Team Introductions and Contact

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H&T Department lead
Lodging & Resort Management Instructor
Hospitality Youth Apprenticeship/CCICafé Instructor
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ProStart 1 & ProStart 2 Instructor
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Ame Nuccio (left)
H&T Pathway Tech
ANuccio3@cherrycreekschools.org
Team Introductions and Contact Information

Tandy Babb
H&T Guest Teacher
Lodging & Resort Management
Tbabb@cherrycreekschools.org
Hospitality & Tourism Pathway
Philosophy and Purpose

The CCIC Hospitality & Tourism pathway philosophy is to provide an industry-driven educational experience that teaches students about exceptional service and gives them an authentic sense of a career in the hospitality field.
**Pathway Overview**

### ProStart 1/ProStart 2
- **Grades:** 10th-12th grade
- **Length:** 1 year
- **PreReq:** None (GHS & SHHS students not eligible)
- **Topics:** Careers in the foodservice industry, food safety & sanitation, commercial equipment, baking, cooking methods, marketing and management fundamentals, cost control, nutrition, meats, pasta, desserts, and sustainability in the industry.
- **Certifications:** ServSafe Food Handler & ProStart National Certificate of Achievement
- **Credits:** 1 CTE credit & 6 MSU Denver credits (optional)

### ProStart Youth Apprenticeship
- **Grades:** 11th-12th grade
- **Length:** 1 year
- **PreReq:** ProStart 1 &/or ProStart 2
- **Topics:** Expansion of topics learned in ProStart 1/ProStart 2 with a focus on food production, food safety & sanitation, commercial equipment, baking, cooking methods, cost control, and more! Hours are earned through operating the CCCafé business on campus as well as jobs in the industry. Heavy collaboration with the Hospitality Youth Apprenticeship class.
- **Certifications:** ServSafe Manager & ServSuccess Certified Restaurant Professional
- **Credits:** 1 CTE credit and 1 English core credit

### Lodging & Resort Management
- **Grades:** 11th-12th grade
- **Length:** 1 year
- **PreReq:** None
- **Topics:** Careers in hospitality, event planning, resort operations, sales, marketing, developing leadership and management skills, manage banquet/events, and internship opportunities with industry partners.
- **Certifications:** GOLD CGSP: Certified Guest Service Professional, ServSafe Food Handler, and CHTMP: Certified Hospitality & Tourism Management Professional
- **Credits:** 1 CTE credit, 1 English core credit, & 6 MSU Denver credits (optional)

### Hospitality Youth Apprenticeship
- **Grades:** 12th grade
- **Length:** 1 year
- **PreReq:** Lodging & Resort Management
- **Topics:** Expansion of topics learned in Lodging & Resort Management with a focus on event planning, sales, social media marketing, developing leadership skills, managing banquet/events, and possible internship opportunities with industry partners. Heavy collaboration with ProStart Youth Apprenticeship class.
- **Certifications:** Certified Front Desk Representative, & TBD
- **Credits:** 1 CTE credit and 1 English core credit
Pathway Overview

Class: Hospitality Youth Apprenticeship

Credits: 1 CTE Credit & 1 English Credit

Grades: 12th

(year)

Course length: Year

Prereq: Lodging & Resort Management

Topics: Expansion of topics learned in Lodging & Resort Management with a focus on developing leadership skills, event planning, social media marketing, sales, managing banquets/events, and possible internship opportunities with our pathway industry partners. Heavy collaboration with ProStart Youth Apprenticeship class included to collaborate with our in-house events (pending for 2020/2021 due to Covid-19).

Certifications:
AHLEI Certified Front Desk Representative
AHLEI Hospitality Manager: Leadership training (pending)
Optional: ServSafe Manager

NEW COURSE!
“Meet” Dr. Julie Patterson
Cherry Creek Innovation Campus
Counseling Department

- Laura Miller
  - Cherry Creek High School
  - Cherokee Trail High School
  - Overland High School
  - Options Program
  - Elevation Online
  - 720-554-2612
  - Lmiller38@cherrycreekschools.org
  - Services
    - Post Graduate Planning
    - Internships
    - Apprenticeships
    - College
    - Military
    - Gap Year
    - Work Force
    - Financial Aid
    - Academic Intervention
    - Concurrent Enfoldment
    - Emotional/Mental Health Support
    - Class Scheduling/Registration
    - Counseling Coordinator
  - Counseling Schoology Page.....Coming Soon!
  - How to schedule an appointment...ScheduleOne

