# OF I IO

## The Florida Senate

# Local Funding Initiative Request Fiscal Year 2019-2020

LFIR#: 1818

1. Title of Project: ADE Culinary/Senior Services, persons wt dev. dis.

2. Senate Sponsor: Manny Diaz

3. Date of Submission: 02/12/2019

#### 4. Project/Program Description:

A) To continue to operate ADE, Inc. acclaimed Culinary Arts Program for its 7th year. Including Baking/Restaurant Maintenance/Employability Skills Training, providing adults with disabilities a path of future employment in respective fields.

B) To continue to operate ADE, Inc. Silver Program, going on its 3rd year. Offering Geriatric Services to meet the needs of our seniors with Developmental Disabilities, within an ambiance conducive of the special comforts and stimuli that the senior population demands, such as, physical and mental stimulation through exercising and constructive recreational activities, health and wellness.

**5. State Agency to receive requested funds**: Agency for Persons with Disabilities

State Agency Contacted? Yes

6. Amount of the Nonrecurring Request for Fiscal Year 2019-2020

Type of Funding	Amount
Operations	400,000
Fixed Capital Outlay	
Total State Funds Requested	400,000

#### 7. Total Project Cost for Fiscal Year 2019-2020 (including matching funds available for this project)

Type of Funding	Amount	Percent
Total State Funds Requested (from question #6)	400,000	100.00%
Federal	0	0.00%
State (excluding the amount of this request)	0	0.00%
Local	0	0.00%
Other	0	0.00%
Total Project Costs for Fiscal Year 2019-2020	400,000	100.0%

#### 8. Has this project previously received state funding? Yes

Fiscal Year	Amount		Specific	
(yyyy-yy)	Recurring	NonRecurring	Appropriation #	Vetoed
2018-19		200,000	241	No

- Is future-year funding likely to be requested? Yes
  - a. If yes, indicate non-recurring amount per year. 400000



### The Florida Senate

## Local Funding Initiative Request Fiscal Year 2019-2020

LFIR#: 1818

#### 10. Details on how the requested state funds will be expended

Spending Category	Description	Amount
Administrative Costs:	•	
Executive Director/Project Head Salary and	CEO, COO, Fiscal Director, Program Manager	22,000
Benefits		
Other Salary and Benefits		
Expense/Equipment/Travel/Supplies/Other		
Consultants/Contracted Services/Study		
Operational Costs:		
Salary and Benefits	Educational Staff (2), Chef Instructor (3), Direct Care (3), Geriatric	222,955
	Services (1), Physical Trainer (1)	
Expense/Equipment/Travel/Supplies/Other	Operational costs, Educational Supplies, Equipment, Office	155,045
	Expense, Utilities, Insurance, Maintenance, and Misc. Expenses	
Consultants/Contracted Services/Study		
Fixed Capital Construction/Major Re	novation:	
Construction/Renovation/Land/Planning		
Engineering		
Total State Funds Requested (must e	qual total from question #6)	400,000

#### 11. Program Performance:

#### a. What is the specific purpose or goal that will be achieved by the funds requested?

To continue ADE's acclaimed Culinary Training Program which has been operational since 2012. This exemplary program provides Culinary-Baking-Restaurant Maintenance Skills, and Employment Training to Adults with Developmental Disabilities in the area of Culinary Services. We have been operating this program through the support and funding of the Agency for Persons with Disabilities. ADE, Inc has been granted a member request appropriation for this project since 2012, and we have never been vetoed. Additionally this request funds Geriatric Services to the same population 55 yrs and older. The silver program includes stimuli training in a tranquil environment with the support of a Geriatric specialist and a licensed physical trainer. This program started in 2016, also through a special appropriation from APD, and has not been vetoed.

#### b. What are the activities and services that will be provided to meet the intended purpose of these funds?

To prepare our special population in a field that will create a path towards economic self-sufficiency. And to provide Geniatric Services to the aging Seniors with Developmental Disabilities who no longer have the ability to join the workforce, but still need a meaningful and stimulating day activity. ADE will be monitoring the progress via assessment data taken 3 times a week, and a Monthly Summary, as well as developing the goals yearly in the Individual Program Plan.

#### c. What are the direct services to be provided to citizens by the appropriations project?

The Culinary will include Recruitment and Skills Assessment, and Training Areas, such as: measurements, knowledge of food groups, identifying and using kitchen equipment and utensils, habits of healthy eating, cooking on a budget, Grocery Shopping in Bulk, Food Storage Methods, kitchen safety and cleanliness, how to

# ST VATOR

### The Florida Senate

# Local Funding Initiative Request Fiscal Year 2019-2020

LFIR#: 1818

refrigerate and freeze food properly, and multiple other related skills. Chef Instructors, guiding our students in preparation of dishes that are coordinated into our curriculum by Themes, such as: Foods of the World, Food prepared for Special Occasions, Savory vs. Sweet, the South Florida melting pot dishes, Quick 15/30 minute meals, Sandwich and Salad Prep, Breakfast/Lunch/Dinner Favorites, amongst others. Also, Employability Seeking Skills are incorporated in the curriculum. The Silver Program will include geriatric services and a physical trainer on site. It will provide a tranquil stimulating program with recreational skills to enhance quality of life for seniors.

d. Who is the target population served by this project? How many individuals are expected to be served?

Culinary Arts Program will serve 24 to 30 adults with developmental disabilities, and with the necessary abilities and behavior to be able to mange a high risk kitchen environment. Silver program will serve a maximum of 6 adults with developmental disabilities 55 or older.

e. What is the expected benefit or outcome of this project? What is the methodology by which this outcome will be measured?

Culinary Program to prepare our special population in a field that will create a path towards economic self-sufficiency in the filed of Culinary Training Services. And to provide Geriatric Services to the aging Seniors with Developmental Disabilities who no longer have the ability to join the workforce, but still need a meaningful and stimulating day activity. ADE will be monitoring the progress via assessment data taken 3 times a week, and a Monthly Summary, as well as developing the goals yearly in the Individual Program Plan for both Culinary and Silver Program. Monitored by The Agency for Persons with Disabilities.

f. What are the suggested penalties that the contracting agency may consider in addition to its standard penalties for failing to meet deliverables or performance measures provided for in the contract?

A percentage of the total award should be penalized in the event the percentages are not met.

12. The owner(s) of the facility to receive, directly or indirectly, any fixed capital outlay funding. Include the relationship between the owner(s) of the facility and the entity.

ADE, Inc. is a 501 (c), there is no ownership

#### 13. Requestor Contact Information:

a. Name: Helena Del Monte

**b.** Organization: ADE, Inc. Association for the Development of the Exceptional

c. E-mail Address: hdelmonte@ademiami.orgd. Phone Number: (305)505-3238 Ext. 105

#### 14. Recipient Contact Information:

a. Organization: ADE, Inc. Association for the Development of the Exceptional

b. County: Miami-Dadec. Organization Type:

O For Profit

● Non Profit 501(c) (3)

O Non Profit 501(c) (4)



## The Florida Senate

# Local Funding Initiative Request Fiscal Year 2019-2020

LFIR#: 1818

O Local Entity

O University or College

O Other (Please specify)

d. Contact Name: Helena Del Monte

e. E-mail Address: hdelmonte@ademiami.org f. Phone Number: (305)505-3238 Ext. 105

#### 15. Lobbyist Contact Information

a. Name: Susan K. Goldstein

b. Firm Name: Susan Goldstein Consultant, Inc. & The Legis Group

c. E-mail Address: skgoldstein@hotmail.com

d. Phone Number: (954)830-6300