



**TODAY: Sports Town, USA...and the World!**

The first competition of '09 is today! Sports Town, USA...and the World is the theme and competing for 1st place, we have teams:

- Awesome:** Rugby
  - Protégé:** World Cup Soccer
  - Rookies:** Running of the Bulls
  - Best of the Best:** Different sports
  - Brazil:** Soccer
  - MVPs:** Super Bowl
- Everyone is welcome to come out and cheer on your fellow classmates. The competition lasts from 10am-7pm. Spectators will pick the People's Choice Award and the winning team will be awarded the Golden Chef Award. The winning recipes will be featured in *What's Cooking?* Be on the look-out for next quarter's student competition!

**4th Annual Wine Country Tour**

It's time again for the 4th Annual Wine Country Tour! This exciting trip features tours of several wineries in Napa Valley, Sonoma, and Calistoga, a 9-course tasting dinner at Chef Thomas Keller's, **The French Laundry**, and an incredible hot air balloon journey across the Californian sunrise.

**Trip includes:** Roundtrip airfare, hotel accommodations, winery tours, ground transportation, a welcome dinner on the Napa Valley Wine Train, a 9-course tasting at The French Laundry as well as some meals at the wineries, and a hot air balloon ride.

**Total cost:** \$2,095 (\$1,895 for Wine Enthusiasts Club members). A deposit of \$500 is due by May 15th. See Chef Sitnick. *Florida Culinary Institute/Lincoln Tech and its employees are not affiliated with this tour and make no expressed or implied warranties or representations.*



**Upcoming Events:**

- Mon, Mar 2nd  
Sports Town, USA  
March ACF meeting
- Wed, Mar 4th  
Chef Fahey's demo  
and book signing  
Pastry Club
- Thurs, Mar 5th  
Wine Enthusiasts
- Fri, Mar 6th  
ServSafe Re-test  
8am-4pm
- Sat, Mar 14th  
West Fest
- Sat-Sun, Mar 28-29th  
Metropolitan  
Cooking &  
Entertaining Show
- Mon, Apr 13th  
Tomato Competition  
@ FCI
- Fri, Apr 24th  
**GRADUATION!**
- Sat, Apr 25th  
Walk to Defeat ALS



**Walk for a Great Cause**

ALS is a progressive, fatal disease that slowly robs the body of its ability to walk, talk, swallow and breathe. Join us in memory of Matthias Radits, The Breakers Palm Beach Corporate chef from 1989-2001, who battled ALS July 2001-February 2006, as we Walk to Defeat ALS at Roger Dean Stadium on Sat, April 25th at 9am.



**Did You Know?** FCI's forum on Myspace is a great tool to communicate with other students? Visit the forum for up-to-date information on contests, volunteer opportunities, in-house competitions, and much more.



**Tip of the Week**

"It is not enough for a dish to have great flavor. It's only when the taste equals its visual appeal that you know it's right. Remember, 'Make it nice or make it twice!'"  
-Chef Gregson

**Let us Know More About You!** Each week, one FCI student will be featured on the bulletin board. Let your fellow classmates and instructors know more about you, your hobbies, interests, goals, and anything else you'd like to share. Fill out a questionnaire at the front desk. See **Tracy Kaufman's** bio in the bulletin board this week!

**VOLUNTEERS NEEDED:**

For the "Walk to Defeat ALS," students are needed to participate in the walk and **two** students are needed to help with a food demo. Pick up more information and sign up at the front desk.

## Scholarship Opportunities

### NRAEF Undergrad

Deadline MARCH 31st.  
Complete at least one grading term. Write two essays and fill out an application online.

### Women Chefs and Restaurateurs

Deadline MARCH 31st.  
Fill out application and pay a fee per each scholarship or internship that you apply to. Must email application.

### NEWH

Deadline APRIL 3rd.  
Have completed half of graduation requirements. GPA 3.0 or higher. Write an essay covering various topics.

### SMAI

Deadline JUNE 15th  
Good academic standing. Submit 3 essays. Have industry-related experience.

## Competitions

### Fresh Florida Tomato Contest

Monday, APRIL 13th @ FCI.  
Compete on campus. The winner gets the **only** FCI slot to compete in the "Best of the Best" contest.

### West Fest

Saturday, MARCH 14th  
Only 6 FCI students will compete at the West Fest Land & Sea Festival for a trophy. **Sign up at the front desk!**



## STUDENTS OF THE MONTH: February 2009

*Simon Temporo, Lacy McMillen, & Harriet Baylor*



Simon



Lacy



Harriet

**Congratulations** to the Students of the Month for February!

Your hard work, dedication to your studies, superb attitude, and community involvement does not

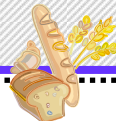
go unnoticed! To learn more about Simon, Lacy, and Harriet, visit the student bulletin board.

## Wine Enthusiasts Club



Join Chef Sitnick on Thurs, Mar 5th at 4pm in room 201 in a tasting of several wines from around the world. Since we have wine *tastings*, you don't need to be 21 to join!

## Bread Baker's Club



Join Chef Schmidtke **today** at 3:45pm in lab 115 and learn how to make more sourdough breads from scratch! No experience necessary, just a willing to learn about the art of bread making.

## Pastry Club!



Join Chef Gray on March 4th to make pastries in theme of St. Patrick's Day. Everyone is invited and you don't have to be in IBP to join!

ServSafe re-test exams cost \$36. Showtime is 8am this Fri, Mar 6th in Room 201. Don't be late or your seat may be given up to someone else!

## March ACF Meeting:

The ACF meeting will be held at West Boca High School **today**, March 2nd at 4pm.



It will be located at the cafeteria on the east side of the school. Please bring culinary books for donation to the student's library if you would like to.

## Book Signing:

Chef Michael Fahey used to teach at FCI from 1993-1999. He has since become the secretary of the Western N.C. Culinary Association of the ACF and is a member of the American Academy of Chefs. He will be visiting FCI and hosting a demo and book signing on Wed, March 4th.



## Knowledge Bowl Trivia

**"In what form was chocolate first consumed?"**

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

**Previous question:** What is a system of preventative measures to prevent pests from entering your facility, and to eliminate existing pest infestations?"

**Answer:** Integrated Pest Management System.

**Congratulations:** Lisa Winchester, Chef Gray AM! Please claim your prize at the front desk!

