REGULAR BOARD OF EDUCATION MEETING U.S.D. # 261
ADMINISTRATION BUILDING, 1745 W. GRAND AVE., HAYSVILLE, KS
December 9, 2024 – 7:00 P.M.
(A live link to this meeting is available on the USD 261 website.)

1.0 MEETING OPENING (No Documentation) – Board President
- 1.1 Call to Order (No Documentation)
- 1.2 Flag Salute - Nelson Elementary School
- 1.3 President's Announcements (No Documentation)
- 1.4 Superintendent's Announcements (No Documentation)
  - USD261derful Presentation (Place Holder) - *(Community Engagement, Goal 2)*
  - Bond Campaign (Place Holder) – *(Resources, Goal 1-3; Community Engagement, Goal 1)*
    Construction Manager at Risk – Ryan
  - Open Enrollment Update - *(Student Engagement, Goal 1, 2, 3)*
- 1.5 Campus High School Student Council Report – Jeanett Barrera (No Documentation)
- 1.6 New and Good (No Documentation)
- 1.7 Approve / Amend Agenda (No Documentation)

2.0 DISTRICT PATRON/PERSONNEL TIME
- 2.1 Hearing of Scheduled District Patrons/District Personnel – 5 min.
- 2.2 Remarks/Comments from District Visitors – 2 min.

3.0 CONSENT AGENDA
- 3.1 Previous Meeting Minutes
- 3.2 Routine Personnel
- 3.3 Gifts and Grants
- 3.4 Disposal of Vehicles
- 3.5 Bus #185 Engine Replacement Bid

MOTION TO APPROVE/AMEND 3.0 CONSENT AGENDA (No Documentation)

4.0 TREASURER'S REPORT / BILLS – Ryan - PDF – *(Student Engagement, Goal 1, 2, 3; Resources, Goal 1)*

5.0 REPORTS – Focus on Learning
- Transportation Fuel Contract – Bloomer
- Parents As Teachers Blue Ribbon - Karraker

6.0 ACTION ITEMS
- 6.1 New Course Proposal(s) – Reed - *(Student Engagement, Goal 1; Resources, Goal 2)*
- 6.2 USD 261 Legislative Platform – Hersh - PDF *(Student Engagement, Goals 1-3; Culture, Goals 1-3; Resources, Goal 1-3; Community Engagement, Goals 1-2)*
- 6.3 ING Plant and Animal Policy *(Culture, Goals 1-3)*
- 6.4 Adoption of Amendment to 2025 Bond Issue Ballot Language – Stifel – PDF*(Student Engagement, Goal 1, 2, 3; Resources, Goal 1, 2)*

7.0 FIRST READINGS

8.0 DISCUSSION/REPORT ITEMS
- 8.1 Future Agenda Items
- 8.2 Board Calendar

9.0 EXECUTIVE SESSION
Non-Elected Personnel - To protect the privacy interests of an identifiable individual.

10.0 ADJOURNMENT (No Documentation)

1.0 MEETING OPENING

No supporting documentation.

End of Section

1.1 Call to Order

No supporting documentation.

End of Section

1.2 Flag Salute

No supporting documentation.

End of Section

1.3 President's Announcements

No supporting documentation.

End of Section

1.4 Superintendent's Announcements

No supporting documentation.

End of Section

1.5 Campus High School Student Council Report

No supporting documentation.

End of Section

1.6 New and Good

No supporting documentation.

End of Section

1.7 Approve / Amend Agenda

No supporting documentation.

End of Section

2.0 DISTRICT PATRON / PERSONNEL TIME

No supporting documentation.

End of Section

2.1 Hearing of Scheduled District Patrons/District Personnel – 5 minutes

No supporting documentation.

End of Section

2.2 Remarks / Comments from District Visitors – 2 minutes

No supporting documentation.

End of Section

3.0 CONSENT AGENDA

No supporting documentation.

End of Section

SPECIAL MEETING U.S.D. # 261 – 5:15 p.m., November 18, 2024
BOARD ROOM – ADMINISTRATION BUILDING
1745 WEST GRAND HAYSVILLE, KANSAS
(A live link to this meeting has been made available on the USD 261 website.)

Subject to Board Approval

The Special meeting of the Board of Education of Haysville School District # 261, Haysville, Kansas was called to order at 5:15 p.m., by Board President Jennifer Bain. Six members were present in person, Greg Fenster participated via phone. Mr. Fenster called in at 6:26 p.m.

MEMBERS PRESENT	OTHERS PRESENT
Jennifer Bain – President	Jeff Hersh, Superintendent of Schools
Kelly Ramseyer, Vice President	Debbie Coleman, Clerk of the Board
Barbara Walters	Craig Ryan, Assistant Superintendent of
Courtney Williams	Business and Finance
Tosha White	Jason Soupene, Director of IT
Jeremy Bennett	B.J. Knudson, Executive Director of Operations
Greg Fenster (Via Phone) Called in at 6:26 p.m.	Stephen Shogren with Stiefel Public Finance
	John Robb, Sommers Robb & Robb – arrived at 5:28 p.m.
	Craig Lofton, Alloy Architecture
	Others

1.0 MEETING OPENING

1.1 Call to Order

Board President, Jennifer Bain, called the Special Meeting open at 5:15 p.m. with six members present in person, Greg Fenster participated via phone. Mr. Fenster called in at 6:26 p.m.

The Board did not go into Executive Session immediately due to waiting on the Attorney, John Robb to arrive.

2.0 EXECUTIVE SESSION FOR ATTORNEY-CLIENT PRIVILEGE

MOTION to go into executive session at 5:24 p.m. to return no later than 6:45 p.m. for consultation with an attorney which would be deemed privileged in an attorney-client relationship.
Justification: To protect attorney-client privilege and the public interest.
(Bain/Williams) Motion carried 6-0. Mr. Fenster was not present nor available via phone to vote.
Craig Lofton and Stephen Shogren left Executive Session at 5:54 p.m.
Six members of the Board and Attorney, John Robb returned to the Board Room at 6:45 p.m. Mr. Fenster ended the phone call at 6:45 p.m.

