



# Curriculum guide

## 2016-2017

23855 Lawrence Centerline MI 48015

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**[Rising-stars-academy.org](http://Rising-stars-academy.org)**

**Deborah Prentiss – Superintendent**

**John Commyn – Principal**

**Mark Prentiss – Program Director**

## **Board Members**

Robert Nowak, President  
Annette Duda, Vice President  
Charisse Cossu-Kowalski, Secretary/Treasurer  
Sue Uhl, Trustee  
Nancy Profant, Trustee

## **2016-2017 Monthly Board Meetings**

July 14, 2016  
August 11, 2016  
September 8, 2016  
October 13, 2016  
November 10, 2016  
January 10, 2017  
February 9, 2017  
March 9, 2017  
April 13, 2017  
May 11, 2017  
June 15, 2017

All board meetings held at:

**Rising Stars Academy**  
23855 Lawrence Street  
Center Line, MI 48015

Multi-Purpose Room  
7:00 p.m.

## **RISING STARS ACADEMY**

**MISSION:** Provide learning for all students to achieve success in school, the workplace, and life.

**VISION:** Rising Stars academy is a program for students with intellectual disabilities, ages 18 – 26, who exited high school with a Certificate of Completion. We are a learning destination that prides itself on a diverse and more than anything, real-life approach to teaching and learning. It is our belief that each and every student has the ability to succeed and with proper tools will learn skills necessary to take on professional opportunities in their futures and lead fulfilling lives.

The academy focuses on, Life skills, Employment skills and Intrapersonal skills in various types of classes. Culinary Arts and the World of Food are the anchor programs at Rising Stars. It is our belief that many of the necessary skills that students need to be sustainable members of the community surround around the world of food. Utilizing the mantra of “Farm to Plate” students are immersed in the science of food growth, harvesting and food storage, preparing food for consumption, while learning how to work in a food establishment, controlling inventory and understanding the importance of food safety. Since the schools inception, we have grown in program offerings that always keep our focus on the three areas of skill building; Life skills, Employment skills and Intrapersonal skills.

Our curriculum is delivered through a contextual approach to learning which guides our students understanding of every class that they are submerged into. Internal and external job sites provide more in depth training for students who have mastered the level to be successful with these opportunities. Each lesson is followed up with a mastery check sheet that provides a snapshot of student’s ability levels in each class. Those mastery lists are used to tailor the focus of each individuals learning.

The following pages outline the programs within our school for the 2016-2017 school year.

## **COURSE DESCRIPTIONS**

### **CHEFS IN TRAINING**

This course is designed to prepare students in every area of food service, food production and hospitality. Student will gain knowledge and experience in all aspects of the culinary industry. Through the operations of an on-site restaurant, the students learn to be of service to the public as a waiter/waitress, host/hostess, bus-person and cashier. Through kitchen rotation assignments, the students obtain food production skills in the bakeshop, salad station, and cook station learning various types of cooking styles in the world of food.

### **CORRECTIVE READING**

Students complete an assessment at the beginning of the school year to determine the appropriate reading level for their needs. Assessments are done throughout the year to assess their progress and placement needs. Student's focus on decoding skills, fluency and comprehension through this scientific-research based reading program.

### **CORRECTIVE MATH**

Students are evaluated and progress through a series of math skills. This scientific research-based program focuses on addition, subtraction, multiplication, division, fractions and ratios to meet their level of instruction and address their need.

### **THE STAGE IS YOURS!**

Students develop social skills through the arts. This class will work on students in strengthening their presence with others and in different interpersonal situations. Theatre, Art, Creating Cooking Demonstration Video's, Public Speaking, Salesmanship, Customer Service and Interviewing Skills will all be covered in this class.

### **CAN YOU FEEL IT – PURE RSA! (Hospitality)**

Hospitality is a small skill that can make a world of difference. At RSA, students learn the art of creating an atmosphere that is warm, welcoming and most importantly, clean. Student learn to make beds, wash and fold clothes, iron, cleaning to the standard of a hotel/hospital rooms, manners and etiquette.

### **DO-IT-YOURSELF (DIY)**

Students develop an awareness of tools, the purpose of tools, small self-repairs and building objects. Whether doing repairs around the school, constructing new pieces for other schools, or making items for sale, students receive hands on experience with tools. They also learn how to cut costs and complete simple repairs to incorporate at home

### **GETTING REAL!! (Life Skills)**

Students gain valuable real life experience in various subjects during the year. Learning valuable citizenship lessons and practicing what life is like after 18 years old will consistently be experienced in areas of

Money Management, Budgeting, Handling Emergencies, Transportation, Shopping, Personal Hygiene, Internet Safety, Laws, Diversity, and being a good citizen. These getting real experiences will continue to be embedded into all activities and classroom experiences.

### **GOING GREEN!!!**

#### **Aquaponics and Microgreens**

The focus is teaching students about organic gardening and where their food comes from (farm to plate). The garden teaches students techniques and processes involved with gardening (example polyculture and companion planting). Knowing how to grow your own food leads to proper nutrition, skills gained and can lead to a secondary income. The aquaponics system focuses on growing food indoors during the cold season, and teaches students about closed loop systems. Students learn that ecosystems relies on variables that are symbiotic in nature.

