

RESNICK FOUNDATION

11444 WEST OLYMPIC BOULEVARD • LOS ANGELES, CA 90064 • (310) 966-5752 • PHILANTHROPY@WONDERFUL.COM

12/4/2020

Dear Jesse Damian,

On behalf of the Resnick Foundation (the "Foundation"), I am pleased to announce that Santa Rosa City Schools ("the Grantee") has been selected to receive a Landmark Community Grant in the amount of \$25,000 in support of the "Culinary Student Cooking Kits", as more fully described in the proposal submitted by Grantee attached hereto as Exhibit A (the "Grant Proposal"). This Grant is for the grant period beginning 1/1/2021 and ending 12/31/2021. The Foundation agrees to pay the Landmark Community Grant according to the schedule below:

\$12,500 shall be paid by 12/31/2020

\$12,500 shall be paid by 3/30/2021

Payment of these funds is subject to the terms and conditions set forth in the Grant Agreement below.

GRANT AGREEMENT

As a recipient of a Landmark Community Grant, you agree to the following:

1. USE OF GRANT FUNDS

Funds will be used for the purpose set forth in the Grant Proposal, provided that the purpose may be amended from time to time as mutually agreed by the Foundation and the Grantee. Notwithstanding the foregoing, in no event shall the funds be used for any other purpose unless otherwise discussed and agreed upon in writing by the Foundation. All of the funds will be used prior to 12/31/2021. You agree to comply with any and all requirements, terms and conditions set forth in your grant application and as may be provided by the Foundation from time to time during the grant period.

2. PAYMENT OF GRANT FUNDS

All payments of the funds to the Grantee hereunder shall be made by the Foundation by ACH transfer as follows:

Beneficiary Bank: _____
Beneficiary Bank Address: _____
Beneficiary Bank Code: _____
Beneficiary Account No.: _____
Account Type: _____
ABA No.: _____

3. REQUIRED REPORTING

The Grantee agrees to submit a project plan, monthly reports, and final report as outlined in the Reporting Guidelines provided to the Grantee, as well as any additional updates as requested by the Foundation in connection with and relating to your project during the grant period. The Grantee must maintain records of receipts and expenditures and submit receipts for the purchase of any items valued at \$500 or greater to the Foundation attached to the next monthly report following the date of purchase. Failure to submit the required reports or respond to any requests you receive from the Foundation for additional updates may make you ineligible to receive any future funding.

4. SITE VISITS

The Grantee will be required to participate in a minimum of one (1) virtual or in-person site visit to assess the progress of your project during the grant period.

5. PUBLICITY

No announcement or recognition of this donation may be made without prior written approval from the Foundation. If the Foundation agrees in writing to any such announcement or recognition, Landmark Vineyards (the "Company") shall receive recognition for this donation.

6. NAMING/BRANDING RIGHTS

In consideration of the Landmark Community Grant, the Grantee agrees and acknowledges that the Foundation reserves the right to place the Company name and logo on any physical structures or materials purchased or produced with the Landmark Community Grant funds.

7. TAX STATUS

By countersigning this letter, the Grantee confirms that it either: (1) has been determined by the Internal Revenue Service to be an organization (a) described in Section 501(c)(3) of the Internal Revenue Code of 1986 (the "Code") and (b) which is not a private foundation within the meaning of Section 509(a) of the Code, and that such determination has not been revoked or modified and continues in full force and effect; or (2) is a governmental entity described in Section 170(c)(1) or 511(a)(2)(B) of the Code. If any such determination is revoked or modified, the Grantee shall notify the Foundation immediately. No payment hereunder shall be required to be made at any time after the Grantee ceases to be an organization described in Sections 501(c)(3), 170(c)(1) or 511(a)(2)(B) of the Code and which is not a private foundation.