- Ryan Seely
  - Grandview High School
  - Smoky Hill High School
  - Eaglecrest High School
  - Endeavor Academy
  - 720-554-2613
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  - Services
    - Post Graduate Planning
    - Internships
    - Apprenticeships
    - College
    - Military
    - Gap Year
    - Work Force
    - Financial Aid
    - Academic Intervention
    - Concurrent Enrollment
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    - CTE Coordinator
  - Counseling Schoology Page.....Coming Soon!
  - How to schedule an appointment...ScheduleOne

"Choose a job you love, and you will never work a day in your life."
First ever student-run cafe in Cherry Creek School District!

The cafe will include an espresso machine, blenders, a turbo chef, and the Toast Purchasing system for students to learn with.

Scheduled to open in October.

Open for the students, staff, and visitors of the CCIC.

Will serve breakfast and lunch items, as well as grab-and-go items.

This is not part of the school lunch program, so our parameters are much more flexible.

The purpose of the CCICafe is to support the curriculum being taught in the classroom, so it will not be open during all CCIC hours.

**Goal**: For students to complete an apprenticeship in the cafe and get paid by our 3rd year open!
FAQ’s

How are the menu’s planned? The ProStart & Hospitality Youth Apprenticeship classes will plan the menus, but will involve all the programs in their opinion. The menus are based on past forecasting, surveys, and what the curriculum is covering at the time.

How will covid-19 impact the cafe this year? We will require masks, limit touch, require social distancing, and continue practicing our sanitation guidelines. We are still discussing further impacts and will keep you all posted as we learn more.
Innovative Pathway Experiences

The Hospitality Lobby is a beautiful simulation experience with a front desk and hotel lobby-like space.

The Hospitality front desk is a space for students to practice their customer service skills as groups check in for caterings, business meetings, tours, etc.

Students in the Lodging & Resort Management program will be mainly utilizing this space and collaborating with the culinary program to get experience in event management.

Goal: For students to gain confidence in their ability to have professional conduct with individuals and groups, to learn the importance of business and service and situations they may encounter in the industry.
Hospitality Youth Apprenticeship Program Certifications

Certified Front Desk Representative
Importance: An industry-recognized certification for the hospitality industry.
Cost: Included in class fee

Hospitality Manager: Leadership Training
Importance: Certification at completion of L&RM 1 and L&RM 2 that allows students an entry-level supervisory designation that recognizes their knowledge of key hospitality management concepts.
Cost: $34

ServSafe Manager (optional)
Importance: Administered by the National Restaurant Association and required for most restaurant & hotel positions.
Cost: Sponsored by the Colorado Restaurant Foundation

START Certifications:
Importance: “Skills, Tasks, And Results Training" are industry-recognized professional certifications that are targeted for in-demand hospitality positions.
Cost: $50 per certification
# Colorado’s Work-Based Learning Continuum

Work-based learning is a continuum of activities that occur, in part or in whole, in the workplace, providing the learner with hands-on, real world experience.

<table>
<thead>
<tr>
<th>Learning About Work</th>
<th>Learning Through Work</th>
<th>Learning At Work</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Career Exploration</td>
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<td>*Career Planning</td>
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<td>*Career Fairs/Industry Panels</td>
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<td>*Industry Speakers</td>
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<td>*Informational Interviews</td>
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<td>*Mentoring</td>
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<td>*Worksite Tours</td>
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<td>*Hands-on Experiences in class</td>
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<tr>
<td>*Trade show work opportunities</td>
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<tr>
<td>*CCICafe work experience</td>
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<tr>
<td>*Pre-apprenticeship</td>
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<tr>
<td><em>(ProStart 1 and 2)</em></td>
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<tr>
<td>*Project-Based Learning</td>
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<tr>
<td>- Recipe development, event management</td>
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<tr>
<td>*L&amp;RM 100 hr internships</td>
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<tr>
<td>*Apprenticeships</td>
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<tr>
<td>*On-the-Job Training</td>
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<tr>
<td>*Employee Development</td>
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## Education Coordinated ←------------------------→ Business Led

### Outcomes:

Skilled Talent for Business + Meaningful Careers for Students & Job Seekers
## Hospitality Youth Apprenticeship Program Fees

