

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

Basic Project Information	
Principal Name:	William Roberts
School Name:	Windy Hill Middle School
Teacher Name(s):	Kimberly Breeding
CTE Program Name:	Fundamentals of Culinary Careers and Career Planning Fundamentals of Culinary Careers
Grade levels:	7 th and 8 th
Number of Students:	290
Number of Participating Teachers:	1
Amount Requested:	\$8,600

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 would be an on-going project with my current and future students. The equipment requested not only enhances their learning experience but also introduces them to the technology currently, and in the future being, used in the culinary and hospitality industry. My students would also be using this new knowledge in our student run teacher café and our mobile food truck. This gives the students the opportunity to use their creativity and show what they know by applying it to real world situations.

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?)*

My goal as a middle school culinary teacher is to give as many opportunities for my students to not only learn the basics of the culinary/hospitality industry but to immerse them into it as much as possible. By incorporating new and current technology, students can have a better understanding of not only the standards they are learning but they can apply those standards into a real world setting. I challenge my students every day to think outside the box, this project will allow them the creativity to accomplish this in a multitude of ways. My students will not only have the knowledge of the industry and how it constantly changes but will also have the hands on knowledge of how to use many of the technologies that are incorporated into the culinary and hospitality field. This project will affect both current students and future students at my school.

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.

1. Both students and I will use the GoPro cameras and tripods. I will be utilizing the camera during cooking demonstrations that would broadcast to our TVs. This will allow students to see how to use equipment and prepare dishes. Students would use these cameras to create "how to videos" for class and future use. Many students have a