No action was taken.

3.0 ADJOURNMENT

Meeting adjourned at 6:45 p.m.

_____
Jennifer Bain, Board of Education President

_____
Debra M. Coleman, Board of Education Clerk

BOARD OF EDUCATION MEETING U.S.D. # 261
ADMINISTRATION BUILDING, 1745 W. GRAND AVE. HAYSVILLE, KANSAS*
November 18, 2024 – 7:00 P.M.
*** (A live link to this meeting has been made available on the USD 261 website.)**

Subject to Board Approval

The meeting of the Board of Education of Haysville School District # 261, Haysville, Kansas was called to order at 7:00 p.m., by Board President Jennifer Bain. Six members were present.

MEMBERS PRESENT
Jennifer Bain – President
Kelly Ramseyer, Vice President
Barbara Walters
Tosha White
Courtney Williams
Jeremy Bennett

OTHERS PRESENT
Jeff Hersh, Superintendent of Schools
Debbie Coleman, Clerk of the Board
Craig Ryan, Assistant Superintendent of Business and Finance
Gillian Macias, Assistant Supt. of Personnel
Jennifer Reed, Asst. Supt. of Learning Services
Dr. Angie Karraker, Director of Special Services
Jason Soupene, Director of IT
Craig Lofton, Alloy Architecture
Shane Seeley, Campus High School Principal
Others

1.0 MEETING OPENING

1.1 Call to Order

Board President Jennifer Bain called the meeting to order at 7:00 p.m. with six members present.

1.2 Flag Salute - Prairie Elementary School students leading the Board in the flag salute were: Emmy Blood, Jennifer Lamphier, Polina Artiukh, Da'Rya Robinson, Zayden Tate, Jaycen Smith, Josue Moreno, Brylie Emberson, Bridget Jackson, Zaylee Kovinchick, Danna Acosta Rojas, Aiden Rini, Trinity Guthrie, Mila Castorena, Madison Frank, Nayeli Rosario-Aviles, Brendon Youngers, Melissa Gamez-Hernandez, Devana Bernhardt, Alana Powell, Lilyana Kramer, Jiadyn Patterson, Evelyn Delaney, Kinley Jones-Reser, Makenzie McWilliams, Tiana Minor, Cadence Seely, Eva Keller, Mila Sanders, Avery Bayless, Ke'ray Rollings, and Everly Jones.

1.3 President's Announcements (No Documentation)

- Ms. Bain reminded the Board of the Pinning ceremony on Tuesday, November 19, 2024 at Campus High School.
- Ms. Bain attended Campus High School's Reality U.

1.4 Superintendent's Announcements (No Documentation)

- 261derful Awards

  Leroy Tice - grandparent of one of our students, and parent to our instructional coach Mandy Faust at Ruth Clark

  Eddie Dean - Para at Tri-City – Mr. Dean was not present. Mr. McDaniel received the award for Mr. Dean.

  Adrienne Norris – Horizon - 1st Grade Teacher at Nelson Elementary

  Haley Austin – Horizon - Science Teacher at HMS

  Krystal McCarty – KTOY - Special Education Life Skills Teacher at Prairie

  Michelle Fields – KTOY - Math Teacher at HHS
- Barn Bash

  Dr. Susan and Tim Norton invited the Board to the upcoming Barn Bash fundraiser put on by Haysville Education Foundation on Friday, November 22nd.
- Bond Campaign (Place Holder) – *(Resources, Goal 1-3; Community Engagement, Goal 1)*

1.5 Campus High School Student Council Report

Student Council Executive Board President Jeanett Barrera gave a brief presentation to the Board on the following Student Council events: Powderpuff, Winter Wishes, and Cocoa Cram.

1.6 New and Good (No Documentation)
Jennifer Bain: Ms. Bain and several Board members attended the annual KASB Conference in Wichita. She attended very interesting presentations.
Jeremy Bennett: Mr. Bennett also attended the KASB Conference. One take away from the Conference was the need for the District to share great things going on in our schools. Promoting the good.
Tosha White: Ms. White's daughter recently got engaged.

1.7 Approve/Amend Agenda (No Documentation)
MOTION to approve the agenda as presented.
(Ramseyer/Williams) Motion carried 6-0.

2.0 DISTRICT PATRON/PERSONNEL TIME

2.1 Hearing of Scheduled District Patrons/District Personnel – 5 min.
Kimberly Murrow addressed the Board in Executive Session for discussion of Non-Elected Personnel. The Board allowed Ms. Murrow 10-minutes.
MOTION to go into executive session at 7:36 p.m. for 10-minutes, to return at 7:46 p.m. for the discussion of Non-Elected Personnel.
Justification: To protect the privacy interests of an identifiable individual.
(Bain/Williams) Motion carried 6-0.

The Board invited Mr. Hersh, Craig Ryan, Ms. Kimberly Murrow, and William Murrow to join them in Executive Session at 7:36 p.m.

Six members of the Board (Bain, Ramseyer, Bennett, Walters, White, and Williams), Craig Ryan, and Mr. Hersh returned to the Board Room at 7:46 p.m.
Ms. Kimberly Murrow, and William Murrow left the meeting at 7:46 p.m.
No action was taken.

2.2 Remarks/Comments from District Visitors – 2 min.
None

3.0 CONSENT AGENDA

3.1 Previous Minutes

3.2 Routine Personnel

3.3 Gifts and Grants

- Food Service received the following donations for Angel Funds:
  Campus High School received a $40.00 donation from the City of Haysville. Nelson Elementary School received a $40.00 donation from the City of Haysville.
- Prairie Elementary School received donations of $62.00, $40.00, and $19.00 from anonymous donors.
- Rex Elementary School received donations of $100.00, $100.00 $30.00, and $20.00 from anonymous donors.
- Prairie Elementary School received a donation of 150 coloring books from Pittsburg State University.
- Support/Homeless Services received a donation of school supplies and backpacks from Catherine Rasmussen.
- Windy Wellner, 5th grade teacher at Ruth Clark Elementary School, received a $500.00 STEM grant for her classroom.
- Campus High School received a $200.00 donation from Occidental Chemical Corporation.

