

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

difficult time presenting and performing in front of class. The GoPro cameras allow them to demonstrate their understanding in a safe and creative way. Students will also create instructional videos that will be used for current and future classes.

2. The Foodini 3D food printer will be used to enhance student learning. The culinary and hospitality industry is constantly changing and creating new things. By having this 3D food printer, I am keeping my students up-to-date on culinary trends. Students have to create showpieces and decorative items with food. This will allow them to use their creativity with a printer that will print any type of food. They can design their food on the computer, it transfers to the printer, and it is edible. This is becoming more and more popular in the industry and by introducing this to my students in middle school, they will have basic knowledge on how to use the technology.
3. Chromebooks are to help make our classroom a 1:1 learning environment. Students will be using the Chromebooks not just for classwork but also for researching, reading articles on current trends in the culinary/hospitality industry, creating and researching menus. This will allow students to hold rich discussions in class regarding their findings on the computer and allow them to create amazing projects and food in the kitchen. By each student having a Chromebook they will be able to work on projects such as designing restaurants, menus, business plans, and much more that are linked to learning standards. Students are expected to know how to use basic computer skills but not all receive technology classes. Not only will I be teaching them culinary/hospitality but I am also helping to bridge the technology gap to ensure my students are prepared for the future.
4. The molecular gastronomy items, sous vide, and digital scales are another way to introduce the trends happening in the industry. Teaching students basic molecular gastronomy helps them understand how science and math play a significant role in the food industry. This also helps incorporate evolving cooking methods in culinary.

These items being requested are not for a one-year program. These items will be used every year in my classroom. Students in my semester class will have a chance to explore new technologies they might never heard of or seen in action. For my yearlong students they will be applying the knowledge gained from the previous year and put it into action through our teacher café and mobile food truck. They will highlight their learning in a creative way for everyone to see. All of these items are connected to standards I am expected to teach each year. This would also help promote our program and generate more student interest into the class and the culinary field.

I will be having 31 students working towards their certification this school year, they will be taking their exam in December. That number has increased over the previous years from 23 students. By incorporating up-to-date information and trends in the culinary industry, I have had more students interested in enrolling in the culinary class. This increase of students in my classes shows how this project will generate more interest and continue to build upon itself each year. Adding more technology and ways to teach my content. Making my content relevant, meaningful, and up-to-date is my goal and passion for my students. Real world and hands-on learning is the best way for students to learn and grasp both the culinary and hospitality skills.

Outcome Measures

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

What certifications are offered through this CTE program? National Restaurant Food Safety Professional

What is your target number of students receiving certifications that you are trying to reach? 31

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			
Computer Software			
Computer Hardware*	<u>\$2,411.75</u>	<u>Chromebooks (11)</u> - Work on researching articles, projects, integrating technology - Standards based	Whole classroom project (researching articles, menu development, assignments, working and programming 3D food printer Ongoing classroom project
Other Equipment (not computers)	<u>\$6,122.38</u>	<u>Foodini 3D food printer (1)</u> - Teaches new culinary trends and cooking techniques (standards based <u>Sous Vide Machine (2)</u> - teaches students	- Works with food/menu development and creativity for projects - Ongoing classroom project - Used to enhance learning of technique

Category of Expenditure	Amount	Category of Expenditure	Related Activity
		another method for cooking food - standards based use	standards and for food projects (food truck wars, gastronomy, café, demos) - Ongoing classroom project
		<u>High Precision Scale (2)</u> - measure ingredients by weight accurately - standards based use	- Teaches students to accurately measure by weight for baking (standards based) and also required to work in Molecular Gastronomy - (Ongoing classroom project)
		<u>GoPro camera (2)</u> - Recording cooking activities for use during class and to create videos for Google Classroom - Integrating technology in culinary - Standards based	- Teacher demonstrations for cooking techniques will broadcast to class tvs. Students will create "How to Videos" on what they have learned. - Ongoing classroom project

Category of Expenditure	Amount	Category of Expenditure	Related Activity
		<u>GoPro Mount (2)</u> - Works with GoPro camera to use as a tripod	- This tripod allows both students and teacher to use different angles and heights during demonstrations and videos. - Ongoing project
		<u>Molecular Gastronomy Kits (2)</u> - Building tools to learn basic skills of applying math and science to curriculum (standards based)	- Introduces students to an increasing trend in culinary. Integrates math and science with cooking. - Ongoing project with classes
Printing			
Tuition/Training/Conferences/Admission			
Room Rental Fees			
TOTALS	\$8,534.13	22 items in total	
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: _____ and _____ and _____
 Risk Management Operations


 CTE Coordinator

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


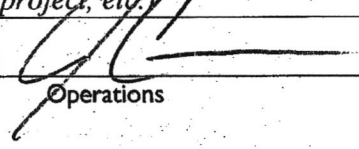
Requesting party has read and agrees with the funding policies of the Educational Foundation.

Principal's Signature:  Date: 8/24/18

Email: robentsw@lake.k12.fl.us

To be completed by foundation staff/board

Category of Expenditure	Amount	Category of Expenditure	Related Activity
		- Works with GoPro camera to use as a tripod	teacher to use different angles and heights during demonstrations and videos.
			- Ongoing project
		<u>Molecular Gastronomy Kits (2)</u>	
		- Building tools to learn basic skills of applying math and science to curriculum (standards based)	- Introduces students to an increasing trend in culinary. Integrates math and science with cooking.
			- Ongoing project with classes
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Program Approved By:  Risk Management and  Operations and

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: _____ Date: _____

Email: _____

To be completed by foundation staff/board

Program meets Foundation Mission/Funding Policy: Yes or No

Visioning Committee Recommendations: _____

Executive Board Recommendations: _____

Program meets Foundation Mission/Funding Policy: Yes or No

Visioning Committee Recommendations: _____

Executive Board Recommendations: _____

_____ Approved _____ Denied

Date	President Signature
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Please submit the completed application to:
Educational Foundation of Lake County, Inc
2045 Pruitt Street
Leesburg, FL 34748
Or
Email: Cullen-batte@lake.k12.fl.us

- All funds must be used by May 1, 2019. A final program evaluation must be submitted by May 15, 2019.
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