



A&F NEWS

Volume V, Issue 3
March 2014

IN THIS EDITION...

Benefits Exceed Expectations	2
Kovalchick Complex News	3
Surplus and Reissue: Office Supplies Available	4
Shredding Services at the Central Storeroom	4
'60 Years On'	5
Student Worker	6
The Public Safety Department at IUP	7
True or False: Lights Use More Energy...	8
Yummy for Every Tummy Bakery	9
Welcome	10





Benefits Exceed Expectations

By Charles Altimus, University Energy Manager

Energy Management: the means and methods of controlling energy products and utility services to achieve the intended results

Energy costs represent a significant portion of IUP's operating budget, with annual expenditures of multiple millions of dollars to procure energy products and services for the university. The efficient and secure procurement of products and services at the lowest cost possible is the basic function of IUP's Energy Management Department. To minimize energy consumption and contain the cost of energy, IUP utilizes a comprehensive, strategic, and dynamic process for energy management and conservation.

The need to minimize energy consumption is clearly defined and is a vital component for achieving the annual budgetary targets established by the university. President Driscoll's recent budgetary memorandum recognized "the significant reduction in utilities costs" as a major factor in achieving a balanced budget during the current (2014) fiscal year. Sound energy management practices have proven with mathematical certainty that robust and aggressive energy management procedures produce cost savings equal to most technological improvement projects.

Today's educational programs are dependent on a reliable supply of energy products and utility services to operate modern buildings equipped with advanced teaching and learning technologies. The conversion of raw energy materials to end-use products requires effective transformations and efficient methods of operational management. The evaluation, identification, and implementation of opportunities for saving energy are crucial in support of the efforts to reduce waste and increase efficiency.

Energy commodities are purchased and traded as futures in the deregulated energy markets. The cost-effective procurement of energy supplies is an essential element for achieving the lowest possible costs in an evolving energy environment. Professional advisement is engaged as needed to ensure favorable results through participation in the dynamic markets of energy trading.

Advanced technologies and automated control systems in conjunction with comprehensive energy management procedures are needed to maximize the cost savings and achieve the greatest energy efficiencies. Energy efficiency must become a mindset, in which each individual energy consumer at IUP actively participates in energy reduction techniques and processes to ensure cost-effective operations. The reduction of energy-related costs provides a direct monetary benefit to every individual, associate, visitor, and guest within the IUP community.

Without question, the judicious management of energy resources has proven successful in producing lower operating costs, improving environmental stewardship, and advancing the educational mission at IUP.

For additional information regarding energy at IUP, please visit the Energy Management website, www.iup.edu/energymanagement, and review the wealth of information and data available on the "new and improved version" of the site or contact the university energy manager at 724-357-5782.

Kovalchick Complex News

By Amie Lee, Director of Marketing

Global Spectrum, operator of the Kovalchick Complex for IUP, named David Farrar as the facility's new general manager in November 2013 and Amie Lee as the new director of marketing and group sales. Both Farrar and Lee come to the Kovalchick Complex from previous Global Spectrum-managed facilities.

Farrar comes to the Kovalchick Complex after spending two years as the assistant general manager at the Budweiser Events Center in Loveland, Colorado. In his role at the Budweiser Events Center, Farrar served as the building's primary booking contact while managing the arena event calendar, as well as the day-to-day operations of the arena's full-time staff. During his time in Loveland, the venue achieved the No. 17 ranking for venues worldwide seating 5,001-7,001 for the first half of 2012 and ended the year at No. 144 in Pollstar's top 200 worldwide arena rankings. Farrar graduated from Virginia Commonwealth University with a bachelor's and master's degree in sports management. Most recently, he was named the International Entertainment Buyers Association Venue Executive of 2013.

Lee comes to the Kovalchick Complex most recently from the Richard M. Borchard Regional Fairgrounds in Robstown, Texas, where she was named the first-ever marketing coordinator representing Global Spectrum. Lee offers an extensive and well-rounded background of 14 years in marketing and public relations within the tourism, convention, and retail industries. Lee graduated from the University of Texas at San Antonio with a BS in communications and a BS in business. She will assist in the success of the Kovalchick Complex by focusing on much-needed general grassroots awareness and branding of the facility and its upcoming events and shows. She will also concentrate on providing marketing services to clients and event producers to create added value and revenue for the facility, as well as establishing a group discount program for local and regional businesses and organizations.

