## FLINT HILLS TECHNICAL COLLEGE

# WRANGLER NEWSLETTER

#### February

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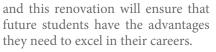




## Campaign Update

The "Inspiring Wranglers Campaign" has seen great success over the last year, as the campaign nears the end we are excited to begin work on the future expansion of the Hospitality/ Culinary Arts Facilities on the FHTC Main Campus. We are currently approximately 90% of the way to our funding goal, and are excited to begin work on the final design process.

The completion of the "Inspiring Wranglers Campaign" will allow us to renovate and expand the Hospitality/ Culinary Arts portion of the college to include a new look Culinary Kitchen, Baking Kitchen, Advanced Kitchen and a Demonstration Classroom. As a part of this project will also be the construction of a new state of the art Chemistry Lab that will serve multiple programs. Our alumni are doing great things



Over the next several months you will see people on campus working to finalize the final plans for the project, with the goal of beginning construction in 2020. This is an exciting time to be a Wrangler.

As we move into the final fundraising stage of the campaign we invite you to join us in bringing the project to reality, please contact the Flint Hills Technical College Foundation 620-341-1380 or visit us at fhtc.edu/ foundation. Thank you for helping us to grow future chefs and GO WRANGLERS!

Mike Crouch Vice President of Advancement



kitchen is a difficult place to be in, and it takes a lot of work. You are forced to become a family with all of your classmates, due to the long hours, and the tough industry. It is a family like no other! Another thing that helps with this is the teacher to student ratio. There is always the opportunity for a student to go in early, and better themselves at whatever they are interested in. The teacher is always there for the student, with whatever they need.

FHTC's Hospitality/Culinary Arts is an amazing program, and I am so incredibly proud to be an Alumni.



FHTC has prepared me for this job, in many of ways! First off, the Hospitality/Culinary Arts program will give you plenty of opportunities to advance yourself in this industry. It requires an internship, before you can graduate, the student is able to choose where they'd like to intern, and this is where I found The Broadmoor. This program, will push you to grow as a professional.

I love the FHTC Culinary and Hospitality Program, because of the family like atmosphere is gives. The

#### **Enrollment for Fall 2020** Wrangler **Enrollment** Dates

Know someone that's interested in attending FHTC this fall? Be sure and let them know about these Wrangler Enrollment dates where they can receive an enrollment fee discount, a free t-shirt and be entered in a drawing for a book voucher for the fall semester!

> Saturday, March 28 9:00 a.m. to 1:00 p.m.

> Monday, April 6 9:00 a.m. to 3:00 p.m.

> Friday, April 17 9:00 a.m. to 3:00 p.m.

> **Tuesday, April 28** 9:00 a.m. to 3:00 p.m.

> Wednesday, May 6 9:00 a.m. to 3:00 p.m.

> Tuesday, June 9 9:00 a.m. to 3:00 p.m.

> Thursday, June 18 9:00 a.m. to 3:00 p.m.

Enrollment appointments can be scheduled by calling 620-343-4600 ext. 2 or emailing admissions@fhtc.edu. Must be enrolled by June 18 to be eligible for the book voucher drawing.

Attending FHTC this fall? Complete the online scholarship application by March 1! www.fhtc.edu/scholarship

**Scholarships** available for Fall! **Application deadline** is March I.

### Thursday, February 6 9 a.m.-2 p.m.

Trusler Foundation Conference Center on Main Campus



#### redcrossblood.org **I-800-RED CROSS**

The FHTC Annual Blood sponsored by the FHTC Dental Assisting program will be held in the Conference Center from 9 a.m. to 2 p.m. on Thursday, February 6. Appointments can be scheduled on the American Red Cross Web page at https://www.redcrossblood.org/give.html/driveresults?zipSponsor=66801 or by calling Monica Graves at 620-341-1314.



## World Cuisine



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

Enjoy World Cuisine lunch prepared and served by Hospitality/Culinary Arts students on Thursdays! Cash and credit cards accepted and all proceeds go to the Culinary Student Activity fund and are used for culinary competitions and other learning opportunities. Visit our Facebook page for menu postings.

### Upcoming Events

#### February

- 5 Student Senate, 11:30 a.m., Conference Room A
- Assessment Committee Meeting, 11:30 a.m., Conference Room C 6 Red Cross Blood Drive, 9 a.m. -2 p.m., Conference Center
- 10 Instructional Services Committee Meeting, 11:30 a.m., Conference Room A,B,C Board of Trustees Meeting, 4:00 p.m., Conference Room C
- Institutional Effectiveness Committee Meeting, 11:30 a.m., Conference Room B
- Student Services Committee Meeting, 11:30 a.m., Conference Room B 12
- 13 Financial Aid Refund Disbursement for Spring semester Dental Program Meeting, 11:30a.m., M108D HHS Division Faculty Meeting, 11:30 a.m., M108D CSO Meeting, 2:30 p.m., Conference Room B-C
- 17 Last day to drop a 3rd quarter class with a grade of "W" Enrollment for returning students begins President's Council, 3:15 p.m., President's Office
- 19 Nursing Faculty Meeting, 3:45 p.m., M 108N
- 24 Instructional Leaders Meeting, 2:00 - 3:30 p.m. DC 304
- 24-28 Assessment/Advising Week

# THE EMPORIA ENTREPRENEUR CHALLENGE Venture Idea Competition for any ESU or FHTC Student. Teams of 1 to 4.

JAN 28: MEET & GREET, SAUDER ALUMNI CENTER 6-8 PM

FEB 11: ELEVATOR CHALLENGE, CREMER HALL FIRST FLOOR, 6 PM

FEB 18: SUBMIT A 3-PAGE EXECUTIVE SUMMARY & REGISTRATION FORM TO BIZHORNET@EMPORIA.EDU (BY MIDNIGHT)

MARCH 5: UP TO 20 SEMIFINALIST TEAMS CHOSEN

MARCH 17/18: ORAL PRESENTATIONS

MARCH 25: EEC SHOWCASE (POSTER FAIR) & WINNERS CHOSEN

APRIL 23: CLOSE-UP REVIEW OF THE EMPORIA AREA CHAMBER OF COMMERCE (TOP 4 TEAMS)

APRIL 28: STATE COMPETITION, KSU (TOP 2 TEAMS)

# 1st place \$2,500 2nd place \$1,500 **3rd place \$500**



YOU WILL BE JUDGED ON:

- **Business Model**
- Product/Service Offering
- Realistic
- **Justification**
- **Specificity**
- Originality



VISIT:

WWW.EMPORIA.EDU/BUSINESS/EEC FOR DETAILED COMPETITION RULES, **GUIDELINES, AND REGISTRATION FORM** 

School of BUSINESS

LOCATION: EMPORIA STATE UNIVERSITY CAMPUS

FOR MORE INFO CONTACT **BETH GINTER** EGINTER@EMPORIA.EDU (620)341-5371