

CHICO UNIFIED SCHOOL DISTRICT BOARD OF EDUCATION
Career Technical Education Advisory Committee

Wednesday, January 9, 2008
9:30 AM

Corporation Yard Plans Room
2455 Carmichael Drive, Chico, CA 95928

AGENDA

1. **CALL TO ORDER**
 - 1.1 Welcome
2. **DISCUSSION/ACTION**
 - 2.1 Report out on the status of the Round 1 proposals/Matching Share Implications.
 - 2.2 Review Round 2 New Applications/Matching Share Implications.
3. **ITEMS FROM THE FLOOR**
4. **ADJOURNMENT**

**CAREER TECHNICAL EDUCATION FACILITIES APPLICATION
FORM A – COVER PAGE (Rev. 2/07)**

Local Educational Agency Contact			
Local Educational Agency (LEA) Chico Unified School District		CDS Code 04 61424 0437558	
Printed Name and Title of Contact Janet Brinson, Director of Categorical Programs			
Address 1163 E. Seventh Street			
City Chico		Zip Code 95928	County Butte
Telephone Number (530) 891-3000 ext. 105	Fax Number (530) 891-3220	E-mail Address jbrinson@mail.chicousd.org	
Project Information			
Type of Project: <input type="checkbox"/> New Construction <input checked="" type="checkbox"/> Modernization/Reconfiguration <input type="checkbox"/> Equipment Only			
School Name Pleasant Valley High School			
Name of Project Pleasant Valley High School Hospitality, Food Service and Tourism Modernization			
Career Technical Education Industry Sector Hospitality, Tourism and Recreation			
Number of Teaching Stations 2	Expected Number of Students 350	Square Footage of Project	Construction Cost Estimate
Approval			
Date CTE Plan Approved by Governing Board: January 16, 2008			
Certification			
<i>The local educational agency (LEA) certifies that the Advisory Committee pursuant to Education Code Section 8070 has met and approved the CTE Plan, and the other requirements contained in Education Code Section 17078.72, including sections (i) (1 thru 7) have been accomplished, and minutes and other supporting documentation are on file at the LEA's Office. Further, the project is on a comprehensive high school site that meets the requirements of Education Code sections 51224, 51225.3, and 51228.</i>			
Janet Brinson			
Print Name of Authorized LEA Representative		Signature of Authorized LEA	Date
For California Department of Education Use Only			
<input checked="" type="checkbox"/> Original Application and Three Copies		<input type="checkbox"/> Floppy Disk <input type="checkbox"/> CD Backup	
Application Log Number	Reviewer Number	Date of Review	Received by

TABLE OF CONTENTS

(will edit when writing is completed)

Form A: Cover	1
Project Abstract	3
Project Elements	
Element 1: CTE Plan	4
Element 2: Projections of Student Enrollment	8
Element 3: Identification of Feeder Schools and Partners	9
Element 4: The Accountability Plan	10
Element 5: Educational Specifications and Equipment/Space Reqts.	11
Element 6: Budget Justification/Detail	12
Element 7: Unique Conditions	13
Form B: Educational Specifications and Equipment/Space Requirements	14
Form C: Budget Justification/Detail Sheet	16
Schematic: Floor Plan, Proposed Facility	19
Schematic: Proposed Food Services, Hospitality and Tourism Space	20
CTE Plan Approval By Advisory Committee	21
CTE Plan	22

**Pleasant Valley Hospitality, Food Service and Tourism Modernization
ABSTRACT**

Pleasant Valley High School's Home Economics Careers and Technology Department has seven separate career pathway programs in four industry sectors: Food Service, Hospitality, Nutrition, Education, Human Services, Fashion Design and Interior Design. All these pathways are growing despite increasing forces statewide. This department has been an exemplary school site program and received Citations of Honor from the CDE for the following CTE career pathways: Food Service and Hospitality, Child Development and Education, Fashion Design/Merchandising and Core HECT CTE. The department has had increasing student enrollment along with student, parent and community involvement in our CTE programs. Documented reports also verify that we have been recommended for "industry relevant" upgrades from the CDE program of excellence reports, WASC and advisory meetings over a span of 9 years.

Hospitality, Food Service and Tourism according to a recent ROP survey scored extremely high relevant to student interest and enrollments have increased to six sections. Currently we cannot offer any more culinary or food related classes due to the extreme demand. Many of our introductory classes are forced to rotate into the lab facility. Other courses in the department that utilize the culinary facility include Life Management, a core CTE introduction class, Nutrition and Food Science, and Human Development along with the 4 Culinary Art I sections and one two hour ROP culinary II. Over 4 sections are forced to rotate and teachers share classrooms to accommodate students. Two industry sector classes slated for offering but lacks enough facility includes: tourism/hospitality and world traveling. The culinary sections are FULL at 36-38 students each. The advanced culinary program serves students from not just Chico Unified School District, but from 2 other high school districts during this school year. The program is recognized as a "Prostart" school from the National and California Restaurant Associations.

