

## 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 30<sup>th</sup>, they will be eligible to apply after one academic year. Applicants that do not submit a final grant report by the deadline of September 30<sup>th</sup> will not be considered for future funding.

**Deadline to Apply: September 30, 2019**

<b>Basic Project Information</b>	
Principal Name:	William Roberts
School Name:	Windy Hill Middle School
Teacher Name(s):	Kimberly Breeding
CTE Program Name:	Fundamentals of Culinary Careers, Fundamentals of Culinary Careers and Career Planning, Exploring Hospitality and Tourism
Grade levels:	7 <sup>th</sup> and 8 <sup>th</sup>
Number of Students:	300
Number of Participating Teachers:	1
<b>Amount Requested:</b>	<b>\$5,300</b>

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**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:** 1) Goals and objectives of your project activities, 2) expected timeline for project activities, 3) when certification exams will be taken, 4) additional information pertaining to your request.

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. 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 happening 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 and hospitality fields.

I will be having 26 students working towards their National Restaurant Food Safety Professional certification this school year, they will be taking their exam in December. That number has increased over the previous years from 23 students. I will have 54 students taking the Florida Food Handler certification, which is new this year. 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 makes learning more relevant and helps prepare my students for what is happening in the industry already and what will be happening in the future. 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.



<b>Budget</b>		
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.		
<b><i>NO GENERAL ADMINISTRATIVE OR INDIRECT CHARGES MAY BE APPLIED TO THIS GRANT.</i></b>		
<b>Allowable expenditures include:</b> training/conferences, professional and technical services, classroom materials, computer software, computer hardware, other equipment, program supplies, and printing		
<b>Non-Allowable expenditures include:</b> administrative expenses, capital improvements, support of interscholastic athletics, refreshments, transportation, food items, decorative items, awards for outstanding service, and the entertainment of dignitaries.		
<b>Category of Expenditure</b>	<b>Amount</b>	<b>Category of Expenditure</b> <i>(Short description for categories of expenses)</i>
Professional Contracted Workers (i.e. stipend workers, trainers, work for fee etc.)		
Program supplies		
Computer Software		
Computer Hardware		
Other Equipment (not computers)	<b><u>\$6,122.38</u></b>	<b><u>Foodini 3D food printer (1)</u></b> <ul style="list-style-type: none"> <li>- Teaches new culinary trends and cooking techniques (standards based)</li> <li>- Incorporating technology</li> </ul> <b><u>Sous Vide Machine (2)</u></b> <ul style="list-style-type: none"> <li>- teaches students another method for cooking food</li> <li>- - standards based use</li> </ul> <b><u>High Precision Scale (2)</u></b> <ul style="list-style-type: none"> <li>- measure ingredients by weight accurately</li> <li>- standards based use</li> </ul> <b><u>GoPro camera (2)</u></b> <ul style="list-style-type: none"> <li>- Recording cooking activities for use during class and to create videos for Google Classroom</li> <li>- Integrating technology in culinary</li> <li>- Standards based</li> </ul>

Category of Expenditure	Amount	Category of Expenditure (Short description for categories of expenses)
		<u>GoPro Mount (2)</u> - Works with GoPro camera to use as a tripod  <u>GoPro Sleeves (2)</u> - To protect the GoPro cameras  <u>Molecular Gastronomy Kits (2)</u> - Building tools to learn basic skills of applying math and science to curriculum (standards based)
Printing		
Tuition/Training/Conferences/Admission		
Room Rental Fees		
<b>TOTALS</b>	<b><u>\$5,300.00</u></b>	

**To be completed by foundation staff/board**

Program Approved By: \_\_\_\_\_

Risk Management

and \_\_\_\_\_

Operations

and \_\_\_\_\_

CTE Coordinator

**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 via mail or jack rabbit to:

Educational Foundation of Lake County, Inc

2045 Pruitt Street

Leesburg, FL 34748

Or

Email: [Cullen-battc@lake.k12.fl.us](mailto:Cullen-battc@lake.k12.fl.us)

## Weidner, Gail

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**From:** Breeding, Kimberly L  
**Sent:** Wednesday, October 2, 2019 12:37 PM  
**To:** Weidner, Gail  
**Subject:** Re: CTE Grant Request

Foodini 3D food printer - \$4000.00  
Sous Vide machines (2) - \$80.00 ea  
High precision scales (2) - \$13.00 ea  
GoPro Cameras (2) - \$400.00 ea  
GoPro Camera Sleeves (2) - \$20.00 ea  
GoPro Camera Mounts (2) - \$60.00 ea  
Molecular Gastronomy Kits (2) - \$80.00 ea

I hope this helps. A few prices had changed since I completed the application. I am not sure what shipping and handling would be so I guessed when putting a total.

*Kimberly Breeding*

*Culinary Careers*

*Edmodo Certified Trainer & Ambassador*

*Certified NRFSP Instructor & Proctor*

*Windy Hill Middle School*

*DonorsChoose Page:*

<https://www.donorschoose.org/Kimberly.Breeding>

*"A recipe has no soul. You as the cook must bring soul to the recipe" - Thomas Keller*

*"People Who Love to Eat Are Always the Best People" - Julia Child*

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Under Florida's "Public Records" law, absent a specific exclusion, written communications to or from Lake School District employees are considered public records. E-mail communication with this correspondent may be subject to public and media disclosure upon request.

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**From:** Weidner, Gail <WeidnerG@lake.k12.fl.us>  
**Sent:** Wednesday, October 2, 2019 9:28 AM  
**To:** Breeding, Kimberly L <BreedingK@lake.k12.fl.us>  
**Subject:** RE: CTE Grant Request

I have the items you are requesting, but can you give me a breakout of the separate cost of each item:  
Foodini 3D Printer – cost  
Sous Vide Machines – cost