**Program Name:** Energy Efficiency Education and Training

**Program Number:** SCG3503

**Quarter:** First Quarter 2006

### 1. Program description

Energy Efficiency Education & Training – The Statewide Energy Efficiency Education and Training Program is an existing program and offered in the service territories of Pacific Gas & Electric (PG&E), Southern California Edison (SCE), San Diego Gas and Electric (SDG&E), and Southern California Gas Company (SoCalGas). Overall, the program promotes energy efficiency to a variety of customers segments through energy centers (physical and virtual) and other informational programs. The objective is to disseminate information about energy-efficient technology and practices to utility customers for the purpose of assisting them in reducing energy usage, lowering their utility bills, reducing operation and maintenance costs, and improving their productivity. The programs also provide services to a variety of market actors, architects, designers, engineers, distributors, and contractors who use information and tools to design more efficient buildings or processes and to conduct energy efficiency retrofits and renovations.

#### 2. Administrative activities (describe)

Routine monthly administrative activities include but are not limited to the following activities: Project tracking and review of prospective projects, coordination, contract management, responding to customer inquiries and concerns, planning of future marketing events, and managing of program budgets and expenditures.

#### 3. Marketing activities (describe)

Collateral	Description	Distribution	PDF File Name	
ICN Ad (JAN '06)		Insert in publication	JAN_2006_ICN_Ad.pdf	
ERC Calendar Q1- 06 (e-mail)	11 x 17 brochure providing information on contents, times, dates, locations and availabilities of first quarter seminars	20,000 produced 5,764 direct mail 14,236 manually	ERC_2006_1st_Qtr_Calendar.pdf	
Installation Best Practices – Chatsworth (flier) (#14627/14628)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	900 produced 750 direct mail 150 manually	14627_14628_14629_14630_flier.pdf	

ICN Ad (FEB '06)	Full-page advertisement in HVAC industry- focused monthly periodical, created to provide information on seminar content, time, date, location	Insert in publication	Feb_2006_ICN_Ad.pdf
Installation Best Practices - ERC (flier) (#14629/14630)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	900 produced 750 direct mail 150 manually	14627_14628_14629_14630_flier.pdf
EnergyPro: Envelope & Windows (#14948)	See ERC 1 <sup>st</sup> Qtr Calendar entry	See ERC 1 <sup>st</sup> Qtr Calendar entry	ERC_2006_1st_Qtr_Calendar.pdf
EnergyPro: Indoor & Outdoor Lighting (#14949)	See ERC 1 <sup>st</sup> Qtr Calendar entry	See ERC 1 <sup>st</sup> Qtr Calendar entry	ERC_2006_1st_Qtr_Calendar.pdf
EnergyPro: Mechanical (#14150)	See ERC 1 <sup>st</sup> Qtr Calendar entry	See ERC 1 <sup>st</sup> Qtr Calendar entry	ERC_2006_1st_Qtr_Calendar.pdf
EnergyPro: Advanced (#14151)	See ERC 1 <sup>st</sup> Qtr Calendar entry	See ERC 1 <sup>st</sup> Qtr Calendar entry	ERC_2006_1st_Qtr_Calendar.pdf
2005 Non- Residential Title 24 Standards: Compliance & Beyond (flier) (#14927)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	200 produced 0 direct mail 200 manually	14927_flier.pdf
2005 Non- Residential Title 24 Standards: Compliance & Beyond (e-mail) (#14927)	Electronic-mail campaign created to provide information on seminar content, time, date, location and availability	5,317 via e-mail	14927_email.pdf
Solar Hot Water Systems (flier) (#14916)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	250 produced 0 direct mail 250 manually	14916_flier.pdf
Solar Hot Water Systems (e-mail) (#14916)	Electronic-mail campaign created to provide information on seminar content, time, date, location and availability	5,317 via e-mail	14916_email.pdf

