

1. Assessment Plan - Three Column



PIE - Business - CS&DT: Nutrition & Food (NF) Unit

Narrative Reporting Year

2019-20

Contact Person: Jean Metter

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Summary of Notable Achievements: Transition to Fully Online Instruction:

The Nutrition and Foods (NF) Program moved all but two NF courses to a 100% online format in accordance with California Governor Gavin Newsom's stay-at-home order. NF 81 – Cooking for Health and Wellness and NF 82 – Vegetarian Cuisine were the only two courses cancelled. The remaining thirty-four NF courses were moved fully online.

Open Educational Resources (OER):

Carol and Sandra engaged in a grant to develop OER for NF 25 (Introduction to Nutrition Science) and NF 12 (Sports Nutrition).

Online Education Initiative (OEI):

Carol's online course (NF 25) was OEI aligned last summer. Sandra is working on getting her course (NF 12) OEI aligned.

Work Experience (WE) Expansion:

The NF Program continues to expand NF 91 - Work Experience offerings with support of Dawn Finley. Students in WE have doubled over the past two years (from 4 to 8) and WE sites have expanded.

Nutrition and Foods Club:

NF has an active student club. Christina Cammayo is the advisor.

- NF Club meetings with featured speakers from Counseling and Work Experience
- NF Club nutrition information booths for various Mt. SAC campus wide events (Health Fair, De-Stress Fest, and National Nutrition Month)
- Mountie Fresh Day nutrition information booth and student culinary presentation with NF Club officers, who also developed a no-cook recipe
- Collaboration with PTK Honor Society (Food and the Brain: Carol Impara presented)
- Hunger Homelessness Awareness Week volunteer

Campus Presence:

NF maintains campus presence via Employee Wellness Committee, Health Science High School Outreach, and Student Health events.

- Employee Wellness Committee – Sandra Weatherilt serves as our representative
- National Nutrition Month presentation with Health Center (Sandra Weatherilt presented)
- Homeless and Basic Resources Committee – Christina Cammayo serves as our representative
- Food demo for HBRC using canned beans (Jean Metter coordinated)

-Presentation and food demo with the Culinary program for Hunger and Homeless Awareness Week in the new student-run Café 91 – “Budget Friendly Bites” (Christina Cammayo presented)

Program Planning (Equity, Retention and Success): Our unit's planning dialog this year focused on developing a new course (NF 83), deletion of a course (NF 40), revisions to the Nutrition certificate, the massive change to course delivery resulting from California Governor Gavin Newsom's stay-at-home order, and learning support activities, such as remote instruction training.

External and Internal Conditions Analysis: Internal - NF Program Advisory Committee:

Reviewed prerequisites for all NF courses and recommended maintaining current prerequisites.

Recommended adding NF 83 – Cooking for Athletic Performance.

Recommended deactivating NF 40 – Healthy American Cuisine

Approved revisions to the NF Certificate.

Approved fund requests for student workers/tutors, conference/travel, and supplies/equipment.

External - California Governor Gavin Newsom's stay-at-home order:

Mt. San Antonio College's classes and services have transitioned online. The physical campus is temporarily closed.

External - Commission on Dietetic Registration Future Education Model:

There is still no credential for the Nutrition Health Associate; CDR could explore creating a credential once sufficient numbers of these practitioners are in the workforce (in the Future Education Model, RDN is the Graduate Degree level practitioner and NDTR is the Bachelor's Degree level practitioner).

A clearer description of the NHA is now available on the ACEND website:

“Nutrition Health Associates (NHAs) are paraprofessionals trained in food and nutrition, expanding on preparation of the community health worker with cutting-edge science, nutrition and food knowledge. As an essential part of the healthcare and foodservice management teams, the NHA works under the supervision of Registered Dietitian Nutritionists (RDNs) or other health practitioners with individuals in their homes and community settings.”

“NHAs meet the following criteria: Complete an associate degree program accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) in which didactic coursework and experiential learning are integrated in a single program. The associate degree coursework for Nutrition Health Associate includes a variety of classes in food and nutrition sciences, wellness and determinants of health, food safety, cultural competence, and communication.”

