



***The Road to Kansas City begins here and now!***

***What's Cookin' at MTI  
February 15,2008***

***We have so many pots boiling on the stove ,this is going to have to be a brief newsletter again.***

***Next week brings us to a point in the school year that will showcase MTI and it's students. SkillsUSA Regional competitions will be held with Baking and Cooking events on Thursday and Friday. As well there will be action skills and job demo competitions .All of the students in all the programs have been working hard practicing, do your best and the "proof will be in the pudding" and the "cream rises to the top"!***



***We wish all the students GoodLuck and lets bring some GOLD back to MTI !***

***As if Culinary Arts didn't have enough to keep us busy, next week is the week that The Culinary Institute will be sending Chefs here to MTI and approximately 100 students from 5 counties will converge on our campus for a two day event. Tuesday the CIA Chefs and 2 local Chefs and the MTI instructors will be preparing a lunch. Wednesday evening all are invited back for a dinner prepared by the MTI Adult students and CIA chefs and Chef Jacqui Pressinger will do a spectacular dessert. This will be in honor of all the students who have chosen Culinary Arts as their career and we (the CIA and all the other Chefs) will "Salute to Your Culinary Career". There will be a special edition of this newsletter next week I'm sure.***

***This week Alison Aldridge is in the spotlight,***



*Alison what High School do you attend?*

*Manatee High School*

*When did you become interested in Culinary Arts?*

*I was 10 when I realized that I loved to cook*

*What do you enjoy about the class?*

*I like working in the kitchen cooking the best!*

*What do plan to do after you complete school?*

*After high school I plan to attend Johnson & Wales University then open my own restaurant.*

*Thanks Allison Good Luck with your plans and future.*

*Mr. "C" is back from Wall Street with this weeks words of wisdom, STOCK*

*TIP: Are you having trouble with your stocks? Here's a tip : Heat low, simmer long, strain,....then CHILL OUT!*

*Last weeks question was, How many licks does it take to get to the center of a Tootsie Roll Pop?*

*Answer is 252.....Want further information?*

*[http://en.wikipedia.org/wiki/Tootsie\\_Pop](http://en.wikipedia.org/wiki/Tootsie_Pop)*

*This weeks question is, What did the grape say when it was stepped on? answer next week!*

*Got to run and finish up, shut the lights off in the big kitchen and*

*.....Go Cook Sumthin' .....see you all next week, (clean uniforms,shiny shoes)*

*Chef Bert!!!!!!!!!!!!!!*

*Bert Spagnola*

*Chef Instructor*

*Manatee Technical Institute*

*941-751-7900 ext. 2038*