Within the five short months Farrar has been in his new position, he has secured and announced several new shows and substantial tours, catering to families and students, young and old. In mid-December, the Kovalchick Complex announced *Sesame Street* would be stopping for the first time ever in Indiana on March 26.

Most recently, the Kovalchick Complex announced a Mixed Martial Arts (MMA) extreme cage fighting event for October 4. The first event of its kind for the Kovalchick Complex will pit soldier against soldier in an epic military rivalry like no other, with Army vs. Marines. Tickets start at just \$17, and IUP employees and students will receive special discounts to the fight.

The Kovalchick Complex has also announced the performance of Straight No Chaser, a male a cappella group that reinvents this style of music with a modern pop landscape and a sense of humor. The "10 guys who happened to be good friends who also like to sing" will be live at the Kovalchick Complex on Mother's Day, Sunday, May 11. Farrar has also secured Jake Owen, one of country music's rising stars, for a stop in Indiana on May 2, as well as the Ringling Bros. and Barnum & Bailey "Super Circus Heroes" tour for May 15-18 and Emmy-nominated Discovery TV series *MythBusters* for a mind-blowing performance on December 4.

For more information on upcoming events at the Kovalchick Complex, visit the website at www.kovalchick.complex.com. For more information on special discounts for tickets to upcoming shows, please contact Amie Lee directly at 724-357-5205 or alee@iup.edu.

Surplus and Reissue: Office Supplies Available

By Michele Fatora, Supervisor, Central Stores

Surplus and Reissue is no longer just for furniture and equipment. We now have a designated area for general supplies that your office may need.

Oftentimes, we receive new and gently used items that your office may be able to use. These items include three-hole punches, paper cutters, and miscellaneous desk trays and accessories. We often receive a variety of folders, including hanging files and folders, as well as many other general office supplies that offices have acquired and no longer have a need for and cannot be returned.

Selection will depend on what we receive and is available at any given time, but we encourage our campus customers to use this service to their advantage.

If your office finds such items as those listed above, as well as toner and ink cartridges, we ask that you please enter a work order to have the items taken to surplus.

If you have any questions, please contact the Central Storeroom at 724-357-4074.

Shredding Services at the Central Storeroom: More than Just Paper!

By Michele Fatora, Supervisor, Central Stores

Document shredding has been a value added service at the Central Storeroom for several years. You, as our campus customers, can send your documents to us, and we will take care of the proper shredding, preparing for recycling. You also have the option to use our shredder at your discretion for highly confidential materials. Shredding of documents can be done on an as needed basis by entering a work order or by making the necessary arrangements with the storeroom for a regularly scheduled pickup.

During the summer of 2013, the Central Storeroom worked with IT Services to acquire a much needed hard drive shredder for the university. This shredder allows the university to properly destroy sensitive hard drives and provide data safety for the entire university.



The shredder is located in the Robertshaw Building and is available to Central Storeroom and IT personnel for use. Due to the intensity of the machine, it is not available to all for use.

However, if you find that you have components with sensitive data that need to be destroyed, please contact your IT representative for the proper procedure in destroying your items. If you have any questions concerning the destruction of such items, please feel free to contact the Central Storeroom or your IT representative.



'60 Years On'

(Elton John, 1970)

By Ray Wygonik, Director of Engineering and Construction

How did this happen to me? Don't mistake that for regret; I am glad to be 60. The alternative is much worse. To borrow from another artist, John Mellencamp, "I knew this would happen to me, but I was hoping not today."

The birthday was in September 2013, and I am still trying to comprehend it. Each one of us has that milestone birthday that causes difficulty. Thirty is often the first major one (still so young and naïve). Forty is an in-between milestone, where you are in the middle of middle age and it doesn't seem to be as big a hurdle for most. Fifty can cause considerable trauma for many and the need for prescription drugs and/or wine and spirits. I sailed through those without much care, but 60...60 has caused me to pause.