External - Continuing Professional Education Units (CPEU):

Licensed nutrition professionals recognized in the U.S. are Registered Dietitian/Nutritionists (RDN) and Dietetic Technicians, Registered (DTR). RDN and DTR licenses are issued by the Commission on Dietetic Registration (CDR). RDNs and DTRs are required to complete continuing professional educational requirements to maintain registration. All of the current NF faculty, both full and part time, are RDNs and are required to complete 75 approved Continuing Professional Education Units (CPEUs) and submit a Professional Development Portfolio to CDR every five years.

Critical Decisions Made by Unit: 1. Curriculum:

The following curriculum decisions were made this past year:

To delete NF 40 – Healthy American Cuisine. NF 40 was developed to articulate with HRT 255 - Healthy American Cuisine at Cal Poly Pomona, which fulfills GE Area E. Unfortunately, despite two attempts at approval, NF 40 was denied CSU General Education inclusion for Area E - Lifelong Learning & Self Development. As the course is unable to accomplish the educational objectives it was designed to meet, the NF program faculty, with the support of the Consumer Science and Design Technologies Department, decided to delete this course and believe deletion is in the best interest of students.

To develop a new course, NF 83 - Cooking for Athletic Performance, to be added to the list of required electives for the Nutrition Certificate.

To continue NF 25 and NF 25H (four-year review).

To revise the Required Electives Section of the Nutrition Certificate by removing NF 40 (which we are deleting) and adding NF 83 (which is a new course we are proposing). The required electives units will remain at three and the total units to earn the certificate will still be 16.

2. Nutrition and Foods Club:

The decision was made to continue to support the Nutrition and Foods Club to provide volunteer, networking, and leadership opportunities for students.

3. Transition to 100% Online Instruction:

In the face of the COVID-19 pandemic, the decision was made to move all but two NF courses to a 100% online format. NF 81 – Cooking for Health and Wellness and NF 82 – Vegetarian Cuisine were cancelled as the kind of “demonstrate” and “perform” course objectives, which are critical in these courses, could not be met adequately with online simulations.

Contributors to the Report: Christina Cammayo

Carol Impara

Jean Metter

Sandra Weatherilt

<i>Unit Goals</i>	<i>Resources Needed</i>	<i>1. Where We Make an Impact: Closing the Loop on Goals and Resources</i>
<p>Promotion, Outreach, and Marketing - Illuminate the role of food and nutrition in the health and well being of individuals and society through teaching and outreach to the campus and community, and market the NF program as a potential major. Status: Active Goal Year(s): 2018-19, 2019-20, 2020-21 Date Goal Entered (Optional): 11/15/2018</p>	<p>Report directly on Goal</p> <hr/> <p>Request - Full Funding Requested - Strategy, Materials, and Professional Consultation *Describe Plans & Activities Supported (Justification of Need): Comprehensive strategy to promote the NF Program. Professional, themed design of brochures, flyers, and notices targeting counseling, high-school students, current Mt. SAC students, and the local community. Consultation with marketing professionals to improve program promotion, outreach, and marketing.</p> <p>*Lead: Sandra Weatherilt What would success look like and</p>	<p>1. Where We Make an Impact: Closing the Loop on Goals and Resources</p> <p>Reporting Year: 2018-19 % Completed: 50 Campus outreach is an on-going activity that NF participates in to give students volunteer experience and to improve the health of the community. We do not anticipate a "completion" date for this goal. (04/23/2019)</p> <hr/> <p>Reporting Year: 2018-19 % Completed: 50 The NF program continued to participate in and lead a variety of campus outreach activities benefiting the campus community, including new outreach to high school students and food insecure students. These activities included hosting high school students at the BCT Open House, demoing food for two Mountie Fresh events, co-presenting two talks and hosting three events with Student Health Services, and coordinating with Kinesiology to create informative flyers and a website for athletes about healthy eating. The Nutrition and Foods Club hosted six workshops or events, sponsored four speakers, and held regular meetings. As part of the Employee Wellness Committee, the NF program coordinated speakers, organized the annual Employee Wellness Fair, and promoted the Walker Tracker events. (04/23/2019) Related Documents:</p>

