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Adjusted Allocation: 0.00

Remaining: -300,000.00
Please respond to the prompts or questions in the areas listed below in a narrative form.

A) APPLICANT INFORMATION - General Information

1. Project Title:
The Cloverleaf "C3 Cafe" Project

2. Executive summary: Please limit your responses to no more than three sentences.
The Cloverleaf Local School District wants to break out of the mold of traditional school food offerings and provide year round nutritional meals to our students and community. According to the USDA study of 2013, one in five children go hungry in their own homes and 21.5 million students rely on the free and reduced breakfast and lunch program offered in their schools for two out of three meals; as child nutrition advocates we take on the daunting task of battling childhood hunger every day and concern ourselves with our student's nutrition during the summer months when we are unable to offer them the nourishment that they so desperately need. This innovative endeavor will be self sustainable and will reduce district spending in the five year forecast by providing the district the means in which to take our food service program literally on the road through the use of a mobile kitchen.

This is an ultra-concise description of the overall project. It should not include anything other than a brief description of the project and the goals it hopes to achieve.

2489 3. Total Students Impacted:
This is the number of students that will be directly impacted by implementation of the project. This does not include students that may be impacted if the project is replicated or scaled up in the future.

4. Please indicate which of the following grade levels will be impacted:

- Pre-K Special Education
- Kindergarten
- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10
- 11
- 12

5. Lead applicant primary contact: - Provide the following information:
First Name, last Name of contact for lead applicant
Carrie Beegle
Organizational name of lead applicant
Food Service Director, Cloverleaf Local School District
Address of lead applicant
8525 Friendsville Road, Lodi, Ohio 44254
Phone Number of lead applicant
330-721-3614
Email Address of lead applicant
carrie.beegle@cloverleaffocal.org

6. Are you submitting your application as a consortium? - Select one checkbox below

- Yes
- No

If you are applying as consortium, please list all consortium members by name on the "Consortium Member" page by clicking on the link below. If an educational service center is applying as the lead applicant for a consortium, the first consortium member entered must be a client district of the educational service center.

Add Consortium Members
7. Are you partnering with anyone to plan, implement, or evaluate your project? - Select one checkbox below

☐ Yes
☐ No

If you are partnering with anyone, please list all partners by name on the "Partnering Member" page by clicking on the link below.

Add Partnering Members

B) PROJECT DESCRIPTION - Overall description of project and alignment with goals

8. Describe the innovative project: - Provide the following information

The response should provide a clear and concise description of the project and its major components. Later questions will address specific outcomes and the measures of success.

The current state or problem to be solved; and

The project we propose involves the renovations of our high school and middle school kitchens and the purchase of a state of the art food truck. Our current equipment is outdated and in disrepair. Standard deck ovens and steamers often break down and are unusable for many days. Cooking times vary and are unreliable and many times fresh fruits and vegetables look unappetizing because of overcooking.

Replacement of this equipment with Combination ovens would offer us the opportunity to provide a fresher looking product in a shorter cooking period. We currently have three deck ovens and two steamers. Two "Combi" double deck ovens would take the place of all five of these machines because they can be utilized as both a steamer and a convection oven. In addition, an upgrade to the existing dish machines in each building would permit us to save on water and electric consumption as well as maintenance and repair costs. The purchase of a tilt skillet and indoor food smoker for the high school would enable us to have greater flexibility in food production techniques resulting in a higher quality end product. The purchase of the food truck would facilitate an expansion of our summer feeding program and, as a result, enable us to reach children that would potentially go without proper nourishment until school begins again in the fall. We would be able to reach out to needy families in our district and offer them great tasting, nutritious meals year round. We currently have a "Weekenders Club" in partnership with Feeding Medina County where they supply food bags to 125 of our free/reduced families so that they can retain sustenance during the weekend. Reaching those children during the summer months has been a challenge since our district covers over 119 square miles and transportation is difficult for many of these families. Through the partnership with Feeding Medina County we would be able to take those bags with us on Fridays and distribute them to those in need.

The proposed innovation and how it relates to solving the problem or improving on the current state.

Childhood hunger and childhood obesity are growing concerns in the United States. In the last four years, government officials and child nutrition specialists have led the charge in creating legislation to spearhead changes in school nutrition programs. The Healthy Hunger Free Act of 2010 signed by President Obama and a point project for the First Lady Michelle Obama in her fight against childhood obesity, as part of her Let's Move initiative, began because modifications were needed to ensure students receive meals with a higher nutritional value with an emphasis on whole grains, fresh fruits and vegetables, lower calories and sodium. The Farm to School Initiative was created to offer schools the opportunity to purchase fresh, in season locally grown food from community farms. These initiatives allow schools the flexibility to offer many different choices to students during the school year, but many school districts struggle with how to reach these same students during the summer months. Medina County has a recorded food insecure household rate that is 22% higher than the state of Ohio average. What this means is that 54% of the households we serve fall in the gap between being eligible for assistance and just missing the eligibility requirements. As a result, many households rely on their school nutrition program to provide two out of the three meals their children receive daily. But what happens when we close our doors for the summer? The Cloverleaf "C3 Cafe" Project tackles the summer feeding dilemma in a unique way. We will begin by overhauling our kitchens with updated equipment in an effort to be able to produce food in a more proficient manner. Inadequate and outdated equipment limits the food nutrition program in such a way that healthier preparation and diversity in offerings are difficult to obtain. Timely heating of old equipment further creates delays in cooking processes and leads to higher production periods. The benefits from more energy efficient models and the potential to add new and exciting menu selections would benefit the district by increasing participation and creating energy and maintenance savings year round. Food trucks or "mobile kitchens" are the current trending craze. You can't turn on the television or read a newspaper without hearing about them in one form or another. The US Government is even getting on the food truck "band wagon" by recently announcing they will be a key feature in the U.S. pavilion at Expo Milano 2015 next summer in Italy where 25 countries have signed up to compete and showcase their culinary flair. The purchase of a food truck will allow the C3 Cafe to take on a portable form. The name itself "C3" stands for "Cloverleaf Colt Cuisine". With this food truck we will be able to mobilize our efforts and bring the food to the doors of those that need it most. Poverty pockets in our communities will be determined and the food truck will be stationed at designated areas during specific times each week day. Through this endeavor we will begin the task of eradicating childhood hunger literally one child at a time. The truck would be utilized during the school year in a diverse manner. Local fairs offer us a venue in which we could capitalize on some of our student's favorites in an unusual way. We plan on showcasing our home cooked meals in this community setting so they can get a "taste" of what Cloverleaf has to offer. BBQ beef brisket will be served with a whole wheat roll and side of baked beans and our own special broccoli slaw; Chicken Paprikash with sweet and sour red cabbage and fresh fruit salad will demonstrate both the appetizing array of our school fare and promote healthy eating. Booster clubs interested in utilizing the food truck during the school year for sporting events will be allowed to do so by paying a nominal rental fee.

