

**Education Foundation of Lake County, Inc
2018-19 CTE Grant Application
Deadline to Apply: August 31, 2018**

Basic Project Information	
Principal Name:	Steven Benson
School Name:	South Lake High School
Teacher Name(s):	Candace Huxhold
CTE Program Name:	Culinary Arts
Grade levels:	9 - 12
Number of Students:	250
Number of Participating Teachers:	2
Amount Requested:	\$1,897.10

Would you consider this a multi-year project? *(are funds to be used this year that support future efforts and greater impacts to students in subsequent years) If so, please outline multiyear goals and expected measurable metrics.*

This project will span multiple years allowing current as well as future students to discover the importance of growing healthy foods for consumption. Students will have a firsthand experience of managing and maintaining a food source that will be used in commercial food production.

Project Abstract *(Describe in 200 words or less your project proposal and outcomes to be measured. Think of this as your elevator speech, what would I say about this project and its potential impact?)*

Teaching students how to prepare food that will be served in a commercial establishment has been an interesting journey for me. As I watch students prepare vegetables in the kitchen, I have realized over the years that most of them have never seen a vegetable grow from a seed into a mature plant. When I ask them where vegetables come from, I get this answer, "They come from the grocery store". I wanted to find a way to show students not only how herbs and vegetables are grown and harvested, but also how they could become a part of the growing process. Using tower gardens will make it easier for culinary students to plant and maintain herbs and vegetables in a limited space. They will learn all aspects of plant growth: how to maintain the towers; the science behind the towers; teamwork and the ultimate experience of eating and serving herbs and vegetables that they have grown themselves. The herbs and vegetables grown in this project will be used in the Culinary program's café, for events and competitions. The impact of this project will be far-reaching as students will have a greater understanding of how plants grow, cooking with fresh herbs and vegetables and will be able to use their newly learned skills throughout their lifetime.

Project Detail

In the space below, please provide a detailed outline of your project activities. Please be sure to include the following: Goals and objectives of your project activities, expected timeline for project activities, when certification exams will be taken, etc.

Goals and Objectives

- 1) Identify herbs and their appropriate use in preparing food products that exhibit and enhance creativity, taste and appearance.
- 2) Prepare and creatively present appetizers, salads, vegetables, garnishes and edible centerpieces.
- 3) Demonstrate and utilize safety procedures related to the prevention of chemical use.
- 4) Demonstrate proper food handling techniques utilizing current industry safety and sanitation procedures.