Unit Goals	Resources Needed	1. Where We Make an Impact: Closing the Loop on Goals and Resources	
	<p>how would you measure it?: Number of outreach events that the NF program participates in Dissemination of brochures, flyers, and notices Increased enrollment</p> <p>Type of Request: MARKETING: Requests for services in the areas of graphic design, news, and photography, posting information, communication and social media.</p> <p>Planning Unit Priority: Medium</p> <p>On-Going Funding Requested (if applicable): 2500</p> <p>Total Funding Requested: 2,500</p> <p>Related Documents: No-prep burrito bowl handout.pdf SNEP-PRE POST.pdf</p>	<p>No-prep burrito bowl handout.pdf SNEP-PRE POST.pdf</p> <hr/> <p>Reporting Year: 2017-18 % Completed: 50 Though we were not funded for this area, we did participate in a variety of community engagement activities during 2017-18. (List them here.) (05/07/2018)</p> <hr/> <p>Reporting Year: 2016-17 % Completed: 25 For 2016-7, the NF faculty and club presented two nutrition-themed talks, manned booths for five different outreach events, and sponsored seven Nutrition Forum presentations. In addition, an NF faculty representative served on the Employee Wellness Committee, which sponsored several presentations and reviewed corporate wellness websites for use by the campus community. (06/26/2017)</p>	<p>: This is an on-going activity that does not really have a completion date. These activities have been most beneficial for the five students who were officers in the NF Club, and for students who wanted to know more about the nutrition program. Preparing and presenting nutrition talks to an audience was an excellent activity, as it built skills that future dietitians must have. Having a career-themed booth was more questionable, especially at a high school. It is unclear if doing outreach at high schools is beneficial to this program. (06/26/2017)</p>
<p>Transfer and Articulation - Prepare students to enter accredited Didactic Programs in Dietetics and Food Science and Technology degree programs to become well qualified, entry-level Registered Dietitians and food scientists.</p> <p>Status: Active</p> <p>Goal Year(s): 2016-17, 2017-18, 2018-19, 2019-20, 2020-21</p> <p>Date Goal Entered (Optional): 09/01/2016</p>	<p>Report directly on Goal</p> <hr/> <p>Request - Full Funding Requested - Staffing to Track Nutrition/Food Science/Dietetics Transfer</p> <p>*Describe Plans & Activities Supported (Justification of Need): The NF program's student database</p>	<p>Reporting Year: 2018-19 % Completed: 50 The NF program actively updates and expands curriculum to maintain articulation. This past year, the program has applied for Area D as well as Area E status for NF 28, and achieved Certificate of Achievement status for the Nutrition Certificate, and launched the AS-T. (04/23/2019)</p> <hr/> <p>Reporting Year: 2018-19 % Completed: 50 Nutrition Forum names are now housed on a Google drive. A brief survey (Survey Monkey) was sent out to 216 alumnae who were students in 2015-2016, and we heard from 13 people (a 6% response rate). About 46% of</p>	

Unit Goals	Resources Needed	1. Where We Make an Impact: Closing the Loop on Goals and Resources
	<p>has been transferred to a Google drive. We continue to need a Student Worker IV for 6 hours/week to monitor movement and expansion of the database and to run surveys for us.</p> <p>*Lead: Carol Impara</p> <p>What would success look like and how would you measure it?: An expanded and updated database and a robust LinkedIn account. In 2016-7, we had 58 members (alumni) in the Mt. SAC Nutrition and Foods Group LinkedIn page. In 2017-8, we had 79 members (alumni) in the Mt. SAC Nutrition and Foods Group LinkedIn page. For 2018-19, we had 96 members. There are more than 230 students in the Nutrition Forum.</p> <p>Type of Request: STAFFING: Requests for permanent employee positions or temporary/hourly employees.</p> <p>Planning Unit Priority: High</p> <p>On-Going Funding Requested (if applicable): 3800</p> <p>Total Funding Requested: 3,800</p> <p>Related Documents: LinkedIn 2019.PNG Results and Takeaways from NF Program Survey 2018.docx</p>	<p>respondents are enrolled in a 4-year dietetics program. There are now 96 in the LinkedIn account. (04/23/2019)</p> <p>Related Documents: Results and Takeaways from NF Program Survey 2018.docx LinkedIn 2019.PNG</p> <hr/> <p>Reporting Year: 2017-18 % Completed: 75</p> <p>We did receive funds for a student worker in 2017-18, who helped update the NF database. There are currently 80 members in the LinkedIn group. However, the move from Lotus Notes to Outlook interrupted program use of the NF database, since it had been lodged there. There is currently a need to find a new home for the NF database. (05/07/2018)</p> <hr/> <p>Reporting Year: 2016-17 % Completed: 25</p> <p>A Mt. SAC NF LinkedIn account has been created and 58 members have accepted the invitation to join. In addition, nearly 100 students were added to the NF database. (06/26/2017)</p>
<p>Industry Requirements and Trends - Stay abreast of current requirements and trends in the education and training of nutrition, dietetics, and food science professionals.</p> <p>Status: Active</p> <p>Goal Year(s): 2016-17, 2017-18, 2018-19, 2019-20, 2020-21</p> <p>Date Goal Entered (Optional):</p>	<p>Report directly on Goal</p> <hr/> <p>Request - Full Funding Requested - Conference, Travel, and Professional Development Funds</p>	<p>Reporting Year: 2018-19 % Completed: 50</p> <p>NF program faculty strive to stay updated in both discipline of nutrition and in requirements to work in the field of nutrition. This is an on-going goal that has no "completion" date. (04/30/2019)</p> <hr/> <p>Reporting Year: 2018-19 % Completed: 50</p> <p>NF faculty received conference and travel funding from a</p>