9. Which of the stated Straight A Fund goals does the proposal aim to achieve? - (Check all that apply)

Applicants should select any and all goals the proposal aims to achieve. The description of how the goals will be met should provide the reader with a clear understanding of what the project will look like when implemented, with a clear connection between the components of the project and the stated goals of the fund. If partnerships/consortia are part of the project, this section should describe briefly how the various entities will work together in the project. More detailed descriptions of the roles and activities will be addressed in Question 16.
Student achievement (Describe the specific changes in student achievement you anticipate as a result of this innovation (include grade levels, content areas as appropriate) in the box below.)

Properly nourished bodies contribute to the overall well being of a child. Essential vitamins and minerals that are needed for brain development and function are often lacking in impoverished households. Offering them the opportunity to receive healthy, great tasting nutritional meals year round will give them a better chance at being physically prepared for the upcoming school year. Student workers that currently assist in the school nutrition department through the Career Based Intervention (CBI) program during the school year would have the opportunity to be exposed to mobile entrepreneurship in an effort to give them an experienced based learning opportunity. Curriculum will be developed to keep them engaged and enthusiastic about developing marketing strategies. Summer work studies students will also have the opportunity to be a part of this unique experience as they travel with us to serve those in need. They will learn community involvement, commitment and compassion along with the practice of branding and marketing concepts.

Spending reductions in the five-year fiscal forecast or positive performance on other approved fiscal measures (Describe the specific reductions you anticipate in terms of dollars and spending categories over a five-year period in the box below or the positive performance you will achieve on other approved fiscal measures. Other approved fiscal measures include a reduction in spending over a five-year period in the operating budget approved by your organization’s executive board or its equivalent.)

Energy efficiency through the purchase of Energy Star qualified equipment and federal reimbursements will bring a substantial amount of revenue and savings to the Cloverbear food service department. The new equipment will allow us to optimize our food diversity potential during the school year by allowing us greater flexibility on food choices and offerings while allowing us to streamline production times so we can focus on creating more attractive menu offerings. Utility and energy efficiency savings are estimated at creating a 2.5% reduction in kWh (kilowatt hours). The district currently consumes an approximate 1,530,000 kWh at an average cost of $.10 per kWh. The new equipment would save the district approximately $3825.00 per year. We estimate that we will be able to feed 25% of our current free/reduced students during the initiation of this endeavor. We project that those sales will incrementally rise as customer satisfaction increases and word of mouth reaches more of our students and their families. The food truck will not sit idle during the months of September through May. We plan on making the most of our “C3 Cafe” brand recognition with multiple programs during the school year that accentuate our student dining experience. We recently began planning a “C3 Cafe: Meals to Go” program in which faculty and students can order from our extensive menus and take food home to their families. In addition, once a week (to start) the C3 Cafe food truck will be deployed to the high school and middle school during lunch service in an effort to increase exposure to our award winning meals and create a unique dining experience for our students and staff. Through brand recognition and marketing, we estimate that the district will realize a 4% increase in lunch participation during the regular school year. The utilization of the food truck during the school year for local fairs and sports concessions will bring in additional revenues. As a result of realized savings through energy efficiency and operations/maintenance, the increased revenue from the sale of reimbursable meals during the summer, the estimated 4% increase of school meals during the school year and additional revenue from other food service venues, the school district will be able to charge back the food service a per square foot fee that will be paid from the school food service budget to the operational/maintenance budget allowing the district a yearly per pupil capital savings. The breakdown of these reductions/savings/additional revenue are as follows: Utilities/Energy Efficiency $ 3,835.00 Operations/Maintenance $ 2,500.00 4% Increased participation (during school year) $ 33,000.00 25% Increased participation (summer program) $ 20,000.00 Additional Summer revenue (parents) $ 1,500.00 Revenue from local fair venues $ 10,000.00 Rental revenue $ 1,000.00 Capital Outlay reduction $ 30,000.00 Total Yearly Project Savings/Revenue $101,835.00

Utilization of a greater share of resources in the classroom (Describe specific resources (Personnel, Time, Course offerings, etc.) that will be enhanced in the classroom as a result of this innovation in the box below.)

