

*Faculty, Staff and
Students*

THE BIZ BUZZ

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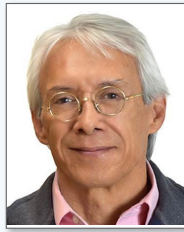


Visit us online at:
www.slcc.edu/schoolofbusiness

Send story ideas to Angela.Nelsen@slcc.edu



Stay on Track to Graduate



Lee Martinez

Academic Advisor over:

- Business AS and AA Transfer
- Business Management AAS
- Marketing Management AAS
- Legal Studies AAS



To book an appointment go to:

<https://lmarti61.youcanbook.me/>



Jewly Harris

Academic Advisor over:

- Accounting
- Finance and Credit
- Computer Science and Information Systems



To book an appointment go to:

<https://jharr275.youcanbook.me/>

IMPORTANT SPRING DATES

Classes Begin	Jan. 8
Last Day to Add Classes	Jan. 17
Tuition Due Date	Jan. 24
Martin Luther King Day (No Classes)	Jan. 15
Last Day to Drop with 100% refund	Jan. 29
Presidents Day (No Classes)	Feb. 19

Welcome back and Happy New Year 2018!

Lee Martinez, Advisor

I hope your Holidays were “merry and bright”. Now that you’re back and selecting your classes, I wanted to provide a brief information piece on DegreeWorks.

DegreeWorks is a great tool to help students see the big picture in their chosen program of study. Assuming students have correctly selected their program, DegreeWorks is helpful to see what has been completed, what is currently registered, and what classes are still needed.

An excellent tutorial video is provided to assist students in understanding how to navigate DegreeWorks, and if you’re not sure how to use it, you will find the tutorial very helpful. If you’re not familiar with DegreeWorks, or haven’t used it much, here are a few tips. To access the video, go to the ‘A to Z Index’, go to “D” and locate DegreeWorks.

HOW DO I ACCESS DEGREEWORKS?

You can access DegreeWorks by logging in to your MySLCC account and following these steps:

- MySLCC
- Academics & Records
- Academic Planning
- DegreeWorks

Note that DegreeWorks is designed to assist with academic advising and is not intended to replace face-to-face advising sessions. Additionally, with the advent of DegreeWorks, students don’t feel the need to review the Online Catalog for the program description which contains a bit more nuanced information not readily available on the DegreeWorks audit. Specifically, there is considerable information on transferring to various four-year colleges and universities, and the peculiarities of each.

There is a link in the DegreeWorks audit for BUS-AA and BUS-AS degrees, which takes you to the online catalog and appropriate program description. Currently, this link is only available for the transfer degrees, but I am working to insure it will be there for all Business related programs in the

THE APPROPRIATE MATH FOR BUSINESS TRANSFER

Lee Martinez, Advisor

Several students are completing a General Studies AS degree and planning to transfer to a university to complete a BS in a Business related program, but are confused about the appropriate math class to take here to transfer.

The appropriate math class to graduate from SLCC with a GS-AS is MATH 1030. However, the appropriate math to take for admission into the upper division program of all local universities is either MATH 1050 or 1090. MATH 1030 will not be accepted to enter the upper division business schools. If you have any questions, please come see me.

JAM FALL 2017 RECAP

On December 8, the School of Business hosted the Fall Semester Study Jam Session from 6:00 p.m. to midnight. The Jam Session is an activity designed to help business students prepare for their final exams or “showcase” their final projects. Students had an opportunity to work with faculty members on final exam reviews, work on group projects, and to receive tutoring. There was a presentation about the India Study Abroad program and an opportunity to enjoy a taste of Indian food. Student teams presented their business ideas during the “Shark Tank” activity for the opportunity to win donated cash awards from a local angel investor to support development of student business ideas.



Computer Sciences and Information Systems students gave presentations or worked on their final projects during the CSIS Jamboree. Other reviews and activities included “Business Trivia Night”, Financial Planning, Accounting, Business Stats, Wireless Networking, Cyber Security, Website Development, and Tax Clinic Internship.