Now I am often the oldest one in the room, and young ladies hold doors for me and say, "After you, sir." Bhahahahaha : (

The bones ache, and the joints creak and crack, and my fellow sexagenarians and I no longer talk about girls and beer but about our latest doctor appointment. Bhahahahaha : (

The music on my iPod (I think it is remarkable that at my age I have an iPod!) all predates 1980, (except for "Safety Dance," can't explain where it came from). Do people really listen to the stuff they performed on the Grammys this year? Bhahahahahahaha : (

Nobody gets this old without having to dodge a few curve balls, and I've had my fair share. Some came out of the blue, and others, well others, paraphrasing Jimmy Buffet, "may have been my own damn fault." But it has been a good ride, and I have few regrets. Movies tell me I should be making a bucket list, a last-ditch effort to grab the brass ring or to squeeze in any excitement missed along the way, but I am drawing a blank. Along the way, we camped and canoed, traveled and played, ran and biked and swam, enjoyed family and friends, lay under the stars, and even worked now and then. I lucked into a remarkable woman who has put up with me for 40 years; we've waltzed under the Eiffel Tower and we saw the sun set over vineyards in Italy (with a glass of wine in our hands); I witnessed the birth of our three children and was fortunate enough last April to witness the joy my youngest son experienced at the birth of his first child, our first grandchild, a beautiful girl. It doesn't get any better than that.

I don't want to be connected 24/7; you won't catch me Twittering, instant messaging, or whatever the rage is now. I gave my MG away as the pain of getting in and out overcame the thrill of driving it, and my Harley will soon be parked in someone else's garage. Camping trips no longer include a tent and sleeping bag but reservations at a bed and breakfast. And, I am content with all of this. Not looking forward to 90 though.

Rebekah Lynn Wygonik,
Granddaughter of Ray and Mindy Wygonik



Student Worker

By Garrett DaBella, Student Worker, Central Stores

In the fall of 2011, I started my career at Indiana University of Pennsylvania as a student and employee. Safety science was the path I chose, and it has worked out well for me. My experience as a student worker has been far above my expectations. Most students don't get the opportunity to relate their field of study to their on-campus job. Throughout my career, I have used the storeroom to conduct safety audits and make ergonomic presentations. It has been an evident aid to my education.

I was lucky enough to work with great people who were willing to teach me the process of working in a warehouse. I learned skills at work that the classroom couldn't teach me. Upon arrival, I was trained to use the forklift, electric pallet jack, and other storeroom equipment. I believe that having hands-on experience with this equipment helped me do well on my tests.

Building strong relationships and using teamwork are important to a safety manager. The storeroom gave me the opportunity to work on my leadership, communication, and interpersonal skills. I am much better at giving presentations in class, and I believe it is because of the training talks I gave at work. I am a more confident speaker, and every day I gain more experience.

When I was looking for a job at the 2013 career fair, the most common question asked was, "What kind of working experience do you have?" Most companies found working in the storeroom appealing, when I told them what I do. I ended up landing a job for the summer at General Electric in Erie. I have received other offers as well, and I believe it is because of the safety-related experiences I have encountered working at IUP.

I can't thank my coworkers enough for preparing me for the real world. I feel as if I will be able to handle whatever comes my way. When my career at IUP is over, I will miss working at the storeroom, but I will never forget the skills I have gained throughout my time here.



Garrett DaBella

The Public Safety Department at IUP: We Are Here for You

By Sam Clutter, Director of Public Safety and University Police

The Public Safety Department at IUP comprises several different groups of hardworking men and women. Working behind the scenes on a 24/7 basis, we bring public safety to the IUP community, always with “protect and serve” as our calling card.

Patrol Services has three working shifts at the main campus and two shifts of officers on patrol at the Punxsutawney branch campus. Officers are on patrol in police vehicles, on bicycles, and of course on foot in and around residence facilities. Interacting with the public is important to us, and we attempt to meet as many individuals as we can in a friendly, helpful manner to offer our services.

Andrea Campbell



Parking Services maintains a continually active effort to keep roadways and parking lots in an exceptional state of repair and with easy accessibility for our patrons. Two uniformed parking enforcement officers, using computer handheld devices, maintain parking on our campus. Without their efforts, our parking system would be chaotic.