Our goal is to save money for the district and have the capability to return the savings to the general fund so that it may use it to purchase materials that would benefit our student's education and offer additional resources so that they may succeed. The operation of the food truck and the development of the brand and marketing will be offered to teachers to include in their curriculum in an effort to allow our students an experienced based learning opportunity. The truck will be used as a part of a real life practice in which they analyze revenue and expenditure budget worksheets in an effort to teach them entrepreneurship and fiscal responsibility in an engaging environment.

Implementing a shared services delivery model (Describe how your shared services delivery model will demonstrate increased efficiency and effectiveness, long-term sustainability, and scalability in the box below.)

10. Which of the following best describes the proposed project? - (Select one)

- New - never before implemented
- Existing: Never implemented in your community school or school district but proven successful in other educational environments
- Mixed Concept: Incorporates new and existing elements
- Established: Elevating or expanding an effective program that is already implemented in your district, school or consortium partnership

C) SUSTAINABILITY - Planning for ongoing funding of the project, cost breakdown

11. Financial Documentation: - All applicants must enter or upload the following supporting information. The information in these documents must correspond to your responses in questions 11-14.

* Enter a project budget in CCIP (by clicking the link below)

Enter Budget

* If applicable, upload the Consortium Budget Worksheet (by clicking the link below)
1. Will there be any expected savings as a result of implementing the project?

**Yes**

**No**

Applicants with sustainability costs in question 13 or seeking to achieve significant advancement in spending reductions in the five-year forecast must address this response. Expected savings should match the information provided by the applicant in the Financial Impact Table. All spending should match the information provided by the applicant in the Financial Impact Table. Expected savings should match the information provided by the applicant in the Financial Impact Table. All spending should match the information provided by the applicant in the Financial Impact Table.
The project should be outlined, including coordination and communication in and amongst members of the consortium or partnership (if applicable). It is that need to be overcome and the time it will take to implement the project with fidelity. A strong plan for implementing, communicating and coordinating A complete response to these questions will demonstrate specific awareness of the context in which the project will be implemented, the major barriers D) IMPLEMENTATION

16. Please provide a brief description of the team or individuals responsible for the implementation of this project, including other consortium members and/or partners.

This response should include a list of qualifications for the applicant and others associated with the grant. If the application is for a consortium or a partnership, the lead should provide information on its ability to manage the grant in an effective and efficient manner. Include the partner/consortium members’ qualifications, skills and experience with innovative project implementation and projects of similar scope.

Enter Implementation Team information by clicking the link below:

Add Implementation Team

For Questions 17-19 please describe each phase of your project, including its timeline, scope of work, and anticipated barriers to success.

A complete response to these questions will demonstrate specific awareness of the context in which the project will be implemented, the major barriers that need to be overcome and the time it will take to implement the project with fidelity. A strong plan for implementing, communicating and coordinating the project should be outlined, including coordination and communication in and amongst members of the consortium or partnership (if applicable). It is

The district will expect savings in several key areas. The equipment purchase for the high school and middle school kitchens will help the district realize a savings in their utility and energy usage estimated at a 2.5% reduction in kWh (kilowatt hours). The district currently consumes an approximate 1,530,000 kWh yearly at an average cost of $.10 per kWh. The new equipment would save the district approximately $3,825.00 per year. In addition, the district currently spends approximately $2,500.00 in maintenance and repairs yearly for the 30 year old equipment that we currently use to prepare meals. Further yearly cost savings would result in not having to utilize capital outlay funds that would ordinarily go to purchasing the above equipment and are currently budgeted at $30,000.00 per year for the next five years with a total realized savings of $150,000. The food truck, while not essentially designed to create a savings, will allow the district the advantage of adding on a summer food service program that ordinarily it would not be able to achieve. We currently feed 650 free/reduced students daily in our regular school lunch program and only around 75 students during the summer. If we could reach even 25% more students during the summer months, which would only be 163 students daily, that would generate additional revenue at $21,500 per year. The implementation of the food truck during the school year for added service to our students and faculty along with its usage during local fair and sporting events would create additional estimated revenue of $44,000.00. The savings listed above coupled with the increased revenue stream would create a positive balance for the food service department that would be returned to the district through a square foot usage fee assessment. In essence, the food service department would be charged a “lease fee” by the district so that the positive equity could be redistributed to aid in purchasing needed equipment and supplies for our classrooms.

15. Provide a brief explanation of how the project is self-sustaining.

All Straight A Fund grant projects must be expenditure neutral. For applications with increased ongoing spending as documented in question 11-14, this spending must be offset by expected savings or reallocation of existing resources. These spending reductions must be verifiable, permanent, and credible. This information must match the information provided in your Financial Impact Table. Projected additional income may not be used to offset increased ongoing spending because additional income is not allowed by statute. Please consider inflationary costs like salaries and maintenance fees when considering whether increased ongoing spending has been offset for at least five years after June 30th of your grant year. For applications without increased ongoing spending as documented in questions 11-14, please demonstrate how you can sustain the project without incurring any increased ongoing costs.

For educational service centers and county boards of developmental disabilities that are members of a consortium, any increased ongoing spending at the educational service center or county board of developmental disabilities may also be offset with the verifiable, permanent, and credible spending reductions of other members of the consortium. This increased ongoing spending must be less than or equal to the sum of the spending reductions for the entire consortium.

Explain in detail how this project will sustain itself for at least five years after June 30th of your grant year.

