

Arkansas Transition Services Newsletter

Special Edition! February 2019

Introduction

by Bonnie Boaz

School Based Enterprises within the Opportunities for Work Based Learning (OWL) programs have really taken off in the last two years! This special edition Arkansas Transition Services newsletter is dedicated to showcasing some of those! Crossett High School, Southside Bee Branch High School, and Greenwood Junior High School, have all been working hard to provide work experiences for their students with disabilities.

According to DECA, known for their efforts on preparing future leaders and entrepreneurs in different careers, a school-based enterprise (SBE) is "an entrepreneurial operation in a school setting that provides goods/services to meet the needs of the market. SBEs provide realistic and practical learning experiences that reinforce classroom instruction. School-based enterprises are effective educational tools in helping to prepare students for the transition

from school to work or college. For many students, they provide the first work experience; for others, they provide an opportunity to build management, supervision and leadership skills."

You might have had the opportunity at the ATS Summit to visit with some of the schools leading the way in school-based enterprises, but in case you didn't, we wanted to take the opportunity to share with you some examples of the great work going on in this area in Arkansas! Please take a few minutes to read about schools' successes with school based enterprises—you might want to use some of their ideas!

We will continue to highlight more schools in future editions. If you would like us to include an article on your school based enterprise or another initiative you have, please contact Jennifer Bibel at jennifer.bibel@arkansas.gov.

IN THIS ISSUE

Introduction

Page 1

Greenwood Junior High: The Bulldog Bistro

Page 2

South Side Bee Branch School Based Enterprises

Page 3

Crossett High School Hospitality Cart & Crossett Café Cart

Page 4

Greenwood Junior High The Bulldog Bistro

The Bulldog Bistro is a café-style, take-out only restaurant located on the Greenwood Junior High campus. The Bistro students prepare small lunch meals to teachers for purchase. They have also catered small community events, such as Greenwood's first Business Symposium, which was attended by one of our state representatives.

When we began brainstorming for ideas for a school-based business, we wanted something that had a good chance of being sustainable; as well as providing employability skills for our students. Well, everyone needs to eat, teachers have a short lunch period, and we have a kitchen! It was then that we came up with The Bulldog Bistro.

Students who are involved with The Bulldog Bistro are students in self-contained classes who also need vocational and social skills. We have two self-contained teachers and several paraprofessionals who help prepare the students for working in the kitchen. The Bulldog Bistro calendar and menu is planned out over the summer by the teachers. At the beginning of the school year, the students are taught kitchen vocabulary, appliance familiarity, kitchen safety, and basic cooking skills. They are also taught about keeping inventory, recipe conversions, making shopping lists, and purchasing items needed for meals. Throughout the school year, Bistro students go shopping, sell our Bistro punch cards, prepare the meals, and

make meal deliveries to two different campuses.

The teachers have expressed how much they enjoy "Bistro days." They enjoy the food and love the convenience of having their lunch delivered to them.

We continuously receive emails and have received several thank you cards expressing the pleasurable experience they have had with the Bistro and interactions with our students. Since the Bistro has opened, we have served approximately 1,175 meals to teachers and community members.

Since we began The Bulldog Bistro, our students have gained self-confidence, leadership skills, and a sense of achievement that they have never had before. They are proud of their accomplishments and continue to strive to learn more and do their best.





The Bulldog Bistro continues to provide an opportunity for students with exceptional needs to gain valuable work skills, living skills, social skills, and business knowledge. Developing sustainable employability skills and good work habits are predictors of post-school success. Operating The Bulldog Bistro has enabled these students to engage in real world work experiences and provide the opportunity to become productive, successful members of the Greenwood community.



South Side Bee Branch School Based Enterprises

Staff and students at South Side School appreciate the work-based experiences that transition students are engaged in on campus. From beverages and food to painting shirts and products, school-based enterprises are enhancing the day to day happenings. South Side School District is

located in Van Buren County which is a rural area.

Mercer's Mojo is a coffee cart which provides not only coffee, but hot chocolate and warm tea staff. The idea was suggested by elementary teachers. Chandler Mercer is in charge of the route. His training hands-on with was paraprofessional and a peer leader,

Whitney Barnum. Chandler and Whitney both seniors. Whitney completed training to be a job and earns coach volunteer hours. Their time together invaluable she supports Chandler in his employment goals. Coffee options include

creamers, whipped cream, caramel and white chocolate sauce.



Wednesday Wraps began last school year. ServSafe training was obtained from Arkansas Career Training Institute (ACTI). Every Tuesday morning, the aroma of boiling chicken reminds staff that they must submit orders in the Google Doc. Students apply skills for food safety and following directions when they cook chicken, shred it, and follow a recipe that marinades overnight.

Students wear aprons, hair nets and food gloves as they chop celery and pecans. Math skills are applied in measuring.

Each Wednesday the salad is wrapped in a tortilla with lettuce and delivered with chips. Due to staff request, the salad is now offered in a bowl with crackers, also. The next inquiry was a breakfast option. Breakfast burritos were

made fresh each morning. At the new semester, student skills shifted to the SSBB Smootheory. Fruit Smoothies are made daily by two students. Large soft pretzels are baked by another



student. Both are sold during X-period at the concession stand by a third student. Student jobs evolve to allow varied experiences.

Hillside 65 began painting in October. Hands-on learning occurred with a job coach. Surfaces have ranged from metal

to wood to fabric. The most frequent orders are for shirts. Whether it is a personal order or an original gift idea, Hillside 65 creates items per customer request to make original



products. Students work independently and together. Students have learned to make bulk orders using chalk paint and permanent fabric paint. Six students rotate on this job experience throughout the week.

Suggestions from staff and interest from students drive school-based enterprise. From teamwork to money exchange, the interactions are meaningful. Weekly assessments from a job coach or supervisor make it clear to each student if their attitude, effort, problem-solving, and appearance are appropriate. OWL students are more prepared for real life work skills and better understand their interest areas. Resources for post-secondary training are provided through guest speakers and field trips. South Side School District sets a high standard to provide meaningful learning experience for all students. Arkansas Transition Services and Arkansas Rehabilitation Services are an important piece of the puzzle.

Crossett High School

Hospitality Cart & Crossett Café Cart

Crossett High School just started the OWL program for the 2018-2019 school year. The first semester Crossett started out with ten students in the program. Mrs. Culpepper's students performed jobs in the media center, cafeteria and

custodial work in the building. Mrs. O'Neal's students participated by cleaning in various classrooms throughout the building. Her students also participated in a recycling program. Both teachers have witnessed positive effects from the program with participating students. These students are loyal, punctual, and enjoy learning their jobs to perform all duties expected of them.

Additionally, the OWL program has been a step in the right direction to promote independence of students in Special Education for post-secondary options after high school. Since the students have received their first paycheck several have opened up bank accounts with the support of local banks. This will help them build more skills for balancing checkbooks, "want versus need" purchases, how to file taxes, and many more skills that are needed after high school. For those students who want to further their educations the OWL program will guide these very students into post high school programs.





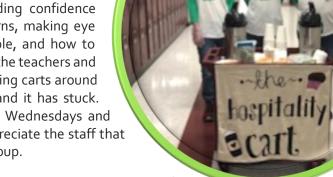
Crossett High School students also established an entrepreneurship of serving coffee and hot chocolate for \$1/cup. Hospitality Cart & Crossett Cafe Cart are mobile carts students found in the school closet and repurposed. Art students assisted by painting the cart and skirt. Students were trained in the classroom

beforehand and got hands-on experience when they started running the cart. The cart is run from 7:00 a.m. – 8:00 a.m. each morning. Mrs. O'Neal shops for cart supplies and supervises the students when working the cart.

These students are building confidence while learning to take turns, making eye

contact with people, how to communicate with people, and how to count money. They are really enjoying selling coffee to the teachers and administrators in the building. Six of the students pushing carts around the school are calling themselves the "Green Men", and it has stuck.

You'll see the carts on Wednesdays and the students really appreciate the staff that have supported this group.





The OWL program has been a positive move for Crossett High School. The students have really improved their skills since the first day of starting the OWL program. Soon the students will participate in off campus opportunities. Several local businesses have shown interest in our students, because the OWL program actually funds work / training hours up to ten hours per week. Our students have interests in working in the local fire department, Georgia Pacific, bowling alley, and Daylight Donuts shop, who has also decided to donate pastries to the carts this semester. The OWL program is on its early legs here at Crossett High School, but is really turning out to have a positive impact on the students and local community.