



# The Florida Senate

## Local Funding Initiative Request

### Fiscal Year 2020-2021

LFIR # 1205

1. **Project Title**
2. **Senate Sponsor**
3. **Date of Request**

4. **Project/Program Description**

A) To continue to operate ADE, Inc. acclaimed Culinary Arts Program for its 8th year. Including Culinary Skills/Baking/Restaurant Maintenance/Employability Skills Training. Providing adults with disabilities a path of future employment in respective fields. Program operates 240 days per year, graduating a minimum of 24 consumers, offering two cycles per year.

B) To continue to operate ADE, Inc. Silver Program, going on its 6th year. Offering Geriatric Services to meet the needs of our seniors with Developmental Disabilities, within an ambiance conducive of the special comforts and stimuli that the senior population demands. Such as: physical and mental stimulation through exercising and constructive recreational activities, health and wellness etc...

C) To Provide Adults Day Training, Personal Supports, Companion, Supported Employment, and Transportation to APD Wait-listed consumers.

5. **State Agency to receive requested funds**
- State Agency contacted?  Yes  No

6. **Amount of the Nonrecurring Request for Fiscal Year 2020-2021**

Type of Funding	Amount
Operations	<input type="text" value="500,000"/>
Fixed Capital Outlay	<input type="text" value="000"/>
<b>Total State Funds Requested</b>	<b><input type="text" value="500,000"/></b>

7. **Total Project Cost for Fiscal Year 2020-2021 (including matching funds available for this project)**

Type of Funding	Amount	Percentage
Total State Funds Requested (from question #6)	<input type="text" value="500,000"/>	<input type="text" value="19.0"/> %
<b>Matching Funds</b>		
Federal	<input type="text" value="478,038"/>	<input type="text" value="17"/> %
State (excluding the amount of this request)	<input type="text" value="1,637,297"/>	<input type="text" value="59"/> %
Local	<input type="text" value="144,760"/>	<input type="text" value="5"/> %
Other	<input type="text" value="00"/>	<input type="text" value="0"/> %
<b>Total Project Costs for Fiscal Year 2020-2021</b>	<b><input type="text" value="2,760,095"/></b>	<b><input type="text" value="100"/> %</b>

8. **Has this project previously received state funding?**  Yes  No

If yes, provide the most recent instance:

Fiscal Year (yyyy-yy)	Amount		Specific Appropriation #	Vetoed
	Recurring	Nonrecurring		
<input type="text" value="2019-20"/>	<input type="text" value="00"/>	<input type="text" value="400,000"/>	<input type="text" value="#244"/>	<input type="text" value="No"/>

9. **Is future-year funding likely to be requested?**  Yes  No

If yes, indicate nonrecurring amount per year.



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**10. Details on how the requested state funds will be expended**

Spending Category	Description	Amount
<b>Administrative Costs:</b>		
Executive Director/Project Head Salary and Benefits	CEO \$13,500 COO \$7,000 Fiscal Director \$6,500 Fiscal Staff \$3,000 Program Managers (2) \$9,500 FICA/MICA \$3,021.75	42,522
Other Salary and Benefits		
Expense/Equipment/Travel/Supplies/Other		
Consultants/Contracted Services/Study		
<b>Operational Costs: Other</b>		
Salary and Benefits	Educational Staff (2), \$23,500, Chef Instructor (3), \$91,090, Direct Care (4), \$48,000 Geriatric Services (1), \$29,250, Physical Trainer (1), \$25,500 FICA/MICA \$16,626.52, Workers Comp \$954.54, Health Ins. \$ 11,105.38	246,026
Expense/Equipment/Travel/Supplies/Other	Operational costs, Educational Supplies, Equipment, Office Expense, Utilities, Insurance, Repair and Maintenance, I.T. Expense and Misc. Expenses	211,452
Consultants/Contracted Services/Study		
<b>Fixed Capital Construction/Major Renovation:</b>		
Construction/Renovation/Land/Planning Engineering	Not Applicable	0
<b>Total State Funds Requested (must equal total from question #6)</b>		<b>500,000</b>



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#### 11. Program Performance

a. What specific purpose or goal will be achieved by the funds requested?

