

RESPONSE #142624598 SUBMITTED ON 08/08/2019 04:11:53 PM

Florida Financial Literacy Initiative - Grant Application 2019

Organization Name	Second Harvest Food Bank of Central Florida, Inc.
Program Name	Culinary Training Program
Mailing Address	411 Mercy Drive
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Organization Type (select one)	Nonprofit Community-based Organization

Program Details

Organization's total operating budget (school districts and community colleges may use the adult education program budget.)	\$17,840,280
Does your organization charge a fee for instructional services?	No
Number of adult ESOL and/or family literacy students provided instruction during fiscal year 2018	69
Number of volunteers (if none, enter "0")	37,400
Number of paid instructors (if none, enter "0")	1
Number of students to be provided with instructional services under this grant	66
Are you a 2018 recipient of this grant?	No
County or counties served by this grant	Orange





Florida Financial Literacy Initiative
A statewide Initiative managed by the Florida Literacy Coalition and supported by Wells Fargo

2019 APPLICATION
Second Harvest Food Bank of Central Florida, Inc.

Please complete the following application electronically and submit it online at <https://www.tfaforms.com/4743250> before **August 8th at 11:59 p.m.** The narrative and budget should be submitted as one PDF document.

Part I: Narrative

1) Project Abstract/Summary

Second Harvest Food Bank of Central Florida's Culinary Training Program is to change lives by providing eligible, at-risk and economically disadvantaged adults with the culinary and life-skills training that will provide the foundation for a sustainable and successful career. The Florida Financial Literacy instruction will become part of life-skills training.

2) History and Accomplishments

For nearly 36 years, Second Harvest Food Bank of Central Florida has worked to alleviate local hunger. We have grown from distributing 618,000 pounds to 75 local nonprofit agencies to last fiscal year distributing over 74 million pounds of food resources to over 550 local 501(c)(3) nonprofit agencies providing emergency food assistance through food pantries, congregate meals, soup kitchens, and other feeding programs.

We receive donated food from over 600 Central Florida manufacturers, retailers, growers, and food outlets; national food industry through our affiliation with Feeding America; and The Emergency Food Assistance Program (USDA commodities). Last fiscal year, over 37,400 volunteers donated over 127,000 hours to our mission...equivalent of 61 full-time employees.

By helping to close the gap between the need for food assistance and the amount of food available, our mission touches the lives of hundreds of thousands of people each year.

Our partner agencies access food resources through:

- General Food Distribution
- Second Helpings Prepared Food Rescue
- Community Food Drives
- The Emergency Food Assistance Program
- Disaster Relief

Second Harvest Programs:

- Kids Cafe After School meals/snacks
- Hi-Five Food Program take-home packs
- Summer Food Service Program
- Benefits Connection SNAP Outreach Program
- Culinary Training Program
- Distribution Center Training Program
- School Markets/Fresh Markets
- Healthy Food Pantry Network

3) Needs Statement

The Second Harvest Culinary Training Program addresses the need for workforce readiness by helping people struggling with unemployment and poverty gain the skills they need for a job that offers a decent wage, benefits and opportunity for advancement.

The program addresses adults that have been caught in a downward spiral of unemployment or under-employment, low self-esteem and poverty. Many of these financially insecure people do not have solid job skills or knowledge of good business behavior. But studies show job training and placement can break this cycle. By empowering individuals through job and life skills training, Second Harvest's Culinary Training Program helps disadvantaged people regain their self-worth and reconnect with their community.

It is difficult to find a training program that combines both job-readiness training and life-skills training and is offered at no cost to the student. The life skills training is a critical aspect of the program that will help the students overcome financial challenges they have faced in the past. The life skills curriculum includes classes in budgeting, opening and balancing a checking account, stress management, job interviewing, and resume writing. The Florida Financial Literacy instruction will become part of life-skills training.

Each student will graduate from the program with the skills to achieve long-term employment, which will provide the financial stability needed to achieve self-sufficiency. They will have learned the life skills that will help them maintain long-term self-sufficiency.

4) Objectives

The objective of the Culinary Training Program is to provide unemployed/underemployed adults with the job-readiness skills and life-skills necessary for them to secure and maintain employment in the food industry that will lead to long-term self-sufficiency and financial stability.

As described below in the Project Description, each student receives hands-on culinary training to provide the skills for sustainable employment in the food industry. Every aspect of culinary training and successful completion of the one week internship are required for graduation. All life-skills sessions must also be successfully completed in order to graduate from the program.

Both our training chefs and our life-skills manager spend extra time working with a student who may be struggling with an aspect of their instruction. Also mentioned below in the Project Description is the assistance each student receives through the program's case manager to help them overcome barriers they may face while attending the training. For the year following graduation, the students can reach out to the case manager for help with challenges they are facing in their new career. The case manager follows-up with all students during that first after graduation to help assure that they remain on their path to long-term self-sufficiency.

5) Project Description

The 16-week program is provided at no cost to the student. It is designed to assist our students with barriers that would prevent them from achieving success while enrolled, such as food, housing, transportation, childcare, or medical needs. The curriculum covers the basic culinary skills needed to successfully obtain an entry-level position in the growing Central Florida food service industry. Students enrolled in the program gain valuable hands-on experience learning in our 2,000 sq. ft. production kitchen. Prior to graduation, students have a one week internship at a local restaurant, caterer, convention hotel, theme park restaurant, or corporate cafeteria. They then return and share their experiences with each other.

The life skills training prepares students for work-readiness as well as developing financial and personal skills that will lead to self-sufficiency. The work-readiness component includes topics such as the importance of appropriate work behaviors, resume writing skills, and interviewing techniques. The personal skills component includes topics such as household budgeting, stress relief, and time management.

Since the program was launched in April 2013 we have graduated 315 students. At graduation 100% of the students had employment secured at the completion of the course or secure employment or are furthering their education within 30 days of completing the course. At graduation, the students receive the Culinary Program Certificate of Completion and the state-approved Food Handler's Certification. They also receive two certifications from the American Hotel & Lodging Association as a Certified Guest Services Professional and as a Certified Kitchen Cook.

6) Collaboration and Partnerships

Collaboration is critical to the work of Second Harvest Food Bank in our work to alleviate local hunger. Our food distribution efforts alone a collaboration between Second Harvest, the donors of the food resources, and our partner agencies who use these resources to feed local people needing food assistance.

From the beginning of the Culinary Training Program, our collaborative work with other local nonprofits has provided the unemployed/underemployed adults who have attended the program. Local homeless shelters, feeding programs, food pantries, etc. have information available about the program and how people can apply to attend. Partner agencies such as Goodwill have assisted in life-skills training. The required one-week internship is made available for the students because of collaborative efforts with local restaurants, convention centers, hotel restaurants, and corporate dining rooms.

7) Recognition

We will announce the grant support through social media, including Facebook, with over 12,000 likes, Twitter with over 15,700 followers, Instagram with 1,800 followers, and through our monthly electronic newsletter which is sent to approximately 8,500 people. We will also issue a press release to local media outlets.

We would welcome the opportunity to do a check presentation and photo opportunity at our Hunger Relief Center in Orlando.

8) Timeline

Each Culinary Training Program class receives the same culinary and life-skills training over a 16 week period. The following is the schedule of upcoming classes:

Class 34	May 20, 2019 --September 6, 2019 (in process)
Class 35	August 5, 2019 -- November 22, 2019 (in process)
Class 36	October 28, 2019 -- February 21, 2020

9) Evaluation

All assessments, instruction, and data collection for the Florida Financial Literacy Initiative will be done by Idalia Nunez, our Life-Skills Education Manager. However, we would welcome employees of Wells Fargo to assist in the training. We would use the Florida Financial Literacy instruction and assessments along with other life-skills training to provide the foundation for our graduates to achieve long-term financial stability.

Students are required to successfully complete all of the life-skills training in order to graduate from the program.

Part II: Budget

2019-2020 BUDGET

REVENUE	Amount
Florida Financial Literacy Initiative Grant	\$ 5,000
Other Sources	382,075
TOTAL REVENUE	\$387,075

PROJECT EXPENSES	Literacy Grant	Other sources
Salaries	\$ 5,000	\$185,538
Taxes and Benefits	0	55,228
Total Salaries and Benefits	\$ 5,000	\$240,766
Other Expenses		
Conferences/Professional Development	\$ 0	\$ 5,200
Dues and Memberships	0	5,000
Subscriptions and Books	0	1,320
Facility Operating Expenses	0	26,357
Mileage	0	3,900
Program Supplies	0	2,820
Kitchen Equipment	0	500
Graduation Recognition	0	6,000
Food Costs	0	20,400
Office Expenses(equipment, mailing, phone)	0	3,520
Property Insurance	0	1,404
Contracted Services	0	6,707
Business Licenses	0	2,700
Administrative Svcs. (finance, payroll, etc.)	0	50,481
Marketing Expense	0	5,000
Total Non-Staff Expenses	0	\$141,309
TOTAL EXPENSES	\$ 5,000	\$382,075

Part III: Supporting Documents

- Current Operating Budget;
- Copy of IRS tax-exempt determination letter (for non-profits only); and
- Student success story



"Johnny"

POTUS has recently named July "Pledge to the American Workers" month. This will culminate in an event at the White House with the President on the afternoon of July 25th.

The White House has invited us to attend and would like us to bring Johnny Brummit. This invitation was extended through the American Hotel & Lodging Association (AHLA). They chose one individual to attend and Johnny was the choice!

Idalia Nunez will accompany Johnny and his family for two days in DC. They will have time to visit some of the sights, museums and much more. Time permitting, he will meet with a couple of our elected officials. It will be Johnny's first trip to Washington, DC, all expenses paid by AHLA.

Johnny's Story

The youngest of four children, Johnny grew up in a subsidized housing project in Orlando. His parents weren't around much and when it came time for school supplies or clothes, he often had to make his own way. While bad choices for a good cause seemed like the right thing to do, he paid the price with several visits to juvenile detention.

Johnny cleaned up his act and finished high school. He spent time cooking with his grandmother and thought he could make a career out of it. The programs he found were either too expensive or too far away.

"Without a support system, I felt like no one wanted me to succeed until I found Second Harvest," explained Johnny.

As a student in Second Harvest Food Bank's Culinary Training Program, Johnny spent 16 weeks learning a variety of cooking techniques, safe food handling skills and how to prepare cuisine from around the world. He also found the support and encouragement he needed from chef instructors and staff. "Everyone cared about me. I felt like they were in my corner."

Outside of the kitchen, life skills classes developed Johnny's confidence and self-esteem. He also learned time management, budgeting and communication techniques that are already paying off.

"Second Harvest taught me that I don't need permission to succeed," said Johnny. "When I walk into a kitchen now, I tell myself, 'I can do this.'"

Today, Johnny is working at Aloft Hotel in Downtown Orlando as a prep cook. His favorite dish is the fuel cup, a combination of lemon ricotta, fresh berries and pancake bites. He also prepares salads, wraps, sandwiches and parfaits for the hotel's grab-and-go market.

"Words cannot explain how I have grown through this experience. Thank you."

