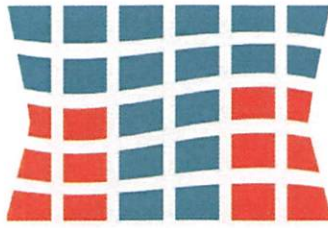


**Buckwalter Place Commerce Park**  
**MCIP FILOT/BCSD Revenue Projection Summary**  
**March 2017**

TAX YEAR	FISCAL YEAR			16%	22%	9%	33%		Yearly Available for TCL Agreement (outside \$1.3 million contract)	TCL Running Total for Debt Service	Comments
2009-2014			Prior Years								
2015	2016			90,503	113,026	47,793	274,039				
2016	2017			55,932	61,644	31,832	172,513				
2017	2018			56,429	81,639	34,297	190,820				
2018	2019			56,429	81,639	34,164	190,820		190,820	190,820	
2019	2020			118,230	171,049	71,580	399,803		399,803	590,623	
2020	2021			138,558	200,459	83,887	469,544		697,634	1,288,257	\$1.3 million commitment met
2021	2022			146,435	211,855	88,656	495,180		942,126	2,230,383	
2022	2023			152,088	220,034	92,079	514,299		978,500	3,208,883	Projected Build Out
2023	2024			152,088	220,034	92,079	514,299		978,500	4,187,384	
2024	2025			152,088	220,034	92,079	514,299		978,500	5,165,884	
2025	2026			152,088	220,034	92,079	514,299		978,500	6,144,385	
2026	2027			152,088	220,034	92,079	514,299		978,500	7,122,885	
2027	2028			152,088	220,034	92,079	514,299		978,500	8,101,386	
2028	2029			152,088	220,034	92,079	514,299		978,500	9,079,886	Current Agreement Expiration
2029	2030			152,088	220,034	92,079	514,299		978,500	10,058,387	
2030	2031			152,088	220,034	92,079	514,299		978,500	11,036,887	
2031	2032			152,088	220,034	92,079	514,299		978,500	12,015,388	
2032	2033			152,088	220,034	92,079	514,299		978,500	12,993,888	3% debt service met
2033	2034			152,088	220,034	92,079	514,299		978,500	13,972,389	4% debt service met
2034	2035			152,088	220,034	92,079	514,299		978,500	14,950,889	
2035	2036			152,088	220,034	92,079	514,299		978,500	15,929,390	
2036	2037			152,088	220,034	92,079	514,299		978,500	16,907,890	
2037	2038			152,088	220,034	92,079	514,299		978,500	17,886,391	
2038				152,088	220,034	92,079	514,299		978,500	18,864,891	
2039				152,088	220,034	92,079	514,299		978,500	19,843,391	
2040				152,088	220,034	92,079	514,299		978,500	20,821,891	
2041				152,088	220,034	92,079	514,299		978,500	21,800,391	
2042				152,088	220,034	92,079	514,299		978,500	22,778,891	
2043				152,088	220,034	92,079	514,299		978,500	23,757,391	
2044				152,088	220,034	92,079	514,299		978,500	24,735,891	
2045				152,088	220,034	92,079	514,299		978,500	25,714,391	
2046				152,088	220,034	92,079	514,299		978,500	26,692,891	
2047				152,088	220,034	92,079	514,299		978,500	27,671,391	
2048				152,088	220,034	92,079	514,299		978,500	28,649,891	
2049				152,088	220,034	92,079	514,299		978,500	29,628,391	
2050				152,088	220,034	92,079	514,299		978,500	30,606,891	
2051				152,088	220,034	92,079	514,299		978,500	31,585,391	
2052				152,088	220,034	92,079	514,299		978,500	32,563,891	
2053				152,088	220,034	92,079	514,299		978,500	33,542,391	
2054				152,088	220,034	92,079	514,299		978,500	34,520,891	
2055				152,088	220,034	92,079	514,299		978,500	35,499,391	
2056				152,088	220,034	92,079	514,299		978,500	36,477,891	
2057				152,088	220,034	92,079	514,299		978,500	37,456,391	
2058				152,088	220,034	92,079	514,299		978,500	38,434,891	
2059				152,088	220,034	92,079	514,299		978,500	39,413,391	
2060				152,088	220,034	92,079	514,299		978,500	40,391,891	
2061				152,088	220,034	92,079	514,299		978,500	41,370,391	
2062				152,088	220,034	92,079	514,299		978,500	42,348,891	
2063				152,088	220,034	92,079	514,299		978,500	43,327,391	
2064				152,088	220,034	92,079	514,299		978,500	44,305,891	
2065				152,088	220,034	92,079	514,299		978,500	45,284,391	
2066				152,088	220,034	92,079	514,299		978,500	46,262,891	
2067				152,088	220,034	92,079	514,299		978,500	47,241,391	