To continue ADE's acclaimed Culinary Training Program which has been operational since 2012. This exemplary program provides Culinary-Baking-Restaurant Maintenance Skills, and Employment Training to Adults with Developmental Disabilities in the area of Culinary Services. We have been operating this program through the support and funding of the Agency for Persons with Disabilities. ADE, Inc has been granted a member request appropriation for this project since 2012, and we have never been vetoed. Additionally this request funds Geriatric Services to the same population 55 yrs and older. The silver program includes stimuli training in a tranquil environment with the support of a Geriatric specialist and a licensed physical trainer. This program started in 2016, also through a special appropriation from APD, and has not been vetoed.

b. What activities and services will be provided to meet the intended purpose of these funds?

To prepare our special population in a field that will create a path towards economic self-sufficiency. And to provide Geriatric Services to the aging Seniors with Developmental Disabilities who no longer have the ability to join the workforce, but still need a meaningful and stimulating day activity. ADE will be monitoring the progress via assessment data taken a minimum of 3 times a week, and a Monthly Summary, as well as developing the goals yearly in the Individual Program Plan. The program will operate 240 days per year, Monday through Friday, 8:30 am to 2:30 pm. ADE, Inc. is licensed through The Agency for Persons with Disabilities for over 46 yrs. And received a score of 99.1% compliance during the 2019 annual review.

c. What direct services will be provided to citizens by the appropriation project?

The Culinary Program will include Recruitment and Skills Assessment, and Training Areas, such as: measurements, knowledge of food groups, identifying and using kitchen equipment and utensils, habits of healthy eating, cooking on a budget, Grocery Shopping in Bulk, Food Storage Methods, kitchen safety and cleanliness, how to refrigerate/freeze food properly, and other related skills. Chef Instructors, guiding our students in preparation of dishes that are coordinated into our curriculum by Themes, such as: Foods of the World, Food prepared for Special Occasions, Savory vs. Sweet, the South Florida melting pot dishes, Quick 15/30 minute meals, Sandwich and Salad Prep, Breakfast/Lunch/Dinner Favorites, amongst others. Also, Employability Seeking Skills are incorporated in the curriculum. The Silver Program will include geriatric services and a physical trainer on site. It will provide a tranquil stimulating program with recreational skills to enhance quality of life for seniors.

d. Who is the target population served by this project? How many individuals are expected to be served?

Culinary Arts Program will serve 24 to 30 adults with developmental disabilities, and with the necessary abilities and behavior to be able to manage a high risk kitchen environment.

Silver program will serve a maximum of 6 adults with developmental disabilities 55 or older.

The ADT will provide Academic, Vocational Training, Personal Supports, Employment Skills Training, and Transportation to approximately 22 Adults.

e. What is the expected benefit or outcome of this project? What is the methodology by which this outcome will be measured?

Culinary Program to prepare our special population in a field that will create a path towards economic self-sufficiency in the field of Culinary Training Services. And to provide Geriatric Services to the aging Seniors with Developmental Disabilities who no longer have the ability to join the workforce, but still need a meaningful and stimulating day activity. ADE will be monitoring the progress via assessment data taken 3 times a week, and a Monthly Summary, as well as developing the goals yearly in the Individual Program Plan for both Culinary and Silver Program. Monitored by The Agency for Persons with Disabilities.

f. What are the suggested penalties that the contracting agency may consider in addition to its standard penalties for failing to meet deliverables or performance measures provided for in the contract?

A percentage of the total award should be penalized in the event the percentages or goals are not being met.



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12. **The owners of the facility to receive, directly or indirectly, any fixed capital outlay funding. Include the relationship between the owners of the facility and the entity.**

ADE, Inc. is a 501 (c), there is no ownership

13. **Requestor Contact Information**

- a. First Name  Last Name
- b. Organization
- c. E-mail Address
- d. Phone Number  Ext.

14. **Recipient Contact Information**

- a. Organization
- b. Municipality and County
- c. Organization Type
- For-profit Entity
  - Non-Profit 501(c) (3)
  - Non-Profit 501(c) (4)
  - Local Entity
  - University or College
  - Other (please specify)
- d. First Name  Last Name
- e. E-mail Address
- f. Phone Number

15. **Lobbyist Contact Information**

- a. Name
- b. Firm Name
- c. E-mail Address
- d. Phone Number  Ext.