

PHOENIX RISING

THE ENTREPRENEURIAL NEWSLETTER



ESC STUDENT BUSINESSES

Phoenix Fire Pizza
Phoenix Fire Bakery

Coffee & Tea with
TLC

The Printing Pros

TLC Gardeners

Western Woof

At Warren County Educational Service Center, we are proud to offer an entrepreneurship program centering on student-run businesses that nurtures these vital skills and inspires students to take ownership of their futures. Join us as we explore how this initiative is shaping the next generation of thinkers, leaders, and changemakers.

Why Entrepreneurship Education?

In today's world, entrepreneurship education matters now more than ever. As industries collapse and the entire educational framework is disrupted, it's important for students to develop the real world skills that will set them up for success. Entrepreneurship education equips young learners with critical tools such as growth mindset, grit, opportunity-seeking, and the ability to redefine failure—skills that are essential not only for starting businesses but also for navigating life's challenges. By encouraging innovation and initiative, these programs empower students to think beyond the classroom and contribute meaningfully to their communities. Whether they dream of launching a business, leading a team, or making a difference in their chosen careers, entrepreneurial education builds confidence and adaptability.

**Warren County
Educational Service Center**
"Champions for Children"

Phoenix Fire Pizza

Where Flavor Meets Entrepreneurship

Ignite your taste buds and your entrepreneurial spirit at the Learning Center's Western Row campus! Two student-run businesses, Phoenix Fire Pizza and Phoenix Fire Bakery, are sizzling with success!

These exciting ventures, spearheaded by ambitious 10th-12th graders, offer a delicious dose of real-world learning.

Students are gaining valuable hands-on experience in marketing, finance, customer service, and food preparation while developing that crucial entrepreneurial mindset.

Led by the passionate WCESC behavior interventionist, Cynthia Stark, and guided by Stephen Carter's dynamic curriculum, students are learning to turn their ideas into thriving businesses.



PIZZA MAKERS



Student Entrepreneur Spot Light

Will Lovett

Position: Executive Chef

Quote by Will, "Thank you for giving me this opportunity to be in this position. I am very excited to put it on my resume for my future when I move into pizza business."



Crafting Flavor and Building Futures

Phoenix Fire Pizza is serving up mouthwatering pizzas that will have you craving more, while Phoenix Fire Bakery delights customers with a variety of tasty cookies.

As Phoenix Fire Pizza's Executive Chef, Will Lovett emphasizes consistency and quality, ensuring every pizza is crafted for the customer.

These businesses not only provide students with valuable skills but also contribute to the school community, offering a taste of success that's sure to inspire!

Coffee & Tea with TLC

A Brew of Opportunity and Delight

Coffee and Tea from TLC is more than just a beverage service—it's a hands-on learning opportunity for TLC interns to experience running a coffee business. Every Friday, the Western Row staff enjoy this delightful treat.

Each month, interns design a signature drink inspired by the season or holidays. Staff can place their orders through a Google Form, and the interns take it from there! On Thursdays, they organize orders, create personalized labels with names, room numbers, and drink details, and prepare for the delivery day.

Come Friday, the interns brew and assemble the drinks, attach the labels, and load up the coffee cart. As they navigate the building to deliver orders, they practice their polished customer service scripts, ensuring a cheerful and memorable experience for everyone.

Coffee and Tea from TLC is a perfect blend of skill-building and community connection!



COFFEE DELIVERY

Currently, Philip Henderson is the Coffee and Tea from TLC Manager. It is his responsibility to make sure the orders are filled correctly. Philip also navigates the school and determines who from the team will make the delivery to the classroom. When asked about his job as Manager of Coffee and Tea from TLC, Philip stated, "I like making the coffee to deliver."



TLC Gardeners

Cultivating Growth and Flavor

The TLC Gardeners began with the vision of growing fresh ingredients to support the Phoenix Fire pizza business. Using a grow tower, the team set out to cultivate spices and greens while gaining hands-on gardening experience.

During the first semester, TLC interns successfully germinated seeds in small containers before transferring the seedlings to the grow tower. They diligently monitored and adjusted the water's pH levels and proudly harvested three crops of arugula! This semester, they aim to grow peppermint, multicolored lettuce, and oregano. New to the TLC Gardeners this semester are Grace Alexander and Nathen Jones, who are eager to contribute to the process of germinating, planting, and harvesting. When asked what excites them most about the project, Grace shared, "Watching them grow from a seed to a plant," while Nathen added, "I like planting the seeds and watering them."

The TLC Gardeners continue to grow more than just plants—they're cultivating skills and a sense of accomplishment!



