

# CLARK COUNTY BOARD OF COMMISSIONERS

## AGENDA ITEM

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**Petitioner:** Tim Burch, Administrator of Human Services

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**Recommendation:**

**Approve the reallocation of \$558,000 from the Culinary Academy Workforce Program to the Culinary Academy Capital Improvement Project which are both parts of the Clark County Workforce Economic Sustainability Training Program pursuant to AB309, bringing the total budget to \$3,558,000. (For possible action)**

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**FISCAL IMPACT:**

|                      |  |                   |                                      |
|----------------------|--|-------------------|--------------------------------------|
| Fund #:              | 2970.00  | Fund Name:        | N/A                                  |
| Fund Center:         | 1270111070   | Funded PGM/Grant: | Human Services & Education Sales Tax |
| Amount:              | \$558,000  |                   |                                      |
| Description:         | Reallocation of AB309 dollars from Operations to Capital |                   |                                      |
| Additional Comments: | N/A  |                   |                                      |

**BACKGROUND:**

Clark County Social Service (CCSS) requests that the Board of County Commissioners (BCC) approve the reallocation of \$558,000 from the Culinary Academy Workforce Program to the Culinary Academy Capital Improvement Project which are both parts of the Clark County Workforce Economic Sustainability Training Program. This will bring the project total to \$3,558,000 for capital improvements at the existing Culinary Academy located at 701 W. Lake Mead in North Las Vegas.

On November 19, 2019, the BCC adopted the Clark County Workforce Economic Sustainability Training Program which provides for workforce capacity building as well as workforce training and supportive services.

On October 20, 2020, the BCC awarded the Culinary Academy Workforce Program resolution for a workforce education program complete with wraparound supportive services to the Culinary Academy of Las Vegas (CALV). Due to the COVID19 pandemic, the workforce education program ran into supply chain delays, additional health and safety requirements, and staff turnover. This required additional planning and preparation to implement the program which resulted in significant program cost savings.

CALV has identified necessary improvements to its existing facility to make capital improvements to support workforce programming. This provides an opportunity to provide services directly in an Opportunity Zone focusing on increasing the self-sufficiency of low-income individuals and households.

CALV is requesting that \$558,000 in program cost savings be added to the \$3 million already allocated for the capital project by the BCC. These funds will be combined with other CALV funds to begin the renovation of the current site.

Cleared for Agenda

**10/19/2021**

File ID#

**21-1418**