REGULAR BOARD OF EDUCATION MEETING U.S.D. # 261
ADMINISTRATION BUILDING, 1745 W. GRAND AVE., HAYSVILLE, KS
November 18, 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 - Prairie Elementary School
- 1.3 President's Announcements (No Documentation)
- 1.4 Superintendent's Announcements (No Documentation)
  - USD261derful Presentation (Place Holder)
  - Barn Bash – Dr. Susan and Tim Norton
  - Bond Campaign (Place Holder) – *(Resources, Goal 1-3; Community Engagement, Goal 1)*
- 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

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

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)*
- 6.2 Construction Manager at Risk – Alloy Architect Firm *(Resources, Goal 1-3; Community Engagement, Goal 1)*

7.0 FIRST READINGS
- 7.1 New Course Proposal(s) – Reed - *(Student Engagement, Goal 1; Resources, Goal 2)*
- 7.2 USD 261 Legislative Platform – Hersh – PDF - *(Student Engagement, Goal 1, 2, 3; Resources, Goal 1, 2, 3)*
- 7.3 ING-Plant and Animal Policy - Macias - *(Culture, Goals 1-3)*

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

9.0 EXECUTIVE SESSION – If Needed
1. 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

BOARD OF EDUCATION MEETING U.S.D. # 261
ADMINISTRATION BUILDING, 1745 W. GRAND AVE. HAYSVILLE, KANSAS*
October 21, 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
B.J. Knudson, Executive Director of Operations

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 - Oatville Elementary School students leading the Board in the flag salute were: Kinsley Rey, Trinity Myers, Andrew Camolina, Ella Moore, Tyler Oun, Aleena Balle, Samuel Rampogu, and Annie Smith.

1.3 President's Announcements (No Documentation)

- Make A Wish Plaque Presentation – Kelly Kennedy and Steve Crum presented two plaques Swim To A Wish received from Make A Wish.
- KASB Delegates / Voting
  USD 261 delegate Jeremy Bennett will be voting on the following issues at the KASB Annual Conference.
  1.) 2024 KASB Constitutional Amendments
  2.) Proposed 2025 Legislative Priorities
  3.) President-Elect Candidate
- American Education Week 2024 Proclamation

1.4 Superintendent's Announcements (No Documentation)

- 261derful Awards
  Priscilla Palmer, Community Member
  Todd Bush – District Currier
  Jacob Bush, son of Todd Bush
  B. J. Knudson, Executive Director for Operations
  Jody Crabtree, Bus Driver
  Aubrey Russell, Kitchen Manager at Ruth Clark Elementary
  Som Choup, Technology

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: Regionals Recap, Bonfire Recap, Homecoming, Trick or Treat on Mainstreet, and Powderpuff.

1.6 New and Good (No Documentation)

- Barb Walters's son got married in Burbank, CA.
- Jennifer Bain's daughter went to her first Campus High School Homecoming dance.
- Mr. Hersh announced that this was the first year that both Ruth Clark and Oatville Elementary Schools were able to come into Haysville and watch the Campus High School Homecoming parade.
- Kelly Ramseyer: Board members rode in the Campus Homecoming parade.

1.7 Approve/Amend Agenda (No Documentation)

MOTION to approve the agenda as amended by *swapping 9.0 EXECUTIVE SESSION, 1. Non-Elected Personnel with 2. Negotiations.
(Williams/Bennett) Motion carried 6-0

2.0 DISTRICT PATRON/PERSONNEL TIME

2.1 Hearing of Scheduled District Patrons/District Personnel – 5 min.

None

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:
  Nelson, Oatville, Ruth Clark and Prairie Elementary Schools received $55.00 per school ($220.00 total) for their Angel Fund accounts from Kathy Markano.
  Nelson Elementary School Angel Fund received donations of $5.00, $5.00, and $20.00 from anonymous donors.
  Prairie Elementary School Angel Fund received donations of $100.00, $25.00, $20.00, and $100.00 from anonymous donors.
  Rex Elementary School Angel Fund received donations of $10.00, $25.00, and $20.00 from anonymous donors.
  Haysville Middle School Angel Fund received a donation of $33.00 from an anonymous donor.
- Ruth Clark Elementary School received a donation of $200.00 in gift cards from LeRoy Tice and Derby Plaza Theatres for students having perfect attendance.
- Ruth Clark Elementary School received a Discovery Set of cubelets robot blocks from Kansas State School of the Blind, valued at $225.00.
- Support / Homeless Services received a donation of clothing from Brad Clark.
- Haysville West Middle School received a donation of $1,300.00 from Oxy-Chem-Occidental Chemical Corporation. The donation is to be used to purchase durable equipment in the areas of engineering and technology.

3.4 CHS Choirs to Branson, MO to perform at Silver Dollar City

3.5 Request for Early Graduation

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

4.0 TREASURER'S REPORT / BILLS – PDF

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.
(White/Ramseyer) Motion carried 6-0.

5.0 REPORTS – Focus on Learning

- Kindhearted Kids – Reed, Julie Rinke, Olivia Redelsheimer, Makinsey Farber and Regan Holmes
- Stuff the Bus Report – Reed
- Summer School – Reed
- Enrollment Numbers – PDF - Hersh
- Cyber Security Process Update – Soupene

6.0 ACTION ITEMS

6.1 Phone System Upgrade - Soupene
MOTION to approve the phone system upgrade as presented.
(Bennett/Ramseyer) Motion carried 6-0.

6.2 District Capital Improvement Update – Hersh
MOTION to move forward with the bond for District capital improvement as presented.
(Bain/Bennett) Motion carried 6-0.

6.3 Recommendation to Hire Architect Firm – PDF - Ryan
MOTION to approve administration's recommendation to hire Alloy Architecture Firm to partner with USD 261.
(White/Williams) Motion carried 6-0.

7.0 FIRST READINGS

7.1 KASB Board Policy Update - PDF – Macias
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 - Prairie Elementary School – November
- School Based Health Clinic Evaluation – November
- Horizon & KTOY - November
- USD 261 Legislative Platform – 1st Reading – November
- Personnel Report – Executive Session – November
- New Course Proposal – First Reading – Reed - November
- USD 261 Legislative Platform – Action - December
- Audit Report – Ryan – January 2025
- Crisis / Safety Report - TBD

8.2 Board Calendar

Ms. Bain declared a 5-minute break at 9:29 p.m. to return at 9:34 p.m.

Six members of the Board returned to the Boardroom at 9:34 p.m.

9.0 EXECUTIVE SESSION (If Needed)

1. *Negotiations - Matters relating to employer-employee negotiations whether or not in consultation with the representative or representatives of the body or agency.

MOTION to go into executive session at 9:34 p.m. for 15-minutes, to return at 9:49 p.m. for the discussion of Negotiations.
(Bain/Williams) Motion carried 6-0.

The Board invited Mr. Hersh, Ms. Gillian Macias, and Mr. Craig Ryan to join them in Executive Session at 9:34 p.m.

Six members of the Board, Gillian Macias, Craig Ryan, and Mr. Hersh returned to the Boardroom at 9:49 p.m.

No action taken.

2. *Non-Elected Personnel - To protect the privacy interests of an identifiable individual.

MOTION to go into executive session at 9:50 p.m. for 20-minutes, to return at 10:10 p.m. for the discussion of Non-Elected Personnel.
(Bain/Bennett) Motion carried 6-0.

The Board invited Mr. Hersh, and Ms. Gillian Macias to join them in Executive Session at 9:50 p.m.

Six members of the Board, Gillian Macias, and Mr. Hersh returned to the Board Room at 10:10 p.m.

No action taken.

10.0 ADJOURNMENT

Meeting adjourned at 10:15 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
Berk	Hannah	Speech Language Pathologist	Hemphill	1	10/26/2024	Certified
Blais	Allesha	Para (Special Programs)	Ruth Clark	1	11/5/2024	Classified
Bohannon	Kaitlynn	Para (Early Childhood)	Nelson	1	11/4/2024	Classified
Cope	Madalyn	Para (Early Childhood)	Nelson	2	10/30/2024	Classified
Drinnen	Calvin	Assistant Baseball Coach	CHS	NA (Supplemental)	10/28/2024	Supplemental
Franco	Amber	Custodian	HMS	0	11/11/2024	Classified
Kennedy	Aubrey	Para (Special Programs)	Tri-City	2	10/28/2024	Classified
Llamas	Torrianna	Para (Special Programs)	Prairie	0	10/24/2024	Classified
Meza	Mayra	Para (Special Programs)	Rex	4	11/13/2024	Classified
Mountz	Shannon	Special Education Para	Ruth Clark	1	11/18/2024	Classified
Oquendo	Victoria	Special Education Para	HMS	1	11/04/2024	Classified
Pierce	Angela	Girls Assistant Wrestling Coach	HMS	NA (Supplemental)	11/12/2024	Supplemental
Rini	Christina	Para (Special Programs)	CHS	0	10/28/2024	Classified
Sekula	Caitlin	Para (Special Programs)	Tri-City	2	11/5/2024	Classified
Shaffer	Caele	Para (Special Programs)	Tri-City	0	10/22/2024	Classified
Siemens	Steve	Assistant Basketball Coach	HWMS	NA (Supplemental)	10/30/2024	Supplemental
Williams	Alexis	General Education Para	Nelson	3	11/12/2024	Classified

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

In-District Transfers							
Staff Last Name	Staff First Name	Current Position	Current Building/Department	New Position	New Building/Department	Effective Date	Position Type
Lindsay	Karin	Para (Special Programs)	Prairie	Library Para	Prairie	10/24/2024	Classified
Ostmeyer	Rex	Assistant Girls Basketball Coach	HWMS	Head Girls Basketball Coach	HWMS	10/30/2024	Supplemental

Separations (Resignations, Retirements, Terminations)					
Staff Last Name	Staff First Name	Position	Building / Department	Effective Date	Position Type
Griffin	Jaime	Para (Early Childhood)	Nelson	11/8/2024	Classified
Kimmel	Christie	General Education Para	Nelson	11/1/2024	Classified
Mecke	Caitlyn	Para (Special Programs)	CHS	10/24/2024	Classified
Meza	Mayra	Para (Special Programs)	Rex	10/26/2024	Classified
Michaud	Candice	Girls Assistant Volleyball Coach	HWMS	10/21/2024	Supplemental
Morrow	Amber	Girls Assistant Volleyball Coach	CHS	10/25/2024	Supplemental
Musgrove	Michelle	General Education Para	Freeman	12/2/2024	Classified
Overson	Mark	Bus Driver	Transportation	11/8/2024	Classified
Saunders	Chyreise	Bus Driver	Transportation	11/31/2024	Classified
Shuster	Shelby	Custodian	HMS	10/28/2024	Classified
Simons	Kyleigh	Special Education Para	Prairie	10/25/2024	Classified
Tucker	Jaquelyn	Special Education Para	Ruth Clark	10/28/2024	Classified
Wheaton	Faith	Girls Assistant Wrestling Coach	HMS	11/4/2024	Supplemental
Whitney	Alana	Girls Head Basketball Coach	HWMS	10/30/2024	Supplemental

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:

October 14, 2024: Food Service Department received a $100.00 check for the Angel Fund account at Rex Elementary School from an anonymous donor.

October 14, 2024: Food Service Department received a $80.00 check for the Angel Fund accounts at Nelson Elementary School($40.00) AND Campus High School($40.00) from City of Haysville.

October 22, 2024: Food Service Department received $62.00 cash for the Angel fund account at Prairie Elementary School from an anonymous donor.

October 29, 2024: Food Service Department received $40.00 cash for the Angel fund account at Prairie Elementary School from an anonymous donor.

October 31, 2024: Food Service Department received $19.00 cash and a check for $100.00 for the Angel fund account at Prairie Elementary School from an anonymous donor.

October 31, 2024: Food Service Department received $100.00 cash for the Angel fund account at Rex Elementary School from an anonymous donor.

November 04, 2024: Food Service Department received $30.00 cash and a check for $25.00 for the Angel fund account at Rex Elementary School from an anonymous donor.

7.2 USD 261 Legislative Platform

See Supporting Information in PDF

End of Section

November 07, 2024: Food Service Department received $20.00 cash for the Angel fund account at Rex Elementary School from an anonymous donor.

Thank You,

Gina Lee, Director

Food Service Department

To: Haysville Board of Education Foundation

From: Campus High School

RE: Donation

Date: 11/5/2024

Board:

Campus High School received a $3,200.00 donation from Occidental Chemical Corporation.

Occidental Chemical Corporation

14555 Dallas Parkway, Suite 400

Dallas, TX 75254

Ruth Clark Elementary
1900 W. 55th St. S
Wichita, KS 67217

To:Haysville Board of Education
From: Ruth Clark Staff
RE: Donations/grant
Date:10/22/24

To whom it may concern:

Ruth Clark Elementary's 5th grade teacher, Windy Wellner, received a $500 STEM grant to utilize in her classroom.

SCKS Stem Foundation
1619 N. Obsidian St
Wichita, KS 67235

Thank you,
Tristan Cassity
Ruth Clark Elementary Secretary

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: 11/01/2024

To Whom It May Concern:

Support/Homeless Services received the following donation:

Catherine Rasmussen
5026 S. Mt. Carmel Street
Wichita, KS 67217 — School supplies and back packs

Thank You,

Linda Long
Support/Homeless Services Coordinator
Foster Care Liaison

USD 261
HAYSVILLE
SCHOOLS

Debbie Coleman <dcoleman@usd261.com>

Donation

1 message

Savannah Wright Fox <swrightfox@usd261.com> Fri, Oct 25, 2024 at 11:20 AM
To: Debbie Coleman <dcoleman@usd261.com>

To: Haysville Board of Education
From: Prairie Elementary
Re: Donation
Date: 10/25/24

Prairie Elementary received a donation of 150 coloring books from Pittsburg State University.

Savannah Fox
Principal
7101 S Meridian
Haysville, KS 67060

Savannah Fox
Principal - USD 261 - Prairie Elementary

APPROVE / AMEND CONSENT AGENDA

(No Documentation)

End of Section

4.0 TREASURER'S REPORT / BILLS - PDF

No supporting documentation.

End of Section

HAYSVILLE USD #261

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DATED: 11/18/2024

AUTHORIZATION FOR PAYMENT OF CLAIMS AS FOLLOWS:

PAYROLL

DATE	10/4/2024	DIRECT DEPOSIT	Checks	900110555-90011106	$ 492,508.41
	10/11/2024	DIRECT DEPOSIT	Checks	900111107-900111477	$ 1,960,336.70
	10/18/2024	DIRECT DEPOSIT	Checks	900111664-90011215	$ 436,684.89
	10/11/2024	DIRECT DEPOSIT	Checks	90011216	$ 333.20
	11/01/2024	DIRECT DEPOSIT	Checks	90011217-900112768	$ 412,739.99
	11/05/2024	DIRECT DEPOSIT	Checks	900112770-900112776	$ 671.78
	11/12/2024	DIRECT DEPOSIT	Checks	90112777-900113334	$ 1,947,391.51

ACCOUNTS PAYABLE

DATE	10/04/2024	Checks	86466-86472	$ 1,936.79
	10/11/2024	Checks	86474-86476	$ 10,198.26
	10/18/2024	Checks	86698-86703	$ 1,782.41
	10/18/2024	Checks	86704	$ 131.44
	10/18/2024	Checks	86705	$ 85.00
	09/20/2024	Checks	86706	$ 65,014.75
	10/22/2024	Checks	86707-86709	$ 387.17
	10/23/2024	Checks	86710-86720	$ 675,848.59
	10/28/2024	Checks	86721	$ 4,500.00
	11/1/2024	Checks	86722-86759	$ 75.72
	11/1/2024	Checks	86760-86797	$ 63.33
	11/1/2024	Checks	86800-86811	$ 65,179.18
	11/1/2024	Checks	86798	$ 601.10
	11/1/2024	Checks	86799	$ 592.66
	11/11/2024	Checks	86812-86813	$ 44,227.59
	11/11/2024	Checks	86814-86821	$ 101,982.84
	11/12/2024	Checks	86822-86976	$ 1,046,794.68
	9/20/2024	Void Ck	86441	$ (65,014.75)
	10/04/2024	Void Ck	86471	$ (285.01)
	10/21/2024	Void Ck	86587	$ (32.16)
			TOTAL REGISTER:	$ 7,204,736.07

SUBMITTED BY:

TREASURER

APPROVED BY:

BOARD PRESIDENT

ATTESTED BY:

BOARD CLERK

	Check #	Payee Key	Payee Name	T	Check Date	Check Amount	Cash Posting Date	Stmnt Date
PAY	Intrust Bank, N.A.							
	86441	FRESHBEN000	Freshbenies	V	09/20/2024	$-65,014.75	09/20/2024	09/30/2024
	86471	PANKRATZ000	Pankratz & Hodge, PA	V	10/04/2024	$-285.01	10/22/2024	10/31/2024
	86587	LIVINKEL001	Livingston, Kelly	V	10/21/2024	$-32.16	10/22/2024	10/31/2024
			Number Of Checks:		3	$-65,331.92		
			Total Checks:		3	$-65,331.92		

Totals:	Bank	Total $$
	PAY	$-65,331.92

********** End of report **********

Check Date 10/31/2024 Posting Date 10/31/2024
Due Date 10/31/2024 Batches JW Thru JW Bank Cash Code PAY

Vendor / Accrual / Account Number	Name	Invoice # / PO #	Description / Batch	Inv Date / Due Date	C / Detail	Check	Detail Amount	1099	Asset	Lq	Invoice Amount / Net Amount
NATIONAL008	National Benefit Services L	FSA October Fee	FSA October Fees	10/31/2024	R						592.66
** L 9310 000 0000 000			JW	10/31/2024	N						592.66
06 L 8941 001 0000 000		592.66									
					86799				592.66		
NATIONAL008	National Benefit Services L	20241031ADHSAFE	HSA Admin Fee	10/31/2024	W	202400063					-66.68
** L 9310 000 0000 000			JW	10/31/2024	N						-66.68
08 L 8941 014 0000 000		-4.10	06 L 8941 014 0000 000				-37.98				
30 L 8941 014 0000 000		-20.50	11 L 8941 014 0000 000				0.00				
13 L 8941 014 0000 000		-2.05	34 L 8941 014 0000 000				-2.05				
NATIONAL008	National Benefit Services L	FSA Fee October	FSA Fee October	10/31/2024	W	202400063					-592.66
** L 9310 000 0000 000			JW	10/31/2024	N						-592.66
06 L 8941 001 0000 000		-592.66									
					202400063				-659.34		

Grand Total	-66.68
Total Adjustments	0.00
Total Discounts	0.00
Net Total	-66.68

1 Computer Check(s)	592.66
0 Manual Check(s)	0.00
0 Void Check(s)	0.00
0 Negative/Minimum Check(s)	0.00
0 Zero Check(s)	0.00
1 Wire Transfer Check(s)	-659.34
0 ACH Deposit(s)	0.00

********** End of report **********

Check Date 09/30/2024 Posting Date 09/30/2024
Due Date 09/30/2024 Batches JW Thru JW Bank Cash Code PAY

Vendor / Accrual / Account Number	Name	Invoice # / PO #	Description / Batch	Inv Date / Due Date	C / Detail	Check	Detail Amount	1099	Asset	Lg	Invoice Amount / Net Amount
NATIONAL008	National Benefit Services L	FSA Fee September	FSA Fees for September	09/30/2024	R						601.10
** L 9310 000 0000 000			JW	09/30/2024	N						601.10
06 L 8941 001 0000 000		601.10									
					86798				601.10		
NATIONAL008	National Benefit Services L	20240930ADHSAFE	HSA Admin Fee	09/30/2024	W	202400063					-82.11
** L 9310 000 0000 000			JW	09/30/2024	N						-82.11
08 L 8941 014 0000 000		-4.10	06 L 8941 014 0000 000				-41.11				
30 L 8941 014 0000 000		-32.80	11 L 8941 014 0000 000				0.00				
13 L 8941 014 0000 000		-2.05	34 L 8941 014 0000 000				-2.05				
NATIONAL008	National Benefit Services L	FSA Fees	FSA Fees for September	09/30/2024	W	202400063					-601.10
** L 9310 000 0000 000			JW	09/30/2024	N						-601.10
06 L 8941 001 0000 000		-601.10									
					202400063				-683.21		

Grand Total	-82.11
Total Adjustments	0.00
Total Discounts	0.00
Net Total	-82.11

1 Computer Check(s)	601.10
0 Manual Check(s)	0.00
0 Void Check(s)	0.00
0 Negative/Minimum Check(s)	0.00
0 Zero Check(s)	0.00
1 Wire Transfer Check(s)	-683.21
0 ACH Deposit(s)	0.00

********** End of report **********

5.0 REPORTS

No supporting documentation.

End of Section

6.0 ACTION ITEMS

No supporting documentation.

End of Section

6.1 KASB Board Policy Update
See Supporting Information in PDF

End of Section

6.2 Construction Manager at Risk

No supporting documentation.

End of Section

7.0 FIRST READINGS

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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Instructor:

Chef Ward

Course Overview:

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09/23/2024

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Course Proposal
09/23/2024

To optimize enrollment and streamline scheduling, the Restaurant Concept Culinary 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.

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

7.2 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

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