

KTI CHRONICLES

Where Student Success Comes First™

Volume 5 Issue 7

July/August 2010

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Repaving and More Renovations to Come

by Russ Bedell, Director of Public Relations

Students returning from their holidays over the Fourth of July summer break found colors to celebrate in addition to red, white, and blue: shiny black and bright white. With the majority of people out of the building during the break, the parking lots at Keystone Technical Institute were completely repaved and lined.

“We applied 7,834 square feet of new blacktop over the holidays,” reported KTI President David Snyder. “We also painted new striping and directional arrows for the safety of our students and visitors.”

Additionally, a new paved walkway was added bridging the sections of the upper lot next to the student gazebo to make foot traffic move convenient.



The new asphalt is just the latest transformation for the KTI campus, and more changes are on the way. All old classroom and office furniture will soon be replaced with updated furnishings, and the deck at the rear of the building will be restored as part of a utilization project.

The renovation of 4,000 square feet of space in the former Kid’s Academy is another ongoing venture. In addition, plans are underway to implement electronic access at all entrances to KTI, as well as cameras inside and outside.



Reminder:

“Dry turning” can severely damage our beautiful new parking lot. Please only turn your wheel when your car is moving.



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Profile in Success: July Student of the Month



July's student of the month is Alan Hook!

Program:

Culinary Arts Specialist

Alan was born and raised in Boalsburg, PA. He attended State College Area High School in State College, PA. Alan currently resides in New Cumberland.

Prior to joining us at KTI, Alan was employed as an architect for the past 37 years. He decided to enroll in Culinary Arts because he loved to cook and bake.

In regards to his education at KTI, Alan said "I think the education I am receiving at KTI is excellent." His favorite course so far was Baking, taught by Chef Stiffler.

Alan has high hopes and ambition in his eyes. He hopes to, and intends to, end his experience in the Culinary Arts program with as good of a grade, or better than he is currently making. Alan hopes in the future to open a bakery and pastry shop.

In his spare time, Alan enjoys cooking and Penn State football.

Congratulations to our Students of the Month and Good Luck to you both as you continue your journey here at Keystone Technical Institute!



Profile in Success: August Student of the Month



August's student of the month is Cathy Warfel!

Program:

Medical Office Technology

Cathy was born and raised in the small town of Lykens, PA. She attended Upper Dauphin Area High School and currently lives in Williamstown, PA.

Before making the decision to attend KTI, Cathy was employed at Tyco Electronics (Amp Inc.) for 25 years. She worked in Plating for 5 years and then moved on to Ultra Fast Assembly. Cathy was then a Group Leader for 10 years. Finally, she worked in Loose Piece Cut Off for 10 years and then was laid off.

Cathy made the choice to enroll in the Medical

Office Technology program here at KTI because she knew she wanted to do something where she would get a good job and could be in the medical field.

Cathy's future plans include getting a full time job in the medical field at either a hospital or a doctor's office.

About Keystone Technical Institute, Cathy has to say, "I am highly motivated with the education I am receiving at KTI. I have only really dealt with 4 teachers here and they were all great." Her favorite course so far has been Coding. She wants to thank her teacher Mr. Wagner for nominating her for Student of the Month and all the other teachers who voted for her. Cathy said, "Every teacher I meet is so friendly and it makes this whole process much easier."

In her spare time she loves to spend time with her grandchildren: Kylie (12) Cassidy (4), Braeden (4) and Olivia (6 months.) They are her whole world.

Staff Spotlight: Brian Stephenson

Career Placement/Externship Coordinator



Brian grew up in Phoenixville PA, located in the suburbs of Philadelphia. He now resides in Aspers, which is about 10 miles outside of Gettysburg. Brian received his Bachelor of Arts degree and his Masters degree in Education

both from Mansfield University.

For the past 10 years Brian has held various student affairs positions at traditional 4 year liberal arts colleges. The majority of his experience has been in Residence Life and Student Activities, but he has always worked in concert with and/or acted as a career counselor for countless students with whom he has worked.

