

# Michele Cox

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Submitter

Michele Cox

Submission Date

Feb 23, 2024 9:59 AM

Tax Exempt Status

YES

Service Area

Bonsall

De Luz

Fallbrook

Rainbow

Will no less than 80% of the program recipients live within the communities of Fallbrook, Rainbow, Bonsall or De Luz?

YES

Collaborative/Joint Application

NO

## Organization Information

Legal Name

DVINE PATH INC

DBA (if Applicable)

DVINE PATH INC

## Contact Information

Contact Name

Michele Cox

Title

Director of Fundraising

Primary Contact Phone

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## Organization Physical Address

4735 Olive Hill Rd

Fallbrook, CA, 92028

## Board of Directors



2024 DVP Board of Directors.pdf

153.12 KB

## Financial Documents - Audit



2022BalanceSheet.pdf

37.84 KB



17\_2023BalanceSheet\_4489.pdf

38.53 KB



DVP - 2022 ProfitandLoss.pdf

62.37 KB



17\_DVP - 2023 ProfitandLoss\_7550.pdf

62.99 KB

Financial Documents - P&L and Balance Sheet



2023BalanceSheet.pdf

38.53 KB



DVP - 2023 ProfitandLoss.pdf

62.99 KB

Financial Documents - 990



DVP 990 2021.pdf

2.06 MB

Organization's Mission Statement

D'Vine Path's mission is to provide a dynamic and comprehensive program for neurodiverse adults that offers life skills and vocational training in the agriculture, hospitality, and arts industries.

Organization's Vision Statement

To create a community where people with neurodiversity feel essential.

Organization History & Accomplishments

D'Vine Path: Nurturing Progress

2019: Foundation and Recognition

501(c)3 Status: Achieved official nonprofit status, laying the foundation for its mission-driven initiatives. Senatorial and Assembly Recognition: Acknowledged by Senator Joel Anderson and Assemblywoman Marie Waldron, strengthening its community standing. State and Educational Endorsements: Recognized by the California Department of Apprenticeship Standards and approved by the Los Angeles Unified School District as the standard for viticulture training for individuals with disabilities. Regional Collaboration: Approved as a vendor for the San Diego Regional Center, fostering regional partnerships.

2020: Growth and Accolades

Department of Rehabilitation Vendor: Became an approved vendor, enhancing

its capacity to serve individuals with disabilities. Chamber Recognition: Named Non-Profit of the Year by Fallbrook's Chamber of Commerce, showcasing its local impact.

2021: Artistic Ventures and Skill Enhancement

Artistic Program Launch: Introduced "D'Vine Path Art Studios" to nurture artists and promote vocational goals. Social Etiquette Training: Contracted weekly Social Etiquette Training from SEEDS, enhancing social skills.

2022: Relocation and Program Expansion

Permanent Location: Relocated to 4735 Olive Hill Road in Fallbrook, CA, establishing stability. New Program Introduction: Launched D'Vine Path Culinary Journey, D'Vine Path Art Studios, and D'Vine Path Trellis Viticulture. Viticulture Commitment: Harvested 1600 pounds of grapes, bottling 78 cases of 2021 D'Vine Path Wine. Transportation: Acquired a 15-passenger van for improved participant transportation.

2023: Excellence and Advancements

Curriculum Implementation: Established annual curriculum and procedures for consistency and quality. Infrastructure Development: Constructed the Cordon Barn/Classroom, initiated a kitchen remodel, and enhanced outdoor spaces. Wine Bottling Continues: Bottled 30 cases of D'Vine Path Wine, sustaining viticulture efforts. Technology Integration: Adopted monday.com for streamlined operations.

In a brief period, D'Vine Path has become a dynamic force, recognized for impactful work and continuous growth. This journey signifies the organization's unwavering commitment to making a meaningful impact on the lives of individuals with disabilities.

Program Name/Title

Life I Can - Healthy Lifestyle 2024

Brief Program Description

The Life I Can - Healthy Lifestyles curriculum was designed to specifically target our participants' mental health, nutrition, and social skills and is integrated throughout the program.

Is this a new initiative/service or established program within your organization?

Established Program

Did this program receive FRHD CHC - Grant funding last funding cycle (FY 23.24).

NO

Describe the impact of the program to date. Briefly explain how the service/intervention has worked - include cumulative metrics from the Q1 and Q2 Impact reports.

The success of the Life I Can Healthy Lifestyle program is evident in the positive impact it has had on various aspects of our students' lives. Sign-ups for our triannual dances reveal that over 75% of our students have attended at least 2 of 3 events, showcasing significant growth in socialization, confidence, self-advocacy, and healthy self-esteem.

Two notable success stories are Kai and Marina. Kai, who joined our program in 2019 dealing with depression, immersed himself in the Healthy Life Skill Training program. Today, he is a full-time employee at his dream job in Wilson Creek Winery, has earned his driver's license, and lives independently. Despite facing a period of anxiety and isolation, Kai's re-engagement with D'Vine Path's social events has brought back a sense of social connection and engagement.

Marina, a program participant since January 2020, discovered her passion through our program. Initially shy with low self-esteem, Marina's commitment to the Life I Can Healthy Lifestyle program and regular attendance at D'Vine Path socials played a pivotal role in boosting her confidence. As a D'Vine Path Graduate, Marina secured full-time employment with Frazier Farms and relishes her newfound job satisfaction.

Both Kai and Marina actively participate in D'Vine Path events and social activities, emphasizing the program's lasting impact on their lives and the importance of maintaining connections with their peers. Their transformative journeys highlight the success of the Life I Can Healthy Lifestyle program in fostering personal and professional growth among our students.

If this program was previously funded, please provide an example of how the District's funding of this program was acknowledged.



**April 2023 Newsletter (1).pdf**

1.43 MB

Funding Amount Being Requested **51000**

Program Information - Type **Ongoing**

Projected number of residents that will directly benefit (participant/client) from this program. **38**

Target Population - Age

	Percent of program participants	Estimated number of participants
Children (infants to 12)		
Young Adults (13-17)		
Adults (18-60)	<b>100</b>	<b>38</b>
Seniors (60+)		
We do not collect this data (indicate with 100%)*		

Target Population not collected - Age **NA**

Target Population - Gender

	Percent of program participants
Female	<b>45</b>
Male	<b>55</b>
Non-binary	
Unknown*	

\*Target Population - Gender **NA**

Target Population - Income Level

	Percent of program participants
Extremely Low-Income Limits, ceiling of \$32,100	100
Very Low (50%) Income Limits, ceiling of \$53,500	
Low (80%) Income Limits, ceiling of \$85,600	
Higher Than Listed Limits	
We do not collect this data (indicate with 100%)*	

\*Target Population - Income Level

NA

What language(s) can this program accommodate:

English

What demographic group does this program predominately serve:

Special Populations

Program/Services Description - Social Determinants of Health

Economic Stability (Employment, Food Insecurity, Housing Instability, Poverty)

Education Access & Quality (Early Childhood Education and Development, Enrollment in Higher Education, High School Graduation, Language and Literacy)

Social & Community Context (Civic Participation, Discrimination, Incarceration, Social Cohesion)

Neighborhood & Built Environment (Access to Foods that Support Healthy Eating Patterns, Crime and Violence, Environmental Conditions, Quality of Housing)

Social Determinants of Health - Economic Stability

**FOOD INSECURITY:** As of June 2023, of the 3,298,634 of San Diego County’s population 25% is nutrition insecure, 138,000 of this population (38%) are living with disabilities, making it 2 out of every 5 people that are living with food insecurities. To address the SDOH of ECONOMIC STABILITY (FOOD SECURITY) D’Vine Path’s Life I Can Healthy Lifestyles curriculum provides a support structure to all of its core curriculums provided to Neurodiverse Adults. D’Vine Path’s Incorporates farm-to-table culinary workshops into the curriculum providing participants with an understanding of sustainable agriculture and local food systems. This not only broadens their knowledge but also opens potential opportunities for employment or entrepreneurship in the agriculture and food sectors. By delving into the economic aspects of local food production, participants gain insights into potential career paths related to farming, farmers' markets, or artisanal food production.

Social Determinants of Health - Education Access and Quality

**EDUCATION ACCESS AND QUALITY:** D’Vine Path’s Life I Can Healthy Lifestyles curriculum provides a support structure to all of its core curriculums provided to Neurodiverse Adults. The Life I Can Healthy Lifestyles curriculum

reinforces and helps develop the many life skills needed to allow individuals with neurodiversity to increase their odds at obtaining and maintaining gainful employment and increased independence. As these individuals gain vocational skills, they often become more independent in their daily lives. Employment provides them with a sense of purpose and accomplishment, which leads to increased self-esteem and confidence. Improved Quality of Life: Gainful employment resulting from vocational training can enhance the overall quality of life for neurodiverse adults. It provides financial stability, a sense of purpose, and opportunities for personal growth. Enhanced Communication Skills: Many vocational training programs emphasize communication skills, both verbal and non-verbal. Improved communication skills are valuable in the workplace and contribute to more effective interactions with colleagues and supervisors. Increased Self-Advocacy: Through vocational training, individuals with IDD may develop self-advocacy skills. This includes the ability to express their needs, preferences, and accommodations required for successful employment. Structured Routine: Employment provides a structured routine, which can be particularly beneficial for individuals with IDD who may thrive in environments with clear expectations and regular schedules. D'Vine Path's Farm-to-Table culinary workshops serve as educational platforms, offering insights into agriculture, food systems, and culinary arts. Participants may explore further educational opportunities or careers related to sustainable agriculture and culinary arts, contributing to long-term personal and professional growth.

Social Determinants of Health -  
Social and Community Context

D'Vine Path's Life I Can Healthy Lifestyles curriculum provides a support structure to all its core curriculums provided to Neurodiverse Adults. Throughout D'Vine Path's curriculums, social interaction and integration within the community are strongly encouraged. We at D'Vine Path have found that by collaborating with many local businesses in creating opportunities for our students that allow them to work and volunteer alongside peers without disabilities often fosters a sense of belonging, thus reducing social isolation. Community Engagement: D'Vine Path's Vocational training programs often involve community partnerships and engagement. This can lead to increased community awareness and acceptance of individuals with IDD, fostering a more inclusive society. Integration and Social Inclusion: Working alongside peers without disabilities can often foster a sense of belonging, thus reducing social isolation.

D'Vine Path's Farm-to-Table culinary workshops addresses the SDOH of Social and Community Context through Community Building. Farm-to-table workshops create a communal setting where participants collaborate in cultivating and harvesting, fostering a sense of community and shared responsibility. Sharing meals created from locally sourced ingredients promotes social connections, community engagement, and a deeper connection to the local environment.

Social Determinants of Health -  
Healthcare Access and Quality

D'Vine Path's Life I Can Healthy Lifestyles curriculum provides a support structure to all of its core curriculums provided to Neurodiverse Adults. As part of our Life I Can Healthy Lifestyles curriculum - D'Vine Path strives to partner with community establishments and subject matter experts to provide our students with necessary and relevant education and hands in regards to Healthcare Access and/or Quality. Just recently, D'Vine Path's students attended a Basic CPR training class at the Fallbrook Regional Health District a vital component to basic life saving procedures.

Social Determinants of Health -  
Neighborhood and Built Environment

D'Vine Path's Life I Can Healthy Lifestyles curriculum provides a support structure to all of its core curriculums provided to Neurodiverse Adults. As part of our Life I Can Healthy Lifestyles curriculum - D'Vine Path offers Farm-to-Table culinary workshops which address the SDOH - Neighborhood and Built Environment through Skills Development, and Empowerment and Independence. Skill Development:

Practical Skills: Participation in farm-to-table experiences equips participants

with practical skills, including sustainable farming practices, food preservation, and culinary techniques. This enhances their ability to be self-sufficient and encourages problem-solving and creativity, contributing to the development of valuable life skills.

#### Empowerment and Independence:

**Ownership of Food Production:** Involvement in the entire farm-to-table process empowers neurodivergent adults to take control of their food production and consumption, promoting autonomy and independence. Learning sustainable practices fosters a sense of responsibility towards the environment, contributing to a broader sense of empowerment.

#### Statement of Need/Problem

**TMental Health** - Anxiety and depression are two primary mental health concerns for those living with autism spectrum disorder (ASD), Asperger's syndrome, and other intellectual disabilities, an underserved and at-risk population. This problem is especially significant for young adults, who after graduating from their respective school systems, are found to be unsupported, without employment, and unenrolled in higher education. This is a societal blind spot, an issue which is not addressed in Fallbrook or the surrounding areas.

**Nutrition** - Research conducted on adults with intellectual disabilities has proven that diet affects many of the frequently reported secondary conditions: i.e., fatigue, weight problems, and constipation or diarrhea (Humphries K, Traci MA, 2009). Proper nutrition can increase the participants' quality of life by improving these conditions and preventing additional health concerns from developing. The Life I Can - Healthy Lifestyle curriculum provides 12-month educational hands-on culinary workshops facilitated by chefs and a nutritionist, educating participants on nutritional benefits and how to prepare simple, healthy meals.

**Socialization Skill Intervention** (Social and Community Context)- Research proves that adults living with intellectual disabilities struggle with impaired social skills therefore leading to increased risk of depression and social isolation. The Life I Can Healthy Lifestyle curriculum provides weekly workshops that teach social skills through behavioral modeling, role playing and twice-yearly dance socials that allow the participants to practice their newly acquired skills all within a safe environment. (Emily Moulton, 2020)

In our local communities of Fallbrook, Bonsall, Rainbow, and De Luz, the estimated population of neurodivergent adults within the target community is approximately 6,244. This estimation is based on the reported population of 52,030 (Bureau, 2022), considering the 12% disability rate of adults aged 18 or older with cognitive disabilities in California (Centers for Disease Control and Prevention).

#### Works Cited:

Emily Moulton, E. L. (2020). Social Skills Intervention. Retrieved from Science Direct: <https://www.sciencedirect.com/topics/psychology/social-skill-intervention>

Humphries K, T. M. (2009, June). Nutrition and adults with intellectual or developmental disabilities: systematic literature review results. Retrieved from PubMed: <https://pubmed.ncbi.nlm.nih.gov/19489663/>

Bureau, U. C. (2022). Census Reporter Profile page for Fallbrook CCD, San Diego County, CA. Retrieved from U.S. Census Bureau: [Census Reporter Profile](#)

Centers for Disease Control and Prevention. (n.d.). Retrieved 02/18/2024, from



National Center on Birth Defects and Developmental Disabilities, Division of Human Development and Disability. Disability and Health Data System (DHDS) Data.

How are other organizations addressing this need in the community?

D'Vine Path is currently the only program within the community that directly addresses all the Social Determinants of Health. While other organizations serve people with more severe disabilities (REINS, Care Rite Vocational Services, and Stepping Stones). D'Vine Path is the only program that is a life-skills training program for high functioning individuals with mental health disabilities, i.e., Asperger's Syndrome, autism, intellectual disabilities, and other mild learning disabilities (22+) are aging out of their prospective school systems. D'Vine Path's program provides an atmosphere where participants are able to leave behind their strife-stricken past and receive the space and encouragement needed to learn social skills, proper behavior and etiquette, healthy nutrition, physical fitness, and self-advocacy all within a safe environment. No other local organization provides the appropriate services that targets this population's cognitive level.

Program/Services Description - Program Entry & Follow Up

Recipients can learn about D'Vine Path through word of mouth, referrals from the Department of Rehabilitation, the San Diego Regional Center, social media, D'Vine Path's website. Recipients can enter the program several different ways: Contacting their counselor at the Department of Rehabilitation  
Contacting their Service Coordinator at the San Diego Regional Center  
Applying directly through D'Vine Path for independent enrollment. After expressing interest then, the following steps occur:

Site & Program Tour is scheduled If student expresses interest, then a program application would be required. Individual interview is held with the applicant and family. Student participates in a one-week trial period for the Administrator, Student, and Family to assess if any of the curriculums at D'Vine Path are fit for the student. Once a decision is made, appropriate funding will be applied. Private Pay, or through Department of Rehabilitation, or the San Diego Regional Center if the student qualifies for their program. Students are considered enrolled in D'Vine Path's program after trial period and funding is complete.

Program/Services Description - Program Activities

D'Vine Path's Farm-to-Table Culinary Workshop is a comprehensive program designed to empower neurodiverse adults aged twenty-two and older by integrating sustainable agriculture, culinary skills, and community engagement. This hands-on workshop aims to enhance various aspects of participants' lives, including skill development, independence, social inclusion, mental well-being, nutritional awareness, and exploration of potential employment opportunities in related fields.

Key Components:

Sustainable Agriculture Training:

Participants will receive instruction on sustainable farming practices, including planting, cultivating, and harvesting. Practical activities will involve hands-on experiences in a farm setting, providing a unique and therapeutic connection to nature.

Culinary Skills Development:

Certified chefs and nutritionists will conduct educational culinary workshops, teaching participants how to prepare nutritious meals using locally sourced produce. Emphasis on diverse and balanced diets, encouraging participants to make healthier food choices.

Independence and Autonomy Building:

The program is designed to empower neurodiverse adults to independently



manage aspects of the farm-to-table process, promoting autonomy in daily living. Participants will actively contribute to the cultivation, harvesting, and preparation of meals, fostering a sense of accomplishment.

Social Inclusion and Community Engagement:

Collaborative farming tasks and shared cooking experiences will create a communal setting, promoting socialization and community engagement. Weekly workshops and triannual social events will provide opportunities for participants to practice and enhance social skills in a supportive environment.

Mental Well-being Enhancement:

The therapeutic benefits of engaging in the farm-to-table process will be emphasized, aiming to reduce stress and enhance overall mental well-being. Regular assessments will monitor participants' stress levels and mental well-being, with interventions tailored to individual needs.

Nutritional Awareness and Healthy Eating:

Participants will gain knowledge of the nutritional value of locally sourced produce, encouraging healthier food choices. Nutritional workshops and demonstrations will highlight the importance of a well-balanced diet.

Exploration of Employment Opportunities:

The program will introduce participants to potential employment opportunities or entrepreneurial ventures in sustainable agriculture, farmers' markets, or culinary arts. Career exploration sessions will provide insights into various paths within related fields.

D'Vine Path's Farm-to-Table Culinary Workshops for neurodiverse adults is committed to creating a supportive and inclusive environment that fosters skill development, independence, and overall well-being. Through a holistic approach, the program aims to empower participants to lead healthier, more fulfilling lives while contributing to their community.

Program Goal

The goal of the Farm-to-Table Culinary workshop at D'Vine Path is to empower participants with an understanding of the nutritional benefits of cooking and consuming healthy foods and to equip them with the skills needed to prepare simple, nutritious meals, promoting a healthier lifestyle and addressing symptoms such as fatigue, weight issues, and digestive concerns. The workshop also emphasizes skill development, social inclusion, and explores potential employment opportunities in sustainable agriculture and culinary arts. Continuous assessments and adjustments will be implemented to enhance program effectiveness, meet individual needs, and foster autonomy and community engagement

Program Objectives & Measurable Outcomes

D'Vine Path's Life I Can Healthy Lifestyles Program Objectives

Skill Development:

Objective: Enhance participants' skills in sustainable agriculture, food preparation, and culinary techniques.

Outcome: Participants will demonstrate improved competence in planting, cultivating, harvesting, and cooking with locally sourced produce.

Independence and Autonomy:

Objective: Empower neurodiverse adults to independently manage aspects of food production, fostering autonomy.

Outcome: Measure the level of independence in participants' ability to contribute to the farm-to-table process, from planting seeds to preparing meals.

Social Inclusion:

Objective: Promote socialization and community engagement through collaborative farm-to-table activities.

Outcome: Evaluate participants' increased participation in communal farming tasks and shared cooking experiences, demonstrating improved social connections.

Mental Well-being:

Objective: Utilize the therapeutic aspects of the farm-to-table process to reduce stress and enhance mental well-being.

Outcome: Conduct pre- and post-program assessments of participants' stress levels and mental well-being, aiming for positive shifts.

Nutritional Awareness:

Objective: Foster an understanding of nutrition and encourage the incorporation of locally sourced, nutritious foods into daily diets.

Outcome: Participants will demonstrate increased knowledge of the nutritional value of fresh produce and make healthier food choices.

Community Connection:

Objective: Establish a sense of community and connection among neurodiverse adults through shared farm-to-table experiences.

Outcome: Measure participants' reported sense of community, evaluating the impact of the program on their social connections.

Measurable Outcomes:

Participation Rates:

Metric: Percentage of neurodiverse adults attending each farm-to-table workshop session.

Target: Achieve a minimum of 75% attendance for each session.

Skill Proficiency Assessment:

Metric: Assess participants' hands-on skills through practical demonstrations and activities.

Target: 80% or more participants demonstrating proficiency in key skills by the end of the program.

Level of Independence Tracking:

Metric: Track participants' independent contributions to the farm-to-table process.

Target: 70% or more participants demonstrating increased independence in various aspects, such as planting, harvesting, and meal preparation.

Social Inclusion Survey:

Metric: Participants' perceptions of social inclusion and community engagement.

Target: 70% or more participants reporting an increased sense of social connection.

Mental Well-being Assessments:

Metric: Pre- and post-program assessments of participants' stress levels and mental well-being.

Target: A 15% reduction in reported stress levels and an increase in positive mental well-being indicators.

Nutritional Knowledge Survey:

Metric: Changes in participants' reported knowledge of nutrition and dietary habits.

Target: 20% improvement in participants making healthier food choices post-program.

Community Connection Feedback:

Metric: Feedback on participants' sense of community and connection.

Target: 65% or more participants reporting a positive impact on their social connections.

Organization Collaborations

D'Vine Path Community Collaborations and Opportunities

D'Vine Path actively engages in partnerships with various businesses and organizations in our community, providing valuable hands-on experiences for our students through volunteer and work co-ops.

Job Opportunities:

Rib Shack Batali Ranch D'Vine Path D'Vine Petal Florals Madd Potter

Volunteer Opportunities:

Wild Wonders Gathered Oaks Food Pantry

Community Collaborations:

Nancy The Health Coach North Coast Church, Valentine's Dance Jack Greene, Yoga Master Mission Resource District, Pollination Garden Kauai West Sun, Ukelele Collaboration Gathered Oaks, Student Pen Pals and Farm Animal Collaborations Pacific Sotheby's, Open House Catering and Presentation Cafe De Artiste, Art Installation Fallbrook Art Center, Art Installation Fred Finch Organization, Social Skills Workshops and Speed Mingling Events Ariel Dance Studio, Dance Performance Collaboration Albertsons, Field Collaboration SDG&E, Energy Collaboration Bonsall Rotary, Wine Brews and Blues Event Bonsall Chamber, Catering Opportunity Fallbrook Women's Club, Catering Opportunity AAUW, Catering Opportunity Wilson Creek Winery Adobe Hill Winery The Mill Marshall Stuart Vineyard and Winery Jackie Hyneman, Scarecrow Days Rancho Santa Fe Rotary Club Fallbrook Village Rotary Club

These collaborations not only offer job and volunteer opportunities but also enrich our students' experiences by providing a diverse range of engagements, from social events to skill-building workshops and community projects. D'Vine Path values these partnerships as they contribute to the holistic development and inclusion of our students in the wider community.

Anticipated Acknowledgment

Social Media Postings

Print Materials to Service Recipients

Website Display

Other

Anticipated Acknowledgment

The District's logo will be promoted in our Monthly Parent Newsletters, Quarterly D'Vine Path Newsletters, Social Media Platforms (Facebook & Instagram)

Funding History

NO

Program Budget



24\_25 FRHD CHC Program Budget Form (... .xlsx)  
54.32 KB

Terms and Conditions

Accepted

Authorized Signature