



GOAL AREA	RESOURCES
STRATEGY	In alignment with the long-range facilities plan, update and improve facilities – including underutilized spaces – to enhance programming and provide future ready experiences/resources for students
RATIONALE	Updating facilities and spaces is necessary to better support the learner’s overall experience while providing the flexibility necessary to create ideal conditions for authentic, collaborative, responsive, and innovative learning experiences
ACTION PLAN TITLE	LZHS Facilities Improvements Enhancing Programming & Student Experiences
ACTION PLAN STEPS	<ul style="list-style-type: none"> • Department of Curriculum & Instruction, LZHS leadership team and identified staff members will collaborate to recommend potential enhancements/needs associated with the second floor of the high school and the culinary spaces that meet pathway expectations; this shall include gathering information to support this process: <ul style="list-style-type: none"> ○ Research innovative spaces based on needs ○ Research pathway requirements/expectations ○ Survey stakeholders to understand potential needs, desires, etc. ○ Visit other school sites based on needs and possible enhancements ○ Identify spacing needs to ensure adequate classrooms are available for current and future students (use projections) • Executive Director of Facilities to partner with DLA Architects and Lamp Construction to continue previous Board approval related to drafting plans related to an updated culinary space
TIMELINE	The timeline for this action plan is outlined above (Action Steps).

<p>PROGRESS MONITORING STEPS</p>	<ul style="list-style-type: none"> • Identify LZHS staff to develop recommendations for potential enhancements/needs associated with the second floor of the high school and the culinary spaces; as a team, complete the following: <ul style="list-style-type: none"> ○ Conduct research regarding innovative spaces ○ Conduct research related to pathway requirements/expectations ○ Collect and analyze stakeholder survey data to understand potential needs, desires, etc. ○ Conduct school site visits ○ Identify numbers of classrooms and other specific facility needs to ensure adequate classrooms available for current and future students • Establish and execute meetings designed to collaboratively identify potential enhancements/needs associated with the second floor of the high school and the culinary spaces that meet pathway expectations • Establish and execute with DLA Architects, Lamp Construction and the Executive Director of Facilities to create a design with estimated costs based on needs and program/pathway opportunities; financial information to be shared with the Assistant Superintendent of Business and Operations • Share administrative recommendations with the Board of Education for consideration of approval • Upon Board approval, the Executive Director of Facilities will initiate all processes to fulfill all aspects of the project, including but not limited to bids, construction plan and schedule, etc. • Provide regular updates and communication to the Superintendent, who will provide updates to the Board of Education
<p>INDICATORS OF SUCCESS</p>	<ul style="list-style-type: none"> • Team created to identify enhancements and needs for identified spaces at LZHS • Recommendation of enhancements and needs delivered to the Executive Director of Facilities, Superintendent, DLA, and Lamp Construction • DLA and Lamp construction plan/design shared with the Executive Director of Facilities and the Superintendent • Administrative recommendation provided to the Board of Education for consideration of approval
<p>POTENTIAL RESOURCES</p>	<ul style="list-style-type: none"> • Executive Director of Facilities • LZHS Administrative Team • LZHS identified staff members • Assistant Superintendent of Business and Operations • Superintendent • DLA Architects • Lamp Construction • Research • State expectations for pathways • Other school districts (site visits)
<p>POTENTIAL COSTS</p>	<p>Remaining second floor renovations at the high school - \$6,000,000 (approximate costs); Culinary/FACS lab (this is for a commercial lab format with a culinary demo station), recommended by the Department of Curriculum and Instruction - \$3,000,000</p> <p>Approximate Total Cost - \$9,000,000</p>