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uniform</td>
<td>$35</td>
</tr>
<tr>
<td>CTSO- FCCLA</td>
<td>$25</td>
</tr>
<tr>
<td>Field Trips</td>
<td>$60</td>
</tr>
<tr>
<td>Certifications/exams/ trainings</td>
<td>$50</td>
</tr>
<tr>
<td>Students Pay</td>
<td>$110</td>
</tr>
<tr>
<td>OPTIONAL fees:</td>
<td></td>
</tr>
<tr>
<td>Additional uniforms and additional certifications.</td>
<td></td>
</tr>
</tbody>
</table>

### Required Uniform (Provided)

- Business casual clothes, black slacks, and (optional) dark jeans **(no rips)**

### Pay fees through RevTrack or a check to the Cherry Creek Innovation Campus
Pathway CTSO

What is FCCLA?
FCCLA stands for Family, Career & Community Leaders of America. FCCLA is the only in-school student organization with the family as its central focus. FCCLA is a Career and Technical Student Organization that functions as an integral part of the Family and Consumer Sciences education curriculum and operates within the school system, and it provides opportunities for active student participation at local, state, and national levels.

What can students do through FCCLA?
Career exploration, Professional skills development, Leadership development, networking, community service opportunities, and more. These opportunities are presented through class projects which then students can choose to take to the state competition in the spring. Competition provides public speaking experience, presentation skills, and scholarship opportunities. Students who do well at the state level have the chance to qualify for the national competition in the summer.

Are there fees?
Yes. Both the state and national FCCLA membership dues of $25 are included in the student fees in the Hospitality & Tourism pathway programs due to the integrated nature of the curriculum. Students are not required to compete, but are encouraged to be involved outside of class to develop them as leaders and give them great experience.
Class meetings will be on Microsoft Teams (like this orientation). The app needs to be downloaded on your device to work properly.

We will be using Schoology for all remote learning and coursework. Please keep up with the calendar for important due dates. **Most online assignments are due the following Monday by 11:59pm.**
Reminders straight to your phone through Remind

You’ve all been added to the new Remind class since you joined last semester. Just in case, here’s the number to text:

Tell people to text @hospyapp to the number 81010
They’ll receive a welcome text from Remind.
If anyone has trouble with 81010, they can try texting @hospyapp to (347) 694-4371.
When are online assignments due?
- The following Monday by 11:59pm so if you have questions about assignments, you can ask in class or during the following Monday’s virtual office hours.

When are virtual office hours?
- AM session students: 12-1pm

What if we have technology issues?
- As with any question or issue, the student must email the instructor as soon as possible to give them ample time to respond.
## Cherry Creek Innovation Campus – Hospitality Youth Apprenticeship Schedule

<table>
<thead>
<tr>
<th>Semester 1</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Day</strong></td>
</tr>
<tr>
<td>Thursdays COHORT B</td>
</tr>
</tbody>
</table>

Hospitality & Tourism students will break (bathroom & vending machines) in the lower Health & Wellness area, NOT the ones by Automotive.
Not sure when you have to be on the bus to get to CCIC? Go to this website and click on your school in the drop down menu: [https://www.cherrycreekschools.org/Page/11106](https://www.cherrycreekschools.org/Page/11106)
Attendance Policy

- When you are made aware of an absence/tardiness, please:
  - Call the CCIC to let them know (also call your home high school if needed)
  - Email your instructor from your CCSD email letting them know you will be gone & what you see you will be missing (you will see this on Schoology)

Due to the limited amount of time we will be in the physical classroom, please make arrangements to attend the virtual office hours held each Monday between 12-1pm to get further clarification on assignments and instruction missed due to the absence.
- Professional Skills: 30%
- Knowledge & Theory: 35%
- Competency: 35%

**Grading Policies**

- Professional Skills will be self-assessed every week & posted by teacher every 3 weeks
- All grades will be updated on **Mondays**