Unit Goals	Resources Needed	1. Where We Make an Impact: Closing the Loop on Goals and Resources	
09/01/2016	<p>*Describe Plans & Activities Supported (Justification of Need): Conference and travel funds for conferences, workshops, webinars, seminars, or other professional development activity that would support discipline-specific knowledge, improve pedagogy (particularly online pedagogy, which is a goal of the program to increase), and trends in the career field.</p> <p>*Lead: All NF Faculty</p> <p>What would success look like and how would you measure it?: Each FT NF faculty member will attend at least one conference or workshop to improve her teaching, mentoring, or discipline-specific knowledge.</p> <p>Type of Request: PROFESSIONAL & ORGANIZATION DEVELOPMENT (POD): Requests that provide professional learning opportunities for Mt. SAC employees.</p> <p>Planning Unit Priority: Medium</p> <p>On-Going Funding Requested (if applicable): 5000</p> <p>Total Funding Requested: 5,000</p>	<p>variety of sources, including Perkins, POD, and the division. NF faculty attended a variety of nutrition and teaching-related workshops and conferences this year, including NDEP (industry/education update and networking), CAND, Functional Foods, and SCAN (discipline updates), and OTC (online teaching pedagogy). (04/23/2019)</p> <hr/> <p>Reporting Year: 2017-18 % Completed: 100</p> <p>NF faculty received conference and travel funds from a variety of sources, including POD, Perkins, and the division. (05/07/2018)</p>	
		<p>Reporting Year: 2016-17 % Completed: 25</p> <p>Last year, NF Faculty attended a variety of nutrition and teaching related workshops and conferences. They are listed in the Notable Achievements section. (06/26/2017)</p>	<p>: Results of this professional development are immediate. After NDEP, NF 1 lectures and activities were updated to reflect changes in ACEND accreditation. After attending the Online Teaching Conference, faculty revised their online courses to include video conferencing and improve accessibility. (06/26/2017)</p>
<p>Quality Facilities - Plan, design, construct, and maintain quality physical facilities that meet nutrition, dietetics, and food science students' needs and accommodate future program expansion.</p> <p>Status: Active</p> <p>Goal Year(s): 2016-17, 2017-18, 2018-19, 2019-20, 2020-21</p> <p>Date Goal Entered (Optional): 06/01/2017</p>	<p>Report directly on Goal</p>	<p>Reporting Year: 2019-20 % Completed: 50</p> <p>The Nutrition and Foods Lab requires standard-height work surfaces and an ADA-compliant workstation. (05/29/2020)</p>	
		<p>Reporting Year: 2018-19 % Completed: 25</p> <p>In general, the program is pleased with the new BCT Foods Lab. However, the first months in the BCT Foods Lab had some challenges (electrical, equipment, layout) and changes are required to reduce injury hazards and ensure ADA compliance. (04/30/2019)</p>	

<i>Unit Goals</i>	<i>Resources Needed</i>	<i>1. Where We Make an Impact: Closing the Loop on Goals and Resources</i>
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Request - Full Funding Requested -
 Standard Height Work Surfaces in the Nutrition and Food Lab (78-1140) to Prevent Injury

