

House District All
Senate District All

THE TWENTY-SEVENTH LEGISLATURE
HAWAII STATE LEGISLATURE
APPLICATION FOR GRANTS & SUBSIDIES
CHAPTER 42F, HAWAII REVISED STATUTES

Log No:

For Legislature's Use Only

Type of Grant or Subsidy Request:

GRANT REQUEST – OPERATING

GRANT REQUEST – CAPITAL

SUBSIDY REQUEST

"Grant" means an award of state funds by the legislature, by an appropriation to a specified recipient, to support the activities of the recipient and permit the community to benefit from those activities.

"Subsidy" means an award of state funds by the legislature, by an appropriation to a recipient specified in the appropriation, to reduce the costs incurred by the organization or individual in providing a service available to some or all members of the public.

"Recipient" means any organization or person receiving a grant or subsidy.

STATE DEPARTMENT OR AGENCY RELATED TO THIS REQUEST (LEAVE BLANK IF UNKNOWN):

STATE OF HAWAII, DEPARTMENT OF PUBLIC SAFETY

STATE PROGRAM I.D. NO. (LEAVE BLANK IF UNKNOWN): _____

1. APPLICANT INFORMATION:

Legal Name of Requesting Organization or Individual:

~~Hawaii Agricultural Foundation~~

Db/a: Hawaii Ag & Culinary Alliance

Street Address: 3538 Waiialae Avenue, #203, Honolulu, HI 96816

Mailing Address: Same as above

2. CONTACT PERSON FOR MATTERS INVOLVING THIS APPLICATION:

Name DENISE HAYASHI YAMAGUCHI

Title: Executive Director

Phone # 808-386-2538

Fax # 808-595-6788

e-mail denisehayashi@hawaii.rr.com

3. TYPE OF BUSINESS ENTITY:

- NON PROFIT CORPORATION
 FOR PROFIT CORPORATION
 LIMITED LIABILITY COMPANY
 SOLE PROPRIETORSHIP/INDIVIDUAL

6. DESCRIPTIVE TITLE OF APPLICANT'S REQUEST:

WOMEN ON THE RUN

4. FEDERAL TAX ID #: _____

5. STATE TAX ID #: _____

7. AMOUNT OF STATE FUNDS REQUESTED:

FY 2013-2014: \$ 252,897

8. STATUS OF SERVICE DESCRIBED IN THIS REQUEST:

- NEW SERVICE (PRESENTLY DOES NOT EXIST)
 EXISTING SERVICE (PRESENTLY IN OPERATION)

SPECIFY THE AMOUNT BY SOURCES OF FUNDS AVAILABLE AT THE TIME OF THIS REQUEST:

STATE \$ _____

FEDERAL \$ _____

COUNTY \$ _____

PRIVATE/OTHER \$ _____

TYPE NAME & TITLE OF AUTHORIZED REPRESENTATIVE:

SIGNATURE

DENISE HAYASHI YAMAGUCHI
NAME & TITLE

1/31/2014
DATE SIGNED

Application for Grants and Subsidies

If any item is not applicable to the request, the applicant should enter "not applicable".

I. Background and Summary

This section shall clearly and concisely summarize and highlight the contents of the request in such a way as to provide the State Legislature with a broad understanding of the request. Include the following:

1. A BRIEF description of the applicant's background;

The Hawaii Ag and Culinary Alliance supports programs that promote culinary arts, agriculture, environmental stewardship, culture and education in Hawaii. It is dedicated to:

- Promote culinary arts education
- Preserve and protect our environment and agricultural lands
- Raise awareness about environmental stewardship and sustainability
- Support local agricultural and farming
- Educate Hawaii's families, children and visitors about the importance of our natural and cultural history and heritage, and
- Enrich the lives of children and youth

2. The goals and objectives related to the request;

Women on the RUN

The goal of Women on the RUN is to reduce the recidivism rate of women at the Women's Community Correctional Center (WCCC) on Oahu – the state's only women's prison. In FY2013, the Department of Public Safety spent a total of approximately \$53,526 to house one inmate. At the Women's Community Correctional Center (WCCC) on Oahu – the state's only women's prison – the 324 inmates cost the state more than \$17.3 million annually.

A majority of the women, 84 percent of them, are incarcerated for non-violent crimes. Of this population, 90 percent of crimes committed were drug-related and of those who are addicts, 75 percent have a history of emotional, physical or sexual trauma. With recidivism rates nearly 50 percent (48.5 percent according to State of Hawaii, FY 2007 Cohort-2010 Recidivism Update, February 2011) many of them finding themselves back in prison shortly after being released.

With rates so high, providing these women with the necessary skills to successfully transition from prison to the real world is a top priority.

Program's objectives are: 1) help woman inmates successfully re-integrate into society by giving them life and business skills, 2) create jobs and help women inmates with economic self-sufficiency plans (wages earned will go into a savings account for transitional needs for use upon their release), 3) develop vocational, on-the-job training for farming and culinary occupations, 4) develop a successful model for partnerships between state prisons and businesses to reduce the discrimination that inmates face in finding employment, 5) prevent further criminal activity and behavior and reduce recidivism, and 6) build confidence and self-worth among women inmates, so they can better their lives, strengthen their families and contribute to their communities.

3. State the public purpose and need to be served;

The Hawaii State Department of Public Safety (PSD) oversees the state's jails and prisons. The Correctional Industries (CI) Division is a dynamic and innovative program, which has the potential to make a greater positive impact on the department and the community. CI is a vocational rehabilitation program in Hawaii's correctional facilities that provides real world work experience to inmates, teaching them transferable job skills and a positive work ethic to help them prepare for post release, reentry, and employment in the community. CI's ultimate goal is to return an economically self-sufficient individual to the community who will be able to immediately join the work force and become a productive, law-abiding member of society. Women on the RUN will be working with WCCC and CI to help incarcerated women successfully transition back into the workforce and society.

WCCC Warden Mark Patterson has initiated a number of innovative rehabilitative and "healing" programs that have helped women transform themselves and rebuild their lives. His programs help them gain self-confidence and realize their self-worth, which can give them a stronger foundation to better their lives on the outside.

One program targeted at reducing recidivism is the Lanikai-Kailua Outdoor Circle Garden Project. The Project teaches inmates to grow taro, bananas, greens, sugar cane, and other fruits, herbs and vegetables. It also introduces them to new technologies in agriculture such as hydroponic and composting systems, as well as conventional farming techniques. The program furthers their education and provides them with valuable work and life skills that can benefit them following their release. Warden Patterson also has taken steps to initiate culinary training into his program. With the support of Kapiolani Community College (KCC), culinary instructors come to WCCC to teach introductory cooking classes to those interested in culinary as a profession. Inmates who complete the program earn a certificate of completion. This program is popular with many securing good jobs when they are released.

While there are a number of programs already being implemented at WCCC, more needs to be done. Of the 324 inmates, only 10 of them can participate in the Garden Project. And, there are currently 10 enrolled in the KCC culinary partnership program.

4. Describe the target population to be served;

The target populations to be served are women inmates at WCCC.

5. Describe the geographic coverage.

State of Hawaii

6. Describe how the request will, in the case of a grant, permit the community to benefit from those activities; or for a subsidy, reduce the costs incurred by the organization or individual in providing a service available to some or all members of the public.

In recent years, there have been a few innovative programs emerging that have realized success with providing women with life and job skills and also reducing recidivism rates. In Oregon, the LIFE program at Coffee Creek Correctional Facility teaches business and communication skills, money management, and other tools that help set inmates on the right track following their release. In March 2012, approximately 100 women graduated from the 32-week LIFE course, and the majority found work or went back to school following their release. The recidivism rate is just three percent for LIFE graduates compared to the 27.4 percent recidivism rate for all other inmates.

Another notable program can be found at the Ohio Reformatory for Women. Inmates have an opportunity to earn a General Education Diploma (GED), learn important job skills by working at the facility-run Flag Shop, and learn cosmetology skills and other proficiencies found in the beauty industry. The facility also provides mentors for inmates and assistance with securing a job upon completing their prison term through the institution's partnerships with local businesses. In April 2012, the institution hoped to give 150 participants skills to help them with their transition out of prison; 14 already had secured positions with businesses partnering with the program.

Similar to the LIFE and WCCC programs, the Ohio Reformatory for Women seeks to give women the necessary skills, knowledge and experience that will help them succeed upon their release that can result in reduced recidivism rates.

For every women that successfully assimilates back into society, the state benefits by saving \$53,526 – the average annual cost of housing one inmate.

II. Service Summary and Outcomes

The Service Summary shall include a detailed discussion of the applicant's approach to the request. The applicant shall clearly and concisely specify the results, outcomes, and measures of effectiveness from this request.

1. Describe the scope of work, tasks and responsibilities;
Women on the RUN is a food truck operation that will provide women inmates with an opportunity to gain job training and life skills in a food truck operation.

Chef Roy Yamaguchi will work with KCC instructors to enhance its culinary program at WCCC. A focus will be placed on developing menus utilizing produce from the farm. Menu items will be part of a food truck start-up with the women operating it. It is expected that they will learn about business planning and obtain soft skills such as conflict resolution, goal setting and time management. All proceeds from the food truck will go back into sustaining Women on the RUN.

With the support of the Department of Public Safety, the Women on the RUN program will identify a minimum of eight women inmates to initially participate in the program. Those that have taken the KCC culinary program will be given preference, but no one will be excluded from the program. The Women on the RUN program director will work with Chef Yamaguchi and Chef Jackie Lau (Corporate Executive Chef for Roy's) to develop a menu and customer service training program. The inmates in this program will train for three months before the food truck operation is launched. Once the women have the basic skills and training, they will work five days a week prepping in the morning and serving during the lunchtime hour with the manager using a similar rotation schedule as the farm schedule. The food truck will provide these women with the job training skills, as well as interaction with the public. Upon their release, these women should have the basic skills to find a job in a restaurant in the kitchen, at a counter or as a server.

Through this experience, it is expected that the inmates will gain confidence and prepare them for transition back into the community. In addition, because the food truck allows the public to interact with the inmates, it is also expected that this will reduce the negative perceptions about women who serve time.

The Women on the RUN program is being developed in coordination and cooperation with the State of Hawaii, Department of Public Safety and the WCCC. The program will target women who are classified a minimum security risk level and are within three years of release. Upon their release, it is expected that these women will find jobs and successfully integrate back into society. The goal is to have all eight Women on the RUN graduates never return to prison. The program will continue to add women upon recommendation by the Warden and will also be based on eligibility.

2. The applicant shall provide a projected annual timeline for accomplishing the results or outcomes of the service;

Women on the RUN will provide women inmates with job and life skills so they can have the best chance of successfully re-integrating into society when they are released. It will give them vocational training in the culinary and agricultural industries and help to establish partnerships with farms and restaurants willing to employ them when they are out. Reducing recidivism is key to the success of the program. For every inmate that successfully integrates back into the community saves the state \$53.5K annually. In addition, if they succeed in maintaining employment, they will add tax dollars back into our economy.

The following is a timeline and milestones tied to the grant objectives:

Month 1 – 2:

- Work with WCCC to set-up the food truck workforce program
- Hire program director and food truck manager
- Establish administrative operations
- Identify 8 women who would qualify for the program
- Develop culinary training for women
- Develop food truck menu

Month 3 – 6:

- Women begin culinary and customer service training
- Purchase food truck
- Develop marketing, public relations and social media strategy for Women on the RUN program and develop a plan to launch food truck

Month 6 – 12:

- Launch food truck
- Women begin working on food truck on regular schedule
- Establish 10 partnerships with farms and restaurants willing to hire women inmates when they are released
- Launch Women on the RUN website (with schedule and menu)

Month 12+

- Business partners interview with Women on the RUN participants
- Women graduate from program upon release and begin to transition back into the community

3. The applicant shall describe its quality assurance and evaluation plans for the request. Specify how the applicant plans to monitor, evaluate, and improve their results; and