The Energy Star equipment would return approximately $6335.00 yearly to the district as a decrease in energy consumption, maintenance and repairs. The resources needed to operate the food truck (i.e. salaries and wages, fringe benefits, food & supplies) would be diverted from the already existing food service program. During the school year, staffing the truck would come from closing down one station during lunch service so that staff member could assist in the food truck operation. Our current summer program allows us to have two staff members on hand during the eight weeks that it is in operation. We would divert the current program labor from our high school to our food truck operation. Student partners from classrooms that wish to learn about entrepreneurial spirit, marketing and branding will receive grades and hands on experience as they serve their peers. Furthermore, students from the districts’ grant funded CBI program and no cost summer work study programs will be given the rare opportunity to work in this unique setting. National Honor Society and Key Club students will be given the opportunity to earn volunteer credits by serving food during the summer months. These programs will assist us in keeping salaries and wages to a minimum. The yearly energy, maintenance and savings of $6335.00 would counterbalance the $4,000.00 taxes, licenses, gas and maintenance fees the district would incur for the food truck. Additionally, the $30,000 savings in capital outlay would save the district $150,000.00 in a five year period. Any added costs due to higher participation would be offset through federal reimbursements and cash transactions, although this is not allowed to be counted, we believe it is necessary to include it in this narrative to prove the sustainability of this program.

36,335.00 If yes, specify the amount of annual expected savings. If no, enter 0.

If yes, provide details on the expected savings (i.e. staff counts and salary/benefits, equipment to be purchased and cost, etc.). If no, please explain.
recognize that specific action steps may not be included, but the outline of the major implementation steps should demonstrate a thoughtful plan for achieving the goals of the project. The time line should reflect significant and important milestones in an appropriate and reasonable time frame.

17. Planning - Activities prior to the grant implementation

* Date Range: July, 2014-December 2014

* List of scope of work (activities and/or events including project evaluation discussions, communication and coordination among entities).

During the planning stages, two committees will be formed to aid us in implementing this project. The first will be the food service committee that will be made up of Carrie Beegle, three cafeteria managers, two food service hourly employees, Rusty Kuse and two maintenance employees. They will determine equipment specifications and use them to write and publish a public RFP for sealed bids. When bid proposals have been complete, Carrie Beegle will confer with the treasurer's office and submit the necessary requisitions to obtain purchase orders for the kitchen equipment. When purchase orders have been received, the equipment will be ordered. The food service committee will then meet with Rusty Kuse and Bob Hevener to discuss, write and publish the food truck public RFP for sealed bids. When the food truck that meets our needs has been found and inspected, Carrie Beegle will submit the necessary requisition to obtain a purchase order for the truck. When the purchase order has been received, plans will be made for the purchase and delivery of the food truck to the school district. License plates and registration will be completed and a full maintenance inspection of the vehicle will occur at this time. The second committee will include Carrie Beegle, Bob Hevener, one food service manager, one food service employee and key teachers selected by Mr. Hevener to develop the marketing curriculum and discuss project evaluation methods and how they will relate to the developed curriculum. In the event no curriculum can be developed at this time, we will continue to look for avenues in which this program can benefit our students.

* Anticipated barriers to successful completion of the planning phase

A. No bid proposals received for equipment RFP- In the event no bid proposals are received for the new equipment needs, the district will contact local vendors that we have used in the past to determine if they would like to submit a proposal. B. No local bid proposals received for food truck RFP- in the event no bid proposals are received for the food truck, the district will look outside the local area by utilizing the internet and trade magazines to find one. C. No interest in developing marketing curriculum from teaching staff- in the event that a marketing curriculum of this manner does not fit with the current teaching curriculum, alternative methods of involving the student body will be discussed.

18. Implementation - Process to achieve project goals

* Date Range: December 2014-May 2015

* List of scope of work (activities and/or events, including deliverables, project milestones, interim measurements, communication, and coordination).

The committees will continue to meet and discuss the implementation phase of the C3 Cafe project to ensure that the following events occur: New equipment installation and training for staff members; application for health department license; application to ODE for summer food service will be submitted; supplemental positions for summer food service help will be posted; training seminar for summer food service will be attended; mechanical inspection of food truck; food truck training will occur for staff and students; marketing plan implementation; graphic design logo will be created by our graphic design students; menu planning; communication to staff, students and parents will begin; a "dry run" of the food truck and sampling will occur; small wares, food and supplies will be ordered. The truck will be ready for deployment one week after summer break begins.

* Anticipated barriers to successful completion of the implementation phase.

With careful planning it is our hope that many barriers we come across will be successfully avoided. However, realistically we can only be 100% sure that, despite careful planning and counter measures, even the most well thought out plans run into a few "bumps in the road" so to speak. A. New equipment does not arrive on time or delays push some installation from winter break to spring break time frame. B. The truck does not meet local health codes and licensing is not obtained- we will work with the health department to fix any needed items to ensure that licensing will be acquired. C. No current staff members post for the summer positions - to date we have never had this problem. Food service employees readily apply for extra time and hours, however if in the slight chance they do not, outside applicants will be considered and trained to fill these supplemental positions. D. Upon mechanical inspection, repairs are discovered and must be completed before the truck can be in service. If this occurs, we will use the funds earmarked for startup supplies to make the necessary repairs and use existing kitchen equipment in place of new purchases. E. Marketing supplies do not arrive on time (i.e. banners, t-shirts, aprons, fliers). We will use existing supplies/uniforms until the new items arrive.

19. Summative Evaluation - Plans to analyze the results of the project

* Date Range: January 2015- May 2015

* List of scope of work (activities and/or events, including quantitative and qualitative benchmarks and other project milestones).

