

**KIT Grant**  
**Kitchen Infrastructure & Training**  
**Funds**  
**FY23-24**

**Presented by: Program Compliance**



**AIMSK-12**  
**COLLEGE PREP**  
CHARTER DISTRICT

# Purpose of KIT Grant:

The purpose of the KIT funding is to support schools in improving their kitchen facilities and enhancing the skills of kitchen staff through training programs. The ultimate goal is to promote the provision of nutritious and high-quality meals to students, thereby supporting their health and well-being.

# What KIT Funding Pays for:

- **Infrastructure Improvement:** This includes renovations, upgrades, and maintenance of kitchen facilities to ensure they meet health and safety standards. Funds may be used for equipment purchases, repairs, or renovations to enhance cooking efficiency and food quality.
- **Training Programs:** KIT funds are allocated for professional development opportunities for kitchen staff. This may include culinary skills training, nutrition education, food safety certification programs, and menu planning workshops.
- **Health and Safety Compliance:** Funds may be directed towards ensuring that school kitchens comply with health and safety regulations, such as obtaining permits, conducting inspections, and implementing sanitation protocols.
- **Promotion of Healthy Eating:** Some funds may support initiatives aimed at promoting healthy eating habits among students. This could involve introducing new menu options, incorporating more fresh fruits and vegetables, and offering nutrition education programs.



# Allowable Expenses:

KIT funding can be used to purchase, repair, or fund infrastructure improvements, such as electrical, plumbing, and construction related to the following four categories:

- Cooking equipment and supporting infrastructure system needs—including, but not limited to, combination ovens, steamers, tilting skillets, and electrical, plumbing, and structural support and facility upgrade requirements
- Service equipment—including, but not limited to, service lines, point-of-sale systems, and mobile carts
- Refrigeration and storage—including, but not limited to, walk-in refrigerators, freezers, and blast chillers
- Transportation of ingredients, meals, and equipment between sites—including, but not limited to, vehicles and equipment to prevent spoilage of food in transit

Trainings provided with these funds are for the benefit of food service staff. Training topics must focus on promoting nutritious foods, which may include:

- Food preparation
- Healthy food marketing
- Changing the school lunchroom environment

Training can be facilitated through diverse methods. These funds aim to cultivate skills and enhance the capabilities of food service staff in promoting nutritious foods and implementing the Universal Meals Program.



# Purchased Items

- Refrigerators
- Cabinet, Cook/Hold/Oven,
- Refrigerator Thermometer for Freezer Refrigerator Cooler
- Share carts
- Grab and Go carts
- Flavor Station Cart
- Desks for Point of Sale
- Stackable Bins
- Electrical Work
- Barcode Scanners
- Numeric Keypads
- Wall Shelving
- Materials & Supplies
- Food Manager Training



# Current Projects:

Our ongoing projects to complete before the start of the 2024/2025 school year include:

1. Installation of ventilation in the kitchen.
1. Addition of a 220v outlet for our current ovens and a new oven..
1. Relocation of the electrical panel for the kitchen from the podcast room.
1. Installation of new outlets

# Future Projects:

With the remaining funds, our objective is to accomplish the following:

1. Kitchen Expansion: We're aiming to expand our kitchen facilities to better serve our growing program. With 650 students participating daily and limited entry and exit points, our priority is to enhance both space and efficiency
1. Electrical Upgrades: As part of the expansion project, consider upgrading the electrical infrastructure to support the increased demands of the expanded kitchen. This may involve installing additional electrical circuits, outlets, and wiring to accommodate new appliances, equipment, and lighting fixtures.
1. Staff Training and Development: Alongside physical improvements, invest in training and development programs for our kitchen staff to ensure they have the skills and knowledge to operate efficiently in the expanded space. This might include food safety certification, or workshops on teamwork and communication.



**Total Remainder Balance: \$133,146**

**1st Round (2021 KIT Grant):**

**Amount Received: \$64,000**

**Amount Left: \$33,146**

***Deadline: Per CDE Website: “There’s no deadline for the 2021 KIT funds. If the KIT funds stay in the agency’s general fund account, the CDE advises regular communication about they’re used with administration and business officials.”***

**2nd Round (2022 KIT Grant):**

**Amount Received: \$100,000**

**Amount Left: \$100,000**

**Deadline: June 30th, 2025**

