

Youth Enrichment Services

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About Youth Enrichment Services (YES)

Mission Statement: YES provides socially and economically at-risk youth the opportunity to achieve success through participation in mentorship, education, and enrichment programs.



24+

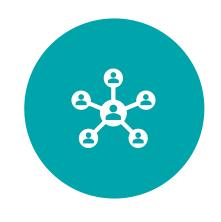
years of dedicated service to local communities, students, and families.



54%+

of currently enrolled students have participated in YES for 3+ years.

How They Do It







MENTORING

• EMBEDDED INTO ALL SERVICES YES PROVIDES AND INCLUDES A WIDE RANGE OF MENTORING OPTIONS

PROGRAMMING

•OFFERS YOUNG PEOPLE UNIQUE ACADEMIC, EMPOWERMENT, AND EMPLOYMENT EXPERIENCES

DIVERSION

• OFFERS MONITORING AND MENTORING TO JUVENILE OFFENDERS AS AN ALTERNATIVE TO GOING A DETENTION CENTER

Summer Magic

For 5 weeks, students acquire job specific skills through apprenticeships, a community-based research project, and engaging with skills spotlight content



Skill Spotlight

Life Skills



Period Project

Menstrual Health



Community Based Research Project

> Research Development

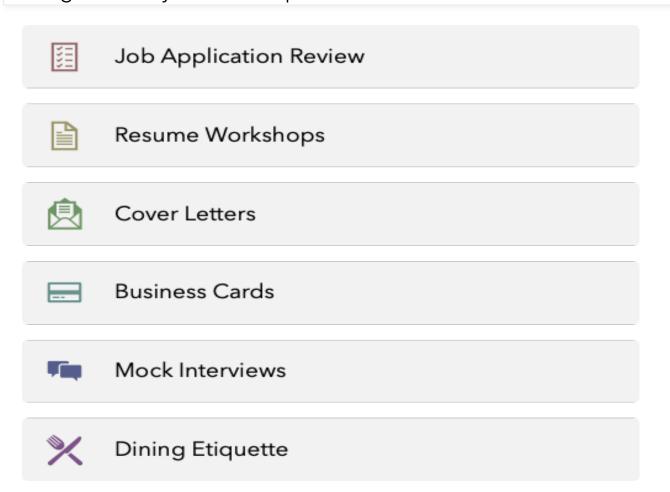


Apprenticeships

Job Specific Training

Summer Work for Success

Summer Work for Success - One week program intended to enhance students' employability and workability skills through a variety of workshops and activities.





Apprenticeship Examples

Disease Detective (top):

Students utilized a black light and Glo Germ™ powder to see germs easily spread between surfaces

Plant Whisperer

(bottom): Students visited a community garden to apply what they had learned to properly identify different plants





Project Description

Who: Adolescents aged 13 to 15, who come from underserved communities and who racially identify as black or ethnically as Hispanic/Latino.

What: We are creating 5 weeks' worth of curriculum aimed at teaching our summer scholars a variety of life skills in interactive and engaging ways.

When: This program occurs on Monday, Tuesdays, and Wednesdays from July 6th to August 6th from 9:30AM - 10:30AM.

Why: Based on feedback from last year's cohort of students and other's staff reflections on skills they wish they had learned or had reinforced at this age, 5 topics of skills were chosen to be highlighted for these sessions.

How: We wanted to introduce to them new skills that they may need at their age or ways to improve their current skill set by creating a space that encourages them to use these skills with others their age.

Program Breakdown

Week 1: Self-Care - How do you internalize stress and what are some methods that can be used to redirect that stressful energy Week 2: Food Safety -Understanding how to adequately move around a kitchen while encountering hazards and recipes as a novice

Week 3: Team Building Pinpointing our strengths and
weaknesses to best assess
what the task we can do to
support our team goals.

Week 4: Financial Literacy -How do we ensure we can enjoy our money during both the short and long term. Week 5: Code-Switching Effectively assessing different
environments to understand what
has been deemed appropriate in
different spaces while also being
our authentic selves.

Full Lesson Plan Example

Date: Monday, July 12th Week: Week 2, Day 1

Name of lesson: Introduction to Kitchen Tools

Guiding questions: How can we make sure we understand how to properly use kitchen tools and ingredients when following a recipe?

Objectives:

- Learn how to measure ingredients
- Understanding how to convert amounts needed between different cooking measurements
- How to properly measure ingredients needed based on a recipe (packing sugar, leveling flour, etc)
- Understand things to be mindful of in kitchen such as storage and handling

Lesson Steps:

- 1. Students will learn kitchen related measurements and understand how to convert between the different measurements needed.
- 2. Working in pairs, they will complete a conversion chart by filling in the empty boxes.
- 3. After chart completion, in groups of 4, students will begin reviewing the posted recipe and deciding which measuring utensils would be needed. They will choose one person to come to the ingredient table and properly measure out each of the dry ingredients. They will then bring it back to their table to dispense into their Ziploc back.
- 4. After this is complete, the class will discuss how dry ingredients in general should be stored and their bags will be labeled with their group number.

Debrief:

- · Why is understanding conversions important?
- · How might dry food storage be different from wet ingredients storage?
- · What is the importance of each of the dry ingredients we used today?