The effects the new equipment will have on our district will be qualitative in that the food will look fresher and have more eye appeal than the food we offer currently. In addition, we will be able to produce new and exciting menus that will have a direct impact on our staff and students. Quantitatively the new equipment will have a dramatic effect on food production times and efficiency. In response to the time savings they will have more time to develop new recipes and cooking techniques. The new look of our food will have a similar effect on our student and staff in that they will be able to enjoy new food varieties in an exciting environment. Qualitative results will be assessed by the impact that the food truck has on our staff, students and our community. We anticipate a level of excitement when we roll out this project and predict that our students will be engaged and energized by this new serving option. Surveys will allow us to determine the extent of customer satisfaction. Community members will associate the food truck outreach program with the school district and begin to understand that the district serves their needs in multiple ways. It is our desire that the community will begin to understand the depth of how much we care about them and it is our hope that they, in turn, will become more involved in our programs, to include support of local levies and district initiatives. We will assess the food truck’s quantitative results by keeping separate records of all expenditures and revenues so that we can determine the fiscal responsibility of this program. Student involvement via classroom curriculum will be focused on qualitative results and brainstorming sessions on how to make this program more efficient and determine its
20. Describe the expected changes to the instructional and/or organizational practices in your institution.

The response should illustrate the critical instructional and/or organizational changes that will result from implementation of the grant and the impact of these changes. These changes can include permanent changes to current district processes, new processes that will be incorporated or the removal of redundant or duplicative processes. The response may also outline the expected change in behaviors of individuals (changes to classroom practice, collaboration across district boundaries, changes to a typical work day for specific staff members, etc.). The expected changes should be realistic and significant in moving the institution forward.

Please enter your response below:

The food service staff will need training on both the new equipment and the food truck. Ongoing training will occur to ensure staff are cross trained and efficient in their use. Deploying the food truck during lunch service hours will result in developing protocol that will allow student access outside to the area where the truck is located. A few times a year we have a "picnic day" in which we offer fresh grilled hot dogs, bratwurst and hamburgers outside and the students come to get them right off the grill. It is our goal that the food truck will run as smoothly as our "picnic days". The food truck will be utilized once a week and communicated in advance via menus and announcements, weather permitting. We have the potential of adding picnic tables outside that further enhance the experience. The high school cafeteria manager will have to maintain separate inventories for the food truck and place separate orders. Production records will have to be kept on all food being supplied to the truck. Identification of poverty pockets in our district will require local financial demographics to determine where we can serve the most students during the summer. Use of the food truck for booster clubs and entities other than food service will require a lease agreement. Regular preventative maintenance will be required on the food truck. Communication with the transportation director will determine a feasible schedule. Teachers will incorporate the food truck model into their curriculum and use it to emphasize a real-life scenario that will allow students to explore this unique entrepreneurial experience.

21. Describe the rationale, research or past success that supports the innovative project and its impact on student achievement, spending reduction in the five-year fiscal forecast or utilization of a greater share of resources in the classroom.

The response should provide a concise explanation of items which provide rationale that will support the probability of successfully achieving the goals of the project. Answers may differ based on the various levels of development that are possible. If the proposal is for a new, never before implemented project, the response should provide logical, coherent explanations of the anticipated results based on some past experience or rationale. For projects that have been implemented on a smaller scale or successfully in other organizations, the response should provide the quantifiable results of the other projects. If available, relevant research in support of this particular proposal should also be included.

Please enter your response below.

The district's current food service equipment has an average age of 30 years. This equipment is under constant repair and needs special handling in order to get it to work properly. New equipment is desperately needed to allow the food service department to function properly. The USDA’s Childhood Hunger Review of 2013 speaks volumes in that it states one in every five students goes hungry in their own homes on a daily basis. At Cloverleaf we want to do what we can to eradicate childhood hunger and food insecurity issues in our district. With 119 square miles, it is virtually impossible to promote a summer feeding program in one of our schools. Transportation issues cause hardships on our families and they are unable to make it to our location, which is why we have no choice but to bring our services to them. With the mobile C3 Cafe food truck we can do just that. Many districts in Ohio have implemented mobile summer feeding by renovating old and outdated buses that the district can no longer utilize. While this option does have its advantages, the buses are only used during the summer months and remain parked during the school year. The C3 Cafe food truck will be in service year round and will be able to be used for multiple purposes in order to realize greater sales returns to the district. Reimbursable meals through the child nutrition program will bring additional revenues to the food service department, which it will, in turn pay back the general fund for facility use.

E) SUBSTANTIAL IMPACT AND LASTING VALUE - Impact, evaluation and replication

The responses in this section are focused on the ability to design a method for evaluating the project's capacity for long-term sustainable results. Therefore, the questions focus on the method of defining the problem(s) the project hopes to solve and the measures that will determine if the problem(s) have been solved.

22. Describe the overall plan to evaluate the impact of the concept, strategy or approaches used in the project.

This plan should include the methodology for measuring all of the project outcomes. Applicants should make sure to outline quantitative approaches to assess progress and measure the overall impact of the project proposal. The response should provide a clear outline of the methods, process, timelines and data requirements for the final analysis of the project's progress, success or failure. The applicant should provide information on how the
23. Describe the substantial value and lasting impact which the project hopes to achieve.

The response should provide specific quantifiable measures of the grant outcomes and how the project will lead to successful attainment of the project goals. Applicants should describe how the program or project will continue after the grant period has expired.

Please enter your response below.