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	location, and		
	availability		
	Electronic-mail	80 via e-mail	14051_email.pdf
	campaign		
Fundamentals of	created to		
Compressed Air	provide		
Systems (e-mail)	information on		
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(#14031)	time, date,		
	location and		
	availability	4.400 mm durand	44024 44020 files and
	Single sheet flier created to	1,100 produced 750 direct mail	14631-14638_flier.pdf
NATE	provide	350 manually	
Certification	information on	330 manually	
Training Series	seminar content.		
(flier) (#14631-	time, date,		
14639)	location, and		
	availability		
	Single sheet flier	450 produced	14620-14623_flier.pdf
l	created to	0 direct mail	
Understanding	provide	450 manually	
Boiler Basics	information on		
(flier)	seminar content,		
(#14620/14622)	time, date,		
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	availability Full-page	Insert in publication	Mar_2006_ICN_Ad.pdf
	advertisement in	misert in publication	
	HVAC industry-		
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ERC (flier)	seminar content,		
(#14635/14636)	time, date,		
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Boiler Water	created to	0 direct mail	
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Energy Efficiency	information on		
(flier)	seminar content,		
(#14621/14623)	time, date, location, and		
,	availability		
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Water: Some Like	information on	ĺ	
It Hot! (flier)	seminar content,		
(#15282)	time, date,		
	location, and		
	availability		

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Water: Some Like It Hot! (e-mail) (#15282)	Electronic-mail campaign created to provide information on seminar content, time, date, location and availability	5,317 via e-mail	14917_15282_email.pdf
Tankless Water Heaters (flier) (#14917)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	250 produced 0 direct mail 250 manually	14917_15282_flier.pdf
Tankless Water Heaters (e-mail) (#14917)	Electronic-mail campaign created to provide information on seminar content, time, date, location and availability	5,317 via e-mail	14917_15282_email.pdf
Air Conditioners & Heat Pumps - ERC (flier) (#14637/14638)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	1,100 produced 750 direct mail 350 manually	14631-14638_flier.pdf
Title V Compliance (flier) (#14899)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	1,025 produced 762 direct mail 263 manually	14899_flier.pdf
Retro- Commissioning (flier) (#14922)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	200 produced 0 direct mail 200 manually	14921_14922_flier.pdf
Retro- Commissioning (e-mail) (#14922)	Electronic-mail campaign created to provide information on seminar content, time, date, location and availability	5,317 via e-mail	14921_14922_email.pdf
System Design - Chatsworth (flier) (#14640/14643)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	900 produced 750 direct mail 150 manually	14640-14643_flier.pdf

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	Single sheet flier	produced	14852_flier.pdf
Combustion	created to provide	direct mail	
Seminar: Murietta	information on	manually	
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	availability		
	Single sheet flier	1,475 produced	14900_flier.pdf
	created to	1,275 direct mail	
Air Quality	provide	200 manually	
Permitting Case	information on	ĺ	
Studies (flier)	seminar content,		
(#14900)	time, date,		
·/	location, and		
	availability		
	Single sheet flier	1,510 produced	14901_flier.pdf
Managing Air	created to	1,260 direct mail	
Quality	provide	250 manually	
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(#14901)	time, date,		
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The Gas Company's Energy Efficiency Expo (#15103)	Letter encouraging business owners to attend expo	4,730 produced 4,730 direct mail 0 manually	15103_letter.pdf
The Gas Company's Energy Efficiency Expo STD (flier) (#15103)	Single sheet flier created to provide information on seminar content, time, date, location, and availability	6,000 Produced 0 direct mail 6,000 manually	15103_STD.pdf

# 4. Direct implementation activities (describe)

# ERC and FSEC Seminar Activity

Date	Class Description	Attendees
01/10/06	# 14627 – Chatsworth, CA Installation Best Practices (Part 1) This two-part seminar explains how the simple approach can often be the best course of action. The discussion covers timesaving tips, cost control, energy-efficient techniques and technologies, and even ways to best work with consumers. Part I focuses on equipment selection, high-efficiency furnaces and condensing units, air distribution, room-to-room pressure balancing, tight duct installation, AB 970 measures, and some of the new code changes that went into effect in October 2005.	85
01/12/06	# 14628 – Chatsworth, CA Installation Best Practices (Part 2) This two-part seminar explains how the simple approach can often be the best course of action. The discussion covers timesaving tips, cost control, energy-efficient techniques and technologies, and even ways to best work with consumers.  Part II takes best practices further with emphasis on HVAC energy-efficient controls, equipment accessories, zoning systems, CO and CO2 monitors, economizers, fresh air ventilation systems and air filtration.	67
01/17/06	# 14629 – ERC Downey, CA Installation Best Practices (Part 1) This two-part seminar explains how the simple approach can often be the best course of action. The discussion covers timesaving tips, cost control, energy-efficient techniques and technologies, and even ways to best work with consumers. Part I focuses on equipment selection, high-efficiency furnaces and condensing units, air distribution, room-to-room pressure balancing, tight duct installation, AB 970 measures, and some of the new code changes that went into effect in October 2005.	87
01/17/06	# 14948 – ERC Downey, CA EnergyPro Training: Envelope and Windows Learn how to model and document Title 24 compliance for building envelopes. Participants in this workshop have the opportunity to practice using the latest version of EnergyPro 4.0, an energy modeling software certified currently by the State of California. Participants explore advanced envelope design options, learn about new fenestration requirements, and review ways to select windows for maximum energy efficiency and comfort.  Education Credits: 3 AlA learning units.	24

Date	Class Description	Attendees
01/07/06	# 14948 – ERC Downey, CA  EnergyPro Training: Indoor & Outdoor Lighting  Learn how to model and document Title 24 compliance for commercial lighting designs. Participants in this workshop have the opportunity to practice using the latest version of EnergyPro 4.0, an energy modeling software certified currently by the State of California. Explore lighting analysis basics, the proper application of advanced fixture technologies to energy-efficient designs, and how cost-effective lighting designs can maximize potential energy-efficiency incentives.  Education Credits: 3 AIA learning units.	18
01/18/06	# 14950– ERC Downey, CA  EnergyPro Training: Mechanical Participants practice using the latest version of EnergyPro, an energy modeling software certified currently by the State of California. Learn how to model mechanical system designs in commercial buildings, and to document Title 24 compliance. Discover how easy it can be to integrate mechanical, lighting, and envelope designs for peak energy-efficiency performance.  Education Credits: 3 AIA learning units	30
01/18/06	# 14951 – ERC Downey, CA EnergyPro Training: Advanced Expand your basic knowledge of EnergyPro, the only energy modeling software certified currently by the State of California, and learn how to produce energy-efficient designs that meet or exceed the minimum Title 24 energy standards. Get hands-on experience in modeling and upgrading envelope, lighting, and mechanical designs to maximize potential energy-efficiency incentives. Practice estimating utility energy costs, simple paybacks, and life cycle costs. Education Credits: 3.5 AIA learning units.	24
01/19/06	# 14630 – ERC Downey, CA Installation Best Practices (Part 2) This two-part seminar explains how the simple approach can often be the best course of action. The discussion covers timesaving tips, cost control, energy-efficient techniques and technologies, and even ways to best work with consumers. Part II takes best practices further by covering HVAC energy-efficient controls, equipment accessories, zoning systems, CO and CO2 monitors, economizers, fresh air ventilation systems and air filtration.	86
01/19/06	# 14927 – ERC Downey, CA 2005 Non-Residential Title 24 Standards: Compliance & Beyond Learn about the new Title 24 Standards scheduled for implementation October 1, 2005, and understand how to create energy-efficient designs that achieve compliance. The event details new compliance requirements for 2005 and provides a well-balanced review of the standards as they apply to new construction and alterations. In addition, participants can gain insight on taking buildings beyond Title 24 compliance, and qualifying for incentives offered by various California utilities. Co-sponsored by The Gas Company's Savings By Design program. Participants receive 5 AIA learning units.	82
01/26/06	# 14051 – ERC Downey, CA  DOE Fundamentals of Compressed Air Systems  This Department of Energy's one-day introductory training is designed to teach facility engineers, operators and maintenance staff how to achieve approximately 15 - 25% cost savings through more effective production and use of compressed air. The training is co-sponsored by The Department of Energy, the California Energy Commission, and The Gas Company®.	32
01/26/06	# 14916 – ERC Downey, CA Solar Hot Water Systems Participants receive an overview of the design, specification, installation and energy-efficient aspects of solar water heating (SWH) systems for both commercial and residential applications. In addition to an overview of system theory and operation, the seminar covers component selection and sizing. This seminar is intended to provide contractors, architects and designers with the information necessary to estimate system costs and savings, design and specify systems, and review installation issues that facilitate proper operation of the system. CEU's: 6 AIA Continued Education Units available	73
01/31/06	# 14684 – FSEC Downey, CA  MENU TRENDS FOR A HEALTHY LIFESTYLE  The food service industry has been changing to meet customer demands for healthy and nutritious meals. New food choices that are both health-conscious and cost-conscious are sprouting up on food service menus, and manufacturers are anticipating operator needs with new equipment that helps serve up fitness fare—as well as a healthy bottom line. This seminar covers key emerging trends in updating and engineering new menus, developing more economical preparation methods and using energy-efficient equipment—all catered to Americans' interest in a balanced diet and an active lifestyle.	46