Lesson Materials:

- Ziplock bags
- · Measuring cups Target
- Flour
- Sugar
- Salt
- Baking powder
- Cinnamon

Recipe: https://www.willcookforsmiles.com/single-serving-buttermilk-pancakes/ Conversion Chart: https://www.iheartnaptime.net/conversion-chart/ Measuring Cup Worksheet

Activity Based Lesson Plan

Objective: With a time-frame, how can you work together as a group to identify all the puzzles and clues in a space solve a problem.

Storyline: "Can you believe I was poisoned at a Christmas party? It was definitely my slacker coworker Ashlee. She was probably just jealous of the promotion I had just gotten last week but I can't let her get it because I worked too hard for it! I am currently hiding from her in the building and need your help. So that I know it is you, when you find me, please knock on the door twice and say the code word and I'll unlock the door. I put it in a riddle because I knew you would be smart enough to figure it out. Please hurry. I don't think I'll make it more than 30 minutes without the antidote at this rate. Knowing her, she probably hid it in one of those golden eggs she loves so much.

Rules: 30 minutes. 3 hints. Time deduction for each hint used.

Healthy People 2030 Objectives

Community

 Emphasis on the youth allows for early intervention to potentially impact life outcome trajectories in a positive way

Adolescent Health

 Skills Spotlight programming efforts are strategically developed to enhance the quality of life for the youth based on identified and observed needs

Evaluation



Short Term: Debriefs that are held at the end of each session ensure that the students understand the material and can explain it to others. During the last week of skill sessions, feedback questionnaires can be given to students complete that will allow them to rate the topics chosen this summer.



Long Term: Due to YES' high continuance rate amongst their students, a long-term tool to evaluate the sessions' effectiveness is to start the next summer, for the returners, by asking them to reflect on the topics chosen the previous summer and if the skills transcended their summer experience.

Recommendations

1

During orientation, have the students complete an interest form so staff can:

- Have a sense of what they already know
- Know what topics they are more/less likely to engage in

2

Hope for the best but plan for the worst.

- Have a back-up plan, or several
- -Ensure that staff know what changes may need to be made due to past incidences, weather, or program alterations



Additional guidance from experienced staff members about:

- Managing classroom dynamics
- How to prioritize engagement while facilitating
- Follow-up Practices

What I've Learned







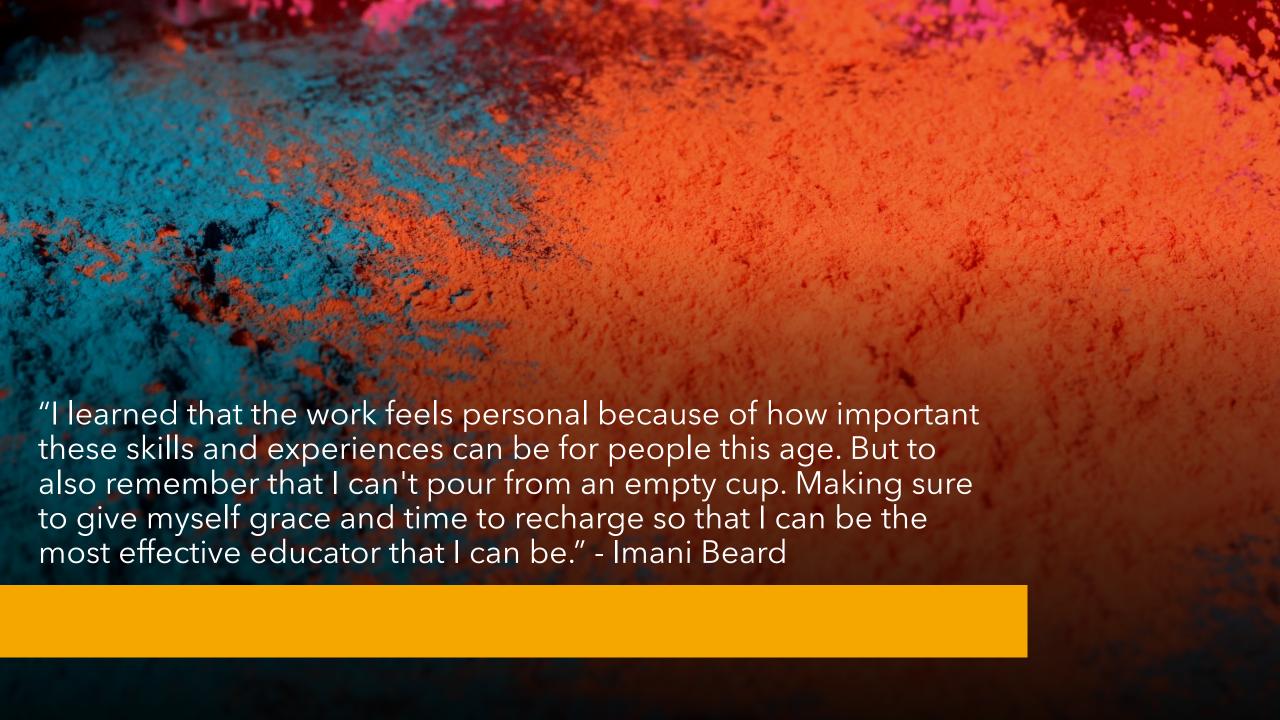
Lasting Impressions

Effective facilitating

Power Dynamics

Managing Expectations

Presentation Skills "This experience has forced me to get out of my comfort zone to produce meaningful content and foster relationships with the youth. With each session facilitated I am reminded of the impact of early intervention." - Wendeline Frederic









THANK YOU