enthusiastically learning in the new STEM Building on the first day of the new academic year,” said Dean of STEM Peter Williams regarding the opening. “The STEM Building is a beautiful, technologically advanced educational facility that perfectly supports academic excellence, one of the core themes of Clark College’s strategic plan. It is ideal for students who may not know how exciting and interesting science can be, and hopefully provides a starting point for a career in a STEM field, one of the fastest growing job fields in the country.”

The new, LEED Silver-certified building—the largest ever built on Clark’s main campus—holds nine classrooms, twelve labs (including some spaces that serve as both), two conference rooms, 16 student areas of various sizes, and 41 offices. It will house much of Clark’s engineering, chemistry, biology, and physics departments. The first new instructional building to be built on the main campus since 1994, it was paid for primarily through Washington State capital funding, supplemented with generous donations to the Clark College Foundation to make up for a budget gap in the project’s $40 million cost created when the state reduced its contribution due to the economic recession.

Learning extends outside the STEM Building, with multiple

outdoor classroom/study areas set along the south wall. *Photo: Clark College/Hannah Erickson*

The building offers many new opportunities for Clark students. A six-table cadaver lab includes operating-room LED lighting and a high-definition camera that allows even those students who aren't at the dissection table to see anatomy and procedures clearly on two large plasma screens. Clark College is one of only four community colleges in Washington to have a cadaver lab, and this new lab greatly expands the number of students able to take the perpetually waitlisted Anatomy and Physiology classes that are required for a number of health-related degrees.

Additionally, a Collaboratorium sits at the heart of the building's main floor. This high-tech "makerspace" is filled with tools and machinery to allow students—and possibly community members, in the future—to create their own designs. Watkins showed visitors the large double doors facing out to the north plaza. "We designed this so you could bring a truck-size project through here if you wanted to," he said. "We didn't want our engineering students to feel limited as to the projects they could take on."

According to the Washington Student Achievement Council, Washington State has the third-highest concentration of STEM-related jobs in the United States—but up to 40,000 of those jobs may go unfilled by 2017, in large part due to a lack of qualified applicants with the appropriate training.

"I am so impressed and excited by the possibilities this new building brings to the college," said Clark College President Bob Knight. "Clearly, STEM is going to be very important to this region's economy, and we are proud to be able to offer state-of-the-art training and education in this field, continuing a legacy of excellence that stretches more than 80

years.”

New culinary center gets name

The Tod and Maxine McClaskey Culinary Institute will improve students’ access to food on campus and provide a state-of-the-art training center for the culinary arts.

Clark College President Robert K. Knight announced that the Tod and Maxine McClaskey Family Foundation made a $4 million gift to the college’s culinary program that will transform the learning process for students, as well as the community’s on-campus dining experience.

During a celebration for donors on Wednesday evening at Royal Oaks Country Club in Vancouver, Knight revealed that the college’s new dining and teaching facility, which will undergo remodeling, will be known as the Tod and Maxine McClaskey Culinary Institute at Clark College. It will showcase Clark’s

Cuisine and Professional Baking and Pastry Arts programs.

The lead gift from the Tod and Maxine McClaskey Family Foundation simultaneously changes the face of the college's culinary building, while dramatically enhancing the student learning experience.

The Tod & Maxine McClaskey Culinary Institute will boast an artisanal bakery, barista station, and comfortable seating.

A redesign of the building includes a glass façade, outdoor dining space, contemporary restaurant, diverse food choices and an open food court layout. A revamped academic curriculum aligns with industry standards and prepares the college to be accredited by the American Culinary Federation. This top-priority project also addresses the nutritional needs of the college community and supports student retention by providing access to food service on campus.

Knight extolled Tod and Maxine McClaskey's contribution to the business community during Savoring Excellence, Clark College Foundation's annual celebratory dinner.

"This gift will positively affect every student at Clark College whether they just stop by the Tod and Maxine McClaskey Culinary Institute for a healthy option on the way to class or graduate from the Tod and Maxine McClaskey Culinary Institute ready to go to work for one of the many great culinary options

in the region," said Knight.