The food service department would welcome the new equipment enthusiastically. The impact the installation would have on employee morale is immeasurable. Production times would be shorter and the addition of the smoker and tilt skillet would allow the staff time to experiment on alternative cooking methods and new recipes which would lead to an increase in customer satisfaction and daily participation. Through the implementation of the C3 Cafe food truck for use in a summer feeding program, we intend to do our part in stamping out childhood hunger in our community. This initiative will have wide spread positive results that we may never be able to totally quantify. By reaching out to our community and literally bringing our program to their doors, we hope to show them not only what our food service department has to offer, but what we as a district value most, which is our families. The food truck will give the school district a presence in the local neighborhoods and positively impact our community. It will be another value added service that we are able to supply to the families in our district. True to our word in that we are concerned over child nutrition over the summer, we will also pass out "Weekender" bags to those with the most need so that they will have the necessary food on hand to make it through the weekend. Food insecurity will turn into food security when they see us pull up to the curb and roll out the welcome awning for service. The food truck will be utilized during the school year as an additional choice for our students and staff once a week (weather permitting). The excitement that this venue creates will assist in bringing up student morale and customer satisfaction. Students will be enthusiastic to be a part of such a ground breaking enterprise and not only will they be able to partake in traditional "roadside" fare, but many will also have the opportunity to be involved in the development of the program and see the food truck literally from the inside out. The further use of the food truck at local fairs and sports activities will aid us in cementing the C3 Cafe brand. The truck will be a visual reminder of the high quality food we offer in our school cafeterias and will help drive an increase in participation. The Cloverleaf food service is an award winning program of which our students, faculty and community are proud of. The implementation of these exciting opportunities with the help of the Straight A Fund Grant program will give us the opportunity to become leaders in K-12 child nutrition and will offer us the chance to reach out in a greater capacity to the families that need our services.

24. Describe the specific benchmarks, by goal as answered in question 9, which the project aims to achieve in five years. Include any other anticipated outcomes of the project that you hope to achieve that may not be easily benchmarked.

The applicant should provide details on the quantifiable measures of short- and long-term objectives that will be tracked and the source of benchmark comparative data points. Responses should include specified measurement periods and preliminary success points that will be used to validate successful implementation of the project. If a similar project has been successfully implemented in other districts or schools, identification of these comparable benchmarks should be included.

* Student Achievement

Childhood hunger and obesity are grave concerns of which we address daily in our child nutrition program. Students need essential vitamins and minerals as they continue to develop. Many of the children in our district do not learn proper nutrition at home and many rely on the nutritional soundness of school cafeterias for two out of three of the meals they receive. By being leaders in nutritional services we
demonstrate the need for proper diet choices every day by offering whole grains, fresh fruits and vegetables and items low in fat and sodium. Through this venture our students will be able to try new and exciting food items that taste great and are nutritionally sound. During the school year we know we make a difference and that difference can be perceived in the classroom. For the duration of the summer months we know that many of the students that we see daily and know by name as they stand in our cafeteria lines are from food insecure families and may not get the adequate nutrition they need and deserve. By taking our food on the road, we offer help to these children and ease their parent's burdens. The short and long term objectives of this initiative are the same. We want to feed children. By doing so we aid in helping our families stay healthy and active so that they can be attentive and prepared in their classrooms. In addition, students will have the opportunity to be a part of a hands on, real life entrepreneurship in which they aid in determining the outcome. Our short term goal in this aspect will be to allow the students the chance to build a new business venture from the ground up and learn marketing and business conceptual and tangible theories. Long term, students will be given the chance to learn from past practices and be allowed to create additional business models. Other schools have developed summer feeding mobile kitchens through the use of renovated busses, but none to date have attempted to incorporate them into a learning classroom.

* Spending Reduction in the five-year fiscal forecast

The farm to school program offers monetary incentives to school districts in order to help offset the cost of purchasing more fresh fruits and vegetables. But what good does it do when you don’t have the proper equipment to use and the end product looks terrible? Many school districts are implementing kitchen renovations in order to be able to adequately prepare fresh fruits and vegetables that actually look like fresh fruits and vegetables and not something that you poured out of a can. The Cloverleaf school district realizes the added value to replacing old and outdated equipment and has allocated capital outlay funds in the five year forecast to do just that. This grant would give us the advantage of purchasing these much needed items and will save the district $150,000 over a five year period. In addition, Energy Star rated equipment would provide an energy savings for the district and maintenance and operations would see an increase in expenditures because repairs would be minimal. The C3 food truck would be a “wash” when it comes to offering a spending reduction since we currently have staff on hand to cover any necessary operation of the truck itself. The spending reduction that will be realized will be from increased participation during the school year and the addition of the summer feeding program that will augment the revenues received by food service through cash sales and federal reimbursements. Those funds, in turn will be assessed and a per square foot charge to the cafeteria from the operations and management fund will allow the district to use those funds for classroom supplies.

* Utilization of a greater share of resources in the classroom

As stated in question 9, our goal is to save money for the district and have the capability to return the savings to the general fund so that it may use it to purchase materials that would benefit our student’s education and offer additional resources so that they may succeed. The operation of the food truck and the development of the brand and marketing will be offered to teachers to include in their curriculum in an effort to allow our students an experienced based learning opportunity. The truck will be used as a part of a real life practice in which they analyze revenue and expenditure budget worksheets in an effort to teach them entrepreneurship and fiscal responsibility in an engaging environment.

* Implementation of a shared services delivery model

* Other Anticipated Outcomes

25. Is this project able to be replicated in other districts in Ohio?

☑ Yes

☐ No

If the applicant selects "Yes" to the first part of the question, the response should provide an explanation of the time and effort it would take to implement this project in another district, as well as any plans to share lessons learned with other districts. To every extent possible, applicants should outline how this project can become part of a model so that other districts across the state can take advantage of the learnings from the proposed innovative project. If there is a plan to increase the scale and scope of the project within the district or consortium, it should be included here.

