

The
School
of
Business
Newsletter

*For Faculty, Staff
and Students*

January 2017
Issue 4

Salt Lake
Community
College



THE BIZ BUZZ

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Marvelous Employee Recognition

Cynthia Alberts

Chef Cynthia Alberts is a dedicated Culinary Arts Assistant Professor, whom the School of Business is honoring as the Marvelous Employee for January 2017. Chef Alberts emulates SLCC's vision to serve our students and the school's needs. During a very busy part of Chef Alberts life, with big life changes of moving and marriage she and her class contributed by making the cookies and ice cream for Pathways to Professions Expo Event, the holiday cookies for President Huftalin's Holiday Open House, DECA's Pie Event, and the School of Business Finals Jam refreshments. We thank Chef Alberts for going the extra mile to ensure the quality of these events are met with delicious contributions from the Culinary Arts students. Many students have come to Associate Dean, Paul Benner, telling him that she is an amazing person and an astonishing instructor. She has been working to build the Culinary program by mentoring the students and being their role model. Next time you see Chef Cynthia, congratulate her on her accomplishments and Marvelous Employee Recognition.



Cynthia Alberts

Star Student Recognition

Liana Schierholz

The first time I baked anything by myself I was 7 years old and I made peanut butter cookies. I still remember how silly it was that the baking soda box was so small. I had no idea that making one simple mistake of using cup instead of tsp was capable of sparking a lifetime of interest in baking. I never imagined that little box of baking soda could create my dream future and lead me to the doors of Salt Lake Community College's Culinary building. A place I would spend many hours to flourish as a person and acquire the skills and confidence to become a professional baker and that I could graduate with a degree and someday own my own bakery. For 25 years baking has given me happiness and has become my true passion in life. I had never thought to prepare myself for this walk down the windy road that has taken two years for me to finish.

The SLCC Culinary instructors are amazing people who taught me much more than just how to bake, they taught me how to become the person I've always wanted to be. I have flourished as a person more within the last two years than I have in my entire life which is very rewarding. I am extremely proud to be a student enrolled in the SLCC Culinary Program and could never learn the skills I've learned here anywhere else. After graduation I want to be certified through ACF and hope to someday open an Artisan Bread Bakery of my own. Sharing my (secret) Sugar cookie cut-out recipe will hopefully show my great appreciation and progress to the amazing mentors of this program who have helped me reach my goals to succeed.



Liana Schierholz

Soft Cut-Out Sugar Cookies

Recipe by: Liana Schierholz

Ingredients:	3 eggs (beaten)
4 cups flour	1 cup buttermilk
2 tsp baking powder	1 tsp baking soda
1 1/3 cup sugar	1 cup shortening (melted)
1/2 tsp salt	1 tsp vanilla

Bake at 350°
Prep Time 2 hrs.
Total Time 3-4 hrs.
Makes approx. 5 dozen

Directions:

Mix the first four dry ingredients together. In a separate bowl add the baking soda and vanilla to the buttermilk and set aside. Using a microwave safe bowl melt the shortening and allow to slightly cool, once slightly cooled add the beaten eggs to the melted shortening and mix well. Mix all three bowls of ingredients together and form into a dough using your hands. Dough rolls out best when cooled for at least 1 hour but this is not necessary. Flour rolling surface and roll dough to 1/4 inch thick. Cut into desired shapes, if dough still continues to stick while rolling add small amount of flour. Line cookie sheet with parchment or use a non-stick sheet pan, cooking spray is not recommended. Bake at 350 degrees for 8-10 minutes. Once cookies are cooled completely ice and decorate with your favorite icing.

New CSIS Assistant Professor



Jeff Stone

Jeff Stone

Jeff has spent the better part of 3 decades as a corporate trainer and teacher in the sales industry and the I.T. industry. He is an experienced database programmer and web developer. He served in the U.S. Navy and spent 4 years on a submarine as a nuclear mechanic. He has a passion and a love for coding, teaching and puzzles. His best time for solving the Rubik's Cube is 24.56 seconds. He's also the author of 4 magic books, 4 DVD projects, and a couple hundred magazine articles. As a performing magician, Rubik's Cuber and former Submariner with loads of sea stories, he not only educates his students, but he entertains them.

Welcome Jeff to the School of Business team and ask him to solve the Rubik's cube for you, he might just have a Rubik's cube on him.