APPROVE/AMEND 3.0 CONSENT AGENDA
MOTION to approve 3.0 Consent Agenda as presented.
(Bennett/White) Motion carried 6-0.

4.0 TREASURER'S REPORT / BILLS – PDF - *(Student Engagement, Goal 1, 2, 3; Resources, Goal 1)*
Mr. Craig Ryan presented information to the Board regarding the Treasurer's Report and Bills.
MOTION to approve the Treasurer's Report/Bills as presented.
(Williams/Ramseyer) Motion carried 6-0.

5.0 REPORTS – Focus on Learning
No Reports

6.0 ACTION ITEMS

6.1 KASB Board Policy Update - PDF – Macias *(Student Engagement, Goals 1-3; Culture, Goals 1-3; Resources, Goal 1-3; Community Engagement, Goals 1-2)*
Ms. Macias was present to answer questions from the Board.
MOTION to approve the KASB Board Policy Update as presented.
(Bennett/Walters) Motion carried 6-0.

6.2 Construction Manager at Risk - *(Resources, Goal 1-3; Community Engagement, Goal 1)*
MOTION to approve the process of hiring a Constriction Manager at Risk to oversee the Bond Project as presented.
(Bain/Williams) Motion carried 6-0.

7.0 FIRST READINGS

7.1 New Course Proposals – Reed - *(Student Engagement, Goal 1; Resources, Goal 2)*
Ms. Reed and Campus High School Principal, Shane Seeley, presented information to the Board regarding the following new course proposals: Intro to LPSCS, Restaurant Concept (Baking and Pastry), Restaurant Concept (Culinary), and Principles of Marketing.
This was a First Reading with no Action requested from the Board.

7.2 USD 261 Legislative Platform – Hersh - *(Student Engagement, Goal 1, 2, 3; Resources, Goal 1, 2, 3)*
Mr. Hersh reviewed the Legislative Platform with the Board.
This was a first reading with no action requested from the Board.

7.3 ING Plant and Animal Policy - *(Culture, Goals 1-3)*
Gillian Macias reviewed the ING – Plant and Animal Policy with the Board
This was a First Reading with no Action requested from the Board.

8.0 DISCUSSION/REPORT ITEMS

8.1 Future Agenda Items

- All First Readings (if any) moved to Action Items
- 261derful Presentation
- Flag Salute - Nelson Elementary School – December
- USD 261 Legislative Platform – Action – December
- Open Enrollment – Report - December
- School Based Health Clinic Evaluation – Reports – January 2025 - (*Resources, Goal 1-3)*
- Audit Report – Ryan – January 2025
- Elect Board Negotiations Team – January 2025
- School Board Appreciation Month – January 2025
- Election of Board Officers – January 2025
- Project Lead the Way – January 2025
- CTE Update – February/March 2025
- Alternative Middle School – First Readings – March
- Crisis / Safety Report - TBD

8.2 Board Calendar

9.0 EXECUTIVE SESSION (If Needed)

Non-Elected Personnel - To protect the privacy interests of an identifiable individual.
MOTION to go into executive session at 8:24 p.m. for 20-minutes, to return at 8:44 p.m. for the discussion of Non-Elected Personnel.
(Bain/Bennett) Motion carried 6-0.

The Board invited Mr. Hersh, Ms. Gillian Macias, Dr. Angie Karraker, Jenny King Reid to join them in Executive Session at 8:24 p.m.

Ms. King Reid returned to the Board room at 8:29 p.m.

The Board invited Shane Paulus to join them in Executive Session at 8:29 p.m.

Mr. Paulus returned to the Board room at 8:33 p.m.

Dr. Karraker returned to the Board room at 8:33 p.m.

The Board invited Shane Seeley to join them in Executive Session at 8:33 p.m.

Four members of the Board and Ms. Macias, and Mr. Hersh returned to the Board Room at 8:44 p.m.
(Bain, Bennett, White, and Williams)

MOTION to return to Executive Session for 5-minutes to return to the Board Room at 8:49 p.m.
(Bain/Bennett) Motion carried 4-0.

Gillian Macias returned to the Board room at 8:49 p.m.

Four members of the Board and Mr. Hersh returned to the Board Room at 8:49 p.m.
(Bain, Bennett, Walters, and White)

MOTION to return to Executive Session for 10-minutes to return to the Board Room at 8:59 p.m.
(Bain/White) Motion carried 4-0.

Six members of the Board, and Mr. Hersh returned to the Board Room at 8:59 p.m.

No action taken.

10.0 ADJOURNMENT

Meeting adjourned at 9:04 p.m.

_____

Jennifer Bain, Board of Education President

_____

Debra M. Coleman, Board of Education Clerk

New Hires						
Staff Last Name	Staff First Name	Position	Building / Department	Years of Experience	Effective Date	Position Type
Boney	Tara	Van Driver	Transportation	0	12/10/2024	Classified
Chapman	Steele	Assistant Basketball Coach	CHS	NA (Supplemental)	11/18/2024	Supplemental
Jones	Grant	Supplemental (Paid Plan) / Assistant Principal	HHS	NA (Supplemental)	12/18/2024	Supplemental
Lindsay	Isabella	SpEd Para	Prairie	1	12/11/2024	Classified
Nichols	Jenna	SpEd Para	Ruth Clark	0	11/22/2024	Classified
Smith	Kelly	Girls Assistant Wrestling Coach	CHS	NA (Supplemental)	11/18/2024	Supplemental
Stewart	India	CNA Health Para	Oatville	3	12/3/2024	Classified
Whalen	Robert	Custodian	Prairie	1	11/19/2024	Classified

*Please Note: The maximum years of experience a new hire for Classified Staff can be given is five years.