Date	Class Description	Attendees
02/01/06	# 14631 – ERC Downey, CA  NATE Certification Training: Core 1  North American Technician Excellence (NATE) is the leading certification program for heating,	124
	ventilation, air-conditioning, and refrigeration technicians, and is the only test supported by the entire industry. The Gas Company and IHACI are co-sponsoring this series of energy efficiency focused seminars specifically designed to help participants prepare for successfully completing the	
	NATE Certification Exam.	
02/02/06	# 14927 – ERC Downey, CA <b>Boiler Basics</b> Owners and operators of boilers receive an explanation of boiler controls, interlocks safeties and combustion air requirements. They are also presented with techniques which may help improve	45
	boiler and distribution system efficiencies as well as energy efficiency. Air quality and boiler operation guidelines are also discussed.	
02/02/06	# 14632 – ERC Downey, CA	119
	NATE Certification Training: Core 2  North American Technician Excellence (NATE) is the leading certification program for heating, ventilation, air-conditioning, and refrigeration technicians, and it is the only test supported by the entire industry. The Gas Company and IHACI are co-sponsoring this series of energy efficiency focused seminars specifically designed to help participants prepare for successfully completing the NATE Certification Exam.	
02/08/06	# 14633 – ERC Downey, CA	119
	NATE Certification Training: Core 3  North American Technician Excellence (NATE) is the leading certification program for heating, ventilation, air-conditioning, and refrigeration technicians, and it is the only test supported by the entire industry. The Gas Company and IHACI are co-sponsoring this series of energy efficiency focused seminars specifically designed to help participants prepare for successfully completing the NATE Certification Exam.	
02/09/06	# 14634 – ERC Downey, CA	109
	NATE Certification Training: Core 4  North American Technician Excellence (NATE) is the leading certification program for heating, ventilation, air-conditioning, and refrigeration technicians, and it is the only test supported by the entire industry. The Gas Company and IHACI are co-sponsoring this series of energy efficiency focused seminars specifically designed to help participants prepare for successfully completing the	
02/09/06	NATE Certification Exam.  14801– ERC Downey, CA	28
	Building Operator Certification Training Program – Level I BOC 101 – Building Systems Overview	
	This seminar provides an overview of preventative maintenance, energy efficiency principles, and fundamentals of building systems, equipment, and operations. It reviews heating, cooling, ventilation and control systems, water, lighting, and indoor air quality. It covers system interaction and relationship to overall performance, as well as a foundation for Level I certification courses.	
02/15/06	# 14635 – ERC Downey, CA NATE 5 & Gas Heating	105
	Gas Heating - Part I focuses on gas heaters used in furnaces and package units. In addition to reviewing the basics of gas heat, the discussion includes gas heat equipment and components with an emphasis on energy-efficient operation.	
	*Note: These Gas Heating classes are an integral part of the North American Technician Excellence (NATE) Certification Training Course; however, they are open to non-NATE trainees as well.	
02/16/06	# 14621– ERC Downey, CA  Boiler Water Treatment for Energy Efficiency This seminar goes hand-in-hand with the "Understanding Boiler Basics" seminar. Owners and	31
	operators of boilers receive instruction on how the correct treatment of water can increase operating energy efficiency. Learn how chemical costs can be reduced. Find out how to protect your boiler from corrosion, scale and biological fouling.	
02/16/06	# 14636- ERC Downey, CA NATE 6 Gas Heating ERC Gas Heating - Part II delves further into gas heat as information covers equipment installation and	102
	service procedures to maintain optimum energy efficiency. *Note: These Gas Heating classes are an integral part of the North American Technician Excellence (NATE) Certification Training Course; however they are open to non-NATE trainees as well.	
02/21/06	# 14917- ERC Downey, CA	118
	Tankless Water Heating Learn the technology of tankless water heaters and hear the latest details on sizing, installation, operation and repair. This course covers how to operate water heaters and hot water distribution systems together. It also covers the energy efficiencies, economics and relative advantages and	

