

RATIFY THIRD AND FINAL RENEWAL AGREEMENT WITH CAREERS THROUGH CULINARY ARTS PROGRAM, INC. FOR EDUCATIONAL SERVICES TO CULINARY STUDENTS AND TEACHERS**THE CHIEF EXECUTIVE OFFICER REPORTS THE FOLLOWING DECISION:**

Ratify third and final renewal agreement with Career Through Culinary Arts Program, Inc., to provide culinary education services to Career and Technical Education (CTE) Culinary Students and teachers at an estimated annual cost set forth in the Compensation Section of this report. Vendor was selected on a non-competitive basis. This item was presented to the Single/Sole Source Committee on September 6, 2022, and approved by the Chief Procurement Officer. Prior to approval as a Single Source, the item was published on the Procurement website on September 6, 2022, found here: cps.edu/procurement. The item will remain on the Procurement website until the September 28, 2022 Board Meeting. This process complies with the independent consultant's recommendations for sole source procurements and the Board's "Single/Sole Source Committee Charter." A written document exercising this option is currently being negotiated. No payment shall be made to Vendor during the option period prior to execution of the written document. The authority granted herein shall automatically rescind in the event a written document is not executed within 90 days of the date of this Board Report. Information pertinent to this option is stated below.

Contract Administrator : Goodwin, Shannon A. / 773-553-2280

VENDOR:

- 1) Vendor # 85537
CAREERS THROUGH CULINARY ARTS
PROGRAM, INC.
33 West 60th Street, 2nd Floor
NEW YORK, NY 10023
Jennifer Solomon
212 974-7111

Ownership: Not-for-Profit

USER INFORMATION :

Project
Manager: 13725 - Early College and Career

42 West Madison Street

Chicago, IL 60602

Rudofsky, Sarah E

773-553-2108

PM Contact:

10870 - College and Career Success Office

42 West Madison Street

Chicago, IL 60602

Hougard, Megan Jean

773-535-5100

ORIGINAL AGREEMENT:

The original Agreement (authorized by Board Report 19-0828-PR5) in the amount of \$113,925 is for a term commencing September 1, 2019 and ending August 31, 2020, with the Board having three (3) options to renew for a one (1) year term. The first renewal Agreement (authorized by Board Report 20-0826-PR2) in the amount of \$113,925 is for a term commencing September 1, 2020 and ending August 31, 2021. The second renewal Agreement (authorized by Board Report 21-0825-PR3) in the amount of \$113,925 is for a term commencing September 1, 2021 and ending August 31, 2022, with the Board having one (1) option to renew for one (1) year term remaining. The original agreement was awarded on a non-competitive basis: the single-source request was presented to the Non-Competitive Procurement Review Committee and approved by the Chief Procurement Officer.

OPTION PERIOD:

The term of this agreement is being renewed for one (1) year commencing September 1, 2022 and ending August 31, 2023.

OPTION PERIODS REMAINING:

There are no option periods remaining

SCOPE OF SERVICES:

Vendor will provide professional development for culinary arts teachers, arrange for the donation of food and supplies from national sponsors, arrange for local chefs to be mentors, provide career and college advising, work with students to develop job readiness skills and acquire internships, student CareerSafe certification and provide national scholarships donated by the organization. C-CAP places emphasis on helping all culinary arts students learn career readiness and life skills. The primary objective of the relationship with C-CAP is the local showcase where CPS students compete in culinary competitions and gain access to scholarships. Additionally, CareerSafe certification is now offered through C-CAP and will be offered to up to 30 teachers and 450 students. C-CAP will also provide CTE with teacher trainings, exclusive online curriculum, lifetime college and career support for scholarship winners, industry donations of food and equipment, jobs, and internships.

DELIVERABLES:

Vendor will provide:

1. Career Opportunities: Internships, Apprenticeships, Job Shadows: C-CAP will create opportunities to connect students to industry partners that provide paid apprenticeships, paid summer internships, and job shadow activities.
2. Career College Training; Planning: C-CAP will provide industry related College and Career Readiness programs: virtual or in-person activities with industry and post-secondary partners such as classroom visits for demonstrations and presentations, college tours, College 101, Financial Aid, workplace tours, resume workshops, interview 101 workshops, Meet the Chef, and job training.
3. Higher Education Scholarship Award Opportunities; Cooking Competitions: C-CAP provides postsecondary institutional, cash scholarships, and award opportunities to qualified Juniors and Seniors with competitions. C-CAP will also offer cooking competitions and contests that have cash and product prizes to allow students to develop their culinary skills, and support their education endeavors.

