





## Ralph J. Bunche Academy

#### 2016-17 Measure N Commission Presentation



Presented by Ralph J. Bunche Academy Presented to Measure N Commission May 16th, 2017







### Grounded: Root-Cause Analysis

Root Causes include:

- Students having yet to experience success and value at school
- Students having yet to shift their thinking and make the connections between attendance, graduation, college success, and career success.
- Students not having the opportunity to engage in hands-on learning and instructional engagement.
- Students needing support to make successful postsecondary transitions.
- Teachers needing to build industry and pathway knowledge in order to integrate pathway theme into all core content areas.





### **Implementation Successes**

SUCCESSES	HOW DO WE KNOW?
<ul> <li>Started a culinary CTE program as a core tenet of the pathway</li> </ul>	<ul> <li>100% students participated in the culinary and HTR program</li> </ul>
<ul> <li>Implementing a schoolwide rotating block schedule with 75 minute periods</li> <li>Created a new daily school wide advisory structure</li> </ul>	<ul> <li>40 students participated in ServSafe Certification testing</li> </ul>
	<ul> <li>More consistent attendance in academic classes and a higher rate of project/work completion</li> </ul>
	<ul> <li>Teachers are diving deeper instructionally with students in blocks</li> </ul>
<ul> <li>Implemented a schoowide Work- Based Learning Wednesday</li> </ul>	<ul> <li>70 students participated in internships and lots of oth WBL opportunities (guest speakers, Career Exploration Visits, College Exploration visits, shadowing)</li> </ul>
<ul> <li>Dual-Enrollment: Introduction to Food Science &amp; Nutrition</li> </ul>	<ul> <li>Increased number of students participating in dual enrollment to 27 students this school year</li> </ul>
<ul> <li>Implemented school-wide Wednesday Harambee, where students share cultural experiences and knowledge</li> </ul>	<ul> <li>10% increase in average student attendance</li> </ul>
	<ul> <li>Increased student participation and leadership (e.g. facilitating and leading communal rituals)</li> </ul>





### **Implementation Challenges**

CHALLENGES	HOW DO WE KNOW?
<ul> <li>Need to strengthen the variety of programming and internship options on Work-Based Learning Wednesdays</li> </ul>	<ul> <li>Student and teacher feedback</li> <li>Inconsistent student engagement in WBL Wednesdays programming options</li> </ul>
<ul> <li>Need to ensure consistent quality across all of the advisory classes. Some advisories are extremely strong with quality programming while others need support to improve quality.</li> </ul>	<ul> <li>Observations and walk-through data</li> <li>Attendance is higher in certain advisories</li> </ul>
<ul> <li>Need to strengthen the integration of the pathway theme into core curriculum classes</li> </ul>	<ul><li>Student and teacher feedback</li><li>Observation and walk-through data</li></ul>
<ul> <li>Lack of adequate culinary facilities to support expansion of culinary program and the kitchen build-out will take up to another year</li> </ul>	<ul> <li>Temporary kitchen space being used without all of the equipment of a standard kitchen</li> </ul>





# Learning from Implementation Year 1





Young Chefs Showcase: Healthy Creations in Oakland

#### Focus & Making It Real

- Having a clear focus on culinary and the kitchen buildout has made our Hospitality, Tourism, and Recreation (HTR) pathway real to students, staff, and community.
- Seeing ideas come to life, whether it be a dish students have prepared or a large event that students have planned, is critical in engaging students and helping them see that effort translates into results and that school is valuable.
- Connecting students to internships and mentors expands learning beyond the walls of the school and helps students see the how their education is connected to their future.





### Moving forward

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	Reception Area and HTR Center	Create a hotel 'front of the desk' for Bunche that features HTR pathway, an HTR Center run by student-interns will bring together the total college, career, industry and internship experience.
DID YOU KNOW	Integrated Curricula	Incorporate Hospitality, Tourism, and Recreation Pathway theme into projects in each academic discipline.
EUNCHE ACADEMY HAS A CULINARY PROGRAM?	Work-Based Learning (WBL) Wednesday	Restructure and improve Work- Based Learning Wednesdays to more fully engage community college, industry, CBOs, and school staff

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### 2017-18 Measure N Budget Allocations

Expense	Description	Rationale
\$30,000	Work-Based Learning Liaison (.4 FTE)	Hire a WBL Liaison to coordinate and develop the development of work-based learning continuum and student internships
\$23,000	Pathway Coach	Hire a pathway coach to support with pathway development
\$10,000	Student Internship Stipends	Issue student stipends as part of students work-based learning Wednesday internships
\$15,000	Food for Culinary Program	Purchase food for the culinary program (needs to be purchased individually by a staff member since cannot purchase most food through a vendor)
\$10,000	Marketing Firm	Hire a marketing firm to promote Bunche's Hospitality, Tourism & Recreation pathway, which includes developing promotional materials, connecting to media outlets, leading PDs to train staff in how they outreach and promote their pathway





### **Implementation Year 2**





#### Support the Pathway Design Team to:

- complete six-week cycles of inquiry focused on design features
- identify key data to collect and monitor as part of their cycles of inquiry
- create a system where data can be collected and assessed readily
- participate in the Alt Ed Pathway Design Lab and Retreats where we can share and learn best practices with each other



# **EVERY STUDENT THRIVES!**





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