Class Description	Attendees
# 15282 – ERC Downey, CA Water: Some Like it Hot ~ Some Like it Now!	62
approaches to keeping the water hot and increasing energy efficiency while reducing costs and maintenance headaches. Topics include solving the wait time for hot water, energy transfer	
# 14637 – ERC Downey, CA	109
Air Conditioners & Heat Pumps - Part I reviews the mechanical refrigeration cycle, and provides an introduction to air conditioners and their components emphasizing energy efficiency. Also discussed are reverse-cycle heat pumps and their similarities and differences to standard air conditioners.  *Note: These classes are an integral part of the North American Technician Excellence (NATE) Certification Training Course; however they are open to non-NATE trainees as well.	
# 14638 – ERC Downey, CA	98
Air Conditioners & Heat Pumps - Part II focuses on air conditioner and heat pump equipment installation and service procedures to optimize energy efficiency.  *Note: These classes are an integral part of the North American Technician Excellence (NATE)	
# 14899 – ERC Downey, CA	11
Find out what your obligations are once your facility is issued an air quality permit. Discussion topics include development of effective compliance assurance programs, development of in-house audit programs, and periodic compliance certification requirements. Emphasis is placed on energy-	
# 14685 – FSEC Downey, CA	34
Operators of healthcare facility kitchens face a never-ending challenge: offering food that pleases both the eye and the palate, while staying within dietary restrictions imposed by prescribed treatment, food allergies and even religious tenets. This seminar presents healthcare food service professionals with novel and creative menu ideas, tips for using energy more efficiently, and	
# 14702 – FSEC Downey, CA Specifying Cooking Equipment for Energy Efficiency (JEC@SoCalGas) When buying new or replacing commercial kitchen gas equipment, your decisions can make a huge impact on the success of the operation. Does investing a bit more up front for energy- efficient equipment really pay off in the long run? Get the facts at this informative seminar.	10
# 14899 – ERC Downey, CA Building Operator Certification Training Program – Level I	28
This course helps participants develop an understanding of how electricity is distributed in a facility, as well as common electrical distribution problems and principles of energy efficiency. This course	
# 14640 – Chatsworth, CA System Design - Chatsworth - (Part 1) The majority of residential and commercial HVAC systems are design-build (designed by the contractor, not a mechanical engineer).	71
Part I focuses on duct design and the proper use of a duct calculator. Discover how accurate system design leads to energy-efficient and proper installations, leaving you with satisfied customers.	
# 14921– ERC Downey, CA <b>Building Commissioning</b> Commissioning provides building owners and facility managers with the assurance that their	68
facilities are functioning properly. This workshop covers why you should commission and what's involved in the commissioning process. You are shown how to prepare a RFQ or RFP for commissioning services and how to incorporate commissioning costs into your project planning and budgeting. This workshop helps you ensure that your new building or building addition is operating properly while maximizing energy efficiency opportunities. Commissioning for LEED projects is also covered.  Education Credits: 3 AIA learning units.	
	Water: Some Like it Hot - Some Like it Now!  Every home has one water heater, and most are not very efficient. Learn the latest design approaches to keeping the water hot and increasing energy efficiency while reducing costs and maintenance headaches. Topics include solving the wait time for hot water, energy transfer migration and cost-effective ways to build a hot water system  # 14637 – ERC Downey, CA  NATE 7 Heat Pumps (Part I)  Air Conditioners & Heat Pumps - Part I reviews the mechanical refrigeration cycle, and provides an introduction to air conditioners and their components emphasizing energy efficiency. Also discussed are reverse-cycle heat pumps and their similarities and differences to standard air conditioners. Note: These classes are an integral part of the North American Technician Excellence (NATE) Certification Training Course; however they are open to non-NATE trainees as well.  # 14638 – ERC Downey, CA  NATE 8 Heat Pumps (Part II)  Air Conditioners & Heat Pumps - Part II focuses on air conditioner and heat pump equipment installation and service procedures to optimize energy efficiency.  *Note: These classes are an integral part of the North American Technician Excellence (NATE) Certification Training Course; however they are open to non-NATE trainees as well.  # 14899 – ERC Downey, CA  Title V Compliance  Find out what your obligations are once your facility is issued an air quality permit. Discussion topics include development of effective compliance assurance programs, development of in-house audit programs, and periodic compliance certification requirements. Emphasis is placed on energy-efficient compliance strategies.  # 14685 – FSEC Downey, CA  Title V compliance  Find out what your obligations are once your facility is issued an air quality permit. Discussion topics include development of effective compliance assurance programs, development of in-house audit programs, and periodic compliance derification requirements. Emphasis is placed on energy-efficient or programs, and periodic com