Industry demand in the Food Service, Hospitality, and Tourism industry sectors are extremely promising. Locally, the demand accounts for approximately 11% of the county labor force and 10% in the state as a whole. There are over 67 restaurants, 24 hospitality providers, 11 catering companies and 10 tourism properties within Chico alone. There are several Chico properties that have over 10 students trained through our program. In the last 5 years we have had over 500 students' completed career pathway training and transitioned to jobsites directly related to food service and hospitality from the Pleasant Valley program. 100 alumni from over 5 years ago are now owners or managers of food service or hospitality properties. For 3 years we have been over capacity with over 300 students transitioning into one lab, which means sharing the lab space. Our trained students are in great demand, yet we are constantly called by business partners for students trained in Food Service, Hospitality and Tourism. Our students do not have industry relevant equipment to be trained; therefore they lacking skill sets related to CTE frameworks.

Over the last 10 years a lot of work has been done to upgrade the current labs, electrical and plumbing minor upgrades, donations of a few pieces of industry equipment, and lots of small tools. We are currently at a stand still and need an

extensive remodel to install the anseal systems, increase gas-line and electrical capacities for commercial equipment and increasingly large refrigeration, storage and food preparation / cooking / serving / storage and receiving needs. We are also increasing the breadth and depth of our program by offering more hospitality and tourism standards and courses. Many are currently embedded in the Culinary Art courses and we look forward to those developing into stand alone capstones, as our advisory suggests. Through business partner alliances we have acquired many thousands of dollars in equipment over the last year from the private sector. We work with over 30 Hospitality, Food Service and Tourism properties in Chico along with a host of non-profit organizations. We are concurrently applying for a California Partnership Academy grant, since the CTE pathway, CTE teachers and group of academic teachers supporting the pathway is very strong.

Ultimately our goal with this funding is to convert an existing 1960's traditional home economics classroom and adjoining classroom into introductory and advanced commercial kitchens, bakery area, and training restaurant/classroom. The classroom would also house the tourism and hospitality courses. The current classroom holds 6 home kitchens including sinks and stoves, double-door rolling refrigerators, one triple sink, one small entrance, and a small storage area. This remodel would provide space for 12 courses, 2 classrooms and industry relevant lab spaces. We propose remodeling the underused classroom adjacent to the current lab and creating a transition space so the program can work together as exists in real-world operations. We are also working through food services to create a potential cooperative facility. This facility will also house the student run enterprise "Creative Catering". This student run enterprise is a co-curricular integrated academic business that students will be managing and operating; providing REAL world experience. Over the last 5 years students have consistently written over \$15,000 in contracts for outside catering and this will give them the opportunity to work in an industry-relevant setting.

This modernization includes supplying both facilities with adequate power, and plumbing, safety and sanitation equipment and installation, receiving, storage, preparation and service areas along with equipment upgrades to meet industry standards. Upgrades to the wiring and facility overall will also plan for technology integration for the future. Included in the plan is an organized schedule for modernization so that enrollment and program numbers are maintained while remodeling is in progress.

The long-term community and industry partners, along with an enthusiastic administration and dynamic dedicated teaching staff help to make this application strong. The labor market is crying out for trained students and can support this facility on a short and long-term basis. Local, regional, state, national and worldwide labor markets make this industry sector one of the world-wide employers. The modernization will allow this incredible program to meet and train using true industry standards and be the only state of the art commercial kitchen facility in "North of Sacramento" California for secondary-training use. This facility will allow us to better prepare graduates and increasing numbers of students for the fast paced and dynamic industry sector of Hospitality, Food Services and Tourism.

Project Elements

Element 1: CAREER TECHNICAL EDUCATION PLAN

Part A: Rationale, Industry Sector, Labor Market

Rationale and Industry Sector: The career pathway in Hospitality, Food Service and Tourism has a tradition of excellence and expansion over the last 12 years. We have grown to capacity within this “room”. Section numbers are at capacity and student interest, according to an ROP survey administered spring of 2007, is huge: 800 sophomores and juniors showed high interest in this career pathway. Over the last few years all 6 sections of the culinary art II programs and I are full (36-40 per section), while the nutrition, core and other courses rotate into the labs. Industry partners have made generous donations of some equipment including a 20 qt. mixer and stand, bakery racks and can racks, but we lack the space for the equipment to be placed within the lab. The existing facility is too small for the all of the workstations that we need to effectively deliver our standards-based curriculum and the much of the industry specific equipment needs an ansel system.

