



What's New?

As we wrap up the end of the year we are finishing our Fruit and Vegetable unit.



Students will be studying **Chapter 18: Beef, Veal, and Lamb**, with an emphasis on applying key culinary concepts through hands-on practice. As part of our **Lab Practical**, students will create innovative hamburgers by utilizing grilling techniques, demonstrating proper time and temperature controls, and creatively incorporating a variety of ingredients from a mystery basket.

The **Lab Practical** will be averaged with the **written final exam**, which will assess knowledge from the following chapters covered throughout the semester: Chapter 8: Stocks and Sauces/Chapter 9: Soups/Chapter 10: Sandwiches/Chapter 11: Eggs and Breakfast/Chapter 12: Fruits/Chapter 13: Vegetables/Chapter 16: Poultry/Chapter 18: Beef, Veal, and Lamb

IMPORTANT DATES Tentative days, subject to change:

May 5-8: Burger Cookoff
May 9: Wilco School Picnic.
May 12: BHS Senior Last day.
May 13: RHS Senior Last day.
May 14: PCHS, PNHS, PEHS, PSHS Senior last day.
May 15: Lemont and Wilmington Senior last day.
May 19: Reed-Custer Junior last day.(Culinary Party)
May 21: BHS, RHS, Wilmington Juniors last day.
May 22: Lemont Juniors last day.
May 23: PNHS, PEHS, PSHS, and PCHS Juniors last day.

Note: Written finals will be administered on the last day of class for each individual school. Students must be present to take the exam; failure to attend will result in a grade of zero unless an absence is due to a documented medical issue or an unforeseen, approved circumstance.

[Second semester 1st year study guide](#)

Bacon Ranch Potato Salad



Ingredients

- 3 pounds red potatoes, halved or quartered
- 1 (8-ounce) container sour cream
- 1/2 cup mayonnaise
- 1 (1-ounce) package Ranch seasoning mix
- 1 1/2 cups shredded cheddar cheese
- 3 green onions, sliced
- 6 slices bacon, cooked and crumbled

Instructions

Place potatoes in a large pot and cover with water. Bring to a boil and simmer for about 15 minutes, or until tender. Drain well and let cool.

In a large bowl, stir together sour cream, mayonnaise, and Ranch seasoning mix. Add potatoes, cheddar cheese, and green onions and stir well. Sprinkle bacon on top. Refrigerate until chilled.

Hospitality 148

Our second-year seniors are wrapping up their Event Planning Final Project, where they were tasked with designing, promoting, and budgeting for a unique event. This project is worth 300 points and will be averaged into their final grade.

In addition to this, students will complete a practical final in the lab: a Burger Cookoff. Using a mystery basket of ingredients, they will demonstrate creativity by crafting a one-of-a-kind burger. This final also allows them to showcase their grilling techniques, as well as the time and temperature management skills they've developed over the past two years.

Chef contact information

Nicole Kinzer
Culinary Instructor
nkinzer@wilcoacc.org

Chef DaKoTa Haynes
Culinary Instructor
dhaynes@wilcoacc.org

815-838-6941 ext: 1010



Congratulations:
Ella Johnson-Pawlak
Senior
Lemont H.S.
Culinary
National Finalist!
Ella will be competing in
Orlando for FCCLA in July and
we wish her the best of luck!



Creamy Coleslaw

Ingredients

- 1/2 cup mayonnaise
- 2 tablespoons white sugar
- 1 1/2 tablespoons lemon juice
- 1 tablespoon vinegar
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon salt
- 1 head of cabbage sliced thin
- 2 carrots peeled and grated

Directions



1. Whisk mayonnaise, sugar, lemon juice, vinegar, pepper, and salt together in a bowl until smooth and creamy.
2. Add dressing to cabbage and carrot, toss until combined.