



Holdenville Education Foundation
P.O. Box 641 ♦ Holdenville OK 74848
info@hef4ourkids.com

3

Do Not Write in this Area
HEF use only

Grants to Teachers Application Form

*Please use a typewriter or word processor to complete the application.
Submit in the format listed below.*

Date: February 16, 2015

Grant Title: Coil Us Industrially Please!

School: High School

Grade Level(s): 8 - 12

Content Area: Family and Consumer Sciences

Total Dollar Amount Requested: \$4778.54

1. What is the major educational need this grant addresses? Please give grade level and academic area.

This equipment is needed to replace residential models in our classroom. All students use the food labs and equipment and present equipment is nearing ten (10) years use. Present storage capacity does not meet current needs. Large stainless steel commercial models will alleviate overcrowding and temperature storage issues. Students participate in food labs in all classes, 8 - 12; Life Management students, Marriage and Family Life students, Basic Skills, Advanced Skills, and Escoffier students all use equipment. Larger storage and cooling equipment is needed to protect our expensive food purchases.

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

Every student will directly benefit from this upgrade to commercial. All FCS students participate in hands on food labs. We are becoming a nation of overweight citizens because of our take out, highly processed food intake diets. It is my goal to teach all students to shop wisely, plan nutritious meals, prepare those meals, and properly store in short term refrigeration or long term freezing environments to protect their purchases.

Enrollment is approximately 95 students daily that will benefit from the commercial cooling and freezing units. Students in the advanced skills and Escoffier academy do limited catering and desperately need storage space.

- 3. Describe your grant including methods, materials and objectives. Foundation grants are intended to fund a creative teaching plan, so if equipment or materials are requested it should be clearly stated as to why these are an integral part of the plan.**

The department plan is to expand the Escoffier Academy; fifteen students attended the first Escoffier Academy 2014-2015. The department is planning on twenty (20) students 2015-2016 and we have a waiting list of students to enroll. To adequately plan and provide culinary items the feasible idea is to replace two aging residential refrigerators and one upright freezer with one reach in unit with 35 cubic foot capacity, doubling our present units, and the addition of reach in 19 cubic foot freezer unit. Previous statement concerning limited catering, students are challenged preparing foods for others; i.e. Christmas 2014 the Escoffier students thought their Monday class would be a demo, presentation of the week's assignments and release to prepare mise en place for the first item. No, they were given a challenge of preparing 500+ cookies for our Christmas Tree Lighting program in four class periods. The schedule was changed and Tuesday they learned the cookies had to be baked, decorated and ready for presentation in three days. Fortunately Sandy Odom is supportive and sympathetic to our cause and offered safe and appropriate storage space in the walk in unit.

- 4. Give a time schedule of implementation.**

Immediate use of equipment in department; ten (10) of the fifteen (15) Escoffier students have indicated they will pursue post-secondary education or a career in the industry. The more opportunity they have to experience the equipment in their future workplaces the more confidence and positive self-esteem they will take with them from Holdenville High School. Students experiencing usage of the same equipment recognize the industry standards for safety and sanitation, proper cleaning procedures and the use of National Sanitation Equipment (NSF).

- 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.**

T-35 reach in solid swing door (double door) Refrigerator True Food Service Equipment. Oversized, factory balanced, refrigeration system holds 33-38° degree for best in food preservation. Adjustable, heavy duty PVC coated shelves. Positive self-closing doors. Lifetime guaranteed door hinges and torsion type closure system. Accessible condenser coil for cleaning. Incandescent interior lighting-safety shielded. Lights activated by rocker switch mounted above doors. Exterior temperature display. Evaporator is epoxy coated to eliminate the potential of corrosion. NSF compliant for open food product.

T-19FZ Reach in solid swing door 0°F freezer True Food Service Equipment.

Extra- large evaporator coil balanced with higher horsepower compressor and large condenser maintains 0°F temperature. Automatic defrost system time-imitated, temperature –terminated. Saves energy consumption and provides shortest possible defrost cycle. Exterior temperature display. Evaporator is epoxy coated to eliminate potential of corrosion. Rear airflow guards prevent product from blocking airflow. NSF compliant for open food product.

These items were priced at Oklahoma Restaurant Supply Company.

T-35 refrigerator	\$2788.78
T-19 freezer	\$1839.76
Shipping	<u>\$ 150.00</u>
	\$4778.54

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)

Constant trips to the grocery cause errors. Forgetting one item that could be purchased in bulk and stored can result in a student delay production. Time is expensive and cannot be replaced. It would be a great relief to shop once a week or even bi-weekly would be an immense relief and free up my time for prep and planning.

I am grateful for the investment HEF makes to our students and teachers. Your support is heart lifting and encouraging.