Our graduates will be in demand not just locally and regionally... but state and worldwide. This industry sector is the largest employer in the world, the largest by volume in Butte County and 2nd in the state of California. There is a tremendous demand for graduates with the entry-level skills. Course enrollments and interest surveys conducted this year indicate that student interest has increased and our current facility is too small for the number of students in the program. The department sees the need to incorporate more Hospitality, Nutrition and Tourism into the curriculum. This is arrived through our advisory group, student focus groups and labor analysis. The addition these skills will improve the quality and depth of our program while also making our graduates much more desirable to the entire industry sector. These factors—increased student demand, coupled with an industry-driven need to incorporate more hospitality, nutrition and tourism skills into our curriculum requires moving our current facility into an existing classroom which has access to more storage, the street for receiving and still cooperates the existing facility.

Our proposed modernization project will enhance CTE opportunities and improve academic achievement for students by converting an underused classroom and old traditional 6-kitchen classroom into an introductory and advanced lab and front of the house/classroom area. This remodeling will allow us to increase the number of workstations and the quality of the equipment we are able to use to better prepare our students for high-wage, high-skill professions in the industry areas of Hospitality, Food Services, Nutrition, and Tourism; while allowing more access for our core and introductory classes within this same career pathway.

Labor Market: Industry demand in the Hospitality, Food Service and Tourism sector is helping drive this application. According to the Butte County and Chico Chamber statistics there are 67 restaurants, 24 hospitality providers, 11 catering companies and 10 tourism properties within twenty miles of Pleasant Valley High School, constantly advertising for employees at all levels of Hospitality, Food Services and Tourism. Pleasant Valley High CTE instructors have developed professional

working relationships with business partners that develop rigorous and relevant skills sets students need to be successful. Between career pathway alumni (over the last 6 years) and current students we have over 600 students we have identified as working in this industry sector. Employers regularly call the CTE teachers in this pathway to advertise a job, ask for applicants and seek entry level and mid level employees. According to the local chamber of commerce over 10% of employees in Chico are within this industry sector.

The table below, based on California Employment Development Department data* Food Services and Hospitality is one of the top 10 Growth industries in California contributing over 53,600 new jobs in 2006-2008. It is also one of the fastest growing industries at 5% growth annually. The labor market projections within several occupations from 2004-2014 are shown below. According to a 2007 California Labor Report Hospitality and Tourism is one of the most important industry sectors to the California economy. As a whole this job sector is huge, booming and will continue to grow. The skills learned in this industry sector are incredibly transferable and dynamic across many labor forces sectors and career pathways. As a colleague pointed out; you can't outsource food service and hospitality!

Occupational Title	Employment 2004		Employment 2014		Percentage Change		Annual Job Openings	
	Butte	Calif.	Butte	Calif.	Butte	Calif.	Butte	Calif.
Accommodations and Food Services Sector Overall	6,900	1.2 million	8,400	1.4 million	21.7	18.1%	1,500	217,800
Accommodations	1000	199,200	1,700	231,000	70%	16.4%	700	32,700
Food Services	5900	1,003 million	6,700	1,188 million	13.6%	18.5%	800	185,000
Full Service Dining		478,400		567,700		18.7%		89,300
Limited-Service Eating Places		452,100		539,600		18.7%		89,300
Specialized Food Services		48,300		55,400		14.7%		7,100
Misc		24,,500		25,600		4.5%		1,100
From the California Employment Projections statistics*								

Part B: Advisory Committee

As required by California *Education Code* Section 8070, Pleasant Valley's Hospitality, Food Service and Tourism program has an active career technical education committee, which offers program recommendations and acts as a liaison between the district and potential employers. This industry-based committee includes representatives from the food services, nutrition services, hospitality and tourism industries as well as parents, teachers, site administration, counselors, ROP, and

students. Many industry sites also serve as work-based learning sites for the ROP students.

