

THE WRIGHT TIME 4 THE WRIGHT BEAN

Hospitality Newsletter

THE SHOW MUST GO ON.....

As they say on Broadway, the show must go on, and it's no secret that once Covid hit, the Hospitality & Tourism Industry was impacted greatly. This crisis has had an effect undoubtedly on our society and students, however as instructors, we still felt the need to persevere. Specifically, because we're here to lead by example and keep our students encouraged under the most extreme circumstances.

Established in March 2021, The Wright Bean beverage program provides our students with hands on experiential learning.

This enables our students to simulate their own concepts and ideas while identifying consumer needs and developing marketing strategies. Furthermore, our production promotes entrepreneurship and empowerment as a means to cultivate meaningful careers and experiences.

EST. 2021

THE WRIGHT BEAN
COFFEE, SMOOTHIES
SHAKES & MORE

JOE

Cool Beans French Roast \$2.00
 Jamaican Me Crazy \$2.00
 French Vanilla \$2.00
 Dark Magic \$2.00
 Deja Brew Iced Coffee \$2.50
 Creme Brulee Hot or Cold \$3.00

SMOOTHIES

Mango Madness \$3.50
 Fresa y Banano \$3.50
 Sip n' Teach \$4.00
 Nutty Professor \$3.50

MILK SHAKES

Cookie Monster \$3.75
 Vanilla Bean \$3.00

MORE...

Infused Ice Tea \$2.75
 Assorted Hot Tea \$2.00
 Chocolate Avec Lait \$3.75

EST. 2021

THE WRIGHT BEAN
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JOE

Cool Beans French Roast: A full-bodied blend of 100% Arabica Beans dark roasted to a deep brown. Hints of caramel and chocolate.

Jamaican Me Crazy: An awesome blend with hints of vanilla and caramel! With such a delicious taste, you'd be crazy not to try it.

French Vanilla: This is our lightest coffee with an inviting scent of aroma sure to add a taste of luxury to your day.

Dark Magic: An extra bold blend with dried fruit and chocolate notes, leading to a subtly sweet finish with a hint of bitterness.

Deja Brew: Cold brew coffee is made chilled, never heated, and with a higher coffee to water ratio than regular drip coffee.

Creme Brulee: An awesome blend of coffee, caramel and vanilla offering a nice pick me up in your day. Served iced or hot.

SMOOTHIES

Mango Madness: A taste of the tropics, it's like sunshine in a glass

Freso y Banano: Strawberry & Banana -an all time favorite that reboots your mid-morning/day routine.

Sip n' Teach: Creamy and rich in fiber, this tropical fantasy consists of pineapple, beets, bananas, orange juice, and spinach.

Nutty Professor: A decadent blend of protein rich nutrients that offers a hint of cocoa, sweetness and earthy flavors. Made with almond milk.

MORE....

Chocolate Avec Lait: Made in-house from scratch ,whipped hot chocolate served with homemade whipped cream. (whipped topping flavors-raspberry, chocolate, vanilla, caramel)

HOSPITALITY FRESHMAN

Each of our freshman achieved their goal earning their certification for the OSHA 10 hour Training course! OSHA, which is the acronym for Occupational Safety and Health Administration serves many benefits including: Increased awareness on how to handle workplace hazards, the importance of dressing in the appropriate attire as it relates to trade production, rights as an employee and the responsibilities of the employer to name a few. In lieu of this accomplishment, we celebrated with Chicken and Waffles! Yum sorry you missed it.

TRADE CERTIFICATIONS

Congratulations Carl, Angela and Zenaya!



HOSPITALITY SOPHOMORES

As we're approaching the last weeks of school, the sophomores are currently studying for the Guest Service Gold Certification through the American Hotel Lodging Educational Institute. This certification focuses on creating memorable experiences for guests, turning around difficult situations, and developing exceptional soft skills which are the foundation for succeeding in any hospitality related career. However, a few of our students got a head start and acquired their certification early.

TRADE CERTIFICATIONS

Congratulations to Sierra Victor and Alejandra Lopez Piragua for earning their certification!



Coming soon!



HOSPITALITY JUNIORS

Junior class has been working very hard towards becoming START Front Desk Representatives through American Hotel & Lodging Educational Institute. While completing their learning objectives, they worked on multiple projects, in-person and virtually. One of the learnings about the impact of loyalty programs on customers and business, we will be bringing out to you. Stay tuned... The Wright Bean Loyalty Program coming soon!



TRADE CERTIFICATIONS

After completing the simulation, some students took on the challenge of running their own virtual business - Hotel Mogul. Congrats to Viviana D, Lesly V, and Brenda F.



HOSPITALITY SENIORS

Our awesome seniors have been really busy in the past two months. TIPS certifications have arrived and we have an 80% success rate!!! Congrats Seniors.

During the 2nd and 3rd quarters, all students worked on running a virtual business through Knowledge Matters - hotel simulation. They were learning in-depth about hotel operations. Some students challenged themselves to the project of running a "Hotel Mogul"! Congrats to them on receiving the Certificate of Achievement!

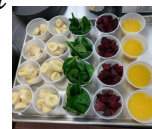
And now, on our final stretch, students are finalizing their CAPSTONE presentations!!! I'm confident they will do awesome and I can't wait to share some of their work in our next newsletter in June.

TRADE CERTIFICATIONS

Seniors also completed TIPS Certification (Training for Intervention ProcedureS) Congrats to Diane P, Viviana D, Lesly V, and Brenda F.



WOW!



CHEERS!