Brian accepted the position here at KTI because it allowed him the opportunity to build upon his professional experiences and apply them in a way that will be challenging and rewarding. Brian added, "KTI also afforded me an opportunity to

become a part of an impressive team of faculty and staff."

In his spare time Brian enjoys music and sports. He loves listening to music and he enjoys playing both the drums and guitar. He is a big fan of the Philadelphia Flyers, whom he enjoys watching and cheering passionately for.

About Keystone Technical Institute, Brian said, "What I like about KTI is the friendly atmosphere in the building and that the staff is interested in bringing out the best in everyone."

Welcome Aboard Brian!

We are so glad that you've joined us!



Classifieds

- **Have something to sell, swap or give away?**
- **Looking for a particular item to buy?**

If you are interested in composing a classified ad for the newsletter, please give your ads to Darlene Dourney, in Student Services.

The cost is the best part of all-it's free!

So start cleaning out your clutter and maybe make some cash in the process!

Remember-one person's trash is another person's treasure!



Pacific Institute Unit Twelve: Make the Unfamiliar Familiar

Affirmations For Success

I am a self-regulating mechanism.

As I visualize the new, I become dissatisfied with the old.

I embrace new environments and experiences with an open mind.

Being in or out of your "comfort zone" is another way of talking about self-regulating your effectiveness.

Your self-image of how good you are -of the kind of person you are, grades you get, relationships you deserve, your ideas about yourself-is the set point at which you self-regulate your effectiveness. It is the truth that you know about yourself; it's your idea of how good you are.

When you force yourself to be different, act different, than you unconsciously know you are you feel the effects physically. Your stomach feels sick, your head is pounding, you can't think straight, you start sweating, your blood pressure rises and your knees start to shake.

Our comfort zones regulate our effectiveness.

We need to modify or change the regulating mechanism. Practice in your mind going safely into a new location, with people who are different, going into all kinds of situations. By visualizing processes with your imagination you can prepare yourself for the expansion of your comfort zone.

When you practice and visualize these new situations your mind and body become more accustomed to accepting the unfamiliar. This will help you to accept new situations more willingly and release you from the restrictions of your limiting "comfort zones."



Keep Your E-Image Clean

From: Monster.com

Some employers are searching the Internet to see if they can catch a glimpse of you beyond your sterling resume or fabulous interview performance. If the two pictures don't match, that internship or job you've been pursuing -- or are already in -- could potentially vanish. To wit:

- A chemical engineering student at a university in the Northeast was eliminated from consideration for a job opening after a company recruiter Googled the student's name, discovering, among other things, that he liked to blow things up.
- A student at a school in the Southeastern US was being courted by a small business owner for a key position -- that was until the owner saw the student's Facebook profile, which featured explicit photos and stories about the student's drinking and pot smoking.
- A recent graduate of a small upper Midwest university was only a few weeks into her first post graduation job when the boss called her into his office. He had discovered the young woman's personal blog, where she had been writing in detail about how miserable she was in her new position. She soon became a former employee.

If stories like these have a faraway, it-happened-to-my-sister's-best-friend's-cousin feel to them -- the kind of vibe that makes you skeptical -- you're not alone, according to Jill Wesley, a former Purdue University career counselor who recently became director of career services distance education at Indiana Business College.

"Although some employers are checking profiles, it takes a lot of time and is dull work," Wesley says. Moreover, "there are also some legal gray areas, and I don't think any employer wants to be the test case for them."

Still, Wesley stresses, it's critical for you to remember that with few exceptions, whatever you put on the Internet is public -- and very often available indefinitely. So you need to make sure your online presence is working for you, not against you. Here's how.

The Job Seeker Self-Audit

Google Yourself: Use the popular search engine to look up your name. You may want to try a few other search engines too, like [Yahoo!](#) and [AltaVista](#). Does anything potentially damaging turn up? If so, consider contacting any sites where you found the information and ask to have it removed.