1. Train women inmates on the farm and teach them basic farming and job skills to re-integrate back into society
 - a. Monitor and Evaluate--We will track the number of inmates that go through this track and evaluate their progress and skills
 - b. Improve Results--We will constantly look for new opportunities to improve the program through inmate feedback.
 2. Train women inmates on the food truck and teach them basic cooking and job skills to re-integrate back into society
 - a. Monitor and Evaluate--We will track the number of inmates that go through this track evaluate their progress skills
 - b. Improve Results--We will constantly look for new opportunities to improve the program through inmate feedback.
 3. Develop partnerships between industry and WCCC
 - a. Monitor and Evaluate--We will track the number of partnerships created and will track the number of women who are hired through this program.
 - b. Improve Results--We constantly look for feedback from industry partners to improve inmates' knowledge base and curriculum.
 4. Increase the preparedness of inmates for the agricultural and restaurant workforce.
 - a. Monitor and Evaluate--We track the number of jobs created
 - b. Improve Results--We will work increase the number of jobs and improve the preparedness of inmates entering the workforce.
4. The applicant shall list the measure(s) of effectiveness that will be reported to the State agency through which grant funds are appropriated (the expending agency). The measure(s) will provide a standard and objective way for the State to assess the program's achievement or accomplishment. Please note that if the level of appropriation differs from the amount included in this application that the measure(s) of effectiveness will need to be updated and transmitted to the expending agency.

We will track the inmates that graduate from the program and reintegrate them back into society. We will also track the number of food truck patrons served. The following are expected results and measures of success after two years from the start of the program.

Target number of women to successfully go through the program – 8

Target number of women who graduate – 8

Target number of women who find employment in restaurants or food establishments upon release (within the first 3 months) – 8

Target number of restaurants that will partner with Women on the RUN to employ women in the first year – 10

Recidivism rate of women who stay out of prison for more than 2 years after release – less than 10%

Number of food truck patrons served in the first year – 4,000 (22 per day/based on 3 - 4 day prison schedule)

Cost savings to the State - \$336,000 (\$48K per inmate per year with a less than 10 percent recidivism rate = 7 inmates that will not return to prison annually)

It should be noted that the HACA will sustain these program in future years through funding from revenues generated by the program, private grants, corporate sponsors and through individual contributions.

III. Financial

Budget

1. The applicant shall submit a budget utilizing the enclosed budget forms as applicable, to detail the cost of the request.
2. The applicant shall provide its anticipated quarterly funding requests for the fiscal year 2012-2013.

Quarter 1	Quarter 2	Quarter 3	Quarter 4	Total Grant
\$138,224.25	\$38,224.25	\$38,224.25	\$38,224.25	\$252,897

3. The applicant shall provide a listing of all other sources of funding that they are trying to obtain for fiscal year 2014-2015.

Clarence T.C. Ching Foundation - \$50,000
 Ulupono Initiative - \$25,000
 Harold KL Castle Foundaiton - \$25,000
 Cooke Foundation - \$10,000
 Atherton Foundation - \$25,000
 Campbell Foundation - \$25,000
 McInerny Foundation - \$25,000

4. The applicant shall provide a listing of all state and federal tax credits that have been granted within the prior three years. Additionally, the applicant shall

provide a listing of all state and federal tax credits they have applied for or anticipate applying for pertaining to any capital project, if applicable.

N/A

IV. Experience and Capability

A. Necessary Skills and Experience

The applicant shall demonstrate that it has the necessary skills, abilities, knowledge of, and experience relating to the request. State your experience and appropriateness for providing the service proposed in this application. The applicant shall also provide a listing of verifiable experience of related projects or contracts for the most recent three years that are pertinent to the request.

Created in 2012, the Hawaii Ag and Culinary Alliance (HACA) was initially established as the Hawaii Food & Wine Festival Foundation to operate culinary, educational and economic development programs for the community. Over the last three years, the organization has successfully executed a week-long, sold out, world-class food and wine festival with more than 15 events and activities on Oahu and Maui. Created in 2011 by co-chairs, chefs Alan Wong and Roy Yamaguchi, executive director, Denise Hayashi Yamaguchi and farmer, Dean Okimoto, the event brings together chefs from all over the world to showcase Hawaii's incredible bounty of fresh fruits, vegetables, herbs, beef, eggs, fish, poultry, pork, honey, as well as the many value-added products. In 2011, HFWF hosted 32 world-renown celebrity chefs for more than 2,100 residents and visitors. In 2012, the Festival added an additional day to West O'ahu, and nearly doubled the list of chef participants to 61, serving over 4,100 guests. In 2013, HFWF added a signature event on Maui to host 75+ guest chef participants and more 5,000 attendees.

