

**COVID-19 UPDATE:** Academy members have the option of attending the Academy onsite or continuing with online services. For more information about our Phase I Safety Guidelines on the Academy's website: AcademySRQ.org. These guidelines have been established based on consensus by Academy members, staff and Board of Directors. They are subject to change at the discretion of the Academy community. These guidelines will be reevaluated on an ongoing basis and are subject to future modification. We Are Stronger Together.









### **FINE DINING DAY**

by Naomi Treece

I was thrilled to attend the fine dining event at the Academy last week! Having worked in Culinary Arts a few times in previous weeks, I had a good perspective as to how much work went into preparing and hosting such an event. It certainly was a group effort. All the teams were involved in the effort to make this even successful. I do not know how many members attended that day, but it felt like a full house. In addition to the wonderful culinary creations, there was piano "mood" music playing. I was greeted at the door by Patty Haltinner. Everyone attending was dressed in their best "dinner wear." The Culinary Arts team had on black shoes and slacks and looked great in the new jackets. The wait staff (members who volunteered and staff members) were exceptionally attentive bringing water and multiple courses to the tables. The tables had beautiful flowers and placemats for the occasion. The tables were set with polished cutlery and the day's menu of four courses. I cannot say enough about the wonderful culinary creations of shrimp ceviche with tomatoes, avocado puree, radish, red onion, cilantro, lime and plantains, Florida grouper, umami consommé with wild mushrooms, bok choy and Parmesan foam, sous vide chicken

with potato puree, asparagus, chimichurri and chicken jus and Plant City strawberry shortcake with whipped cream and a strawberry fruit roll-up. The Culinary Arts team does a great job Monday through Fridays on normal days, but it was an extreme pleasure to attend fine dining day at the Academy at Glengary!





#### **BALANCING ACT**

by Jeff Jean

At the Academy, we emphasize the importance of finding balance in our lives. As we are encouraging and supporting members to pursue and accomplish their employment or educational goals, it is equally important to emphasize taking care of other aspects of wellness such as health and family. Personally, I am



Jeff Jean

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thankful that we strive to cultivate this type of culture and as a staff member, it encourages me to lead by example and seek balance in my own life. I was reminded of this fact in early March as my wife and I welcomed our third child. To welcome this new addition, I took some time away from the Academy and this allowed me to focus on my family. Although it is tempting to have a singular focus on employment or education. if we do not seek balance, then we could very well end up causing a chain reaction that could thwart our overall goals. I am grateful to be a part of a community that motivates both staff and members toward wellness.

## A NEW LEARNING **EXPERIENCE**

by Vanessa Alcantara

I have the privilege of being a Supported Employment job coach in addition to my instructor role at the Academy. The job entails supporting a member in their new work environment. I have been able to work with Carolyn Robinson at Children



Vanessa Alcantara

First, and it has been an amazing experience. I've been fortunate to receive job coach mentoring from fellow colleague Jodi-lee Weiss, the Academy's employment director. This is the first time Carolyn has had a Supported Employment job coach, and the first time I have been a Supported Employment job coach.

We both have learned many interpersonal skills on the job site such as communication, self-awareness and punctuality. We also utilize customer service and other skills we practice in the Academy's Business and Technology team. Overall,

I am enjoying this new facet of my position at the Academy, and am excited to be a job coach for future Transitional Employment opportunities.



(left to right) Vanessa Alcantara and Carolyn Robinson on the job at Children First.

All events take place on-site at the Academy and through the Zoom app. Watch Slack for Meeting ID and Password.

Monday, March 29

Morning Meeting - 9 a.m. Individual Team Meetings

Bus & Tech/Arts & Multimedia - 9:30 a.m.

Culinary - 9:45 a.m.

Arts/Multimedia Team Meeting - 1:15 p.m. Bus & Tech/Culinary Team Meetings - 1:30 p.m.

**Tuesday, March 30** 

Morning Meeting - 9 a.m. Individual Team Meetings Bus & Tech/Arts & Multimedia - 9:30 a.m.

Culinary - 9:45 a.m. Academy Meeting - 1:30 p.m. Individual Team Meetings - 2 p.m.

Bus & Tech/Arts & Multimedia/Culinary

Wednesday, March 31

Morning Meeting - 9 a.m. Individual Team Meetings

Bus & Tech/Arts & Multimedia - 9:30 a.m.

Culinary - 9:45 a.m.

Newsroom Meeting - 11 a.m. Menu Planning Meeting - 11:45 a.m. Arts/Multimedia Team Meeting - 1:15 p.m. Bus & Tech/Culinary Team Meetings - 1:30 p.m.

Wellness Wednesday Workshop - 3 p.m.

Thursday, April 1

Morning Meeting - 9 a.m. Individual Team Meetings

Bus & Tech/Arts & Multimedia - 9:30 a.m.

Culinary - 9:45 a.m.

Arts/Multimedia Team Meeting - 1:15 p.m.

Bus & Tech/Culinary Team Meetings - 1:30 p.m.

Friday, April 2

Breakfast Buffet and Morning Meeting - 9 a.m. Individual Team Meetings - 10 a.m.

Bus & Tech/Arts & Multimedia/Culinary Super Chill Free Write Writer's Workshop - 11 a.m. Arts/Multimedia Team Meeting - 1:15 p.m. Bus & Tech/Culinary Team Meetings - 1:30 p.m.

Spanish Workshop - 3 p.m.

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