



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://creativelyintentional.com/>



Chocolate peppermint
Bark
Recipe:

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.