Tod McClaskey was one of the founders of the Red Lion Hotel Vancouver at the Quay, a popular hotel and restaurant enterprise that began in Vancouver.

Lisa Gibert, president/CEO of Clark College Foundation spoke about the McClaskeys' passionate vision and values for the hospitality business and how naming the institute after them is a perfect fit to honor their memory.

"Tod believed in first-class service and an excellent dining experience. The Red Lion was also the launching pad for hundreds of careers in the hospitality business for this region and beyond. That light of excellence for the McClaskeys will now shine for generations," said Gibert.

The McClaskey family expressed excitement about being an integral part of the college's future.

"Clark's new culinary program fits our family's ideals for excellent food preparation and management, as well as collaborating with other state educational organizations. We are thrilled to be a part of this innovative project," said Jillian Hagstrom, granddaughter of Tod and Maxine McClaskey.

Slated to open midway through 2017, the Tod and Maxine McClaskey Culinary Institute will improve students' access to food on campus.

Clark College has educational partnerships with the Clark County Skills Center and Washington State University Vancouver that consolidates the steps toward achieving a college degree.

The new facility is expected to be under construction for several months with portions of it opening in spring 2017. There will a food court with several kiosks offering cooked-to-order items, soups, sandwiches, salads, and food-sensitive choices from a variety of global cuisines. A full-service bakery will serve artisanal desserts, breads and espresso. And Clark's popular restaurant will return, modeled after modern, open-kitchen dining establishments. All services will be open to Clark's community as well as the general public.

Clark College Foundation is accepting donations for the culinary project, which is expected to cost $10.5 million. For more information, contact Joel B. Munson, vice president of development at (360) 992-2428.

Clark College Foundation is a nonprofit organization serving as the fundraising partner of Clark College in support of student learning. Nationally recognized for excellence in fundraising and communications, we are the 2015 gold winner for our campaign fundraising communications by the Council for Advancement and Support of Education in District VIII. We are also the recipient of the 2015 Educational Fundraising Award in overall performance and overall improvement from national CASE, based in Washington, D.C.

Demolition Begins Near Main

Campus

Demolition work will begin the week of March 30 on the corner of Fourth Plain Blvd. and Fort Vancouver Way on the northwest end of Clark College's main campus. The buildings and the property being demolished are owned by Clark College Foundation.

