

Education Foundation of Lake County, Inc
2018-19 CTE Grant Application
Deadline to Apply: March 15, 2019

Basic Project Information

Principal Name:	Mr Thomas Gerds
School Name:	Umatilla High School
Teacher Name(s):	Chef Theresa Spann
CTE Program Name:	Culinary
Grade levels:	9-12
Number of Students:	100
Number of Participating Teachers:	1
Amount Requested:	4046.73

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.* **Yes**

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?)*

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.

Outcome Measures

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

What certifications are offered through this CTE program (is this a new or current certification offered at your school)? Serv Safe and National Registry of Food Service Professionals

What is your target number of students receiving certifications that you are trying to reach? 100

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

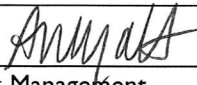
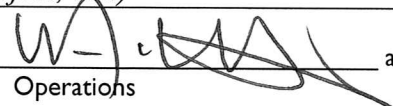

Non-Allowable expenditures include: administrative expenses, capital improvements, support of interscholastic athletics, refreshments, transportation, food items, decorative items, awards for outstanding service, and the entertainment of dignitaries.

Category of Expenditure	Amount	Category of Expenditure	Related Activity
Professional Contracted Workers (i.e. stipend workers, trainers, work for fee etc.)			
Program supplies	205.35	Classroom material	classroom

Category of Expenditure	Amount	Category of Expenditure	Related Activity
Computer Software			
Computer Hardware*			
Other Equipment (not computers)	3841.38	equipment	lab training
Printing			
Tuition/Training/Conferences/Admission			
Room Rental Fees			
TOTALS	4046.73		


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: 3/15/19

Email: gersl@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

Date President Signature

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

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

Project Abstract: Implement a Real World Experience with Industry Safety & Sanitation Standards

Food Safety is the most important component throughout the restaurant and food service industry. The ServSafe training introduces basic information you need to know to serve safe food. Training also helps you understand all the food safety risks and once you are aware of these risks, you can find ways to reduce them. From the basics of handwashing to more complex topics: such as foodborne pathogens, these fundamentals are the building blocks to keep food safe throughout the operation. It is my responsibility to put the information from the ServSafe program into practice. To do this, I know having the proper equipment and small wares is critical for the "hands on" training of the students. I have evaluated our current food safety practices using a self-assessment checklist provided by ServSafe to identify gaps. A solution to some of the gaps, would be to implement a color-coded system that will reduce the risk of cross contamination. This is a HACCP (hazard analysis critical control point) essential tool. The Sani Safe cut resistant gloves will enable the students to hone their knife skills, safely, while preparing them for industry.

Project Detail:

Goal: Develop a Sanitation Program to Industry Standards

Objective: Use a color-coded system as part of the ServSafe training

Provide color-coded cutting boards designed to color coordinate cutting tasks to reduce the risk of cross-contamination.

The Safe-T Grip cutting boards have integrated anti-slip grips to hold the board in place during use. The food safety hook is for easy transport and storage. The integrated ruler feature is for easy portioning and cost control. Incorporating the Allergen Safe-T Zone system to protect customers from food allergens. It is a fact that the 8 food allergens: peanuts, tree nuts, soy, fish, crustacea, milk, eggs and wheat account for 90% of all food-allergy reactions. The Board-Mate eliminates the danger of bacteria absorption and the rubber grip mat keeps non-grip boards from shifting during use. The cutting board brush and the scraper will extend the life cycle of the cutting boards. The one-piece plastic handle with stainless steel blade removes bacteria harboring scratches. The cutting board storage stand is a stainless steel stand with non-slip feet that holds 6 cutting boards for proper storage.

Provide a designated cleaning and sanitizing program which meets Board of Health and HACCP mandates for dedicated containers. I need to purchase soap (red) and sanitizing (green) buckets for the students to use when in the kitchen. I would also like to get the Microfiber essentials cloth that are also color coded to prevent cross-contamination which promotes safety and a healthy environment. These cloths can also be laundered up to 500 times which is a cost savings to the disposable wipes.

Goal: Develop a Safety Program to Industry Standards

Objective: Provide a practical "hands on" experience with actual trade tools

Implement Sani-Safe cut resistant gloves for the students to use when working with knives.

It is an industry standard to have on a cut glove when using knives or specific equipment in the kitchen. The intent would be that each student would have a cut-glove assigned to them for their use during the school year. The reason for this is to reduce the transfer of germs from student-to-student. Specifically, the Garde Manger unit would be a good transition from using paper, pencil and a ruler to having the ability to practice those knife skills in the kitchen. And, it is a critical aspect of the CTE program to prepare our students with these life skills and give them a greater opportunity to successfully maintain a job in the industry.

Provide Exposure to Thermometers as taught in the SerSafe training

We need to have digital probe or pocket test thermometers for the students to use. Knowledge of appropriate temperatures and understanding the effects of temperature on bacterial growth is a basic fundamental requirement. I feel that students need more hands on experience with this, as it is critical to pass ServSafe or the National Registry exams.

Outcome Measures

Preparing the 100 culinary students that I currently have in the program for the certification exams the week of April 22 will be enhanced by having enough equipment to teach a group of 32 students at one time. The students will be able to be in small groups, practicing in stations with the variety of tools. Next year, the students will have more opportunities with the neighboring culinary schools as we work on more complex projects.

EXPENSES:	Total	4046.73
-----------	-------	---------

EQUIPMENT:		3841.38
------------	--	---------

CLASSROOM:		205.35
------------	--	--------

Cutting Boards	Total	<u>645.64</u>
----------------	-------	---------------

2 complete sets of 4	(92.03 ea)	184.06
----------------------	------------	--------

6 white	(32.97 ea)	197.82
---------	------------	--------

6 green	(32.97 ea)	197.82
---------	------------	--------

2 yellow	(32.97 ea)	65.94
----------	------------	-------

Cutting board rack (4)	(14.95 ea)	<u>59.80</u>
------------------------	------------	--------------

Allergen kit		<u>519.74</u>
--------------	--	---------------

Cut gloves (100)	(21.60 ea)	<u>2160.00</u>
------------------	------------	----------------

Buckets	Total	<u>179.40</u>
---------	-------	---------------

Soap (10)	(8.97 ea)	89.70
-----------	-----------	-------

Sanitizing (10)	(8.97 ea)	89.70
-----------------	-----------	-------

Microfiber cloths (8/pack) (5)	(16.99 ea)	<u>84.95</u>
--------------------------------	------------	--------------

Thermometers	Total	<u>226.48</u>
--------------	-------	---------------

Pocket dial (2/pack) 16	(11.99 ea)	191.84
-------------------------	------------	--------

Digital		34.64
---------	--	-------

Classroom Training	Total	<u>205.35</u>
--------------------	-------	---------------

SerSafe Coursebook		129.85
--------------------	--	--------

5 Min Food & Kitchen Safety Activities		27.95
--	--	-------

Keep Your Food Safe Poster		12.50
----------------------------	--	-------

50 App Activities for Food Safety & Sanitation		34.95
--	--	-------