***Describe Plans & Activities Supported (Justification of Need):**

All counters installed in the Nutrition and Food Lab (78-1140) are 34-inches high, below standard height. New counters should be installed in workstations 1, 2, and 3, the demo table, and the prep sink in order to raise the work surfaces to standard height (36 inches), which benefits students and instructors whose height is 5'8" or taller (most men and many women). Workstation 6 needs to be ADA compliant. Counter tops in workstations 4 and 5 can remain 34-inches high in order to accommodate students under 5'8". Many students, the Lab technician, and the principal faculty instructor have complained of back pain from working in the Nutrition and Food Lab. Installation of 36-inch high counters is necessary to prevent injury to employees and students. Many documents attest to the need for work surfaces of at least 36-inch height. This is an industry standard and installation of lower counter tops was an oversight that should be rectified.

***Lead:** Jean Metter
What would success look like and how would you measure it?:
 Installation of new counters in the Nutrition and Foods Lab that will raise the work surfaces in units 1, 2, and 3,

Reporting Year: 2019-20
% Completed: 0
 Nothing has been accomplished toward this goal.
 (05/29/2020)

Reporting Year: 2018-19
% Completed: 0
 Nothing has been accomplished toward this goal.
 (04/30/2019)

Unit Goals

Resources Needed

1. Where We Make an Impact: Closing the Loop on Goals and Resources

the demo table, and the prep sink to standard height (36 inches)

Type of Request: FACILITIES: This section includes minor building improvement projects and alterations to specific rooms or operational areas.

Planning Unit Priority: High
One-Time Funding Requested (if applicable): 17000

Total Funding Requested: 17,000

Related Documents:

[Counter Height.docx](#)

[Countertop Cost Estimate.docx](#)

Request - Full Funding Requested - ADA-compliant Workstation in the Nutrition and Food Lab (78-1140)

***Describe Plans & Activities**

Supported (Justification of Need): One unit in the Foods Lab should accommodate students in wheelchairs. Unit 6 needs to be redesigned to meet ADA standards. Changes should include removing the range and installing a cooktop with knee clearance and a wall oven. The current sink is not accessible to individuals in wheelchairs due to the plumbing and garbage disposal protruding into the knee area and also needs to be modified. Examples of ADA compliant workstations are attached.

***Lead:** Jean Metter

What would success look like and how would you measure it?: One of the workstations in the Nutrition and Food Lab is ADA compliant.

Type of Request: FACILITIES: This section includes minor building

Reporting Year: 2019-20

% Completed: 0

Nothing has been accomplished toward this goal. (05/29/2020)

Reporting Year: 2018-19

% Completed: 0

Nothing has been accomplished toward this goal. (04/30/2019)

<i>Unit Goals</i>	<i>Resources Needed</i>	<i>1. Where We Make an Impact: Closing the Loop on Goals and Resources</i>
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improvement projects and alterations to specific rooms or operational areas.
Planning Unit Priority: High
One-Time Funding Requested (if applicable): 10000
Total Funding Requested: 10,000
Related Documents:
[ADA Equipment Request.docx](#)
[ADA Station Examples.docx](#)

Instructional Support - Provide an exemplary educational experience to support student success utilizing high quality instructional technology, equipment, and supplies.
Status: Active
Goal Year(s): 2016-17, 2017-18, 2018-19, 2019-20, 2020-21
Date Goal Entered (Optional): 09/01/2016

Report directly on Goal

Reporting Year: 2018-19
% Completed: 50
 The curriculum of the Foods Lab classes is dependent on accessing foods and ingredients that allow students to experience and practice the subject matter. An exemplary experience means that the Foods Lab is funded adequately and on an on-going basis. Students taking Foods Lab classes benefit from individualized help from student tutors. Student workers also help keep the lab clean, and provide needed help with program outreach and database maintenance. (04/30/2019)

Request - Full Funding Requested - Student Workers (2 at 19 hours per week)
***Describe Plans & Activities Supported (Justification of Need):** Hire two part-time student student workers to assist in lab classes. Two student workers at 19 hours per week each, all on Division funds. Perkins has been very generous to us, and we appreciate using student tutors in our lab classes. They demonstrate techniques and mentor students one-on-one in the lab classroom. However, there are important non-student tutor roles that students perform for us, such as specialized equipment and facility