**Grading Scale:**
- A: 90-100%
- B: 80-89%
- C: 70-79%
- D: 60-69%
- F: 0-59%
Professional Skills Rubric

• Created in collaboration with industry partners
• Skills necessary for success across all pathways
• Assessment of these skills makes up 30% of the grade in every class at the CCIC
• Feedback regarding professional skills:
  • “Game Changer”
  • Greatest predictor of success in each industry
<table>
<thead>
<tr>
<th>Professional Skills</th>
<th>Short Description</th>
<th>Longer Description</th>
<th>Beginning</th>
<th>Developing</th>
<th>Proficient</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Reliability / Dependability</strong></td>
<td>I am someone that can be depended on in the workplace.</td>
<td>I am on time for class and transition between tasks without delay. My class materials are ready to go, completed on-time and are of high quality. When I say I will do something, I follow through.</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td><strong>Professionalism</strong></td>
<td>I follow the expectations of my workplace environment.</td>
<td>I am dressed appropriately (i.e. uniform, PPE). I demonstrate situational awareness with a priority on safety and appropriate use of technology.</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td><strong>Collaboration</strong></td>
<td>I work effectively with others in a variety of situations.</td>
<td>I prioritize the well-being of the group over my individual needs. When I know when to lead and when to follow. I add value to the group as a whole. I am able to work through possible conflict effectively. I am someone with whom others want to work.</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td><strong>Communication</strong></td>
<td>I am able to communicate effectively in a variety of situations.</td>
<td>I listen, speak, read, and write in alignment with appropriate situational norms: one-on-one, small groups, large groups, presentations, emails, etc. I demonstrate self-advocacy and communicate when necessary. My non-verbal cues (i.e. body language, facial expressions) are respectful and consistent with the message I want to deliver.</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td><strong>Respectfulness / Consideration</strong></td>
<td>I treat everything and everyone with respect and do everything with integrity.</td>
<td>I am accepting of others, regardless of race, sexual orientation, religion, or other values. I assume best intentions of everyone. I treat everything with care. I make the effort to get to know and care for everyone. Everything I do is done ethically and with integrity.</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td><strong>Learner’s Attitude / Growth Mindset</strong></td>
<td>I engage in a mindset that allows me to reach my highest potential.</td>
<td>I take initiative and always give my best effort. I am persistent and resilient. I am able to take direction, as well as give/take constructive feedback. I continually reflect upon my successes, failures, and practice to improve my skill set/performance.</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
</tbody>
</table>
COVID Protocols at the CCIC

• All staff and students should utilize COVID Symptom Checker daily.

• All staff and students will use designated entry/exit points based on pathway/cohort.

• All staff and students must wear masks at all times unless:
  o they are alone in a closed room (door shut).
  o they quickly lower mask for snacking/drinking

• 3-foot distancing between students.

• 6-foot distancing between staff.
COVID Protocols at the CCIC cont.

• Snacking should take place during break times.

• All staff and students will stay in pathway/cohort entry areas whenever possible.

• All staff and students will follow directional arrows for pedestrian highways.

• All staff and students will always wear visible IDs on person.

• Students may park in either parking lot except in areas designated for staff.

• All CCIC Pathways will strive to mimic industry standards re: COVID protocols to enhance the workplace learning environment.
South Entrance
- Health & Wellness
- Infrastructure Engineering

Main Entrance
- Advanced Manufacturing
- IT & STEAM

NW Entrance
- Transportation: Auto
- Transportation: Aviation
- Business Services
- Hospitality & Tourism
<table>
<thead>
<tr>
<th>CCIC Program</th>
<th>Hospitality &amp; Tourism Pathway</th>
</tr>
</thead>
<tbody>
<tr>
<td>CCIC website</td>
<td>CCIC hospitality website</td>
</tr>
<tr>
<td>CCIC Instagram</td>
<td>CCIC Hospitality Instagram Page</td>
</tr>
<tr>
<td>CCIC Facebook Page</td>
<td>CCIC Hospitality Facebook Page</td>
</tr>
<tr>
<td>CCIC Twitter Page</td>
<td></td>
</tr>
</tbody>
</table>

Website & Social Media
CHERRY CREEK INNOVATION CAMPUS – CONTACTS

Mark Morgan, Principal
720.554.2601 office

dmorgan18@cherrycreekschools.org

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Lauren Miller, Counseling Coordinator
720.554.2612
lmiller38@cherrycreekschools.org

Ryan Seely, Counselor
720.554.2613
rseely@cherrycreekschools.org

Ashlee Davis, Social Worker
720.554.2614
adavis115@cherrycreekschools.org
Please go to our website to complete and/or view the following important information:

- Course Fees
- Safety & Security
- Transportation
- Tour of the CCIC
- Student Expectations Sign-off
- Counselors Message
- Media Waivers
- General Q & A
- Calendars and Schedules

https://www.cherrycreekschools.org/ccic
THANK YOU!

Questions?
Virtual Office Hours

If you still have questions before school starts you may email us or join our next virtual office hours:

• Wednesday 8/19 from 8:45am-9:45am