Assess Your Social Networking Site Profiles: Have you posted stories or photographs on sites like Facebook and MySpace that could turn off a prospective employer? Have friends posted any potentially damaging information that could somehow be associated with you? Are you a member of any Facebook groups whose names and activities could be deemed suspect? When in doubt, take it out.

Do a Content Inventory of Your Personal Web Site or Blog: Have you written about -- thus sharing with the world -- any topics or experiences that might give a prospective or current employer pause?

When you're done, your overall online presence should pass the "would you be comfortable if your grandmother saw this?" test, says Wesley. Grandma may never really look you up online, but an employer certainly might. What will he discover about you?

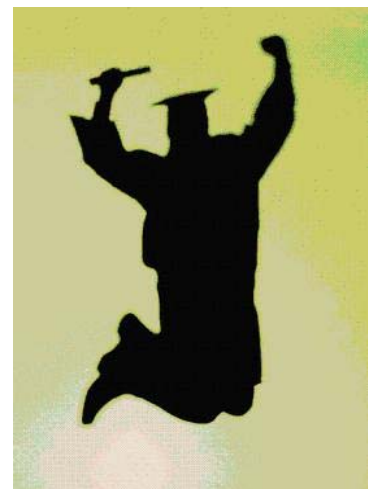
Interview Questions of the Month

What are your salary expectations?

Before you start talking pay (and salary negotiations) with a prospective employer, you need to find out how much the job (and you) are worth. You will need to take the time to research salaries, so, you are prepared to get what you're worth and a job offer that's realistic and reasonable.

Have you worked with someone you didn't like? If so, how did you handle it?

Be honest. Your interviewer knows you haven't been best friends with everyone you've worked with. Focus on the positive. For example: Yes, I've worked with someone whom I found difficult to like as a person. However, when I focused on the skills they brought to the job, their ability to solve problems and the two things I did appreciate, slowly my attitude towards them changed. We were never friends, but we did work well together.



Student Accolades

During the course of their studies here at Keystone Technical Institute, many of our students take the initiative to go above and beyond to obtain additional certifications in their career field. We would like to recognize some of those students who have recently taken the extra steps to excel in their fields. We are very proud of you and your achievements!

Drafting Technology students gain a vast spectrum of knowledge about different types of buildings and architecture through their coursework here at KTI. One course that the students must take is Introduction to Building Codes-Residential. This class helps students get ready to take the International Residential Code (IRC) Building Code Inspector exam. We are very excited to share the news that one of our Drafting students has recently taken and passed her Inspector's exam:

Valerie Kendall



Dental Assisting students have the opportunity to take the Dental Assisting National Boards (DANB) Exams to become Certified Dental Assistants. There are three separate tests that they must complete: Radiation Health and Safety (RHS), Infection Control (ICE), and General Chairside (GC). We are so proud to announce that the following Dental students have recently passed a portion of their DANB Exams:

Shannon Brodisch-Infection Control

Amanda Morris-Radiation Health and Safety

Ashley Morris-Radiation Health and Safety

Jason Slagle-Infection Control



Our Culinary Arts program gives students the opportunity to receive their National ServSafe Food Safety Certification through our Food Service, Sanitation, and Safety course. The test is proctored here and the certification is accepted nation wide through the National Restaurant Association. We are pleased and proud to announce that the following evening students are now ServSafe Certified:

Charles Crouse

Ken Grumbling

Stephanie Keffer
(previously received certification through place of employment)

Mortez Porter



Have you taken the steps to excel in your career field or do you know of a student who has? Please let us know so that we can share these exciting accomplishments with the whole school!

Placement & Externship

Congratulations and Best of Luck to our Externs and Graduates!

Good luck to the following students who started their externships in July:

<p>Keenan Alexander Culinary <i>Weis Market Bakery-Camp Hill</i></p> <p>Ashley Anderson Blyler Medical <i>Dr. Train-Harrisburg</i></p> <p>Mark Baer Culinary <i>Hollywood Casino-Grantville</i></p> <p>Arlee Barnes Dental <i>Dr. Patel-Harrisburg</i></p> <p>Shelley Creager Dental <i>Dental Dreams-York</i></p> <p>Casey Ellenberger Dental <i>Dr. Morgan-Hershey</i></p>	<p>Kayla Fidler Medical <i>Pinnacle Health-Middletown</i></p> <p>Lisa Halsey Dental <i>Percarpio, Keane & Associates-Mechanicsburg</i></p> <p>Ashley Hartlieb Dental <i>Hamilton Health-Harrisburg</i></p> <p>Kristin Jernigan Dental <i>Hamilton Health-Harrisburg</i></p> <p>Ashley Johnson Dental <i>Colonial Dental-Harrisburg</i></p> <p>Brandi Mateer Culinary <i>Denny's Lennies Restaurant-Halifax</i></p>	<p>Cathy McNemar Culinary <i>Zia's Red Door-Harrisburg</i></p> <p>Tasha Miller Medical <i>Associated Cardiologists-Harrisburg</i></p> <p>Gina Pellicano Culinary <i>JDK Catering</i></p> <p>Robert Shaffer Culinary <i>Hollywood Casino-Grantville</i></p> <p>Casey Soder Medical <i>Pinnacle Health-Newtown</i></p> <p>Cristina Wiles Medical <i>Cummings Associates-Harrisburg</i></p>
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Good luck to the following students who are going to be starting their externships in August:

Culinary
Kevin Myers

Massage Therapy
Jessica Walters

Medical Assistant
Doreen McElroy
Jackee Palm

Paralegal
James Broom
Nicole Christino
Amy Wise



**To all current students:
Remember that you cannot begin
your externship until you...**

- ◆ **Have at least an 80% attendance rate**
- ◆ **Have earned a minimum of a**
 - ◆ **2.0 cumulative G.P.A.**
- ◆ **Have passed all of your courses**

Recipe of the Month: Maryland Crab Cakes

Submitted by: Chef King

Ingredients:

- 1 lb of lump blue crab meat
 - 6 fl oz of mayonnaise
 - ¼ cup of fine diced scallions
 - 6 oz of fine grated fresh bread crumbs
 - 1 tblsp. of Dijon mustard
 - 1 egg slightly beaten
 - 2 tsp of Worcestershire sauce
 - 2 tsp of Old bay seasoning
 - Salt and pepper- to taste
 - Melted butter- as needed
 - 2 oz of fine diced red and green peppers (optional)
- (Serves 6)



Procedure

1. Carefully pick through the crab meat and remove any bits of shell. Be careful not to break apart the lumps of crab meat.
2. Put the breadcrumbs into a bowl and add all of the ingredients except the crab and melted butter. Mix into a loose paste.
3. Carefully add the crab meat into the bread crumb mixture, avoid over mixing.
4. Form the crab meat mixture into 4 oz patties, like a hamburger, and put on a baking sheet lined with tin foil.
5. Drizzle the melted butter over the crab cakes and cook under a broiler or in a very hot oven until they are golden brown.
6. Serve with a lemon wedge and tartar sauce.

Word Scramble

- | | |
|----------------------|---------------------|
| 1. tnmoAya _____ | 11. isEhtc _____ |
| 2. ienstsF _____ | 12. tuintNori _____ |
| 3. trRueo _____ | 13. rtsoT _____ |
| 4. Wsdwoin _____ | 14. kaeyrB _____ |
| 5. IdeiaChrc _____ | 15. ryepaTh _____ |
| 6. snrRteuaat _____ | 16. dgRyailoo _____ |
| 7. faDtrngi _____ | 17. awL _____ |
| 8. Kogneolisiy _____ | 18. gysHlotoi _____ |
| 9. asMgeas _____ | 19. liliCanc _____ |
| 10. enaslrucn _____ | 20. pignTy _____ |

Hint: The first letter of the word is capitalized.