Reporting Year: 2019-20
% Completed: 50
 This year, the student tutors (Perkins funded) and workers (Business Division funded) helped us survey alumnae, demonstrate cultural foods, host high school students, plan outreach demos and activities, and keep the Nutrition and Foods Lab running and clean. Perkins has been very generous to us, and we appreciate being able to hire Perkins-funded student tutors in our lab classes. However, there are important non-student tutor roles that only student workers are allowed to perform for us, such as specialized equipment and facility maintenance and regular cleaning to maintain safety and sanitation standards. Getting funding from both Perkins and the Business Division has made us toggle between time sheets and duties for the same student employee. This is doable but inconvenient and there is fear that we would make a mistake. Two student workers hired at 19 hours per week each and paid

Unit Goals	Resources Needed	1. Where We Make an Impact: Closing the Loop on Goals and Resources
	<p>maintenance and regular cleaning to maintain safety and sanitation standards. Getting funding from both sources has made us toggle between time sheets and duties for the same student worker. This is doable but inconvenient and there is fear that we would make a mistake. We attach Perkins document which we used to do our calculations.</p> <p>*Lead: Carol Impara</p> <p>What would success look like and how would you measure it?:</p>	<p>for exclusively by the Division would work much better for us. (05/29/2020)</p> <hr/> <p>Reporting Year: 2018-19 % Completed: 25</p> <p>With the expansion of our lab classes, we have become even more reliant on student help for our permanent Lab Technician and for the program. This year, the student tutors and workers helped us analyze diet analysis programs, survey alumnae, demonstrate cultural foods, host high school students, plan outreach demos and activities, and keep the Foods Lab running and clean. (04/30/2019)</p>
	<p>Employment of two part-time student workers, all on Division funds.</p> <p>Type of Request: STAFFING: Requests for permanent employee positions or temporary/hourly employees.</p>	<hr/> <p>Reporting Year: 2017-18 % Completed: 50</p> <p>We employed student tutors who were instrumental in keeping our Foods Lab classes running smoothly. (05/07/2018)</p>
	<p>Planning Unit Priority: High</p> <p>On-Going Funding Requested (if applicable): 17800</p> <p>Total Funding Requested: 17,800</p>	<hr/> <p>Reporting Year: 2016-17 % Completed: 25</p> <p>We were well covered by our student tutors last year. (06/26/2017)</p>
	<p>Related Documents:</p> <p>APPROVED - 19-20 Perkins Budget - NF - 041919 (1).xlsx</p> <p>Request - Full Funding Requested - Increase Instructional Supply Budget to Address Increasing Food Cost</p> <p>*Describe Plans & Activities Supported (Justification of Need):</p> <p>Increased yearly funding for food and lab supplies that is not reliant on one-time, "special fund" lottery awards. The number of courses using the Nutrition and Food Lab (78-1140) has increased and, with NF 28 accepted for Area D as well as Area E credit, we hope to increase enrollment in this area. Current annual funding level of \$8320 has</p>	<hr/> <p>Reporting Year: 2018-19 % Completed: 25</p> <p>We received extra funds to support Foods Lab classes next year. We find that the costs of food are rising every year. These yearly bonuses are much appreciated, but cannot be considered supplemental any longer. It is essential we access more food funds for our classes. (04/30/2019)</p> <hr/> <p>Reporting Year: 2017-18 % Completed: 100</p> <p>We did receive special lottery funds to fund the Foods Lab and NF program, which were greatly needed. (05/07/2018)</p> <hr/> <p>Reporting Year: 2016-17 % Completed: 0</p> <p>We did receive extra funding for food last year. This is</p>

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not increased in ten years, despite annual CPI increases of 2% per year. The potential of not receiving special funds each year puts expansion plans at risk.

***Lead:** Carol Impara

What would success look like and how would you measure it?:

Receiving sufficient funds to spend on food for twelve or more lab classes per year. Faculty can therefore plan recipes that fit the demands of the coursework and expand lab offerings.

Type of Request: LOTTERY: Instructional materials that are designed for use by pupils and their teachers as a learning resource and help pupils acquire facts, skills, or opinions or to develop cognitive processes.

Planning Unit Priority: High
On-Going Funding Requested (if applicable): 13000
Total Funding Requested: 13,000

Related Documents:
[CPI forecast with 20 year average.xlsx](#)
[Estimated Food Cost 2019.docx](#)

needed even more next year, as we plan to add four more lab sections. (06/26/2017)