

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				

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.

Division: College and Career Readiness Department

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.

<u>Financial Considerations</u>: The purpose of the California Department of Education's Career Technical Education (CTE) Facilities Program is to provide <u>matching funds</u> 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

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

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 <u>matching funds</u> 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.

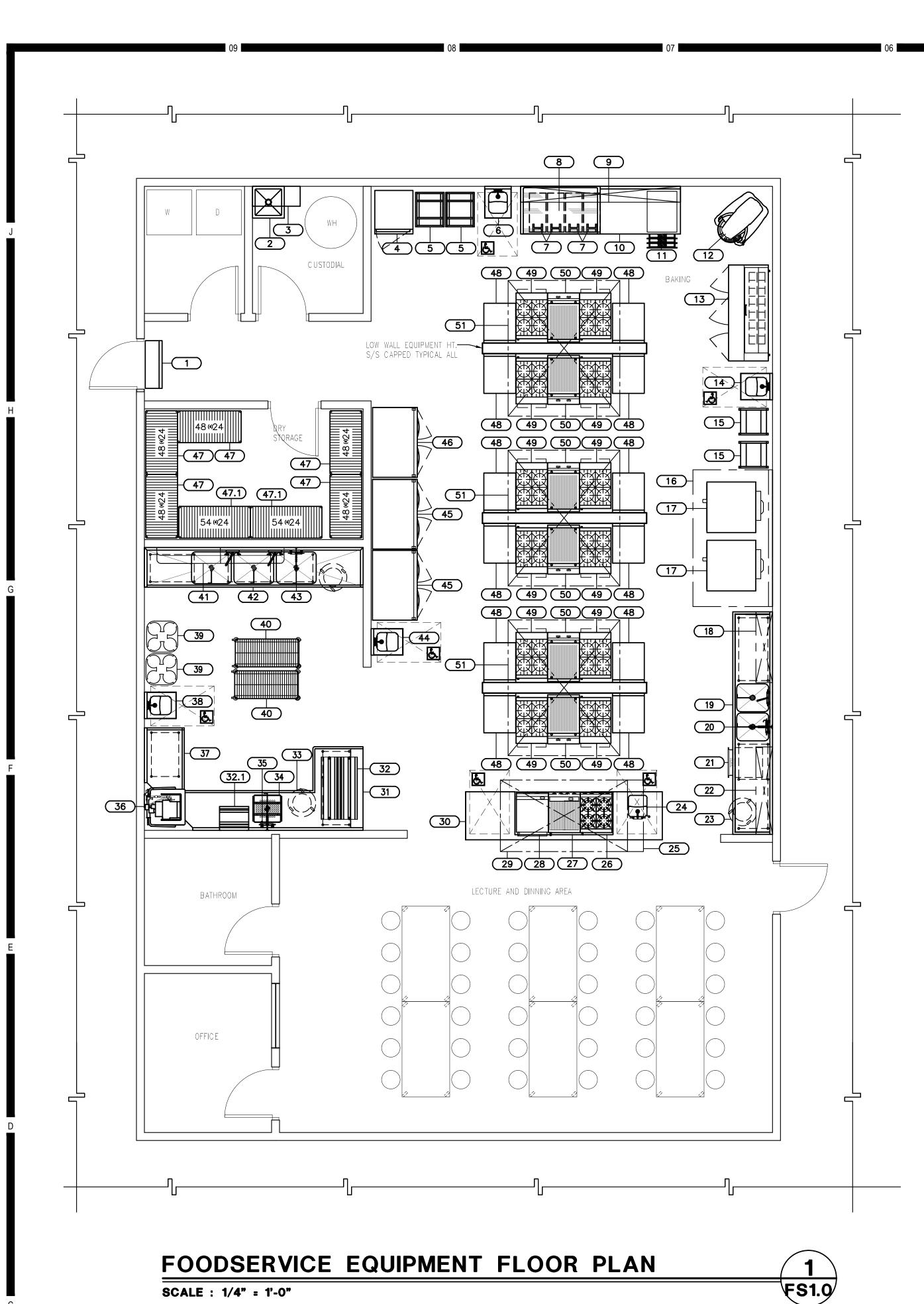
From its inception the program has lacked a dedicated lab facility. Instruction and prep work are performed in a separate, converted, teacher planning center / lunch room while cooking activities take place within the school's cafeteria kitchen thanks to the generosity and support of SCUSD Nutrition Services. The classroom facility (teacher planning center) is non-licensable. Furthermore, the current arrangement allows only for culinary skills-building curriculum and not for 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.