2068				152,088	220,034	92,079	514,299		978,500	48,219,891	
2069				152,088	220,034	92,079	514,299		978,500	49,198,391	
2070				152,088	220,034	92,079	514,299		978,500	50,176,891	
2071				152,088	220,034	92,079	514,299		978,500	51,155,391	
2072				152,088	220,034	92,079	514,299		978,500	52,133,891	
2073				152,088	220,034	92,079	514,299		978,500	53,112,391	
2074				152,088	220,034	92,079	514,299		978,500	54,090,891	
2075				152,088	220,034	92,079	514,299		978,500	55,069,391	
2076				152,088	220,034	92,079	514,299		978,500	56,047,891	
2077				152,088	220,034	92,079	514,299		978,500	57,026,391	
2078				152,088	220,034	92,079	514,299		978,500	58,004,891	
2079				152,088	220,034	92,079	514,299		978,500	58,983,391	
2080				152,088	220,034	92,079	514,299		978,500	59,961,891	
2081				152,088	220,034	92,079	514,299		978,500	60,940,391	
2082				152,088	220,034	92,079	514,299		978,500	61,918,891	
2083				152,088	220,034	92,079	514,299		978,500	62,897,391	
2084				152,088	220,034	92,079	514,299		978,500	63,875,891	
2085				152,088	220,034	92,079	514,299		978,500	64,854,391	
2086				152,088	220,034	92,079	514,299		978,500	65,832,891	
2087				152,088	220,034	92,079	514,299		978,500	66,811,391	
2088				152,088	220,034	92,079	514,299		978,500	67,789,891	
2089				152,088	220,034	92,079	514,299		978,500	68,768,391	
2090				152,088	220,034	92,079	514,299		978,500	69,746,891	
2091				152,088	220,034	92,079	514,299		978,500	70,725,391	
2092				152,088	220,034	92,079	514,299		978,500	71,703,891	
2093				152,088	220,034	92,079	514,299		978,500	72,682,391	
2094				152,088	220,034	92,079	514,299		978,500	73,660,891	
2095				152,088	220,034	92,079	514,299		978,500	74,639,391	
2096				152,088	220,034	92,079	514,299		978,500	75,617,891	
2097				152,088	220,034	92,079	514,299		978,500	76,596,391	
2098				152,088	220,034	92,079	514,299		978,500	77,574,891	
2099				152,088	220,034	92,079	514,299		978,500	78,553,391	
2100				152,088	220,034	92,079	514,299		978,500	79,531,891	
2101				152,088	220,034	92,079	514,299		978,500	80,510,391	
2102				152,088	220,034	92,079	514,299		978,500	81,488,891	
2103				152,088	220,034	92,079	514,299		978,500	82,467,391	
2104				152,088	220,034	92,079	514,299		978,500	83,445,891	
2105				152,088	220,034	92,079	514,299		978,500	84,424,391	
2106				152,088	220,034	92,079	514,299		978,500	85,402,891	
2107				152,088	220,034	92,079	514,299		978,500	86,381,391	
2108				152,088	220,034	92,079	514,299		978,500	87,359,891	
2109				152,088	220,034	92,079	514,299		978,500	88,338,391	
2110				152,088	220,034	92,079	514,299		978,500	89,316,891	
2111				152,088	220,034	92,079	514,299		978,500	90,295,391	
2112				152,088	220,034	92,079	514,299		978,500	91,273,891	
2113				152,088	220,034	92,079	514,299		978,500	92,252,391	
2114				152,088	220,034	92,079	514,299		978,500	93,230,891	
2115				152,088	220,034	92,079	514,299		978,500	94,209,391	
2116				152,088	220,034	92,079	514,299		978,500	95,187,891	
2117				152,088	220,034	92,079	514,299		978,500	96,166,391	
2118				152,088	220,034	92,079	514,299		978,500	97,144,891	
2119				152,088	220,034	92,079	514,299		978,500	98,123,391	
2120				152,088	220,034	92,079	514,299		978,500	99,101,891	
2121				152,088	220,034	92,079	514,299		978,500	100,080,391	
2122				152,088	220,034	92,079	514,299		978,500	101,058,891	
2123				152,088	220,034	92,079	514,299		978,500	102,037,391	
2124				152,088	220,034	92,079	514,299		978,500	103,015,891	
2125				152,088	220,034	92,079	514,299		978,500	103,994,391	
2126				152,088	220,034	92,079	514,299		978,500	104,972,891	
2127				152,088	220,034	92,079	514,299		978,500	105,951,391	
2128				152,088	220,034	92,079	5				