I don't have another resource for funding these items; Career Tech grants do not recognize equipment such as commercial refrigerators and freezers as upgrade technology; they prefer computers. Thank you for any consideration

HOLDENVILL.pdf | Download ▾

1 of 1

Q U O T E

FEB 16, 2015 16:42:33

OKLAHOMA RESTAURANT SUPPLY CO.
 2701 W. CALIFORNIA
 OKLAHOMA CITY, OK 73107
 (405) 236-3445

SOLD TO:

HOLDENVILLE HIGH SCHOOL
 112 E 9TH
 HOLDENVILLE, OK 74848

SHIP TO:

JULIE KNIGHTEN
 @HOLDENVILLE.COM
 580-320-2001

TERMS
 NET 30

QUOTE NO
 DATE
 SALESMAN

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=====
! ACCT NO ! CUST REF ! SHIP VIA ! SHIP DATE ! FILLED BY ! BACK
!-----!-----!-----!-----!-----!-----!-----
! 379338 ! JULIE ! ! ! 1/30/15 ! ! ! No
=====
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ITEM	ORDER	SHIP	PART NUMBER	DESCRIPTION	
1	1 EA		25001	REFRIGERATOR 35CU'	2 S/S DO 2788.78
2	1 EA		06599	19 CU FT FREEZER	1839.76
3	1	1	TX0	NOT TAXABLE	.00

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=====
QUOTE IS VALID FOR 30 DAYS TOTAL : $4,628.54 QUOTE #
FREIGHT CHARGES MAY APPLY
ALL PLUMBING AND ELECTRICAL CONNECTIONS BY OTHERS
```



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366
(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

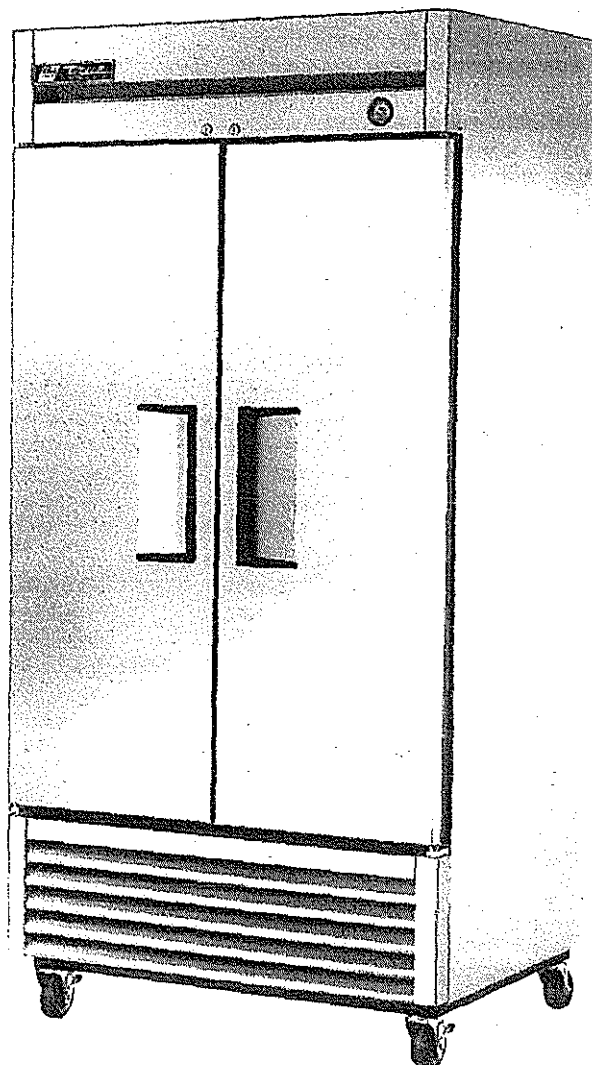
SIS #

Model:

T-35

T-Series:

Reach-In Solid Swing Door Refrigerator



T-35

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-35	2	6	39½	29½	78¾	1/8	115/60/1	7.3	5-15P ▲	9	370
			1004	750	1991	1/8	230-240/50/1	2.6		2.74	168

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366
(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

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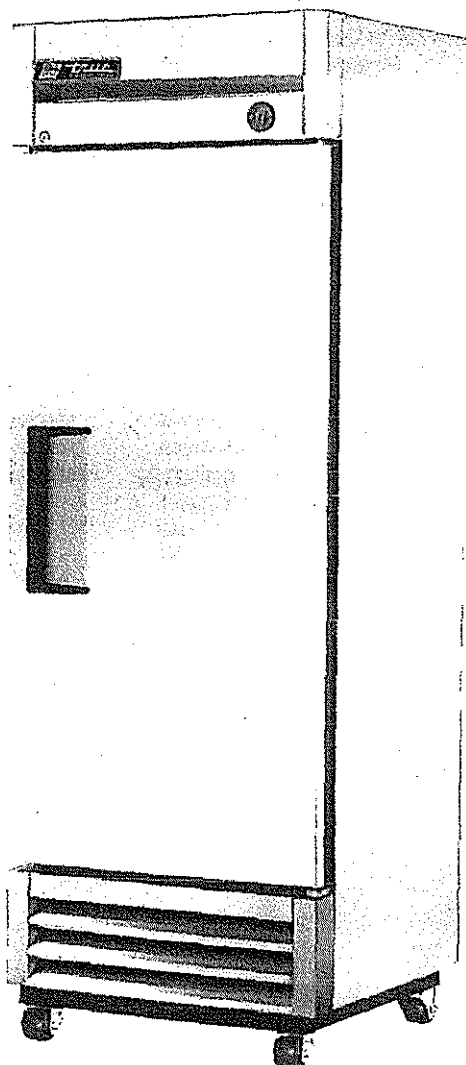
Model #: _____

AIA #

SIS #

Model:
T-19FZ

T-Series:
Reach-In Solid Swing Door 0°F Freezer



T-19FZ

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains 0°F (-18°C)
- ▶ Stainless steel solid door and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

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			L	D	H*						
T-19FZ	1	3	27 686	24½ 623	75¼ 1912	½ ½	115/60/1 230-240/50/1	6.8 2.6	5-15P ▲	9 2.74	250 114

* Height does not include 3¼" (83 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



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AVAILABLE AT: