

**HEF** Holdenville Education Foundation, INC.  
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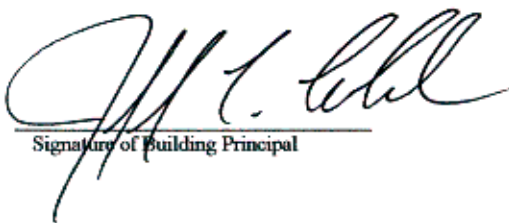
**Grants to Teachers Application Form**

**Cover Page**

Date: 3/16/05  
Grant Title: Living Skills for the Real World  
School: Jr. High/ High School  
Grade Level: 7-12  
Content Area: English, Living skills, Biology, Algebra  
Total Dollar Amount requested: \$489.21

Students will be exposed to real life situations. We will be planning, buying, preparing and serving 3 large meals for different groups of people during the school year. We will be using a hands-on technique gathering resources, planning, eating and cleaning. The students will also be learning some basic sewing skills by preparing aprons needed for the preparation stage.

  
\_\_\_\_\_  
Signature of Grant Applicant

  
\_\_\_\_\_  
Signature of Building Principal

Please mail applications to: Holdenville Education Foundation  
PO Box 641  
Holdenville, OK 74848  
Attention: Teacher Grants Committee

If you have any questions or need further assistance, please contact Shellie Gammil at 379-5484

## Grants to Teachers Application Form

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1. What is the Major Educational need this grant addresses?

All students need to be allowed the experiences of planning, preparing, cooking and cleaning for a large group of people. This grant would provide the cookware and small appliances to allow Jr. High and High School students the "hands on experience" of real life situations.

This will affect the way special needs students deal with real life situations in their future. It will give the students positive reinforcement when dealing with planning for a large group of people.

These materials can be used over and over for years with future students to experience these same life situations.

The school system has already provided the house and major appliances where this project will take place.

2. Approximately how many pupils will be affected by this project, both directly and indirectly?

Directly: There are currently 80 special needs students who will benefit from this project, through planning, preparing, cooking, eating or cleaning for a meal. We will break this down into different stages for different disabilities and periods.

Indirectly: These students will be sharing the meal with some of their classmates, teachers, administrators, and family. They will discuss the positive and negative effects this project has had on them as an individual and the project as a whole. The students will be attaining recipes from all sources including internet, family, friends, etc. All of these materials can be used year after year so this will affect the entire special needs population at Holdenville Schools for many years to come.

3. Describe your grant including methods, material and objectives.

Before the preparation on the meal beings, the students will make 5 basic aprons to wear during the cooking phase. The

student will choose the material, patterns, cut the material and pattern, and sew them.

The students will organize, plan, prepare, serve and clean for a large group of people at least 3 different meals during the school year. We will begin with the preparation of Thanksgiving Dinner. Every student must obtain a recipe for some dish that they would like to prepare for the meal. They may use any resource to obtain this information including, but not limited to, internet, friends, family or recipe books. The group will then plan a menu. After a list is made from the needed ingredients, a grocery list will be prepared. The group will go at different time segments to the grocery store and purchase needed supplies. The week of the meal, the students will prepare the meal and invite guests. On the day of the meal, the students will serve, eat and clean up. This will be done under the supervision of teachers and paraprofessionals. Another meal will be prepared in the spring and another one at the end of school. The end of school meal will be to celebrate graduation of our seniors who have been in our class. The seniors and their parents will be our guests of honor.

We will need all the items requested to prepare and serve the meals. The school will provide the money for the food. The students will learn how to prepare meals for a large or small group of people as stated on the recipe. They will also compare prices when buying the food to save costs.

#### 4. Give a time schedule of implementation.

The project will begin in October with the sewing project, continue throughout the school with the climax being a party for our graduating seniors in May. The sewing project should be complete in 2 weeks. The largest project, being the Thanksgiving feast, should be completed in 3 weeks from preparation to clean up. The spring fling project will be a casual meal with hamburgers, hotdogs and all the fixings. The preparation time should not be extensive so it should be completed in 2 weeks. The final meal will take 3 weeks from

preparation to clean up. Planning a graduation party is going to take more time for the preparation stage.

5. Detail your budget request. Include specific information about kinds of materials and equipment needed, sources of supply, and costs (including shipping and handling). If possible, list alternatives if full funding is not available.

All materials can be purchased at Wal-Mart

Brother Sewing Machine	\$ 99.00
Material for Aprons	25.00
2 sets of Nested Stock Pots @ 17.23	34.46
5 quart skillet	22.84
2 sets Anchor Baking Pans @ 8.97	17.96
3 Quart Pyrex Mixing Bowls @ 4.47	14.41
5 piece Bakers Secret Baking Set	11.93
3 Stainless Steel Basting Spoons	2.82
3 Slotted Spoons @ .94	2.82
2 Slotted Turners @ .94	1.88
Meat Thermometer	4.76
Electric Can Opener	12.87
Deluxe Chopper	14.92
Black and Decker Toaster	14.87
Electric Griddle	19.42
6 quart Rival Crock Pot	29.94
Black and Decker 15" Electric Skillet	24.87
GE Deep Fryer	49.84
Hamilton Beach Smart Grill	34.84
2 sets of 8 Terry Kitchen Towels @5.00	10.00
8 Dishclothes	2.50
4 Oven Mitts @ .97	3.08
2 Whisks @ .94	1.88
1 colander	.94
4 Sterlite Tube Storage Containers @ 7.84	<u>31.36</u>
 Grand Total	 \$ 489.21

6. What methods will be used for measuring the stated objectives, or what definite evaluation will you make to determine whether the grant was successful? (Please be specific.)

An overall evaluation will be conducted by each student participating in the sewing and cooking experience. There will be a self-evaluation and a teacher evaluation for each segment. (See Attached)

## Evaluation for Project \_\_\_\_\_

1. What did you learn from this experience?
2. What would you do differently next time?
3. What did you do wrong?
4. Do you consider this experience worthwhile and will you use the skills learned after you graduate from high school?
5. Was there any time that you did not think this project would be a success? Explain.
6. If we do this project next year, what do you advise your future classmates about this project?
7. Did you consider this learning experience to be a success or failure and why or why not?



6. What methods will be used for measuring the stated objectives, or what definite evaluation will you make to determine whether the grant was successful? (Please be specific.)

An overall evaluation will be conducted by each student participating in the sewing and cooking experience. There will be a self-evaluation and a teacher evaluation for each segment. (See Attached)