Notes:

- 1 Does not reflect future year reassessments
- 2 Does not reflect future year millage rate changes (based on TY 16)
- 3 Does not include rollback taxes on SEOA purchase or other conversions
- 4 Includes current year Expiration of CareCore County Property Tax exemption from the state which may be extended (approximately \$13,100 less in revenue per year or \$288,376 over the life)
- 5 Undeveloped parcels based on estimates from surrounding properties and Master Plan design
- 6 The Town and County have previously dedicated the first \$1.3 million of MCIP revenue to an existing economic development investment in the Commerce Park



## Culinary Institute of the Lowcountry at the Technical College of the Lowcountry

### Location and Cost Assessment

Two years ago, at the request of Beaufort County tourism leadership, the Technical College of the Lowcountry met with more than 20 resort and restaurant business leaders to hear about the critical workforce needs of industry. Since then, the college has worked closely with an industry culinary team and an expert consultant to determine the best location for the *Lowcountry Culinary Arts Institute at TCL*. The goal is to build the institute on a site that optimizes its success for the maximum benefit of the industry and our community.

Location key criteria to ensure success in order of importance:

#### 1. Student access

The culinary institute should be centrally located to the relevant populations and be readily accessible to the majority of potential students.

Relevant student populations in order of importance:

- 1) Traditional community college student – male/female ages 18 – 35
- 2) Secondary and elementary school students for outreach such as bridge programs and culinary summer camps
- 3) Adult students for continuing education and specialized culinary workshops
- 4) The community at large for support of the teaching restaurant

#### 2. Visibility

Culinary program success is bolstered by a location that is highly visible to relevant populations. Visibility draws students as well as elevates the culinary arts aspect of this arts and science training and engages the interest and the attention of the community at large.

#### 3. Context

Unlike traditional academic programs, the culinary institute can provide the college with unique opportunities to engage the community. These opportunities are optimized when the culinary is located within the context of community making the culinary institute accessible and visible to all populations.

### Locations

Four locations are under consideration as possible sites for the Lowcountry Culinary Institute. The table below assigns a key criteria score to each site. Scoring is 1 to 5 with 1 being the lowest score and 5 being the highest score.

Location Criteria	Buckwalter Place	New River Campus	Okatie	Hilton Head
Access	5	4	2	1
Visibility	5	2	2	1
Context	5	0	2	1
	15	6	6	3

### Estimated Cost

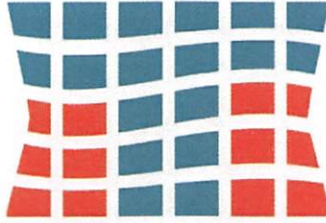
Estimated cost by location to build and equip a 34,000 square foot Lowcountry Culinary Institute at TCL.

34,000 sp ft culinary

Estimated Cost	Buckwalter Place	New River Campus	Okatie	Hilton Head <sup>1</sup>
Land and/or site prep <sup>2</sup>	\$ 783,000	\$ 200,000	\$ 1,590,000	\$ 500,000
Capital infrastructure	\$ 9,500,000	\$ 15,000,000	\$ 13,600,000	\$ 10,500,000
Subtotal capital costs	\$ 10,283,000	\$ 15,200,000	\$ 15,190,000	\$ 11,000,000
Capital equipment <sup>3</sup>	\$ 350,000	\$ 350,000	\$ 350,000	\$ 350,000
Furniture and small kitchenwares <sup>3</sup>	\$ 500,000	\$ 500,000	\$ 500,000	\$ 500,000
Start-up operations cost <sup>3</sup>	\$ 500,000	\$ 500,000	\$ 500,000	\$ 500,000
Total costs	\$ 11,633,000	\$ 16,550,000	\$ 16,540,000	\$ 12,350,000
Cost per square foot	\$ 290	\$ 451	\$ 410	\$ 319

1. Estimated costs for Hilton Head are for renovation of the former Sam's Club building.
2. New River Campus and Hilton Head costs are for site work only. The assumption is that Hilton Head will provide the land and the building.
3. TCL along with the college's industry partners and other organizations will provide \$1,350,000 for capital equipment, furniture and small kitchenware and start-up operating costs.





## Culinary Institute of the Lowcountry at the Technical College of the Lowcountry

Case statement by Dr. Richard J. Gough, President

Beaufort County's top two industries - Resort and Tourism and Healthcare - need trained culinarians. An analysis of regional job growth for the period beginning 2014 through 2020 predicts 500 new foodservice jobs annually. An estimated 1/3 of these new positions, or approximately 170 jobs, require culinary training – associate degrees and/or post-secondary certificates. A quick search on a national job site resulted in 54 open chef positions in Beaufort County – Sea Pines, Helena Place (a senior living facility in Port Royal), Kroger and Beaufort Memorial Hospital to name only a few of our local businesses seeking trained culinarians. Positions included sous chef, assistant chef, line cook, line manager and lead cook. The median hourly earnings were \$16.50. In other words, our local hospitals, schools, country clubs, resorts, senior living facilities and restaurants need a trained culinary workforce.

### Facts

- In 2015, Beaufort County posted \$37.18 million dollars in local tax receipts generated by \$1.3 billion dollars in domestic travel expenditures made by 3,000,000 visitors. These expenditures supported \$237.6 million dollars in payroll and 13,500 jobs in the County. The foodservice industry received the largest amount of travel expenditures, almost 31% or \$403 million dollars, supporting 4,485 jobs.
- The Lowcountry and Resort Tourism Research Institute (LRTR) at the University of South Carolina Beaufort surveyed visitors to the County. 80% of the respondents said the quality of dining was important/very important to their vacation. 71% of the respondents said the culinary experience was important/very important to their vacation.
- The Sonesta, Sea Pines Resort and other businesses report having to limit operations or temporarily close select business sites due to lack of culinary staff. Businesses have reported an inability to expand or open new restaurants due to the lack of culinary staff.
- There are 902 foodservice entities in Beaufort County, more than 2,000 foodservice entities in Horry County (Myrtle Beach) and more than 5,000 in Charleston County. Both Horry County and Charleston County have culinary institutes that serve their local industry.
- Beaufort County's industry relies on hundreds of temporary foreign-trained culinary workers each year to meet their workforce need.
- Economic analysis indicates the local tourism industry is at a competitive disadvantage due to the lack of skilled workforce.

## Serving economic development

The Technical College of the Lowcountry is one of sixteen state-assisted community colleges in South Carolina. The mission of the college is to serve as an effective partner in the economic and workforce development of Beaufort County and the surrounding area. The college's annual operating budget is \$16 million dollars. TCL receives only approximately 18% of its operating budget from the State of South Carolina and about 10% from Beaufort County. Most operating funds comes from the tuition and fees paid by TCL students.

Affordable tuition is fundamental to the mission of TCL. The college sets tuition and fees to cover the actual cost of instruction unmet by State and local support. There is no profit margin - no additional revenue collected to enlarge programs or for new programs. Finding ways to secure adequate funding to support both current college operations and local industry demand for new or enlarged programs is a challenge we must share as a community.

Community-driven education and workforce training not only expands economic opportunity for residents but also does more to strengthen the local economy than anything else a state or local government can do. The college desires to partner with Beaufort County and its partners to serve two local, economically critical industries – Healthcare and Tourism. The college asks Beaufort County Council and its partners to provide the capital funds to build the Culinary Institute of the Lowcountry at TCL in the Buckwalter Place Multi-County Commerce Park in Bluffton. The total cost of the capital project is \$12.483M (the estimated cost of land, infrastructure and equipment). The college cannot contribute to the capital costs, nor can the college take on a lease payment. The college is not asking for a loan. The college is asking Beaufort County and its partner the Town of Bluffton to provide \$9.0M in capital funds to support the economic development of the County. The balance, approximately \$3.5M, will come from industry and other private contributions. Capital budget and operations and maintenance budget is below.

The Culinary Institute of the Lowcountry at TCL will have capacity for up to 400 students. The institute will offer associate degrees and academic certificates in Culinary Arts Technology, Culinary Management, Health and Nutrition, Seafood, Baking and Pastry, Sports Nutrition and Farm to Table. The institute will have a demonstration kitchen where lessons can be videotaped and local chefs can conduct community workshops. TCL and USCB have collaborated to give TCL associate degree culinary graduates the opportunity to go onto USCB's four-year hospitality program. TCL culinary graduates will enter USCB as a junior. The school district and TCL will give local high school students the opportunity for culinary dual enrollment. Students can begin to work towards an associate's degree in the culinary arts while still in high school.

## Local responsibility

Our local economy depends in large part on how well we, as a community, succeed at delivering education and workforce training. The Technical College of the Lowcountry helps our neighbors increase their employability and supplies businesses and industry with skilled

workers. The higher wages earned by skilled workers and increased business productivity increases income across our community. Local tax revenues increase and empower ongoing investment in community development. The benefits of education go beyond economic returns. A post-secondary education correlates to improved health and lower rates of mortality, and lower crime rates. An individual’s education affects the quality of life for us all.

Education and economic development is a local issue and a local responsibility. Working with community partners, community colleges like TCL educate residents for good jobs in-demand in the community and propel economic development.

Capital Expense Budget

Technical College of the Lowcountry  
Lowcountry Culinary Institute

CAPITAL EXPENSE		
	Land	\$ 783,000
	Infrastructure	\$ 10,200,000
	Equipment	\$ 1,500,000
	Total capital expense	<u>\$ 12,483,000</u>
	Beaufort County and Town of Bluffton	\$ 9,000,000
	Industry and private contributions	\$ 3,483,000

