

SEPTEMBER

Teacher Contact Info:

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Topics:

Students are learning how to make various types of cuisine using knife skills and professional method and techniques: Some of the items are what they are making in lab:

Nouvelle Cuisine: a dish that is cooked quickly, seasoned lightly, and presented artistically.

(Duchess Potatoes)



Classical Cuisine:

food is prepared using a formalized system of cooking techniques and are presented in courses: (Ratatouille)



Grande (Haute):

Intricate food preparation methods and large elaborate presentations are used is also known as haute cuisine (Bruschetta)



Important Reminders:

As a Reminder: Students beginning to be in the lab weekly, All students need to have their **Chef Shoes**, Chef Coat, Chef Pants, Chef Hat, 3x5 Notepad, a Pen, a Sharpie and their Thermometer to be in the kitchen. Students who do not have their Uniform will **NOT** be allowed in the lab and this will result in a **zero** for the lab until the student schedules a time with Chef Haynes to retake the lab.

Sanitation CA 106

For the next 6 weeks students will be studying for the ServSafe Food Managers Certification in class. into CA 106 Sanitation. They need to take the Allergen test on their own time at home, Allergen is due Sept 30th.

Allergen test online Please take before Sept 30th.

Students must create an account first and save their username and password to remember for the managers test:
link below

To purchase Allergen Course and Test link

\$25

When the servsafe allergen test is completed students must email the PDF of the certificate to nkinzer@wilcoacc.org

Important Dates:

Thurs Sept 13: Affy Tapple Fundraiser money due!

Thurs Sept 26: Wilco Open House
CULINARYSTUDENTS WILL BE SERVING TREATS!!!

FCCLA FUNDRAISER AT OPEN HOUSE!

CAKE POPS \$2
SLUSHIES \$1

TO JOIN YOUR STUDENTS CLASSROOM

1ST SESSION

CA 105 Culinary Arts Classroom

<https://classroom.google.com/c/NjgxMjgxMzE2NzEx?cjc=wozwf4y>

CA 106 Sanitation classroom

<https://classroom.google.com/c/NzAxNDE3Mjc0OTk3?cjc=bfm6434>

2nd SESSION

CA 105 Culinary Arts Classroom

<https://classroom.google.com/c/NzAxNDE2Njg4MzA4?cjc=cpvbo2h>

CA 106 Sanitation Classroom

<https://classroom.google.com/c/NzAxNDE2NzA3MTUz?cjc=gczman7>

Avant- Garde: based on food chemistry, that involves the manipulation of the textures and temperatures of familiar dishes to reinvent and present them in new and creative ways. (mixed green salad with candied walnuts, with balsamic vinaigrette in a crispy Parmesan bowl).



New American: Any ingredient that grows native to the American region: (Pan seared chicken with Succotash)



Fusion:

Uses a variety of cooking techniques to combine the flavors of two or more cultural regions (Asian Pan fried Noodle)



Farm-to-Table: Preparing foods that have been obtained directly from a local farm or grower. Also known as locally sourced cuisine. (pumpkin Rolls made from local fresh pumpkin)



[Servsafe Food Managers Certification](#)
Sanitation Managers test will be taken in October and money is due by October 1st
\$38 payable to Wilco link below
<https://wilco.revtrak.net>

3rd SESSION

[CA 105 Culinary Arts Classroom](#)

<https://classroom.google.com/c/NzAxNDE2Njg2MDMw?cjc=llkgsqi>

[CA 106 Sanitation Classroom](#)

<https://classroom.google.com/c/NzAxNDE3MTkwNDk3?cjc=oxrufkp>

2ND YEAR STUDENTS

[Bus 110 Customer Service](#)

<https://classroom.google.com/c/NzAxNDE3NTY0MjI1?cjc=iqrzokp>

FCCLA CLASSROOM

[All 1st and 2nd year students](#)

<https://classroom.google.com/c/NDQwNTU0OU4Mda?cjc=a7w6ps4>