



To: DAS Board

From Elizabeth Pratt

March 2014 Updates

Beth Pratt worked with Northern California Career Pathway Consortium NCCCP partners to submit an application as part of the CP Trust grant. Beth worked primarily with Tammie Holloway from NCOE to develop a Napa county proposal. If funded NVC would receive \$637,000 over 4 years.

Beth also worked with Vallejo Unified School District partners to submit an application as part of the CP Trust grant. Beth worked primarily with Cassie Gossett from VUSD to develop a NVC proposal. If funded NVC would receive \$250,000 over 4 years.

NVC in partnership with NVUSD Adult School submitted for a planning grant of \$188,000 as part of the AB86 funds. Beth and Rebecca Scott are coordinating the efforts in partnerships with Adult School Principal Rhonda Slota. The Adult School is the fiscal agent for the planning grant.

NVC was awarded an ETP Employment Training Panel contract in the amount of \$6,666 for the purposes training business owners.

NVC submitted a Letter of Intent for a Nursing Expansion grant. The funding would assist the LVN program. Final grant applications are due April 30, 2014 for an additional \$135,000.

NVC (SBDC) was awarded a \$25,000 contract for providing training to businesses in the City of Sonoma.

HSU Foundation awarded Napa Valley College's SBDCs an annual contract of \$193,901. This is going to the BOT 4/10/13.

NVC hosted a collaborative Health Occupation Roundtable with Napa Lake WIB on March 5th.

Mary Cervantes was officially hired as the Napa-Sonoma SBDC, March 14, 2014.

The 9th Annual Hospitality Symposium was held March 25th at the Upper Valley Camps. The attendance of hospitality and workforce professionals was over 75. The silent auction raised over \$2,000.

Preliminary Proposal for *The Daily Grind* Coffee Cart
Located on the Napa Valley College Campus

Summary and Strategy

Install a free standing coffee cart which would provide additional beverage service and healthy snacks to students and staff located on the Napa Valley College campus. This service would offer convenience and more affordable pricing than coffee chains, while maintaining high quality and a broad selection of related products.

Initially two persons would be required to provide efficient service. Optimally, one employee would be a NVC student.

Business would pay rent or a percentage of sales to NVC.

Hours of operation: 7:45 – 3:00 Monday – Friday Closed during school breaks. The summer school session would need to be examined for cost effectiveness.

Requirements by the business for stand alone cart if located outside of a building:

- Power
- Safe place to store the cart
- Somewhat protected area to locate during operating hours.
- Possibly one long community table for consumption of food and gathering. Also, it would offer a more reliable disposal of trash. Business is willing to supply stackable chairs. [Suggestion: table could be made by the students as a class project. Or salvaged table could be ‘customized by art students;]

Initial Menu and Pricing.

Additional items to be added if need is determined by both vendor and NVC.

	<i>Small (12 oz)</i>	<i>Large (16 oz)</i>
House Coffee (.10 credit w/cup)	1.25	1.50
Single Espresso	1.25	double 1.75
Extra shot	.50	
Cappuccino	2.25	2.75
Café Au Lait	1.75	2.00
Café Latte	2.50	3.00
Café Mocha	2.75	3.25
Flavored Syrup/Shot	.35	
Chai Latte	2.50	3.00
Tea	1.00	
Banana/Apple	.50	
Muffins/ Breads/Cookies	1.50	
Bagels w/ cream ch.	1.50	
Energy Bars	1.00	
Bottled juices	tbd	
Water	1.00	
Smoothies	tbd	

All food items to be purchased from wholesaler/retailer, meeting health code standards.