School of Business Academic Advisors met with students to answer questions and help them register for the Spring Semester. SLCC Career Services, a Westminster Transfer Advisor, Weber State/Professional Sales Advisors, and Discover Financial also participated to assist and recruit students.

The College Store invited students into their “money machine” to win Bookstore Bruin Bucks or School of Business prizes. Students could take a break from studying to enjoy homemade sweet rolls made by the Culinary Arts program, donuts, fruit, yogurt parfait, and warm beverages. Pepsi Co. donated soft drinks for the event.

An estimated 195 students, 27 Faculty, and 21 staff participated throughout the evening. In addition, eight students from the MKTG 1910 Events class helped with set-up/clean-up and hosting duties for the event. Barbie Willett, Associate Dean of Management and Marketing, commented on the value of the Jam Session, saying it “provides students a place to showcase their hard work and develop a sense of community with their peers and professors, as they study and prepare for finals.”



THANK YOU!

Staff and Faculty Participation for JAM Fall 2017 (21 Staff, 27 Faculty, 8 Students)



Dennis Bromley
Angie Nelsen
Barbie Willett
Tiffany Sheth
William Morris
Paul Benner
Giusseppe Huaman
Jon McGowan
Teerah Lopez
Jeffrey Coker
Raquel Demorest
Sharee Laidlaw
Mark Lengel
Dennis Wilson
Corinne Anderson
Wendy Gunn
Shauna Hatfield
Paige Paulsen
Lew Olsen
Lab Aide in BRIC
Mary Lynn Huggins
Tutor in BRIC
Cindy Briggs
Basil Chelemes
Jeff Davis
Don Gren
Kristi Grooms
Eric LeDuc

Phil Nelsen
A.C. Cox
Ahmad Kareh
Jen Klenk
Whitney Wilkinson
Franco Aloia
Nancy Carruthers
Cynthia Alberts
Paul Anstall
Zahra Atashi
Rod Buhler
Howard Fish
Darren Hunter
Margret Posch
**Karen Klassen, Adjunct/
Tutor in BRIC**
**David Maples, Tutor in
BRIC**

**Other staff support
outside of School:**

Lee Martinez, Advising
Jewly Harris, Advising
Olimpiu Nadelcu, OIT
**Sherry Stone, OIT in
BRIC**
**Charlotte Smith –
College Store/Money
Machine**

**Paulette
Fotheringham –
College Store/Money
Machine**

Student Support:

**Marketing 1910
Events Class – helped
w/set-up and clean-up,
photos, headcount,
handouts, etc.**

**Gabriela Clavel,
Ameia Denos, Jenny
Evans, Ashley Fry,
Rebeca Leone,
Erik Martinez, and
Maxwell Moreno
Matt Elnour**

SCHOOL OF BUSINESS: OER OFFERINGS

BUS 2200- Business Communications

BUS 1050- Foundations of Business

MGT 2020- Entrepreneurship

MGT 2600- International Business

MKTG 1300-Business Presentations

MKTG 2950-Business Leaders Forum

MKTG 1480-Sales

MKTG 1050-Consumerism

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-The William and Flora Hewlett Foundation

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ACF Beehive Chefs Chapter Inc

A big congratulations to Jeffrey Coker, Associate Dean for Culinary Arts and Hospitality Management on a well-earned “American Culinary Federation Educator of the Year” award!

The ACF Educator of the Year award recognizes an active culinary educator whose skills, expertise, and leadership have provided guidance, knowledge, and direction to students in the culinary profession.

We are extremely proud of all the work Jeffrey Coker has done for the Culinary Institute. His continuing support and open door policy for faculty, students, and staff has really set the tone for teamwork and success. Chef Coker has worked endlessly to secure state-of-the-art equipment for our facility, and has implemented progressive ideas that have propelled the program in the right direction.

Chef Coker is reaching new heights by facilitating, recruiting, and building professional relationships in the community. He has also been working closely with high school Pro Start programs, as well as culinary industry higher education institutions for course articulation. In addition, Chef Coker has gone above and beyond in making sure that Salt Lake Community College – Culinary Institute is well known and respected everywhere he goes. Make sure you extend a warm congratulations to Chef Coker when you see him!



CSIS with PC for People

CSIS Department is collaborating with PC for People to provide warranty on 300 computers distributed among the low-income families in Salt Lake City. PC for People is a nonprofit organization, and they are partnering with several local organizations on a project called Bridging the Gap. The project is funded by Mobile Beacon, and seek to reduce electronic waste, increase broadband adaptation, and help bridge the digital divide. CSIS Department is helping the project to provide 90-day warranty on the hardware. Zahra Atashi handles this warranty service in her CSIS 1121 course. If any hardware problem happens, students in CSIS 1121 class will fix the computer using 12 working systems provided in the project. This project is a great chance for CSIS students to diagnose hardware-related problems. It is also a good service to community around SLCC.

Culinary Institute Chef and Student Make Stew on Channel 4's Good Things Utah

Staff at Channel 4's Good Things Utah raved as the savory smells of stew filled the air in the studio for a segment with Salt Lake Community College Culinary Institute's Chef Franco Aloia and student David Chen. Aloia and host Reagan Leadbetter discussed the ingredients for a recipe called Winter Vegetable Stew while Chen demonstrated deft knife skills by slicing up the veggies. Below is the recipe and images from the appearance on Channel 4, along with a few cooking tips.

Chef Aloia explained the difference between a soup and stew, saying that " soup can be anything from a light broth to a rich, creamy or meaty menu item that can be eaten with a spoon. Soup can often be served hot or cold and you see it on menus as a puree, bisque or velutes. A stew is basically soup with larger chunks and bites. In most cases the stew is made with the intention of having each ingredient contributing to the final product but, also able to be enjoyed on its own with each bite."



Winter Vegetable Stew

YIELD: 12 Servings/3 Quarts

2 quarts	Vegetable broth
½ pound	Parsnip, oblique cut
½ pound	Rutabaga, medium dice
½ pound	Turnip, medium dice
½ pound	Carrot, oblique cut
1	Butternut Squash, large dice
1	Purple Cauliflower, ¾" florets
1 pound	Red Potatoes, large dice
½ pound	Yellow Onion, small dice
6 cloves	Garlic, minced
14 ounces	Tomatoes, whole, peeled canned
3 sprigs	Thyme
2	Bay Leaves
1 Tablespoon	Paprika
8 ounces	Crème Fraiche
3 ounces	Vegetable Oil
½ ounce	Chives, chopped

Salt and Pepper, to taste



Instructions

1. Wash vegetables in fresh cold water and set aside to air dry.
2. Peel carrots, parsnips and butternut squash. Reserve.
3. Cut vegetables: butternut squash (large dice ¾"), red potatoes (large dice ¾"), rutabaga (medium dice ½"), turnip (medium dice ½"), carrot (oblique), parsnip (oblique), purple cauliflower (¾" florets), yellow onion (small dice ½"), garlic (mince), tomatoes (chop into small pieces) & chives (slice thin *set aside for garnish).
4. In large (4 quart) stock pot over medium heat add oil and sauté onion until it is translucent, then add garlic.
5. Immediately add tomatoes and stir in remaining vegetables.
6. Season with salt and pepper and add vegetable broth (room temperature) just until vegetables in pot are covered with liquid while remaining on medium heat.
7. Stir in paprika, add aromatics (thyme and bay leaf), and cover with lid while remaining on medium heat.
8. Cook until liquid in pot comes up to a gentle simmer.
9. Skim foam after 10 minutes of gentle simmering.
10. Continue to cook for another 30-40 minutes until vegetables are fork tender aka "al dente".
11. Pull out thyme sprigs and bay leaves then, taste stew and adjust seasoning if needed.

STUDY ABROAD

INDIA

JUL 25 TO AUG 14, 2018
(FINAL DATES MAY VARY SLIGHTLY)



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For more information, please contact:

Jen Klenk, Professor
jen.klenk@slcc.edu
BB 205G (801) 957-5058

Matt Elnour, Study Abroad Specialist
matt.elnour@slcc.edu
CT 252 (801) 957-4694

slcc.edu/studyabroad/programs

Salt Lake
Community
College 

Chef Aloia, Culinary Student Featured on Fox 13's The Place



Salt Lake Community College Culinary Institute's Chef Franco Aloia and student Stacy Peronnet prepared an herb and roasted garlic braised beef short ribs recipe on Fox 13's The Place. Along with hosts Brooke Graham and Dave Nemeth, Aloia and Peronnet demonstrated braising methods taught in Culinary classes.