In addition, more than 200 culinary students statewide work side-by-side master chefs for a once-in-a lifetime opportunity to learn their craft and skills. Many of the 1,000+ community college culinary students enrolled annually will never leave the islands to taste the foods and work in restaurants outside of Hawaii. The educational experience gained at these events is invaluable to them. The Festival has also generated proceeds with more than \$688,000 contributed to local nonprofit charities in the last three years.

The Hawaii Food & Wine Festival Foundation was renamed and rebranded as Hawaii Ag and Culinary Alliance in 2013 to better describe the mission of the organization and allow for new and innovative agricultural, educational and culinary programs. Its mission is to support programs that promote culinary arts, agriculture, environmental stewardship, culture and education in Hawaii.

Building on the success of HFWF, HACA is proposing to create an innovative program that will bring experts in the agriculture and culinary fields together to

help women who are imprisoned and in need of a second chance gain valuable job and life skills to help them turn their lives around.

B. Facilities

The applicant shall provide a description of its facilities and demonstrate its adequacy in relation to the request. If facilities are not presently available, describe plans to secure facilities. Also describe how the facilities meet ADA requirements, as applicable.

The HACA operates out of a small office located in Kaimuki on Oahu.

V. Personnel: Project Organization and Staffing

A. Proposed Staffing, Staff Qualifications, Supervision and Training

The applicant shall describe the proposed staffing pattern and proposed service capacity appropriate for the viability of the request. The applicant shall provide the qualifications and experience of personnel for the request and shall describe its ability to supervise, train and provide administrative direction relative to the request.

Chef Roy Yamaguchi who is the visionary behind Women on the RUN is the chairman of the board for HACA. He has more than 30 years of experience as a chef, restaurateur, educator and as a mentor to many who have worked in his kitchens in Hawaii and around the world. Chef Yamaguchi has more than 31 restaurants across the U.S., as well as in Guam and Japan. Denise Hayashi Yamaguchi serves as HACA's Executive Director. She has had more than 18 years of experience in nonprofit organizational management, fund development, governmental affairs and community relations. Her past work experience includes executive positions with Hawaii Foodbank, Japanese Cultural Center of Hawaii and Bishop Museum.

Chef Jacqueline Lau will serve as the Executive Chef for Women on the RUN and has had experience working as a guest speaker at WCCC. She has been with Roy's Restaurant's since its opening in 1988 and currently serves as his Corporate Executive Chef for his six Hawaii restaurants. Rainer Kumbroch will serve as the Program Director for Women on the RUN. Mr. Kumbroch has over 30 years experience in restaurant management. He recently retired from a 25-year career with Roy's Restaurants, where he served in a number of management positions, including Restaurant General Manager, Director of Operations and President of Roy's Restaurants in Hawaii. He has extensive experience in growth initiatives and operational responsibilities grounded in performance management.

HACA's greatest challenge with Women on the RUN is that it is a brand new initiative. Similar to the HFWF which was founded just three years ago, HACA

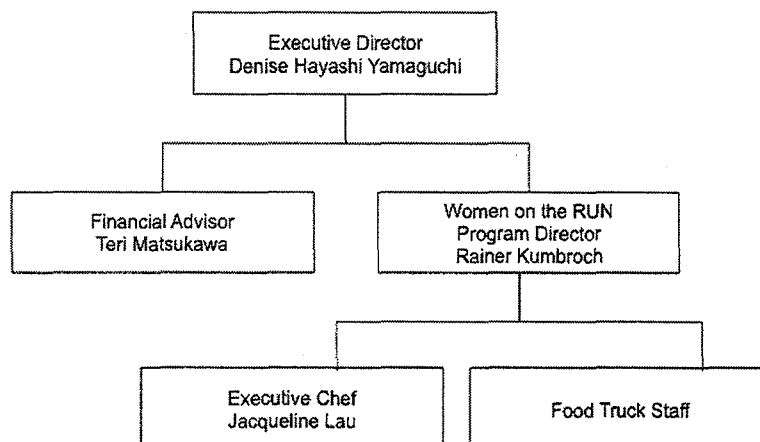
is a vision that will require its board and staff to work closely together to ensure its success. However, we are confident that this will be overcome by the expertise and dedication of the staff and volunteers involved in the project.

