

Education Foundation of Lake County, Inc 2019-20 CTE Grant Application

- All funds must be used by May 1, 2020. A final program evaluation must be submitted by May 15, 2020. If the applicant misses the deadline but submits a final grant report by September 30th, they will be eligible to apply after one academic year. Applicants that do not submit a final grant report by the deadline of September 30th will not be considered for future funding.

Deadline to Apply: September 30, 2019

Basic Project Information	
Principal Name:	Steven Benson
School Name:	South Lake High School
Teacher Name(s):	John Thunberg
CTE Program Name:	Culinary Arts
Grade levels:	9 - 12
Number of Students:	172
Number of Participating Teachers:	1
Amount Requested:	\$3115.99

Project Abstract

I would like to add a refrigerator/freezer (reach-in cooler) to my classroom so that my students can be better acclimated to restaurant equipment currently being used in the industry. Right now I am using an old household refrigerator in my lab that is missing the handle to open it correctly. I would love the opportunity to provide my students with proper equipment so they can take more pride in their program and elevate South Lake High School's Culinary Program to the next level.

Project Detail

In the space below, please provide a detailed outline of your project activities. **Please be sure to include the following:**

My goal for this project is to bring in the correct equipment that is up-to-date and current in the Food and Beverage Industry. I am currently having issues with utilizing household equipment in my lab to teach students industry standards.

Having a proper refrigeration/freezer unit in my class will help provide the base for this project to flourish. My plan is to continue adding/updating equipment in my lab in order to create a better learning environment to teach safety and sanitation. This will in turn better prepare my students for their industry certification testing.

Industry Certification Testing for my Culinary II students begins on October 11th. There are 22 students taking the ServSafe Food Protection Manager Certification. My Culinary I students will

be taking the National Registry Food Safety Manager Certification test starting in December of this year. I have 150 students that will be taking this exam.

Thank you for this opportunity to apply for the grant and have a chance to possibly update the Culinary facilities at South Lake High School!

Outcome Measures

What certifications are offered through this CTE program *(is this a new or current certification offered at your school)?*
ServSafe Food Protection Manager Certification (Current- I have been offering this test for the past for 9 years)
National Registry Food Safety Manager Certification (2nd year being offered)

How many students will participate in this CTE program?
There are 172 students in my program. Five classes of Level I students and one class of Level II students.

What is your target number of students that will receive an industry certification?
Last year (2018 – 2019 school year) I certified 84 students between the two different certification tests. My goal this year is to certify at least 100 students for the 2019 – 2020 school year.

Program Approved By: St W. B. II
 Principal

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

Signed: [Signature]
 (Person completing the grant application)

Date: 9/30/19

Printed Name: JOHN THUNBERG

Email: THUNBERGJ@LAKE.K12.FL.US

Please complete all information requested on the application. Incomplete applications will not be processed for review.

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 (Short description for categories of expenses)
Professional Contracted Workers (i.e. stipend workers, trainers, work for fee etc.)		
Program supplies		
Computer Software		
Computer Hardware		
Other Equipment (not computers)	\$2815.99 + \$300 shipping	Reach-In Refrigerator/Freezer
Printing		