Peronnet is attending Culinary Institute after raising two daughters and working twenty years in information technology.

The braising process involves searing meat at a high temperature and finishing the cooking low and slow, with liquids, herbs, and aromatics.



Herb and Roasted Garlic Braised Beef Short Ribs

To prepare the short ribs:

4 each 8 - 10 ounce boneless beef short ribs

6 slices thick cut Applewood smoked bacon cut into ½" pieces

4 tablespoon vegetable oil

1 teaspoon sea salt

1 teaspoon black pepper, medium ground

4 each medium carrots, medium dice

2 each celery stalks, medium dice

1 each medium onion, medium dice

4 - 6 each garlic cloves, peeled and trimmed, roasted in foil

1 can 14-ounce whole peeled tomatoes in juice

1 ½ cups dry red wine

4 cups brown veal or beef stock

6 each fresh thyme sprigs

2 each fresh rosemary sprigs, 2-3" each

1 each bay leaf



Directions:

Preheat oven to 250°F.

Roast garlic cloves in aluminum foil until tender and golden brown.

Allow beef to dry. Season the beef with salt and pepper. Heat oil in a 3- to 5-quart heavy pot or small roasting pan over moderately high heat until hot but not smoking, then brown beef on all sides, about 8 minutes. Reserve.

In the same pan, slowly render the bacon pieces until golden brown but still chewy. Add carrots and onion to oil in pot and cook over medium heat, uncovered, stirring occasionally, until softened, about 5 minutes. Add tomatoes and bring to a boil over moderately high heat. Add wine and simmer, stirring occasionally, until the wine has been reduced by half.

Add the beef back to the pot. Then add veal stock, thyme, bay leaf, rosemary, roasted garlic and season to taste. Bring to a simmer. Skim fat from surface and cover pot with a tight-fitting lid. Make sure the liquid is at least ¾ covering the beef. Transfer to oven and braise until beef is very tender, 5 to 6 hours.

Once the ribs are tender, remove from the pan, keep warm, and then cover in a separate bowl. Skim any remaining fat from the liquid and remove the thyme and rosemary stems.

Serve with your favorite mashed roasted potatoes.

Culinary Arts: A Year in Review



Jeffery Coker, Associate Dean -Culinary Arts

The Culinary Institute had a great 2017 filled with many accomplishments. The year began with the hiring of Jeffrey Coker, Associate Dean. Chef Coker quickly promoted the expectations of professionalism, teamwork, and having fun while you teach and learn to cook within the organization to faculty, staff and students alike. All of these factors are vitally important to maintaining an effective and dynamic learning environment in the kitchen.

Chef Nancy Carruthers was also hired as a full-time faculty member. Chef Nancy brings many years of industry experience and education to the program. Her experiences range from fine dining and large catering operations to being a private chef for many families.

March brought the Skills USA state competition to our campus for the first time in many years. We had a highly successful event with six of our students competing; four students earned gold medals and two earned bronze medals. Three of those students went on to represent Utah, with one winning a national gold medal, another earning a national bronze medal, and the third taking fourth place. It was a great morale boost for the students in the program, and we are extremely proud of their accomplishments.

Over the next several months focus turned to aligning curriculum, conducting observations of faculty, and bringing the team together to focus on developing students to help them meet their educational and career goals. Through the informed budget process, our program was awarded money for the purchase of a new state of the art Rationale oven, a double stack convection oven, and an eight burner stovetop with double oven. The purchase of these items has already proven valuable to the experiences our students have in the kitchens.

