



# Ogden Preparatory Academy

## OPA Board of Directors Meeting

Published on June 12, 2024 at 3:14 PM MDT

Amended on June 12, 2024 at 3:15 PM MDT

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### Date and Time

Thursday June 13, 2024 at 4:30 PM MDT

### Location

1487 Lincoln Avenue

Ogden UT 84404

Board Room (upstairs)

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The Mission of the Ogden Preparatory Academy Charter School is to provide a challenging curriculum where academic excellence, character development, and individual growth are nurtured in a safe and happy environment that involves the active participation of students, teachers, parents and community members.

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### Agenda

	Purpose	Presenter	Time
<b>I. Opening Items</b>			<b>4:30 PM</b>
<b>A.</b> Record Attendance		Sara Mejeur	1 m
<b>B.</b> Call the Meeting to Order		Sara Mejeur	
<b>C.</b> Approve Minutes	Approve Minutes	Sara Mejeur	1 m
Approve minutes for OPA Board of Directors Meeting on May 16, 2024			

	Purpose	Presenter	Time
<b>D.</b> Opportunity for Public Input: General and on Fee Schedule  Proposed changes to fee schedule for FY25.	Discuss	Sara Mejeur	5 m
<b>E.</b> Ratify May Votes	Vote	Debbie Deem	5 m
1. Approval of 4/11/2024 minutes 2. Closed Session <ol style="list-style-type: none"> <li>1. Executive Director Evaluation Approval</li> <li>2. Executive Director Salary Approval</li> <li>3. Executive Director Bonus Approval</li> </ol> 3. Approval of Elementary ELA Curriculum for Special Education 4. Approval of Red Apple Agreement Addendum 5. Approval of Chromebook purchase 6. Approval of Painting and Carpeting as presented. 7. Approval of Policy changes and/or creation for the following policies: <ol style="list-style-type: none"> <li>1. Enrollment and Lottery Policy</li> <li>2. Student-Parent Handbook FY25</li> <li>3. Background Check Policy</li> <li>4. Service and Emotional Support Animal Policy</li> <li>5. Unpaid Meal Charges Policy</li> <li>6. Gender Identity and Inclusion Policy</li> </ol> 8. Adjournment of the meeting			

**II. Finance 4:42 PM**

<b>A.</b> Financial Review  Proposed FY24 Final Budget Proposed FY25 Initial Budget	Vote	Spencer Adams	5 m
<b>B.</b> State Auditor and Internal Audit Finance Training for New Board Members	Discuss	Debbie Deem	5 m
<b>C.</b> ECC Grass Solution  Ever since completion of the landscaping of the ECC play area, we have had water drainage issues. The landscaping company that installed the sod has tried to rectify the situation.  After installing the cement and the turf, we were anticipating the turf drainage system would help solve the issues, but it did not.	Vote	Debbie Deem	5 m

	Purpose	Presenter	Time
	<p>We have consulted with the landscaping company, Ogden Lawn and Landscape, and we agree that we need to put in a French drain and dome the area.</p> <p>Ogden Lawn and Landscape has bid the project at under \$6,800. This includes the installation of the French drain, the addition of soil to dome the area, and covering all with new grass.</p> <p>We contacted several other landscaping companies, and they either did not respond, or said they were too busy and refused to bid the project.</p>		
<b>D.</b>	Kitchen Equipment	Vote	Debbie Deem
	<p>5 m</p> <p>We applied for the Kitchen Equipment grant and were denied. We have received this grant every year for the past few years, so it was not surprising.</p> <p>The Junior High needs a Combi Oven. They don't have one, and the oven they have is not performing as it should due to age. The combi ovens do a much better and more efficient job with cooking the food.</p> <p>The Elementary needs a milk cooler. The current milk cooler has been struggling this year, and we have nursed it along.</p> <p>The Elementary bench tables have proved to be less hardy than needed. As a result many have been broken. We have cannibalized some to repair others. The Bench tables we purchased for the ECC are much more durable.</p> <p>Proposed that we purchase the following:                      Junior High Combi Oven: \$38,107.85                      Elementary Milk Cooler: \$2,592.72                      Elementary Cafeteria Tables, QTY 8: \$11,529.44</p> <p>Total amount requested: <b>\$52,230.01</b></p> <p>Attached are the bids and documentation gathered and created for the grant.</p>		
<b>E.</b>	Zions Sweep Account	Vote	Debbie Deem
	<p>5 m</p> <p>Zions Bank has the option for us to create a Sweep account in connection to our checking account. The account works seamlessly with our checking account, but provides a higher interest rate on the funds in the account. Funds flow in and out of the Sweep account to checking as needed.</p> <p>This will not change our policy for transferring funds to the PTIF account. This will not affect our CD funds.</p>		

	Purpose	Presenter	Time
<b>F. Fee Schedule</b>	Vote	Debbie Deem	5 m
<p>After providing the public 2 Board meetings to give input on the Fee Schedule changes, it is proposed that the Board approve the updated Fee Schedule to be effective for the FY25 school year.</p>			
<b>G. Special Education Digital Assessment Library</b>	Vote	Elizabeth Callison	5 m
<p>The Special Education department has previously purchased non-digital materials for testing in the range of needs for our students.</p> <p>It is proposed that they purchase the Digital Assessment Library to reduce the need for paper products as well as reduction of overall costs.</p>			
<b>H. Meal Prices for FY25</b>	Vote	Debbie Deem	5 m
<p>After reviewing costs, it is proposed that the meal prices remain unchanged for the FY25 year.</p>			

- Breakfast
  - Full Student and Adult: \$1
  - Reduced: \$0.30
- Lunch
  - Full Student: \$2.00
  - Reduced Student: \$0.40
  - Adult: \$3.00

**III. Board Officers and FY25 Plan 5:22 PM**

<b>A. Board President</b>	Vote	Sara Mejeur	5 m
<b>B. Board Officers</b>	Vote	Brittany Lucas	5 m
<p>Vice Chair</p> <p>Treasurer</p>			
<b>C. Signers on Checking Account</b>	Vote	Debbie Deem	5 m
<b>D. FY25 Meeting Schedule</b>	Vote	Debbie Deem	5 m

**IV. Administrative Business 5:42 PM**

<b>A. Administrative Board Report</b>	Discuss	Administration	10 m
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	Purpose	Presenter	Time
<b>V. Policy Updates</b>			<b>5:52 PM</b>
<b>A. Policy Updates</b>	Vote	Debbie Deem	5 m
It is proposed that the updates to the Benefits Handbook be approved.			
<b>VI. Other Business</b>			<b>5:57 PM</b>
<b>A. Discussion</b>	Discuss	Debbie Deem	5 m
<b>VII. Closing Items</b>			<b>6:02 PM</b>
<b>A. Adjourn Meeting</b>	Vote		

# Coversheet

## Approve Minutes

**Section:** I. Opening Items  
**Item:** C. Approve Minutes  
**Purpose:** Approve Minutes  
**Submitted by:**  
**Related Material:** Minutes for OPA Board of Directors Meeting on May 16, 2024

APPROVED



OGDEN PREPARATORY  
ACADEMY

## Ogden Preparatory Academy

# Minutes

## OPA Board of Directors Meeting

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### **Date and Time**

Thursday May 16, 2024 at 4:30 PM

### **Location**

1487 Lincoln Avenue  
Ogden UT 84404

Board Room (upstairs)

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The Mission of the Ogden Preparatory Academy Charter School is to provide a challenging curriculum where academic excellence, character development, and individual growth are nurtured in a safe and happy environment that involves the active participation of students, teachers, parents and community members.

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### **Directors Present**

B. Gerena, B. Lucas, J. Howell (remote), S. Mejeur

### **Directors Absent**

S. Zwygart

### **Ex Officio Members Present**

D. Deem, K. Kennington, S. Lopez

### **Non Voting Members Present**

D. Deem, K. Kennington, S. Lopez

### **Guests Present**

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E. Callison, S. Wright

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## I. Opening Items

### A. Record Attendance

### B. Call the Meeting to Order

S. Mejeur called a meeting of the board of directors of Ogden Preparatory Academy to order on Thursday May 16, 2024 at 4:33 PM.

### C. Approve Minutes

B. Lucas made a motion to approve the minutes from the last meeting OPA Board of Directors Meeting on 04-11-24.

J. Howell seconded the motion.

The board **VOTED** to approve the motion.

### D. Opportunity for Public Input: General and on Fee Schedule

No public, no inpt.

## II. Executive Session

### A. Vote to enter closed session

B. Lucas made a motion to enter into closed session to protect the privacy of an individual.

J. Howell seconded the motion.

The board **VOTED** to approve the motion.

#### Roll Call

S. Zwycart Absent

B. Gerena Absent

J. Howell Aye

S. Mejeur Aye

B. Lucas Aye

### B. Vote to exit closed session

B. Lucas made a motion to exit closed session.

J. Howell seconded the motion.

The board **VOTED** to approve the motion.

#### Roll Call

S. Mejeur Aye

B. Gerena Aye

S. Zwycart Absent

**Roll Call**

J. Howell Aye  
B. Lucas Aye

**C. Director Evaluation**

B. Lucas made a motion to approved what was discussed in closed session.  
J. Howell seconded the motion.  
The board **VOTED** to approve the motion.

**III. Finance**

**A. Financial Review**

Coming to the end of fiscal year.  
Discussed a few of the reds we have.

- Federal Revenue - working at getting those requested. It is typical at this time to wait for those monies from grants that we will be reimbursed for. Majority is requested.
- Expenses discussed. Of note, the 700s and 800s.

Questions-

- When do we have to spend the federal funds? Our goal is to spend it all in the fiscal year that it has been awarded. (The state doesn't like to see things carried over, so we try not to).
- We talked about the grants team and how it works in Utah Grants.

**B. Elementary ELA Curriculum for Special Education**

B. Lucas made a motion to approve the special education curriculum purchase.  
B. Gerena seconded the motion.  
The board **VOTED** to approve the motion.

**C. Red Apple Agreement Addendum**

B. Lucas made a motion to approve the Red Apple Addendum.  
B. Gerena seconded the motion.  
Updated to the original agreement. The rate is based around if the WPU raises. We love Red Apple, and this is the first time we have had an increase.  
The board **VOTED** to approve the motion.

**D. Audit Committee Members**

Our bylaws state, and have it on record that these individuals are our audit team.

**E. State Auditor and Internal Audit Finance Training for New Board Members**

We need it on record that our New Board Members have completed training.

#### **F. Fraud Risk Assessment**

Spencer discussed our results of the assessment. He shared with the Board what the results came back in. The score is perfect!

#### **G. Chromebook Purchase**

B. Lucas made a motion to approve 225 chromebooks from Bluum.

B. Gerena seconded the motion.

Discussed why we need another chromebook purchases. Bluum is the one that we recommend because we get more for the money, and they get touchscreens. Discussed what the licenses are, and why we need them.

The board **VOTED** to approve the motion.

#### **H. Paint and Carpet**

B. Lucas made a motion to approve the painting by Daniel Solorio and the carpet purchase.

J. Howell seconded the motion.

For painting, our recommendation is to go with Daniel Solario. He is a parent, and has done our painting in the past, and does a great job.

The carpet bid, we want to stay with the same company for a couple years before going to bid again. (Wall2Wall is who we went with last year.)

The board **VOTED** to approve the motion.

### **IV. Administrative Business**

#### **A. Administrative Board Report**

We discussed the Administrative Board Report.

### **V. Policy Updates**

#### **A. Policy Updates**

B. Lucas made a motion to approve the policy updates.

B. Gerena seconded the motion.

- Enrollment and Lottery Policy - Updates.
  - Kindergarten
  - Disciplinary hearings need to be completed before we enroll students.
- Student-Parent Handbooks - Updates for the new year.
- Background Check
  - Can't charge for the background check, but we can for the fingerprints.

- Service and Emotional Support Animal - aged review
- Unpaid Meals Charges - aged review
- Gender and Inclusion

The board **VOTED** to approve the motion.

## **VI. Other Business**

### **A. Discussion**

Next meeting is June 13th. We want to do dinner!

## **VII. Closing Items**

### **A. Adjourn Meeting**

There being no further business to be transacted, and upon motion duly made, seconded and approved, the meeting was adjourned at 5:41 PM.

Respectfully Submitted,  
S. Mejeur

# Coversheet

## Opportunity for Public Input: General and on Fee Schedule

**Section:** I. Opening Items  
**Item:** D. Opportunity for Public Input: General and on Fee Schedule  
**Purpose:** Discuss  
**Submitted by:**  
**Related Material:** 7.16.POL Fee Schedule (EN) - Google Docs.pdf





# OGDEN PREPARATORY ACADEMY

## Official Policy

### 7. Students

#### 7.16.POL Fee Schedule

Effective/Revision Date: 03/14/2024

Page 1 of 4

Fee Name	Amount
<b>Course/Grade Related Fees (Curricular)</b>	
Endurance Training/year <i>VASA membership; Sports program pays balance of membership.</i>	\$8.00/month
Credit Recovery <i>(not to be waived)</i>	\$25/semester
Advanced Placement Testing Fees <i>(not to be waived)</i>	Varies by test
<b>Personal Discretionary Expenses (not to be waived)</b>	
PE Uniform Shirt - 1 item	8.00
PE Uniform Shirt - 2 items	15.00
Yearbook Elementary, Soft Cover	17.00
Yearbook Elementary, Hard Cover	<del>22</del> 21.00
Yearbook Junior High	24.00
Class Change Fee	10.00
Replacement Name Tag*	5.00
Replacement Headphones*	8.00
Replacement Binder*	\$25.00
Replacement Planner*	\$7.00

Replacement or Repair for Chromebook**	Up to \$343
Lost or damaged books	Cost of book
<b>Extracurricular Opportunities</b>	
School Dances	Varies \$1-\$5
Lagoon School Day	Varies \$45- <del>\$65</del> 55
<b>Optional Fundraising Opportunities</b>	
Uniform Free Day	\$2 grades 7-9 \$1 grades PreK-6 <del>Fee for grades 7-9 only</del>
<b>Expeditionary Learning Opportunities (Co-Curricular)</b>	
Spain Field Trip** <i>Air and bus travel; lodging; food; tuition; tour guides; entrance fees</i>	\$3,000.00
West Coast Science Expedition** <i>Fuel expenses; entrance fees; lodging fees; supplies; tours</i>	\$350.00
Southern Utah Science Expedition** <i>Fuel expenses; entrance fees; lodging fees; supplies; tours</i>	\$100.00

*\*Work alternatives to payment are available.*

*\*\* Amounts reflect maximums; individual amounts may vary depending on actual costs, student count, trip fees, and fundraising revenues.*

Fee Limits

Curricular Fees

Per Student :       \$75  
Per Family:         \$150

Personal Discretionary Expenses

No Limits

Expeditionary Learning Opportunities

1. No Limits
2. Service Requirements:

<b>7.16.POL Fee Schedule</b>	
Effective/Revision Date: 03/14/2024	Page 2 of 4

- a. Science Expeditionary Learning Opportunities (Oregon and Escalante): Each trip has a 2 hour service project requirement for all attendees.
- b. Spain Trip:
  - i. All attendees must participate in group planned service and fundraising activities. No more than 20 hours.
  - ii. Individual fundraising opportunities are also provided. Hours may vary.

<b>Student Device (chromebook) Repair Costs</b>	
<ul style="list-style-type: none"> <li>• <i>Part costs are wholesale costs and may be subject to change based on availability.</i></li> <li>• <i>These costs are based on the device being reparable in house. Additional costs or replacement may be required for extensive damages.</i></li> <li>• <i>Repairs will only be made if the cost is less than replacement.</i></li> </ul>	
Item	Amount
Casing	\$20.00
Battery	\$25.00
Radiator	\$22.00
WiFi Card	\$25.00
Motherboard	\$150.00
Speakers	\$20.00/pair
USB Board (if applicable)	\$35.00
Trackpad	\$35.00
Keyboard	\$60.00
Display Bezel	\$20.00
Display	\$130.00
Camera	\$15.00
Keys	\$0.10/each
Labor	\$40.00/hour

Document History

Approved: unknown

<b>7.16.POL Fee Schedule</b>	
Effective/Revision Date: 03/14/2024	Page 3 of 4

- Revised: 06/16/2016
- 06/14/2017 *Added: Ultimate Frisbee, Environmental Science, Biology, Weight Training; Equalized electives; Simplified/increased yearbook; Removed robotics.*
- 07/19/2017 *Changed the PE shirt fee to \$8, made the PE shorts optional.*
- 06/13/2018 *Changed the Endurance Training Fee to \$8/month; \$72/year due to VASA membership costs*
- 06/12/2019 *Added Credit Recovery at \$25/semester.  
Removed Grade level fees to increase transparency.  
Added Student and Family maximums.  
Added additional fees to make the schedule more inclusive.*
- 08/15/2019 *Reduced the cost of Junior High Yearbook to reflect actual costs.  
Added replacement earbud costs.*
- 03/19/2020 *Removed course specific charges except Endurance Training and Weight training facility fees. Added one grade level fee. Added spend plan information, and service and fundraising requirements for trips.*
- 05/21/2020 *Increased grade level fee to account for chromebook check out. Increased individual and family maximums to correspond to grade level fee increase.*
- 03/11/2021 *Added Chromebook repair costs, adjusted some fees as needed, and corrected trip descriptions.*
- 07/14/2021 *Removed class fees and sports fees.*
- 03/10/2021 *Updated category names to reflect reporting language; adjusted some fees due to changes in costs.*
- 03/09/2023 *Vasa membership charges removed. Replacement planner removed.*
- 09/14/2023 *Raised yearbook prices due to increased costs. Effective October 19, 2023.*
- 03/14/2024 *Increased free dress to \$2, increased West Coast trip to \$350.*

## Legal References

<b>7.16.POL Fee Schedule</b>	
Effective/Revision Date: 03/14/2024	Page 4 of 4

# Coversheet

## Financial Review

<b>Section:</b>	II. Finance
<b>Item:</b>	A. Financial Review
<b>Purpose:</b>	Vote
<b>Submitted by:</b>	
<b>Related Material:</b>	May 2024 Budget Summary.pdf May 2024 Budget Detail (Proposed Final).pdf OPA FY25 Original Budget.pdf

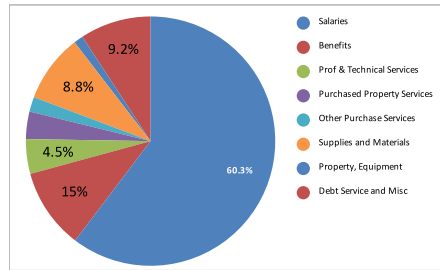


## Financial Summary *as of May 31, 2024*

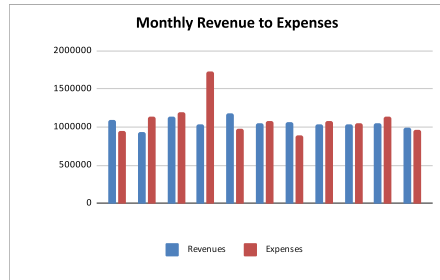
**BUDGET REPORT**      **EXPENSES**      **RATIOS**

91.7% through the Year

	Year-to Date Actuals	Approved Budget	Forecast	% of Forecast
<b>Enrollment</b>	1015	1020	1015	
<b>Revenue</b>				
1000 Local	\$ 976,410	\$ 1,113,000	\$ 976,410	100%
3000 State	\$ 9,936,361	\$ 10,643,721	\$ 11,164,009	89%
4000 Federal	\$ 574,309	\$ 1,441,211	\$ 1,571,657	37%
<b>Total Revenue</b>	<b>\$ 11,487,080</b>	<b>\$ 13,197,932</b>	<b>\$ 13,712,076</b>	<b>84%</b>
<b>Expenses</b>				
100 Salaries	\$ 7,000,810	\$ 7,799,099	\$ 7,984,203	88%
200 Benefits	\$ 1,170,121	\$ 1,339,031	\$ 1,380,403	85%
300 Prof & Technical Services	\$ 542,336	\$ 574,464	\$ 594,924	91%
400 Purchased Property Services	\$ 380,969	\$ 343,080	\$ 471,163	81%
500 Other Purchase Services	\$ 217,414	\$ 233,342	\$ 252,620	86%
600 Supplies and Materials	\$ 1,033,089	\$ 928,500	\$ 1,168,822	88%
700 Property, Equipment	\$ 682,402	\$ 130,517	\$ 161,379	423%
800 Debt Service and Misc	\$ 1,178,662	\$ 1,218,098	\$ 1,220,198	97%
<b>Total Expenses</b>	<b>\$ 12,205,803</b>	<b>\$ 12,566,131</b>	<b>\$ 13,233,712</b>	<b>92%</b>
<b>Net Income from Operations</b>	<b>\$ (718,723)</b>	<b>\$ 631,801</b>	<b>\$ 478,364</b>	
<b>Operating Margin</b>	<b>-6.3%</b>	<b>4.8%</b>	<b>3.5%</b>	

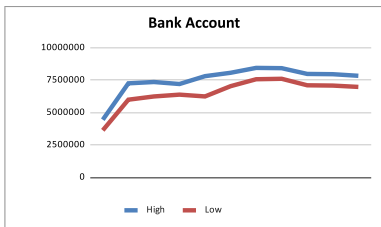


	Actual	Goal	Covenants
Operating Margin	3.49%	3.55%	
MADS (Modified Acc)	1.41	1.41	1.10
Days Cash on Hand	216	100	30
Unrestricted DCOH	214	100	30
Building Payment %	9%	20%	



**CASH**      **RESERVES**      **ENROLLMENT**

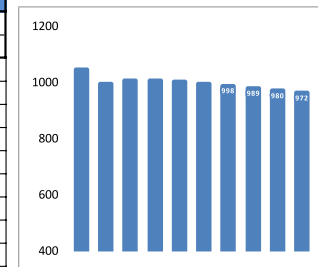
Ending Cash Balance	\$ 7,847,733
Ending Unrestricted Cash Balance	\$ 7,741,093
Days Cash on Hand	216



	Actual Ytd	Forecast
<b>Last Year Reserve Balance</b>	<b>\$ 2,398,744</b>	<b>\$ 2,398,744</b>

<b>Reserves Added this Year</b>	<b>\$ (718,723)</b>	<b>\$ -</b>
Early Childhood Center	\$ 167,514	\$ 167,514
<b>Expenses from Reserves</b>		
Early Childhood Center	\$ (1,210,058)	\$ (1,210,058)
Bond Issuance & Related Cc	\$ -	\$ -
	\$ -	\$ -
<b>New Reserve Balance</b>	<b>\$ 637,477</b>	<b>\$ 1,356,200</b>

	A	S	O	N	D	J	F	M	A	M
<b>Daycare</b>	19	19	19	19	19	19	19	19	17	17
<b>Pre-K</b>	12	19	21	21	21	21	21	21	21	21
<b>K</b>	91	96	98	99	96	97	99	97	95	94
<b>1</b>	108	101	101	101	100	100	101	101	99	98
<b>2</b>	97	92	95	96	96	94	96	95	94	94
<b>3</b>	105	98	98	97	99	98	98	98	95	95
<b>4</b>	108	104	106	106	104	104	102	101	102	101
<b>5</b>	114	107	111	109	110	109	108	105	106	106
<b>6</b>	98	92	93	93	91	91	90	90	90	87
<b>7</b>	116	111	108	110	111	109	108	107	105	103
<b>8</b>	116	106	106	106	105	104	103	102	102	102
<b>9</b>	103	96	99	98	99	98	93	93	92	92
<b>Total</b>	1056	1003	1015	1015	1011	1004	998	989	980	972





Actuals as of: **May 31, 2024** Percentage of Year: 91.7%

Budget Detail Report	(1,040 Students)	(1,020 Students)	1020	(1-5 Students)	1015	FY24 Capitalization Forecast	% of Forecast	Debbie's Changes
	FY23 Actuals	FY24 Actuals	FY24 Budget	Changes	FY24 Forecast			
<b>Revenue</b>								
<b>1000 Local</b>								
1510 Interest on Investments	\$ 297,551	\$ 423,802	\$ 250,000	\$ 173,802	\$ 423,802		100.0%	
1600 Lunch Program (Students & Adults)	\$ 81,717	\$ 68,926	\$ 60,000	\$ 8,926	\$ 68,926		100.0%	
1710 Student Sales	\$ 20,173	\$ 26,896	\$ 13,000	\$ 13,896	\$ 26,896		100.0%	
1710 Art Expo	\$ -	\$ -	\$ 2,000	\$ (2,000)	\$ -		0.0%	
1740 Student Fees	\$ 12,191	\$ 3,394	\$ -	\$ 3,394	\$ 3,394		100.0%	
1745 Trips (Co-Curricular Fees)	\$ 64,382	\$ 46,667	\$ 80,000	\$ (33,333)	\$ 46,667		100.0%	
1760 Fines	\$ -	\$ 1,663	\$ 3,000	\$ (1,337)	\$ 1,663		100.0%	
1770 Fundraisers	\$ -	\$ 11,384	\$ -	\$ 11,384	\$ 11,384		100.0%	
1340 Preschool Revenue	\$ -	\$ 155,143	\$ 420,000	\$ (264,857)	\$ 155,143		100.0%	
1820 Afterschool Revenue (Daycare)	\$ -	\$ 63,287	\$ 200,000	\$ (136,713)	\$ 63,287		100.0%	
1910 Rental of Facility	\$ 10,760	\$ 11,898	\$ 10,000	\$ 1,898	\$ 11,898		100.0%	
1920 Contributions & Donations	\$ 47,486	\$ 5,901	\$ 40,000	\$ (34,099)	\$ 5,901		100.0%	
1920 Employer Childcare Startup Grant	\$ -	\$ 72,649	\$ -	\$ 72,649	\$ 72,649		100.0%	
1990 Medicaid	\$ 13,334	\$ 37,895	\$ 25,000	\$ 12,895	\$ 37,895		100.0%	
1990 Miscellaneous	\$ 13,275	\$ 46,905	\$ 10,000	\$ 36,905	\$ 46,905		100.0%	
<b>Total 1000:</b>	<b>\$ 560,869</b>	<b>\$ 976,410</b>	<b>\$ 1,113,000</b>	<b>\$ (136,590)</b>	<b>\$ 976,410</b>		<b>100.0%</b>	
<b>3000 State</b>								
0.3005 Regular School Prgm K	\$ 207,641	\$ 345,111	\$ 380,492	\$ (4,059)	\$ 376,433		91.7%	
0.3010 Regular School Prgm 1-12	\$ 3,237,015	\$ 3,397,228	\$ 3,780,110	\$ (74,291)	\$ 3,705,819		91.7%	
0.3020 Professional Staff	\$ 271,735	\$ 270,108	\$ 295,392	\$ (763)	\$ 294,629		91.7%	
31.1205 Special Education -- Add-On	\$ 571,134	\$ 677,938	\$ 620,936	\$ 118,633	\$ 739,569		91.7%	
31.1210 Special Education -- Self-Contained	\$ 42,526	\$ 28,379	\$ 46,392	\$ (15,433)	\$ 30,959		91.7%	
31.1220 Special Education -- Extended Year	\$ 4,130	\$ 4,396	\$ 4,505	\$ 291	\$ 4,796		91.7%	
31.1225 Special Education - Impact Aid	\$ 10,360	\$ 11,658	\$ 11,302	\$ 1,416	\$ 12,718		91.7%	
31.1278 Special Education- Extended Year Stipend	\$ 5,558	\$ 4,370	\$ -	\$ 4,370	\$ 4,370		100.0%	
31.5201 Class Size Reduction K-8	\$ 315,730	\$ 332,278	\$ 344,504	\$ 17,982	\$ 362,486		91.7%	
31.5344 Enhancement for At-risk students	\$ 233,591	\$ 340,153	\$ 254,737	\$ 116,339	\$ 371,076		91.7%	
31.5901 CTE College & Career Awareness	\$ 5,616	\$ 6,001	\$ 5,914	\$ 632	\$ 6,546		91.7%	
32.0500 Charter School Base Amount	\$ 88,610	\$ 107,012	\$ 117,300	\$ (575)	\$ 116,725		91.7%	
32.5310 Flexible Allocation	\$ -	\$ 2,384	\$ -	\$ 2,600	\$ 2,600		91.7%	
32.5619 Charter School Local Replacement	\$ 2,766,655	\$ 2,907,146	\$ 3,135,480	\$ 35,493	\$ 3,170,973		91.7%	
32.5651 Educator Professional Time (HB 396)	\$ 110,416	\$ 127,508	\$ 77,000	\$ 11,336	\$ 88,336		144.3%	
32.5653 Public Ed Capital & Tech	\$ 130,769	\$ -	\$ -	\$ -	\$ -		0.0%	
34.5665 Grow Your Own Teacher	\$ 31,221	\$ -	\$ 15,000	\$ -	\$ 15,000		0.0%	
33.5331 Gifted and Talented	\$ 8,101	\$ 8,657	\$ 7,121	\$ 2,323	\$ 9,444		91.7%	
33.5641 Early Intervention	\$ 110,000	\$ -	\$ -	\$ -	\$ -		0.0%	
33.5805 Early Literacy (K-3)	\$ 48,630	\$ 60,454	\$ 50,541	\$ 15,409	\$ 65,950		91.7%	
34.5662 Outdoor Recreation Grant	\$ -	\$ -	\$ -	\$ -	\$ -		0.0%	
34.5807 TSSP (Teacher Salary Supplement Prgm)	\$ 8,034	\$ 5,655	\$ -	\$ 5,655	\$ 5,655		100.0%	
34.5868 Teacher Materials and Supplies	\$ 9,677	\$ 10,942	\$ 9,677	\$ 1,265	\$ 10,942		100.0%	
34.5876 Educator Salary Adjustment	\$ 296,853	\$ 711,499	\$ 630,000	\$ 146,181	\$ 776,181		91.7%	
33.5911 EL Software Grant	\$ -	\$ 21,604	\$ 25,328	\$ -	\$ 25,328		85.3%	
35.5420 School Land Trust	\$ 140,030	\$ 148,013	\$ 147,344	\$ 669	\$ 148,013		100.0%	
35.5655 Digital Teaching & Learning	\$ 62,033	\$ -	\$ 62,033	\$ (2,067)	\$ 59,966		0.0%	
35.5666 Professional Learning	\$ 6,624	\$ 6,592	\$ 7,126	\$ 66	\$ 7,192		91.7%	
35.5678 TSSA	\$ 211,153	\$ 242,375	\$ 264,409	\$ -	\$ 264,409		91.7%	
35.5679 Student Health & Counseling	\$ 12,159	\$ -	\$ 55,697	\$ 4,659	\$ 60,356		0.0%	
Mental Health Add-On Grant (Carry-Fwd)	\$ 13,396	\$ -	\$ 73,780	\$ 12,517	\$ 86,297		0.0%	Award Rcd 1:
35.5810 Library Books & Electronic Res	\$ 986	\$ -	\$ 1,076	\$ (1,076)	\$ -		0.0%	
38.5644 STEM Endorsement Center	\$ 943	\$ -	\$ -	\$ -	\$ -		0.0%	
38.5654 Period Products in Schools	\$ 1,296	\$ -	\$ -	\$ 1,500	\$ 1,500		0.0%	
38.5673 Substance Abuse	\$ 4,000	\$ 4,000	\$ 4,000	\$ -	\$ 4,000		100.0%	
38.5674 Suicide Prevention	\$ 1,000	\$ 1,000	\$ 1,000	\$ -	\$ 1,000		100.0%	
38.5697 LETRS Professional Development	\$ 5,764	\$ -	\$ -	\$ -	\$ -		0.0%	
Professional Educator Licensure Grant	\$ -	\$ -	\$ -	\$ 10,870	\$ 10,870		0.0%	
38.5914 School Safety Specialist Stipend Grant	\$ -	\$ 3,000	\$ -	\$ 3,000	\$ 3,000		100.0%	
School Safety and Support Grant	\$ -	\$ -	\$ -	\$ -	\$ 144,446		0.0%	
38.8070 Liquor Tax (Lunch Program)	\$ 94,926	\$ 150,900	\$ 90,000	\$ 60,900	\$ 150,900		100.0%	
Stronger Connections (PD)	\$ -	\$ -	\$ 100,000	\$ (100,000)	\$ -		0.0%	
Early Interactive Software Program (EISP)	\$ -	\$ -	\$ 25,525	\$ -	\$ 25,525		0.0%	
<b>Total 3000:</b>	<b>\$ 9,068,312</b>	<b>\$ 9,936,361</b>	<b>\$ 10,643,721</b>	<b>\$ 375,842</b>	<b>\$ 11,164,009</b>		<b>89.0%</b>	
<b>4000 Federal</b>								
42.7225 ESSER III ARP	\$ -	\$ -	\$ 494,767	\$ -	\$ 494,767		0.0%	
45-4522 IDEA Preschool	\$ -	\$ -	\$ 3,487	\$ 17	\$ 3,504		0.0%	
45-4524 IDEA	\$ -	\$ 27,000	\$ 158,618	\$ 22,139	\$ 180,757		14.9%	
45.4524 PIP	\$ -	\$ -	\$ -	\$ 27,000	\$ 27,000		0.0%	
45-8075a NSLP - Free & Reduced	\$ 306,992	\$ 332,911	\$ 300,000	\$ 32,911	\$ 332,911		100.0%	
45-8075b National School Lunch Program	\$ 103,700	\$ 58,532	\$ 75,000	\$ (12,000)	\$ 63,000		92.9%	
45-8075c NSLP - Breakfast	\$ 52,046	\$ 63,284	\$ 75,000	\$ (10,000)	\$ 65,000		97.4%	
45-8075d Supply Chain Assistance	\$ -	\$ 23,631	\$ -	\$ -	\$ -		0.0%	
45-8075e Kitchen Equipment Grant	\$ -	\$ 2,161	\$ 30,517	\$ (1,839)	\$ 28,678		7.5%	
45-8077 Child & Adult Day Care	\$ -	\$ 3,748	\$ -	\$ 3,748	\$ 3,748		100.0%	
45-8079a After School Program	\$ 11,990	\$ 13,001	\$ 5,284	\$ 7,717	\$ 13,001		100.0%	
45-8079b Fresh Fruits and Vegetables	\$ -	\$ 49,388	\$ -	\$ 49,388	\$ 49,388		100.0%	
45-8080 Pandemic EBT	\$ -	\$ 653	\$ -	\$ 653	\$ 653		100.0%	
48.7801 Title I - Remedial Services	\$ -	\$ -	\$ 225,247	\$ -	\$ 225,247		0.0%	
48.7860 Title II - MAPP	\$ -	\$ -	\$ 9,050	\$ -	\$ 9,050		0.0%	
48.7860 Title II	\$ -	\$ -	\$ 30,958	\$ -	\$ 30,958		0.0%	
48.7880 Title III A - English Lang Acq	\$ 26,262	\$ -	\$ 24,311	\$ 727	\$ 25,038		0.0%	
48.7905 Title IV Supporting Effective Instruction	\$ 8,972	\$ -	\$ 8,972	\$ 9,985	\$ 18,957		0.0%	
<b>Total 4000:</b>	<b>\$ 509,962</b>	<b>\$ 574,309</b>	<b>\$ 1,441,211</b>	<b>\$ 130,446</b>	<b>\$ 1,571,657</b>		<b>36.5%</b>	
<b>Total Revenue:</b>	<b>\$ 10,139,143</b>	<b>\$ 11,487,080</b>	<b>\$ 13,197,932</b>	<b>\$ 369,698</b>	<b>\$ 13,712,076</b>		<b>83.8%</b>	



Actuals as of: **May 31, 2024** Percentage of Year: **91.7%**

Budget Detail Report	(1,040 Students)	(1,020 Students)	1020	(1-5 Students)	1015	FY24 Capitalization Forecast	% of Forecast	Debbie's Changes
	FY23 Actuals	FY24 Actuals	FY24 Budget	Changes	FY24 Forecast			
<b>Expenses</b>								
<b>100 Salaries</b>								
121 Principals and Assistants	\$ 693,256	\$ 652,212	\$ 779,951	\$ (31,247)	\$ 748,704		87.1%	
131a Teachers	\$ 3,333,530	\$ 3,334,029	\$ 3,540,599	\$ 62,844	\$ 3,603,443		92.5%	
131f Stipends (Sports, other)	\$ 124,114	\$ 4,283	\$ 30,000	\$ -	\$ 30,000		14.3%	
131g End of Year Bonus / Returning Bonus	\$ 43,066	\$ 32,706	\$ 44,000	\$ -	\$ 44,000		74.3%	
131h Christmas Bonus	\$ 61,082	\$ 71,758	\$ 60,000	\$ 11,758	\$ 71,758		100.0%	
131j Stipends (Greensheets)	\$ -	\$ 4,523	\$ 5,000	\$ -	\$ 6,000		75.4%	
131k Stipends (flow through: ESY, TSSP, School Saf	\$ -	\$ 6,746	\$ -	\$ 10,166	\$ 10,166		66.4%	
131l HB 396 Educator Professional Time Stipend	\$ 57,726	\$ 26,305	\$ 50,000	\$ 38,336	\$ 88,336		29.8%	
131a Preschool Teachers	\$ -	\$ 131,473	\$ 353,035	\$ (187,421)	\$ 165,614		79.4%	
131c Special Education Director & Teachers	\$ 436,594	\$ 549,533	\$ 753,589	\$ (44,000)	\$ 709,589		77.4%	
132a Substitute Teachers	\$ 67,456	\$ 47,988	\$ 65,818	\$ -	\$ 65,818		72.9%	
132b PTO Cash out	\$ -	\$ -	\$ 15,000	\$ -	\$ 15,000		0.0%	
142a Counselor & Social Worker	\$ 132,160	\$ 218,163	\$ 242,750	\$ -	\$ 242,750		89.9%	
142b Occupational Therapist	\$ -	\$ 24,239	\$ -	\$ 25,387	\$ 25,387		95.5%	
143 Nurse	\$ 668	\$ 436	\$ 1,246	\$ -	\$ 1,246		35.0%	
145 Librarian	\$ 151,804	\$ 149,969	\$ 165,500	\$ -	\$ 165,500		90.6%	
SRO	\$ -	\$ -	\$ -	\$ 144,446	\$ 144,446		0.0%	
152 Secretarial & Clerical	\$ 204,534	\$ 199,524	\$ 214,879	\$ -	\$ 214,879		92.9%	
161a Special Education TA	\$ 389,735	\$ 407,058	\$ 325,858	\$ 33,851	\$ 359,709		113.2%	
161b General Ed TA	\$ 5,590	\$ -	\$ -	\$ -	\$ -		0.0%	
161c Title I TA	\$ 213,361	\$ 307,987	\$ 270,253	\$ 42,853	\$ 313,106		98.4%	
161d Early Literacy (K-3) TA	\$ 63,523	\$ 66,570	\$ 64,498	\$ -	\$ 64,498		103.2%	
161e Land Trust TA	\$ 46,160	\$ 42,823	\$ 44,436	\$ 4,825	\$ 49,261		86.9%	
161f Early Intervention TA	\$ 12,878	\$ 9,286	\$ 16,520	\$ -	\$ 16,520		56.2%	
161g ESSER III TA (Put with Afterschool)	\$ 78,786	\$ -	\$ -	\$ -	\$ -		0.0%	
161g After School Program (ESSER III)	\$ -	\$ 95,229	\$ 181,976	\$ (41,847)	\$ 140,129		68.0%	
161a Preschool Aides	\$ -	\$ 65,066	\$ -	\$ 85,380	\$ 85,380		76.2%	
182 Facility Support	\$ 42,455	\$ 65,081	\$ 61,255	\$ 12,809	\$ 74,064		87.9%	
184 IT Support	\$ 68,917	\$ 113,941	\$ 120,241	\$ 8,192	\$ 128,433		88.7%	
191 Food Service	\$ 318,945	\$ 373,882	\$ 392,695	\$ 7,772	\$ 400,467		93.4%	
<b>Total 100:</b>	<b>\$ 6,546,340</b>	<b>\$ 7,000,810</b>	<b>\$ 7,799,099</b>	<b>\$ 185,104</b>	<b>\$ 7,984,203</b>		<b>89.8%</b>	
<b>200 Benefits</b>								
220 Social Security	\$ 495,633	\$ 527,327	\$ 596,631	\$ -	\$ 596,631		88.4%	
230 Retirement	\$ 146,277	\$ 151,571	\$ 160,000	\$ 4,681	\$ 164,681		92.0%	
241 Group Insurance	\$ 340,904	\$ 335,102	\$ 400,000	\$ 32,691	\$ 432,691		77.4%	
242 Waiver Benefit	\$ 159,875	\$ 128,750	\$ 150,000	\$ -	\$ 150,000		85.8%	
270 Worker's Compensation Fund	\$ 17,479	\$ 13,863	\$ 17,400	\$ -	\$ 17,400		79.7%	
280 Unemployment Insurance	\$ 11,345	\$ 13,508	\$ 15,000	\$ 4,000	\$ 19,000		71.1%	
<b>Total 200:</b>	<b>\$ 1,171,513</b>	<b>\$ 1,170,121</b>	<b>\$ 1,339,031</b>	<b>\$ 41,372</b>	<b>\$ 1,380,403</b>		<b>84.8%</b>	
<b>300 Prof &amp; Technical Services</b>								
310 Other Contracted Services	\$ -	\$ 15,000	\$ -	\$ 20,000	\$ 20,000		75.0%	
320 Substitute Services	\$ 7,546	\$ 2,749	\$ 8,000	\$ (2,000)	\$ 6,000		45.8%	
320 Mental Health (Weber Health Services)	\$ 13,235	\$ 7,577	\$ 15,000	\$ (5,000)	\$ 10,000		75.8%	
323 Speech Therapy	\$ 157,014	\$ 215,936	\$ 204,768	\$ 28,232	\$ 233,000		92.7%	
323 Psychology / Behavior	\$ 9,203	\$ 7,837	\$ 10,000	\$ -	\$ 10,000		78.4%	
330 Employee Training & Development	\$ 80,329	\$ 103,017	\$ 132,000	\$ (21,130)	\$ 110,870		92.9%	
352 Audit Services	\$ 22,150	\$ 24,658	\$ 22,300	\$ 3,358	\$ 25,658		96.1%	
345 Business Manager Services	\$ 85,680	\$ 80,113	\$ 87,396	\$ -	\$ 87,396		91.7%	
349 Legal	\$ 35,958	\$ 1,380	\$ 10,000	\$ (6,000)	\$ 4,000		34.5%	
350 IT Services	\$ 52,873	\$ 84,069	\$ 85,000	\$ 3,000	\$ 88,000		95.5%	
<b>Total 300:</b>	<b>\$ 463,988</b>	<b>\$ 542,336</b>	<b>\$ 574,464</b>	<b>\$ 20,460</b>	<b>\$ 594,924</b>		<b>91.2%</b>	
<b>400 Purchased Property Services</b>								
410 Garbage / Sewer / Water	\$ 34,452	\$ 43,605	\$ 60,000	\$ -	\$ 60,000		72.7%	
430 Repairs / Maintenance / Monitoring	\$ 183,047	\$ 154,019	\$ 120,000	\$ 90,000	\$ 210,000		73.3%	
433 Cleaning & Custodial Services	\$ 71,244	\$ 115,937	\$ 132,000	\$ -	\$ 132,000		87.8%	
435 Lawn Care & Snow Removal	\$ 63,077	\$ 58,245	\$ 30,240	\$ 29,760	\$ 60,000		97.1%	
442 Rental of Equipment & Vehicles	\$ -	\$ 1,512	\$ -	\$ 1,512	\$ 1,512		100.0%	
443 Lease of Copy Machines	\$ 4,391	\$ 1,401	\$ 840	\$ 561	\$ 1,401		100.0%	
450 Construction Services	\$ -	\$ 6,250	\$ -	\$ 6,250	\$ 6,250		100.0%	
<b>Total 400:</b>	<b>\$ 356,211</b>	<b>\$ 380,969</b>	<b>\$ 343,080</b>	<b>\$ 128,083</b>	<b>\$ 471,163</b>		<b>80.9%</b>	
<b>500 Other Purchase Services</b>								
517 Trips	\$ 104,670	\$ 101,191	\$ 120,000	\$ (15,000)	\$ 105,000		96.4%	\$ (8,218.34)
518 Field Trips (Bussing & Entrance Fees)	\$ 18,737	\$ 11,937	\$ 30,000	\$ (10,000)	\$ 20,000		59.7%	
518 Student Activities - Aguilas Bussing	\$ -	\$ -	\$ 1,200	\$ -	\$ 1,200		0.0%	
518 Sports (Bussing, Fees, Tri, Weight Training)	\$ 21,247	\$ 12,846	\$ 25,000	\$ (8,000)	\$ 17,000		75.6%	
520 Property & Liability Insurances	\$ 40,680	\$ 47,644	\$ 44,142	\$ 12,278	\$ 56,420		84.4%	
530 Communication (Phone & Internet)	\$ 18,290	\$ 28,039	\$ 3,000	\$ 30,000	\$ 33,000		85.0%	
540 Marketing	\$ 1,667	\$ 1,131	\$ 5,000	\$ (1,000)	\$ 4,000		28.3%	
580 Travel / Per Diem	\$ 19,377	\$ 14,626	\$ 5,000	\$ 11,000	\$ 16,000		91.4%	
<b>Total 500:</b>	<b>\$ 224,668</b>	<b>\$ 217,414</b>	<b>\$ 233,342</b>	<b>\$ 19,278</b>	<b>\$ 252,620</b>		<b>86.1%</b>	





Actuals as of: **May 31, 2024** Percentage of Year: **91.7%**

Budget Detail Report	(1,040 Students)	(1,020 Students)	1020	(1-5 Students)	1015	FY24 Capitalization Forecast	% of Forecast	Debbie's Changes
	FY23 Actuals	FY24 Actuals	FY24 Budget	Changes	FY24 Forecast			
<b>600 Supplies and Materials</b>								
610 Classroom/ Legislative Supplies	\$ 46,677	\$ 35,850	\$ 35,000	\$ 11,000	\$ 46,000		77.9%	\$ (18,396.39)
610 SpEd Supplies	\$ 10,528	\$ 12,071	\$ 10,000	\$ 10,000	\$ 20,000		60.4%	\$ (1,174.47)
610 Preschool Supplies	\$ -	\$ 27,141	\$ 1,000	\$ 31,362	\$ 32,362		83.9%	
610 Garden Grant	\$ -	\$ -	\$ -	\$ -	\$ -		0.0%	
610 Event Supplies	\$ 3,164	\$ 9,353	\$ 30,000	\$ (20,000)	\$ 10,000		93.5%	\$ (2,858.93)
610 Sports Supplies	\$ -	\$ 3,946	\$ -	\$ 4,000	\$ 4,000		98.7%	
610 Clubs	\$ 3,720	\$ 1,930	\$ 4,000	\$ (1,500)	\$ 2,500		77.2%	\$ (173.39)
610 Yearbooks	\$ 5,571	\$ 7,991	\$ 6,000	\$ 2,000	\$ 8,000		99.9%	
610 Art Expo	\$ -	\$ 426	\$ 2,400	\$ (1,974)	\$ 426		100.0%	
610 Aguilas & 7 Habits	\$ 2,402	\$ 2,001	\$ 3,000	\$ 1,000	\$ 4,000		50.0%	
610 Staff Meals / Appreciation / Prof Dev	\$ 44,198	\$ 16,814	\$ 20,000	\$ -	\$ 20,000		84.1%	\$ (562.42)
610 Counseling / Cultural Supplies	\$ 44	\$ 34	\$ -	\$ 34	\$ 34		100.0%	
610 Board Expenses	\$ 2,591	\$ 3,174	\$ 3,500	\$ -	\$ 3,500		90.7%	
610 Office Supplies	\$ 64,875	\$ 62,763	\$ 35,000	\$ 45,000	\$ 80,000		78.5%	
610 OPA Apparel / Concessions	\$ 15,632	\$ 29,319	\$ 20,000	\$ 15,000	\$ 35,000		83.8%	
621 Natural Gas	\$ 39,565	\$ 37,065	\$ 50,000	\$ -	\$ 50,000		74.1%	
622 Electricity	\$ 75,416	\$ 62,076	\$ 85,000	\$ -	\$ 85,000		73.0%	
630 Lunch Program Food & Supplies	\$ 395,659	\$ 449,517	\$ 440,000	\$ 10,000	\$ 450,000		99.9%	
641 Curriculum	\$ 147,434	\$ 161,443	\$ 110,000	\$ 90,000	\$ 200,000		80.7%	
644 Library	\$ 20,417	\$ 17,723	\$ 15,000	\$ 3,000	\$ 18,000		98.5%	
650 Technology Related Supplies	\$ 711	\$ 17,408	\$ 8,000	\$ 12,000	\$ 20,000		87.0%	
670 Educational Software	\$ -	\$ 29,697	\$ -	\$ 30,000	\$ 30,000		99.0%	
680 Maintenance Supplies	\$ 45,490	\$ 16,646	\$ 35,000	\$ -	\$ 25,000		66.6%	
680 Cleaning Supplies (BEAR)	\$ -	\$ 28,701	\$ 15,600	\$ 9,400	\$ 25,000	\$ 5,241.00	94.9%	
<b>Total 600:</b>	<b>\$ 924,094</b>	<b>\$ 1,033,089</b>	<b>\$ 928,500</b>	<b>\$ 250,322</b>	<b>\$ 1,168,822</b>	<b>\$ 5,241.00</b>	<b>88.4%</b>	
<b>700 Property, Equipment</b>								
710 Land and Site Improvement	\$ 41,150	\$ 172,959	\$ 10,000	\$ 20,000	\$ 30,000	\$ 145,251.26	98.7%	
720 Buildings	\$ -	\$ 1,700	\$ -	\$ 1,700	\$ 1,700		100.0%	
733 Furniture and Fixtures	\$ 69,230	\$ 136,175	\$ 10,000	\$ 15,000	\$ 25,000	\$ 115,173.00	97.1%	
733 ECC Furniture and Fixtures	\$ -	\$ 41,287	\$ -	\$ -	\$ 41,287		100.0%	
734 Technology Related Hardware	\$ 143,451	\$ 302,984	\$ 80,000	\$ (58,500)	\$ 21,500	\$ 296,394.75	95.3%	
736 Technology Related Software	\$ -	\$ 10,921	\$ -	\$ 11,375	\$ 11,375		96.0%	
738 Kitchen Equipment	\$ 72,755	\$ 16,376	\$ 30,517	\$ -	\$ 30,517		53.7%	
<b>Total 700:</b>	<b>\$ 326,586</b>	<b>\$ 682,402</b>	<b>\$ 130,517</b>	<b>\$ (10,425)</b>	<b>\$ 161,379</b>	<b>\$ 556,819.01</b>	<b>422.9%</b>	
<b>800 Debt Service and Misc</b>								
810 Dues and Fees	\$ 20,136	\$ 30,454	\$ 30,000	\$ 2,000	\$ 32,000		95.2%	
812 Banking Fees	\$ 1,873	\$ 1,529	\$ 3,000	\$ -	\$ 3,000		51.0%	
850 Bond - Restricted Assets	\$ 1,114,842	\$ 1,146,679	\$ 1,165,098	\$ -	\$ 1,165,098		98.4%	
850 Contingency	\$ -	\$ -	\$ 20,000	\$ -	\$ 20,000		0.0%	
890 Miscellaneous	\$ -	\$ -	\$ -	\$ 100	\$ 100		0.0%	
<b>Total 800:</b>	<b>\$ 1,136,851</b>	<b>\$ 1,178,662</b>	<b>\$ 1,218,098</b>	<b>\$ 2,100</b>	<b>\$ 1,220,198</b>		<b>96.6%</b>	
<b>Total Expenses:</b>	<b>\$ 11,150,251</b>	<b>\$ 12,205,803</b>	<b>\$ 12,566,131</b>	<b>\$ 636,294</b>	<b>\$ 13,233,712</b>	<b>\$ 562,060.01</b>	<b>92.2%</b>	<b>\$ (31,384.43)</b>
<b>Net Income:</b>	<b>\$ (1,011,108)</b>	<b>\$ (718,723)</b>	<b>\$ 631,801</b>	<b>\$ (266,597)</b>	<b>\$ 478,364</b>			
<b>Reserve Funds Used in Year:</b>					<b>1.41</b>			
<b>Fund Reserve:</b>					<b>\$ 477,690</b>		<b>Diff:</b>	<b>\$ 673.65</b>



