

Home and Community-Based Services (HCBS) Rules CONCEPT FORM

Vendor name	Howard Training Center
Vendor number(s)	HV0206
Primary regional center	Valley Mountain Regional Center
Service type(s)	Food Service Work Activity Program
Service code(s)	954
Number of consumers currently serving and current staff to consumer ratio.	30 consumers; 1:14 ratio
Have you or the organization you work with been a past recipient of HCBS Funding?	Yes
Please provide a brief description of the service/ setting that includes what a typical day consists of and how services are currently provided; include barriers to compliance with the HCBS rules.	<p>HTC Food Service is a WAP with 30 consumers, a “destination” workshop that trains through work on hospital, senior meals, and school contracts. Work schedule is 9AM to 3:30. There are work training assignments on the cooking line, the preparation line, the baking line, and the delivery and sanitation line. Meals have been designed for “scratch” cooking which teaches food items, types, how to process, and leads to skill development. The Work Activity Program has barriers to compliance: (1) it is site based rather than reaching into the community; (2) the training is the production work on the existing contract meals—does not currently include curriculum on the whole culinary opportunity from restaurant to institutional settings as well as catering. There must be a target of CIE readiness in the teaching and instruction; that will require program materials, curriculum, and devices to create classroom instruction.</p>
Identify which HCBS federal requirements this concept addresses that are currently out of compliance.	<p>Requirement #1: The evolution of the HTC Food Service toward a Culinary Academy will involve consumers in community based activities through catering, delivery, and working in actual businesses such as school cafeterias. Work Time for consumers would be paid at the current Minimum Wage. The evolution will teach job skills beyond simple production, featuring curriculum for the “front of the house,” as well as “the back of the house” in catering and restaurant activities. Adding the educational opportunities, equipment elements, teaching aides, and off-site catering</p>

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	work will move the HTC Food Service well toward involving the consumers in competitive integrated employment.
Narrative/description of the concept; include justification for the funding request and explain how the concept would achieve proposed outcomes.	HTC Food Service will evolve in response to the WIOA challenge into a Culinary Academy. This grant is central to beginning that process. The ability to develop instruction and education beyond simple task training on the cooking line will equip consumers to work in integrated settings. The classroom furniture, equipment, electronics, computers are tools to accomplish what the connection we've developed with Modesto Junior College offers in curriculum and actual certification for achievement. Further, we have established a robust catering business outside of the campus of HTC. The addition of hot and cold transportation and a catering vehicle will allow us to put consumers right in the center of that catering activity in our community. We have, also, established a stable and ongoing relationship with Banta Elementary School District which would also offer integrated work settings for trained culinary consumers both in the Culinary Academy and eventually in Independent Placement.
Please describe your person-centered approach ¹ in the concept development process; how did you involve the individuals for whom you provide services?	<p>Consumers in the present HTC Food Service have been interviewed and have participated in group meetings with our Executive Chef, Case Coordinator, and Job Coaches. Meetings have included actual instruction and curriculum that would be part of the Culinary Academy.</p> <p>IPP, Semi-Annual, and Annual meetings have included an expansion of goals and better measurement of achievements.</p>
Does the concept address unmet service needs or service disparities? If so, how?	The concept addresses (1) involvement into the catering activities out in the community; (2) develops and implements curriculum with educational milestones, certification, and potential degrees (in concert with MJC);

¹ A person-centered approach emphasizes what is important to the individual who receives services and focuses on personal preferences, satisfaction, and choice of supports in accessing the full benefits of community living. For more information regarding person-centered practices, please visit www.nasdds.org/resource-library/person-centered-practices.

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	moves consumers into an educational channel that leads to a graduation and placement in CIE.
Estimated budget and timeline; identify all major costs and benchmarks — attachments are acceptable.	Attachment 1 breaks out the items) Implementation within 3 months of receipt of funding
Total requested amount.	\$ 232,450.00
What is your plan for sustaining the benefits, value, and success of your project at the conclusion of 2018-19 HCBS Funding?	This expansion of HTC Food Service into Culinary Academy Education will be sustained by continual development of the program into an independent Culinary Academy offering education, certification, and degrees to all vocational training students and the general public. It will integrate the student body beyond our present consumers, providing more integration of our present and future consumers into CIE and their community as a whole. Such integration and education will provide a sustainable wage to the Academy graduates. This First Step will be followed by consistent growth in the Academy Concept beginning in Year 2.