**PV High School Hospitality, Tourism and Recreation Advisory
Committee/Industry Partners**

Member	Affiliation	Title/Role	Phone	Address	City
James	Sicilian Café and Market	Owner	530-345-2233	1020 Main Street	Chico
Kris Fischer	Sicilian Café and Market	Line Cook and Alumni Program Alumni	530-345-2233	1020 Main Street	Chico
Jon and Karen Meyers	Jedidiahs	Owner/Operator	530-899-1105	817 Main Street	Chico
Shari	Safeway	Bakery Manager	530-899-2320	1366 East Ave.	Chico
Elizabeth Ruby	Nash's Restaurant	Food and Bev Manager	530-896-1147	1717 Esplanade	Chico
Peter Horylev	Brooklyn Bagel Works	Owner/Operator	530-345-3433	117A W. 2 nd Street	Chico
Melissa Peters	Mim's Bakery	Owner/Pastry/Operator	530-345-3331	890 Humbolt Ave.	Chico
Brian Knirk	5 th Street Steakhouse	Owner/Chef	530-891-6328	345 W. 5 th Street	Chico
Nina and Mike Shabbar	Original Pete's	Owner/hosts	530-891-0611	2495 Carmichael Drive	Chico
Sal Corona	Melvina's	Owner/Chef	530-895-1614	234 W. 3 rd Ave.	Chico
John Rubino	The Courtyard at Little Chico Creek	Senior Food Services	530-342-0707	817 Humbolt	Chico
Craig and Marie Thomas and Steve	Red Tavern	Owner/ Partner and Head Chef	530-894-3463	1250 Esplanade	Chico
Frank Marken	GrilaBites	Owner-Franchise		196 Cohasset	Chico
Carol Iams-	Opt for Fit Kids	Nutritionist			
Tim Colbie	Great Escapes	Owner	530-345-	973 East Ave. Suite	Chico

DRAFT- Jan '08

	Travel		6126	M	
Curtis DeBerg	Professor at CSU-Chico	Founder of Students for the Advancement of Global Entrepreneurship and Professor at CSU-Chico College of Business	530-898-4824		Chico
Vasant Lad	Holiday Inn	General Manager	530-345-2491	685 Manzanita Court	Chico
Mauro	Holiday Inn	Executive Chef	530-345-2491	685 Manzanita Court	Chico
Hobart Vogel	Rolling Hills Food Services	Executive Chef, Prostart Mentor			Corning
	Do-It Leisure	Community Based Organization (CBO) Partner			
Mike Rupp	PVHS Foundation	Retired PVHS Principal and on PVHS Foundation Board			
Wendy Armour	California Restaurant Association	Foundation Manager for California Restaurant Association Education Foundation	916-431-2728	1011 10 th Street	Sacramento
Steve Connolly	PVHS	Principal	(530) 879-5100	1475 East Ave	Chico
Mark Brown	PVHS	Vice Principal	(530) 879-5100	1475 East Ave	Chico
Amanda Ellis	PVHS	Counselor	(530) 879-5100	1475 East Ave	Chico
Sue Mieske	PVHS	Counselor	(530) 879-5100	1475 East Ave	Chico
Machell Tucker	PVHS	English Teacher-Integrated Academics Parter	(530) 879-5100	1475 East Ave	Chico
Priscilla Burns	PVHS/Butte County Office of Education	Instructor Culinary II ROP/ Department Chair PVHS	(530) 879-5100	1475 East Ave	Chico
Alan von der Mehden	PVHS	Instructor – HECT Culinary I	(530) 879-5100	1475 East Ave	Chico

Chico Unified School District has an additional CTE advisory committee which provides oversight to all the different CTE in programs in the district. Membership of this committee is comprised of district administration, CTE teachers, a site administrator, students, and business owners. The purpose of this committee is to

address the needs of existing CTE programs while focusing on improvement, and expansion of programs to meet the needs of students and industry sectors. Rosters for both advisory committees, including each member's affiliation and contact information, are shown below.

District Career Technical Education Advisory Committee:

Name	Affiliation	Contact Information
Kelly Staley	Interim Superintendent	kstaley@mail.chicousd.org
Sara Simmons	Director II, Innovative Programs	ssimmons@mail.chicousd.org
Mary Leary	Director, M&O/Transportation	mleary@mail.chicousd.org
Michael Weissenborn	Facilities Planner	mweisse@mail.chicousd.org
Janet Brinson	Director, Categorical Programs	jbrinson@mail.chicousd.org
Jocelyn Allen	CHS Student	
Miles Peacock	PVHS Industrial Arts Teacher	mpeacock@pvchico.org
Vance Jarrard	PVHS Student	viarrard@yahoo.com
Sheri Zeno	FVHS Teacher	szeno@mail.chicousd.org
Joanne Parsley	BJHS Principal	jparsley@mail.chicousd.org
Linda Zorn	ROP	zornli@butte.edu
Fred Davis	CEPCO	FD6724@aol.com
John Pereira	CEPCO	johnp@rush-personnel.com
TBD	Employment Development Dept.	
Norm Nielsen	Chico Chamber of Commerce	NNielsen@chicoelectric.com
Darci Bruggman	PVHS Parent	dbruggma@mail.chicousd.org

Part C: Administrative Support of Career Pathway Programs

Pleasant Valley High School administration continues to be supportive of CTE courses. In fall of 2007 out of 500 freshmen at Pleasant Valley High there are 175 within our own introduction/core classes for this pathway. Approximately 50% of PVHS students enroll in at least one CTE course during their 4-year high school career. According to both WASC surveys and staff surveys for Smaller Learning Communities the Pleasant Valley High School staff believes that prepare all students with the academic and technical skills they need for postsecondary education and the workplace is a vital challenge. Administrators attend advisory meetings and are active advocates for the career and technical programs.