Separations (Resignations, Retirements, Terminations)					
Staff Last Name	Staff First Name	Position	Building / Department	Effective Date	Position Type
Hartman	Carey	Supplemental (Paid Plan) / Assistant Principal	HHS	12/18/2024	Supplemental
Ibarra	Marlene	Food Service	CHS	11/14/2024	Classified
Morford	Sharon	Assistant Girls Tennis	CHS	12/2/2024	Supplemental
Pector	Emily	ELA Teacher	CHS	12/20/2024	Certified
Taylor	Ashleigh	Learning Center Receptionist	DJBLC	11/22/2024	Classified
Vaughn	Constance	SpEd Para	Ruth Clark	11/14/2024	Classified
Wencl	Emmalene	Girls Assistant Wrestling Coach	CHS	11/14/2024	Supplemental
Wulf	Carla	Principal	Ruth Clark	6/30/2025	Certified

Haysville USD #261
1745 W. Grand
Haysville, KS 67060

To: Haysville Board of Education
From: Linda Long, Support/Homeless Services Coordinator & Foster Care Liaison
Re: Donations
Date: 12/02/2024

To Whom It May Concern:

Support/Homeless Services received the following donation:

Charlie Martin
124 Springwood
Derby, KS 67037 — 40 boxes of school supplies

Thank You,

Linda Long
Support/Homeless Services Coordinator
Foster Care Liaison

Haysville USD #261
1745 W. Grand
Haysville, KS 67060

To: Haysville Board of Education
From: Linda Long, Support/Homeless Services Coordinator & Foster Care Liaison
Re: Donations
Date: 12/02/2024

To Whom It May Concern:

Support/Homeless Services received the following donation:

Haysville United Methodist Women
601 E. Grand
Haysville, KS 67060-1325 — $300 for needy students

American Legion Auxiliary 408
120 E. Washington
Derby, KS 67037 — $250 for needy students

Shana Ricke
Golden Plains Credit Union
101 N. Main
Haysville, KS 67060 — Socks for needy students

Thank You,

Linda Long
Support/Homeless Services Coordinator
Foster Care Liaison

USD#261-Haysville Food Service Department
132 Stewart Door #15
Haysville,KS 67600
(316)554-2219

Haysville Food Service Department
132 Stewart Door#15
Haysville,KS 67060

To: Haysville Board of Education
From: Gina Lee, Food Service Director

Re: Donation

To Whom It May Concern:

November 20, 2024: Food Service Department received $30.00 cash for the Angel fund account at Prairie Elementary School from an anonymous donor.

November 22, 2024: Food Service Department received a check for $60.00 for the Angel fund account at Rex Elementary School from an anonymous donor.

November 22, 2024: Food Service Department received $20.00 cash for the Angel fund account at Ruth Clark Elementary School from Carla Wulf-Principal.

Thank You,

Gina Lee, Director

Food Service Department

HAYSVILLE SCHOOLS USD 261

USD 261 Service Center

1745 W. Grand
Haysville, KS 67060
Phone: 316-554-2210 • Fax 316-554-2212
bknudson@usd261.com

B.J. Knudson
Executive Director of Operations

TO: Haysville Board of Education

FR: B.J. Knudson, Executive Director of Operations

DA: 12/2/2024

RE: Mini Buses

The Haysville School District will be disposing of two Micro Bird Mini Buses with VIN numbers: 1GBHG31F3Y1201369, 1GBJG31F321159553 manufactured in 2000 and 2002 . These mini buses do not run, and we have stripped them of their parts. We will be disposing these through a scrap business.

HAYSVILLE SCHOOLS USD 261

USD 261 Service Center

1745 W. Grand
Haysville, KS 67060
Phone: 316-554-2210 • Fax 316-554-2212
bknudson@usd261.com

B.J. Knudson
Executive Director of Operations

TO: Haysville Board of Education

FR: B.J. Knudson, Executive Director of Operations

DA: 12/2/2024

RE: Disposal of a (2) 72 Passenger Buses

The Haysville School District will be disposing of two 72-passenger school buses with VIN numbers 1BAAKCPH3YF090694 and 1BAAKCPH01F097379 manufactured in 2000 and 2001. The Haysville Schools will utilize an online auction site to sell the bus. There is no cost for Haysville School to sell items through the online auction site. The last time we auctioned a bus similar to these, they sold for $4,600.

HAYSVILLE SCHOOLS USD 261

USD 261 Service Center

1745 W. Grand
Haysville, KS 67060
Phone: 316-554-2210 • Fax 316-554-2212
bknudson@usd261.com

B.J. Knudson
Executive Director of Operations

TO: Haysville Board of Education

FR: B.J. Knudson, Executive Director of Operations

DA: 12/2/2024

RE: Dump Truck

The Haysville School District will be disposing of a dump truck with VIN: 1GDJ7D1B0HV517655 manufactured in 1987. This dump truck is not used since we have acquired a dump trailer. There is no cost for Haysville School to sell items through the online auction site.

BOE -

Bus number 185, which has a life expectancy of five years, has a bad engine which needs to be replaced so that it can reenter the fleet. The district received a bid to replace the engine, off the state contract, through Foley Equipment Company in the amount of $38,842.53. Replacing the engine on this bus will allow transportation to have a spare bus to utilize when other buses break down. It is my recommendation to the BOE to accept this bid.

Foley Equipment
Service Repair Quotation
Q0203996-01

Quote Number ..... :Q0203996-01
Prepared By ..... :JULIO GORGA
Quote Date ..... :2024-11-08
Valid Until ..... :2024-12-08

We are pleased to provide the following quotation for the services identified below

PREPARED FOR
Customer Name ..... :USD 261 HAYSVILLE
Address ..... :
1745 W GRAND AVE
HAYSVILLE

Make	Model	Serial Number	Unit Number
Cat	C7	0SAP12578	185

Explanation of Type:
"Est." amounts may be more or less than your final invoice.
"Time & Material" items will be billed at the actual price of the time, parts and miscellaneous charges.
"Firm" Parts Labor Misc items are firm priced and will be invoiced at that price.

WORK TO BE PERFORMED

Segment	Description	Type	Amount
02	TROUBLESHOOT ENGINE Technician visually inspected the engine. Found oil level is full and possibly changed recently as it is clean. Found multiple oil leaks throughout the engine. Signs of high blow by. Oil spray on steer axle, suspension components, and driver side steer wheel assembly. Disconnected batteries. Removed grille, bumper, CAC, and drained coolant to remove the radiator for access to the front of the engine. Tuck would not start for us in shop. Tech was not getting crank signal. He removed the sensors to see if and visual damage was done and found they were as they should be. He then cleaned the sensors and ohmed them. they ohmed correctly after cleaning them. He put everything back together and it now runs. It does start hard, as though the engine is worn out. Technician removed dog house and hooked up back pressure gauge. the numbers went as high as 14.3 on the gauge, and as low as 7.8 at an idle. Recommendation of an engine at this time is advised.	Firm Labor	1,869.88
03	MOVE TRUCK Move Bus in to shop for diagnosing.	Firm Labor	230.85
04	REMOVE & INSTALL ENGINE Cat Reman engines such as part # 10R8777 provides an efficient, cost-effective solution to boost uptime. Each unit includes critical upgrades and design improvements using state-of-the-art techniques and advanced remanufacturing processes and quality control to return each engine to like new condition. Cat Reman engines are remanufactured using only Cat parts, many of them new. Each engine is dynamometer tested against original specifications, so you know you're getting genuine Caterpillar reliability. Attributes:	Firm Labor Est.Parts,Misc	7,695.00 26,900.00

Segment	Description	Type	Amount
	You're buying less downtime and lower repair bills, helping you reduce owning and operating costs. Cat Reman engines provide like new performance and reliability at fraction-of-new costs with return of a qualifying core, while reducing the impact on the environment compared to buying new. Complete Cat Reman engines are covered by a Caterpillar Limited Warranty against Caterpillar defects in material and/or workmanship. Cat Reman offers drop-in solution. Price also includes oil, coolant, filters and $1500.00 in Misc for any extra parts, mounts, seals, gaskets etc. needed during repairs.		
05	TRFR COMPONENTS TO/FROM ENGINE	Firm Labor	1,846.80
		Est.Misc	300.00
	Transfer components from old engine to new reman engine.		
	Total of Firm Price Items		**11,642.53**
	Total of Estimated Items		**27,200.00**
	Total		**38,842.53**

****

THIS QUOTE HAS NO HIDDEN FEES. WE DO NOT ADD CHARGES FOR SHOP SUPPLIES, ENVIRONMENTAL FEES OR MILEAGE. This quote is based upon acceptance of Foley's standard terms and conditions. Prices quoted include the specific services listed and do not include freight, applicable taxes or additional services. Standard warranty applies unless otherwise noted.

****

Your dealer contact:
JULIO GORGA
Cell: 3162527955
E-mail: JFGorga@foleyeq.com

Customer Signature:_____ Date:_____

Customer Email: _____ Purchase Order: _____

APPROVE / AMEND CONSENT AGENDA

(No Documentation)

End of Section

4.0 TREASURER'S REPORT / BILLS - PDF

No supporting documentation.

End of Section

5.0 REPORTS

No supporting documentation.

End of Section

6.0 ACTION ITEMS

No supporting documentation.

End of Section

New Course Proposal - Intro to LPSCS

Proposed Course Name: *Introduction to Law, Public Safety, Corrections and Security*

School: *Campus High School*

Target Audience: *Students with an interest in law, law enforcement, or public safety*

Career Pathway (If applicable): *Corrections, Security, Law and Law Enforcement Services Pathway*

Funded Course: *no* (but future classes will be)

Dual Credit: *no*

Kansas Course Code: *44001*

Course Length (Sem/Yr): *Semester*

Credits: *.5*

Prerequisite: *none*

Purpose: *to prepare students for a career pathway in pre-law or law enforcement*

Justified Need: *Student interest, and program success at other area high schools*

Course Description: *A one-semester introductory level course designed to provide students with knowledge of occupations available in the Law, Public Safety, Corrections, and Security fields and introduce them to the legal system, professional conduct, safety, and types of crime.*

Expenditures: *None*

Any Additional Documentation (if needed): *Kansas Career Pathways Cluster Design 2025-2026*

Course Proposal
09/23/2024

Proposed Course Name: Restaurant Concept (Baking and Pastry)

School: Campus

Target Audience: Sophomores/Juniors/Seniors

Career Pathway (If applicable): Hospitality and Tourism Pathway - Restaurant and Event Management Strand (12.0504)

Funded Course: Yes

Dual Credit: No

Kansas Course Code: Baking and Pastry II #16057 - .5 Credit

Course Length (Sem/Yr): Semester

Credits: .5

Prerequisite: CA I, CA II, CA III

Purpose: Adding the Restaurant Concept (Baking and Pastry) course is crucial for students passionate about the culinary program. Currently, they are retaking the limited courses available, as there are not enough advanced options for them to continue progressing along the culinary career pathway. This lack of higher-level courses stifles their growth, limits the development of essential skills, and reduces their engagement. By offering more advanced classes, we can allow these motivated students to deepen their Baking and Pastry knowledge, enhance their career readiness, and stay actively involved in the program. The new course will provide them with a deeper understanding of Baking and Pastry and prepare them for the industry's challenges, making it a valuable addition to our program.

Justified Need: The current imbalance in our culinary program, with an overabundance of Culinary I courses and a lack of advanced offerings, limits students' growth and progress. As a result, many are repeating introductory-level classes, stalling their development and engagement. Adding this new course allows students to build on foundational skills, engage in more complex baking and pastry challenges, and gain hands-on experience that mirrors real-world industry standards. This will enhance their expertise and better prepare them for future careers or further education in the culinary field, creating a more robust and effective program overall.

