

Dear Campus Community,

Please find below some updates and highlights regarding our work within the division.

Administration for Children Services (ACS) V-CRED Program

In collaboration with the **Administration for Children Services (ACS)**, the College hosted a press conference with Mayor Eric Adams who announced the launch of the Vocational Continuing Responsibility Education and Development (**V-CRED**) program. The program has several academic and industry partners, and provides professional certifications, paid internships and apprenticeships, as well as trauma-informed support services for youth ages 16-24.

Additionally, V-CRED provides vocational training and employment services in several career pathways: Information Technology; Electrician Emergency Medical Technician-EMT; Certified Nursing Assistants; Electrocardiogram-EKG Technician; Pharmacy Technician; and Building Trades. Special thanks to **Osama Mansour**, Program Director, EMT/Paramedic and **Omar Serrano**, EMT Instructor. See the full announcement **here**: <https://www1.nyc.gov/office->

The Center continues to be available to facilitate career workshops for our students. Topics include: Resume-athon, How to Ace the Interview, How to Land a Job and more. Further details about these workshops and a request form can be found on this page: <https://www.kbcc.cuny.edu/career/career/facultyandstaff.html>.

We are hosting a journalism career workshop and a social media etiquette workshop this month. Both events are open to all students. Please refer your students to Career Wave (<https://kbcc-csm.symplicity.com/students>) for more information and to register for these events.

The staff is available virtually

We submitted a **\$600,000 proposal** to **for KCC TechTrack**, an Artificial Intelligence (AI)/User Experience (UX) training program. AI is an umbrella term for tech that uses data to develop the technology that powers smartphones, virtual assistants, streaming platforms, chatbots and facial recognition software. KCC will partner with Reclassify AI, an advanced data analytics and management tech firm in NYC that

Design training program will be offered to students wishing to learn skills to supplement their new AI knowledge.

Community Farm and Garden

The farm and garden is waking up from winter and initial work has begun. We replaced the plastic on the hoop house and planted two lilac bushes in barrels which will be placed in a permanent location once renovations are complete. The seven (7) trees planted around the space have started to bud. Currently, we are digging up the deep weed runners (how weeds spread underground) to thwart the worst weeds from establishing. We started some limited seedlings for educational purposes and plan on a bigger propagation with the goal of planting in preparation for warm weather crops for the summer.

Leon Goldstein High School will continue using class beds on a weekly basis. **Chef David Goldberg** will continue his Wheat research project and **Chef Naxielly Dominguez** will host a seedling propagation cart in the culinary arts kitchen. This will allow her to grow microgreens with students and to harvest them directly from the cart for plating and decoration as well as to generate interest in the KCC CFG with the culinary students. **Prof. Grace Axler-Diperte** will conduct soil research with her biology students this semester.

Students from **SUNY Downstate Medical Center** and **School of Public Health** visited the farm to learn about propagating seeds in support of their nutrition coursework among students and the local community in and around central Brooklyn.

Initial days for existing volunteers started, including hoop house repair. The garden will be opening weekly volunteer days and service-learning opportunities this spring. Please contact Dr. Shannon Caravello via email at Shannon.caravello@kbcc.cuny.edu for more information.

Review all the updated work on the farm Instagram page **here**:

https://www.instagram.com/kcc_cfg/

Program Updates

The **First Course NYC Program** is a partnership with NYC Small Business Services which offers underserved New York City residents the opportunity to break into the competitive field of culinary arts as an apprentice. The program provides hands-on training from the best culinary professionals the city has to offer. The 14-week program includes eight weeks of classroom kitchen training followed by six weeks of on-the-job training with respected NYC restaurants.

th, with Chef Jhack Sepulveda of Eat Good

Consulting and Chef Christopher Faulkner, former head chef at NYC's exclusive Soho House leading the charge. In addition to culinary training, all students receive a daily stipend and metro-card for participation in the program. Currently, we are recruiting for three additional cohorts. If interested, please sign-up for an informational session **here**.

Three (3) student cohorts successfully completed the **UX Microcredential program** in

For more information, Zoom Virtual Front Desk (<https://zoom.us/j/2151731780>) (Monday Friday, 10:00 am 12:00 pm and 1:00-3:00 pm); Phone: 718-368-5050, or Email: conted@kbcc.cuny.edu.

Should you have any questions, please feel free to contact me.

Kind Regards,