Due Wed 9/19/18



in the

Request for Funding

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

****Please complete all sections.***

Requester:		- 1	
Project Title:	Jane Fa		
	Project CHEF: Culinary Habits with Effective Foundations		
chool Name: Mt. Dora Middle Sch		hool	
Academic Subject:	Culinary Careers		
Grade(s):	6 th , 7 th and 8th		
Number of Students:	150		
Number of Participating Teachers:	One		
Amount Requested:	\$4199.73 plus delivery fees		
Please provide a detailed bu	Idget of how funding will h	e expended for t	his project
Expense Category:		Amount:	Reason:
Program Materials (Consumable) None		0	Consumables are budgeted through school accounts.
Program Materials (Non-Consumable): I stove (Frigidaire 4.2 – cu ft Electric Range #304523 Model FFEF3003NW \$386.00 at Lowes) 2 over-the-range microwave ovens (GE 2.2 Cu Ft Built-in Sensor Microwave Oven #921325 Model #PEB7227DLWW \$359.00 each at Lowes) I sink (Toccatta 33"x22" stainless steel double basin \$199.00 at Lowes) 2 faucets (Item #424841 Model #EB3758BL Elements of Design St. Louis Satin Nickel 2-Handle Deck Mount High-Arc Kitchen Faucet \$110.47 each at Lowes) I work table (Advance Tabco CB-SS-367M 36"x84" work table with cabinet base and shelf \$2675.79 at Webstaurant) Transportation: delivery charges for materials? Program Implementation (not to exceed 10%):		\$ 386.00 \$ 359.00 \$ 359.00 \$ 199.00 \$ 110.47 \$ 110.47 \$ 2675.79	A design for the remodeling project has been submitted but only partial funding is available. We do not have any funding for the 1 stove, 2 microwaves, 1 sink, 2 faucets and 1 work table. The funds that are available will not cover these items. Approval has not yet been confirmed on the remodeling project awaiting additional funding.
Other (Please Specify Expense):		0	maintenance staff.
		-	
TOTALS \$4199.73 plus delivery fees		4199.23	
In Kind Contributions that benefited project:			Installation will be provided by district maintenance staff.
Project Detail: Mt. Dora Middle School currently has a classroom that contains 3 kitchen labs: each			
has a classroom that contain with a stove and sink. This is hat typically hold 30 studen students must hover around best to prepare their assigne students in this small space i he remodeling project has b bartial funding is available. Ap	inadequate for classes its. On lab day, 5 a stove and do their ed recipes. Fifteen is unsafe. A design for been submitted but only		

1

Other Funding Sources:

182

CAPE Funds (994 3500 (Unavailable until March 2019) (This is dependent upon students' passage of the NRFSP exam each year. \$375 is awarded per student)

Perkins Funds (\$700) available now

The Perkins Funds and the CAPE Funds will be used to fund the construction and installation of the cabinets for the 4th kitchen lab.

Program Rationale: (Why is this program important?)

Currently, the Culinary Careers Classroom contains 3 kitchen labs (stove, sink and workspace and 2 shared refrigerators) that were constructed in 1990's. Enrollment in Culinary Careers is 150 students per semester. Increased enrollment requires reducing the number of times students can cook or additional kitchens for all students to actively participate in the cooking experience -- the hallmark of Culinary Careers coursework. The kitchen remodeling upgrade is in the middle of the approval process. The plans have been submitted but approval is forthcoming. Funding is the only barrier to implementation. If an additional kitchen lab and kitchen island (work table) provides students with more hands-on practice, students will be prepared to succeed on the NRFSP exam and enjoy the learning process.

Program Impact: (How will the teachers and students benefit from this project?)

Authentic experiences in Culinary Careers require students to successfully prepare a variety of foods each week. Efficient, effective cooking space requires the addition of I kitchen lab (I stove, I microwave oven and 1 sink) and an addition of a kitchen island (work table) and durable countertops for the current and next generation of students. Hands-on learning will foster student success on mandated exams and encourage student confidence in effective, efficient culinary practices.

Program Evaluation Method: (How will you measure teacher and student success?)

A final program evaluation must be submitted by May 15, 2019 indicating the following:

- 1. Student Satisfaction Surveys results for second semester will be higher when compared to results from first semester students.
- 2. Teacher lesson plans will indicate an increase in performance based assessment through

cooking for second semester when compared to lesson plans for first semester.

Program Timeline: (provide a project start date and completion date) October 1, 2018-May 1, 2019 Notification of funding will spark immediate creation of purchase orders (submitted by Oct. 15, 2018) and so that all materials and equipment are on hand (Nov 1, 2018) for remodeling to be scheduled for Winter Break (Dec. 2018). Students will return from break (Jan. 2019) to updated facilities. Student Satisfaction Surveys will be administered in Dec. and May. All second semester students will benefit from an enhanced environment as indicated by improved Student Satisfaction as described in the final program evaluation (May 15, 2019).

Program Approved By:

Principal

Assistant Superintendent/Superintendent

(A principal, assistant superintendent or superintendent signature is required for all requests over \$2,000.00. The superintendent's signature is required for all requests over \$5,000.00. The superintendent's signature is also required for all requests for curriculum or capital expenditures (other than building improvements)

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

Signed: Jame Sast	Date: 9/17/18
	Email: Fastjellake.K12.FL.US

To be completed by foundation staff/board

Yes No Program meets Foundation Mission/Funding Policy: or

Director Recommendations:

_____ Approved

_ Denied _

President Signature

Date

A.S.