The School of Business Newsletter

For Faculty, Staff and Students

November 2016
Issue 3





THE BIZ BUZZ

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Visit us online at: http://www.slcc.edu/schoolofbusiness/

Holiday Care Package Donations Needed

Diverse Business Class Students

Please help us provide holiday care packages to families at the local shelter. Most items needed can be purchased at the dollar store. Donations will be excepted until December 5th. Donation boxes are located on the Taylorsville campus Business Building and Student Center and at the advising centers at the following campuses: Miller, South City, South Jordan, West Valley and Libarary Square.

Items needed:

Toiletries

-Deodorant

-Soap

-lotion

-shampoo

-toothpaste/brush

- hair comb/brush

-nail clippers

Small mirrors

Hand sanitizers

Socks

Gloves

Small tote bags

Hand towel/washcloths

Wet wipes

Feminine Hygiene products

Lip balm

Puzzle books

Pen/pencils

Playing cards/games

Anything else you feel will help



DECA Basketball Brawl



Pathways to Professions

By: Giusseppe Huaman, Admin. Assistant

The South Towne Expo Center was witness to one of the most important educational events of the year. "Pathways to Professions: Expanding the Workforce Pipeline" took place on October 12th and 13th and Salt Lake Community College was among many schools in the state to take part. The School of Business put a lot of effort into presenting our best to the students who attended.

The event was organized by the Wasatch Front South Consortium for Career and Technical Education, of which SLCC is a part of.

It was the first annual Career Technology Education (CTE) showcase in the state of Utah. One of the main purposes for SLCC and the School of Business was to show students and the general public the different educational pathways in secondary education and higher education.

This event aimed to show hands-on learning experiences and gave the chance for professionals, high school students, college students and the public to explore how education can lead them to higher wages and high-demand careers.











Marvelous Employee Recognition

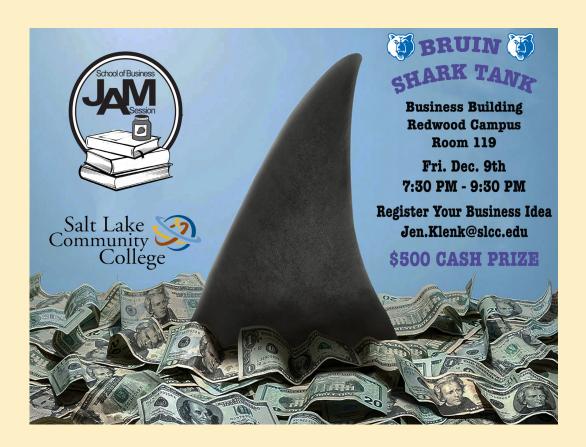
Giusseppe Huaman

By: Paul Benner, Associate Dean

Giusseppe has done a marvelous job transitioning and updating the Division office. Giusseppe has taken advantage of numerous staff development offerings to improve his knowledge of Banner, CPI, and SLCC Buy. I know lots of people have done this, but Giusseppe has done it while going through surgery on his leg and having his family around to "help." He has been training our new Secretary Michelle with excellent leadership. In addition, while he was coming up to speed our division took on the Culinary Arts program, and while we do have Mia to handle the administrative functions there, Giusseppe has had to deal with only having me around "most" of the time. Translation: I have been dumping extra work on him. I know this has added to his stress level, but through it all, he has become a very popular employee around the School of Business. That's because he is always helpful and cheerful. The number of visitors to the division office has increased dramatically since Giusseppe (and now Michelle) have arrived. It's nice to have the activity and the company.



Giusseppe Huaman, Admin Assistant



November Star Student

Christopher Marsh



Christopher Marsh is attending SLCC in pursuit of an Associates of Science in Business. He hopes to translate this into a degree in accounting at a four year university. His interest in accounting started in high school when he took an accounting class. His teacher encouraged him to pursue the art of accounting and Christopher is glad he did. His motivation to succeed comes from his family, friends and his experiences working hard jobs. These sources of motivation made him aspire to live to his full potential. His hobbies include listening to podcasts, reading classic and modern literature, cycling and hiking.

Christopher Marsh

December Star Student

Parisa Abdoly

My name is Parisa Abdoly. I was born and raised in Iran. Since from a young age, my dream job has been to be an CPA. In Iran, I barely earned my diploma. I could not continue my education and achieve my dream job due to the government discrimination towards my Baha'i religion. Thus, to continue my education and follow my dream eight years ago, I left my country and now I am happy to be at Salt Lake Community College where I am closer to my dream.

