

# WHAT'S COOKING

## Weekly Student Bulletin

Winter Quarter Vol.  
18, Issue 3  
August 30h, 2010



### September 2010

Su	M	T	W	T	Fr	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

### STUDENT ID'S

**Student Services Manager, Shea Hunt will be coordinating the picture taking schedule for your student ID. This will take place in the LCI Lobby area beginning Monday, August 30th at 9am, continuing through Thursday, Sept. 2nd. Each class has been scheduled and your instructor will tell you what time and day your ID picture will be taken.**

### Upcoming Events:

Aug. 30-Sept. 2  
Student ID's

Sept 1  
Royal Palm CC  
Recruiting

Sept 2  
Blood Drive

Sept.3  
ServSafe  
Training Class

Sept 6  
Labor Day  
NO CLASSES

Sept 12-14  
FRA show in  
Orlando

Sept, 30  
Deadline FOR Cake  
Decorating  
Competition

### Culinary Bachelor and Extended Program Students:

We are aware of your concerns regarding the October general education schedule and we want you to know that we are diligently working to resolve these issues to provide you additional general education classes as well as other possible alternatives. Please know that we are doing everything we can to ensure your continued success as you pursue graduation. More details will be provided in the next couple of weeks. *Steven Argiento, Associate Dean*

### Bachelor Program

Hi All,

In an attempt to bolster the enrollments in the Culinary Management Bachelor Program, we will focus the start dates to once per year. The next anticipated start date is July 2011. This will allow for a nice full class of 20 students in which an interactive learning environment works best.

Thanks very much for your support of all of the Lincoln programs.

Dean Pantone



*NEW Feature (Answers in next week's What's Cooking)*

*This Weeks Culinary QUIZ??*

1. Who is Irma Von Starkloff?
2. Which US state producing 84% of the country's garlic?
3. When you see the word "Veronique" on a menu what item can you be sure the dish will contain?
4. The jack-o-lantern or carved pumpkin was originally made from what vegetable?
5. Turkey eggs are what color?

(last weeks answers)1. capsaicin is what makes peppers hot and best neutralized by drinking milk. (2) potato chips. (3) From the "pound" of butter in pound cake. (4) Vanilla. (5) it's size not it's color, the smaller the hotter!

## LINCOLN CULINARY GARDEN CLUB

Take a few moments during the Break times to check out all the hard work being done to make our garden grow.

I spent some time with Beverly Doukwah, 3rd semester culinar student, this past Friday touring our gardens. Beverly proudly pointed out the flourishing hot and green peppers, pumpkin vines, sweet potatoes, tomatillo tomatoes, chives and a variety of herbs.

Thanks also to John Brazel who has put in many hours cultivating our new crop.

Pam Bowdren, LCI, Education Coordinator

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REQUEST FROM BEVERLY:

There are cigarette receptacles in the student break area, please use those and not the garden.



### BLOOD DRIVE

**THIS WEEK GET ON THE BUS**

**AT**

**LINCOLN CULINARY INSTITUTE**

**LINCOLN COLLEGE OF TECHNOLOGY**

**THURSDAY, SEPT. 2**

**9:00AM-2:00PM**

**AND**

**5:00PM-8:00PM**

**FREE MOVIE TICKET MAILED TO YOUR HOME FOR YOUR DONATION**

**Attention: All September 2010 graduating students.**

**You need to see Chef Paul Kamen in Career Services for you Exit Interview Call Chef Paul at 712-5857 to schedule an appointment.**

### WANTED

#### **CAR POOL VOLUNTEERS**

**To help take students back and forth to classes.**

**See Shea in LCI Student Services for sign-up.**

**The CureSearch Walk**  
Conquering Children's Cancer Together

**LOOK FOR UPCOMING INFO**

**. WEST PALM BEACH  
MEYER AMPHITHEATER  
FEBRUARY 19, 2011**