

Existing regional center vendors may receive funding to make changes to service settings and/or programs to help them come into compliance with the HCBS rules. To be considered for funding, vendors must complete and submit this form and the Provider Compliance Evaluation form by October 1, 2016, to the regional center with which it has primary vendorization.

This form may not exceed three pages and must be kept in Arial 12-point font. The narrative should link to the federal requirement that is not being met. The Provider Compliance Evaluation should guide the narrative. The results of the Evaluation should be clearly laid out in the narrative. Additionally, the narrative should describe how the funding would achieve compliance. Concept proposals should be developed with a person-centered approach, with proposed changes/activities focused on the needs and preferences of those who receive services. The estimated budget and timeline need not be detailed at this point but must include all major costs and benchmarks.

More information on the HCBS rules and this form can be found at:
<http://www.dds.ca.gov/HCBS/>

Vendor and vendor number	The Arc Los Angeles & Orange Counties PX0541
Primary regional center	SCLARC
Service type and code	Creative Arts Program 094
Number of consumers currently serving	5
Barriers to compliance with the HCBS rules and/or project implementation	<ol style="list-style-type: none"> 1. Lack of funds to support community program. 2. No transportation vehicle to access the community. 3. No staff to support community outings. 4. No seller's public health permit.
Narrative/description of the project. Identify which HCBS federal requirements are currently out of compliance; include justification for funding request	<p>The Culinary Arts Service is a very unique program in that trainings are conducted in a state of the art commercial kitchen and in a beautiful banquet hall. Consumers learn how to handle, prepare and cook food. They learn about safety and sanitation, and customer service skills. Consumers must also obtain a Food Handler's Certificate in which instruction and assistance is given by The Arc's Executive Chef. The Culinary Arts Service currently holds a public health permit and has maintained an A grade since the program's inception. Consumers receive seven hours of onsite training and supervision; therefore they are unable to access the community. In order for the Culinary Arts Service to integrate their service into the community it would also need to purchase a seller's public health permit.</p> <p>Program Objectives:</p> <ol style="list-style-type: none"> a. Provide consumers with the opportunity to interact with the community. b. Provide consumers with the opportunity to source ingredients

	<p>for the monthly menu out in the community.</p> <ul style="list-style-type: none"> c. Utilize community vendors to educate consumers. d. Educate consumers on marketing strategies. e. Provide training on identifying and dealing with challenges out in the community. f. Provide community safety training. <p>The HCBS funds would allow the Culinary Arts Service to:</p> <ul style="list-style-type: none"> a. Hire one additional staff to expand the program and supervise and train four consumers per day as they go out into the community. b. Purchase a vehicle to transport consumers to and from the community outings/resource centers and also to transport products to customers. c. Purchase necessary equipment and materials for catering services, such cooling racks, sheet trays, baking tools. d. Purchase a sellers public health permit in order to be able to sell to the public.
<p>Estimated budget; identify all major costs and benchmarks— attachments are acceptable</p>	<ul style="list-style-type: none"> 1. Van for transportation - \$40,000 2. 1 Salary for Staff - \$34,000 3. Public Heath Permit - \$729.00 4. Brochures - \$500.00 5. Storage Containers - \$500.00 6. Catering materials - \$500.00 7. Chef coats for consumers - \$100.00
<p>Requested funding for 2016-17</p>	<p>\$76,329.00</p>
<p>Estimated timeline for the project</p>	<p>Once funding is received, program will be operational in 4-6 months.</p>