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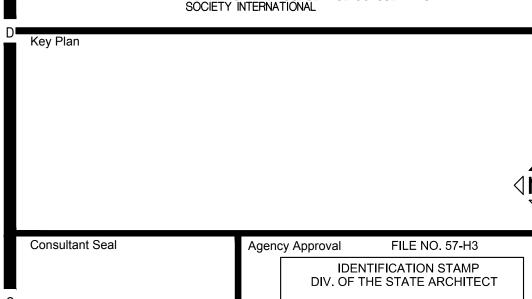
> EQUIPMENT SCHEDULE **EQUIPMENT** REMARKS INO IQTYIEQUIPMENT CATEGORY MANUFACTURER MODEL NUMBER N236-1UA-0B 1 AIR CURTAIN, UNHEATED MARS AIR DOORS 1 SINK, MOP UNIVERSAL STAINLESS MOP-20-8 1 CLEANING SUPPLIES CABINET WCH-15-36 ADVANCE TABCO 1 MOBILE WARMING CABINET CRES COR H-137-SUA-12D CHANNEL MANUFACTURING 570AC6 2 RACK, BUN PAN 1 WALL MOUNT HAND SINK ADVANCE TABCO 7-PS-46 IB36148 CAMBRO 4 INGREDIENT BIN DSS12 1 BAKERS TABLE W/SPLASH JOHN BOOS & CO. 1 WALL SHELF CUSTOM FABRICATED ITEM 1 BAKERS TABLE AMERICAN STAINLESS STEEL FABRICATED ITEM 1 3-STACK UTENSIL DRAWERS AMERICAN STAINLESS STEEL FABRICATED ITEM HOBART US FOODSERVICE 1 FLOOR MIXER HL600-1STD 1 REFRIGERATOR, SANDWICH/SALAD PREP TRUE FOOD SERVICE TSSU-72-18-ADA ADVANCE TABCO 7-PS-46 1 WALL MOUNT HAND SINK 2 RACK, PIZZA PAN + PIZZA RACK CHANNEL MANUFACTURING PR-26 1 EXHAUST HOOD/AND WALL LINING CAPTIVE-AIRE BLODGETT 2 OVEN, CONVECTION, GAS DFG200 DOUBLE 1 WALL SHELF FABRICATED ITEM CUSTOM 1 PREPARATION SINK CUSTOM FABRICATED ITEM 1 PRE-RINSE FAUCET FISHER 2210-WB 1 UTENSIL DRAWER UNIT CUSTOM FABRICATED ITEM 1 WALL SHELF CUSTOM FABRICATED ITEM 1 TRASH CAN W/DOLLIE RUBBERMAID "BRUTE" 20GAL FG262000GRAY 1 TEACHERS SINK CUSTOM FABRICATED ITEM 1 FIRE SYSTEM ANSUL 1 OPEN BURNER COOK TOP HDHP-2430G WELLS 1 BROILER HDCB-2430G WELLS 1 GRIDDLE HDG-2430G 1 EXHAUST HOOD TYPE (TYPE 1) CAPITIVE-AIRE CND 1 TEACHERS WORK TABLE CUSTOM FABRICATED ITEM 1 SOILED DISH DROP OFF CUSTOM FABRICATED ITEM 1 DISHRACK SORTING SHELF ADVANCE TABCO 32.1 | 1 | DISHTABLE, SORTING SHELF ADVANCE TABCO DT-6R-21 RUBBERMAID "BRUTE" 20GAL FG262000GRAY 1 TRASH CAN W/DOLLIE 1 SCRAP SINK W/ PERF. LIFT OUT BASKET FABRICATED ITEM 1 SPRAY RINSE FAUCET FISHER 2210-WB HOBART AM15VLT-2 1 VENTLESS HIGH TEMP WAREWASHER 1 CLEAN DISHTABLE **CUSTOM** FABRICATED ITEM 1 WALL MOUNT HAND SINK ADVANCE TABCO 7-PS-46 2 DISHRACK DOLLY PCD9 2 MOBILE POT AND PAN STORAGE RACK METRO N456EBR ADVANCE TABCO 1 POT RACK, WALL MOUNT GW-96 FABRICATED ITEM 1 3-COMPARTMENT POT SINK AMERICAN STAINLESS FISHER 13390 1 PRE-RINSE SPRAY UNIT 1 WALL MOUNT HAND SINK ADVANCE TABCO 7-PS-46 TRUE FOOD SERVICE 2 REFRIGERATOR, REACH-IN STR2R-2S TRUE FOOD SERVICE 1 FREEZER, REACH-IN A2448NC 5 DRY STORAGE SHELVING 47.1 2 DRY STORAGE SHELVING METRO A2454NC 12 PREP COUNTER WITH BASE CABINET AND SHELVES CUSTOM FABRICATED ITEM 12 RANGE W/ OVEN BASE GARLAND GFE24-4L VTC24B 6 BROILER W/ STAND VULCAN 3 EXHAUST HOOD ISLAND CANOPY TYPE CAPTIVE—AIRE

