



The Florida Senate

Local Funding Initiative Request

Fiscal Year 2022-2023

LFIR # 1557

1. Project Title

2. Senate Sponsor

3. Date of Request

4. Project/Program Description

LARC Commercial Culinary Training Kitchen: The Commercial Culinary Training Program is designed to provide a path forward for individuals with intellectual, developmental and other disabilities in the Food Services industry, the second largest Growing Industry by Employment and the second Fastest Growing Industry through 2025 in SW Florida. While LARC will continue to provide training and job placement in many settings as we do today, we determined with the demands of our local hospitality and food services industry, a focused training program for these job skills is warranted and can accomplish several goals: it offers individuals a path forward to employment in a growing industry AND help businesses respond to the need for reliable, capable employees who will meet the workforce needs of today and tomorrow.

5. State Agency to receive requested funds

State Agency contacted?

6. Amount of the Nonrecurring Request for Fiscal Year 2022-2023

Type of Funding	Amount
Operations	0
Fixed Capital Outlay	650,000
Total State Funds Requested	650,000

7. Total Project Cost for Fiscal Year 2022-2023 (including matching funds available for this project)

Type of Funding	Amount	Percentage
Total State Funds Requested (from question #6)	650,000	100%
Matching Funds		
Federal	0	0%
State (excluding the amount of this request)	0	0%
Local	0	0%
Other	0	0%
Total Project Costs for Fiscal Year 2022-2023	650,000	100%

8. Has this project previously received state funding?

Fiscal Year (YYYY-YY)	Amount		Specific Appropriation #	Vetoed
	Recurring	Nonrecurring		

9. Is future funding likely to be requested?

a. If yes, indicate nonrecurring amount per year.

b. Describe the source of funding that can be used in lieu of state funding.

10. Has the entity requesting this project received any federal assistance related to the COVID-19 pandemic?



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Yes

If yes, indicate the amount of funds received and what the funds were used for.

PPP loan/forgiveness - \$469,100 - payroll for staff and clients participating in our paid vocational training program
 HRSA - \$217,199, paid hazard pay to staff and offset operational expenses due to lost revenue

11. Details on how the requested state funds will be expended

Spending Category	Description	Amount
Administrative Costs:		
Executive Director/Project Head Salary and Benefits		0
Other Salary and Benefits		0
Expense/Equipment/Travel/Supplies/Other		0
Consultants/Contracted Services/Study		0
Operational Costs: Other		
Salary and Benefits		0
Expense/Equipment/Travel/Supplies/Other		0
Consultants/Contracted Services/Study		0
Fixed Capital Construction/Major Renovation:		
Construction/Renovation/Land/Planning Engineering	Build an addition onto an existing building to house a commercial culinary training kitchen including all site work, carpentry, masonry, electrical, plumbing, and infrastructure necessary. Renovate a portion of the existing building to accommodate cafeteria style food service. Includes industrial equipment; walk in cooler/freezer, sinks, oven, grill, fryer,exhaust hood, refrigerated sandwich/salad prep stations, hot/cold buffet serving station, beverage station, storage/shelving, etc...	650,000
Total State Funds Requested (must equal total from question #6)		650,000

12. Program Performance

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

LARC will build a commercial culinary training kitchen onto an existing building on our 5 acre campus designed to provide training to individuals with intellectual, developmental and other disabilities in the Food Services industry. Graduates from the Program will graduate with food handling and food service certifications and will transition into LARC's Community Support Services Program to assist with community employment placements.

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

Since 1954, LARC has been empowering and supporting individuals with disabilities and their families to achieve their full potential. LARC's Commercial Culinary Training Program will provide a path forward for individuals with intellectual, developmental and other disabilities in the Food Services industry for generations to come.

c. What direct services will be provided to citizens by the appropriation project?



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Currently, LARC operates a large sheltered workshop program and as we plan for a sub-minimum wage phase out in 2023, the Commercial Culinary Training Program provides a pass through training program that focuses on community employment, benefiting individuals uniquely abled and the community as a whole. Life within this program will be exciting, educational, forward focused and will develop a successful workforce and community members for our community for years to come.

A 2016 DOL study estimates the restaurant sector can have employee turnover rates of more than 70% - not only do we believe the Commercial Culinary Training Program can close the significant employment gaps in this industry, we believe we can decrease this statistic significantly as well.

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

Individuals with intellectual, developmental and other disabilities.
Curriculum will be taught by a professional chef. Approximately 10 students will attend 14 week sessions Monday – Friday. We also have the ability to expand into nights and weekend programs. Students will graduate with food handling and food service certifications and will transition into LARC's Community Support Services Program to assist with community employment placements.

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

The Work Force Study, conducted by Hodges University, FSW and FGCU, identified Accommodations and Food Services in SW FL as the second largest Growing Industry by Employment and the second Fastest Growing Industry through 2025.
Within this industry lies the top 10 employment gaps for food preparation occupations which include first-line supervisors of food preparation workers, combined food preparation and service workers - including fast food, dishwashers, restaurant cooks, waiters and waitresses, hosts and hostesses, dining room and cafeteria attendants, cafeteria cooks, non restaurant food servers, and counter attendants. The expected outcome is to train a diversified, untapped workforce in the Food Services industry and help to place them in community employment, filling workforce gaps, while increasing independence and employment success.

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 the contract?

Return funding if not completed.

13. The owners of the facility to receive, directly or indirectly, any fixed capital outlay funding. Include the relationship between the owners of the facility and the entity.

LARC has leased the property from the Lee County School District for over 60 years with the current lease extending through December 2045.



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14. Requestor Contact Information

a. First Name Last Name

b. Organization

c. E-mail Address

d. Phone Number Ext.

15. Recipient Contact Information

a. Organization

b. Municipality and County

c. Organization Type

- For Profit Entity
- Non Profit 501(c)(3)
- Non Profit 501(c)(4)
- Local Entity
- University or College
- Other (please specify)

d. First Name Last Name

e. E-mail Address

f. Phone Number

16. Lobbyist Contact Information

a. Name

b. Firm Name

c. E-mail Address

d. Phone Number