

Marion County High School

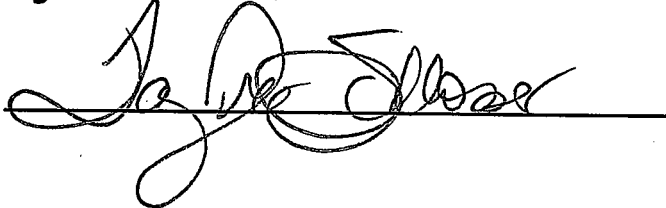
Marion County Public Schools

Jennifer Wheeler

Assurances for Reserve Fund Grant for Industry Certifications

1. The applicant must have a Data Universal Numbering System (DUNS) number.
2. Make reports to the KDE and the US Secretary of Education as may be necessary to enable such agency and the US Secretary of Education to perform their duties and maintain such records provide such information and afford access to the records as the KDE and the Secretary may find necessary to carry out their responsibilities.
3. Comply with the following acts of Congress:
 - a. Single Audit Act of 1984
 - b. Civil Rights Act of 1964
 - c. Gun-Free Schools Act of 1994
 - d. Americans with Disabilities Act 1990
 - e. Pro-Children's Act of 1994
4. Comply with the Stevens Amendment.
5. Comply with the Debarment, Suspension, and Other Responsibility Matters Regulation (34 CFR 85.110).
6. Not utilize any federal funds to lobby Congress or any federal agency.
7. Abide by and remain current on collection of and reporting of data.
8. Abide by and remain current on rules and regulations governing allowable and unallowable uses of funds.

Signature and Title



Date

9-1-16

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Narrative Form

Part 1: Support

Marion County is a rural community that is powered by many car manufacturing companies and farming. However, Marion County High School Students are highly sought and employed by our local food industry whether it be locally owned or a fast food chain restaurant. Over twenty percent of our student body is employed by the food industry here in Lebanon, KY. As an educator, I have contacted numerous managers of local restaurants to seek input how I can as a culinary teacher market our high school students in the food industry. Their response, ServSafe certification. As an educator at Marion County High School I have been trained by a certified ServSafe proctor and have gone on to earn my proctoring credentials in order to offer our students the certification. In return managers are encouraging their high school employees to take the Culinary Pathway offered here at Marion County High School.

Additionally, Marion County Board of Education and High School administrators see this as a very worthy industry certification as it offers yet another option for our students to career ready upon graduation, if not sooner. The Board of Education and local groups have used my class as a catering business and by offering the ServSafe industry certification it assures our consumers that the food we prepare is reliable and safe to consume. On average the Foods and Nutrition, Culinary 1 and 2 at Marion County High School cater once a week for groups within our district.

Part 2: Sectors

ServSafe is recognized by the National Restaurant Association. Therefore, if a student takes Culinary 1 at Marion County High School they will automatically receive the curriculum and hands on training from myself as a certified ServSafe Proctor. Once upon completing the curriculum students will then take the ServSafe administered test in ACT like conditions. If the student passes the test they will then receive the industry certification that is good for 5 years. Persons who have the ServSafe certification are very marketable in the food industry and can work their way up to management positions quickly, in return receiving a higher pay than minimum pay.

Part 3: Participation History

Currently at Marion County High School industry certifications are at a minimum. However, that is an area we are trying to improve especially through this grant. Our students have shown great strides towards improvements with KOSSA Exams, therefore, we want to offer ServSafe as an additional option for our students to be career ready upon high school graduation.

Part 4: Industry Certifications

The industry certification that will be given is ServSafe Food Manager Certification.

Students who have passed Foods and Nutrition and who enroll in Culinary 1 will receive the ServSafe curriculum and will need to pass the ServSafe industry certification test in order to be eligible for Culinary 2 to complete the Culinary Pathway. Additionally, students who anticipate and/or are currently working in the food industry will be recruited on a yearly basis to the FCS department to take advantage of the opportunity in receiving the ServSafe training and passing the industry certification at no expense to them.

Part 5: Pathways

Pathways that are linked to the ServSafe Manager Certification is the Culinary Career Pathway. Students will take FACS Essentials (Life Skills), Foods and Nutrition, Culinary 1 and possibly Culinary 2.

Part 6: Budget

Perkins Reserve Fund

Marion County High School

Name of Applicant

Instructions: Use this form to provide a detailed, itemized explanation of expenditures for the Reserve Fund Grant. Successful approval of budget is pending further review by the Kentucky Department of Education.

Name of Certification	Number of Certificatio ns	Cost per Certificati on	Total Cost
ServSafe Online Test Vouchures	50	36.00	1800.00

GRAND TOTAL			1800.00
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