CAPITAL BUDGET NARRATIVE

Land: Cost for shovel ready land in the Buckwalter Plaza

Building: 34,000 square feet at \$300 per foot

Equipment: Capital equipment

**Technical College of the Lowcountry  
Lowcountry Culinary Institute**

	<b>Year 1</b>	<b>Year 2</b>	<b>Year 3</b>
Student Enrollment	75	125	225
<b>REVENUE</b>			
Tuition (credit and non-credit)	176,600	416,500	552,000
High Cost Course Fee	7,500	11,250	15,000
Teaching Restaurant	\$ 10,000	\$ 30,000	\$ 35,000
<b>Total REVENUE</b>	<b>\$ 194,100</b>	<b>\$ 457,750</b>	<b>\$ 602,000</b>
<b>EXPENSES</b>			
Salaries	\$ 230,000	\$ 295,000	\$ 360,000
Benefits	\$ 64,400	\$ 82,600	\$ 100,800
<b>Total Salaries and Benefits</b>	<b>\$ 294,400</b>	<b>\$ 377,600</b>	<b>\$ 460,800</b>
General Repair	\$ 6,000	\$ 6,180	\$ 6,365
Utilities and IT	\$ 100,000	\$ 100,000	\$ 100,000
Small wares	\$ -	\$ -	\$ -
Contractual Services	\$ 10,000	\$ 10,000	\$ 10,000
Promotion and Printing	\$ 3,000	\$ 3,000	\$ 3,000
Office Supplies	\$ 5,000	\$ 5,000	\$ 5,000
Educational Supplies (food)	\$ 75,000	\$ 112,500	\$ 150,000
Other Supplies	\$ 8,500	\$ 8,500	\$ 8,500
Event Food	\$ 2,500	\$ 3,000	\$ 3,500
Uniforms	\$ 5,000	\$ 5,000	\$ 5,000
Dues and Membership	\$ 1,800	\$ 1,800	\$ 1,800
Travel	\$ 1,500	\$ 1,500	\$ 1,500
Professional Development	\$ 2,500	\$ 2,500	\$ 2,500
<b>Total Other Expenses</b>	<b>\$ 220,800</b>	<b>\$ 258,980</b>	<b>\$ 297,165</b>
<b>Total EXPENSES</b>	<b>\$ 515,200</b>	<b>\$ 636,580</b>	<b>\$ 757,965</b>
<b>SURPLUS (DEFICIT) FROM OPERATIONS</b>	<b>\$(321,100)</b>	<b>\$(178,830)</b>	<b>\$(155,965)</b>
Industry/Philanthropic Contributions	\$ 375,000	\$ 250,000	\$ 250,000
<b>NET INCOME</b>	<b>\$ 53,900</b>	<b>\$ 71,170</b>	<b>\$ 94,035</b>

## **O&M BUDGET NARRATIVE**

A culinary institute is unlike other academic programs. To estimate operating expenses the college worked with Horry Georgetown Technical College (International Culinary Institute at Myrtle Beach) and Trident Technical College (Culinary Institute of Charleston). Both colleges shared their startup costs and operating budgets. The International Culinary Institute at Myrtle Beach (HGTC) opened this past September (2016). It is similar in size and student enrollment to the proposed Culinary Institute of the Lowcountry. Their budget proved to be most useful.

## **REVENUE**

Tuition: Tuition is calculated using student Headcount, a tuition rate of \$180 per credit hours and 18 credits per student. The tuition rate is the same for all three-budget years. Non-credit revenue is fees collected for continuing education offerings. Student headcount numbers may be conservative.

Teaching Restaurant: The site of the culinary institute is a growing population center. The institute's neighbors include eviCore with more than 400 on-site employees and the Bluffton Police Department with approximately 60 employees. In addition to the current businesses, site plans include a 120,000 sq ft Kroger and a 200-unit apartment complex. The culinary institute's teaching restaurant will be within easy walking distance of thousands of area residents each day.

First year revenue is estimated at \$10,000. Once the institute is established, subsequent year revenue calculation is based on 150 days of lunch operation at the cost of \$6.00 per meal. Year 02 plans for 33 lunch customers per day for 150 days at \$6.00 per meal. Year 03 plans for 39 lunch customers per day for 150 days at \$6.00 per meal. Teaching restaurant revenue numbers may be conservative.

## **EXPENSES**

Salaries and Benefits: In year 01, there are hires with annual salaries: dean/chef of the culinary institute at a salary of \$80,000/year; one faculty chef at \$65,000/year each; an administrative assistant at \$40,000/year; and a facility custodial staff member at \$35,000/year. In year 02, the college anticipates hiring an additional faculty chef at \$65,000/year and another in year 03.

General Repair (and equipment maintenance): The culinary institute uses specialized equipment – commercial ovens, stoves, hoods and refrigerators. HGTC recommended a line item budget of \$6,000. In years, 02 and 03 3% inflation rate is applied.