The Printing Pros

Supporting Teachers, One Copy at a Time

Printing Pros is dedicated to supporting teachers by handling their copying and printing needs, giving them more time to focus on teaching and planning.

TLC interns manage an order form where teachers can request copies in advance. Using the copy machine, interns produce the materials and deliver them directly to the teachers' rooms. They also handle printing requests sent to the printer and assist with special projects, such as laminating and cutting materials as needed. Earlier this year, the Printing Pros completed a job for their first external customer as they copied and assembled the course catalog booklets for Sinclair College.

Evan Pettigrew, a valued member of the Printing Pros team, shared his enthusiasm for the role, saying, "I like to print copies that other staff require and deliver to them, saying on my device, 'I have the copies done from the Printing Pros.'"

Student Council Multiple Disabilities

Building Community Through Collaboration

The MDESC Student Council recently spearheaded a successful fundraiser, selling WCESC t-shirts to students and staff at the Western Row Campus. To bring their vision to life, the council visited and negotiated a partnership with Friday Threads, a local screen-printing business in Mason, Ohio.

The initiative was a hit—142 t-shirts were sold! The council used some of the profits to support their SCC friends and donate to the SPCA, reflecting their commitment to giving back to the community. They also purchased a KitchenAid mixer to enhance their program.

Representing the MD program, the student council collaborates closely with staff and students, ensuring every decision is thoughtfully made and supported by their peers. Their teamwork and dedication are a testament to the incredible spirit of the MD program!



Student Council



**T-shirt
Fundraiser**



Tie-Dye Product



MD Programming Fundraising

Fundraising with Purpose

Students in the MD program are actively brainstorming new fundraising ideas to pursue as a team, continuing their commitment to meaningful and impactful projects.

Recently, the MDESC Middle School class organized a fundraiser to buy holiday gifts for students living in a local nursing home. They tie-dyed aprons and bags, selling these colorful creations to raise funds for their thoughtful purchases.

Fundraising items are shared with ESC staff, and the profits are collectively voted on to decide how they will be used. This collaborative approach ensures that every project reflects the values and goals of the MDESC program while making a difference in the community.

Western Woof

Empowering Students Through Entrepreneurship

The SCC Department at the ESC is proud to announce the launch of Western Woof a dog bone-making innovative initiative developed by a dedicated task force.

Officially kicking off on February 6, 2025, this student-run business is designed to provide high school students with diverse abilities the opportunity to thrive in a structured and supportive work environment.

Students will be actively involved in every aspect of the business, from baking and packaging to delivering freshly made dog treat bags to staff members who place orders. Guided by visual aids and a recipe selected through team collaboration, the process is tailored to foster engagement and skill development.



Western Woof



Dog Treats

The recipe for the dog treats include applesauce, oat flour, egg, and cinnamon.

The shelf life of the treats are:

Fridge: 5 days

Freezer: Up to 2 months



Building Skills Through the Dog Bone Treat Business

Each student will take on a specific role, such as ingredient preparation, cooking, packaging, or delivery.

This hands-on experience helps them build valuable life and work skills while contributing to the success of their business venture. The Dog Bone Treat Business is more than a project—it's a stepping stone toward confidence, independence, and entrepreneurial spirit!

Contact Us

Phoenix Fire Pizza and Bakery

Mike Bidwell Montaniz

(Mike.Montaniz@warrencountyesc.com)

Coffee and Tea with TLC, The Printing Pros, and TLC Gardeners

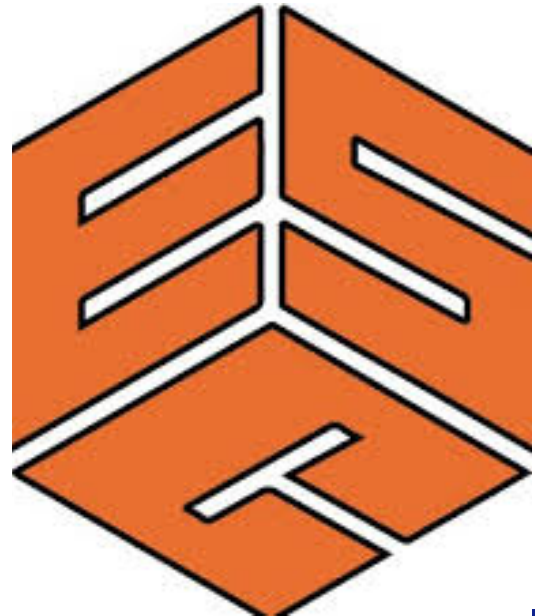
Amanda Pennix

(Amanda.Pennix@warrencountyesc.com)

Western Woof

Katie Strubbe

(Katelin.Strubbe@warrencountyesc.com)



WCESC

