### **Appropriations Project Request - Fiscal Year 2022-23**

For projects meeting the definition of House Rule 5.14

1. Title of Project: The Arc Tampa Bay Culinary Institute Project

2. Date of Submission: <u>11/16/2021</u>3. House Member Sponsor: <u>Chris Latvala</u>

#### 4. Details of Amount Requested:

a. Has funding been provided in a previous state budget for this activity? <u>No</u>

b. What is the most recent fiscal year the project was funded?

c. Were the funds provided in the most recent fiscal year subsequently vetoed?

d. Complete the following Project Request Worksheet to develop your request.

FY:	Input Prior Year Appropriation for this project for FY 2021-22 (If appropriated in 2021-22 enter the appropriated amount, even if vetoed.)		(Requests	Develop New Funds Rec for FY 2022-23 for additional RECURRING fu		
Column:	А	В	С	D	E	F
Funds Description:	Prior Year Recurring Funds	Prior Year Nonrecurring Funds	Total Funds Appropriated	Recurring Base Budget	Additional Nonrecurring Request	TOTAL Nonrecurring plus Recurring Base Funds
Input Amounts:					397,902	397,902

e. Provide the total cost of the project for FY 2022-23 from all sources of funding (Enter "0" if amount is zero):

Type of Funding	Amount	Percent of Total	Are the other sources of funds guaranteed in writing?
1. Amount Requested from the State in this Appropriations Project Request	397,902	100.0%	N/A
2. Federal	0	0.0%	No
3. State (Excluding the requested Total Amount in #4d, Column F)	0	0.0%	No
4. Local	0	0.0%	No

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5. Other	0	0.0%	No
TOTAL	397,902	100%	

5. Is this a multi-year project requiring funding from the state for more than one year? No

- 6. Which is the most appropriate state agency to place an appropriation for the issue requested? Agency for Persons with Disabilities
  - a. Has the appropriate state agency for administering the funding, if the request were appropriated, been contacted? No
  - b. Describe penalties for failing to meet deliverables or performance measures which the agency should provide in its contract to administer the funding if appropriated.

Deliverables will be based on number of students who successfully complete the program. If The Arc Tampa Bay is unable to meet the specified number of students per session, the agency will work with the funder to develop a plan of corrective action to ensure sufficient number of students are enrolled in the program and certified in completion of the program. For individuals not achieving employment goals, these will be addressed on a case by case basis.

- 7. Requester:
  - a. Name: Brian Siracusa
  - b. Organization: The Arc Tampa Bay Inc.
  - c. Email: bsiracusa@thearctb.org
  - d. Phone #: (727)799-3330
- 8. Contact for questions about specific technical or financial details about the project.
  - a. Name: Brian Siracusa
  - b. Organization: The Arc Tampa Bay Inc.
  - c. Email: bsiracusa@thearctb.org
  - d. Phone #: (727)799-3330
- 9. Registered lobbyist working to secure funding for this project.
  - a. Name: None
  - b. Firm: None
  - c. Email:
  - d. Phone #:
- 10. Organization or Name of entity receiving funds:

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- a. Name: The Arc Tampa Bay Inc.
- b. County (County where funds are to be expended): Pinellas
- c. Service Area (Counties being served by the service(s) provided with funding): Hillsborough, Pasco, Pinellas
- 11. What type of organization is the entity that will receive the funds?
  - O For Profit
  - Non Profit 501(c) (3)
  - O Non Profit 501(c) (4)
  - O Local Government
  - O University or College
  - O Other (Please describe)
- 12. What is the specific purpose or goal that will be achieved by the funds being requested?

The purpose of this request is to procure funds to start a culinary institute to provide people with intellectual and developmental disabilities with the training and experience in the restaurant industry so that they can procure jobs upon completion of the certification course. Individuals completing the course will receive a "ServSafe" certificate demonstrating that they have acquired skills needed for gainful employment in the restaurant industry.