HACA has a strong board and management team to implement Women on the RUN. In addition, it has the support of Governor Neil Abercrombie, Department of Public Safety Director, Ted Sakai and WCCC Warden Mark Patterson. HACA's board is made up of a diverse group of community and business executives that are involved in number community-based organizations statewide. They include Chef Alan Wong, Executive Vice President of Alexander and Baldwin, Meredith Ching, First Hawaiian Bank Foundation President, Sharon Brown, Halekulani Executive Chef Vikram Garg, Vice President of Southern Wine and Spirits, Warren Shon and President of Armstrong Produce, Mark Teruya. HACA operates very efficiently with one full-time fund development employee and four contracted staff including its Executive Director, Executive Chef, Financial Advisor and Public Relations Specialist.

B. Organization Chart

The applicant shall illustrate the position of each staff and line of responsibility/supervision. If the request is part of a large, multi-purpose organization, include an organizational chart that illustrates the placement of this request.

**Hawaii Ag & Culinary Alliance
Organizational Chart**



VI. Other

A. Litigation

The applicant shall disclose any pending litigation to which they are a party, including the disclosure of any outstanding judgement. If applicable, please explain.

None.

B. Licensure or Accreditation

Specify any special qualifications, including but not limited to licensure or accreditation that applicant possesses relevant to this request.

None.

BUDGET REQUEST BY SOURCE OF FUNDS
(Period: July 1, 2014 to June 30, 2015)

Applicant: Hawaii Ag and Culinary Alliance

BUDGET CATEGORIES	Total State Funds Requested (a)	(b)	(c)	(d)	(e)
A. PERSONNEL COST					
1. Salaries	52,780				
2. Payroll Taxes & Assessments	4,222				
3. Fringe Benefits	3,695				
TOTAL PERSONNEL COST	60,697				
B. OTHER CURRENT EXPENSES					
1. Professional Services	60,000				
2. Insurance	5,000				
3. Lease/Rental of Equipment	0				
4. Maintenance	6,000				
5. Utilities and Phone	2,000				
6. Supplies	2,500				
7. Cleaning Services	1,200				
8. Kitchen Supplies	3,000				
9. Uniforms	1,000				
10. Printing	1,000				
11. Marketing /Publicity	3,000				
12. Website Development	2,500				
13. Other Professional Services (Legal/Acct)	5,000				
14.					
15.					
16.					
17.					
18.					
19.					
20.					
TOTAL OTHER CURRENT EXPENSES	92,200				
C. EQUIPMENT PURCHASES					
D. MOTOR VEHICLE PURCHASES	100,000				
E. CAPITAL					
TOTAL (A+B+C+D+E)	252,897				
SOURCES OF FUNDING		Budget Prepared By:			
(a) Total State Funds Requested	252,897	Denise Hayashi Yamaguchi		808-386-2538	
(b) Other		Name (Please type or print)		Phone	
(c)		Signature of Authorized Official		January 31, 2014	
(d)				Date	
TOTAL BUDGET	252,897	Denise Hayashi Yamaguchi, Executive Director			
		Name and Title (Please type or print)			

BUDGET JUSTIFICATION PERSONNEL - SALARIES AND WAGES

Applicant: Hawaii Ag and Culinary Alliance _____

Period: July 1, 2014 to June 30, 2015

POSITION TITLE	FULL TIME EQUIVALENT	ANNUAL SALARY A	% OF TIME ALLOCATED TO GRANT REQUEST B	TOTAL STATE FUNDS REQUESTED (A x B)
Program Director (Professional Services)	1	\$50,000.00	100.00%	\$ 50,000.00
Executive Chef (Professional Services)	0.1	\$100,000.00	100.00%	\$ 10,000.00
Inmates (Salaries)	3.5	\$15,080.00	100.00%	\$ 52,780.00
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
TOTAL:				112,780.00
JUSTIFICATION/COMMENTS:				

