

Culinary Newsletter 2022

Important Dates:

Thurs Dec 1st: Sanitation

exam

Mon Dec 5th: Food Drive kick off, end Dec 12th Wed Dec 7th: Holiday Tea Luncheon and Creatively Intentional Candle Sales during luncheon in hallway! Mon/Tues Dec 12&13th: Heritage project presentations

and feast.

Fri Dec 16th: Holiday party

and white elephant gift exchange.

FOOD DRIVE:

Please donate to our food drive runs December 5th until December 12th, all items will be given to Romeoville food pantry.

1 boxes/cans of food=1 community service hour





Holiday Traditions:

Friday December 16th will be the Culinary Holiday party Students are asked to bring a food item or beverage to share with the class.

We will be holding an ugly sweater contest and playing the white elephant gift exchange.

We will also be playing several holiday games.



Heritage Project: All students will be assigned

the Heritage project Friday Dec 2nd, and will present Monday Dec 12 and 13th! This project is worth 10% of their semester grade. The Heritage Project should contain A report on their cultural background and holiday traditions in food. Students are encouraged to prepare traditional dishes during the holidays, from their cultural background. We would love for them to be able to learn a tradition and cook with family, then bring in a dish to pass on the the day they present! Finally, the students will present an oral report to the class, talking about their heritage and the dish they've prepared. Parents are



encouraged to come and

participate.

Holiday Tea Luncheon Wed Dec 7th@11am



Creatively Intentional candles Selling at Wilco in Hallway Dec 7th at 11am!

40% of proceeds go to FCCLA!

https://creativelvintentional.com/



Chocolate peppermint Bark <u>Recipe:</u>

Ingredients:
2 (12 ounce) packages milk
chocolate chips
2 (12 ounce) packages white
chocolate chips 2 teaspoons
peppermint extract 8
peppermint candy canes,
crushed, divided

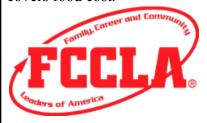
Directions:

- 1. Line a 12x18 inch jelly roll pan with aluminum foil.
- 2. Melt the milk chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 5 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Stir in the peppermint extract. Spread the chocolate evenly in the prepared pan; chill until set, about 30 minutes
- 3. Meanwhile, melt the white chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 5 minutes. Stir in 1/4 cup of the crushed candy canes. Spread the white chocolate mixture evenly over

FCCLA:

For those of you with students on our competition team, practices are once a week all this month. Our first competition will be held February 10, 2023 at College of Dupage!

The fee for all competitions is \$15 excluding baking and culinary which is \$28 which covers food cost.



Practice Dates: December 8th December 15th



the milk chocolate.
Sprinkle the
remaining candy cane
pieces evenly over the
white chocolate layer.
Chill until set, about 1
hour. Break into small
pieces to serve.