The Pleasant Valley High School staff is committed to ensuring that all students are given the opportunity to participate in CTE programs, activities, and experiences. Teacher teams work across curriculum boundaries to tie standards together, helping students understand that classes do not operate in isolation, and skills taught in one course can be applied in others. Of the fifteen PVHS courses articulated with Butte College, thirteen are CTE courses. All of the sophomore, junior and senior courses within the Hospitality and Food Service pathway are articulated with a community college. This career pathway also is applying for California Partnership Academy Status and links academic and career standards together in seamless integrated lessons.

Guidance and counseling staff are critical to ensuring that students have the opportunity to set high goals and help them select courses from among the many career pathways offered. Counselors meet with each student and parent to design a four-year

plan with an articulated, sequenced series of courses leading students to their postsecondary goals. Students' programs are revisited annually during PV's two-day advising and registration sessions. The CTE staff in the department also works closely with guidance and counseling from Freshman to Senior year providing career testing, career pathway development and transition strategies to postsecondary institutions. This CTE pathway also works closely with many special needs students as they gain entry level employment, CTE and academic skills to transition to colleges and careers.

The Home Economics Careers and Technology Department has a freshman core transition class and an introduction sophomore course that is open to all students. The pathway has a clear sequence of courses has been developed that takes a student from an introductory course to a capstone course, training students for high-skill high-wage professions. All courses in the pathway sophomore, junior and senior years are articulated receiving dual credit. The courses within this department are open to all students, and accommodations are made for students with special needs, statistically our program has more special needs than other CTE courses. The staff works closely with resource specialists to assure special needs and high risk students are monitored and helped with essential career and academic standards attainment.

Part D: Certification, Standards, Course Sequences, and Career Pathways

Certification: This program is an active and long standing member of Prostart; a certification training program sponsored by the National Restaurant Association. Students receive certification in Prostart and have the opportunity to compete for scholarships. Students are also networked with the California Restaurant Association for job-links. ServSafe is a fundamental certification for this industry sector. All students in the pathway are ServSafe trained and many become fully certified. This training is the National certification for safety and sanitation. Students also receive mastery certification in skill set from Regional Occupational Training within the advanced Culinary Art II course.

State Board Adopted CTE Standards, Course Sequences and Career Pathways:

The entire Home Economics Careers and Technology Department has spent numerous hours collaborating to create common pacing guides, course outlines, and common assessments and shared instructional practices. Courses are aligned to meet the California Career Technical Education Model Curriculum Standards. Teachers within this department are recognized secondary leaders in statewide curriculum for CTE and have provided assistance for over 20 years with curriculum development and implementation at the local, regional and state level.

The ~~course sequence~~ for the Food Service pathway within the Hospitality, Tourism and Recreation industry is shown below and follows the guidelines and course titles suggested by the HECT unit at the CDE.

	Food Service
8 th	Feeder Program in Food Preparation at Bidwell or Marsh Junior High
9 th	Life Management or Teen Topics
10 th	Nutrition and Food Science

11 th	Culinary I Or ROP Culinary II
12 th	ROP Culinary II

Element 2: PROJECTIONS OF STUDENT ENROLLMENT

Part A: Projected Enrollment

The Hospitality and Food Service career pathway enrolled 280 students in 2006-07; that number is expected to increase to 320 students in 2007-08 (including ROP sections). With the addition of a Hospitality and Tourism career pathway the enrollment for this career pathway sequence is anticipated to be between 450-500 students in the next two to three years. That would include core through capstone. The estimate is based on annual surveys (800 students with high interest), student focus groups, and increased enrollment interest and growth in the introduction courses, which are currently at maximum capacity.

Part B: Meeting our Enrollment Goals

A number of procedures school-wide have been implemented to ensure that these enrollment goals will continue to be met. Guidance and counseling staff, teachers, and students are an essential component of these procedures. The process begins with working closely with feeder programs at both Marsh and Bidwell Junior High. Those instructors help facilitate understanding and importance of career pathways to their students. An eighth grade parent night at PV is designed to give parents of incoming freshmen a comprehensive overview and a chance to ask specific questions of department chairs and program coordinators. Counselors visit eighth grade classrooms twice before course selection to provide information and an introduction to PV. Representatives of programs make presentations to acquaint middle school students with the range of options open to them in high school. Our program also utilizes direct mail and on site visits to junior highs.