> > FOODSERVICE DRAWING SHEET LIST
> >
> > FS 1.0 - FOODSERVICE FLOOR PLAN

FLOOR LEGEND							
SYMBOL/ABBREVIATION DESCRIPTION		SYMBOL	DESCRIPTION				
OFCI OFOI FSEC	OWNER FURNISH / CONTRACTOR INSTALLED OWNER FURNISH / OWNER INSTALLED	85 S	ACCESSIBLE CLEARANCES AND SYMBOL 30"x48" MIN CLEARANCE				
VFVI (E), EXIST	FOODSERVICE EQUIPMENT CONTRACTOR VENDER FURNISH / VENDER INSTALLED EXISTING FOODSERVICE EQUIPMENT	48" CLR.1	OUTLINE OF FOODSERVICE EQUIPMENT				
(F)	FUTURE FOODSERVICE EQUIPMENT	[]	FOODSERVICE EQUIPMENT BELOW EQUIPMENT TOP				
	BUILDING WALLS (SEE ARCH. DWGS.) WALK-IN COOLER/ FREEZER INSULATED WALLS		FOODSERVICE EQUIPMENT ABOVE EQUIPMENT TOP				
1	KEY / SHEET NOTE	0 0	MOBILE FOODSERVICE EQUIPMENT				
1	ITEM NUMBER SYMBOL (SEE EQUIPMENT SCHEDULE FOR DESCRIPTION)	F.E."K"	F.E.C. (PROVIDE TYPE "K" AND 2A:10BC (MINIMUM)) FIRE EXTINGUISHER & CABINET REFER TO ARCH. DRAWINGS FOR FIRE EXTINGUISHER LOCATIONS				
KITCHEN 1	ROOM/ AREA NAME AND ROOM NUMBER	FS.01	SHEET NUMBER				
C	COLUMN GRIDS WITH COLUMN INDICATORS	(W.H.)	WATER HEATER (SEE PLUMBING ENG. DWG.)				
48(#)18	STORAGE SHELVING SIZES (Width x Length)	A (FS0.1) B	ELEVATION INDICATOR SYMBOL				

2495 Natomas Park Drive, Sacramento, CA 95833 T 916 325 1100/ www.hmcarchitects.com FOODSERVICE DESIGNER PROJECT NO.

MEMBER OF THE FOODSERVICE CONSULTANTS
SOCIETY INTERNATIONAL



ACS_____ FLS____ SSS _____
DATE _____

SCUSD-CTE PROJECT

No. Description Date

Drawing Title:

A FOODSERVICE EQUIPMENT FLOOR

PLAN