Course Description: This course immerses students in real-world culinary operations through participation in The Gallop, our student-led pop-up restaurant and catering service. Designed for those pursuing the culinary arts, it combines hands-on learning with industry-standard practices in a

school-based, work-based, or community-based environment. Students will gain experience in food preparation, service, and customer interaction while applying critical skills like food safety, sanitation, and business management. Through catering events and restaurant services, students will develop a professional portfolio and explore career pathways in the culinary field.

Students will be evaluated based on their ability to meet industry benchmarks, from maintaining high standards in food production to executing professional customer service. The course emphasizes practical application, collaboration, and entrepreneurship, preparing students for future culinary careers.

Expenditures: While the Restaurant Culinary Concept currently operates without any expenditures, there is a desire to elevate the professionalism and identity of the class. A key goal is distinguishing students working in *The Gallop*, our student-led pop-up restaurant, from other culinary courses. Outfitting them with signature chef coats and aprons would enhance their pride and professionalism and align them with industry standards, showcasing their commitment to excellence. This investment in uniforms would set them apart visually, symbolizing the advanced skills and dedication required to participate in this unique hands-on culinary experience.

Any Additional Documentation (if needed): The rapid growth of the FCS department, coupled with rising student interest and enrollment, has created a demand for an additional culinary course to maintain momentum and ensure continued student development. This expansion, fueled by the success of initiatives like *The Gallop* pop-ups and other campus events, highlights the increasing support for the culinary arts. Introducing a new course is crucial to meet this demand and provide essential academic and career advancement opportunities. It aligns with the department's ongoing growth and supports the long-term goals.

Students working in *The Gallop* are immersed in an unmatched, real-world culinary and business experience. They don't just learn—they lead, managing every facet of restaurant operations. From the early stages of recipe development and nutritional research to perfecting time management and inventory control, these students take full ownership of running a professional kitchen.

Their responsibilities extend beyond the kitchen, as they hire and manage their Baking and Pastry teams for pop-up events. They develop critical leadership and teamwork skills by delegating roles and overseeing daily operations. They also master the financial aspects of the business, including menu costing and handling transactions, ensuring precision in every detail.

This experience includes both front and back-of-house operations. Students excel in customer service, manage kitchen prep and production, and oversee the entire experience flow, from opening to closing the kitchen. Additionally, *The Gallop* empowers students to think strategically about marketing as they craft advertisements and drive promotional efforts. This holistic experience equips them with the knowledge and confidence to thrive in the competitive, fast-paced restaurant industry, combining practical culinary skills with entrepreneurship and innovation.

Course Proposal
09/23/2024

Course Title: Restaurant Concept (Baking and Pastry)

Instructor:

Chef Ward

Course Overview:

This course provides advanced culinary students hands-on experience managing a student-run restaurant, The Gallop. Students will learn restaurant management principles, including menu development, cost control, staffing, inventory management, and customer service. **The Gallop will be open three days a week**, giving students real-world practice in managing operations. In addition, students will prepare for industry-recognized certifications like ServSafe Manager, OSHA 10, and ProStart Foundations Level 1.

Course Objectives:

By the end of this course, students will:

- Demonstrate effective leadership and management skills in a restaurant setting.
- Plan, execute, and evaluate **Gallop Pop-ups** and daily restaurant operations, including menu design and service.
- Manage key restaurant functions: ordering, invoicing, cost control, staffing, and customer service.
- Apply food safety and sanitation regulations to achieve the **ServSafe Manager** certification.
- Recognize workplace safety standards and earn the **OSHA 10** certification.
- Develop proficiency in foundational restaurant management skills through the **ProStart Foundations Level 1** curriculum.

Certifications Covered:

1. **ServSafe Manager**
   Focus on food safety, sanitation, and proper food handling to prevent foodborne illnesses.
2. **OSHA 10 (Occupational Safety and Health Administration)**
   Training on workplace safety, hazards, and injury prevention in the food service industry.
3. **ProStart Foundations Level 1**
   Emphasis on basic restaurant operations, customer service, and kitchen management.

Course Proposal
09/23/2024

Units of Study:

1. **Introduction to Restaurant Management**
   Role of the restaurant manager.
   Overview of **The Gallop's** operations and expectations.
2. **Menu Planning and Development**
   Designing menus for **Gallop Pop-ups** and weekly restaurant service.
   Seasonal ingredients, food costing, and balancing nutrition with customer preferences.
3. **Staffing and Leadership**
   Team management, scheduling, and overseeing line cooks and pastry chefs.
   Customer service training for the front-of-house operations during **The Gallop's** open hours.
4. **Inventory Management and Ordering**
   Understanding vendor relations, placing orders, and managing inventory.
   Creating and maintaining invoices, tracking expenses, and budgeting for **The Gallop.**
5. **Food Safety and ServSafe Manager Certification Prep**
   Detailed study of food safety principles: time/temperature control, sanitation, and preventing cross-contamination.
   Practice exams and hands-on training to ensure readiness for the certification exam.
6. **Workplace Safety and OSHA 10 Certification Prep**
   Identifying hazards in the kitchen.
   Preventative measures for common restaurant injuries.
   OSHA standards and compliance.
7. **ProStart Foundations Level 1 Certification Prep**
   The key elements of restaurant operations are profit and loss, marketing, and customer relations.
   Exam preparation using ProStart materials and case studies.
8. **Daily Operations of The Gallop**
   Students will manage **The Gallop three days a week**, performing all managerial tasks, including menu design, food prep, inventory management, and staffing.
   Particular emphasis on cost control, customer service, and operational efficiency.
9. **Financial Management and Cost Control**
   Managing food and labor costs pricing strategies.
   Profitability analysis and financial decision-making in restaurant operations.
10. **Final Project: Gallop Pop-up Wars**
    Students will be assigned roles as managers of a **Gallop Pop-up.**
    Planning, executing, and evaluating the event will be their final exam.

