



Preparing for the future

Warren Cons CPC students get a head start to success

Throughout the United States, careers in healthcare are often touted as “The Wave of the Future” in this poor economic climate. When unemployment continues to rise and finding a job in your teen years is next to impossible, due to a job market saturated by unemployed adult workers, finding a career in the healthcare industry is seen as “The Only Wave of a Future” in Michigan. Senior Health Science students at the Career Preparation Center (CPC) in Warren Consolidated Schools are taking advantage of a unique opportunity to give them a leg up in their quest for securing a future in their hometown.

Hands on experience in internships and exploration programs

Health Science Internship is a second-year, hospital-based program partnered with St. John Macomb-Oakland Hospital System. Students spend half of their school day in clinical rotations at the hospital using their Health Science education in real-world experiences. Each student is paired with a St. John Patient Care Technologist and they provide care for patients who are assigned to them. Students assist patients with many different areas of care including bathing, feeding, taking vital signs and transporting patients to other areas of the hospital for testing.



Taylor Saeger and Christina Maluchnik practice for sports medicine.

“Students are able to apply the knowledge they have gained from the classroom setting in a patient care setting,” state Janelle Wilson, CPC Internship Instructor. “They are able to see, in this way, not only how their education can relate to the real world of healthcare but also if healthcare is the right profession for them without wasting college tuition money to learn this about themselves.”

“I wanted to take the Internship class so I could have a step forward in my career (choice),” said senior, Nicole Clements.

Senior Karen Jugait state she wanted, “to gain experience in a hospital setting, to see how it feels to work in the medical field,” as her reason for taking the Internship class.

Health Science Exploration is another option for second-year students interested in exploring careers in the medical field. These students are interested in careers in veterinary, medicine, dentistry, pharmacy, physical therapy, occupational therapy, athletic training, sports medicine, and other areas of healthcare. Students learn about these careers by completing career modules, learning



Leah Delisle, Mary Sharak, and Tyler Wade work on a dental patient for Health Science Exploration Program.

career specific skills, and volunteering in positions that match their career goals at offices in Warren and Sterling Heights.

HOSA (Health Occupations Students of America) also provides opportunities to gain health career knowledge and skills. HOSA provides leadership and competitive competition in many career areas. CPR/First Aid, Nurse Assistant, Dental Assistant, Vet Assistant and Medical Terminology are examples of the offered programs. CPC students have found a high level of success at the regional, state, and national levels.

Along with caring for patients in a hospital or office settings, students have the ability to earn the American Heart Association’s certifications in Basic Life Support for the Healthcare

Provider (CPR) and Heartsaver First Aid. In the spring of their senior year, students also take the National Healthcare Foundation Skills Assessment. The assessment provides an indicator of student competency in basic healthcare knowledge and skills. Successful completion of these certifications and assessments will provide a good foundation for students entering the healthcare profession or for those beginning their collegiate programs.

CPC and Baker college

The CPC Health Science Department has formed partnerships with other educational institutions to provide students with exceptional experiences. Baker College of Clinton Township has provided students interested in Veterinary Science with the opportunity to view animal surgeries.

Senior Kelly Walkowski said, “The surgical experience was awesome. The veterinarian explained in detail the steps of the surgery and pointed out the anatomy that we were seeing.”

In January, CPC and Baker College will be starting a Math Dual-Enrollment Program for second-year Health Science students who excel in math. The majority of collegiate Health Science Programs require an introductory algebra course. This opportunity allows students to experience a college-level curriculum while earning both college credit and math

credit for high school graduation.

Anatomy and Physiology: The “Fun” Science

Nothing is more fascinating to study than our own bodies. Students enrolled in CPC’s Health Science Program are discovering this firsthand. Along with their health science studies, students are required to take Anatomy and Physiology where they can earn high school science credit along with CTE credits. Senior Ashanti McKinney said, “Anatomy and Physiology is way more interesting than taking a regular science class. It’s much more hands-on, and teaches me things I will actually be using.”

Even though the school year is just underway, students already had an overview of the organ systems of the human body, have learned the regions of the body — and are currently mastering the tissues and membranes crucial background knowledge as they start their studies of the various organ systems which will take them straight through to the end of the school year.

Not only will students master the theoretical material, they will have exciting hands-on opportunities as well, including the dissection of sheep hearts and fetal pigs. Kelly Walkowski said, “Dissecting the baby pigs was a great experience. I want to be a veterinarian and I learned a lot with that dissection.” They also have the rare opportunity to examine human brain samples provided by Wayne State University. A respiratory therapist from Macomb Community College will join the class in the spring and provide students the opportunity to examine healthy lung samples as well as lungs damaged by smoking. All of these experiences will reinforce the students’ theoretical learning.

