

FLINT HILLS TECHNICAL COLLEGE

WRANGLER NEWSLETTER

September

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Follow us on social media



Student Engagement Fair

The semester is off to a great start! Students were welcomed back to campus with the Student Engagement Fair and Ice Cream Social. This event allowed students the opportunity to engage with Emporia area non-profit groups for volunteer

engagement, civic engagement, empowerment engagement, spiritual engagement, on-campus engagement opportunities. They were also able to register to vote and meet with local political candidates.



Thursday lunches at FHTC

American Regional Cuisine

It's back! Enjoy lunch prepared and served by Hospitality/Culinary Arts students on Thursdays from 11:15-12:30. Check out the semester's full menu on page 3 of this newsletter.



Fusion Food Truck Fall Schedule

Mark your calendars and do not miss the Fusion Food Truck while it's out this fall! Follow FHTC's Facebook page for menus.

September 14

Great American
Market

Downtown Emporia

October 27

Dia de los
Muertos

Downtown Emporia

DKMS
WE DELETE BLOOD CANCER

Save the Date DKMS Donor Drive

October 30 | 9 a.m. - 2 p.m.

Trusler Foundation Conference Center

FHTC's Division of Health and Human Services will host a DKMS Delete Blood Cancer Donor Drive October 30 on the main campus.

RAVE
MOBILE SAFETY

Sign up for RAVE

This alert system will notify you via a text of campus emergencies or FHTC weather related closings. Sign up at <https://getrave.com/login/fhtc>

New Employees

FHTC is happy to welcome these newest employees.



1 Kathy Bode
Interim Director of Nursing



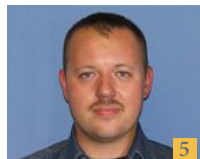
2 Taumi Boyce
Graphic Designer/Photographer



3 Joe Brazzle
Automotive Technology Instructor - Emporia



4 Andrea Cahoon
Academic Advisor/Counselor



5 Brice Dallke
Welding Instructor



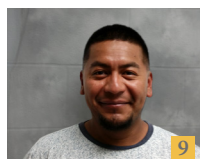
6 Alberto Navarro-Trujillo
Hospitality/Culinary Arts Instructor



7 Thomas Parish
Graphic Arts Technology Instructor



8 Carol Porter
Foundation Administrative Assistant



9 Orlando Rivera
Custodian/Maintenance



10 Larry Thompson
Parts & Services Supervisor - Garnett

Events

September

- 10 Institutional Effectiveness Committee Meeting, 11:30 a.m., Conference Room B
- 11 Student Senate, 11:30 a.m., Conference Room A
- Student Services Committee Meeting, 11:30 a.m. – 12:30 p.m., Conference Room B
- 12 Div. of Health CSO meeting, 2:30 p.m., RTEC
- HHS Division Faculty Meeting, 11:30 a.m., M108D
- 16 President's Council, 3:15 p.m., President's Office
- 17 Foundation Board Meeting, 4:00 p.m., Conference Room C
- 18 Nursing Faculty Meeting, 3:45 p.m., M 108N
- 19 Financial Aid Refund Disbursement for Fall semester
- 23 Last day to drop a 1st quarter class with a grade of "W"
- Instructional Leaders Meeting, 2:00 – 3:30 p.m. DC 304
- 24 IT/Arts Division Meeting, 11:30 a.m., Room TBD
- 25 Student Senate, 11:30 a.m., Conference Room A
- 26 Program Advisory Committee Dinner, 6:30 – 7:30 p.m., Conference Center
- 9/30-10/4 Assessment/Advising Week

October

- 2 Career Consortium, 8:30 a.m., Conference Room A
- 3 Assessment Committee Meeting, 11:30 a.m., Conference Room C
- 7 Enrollment for new students begins
- 9 Student Senate, 11:30 a.m., Conference Room A
- 10 Dental Program Meeting, 11:30 a.m., M108D
- 10 Wrangler Rally
- 10 Div. of Health CSO Meeting, 2:30 p.m., RTEC
- 11 Graduation application deadline for December 2019 graduates



Thursday lunches at FHTC

American Regional Cuisine

11:15-12:30 p.m. | Commons Area, Main Campus

Enjoy lunch prepared and served by Hospitality/Culinary Arts students on Thursdays! The cost is \$15 per lunch for the community and \$8 for current FHTC employees and students with a Wrangler ID. This price covers the complete menu for the day which includes a soup/salad or appetizer (or a combination of both depending on the week), a main entree with sides and a dessert. Cash and credit cards accepted. All proceeds go to the Culinary Student Activity fund and are used for culinary competitions and other learning opportunities.

9/12: Cuisine of New England

New England Clam Chowder
Vermont Country Salad
Poached Haddock with Mussels and
Julienne of Vegetables
Snickerdoodles

9/19: Cuisine of New England II

Mini Lobster Rolls
Butternut Squash Soup with Bay
Scallops and Mushrooms
New England Boiled Dinner with
Horseradish Sauce and Boston
Browned Bread
Gingerbread

9/26: Cuisine of the Pacific Northwest

Mussels in Thai Coconut Broth
Hot Smoked Salmon with Salad of
Apple, Dried Cherries & Greens
Cherry Clafoutis

10/3: Cuisine of Louisiana Cajun & Creole

Frog Legs Piquante
Chicken and Andouille Sausage
Gumbo
Creole Jambalaya
Pecan Pralines

10/10: No Lunch Service

10/17: Cuisine of Louisiana

New Orleans Shrimp Bisque
Fried Oyster Po'Boy
Crawfish Etouffee with Rice &
Smothered Okra
Beignets

10/24: Cuisine of the Southwest and the Rocky Mountain Region

Salad with Blood Oranges and Olive
Oil Powder
Smoked Tomato Soup
Pumpkin Seed Crusted Rainbow
Trout with Calabacitas con Maize
Lemon Chess Pie

10/31: No Lunch Service

11/7: No Lunch Service

11/14: Cuisine of California

Cream of Garlic Soup
Tomato Panna Cotta with Candied
Tomatoes and Bacon Foam
Monterey Jack and Green Chile
Polenta with Grilled Vegetables and
Sautéed Sand Dabs
Strawberry Shortcake with Cornmeal
Biscuits

11/21: Floribbean Cuisine

Jerk Chicken Skewer with Cucumber
& Pineapple Salsa
Golden Gazpacho with Puff Pastry
Straws
Pan Seared Grouper with Black Bean,
Jicama & Corn Relish
Key Lime Pie

11/28: No Lunch Service

12/5: Cuisine of Hawaii

Mango Carrot Soup
Kalua Pig Spring Rolls with Pineapple
Dipping Sauce
Ponzu Hanger Steak, Charred Green
Onion Emulsion, Roasted Carrots,
and Watercress and Crispy Curry
Tofu
Pineapple Fritters with Maui Mango
Sauce

12/12: Cuisine of Texas and Tex-Mex

Pork Taquitos with Sour Cream,
Guacamole, and Pico de Gallo
Tortilla Soup
Crayfish Tacos with Green Chile
Sauce, Cheese Enchiladas, Arroz
Mexicana & Refried Beans
Flan