Utilities and IT: Estimated cost for electric, gas and IT including network access.

Contractual Services: Estimated cost for hood/vent service and linen service.

Promotion and Printing: Cost for the teaching restaurant to promote and print menu and other specials.



Office Supplies: Cost for general office supplies including paper, pens, pencils, computer peripherals.

Educational Supplies (food): Cost for teaching food is estimated to be \$10 per student per five-hour lab.

Other Supplies: Cost for teaching restaurant supplies including plastics and small wares replacement.

Event Food: Cost for food purchased for special events hosted by the culinary school.

Uniforms: Cost of chef uniforms and teaching restaurant student staff.

Dues and Memberships: Cost of professional members such as the South Carolina Hospitality and Restaurant Association.

Travel: Cost of faculty travel.

Professional Development: Cost of faculty continuing education and professional development.

#### **INDUSTRY/PHILANTHROPIC SUPPORT**

The Technical College of the Lowcountry Campaign for Culinary will seek \$1.0M in industry and other philanthropic gifts. These gifts, both financial and in-kind, will help the college to acquire needed small wares (estimated to be \$125,000) and support salaries and operations cost for the first three years of the institute.

## Cushingberry, Robyn L

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**From:** Mary L. Carns <mcarns@tcl.edu>  
**Sent:** Tuesday, May 16, 2017 9:42 AM  
**To:** Cushingberry, Robyn L  
**Cc:** Richard Gough; Ann Cullen  
**Subject:** TCL requests to be included on June 6 board agenda  
**Attachments:** MCIP Revenue1.pdf; new logo Culinary Guidepost.pdf; updated logo budget case statement 2017 05 10.pdf

Dear Robyn,

The Technical College of the Lowcountry respectfully requests to be included on the school board's agenda for their meeting on Tuesday, June 6. The subject will be support for the Lowcountry Culinary Institute at TCL.

Also attached here are the documents we shared with the finance committee on May 10.

Thank you!

Mary Lee



TECHNICAL COLLEGE  
OF THE LOWCOUNTRY

Mary Lee Carns, Vice President for Institutional Advancement and External Relations and,  
Executive Director for the TCL Foundation

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**From:** Cushingberry, Robyn L [<mailto:Robyn.Cushingberry@beaufort.k12.sc.us>]  
**Sent:** Monday, May 15, 2017 4:25 PM  
**To:** Ann Cullen <[acullen@tcl.edu](mailto:acullen@tcl.edu)>; Richard Gough <[rgough@tcl.edu](mailto:rgough@tcl.edu)>; Mary L. Carns <[mcarns@tcl.edu](mailto:mcarns@tcl.edu)>  
**Subject:** RE: Speaking to BC School Board : Two Options

Hi Ann,

Sorry I missed your call. I also left a message for Mary Lee. Please share the handouts with me, and I will place them at the Board members seat and they can have when public commits start, otherwise they will have to be given to me during the public comments, and I share them after the meeting.

Robyn

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**From:** Ann Cullen [<mailto:acullen@tcl.edu>]  
**Sent:** Monday, May 15, 2017 3:25 PM  
**To:** Richard Gough <[rgough@tcl.edu](mailto:rgough@tcl.edu)>; Mary L. Carns <[mcarns@tcl.edu](mailto:mcarns@tcl.edu)>  
**Cc:** Cushingberry, Robyn L <[Robyn.Cushingberry@beaufort.k12.sc.us](mailto:Robyn.Cushingberry@beaufort.k12.sc.us)>  
**Subject:** Speaking to BC School Board : Two Options

Rich and ML – You can speak during the Public Comment portion of tomorrow night's meeting. You'll need to see Robyn Cushingberry, EA to the Board, before the meeting to get signed in and you'll each then have 3 minutes to speak. OR

you can get on the Agenda for the June 2 meeting. Here's Robyn's contact info in case you'd like to call her tomorrow before the meeting.



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**Cushingberry, Robyn L**

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