New Culinary Arts Assistant Professor

Nancy Carruthers

I began my culinary career working up the ranks in some of the best restaurants in Portland, Maine. I have experience in numerous aspects of the food industry including working as a chef, chef instructor, catering sales person and menu consultant for both local and national restaurants. Prior to joining Salt Lake Community College in 2015 as Adjunct Faculty for the Culinary Arts Program, I was working as a full-time Faculty for 5 years at The Art Institute's International Culinary Arts Program.

I have a Bachelor of Arts in Geography from the University of Utah, and I have completed graduate course work, focused on climate change and drought in Utah. I received my Culinary training at The Institute of Culinary Education in New York City, (Formerly Peter Kump's Cooking School), and I hold a certificate in Leadership for Sustainable Food Systems from the University of Vermont.

As a chef I follow farm-to-table principles, and I am a passionate advocate of a local sustainable food system. I feel that the choices we make now as chefs will shape food culture and will impact human and environmental wellness. I have taught cooking classes on healthy eating for the University of Utah's Employee Wellness Program, and have led workshops for The Salt Lake City Mayor's Office and The Utah Society for Environmental Education exploring the connection between food and sustainability.

We hope you get a chance to welcome Chef Carruthers to the School of Business and a chance to taste her cooking.



Nancy Carruthers,

New Marketing Assistant Professor

Whitney Wilkinson

Whitney Wilkinson comes to SLCC from Utah Valley University where she was the Director of Strategic Marketing. As an expert in marketing strategy, research and branding, she directed all advertising, media buying, analytics, social media and digital marketing for the university. She was also the Editor-in-Chief of UVU's alumni magazine. In addition, Whitney taught several marketing classes as an adjunct at UVU and LDSBC and was an Adjunct Faculty of the Year award finalist.

Whitney began her career at Utah State University in the University Marketing and Communications Office where she developed recruitment campaigns, producing publications suites and an award-winning video series. She also led the university's national media efforts. She was involved with market research and the development of a new visual brand identity for the university. Whitney oversaw the re-branding of Aggie Ice Cream and says her biggest claim-to-fame is that she named USU's best-selling flavor of Aggie Ice Cream, "Aggie Blue Mint."

She holds a Bachelor's degree from USU and earned a Master's of Science degree in Integrated Marketing Communications from Northwestern University. While in Chicago, she worked in the advertising industry with clients such as Clinique, Quaker Oats, Tropicana and Gatorade.

Whitney has consulted for The Salt Lake City Mayor's Office, USHE, start-ups and many other organizations. She was the youngest person to have published and presented at the American Marketing Association's Symposium on Higher Education and was recently named a 2017 "40 Under 40" award winner by Utah Business Magazine.

Whitney works hard to maintain her "favorite aunt" status by spoiling her seven nieces and nephews and enjoys summer concerts, traveling and cycling classes.

She expressed, "I'm looking forward to working closely with the outstanding faculty and professionals in the school of business to help students succeed and achieve their goals."

Be sure to welcome Whitney to the School of Business family.



Whitney Wilkinson

New Administrative Assistant



Joe Alvarez

Joe Alvarez III

Joe Alvarez is new to the School Business, having recently been hired as Administrative Assistant to Barbie Willett, Associate Dean of Management, Marketing and Legal Studies. Joe is a native of Rancho Cucamonga, California, where he grew up, attended high school and completed his first two years of college. Following his first two years at Chaffey College, Joe transferred to the University of Utah, where he earned a Bachelor of Arts in History in 2014. Following his senior year at the University of Utah, Joe enlisted in the Utah Army National Guard, and attended the Judge Advocate General Paralegal Specialist School at Fort Lee, Virginia. He is currently serving in a Military Intelligence unit as the Battalion Paralegal. Previously, Joe has worked at Salt Lake Community College as Secretary to the Vice President for Student Affairs. In his free time, Joe enjoys hiking, photography, eating pizza and wandering around Ikea with his girlfriend. Joe is extremely excited to be on board, and already feels at home at the School of Business. Stop by BB 109 to welcome Joe to the School of Business.

Fall Semester Finals Study JAM

Thank you to all those who participated in the JAM session

The School of Business sponsored the Fall Semester “Finals JAM” on December 9th. The event was held from 6:00 p.m. to 12:00 a.m. The purpose of the event was to help students prepare for finals or work on group projects. Several group and individual study/tutor sessions were held throughout the Business Bldg. The Computer Sciences & Information Systems department showcased many of their students’ programming projects at their Jamboree. Assistant Professor Jen Klenk and her Event Marketing Class hosted another successful Shark Tank for entrepreneurial students and a presentation on the India Study abroad trip. Ethan Barsketis, Arturo Salazar, and Isai Fraire were all winners at the Shark Tank. The Study Jam Committee, Dean, Associate Deans, and Staff/Faculty Even Marking Class interacted with students and ran the different activities. Students were treated to SLCC’s Culinary student’s homemade panettone, bread, jam, honey butter and cinnamon rolls. The College Store participated by having the Burin Bucks Air Machine and other prizes for the students. An estimated 190 students, 30 faculty members , and 18 staff participated throughout the evening. We look forward to seeing you at the Spring semester Finals JAM.

