

SAC Report

Thursday February 04, 2022

Student population: 177

Females: 91

Males: 86

Teachers: 15

Counselor: 1

Classified: 8

M&O: 10

Current SAC members:

Stella Anasogak Amos Aguvluk-Nashookpuk Bertha Panik Edna Ahmaogak
Linda Agnasagga David Bauer Stanley Bolling

Member Duties:

President Stella Anagosak **Vice President** Amos Aguvlik-Nashookpuk
Secretary Edna Ahmaogak **Member:** Bertha Panik **Member:** Linda Agnasagga
Counselor: David Bauer **Principal:** Stanley Bolling

Highlights:

As of Monday January 31, 2022, Alak School has gone from COVID **RED** to **GREEN** in last 5 contact days. School is now open.

- Students attend school and wear masks
- PreK3/4 have returned to AM and PM sessions

- Teachers have collected student assignments and prepared their classrooms to help students get back to normal learning.

Two Certified staff remain out of town due to illness. All Classified are present.

MAPS assessments are nearly completed. Make up testing is underway. Students have shown gradual reading and writing improvement across the grades.

Strategic Plan Goals:

Alak school continues to follow all four strategic goals:

1. Student Success

- Students across the grades continue to improve their reading and writing skills. Evidence can be observed on recent MAPS assessment scores.

2. Community Engagement

- Alak School's Advisory Council was more actively involved in the school Calendar process this year. The community had an opportunity to choose between three Calendars and the SAC has their final selection.

3. Staff Success

- Alak school recently hired a full-time teacher who will teach language and fine arts classes to 7 thru 12 grade students.

4. Financial & Operational Stewardship

- Alak school used their School Improvement Grant to purchase Professional Development Training and Online intervention programs to help improve student learning this year.

Concerns:

SAC members are concerned about Alak school's nutrition program. Staff, Student, and Parent have complained for several months about the following:

- Preparation and the poor quality of food being served to students
- Small amounts of food served to students
- Improper storage of perishable items creating cross contamination conditions
- Preparers not following the monthly menu