

BEEF GRANT PROGRAM CLASSROOM FOOD EDUCATION

BEEF PROGRAM GUIDELINES

New Mexico Beef Council offers a grant program for New Mexico high schools who provide coursework covering subjects such as culinary arts, food preparation, nutrition, and food science. Classrooms incorporating ProStart's two-year curriculum qualify for the beef grant program. Additional culinary-based programs may qualify as well. An application, accompanied by a description of your beef education curriculum/activities in your classroom, must be submitted to be considered for the beef grant money.

DEADLINE APPLICATION: Friday October 13, 2023
DEADLINE FOR REIMBURSEMENT: Friday, May 31, 2024

BEEF GRANT LIMIT: \$1,000

- These funds are made available to purchase beef products to teach about various aspects of beef including but not limited to: beef cookery, beef safety & handling, nutrition, sustainability, etc.
- 2. Beef education should include information covering the beef primal and the sub-primal cuts derived from the animal.
- 3. Beef purchases can be fresh or pre-cooked product.
- 4. Beef may only be used for ProStart or pre-approved culinary arts curriculum.
- 5. Funds can <u>only</u> be used in the classroom/food lab setting with the focus being on food education. Funds <u>cannot</u> be used for school social events such as BBQ's, fund raisers or other school functions.
- 6. It is required that beef be initially purchased and then, upon submission of the "Expense Verification Form", with receipts attached. Reimbursement will then take place. Receipts and paperwork should be submitted for the 2023-2024 school year to the Patty Waid, NM Beef Council Education Specialist by May 31, 2024.
- 7. Receipts must include the name of the store, purchase date and the indication that beef was purchased. Receipts indicating "meat" was purchased will not be accepted.

 Original receipts or copies will be accepted.
- 8. Purchases may be made over the course of the school year, as long as all receipts are received by **May 31, 2024.**
- 9. A new application must be filled out for each new school year.
- An application form and guidelines are available at <u>www.nmbeef.com</u> or by contacting Patty Waid (contact information below)

*Failure to follow these guidelines may affect the school's ability to receive funds in the future.

Questions: Patty Waid, NMBC Education Specialist, 505-250-4952, patty@pattywaid.com



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Deadline to submit application: October 13, 2023

APPLICATION

Name of School				
				Instructor's Name(s)
				Phone Number Email
Program name (I.E.: ProStart, Family & Consumer Science, etc.)				
 Estimated cost for your beef purchases (cannot exceed \$1,000) Number of students in school Number of students enrolled in your program IF your program is ProStart, will you be have a team(s) participate in the ProStart Invitational taking place in early 2024? Y N If your culinary curriculum is not a ProStart program, please provide a brief paragraph, on a separate sheet, describing your culinary program. On a separate sheet, briefly describe how beef is taught as part of your curriculum and how you plan to increase beef education efforts in your classroom. *To be considered for a Beef Grant you must submit an application and description paragraph of the beef education efforts you will be doing in your classroom.				

Please return completed application to:

Patty Waid, Education Specialist NM Beef Council 3824 Sierra Madre NE Albuquerque, NM 87111

Patty Waid 505-250-4952 patty@pattywaid.com



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Deadline to submit EVF: May 31, 2024

EXPENSE VERIFICATION FORM (EVF)

Remit to: Patty Waid, Education Specialist NM Beef Council 3824 Sierra Madre NE, Albuquerque, NM Receipts must be attached to this Expens Verification Form DEADLINE: May 31, 2024	School Program name 87111 Number of students	TeacherSchool		
DATE CUT OF BI	EEF STORE	PRICE		
If additional space is needed, please continue lisseparate sheet and attach to this form	st on a	OTAL		
the following information: 1. Provide a list of beef meals prepar 2. What was your objective in using e (I.E.: stir-fry-why did you choose to 3. Please provide information on how 4. Impact of beef class-what were th 5. What was your delivery method in 6. Feedback-your chance to provide NOTE: We invite you to submit photos.	each of the cuts in your recipes? use top round vs another beef cut?) v you teach the different cooking metho ne main findings? teaching this unit?	ods for beef cuts. be sharing your stories		
		Date		

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