BUDGET JUSTIFICATION - EQUIPMENT AND MOTOR VEHICLES

Applicant: Hawaii Ag and Culinary Alliance Period: July 1, 2014 to June 30, 2015

DESCRIPTION EQUIPMENT	NO. OF ITEMS	COST PER ITEM	TOTAL COST	TOTAL BUDGETED
N/A			\$ -	
			\$ -	
			\$ -	
			\$ -	
			\$ -	
TOTAL:				
JUSTIFICATION/COMMENTS:				

DESCRIPTION OF MOTOR VEHICLE	NO. OF VEHICLES	COST PER VEHICLE	TOTAL COST	TOTAL BUDGETED
Food Truck	1.00	\$100,000.00	\$ 100,000.00	100000
			\$ -	
			\$ -	
			\$ -	
			\$ -	
TOTAL:	1		\$ 100,000.00	100,000
JUSTIFICATION/COMMENTS: Woman on the RUN will require a food truck.				

BUDGET JUSTIFICATION CAPITAL PROJECT DETAILS

Applicant: Hawaii Ag and Culinary Alliance

Period: July 1, 2014 to June 30, 2015

FUNDING AMOUNT REQUESTED						
TOTAL PROJECT COST	ALL SOURCES OF FUNDS RECEIVED IN PRIOR YEARS		STATE FUNDS REQUESTED	OTHER SOURCES OF FUNDS REQUESTED	FUNDING REQUIRED IN SUCCEEDING YEARS	
	FY: 2012-2013	FY: 2013-2014	FY:2014-2015	FY:2014-2015	FY:2015-2016	FY:2016-2017
PLANS						
LAND ACQUISITION						
DESIGN						
CONSTRUCTION						
EQUIPMENT						
TOTAL:						
JUSTIFICATION/COMMENTS: N/A						

**DECLARATION STATEMENT
APPLICANTS FOR GRANTS AND SUBSIDIES
CHAPTER 42F, HAWAII REVISIED STATUTES**

The undersigned authorized representative of the applicant acknowledges that said applicant meets and will comply with all of the following standards for the award of grants and subsidies pursuant to section 42F-103, Hawaii Revised Statutes:

- (1) Is licensed or accredited, in accordance with federal, state, or county statutes, rules, or ordinances, to conduct the activities or provide the services for which a grant or subsidy is awarded;
- (2) Comply with all applicable federal and state laws prohibiting discrimination against any person on the basis of race, color, national origin, religion, creed, sex, age, sexual orientation, or disability;
- (3) Agree not to use state funds for entertainment or lobbying activities; and
- (4) Allow the state agency to which funds for the grant or subsidy were appropriated for expenditure, legislative committees and their staff, and the auditor full access to their records, reports, files, and other related documents and information for purposes of monitoring, measuring the effectiveness, and ensuring the proper expenditure of the grant or subsidy.

In addition, a grant or subsidy may be made to an organization only if the organization:

- (1) Is incorporated under the laws of the State; and
- (2) Has bylaws or policies that describe the manner in which the activities or services for which a grant or subsidy is awarded shall be conducted or provided.

Further, a grant or subsidy may be awarded to a non-profit organization only if the organization:

- (1) Has been determined and designated to be a non-profit organization by the Internal Revenue Service; and
- (2) Has a governing board whose members have no material conflict of interest and serve without compensation.

For a grant or subsidy used for the acquisition of land, when the organization discontinues the activities or services on the land acquired for which the grant or subsidy was awarded and disposes of the land in fee simple or by lease, the organization shall negotiate with the expending agency for a lump sum or installment repayment to the State of the amount of the grant or subsidy used for the acquisition of the land.

Further, the undersigned authorized representative certifies that this statement is true and correct to the best of the applicant's knowledge.

Hawaii Ag and Culinary Alliance

(Typed Name of Individual or Organization)


(Signature)

January 31, 2014

(Date)

Denise Hayashi

(Typed Name)

Executive Director

(Title)