* Explain your response

Many school districts and colleges already have mobile food service operations, however none include student curriculum as a part of their program. We plan to keep an electronic log of this experience primarily so that others schools may emulate our program without having to experience the setbacks that we may encounter. The log will include journal entries of committee planning meetings, RFP’s, implementation time lines, challenges and all aspects of this process in an effort to develop a user friendly application module that other schools can replicate. It is our hope that the word will get out through word of mouth and also local and trade journal media which will allow other school districts to hear of our program and contact us with their questions. We will be able to show other interested school districts that this project is possible and profitable.

By virtue of applying for the Straight A Fund, all applicants agree to participate in the overall evaluation of the Straight A Fund for the duration of the evaluation time frame. The Governing Board of the Straight A Fund reserves the right to conduct an evaluation of the project and request additional information in the form of data, surveys, interviews, focus groups and other related data on behalf of the General Assembly, Governor and other interested parties for an overall evaluation of the Straight A Fund.

PROGRAM ASSURANCES: I agree, on behalf of this applicant, and any or all identified consortium members or partners, that all supporting documents contain information approved by a relevant executive board or its equivalent and to abide by all assurances outlined in the Straight A Assurances (available in the document library section of the CCIP).

Robert E. Hevener Russ Kuse Carrie Beegle
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<th>Consortium Contacts</th>
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No consortium contacts added yet. Please add a new consortium contact using the form below.
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<tr>
<th>First Name</th>
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<tr>
<td>Sandy</td>
<td>Calvert</td>
<td>330-421-4816</td>
<td><a href="mailto:info@feedingmedinacounty.org">info@feedingmedinacounty.org</a></td>
<td>Feeding Medina County</td>
<td></td>
<td>901 Lafayette Road, Medina, OH, 44256</td>
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<td>Last Name</td>
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<tr>
<td>Sandy</td>
<td>Calvert</td>
<td>Executive Director, Feeding Medina County</td>
<td>Sandy Calvert will serve in a partnership role with the district. Her nonprofit organization will supply &quot;Weekender&quot; bags every Friday to the C3 Cafe food truck for distribution.</td>
<td>Sandy Calvert's passion and dedication to end hunger in Medina County goes hand in hand with what we are trying to achieve with the help of this grant. This partnership hasn't been the first that she has been involved in with Cloverleaf. In 2012 she approached the schools with the idea of providing packaged food bags for 50 of our at risk students. That program, dubbed &quot;The Weekenders Club&quot; has since then risen to offer over 150 bags weekly. She currently provides seven school districts with over 700 bags of food on a weekly basis. In addition, she found inspiration in the Tot Chef cooking class that Mrs. Beegle was teaching to our elementary students and their families and offered to assist in writing a grant to the Ohio Farm Bureau in support of the endeavor. As a result, $4800 was received to maintain the program. Mrs. Calvert is a great supporter of education and has won many awards for her humanitarian efforts.</td>
<td>In 1991, Calvert was selected as the AAUW Woman of the Year and in 1996, was recognized as a Woman of Distinction by the YWCA. In 2005, Calvert represented the 16th Congressional District at the White House Conference on Aging. She was awarded the 2008 Benjamin Rose Institute Katz Advocacy Award for her work on behalf of older adults in Medina County and across the state. Calvert has been instrumental in initiating programs in Medina County to benefit older adults such as the Farmers Market Program and the Prevention Work for Older Americans. She has served, too, on the Ohio Dept. of Aging Advisory Council for four years and currently serves as vice-chair, and serves on the Medina County Woman's Endowment Fund Board of Trustees, and is an active member of Leadership Medina County.</td>
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<td>Robert</td>
<td>Hevener</td>
<td>Director of Curriculum and Instruction</td>
<td>Mr. Hevener will serve as an onsite coordinator. He will assist in coordinating key teachers and staff in an effort to develop curriculum that will enable the C3 Cafe food truck to enhance our student experience by turning it into a learning classroom.</td>
<td>Robert Hevener has successfully planned, developed, written and revised all components of the Cloverleaf CCIIP for the past six years. He is also the Director of Human Resources and experienced in recruiting and hiring practices. Mr. Hevener has provided leadership on large curriculum projects and initiative that have had a long lasting, sustained positive impact on the academic climate at Cloverleaf Local School since 2003. Having him on our team to work with us and the contracted staff (teachers) to develop a marketing curriculum will be an asset and will ensure that we achieve success. The Cloverleaf Local School District has improved from an ODE rating of Effective to</td>
<td>Having 28 years of teaching and administrative experience in education and over 20 years of military experience, Mr. Hevener knows how to coordinate and manage large operations. Further more, the emphasis on mapping and aligning curriculum since 2010 with regards to Common Core, and the redesigning of common assessments, both formative and summative make Mr. Hevener more than qualified for the requirements of this grant.</td>
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<td>Carrie Beegle</td>
<td>Director of Food Service, Cloverleaf Local Schools</td>
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<td>Mrs. Beegle is directly responsible for all aspects of Cloverleaf Local Food Service operations, which will include the planning and implementation of the new Energy Star equipment and the food truck enterprise. She will coordinate with the maintenance department on the selection and placement of each piece of equipment. Mrs. Beegle will be responsible for placing requisitions for purchase orders, RFP’s and the selection of the new equipment and the food truck. In accordance with health department regulations, she will obtain the proper licenses and permits for the food truck and ensure that the use of it complies with local, state and federal regulations. Training for staff, students and faculty will be an ongoing responsibility for Mrs. Beegle. Coordination with staff, parents, students and administration will be required to ensure the truck’s ultimate success. Personnel scheduling, ordering food and supplies and managing the truck’s daily operation will ultimately be her responsibility. She will report regularly to the Superintendent and when requested, make board, community and classroom presentations.</td>
