Culinary Newsletter 2024



Contact info:

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Agenda:

CA 105:

Culinary

Fruit

Pulled Jackfruit sandwiches Pineapple sticky chicken

Vegetables

Stuffed Mushrooms Phyllo wrapped Asparagus

Fish, Shellfish, and seafood

Lab: Filet and Seared Branzino with lemon butter caper sauce.

Beef, Veal, Pork:

Lab: Burger cookoff

Hosp 148:

Event Management:

Planning Spring Luncheon menu, recipes, costing, and design.

Planning 2nd semester project on Event planning Graduation, Birthday party,

Graduation, Birthday party Wedding, Anniversary.

FCCLA NEWS:

Culinary and baking/Pastry competed in FCCLA state competition on March 22th at College of Dupage. Below are some pictures from the competition.



Important Dates:

April 11-13:

FCCLA State Competition Springfield

April 11: Open house

April 19: Career Expo

April 22: Spring Plated Lunch

Recipe of the month: Pulled Jackfruit sandwiches Vegan recipe made with fruit!



sticky pineapple chicken

Different uses with fruit!

