



**SACRAMENTO CITY UNIFIED SCHOOL DISTRICT
BOARD OF EDUCATION
Career Technical Education Facilities Grant**

Agenda Item# 10.1c

Meeting Date: November 21, 2019

Subject: Approve Application for Career Technical Education Facilities Grant

- Information Item Only
- Approval on Consent Agenda
- Conference (for discussion only)
- Conference/First Reading (Action Anticipated: _____)
- Conference/Action
- Action
- Public Hearing

Division: College and Career Readiness Department

Recommendation: With the Board's approval, the Sacramento City Unified School District will apply for Career Technical Education (CTE) Facilities Program funding of approximately \$2.5 million to build a dedicated, state-of-the-art facility to house the Culinary Arts Program at Rosemont High School. The purpose of the California Department of Education's Career Technical Education (CTE) Facilities Program is to provide matching funds for the purposes of CTE-specific new construction, modernization, and/or equipment.

Background/Rationale: The Rosemont Culinary Academy, requires a learning lab that will ensure California High-Quality Career Technical Education Elements in Integrated Curriculum and Instruction, Cross-System Alignment and Skilled Instruction and Educational Leadership, informed by Professional Learning. The construction of a new learning lab will ensure that we offer high quality CTE Curriculum and Instruction that are aligned to the CTE Model Curriculum Standards. The learning space, will offer Culinary Academy CTE pathway(s) the learning space to offer a coherent sequence of courses, which are reported in CALPADS as CTE, and enable pupils to transition to postsecondary education programs that lead to a career pathway or attain employment upon graduation from high school.

Additionally, the learning space will provide opportunities for pupils to gain access to pre- apprenticeships, internships, industry certifications, and WBL opportunities for industry to provide input to the career technical education programs and curriculum.

The new facility leads to an industry recognized credential or certificate, or appropriate postsecondary education or training, employment, or postsecondary degree.

Financial Considerations: The purpose of the California Department of Education's Career Technical Education (CTE) Facilities Program is to provide **matching funds** for the purposes of CTE-specific new construction, modernization, and/or equipment. Given the district, funds match salaries, benefits and materials for CTE programs, the 19-20 CTE Facilities Grant annual cost per pupil is \$11,111.11.

LCAP Goal(s): College, Career and Life Ready Graduates

Documents Attached:

1. Career Technical Education Facilities Grant Abstract
2. Allocation of Annual Cost Per Pupil

<p>Estimated Time of Presentation: N/A Submitted by: Chief Academic Officer, Christine Baeta and Director III, College and Career Readiness, Vanessa D. Marrero, MSW Approved by: Jorge A. Aguilar, Superintendent</p>

Abstract for Board Approval

Rosemont High School's application for CTE Facilities Program Funding

With the Board's approval, the Sacramento City Unified School District will apply for Career Technical Education (CTE) Facilities Program funding of approximately 2.5 million to build a dedicated, state-of-the-art facility to house the Culinary Arts Program at Rosemont High School. The purpose of the California Department of Education's Career Technical Education (CTE) Facilities Program is to provide **matching funds** for the purposes of CTE-specific new construction, modernization, and/or equipment.

Since 2007, the Culinary Arts program at Rosemont High has grown from a part-time Regional Occupational Program (ROP) program to a full CTE pathway including Introductory, Concentrator, and Capstone A-G (G)-approved classes with industry certification and college credit articulation. Enrollment has increased to wait-list status due to increased demand on-campus and off-site recruiting activities. Graduates of the program have gone on to college (2-year, 4-year, and trade) and/or directly into industry, including to a Michelin-ranked restaurant in Sacramento.

From its inception the program has lacked a dedicated lab facility. Instruction and prep work are performed in a separate, converted, teacher planning center / lunch room while cooking activities take place within the school's cafeteria kitchen thanks to the generosity and support of SCUSD Nutrition Services. The classroom facility (teacher planning center) is non-licensable. Furthermore, the current arrangement allows only for culinary skills-building curriculum and not for robust hospitality training recommended by a local Regional Culinary Advisory. The alignment from a two-to-three-year course sequence, compounded with meeting increased enrollment demands – each class period has now increased from six teams of students to seven (an equivalent of teaching having an extra period of students through the kitchen each day) – has required the use of additional shared space and the use of more equipment throughout the school day.

SCUSD proposes to build a dedicated, state-of-the-art culinary facility at Rosemont High School that can:

- increase enrollment within the program and within the campus,
- increase teaching and learning capacity within the curriculum,
- provide training for a wider range of high-demand high wage careers, and
- prepare students for a greater number of post-secondary / college opportunities.

The proposed facility will include up-to-date equipment found in local industry, one (or two) cooking lab(s), and a hybrid instructional space that can be used for classroom instruction, skills-building drills / exercises, and hospitality training, such as restaurant-style service and coffee shop service. The facility will be constructed on the North West Corner of the Rosemont High School Property, cross street is Mayhew and Kiefer, with a dimension of 40x44.

The new structure will provide the opportunity to teach model curriculum that focus on customer service, sales, and the roles within dining room management. Furthermore the structure will allow for a greater depth of learning on facilities management and profit and loss, as well as on marketing and sales. Students could earn a ServSafe CA Food Handler industry recognized certification and ACT National Career Readiness Certificate (NCRC), with the potential of also earning ServeSafe Manager. Approximately 225 students will participate in the Culinary Arts Program each school year.