The Public Safety Department has two full-time investigators charged with following up on the cases of 22 full-time police officers. These two individuals do secondary investigations on all crimes that occur on the IUP campus. They also take major cases to court and follow through with the University Judicial System.

We have recently added an Emergency Operations component to our ranks with a position that is charged with defining the emergency-operations needs of the university. This position works with federal, state, and local agencies to keep IUP compliant with training, grant opportunities, and other emergency-operations

needs. Hazard Mitigation and Emergency Operations procedures will be maintained and disseminated to the IUP public through the

efforts of this part of our department.



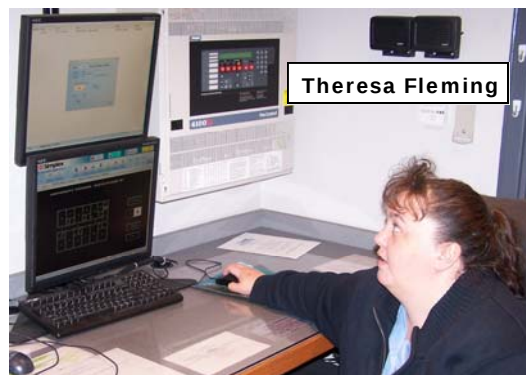
Mark Broskin



Doug Campbell on left



Dave Lashinsky and Mike Porada



Theresa Fleming



Left to Right: Jim Mock, Dave Kressley, Jim Bertuzzi, and Kim Marshall

The pictures herein are just some of this great group of dedicated employees. They work around the clock to serve you at IUP. Hopefully their efforts provide a better educational, living, and working environment for all members of our community.

True or False: Lights Use More Energy When They Are First Turned On

By Bob Deemer, Budget Director

I have 48 high-intensity light fixtures in my garage at home. They each take two eight-foot fluorescent bulbs, for a total of 96 light bulbs. It is very important to me to know if they use more energy when they are first turned on. Saving energy and money is a high priority for me.

The idea that lights use more energy when they are first turned on is typically false. The old principle of leaving lights on if the room is unoccupied for more than 15 minutes no longer holds true. When a fluorescent light is first turned on, there is a higher current draw for a second or two. The length of time for this higher current consumption is so short that it has almost no effect on the overall energy consumption. Therefore, leaving a fluorescent light on for more than a few minutes will use more electricity than turning it off and turning it back on when needed.

It is true that turning lights on and off frequently will have some impact on fluorescent light bulb and ballast life. The ballast regulates current to the lamp during both startup and operation. However, lighting manufacturers now recommend that fluorescent lights be turned off when a room is unoccupied for more than two or three minutes. This is the result of technological advances in electronic ballasts, which can handle frequent on and off cycling with little loss of light bulb and ballast life.

Manufacturers do state that there is one exception to this rule. Fluorescent lights with instant start ballasts apply a higher voltage during startup that increases efficiency but may reduce bulb life. They recommend that these lights not be left on longer than 30 minutes in an unoccupied room, to minimize the potential impact of more rapid on and off cycling.



In conclusion, in order to save the most on energy consumption and electricity cost, my lights are turned off each time I leave a room.



Yummy for Every Tummy Bakery

By Rick White, Director of Financial Operations

Do you, or someone you know, like cupcakes, pies, pastries, or breads but don't enjoy them as often as you would like because of dietary restrictions regarding animal products or gluten? If so, then you will be glad to learn there is a new bakery in Indiana that specializes in vegan baking and gluten-free baking.

Veganism is the practice of abstaining from the use of animal products, particularly in terms of diet, but can extend into other lifestyle choices as well. Vegan baking is the art of baking without eggs, milk, butter, or any other animal product. Many people practice veganism because of food allergies such as lactose intolerance, while others do so because it simply is a healthy alternative to traditional foods. Also, many people must stay away from foods containing gluten, a protein composite found in foods processed from wheat and related grain species, including barley and rye. Difficulties in digesting gluten can range from minor discomfort to the chronic condition of celiac disease. Yummy for Every Tummy Bakery strives to provide delicious baked goods to these individuals; the enjoyment without the consequences.

