



**District Grant Report**

Rotary Club: Villa Park

Project Title: Culinary Classroom Computers

Progress Report  Final Report

1. Briefly describe the project. What was done, when and where did project activities take place, and who were the beneficiaries

We pivoted to a new project within their organization, so that we can meet our May 30<sup>th</sup> deadline to file our 2022-2023 District Grant. I spoke with District Grant Chair Stacey Gianoulis to get approval to amend this application, as opposed to submitting a new one, since the grant was within the same organization and field. Please refer to our updated project below:

Bracken's Kitchen received the key to the next door building seven weeks ago and had been working to make that a useful operational space. As mentioned previously in our primary application, their goal is to build out a larger packaging space with semi-automated machines. Looking at timeline with the constructions and lead time with the machines, they are about 3 months out. (4-6 months lead time on machineries and equipment have been the norm nowadays sadly.)

Bracken's Kitchen is in the process of finishing their culinary classroom, to be ready for their first class (pending June 15<sup>th</sup>). We applied the grant towards computers that will be used in the new culinary classroom by the students. The computers will be a great learning tool for the students on product and equipment ID, recipe and menu planning, research recipes and cooking technique, resume writing and job search.

2. How many Rotarians participated in the project? A total of 4 Rotarians participated

3. What did they do? Please give at least two examples. The Rotary Club of Villa Park toured the culinary training classroom and the new distribution building next door that is under construction. We heard from Chef Instructor Charlie Negrete on how the new culinary training program will operate. He showed us the beautifully renovated classroom that contains the computer equipment that the District Grant funded and outlined the impact the computers will have on their student's ability to learn.

Within the classroom they can acquire the knowledge they will need for gainful employment and then translate that directly into hands on learning within their culinary training kitchen. We were able to get a live demonstration of how he teaches his students in the kitchen and the space they go to immediately after, to practice & apply what they have just learned.

We were then able to hear from the CEO Bill Bracken about Bracken Kitchen's next steps and future goals & plans. The building under construction will be used as their new distribution center where they can cool the cooked food off, package it, transfer it to the freezer and then be easily loaded onto their vendors trucks for transportation & distribution to local homeless shelters, food banks, elderly communities etc.

4. How many non-Rotarians benefited from this project? 1000+ students who will be coming through their culinary training institute. The impact it will have on the community in the long-term is infinitesimal.

5. What are the expected long-term community impacts of the project? With the help of the community, through food rescue, culinary training and their community feeding program Bracken’s Kitchen is committed to rescuing, re-purposing, and restoring both food and lives, providing over 1.5 million tasty and nutritious meals in 2022. With the addition of these computers, they will be able to enhance their culinary training program, educating and inspiring the philanthropic chefs of the future.

At Bracken’s Kitchen, they have created an environment that provides training, work experience, and above all else, the opportunity for at risk youth and young adults to work alongside professional chefs to learn essential skills for a career in food service. Their Culinary Training Program is tied into their food truck feeding program, rescued food programs and their “Catering For A Cause” program, which is their social enterprise that helps keep their programs running, while offering future employment opportunities for their students.

By combining all their programs, they are building the framework to create a long-term self-sustaining program that provides a hand up and not just a handout. These computers allow their Culinary Training Program to provide their students the introductory skills needed for employment in a professional kitchen. The students will be able to apply their classroom knowledge through hands-on participation in a working kitchen, learn the skills needed to prepare, cook, and serve actual meals with menus that fluctuate around their rescued food inventory.

6. If a cooperating organization was involved, what was its role? N/A

**Financial Report – Be sure that Income equals Expenditures!**

7. Income	Amount
1. District Grant funds approved by the District	4,277
2. Club contribution	5,350
3. Other funding (specify)	
<b>Total Project Income</b>	<b>9,627</b>

8. Expenditures - please be specific and add lines as needed - receipts must be attached	
1. OptiPlex 3280 All-in-one	\$5,735.00
2. CA E-Waste fee	\$25
3. Dell Latitude 5520	\$3,107.38
4. CA E-Waste fee	\$10
5. Sales Tax	\$773.71
6.	
<b>Total Project Expenditures</b>	<b>\$9,651.09</b>

9. By signing this report, I confirm that to the best of my knowledge these District Grant funds were spent only for eligible items in accordance with Trustee-approved guidelines, and that all the information contained herein is true and accurate. Receipts for all grant-funded expenditures have been provided to the district. I also understand that all photographs submitted in connection with this report will become the property of RI and will not be returned. I warrant that I own all rights in the photographs, including copyright, and hereby grant RI and TRF a royalty free irrevocable license to use the photographs now or at any time in the future, throughout the world in any manner it so chooses and in any medium now known or later developed. This includes the right to modify the photograph(s) as necessary in RI's

sole discretion. This also includes, without limitation, use on or in the web sites, magazines, brochures, pamphlets, exhibitions, and any other promotional materials of RI and TRF.

Certifying Signature

*Charlie Gallagher*

Date: 5-23-2022

Print name, Rotary title, and club

Charlie Gallagher, Project Coordinator, Rotary Club of Villa Park