Each of our high school counselors is assigned to be a liaison to certain departments. The Home Economics Careers and Technology department inclusive of this industry sector monthly meets with our counseling liaison to keep her informed of current classes and curriculum as well as upcoming changes within the department. Department chairs also meet within instructional council to discuss new courses. Department Chairs also meet with the entire counseling department bi-annually to discuss changes in courses, curriculum or schedule conflicts. This department publishes brochures to use with counseling, parents and students that depict potential careers the course can lead to, scholarship opportunities, articulations, and course goals.

The greatest growth in this industry sector pathway program are the dynamic, rigorous and relevant projects that students, staff, parents, community and business partners are involved. Gourmet cooking teams, individual culinary competitions, operating a \$15,000 annual student-run enterprise, involvement in the CTSO FHA-HERO leadership organization, writing annual reports for the business and competing in SAGE, Students for the advancement of global entrepreneurship" make this program tie

together academic, career technical, real world applications and cutting edge methods to help students understand the standards. One student said, "This is my sport... this is my passion for coming to school, but I know I can always get a job in "Anytown" USA with my skills". Our students, alumni and business partners will continue to be our biggest reasons that students take our career pathway. Branching out into hospitality and tourism will make the project a larger network, include more partners and market our program to a broader audience.

Element 3: IDENTIFICATION OF FEEDER SCHOOLS AND PARTNERS

The development, articulation, review and approval of our CTE plan was a joint effort among many stakeholders. Our advisory committee, listed in 1B above, discussed and approved the expansion proposal at its January meeting. Representatives from that committee have signed a statement indicating their approval for the plan (attached to the plan itself at the end of this grant application.) In addition, the individuals listed below have provided significant input into the development of the plan for facilities expansion and the creation of our new pathway:

Wendy Armour – California Restaurant Association	Betty Wells – Bidwell Junior Consumer and Family Studies instructor
Jerry Chesser – Professor at CSU-Pomona	Darci Bruggman, Culinary ROP Parent Representative – 2 student completers through program
Tanya - CUSD Nutrition Services	Steve Connolly, Principal PVHS
Alan von Der Mehden – HERO Culinary I instructor	Mark Brown, Vice Principal PVHS
Priscilla Burns – Department Chair for HECT and ROP Culinary II instructor	Paul Watters, Director ROP
Hobart Vogel – Executive Chef – Rolling Hills Food Services and Prostart Mentor	James Owner and Executive Chef at Sicilan Café
Craig Thomas – Red Tavern Proprietor and Chef	Kris Fischer – Alumni and Grill cook at Sicilian Café
Jeremy Blankenship – Alumni and Garni Manger	Elizabeth Ruby – Restaurant Manager Nash's
Melissa Peters – Bakery Owner	Cody Bruggman – Student
Erin White – Alumni and working in bakery	Chondra Spaeth – Student
John Valine – Safeway Technology Specialist and Alumni	Chris Gill - Student

The two primary schools that feed into Pleasant Valley High School are Marsh Jr. High and Bidwell Jr. High. There are also a small number of students who come to PVHS from Chico Junior High, Chico Christian, and Notre Dame (two private schools). Our program is already so marketable that we have had students from 4 other school districts transfer to Pleasant Valley High School to attain this valuable skill/standard set. The Butte County Office of Education funds an ROP Culinary II course that is offered on

our high school campus. The majority of the new and donated equipment has been brought into the PVHS facility because of the ROP program and through private donations.

Geographic proximity of other similar programs:

The remodelization will be a magnet program in this immediate geographic area, while complimenting other feeder and articulation programs. We are the only Food Service, Hospitality and Tourism Career Pathway program in this district of 4500 high school students. There are two excellent feeder Junior High Programs at Marsh Junior High and Bidwell Junior High. There is no program at Chico High and students will be encouraged to come to Pleasant Valley High School for this career pathway. This project will complement other CTE offerings in our immediate area. ROP chef prep program exists at Oroville High, twenty miles away. Many Chico High School students come over to Pleasant Valley High School because they are interested in getting the career pathway skills within the culinary and hospitality courses. This emphasizes the need to create a large facility that will serve more students. The proposed expansion will benefit not only PVHS Students, but students from Chico High, Durham, and Private local schools that may choose to enroll in this dynamic career pathway program.

The only other CTE industry related courses is an ROP "stand alone" Food Service class at the alternative education high school, a career pathway at Oroville High 20 miles away and at Las Plumas, 16 miles away. There are no other high school programs within this county.