Evaluation Criteria:

- **Gallop Pop-up Event Management:** 20%
- **Daily Restaurant Operations Performance:** 25%
- **Menu Design Projects:** 10%
- **Certification Exam Preparation:** 15%
- **Invoicing and Financial Tracking Assignments:** 10%
- **Team Leadership and Participation:** 10%
- **Final Gallop Event Execution:** 10%

Required Materials:

- Course textbook: **ProStart Foundations Level 1**
- ServSafe Manager Coursebook (provided)
- OSHA 10 certification materials (provided)

Class Schedule:

The class is offered during the 3rd block of black-and-white days for instruction and preparation. **The Gallop will be open for business three days a week**, providing students with hands-on restaurant management experience throughout the semester.

Weekly Breakdown:

- **Week 1-2:** Introduction to Restaurant Management and Gallop Overview
- **Week 3-4:** Menu Planning and Recipe Development
- **Week 5-6:** Team Management and Leadership Skills
- **Week 7-8:** Inventory Management, Ordering, and Cost Control
- **Week 9-10:** ServSafe Manager Certification Preparation
- **Week 11-12:** OSHA 10 Certification Preparation
- **Week 13-14:** ProStart Foundations Review and Exam Preparation
- **Week 15-16:** Final Project: Gallop Pop-up Wars (Planning and Execution)

Grading Scale:

- A: 90-100%
- B: 80-89%
- C: 70-79%
- D: 60-69%
- F: Below 60%

By operating **The Gallop** three days a week, students will gain valuable real-world experience managing a restaurant, reinforcing the course content, and preparing them for certifications.

Course Proposal
09/23/2024

To optimize enrollment and streamline scheduling, the Restaurant Concept (Baking and Pastry) course (covering both culinary and baking) could be with Culinary 3 or 2 during the 3rd block on both white and black days. This nesting approach ensures that both classes meet the required enrollment thresholds while allowing students to benefit from advanced culinary skills development. As we continue to build and expand the program, this structure will provide flexibility, create a collaborative learning environment, and ensure that course offerings align with student interests and growth opportunities.

Course Proposal
09/23/2024

Proposed Course Name: Restaurant Concept (Culinary)

School: Campus

Target Audience: Sophomores/Juniors/Seniors

Career Pathway (If applicable): Hospitality and Tourism Pathway - Restaurant and Event Management Strand (12.0504)

Funded Course: Yes

Dual Credit: No

Kansas Course Code: Culinary II #16055 - .5 Credit

Course Length (Sem/Yr): Semester

Credits: .5

Prerequisite: CA I, CA II, CA III

Purpose: Adding the Restaurant Concept (Culinary) course is crucial for students passionate about the culinary program. Currently, they are retaking the limited courses available, as there are not enough advanced options for them to continue progressing along the culinary career pathway. This lack of higher-level courses stifles their growth, limits the development of essential skills, and reduces their engagement. By offering more advanced classes, we can allow these motivated students to deepen their culinary knowledge, enhance their career readiness, and stay actively involved in the program. The new course will provide them with a deeper understanding of culinary arts and prepare them for the industry's challenges, making it a valuable addition to our program.

Justified Need: The current imbalance in our culinary program, with an overabundance of Culinary I courses and a lack of advanced offerings, limits students' growth and progress. As a result, many are repeating introductory-level classes, stalling their development and engagement. Adding this new course allows students to build on foundational skills, engage in more complex culinary challenges, and gain hands-on experience that mirrors real-world industry standards. This will enhance their expertise and better prepare them for future careers or further education in the culinary field, creating a more robust and effective program overall.

Course Description: This course immerses students in real-world culinary operations through participation in The Gallop, our student-led pop-up restaurant and catering service. Designed for those pursuing the culinary arts, it combines hands-on learning with industry-standard practices in a school-based, work-based, or community-based environment. Students will gain experience in food

preparation, service, and customer interaction while applying critical skills like food safety, sanitation, and business management. Through catering events and restaurant services, students will develop a professional portfolio and explore career pathways in the culinary field.

Students will be evaluated based on their ability to meet industry benchmarks, from maintaining high standards in food production to executing professional customer service. The course emphasizes practical application, collaboration, and entrepreneurship, preparing students for future culinary careers.

Expenditures: The Restaurant Culinary Concept has the potential to operate without expenditures, but there is a strong desire to enhance the professionalism and identity of the class. A primary objective is to distinguish students involved in The Gallop, our student-led pop-up restaurant, from those in other culinary courses. Equipping them with signature chef coats and aprons would elevate their pride and professionalism and align them with industry standards, showcasing their commitment to excellence. This investment in uniforms would visually set them apart, symbolizing the advanced skills and dedication required to participate in this unique hands-on culinary experience.

Furthermore, pursuing industry-approved certifications such as ServSafe Manager, OSHA 10, and ProStart Foundations Level 1 would significantly contribute to their professional development and readiness for the culinary field. Each certification incurs an exam fee per student, with costs approximately as follows: ServSafe Manager is around $32, OSHA 10 is about $10, and ProStart Foundations Level 1 is approximately $22. Investing in these uniforms and certifications would reinforce their culinary training and prepare them for future success in the industry.

Any Additional Documentation (if needed): The rapid growth of the FCS department, coupled with rising student interest and enrollment, has created a demand for an additional culinary course to maintain momentum and ensure continued student development. This expansion, fueled by the success of initiatives like *The Gallop* pop-ups and other campus events, highlights the increasing support for the culinary arts. Introducing a new course is crucial to meet this demand and provide essential academic and career advancement opportunities. It aligns with the department's ongoing growth and supports the long-term goals.

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09/23/2024

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New Course Proposal Guidelines - Principles of Marketing

- **Who:**
  - Colby Leeper will predominantly teach this class. All business teachers will be able to teach this class.
    - There are no certification requirements
  - Who will take this class?
    - Grade Level 9-12
    - No prerequisites for this class
    - Students will be interested, currently 60 students enrolled in Sports Marketing. This will be the major segment of Principles of Marketing.
- **What:**
  - Principles of Marketing
    - Market research: Understanding consumer behavior, collecting data, and analyzing market trends.
    - Product development: The processes involved in creating, improving, and managing products.
    - Promotion: Developing advertising and promotional strategies.
    - Sales: Sales techniques and customer relationship management.
    - Distribution: Supply chain management and logistics in getting products to consumers.
    - Sports and Entertainment: Marketing in the world of sports and entertainment.
  - Course Code Mapping
    - 12164 - Principles of Marketing
- **When:**
  - There will be enough interest for multiple sections. Currently 2 sections of Sports Marketing.
    - Singleton classes create a challenge for students to take.
    - Conflict with other courses/ limits the enrollment.
- **Where:**
  - Any special lab equipment? - No special lab equipment will be needed.
  - Does weather/environment affect when it is taught? - No, the course will be taught only in a classroom.

