CULINARY NEWSLETTER 2023



What's New?

This past month was a busy one for our culinary program. We finished our soup and sandwich unit with a bang, competing in a pizza cook-off in every session!

Then worked on Eggs, crepes, pancakes, and waffles!

Beginning next week the students will learn how to cook with fruits by making a delicious Irish apple cake. We also took a field trip to Sodexo at Lewis University to learn about how they feed thousands of students at a time and a trip to JJC Culinary!

> Sodexo at Lewis University



IMPORTANT DATES Fri March 3rd: Teacher institute day (No Wilco)

Mon March 6: Casimir Pulaski Day (No Wilco)

Wed: March 15th: St. Patrick's Day Luncheon

Fri March 24th: FCCLA state Culinary and Baking/Pastry competition at College of Dupage.

JJC Culinary City Center field trip



Recipe for Cake

Irish Apple Cake with Brown Butter Whiskey sauce



Menu for Luncheon SODA BREAD

Orange marmalade butter

IRISH POTATO SOUP WITH Creme Fraiche and chives

BROCCOLI SALAD with bacon and cheddar

IRISH ROASTED CHICKEN with roasted carrots and parsnips

BRAISED CORNED BEEF with cabbage and red bliss potatoes

IRISH APPLE BUTTER CAKE served with whiskey caramel sauce

Olivia Klimek: Baking and pastry



Jordan Bittig: Baking and pastry



FCCLA STATE

We would like to congratulate our FCCLA students that made it to state!

Ryan Radetski: Culinary Gold Most Outstanding

Jacob Langan: Culinary

Jordan Bittig: Baking and Pastry

Olivia Klimick: Baking and Pastry

Kylie Mckeown: Hospitality

Ariel Deal: Hospitality

Tyler Johnson: Hospitality

Jack Hendershot and Nyhrion Smith: Hospitality

Colin Mendrick: Entrepreneurship Food truck



For those of you with students on our competition team, there are a lot of practices scheduled this month.

Baking/Pastry and Culinary state competition is this month, hosted by College of DuPage on March 24th, all day.

The state competition for all other categories takes place in Springfield from April 13th-15th.

