

**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.

- 5) Identify and exhibit work ethics and integrity
- 6) Demonstrate the ability to function as a team member.
- 7) Practice environmentally sound procedures
- 8) Demonstrate efficient time and motion techniques.

Project timeline:

September

- 1) Setup towers for production.
- 2) Culinary students at all levels will have the responsibility of planting, caring and maintaining the towers.
- 3) Culinary Arts 3 students will create planting and maintenance schedules for all students to follow as duties of caring for the towers rotates throughout all Culinary Arts levels..

October

- 4) Industry certification, National Registry Food Safety Manager, will be administered to students at all levels.

October -May

- 5) As plants mature, they will be harvested and used in the café for lunches, catering events and competitions.
- 6) The planting process and maintenance will continue throughout the school year.

May

- 7) As the school year ends, the towers will be shutdown, cleaned and stored for the next school year.

Outcome Measures

Outcomes (change/improvement in knowledge, behavior, skills scores)

What certifications are offered through this CTE program?

National Registry Food Safety and Manager ServSafe Food Protection Manager

What is your target number of students receiving certifications that you are trying to reach? 250

Budget

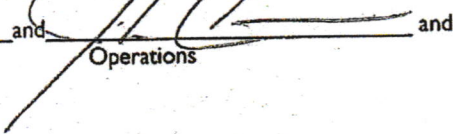
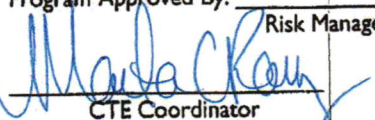
Please do not submit a budget item that does not fit a category below or one that has not been approved by the EFLC staff. It will only delay the processing of your application.

NO GENERAL ADMINISTRATIVE OR INDIRECT CHARGES MAY BE APPLIED TO THIS GRANT.

Allowable expenditures include: training/conferences, professional and technical services, classroom materials, computer software, computer hardware, other equipment, program supplies, and printing
Non-Allowable expenditures include: administrative expenses, capital improvements, support of interscholastic athletics, refreshments, transportation, food items, decorative items, awards for outstanding service, and the entertainment of dignitaries.

Category of Expenditure	Amount	Category of Expenditure	Related Activity
Professional Contracted Workers (i.e. stipend workers, trainers, work for fee etc.)			
Program supplies	<u>\$253.55</u>	<u>Supplies to maintain the Garden Towers: tonic for plant growth, pH test kit,</u>	<u>Program Project</u>

Category of Expenditure	Amount	Category of Expenditure	Related Activity
		<u>netpot, rockwool growing media</u>	
Computer Software			
Computer Hardware*			
Other Equipment (not computers)	<u>\$1,644.55</u>	<u>Two Tower Gardens, two microgreen extensions, 2 dollies, tonic for plant growth, rockwool growing media.</u>	<u>Program Project</u>
Printing			
Tuition/Training/Conferences/Admission			
Room Rental Fees			
TOTALS	<u>\$1,897.10</u>		
Key Terms:			
Category of expenditure (Short description for categories of expenses)		Related Activity (What activity does this support in the grant? i.e. classroom project, training, computer project, etc.)	

Program Approved By: Lauren DeRidder Digital 3 print by Lauren DeRidder
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Management, 5400 Lake County Blvd, Suite 100, Leesburg, FL 34748
Phone: 352.369.1111 Fax: 352.369.1112 and  and 
Maria Kay Risk Management Operations
 CTE Coordinator

(Request must be approved by all three departments before being submitted to the Foundation).

Requesting party has read and agrees with the funding policies of the Educational Foundation.

Principal's Signature: St. W. Benson II Date: 8/31/18

Email: bensons@lake.k12.fl.us

To be completed by foundation staff/board

Program meets Foundation Mission/Funding Policy: Yes or No

Visioning Committee Recommendations: _____

Executive Board Recommendations: _____

_____ Approved _____ Denied

_____ President Signature

Date

Please submit the completed application to:
 Educational Foundation of Lake County, Inc

2045 Pruitt Street
 Leesburg, FL 34748

Or

Email: Cullen-battc@lake.k12.fl.us