“By doing the hands on skills, it has helped me to understand how the organ is made and how vital it is to the human body,” state student, Brandon Accurso, who is inspiring to be a registered nurse.

The science program at CPC has very rigorous standards set for students. Students must achieve a grade of B-minus or better to earn their science credit. Anatomy and Physiology teacher Kaleen Jubenville, said, “It is so exciting, as their teacher, to see students rise to this challenge and succeed. At the end of the school year, students feel confident that they will be successful in whatever post graduate careers they pursue.”

Learning to appreciate the complexities of their bodies, and how they must always be kept in a delicate balance, is a great life lesson for students as well. Walkowski state, “It was so cool to learn about the body because now I am more conscious of

what I do with my body and it is always helpful to know how you’re made the way you are.” Jubenville hopes that, “students take away a great respect for their health and wellbeing, which will transfer to students making thoughtful and careful decisions about how they treat their bodies throughout their lifetime.”

When asking last years students what made this class so special, they all seemed to have the same answer, “Mrs. Jubenville!”

McKinney stated, “Mrs. Jubenville has had a great impact. She’s a very great teacher, and she makes the learning experience fun.”

“The teaching ability that Mrs.

Jubenville has a special one,” stated Walkowski, “She really knows how to reach out and help people if they are struggling. She is never intimidating and always has a smile for people to see.”

Accurso said, “Mrs. Jubenville had a great impact on the class by staying late after school to go over the material with a student that was

struggling. She also encourages us to come down on our free time to review the notes to make sure the students truly knew what they were learning before we took a test. Mrs. J always works with the students and truly cares about them.”

CPC’s culinary program stirs up excitement

“Cake Boss, Rachael Ray, Paula Dean,” Cupcake Wars — the food phenomenon that has become so popular on today’s television shows has helped create interest in the culinary Arts field for today’s teens. CPC’s Culinary arts Program has benefitted from the increased interest with record numbers of student enrollees. The two-year program not only teaches students how to cook and bake but, also allows them to learn the business-side of the industry through the running of the school restaurant, the CPC Grille. The Grille’s menu is student developed, and the restaurant is open to the public from 8 am-9:30 am and 11:45am-1:15pm.

First-year students learn basic skills such as how to use kitchen

equipment, how to read and prepare recipes, baking, proper knife-cutting techniques, and proper customer service in a restaurant environment. Second-year students assist Master Chef Mark Prentiss with basic culinary skills. These students also

design and build their own businesses while learning different cooking methods and restaurant operations. Both young women and men

alike enjoy and thrive in this program. Lucas Rucinski, a second year Culinary Art student, he said, “loves taking food from scratch and making something delicious!”

All students, upon completion of the curriculum, earn a Serve Safe Industry Certification. This certificate states that the students understand and can apply all safety guidelines and proper sanitation procedures. Leah Ruggirello and Mackenzie Langlois said, “It’s amazing to pass this test because you get a certificate that can help with job applications.”

Along with running the restaurant, students also create menus and buffets for various events for both the community and the staff at CPC. Last year, students provided fare for a senior citizen dance, a war veteran appreciation luncheon, and multiple staff advisory committee community meetings. Students also create other events for the community to enjoy. This year, Mackenzie Langlois and Leah Ruggirello came up with the idea for a Soup-Off at The Grille. There will be five finalists providing their soup for patrons to sample.

Students in the Culinary Arts program not only learn how to cook and bake, but they also learn how to think about their futures in the business. Jessica Granowicz believes this class has widened her future in the baking business. “I’ve been baking since I was very little. Once I graduate, I want to open a bakery with my sister,” stated Granowicz.

Langlois and Ruggirello say, “All thanks is given to Chef Prentiss. He takes individual time to get to know a student’s strengths and weaknesses, and works with them on that to be the best they can and succeed. Chef Prentiss is a teacher who not only cares about his job, but his students and this is what makes his class a one-of-a-kind experience.”

The combination of eager students, a professional work environment, and a knowledgeable caring teacher sure adds up and makes this program a sweet success.

Next weeks CTE page will feature Fraser



Madison Tillitson and Katilyn Thomas examine “pets” for the Health Exploration program.



Cynthia Hanna and Mackenzie Langlois make pizza sauce.

MAKING THE

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