8. INSURANCE

Grantee agrees to maintain, at its sole cost and expense, and will ensure that all of its subcontractors and vendors maintain, insurance with carriers with A.M. Best's ratings of not less than A-, and a minimum Financial Rating of Class VII and the type of insurance and coverage shall be in such amounts as shall be reasonable to satisfy its obligations under this Grant Agreement, including, but not limited to, its indemnification obligations under this Grant Agreement and all insurance required by law. Grantee shall furnish to the Foundation a certificate(s) of insurance evidencing such insurance coverage and such certificate shall name the Foundation as an additional insured. The liability of Grantee under this Grant Agreement shall not be limited to or by the insurance coverage required of Grantee.

9. INDEMNIFICATION

Grantee shall indemnify and hold harmless the Foundation and its affiliates, heirs, beneficiaries, successors, assigns, and representatives from and against any and all losses, claims, demands, costs, damages, liabilities, expenses of any nature (including sales and use taxes, if any, and reasonable attorneys' fees (at market rates) and disbursements), judgments, fines, settlements and other amounts arising from any and all claims, demands, actions, suits or proceedings, whether civil, criminal, administrative or investigative, that may arise or which relate to or arise from this Grant Agreement or the breach of any of Grantee's obligations, representations, warranties or covenants set forth in this Grant Agreement.

10. COVID-19

The Foundation and the Grantee acknowledge and agree that the parties are entering into this Grant Agreement during the COVID-19 pandemic (the "Pandemic"). The Grantee agrees that during the Pandemic, you will use reasonable endeavors to meet your obligations under this Grant Agreement, including, but not limited to, the execution and/or completion of your project during the Grant Period. If, during the Pandemic, it appears to the Foundation or the Grantee that the Grantee will be unable to fulfill part or all of its obligations under this Grant Agreement (including, for example, but not limited to, due to a shortage of personnel or government guidance making it impracticable or impossible for the Grantee to complete the project), then the Foundation, in its sole discretion, may either (i) terminate this Grant Agreement and cancel any further payments of grant funds, and

the Grantee shall return any and all unspent funds from your Landmark Community Grant, or (ii) extend the grant period for the Grantee to execute and/or complete the project.

In the event you do not comply with any of the requirements set forth herein, the Foundation reserves the right to terminate your Landmark Community Grant and cancel any further payments of grant funds. If your Landmark Community Grant is terminated, you shall return any and all unspent funds from your Landmark Community Grant within two (2) weeks after the effective date of such termination.

Executed on behalf of the Resnick Foundation:

Signature _____
Craig B. Cooper, Senior Vice President

Date _____

On behalf of Grantee, I understand and agree to the foregoing terms and conditions of the Grant Agreement, and hereby certify my authority to execute this agreement on Grantee's behalf:

Signature _____

Name _____

Title _____

Mailing Address _____

Date _____

Exhibit A

Santa Rosa City Schools	
PROJECT TITLE:	Culinary Student Cooking Kits
WEBSITE:	https://www.srcschools.org/
ADDRESS:	211 Ridgway Avenue
CITY:	Santa Rosa
TAX ID	

LOCATION:	Piner H.S.
REQUEST AMT:	\$42509
START DATE:	11/02/2020

GRANTSEEKER:	Jesse Damian
EMAIL:	jdamian@srcs.k12.ca.us
TELEPHONE:	707-890-3800 x 80310

REQUEST DETAILS

STATEMENT OF NEED:

Santa Rosa City Schools (SRCS) educates nearly 16,000 students in 24 schools. Piner High School (PHS) is one of six high school that is a rapidly evolving school that provides outstanding university preparation and career technical education opportunities to a richly diverse student population made up primarily of hispanic students (70%), followed by white (16%), Asian (7%), black or African American (2%) and two or more races (2%).

Career technical education focuses on integrated sets of courses designed to benefit all students by meeting the training needs of students directly entering the workforce. These courses help make high school more relevant by providing alignment with programs at local colleges to encourage students to continue their education after high school. When students are provided an arena to learn about and experience potential careers to assist in choosing a major for college, students are more likely to stay in school and be successful. Specifically, the PHS culinary program moves from the basics of baking and cooking in the first year, to world cuisine in the second, ending with catering and hospitality management in the last year. The curriculum focuses on key aspects of the hospitality industry, including the basics of cooking and baking, catering, restaurant work, running a food truck and tourism. Cooking and knife skills are practiced and refined throughout the multi-year program. Students receive a thorough grounding in safety and sanitation, learn the history of the hospitality industry, research careers, create job applications and resumes, engage in mock interviews, and learn how to cook for a crowd. Study in the restaurant management area includes menu planning, costing, pricing, budgeting, service and marketing.