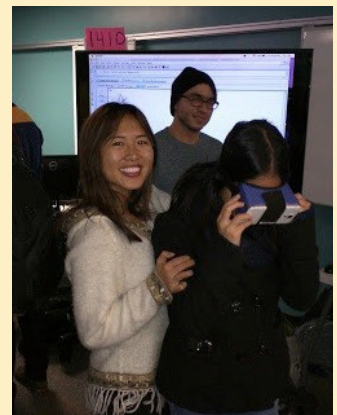
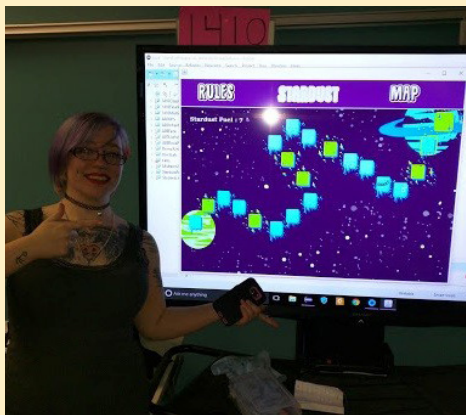
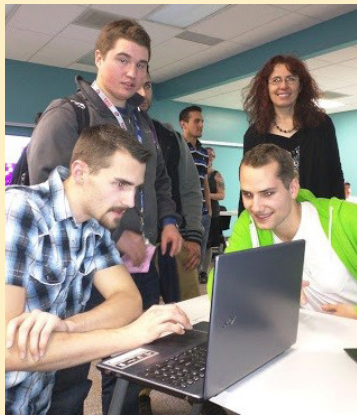
Dennis Bromley	Lynnette Yerbury	Marylyn (BRIC tutor)	Kentitia Norsworthy
Angie Nelsen	Shauna Hatfield	Gavin Jensen	Brittany Lindsey
Sharsten Thompson	Corinne Anderson	Lisa Bradshaw	Joaquin Fischer
Barbie Willett	Wendy Gunn	Paulet Fotheringham	Camille Howard
Joe Alvarez	Heather Schumacker	Launa Wells	Edgar Ortiz-Gomez
Stephanie Mahina	Dennis Wilson	Macye Thao	
Jen Klenk	Kim Cosby		
Kristi Grooms	Teerah Lopez		
Don Gren	Angelica Garcia		
Amar Sahay	Karen Klassen		
Jeff Davis	Rod Buhler		
Sharee Laidlaw	Darren Hunter		
Eric LeDuc	Jon McGowan		
K.C. Jensen	Margret Posch		
A.C. Cox	Stanley Egwuonwu		
Basil Chelemes	Randy Koziatek		
Phillip Nelsen	Zahra Atashi		
Ahmad Kareh	Rochelle Smith		
Cindy Briggs	Jeff Bird adjunct		
Paul Benner	Joseph M. adjunct		
Michelle Elgueta	Lew Olsen		
Cynthia Alberts	Sherry Stone		



Finals JAM CSIS Jamboree Showcase

Students from the CSIS department and the University of Utah presented their projects on multiple large screens. There was a great variety of projects including games, useful tools, simulations, Arduinos, and virtual reality. Students had the opportunity to meet other programmers, to exchange ideas, and to learn more about classes they were about to take in upcoming terms.

Visitors had the opportunity to see the great work of our students. Many of the presentations allowed them to get a hands-on experience – sometimes in a quite literal sense.



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New CSIS NETLABS

During the Fall semester, the CSIS department completed the installation of a NETLABS system that will allow students to access all of our routing and switching equipment from the comfort of their homes. The NETLABS system will enable students to take classes and work on live equipment anywhere that they have internet access.

The classes will include Cisco Certified Network Associate, Cisco Certified Network Associate Security, Certified Ethical Hacker, Certified Hacking Forensics Investigator, A+, Net+, and Security+, as well as many Linux administration courseware.

A special thanks to Paul Anstall who worked diligently writing the grant, getting the equipment here, and coordinating the installation.



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