

Glassboro Education Foundation, Inc.

Send the completed application to the attention of:

Mr. Craig Stephenson
Beach Administration Building
Joseph L. Bowe Blvd
Glassboro, NJ 08028

A. General Information

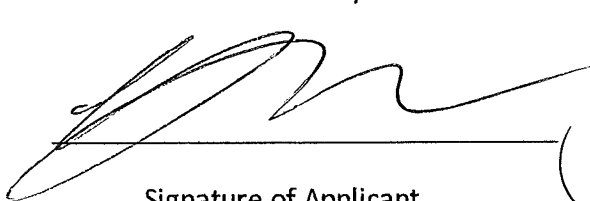
Applicant(s): Bandy Wagner
School: Glassboro High School
Principal: Dr. Monique Stowman-Burke
Grade Level or Subject: 9-12 Culinary Arts
Phone: (school) 856-652-2700 (Home): 856-466-9249
E-mail(s): rwagner@gpsd.us

B. Statement of Assurances:

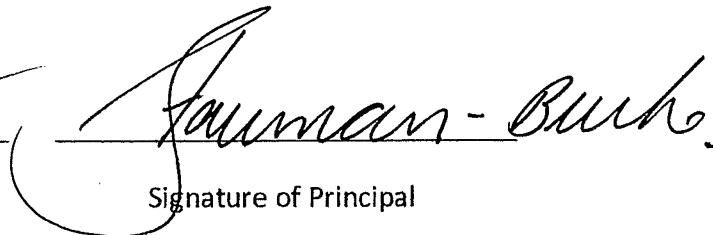
The applicant hereby assures the Glassboro Education Foundation that:

1. The applicant(s) meet(s) the eligibility criteria.
2. The activities and services for which the grant is sought will be implemented as written.
3. Any monies not expended within the school year shall revert back to the Glassboro Education Foundation, unless permission to carry it into the next school year is granted.
4. All publicity releases regarding a funded project will acknowledge the Glassboro Education Foundation and/or a particular mini-grant sponsor as the funding agency.
5. The grant recipient(s) will submit a final report summarizing the project's evaluation results.
6. The Board of Education authorizes the filing of this application.

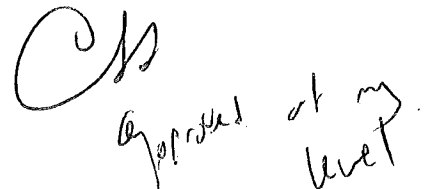
We do hereby certify that all of the facts, figures and representations made in this application are true and correct to the best of our knowledge and that the assurances as stated above are understood and will be followed in their entirety.



Signature of Applicant



Signature of Principal



CS
Approved at my level

Please note: from this page on, please **do not include your name or your school** in any of your descriptions as all applications are coded to prevent bias.

C. Project Title and Description

Title of Project: Bull Dog BBQ

Subject Area(s): Culinary Arts

Approximate Number of Students Participating: 80-90

Project Starting Date: Spring 27 Project Completion Date: EOY 27

Need: Describe the problem or deficiencies that exist which require the improvements described.

I would like to implement a
barbeque unit into Culinary Arts.
This unit would be a fun and
educational way for students to
practice barbeque and smoking
techniques with appropriate
equipment. It would be another
method to learn time temperature control, food
safety, and cultural cuisine.

Strategy: Briefly describe your plan to alleviate the need/problem.

We would need to purchase a
smoker and find a place to keep
and maintain it.

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D. Objectives, Activities and Evaluation Techniques (This page may be duplicated if necessary)

Objectives	Program Activities to Accomplish Objectives	Completion Date	Evaluation Techniques
Students will learn different BBQ and smoking techniques.	Learn what BBQ is, a spice rub Contest, different butchering and cuts of meat,	2-3 weeks	Summative and Formative written and observed
Demonstrate how to use different equipment.	Teach Proper Setup and break down, safe temperature control, cleaning procedures	1-2 Days	Formative observed
Reinforce Safety and Sanitation Procedures.	Proper handwashing, cross contamination prevention, use of thermometers	1 Day	Formative Observed
Understand the historical roots of BBQ and the impact it has on cultural Cuisine.	The origins of BBQ and the development of cultural / regional Cuisine	1-2 Days	Formative written

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E. Itemized Budget

Materials/Equipment	Services	Evaluation Techniques
Item(s) Cost See Email Sub-total:	Item(s) Cost Sub-total:	Item(s) Cost Sub-total: Grand Total