



What's Cooking?

April 21, 2008

Volume 13, Issue 03

Important Dates for your Daily Planner

Monday, May 5-8,
Graduation Reminder

Gowns & Coats pick up in Bookstore!

Friday, May 9th

Graduation
Palm Beach
Convention Center
Students arrive at
10:45 AM

Friday, June 6th

ServSafe Class

Sign Up at the Front Desk
Located in Practicum
Begins 8:00 AM

News from the Business Office

Effective April 4 the Business Office will no longer accept cash payment for tuition and fees. All payments must be made by check, money order or credit/debit card. For your convenience Bank America offers free checking (CampusEdge accounts) to full-time students who provide them with a student ID. You can open an account at the nearest branch at the corner of 45th Street & Military Trail.

ServSafe Question

What is the minimum internal cooking temperature for ground beef?

INTERNATIONAL BARBEQUE COMPETITION

Date – Thursday, May 8

FCI will host this exciting Student Team Competition

It's simple to get involved. Follow these directions:

1. Pick a Team – Must be at least 2, may be as many as your entire class.
2. Pick a theme: Country, Region, Historic Period...
3. Discuss, research, practice, and prepare **at least** an entrée that includes two accompaniments.

Adhere to the following requirements:

- Fits your theme
- Serves at least two (**may serve more**)
- **All cooking**, (grilling, baking, roasting, smoking...) is done on a charcoal or propane grill
- Served in the theme style
- Served at the proper temperature
- Prepared, held, and served in a safe and sanitary manner
- Team is responsible for cleaning up after themselves
- Team must supply all food, plates, themed decorations, grills, fuel, etc.
- No kitchen facilities will be available for any reason
- Food may be brought in raw, partially cooked or fully cooked

To register your Team pick up an official registration form from the FCI lobby reception desk. **Return completed form to the FCI lobby reception desk before Tuesday, May 6 – 10:00 pm.**

Presentation to the judges will be at 11:00 – 1:30 and again from 4:30 to 6:00.

The competition will be held in the grassy area next to the FCI break area. You may bring just about anything that you think will help to make your Team theme reign supreme. (No live, dangerous animals without proper leashes and vaccination shots.) No alcoholic beverages.

- **Winning Team will be awarded the coveted Golden Spatula Award.**
- **Winning recipes will be featured in What's Cooking.**
- **Winning Team Members will be invited to join the School Team for the International Wine and Food Annual Golden Pig Cook-off.**



Question:

What term is used for a strong consommé beef, chicken, and vegetables?

If you know the answer, place it along with your name, instructor's name, and class in the "What's Cooking Toque" at the reception desk by Thursday.

Last Weeks Question

One of the world's oldest cultivated vegetables, this member of the lily family was considered sacred by ancient Egyptians, as valuable as gold in the Middle Ages, and a vital food for many historical military commanders on land and sea. Can you name this vegetable?

New Scholarship Opportunities!!

- ★ AH&LEF Hospitality Scholarship
Scholarship Deadline **May 1, 2008.**
- ★ Progressive Group Alliance Scholarship
Scholarship Deadline **May 1, 2008.**
- ★ Wisconsin Bakers Association
Scholarship Deadline **June 2, 2008**
- ★ The National Restaurant Association Educational Foundation
Scholarship Deadline **July 31, 2008.**
- ★ The Noel Cullen Scholarship
Scholarship Deadline **August 4, 2008.**
- ★ The China Mist Scholarship
Scholarship Deadline **August 4, 2008.**
- ★ R.L. Schreiber Scholarship
Scholarship Deadline **August 4, 2008.**
- ★ Dexter Russell Cutlery Scholarship
Scholarship Deadline **August 4, 2008.**
- ★ Chef4Students Culinary Grant/ Scholarship
Scholarship Deadline **August 15, 2008.**
- ★ The American Academy of Chefs Scholarship
Scholarship Deadline **December 31, 2008**



All applications and information are located at the front desk. If you have any questions, please see Amber Spencer.

Career Services Announcements

Angela Moeckel is Florida Culinary Institute Career Services representative. **Please direct any questions to her regarding career placement.** Be sure to visit frequently as job opportunities come in to our office daily. Don't forget to check out the job bulletin board located in the back stairwell.

Culinary Cruise

Fugazy International Travel has invited Florida Culinary students for a trip to **8 countries!!** September 19 - October 4 Fall break. Visit ports of call Venice, Dubrovnik, Athens, Kusadasi Turkey, Naples, Rome, Florence, and Villefranche-Monte Carlo-Nice.

Get your copy of the detailed itinerary at the front desk, or with Chef Machado, .

\$500 Deposit due by July 31, 2008!

***Florida Culinary Institute / Lincoln Tech and its employees are not affiliated with this tour and make no express or implied warranties or representations. ***

 ★ **ServSafe Answer:** ★
 ★ 155 Degrees for 15 seconds ★

 ★ **Last Week's Winner:** ★
 ★ **"Nick Lewis"** ★
 ★ Chef Laceroz / AM Class ★
 ★ *Answer:* ★
 ★ **"Onion"** ★
 ★ **Congratulations!** ★
 ★ This week you win ★
 ★ a gift certificate to ★
 ★ Café Protégé. ★
 ★ -See Amber or Star in the ★
 ★ lobby to claim your Prize! ★
 ★ 2 correct answers ★
 ★ *****

Guittard Chocolate Recipe Contest

Tuesday, June 3rd

1. An original recipe that features Guittard Chocolate (Mousse, Cake or Candy) must **serve 4.**
2. Winner will be determined by recipe, taste, ease of preparation, visual appeal, and originality.
3. Guittard Chocolate must be featured item in the recipe, will be provided by Chef Schmidtke.
4. At presentation you need to provide a tasting of your recipe, a typed copy of recipe, and a picture (4x6) of recipe.

Chef Schmidtke will be heading this event so please direct any questions or concerns to him. The judging will take place under the front stairwell between **2:00 PM-3:00 PM** on **Tuesday, June 3rd.** Sign up sheet is located at the front desk. First, second and third place will be announced in What's Cooking? the following week. The judges decision are final.

Tips for success Continued

By WC Contributing Writer: Kendall Uyehara

2. Set daily goals: The outline for our classes have both weekly curricular goals as well as a daily breakdown of what is to be accomplished in the classroom. You will know on a certain week a number of chapters may be covered, but more specifically, you know that you have the quiz on Wednesday covering chapters 3 and 4 you learned on Monday and Tuesday. Our instructors understand that daily task targets keep us moving at the right pace in the right direction. If we set milestones on just a weekly basis, we tend to procrastinate till the end of the week and then scurry like scared mice to finish our work which in turn will only give mediocre results. It is important to break up our projects into realistic little goals that can be measured on a daily basis. This will help us keep our team moving and prevent those nasty delays that hold everyone behind. Please stay tuned to What's Cooking? for tip # 3.