Yummy for Every Tummy Bakery is owned and operated by Angela Bartek, a Marion Center native, a graduate of the IUP Eberly College of Business and Information Technology, and a graduate of Le Cordon Bleu College of Culinary Arts, the world's largest hospitality education institution. Angela is assisted in the operation by her husband, James Bartek, who is an Indiana native and also an IUP graduate.

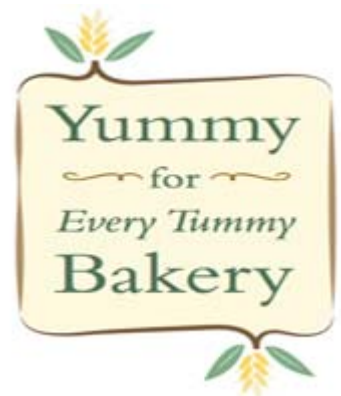
After taking a cake decorating class through the Michael's retail store near her home in Pittsburgh, Angela discovered she really enjoyed baking, cake decorating, and creating recipes. Being dissatisfied with the technology profession, which provided no artistic or creative fulfillment, Angela decided to become a pastry chef by studying at the Le Cordon Bleu College of Culinary Arts in Orlando, Florida. So in September of 2010, she and Jim moved to Orlando, and Angela began her study of the pastry arts. Following graduation, Angela was hired as a full-time baker by the vegan bakery where she had completed her undergraduate internship.

Then, in September 2012, Angela and Jim decided to return to their roots in western Pennsylvania for Angela to open her own bakery operation here in Indiana. Being from the area and having digestive issues herself, Angela knew the difficulty of obtaining allergy-sensitive food products and high quality, gluten-free baked goods. Indiana and her unique skills are a perfect match.

The bakery opened in mid-December 2013, supplying Indiana with cupcakes, cakes, cookies, scones, muffins, biscotti, pies, tarts, sweet rolls, and breads. Also available are special occasion cakes for weddings, showers, and birthdays. The eat-in or take-out facility also has Kiva Han coffee and tea.

Stop in to see them at 734 Philadelphia Street (Tuesday through Thursday, 10:00 a.m. to 7:00 p.m., or Friday and Saturday, 10:00 a.m. to 8:00 p.m.) or place an order by phone at 724-471-4007 or by e-mail at orders@yfet.net. Just want to see what they have? Look them up on the Internet at <http://yfet.net> or www.facebook.com/yfetbakery.

And last (but not least), if you have any questions, just ask me (Angela's dad), and I will be happy to provide you with assistance.





Please welcome the following employees who are new to the Administration and Finance Division:

- Stacy Nemcheck, clerk 2 dispatcher in Public Safety, November 18
- Suzanne Kallal-Butchkoski, fiscal assistant in Payroll Services, November 18
- Shawn Miller, equipment operator in the Grounds Department, February 3
- Mark Mastovich, maintenance repairman 2: refrigeration/hvac mechanic in the HVAC Shop, February 26
- Ronald Steetle, maintenance repairman 2: painter/mechanic in the Plumbing Shop, February 24
- William Bracken, temporary fiscal assistant in the Office of the Bursar, February 24
- Nicole Mardis, custodial worker in Custodial Services, March 11



**Management Team
Administration and Finance**

Dr. Cornelius Wooten
Vice President

Vacant
Associate Vice President for Facilities Management

Vacant
Associate Vice President for Human Resources

Ms. Susie Sink
Associate Vice President for Finance

Mr. Sam Phillips
Assistant Vice President for Administration

Mr. Tom Borellis
Special Assistant to the Vice President for Special Projects

Mr. Bob Bowser
Director of Procurement Services and Central Stores

Mr. Samuel Clutter
Director of Public Safety and University Police

Mr. Bob Deemer
Budget Director

UPCOMING EVENTS

Classes End for Spring 2014 Monday, May 5

Final Exams Begin Tuesday, May 6

Final Exams End Friday, May 9

Spring 2014 Commencement Saturday, May 10

Mother's Day Sunday, May 11

Memorial Day Monday, May 26

Summer Session 1 Classes Begin Monday, June 2

Flag Day Saturday, June 14

Father's Day Sunday, June 15

Summer Session 1 Classes End Thursday, July 3