

Wilco Culinary October Newsletter

Revised and edited by: Chef Nicole Kinzer

October 2018

Teacher Information

Nicole Kinzer

nkinzer@wilco.k12.il.us

815-838-6941

Ext. 1010

Scott Dudgeon

sdudgeon@wilco.k12.il.us

815-838-6941

Ext. 1020

Payments:

www.wilco.k12.il.us

go to parents, payment, culinary, Servsafe test.

Or pay over the phone

815-838-6941

Or send check or cash with student.



Current Unit

- ❖ Sanitation is the benchmark for working in kitchens. As of the end of October, all students will be Servsafe certified and receive 2 credit hours from JJC for completing CA 106 Sanitation!
- ❖ First year students will be completing knife skills and going into poultry. Each student will learn how to cut a whole chicken into 8 pieces

Current unit continued...

and how to roast, fry, bake, marinade, and grill their chicken.

- ❖ Students save the bones from the chicken and will learn to make chicken stock.
- ❖ Students will begin to cook in our professional kitchens. We will begin knife cuts, kitchen safety, and equipment identification.
- ❖ 2nd year students have begun their dual credit course, Event Planning and Hospitality worth 6 credit hours through JJC.
- ❖ Second year students plan all events from the theme to the menu and train the 1st year students how to become line cooks and servers. These events are open to the public!
- ❖ 1st Event will be on October 10, 2017 (Oktoberfest family style) call Wilco for reservations! (815) 838-6941. Serving from 11 am – 12 pm, \$8 per person.



See the back page for yummy
October recipes!



IMPORTANT DATES

OCTOBER 1st – 5th

- SERVSAFE TEST PAYMENT \$38
- Pay over the phone or online with credit card, or check or cash at school. Please make checks out to Wilco Area Career Center.

Wednesday, OCTOBER 10

- Oktoberfest lunch
11am-12pm

Friday OCTOBER 19

- Counselors breakfast

Friday OCTOBER 26

- Servsafe testing

Tuesday OCTOBER 30

- Bolingbrook tour/lunch



Apple Cranberry Crumble Pie
Makes 9 servings for a 9-inch pie

Ingredients:

For topping

1 cup all-purpose flour
1/2 cup (packed) golden brown sugar
1/3 cup old-fashioned oats
3/4 teaspoon ground cinnamon
1/2 cup (1 stick) chilled unsalted butter, cut into small pieces

For filling

4 large Granny Smith apples, peeled, cored, cut into 3/4-inch pieces (about 5 cups)
1 cup fresh, frozen, or dried cranberries. 3/4 cup sugar
1 teaspoon cornstarch

Directions:

Make topping:

Mix first 4 ingredients in medium bowl. Add butter; rub in with fingertips until mixture resembles coarse meal. Set aside.

Make filling:

Place baking sheet in oven and preheat to 350°F. Toss apples, cranberry sauce, sugar and cornstarch in large bowl until well blended.

Transfer apple-cranberry filling to pie shell, mounding in center. Sprinkle topping over pie. Set pie on baking sheet in oven. Bake until apples are tender, juices bubble thickly and crust is golden, about 1 hour 10 minutes. Transfer to rack.

Caramel Peanut Popcorn Squares

Ingredients:

1 roll (16.5 oz) refrigerated peanut butter cookies
3 1/2 cups miniature marshmallows
8 cups buttered popcorn, popped
1 cup lightly salted dry-roasted peanuts
1 2/3 cups peanut butter chips
2/3 cup light corn syrup
1/4 cup butter or margarine
1 cup semisweet chocolate chips

Procedure:

- Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. -Press dough evenly in bottom of pan to form crust. -Bake 14-16 minutes or until light golden brown. Sprinkle marshmallows over crust. Bake 3 minutes longer or until marshmallows are puffed but not browned.
- In large bowl, mix popcorn and peanuts; set aside.
-In medium bowl, microwave peanut butter chips, corn syrup and butter on High 1-2 minutes stir every 30 seconds, until melted and smooth. Pour over popcorn mixture; stir to coat. Immediately press mixture over marshmallows in even layer using back of spoon.
-In small bowl, microwave chocolate chips uncovered on high for 1 minute stirring every 30 seconds, until softened and chips can be stirred smooth. Drizzle melted chocolate over bars. Cool on rack for 1 hour. Refrigerate for 30 minutes or until set. Cut into 6 rows by 4 rows.



Happy Haunting!