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<td>Since coming to our district three years ago, Mrs. Beegle has brought a value added service that was not expected. She has taken an enterprise fund with a negative balance of $300,000.00 to a profit in the short time she has worked here. With the district in fiscal emergency and the present state of school funding in Ohio, she realized early on that in order to meet our student's needs, she must find alternate funding sources. Her passion and creativity have led her to be the recipient of many grant opportunities which include: Fuel up To Play 60 Grant $10,700; Team Nutrition Chefs Move to Schools Grant (2 consecutive years) $3000; Ohio 2013 National School Lunch &amp; School Breakfast Expansion Grant $3900; ODE Technology Grant $3500; ODE Farm to School Grant for 2013 and 2014 school year $9000 and Ohio Farm Bureau Grant $4800. The opportunities that she has brought to our students because of her enthusiasm and dedication are incredible. She does not limit herself and challenges her staff to think &quot;outside of the lunch room&quot;. She works hard to make an ordinary service oriented profession into something extraordinary. Mrs. Beegle is also a consultant for the Ohio Department of Education and assisted with the 6-cent certification training and auditing process for the school nutrition program. She continues to be a chef trainer for the Team Nutrition Menus that Move project and offers her Tot Chef cooking school program twice a year to elementary students and their families in an effort to teach them how to work together to prepare nutritious meals. She has taken an enterprise fund with a negative balance of $300,000.00 to a profit in the short time she has worked here. With the district in fiscal emergency and the present state of school funding in Ohio, she realized early on that in order to meet our student's needs, she must find alternate funding sources. Her passion and creativity have led her to be the recipient of many grant opportunities which include: Fuel up To Play 60 Grant $10,700; Team Nutrition Chefs Move to Schools Grant (2 consecutive years) $3000; Ohio 2013 National School Lunch &amp; School Breakfast Expansion Grant $3900; ODE Technology Grant $3500; ODE Farm to School Grant for 2013 and 2014 school year $9000 and Ohio Farm Bureau Grant $4800. The opportunities that she has brought to our students because of her enthusiasm and dedication are incredible. She does not limit herself and challenges her staff to think &quot;outside of the lunch room&quot;. She works hard to make an ordinary service oriented profession into something extraordinary. Mrs. Beegle is also a consultant for the Ohio Department of Education and assisted with the 6-cent certification training and auditing process for the school nutrition program. She continues to be a chef trainer for the Team Nutrition Menus that Move project and offers her Tot Chef cooking school program twice a year to elementary students and their families in an effort to teach them how to work together to prepare nutritious meals.</td>
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<td>Carrie Beegle has worked in food service for 25 years, with the last 16 being dedicated to school food nutrition. Mrs. Beegle is a trendsetter who strives to stay ahead of local, state and federal regulation mandates in order to lessen the impact that it has on her staff and the students they serve. Her experience as a restaurant Souse Chef and Pastry Chef for a Four Seasons Hotel offer her a different perspective on school food. Rarely seen at school food shows, Mrs. Beegle instead receives her inspiration from shows aimed at serving restaurants and business and industry. She browses trade magazines and when she sees something appetizing at a local restaurant, her first thought is, &quot;How can I make this with commodity food for our students?&quot; Carrie Beegle's expertise and reputation often find her mentoring other school districts to help them with their challenges. Through her leadership, the food service department has been featured on the front page of the Medina Gazette twice, The Akron Beacon Journal, The Post Newspapers did feature articles on them three times, and Vivian Goodman visited twice and featured the Tot Chef program and the school food service program on her &quot;Quick Bites&quot; segment for WKSU, a local radio station. In addition, Mrs. Beegle has been featured in &quot;Food Service Director&quot; and CSI Food Pro trade magazines. Carrie Beegle knows food and even more important, knows how to turn a profit while planning delicious and nutritious meals.</td>
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<th>Food Service Staff,</th>
<th>The Cloverleaf Food Service staff will serve as onsite coordinators. They are the backbone behind this unique group was instrumental in taking a program that was $300,000.00 in the red to one that was excellent with Distinction under Mr. Hevener's leadership. In addition, Mr. Hevener has experience writing a successful competitive grant valued at $99,000.00 while employed at the MEO/SERRC.</th>
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<td>The Cloverleaf food service staff members have dedicated themselves to the district and the continued success of their program.</td>
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<tr>
<td>Cloverleaf Local Schools</td>
<td>initiative. Food preparation and planning are what they do every day. They will be responsible for working with Carrie Beegle in planning, staffing, ordering, maintaining and managing the food truck and the students that we will utilize to assist us. Staff meetings before and during the implementation of this project will further display the cohesiveness of this special team.</td>
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<tr>
<td>Russell Kuss</td>
<td>Director of Buildings and Grounds</td>
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<td>Mr. Kuse will serve as an onsite coordinator. He will work directly with Carrie Beegle, the food service staff and his maintenance team in the planning, implementation and installation of the new kitchen equipment. He will also assist in the selection and purchase of the C3 Cafe food truck. His expertise will ensure that the school district receives the highest quality equipment at the best possible price.</td>
<td>Mr. Kuse has extensive prior experience managing large multi-department operations and multiple skilled trades divisions. His success collaborating with local agencies to create new ways to share services and save taxpayer dollars is well established during his years at Kent State University. His knowledge as a private business owner managing multi-million dollar construction projects has contributed to solidifying his reputation as a well rounded, experienced leader.</td>
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