Actuals as of: **May 31, 2024** Percentage of Year: 91.7%

**Budget Detail Report**

	(1,040 Students) FY23 Actuals	(1,020 Students) FY24 Actuals	1020 FY24 Budget	(-5 Students) Changes	1015 FY24 Forecast	Changes	1010 FY25 Budget	% of Forecast
<b>Revenue</b>								
<b>1000 Local</b>								
1510 Interest on Investments	\$ 297,551	\$ 423,802	\$ 250,000	\$ 173,802	\$ 423,802	\$ (23,802)	\$ 400,000	100.0%
1600 Lunch Program (Students & Adults)	\$ 81,717	\$ 68,926	\$ 60,000	\$ 8,926	\$ 68,926	\$ (8,926)	\$ 60,000	100.0%
1710 Student Sales	\$ 20,173	\$ 26,896	\$ 13,000 [1]	\$ 13,896	\$ 26,896 [2]	\$ (1,896)	\$ 25,000 [3]	100.0%
1710 Art Expo	\$ -	\$ -	\$ 2,000	\$ (2,000)	\$ -	\$ -	\$ -	0.0%
1740 Student Fees	\$ 12,191	\$ 3,394	\$ -	\$ 3,394	\$ 3,394	\$ (3,394)	\$ -	100.0%
1745 Trips (Co-Curricular Fees)	\$ 64,382	\$ 46,667	\$ 80,000	\$ (33,333)	\$ 46,667	\$ 33,333	\$ 80,000	100.0%
1760 Fines	\$ -	\$ 1,663	\$ 3,000	\$ (1,337)	\$ 1,663	\$ (363)	\$ 1,300	100.0%
1770 Fundraisers	\$ -	\$ 11,384	\$ -	\$ 11,384	\$ 11,384	\$ (11,384)	\$ -	100.0%
<b>1340 Preschool Revenue</b>	<b>\$ -</b>	<b>\$ 155,143</b>	<b>\$ 420,000</b>	<b>\$ (264,857)</b>	<b>\$ 155,143</b>	<b>\$ 86,057</b>	<b>\$ 241,200</b>	<b>100.0%</b>
1820 Afterschool Revenue (Daycare)	\$ -	\$ 63,287	\$ 200,000	\$ (136,713)	\$ 63,287	\$ -	\$ 72,000	100.0%
1910 Rental of Facility	\$ 10,760	\$ 11,898	\$ 10,000	\$ 1,898	\$ 11,898	\$ (3,898)	\$ 8,000	100.0%
1920 Contributions & Donations	\$ 47,486	\$ 5,901	\$ 40,000	\$ (34,099)	\$ 5,901	\$ 24,099	\$ 30,000	100.0%
1920 Employer Childcare Startup Grant	\$ -	\$ 72,649	\$ -	\$ 72,649	\$ 72,649	\$ (72,649)	\$ -	100.0%
1990 Medicaid	\$ 13,334	\$ 37,895	\$ 25,000	\$ 12,895	\$ 37,895	\$ (7,895)	\$ 30,000	100.0%
1990 Miscellaneous	\$ 13,275	\$ 46,905	\$ 10,000	\$ 36,905	\$ 46,905	\$ (46,905)	\$ -	100.0%
<b>Total 1000:</b>	<b>\$ 560,869</b>	<b>\$ 976,410</b>	<b>\$ 1,113,000</b>	<b>\$ (136,590)</b>	<b>\$ 976,410</b>	<b>\$ (37,623)</b>	<b>\$ 947,500</b>	<b>100.0%</b>
<b>3000 State</b>								
0.3005 Regular School Prgm K	\$ 207,641	\$ 345,111	\$ 380,492	\$ (4,059)	\$ 376,433	\$ 1,590	\$ 378,023	91.7%
0.3010 Regular School Prgm 1-12	\$ 3,237,015	\$ 3,397,228	\$ 3,780,110	\$ (74,291)	\$ 3,705,819	\$ 162,049	\$ 3,867,868	91.7%
0.3020 Professional Staff	\$ 271,735	\$ 270,108	\$ 295,392	\$ (763)	\$ 294,629	\$ 11,679	\$ 306,308	91.7%
31.1205 <u>Special Education -- Add-On</u>	\$ 571,134	\$ 677,938	\$ 620,936	\$ 118,633	\$ 739,569	\$ 301,004	\$ 1,040,573	91.7%
31.1210 <u>Special Education -- Self-Contained</u>	\$ 42,526	\$ 28,379	\$ 46,392	\$ (15,433)	\$ 30,959	\$ 19,024	\$ 49,983	91.7%
31.1220 <u>Special Education -- Extended Year</u>	\$ 4,130	\$ 4,396	\$ 4,505	\$ 291	\$ 4,796	\$ 875	\$ 5,671	91.7%
31.1225 <u>Special Education - Impact Aid</u>	\$ 10,360	\$ 11,658	\$ 11,302	\$ 1,416	\$ 12,718	\$ 4,387	\$ 17,105	91.7%
31.1278 <u>Special Education-Extended Year Stipend</u>	\$ 5,558	\$ 4,370	\$ -	\$ 4,370	\$ 4,370	\$ (4,370)	\$ -	100.0%
31.5201 <u>Class Size Reduction K-8</u>	\$ 315,730	\$ 332,278	\$ 344,504	\$ 17,982	\$ 362,486	\$ 20,892	\$ 383,378	91.7%
31.5344 <u>Enhancement for At-risk students</u>	\$ 233,591	\$ 340,153	\$ 254,737	\$ 116,339	\$ 371,076	\$ 107,198	\$ 478,274	91.7%
31.5901 <u>CTE College &amp; Career Awareness</u>	\$ 5,616	\$ 6,001	\$ 5,914	\$ 632	\$ 6,546	\$ (190)	\$ 6,356	91.7%
32.0500 Charter School Base Amount	\$ 88,610	\$ 107,012	\$ 117,300	\$ (575)	\$ 116,725	\$ (1,725)	\$ 115,000	91.7%
32.5310 Flexible Allocation	\$ -	\$ 2,384	\$ -	\$ 2,600	\$ 2,600	\$ 126	\$ 2,726	91.7%
32.5619 Charter School Local Replacement	\$ 2,766,655	\$ 2,907,146	\$ 3,135,480	\$ 35,493	\$ 3,170,973	\$ 146,027	\$ 3,317,000	91.7%
32.5651 <u>Educator Professional Time (HB 396)</u>	\$ 110,416	\$ 127,508	\$ 77,000	\$ 11,336	\$ 88,336	\$ 46,664	\$ 135,000	144.3%
32.5653 Public Ed Capital & Tech	\$ 130,769	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
34.5665 <u>Grow Your Own Teacher</u>	\$ 31,221	\$ -	\$ 15,000	\$ -	\$ 15,000	\$ (15,000)	\$ -	0.0%
33.5331 <u>Gifted and Talented</u>	\$ 8,101	\$ 8,657	\$ 7,121	\$ 2,323	\$ 9,444	\$ (2,323)	\$ 7,121	91.7%
33.5641 <u>Early Intervention</u>	\$ 110,000	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
33.5805 <u>Early Literacy (K-3)</u>	\$ 48,630	\$ 60,544	\$ 50,541	\$ 15,409	\$ 65,950	\$ (65,950)	\$ -	91.7%
34.5662 Outdoor Recreation Grant	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
34.5807 <u>TSSP (Teacher Salary Supplement Prgm)</u>	\$ 8,034	\$ 5,655	\$ -	\$ 5,655	\$ 5,655	\$ (5,655)	\$ -	100.0%
34.5868 Teacher Materials and Supplies	\$ 9,677	\$ 10,942	\$ 9,677	\$ 1,265	\$ 10,942	\$ 12,175	\$ 23,117	100.0%
34.5876 Educator Salary Adjustment	\$ 296,853	\$ 711,499	\$ 630,000	\$ 146,181	\$ 776,181	\$ 45,826	\$ 822,007	91.7%
33.5911 <u>EL Software Grant</u>	\$ -	\$ 21,604	\$ 25,328	\$ -	\$ 25,328	\$ (25,328)	\$ -	85.3%
35.5420 <u>School Land Trust</u>	\$ 140,030	\$ 148,013	\$ 147,344	\$ 669	\$ 148,013	\$ 2,913	\$ 150,926	100.0%
35.5655 <u>Digital Teaching &amp; Learning</u>	\$ 62,033	\$ -	\$ 62,033	\$ (2,067)	\$ 59,966	\$ (0)	\$ 59,966	0.0%
35.5666 <u>Professional Learning</u>	\$ 6,624	\$ 6,592	\$ 7,126	\$ 66	\$ 7,192	\$ -	\$ 7,192	91.7%
35.5678 <u>TSSA</u>	\$ 211,153	\$ 242,375	\$ 264,409	\$ -	\$ 264,409	\$ 25,695	\$ 290,104	91.7%
35.5679 <u>Student Health &amp; Counseling</u>	\$ 12,159	\$ -	\$ 55,697	\$ 4,659	\$ 60,356	\$ (4,867)	\$ 55,489	0.0%
<u>Mental Health Add-On Grant (Carry-Fwd)</u>	\$ 13,396	\$ -	\$ 73,780	\$ 12,517	\$ 86,297	\$ (86,297)	\$ -	0.0%
35.5810 Library Books & Electronic Res	\$ 986	\$ -	\$ 1,076	\$ (1,076)	\$ -	\$ -	\$ -	0.0%
38.5644 STEM Endorsement Center	\$ 943	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
38.5654 Period Products in Schools	\$ 1,296	\$ -	\$ -	\$ 1,500	\$ 1,500	\$ (1,500)	\$ -	0.0%
38.5673 <u>Substance Abuse</u>	\$ 4,000	\$ 4,000	\$ 4,000	\$ -	\$ 4,000	\$ -	\$ 4,000	100.0%
38.5674 <u>Suicide Prevention</u>	\$ 1,000	\$ 1,000	\$ 1,000	\$ -	\$ 1,000	\$ -	\$ 1,000	100.0%
38.5697 <u>LETRS Professional Development</u>	\$ 5,764	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
Professional Educator Licensure Grant	\$ -	\$ -	\$ -	\$ 10,870	\$ 10,870	\$ (10,870)	\$ -	0.0%
38.5914 School Safety Specialist Stipend Grant	\$ -	\$ 3,000	\$ -	\$ 3,000	\$ 3,000	\$ (3,000)	\$ -	100.0%
School Safety and Support Grant	\$ -	\$ -	\$ -	\$ -	\$ 144,446	\$ (0)	\$ 144,446	0.0%
38.8070 Liquor Tax (Lunch Program)	\$ 94,926	\$ 150,900	\$ 90,000	\$ 60,900	\$ 150,900	\$ (900)	\$ 150,000	100.0%
Stronger Connections (PD)	\$ -	\$ -	\$ 100,000	\$ (100,000)	\$ -	\$ -	\$ -	0.0%
<u>Early Interactive Software Program (EISP)</u>	\$ -	\$ -	\$ 25,525	\$ -	\$ 25,525	\$ (1,190)	\$ 24,335	0.0%
<b>Total 3000:</b>	<b>\$ 9,068,312</b>	<b>\$ 9,936,361</b>	<b>\$ 10,643,721</b>	<b>\$ 375,842</b>	<b>\$ 11,164,009</b>	<b>\$ 678,959</b>	<b>\$ 11,842,968</b>	<b>89.0%</b>
<b>4000 Federal</b>								
42.7225 <u>ESSER III ARP</u>	\$ -	\$ -	\$ 494,767	\$ -	\$ 494,767	\$ (494,767)	\$ -	0.0%
45-4522 <u>IDEA Preschool</u>	\$ -	\$ -	\$ 3,487	\$ 17	\$ 3,504	\$ 70	\$ 3,574	0.0%
45-4524 <u>IDEA</u>	\$ -	\$ 27,000	\$ 158,618	\$ 22,139	\$ 180,757	\$ 4,403	\$ 185,160	14.9%
45.4524 <u>PIP</u>	\$ -	\$ -	\$ -	\$ 27,000	\$ 27,000	\$ (27,000)	\$ -	0.0%
45-8075a NSLP - Free & Reduced	\$ 306,992	\$ 332,911	\$ 300,000	\$ 32,911	\$ 332,911	\$ (2,911)	\$ 330,000	100.0%
45-8075b National School Lunch Program	\$ 103,700	\$ 58,532	\$ 75,000	\$ (12,000)	\$ 63,000	\$ 12,000	\$ 75,000	92.9%
45-8075c NSLP - Breakfast	\$ 52,046	\$ 63,284	\$ 75,000	\$ (10,000)	\$ 65,000	\$ 10,000	\$ 75,000	97.4%
45-8075d Supply Chain Assistance	\$ -	\$ 23,631	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
45-8075e <u>Kitchen Equipment Grant</u>	\$ -	\$ 2,161	\$ 30,517	\$ (1,839)	\$ 28,678	\$ (28,678)	\$ -	7.5%
45-8077 Child & Adult Day Care	\$ -	\$ 3,748	\$ -	\$ 3,748	\$ 3,748	\$ (3,748)	\$ -	100.0%
45-8079a After School Program	\$ 11,990	\$ 13,001	\$ 5,284	\$ 7,717	\$ 13,001	\$ (1,941)	\$ 11,060	100.0%
45-8079b Fresh Fruits and Vegetables	\$ -	\$ 49,388	\$ -	\$ 49,388	\$ 49,388	\$ (15,902)	\$ 33,486	100.0%
45-8080 Pandemic EBT	\$ -	\$ 653	\$ -	\$ 653	\$ 653	\$ (653)	\$ -	100.0%
48.7801 <u>Title I - Remedial Services</u>	\$ -	\$ -	\$ 225,247	\$ -	\$ 225,247	\$ 17,581	\$ 242,828	0.0%
48.7860 <u>Title II - MAPP</u>	\$ -	\$ -	\$ 9,050	\$ -	\$ 9,050	\$ -	\$ 9,050	0.0%
48.7860 <u>Title II</u>	\$ -	\$ -	\$ 30,958	\$ -	\$ 30,958	\$ -	\$ 30,958	0.0%
48.7880 <u>Title III A - English Lang Acq</u>	\$ 26,262	\$ -	\$ 24,311	\$ 727	\$ 25,038	\$ 1,964	\$ 27,002	0.0%
48.7905 <u>Title IV Supporting Effective Instruction</u>	\$ 8,972	\$ -	\$ 8,972	\$ 9,985	\$ 18,957	\$ -	\$ 18,957	0.0%
<b>Total 4000:</b>	<b>\$ 509,962</b>	<b>\$ 574,309</b>	<b>\$ 1,441,211</b>	<b>\$ 130,446</b>	<b>\$ 1,571,657</b>	<b>\$ (529,582)</b>	<b>\$ 1,042,075</b>	<b>36.5%</b>
<b>Total Revenue:</b>	<b>\$10,139,143</b>	<b>\$ 11,487,080</b>	<b>\$13,197,932</b>	<b>\$ 369,698</b>	<b>\$ 13,712,076</b>	<b>\$ 111,755</b>	<b>\$ 13,832,543</b>	<b>83.8%</b>



Actuals as of: **May 31, 2024** Percentage of Year: 91.7%

**Budget Detail Report**

	(1,040 Students) FY23 Actuals	(1,020 Students) FY24 Actuals	1020 FY24 Budget	(-5 Students) Changes	1015 FY24 Forecast	Changes	1010 FY25 Budget	% of Forecast
<b>Expenses</b>								
<b>100 Salaries</b>								
121 Principals and Assistants	\$ 693,256	\$ 652,212	\$ 779,951	\$ (31,247)	\$ 748,704	\$ (5,876)	\$ 742,828	87.1%
131a Teachers	\$ 3,333,530	\$ 3,334,029	\$ 3,540,599	\$ 62,844 [4]	\$ 3,603,443	\$ (27,652)	\$ 3,575,791	92.5%
131f Stipends (Sports, other)	\$ 124,114	\$ 4,283	\$ 30,000	\$ -	\$ 30,000	\$ -	\$ 30,000	14.3%
131g End of Year Bonus / Returning Bonus	\$ 43,066	\$ 32,706	\$ 44,000	\$ -	\$ 44,000	\$ 16,000	\$ 60,000	74.3%
131h Christmas Bonus	\$ 61,082	\$ 71,758	\$ 60,000	\$ 11,758	\$ 71,758	\$ 8,242	\$ 80,000	100.0%
131j Stipends (Greensheets)	\$ -	\$ 4,523	\$ 5,000	\$ 1,000	\$ 6,000	\$ 4,000	\$ 10,000	75.4%
131k Stipends (flow through: ESY, TSSP, School Saf	\$ -	\$ 6,746	\$ -	\$ 10,166	\$ 10,166	\$ (10,166)	\$ -	66.4%
131l HB 396 Educator Professional Time Stipend	\$ 57,726	\$ 26,305	\$ 50,000	\$ 38,336	\$ 88,336	\$ (8,336)	\$ 80,000	29.8%
131a Preschool Teachers	\$ -	\$ 131,473	\$ 353,035	\$ (187,421)	\$ 165,614	\$ (16,884)	\$ 148,730	79.4%
131c Special Education Director & Teachers	\$ 436,594	\$ 549,533	\$ 753,589	\$ (44,000)	\$ 709,589	\$ 12,671	\$ 722,260	77.4%
132a Substitute Teachers	\$ 67,456	\$ 47,988	\$ 65,818	\$ -	\$ 65,818	\$ 24,182	\$ 90,000	72.9%
132b PTO Cash out	\$ -	\$ -	\$ 15,000	\$ -	\$ 15,000	\$ -	\$ 15,000	0.0%
142a Counselor & Social Worker	\$ 132,160	\$ 218,163	\$ 242,750	\$ -	\$ 242,750	\$ 8,000	\$ 250,750	89.9%
142b Occupational Therapist	\$ 0	\$ 24,239	\$ -	\$ 25,387	\$ 25,387	\$ (25,387)	\$ -	95.5%
143 Nurse	\$ 668	\$ 436	\$ 1,246	\$ -	\$ 1,246	\$ 24	\$ 1,270	35.0%
145 Librarian SRO	\$ 151,804	\$ 149,969	\$ 165,500	\$ -	\$ 165,500	\$ 2,000	\$ 167,500	90.6%
152 Secretarial & Clerical	\$ 204,534	\$ 199,524	\$ 214,879	\$ -	\$ 214,879	\$ 52,299	\$ 267,178	92.9%
161a Special Education TA	\$ 389,735	\$ 407,058	\$ 325,858	\$ 33,851	\$ 359,709	\$ 25,914	\$ 385,623	113.2%
161b General Ed TA	\$ 5,590	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
161c Title I TA	\$ 213,361	\$ 307,987	\$ 270,253	\$ 42,853	\$ 313,106	\$ 191,841	\$ 504,947	98.4%
161d Early Literacy (K-3) TA	\$ 63,523	\$ 66,570	\$ 64,498	\$ -	\$ 64,498	\$ (64,498)	\$ -	103.2%
161e Land Trust TA	\$ 46,160	\$ 42,823	\$ 44,436	\$ 4,825	\$ 49,261	\$ 22,400	\$ 71,661	86.9%
161f Early Intervention TA	\$ 12,878	\$ 9,286	\$ 16,520	\$ -	\$ 16,520	\$ 537	\$ 17,057	56.2%
161g ESSER III TA (Put with Afterschool)	\$ 78,786	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
161g After School Program (ESSER III)	\$ -	\$ 95,229	\$ 181,976	\$ (41,847)	\$ 140,129	\$ (66,694)	\$ 73,435	68.0%
161a Preschool Aides	\$ -	\$ 65,066	\$ -	\$ 85,380	\$ 85,380	\$ 34,193	\$ 119,573	76.2%
182 Facility Support	\$ 42,455	\$ 65,081	\$ 61,255	\$ 12,809	\$ 74,064	\$ 936	\$ 75,000	87.9%
184 IT Support	\$ 68,917	\$ 113,941	\$ 120,241	\$ 8,192	\$ 128,433	\$ 8,907	\$ 137,340	88.7%
191 Food Service	\$ 318,945	\$ 373,882	\$ 392,695	\$ 7,772	\$ 400,467	\$ 66,215	\$ 466,682	93.4%
<b>Total 100:</b>	<b>\$ 6,546,340</b>	<b>\$ 7,000,810</b>	<b>\$ 7,799,099</b>	<b>\$ 40,658</b>	<b>\$ 7,984,203</b>	<b>\$ 252,868</b>	<b>\$ 8,237,071</b>	<b>89.8%</b>
<b>200 Benefits</b>								
220 Social Security	\$ 495,633	\$ 527,327	\$ 596,631	\$ -	\$ 596,631	\$ 54,149	\$ 650,780	88.4%
230 Retirement	\$ 146,277	\$ 151,571	\$ 160,000	\$ 4,681	\$ 164,681	\$ 6,587	\$ 171,268	92.0%
241 Group Insurance	\$ 340,904	\$ 335,102	\$ 400,000	\$ 32,691	\$ 432,691	\$ 43,269	\$ 475,960	77.4%
242 Waiver Benefit	\$ 159,875	\$ 128,750	\$ 150,000	\$ -	\$ 150,000	\$ (39,000)	\$ 111,000	85.8%
270 Worker's Compensation Fund	\$ 17,479	\$ 13,863	\$ 17,400	\$ -	\$ 17,400	\$ 1,866	\$ 19,266	79.7%
280 Unemployment Insurance	\$ 11,345	\$ 13,508	\$ 15,000	\$ 4,000	\$ 19,000	\$ (4,000)	\$ 15,000	71.1%
<b>Total 200:</b>	<b>\$ 1,171,513</b>	<b>\$ 1,170,121</b>	<b>\$ 1,339,031</b>	<b>\$ 41,372</b>	<b>\$ 1,380,403</b>	<b>\$ 62,871</b>	<b>\$ 1,443,274</b>	<b>84.8%</b>
<b>300 Prof &amp; Technical Services</b>								
310 Other Contracted Services	\$ -	\$ 15,000	\$ -	\$ 20,000	\$ 20,000	\$ 55,000	\$ 75,000	75.0%
320 Substitute Services	\$ 7,546	\$ 2,749	\$ 8,000	\$ (2,000)	\$ 6,000	\$ (1,000)	\$ 5,000	45.8%
320 Mental Health (Weber Health Services)	\$ 13,235	\$ 7,577	\$ 15,000	\$ (5,000)	\$ 10,000	\$ (2,500)	\$ 7,500	75.8%
323 Speech Therapy	\$ 157,014	\$ 215,936	\$ 204,768	\$ 28,232	\$ 233,000	\$ 26,788	\$ 259,788	92.7%
323 Psychology / Behavior	\$ 9,203	\$ 7,837	\$ 10,000	\$ -	\$ 10,000	\$ -	\$ 10,000	78.4%
330 Employee Training & Development	\$ 80,329	\$ 103,017	\$ 132,000	\$ (21,130)	\$ 110,870	\$ (10,870)	\$ 100,000	92.9%
352 Audit Services	\$ 22,150	\$ 24,658	\$ 22,300	\$ 3,358	\$ 25,658	\$ (2,658)	\$ 23,000	96.1%
345 Business Manager Services	\$ 85,680	\$ 80,113	\$ 87,396	\$ -	\$ 87,396	\$ 2,622	\$ 90,018	91.7%
349 Legal	\$ 35,958	\$ 1,380	\$ 10,000	\$ (6,000)	\$ 4,000	\$ 6,000	\$ 10,000	34.5%
350 IT Services	\$ 52,873	\$ 84,069	\$ 85,000	\$ 3,000	\$ 88,000	\$ -	\$ 88,000	95.5%
<b>Total 300:</b>	<b>\$ 463,988</b>	<b>\$ 542,336</b>	<b>\$ 574,464</b>	<b>\$ 20,460</b>	<b>\$ 594,924</b>	<b>\$ 73,382</b>	<b>\$ 668,306</b>	<b>91.2%</b>
<b>400 Purchased Property Services</b>								
410 Garbage / Sewer / Water	\$ 34,452	\$ 43,605	\$ 60,000	\$ -	\$ 60,000	\$ -	\$ 60,000	72.7%
430 Repairs / Maintenance / Monitoring	\$ 183,047	\$ 154,019	\$ 120,000	\$ 90,000	\$ 210,000	\$ (70,000)	\$ 140,000	73.3%
433 Cleaning & Custodial Services	\$ 71,244	\$ 115,937	\$ 132,000	\$ -	\$ 132,000	\$ -	\$ 132,000	87.8%
435 Lawn Care & Snow Removal	\$ 63,077	\$ 58,245	\$ 30,240	\$ 29,760	\$ 60,000	\$ (30,000)	\$ 30,000	97.1%
442 Rental of Equipment & Vehicles	\$ -	\$ 1,512	\$ -	\$ 1,512	\$ 1,512	\$ (512)	\$ 1,000	-
443 Lease of Copy Machines	\$ 4,391	\$ 1,401	\$ 840	\$ 561	\$ 1,401	\$ (1,401)	\$ -	100.0%
450 Construction Services	\$ -	\$ 6,250	\$ -	\$ 6,250	\$ 6,250	\$ (6,250)	\$ -	100.0%
<b>Total 400:</b>	<b>\$ 356,211</b>	<b>\$ 380,969</b>	<b>\$ 343,080</b>	<b>\$ 128,083</b>	<b>\$ 471,163</b>	<b>\$ (108,163)</b>	<b>\$ 363,000</b>	<b>80.9%</b>
<b>500 Other Purchase Services</b>								
517 Trips	\$ 104,670	\$ 101,191	\$ 120,000	\$ (15,000)	\$ 105,000	\$ 5,000	\$ 110,000	96.4%
518 Field Trips (Bussing & Entrance Fees)	\$ 18,737	\$ 11,937	\$ 30,000	\$ (10,000)	\$ 20,000	\$ 15,000	\$ 35,000	59.7%
518 Student Activities - Aguilas Bussing	\$ -	\$ -	\$ 1,200	\$ -	\$ 1,200	\$ -	\$ 1,200	0.0%
518 Sports (Bussing, Fees, Tri, Weight Training)	\$ 21,247	\$ 12,846	\$ 25,000	\$ (8,000)	\$ 17,000	\$ 4,000	\$ 21,000	75.6%
520 Property & Liability Insurances	\$ 40,680	\$ 47,644	\$ 44,142 [5]	\$ 12,278	\$ 56,420 [6]	\$ 5,642	\$ 62,062	84.4%
530 Communication (Phone & Internet)	\$ 18,290	\$ 28,039	\$ 3,000	\$ 30,000	\$ 33,000	\$ (15,000)	\$ 18,000	85.0%
540 Marketing	\$ 1,667	\$ 1,131	\$ 5,000	\$ (1,000)	\$ 4,000	\$ 1,000	\$ 5,000	28.3%
580 Travel / Per Diem	\$ 19,377	\$ 14,626	\$ 5,000	\$ 11,000	\$ 16,000	\$ 14,000	\$ 30,000	91.4%
<b>Total 500:</b>	<b>\$ 224,668</b>	<b>\$ 217,414</b>	<b>\$ 233,342</b>	<b>\$ 19,278</b>	<b>\$ 252,620</b>	<b>\$ 29,642</b>	<b>\$ 282,262</b>	<b>86.1%</b>



