

# Grant Update

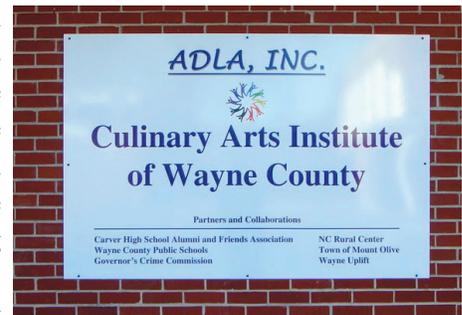
## A Summary of Grant Activity

Governor's Crime Commission

NC Criminal Justice Analysis Center

### The Culinary Arts Institute

High rates of school suspension, both short-term and long-term, are a problem that has increased statewide in the past decade. In many counties programs like 'Positive Behavior Support' have been introduced to combat negative behaviors in youth and to enhance positive behavior which extend beyond school to their personal relationships and public actions. While these programs have reduced rates of suspension and recidivism for the past year, the suspension rate is still higher than rates in the mid 2000s. For Wayne County, the Culinary Arts Institute by ADLA Inc. was established to deal with the high rates of suspension. The Institute focuses on workplace development with suspended youth by implementing vocational training and job creation programs. These programs provide constructive alternatives to inappropriate behaviors which may result in youth being referred to the juvenile justice system.



*The Culinary Arts Institute of Wayne County provides vocational training to youth to reduce school suspensions and recidivism. Students receive training in food preparation and serving, as well as personal skills to help them obtain and maintain employment.*

#### **The Problem**

For the 2006-2007 school year the North Carolina Department of Public Instruction reported that Wayne County had over 6,000 short term suspensions and more than 300 long term suspensions. As a result approximately 60,000 instructional days were lost due to short-term suspensions and 27,000 instructional days were lost due to long-term suspensions. Evaluations in Wayne County indicated 38 percent of students were found to be below grade level compared to the state average of 20 percent. Risk assessment data published by the N.C. Department of Juvenile Justice and Delinquency Prevention in 2008 reported that 88 percent of the students assessed in Wayne County had serious behavioral problems compared to the state average of 60 percent. Poor school attendance, inadequate academic performance and disruptive behaviors have been shown to be contributing factors to the rising dropout events in Wayne County. In 2008, Wayne County had the highest number of youth (20) committed to a youth development center in the eastern region of the state at an annual cost of about \$99,280 per child (statewide), compared to \$1,214 per child placed in a structured day program in the region.



#### **The Grant**

A lot of Direction, Love & Affection's mission is to help the youth of Wayne County acquire the necessary behavior and employment skills to function in a changing global society and promote the understanding and practice of the universal values of honesty, integrity and respect in all they do. Through the Culinary Arts Institute

## Grant Update: The Culinary Arts Institute



*Students work with a certified instructor to obtain technical knowledge they can use in the food service industry, as well as life skills to help them succeed in the future.*

program, ADLA works to address Wayne County's problem with high suspension rates by providing crime and gang prevention training, dropout prevention programs, workforce development and youth entrepreneur training to low-income, at-risk youth. ADLA offers a skills training program for Wayne County Public Schools students ages 13-19 and young adults ages 20-24. The training program is held four days a week from 5 to 7 p.m. for 16-24 year-olds and two days a week from 2:30-5 p.m. for 13-15 year olds. ADLA provides six-week training sessions with 25-30 students in each graduating class. The classes are taught by a certified instructor and certified sanitation instructors who work with the students in preparing food to learn skills in food preparation, nutrition and foreign foods.

### **Goals and Objectives**

The overall goals of the Culinary Arts Institute are to reduce the rate of both short and long-term school suspension, to reduce recidivism among those who have been suspended and to help youth develop the necessary skills to be a productive member of society. The goals of the program more specifically are:

- Show a reduction in out-of-school suspension and court referrals in a majority of identified youth
- Show improvement in attitude and behavior at school and in the community for 30 percent of students
- Increase the level of vocational competencies through employment readiness and career exploration training classes for all youth
- Provide academic instruction for continued education and growth in order to maintain academic standards for all youth.



