

RICHMOND COMMUNITY SCHOOLS

Getting a 'Lift' on the future with Richmond's AIS program

By Nick Powers

Richmond High School students have a great opportunity to learn about heavy equipment through the AIS Program. This class offers safety instructions, operating equipment, and repairing the machinery.

This program is offered to the surrounding districts as well. Not only does AIS provide students with hands on learning, it also allows students from multiple schools who share similar interests to connect with one another.

Richmond High School senior, Preston Keller, sees this opportunity to learn as a beneficial factor to his future.

graduate, I am planning my future as an electrician,' Keller said. "I believe the safety instructions and the proper use of equipment I have been taught at AIS will focus on since it is crucial put me ahead of my peers."

Keller seems to take full advantage of this pro-



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"As I am preparing to Heavy equipment students will learn to operate during their AIS experience.

taking with him to trade some of the instructions he and eyewear such as steel to help people visualize the school

"Welding and electrical work are the two things I to my future career," Keller said.

portant lessons he will be machinery. Keller explains

has been taught during the toe boots and safety glasses, first few weeks of the program

"I feel the most important safety instructions are in heavy machinery; you and legs) on the machine," three of four contact at all may not be familiar with Safety instructions are times, make sure machines the three of four-contact gram to help teach him im- important when operating are ready before operating, rule. Keller explains this the safety instructions pro- should be a part of the cur-

and to be aware of your surroundings," Keller said.

instruction.

'Three of four contact is when you must always keep If you are not involved three of your limbs (arms Keller said.

wearing proper footwear safety instruction in detail vided by the professionals riculum for years to come.



Preston Keller

to prevent injury to himself and his peers.

It is important for students to find a passion throughout their lives, especially at a young age, and Keller explains how the AIS Program has helped him and all his classmates prepare for the future.

"Working hands on makes us more interested in what we are learning, and it inspires us to work hard in whatever we choose to do in the future," Keller said.

The AIS program that Richmond High School offers is very beneficial It is imperative to follow to many students, and it

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T.V. And Broadcasting is an elective class offered to the Richmond High School students that will further their knowledge in film making and producing. The Richmond High School T.V. and Broadcasting class is a very small class of six students who are passionate about the technological world and what goes Zach Matthes



Cooking with Culinary Arts

By Hailey Pitts

Richmond High School's Culinary Arts class is a program that lets students learn about the cooking industry and experiment with different types of food and cooking. Chef Salvatore leads these classes in room 704 of the high school. This class can help students learn knowledge of cooking skills and teach them how to cook a variety of different foods. Not only is this great program for people who want a career with the cooking industry, but it will also provide and many techniques they will be able to use in their future. During the month of September and October the students baked cookies and brownies. They cook the same thing usually for about a week in order to learn the recipe and maybe use it at home. The students get in partners of two, gather their ingredients, read the directions slowly, and start making their cookies. After they are all finished making their cookies, they eat them and then work as a team to clean the kitchen and dishes. It is no doubt ing, and if not, they are in that everyone's favorite part of the class is the delicious food they get to eat. There are not many changes currently in culinary arts. The only difference is the students must wash their desks, wear their masks, and half teaches the students the the class gets to leave five minutes early. The year one students have a two- trade. Students learn how hour class, and the year to use the washing, rinstwo students have a onehour class. Chef has a prep Chef Salvatore's goals for



into the production we see on a daily basis. Zach Matthes the process that film makers is one student who takes this course passionately.

Zach Matthes is the younger brother of Nick Matthes, who was a big part of the class ing the details of the producthroughout his high school career. What drove Zach to take the T.V. and Broadcasting class said. was no surprise. "My brother Nick inspired me to be a part not see himself pursuing a of this class," Matthes said. career in T.V. and Broadcast-"He was a part of this class in ing, he gives his opinion on high school, and it taught him a lot about the real world and fit his peers interested in this the technological advances we are seeing daily." Anyone that knows Matthes knows how film producers, and it offers much he looks up to his older brother.

what they are currently doing in class. "We are currently watching the series The Mandalorian and studying the opening the eyes of so many production of the film," Matthes said. The Mandalorian the next, and it will motivate is a complex T.V. series which many production techniques are used all throughout the thes said. show.

has gone over so far is the basics of film production. "We produce, and wrap a film," Matthes said. It is important for the students to understand

go through in order to release a new show or movie for the public. "It makes you appreciate a film much more knowtion and the effort it takes to release quality films," Matthes

Although Matthes does the class and how it can benefield. "This class offers many learning points to beginning advanced production to those headed for the next step in Matthes gave an insight on their career," Matthes said.

Matthes envisions T.V. and Broadcasting benefitting the future of our country. "I see it people of this generation and them to advance technology for many years to come," Mat-

When discussing the future The main concepts the class of Richmond High School, it is without a doubt that we need to continue this amazing class. learned how to film using It will be beneficial to our sohigh tech cameras, develop, ciety as we teach the next generations how the production of daily news, movies, and T.V. shows are accomplished.



them with practice, skills, Student Abby Baczewski prepares a dish in Culinary Arts



Chef Vincent Salvatore

period during third hour where he usually shops for groceries for the recipes. The students are usually always in the kitchen cookthe classroom watching Salad dish prepared by RHS culinary students cooking shows.

in culinary that the students must follow is the Serve Safe Program that they take the first month of culinary. This program cooking safety rules and the do's and don'ts of the ing, and sanitizing station.



participating every day, and not messing around in the kitchen.

fun program to be in. out the school year. The Working as a team and getting everything done together makes it enjoyable. All the students that what they like and dislike have taken culinary so far with a variety of food and have enjoyed it. "I love it! recipes.

The safety guidelines his students include the fol- I would like a future with lowing: passing Serve Safe, the culinary arts program," student Eryn Hart said.

The students will continue to learn new recipes Culinary Arts is a very and techniques throughstudents will cook plenty of different foods and get to experiment finding out

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