Even though, I had my diploma from Iran, in 2010, I earned my high school diploma at Horizonte Instruction Training Center. Because I maintained a 4.00 GPA when I graduated, I received scholarships for transferring and continuing at Salt Lake Community College. From that time until now, my name is on the continuing student scholarship list at Salt Lake Community College. In 2013, I started college in the development level of 0900. In 2014, I finished all the required credits for General Studies. Then in 2015, I changed focus to the required courses for an Accounting AAS. Now, my GPA is a 3.98. Being a full-time mother, full time employee, and



Parisa Abdoly

a student is not easy for me. However, I am enjoying what I am doing. I strongly believe that one day, I will be a CPA.

Overall, I am so happy for the freedom in this country. There are no religious obstacles toward my education and I have the opportunity of being a student in Salt Lake Community College. Throughout this path, I have my husband and son who are encouraging me to continue this path. Also, I have very supportive and kind instructors and advisors who are guiding and giving me positive motivation through my difficulties so I do not give up. I am so grateful for having these supportive resources in my life.

Salsa Competition

By: Paul Benner, Associate Dean

The SLCC Culinary club recently hosted a fall event at the Miller campus. Culinary Arts students brought a little spice, some good-natured competition, and a whole lot of fun into the program with a salsa contest. There were nineteen submissions, many using the organic vegetables available in the school garden or produce they grew themselves. The students competed for prizes awarded by the culinary club, which they could use to enhance their skills.

Chef instructors judged the student submissions and the students judged the chef submissions for the competition. The categories and winning submissions were as follows:

Best Flavor – Caleb Jones

Best Hot - Eric Fishbeck

Honorable Mention – Derek Wayman

Honorable Mention - Boris Ushumirskiy

Best Sweet - David Chen

Most Unique – Tomas Keen

Best Mild – MaryRyan Kirsch

People's Choice – Allan Pereira

Best Chef – Cynthia Alberts



Mary Ryan Kirsch



Tomas Keen



Culinary Club

Chef Franco Aloia Appearing on Fox 13, The Place

On Tuesday, November 1, Chef Franco Aloia shared his cooking talents with the hosts of The Place television show on Fox 13. This is nothing new for Culinary faculty to appear on television. Chef Franco has appeared on this show before. This is all for a good cause; to show the residents of Utah that SLCC has a Culinary program. Click on the link for the two part video and learn how to make the recipe.

http://fox13now.com/2016/11/01/recipe-potato-gnocchi-with-sage-brown-butter/

Ingredients

Russet Potatoes: 2 lbs.

Flour: 1 Cup

Egg, Large: 1 ea. Whole

Parmesan Cheese: 1 oz. Grated

Olive Oil: 1 oz. Butter: 1 Tablespoon Sage: 2 Leaves Salt: TT 'To Taste'

Instructions

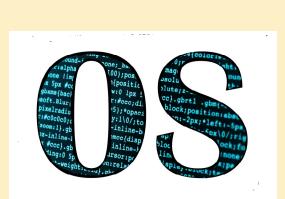
- 1. Cook potatoes. Roast or simmer with skin on.
- 2.Peel cooked potatoes and pass them through a food mill or ricer.
- 3. Allow potatoes to cool and fold in one beaten egg.
- 4. Incorporate ½ Cup of flour and a pinch of salt.
- 5.Roll dough to about 2/3 inch diameter and cut into 3/4 inch lengths.
- 6.Gently blanch dumplings in large pot of salted boiling water for about 1 minute.
- 7.Once they all rise and float on the top remove with a slotted spoon.
- 8. Toss the cooked gnocchi in a tablespoon of olive oil and spread out on a tray to rest.
- 9. Heat large sauté pan and add a teaspoon of butter with a leaf of sage.
- 10. After butter stops foaming add a serving of gnocchi and brown all sides of each dumpling.
- 11.Add grated cheese and serve.

Note: Be careful not to overload sauté pan. Only add enough gnocchis to cover the pan with no more than one layer.

Join Open Source

Come join us on Thursdays at 3:00 pm in BB 312.

Open Source is a club for Programmers or aspiring programmers. Here we collaborate on fun, extracurricular programming projects to gain the skills we will need in the software development industry, all in a friendly, enthusiastic atmosphere. We do skills demonstrations, where we can learn from other peoples' specialties, as well as participate in school events such as the School of Business Finals Study JAM.





Mark Your Calendar for the Finals Study Jam

To show appreciation and support of our students, the SLCC School of Business faculty and staff will provide a space for individual or group study in the Business Building from 6 p.m. to 12 a.m. on the night of reading day. Some of our faculty have volunteered to provide test reviews and tutoring for those students who would like a little extra help in preparing for their finals. Ask your Accounting, Economics, Finance, CSIS, Management, Marketing, Legal Studies, and Culinary Arts faculty if they will be there to review or answer questions. Don't miss out on this opportunity to "Take care of business" while having fun in the School of Business.