Our Hospitality Management AAS degree was officially approved over the summer, which is an exciting opportunity for students and program growth. November brought our official programmatic accreditation review with the American Culinary Federation. After a very successful visit, we are currently awaiting the final decision of the accreditation award. This is expected in early February, and will most likely be a five or seven year award. During the last couple months of the year our faculty and staff focused on ensuring student success as we wrapped up the Fall semester. Our goal was to help our students successfully matriculate into their next classes so we could start Spring 2018 on a positive note. It has been a great year and we are excited for much more in the New Year! Thank you.

DECA

Zumba®



Lon Schiffbauer, DECA Co-advisor

In December, the SLCC Collegiate DECA club organized and hosted a Zumba event to help raise funds for the International Career Development Conference (ICDC) competition to be held in Washington, D.C., this coming April. Over 40 people participated in this two-hour event, raising roughly \$200 for the club. Organizing this event included recruiting Zumba instructors, reserving the space, setting up the stage and equipment, creating marketing material, getting the proper permissions, creating a webpage with ecommerce capability, and of course running the event itself. In all it was a tremendous success and a lot of fun to boot!



About DECA and what it can do for your students

DECA is an international organization with over 15,000 members in 275 colleges and universities around the world. Its purpose is to prepare emerging leaders and entrepreneurs for careers in marketing, finance, hospitality, and management. As an active member of DECA students have the opportunity to:

- Develop leadership and entrepreneurial skills.
- Expand their professional network.
- Add marketable skills to their arsenal and build their resume.
- Compete with other DECA members from all around the world.
- Work with others who share similar career interests.
- Receive one-on-one training and coaching from experienced faculty.
- Gain confidence as a business leader.
- Participate in community service activities.
- Earn two credit hours (if they sign up for MKTG 1900 or BUS 1900).



If you feel like any of your students could benefit from such an experience, we encourage you to contact Lon Schiffbauer or Ahmad Kareh, the DECA co-advisors. They would love to hear from you and your awesome students!

SLCC Chef Cynthia Alberts attended Chocolate workshop in Las Vegas

In early November using a Carl Perkins grant from SLCC, Chef Cynthia Alberts from the Culinary Department traveled to ATELIER MELISSA COPPEL CHOCOLATE AND PASTRY SCHOOL in LAS VEGAS. There she attended Chef Melissa Coppel's Contemporary Intensive Chocolate workshop. It was a very unique and complete program, where students had the opportunity make molded bonbons and practice different spraying, molding, filling, closing, and enrobing techniques. The students also learned how to create and balance their own ganache recipes to have a long shelf life. An amazing variety of molded bonbons, enrobed bonbons and dessert bars will were made under the direction of Melissa Coppel during the four day Class. Cynthia received a certificate of completion for her 2017 professional development as outlined in her declaration of weights. Stay tuned for a video on Making Bonbons with Cynthia, which will be presented in our Professional Development Day sessions early this year. You will even be able to sample some if you attend!



Business Leaders Forum 2018



School of Business
SALT LAKE COMMUNITY COLLEGE

Wednesdays
Noon - 1 p.m.
Business Building
Room 119



January 17
Thom Reed
Global Outreach
Manager
*Family Search
International*



January 24
Mikal Byrd
Community and
Government Relations
Chevron



January 31
Daniel Pacheco
Professional Photographer
and Owner
*Daniel Pacheco
Photography*

Learn from the best
in the business.

All students, faculty and
staff are welcome and
encouraged to attend.



February 7
Charles Roberts
Intellectual Property
Attorney
*Wasatch IP
Corporation*



February 21
Adam Lee
Manager of Pricing
and Cost Estimating
L-3 Communications



February 28
Heidi Walker
Chief Operating
Officer
*Salt Lake Chamber
of Commerce*



March 7
Robert Mayer
Personal Finance Leader
and Professor
University of Utah



March 14
Debra Hoyt
Director of
Community Relations
Dominion Energy



March 28
**Peggy
McDonough-Jan**
President
MHTN Architects, Inc.



April 4
Rogelio Franco
International Business
Entrepreneur
Farsight



April 11
Kelly K. Owens
President and Owner
*Kellogg Movers
Corporation*



April 18
Teri Gibson
Senior Marketing
Director
CHG Healthcare



April 25
Todd Romer
President
*Young Money
University*

*SPEAKERS AND DATES SUBJECT TO CHANGE

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