

Food & Beverage Show Sept 11th, 2009

There are still free tickets available online at www.flrestaurantandlodgingshow.com/ **Cheney Brothers**. The show is from Sept 11th-13th, 2009. The ACF Palm Beach Chapter is sponsoring a bus to the show on Friday, Sept. 11th from FCI to Orlando, and back. There are 8 spots remaining. The cost is \$10 for ACF members [bring your ACF ID] and \$30 for non-members. The schedule for the bus is: Check-in at 7:30 am, leaving the school 8 am. The return is at 5 pm from Orlando, arriving at FCI around 7:30 pm. Please see Chef Sitnick to make your payment.

Congratulations

Congratulations to the Contemporary Recipe Contest participants and winners. Fifteen students offered up 39 different recipes using an innovative tool that was being tested for entry into the marketplace. **Suzy Anderson**, of Chef Carreiro's morning class took 1st Place and \$500 with her Mini-Reuben Sandwiches, **Ana Pheterson** of Chef Bonet's evening class took 2nd place and \$300 with her Farmhouse Italian Ravioli recipe, & **Gunga Kim** in Chef Machado's midday class took 3rd Place honors and \$200 with her Cream Cheese Turnovers. Come watch the awards ceremony on Tuesday, September 1st in the FCI lobby at 4 pm

Upcoming Events:

Mon., Aug 31st
Intl. Food Festival

Thurs., Sep. 3rd
Wine Enthusiasts

Mon., Sep. 7th
NO CLASSES

Fri., Sep 11th
FRA Rest. Show

Mon., Sep 14th
ACF Gen. Meeting
The Breakers

Wed., Sep 16th
U.S. Foods Show

Thurs., Sep 17th
LAST DAY OF CLASS

Tip of the Week

"Asking for help is not a sign of weakness; It's a sign of smarts.

-Chef Erben

Childhood Nutrition Day Event -Oct 13th

Volunteers are needed to help prepare 120 small tasting portions of a healthy dish (the menu will be determined when number of participants are confirmed. Join Chef Schmidtke, once the food is prepared, at Meadow Park Elementary School between 3-5pm, where a station will be setup to serve the children. A banquet table, table cloth, plates, utensils, and napkins are provided. The kid's ages range from 5-10 years and are participating in the school's Aftercare program. After a short educational presentation for the children, they will go around the room and taste your items. It will be a fun and rewarding experience. Speak with **Chef Schmidtke** for more details

Scholarship Opportunities

Scholarship Winners

CONGRATULATIONS

Tomasina Frate - Chef Goulet midday — \$500 R.L. Schreiber Scholarship,

Gunja Kim — Chef Machado midday — \$250 Beverage Scholarship, and

Jessica Dumond - Chef Erben am. — Dexter Russell Scholarship [knife kit]. All of these scholarships will be awarded at the next ACF meeting to be held on Sept 14th, at The Breakers, Palm Beach. Come visit and have the opportunity to watch our fellow classmates being awarded. **Congratulations!**

Chef Paul in Career Services needs to see all of you for an exit interview. Send him an email at pkamen@floridaculinary.com with an available time and date, He will send you a confirmation via verifying his availability for that date.

CAREER SERVICES

Resumes are needed for the Career Services for all FCI students.

Please drop a copy off in Career Services or email a copy to pkamen@floridaculinary.com. This will ultimately assist you in your career searches.

School Clubs

Pastry Club!: On August 26th, we held the last meeting for this quarter by baking banana nut muffins. We will start the club again in the next quarter. Hope to see you all there.

Chef Gray

Wine Enthusiasts Club: The club will again be blind tasting wines. There will be an assortment of fruit to contrast the wines. Please join us on Thurs, Sept. 3rd, from 4pm-5:15pm for our last tasting of the quarter.

Chef Sitnick

Quantum House

This is a non-profit organization that helps house families that have loved ones in St. Mary's Hospital. They need our help by donating our used children's and adult books. They are selling them at the Palm Beach Gardens Greenmarket "Books for Bucks". Drop off locations: Quantum House, Fast Signs of North Palm Beach, Palm Beach Literacy Coalition, & The Palm Beach Convention Center.

Professionalism

"PROFESSIONALISM means: sleeping should be done before, or after, but never during the class/lab period.

"PROFESSIONALISM means: keeping high standards and expectations on your learning experience, by working hard to achieve greatness.

Submit your ideas in the What's Cooking? toque in the lobby.

Join the ACF as a student for only \$50. **TODAY IS THE LAST DAY for the discount.** Applications are at the front desk!

Now Hiring

The Meadows Country Club in Sarasota, FL has an opening for a culinary student or recent graduate with experience in fine dining. This is a paid internship with a pay range of \$9- \$11 per hour plus overtime. Many extra benefits come with this position. To view the information and contacts it will be located in the front lobby.

Scholarship Websites

chefs4students.org

Zinch.com

Fastweb.com

Scholarships.com

Did You Know?

A quarter of a raw potato placed in each shoe at night will keep the leather soft and the shoes smelling fresh and clean.

6th Week of the Quarter Trivia

What is the English dish, toad in the hole a) frog legs wrapped in ham b) sausages in batter pudding or c) stuffed mushrooms?

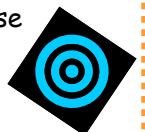
Drop your answer in the What's Cooking? toque that's located in the lobby.

Previous question: What flavor ice cream did Baskin-Robbins introduce to commemorate America's landing on the moon?

Answer: Lunar cheesecake

Congratulations: Melissa Ingman

Middy Chef Birney. Please pick up your certificate at the front desk



ACF SALON—AUGUST 22ND



SANDRA STEWART
FORMER FCI GRADUATE



MICHAEL SICILIANO
FABRICATION TIME!!!



AMY EDGEWORTH,
BRONZE MEDAL WINNER



SIMON TEMPIO
GOLD MEDAL WINNER
AIRLINE CHICKEN BREAST



ACF SALON—AUGUST 22ND



CHEF GOULET'S
GOLD MEDAL WINNING
BRONZINO THREE WAYS



BRONZE MEDAL WINNERS — PAIGE DESAMONE & JEREMY SALAMON WITH CHEF INSTRUCTORS NANCY HALL & FORMER FCI GRADUATE EMANUELLE SUAREZ



ERIC MATHESON
SHOWS HIS BRONZE MEDAL
PREPARATION FORM

SIMON TEMPRO'S
GOLD MEDAL WINNING

AIRLINE CHICKEN BREAST
WITH OKINAWA
SWEET POTATO



Competitions

French's Cook-Off Deadline

Oct 31, 2009 make an original recipe that includes at least 1 French's product — Grand Prize: Live cook-off in NYC to compete for a prize of \$25,000 and A six month supply of French's product.

Mangia Italiano — Recipe Contest: Deadline, Sept 30th, 2009. Write an essay on an original Italian dinner. 1st Place \$100 Amazon Gift Card, 2nd Place "Great Chicago Italian Recipes" sweatshirt, 3rd Place "Great Chicago Italian Recipe" tote bag, 4th Place "Great Chicago Italian Recipe" coffee bag.

Splenda Deadline Oct 30th, 2009. Make an original recipe using Splenda. Two Grand Prizes \$3,000, Two 2nd Place Prizes: Professional Kitchen Aid and \$500, Two 3rd Place Prizes: Personal Chef Coat and \$300. *Information is located in the front lobby.*

