



What's New?

This month is 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. Our next unit is eggs and breakfast where students will learn how to cook breakfast like a short order cook at a restaurant.

We are fundraising for FCCLA with our Wilco Culinary Gear.

Check out our store!

Fundraiser ends 3/20/22

<https://wilcoculinary2022.itemorder.com>

Buffet date

March 16 @ 11:00 a.m.

St. Patrick's Day Buffet \$12

Reservations:

Call Anita Baxter at (815) 838-6941 to reserve your spot!



IMPORTANT DATES

Friday- March 4th:

No Student's TEACHERS INSTITUTE DAY

Monday- March 7th:

No Wilco

Tuesday- March 8th:

SERVSAFE
Manager exam make-up

Wednesday- March 16th:

St. Patrick's Day buffet

Friday- March 18th:

Star culinary/Baking at college of DuPage

Friday- March 25th:

Counselors luncheon

Wilco Scholarship

The scholarship is worth \$500 dollars and is awarded to one Wilco student each year.

The students must fill out an application provided by their instructor and receive a recommendation from them to be eligible for the scholarship. It is open to any Wilco student and a great opportunity to earn money for college.

Corned beef dinner

3 lbs. corned beef

10 red bliss potatoes

5 carrots peeled and cut into 3-inch pieces

1 large head of cabbage cut into small wedges.

Place corned beef in large pot or Dutch oven and cover with water. Add the spice packet that came with the corned beef. Cover pot and bring to a boil, then reduce to a simmer. Simmer approximately 50 minutes per pound or until tender. Add whole potatoes and carrots, and cook until the vegetables are almost tender. Add cabbage and cook for 15 more minutes. Remove meat and let rest 15 minutes. Place vegetables in a bowl and cover. Add as much broth (cooking liquid reserved in the Dutch oven or large pot) as you want.

Slice meat across the grain.



Event Planning (2nd years)

Hospitality 148 is a dual credit JJC business course that directly correlates with our program at Wilco Area Career Center.

This course is worth 3 JJC college credits.

This course is designed to teach students the skills needed to become successful event managers. Students will learn how to design, plan, market and stage an event. Staffing, risk management, event evaluation, legal and financial concerns will also be addressed.

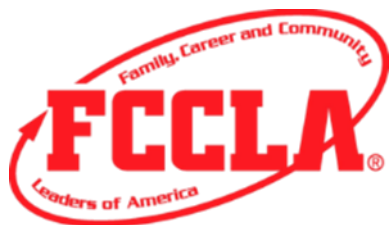
Chef Information

Nicole Kinzer

Culinary instructor

nkinzer@wilcoacc.org

815-838-6941 ext: 1010



FCCLA state competition:

STAR Baking/Pastry/Culinary

March 18th

STAR Hospitality and Cakes

Springfield

April 7th-9th



Irish Soda Bread Recipe



PREP TIME: 15 mins

COOK TIME: 40 mins

TOTAL TIME: 55 mins

SERVINGS: 12 servings

YIELD: 1 loaf

4 cups of the flour together with the sugar, salt, and baking soda.

Work in the butter and add the currants:

Using your (clean) fingers, work the butter into the flour mixture until it resembles coarse meal. Then add in the currants or raisins.

Add the egg and buttermilk:

Make a well in the center of the flour mixture. Add the beaten egg and buttermilk to the well and mix in with a wooden spoon until the dough is too stiff to stir.

Form the dough:

Use floured hands to gently gather the dough into a rough ball shape. The dough will be soft and sticky. If it is more like a batter than a dough, add up to 1/2 cup more flour until you have a sticky, shaggy dough.

Transfer the dough to a lightly floured surface and shape into into a round loaf. Note that the dough will be a little sticky, and quite shaggy (a little like a shortcake biscuit dough).

You want to work it just enough so the flour is just moistened and the dough just barely comes together. Shaggy is good. If you over-work the dough the bread will end up

Score with an X:

Transfer the dough to a large, lightly greased cast-iron skillet or a baking sheet (It will flatten out a bit in the pan or on the baking sheet).

Using a serrated knife, score the top of dough about an inch and a half deep in an "X" shape. The purpose of the scoring is to help heat get into the center of the dough while it cooks.

Bake until golden:

Transfer to the oven and bake at 425°F until the bread is golden and the bottom sounds hollow when tapped, about 35 to 45 minutes. (If you use a cast iron pan, it may take a little longer as it takes longer for the pan to heat up than a baking sheet.)

Check for doneness also by inserting a long, thin skewer

Hint 1:

If the top is getting too dark while baking, tent the bread with some aluminum foil.

Hint 2:

If you use a cast iron skillet to cook the bread in the oven, be very careful when you take the pan out. It's easy to forget that the handle is extremely hot. Be sure to put a pot holder over it.

Cool, slice, and serve:

Remove the pan or sheet from the oven, and let the bread sit in the pan or on the sheet for 5 to 10 minutes. Then, remove to a rack to cool briefly.

Serve the bread warm, at room temperature, or sliced and toasted. Best when eaten warm and just baked.