13. Provide specific details on how funds will be spent. (Select all that apply)

Spending Category	Description	Amount Requested (Should equal 4d, Col. E) Enter "0" if request is zero for the
		category
Administrative Costs:		
☐a. Executive Director/Project Head Salary and Benefits		
☐b. Other Salary and Benefits		
☐c. Expense/Equipment/Travel/Supplies/Other		
☐d. Consultants/Contracted Services/Study		
Operational Costs:		

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☑e. Salaries and Benefits       Salary and fringe benefits for supported employment specialist to assist program participants in learning skills to acquire employment when the program is completed. 0.50 FTE. Salary \$19,656, Benefits (FLGA, group health, dental, life insurance, retirement match) \$4610.30         ☑f. Expenses/Equipment/Travel/Supplies/Other       mileage and travel expenses: \$1755. Community Outreach: \$8000, Educational trips to visit kitchens to meet with Executive Chefs throughout the area: \$1500, program and training materials (uniforms, aprons, culinary instruments, certification costs, and licenses): \$28080.15. Costs for Food for classes: \$20,000, Paper products (paper towels, napkins, etc.): \$5000         ☑g. Consultants/Contracted Services/Study       Salary (\$50,400) and benefits (\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE         Fixed Capital Construction/Major Renovation:       Electric April 10 on the first of the program and provide curriculum and instruction. 1FTE			
to assist program participants in learning skills to acquire employment when the program is completed. 0.50 FTE. Salary \$19,656, Benefits (FICA, group health, dental, life insurance, retirement match) \$4610.30   If Expenses/Equipment/Travel/Supplies/Other  If Expenses/Equipment/Travel/Suppl	☑e. Salaries and Benefits	Salary and fringe benefits for	24,26
learning skills to acquire employment when the program is completed. 0.50 FTE. Salary \$19,656, Benefits (FICA, group health, dental, life insurance, retirement match) \$4610.30   If. Expenses/Equipment/Travel/Supplies/Other  mileage and travel expenses: \$1755. Community Outreach: \$8000, Educational trips to visit kitchens to meet with Executive Chefs throughout the area: \$1500, program and training materials (uniforms, aprons, culinary instruments, certification costs, and licenses): \$28080.15. Costs for Food for classes: \$20,000, Paper products (paper towels, napkins, etc.): \$5000  Ig. Consultants/Contracted Services/Study  Salary (\$50,400) and benefits (\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		supported employment specialist	
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retirement match) \$4610.30  If. Expenses/Equipment/Travel/Supplies/Other  mileage and travel expenses: \$1755. Community Outreach: \$8000, Educational trips to visit kitchens to meet with Executive Chefs throughout the area: \$1500, program and training materials (uniforms, aprons, culinary instruments, certification costs, and licenses): \$28080.15. Costs for Food for classes: \$20,000, Paper products (paper towels, napkins, etc.): \$5000  If g. Consultants/Contracted Services/Study  Salary (\$50,400) and benefits (\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		\$19,656, Benefits (FICA, group	
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kitchens to meet with Executive Chefs throughout the area: \$1500, program and training materials (uniforms, aprons, culinary instruments, certification costs, and licenses): \$28080.15. Costs for Food for classes: \$20,000, Paper products (paper towels, napkins, etc.): \$5000  If g. Consultants/Contracted Services/Study  Salary (\$50,400) and benefits (\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		\$1755. Community Outreach:	
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for Food for classes: \$20,000, Paper products (paper towels, napkins, etc.): \$5000   Ig. Consultants/Contracted Services/Study  Salary (\$50,400) and benefits (\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		instruments, certification costs,	
Paper products (paper towels, napkins, etc.): \$5000  ☑g. Consultants/Contracted Services/Study  Salary (\$50,400) and benefits (\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		and licenses): \$28080.15. Costs	
napkins, etc.): \$5000  ☑g. Consultants/Contracted Services/Study  Salary (\$50,400) and benefits (\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		for Food for classes: \$20,000,	
☑g. Consultants/Contracted Services/Study  Salary (\$50,400) and benefits (\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		Paper products (paper towels,	
(\$10,401.48) for full time chef to oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		napkins, etc.): \$5000	
oversee the program and provide curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:	☑g. Consultants/Contracted Services/Study	Salary (\$50,400) and benefits	60,80
curriculum and instruction. 1FTE  Fixed Capital Construction/Major Renovation:		(\$10,401.48) for full time chef to	
Fixed Capital Construction/Major Renovation:		oversee the program and provide	
		curriculum and instruction. 1FTE	
	Fixed Capital Construction/Major Renovation:		
Mh. Construction/Renovation/Land/Planning Engineering  Building renovations to ensure the kitchen complies with	☑h. Construction/Renovation/Land/Planning Engineering	Building renovations to ensure the	248,50

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	instructional kitchen standards: \$147,000. Kitchen appliances and accessories as a one-time start-up costs to ensure the kitchen has code compliant commercial appliances: \$101,500	
TOTAL		397,902

- 14. For Fixed Capital Costs requested in Question 13, what type of ownership will the facility be under when complete?
  - OFor Profit
  - ONon Profit 501(c) (3)
  - ONon Profit 501(c) (4)
  - Local Government (e.g., police, fire or local government buildings, local roads, etc.)
  - OState agency owned facility (For example: college or university facility, buildings for public schools, roads in the state transportation system, etc.)
    - OOther (Please describe)
- 15. Is the project request an information technology project?

No

16. Is there any documented show of support for the requested project in the community including public hearings, letters of support, major organizational backing, or other expressions of support?

<u>Yes</u>

a. Please Describe:

The City of Clearwater, who owns the building, has given their verbal support of the project as renovations will be completed to their building. The Arc Tampa Bay Inc. has 70 years left on a 100 year lease with the City of Clearwater.

- 17. Has the need for the funds been documented by a study, completed by an independent 3rd party, for the area to be served? Yes
  - a. Please Describe:

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A Comprehensive needs assessment for Vocational Rehabilitation was completed in 2019. One of the recommendations made was the need for more skill training for individuals with little or no work experience. A significant proportion of individuals, VR staff, and partner agencies indicated that lack of training and work experience were barriers to gainful employment for people with disabilities.

18.	Will the requested funds be used directly for services to citizens?
	Yes

- a. What are the activities and services that will be provided to meet the purpose of the funds?
  - The requested funds will be utilized to fund an educational program to assist residents with intellectual and developmental disabilities in the Tampa

    Bay area to procure jobs in the restaurant industry. All program participants will have the diagnosis of intellectual and/or developmental disability. With
    the program being located in Pinellas County, participants will be largely from Tampa Bay.
- b. Describe the direct services to be provided to the citizens by the funding requested.
  - Direct services to be provided will be instruction by a chef where participants will learn culinary skills as it relates to their skill level. Participants will learn dish washing, busing, and other essential support skills for the restaurant industry. They will also learn front of the house skills such as seating guests, promoting and hosting small events, receiving payments, and marketing.

c. Describe the target population to be served (i.e., 'apply to the target population:	"the majority of the funds requested will serve these target populations or groups").	Select all that
□Elderly persons		
☐Persons with poor mental health		
☐Persons with poor physical health		
✓ Jobless persons		
☑Economically disadvantaged persons		
□At-risk youth		
□Homeless		
☑Developmentally disabled		
☑Physically disabled		
□Drug users (in health services)		
□Preschool students		
☐Grade school students		
☐High school students		

□University/college students

□Currently or formerly incarcerated persons

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□Drug offenders (in criminal Justice)	
□Victims of crime	
☐General (The majority of the funds will benefit no specific group)	
□Other (Please describe)	
d. How many in the target population are expected to be served?	
O< 25	
<b>⊙</b> 25-50	
O51-100	
O101-200	
O201-400	
O401-800	
O>800	

19. What benefits or outcomes will be realized by the expenditure of funds requested? (Select each Benefit/Outcome that applies)

Benefit or Outcome	Provide a specific measure of the benefit or outcome	Describe the method for measuring level of benefit or outcome
□Improve physical health		
□Improve mental health		
□Enrich cultural experience		
□ Improve agricultural production/promotion/education		
☐ Improve quality of education		
□Enhance/preserve/improve environmental or fish and wildlife quality		
□Protect the general public from harm (environmental, criminal, etc.)		
☐ Improve transportation conditions		

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□Increase or improve economic activity		
□Increase tourism		
☑Create specific immediate job opportunities	Participants will demonstrate increases in job skills that will enable job acquisition	The outcome will be measured through multiple mechanisms. Course certification will demonstrate that the individual has the skills to acquire a job in the restaurant industry. Success job placement will demonstrate that the individual has achieved the goal of employment. Results will be compared to non-certified individuals with intellectual disability seeking employment.
☐Enhance specific individual's economic self sufficiency		
□Reduce recidivism		
☐Reduce substance abuse		
□Divert from Criminal/Juvenile justice system		
□Improve wastewater management		
□ Improve stormwater management		
☐ Improve groundwater quality		
☐Improve drinking water quality		

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☐ Improve surface water quality	
□Other (Please describe):	