The following students are celebrating July birthdays:

Susan Fisher – July 2nd
 Ashley Anderson Blyler – July 6th
 Casey Ellenberger – July 9th
 Jenine Reed – July 9th
 Amanda Swigart – July 10th
 Naomi Seitler – July 10th
 Christine Farley – July 11th
 Loretta Dreibelbis – July 13th
 Carol Arp – July 14th
 Christina Stone – July 14th

Valerie Kendall – July 15th
 Ashley Hartlieb – July 16th
 Kathleen Kimmel – July 16th
 Sereyvat Pheng – July 17th
 Jacob Williams – July 17th
 Mira Brunner – July 18th
 Brent Keefer – July 18th
 Kayla Jefferies – July 19th
 Kelsey Roberts – July 19th
 Lauren Smith – July 20th

Jeneea Dunlap – July 22nd
 Randy Shetter Jr. – July 23rd
 Jessica Wysincavage – July 23rd
 Adam Venhuizen – July 24th
 Gina Pellicano – July 26th
 Josh Geiger – July 27th
 Cheryl Scott – July 27th
 Robyn Cover – July 28th
 Amber Sechrist – July 30th
 Leah Chambers – July 31st



The following students are celebrating August birthdays:

Michelle Randolph– Aug. 3rd
 Shelley Creager– Aug. 4th
 Erica Smith– Aug. 5th
 James Broom– Aug. 7th
 Anthony Holloway– Aug. 8th
 Josh Corcoran– Aug. 8th
 Taryn Miller– Aug. 10th
 Barbara St. Louis– Aug. 11th
 Michael Canada– Aug. 12th
 Bonnie Ruch– Aug. 12th

Susan Smith– Aug. 12th
 TiKasha Cephas– Aug. 13th
 John D’Andrea– Aug. 14th
 Shelby Heck– Aug. 16th
 Kathy Buffington– Aug. 16th
 Rickie Lee Bennett– Aug. 20th
 Lakeysha Greer– Aug. 20th
 David Sheaffer– Aug. 20th
 Brandon Curry– Aug. 21st
 Carrington Williams– Aug. 31st



**Happy Birthday and best wishes to all of you from the students, staff,
 and faculty of KTI!**

CALENDAR OF EVENTS


July

- 7/5:** School Closed
- 7/6-7/9:** July 4th Break
- 7/13:** Birthday Celebrations
12 PM & 7 PM;
OPEN HOUSE 10AM-7PM
- 7/19:** Day Mod Ends
- 7/20:** New Day Mod
- 7/21:** Blood Drive 1-6:30PM
- 7/22:** Evening Round Table – 7PM
- 7/23:** Day Round Table – 1PM
- 7/29:** IN SERVICE-Day Students
- 7/30:** New Student Meet & Greet
11AM-1PM

August

- 8/4:** New Evening Start;
New Evening Mod
- 8/5:** Evening Extern Pinning
- 8/10:** IN SERVICE-Eve. Students;
OPEN HOUSE 10AM-7PM
CAT Meeting 3:15PM
- 8/11:** Birthday Celebrations
12 PM & 7 PM;
Extern Pinning
- 8/12:** Evening Round Table – 7PM
- 8/13:** Day Round Table – 1PM
- 8/19:** Day Mod Ends
- 8/20:** New Day Start;
New Day Mod
- 8/26:** Student Picnic;
Evening Round Table – 7 PM
- 8/27:** Day Round Table – 1 PM

July 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5 SCHOOL CLOSED	6 Student Break	7 Student Break	8 Student Break	9 Student Break	10
11	12	13  OPEN HOUSE 10AM-7PM	14	15	16	17
18	19 Day Mod Ends	20 New Day Mod	21 Blood Drive	22 Round Table 7 PM	23 Round Table 1 PM	24
25	26	27	28	29 IN SERVICE	30 Meet & Greet	31

August 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4 New Student Start-Eve.	5 Evening Extern Pinning	6	7
8	9	10 IN SERVICE- Eve. Students OPEN HOUSE	11  Extern Pinning	12 Round Table 7 PM	13 Round Table 1 PM	14
15	16	17	18	19 Day Mod Ends	20 New Student Start-Day	21
22	23	24	25	26 Student Picnic Round Table 7 PM	27 Round Table 1 PM	28
29	30	31				