

WINTER WONDERLAND

This event is open to all FCI Students & Graduates. Don't be shy, just have fun! There are Individual & Team Contests like the Winter Squash Carving Contest, Best Winter Wonderland Carol Singing Contest, and Best Winter Wonderland Food! The main event has two categories; Winter Wonderland Food Competition: prepare for the judges the foods that best represent your "Winter Wonderland feast and festival" whether it's skiing the Swiss Alps, relaxing on a Jamaican beach, or chestnuts roasting on an open fire...let us see it & taste it. Big trophies go to the winners. The other one is the Winter Wonderland Festival Competition, where you set up your booth has festive for the occasion of winter. Big trophies go to the winners! (This is after all a Culinary College) There are also smaller trophies to win. The competition will be held in the grassy area next to the FCI break area. You may bring just about anything you think will help to make your team reign supreme. No alcoholic beverages (OK for cooking), fireworks, firearms, or live animals that have not been vaccinated. Registration closes on Thursday, November 19th at 10pm. Be innovative, ingenious, creative, and self-sufficient. Sign-ups are at the front desk. This is the last competition of the year. Let's make it the BEST!!!

Upcoming Events:

Mon Nov 9th

Ultimate Dinner Cocktail Party

Wed Nov 18th

Ultimate Dinner Party

Mon / Tues Nov 23-24

Share-A-Supper Thanksgiving
Pleasant City Rec. Center

Mon Nov 30th

Winter Wonderland
Competition

Sign-up sheets at front desk

Wed. Dec 2nd

3rd Annual American Fine
Wine Competition VIP/Press
Kickoff Party—Volunteers are
needed

See details at Front Desk

ULTIMATE DINNER COCKTAIL PARTY

All student volunteers that signed up for The Ultimate Dinner Cocktail Party should report today, at 3:30pm at 241 Banyan Drive, on Palm Beach Island, (directions at front desk) and speak to Chef Don Sedivy. All afternoon students may proceed there immediately after class. Chef Carreiro will be there immediately after his MIDDAY class.

Where are They Now?



Wen Chang graduated from Florida Culinary in 2004 with an AS degree. She worked at CoHo Grill as a grill cook for a short time then moved on with the owner when he opened Basha Grill, a Middle Eastern restaurant, where she worked as a grill cook. With her experience in kitchens, she began working at Continental Catering, where she is presently working as a prep and event chef. She also works for Aaron's Catering and Ovations Catering in a similar capacity. Her advice: Stay in school and do your best. Learn everything you can from school and your jobs. Once you are in the industry, do the best job you can; the food industry is very small and everyone knows everyone.

CONGRATULATIONS

AIWF BBQ Brisket Competition participants from FCI are Michael Baez, Jonathan Meraviglia, Brandon Moody, & Michael Tookenay with their **Coca Cola® Braised Brisket, Palm Beach Baked Beans, & Corn & Jalapeno Casserole**. When you see them in the halls, offer your best wishes & ask them for the winning recipes

FOR SALE

FCI polo shirts are on sale for \$9.00 and also FCI jackets for \$13.00 in all sizes until the end of the year! You can buy them at the Bookstore at the Lincoln Technical Building.

BLOOMINGDALE'S GINGERBREAD CONTEST

Show your school spirit by entering this contest by making a gingerbread house. The categories are: DC Comics, NY Skyline, Little Brown Bag, 59th Street Store, and Designer/Fashion I.E. Lily Pulitzer, Ralph Lauren. This event helps raise money for Quantum House and the Grand prize winner could win \$250. Info is at the front desk.



Competitions

Come to the front desk to see all of the competitions with \$\$\$ available.

Student Services Chef Paul Kamen needs all December graduates to make an appointment with him to do an Exit Interview, which is required for graduation. Call him at—561-712-5857 or email him at pkamen@floridaculinary.com.

Pastry Club! Chef Gray would like students to sign up at the front desk for each meeting. The club will resume Wednesday, Nov. 18th. If you enjoy baking & pastry, come join the fun. Don't forget your toque, apron, and tools!

Wine Enthusiasts Club! On Nov 6th we embarked on a journey of sight, smell, & wonderful tastes, enjoying wine from California [Chardonnay & Sauvignon Blanc] and Germany [Riesling] [Chef Schmidtke was here for this one]. It's free to learn, to taste, & enjoy. See you on the 20th.

GARDEN TOUR

Come enjoy a short, 15 minute tour of the FCI Gardens with **Chef Schmidtke**: Today at 11:30AM & 4:00PM. Sample some of fruits [and vegetables] of the Garden Club's labor.

Professionalism

"PROFESSIONALISM means:

Follow the 'Golden Rule'- Do unto others as you would have them do you.

"PROFESSIONALISM means:

Respond promptly to inquiries and requests for information.

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

Did You Know?

November is National Scholarship Awareness

6th Week of the Quarter Trivia

The Whitman Sampler box was the very 1st box of candy to A) offer a variety of chocolates in one box B) feature no chocolate image on cover or C) to be wrapped in cellophane.

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

Previous question: S. Daniel Abraham invented what product to help people lose weight? A) slim fast B) dexatrim or C) both.

Answer: C) both

Congratulations: Jarvis Edge
Chef Carreiro's MIDDAY class.

CONGRATULATIONS!!!

After painstaking hours upon hours of practice and preparation Chef's Gray, Goulet, & Erben embarked upon the arduous practical exam required to become a Certified Pastry Chef [Chef Gray & Goulet] & Certified Working Pastry Chef [Chef Erben]. An incredible experience for all who participated..

A special **CONGRATULATIONS** goes to **Chef Erben** for earning her **certification** on Friday. Chefs Gray & Goulet will continue to make their best efforts to earn their certification the next opportunity that arises to take the practical exam again.

What Can I Do With My Culinary Degree Part 3

Are you one of those people who enjoy giving elegant dinner parties and always gets rave reviews from guests? Do your relatives beg you to have holidays at your house? Are you creative and love to have fun and give parties with other people's money? Then **Catering** might be your career choice. As a Caterer, you will plan menus, elegant or simple, for everything from a company picnic, to debutante balls. Then you cook it all up, deliver it to the event, serve it and clean up afterwards. You could specialize in affairs like weddings, corporate functions, charities or small individual parties. As a **Caterer**, you must be organized, good with time management and record keeping skills. It requires a great deal of hard core planning and pacing and of course, a good foundation in safe food handling (YES..FOOD SAFE!!!), product liability laws, health regulations and good people skills. If you have a flair for presentation, knowledge of the latest food trends and party ideas...this could be for you!

Candy Fendel-Koester

