

BOARD OF TRUSTEES OF COMMUNITY COLLEGE DISTRICT NO. 508
County of Cook and State of Illinois

Wright College's Environmental Technology Department and Eli's Cheesecake Company Hosts Students from Chicago High School for Agricultural Sciences for Summer Internship Program

TO THE BOARD OF TRUSTEES;

THE CHANCELLOR

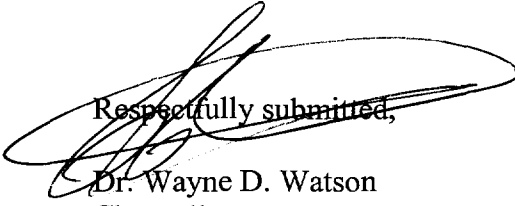
REPORTS

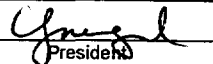
that the Environmental Technology Department of Wilbur Wright College in cooperation with Eli's Cheesecake Company hosted 15 of the Chicago High School for Agricultural Sciences' finest students for an Ecology Entrepreneur Summer Internship Program. The students studied about environmentally friendly business practices, cooking with organic food and ecologically related careers.

Speakers included Chef Sarah Stegner of The Dining Room of the Ritz Carlton Hotel, who discussed the use of organic produce in her restaurant, and Chef Kokoa Scott-Winbush of WGN TV, who talked about careers in food preparation. Maria Llopiz Rosa Landa, director of Wright's Academic Success Center, talked about choosing careers.

The purpose of the camp was to give the students an opportunity to explore how an interest in ecology and the environment can translate into products and services available to consumers and to introduce them to career options in related fields.

In addition to their classroom work, the students toured Eli's Cheesecake Company and were present at the weekly 2003 Farmers Market, sponsored by Wright College and Eli's Cheesecake Company, where they sold organic produce that they had grown and environmentally friendly products such as bird houses and pet paraphernalia.

Respectfully submitted,

Dr. Wayne D. Watson
Chancellor

COLLEGE REVIEW:  PRESIDENT REQ. NO. _____

CENTRAL OFFICE REVIEWS & DATES SIGNED:

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|--------------------------|--------------------------|------------------------|-----------------------|
| Purchasing Date _____ | Contract Compl. _____ | Legal _____ | Board Office _____ |
| Finance Date _____ | Admin. Svcs. _____ | Academic Aff. _____ | Other _____ |

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