Date	Class Description	Attendees
03/07/06	# 14922 – ERC Downey, CA	63
	Retro-Commissioning	
	As building owners and managers begin to realize the value of commissioning their new buildings,	
	they are also seeking ways to apply the commissioning process to their existing facilities. This	
	workshop explains why you should consider retro-commissioning existing buildings and what's	
	involved in the process. Case studies are presented to demonstrate energy efficiency gains and	
	other cost savings from commissioning, as well as typical pay-back rates. In addition, the workshop	
	covers how to select a retro-commissioning provider, how to go through the RFQ process and how	
	to integrate retro-commissioning into the LEED-EB standard.	
	Education Credits: 3 AIA learning units	
13/08/06	# 114687 – FSEC Downey, CA	19
	Chain Account Expo: Energy Performance Enhancements	
	This half-day seminar and mini-expo is specifically designed for chain operators, and it is part of	
	Southern California Gas Company's commitment to provide exceptional service to the food service	
	industry. Attendees visit exhibits presenting the latest products and technologies that can increase	
	their economies of energy use and, in turn, operating costs. They also have the opportunity to learn	
	the latest features about Southern California Gas Company's rebate program for upgrading their	
	operation to include energy-efficient, gas-fired commercial food service equipment	
03/09/06	# 14641– ERC Downey, CA	64
	System Design - Chatsworth - (Part 2)	
	The majority of residential and commercial HVAC systems are design-build (designed by the	
	contractor, not a mechanical engineer). Part II covers components and shows you the energy	
	efficiency advantages of correct refrigerant piping and vent pipe sizing for split systems. Having the	
	ability to size refrigerant lines, vent piping, and perform fundamental design-build functions gives	
00/44/00	you an important advantage over your competition.	70
03/14/06	# 14642 – ERC Downey, CA	72
	System Design - Chatsworth - (Part 1)	
	The majority of residential and commercial HVAC systems are design-build (designed by the	
	contractor, not a mechanical engineer).	
	Part I focuses on duct design and the proper use of a duct calculator. Discover how accurate	
00/44/00	system design leads to energy-efficient and proper installations.	100
03/14/06	# 15103– ERC Downey, CA	186
	The Gas Company's Energy Efficiency Expo 2006	
	Come learn about The Gas Company's new 2006 - 2008 energy efficiency programs for	
	businesses. We show you ways to combat rising energy prices, reduce your energy usage and	
	lower your operating costs year after year. We even show you how other businesses are achieving	
	energy efficiency success. Learn about our expanded rebate and incentive programs, training and	
	certification opportunities, and more.	
00/45	#44050 Ministra CA	44
03/15-	# 14852– Murrieta, CA	11
16/06	Combustion Seminar-Two Days, March 15-16, 2006	
	This seminar provides basic knowledge of gas, gas equipment, combustion and air quality	
	guidelines and the safe and efficient use of gas-fired equipment while focusing on energy efficiency	
	and conservation.	
	# 14900- ERC Downey, CA	17
	Air Quality Permitting Case Studies	
	This seminar provides information on general permitting requirements. The major focus of the class	
	is a case study emphasizing completion of an application for a Permit to Construct, and it includes a	
	Health Risk Assessment. Emphasis is placed on maintaining energy efficiency while meeting	
	requirements.	
03/16/06	# 14643- ERC Downey, CA	59
	System Design - (Part 2)	
	The majority of residential and commercial HVAC systems are design-build (designed by the	
	contractor, not a mechanical engineer).	
	Part II covers components and shows you the energy efficiency advantages of correct refrigerant	
	piping and vent pipe sizing for split systems. Having the ability to size refrigerant lines, vent piping,	
	and perform fundamental design-build functions gives you an important advantage over your	
	competition.	
20/00/00	# 14901- ERC Downey, CA	52
<i>U3/22/U</i> 6	Managing Air Quality Compliance & Audits	
03/22/06		
03/22/06		
<i>U3/22/U</i> 6	This seminar focuses on managing and responding to Air Quality Management District (AQMD)	
J3/22/Ub		