4. Professional Development: C-CAP will offer two virtual and/or in-person professional development workshops for CPS culinary instructors and tutors.
5. Classroom Enrichment, Support Donations (Product and Tools): C-CAP provides Rouxbe, a world-class culinary online video library to CPS participating teachers as well as all of their culinary arts students. C-CAP also provides enrichment curriculum like cooking videos and live and taped interviews themed to Black History Month, Women's History Month, Pride Month, Sustainability 101, etc.
6. Alumni Networking: Lifetime Career Advising, referral to our professional network of C-CAP's industry partners, and continued support provided to alumni. Alumni can opt in to receive alumni newsletter and join C-CAP Connect where they receive latest news on industry events. Alumni have full access to C-CAP Connect, an alumni engagement platform.
7. Summer Programming: C-CAP will provide one (1) summer program focused on culinary skills to students from participating schools.
8. Food Safety Certification Training; Examination: C-CAP will partner with a national and local approved food safety training company to offer food safety certifications courses and examinations.
9. C-CAP Coordination: C-CAP staff will coordinate and facilitate all C-CAP related programs/events/workshops and activities and administer the program in the Chicago area.

OUTCOMES:

Vendor's services will result in an increase in the number of culinary arts teachers, increase their culinary skills and content knowledge, and enhance their instructional delivery. Students will have the opportunity to transition to post-secondary institutions with scholarships to help finance their education. Additionally, schools will receive assistance with offsetting food costs and develop relationships with community chefs. Emphasis will be placed on increasing work-based learning opportunities including: culinary career presentations, off-site chef events and demonstrations, job shadowing field trips and jobs for culinary arts students, as outlined in Board Report 21-0825-PR3.

As a result, teachers will be provided with needed supplies and materials that may be difficult to find as well as with professional development throughout the school year. Students will be provided with the opportunity to participate in local and regional competitions and earn scholarship money, gain authentic work-experience when paired with local industry partners and enhance their career readiness by working with C-CAP professionals to build their resumes and refine their career goals.

COMPENSATION:

Vendor shall be paid during this option period as follows:
Estimated annual costs for this option period are set forth below:
\$145,075 FY23

AUTHORIZATION:

Authorize the General Counsel to include other relevant terms and conditions in the written option document. Authorize the President and Secretary to execute the option document. Authorize Chief of College and Career Services to execute all ancillary documents required to administer or effectuate this option agreement.

AFFIRMATIVE ACTION:

Pursuant to the Remedial Program for Minority and Women-Owned Business Enterprise Participation in Goods and Services contracts (M/WBE Program), this contract is exempt as this agreement is with a Not-For-Profit organization.

LSC REVIEW:

Local School Council approval is not applicable to this report.

FINANCIAL:

Fund 369, Early College and Career Education, Unit 13727
\$145,075 FY23
Not to exceed \$145,075 for the one (1) year term.
Future year funding is contingent upon budget appropriation and approval.

CFDA#: Not Applicable

GENERAL CONDITIONS:

Inspector General - Each party to the agreement shall acknowledge that, in accordance with 105 ILCS 5/34-13.1, the Inspector General of the Chicago Board of Education has the authority to conduct certain investigations and that the Inspector General shall have access to all information and personnel necessary to conduct those investigations.

Conflicts - The agreement shall not be legally binding on the Board if entered into in violation of the provisions of 105 ILCS 5/34-21.3 which restricts the employment of, or the letting of contracts to, former Board members during the one year period following expiration or other termination of their terms of office.

Indebtedness - The Board's Indebtedness Policy adopted June 26, 1996 (96-0626-PO3), as amended from time to time, shall be incorporated into and made a part of the agreement.

Ethics - The Board's Ethics Code adopted May 25, 2011 (11-0525-PO2), as amended from time to time, shall be incorporated into and made a part of the agreement.

Contingent Liability - The agreement shall contain the clause that any expenditure beyond the current fiscal year is deemed a contingent liability, subject to appropriation in the subsequent fiscal year budget(s).

Approved for Consideration:

PATRICIA HERNANDEZ
Acting Chief Procurement Officer

Approved:

PEDRO MARTINEZ
Chief Executive Officer

Approved as to Legal Form: **VM**

JOSEPH T. MORIARTY
General Counsel