

LAN Improvement Plan

John Smith will improve the culinary LAN from January 3, 2012 to December 16, 2012 because the culinarians need a more efficient system to assist in mise place, costing and menu design.

In the computer lab, we have 48 personal computers on a Windows Domain Controller and another server for Windows Deployment. Each computer has Windows 7 Professional with Microsoft Office 2010. The LAN is open from 6 am to 7:30 pm and serves 400 students and 20 faculty members.

Hardware Improvement

1. Hardware Improvement 1 is to move or put a cover over the Nova Desk on – off switch. Students are constantly turning off their system by accident.
2. Hardware Improvement 2 is to give the culinarians access to a color printer for project menus.
3. Hardware Improvement 3 is to move the monitors to eye level so users do not need to bend over to see the screen. This will also eliminate the glare on the display.

Software Improvement

1. Software Improvement is to add a recipe conversion application to their network.
2. Add a food costing program to the network.
3. Food ordering database software program

Training

1. Smart board training for the faculty and the senior class for their presentations.
2. Add three stations with headset microphones for Voice Recognition capability.
3. Train the students how to use the scanner and the Optical Character Recognition (OCR) software for it.

Ergonomics

1. Ergonomic Improvement 3 is to move the monitors to eye level so users do not need to bend over to see the screen. This will also eliminate the glare on the display.

Security

1. Security Improvement 1 is to add a projector tether to each projector cart.
2. Add a sensor to the projector to set off the alarm if it is being taken from the education area.