Date	Class Description	Attendees
03/28,29,	# 14618- ERC Downey, CA	61
30/06	LA Steam Operator's License Training A comprehensive course in boiler operation and maintenance to maximize energy efficiency operation in preparation for the L.A. Steam Operating Engineers License Examination.	

## Industrial End User Workshops

02/09/06	# 15925 – Tulare, CA Saputo Cheese Inc. Energy Efficiency Plant Assessment & Training This on-site plant assessment training workshop was presented to the energy decision makers at Saputo. The training workshop is part of the Industrial End User program and included an overview of combustion safety, equipment maintenance, energy efficiency opportunities, and State and Local Utility Incentive Programs. Energy saving opportunities were identified through this assessment and presented to customer.	5
03/08/06	# 15637— Wilmington, CA IEU Borax Energy Efficiency Training Workshop This on-site training workshop was presented to the maintenance employees and energy decision makers at Borax. The training workshop is part of the Industrial End User program and included an overview of combustion safety, equipment maintenance, energy efficiency opportunities, and State and Local Utility Incentive Programs. The training also included the demonstration of Flue Gas Analysis equipment and hands-on adjustment of a burner on an industrial rotary kiln.	8
03/21/06	# 15930— Frasier Park, CA  Pacific Custom Materials Energy Efficiency Plant Assesment  This on-site plant assessment was presented to the management of Pacific Custom Materials. The analysis and assessment was provided by the Industrial End User Program utilizing the DOE's best practices software tools. The report recommended plant maintenance repair openings in the rotary kiln which has resulted in measurable savings.	6

	nce/progra	

X Program is on target

☐ Program is exceeding expectations

 $\square$  Program is falling short of expectations

Explain

## 6. Program achievements (non-resource programs only):

Performance Goal	Current Achievement	Cumulative Achievement	Remainder
79 Seminars	42	42	37
Industrial End User 6 Workshops	3	3	3
FSEC CAD 12 Kitchen Designs	0	0	12

NATE Certification 3			
Training			
3 Series	1	1	2

Food Service Equipment	Current Achievement	Cumulative Achievement	# of Attendees	Remainder
200 Equipment Demonstrations	72	72	800	128
50 MFG Assisted Training Workshops	10	10	240	40

- 7. Changes in program emphasis, if any, from previous quarter (new program elements, less or more emphasis on a particular delivery strategy, program elements discontinued, measure discontinued, budget changes, etc.).
  - None
- 8. Discussion of near-term plans for program over the coming months (e.g., marketing and outreach efforts that are expected to significantly increase program participation, etc.)
- 9. Changes to staffing and staff responsibilities, if any
  - None
- 10. Changes to contracts,
  - None
- 11. Changes to contractors and contractor responsibilities, if any
  - None
- 12. Number of customer complaints received
  - None
- 13. Revisions to program theory and logic model, if any Provided in February 1, 2006 concept paper.
  - None