Actuals as of: **May 31, 2024** Percentage of Year: **91.7%**

Budget Detail Report	(1,040 Students)	(1,020 Students)	1020	(-5 Students)	1015	1010		% of Forecast
	FY23 Actuals	FY24 Actuals	FY24 Budget	Changes	FY24 Forecast	Changes	FY25 Budget	
<b>600 Supplies and Materials</b>								
610 Classroom/ Legislative Supplies	\$ 46,677	\$ 35,850	\$ 35,000	\$ 11,000	\$ 46,000	\$ (11,000)	\$ 35,000	77.9%
610 SpEd Supplies	\$ 10,528	\$ 12,071	\$ 10,000	\$ 10,000	\$ 20,000	\$ (5,000)	\$ 15,000	60.4%
610 <b>Preschool Supplies</b>	\$ -	\$ 27,141	\$ 1,000	\$ 31,362	\$ 32,362	\$ (20,362)	\$ 12,000	83.9%
610 Garden Grant	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	0.0%
610 Event Supplies	\$ 3,164	\$ 9,353	\$ 30,000	\$ (20,000)	\$ 10,000	\$ 10,000	\$ 20,000	93.5%
610 Sports Supplies	\$ -	\$ 3,946	\$ -	\$ 4,000	\$ 4,000	\$ -	\$ 4,000	98.7%
610 Clubs	\$ 3,720	\$ 1,930	\$ 4,000	\$ (1,500)	\$ 2,500	\$ 1,500	\$ 4,000	77.2%
610 Yearbooks	\$ 5,571	\$ 7,991	\$ 6,000	\$ 2,000	\$ 8,000	\$ (2,000)	\$ 6,000	99.9%
610 Art Expo	\$ -	\$ 426	\$ 2,400	\$ (1,974)	\$ 426	\$ (426)	\$ -	100.0%
610 Aguilas & 7 Habits	\$ 2,402	\$ 2,001	\$ 3,000	\$ 1,000	\$ 4,000	\$ 2,000	\$ 6,000	50.0%
610 Staff Meals / Appreciation / Prof Dev	\$ 44,198	\$ 16,814	\$ 20,000	\$ -	\$ 20,000	\$ 10,000	\$ 30,000	84.1%
610 Counseling / Cultural Supplies	\$ 44	\$ 34	\$ -	\$ 34	\$ 34	\$ 166	\$ 200	100.0%
610 Board Expenses	\$ 2,591	\$ 3,174	\$ 3,500	\$ -	\$ 3,500	\$ -	\$ 3,500	90.7%
610 Office Supplies	\$ 64,875	\$ 62,763	\$ 35,000	\$ 45,000	\$ 80,000	\$ (10,000)	\$ 70,000	78.5%
610 OPA Apparel / Concessions	\$ 15,632	\$ 29,319	\$ 20,000	\$ 15,000	\$ 35,000	\$ (10,000)	\$ 25,000	83.8%
621 Natural Gas	\$ 39,565	\$ 37,065	\$ 50,000	\$ -	\$ 50,000	\$ (5,000)	\$ 45,000	74.1%
622 Electricity	\$ 75,416	\$ 62,076	\$ 85,000	\$ -	\$ 85,000	\$ (5,000)	\$ 80,000	73.0%
630 Lunch Program Food & Supplies	\$ 395,659	\$ 449,517	\$ 440,000	\$ 10,000	\$ 450,000	\$ (10,000)	\$ 440,000	99.9%
641 Curriculum & Educational Software	\$ 147,434	\$ 161,443	\$ 110,000	\$ 90,000	\$ 200,000	\$ (100,000)	\$ 100,000	80.7%
644 Library	\$ 20,417	\$ 17,723	\$ 15,000	\$ 3,000	\$ 18,000	\$ (3,000)	\$ 15,000	98.5%
650 Technology Related Supplies	\$ 711	\$ 17,408	\$ 8,000	\$ 12,000	\$ 20,000	\$ (10,000)	\$ 10,000	87.0%
670 Software	\$ -	\$ 29,697	\$ -	\$ 30,000	\$ 30,000	\$ -	\$ 30,000	99.0%
680 Maintenance Supplies	\$ 45,490	\$ 16,646	\$ 35,000	\$ -	\$ 25,000	\$ 15,000	\$ 40,000	66.6%
680 Cleaning Supplies (BEAR)	\$ -	\$ 28,701	\$ 15,600	\$ 9,400	\$ 25,000	\$ (4,000)	\$ 21,000	114.8%
<b>Total 600:</b>	<b>\$ 924,094</b>	<b>\$ 1,033,089</b>	<b>\$ 928,500</b>	<b>\$ 250,322</b>	<b>\$ 1,168,822</b>	<b>\$ (153,122)</b>	<b>\$ 1,011,700</b>	<b>88.4%</b>
<b>700 Property, Equipment</b>								
710 Land and Site Improvement	\$ 41,150	\$ 172,959	\$ 10,000	\$ 20,000	\$ 30,000	\$ (10,000)	\$ 20,000	576.5%
720 Buildings	\$ -	\$ 1,700	\$ -	\$ 1,700	\$ 1,700	\$ (1,700)	\$ -	100.0%
733 Furniture and Fixtures	\$ 69,230	\$ 136,175	\$ 10,000	\$ 15,000	\$ 25,000	\$ (15,000)	\$ 10,000	544.7%
733 ECC Furniture and Fixtures	\$ -	\$ 41,287	\$ -	\$ -	\$ 41,287	\$ (41,287)	\$ -	100.0%
734 Technology Related Hardware	\$ 143,451	\$ 302,984	\$ 80,000	\$ (58,500)	\$ 21,500	\$ 18,500	\$ 40,000	1409.2%
736 Technology Related Software	\$ -	\$ 10,921	\$ -	\$ 11,375	\$ 11,375	\$ (1,375)	\$ 10,000	96.0%
738 Kitchen Equipment	\$ 72,755	\$ 16,376	\$ 30,517	\$ -	\$ 30,517	\$ (30,517)	\$ -	53.7%
<b>Total 700:</b>	<b>\$ 326,586</b>	<b>\$ 682,402</b>	<b>\$ 130,517</b>	<b>\$ (10,425)</b>	<b>\$ 161,379</b>	<b>\$ (50,862)</b>	<b>\$ 80,000</b>	<b>422.9%</b>
<b>800 Debt Service and Misc</b>								
810 Dues and Fees	\$ 20,136	\$ 30,454	\$ 30,000	\$ 2,000	\$ 32,000	\$ (2,000)	\$ 30,000	95.2%
812 Banking Fees	\$ 1,873	\$ 1,529	\$ 3,000	\$ -	\$ 3,000	\$ -	\$ 3,000	51.0%
850 Bond - Restricted Assets	\$ 1,114,842	\$ 1,146,679	\$ 1,165,098	\$ -	\$ 1,165,098	\$ 32,353	\$ 1,197,451	98.4%
850 Contingency	\$ -	\$ -	\$ 20,000	\$ -	\$ 20,000	\$ -	\$ 20,000	0.0%
890 Miscellaneous	\$ -	\$ -	\$ -	\$ 100	\$ 100	\$ (100)	\$ -	0.0%
<b>Total 800:</b>	<b>\$ 1,136,851</b>	<b>\$ 1,178,662</b>	<b>\$ 1,218,098</b>	<b>\$ 2,100</b>	<b>\$ 1,220,198</b>	<b>\$ 30,253</b>	<b>\$ 1,250,451</b>	<b>96.6%</b>
<b>Total Expenses:</b>	<b>\$11,150,251</b>	<b>\$ 12,205,803</b>	<b>\$12,566,131</b>	<b>\$ 491,848</b>	<b>\$ 13,233,712</b>	<b>\$ 136,869</b>	<b>\$ 13,336,064</b>	<b>92.2%</b>
<b>Net Income:</b>	<b>\$ (1,011,108)</b>	<b>\$ (718,723)</b>	<b>\$ 631,801</b>	<b>\$ (122,151)</b>			<b>\$ 496,480</b>	
<b>Reserve Funds Used in Year:</b>				<b>Goal 4.75%</b>			<b>MADS Goal 1.41</b> <b>Goal w/respect to MADS</b>	<b>1.41</b>
<b>Fund Reserve:</b>							<b>\$ 490,955</b>	<b>Diff: \$ 5,525</b>

# Coversheet

## ECC Grass Solution

**Section:** II. Finance  
**Item:** C. ECC Grass Solution  
**Purpose:** Vote  
**Submitted by:**  
**Related Material:** ECC Grass Fix Procurement Comparison Form - Google Docs.pdf



**Official Form  
of  
Ogden Preparatory Academy**

**3. Fiscal Management**

**3.06.TPL.1 Procurement Comparison Form**

**Effective/Revision Date:** 05/11/2020

**Page 1 of 2**

**Item(s) and/or Service(s) being procured**

ECC Grass Play Area: Install a French Drain, dome the grass area, and replace sod.

<b>Vendor #1</b>	<b>Total Cost/time frame</b>	<b>Date Received</b>
Ogden Lawn and Landscaping	\$7,950	6/1/2024
<b>Contact Name</b>	<b>Contact Number/Email</b>	<b>Website/other</b>
Juan		

**Specific Characteristics of Proposal**

<b>Vendor #2</b>	<b>Total Cost</b>	<b>Date Received</b>
Lawn Butler	Refused to Bid	
<b>Contact Name</b>	<b>Contact Number/Email</b>	<b>Website/other</b>

**Specific Characteristics of Proposal**

<b>Vendor #3</b>	<b>Total Cost</b>	<b>Date Received</b>
Blacks Lawn and Junk	Refused to bid.	
<b>Contact Name</b>	<b>Contact Number/Email</b>	<b>Website/other</b>

**Specific Characteristics of Proposal**

# Coversheet

## Kitchen Equipment

**Section:** II. Finance  
**Item:** D. Kitchen Equipment  
**Purpose:** Vote  
**Submitted by:**  
**Related Material:** OPA Kitchen Equipment Grant 3-2024 with product bids.pdf

## Equipment Assistance Grants Application - Ogden Preparatory Academy

## Equipment Requests:

Item	Qty	Cost/item	Total	Vendor
Combi Oven, Electric Installation and associated parts included	1	\$38,107.85	\$38,107.85	CKS
Milk Cooler	1	\$2,592.72	\$2,592.72	CKS
Cafeteria Tables	8	\$1071.18	\$8,569.44	School Outlet
Shipping	1	\$2,960.00	\$2,960.00	School Outlet
<b>Total</b>			<b>\$52,230.01</b>	

## Detailed Response:

- Combi Oven.** The combi oven is energy efficient, and will ensure the safety of food served, while maintaining the quality and integrity of food served. In addition to the energy savings, the ovens will assist with reducing food cooking and prep time. Currently the Junior High kitchen has a conventional oven. This makes food preparation longer than necessary, and can make the food less appealing to students as some foods tend to deconstruct during cooking. We have found that using a combi oven maintains the foods' integrity and quality. The current conventional oven has been in use longer than 15 years, and is partially non-functional. Replacement is reasonable.
- Cafeteria Tables.** The selected tables provide adequate seating for students as well as a dual purpose for use in student assemblies and parent meetings. The design is also easier to manage for kitchen staff thus reducing fatigue and injuries. Most of our Workers Compensation claims have been kitchen related due to shoulder and knee injuries in conjunction with manipulating large cafeteria tables. Some of our older tables are broken and present hazards to staff and students. We are requesting 8 tables to replace broken tables. These particular tables have proven to be more durable.
- Milk Cooler.** Needed to maintain milk and juice temperatures for and during service. The milk cooler at the Elementary broke. We have attempted to fix it, but it is unreliable. It is over 15 years old. Providing beverage options for students has been time consuming to monitor the temperature and rotate products.





**Burkett Restaurant Equipment**

01/26/2024

Item	Qty	Description	Sell	Sell Total
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**Burkett Restaurant Equipment**

**01/26/2024**

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- A. Please read these terms and conditions carefully. By proceeding with your order, you acknowledge your full understanding of, agreement to and acceptance of these terms and conditions.
- B. Except in those instances where Burkett Restaurant Equipment & Supplies (“we”, “us”, “Burkett”) and a business Customer enter into a separate written contract for the purchase of Products providing for separate terms of sale, the following terms and conditions (the “Conditions”) apply.
- C. These terms and conditions take precedence over Buyer’s supplemental or conflicting terms and conditions to which notice of objection is hereby given.
- D. Burkett shall be entitled to amend the terms and conditions without notice.

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1.1 “Web prices” displayed on Burkett.com: (i) are available for orders placed on Burkett.com, by phone, or at our Perrysburg, OH showroom store; (ii) do not include installation, freight or taxes; and (iii) are subject to change or correction at any time and without notice. In the event of an erroneous price or description, the customer will be contacted to confirm corrections as quickly as possible.

1.2 Credit cards will be charged upon placement of order. You may pay for your order using the payment methods available, including cash, checks, money orders, American Express, Discover, MasterCard, Visa, PayPal, Amazon Pay and affordable leasing options. Customers Approved for Terms may submit a purchase order for processing (see application for details). Orders cannot be processed until payment is collected or payment requirements are achieved.

2.1 Your Shipment Confirmation will contain information on the carrier and the associated tracking number(s).

2.2 Burkett cannot be held responsible for unanticipated delivery delays beyond our control.

2.3 Available items sold with Same Day Shipping will ship on the day the order was placed, if the order is processed before 3:00 PM EST, otherwise they will ship within 1 business day of order processing.

2.4 If you do not have an elevated loading dock or forklift to unload your items, you must select liftgate at checkout. A higher fee may apply if a liftgate must be added after an order has shipped.

2.5 Shipping charge includes curbside delivery. Carriers charge a fee to ship to a residential address, call ahead service and inside delivery. These fees vary by region and will be reflected in your shipping charges if requested. A higher fee may apply if a residential fee must be added after an order has shipped.

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3.1 When a product is delivered, it is the responsibility of the recipient to inspect the product/package/pallet prior to signing. If significant damage is noted, refuse the item. If minor damage is noted and you choose to accept the item, please sign DAMAGED on the delivery receipt. If the driver is unable to wait, sign the Proof of Delivery with “Pending further inspection.” This can help during a freight claim process later down the line.

Failure to inspect your Product(s) before signing may result in your inability to process a repair claim for the damaged product or a warranty claim for a defective product. If item is signed damaged or is refused, please notify Customer Service at 419-720-8190 within 24 hours

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**Burkett Restaurant Equipment**

01/26/2024

- 4.1 "Web prices" displayed on Burkett.com: (i) are available for orders placed on Burkett.com, by phone, or at our Perrysburg, OH showroom store; (ii) do not include installation, freight or taxes.
- 4.2 Burkett Delivery service includes delivery of all equipment and supplies to job site, uncrate, set in place and trash removal. Customer is responsible for final connections through a certified professional.
- 4.3 Delivery price is based on non-union labor. Union labor pricing can be provided upon request.
- 4.4 Unless otherwise noted, pricing does not include installation of the hood or walk-in unit.
- 4.5 Please contact a Burkett Sales Representative to review delivery services available.

**WARRANTY**

- 5.1 All new product warranty claims are handled based on the manufacturer's warranty policy and may or may not apply for residential use.
- 5.2 All used product warranty claims are handled based on Used Equipment Guarantee and 90-Day Parts and Labor Warranty which is located on Burkett.com or can be shared through a Burkett's Sales Representative.
- 5.3 For information on a specific manufacturer's warranty, contact Customer Service at 419-720-8190.

**RETURNS & EXCHANGES**

- 6.1 Our goal is customer satisfaction. You can take advantage of the Burkett 30 Day Return and Exchange Policy. Please refer to the Burkett Return and Exchange Policy located on Burkett.com for more information.
- 6.2 All returns must be unopened, unused and in the original packaging material to be accepted.
- 6.3 Returns may incur up to a 35% restocking fee.

Please visit [www.Burkett.com](http://www.Burkett.com) for full terms and conditions.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$48,645.16



# Datasheet

## iCombi® Pro 6–full size + 10–full size E UG



### Description

Two intelligent, network-compatible cooking systems with poultry, meat, fish, egg-based dishes/desserts, side dishes/vegetables, baked goods modes as well as pan frying, grilling, steaming, baking, and finishing cooking methods.

- > Combi steamer as per DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: This appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

The following intelligent assistants are available:

### Intelligent assistant

iDensityControl  iProductionManager  iCookingSuite  iCareSystem 

#### iDensityControl

iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

#### iCookingSuite

The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

#### iProductionManager

iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

#### iCareSystem

The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

### Capacity

- > Sixteen (16) Half-size sheet pans or Thirty two (32) Steam table pans or Sixteen (16) 1/1 GN accessories
- > Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for various cooking procedures, such as grilling, braising or baking
- > For use with 2/1, 1/1, 2/4 GN accessories

### Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection 86 °F - 572 °F

## Unit description and functions

### Intelligent functions

- > Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
- > The actual measured humidity in the cooking cabinet can be adjusted and viewed
- > Dynamic air turbulence in each cooking cabinet thanks to one or two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
- > Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
- > Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
- > Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
- > Intelligent cooking step to proof baked goods
- > Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop, per cooking system
- > Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
- > iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
- > Visual indication of loading and removal requests using energy-saving LED lighting
- > Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
- > Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
- > Display of the current cleaning and descaling status
- > Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

### Cooking functions

- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Power-steam function: increased steaming power available for Asian applications
- > Integrated, maintenance-free grease separation system without an additional grease filter
- > Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
- > Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Time can be set to display in 12- or 24-hour format
- > 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

### Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Contact temperature of the cooking cabinet door max. 163 °F
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

### Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution or for networking with each other
- > Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

### Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
- > Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
- > Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
- > Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs
- > Hygienic setup that is flush with the counter without feet for simple, safe cleaning

- > Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- > Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

### Operation

- > High-resolution 10.1 inch TFT color display and capacitive touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- > Acoustic prompts and visual messages when user action is required
- > Central dial with Push function for intuitive selection and confirmation of entries
- > User interface and help function can be set to over 55 languages
- > Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- > Extensive search function including all cooking paths, application examples and settings
- > Context-sensitive support that always shows the current help content for the displayed screen content
- > Start application examples from help file
- > Simple selection of cooking paths using six operating modes and/or five cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customization and control of user profiles to prevent operator errors
- > Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger
- > Use the upper unit to control the lower unit conveniently and ergonomically

### Installation, maintenance and environment

- > Professional installation by RATIONAL-certified technicians recommended
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Adaptation to the installation site (height above sea level ) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area \*
- > Installation variations with RATIONAL Stand I (standard, mobile, with fixing) or RATIONAL Stand II (standard, mobile)
- > Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty\*\*
- > Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
- > Energy-efficiency tested as per DIN 18873 and consumption values published in HKICert database
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at [www.energystar.gov](http://www.energystar.gov)

\* See the installation or planner manual for details

\*\* Terms and conditions apply, see manufacturer warranty statement at [www.rational-online.com](http://www.rational-online.com)

### Options

- > Cooking cabinet door, left-hinged
- > MarineLine - marine version
- > SecurityLine – prison / security version
- > HeavyDutyLine – particularly heavy-duty version
- > Integrated fat drain
- > Safety door lock
- > Lockable control panel
- > Mobile oven rack package for Combi-Duo



## Technical specifications

### Dimensions and weights

Dimensions (W x H x D)	
Cooking system (total, incl. Stand I)	42 1/4 x 81 7/8 x 44 3/4 inches
Cooking system (total, incl. stand with rollers)	46 x 77 x 44 3/4 inches
Weights	
Net weight cooking system incl. Combi-Duo kit and Stand I	767 lb
Maximum load size per level	66/66 lb
Maximum total load capacity	132/198 lb

### Each cooking system is individually

### Electrical connection conditions

Voltage 3 AC 208 V / 240V	6-full size	10-full size
Connected loads - electric	22.4 kW	37.4 kW
Steam power	18 kW	36 kW
Convection power	21.6 kW	36 kW
Breaker	70 A	125 A
Connection impedance	0.09 Ω	0.09 Ω
RCD type	B	B
Cable diameter	AWG 3 140°F	AWG 2 194°F
Voltage 3 AC 440 V / 480 V	6-full size	10-full size
Connected loads - electric	22.4 kW	37.4 kW
Steam power	18 kW	36 kW
Convection power	21.6 kW	36 kW
Breaker	35 A	60 A
Connection impedance	0.09 Ω	0.09 Ω
RCD type	B	B
Cable diameter	AWG 8 140°F	AWG 4 140°F

### Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi

Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

### Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

### Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

### Minimum distances at installation

#### Clearance Requirements

To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

### Terms and conditions of installation

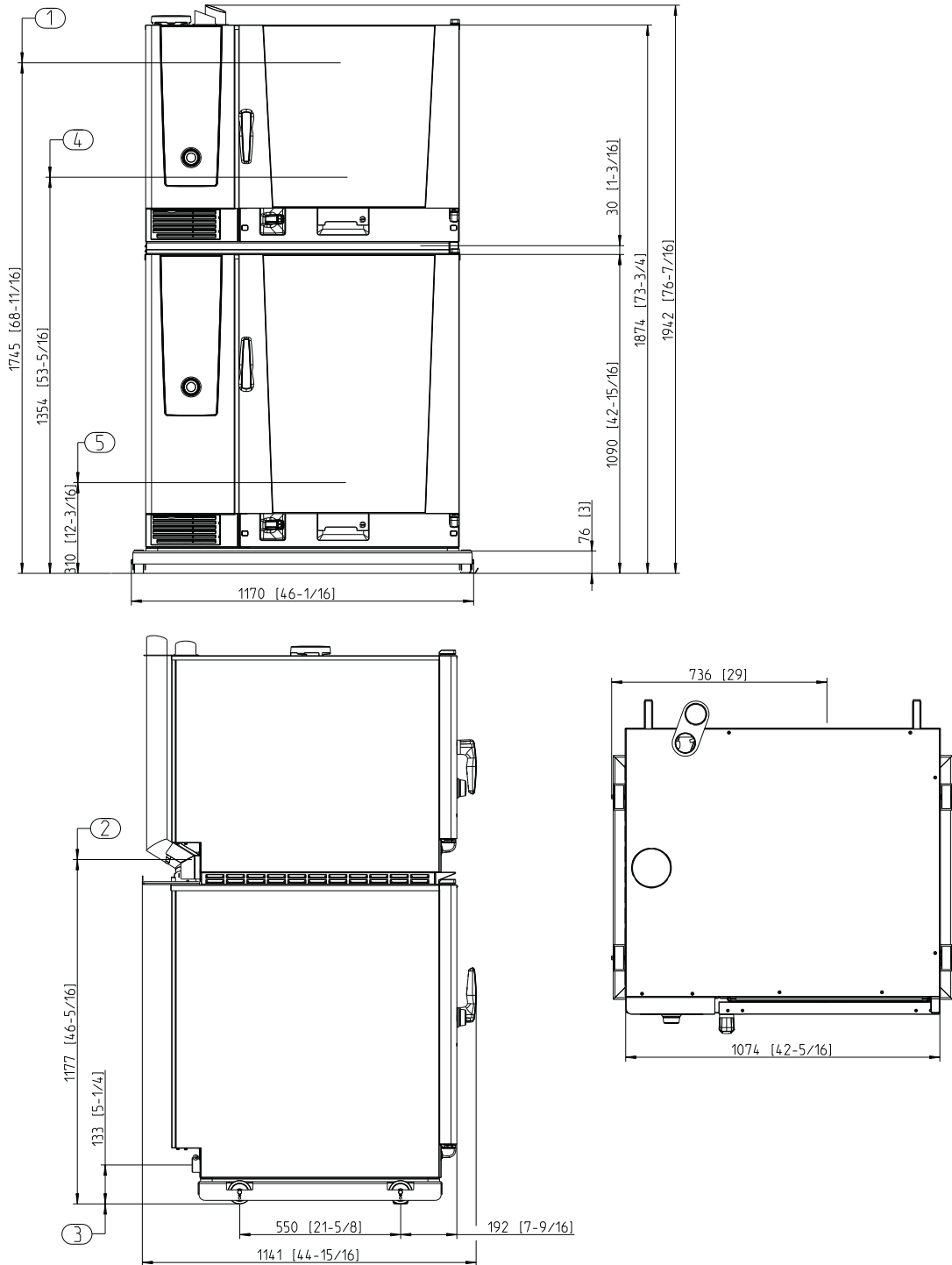
- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

### Approvals





Technical drawing, electrical - stand with rollers



1	Top rack height
2	Water drain height - top unit
3	Water drain height - bottom unit
4	Rack loading height - top unit
5	Rack loading height - bottom unit

**Accessories**

> 8 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Combi-Duo run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.75.760
Finishing system for banquets Size 10-full size, 42 plates	Item no. 60.12.154
Finishing system for banquets Size 6-full size, 34 plates	Item no. 60.62.196
Finishing system for banquets Size 10-full size, 52 plates	Item no. 60.12.155
Full size sheet pan adapter	Item no. 60.12.156
Hinging racks - Size 6-full size	Item no. 7 racks 60.62.168 Item no. 5 racks 60.62.171
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 10-full size	Item no. left hinged door 60.776 Item no. right hinged door 60.75.774
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 6-full size	Item no. left side 60.75.769 Item no. right side 60.75.768
Stackable Combi-Duo kit Size 6-half size E/G on Size 6-half size E or Size 10-half size E	Item no. 60.74.725
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
UltraVent recirculating hood –for Combi-Duo 6-full size, 10-full size electrical units only	Item no. 60.76.180
UltraVent Plus recirculating hood – for electrical units only – Combi-Duo 6-full size, 10-full size	Item no. 60.76.178

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit [www.rational-online.com](http://www.rational-online.com)

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commerce Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: <a href="mailto:info@rational-online.com">info@rational-online.com</a> Visit us on the internet: <a href="http://www.rational-online.com">www.rational-online.com</a>



# Quote

01/29/2024

## COMMERCIAL KITCHEN SUPPLY

**To:**  
Ogden Prep Academy  
Debbie Deem  
801-627-3066 (Contact)

**Project:**  
Ogden Prep Academy-New  
equipment 2024

**From:**  
Commercial Kitchen Supply  
Keith Eubank  
1030 West 650 North  
Centerville, UT 84014-1710  
(801)292-1611  
801-292-1611 x101 (Contact)

Job Reference Number: 3618

Revised 1/29/24  
-Added as and alternate a stacked 6 pan on a 10 pan electric combi oven  
Revised 1/25/24  
-added as an alternate a stacked 6 pan combi oven

Revised 1/11/24  
-removed reach in refrigerator  
-added a couple of options for milk coolers

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>COMBI OVEN, GAS</b> RATIONAL Model No. ICP 10-FULL NG 208/240V 1 PH(LM100EG)-QS (Quick Ship) (CE1GRRRA.0000240) iCombi Pro® 10-Full Size Combi Oven, natural gas, (10) 18" x 26" sheet pan or (20) 12" x 20" steam pan or (10) 2/1 GN pan capacity, (5) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 152,000 BTU, 208/240v/60/1-ph, 6 ft. cord, 1.5 kW, CE, IPX5, cCSAus, NSF, ENERGY STAR®	\$24,778.13	\$24,778.13
	1 ea	NOTE: All discounts subject to approval by manufacturer		
	1 ea	2 years parts and labor, 5 years steam generator warranty		
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge		



**Commercial Kitchen Supply**

**01/29/2024**

Item	Qty	Description	Sell	Sell Total
	1 ea	9999.2211 RCI RATIONAL Certified Installation, new certified installation for each individual gas table-top iCombi on a stand or counter, 100 miles (200 round-trip) included. (Do not use for Combi-Duo, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$1,265.00	\$1,265.00
	1 ea	9999.1009 Extended Travel Zones, for extra distance beyond the 100 miles(200 round-trip) that is included. THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$240.00	\$240.00
	1 ea	8720.1561US Installation Kit, for gas iCombi/SCC/CMP 102G (208-240/60/1ph); gas iCombi/SCC/CMP 201G (120/60/1ph); gas iCombi/SCC/CMP 202G (208-240/60/1ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$811.90	\$811.90
	1 ea	1900.1154US Water Filtration Single Cartridge System, for any iVario, single Combi model, or XS or half-size Combi-Duos, includes: (1) single head with pressure gauge, R95-CL filter & filter installation kit	\$466.24	\$466.24
	1 ea	9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$210.00	\$210.00
	1 ea	NOTE: The RATIONAL Water Filtration Systems helps provide consistent high quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates		
	1 ea	56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit) (NET)	\$156.24	\$156.24
	1 ea	56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)	\$141.96	\$141.96
	1 ea	60.31.090 Stand I Stationary Oven Stand, 27-1/2"H, all sides open, stainless steel construction, for iCombi 6- and 10-full size Classic/Pro	\$676.75	\$676.75
			<b>ITEM TOTAL:</b>	<b>\$28,746.22</b>




1a 1 ea **COMBI OVEN, GAS** \$37,274.31 <Alternate>



RATIONAL Model No. ICP 6-FULL ON 6-FULL NG 208/240V 1 PH Two (2) (CC1GRRRA.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR®





Item	Qty	Description	Sell	Sell Total
		chloramines and chlorine while providing the required flow rates		
	1 ea	56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit) (NET)	\$156.24	<Alternate>
	1 ea	56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)	\$141.96	<Alternate>
			<b>ITEM TOTAL: &lt;Alternate&gt;</b>	<b>\$44,293.97</b>
2	1 ea	<b>HEATED HOLDING PROOFING CABINET, MOBILE</b> Metro Model No. C519-CFC-U Quick Ship - C5™ 1 Series Heated Holding & Proofing Cabinet, mobile, full height, non-insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 190°F, universal wire slides on 3" centers, adjustable on 1-1/2" increments (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2.0kW, 16 amps, NEMA 5-20P, cULus, NSF	\$2,677.95	\$2,677.95
				
	1 ea	1 year warranty against manufacturing defects		
			<b>ITEM TOTAL:</b>	<b>\$2,677.95</b>
5	1 ea	<b>MILK COOLER</b> Beverage Air Model No. SM34HC-W School Milk Cooler, cold wall, normal temperature, 34"W x 30-5/8"D x 41-1/8"H, 12.73 cu. ft., single access, flat top carton capacities, (8) 13" x 13" x 11" or (4) 19" x 13" x 11" case capacity, self-latching doors/lids with safety bumpers, cylinder lock, wire floor racks, floor drain, electronic control, manual defrost, galvanized steel interior with stainless steel floor, white exterior, R290 Hydrocarbon refrigerant, 1/3 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA	\$2,592.72	\$2,592.72
				
	1 ea	3 years parts & labor warranty (excludes maintenance items)		
	1 ea	Self-Contained refrigeration		
	1 ea	7 years compressor warranty (part only), standard		
	1 ea	115v/60/1-ph, 2.2 amps, cord with NEMA 5-15P		
	1 ea	4" Heavy duty casters, (2) with brakes, standard		
			<b>ITEM TOTAL:</b>	<b>\$2,592.72</b>
5a	1 ea	<b>MILK COOLER</b> True Mfg. - General Foodservice Model No. TMC-34-HC Mobile Milk Cooler, forced-air, (8) 13" x 13" x 11-1/8" crate capacity, stainless steel door drop front/hold-open flip-up lid with lock, 33 - 38°F temperature range, (2) heavy-duty floor racks, digital thermometer, white vinyl exterior, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 4" castors, 1/5 HP, 115v/60/1-ph, 2.7 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®	\$3,072.51	<Alternate>
				
	1 ea	NOTE: Commonly stocked model in stainless steel exterior; verify		<Alternate>

**Commercial Kitchen Supply**

**01/29/2024**

Item	Qty	Description	Sell	Sell Total
		availability with factory		
1 ea		Self-contained refrigeration standard	<Alternate>	
1 ea		7 year compressor warranty, 6 years parts warranty, 5 year labor warranty standard. Please visit www.truefmfg.com for specifics standard	<Alternate>	
1 ea		4" Castors, standard	<Alternate>	
<b>ITEM TOTAL: &lt;Alternate&gt;</b>				<b>\$3,072.51</b>
			Merchandise	\$34,016.89
			Installation	\$1,500.00
			Tax 7.25%	\$2,466.22
			<b>Total</b>	<b>\$37,983.11</b>

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$37,983.11





# Datasheet

## iCombi® Pro 6–full size + 10–full size E UG



### Description

Two intelligent, network-compatible cooking systems with poultry, meat, fish, egg-based dishes/desserts, side dishes/vegetables, baked goods modes as well as pan frying, grilling, steaming, baking, and finishing cooking methods.

- > Combi steamer as per DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: This appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

The following intelligent assistants are available:

### Intelligent assistant

iDensityControl  iProductionManager  iCookingSuite  iCareSystem 

#### iDensityControl

iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

#### iCookingSuite

The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

#### iProductionManager

iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

#### iCareSystem

The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

### Capacity

- > Sixteen (16) Half-size sheet pans or Thirty two (32) Steam table pans or Sixteen (16) 1/1 GN accessories
- > Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for various cooking procedures, such as grilling, braising or baking
- > For use with 2/1, 1/1, 2/4 GN accessories

### Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection 86 °F - 572 °F

## Unit description and functions

### Intelligent functions

- > Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
- > The actual measured humidity in the cooking cabinet can be adjusted and viewed
- > Dynamic air turbulence in each cooking cabinet thanks to one or two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
- > Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
- > Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
- > Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
- > Intelligent cooking step to proof baked goods
- > Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop, per cooking system
- > Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
- > iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
- > Visual indication of loading and removal requests using energy-saving LED lighting
- > Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
- > Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
- > Display of the current cleaning and descaling status
- > Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

### Cooking functions

- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Power-steam function: increased steaming power available for Asian applications
- > Integrated, maintenance-free grease separation system without an additional grease filter
- > Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
- > Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Time can be set to display in 12- or 24-hour format
- > 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

### Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Contact temperature of the cooking cabinet door max. 163 °F
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

### Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution or for networking with each other
- > Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

### Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
- > Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
- > Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
- > Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs
- > Hygienic setup that is flush with the counter without feet for simple, safe cleaning

- > Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- > Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

### Operation

- > High-resolution 10.1 inch TFT color display and capacitive touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- > Acoustic prompts and visual messages when user action is required
- > Central dial with Push function for intuitive selection and confirmation of entries
- > User interface and help function can be set to over 55 languages
- > Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- > Extensive search function including all cooking paths, application examples and settings
- > Context-sensitive support that always shows the current help content for the displayed screen content
- > Start application examples from help file
- > Simple selection of cooking paths using six operating modes and/or five cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customization and control of user profiles to prevent operator errors
- > Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger
- > Use the upper unit to control the lower unit conveniently and ergonomically

### Installation, maintenance and environment

- > Professional installation by RATIONAL-certified technicians recommended
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Adaptation to the installation site (height above sea level ) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area \*
- > Installation variations with RATIONAL Stand I (standard, mobile, with fixing) or RATIONAL Stand II (standard, mobile)
- > Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty\*\*
- > Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
- > Energy-efficiency tested as per DIN 18873 and consumption values published in HKICert database
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at [www.energystar.gov](http://www.energystar.gov)

\* See the installation or planner manual for details

\*\* Terms and conditions apply, see manufacturer warranty statement at [www.rational-online.com](http://www.rational-online.com)

### Options

- > Cooking cabinet door, left-hinged
- > MarineLine - marine version
- > SecurityLine – prison / security version
- > HeavyDutyLine – particularly heavy-duty version
- > Integrated fat drain
- > Safety door lock
- > Lockable control panel
- > Mobile oven rack package for Combi-Duo

## Technical specifications

### Dimensions and weights

Dimensions (W x H x D)	
Cooking system (total, incl. Stand I)	42 1/4 x 81 7/8 x 44 3/4 inches
Cooking system (total, incl. stand with rollers)	46 x 77 x 44 3/4 inches
Weights	
Net weight cooking system incl. Combi-Duo kit and Stand I	767 lb
Maximum load size per level	66/66 lb
Maximum total load capacity	132/198 lb

### Each cooking system is individually

### Electrical connection conditions

Voltage 3 AC 208 V / 240V	6-full size	10-full size
Connected loads - electric	22.4 kW	37.4 kW
Steam power	18 kW	36 kW
Convection power	21.6 kW	36 kW
Breaker	70 A	125 A
Connection impedance	0.09 Ω	0.09 Ω
RCD type	B	B
Cable diameter	AWG 3 140°F	AWG 2 194°F
Voltage 3 AC 440 V / 480 V	6-full size	10-full size
Connected loads - electric	22.4 kW	37.4 kW
Steam power	18 kW	36 kW
Convection power	21.6 kW	36 kW
Breaker	35 A	60 A
Connection impedance	0.09 Ω	0.09 Ω
RCD type	B	B
Cable diameter	AWG 8 140°F	AWG 4 140°F

### Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi

### Terms and conditions of installation

- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

### Approvals



Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

### Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl <sub>2</sub> )	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl <sup>-</sup> )	< 4.68 gr/gal (80 ppm)	RO

### Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

### Minimum distances at installation

#### Clearance Requirements

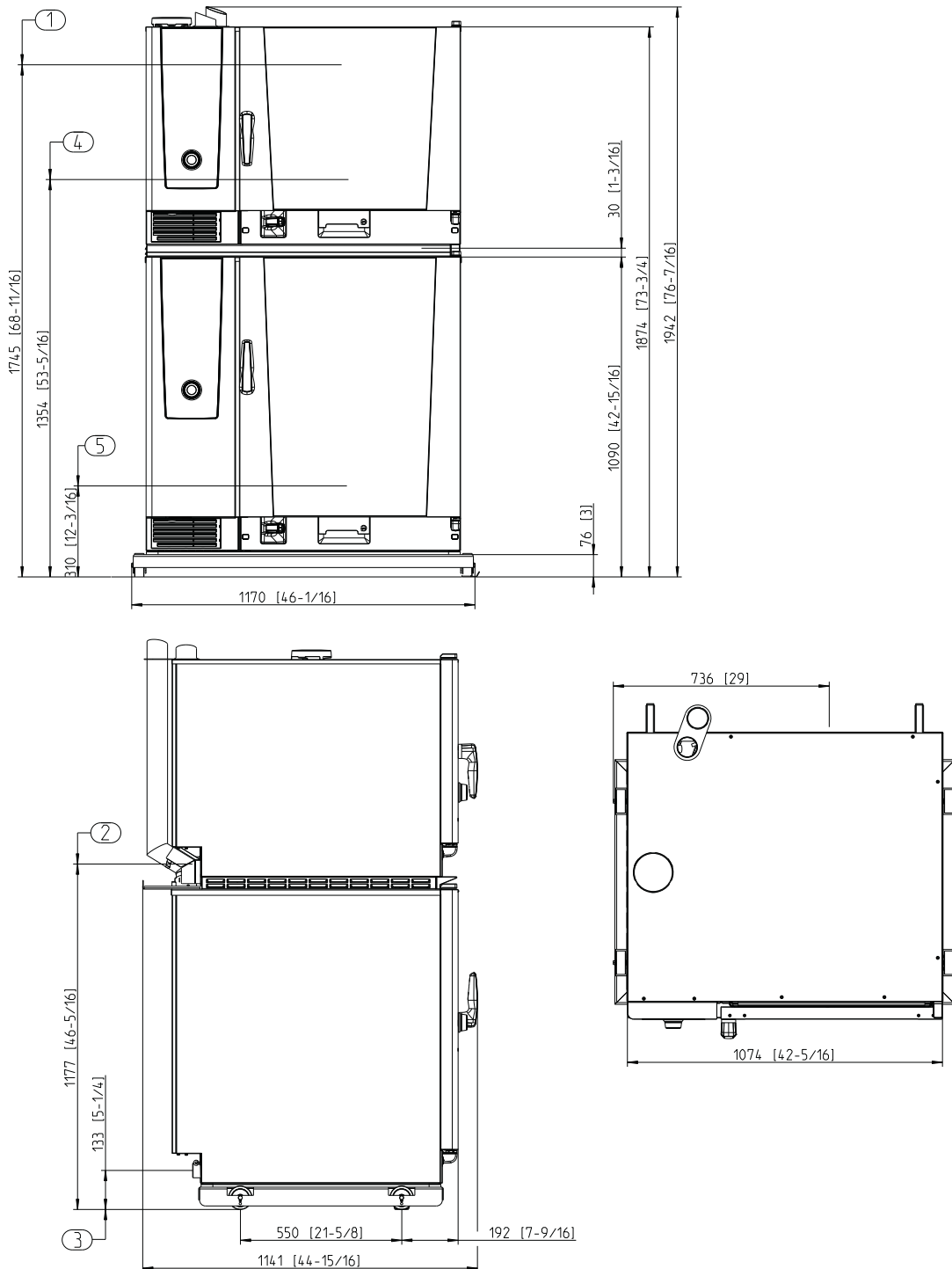
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Technical drawing, electrical - stand with rollers



1	Top rack height
2	Water drain height - top unit
3	Water drain height - bottom unit
4	Rack loading height - top unit
5	Rack loading height - bottom unit

## Accessories

> 8 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Combi-Duo run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.75.760
Finishing system for banquets Size 10-full size, 42 plates	Item no. 60.12.154
Finishing system for banquets Size 6-full size, 34 plates	Item no. 60.62.196
Finishing system for banquets Size 10-full size, 52 plates	Item no. 60.12.155
Full size sheet pan adapter	Item no. 60.12.156
Hinging racks - Size 6-full size	Item no. 7 racks 60.62.168 Item no. 5 racks 60.62.171
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 10-full size	Item no. left hinged door 60.776 Item no. right hinged door 60.75.774
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 6-full size	Item no. left side 60.75.769 Item no. right side 60.75.768
Stackable Combi-Duo kit Size 6-half size E/G on Size 6-half size E or Size 10-half size E	Item no. 60.74.725
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
UltraVent recirculating hood –for Combi-Duo 6-full size, 10-full size electrical units only	Item no. 60.76.180
UltraVent Plus recirculating hood – for electrical units only – Combi-Duo 6-full size, 10-full size	Item no. 60.76.178

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit [www.rational-online.com](http://www.rational-online.com)

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commerce Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: <a href="mailto:info@rational-online.com">info@rational-online.com</a> Visit us on the internet: <a href="http://www.rational-online.com">www.rational-online.com</a>

### School Outlet

PO Box 4470  
 Stateline, NV  
 United States 89449

### Contact Us

Phone: [\(877\) 398-6449](tel:(877)398-6449)

Fax: [\(877\) 225-2797](tel:(877)225-2797)

[customerservice@schooloutlet.com](mailto:customerservice@schooloutlet.com)

**Shipping Address**  
 Debbie Deem  
 Ogden, Utah 84404  
 (801) 627-3066

**Billing Address**  
 Debbie Deem  
 Ogden, Utah 84404  
 (801) 627-3066

**Quote#**  
 SZNTW-0

**Valid Till**  
 May 07, 2024

Products	Qty	Unit Price	Total
NATIONAL PUBLIC SEATING - <span style="background-color: red; color: white; padding: 2px;">Lead time: 3 - 10 Business Days</span>			
NPS 8' Mobile Convertible Bench Unit - 96"L x 29"W (National Public Seating NPS-... Persian Blue / Plywood Core / Protectedge NPS-CBG96-PWPEPCBLBL 15-year manufacturer limited warranty • 5-6 Students or 4-6 Adults	8	<del>\$1,124.85</del> \$1,071.18	\$8,569.44

SubTotal: \$8,569.44

Tax: \$0.00

Shipping: \$2,960.00

**TOTAL: \$11,529.44**

This product is produced & manufactured in the USA with American workers and is regulated by the FTC.

This product is assembled in the USA with parts likely sourced from overseas.

This item meets high quality ANSI/BIFMA standards for comfort, safety, sustainability, and durability in furniture.

Complies with strict chemical emissions limits and meets the indoor air quality pollutant standards for sensitive environments.

This product complies with all applicable children's product safety rules and standards by the U.S. Consumer Product Safety Commission.

This product is certified by the Materials Analytical Services organization as having low volatile organic compound emissions.

Tested by Underwriters Laboratories for safety & sustainability and free from a foreseeable risk of fire & electric shock.

The ingredients for this product are derived from renewable resources and manufactured using environmentally friendly processes.



1-800-260-2776 M-F 8am-7pm ET [Email](#) [Live Chat](#) [Get a Quote](#)



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### Your Shopping Cart

Item Details Quantity Price per item Total Price

<input type="checkbox"/>	 <p><b>Mobile Convertible Bench Table w/ Plywood Core &amp; Protect Edge (30" W x 8' L)</b></p> <p>SKU: LNT-GNI5012</p> <p>Call or chat for product availability or to discuss alternate items.</p> <p>Options:  <input checked="" type="checkbox"/> Laminate Color - Blue  <input checked="" type="checkbox"/> Table Height - 29" H</p> <p><a href="#">Edit</a>   <a href="#">Delete</a></p>	8	\$1,179.88	\$9,439.04
--------------------------	--	---	------------	------------

PROMO CODE  [Apply](#)

---

**Total** **\$9,439.04**

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### Shopping Cart

Item	Stock#	Price	Qty	Subtotal
 <p>Mobile Cafeteria Convertible Bench Table (8' L)</p> <p>Top Dimensions: 8' L</p> <p>Top Color: Navy</p> <p>Bench Color: Navy</p> <p>Edge Color: Navy</p> <p>Frame Color: Chrome</p> <p>Top/bench Core: Plywood Core</p> <p>Height: 29"H Top w/ 17"H Benches</p>	15001-NV-NV-NV-C-P	\$1,805.95	8	\$14,447.60

Normal Ship Time: approximately 8 to 10 weeks

#### Summary

Subtotal	\$14,447.60
Tax	\$0.00
<b>Order Total</b>	<b>\$14,447.60</b>

[Shipping & Checkout](#)

[Continue Shopping](#)

[Convert to Request for Quote](#) [Update Shopping Cart](#)





RATIONAL ICP 6-FULL ON 10-FULL E 208/240V 3 PH-QS Electric Combi Oven at Chef's Smart

**\$49,216.00**

[Chef's Deal](#)

Free delivery by Mon, Apr 1



Rational ICP 6-FULL ON 10-FULL E 208/240V 3 PH-QS (Quick Ship) One (1) (CC1ERRA ... Smart

**\$49,216.00** ~~\$61,520.00~~

[RestaurantSupply.com](#)

Free delivery by Apr 7 & Free 90-day r...

Top Quality Store · 4.3/5 ★ (461)



Rational ICP 6-FULL/10-FULL E 208/240V 3 PH iCombi Pro Double Full Size Combi ... Double · Commercial · Smart

**\$49,216.00** ~~\$61,520.00~~

[KaTom Restaurant Supply](#)

Free delivery by Mon, Jun 3

4.3/5 ★ (2.3K store reviews)

# Coversheet

## Fee Schedule

**Section:** II. Finance  
**Item:** F. Fee Schedule  
**Purpose:** Vote  
**Submitted by:**  
**Related Material:** 7.16.POL Fee Schedule (EN) - Google Docs.pdf



# OGDEN PREPARATORY ACADEMY

## Official Policy

### 7. Students

#### 7.16.POL Fee Schedule

Effective/Revision Date: 03/14/2024

Page 1 of 4

Fee Name	Amount
<b>Course/Grade Related Fees (Curricular)</b>	
Endurance Training/year <i>VASA membership; Sports program pays balance of membership.</i>	\$8.00/month
Credit Recovery <i>(not to be waived)</i>	\$25/semester
Advanced Placement Testing Fees <i>(not to be waived)</i>	Varies by test
<b>Personal Discretionary Expenses (not to be waived)</b>	
PE Uniform Shirt - 1 item	8.00
PE Uniform Shirt - 2 items	15.00
Yearbook Elementary, Soft Cover	17.00
Yearbook Elementary, Hard Cover	<del>22</del> 21.00
Yearbook Junior High	24.00
Class Change Fee	10.00
Replacement Name Tag*	5.00
Replacement Headphones*	8.00
Replacement Binder*	\$25.00
Replacement Planner*	\$7.00

Replacement or Repair for Chromebook**	Up to \$343
Lost or damaged books	Cost of book
<b>Extracurricular Opportunities</b>	
School Dances	Varies \$1-\$5
Lagoon School Day	Varies \$45- <del>\$65</del> 55
<b>Optional Fundraising Opportunities</b>	
Uniform Free Day	\$2 grades 7-9 \$1 grades PreK-6 <del>Fee for grades 7-9 only</del>
<b>Expeditionary Learning Opportunities (Co-Curricular)</b>	
Spain Field Trip** <i>Air and bus travel; lodging; food; tuition; tour guides; entrance fees</i>	\$3,000.00
West Coast Science Expedition** <i>Fuel expenses; entrance fees; lodging fees; supplies; tours</i>	\$350.00
Southern Utah Science Expedition** <i>Fuel expenses; entrance fees; lodging fees; supplies; tours</i>	\$100.00

*\*Work alternatives to payment are available.*

*\*\* Amounts reflect maximums; individual amounts may vary depending on actual costs, student count, trip fees, and fundraising revenues.*

Fee Limits

Curricular Fees

Per Student :       \$75  
Per Family:         \$150

Personal Discretionary Expenses

No Limits

Expeditionary Learning Opportunities

1. No Limits
2. Service Requirements:

<b>7.16.POL Fee Schedule</b>	
Effective/Revision Date: 03/14/2024	Page 2 of 4

- a. Science Expeditionary Learning Opportunities (Oregon and Escalante): Each trip has a 2 hour service project requirement for all attendees.
- b. Spain Trip:
  - i. All attendees must participate in group planned service and fundraising activities. No more than 20 hours.
  - ii. Individual fundraising opportunities are also provided. Hours may vary.

<b>Student Device (chromebook) Repair Costs</b>	
<ul style="list-style-type: none"> <li>• <i>Part costs are wholesale costs and may be subject to change based on availability.</i></li> <li>• <i>These costs are based on the device being reparable in house. Additional costs or replacement may be required for extensive damages.</i></li> <li>• <i>Repairs will only be made if the cost is less than replacement.</i></li> </ul>	
Item	Amount
Casing	\$20.00
Battery	\$25.00
Radiator	\$22.00
WiFi Card	\$25.00
Motherboard	\$150.00
Speakers	\$20.00/pair
USB Board (if applicable)	\$35.00
Trackpad	\$35.00
Keyboard	\$60.00
Display Bezel	\$20.00
Display	\$130.00
Camera	\$15.00
Keys	\$0.10/each
Labor	\$40.00/hour

Document History

Approved: unknown

<b>7.16.POL Fee Schedule</b>	
Effective/Revision Date: 03/14/2024	Page 3 of 4

- Revised: 06/16/2016
- 06/14/2017 *Added: Ultimate Frisbee, Environmental Science, Biology, Weight Training; Equalized electives; Simplified/increased yearbook; Removed robotics.*
- 07/19/2017 *Changed the PE shirt fee to \$8, made the PE shorts optional.*
- 06/13/2018 *Changed the Endurance Training Fee to \$8/month; \$72/year due to VASA membership costs*
- 06/12/2019 *Added Credit Recovery at \$25/semester.  
Removed Grade level fees to increase transparency.  
Added Student and Family maximums.  
Added additional fees to make the schedule more inclusive.*
- 08/15/2019 *Reduced the cost of Junior High Yearbook to reflect actual costs.  
Added replacement earbud costs.*
- 03/19/2020 *Removed course specific charges except Endurance Training and Weight training facility fees. Added one grade level fee. Added spend plan information, and service and fundraising requirements for trips.*
- 05/21/2020 *Increased grade level fee to account for chromebook check out. Increased individual and family maximums to correspond to grade level fee increase.*
- 03/11/2021 *Added Chromebook repair costs, adjusted some fees as needed, and corrected trip descriptions.*
- 07/14/2021 *Removed class fees and sports fees.*
- 03/10/2021 *Updated category names to reflect reporting language; adjusted some fees due to changes in costs.*
- 03/09/2023 *Vasa membership charges removed. Replacement planner removed.*
- 09/14/2023 *Raised yearbook prices due to increased costs. Effective October 19, 2023.*
- 03/14/2024 *Increased free dress to \$2, increased West Coast trip to \$350.*

## Legal References

<b>7.16.POL Fee Schedule</b>	
Effective/Revision Date: 03/14/2024	Page 4 of 4

# Coversheet

## Special Education Digital Assessment Library

**Section:** II. Finance  
**Item:** G. Special Education Digital Assessment Library  
**Purpose:** Vote  
**Submitted by:**  
**Related Material:** Procurement Comparison Form- SPED assessment materials.pdf



**Official Form  
of  
Ogden Preparatory Academy**

**3. Fiscal Management**

**3.06.TPL.1 Procurement Comparison Form**

**Effective/Revision Date:** 05/11/2020

**Page 1 of 3**

**Item(s) and/or Service(s) being procured**

Testing materials, including manuals, protocols, scoring guides, and online assessment.

Vendor #1	Total Cost/time frame	Date Received
Pearson and Riverside- Paper	\$6,062/year	2020-2022
Contact Name	Contact Number/Email	Website/other
N/A	N/A	<a href="http://www.riversidescore.com/">www.riversidescore.com/</a> <a href="http://www.pearsonclinical.com">www.pearsonclinical.com</a>

**Specific Characteristics of Proposal**

Please see attached ordering information:  
[https://docs.google.com/spreadsheets/d/1M3yIq280roJ1X7T8QtX4T6CuZ\\_HOoAQKrWPw-T8NCK/edit?usp=sharing](https://docs.google.com/spreadsheets/d/1M3yIq280roJ1X7T8QtX4T6CuZ_HOoAQKrWPw-T8NCK/edit?usp=sharing)

Cognitive and academic tests are updated every 5-8 years. Updates require updating not only English cognitive, and academic, but Spanish testing as well as the tests of early development and the tests of Oral Language. New manuals, protocols, etc (a new kit) can cost between \$2,100 (for the ECAD) and \$3,625 (for the Cognitive). Individual packs of testing protocols cost \$122 per bundle of 25. We average 75 tests per year, with each student using at least 2 different types of protocols.

Vendor #2	Total Cost	Date Received
Pearson Digital Assessment Library	\$5.055/year	3/11/2024
Contact Name	Contact Number/Email	Website/other
Tyler Vassar	tyler.vassar@pearson.com	<a href="https://www.pearsonassessments.com/professional-assessments/digital-solutions/digital-assessment-library/test-library.html">https://www.pearsonassessments.com/professional-assessments/digital-solutions/digital-assessment-library/test-library.html</a>

**Specific Characteristics of Proposal**



The [digital assessment library](#) includes options for all the tests we currently use, as well as materials for Speech and OT, (which are currently not covered under our testing materials). In addition, options for social emotional screeners are available for use by our social workers and counselors, and cognitive and academic tests are available in English as well as Spanish.  
 It is important to note that this system would require the use of iPads, which must be purchased separately.

Vendor #3	Total Cost	Date Received
Contact Name	Contact Number/Email	Website/other
Specific Characteristics of Proposal		

Specific documents to support bids should be attached to this form.

- Check if a second form is attached for additional vendor proposals. If completing digitally, additional vendor fields may be copied and pasted above in lieu of an additional form.

OPA Employee Contact Name	Date of Review
Elizabeth Callison	
Considerations for Decision	
I would highly recommend the digital assessment library. It will enable us to continue the same systems without having to order new tests and protocols every few years, and from my understanding, many of the assessment systems are moving in a primarily digital direction soon.	
Vendor Selected	Date of Approval

Document History

Approved: 05/11/2020

Legal References

3.06.TPL.1 Procurement Comparison Form	
Effective/Revision Date: 05/11/2020	Page 2 of 3

**3.06.TPL.1 Procurement Comparison Form**

Effective/Revision Date: 05/11/2020

Page 3 of 3

# Coversheet

## Meal Prices for FY25

**Section:** II. Finance  
**Item:** H. Meal Prices for FY25  
**Purpose:** Vote  
**Submitted by:**  
**Related Material:** Meal Prices.png

# Meal Prices

	<b>Student Full</b>	<b>Student Reduced</b>	<b>Adult</b>
<b>Breakfast</b>	\$1.00	\$0.30	\$1.00
<b>Lunch</b>	\$2.00	\$0.40	\$3.00

# Coversheet

## FY25 Meeting Schedule

**Section:** III. Board Officers and FY25 Plan  
**Item:** D. FY25 Meeting Schedule  
**Purpose:** Vote  
**Submitted by:**  
**Related Material:** FY25 Board Meeting Schedule.pdf  
FY25-OPA-School-Calendar.pdf



# OGDEN PREPARATORY ACADEMY

## Board of Directors Meeting Schedule 2024-2025

4:30 pm

OPA Board Room  
1487 Lincoln Avenue  
Ogden UT 84404

August 8, 2024  
September 12, 2024  
October 10, 2024  
November 14, 2024  
January 16, 2025  
February 13, 2025  
March 20, 2025  
April 17, 2025  
May 15, 2025  
June 19, 2025



# OGDEN PREPARATORY ACADEMY

2024-2025

## School Year Calendar

OPA Phone: 801.627.2066 OPA Website: [www.ogdenprep.org](http://www.ogdenprep.org)

**Early Childhood Center (preK-K)**  
1487 Lincoln Avenue  
Ogden UT 84404

**Elementary School (1-6)**  
1415 Lincoln Avenue  
Ogden UT 84404

**Junior High (7-9)**  
1435 Lincoln Avenue  
Ogden UT 84404

July 24						
Su	M	Tu	W	Th	F	Sa
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

**OPA Vision**

**Inspiring  
Lifelong Learning,  
Service, and  
Leadership**

**OPA Mission**

**Academic Excellence,  
Character Development,  
and  
Individual Growth**

**Every Student, Every Teacher, Every Day!**

August 24						
Su	M	Tu	W	Th	F	Sa
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

<b>Days in Terms</b>	<b>School Hours</b>
Term 1: 46	School Begins: 8:05 am
Term 2: 43	School Ends:
Term 3: 45	Regular Day: 3:00 pm
Term 4: 46	Minimum Day: 12:45 pm

Minimum Day  
 Minimum Day; \$2/Free Dress (JH only fee)

**Term Dates**

August 8 Back to School Night  
 August 13-16 First week; Minimum Days  
 August 13 School Starts/Term 1 Begins  
 October 14 Term 2 Begins  
 January 6/7 Term 3 Begins  
 March 13 Term 4 Begins  
 May 23 Last Day of School

**No School**

September 2 Labor Day  
 October 17-18 Fall Break  
 Nov 25-29 Thanksgiving Break  
 Dec 23 - Jan 3 Winter Break  
 January 20 MLK Day  
 February 17 Presidents' Day  
 March 7 No School  
 Mar 31-Apr 4 Spring Break

**At-Home Learning Days**

October 16 February 5 May 21

**Teacher Professional Development (student holiday)**

August 5-8  
 November 1 January 6

**Family-Teacher Conferences**

**1st Day: 1 pm - 7 pm; 2nd Day: 8 am - 12 pm**  
 1st day: minimum; 2nd day: no school

September 26-27 Family-Teacher Conferences  
 March 5-6 Family-Teacher Conferences

September 24						
Su	M	Tu	W	Th	F	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

October 24						
Su	M	Tu	W	Th	F	Sa
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

November 24						
Su	M	Tu	W	Th	F	Sa
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

December 24						
Su	M	Tu	W	Th	F	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

January 25						
Su	M	Tu	W	Th	F	Sa
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

February 25						
Su	M	Tu	W	Th	F	Sa
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	

March 25						
Su	M	Tu	W	Th	F	Sa
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

April 25						
Su	M	Tu	W	Th	F	Sa
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

May 25						
Su	M	Tu	W	Th	F	Sa
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

June 25						
Su	M	Tu	W	Th	F	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					



Attendance is critical.  
 Utah code requires 95% attendance.  
 5% absences = 9 days.  
 You can track your absences here to be sure

**Absence Tracker**

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



*Wednesdays of each week are minimum days for students with Professional Development sessions for teachers, unless otherwise noted.*

# Coversheet

## Administrative Board Report

**Section:** IV. Administrative Business  
**Item:** A. Administrative Board Report  
**Purpose:** Discuss  
**Submitted by:**  
**Related Material:** FY24 Annual Report.pdf





# OGDEN PREPARATORY ACADEMY

## Annual Report

### WHAT'S INSIDE

**Student Data**  
PAGES 2-3

**Employees**  
PAGES 4-5

**Assessment**  
PAGES 6-10

**Finance**  
PAGE 11

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**Family Engagement**  
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### Milestones

- 20 years of OPA celebration
- Opening of the Early Childhood Center, the preschool and the daycare.

### Signature Programs:

- Leader in Me (7 Habits of Highly Effective Students)
- AVID
- Spanish as a Second Language Instruction
- Expeditionary Learning

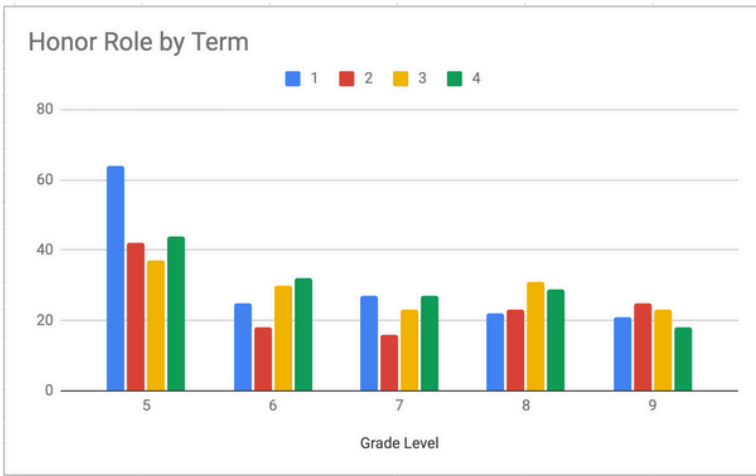
### Annual Foci:

- Junior High
  - School Wide Foundations with Safe and Civil Schools
  - PBIS System enhanced
- Elementary
  - Grade-level Common Curriculum Maps
  - Grade-level Common Assessments
  - Early Literacy and Change Management

### Curriculum

- **K-6 ELA:** Wonders, Acadience Reading diagnostic and progress monitoring
  - USBE required a new curriculum be chosen for FY25. Elementary did a curriculum review, and chose the updated Wonders with supplemental curriculum.
- **7-9 ELA:** Freeform curriculum based on standards. STAR assessment.
  - Curriculum review and choice scheduled for FY25.
- **K-5 Math:** Ready Math, iReady diagnostic, Acadience Math diagnostic
- **6-9 Math:** Reveal Math; MAP Assessment
  - Math department did a curriculum review and chose CPM as the new curriculum for FY25.

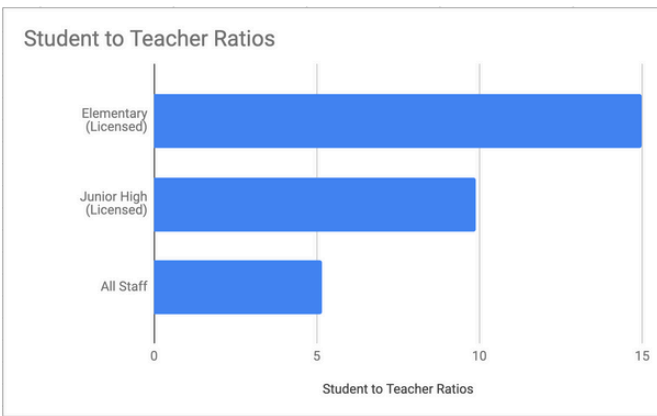
# OPA Student Data



Classification	Percent Enrolled (Previous Year)
Hispanic	82.59% (79.54%)
Economically Disadvantaged (determined by lunch status)	73.08% (74.59%)
Multi-lingual Learners	34.11% (33.16%)
Students with Disabilities	19.64% (15.63%)
Students with 504 plans	2.53% (3.53%)

Student Retention	
2019	87.74%
2020	86.80%
2021	91.21%
2022	89.13%
2023	92.79%
2024	96.33%
2025	96.59%

Annual Withdrawals	
2017	76
2018	70
2019	58
2020	77
2021	94
2022	78
2023	100
2024	109



## Student Fees

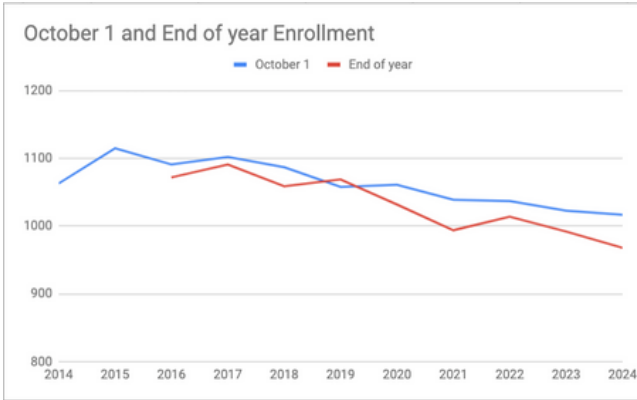
Category	Charged	Waived	Prorated	Paid	Refunded	Balance
Class Fees	\$440.00	\$8.00	\$0.00	\$136.00	(\$8.00)	\$304.00
Clothing	\$3,786.00	\$69.00	\$0.00	\$3,737.00	(\$20.00)	\$0.00
Damage to OPA property	\$1,066.00	\$0.00	\$0.00	\$513.00	\$0.00	\$553.00
Library	\$2,494.43	\$89.00	\$0.00	\$1,106.88	(\$83.00)	\$1,381.55
Losses/Damages	\$181.00	\$32.00	\$0.00	\$146.00	(\$25.00)	\$28.00
Technology Damages	\$395.00	\$0.00	\$0.00	\$395.00	\$0.00	\$0.00
Trip Science Fall	\$7,200.00	\$1,176.40	\$0.00	\$6,443.60	(\$420.00)	\$0.00
Trip Science Spring	\$460.00	\$0.00	\$0.00	\$260.00	\$0.00	\$200.00
Trip Spain	\$54,000.00	\$10,129.70	\$0.00	\$45,927.10	(\$3,512.00)	\$1,455.20
Yearbook	\$4,400.00	\$0.00	\$0.00	\$4,452.00	(\$94.00)	\$42.00
<b>All Transactions</b>	<b>\$74,422.43</b>	<b>\$11,504.10</b>	<b>\$0.00</b>	<b>\$63,116.58</b>	<b>(\$4,162.00)</b>	<b>\$3,963.75</b>

# Enrollment

Year ending May 2024

	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Average
Pre-K/DC	31	38	38	40	40	40	40	40	38	38	38.30
K	91	96	98	99	96	97	99	97	95	94	96.20
1	108	101	101	101	100	100	101	101	99	98	101.00
2	97	92	95	96	96	94	96	95	94	94	94.90
3	105	98	99	97	99	98	98	98	95	95	98.20
4	108	104	106	106	104	104	102	101	102	101	103.80
5	114	107	111	109	110	109	108	105	106	106	108.50
6	98	92	93	93	91	91	90	90	90	87	91.50
7	116	111	109	110	111	109	108	107	105	103	108.90
8	116	106	106	106	105	104	103	102	102	102	105.20
9	103	96	99	98	99	98	93	93	92	92	96.30
<b>TOTAL</b>	<b>1087</b>	<b>1041</b>	<b>1055</b>	<b>1055</b>	<b>1051</b>	<b>1044</b>	<b>1038</b>	<b>1029</b>	<b>1018</b>	<b>1010</b>	<b>1042.80</b>
<b>Total w/o PK</b>	<b>1056</b>	<b>1003</b>	<b>1017</b>	<b>1015</b>	<b>1011</b>	<b>1004</b>	<b>998</b>	<b>989</b>	<b>980</b>	<b>972</b>	<b>1004.50</b>
<b>Building Average</b>											
K-6	103	99	100	100	99	99	99	98	97	96	
JH	112	104	105	105	105	104	101	101	100	99	

## Historical



	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023	2024
October 1	1063	1115	1091	1102	1087	1058	1061	1039	1037	1023	1017
End of year			1072	1091	1059	1069	1032	994	1014	992	968
Difference EOY-BOY			-19	-11	-28	11	-29	-45	-23	-31	-49
Students withdrawn over the year			56	76	70	58	77	94	78	100	109
Grades with biggest losses:			2; 7; 9	1; 2; 3; 9	1; 4; 8	7; 9	K; 5; 7	K; 2; 3; 5; 6	8;9	5;7;8;9	K;3;5;6;7;8;9

	Forecast																							
	FY4	FY5	FY6	FY7	FY8	FY9	FY10	FY11	FY12	FY13	FY14	FY15	FY16	FY17	FY18	FY19	FY20	FY21	FY22	FY23	FY24	FY25	FY26	FY27
PK																				0	38	60	60	60
K	50	50	51	51	51	52	53	102	104	103	103	105	106	110	110	108	96	98	104	100	98	100	100	100
1	47	50	51	54	53	53	53	102	106	106	106	110	108	107	107	107	104	94	96	100	101	100	100	100
2	40	50	53	54	51	52	52	104	106	104	108	112	110	115	105	104	102	105	100	98	95	100	100	100
3	25	51	51	52	52	52	53	104	108	102	108	112	118	109	113	108	106	104	109	101	99	100	100	100
4	27	26	52	51	50	52	53	103	105	102	106	111	104	110	103	110	110	95	96	99	106	100	100	100
5	26	26	73	77	44	65	74	109	112	110	111	108	115	115	107	109	110	111	100	90	111	105	105	105
6	0	26	76	76	74	71	81	105	106	104	107	113	108	109	107	103	108	103	110	101	93	105	105	105
7	0	0	70	78	77	78	79	110	109	96	108	109	120	104	118	116	107	112	105	111	109	110	110	110
8	0	0	55	70	71	79	70	105	105	95	103	103	111	120	102	110	115	105	112	99	106	110	110	110
9	0	0	0	0	28	26	63	73	98	96	81	99	91	103	115	83	102	112	105	98	99	110	110	110
10	0	0	0	0	0	0	0	54	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	215	279	532	563	551	580	631	1071	1059	1018	1041	1082	1091	1102	1087	1058	1060	1039	1037	997	1055	1100	1100	1100

# OPA Employees



## Employees of the Month

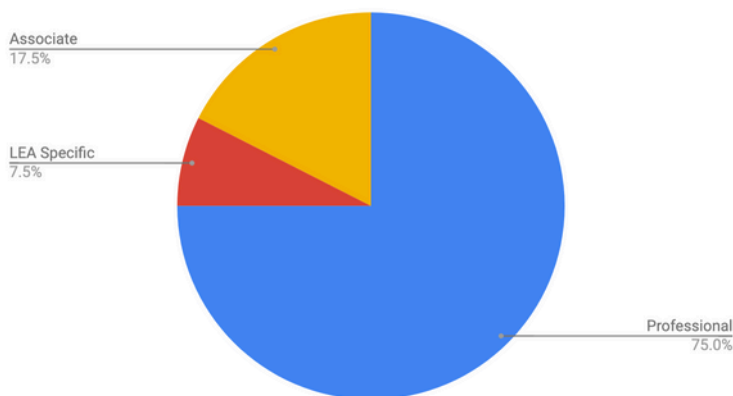
- JULIE AVELLINO
- KAYLEE KENDELL
- ALEJANDRA OCHOA
- MILLIE PRICE
- ALYSSA JOHNSON
- DARBY EVANS
- CAMERON DALEY
- TASHA GONCE
- DALTON ZUNDEL
- NATHANIEL VAUGHN
- EMMA BIRD
- NURI RIVAS
- ALLIE WILSON
- JEREMY NIELSEN
- NATALIE GARCIA
- JAMES RHODES
- JESSICA SOTELO
- JOCELYN ESTRADA
- ARABELLA ZEPHYR
- EDITH PRADO

Rebecca Kiernan was celebrated for having worked at OPA for 20 years.

## Staffing Statistics

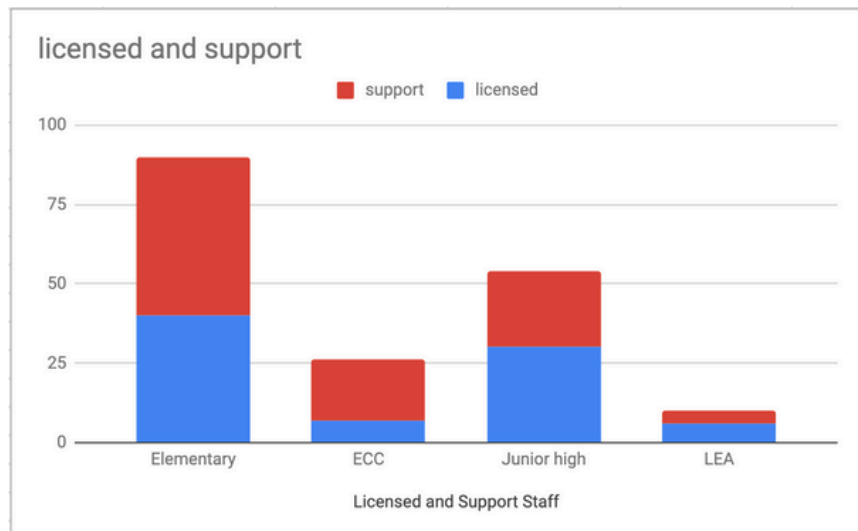
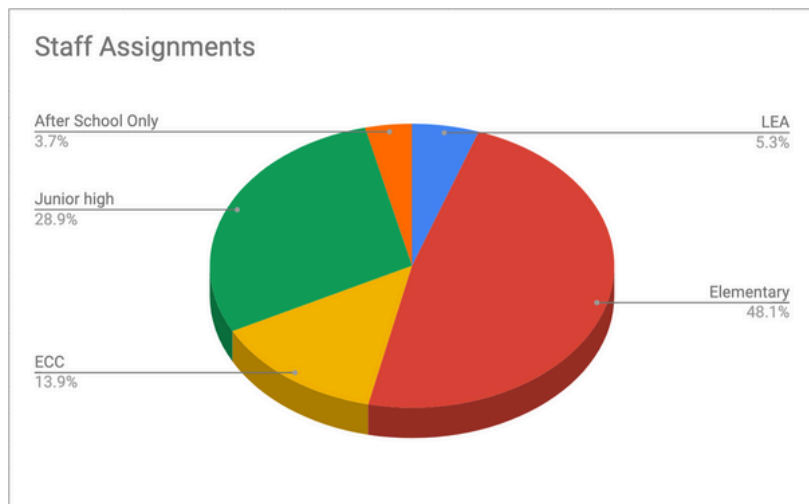
All teachers at OPA are licensed and qualified to teach.

OPA Teacher Licenses





# OPA Employees



Teacher Retention	
2018	83.00%
2019	87.00%
2020	90.00%
2021	87.14%
2022	89.47%
2023	85.54%
2024	84.21%
2025	83.54%

Staff Retention	
2018	91.00%
2019	86.00%
2020	91.00%
2021	93.51%
2022	
2023	92.50%
2024	86.67%

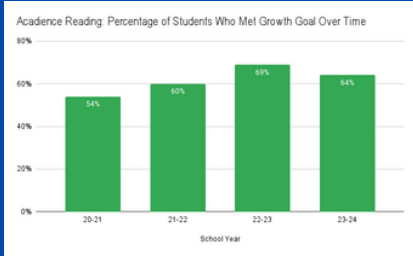
## Professional Learning

- Our school-wide professional learning has been focused around using Academic Language and Discourse in the classroom.
- Much of our required Professional Learning for teachers is done asynchronously on our Staff Canvas called Party Line.
- LETRS Training - Language Essentials for Teachers of Reading and Spelling. This is training on the science of reading and research-based, structured literacy instruction. All K-3 Teachers are trained.
- Change Management - USBE has required all LEAs to participate in Change Management around Early Literacy. The focus is implementing an ELA block with essential elements.
- Foundations - we contracted with Safe and Civil Schools to provide Foundations training at the JH. The focus has been positive reinforcement of behavior.

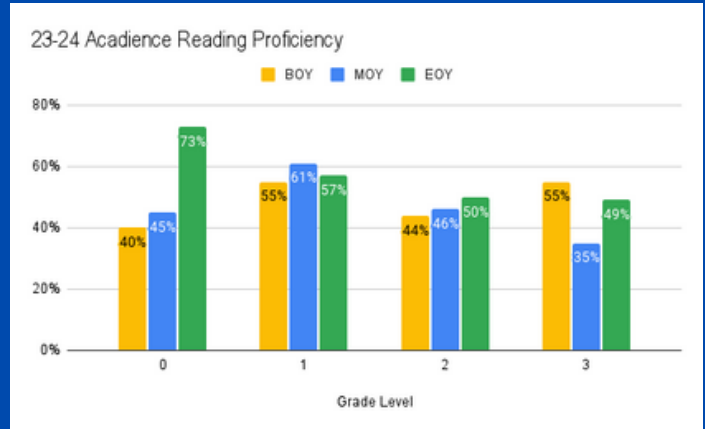
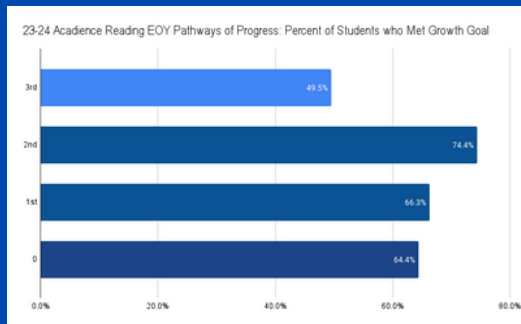
# End of Year Assessments

## Acadience Reading: Grades K-3

A brief, basic literacy test, given 3 times during the school year



The majority of grade levels saw growth in overall literacy proficiency from the beginning of the year.

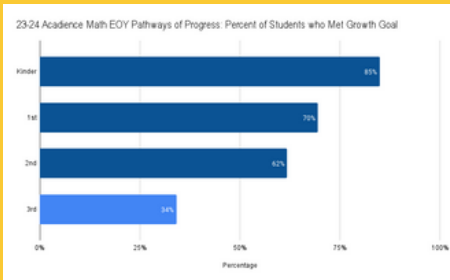


64% of all our students were able to achieve their growth goals for the year. The State goal for this is 60%, so we exceeded it by 4%.

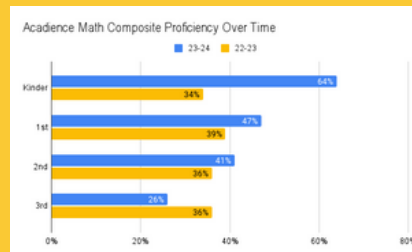
## Acadience Math: Grades K-3

A brief, numeracy test, given 3 times during the school year

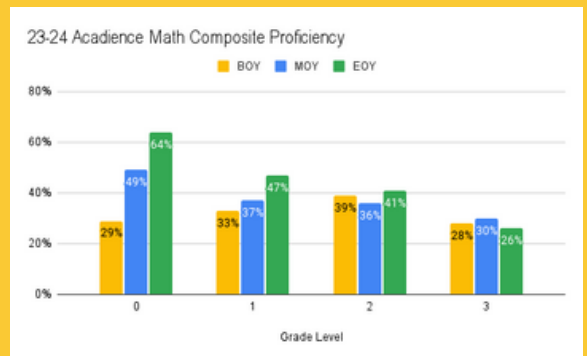
63% of all our students were able to achieve their growth goal for the year. This is 8% increase from last year!



The majority of grade levels saw growth in overall math proficiency from the beginning of the year.



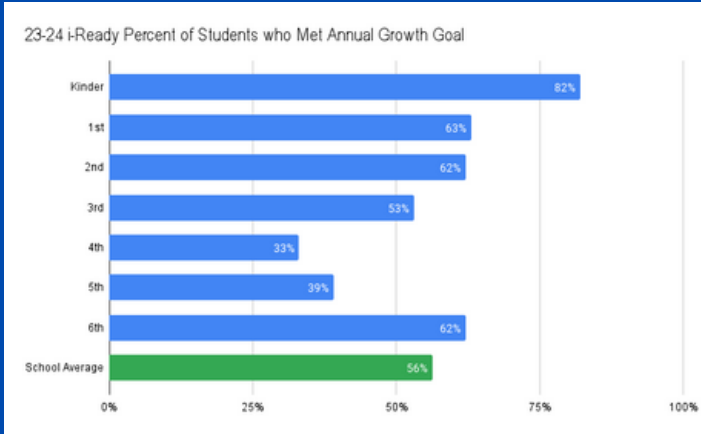
The majority of grade levels increased overall proficiency from last year.



# End of Year Assessments

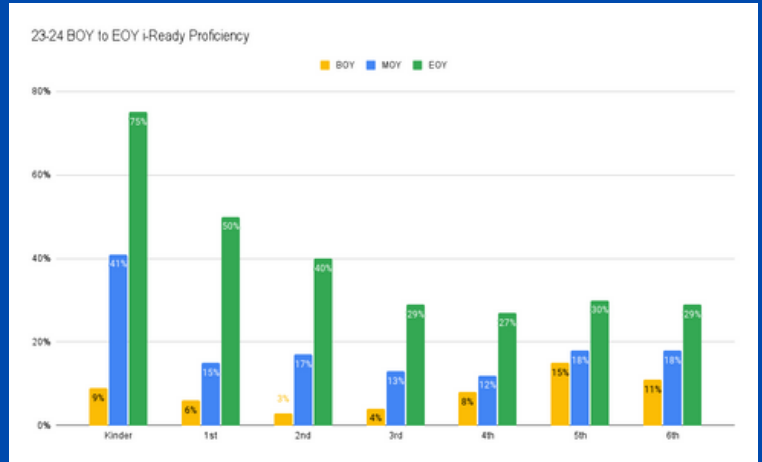
## i-Ready Diagnostic: Grades K-9

A mathematic diagnostic test given 3 times during the school year



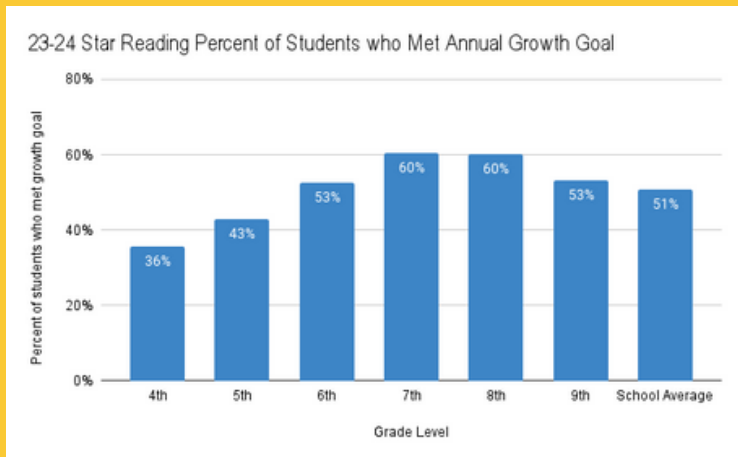
The school average of students meeting typical or better growth is 56%

All grade levels made growth from the beginning of the year.

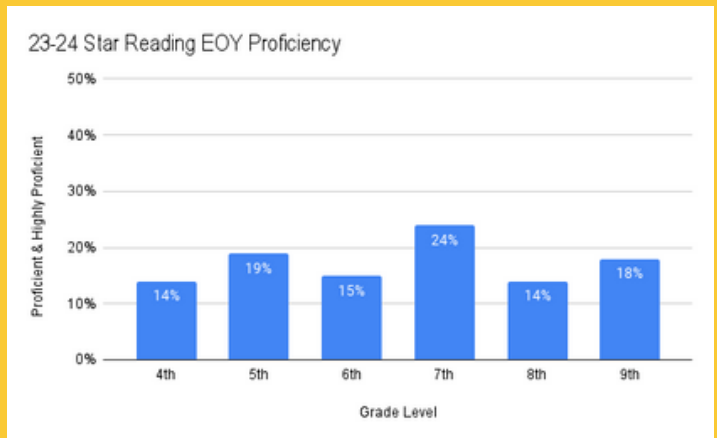


## Star Reading: Grades 4-6

A brief, reading comprehension test, given 3 times during the school year



Growth Goal is 50 SGP or Higher

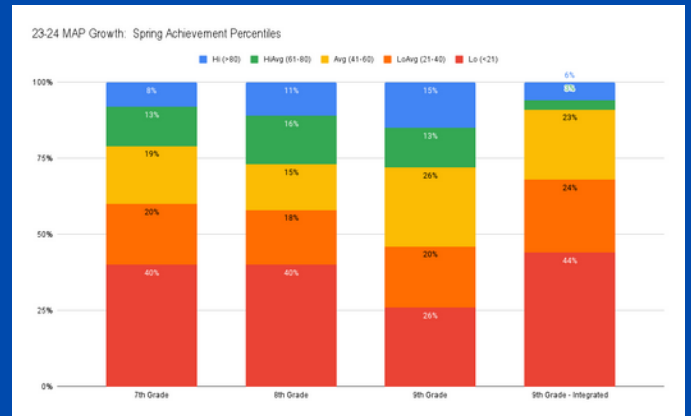
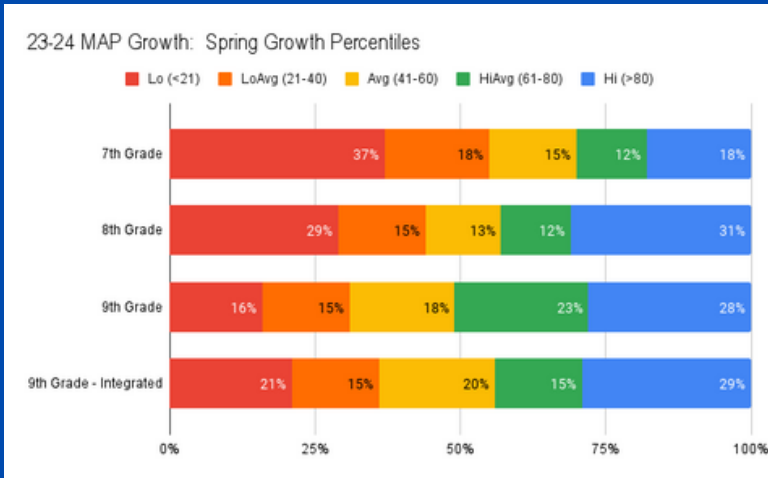


# End of Year Assessments

## MAP Growth: Grades 7-9

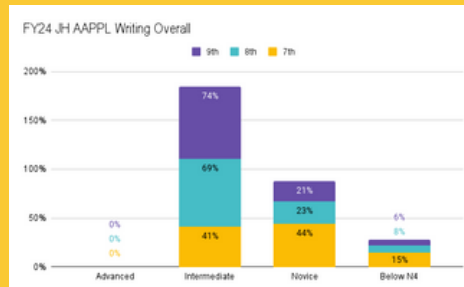
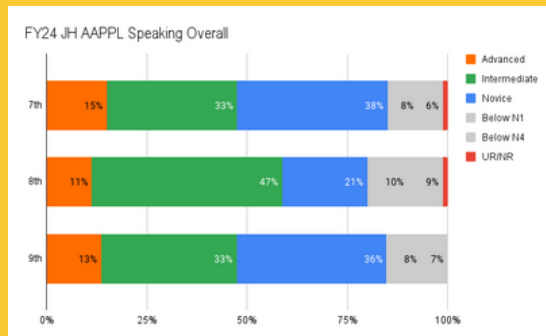
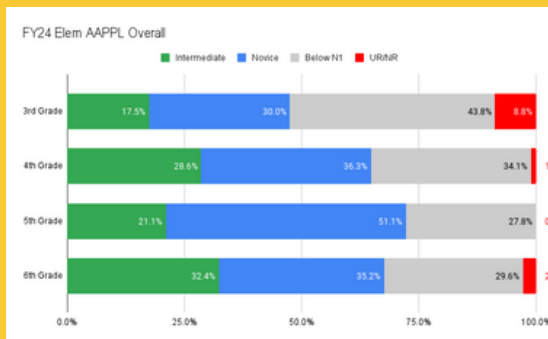
Assessment given three times a year. Used to track student progress (growth) over time in mathematics.

	Median Growth Percentile	Median Achievement Percentile
7th Grade	34th	26th
8th Grade	52nd	32nd
9th Grade	62nd	45th
9th Grade - Integrated	55th	24th



## AAPPL: Grades 3-9

Assessment of proficiency in Spanish language. We use the Speaking domain, and some students take the writing domain.





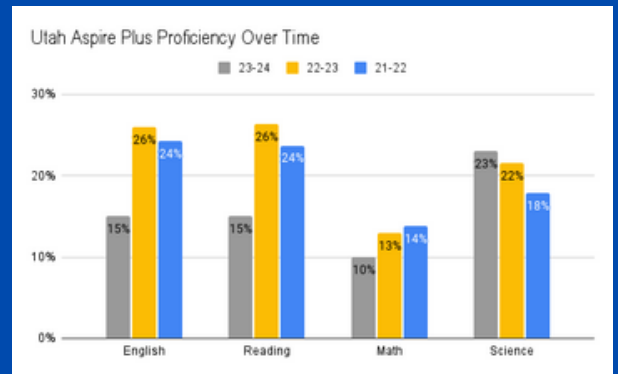
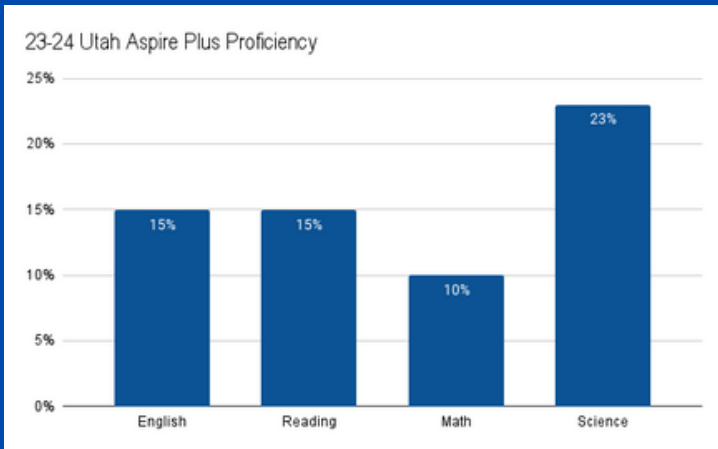
# End of Year Assessments

## Utah Aspire Plus: Grade 9

Spring Summative Assessment for ninth and tenth graders

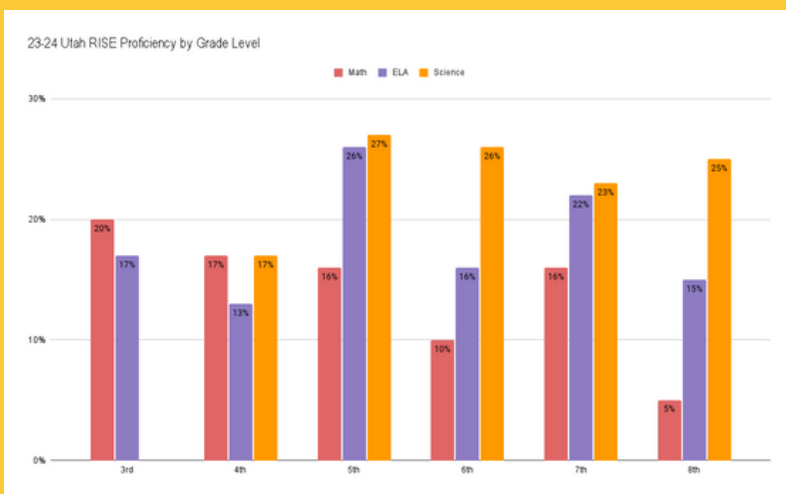
Science had the highest proficiency level this year.

ACT Composite Prediction
Students On Target
36%



## Utah RISE: Grades 3-8

RISE - Readiness, Improvement, Success, Empowerment; Spring Summative Exam



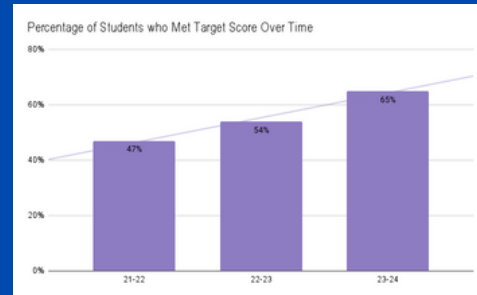
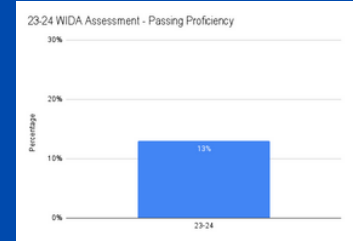
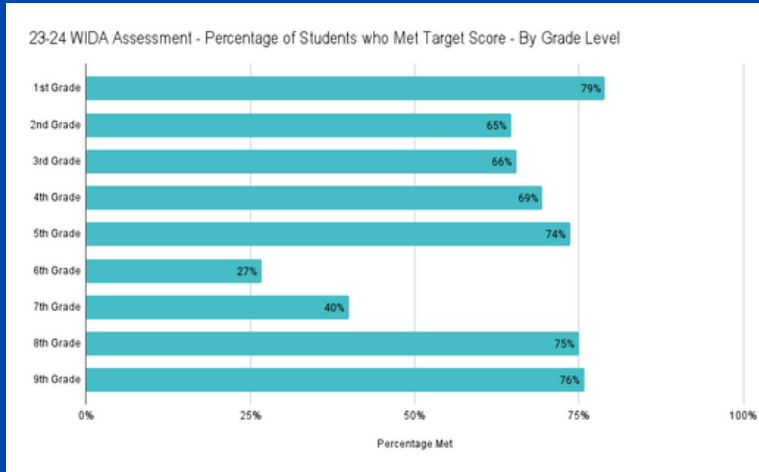
We increased overall proficiency in science by 5% from last year.

	Math	ELA	Science
2018 - 2019	26%	32%	33%
2020 - 2021	14%	20%	22%
2021 - 2022	15%	22%	21%
2022 - 2023	17%	20%	19%
2023-2024	14%	18%	24%

# End of Year Assessments

## WIDA ACCESS 2.0: Grades K-9

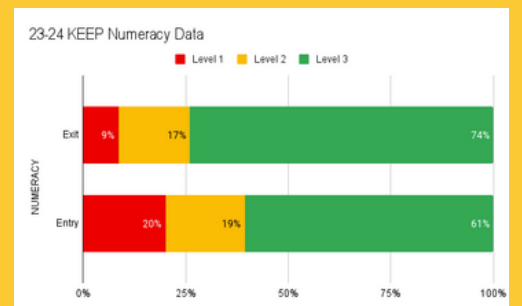
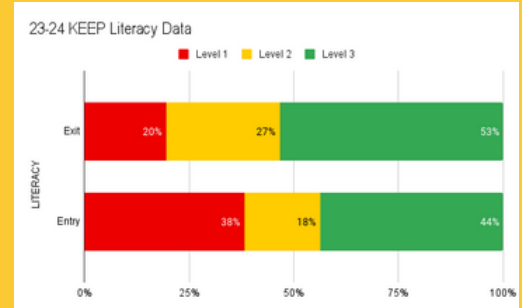
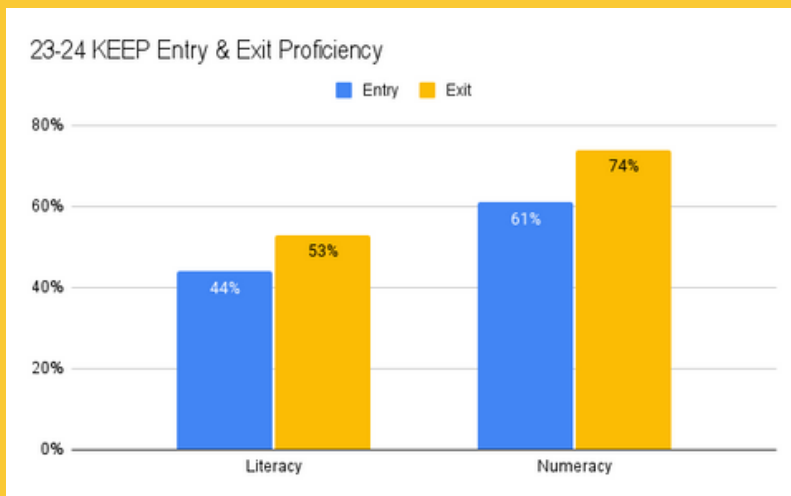
English Language Proficiency Test given to all English Language Learners.



We had an 11% increase in total students who met their target score on this year's WIDA test!

## KEEP (Kindergarten Entry and Exit Profile): Grade K

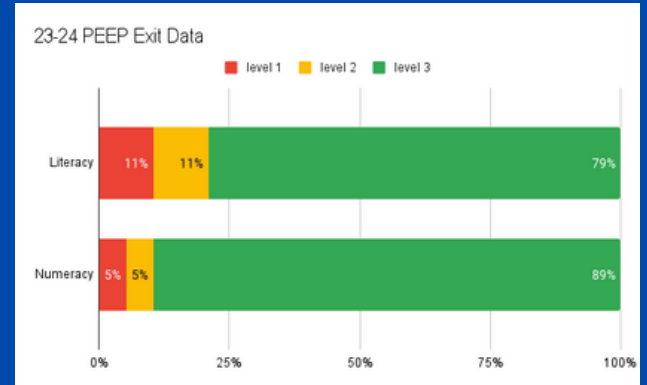
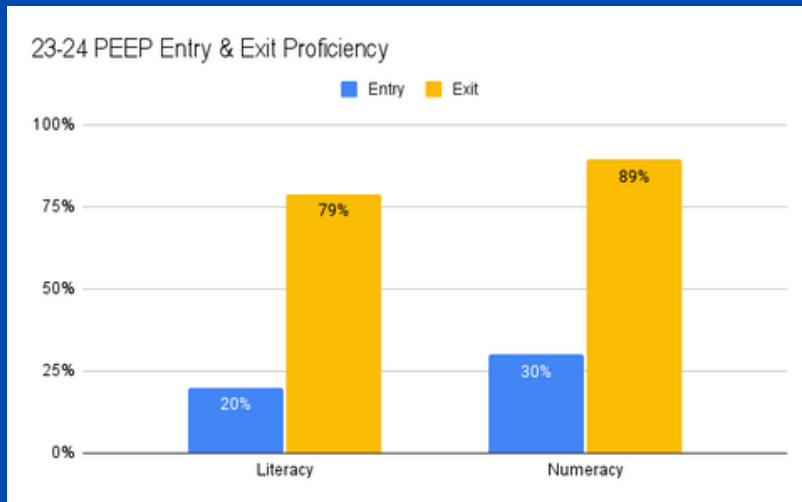
Given at the start and end of year, is used to inform academic and social-emotional development of entering and exiting kindergarteners.



# End of Year Assessments

## PEEP (Pre-Kindergarten Entry and Exit Profile): Grade PK

Given at the start and end of year, is used to inform academic and lifelong learning practices essential for entering and exiting pre-kindergarten students.

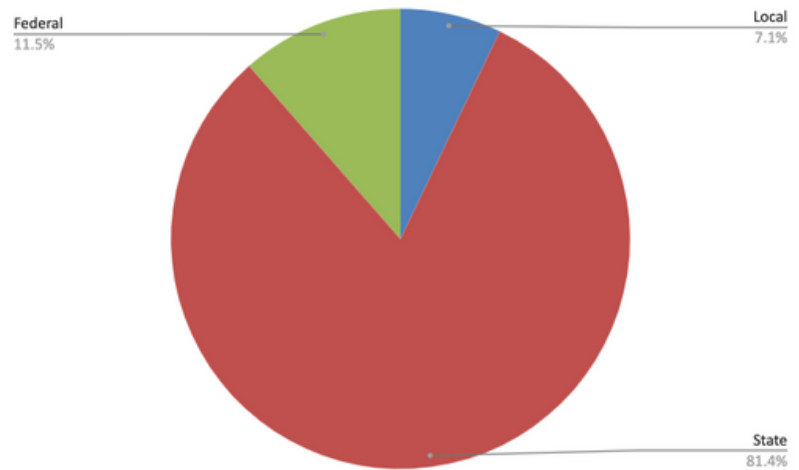


# Financial Report

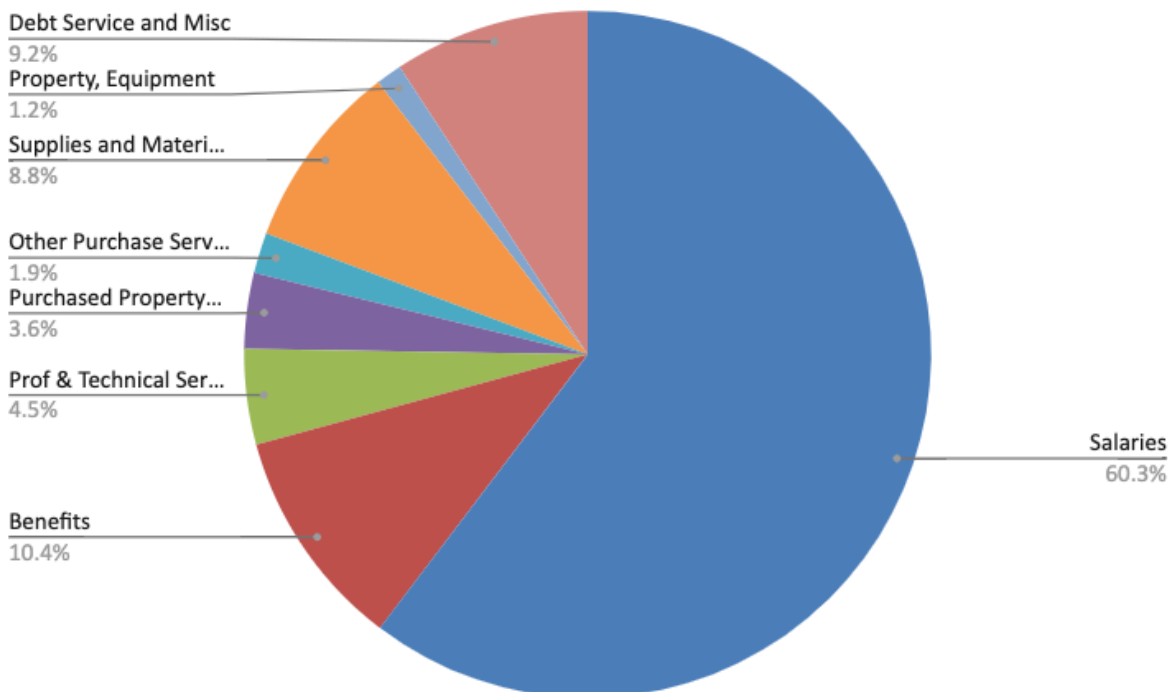
## Year to Date

Financial Metrics	Goal	Current
Net Income	\$631,801	\$478,364
Operating Margin	3.55	3.49
Debt Service Ratio	1.41	1.41
Unrestricted Days Cash	100	214
% Building	<20%	9%

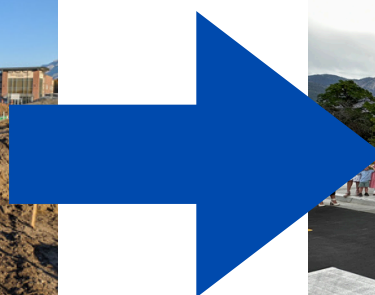
### Revenue Distribution



### Expense Distribution



# Updates



## Projects Include

- Completed the Early Childhood Center
- Playground updates - turf, cement...
- Smart HVAC system upgrade and trouble-shooting
- Elementary Stage Curtains installed
- LU Interactive Projectors installed in ECC Multi-purpose room and Cafeteria
- Projector, Screen, and Sound System installed in Junior High Gym
- Upgraded and installed gates in south soccer field fence.
- Fenced play area for the nursery on the East side of the Elementary
- Expanded cabinets and bookshelves in Elementary Library
- Installed cabinets and working area for ECC Cafeteria

## Preventative Maintenance Completed

- Painting
- Carpet
- Building Cleaning
  - Carpets
  - Walls
  - VCT waxed



# FAMILY ENGAGEMENT

- ECC Ribbon Cutting
- Fall Festival & 20th Birthday Party
- 4th Grade Space Family Night
- 6th Grade Minecraft Family Night
- College week & Family College Night
- Trunk or Treat
- Dia De Los Muertos Celebration & Art Show
- 5th Grade Polar Express Family Night
- Spanish Holiday Concert
- 3rd Grade Neon Family Night
- 2nd Grade Disney Family Night
- Kindergarten Luau Family Night
- 1st Grade Word Parade Family Night
- Family Skate Night
- O-Town Taco Showdown
- Kindergarten & Preschool Graduation
- Field Days
- AVID & LIA Graduation
- 6th Grade Promotion



## FAMILY ENGAGEMENT TEAM

OGDEN PREPARATORY ACADEMY

9

Family Team Meetings Held

7

Newsletters Sent

51

Family Members signed up

Volunteer Calendar Launched

Calendar

Today: May 2024

Search for people

Powered by BoardOnTrack

# Coversheet

## Policy Updates

**Section:** V. Policy Updates  
**Item:** A. Policy Updates  
**Purpose:** Vote  
**Submitted by:**  
**Related Material:** 6.31.POL OPA Benefits Handbook - Google Docs.pdf



# OGDEN PREPARATORY ACADEMY

## Benefits Handbook

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[Salaried Employees](#)

#### [Eligibility](#)

#### [Eligible Employee Benefits](#)

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[Health Insurance](#)

[Health Insurance Waiver](#)

[Retirement Plan \(401k\)](#)

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[Termination](#)

[COBRA \(Consolidated Omnibus Budget Reconciliation Act\)](#)

#### [Daycare](#)

#### [After School Care](#)





# OGDEN PREPARATORY ACADEMY

## Benefits Handbook

### Contacts

#### Accounting/Payroll and Benefits Questions

Executive Director & Human Resources Director  
Debbie Deem  
[ddeem@ogdenprep.org](mailto:ddeem@ogdenprep.org)  
Ext. 3210

Payroll Clerk:  
[Tina@redapplefinance.com](mailto:Tina@redapplefinance.com)

HR Secretary  
Beckie Reisen  
[breisen@ogdenprep.org](mailto:breisen@ogdenprep.org)  
Ext. 3206

#### Health Insurance/HRA Insurance Agent

(For technical questions or coverage advocacy)

##### Keyes Benefits

**Contact:** Jeff Bryant  
**Address:** 5075 S 1500 W  
Riverdale, UT 84405  
**Phone:** 801.392.5752  
**Email:** [jeff@Jeffreyhbryant.com](mailto:jeff@Jeffreyhbryant.com)

#### 401K

**Able and Strong Advisors**~~Trautmann, Maher & Associates~~  
Help Desk: 888-700-0808



# OGDEN PREPARATORY ACADEMY

## Benefits Handbook

### Payroll

#### *Salaries*

- ❖ Salary amounts are calculated and disbursed according to the schedule in the employee agreement.
- ❖ Salary amount is disbursed in 1/24<sup>th</sup> increments prorated over the full 12 months of the year.
- ❖ Employees who are not returning and who have completed a full school year of service, will receive the last paycheck according to the schedule in the employee agreement..
- ❖ If an employee leaves before the end of the school year, they will be paid on a prorated basis, based on the amount of school days worked (i.e. if an employee worked 80 out of the 180~~5~~ days - the employee will receive a gross sum of  $80/1805 = 44.32\%$  of their annual salary).

#### *Pay Periods*

- ❖ Pay periods are semi-monthly: the first of the month through the 15<sup>th</sup>, and the 16<sup>th</sup> through the end of the month.
- ❖ Employees will be paid on the 5<sup>th</sup> and 20<sup>th</sup> of each month following the respective pay period.
- ❖ Holidays & Weekends – If the 5<sup>th</sup> or 20<sup>th</sup> falls on a holiday or weekend, direct deposit amounts will be available on the day before the holiday or weekend. If the employee does not have direct deposit, their paycheck will be placed in their employee box **as soon as needed signatures may be obtained.**
- ❖ Direct Deposit is encouraged. To obtain or change direct deposit, submit a voided check or bank provided form ~~along with the Direct Deposit form~~ to the HR office (Deposit slips and other banking items sometimes have different routing numbers and ~~may usually will~~ not work).



### Personal Leave

#### Personal Time Off (PTO)

- ❖ Personal Time off is managed in hours.
- ❖ **Only Salaried employees are allocated PTO.**

#### Salaried Employees

- ❖ Accrued monthly, August through May at a rate of the average daily hours per month. Full-time, salaried employees receive a total of 80 hours of personal leave (8 hours per school calendar month) each school year. Part-time, salaried employees receive a prorated amount based on **their** full time equivalent (FTE).
- ❖ Unused personal time off
  - 40 hours of unused, accrued, personal time off shall be rolled over from year-to-year (or an amount equivalent to ½ the total amount accrued in 1 year.)



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- If an employee anticipates the need for additional time off in an upcoming year, they may request additional PTO hours be rolled forward with the following conditions:
  - Receive administrative approval,
  - Anticipated leave qualifies under FMLA,
  - Additional rolled leave shall be used only for the anticipated event. Any additional rolled leave shall be paid out at \$10 per hour.
- Additional unused hours will be paid out at the set payout rate of \$10 per hour.
- If an employee leaves before the end of the school year,
  - The amount of personal time off will be prorated based on months, or any partial months, worked. (Example: if a **full-time** employee works August 15 to October 10, they will receive 24 hours personal time off.)
  - Any unused personal time off shall be forfeited. Personal leave may not be used to extend the last day of work.
- ❖ PTO Overage:
  - The employee's calculated hourly rate of pay shall be deducted from the employee's paycheck for each hour of leave overage. Hourly rate of pay, for salaried employees, shall be calculated using the following formula: Salary/Agreement hours. (Full-time employees work 1440 hours/year; hours worked shall be prorated based on FTE.).
  - Overage deductions shall be withheld in full immediately following the requested leave.
  - Overage deductions due to FMLA leave may be distributed through multiple paychecks not to exceed the end of the current agreement.

## Bereavement

- ❖ In the event of a death of a member of an employee's or an employee's spouse's family, including miscarriage or stillbirth, an employee may be excused, without a PTO deduction, for **up to the** following days as needed for travel and funeral arrangements:
  1. Five days for a member of the immediate family.
  2. Four days for parents or step-parents.
  3. Three days for siblings, in-laws or grandchild.
  4. Two days for grandparent or siblings in-law.
  5. One day for Uncle, Aunt, Cousin, Niece or Nephew.
- ❖ Bereavement days shall be consecutive and in conjunction with services. Additional days may be added if travel necessitates additional time. Upon written request, the Principal may approve additional leave for extenuating circumstances.
- ❖ Bereavement leave is intended to be used for making arrangements for and attending funeral services and emergency-type business transactions related to the death.

## Misuse of PTO

- ❖ Misuse of PTO shall result in corrective action, which will include forfeiture of salary during the



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time of misuse and paying the full cost of the substitute. Repeated misuse shall be cause for dismissal.

- ❖ Any employee absent for more than 5 consecutive school days or requiring extended absences may be required to provide administration with a physician’s note detailing reason and duration of absence.

## “PTO” Payout for Part Time Employees

### ~~Hourly Employees bi-annual payout~~

- ❖ In order to be eligible for a payout, all of the following must be true:
  - Actively employed at time of payout
  - Employment start date at least 2 months prior to payout
- ❖ Payouts:
  - Mid-Year Payout, January 5: ½ average weekly hours
  - End-of-Year Payout, June 5: ½ average weekly hours
- ❖ Bereavement:
  - Hourly employees may be granted time off associated with bereavement; however, it is not paid time off.
  - ~~Accrued monthly, August through May, at a rate of one half (½) the average daily hours per month. (Employees working 29.5 hours/week, shall accrue 3 hours/month.)~~
- ❖ ~~Unused personal time off shall be paid at employee’s hourly rate after the agreement completion.~~
- ❖ ~~Paid Time Off shall be paid in the paycheck following the approved leave.~~
- ❖ ~~If an employee leaves before the end of the school year,~~
  - ~~The amount of personal time off will be prorated based on months, or any partial months, worked.~~
  - ~~Previously paid hours exceeding the prorated allocation shall be withheld from the final paycheck.~~
  - ~~Any unused personal time off shall be forfeited. Personal leave may not be used to extend the last day of work.~~

~~Other personal time off benefits do not apply to hourly employees.~~

### ~~Bereavement:~~

~~In the event of a death of a member of an employee’s or an employee’s spouse’s family, including miscarriage or stillbirth, an employee may be excused, without a PTO deduction, for up to the following days as needed for travel and funeral arrangements:~~

- ~~6. Five days for a member of the immediate family.~~
- ~~7. Four days for parents or step-parents.~~
- ~~8. Three days for siblings, in-laws or grandchild.~~
- ~~9. Two days for grandparent or siblings in-law.~~



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### ~~10. One day for Uncle, Aunt, Cousin, Niece or Nephew.~~

~~Bereavement days shall be consecutive and in conjunction with services. Additional days may be added if travel necessitates additional time. Upon written request, the Principal may approve additional leave for extenuating circumstances.~~

~~Bereavement leave is intended to be used for making arrangements for and attending funeral services and emergency-type business transactions related to the death.~~

### ~~Misuse of PTO~~

~~Misuse of PTO shall result in corrective action, which will include forfeiture of salary during the time of misuse and paying the full cost of the substitute. Repeated misuse shall be cause for dismissal.~~

### ~~Absence Excused by Doctor~~

~~Any employee absent for more than 5 consecutive school days or requiring extended absences may be required to shall provide administration with a physician's note detailing reason and duration of absence.~~

## Eligibility

- ❖ Full-Time Employee: For benefit eligibility purposes, a full-time employee is an employee scheduled to work a minimum of 30 hours/week per their employment agreement and job description.
- ❖ Full-time employees employed by Ogden Preparatory Academy shall be eligible for benefits on the 1st of the month immediately after the employee's start date. (Example: a full-time employee who starts working on October 14th, shall be eligible for benefits on or after November 1.)

## Eligible Employee Benefits

### Health Insurance and Health Waiver

#### Health Insurance

- ❖ Ogden Preparatory Academy will contribute to an employee's medical policy premiums according to the following schedule for any employee eligible for benefits and electing to enroll in the insurance offered by the school.
  - Single – \$300/per month.
  - Employee and Children only - \$650/per month.
  - Employee and Spouse - \$650/per month.
  - Family - \$900/per month.



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### *Health Insurance Waiver*

- ❖ Eligible employees: Only employees receiving the Health Insurance Waiver prior to June 2023 without any interruption in receipt after June 2023 are eligible for the Waiver.
- ❖ Health Waiver Stipend may be a ~~Employees who have health insurance coverage through other means shall receive a~~ \$250 monthly waiver stipend, not to exceed \$3,000 annually.
- ❖ Waiver stipends shall be paid out in conjunction with scheduled paychecks.



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### Retirement Plan (401k)

Ogden Preparatory Academy offers a self-directed 401k matching plan to all ~~eligible full-time salaried~~ employees. ~~Any~~ All part-time employees may contribute to their 401k without a match from the school.

#### *Employer Contributions*

- ❖ **Self-directed** – Ogden Preparatory Academy has contracted with a financial consultant to set up and manage a 401k for the school’s employees.
- ❖ **Ogden Preparatory Academy will match an employee contribution up to an amount equal to 3%, 4% or 6%** of a full-time employee’s base salary to the employee’s 401k plan out of the school’s funds.
  - 3% for the first 2 years of full-time OPA employment
  - 4% for the 3rd and 4th years of full-time OPA employment
  - 6% for OPA employment beyond 4 years
- ❖ For the purposes of the 401K, a year is defined as full-time employment for a minimum of 138 school days of the current year. Partial years (fewer than 138 school days) will not be combined over separate years to form full years.
- ❖ 2 years of part-time OPA employment shall be equivalent to 1 year of full-time employment. Years counted shall be truncated to the nearest whole number of employed years. (ex. A full-time employee who was previously working for 5 part-time years, shall be counted as having 2 (5/2 = 2.5, truncates to 2) years full-time employment for the purposes of 401K matching funds.)
- ❖ **Vesting Schedule** – ~~The school has an automatic vesting schedule.~~
  - All funds contributed or matched are fully vested (owned by the employee) at the time of contribution (immediately).
- ❖ All funds contributed by the school are in the form of a **traditional 401k** (i.e. funds used at retirement are taxable).
- ❖ All matching percentages are reviewed by the Ogden Preparatory Academy Board of Directors annually, and are subject to change due to budget constraints.

#### *Employee Contributions*

- ❖ Employees can contribute to their retirement accounts in a traditional 401k or in a Roth 401k.
  - **Traditional 401k** – contributions are withheld pre-tax (i.e. lowers income and tax liability for the current year). Funds used at retirement are taxable at the current tax rate.
    - **Traditional 401k** is recommended for individuals who are planning on retiring and having a low taxable income at the point when they would be drawing down their retirement. **-Traditional saves money now**
  - **Roth 401k** – contributions are withheld after-tax (i.e. the employee pays the tax now). Funds (principal and interest) used at retirement are not taxed.



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- **Roth 401k** is Recommended for individuals who are planning on having higher taxable income when they draw down their retirement. Also, taxes usually increase over time, so this option would lock in the amount of tax one would pay on future income. **-Roth saves money at retirement**

### Dental and Vision

Dental and vision plans are available to all ~~eligible full-time salaried~~ employees. All premiums are paid by the employee through paycheck deductions.

- ❖ Premiums are paid through a pop plan that will save tax dollars (i.e. lower one's income for tax calculations).

### Life Insurance

**Life insurance** is provided to all ~~eligible full-time salaried~~ employees free of cost to employees.

- ❖ Benefits include:
  - \$50,000 of life insurance
  - \$5,000 to \$50,000 of accidental death or dismemberment depending on the situation
  - \$2,000 of dependent life insurance for spouse or dependants
- ❖ Voluntary Life is also available; additional costs shall be paid by the employee for any additional elections for the employee and/or family members.

### Supplemental Insurances

Employees ~~may~~ elect to have voluntary life insurance premiums deducted from their paycheck pre-tax. Employees may elect to use supplemental insurances ~~as available through Aflac or Allstate~~; however, premiums will not be pre-tax.

### FMLA (Family Medical Leave Act)

- ❖ Ogden Preparatory Academy participates in FMLA which secures the right of employees to take up to 12 weeks of unpaid time off and have their job held for them.
  - An employee cannot take more than 12 consecutive weeks off. Any paid time off used shall be included in the 12 week period.
  - Ogden Preparatory Academy will continue to pay for benefits according to the





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- employee's benefit option without seeking reimbursement.
- Employee shall determine how personal time off shall be used while on leave.
- Employee will be charged for any time used after personal leave is expended according to the school's Personal Leave procedures as outlined in this document.
- ❖ To qualify for FMLA, an employee, or an immediate family member, must be experiencing a "serious health condition" which prevents the employee from performing assigned responsibilities.
- ❖ FMLA personal time off must be authorized by school administration.
- ❖ See the Ogden Preparatory Academy FMLA policy for additional information.

## Termination

Any and All benefit payments will cease on the termination date. Benefit dollars shall not be prorated upon termination.

Any insurance benefits will terminate at the end of the month of employment termination.

## COBRA (Consolidated Omnibus Budget Reconciliation Act)

Ogden Preparatory Academy participates in COBRA. COBRA provides a way for departing employees to keep their health insurance benefits until they have a chance to secure new health insurance. Terminated employees can elect to have COBRA coverage for up to 18 months after leaving the school by applying and then paying the exact amount the school is billed for the employee's health insurance premium.

## Daycare

- ❖ Ogden Preparatory Academy offers a daycare through the Ogden Preparatory Academy Early Childhood Center for OPA Employees' children.
- ❖ Ogden Preparatory Academy will cover 50% of the employee portion of the daycare fee(s) after the employee has applied for DWS subsidies.
- ❖ For purposes of the daycare, an OPA employee's child may include the following:
  - Employee's natural, adopted, or fostered children.
  - Employee's natural, adopted, or fostered grandchildren.



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### **After School Care**

Ogden Preparatory Academy offers an after school care program through the Ogden Preparatory Academy Early Childhood Center. Ogden Preparatory Academy employees may enroll their children in the after school care program during regular work hours at no charge.