

Application for FY18 Equipment Assistance Grant
Deadline: December 4, 2017
One Application Per School Per Piece Of
Equipment

1. Name of LEA/SFA: CUMBERLAND COUNTY BOARD OF EDUCATION
2. School Name: CUMBERLAND COUNTY MIDDLE SCHOOL
3. Equipment Needs for this School

Equipment Needed	Focus (1,2,3,4,5,6)	Approximate Cost
RATIONAL MODEL NO. B128206.19E COMBI OVEN/STEAMER (GAS)	AREA #1 (all other areas will also benefit)	\$21,822.08

Criteria/Focus Areas:

1. Equipment that improves the nutrition and quality of meals (E.g. replacing fryers with combination steamer-ovens)
2. Equipment that improves the safety of food served in the school meal programs (E.g. equipment that holds food at appropriate temperatures)
3. Equipment that improves the overall energy efficiency of the school food service operations (E.g. replacing current equipment with more energy efficient)
4. Equipment used to improve or expand participation in the NSLP and/or the School Breakfast Program (E.g. mobile carts for alternative meal service options)
5. Equipment that promotes smarter lunchroom (e.g. lunchroom changes that provide more convenience and appeal to the student population, highlighting healthier choices.)
6. Age of current food service equipment or lack of appropriate equipment (e.g. current equipment is outdated and limited, and limits menu variety)

Write a paragraph:

- 1) Explain the need and describe how this piece of equipment will change current program operations.

Our middle school cafeteria does not currently have a combi oven/steamer, which puts it at a disadvantage because of the multiple benefits of this type of kitchen equipment. Combi ovens provide a multitude of advantages over more traditional kitchen appliances. For example, the combi oven will **provide an all-in-one solution for efficient and consistent volume food production (40-50% faster cooking times)** and could serve as a **replacement for convection ovens, kettles, fryers, stoves, etc.** This piece of equipment would also **save money on equipment costs and space in the kitchen** as well since they are proven to be **easy-to-use, self-cleaning, and can save up to 70% in energy consumption** when compared to traditional kitchen appliances. Combi ovens also combine the benefits of steaming—**shorter cooking times, higher yields, and juiciness**—with the advantages of convection heat, which **provides intense aromas, appetizing colors, and crispiness.** Additionally, combi ovens use humidity and increased air circulation, which results in high heating efficiency **reducing food shrinkage and fatty oil usage.**

2) Identify the difference that the equipment will make in the school nutrition program.

The combi oven mixes the benefits of cooking in water (specifically in maximum humidity) with those of steaming, which results in minimal heating times, intense colors, appetizing flavors, and the retention of essential vitamins and minerals. Steady and consistent steam temperatures at all times and maximum steam saturation of the combi oven will also guarantee increased levels of food quality. The combi oven uses fresh steam to circulate around the food constantly, guaranteeing that food will not dry out. The combi humidification cooking effect will be quick and reliable, ensuring food that is crispy and succulent even when cooking in large quantities. The combi oven uses dynamic air flow to ensure that the heat is distributed evenly, which will ensure food is cooked uniformly too. With the addition of a combi oven, there will also be an unlimited variety of cooking techniques we could use as we would have the ability to grill, bake, roast, braise, steam, stew, poach, etc. This would give us the opportunity to prepare healthier food options for our students.

3) Share how the equipment will improve participation, food safety, energy efficiency, nutrition and quality of meals, or promote smarter lunchrooms.

The combi oven would provide a variety of food that is cooked evenly, juicy, crispy, colorful, and flavorful resulting in overall increased food quality and student participation rates for our program. Combi ovens are easy-to-use, self-cleaning, and ensure food is cooked thoroughly, which aligns perfectly with food safety guidelines. When compared to traditional kitchen equipment, combi ovens have been shown to save upwards of 70% in energy costs, which means the oven would pay for itself in less than a year! The overall quality of food is improved with the combi oven and what's even more impressive is the fact that the combi is a space-saver while allowing cooking of multiple food items in one unit.

4) Identify how the equipment will be utilized in the School Breakfast or National School Lunch program.

The combi oven will be used to extensively to prepare/cook routine items in our School Breakfast Program (sausage, bacon, pancakes, chicken patties, etc.); National School Lunch Program (pizza, hamburgers, potatoes, fries, chicken, etc.); and Child/Adult Care Supper Meal Program (grilled cheese, cheese sticks, calzones, etc.). As stated, the combi will deliver a variety of food that is cooked fast; thoroughly and evenly; flavorful; crispy and crunchy; moist without sogginess; aromatic; and healthier. The overall quality of food will naturally be increased, resulting in higher student satisfaction rates and participation in the breakfast, lunch, and supper meal programs.

5) Share the process conducted for selecting the school and piece of equipment needed.

We chose our middle school to receive the kitchen equipment because it is the only school in the district which does not currently have a combi oven. After we decided to choose the middle school, a conference was held with the food service director and cooks at that location to ensure there was adequate support for the combi oven usage. All cooks were initially open to the idea of using a combi oven on a daily basis; therefore, a subsequent meeting was held in which the head cooks from the other schools in district who use combi ovens answered questions and demonstrated its use as further information.

6) Identify your timeline to complete the procurement and expenditure activities by Sept. 30, 2018.

A certified quote for the combi oven has already been received; therefore, if awarded the kitchen equipment, we will purchase within the first week after initial award notification (following normal school, state, and federal procurement and expenditure procedures). Based on the timeline discussed with the company, we would plan to have the combi oven ordered, received, inspected, and installed within approximately 8 weeks after initial award notice. Tracking of funds will be separate from other School Nutrition Program funds, and all USDA required reporting will be completed and maintained on file. After installation, a copy of the invoice along with equipment serial number and copy of the cancelled check would be sent to the KY Division of School Nutrition for reimbursement.

APPLICATION CHECKLIST AND SCORING FOR EQUIPMENT
ASSISTANCE FY17

LEA/SFA: CUMBERLAND COUNTY BOARD OF EDUCATION **Total Score** _____
 SCHOOL: CUMBERLAND COUNTY MIDDLE SCHOOL

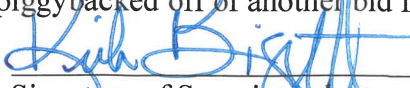
Summary of Required Information:

Percent of F/R for October 2016: **100%**

Scoring Criteria (Circle the applicable number of points):

Criteria		Points Possible	Points Awarded
Percentage of F/R for Oct. 2016 (Qualifying data/free and reduced information found here.)	50 - 59 percent	1	
	60 - 69 percent	3	
	70 - 79 percent	5	
	80 - 89 percent	7	
	90 - 99 percent	10	
	100 percent	11	
Priority of Focus			
1. Equipment that improves the nutrition and quality of meals.		9	
2. Equipment that improves the safety of food served in the school meal programs		8	
3. Equipment that improves the overall energy efficiency of the school food service operations		7	
4. Equipment used to improve or expand participation in the NSLP and/or the SBP.		6	
5. Equipment that promotes smarter lunchrooms		5	
6. Age of current food service equipment or lack of appropriate equipment		4	
Paragraph	30 points total	30	
Total Points	50 Points Max		

I certify that all the information provided in this application is true and correct and that all local, state, and federal regulations regarding procurement and expenditures will be followed. I certify that these purchases are subject to desktop audit and review by USDA and KDE. I certify that all funds will be expended by September 30, 2018, and will be tracked separately from other School Nutrition Program funds. I certify that all USDA required reporting will be completed and maintained on file. I certify that no bids will be piggybacked off of another bid for this equipment.



 Signature of Superintendent

11/29/17

 Date



 Signature of Food Service Director

11/29/17

 Date