ELEMENT 4. THE ACCOUNTABILITY PLAN

Part A: The Accountability Plan

(not done)

Part B: Meeting our obligations pursuant to Education Code Section 51228(b)

(not done)

ELEMENT 5. EDUCATIONAL SPECIFICATION AND EQUIPMENT/SPACE REQUIREMENTS SHEET

Our overall goal is to improve the existing program pathways and facilities while increasing the number of career pathways offered within the department. In order to do this the department must have a larger welding facility, with sufficient workstations and industry-standard equipment to prepare our students for high wage high-skill professions. *(section not completed)*

ELEMENT 6. BUDGET JUSTIFICATION/DETAIL SHEET

(definitely not done)

Part A - See Attached: Form C

The capital cost per pupil is

Part B: Financial participation of our Industry Partners in building and equipping the facilities

Industry partners have been generous and will continue as we work toward the implementation of this facility. The following equipment and services, with an estimated value of \$, have been donated by industry partners:

Butte County ROP

One 6' curved glass refrigerated display cabinet	\$4,000
One 6' hot hold serving unit with heat sources on wheels with sneeze guard	\$3540
One 6' refrigerated serving unit on wheels with sneeze guard	\$2350
One 24" gas restaurant range with 4 burners	\$1200
Two cambro hot hold containers and transport wheels	\$ 450
One can rack	\$ 200
Two 8' food storage racks	\$ 400
One commercial wrapping machine and sealer	\$ 300
2 plexyglas display bakery cabinets \$80 each	\$ 160
4 stainless steel prep tables with 2 nd shield @ \$200 each	\$ 800
One 6 item carbonated drink dispenser and signs	\$1200
2 speed racks \$150 each	\$ 300
One Commercial Panini press	\$ 500
One triple rack stainless steel bench and drawers	\$ 400
Two hardwood backers benches	\$ 600
One commercial can opener and blades	\$ 175
One commercial grade microwave oven	\$ 500
Digital Scale 40# capacity	\$ 350
50 commercial grade plastic food storage containers and lids \$40 each	\$2000

Other Partners

One 10 gal commercial mixer (Safeway)	\$2800
Extra bowl and blades for mixer	
2 bakery racks and 30 full sheet pans (Safeway)	\$ 800
One countertop 2 basket deep fryer (District)	\$ 900
6 stainless steel benches	\$1200
One 9' commercial triple sink	\$ 600
2 double door commercial refrigerators on wheels	\$7000
One double door freezer on wheels	\$3500
3 commercial food bins	\$ 600
One under counter icemaker	\$ 500
Two ____ capacity double drop fryer	\$ 4,000
Commitment from Regional Occupation Program (ROP) to purchase new small tools supplies to support the course and to expand the hospitality and tourism program	\$60,000

Commitment from County office of education to fund a summer workability program (using special needs students) to help with the conversion process. Student's wages are paid through Butte County Regional Occupation Program (\$39,360 wages, \$14,000 supplies and materials).

ELEMENT 7: UNIQUE CONDITIONS

Part A:

This modernization project will result in a facility that houses two separate labs and one hospitality/lecture area: The 2 labs will focus on food services/bakery/receiving and the classroom will focus on hospitality services and tourism. This career pathway has a long history of sustainability and integration with academics. The courses are dual enrollment and provide both rigor and relevancy. The program has received numerous local, state and national awards for both student performance, and as a department of excellence. Without this modernization we are stagnant and need the remodernization to provide our students with the industry relevant skills. We are also concurrently applying for a California Partnership Academy grant since our integration with academics in this pathway is unique and will add to sustainability for the continued excellence in student academic and career skill set attainment.



CALIFORNIA DEPARTMENT OF EDUCATION

**CAREER TECHNICAL EDUCATION FACILITIES APPLICATION
FORM B – EDUCATIONAL SPECIFICATIONS AND
EQUIPMENT/SPACE REQUIREMENTS SHEET** (Rev. 2/07)

Use additional sheets as necessary.

Type of Project: <input type="checkbox"/> New Construction <input checked="" type="checkbox"/> Modernization/Reconfiguration <input type="checkbox"/> Equipment Only		
County Butte	Project Tracking Number	Expected Number of Students Served 400
Local Education Agency Chico Unified School District	Name of Project PV High School Welding Lab Modernization	
Name of School Pleasant Valley High School	Proposed Schematic Drawing Attached? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	

Project Summary

Generally describe the scope of the career technical project and its educational goals.

Modify the abandoned Auto Shop into a welding/machining/manufacturing facility. This will allow us to increase the number of workstations and the quality of the equipment we are able to use to better prepare our students for high wage, high skill professions.

Program and Space Functionality

Describe the program activities for this career technical project/equipment and how the teaching station will support those functions.