### **FARMING AND GARDENING**

Students participate in hands-on learning in our 4+ acre garden and handling of our chickens. Students develop and plan the garden layout, the purpose of each item in the garden, hazards of weather and infestations, and harvesting. With the chickens, students are responsible for the daily checking of the general health of the chickens, eggs, feeding and habitat.

### **ARTISAN'S AT WORK**

Within our retail area students will be learning employment skills in various different areas. The focus will begin with product development and continue thru with Marketing, Advertising, Salesmanship, and Customer Service for goods that will be created in our Demo room. Cakes, breads, cookies, jams, jellies, canning products, soaps, scrubs and other products will be sold by students in this great learning space.

### **DRIVER'S EDUCATION**

AAA comes to Rising Stars Academy to provide Driver's Education classes to paying students. Students receive a minimum of six hours of on-road instruction, and an additional 24 hours of classroom instruction. A highly qualified instructor certified by the American Driving & Traffic Safety Education Association trains students. There is a fee for this program.

### **WHEELS GO 'ROUND & 'ROUND.**

Transportation for our students is always a struggle. Having a bicycle can help solve this problem and provide independence for them. Within our Bicycle repair classroom students will be learning valuable life and employment skill. Working thru a partnership with Back Alley Bikes, our students will learn how to trouble shoot bicycle problems, and fix them. They will also learn valuable team work, problem solving and get the chance to fix and build bicycles.

# Worksite Training Internships

## OUTSIDE OF RSA WORKSITES:

Students will be placed at off site work training internships based on responsibility, ability and maturity demonstrated within Rising Stars Academy. Parents will be notified of this placement and the schedule when the students will be leaving the building. Transportation will be provided by RSA and students will be traveling with a Para Professional from RSA. Paraprofessionals will monitor students while on site.

**Henry Ford Healthcare:** Training will encompass all areas within Henry Ford Hospital dealing with food service and production.

**Woodside Church Clothing Closet:** Training will encompass all aspects of running a retail store.

**St. Patrick's Church:** Training encompasses food service and catering, while serving senior citizens for lunch.

**BAE Systems:** training in the area of Food Service and Custodial.

**Crest Ford:** training in the area of car detailing and prepping of new vehicles.

## INSIDE RSA WORKSITES:

All students will be placed within an inside RSA work training internships based on rotation within their groups. Parents will be notified of rotations of their student within the Monday Morning Newsletter.

**Café Kitchen:** All areas of food production, prepping, plating, menu development, sanitation and cooking for guests within the Café (Serve Safe)

**Café Restaurant:** All areas within service, includes table maintenance, order taking and serving, cash register, guest satisfaction, and sanitation.

**Farm & Garden:** Maintaining garden, chickens, and green houses on premises. Planting, weeding, harvesting outside, along with planting, maintaining and growing inside with Aquaponics and Microgreens.

**RSA Artisan Outlet:** Maintaining the retail space. Baked goods, canning items, soaps & scrubs, fresh produce (when available). Shirts, sweats, hats, etc

**Mr. Clean Team:** All end of the day maintenance within our building. Sweeping, mopping, vacuuming, dusting, garbage patrol, bathroom cleaning

**Food Processing Plant:** All areas of food processing experience. Students will be trained on how to operated processing equipment, inventory, shipping and receiving.

**Bicycle Repair Retail:** Maintaining the bicycle repair shop retail space. Fixing bikes, repairing and servicing bicycles for customers.

## POLICY OF NON-DISCRIMINATION

In compliance with Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, and the Americans with Disability Act of 1990, it will be the policy of the proposed Rising Stars Academy that no person shall, on the basis of race, color, religion, national origin or ancestry, gender, disability, age, height, weight, or marital status be excluded from participation in, be denied the benefits of, or be subjected to discrimination during any program, activity, service, or in employment.

It will be the policy of the proposed Rising Stars Academy not to discriminate on the basis of sex or handicap in admission or access to, treatment or employment in its programs and activities. The Rising Stars Academy will periodically review its educational and employment programs and activities to assure compliance with Title IX and Section 504.

## TITLE VI, TITLE IX, SECTION 504, ADA INFORMATION

Rising Stars Academy is obligated under the law to make reasonable accommodations for individuals with handicaps. Certain due process procedures are in place to protect the rights of students and parents. If any person believes that the district has violated the law in regard to its compliance with Title IV, Title IX, Section 504, or the Americans with Disabilities Act (ADA), he/she may file a complaint

# 2016-2017

## School Year Calendar

August 16						
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September 16						
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October 16						
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November 16						
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December 16						
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January 17						
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February 17						
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March 17						
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April 17						
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May 17						
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June 17						
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July 17						
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August 17						
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September 17						
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-  Professional Development
-  No School
-  First/Last Day
-  Second Semester