All students earn a professional Food Handlers certificate in the first year of the program, ensuring they are work-ready in the first months of their study. They earn the ServSafe Manager certificate in the capstone course at the end of three years. Students have the opportunity to develop leadership skills through a Career Technical Student Organization called Family, Career and Community Leaders of America (FCCLA), as well as the opportunity to compete with local, state and national students in cooking and baking. A Piner student recently took 3rd place in State for Commercial Baking in SkillsUSA, another CTSO. A unit in financial literacy rounds out the program.

Piner gets out into the Sonoma County community through catering events, particularly crab feeds and the Chefs of Tomorrow showcase, which it has won. Piner is currently developing an advisory board of local hospitality industry leaders to advise it on both the needs in the local hospitality industry and improvements to the program. Our 3rd-year students take an Introduction to Tourism class in the high school classroom that earns them college credit and, perhaps more importantly, opens their eyes to the critical role tourism plays in our county and its potential job opportunities.

PROJECT DELIVERABLES:

In distance learning, cooking at home is an equity issue. Some don't have food or the resources to cook. Sixty percent of PHS' students are socio-economically disadvantaged. In order to level the playing field, we will provide tool and ingredient kits so teens can learn by doing in weekly cooking classes.

If funds are awarded, from December 1, 2020, to May 31, 2021, PHS will distribute weekly ingredient kits to students that are most in need. We will deliver 230 tool kits to 230 students. A kit will have items such as a scale, thermometer, measuring spoons, measuring cups, apron and other essential tools our students do not have at home.

We will deliver 230 tool kits in one distribution, plus weekly ingredient kits depending on need and lesson.

NEEDS CAUSED BY COVID-19:

The 1st quarter of school has shown that many PHS students have disengaged from distance learning. PHS had a 240% increase in Fs this past quarter. The majority of students earning these Fs are Hispanic, a sector heavily hit by the pandemic in terms of COVID outbreak and loss of work. In the CTE department, teachers report absences of from 25% to 50% of the class. These are students who don't, or rarely, show up to class, and are failing. The pandemic has produced many students who are disconnected, stressed and disengaged from learning.

Most teens take culinary because they want to learn to cook, and are maybe thinking of pursuing it as a profession. PHS has not had a regular cooking class with all students making the same thing since February, before the schools closed due to COVID. Our issue in distance learning has been equity. If all students have ingredients and tools, we can cook together as a class, using our zoom screens as cameras to share with the class what we're doing. It will build community and engagement, what we desperately need. Students love to cook! And they will finally be taking a real class, sharing and talking, and then sharing with their family. Everyone wins.

Due to COVID-19, students are at risk of falling behind. Santa Rosa City Schools anticipates that when the pandemic subsides, kids will return to school with some learning loss. There are also concerns that the learning gap for some students will grow. Additionally, Santa Rosa City Schools has been greatly impacted over the last three years with school closures due to fires, smoke, PSPS and our current pandemic. We have lost 84 days of instruction during these three years. We need as many resources as possible to not just address the last year but the collective learning loss and needs of our students. Kits and workbooks will help get us there.

With in-person instruction, per class we spend roughly \$50 a week (9 classes and \$9,000 a school year) on ingredients for about 30 students per class, who are broken into groups of five to six kids per recipe. With COVID and distance learning, we will spend more on food because we now have 30 people who need ingredients, not just six groups. We will cut recipes in half (or smaller) to reduce the size of the cook. We have to be careful, though, because cutting down to 1 - 2 portions does not work for some recipes, and may affect the outcome of the product and the learning goals. At the end of the day, we need a larger food budget to provide ingredients for each student, not for each group.