Upon completion of the program, students will be able to understand and apply basic knowledge in Culinary Arts as follows:



- Cooking experience with stocks, sauces, soups, breads, desserts, salads, cooking techniques, breading procedure and egg basics
- Knife skills, equipment identification and cooking terminology
- Life and employment skills, stress management, a sexual harassment seminar and basic nutrition training
- Learn how to provide catering services for weddings, office parties, family reunions, receptions, company picnics, anniversary celebrations and dinner parties.

### **Community Involvement**

The Culinary Arts Institute is expanding to help facilitate a U.S. Department of Agriculture sponsored federal program to help supplement the diets of low-income Americans, including elderly people, by providing them with emergency food and nutrition assistance at no cost. To accomplish this new goal they have established a soup kitchen on their premises that will prepare meals to distribute to participant's

## Grant Update: The Culinary Arts Institute

homes or to be served at the institute facility. Also, graduates of the institute in conjunction with ADLA will conduct a summer feeding program beginning in June to serve children that receive free or reduced lunch during the school year but have no program designated for the summer months. The program will provide summer activities along with providing a breakfast, cold lunch and snack for the children that is well balanced and conforms to federal guidelines. Due to a high demand in the community and continued interest in job seekers, ADLA also plans to expand the program so that in the future adults will be able to receive vocational training.



*Culinary students learn the basics of catering along with other food preparation skills.*

### Accomplishments

ADLA has partnered with the town of Mount Olive to open a second institute building and has successfully implemented seven culinary arts programs that have trained over 100 youth this year. With these programs the institute has catered two events, including a Martin Luther King Jr. Celebration breakfast and has been booked for numerous events in the upcoming months. ADLA has also facilitated two eight-week Summer Youth Employment programs that have employed 75 youth along with two construction trade programs that have trained a total of 25 youth. ADLA has provided parenting skills and anger management classes that have served 75 low-income families in Wayne and Lenoir counties and conducted GED classes four days a week. As of the beginning of February there have been 74 students referred to the program and 61 have been accepted. Of that number, 39 students have successfully completed the program and 65 percent have gone on to obtain employment.

### Summary

By providing vocational training for 13-24 year olds, the Culinary Arts Institute provides a service that is slowly disappearing from public school systems across the nation. By taking up where the educational system falls off and training youth to not only have marketable skills in multiple industries but also to have marketable personalities, the Culinary Arts Institute is able to have a strong impact on community crime, school drop-out rates, joblessness in the state and high incidents of school suspension. Beyond these accomplishments, they are able to instill a sense of pride in the youth of Wayne County about an honest day's work that is being reflected back into their community.

*Below, students show off their certificates upon completing the program.*



# Culinary Arts Institute

## GRANT SUMMARY

**Area Served:** Wayne County

**Implementing Agency:** ADLA Inc.

**Project Director:** Danny King

**Funding:** Total: \$166,503 Federal Funds: \$124,877

**Overview:** Culinary Arts focuses on workplace development with suspended youth by implementing vocational training and job creation programs. These programs provide alternatives to inappropriate behaviors that are directing our youth to the juvenile justice system.

**Objectives:** Show a reduction in out-of-school suspensions and court referrals in 255 identified youth

Show improvement in attitude and behavior at school and in the community for 30 percent of students

Increase levels of vocational competencies through employment readiness and career exploration training classes for all youth

Provide academic instruction for continued education and growth in order to maintain academic standards for all youth

**Accomplishments:** Seven culinary arts programs have trained over 100 youth to date.

Two eight-week Summer Youth Employment programs employed 75 youth.

Two construction trade programs trained a total of 25 youth.

Parenting Skills and Anger Management classes served 75 low-income families in Wayne and Lenoir counties.

GED classes are held four days a week

Thirty-nine students have successfully completed the program

Sixty-five percent of all graduates have successfully gained employment

*Culinary arts students with their instructor at the Martin Luther King, Jr. Celebration breakfast catered by the class.*

