

# 2024-25 FACULTY AND STAFF

CUNDATIO	N Summer 25	25 Scholarshi	PLICATION
Name of Project/Progra	m: GCC Bali Studi	a Obroad Da	ite: Summer Session 2025
Applicant's Name:	Andrew Feldm	Pan & Laura	Englund-Krusee
GCC Position: Full tim	e faculty & adjun	Ct Department: (u	Linary Ark & Geograph
E-mail: lenglund	d@glendale.e	du Phone 818	- 522-5703
Please check which cate Arts & Culture	gory best describes your particles & Fitness	oroject:  Career & Work Training	College Operations & Facilities
Humanities/Social	Science & Technology	Other	
Amount requested: \$	5000 00		
What are the bene How does this project/prog Timeline for the pro- How do you proposinformation. Please list any other already awarded. How will the Found How do you plan to If your project/prog Please email this com	ed in the project/programents of this project/programect/program support the oject/program. See to use the funds requer sources of funding you detion's support be recognized and signed form a project and signed form a	e College's Institutional ested? Please include a have applied for and gnized? success? will it inform your practions with your proposal	specific budget include dollar amounts if tice moving forward? to zjacobs@glendale.edu
	mission Deadline – Thursd re indicates approval of th	1/1//	
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Applicant's signature		10	
Chair or Department Print name of Chair o	78730	045C3C3045CKron	beck SSD
Grant Review Committe	e comments and/or recon	nmendations:	
This grant was denied/a	pproved on	The amount award	ed is \$

## 2024-25 Faculty and Staff Grant Program Application

### Scholarships for GCC Summer 2025 Bali Study Abroad

- Our GCC Summer 2025 Study Abroad Program in Bali, Indonesia will focus on the Culture (GEOG102) and the Culinary Traditions (CULIN048) of Southeast Asia with a focus on observing and learning some of the rich traditions and culinary histories that are influential on the small Island of Bali. This largely Hindu population located within the archipelago of Indonesia, the World's most populous Muslim country (and 4th most populous country overall) has agricultural and culinary traditions that connect with East and South Asia. Many students studying Culinary Arts are working towards certifications that will provide skills they can use right away in the job market while they further their education and this opportunity to expand those skills and diversify their knowledge greatly expands their future employment options.
- The program will include many opportunities for observing agricultural practices, procuring ingredients and cooking alongside local chefs and local people sharing their techniques, ingredients, skills and traditional recipes. Learning collaboratively with peers and faculty using these alternative curricular methods creates community that provide a support network that encourages students to Stay on their Pathway.
- Scholarships provided through Foundation Grants would help lower the cost for students to have this unique experience and close the gap that might have kept some students from otherwise being able to participate and create a deeper connection with their educational goals.
- We plan to provide the opportunity for students to earn scholarships based on a combination of need and merit. These scholarships will vary in size from \$250-\$750 based on the number of applicants and their level of need, academic qualifications and background. Scholarship recipients would be chosen by the study abroad office and the faculty team leading the program and Scholarships would be awarded in advance of beginning the coursework on June 16, 2025.
- The Foundation would be acknowledged through Social Media posts and comments from the scholarship recipients on the Study Abroad Website describing what they gained from their experience abroad either during or after the courses are complete.



# Faculty and Staff Grant Program Guidelines 2024-2025

### Background

As part of its commitment to create public awareness of the needs of the college, promote the college to the community, and to raise funds to support the students, faculty, staff, and facilities at Glendale Community College, the Board of Directors of the Glendale College Foundation has provided yearly funding for a grant program for faculty and staff.

These grants are in addition to other funds the Foundation provides to the college each year and are meant to support faculty- and staff-led projects that align with the College's Institutional Strategic Plan.

#### Eligibility

All Glendale Community College staff and faculty members are eligible to apply and every grant application that meets the criteria articulated below will be considered.

#### Criteria

- The project will have a significant impact on the College
- The project supports the College's 2018-2015 Institutional Strategic Plan
- Other funding sources are not available, or if other funding has been awarded, a gap remains to be filled

Grant recipients may be asked to provide a professional development opportunity to allow others at the College to learn from the innovations and services provided and/or present to the Foundation Board of Directors.

#### **Grant Terms**

The minimum grant award is \$5,000. Grant funds must be spent during the 2024-2025 academic year (and must be spent in full by June 30, 2025).

The total number of grants awarded is tied to our fundraising success and the number of qualified applicants.

#### **Application Process**

- The grant application deadline is Thursday, May 30, 2024 by 5:00 p.m. pacific standard time
- The Foundation Grant Review Committee will meet over the summer and make their final determination by July 30, 2024
- All successful applicants will be notified by the end of August 2024

#### Questions

Direct questions to Paola Santana, Executive Director, Glendale College Foundation at psantana@glendale.edu.

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