The program will expand the course content in the Food Services, Hospitality and Tourism pathways. More Teaching/cooking and hospitality stations will be added that contain state of the art equipment. Hospitality and Tourism will be included in the curriculum for a larger number of our students. The surveys, student interest and earning capacity within this industry sector supports this remodelization. Coordination with CUSD food services will create a fabulous, functional, safe and sanitary production facility for teaching and performance of hospitality. It will integrate the student run business and mentors from food services.

Space and Equipment Requirements

List required equipment needed to support the career technical project and the square footage requirements for all its other spaces (teaching station, storage, office, lab, lecture area, etc.). Please attach a schematic drawing of the proposed project.

2 food services lab spaces with _____ square feet, one hospitality and tourism area/teaching/lecture, one bathroom, walk-in refrigeration and freezer, hospitality classroom/lab. Equipment will include ansel system, commercial stoves, fryers, salamanders, grills, walk –in refrigeration and freezer, commercial dish wash area, and other equipment on attachment.

Functional Relationship to Site

Describe how the new construction or modernized building will impact other areas of the site.

The modernization will convert an abandoned auto shop into a modern manufacturing laboratory, with no impact on surrounding areas of campus (after the electrical sub panel is installed). Bringing adequate power and gas lines to the facility will require the cutting, removal and re-pouring of concrete sidewalks on campus. The installation of an anseal system will allow for the commercial installation of industry caliber equipment. The 2 classroom/ lab areas for the remodelization have access to the street for easy delivery of perishables. The current classroom is FULLY utilized and the adjoining classroom is only used 2 periods a day. Modernization is an improvement!

Site Development Considerations

Provide, if any, additional site development needs associated with the career technical project.

Adequate power, gas and fire protection must be installed into the 2 lab areas in order to support the necessary industry relevant food service and hospitality equipment to support 30-38 students per section in the 2 areas. This will include increasing power, gas and installation of an anseal system to support the other equipment.



CALIFORNIA DEPARTMENT OF EDUCATION

CAREER TECHNICAL EDUCATION FACILITIES APPLICATION FORM C – BUDGET JUSTIFICATION/DETAIL SHEET (Rev. 2/07)

One Form per School Site, per Project

Local Education Agency CHICO UNIFIED SCHOOL DISTRICT PVHS	Project Name Pleasant Valley High School
---	--

Provide sufficient detail to justify the budget. The budget justification page(s) must provide all required information even if the items have already been identified and discussed in another section. For each project or equipment, list the costs associated. Please use additional sheets as necessary.

Project/Equipment Description	Subtotal Each Item
<p>Supplying increased gas lines into facility to accommodate commercial grade equipment to operate the following equipment.</p> <ul style="list-style-type: none"><input type="checkbox"/> Commercial gas stove<input type="checkbox"/> Commercial gas grill<input type="checkbox"/> Commercial gas salamander<input type="checkbox"/> Commercial gas convection ovens <p>Supply increased electricity into the Culinary and Hospitality building. This is necessary in order to operate the industry-level equipment required to adequately train and prepare students. <u>Note:</u> Because there was not sufficient power in the existing panel to meet these needs, additional trenching under the sidewalk will be required and is included in the quote.</p> <p>Quote includes:</p> <ul style="list-style-type: none">• Installing power and branch circuits for 2 commercial kitchens <p>Ansel System and Hood required for commercial equipment, installation and blowers</p> <p><u>Power package:</u></p> <p><u>Lighting:</u></p> <p><u>Branch Circuits:</u></p> <p><u>Utilities:</u></p>	

<ul style="list-style-type: none">• Tax (7.25%), freight, lifts, and installation labor <p>Possible lead/asbestos abatement (all floors and walls): due to the age of the building, it is probable that asbestos and lead will be a factor requiring abatement. If so, estimated costs are</p> <ul style="list-style-type: none">• Abatement project (\$26,800)• Abatement project management (\$1,000)• Air samples (\$268) <p>Subtotal Construction Costs</p> <p>Architects' fees (calculated at 25% of total construction cost)</p> <p>Inspectors' Fees (calculated at \$45/hour)</p> <p>Department of State Architect (DSA) Fees for structural and ADA compliance requirement; calculated at .007% of total construction cost)</p> <p>Advertising: Because project total cost exceeds \$100,000, it must be advertised for a formal bid.</p> <p>Contingencies: Calculated at 10% of construction cost</p> <p>Equipment:</p> <ul style="list-style-type: none">••	
Total Amount of Funds Requested	

Total Match Amount	Source of Match Business and industry partners, department budget, ROP, Perkins funding, local foundation
Time Payment Required <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Financial Support from Industry Partners Equipment and labor as described in 6B
Other Sources of Funding Perkins; ROP; Dept budget, Business and industry partners, Local foundation	