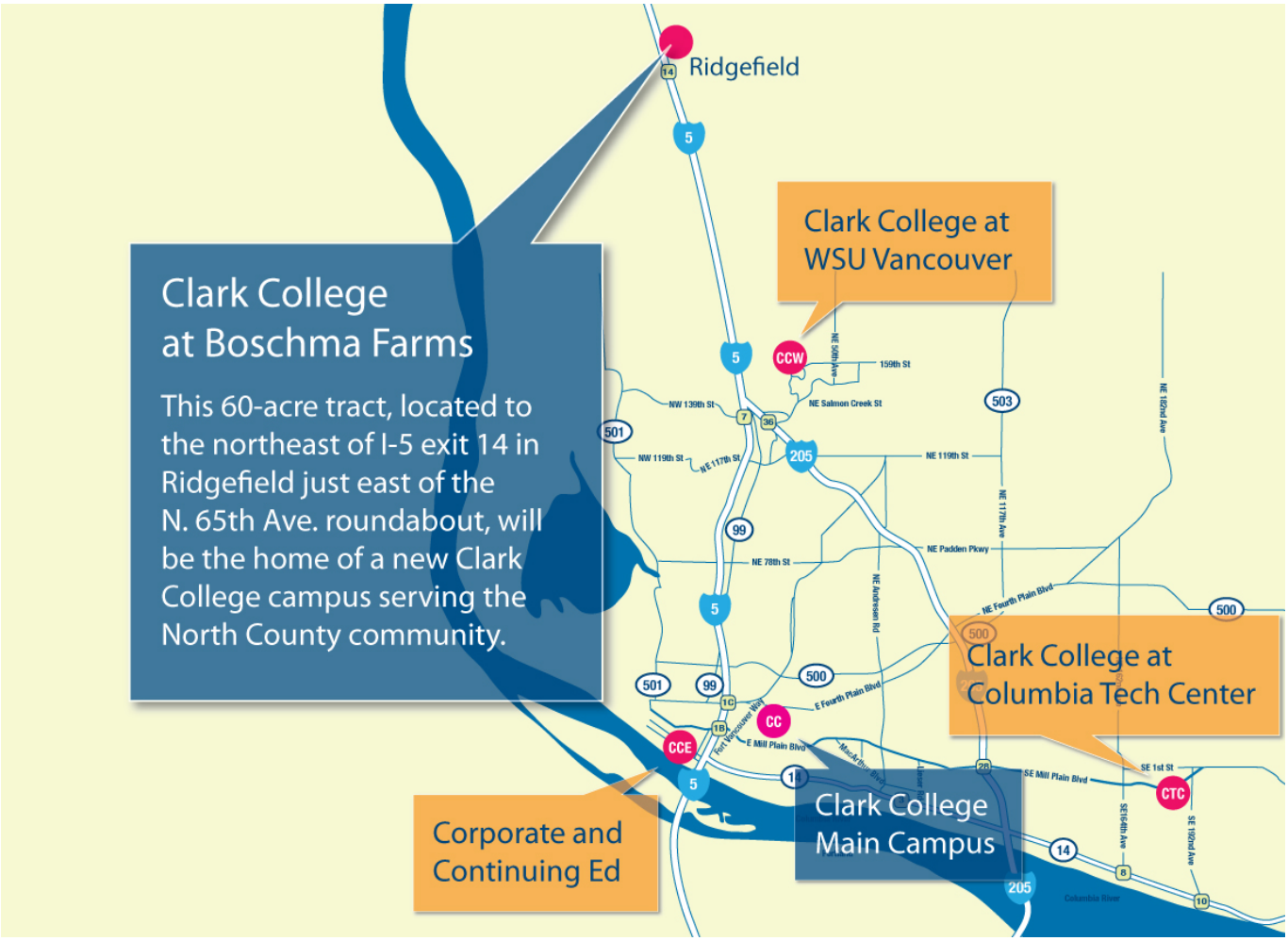
The future of the corner will have several phases. After the demolition, some of the space will be converted into parking, which will help to offset parking losses due to the construction of the college's new 70,000 square-foot STEM building and remodeling of a culinary facility on the Clark College campus.

Long term, the corner of Fourth Plain Blvd. and Fort Vancouver Way is part of the Facilities Master Plan at the college and many options are under consideration. One option is for the foundation or college to partner with a developer to develop

the property, but the location currently has no funding identified for any project or specific use.

The demolition will run through approximately April 3, 2015.

North County Location Announced



Clark College announced today the purchase of land that will become the location of a new campus serving the northern portion of the college's service district.

The purchase was made possible with the strong partnership of

the Clark College Foundation, which finalized the purchase of nearly 60 acres through a generous $3.1 million gift from the Boschma Family LLC. Additionally, the foundation will pay $6 million for the land. The acreage is located in Ridgefield on the east side of North 65th Avenue, north of Pioneer Street and northeast of the Interstate 5 and Pioneer Street interchange.

The leadership gift from the Boschma family was key in being able to move forward on this project. In making the more than $3.1 million gift, Hank and Bernice Boschma said they were excited to be a part of expanding educational opportunities for students in the region, including first-generation and immigrant students.

In April, the Washington State Board of Community and Technical Colleges prioritized building projects for the upcoming biennium. According to that prioritization, the North County Campus building will receive design funding in the 2017-2019 budget, and likely receive construction funding in the 2019-2021 budget.

The gift and acquisition help realize the long-term vision for the growth anticipated at Clark College. The college’s 2007 Facilities Master Plan identified North County as a growth area based on projections from regional economists, and the most recent update of the Facilities Master Plan reinforced the need for a facility in this part of Clark’s service area.