Once again I find myself writing a newsletter, informing you all about my escapades this year. My year was filled with invigorating realizations, and huge successes. As usual, there is a lot to recap, so I will begin at the beginning.

My semesters have been very technical. The first few classes were "introduction to Micro-Computers," "Culinary Cost Control," and "Restaurant Management." I felt the most confident in the micro-computers class. I'd always had a knack for operating computers, and navigating Windows programs. I believed the purchasing class would be a challenge, and the Management class would be the most difficult. As it turned out, all of my assumptions were correct. I picked up some useful tips in my computer class, but most of the material consisted of things I was familiar with. My Cost Control Class had a bit of a learning curve. The mathematical methods and calculations took some getting used to. Once I got the hang of them, the class was a breeze. Now Restaurant Management.....oh man! The class was extremely challenging. There was much memorization of laws and ordinances. On top of that, we learned many techniques dealing with sociology, different management styles, and how to manage and engage different generations (like baby boomers, and Gen X). There were no shortcuts to memorizing the material. You truly had buckle down and study. It was the only class that I begged for homework to help me understand the material.



The most memorable assignment from that class was the presentation I had to give. I had to pick a literary work that has a focus on leadership. Thinking outside of the box, I chose one of my favorite graphic novels: "One Piece." One Piece is about Captain Monkey D. Luffy and his pursuit of the coveted treasure; the One Piece. The material itself has over 700 chapters and is still ongoing (twenty years worth of material.) After lots of editing, I was able to edit and condense my fine points quite a bit. When I gave my speech, I ended up going over time by seven minutes! The teacher mercifully gave me a "B" with the quote: "I had no idea, you could learn so much from a graphic novel." I did surprisingly well in the class, getting a high passing grade, and an official management certification.

Currently I'm taking a course called: Menu Planning and Facilities Design. It's about building properly balanced and profitable menus, and designing efficient restaurants to execute that menu. The class is filled with valuable nuggets of information. The tips, tricks, and anecdotes of my professor: Chef Giovanna Mingrone, keep me engaged and makes the material very easy to grasp. Another highlight of the class is that it is entirely a partner based course. All design and



logistics must be handled as a team. Fortunately, I have the pleasure of working with my partner, Natasha Parrish. She and I have accomplished quite a bit since the beginning of the class. The loads can get hefty, but the two of us always manage to work it out.

A lot has occurred in my personal life. Through an assignment with school, I was able to get in contact with entrepreneur Ethan Holmes. He develops and markets his product "Holmes Mouth-Watering Applesauce." I was able to interview him, about his business and creative process. To my surprise he took a liking to me, and has opened doors to a huge amount of opportunities.



After a talk with my Chef-Advisor, I discovered that I with proper planning, and my accolades, I could petition to graduate sometime next year!

As you know, hardly any of this could have been possible without this organization's support! You guys have improved my life in so many ways. I always look forward to going to the annual golf outing. There is nothing like seeing everyone's smiling faces.

Thank you all so much, and hope to see you soon,

Joseph McMichael