



BEEF FOR THE CLASSROOM PROGRAM 2011-2012

Purpose:

"Beef for the Classroom" is a grant program funded by beef producers through their checkoff administered by the Colorado Beef Council. This program provides financial support for the use of beef products in junior and senior high school Family and Consumer Science and Catering/ProStart courses. It reinforces lessons about lean beef selection, storage, preparation and nutrition.

Types of Grant (\$600/school maximum)

- **Catering/ProStart Beef Grant:** \$150/class
- **Consumer Beef Grant:** \$100/class

Money Restrictions – this is a reimbursement program:

You must submit copies of receipts for beef to be reimbursed.

The program is limited on a per school basis to not more than \$600 per school.

Deadline – September 15th:

For both grants, the application process is a one-page form for you to fill out and return to by **September 15, 2011**. Award recipients will be notified by email on or before October 1, 2011.

APPLICATION PROCESS

1. Complete **Form 1** -- the one-page application for each class type. **Do not combine applications for the different classes – but you may combine sections of the same class, i.e. one for all seven sections of Exploring Foods.**
2. Completed applications must be submitted by **September 15, 2011** to:
Julie Moore
Colorado Beef Council
789 Sherman Street, Suite 105 or julie@cobeef.com
Denver, CO 80203
303-830-7896 (fax)
3. Recipients of Beef Grant monies will be notified by October 1, 2011. Recipients must fulfill the following reimbursement requirements. Recipients not completing the following requirements by May 1, 2012 will not be reimbursed.

REIMBURSEMENT PROCESS – DEADLINES

1. Complete **Form 2** – Reimbursement Request before May 1, 2012.
2. Complete **Form 3** – Teacher Evaluation before May 1, 2012.
3. Attach **copies** of receipts for beef purchases related to the grant.
4. Once all forms are received, a check will be sent reimbursing the \$\$ amount up to the \$\$ requested in original grant request, not to exceed \$600/school.

For more information contact:

Julie Moore
Colorado Beef Council
303-830-7892 ♦ 303-830-7896 fax
julie@cobeef.com



**BEEF FOR THE CLASSROOM 2011-2012
Application Form/Materials Request – Form 1**

(Please fill out and return by mail/fax/email prior to September 15, 2011)

Name:	Email:
School:	
Street Address (no PO Boxes please):	
City, State, Zip:	School Phone:

Class Title:	# students in classes:
Number of Sections:	Amt Requested:

Quantity	Material
	A Caring Way of Life: The Legacy of Colorado Cattle DVD (12 minutes)
	Basics about Beef booklet (one per student)
	Beef Nutrients tearpad (100 sheets per pad)
	Confident Cooking with Beef Recipe Brochure *NEW - Revised*
	Convenient & Healthy Ground Beef Recipe Brochure
	<i>MyPlate materials coming soon – tear pads only</i>

Briefly describe how you plan to use beef as a teaching tool. You may attach lesson plans if it is easier than completing this section.

Return form to:

Colorado Beef Council
Attn: Julie Moore
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Denver, CO 80203

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julie@cobeef.com



**BEEF FOR THE CLASSROOM 2011-2012
Reimbursement Request Form – Form 2**

(Please fill out and return by mail/fax/email prior to May 1, 2012)

Name:	Email:
School:	
Street Address (no PO Boxes please):	
City, State, Zip:	School Phone:

# of Students helped by grant:	Total \$\$\$ of receipts:
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**Funds will not be provided without copies of receipts for beef purchased.*

**All forms must accompany this request before receiving funds.*

- **Reimbursement Request - Form 2**
- **Teacher's Evaluation – Form 3**
- **Copies of receipts for beef purchased**

Return Forms To: Colorado Beef Council
Attn: Julie Moore
789 Sherman Street, Suite 105
Denver, CO 80203

Phone: 303-830-7892

Or Fax To: 303-830-7896

Email questions to: julie@cobeef.com



**BEEF FOR THE CLASSROOM 2011-2012
Teacher Evaluation Form – Form 3**

(Please fill out and return by mail/fax/email prior to May 1, 2012)

Instructor:
School:
List of beef cuts used:
List of ways in which beef was prepared:
In your beef unit did you address: Beef Selection: Yes/No Beef Preparation: Yes/No Beef Storage: Yes/No Beef Nutrition: Yes/No Food Safety: Yes/No
Please check the materials you used in your beef unit: <input type="checkbox"/> Beef Nutrients Tear Pad <input type="checkbox"/> Recipe brochures <input type="checkbox"/> Basics About Beef
Comments: Please share your experience, comments and suggestions for this program: