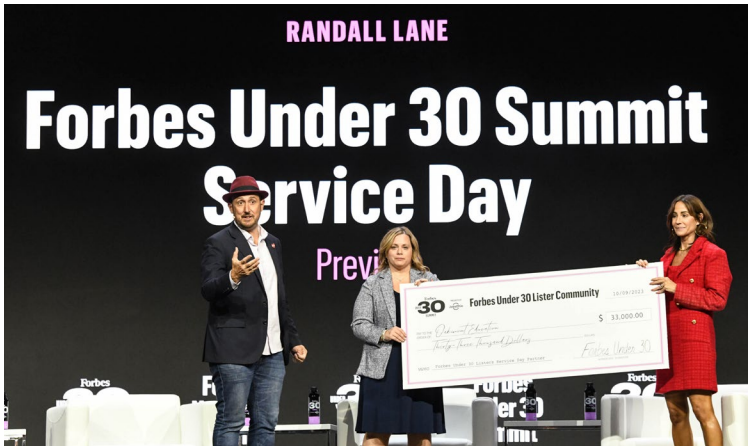




# OAKMONT EDUCATION

OAKMONT EDUCATION PULSE: NAVIGATING EXCELLENCE IN CREDIT RECOVERY & ADVANCEMENT

## Old Brook High School Parma Campus & Frederick Douglass High School share the Spotlight at Forbes' globally celebrated 30 under 30 Summit & the Yass Summit



On October 10th, Oakmont Education had the honor of partnering with Forbes and the Center for Education Reform for the Yass Prize VIP event at the Rock and Roll Hall of Fame in downtown Cleveland. This unique platform provided students with the opportunity to engage with influential leaders and experts in the field of education reform. Student ambassadors from Old Brook High School Parma Campus, including high school seniors and leaders in their respective CTE programs, were deeply impressed by the event and expressed their gratitude for being selected. Healthcare student Nicholas Grasso shared his personal experience, stating, "My experience at the Yass VIP event was unlike any other. Having the privilege to assist and introduce myself to people in positions I hope to be in myself someday was a great chance to truly visualize what I want in life." Business student Myonna Schroeder added, "During the Yass event, I was very inspired when I was greeting and talking to guests who walked through the doors. Not only did I take them to their VIP passes, I got to know some of them and where they're from. It was a wonderful  
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## Flavors and Friendship: Celebrating Hispanic Heritage at Frederick Douglass High School

Frederick Douglass High School Culinary Students hosted their annual Hispanic Heritage Month Luncheon. Our culinary students prepared Hispanic rice with chicken enchiladas in a delicious sauce. For dessert, students enjoyed shortbread cookies and sipped on horchata, a sweet drink made from rice and cinnamon. Students from both sessions gathered together to enjoy each other's company, share their heritage, and savor great food!



This year, our school had the privilege of hosting special guests from the Ohio Department of Education's Office of Career Technical Education: Joshua Miller, Program Administrator - Industry Recognized Credentials, and Becky Crane, Perkins Special Populations Administrator, along with representatives from Oakmont Education Executives. We take pride in sharing our culture!

## 30 Under 30 *(Continued from on page 1).*

night! As Disney says, 'All dreams can come true if we have the courage to pursue them.' Manicuring student Keyshliann Morales-Mendez emphasized, "Connecting and communicating with people was an experience I will never forget." We extend our gratitude to Forbes, the Center for Education Reform, and Yass guests for treating our students like VIPs!

At the event, Amy Harrington, Director of Frederick Douglass High School, and Cris Gulacy-Worrel, VP of Oakmont Education, were surprised on stage by Forbes' Chief Content Officer and Editor-in-Chief, Randall Lane, with a donation from Forbes 30 Under 30 A-listers. Frederick Douglass High School plans to use some of that money to enhance student experiences at the school.

Forbes partnered with Frederick Douglass High School on October 11th for their service day on location. In the morning, members of Forbes 30 Under 30 visited the high school and were each paired with a CTE Business student. Students had the opportunity to interview and ask questions about the Forbes 30 Under 30's successes. Business student Luzmarie Sisco shared, "The interview was one of my favorite things I have done in this class. The biggest takeaway I got from speaking with Jean Dolin was that, no matter what life throws at you, there will always be something good to come." Jeremiah Knox, another business student, interviewed Elle Gadiant and noted, "I got to have an awesome conversation, learning about how Elle grew her passion for her career. A key point I took away is to find a career in something you love."



While business students were busy interviewing the Forbes 30 Under 30 guests, culinary students were diligently preparing the dining hall at St. Malachi's Parish. These culinary students had spent weeks leading up to the event learning about the food service industry, preparing food, and practicing hospitality to get ready for this service event. The menu included fresh greens salad, roasted potatoes and vegetables, steamed rice, delicious beef tips, and a quinoa dish for those who preferred vegetarian. Brandon Chrostowski, EDWINS Leadership & Restaurant Institute founder, CEO & President, provided a delectable red velvet cake for dessert. Advanced Manufacturing students also contributed by creating 3D printed flower pots as centerpieces.

The Forbes 30 Under 30 participants arrived at St. Malachi and partnered with students to help serve the meal prepared for low-income and homeless community members. Culinary students and their Forbes partners took orders and delivered the food while Oakmont Executives plated the meals. Culinary student Amaryllis Reyes remarked, "It was a joy to see everyone so appreciative and enjoying their meals." Jakyrah Buchanan, a culinary student, found the event educational and fun and expressed her desire to participate in another event like this in the future.

Additionally, phlebotomy students assembled "First Aid Kits for the Streets," including band-aids, butterfly closure strips, gauze pads, lip balm, and antibiotic cream. In total, the phlebotomy students assembled over 250 bags for guests at the community meal. This experience taught students about the importance of caring for their neighbors, giving back to the community they live in, and actively participating in community compassion.

"These values cannot always be taught in a classroom. Having the opportunity to share this experience with our students and Forbes 30 Under 30 A-listers has been an inspiring experience. I look forward to seeing the good our students will bring to our world," said Family Advocate Ms. Tuck. Culinary student Izzy Gehler added, "The St. Malachi's event was very helpful and educational for all of the students. Seeing and helping others while experiencing their gratitude will be something I hold close to me. I am so glad to have participated."



## In Their Own Words: The Power of Student and Family Testimonials

In October, Oakmont Education promoted the final pieces of their student and parent testimonial campaigns with YouthBuild Columbus Community School, Marshall High School Hamilton Campus and Towpath High School Barberton Campus. Student and parent testimonial videos are essential for a school's enrollment health. They bring credibility by showcasing authentic experiences, fostering emotional connections, and offering social proof. These videos engage prospective students and parents, highlighting a school's unique features and enabling word-of-mouth marketing through share-ability. In a competitive educational landscape, testimonial videos are a crucial asset, providing a concise and powerful means to attract new enrollees and maintain a vibrant school community. Each video is accompanied by a short form that allows for users to easily get in touch with our Enrollment Specialists. Stay tuned for Oakmont Education's Career Tech Video Spotlights.



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## Rising to New Heights: Dr. Wordell's Science Class Rockets to Success with Everyday Household Items

Dr. Wordell's Science class at Old Brook High School reached impressive milestones in their rocket launching project. These remarkable achievements were made possible through a combination of innovative techniques and scientific principles. The students, led by Dr. Wordell, engineered rockets that soared to astonishing heights, captivating both their peers and instructors.

Their ingenuity was showcased in the ingenious pairing of everyday household items: vinegar and baking soda. Through a carefully designed experiment, they harnessed the power of a chemical reaction to generate carbon dioxide gas. This gas, when released within their meticulously crafted rocket chambers, propelled their creations into the sky with breathtaking force.

## Cooking Up Success: Marshall High School's Sizzling New Culinary Career Tech Pathway!

Marshall High School has embarked on an exciting journey this year with the launch of its culinary career tech pathway. This innovative program is designed to prepare students for rewarding careers in the hospitality and tourism industries by equipping them with the essential skills and credentials needed for success. From mastering the art of food safety to honing various cooking techniques, students will explore the fascinating world of gastronomy, learn proper knife skills, and develop proficiency in culinary arts. At the culmination of each school year, Marshall High School students will be well-prepared to enter apprenticeship programs, setting them on the path to becoming head cooks and chefs in the culinary industry.

The driving force behind this remarkable program is none other than the Culinary Chef Instructor, Chad Conklin, who is passionately dedicated to shaping the future of our students. Chef Conklin's vision goes beyond imparting basic culinary skills; it encompasses empowering students with a comprehensive culinary education that can open doors to countless opportunities. With an industry perspective and a broader perspective on life, Chef Conklin aims to instill values, knowledge, and skills that will serve students well beyond the kitchen.

### Director Chuck Hall's Perspective

Marshall High School's Director, Chuck Hall, is elated about the launch of this culinary program. He expressed his enthusiasm by saying, "We are thrilled to embark on this culinary journey with our students, where they will not only savor the art of cooking but also savor success. Our new culinary career tech program is like a well-prepared recipe for their future, offering them the chance to earn industry credentials and truly savor the sweet taste of success in the culinary world."

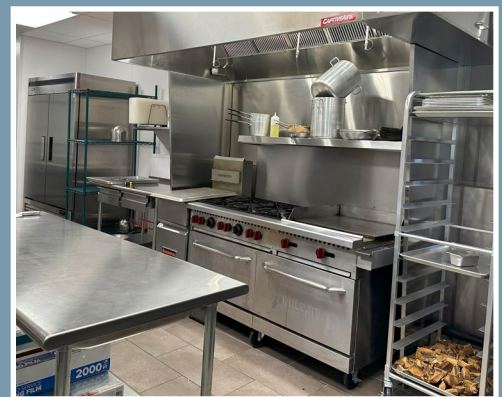
Under the guidance of Chef Conklin, this culinary pathway encompasses not only the art of cooking but also the broader aspects of life. Here are some highlights of what students can expect:

- Beyond Cooking:** While students master culinary skills, they will also explore the world of budgeting, shopping, basic kitchen math, career building, nutrition, and networking. This holistic approach prepares them for a well-rounded culinary journey.
- Community Involvement:** The development of a community pantry teaches students the importance of community and value of helping others. They actively participate in preparing meals for their fellow students' lunches and provide staff meals every Friday for their teachers, fostering a strong sense of community and service.
- Cultivating Food:** With the addition of a garden, students learn to nurture and grow their own food from seed to table, resulting in a great sense of accomplishment and pride. This sustainable approach to food production is not only environmentally conscious but also enriching for students.

Chef Conklin's program goes far beyond the plate. It not only molds aspiring chefs but also shapes them into exceptional young adults with a sense of pride and purpose. The culinary arts offer more than just cooking; they provide a gateway to higher education, opportunities to work alongside Michelin-starred chefs, and the chance to explore the world. Additionally, students build relationships and networks that will last a lifetime, making the culinary career tech pathway at Marshall High School a truly transformative experience.

As Marshall High School takes this momentous step toward a culinary future filled with passion, skill, and community, we can't wait to see the incredible achievements and remarkable journeys that these students will embark upon. The future is bright for those who savor the art of cooking and the taste of success.

We extend our warmest wishes to the students, Chef Instructor Chad Conklin, Director Chuck Hall, and the entire Marshall High School community as they venture into this exciting culinary endeavor.



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