- **Why:**
  - Why do we want to teach this course? - The "Principles of Marketing" course is an essential offering because it equips students with foundational skills and insights into how businesses connect with consumers, create value, and achieve goals through strategic decision-making. Marketing is everywhere in our daily lives, from the brands we buy to the ads we see online, and understanding it helps students become more informed and thoughtful consumers.
    - Student interest/teacher interest? How do we know?
      - Marketing tends to have high student interest because it connects to topics students already engage with, like social media, branding, and consumer products. Teachers also find this course engaging due to the dynamic, real-world applications of marketing principles and the opportunity to bring current trends and examples into the classroom.
  - Why should students take this course? - Students should take this course to gain a real-world understanding of how businesses operate and communicate value to their customers. Marketing skills are crucial for careers in business, media, advertising, and even entrepreneurship.
  - Why should students take this course? - Students will be able to get Marketing credit from WSU Tech for FREE.

- **Cost:**
  - What costs are involved with starting this course?
    - Equipment/materials
    - Textbooks
    - Training for the teacher
      - There is no cost for starting this course.

  - Is there funding available to offset startup costs?
    - There is no need for any funding.
  - Is this a funded course part of a Funded Pathway?
    - Yes, this class is part of the Business Management & Entrepreneurship Pathway.

- **Timeline:**
  - October:
    - Presentation of New Courses to Department Chairs for Approval

- November:
  - Site Council Presentation & Approval
  - District Leadership Presentation & Approval
- December:
  - Presentation to Board of Education for 1st Reading
- January
  - Board of Education 2nd Reading, answer additional questions, vote for approval
- February:
  - Enrollment for next school year

6.2 USD 261 Legislative Platform

See Supporting Information in PDF

End of Section

Animals and Plants in the School **ING**

With the prior approval of the principal, animals or plants may be brought to school for instructional purposes.

If someone is injured by an animal or comes into contact with a toxic plant, the incident shall be immediately reported to the administration by the supervising teacher. The principal shall notify the appropriate persons.

Service Animals in the Schools

Service animals are permitted in the schools and on school property in accordance with federal law. In order for the district to accommodate the health and safety of our students and staff while maintaining our educational services, programs, and activities, employees and students are encouraged to notify their building administrator prior to bringing a service animal to school for the first time. Patrons or individuals attending functions or having short term business on school property are not required to provide advance notice to school staff in order to be accompanied by a service animal on school property.

Access to school buildings will not be denied to a service animal as long as the animal is individually trained and required to do work or perform tasks for the benefit of an individual with a disability. Such work or tasks must be directly related to the individual's disability. District staff shall not be responsible to provide care or control of a service animal, and any service animal which is out of control or is not housebroken may be excluded by district staff.

For the purpose of this policy, "service animals" is not deemed to include animals provided by the school for instructional purposes or for therapy or comfort animals.

BOE Approved: July 7, 2003

BOE Reviewed and Approved: April 18, 2011

BOE Reviewed and Approved: May 14, 2012

BOE Approved KASB Recommendation: March 6, 2023

6.4 Adoption of Amendment to 2025 Bond Issue Ballot Language - See Supporting Information in PDF

End of Section

7.0 FIRST READINGS

No supporting documentation.

End of Section

8.0 DISCUSSION/REPORT ITEMS

No supporting documentation.

End of Section

8.1 Future Agenda Items

No supporting documentation.

End of Section

Haysville Board of Education Calendar

July

Organizational Meeting

Budget Workshop - Scheduling

August

Budget Workshop

Budget Hearing

Approve Budget

September

Site Council Mmbrshp. Apprvl (C. A.)

October

Audit Report

Enrollment Numbers

American Education Week (Dates)

November

KASB Delegates/Voting

Curriculum Proposals

Send Invitation to Legislators for Dec. Meeting

School Based Health Clinic Evaluation

Review Superintendent's Goals

December

Yearly Activities:

Joint BOE/City Meeting (a 5th Monday)

Crisis / Safety Report

Emergency Safety Intervntns.– Prsnnl. (Reports)

Joint BOE/Stu-Co Meeting

KASB State Convention

KASB Spring & Fall Regional Mtgs.

On Going:

Policy Review (monthly)

Advertising Revenue (periodic)

January

Supt. Evaluation/Contract (Ex. Sssn.)

Elect Board Negotiations Team

School Bd. Appreciation Mo. (Certificates)

Legislative Meeting

Election of BOE Officers

Health Care Clinic Report

February

Report of Admin. Evaluations (Ex. Sssn.)

Extension of Admin. Contracts (Ex. Sssn.)

HAC Agreement re: Baseball Fields (C.A.)

Capital Outlay (1st Reading)

March

School Calendar Proposals

Handbooks (First Reading)

Temp. Summer Help

Free Breakfast Program Update

Capital Outlay (Action)

April

Handbooks (Action)

Proclamation for Teacher Appreciation

Graduation/Promotion Dates

May

Microsoft Licenses

June

President's Announcements:
Set Budget Workshop, Needs Assessment, Revenue Neutral Rate Hearing, and Budget Hearing Special Meetings Date and Time

Schedule Superintendent's Evaluation

Approve Updated Wellness Policy

Crisis / Safety Report

Annual Paper Bid

9.0 EXECUTIVE SESSION

No supporting documentation.

End of Section

10.0 ADJOURNMENT

No supporting documentation.

End of Section