

PROJECT PROPOSAL COOKING CLASSROOM

1. General Information:

Country for which the Project is proposed:	Guatemala
City/Town:	Various
CarePoint Name:	Various
CarePoint GPS Coordinates:	
Name of Proposed Project:	Education: Classroom Cooking
Project ID (To be completed by CPMs):	
Number of Directly Impacted Beneficiaries:	120 children
Total USD amount requested:	\$ 6,685.97
Projected Start Date:	January 2022
Projected Time to Complete the Project:	2 – 3 months
Date of this Request from In-Country:	December 2021

2. Executive Summary

Various CarePoints have the vision to train students from 7th to 9th grade in different vocational skills linked to their natural abilities or family businesses. The cooking training class needs investment on equipment, furniture, and a trainer.

Equipping a specific cooking area at the school facilities will make the food preparation and distribution processes easier. The project will be implemented when the children start the cooking training as part of their curriculum for 2022, developing a new vocational skill. Around 120 children per location will be impacted, allowing them to be trained at the school building with an investment of US\$ 6,685.97.

3. Historical Background

Indicators show that 70.9% of the people in many of the rural areas live in general poverty and 18.55% in extreme poverty. Most of these people work on agriculture, however, is the lowest income generating activity, earning Q50.00 or US\$7.00 per day. Working on business or service provider, would let them earn from 50% to 100% more income per day.

Many restaurants, hotels, and the tourism industry are the best resources for financial income for many families. However, many of the younger population cannot apply for a job in these industries because of their low level of education, vocational training, or experience in cooking and customer service. This leaves them few alternatives other than to work at part-time jobs, earning low salaries.

Children's HopeChest has provided vocational training to a significant number of students around Guatemala having seen remarkable improvements in the lives of young people. These areas of vocational training have included carpentry, agriculture, baking and financial management. The young people who graduate from these training programs have had access to better job opportunities around their business communities.

4. Goals and Objectives

- a) Equip an appropriate space for vocational training in cooking to be used for students from 7th to 9th grade over the next three years
- b) Train 120 students in cooking during the next three years in an adequate and fully equipped facility
- c) Train the students in basic hygienic standards of cooking and working in a restaurant
- d) Train 120 students in kitchen equipment use and management
- e) Train 120 students in customer service
- f) Train these students in managing basic costs and finances for operating a cooking business during this three-year program

5. Project Description and Activities

This project will support the school vision by developing an additional vocational training program. By adding basic equipment, tools and providing cooking material the school will be able to train the students on basic cooking skills, such as:

- a. Food management and cooking hygiene
- b. Equipment usage, management, cleaning, and maintenance
- c. Preparation of a variety of menus, with local or traditional recipes
- d. Cost and finances
- e. Cooking

The activities to be developed include:

- a. Fix and adapt the area for the cooking project
- b. Purchase of equipment and furniture
- c. Installation of equipment
- d. Train staff on the best practices and use of equipment, furniture, and tools
- e. Train students on the best practices and use of equipment, furniture, and tools
- f. Bring students and parents together at the opening day
- g. Start the cooking training vocational program for the 7th to 9th graders

6. Opportunities

- a. To use the cooking facilities for the graduation fund program income generating activities.
- b. The students will be able to start their own business in the future or support their current family business, after being trained in cooking, administration, and entrepreneurship
- c. Nutritional training for the mothers of the children
- d. During vacation time at the school, 7 to 12 years old children can have access to the cooking vocational training
- e. To use the facilities for any cultural food exchange activity during foreign visits, with the staff and children of the CarePoint
- f. Parents who already have a food related business, might be included in the teaching process

7. Project Management/Systems

- a. Administration/management

Constant administration and management will be done through the CP staff, under the supervision of HC-GT program coordinator and CDS

- b. Monitoring - The monitoring process will be:

CP Facilitator – Weekly monitoring

Program Manager – Monthly visit

HC-GT Program Coordinator – Monthly visit

- c. Evaluation

Program Manager and Program coordinator will evaluate the construction and purchasing of equipment and supplies, upon completion. Every detail will be verified in order to meet all the technical requirements set in the planning phase.

d. Reporting

The reporting process will be:

CP Facilitator and CHC GT staff Program Coordinator – Reporting through the monthly report, on TaroWorks platform.

Program Manager will be reporting on advancements every three weeks, and compiling a final report at the end of the project execution.

8. Potential Viability

This project will:

- a. Be a one-time event, at the end of which, it is complete and finished?
(Y / N)
- b. Ultimately, require little or no additional outside funding? (Y / N)
- c. Create an on-going need for resources? (Y / N); If yes, then complete the next line:
 - i. List any additional inputs that will be required to maintain this project: _____
 - ii. How much, if any, annually in USD: _____ For how many years: _____
- d. Generate revenue to be used to sustain the project or community? (Y / N).

9. Project Costs

Project Proposal Budget	
Project Name: Education - Classroom Cooking	
Project Description: Buy furniture and equipment at regional CarePoints in order to outfit a classroom for cooking training, for vocational training purposes.	
	USD \$
Total Cost of Project:	\$ 6,685.97
Base Project Cost (80%)	\$ 5,348.77
HopeChest Admin (20%)	\$ 1,337.19
<i>Sub-Totals of Base Project Cost Detail</i>	
BBQ grill and wood oven	\$ 400.00
Transportation of Raw Materials	\$ 15.00
Industrial Stove	\$ 700.00
Propane system	\$ 184.00
Blender	\$ 280.00
Hand electrical mixer	\$ 240.00
Small fryer	\$ 92.00
Kitchen supplies	\$ 400.00
Labor BBQ grill and wood oven construction	\$ 125.00
Trainer salary - Cooking training for 20 months	\$ 2,000.00
Project Contingency Fund (as needed)	\$ 244.00
Project Management	\$ 668.77
* All costs are calculated by the local staff, in the country's local currency and converted to U.S. Dollars. To verify currency exchange rates, these prices will be revisited every 12 months, once funds have begun to be raised for the project, by the U.S. partner.	
** Contributions designated for a given project or purpose that are in excess of those needed to complete the specified project or fulfill the specified purpose as well as contributions designated for a project or purpose that becomes impossible or impracticable in the sole discretion of Children's HopeChest will be redirected to otherwise fulfill the organizational mission of Children's HopeChest.	