

NOV. 2018 ISSUE 01

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Official Newsletter of Columbia College (CCDC)



UPCOMING EVENTS

01

Open House (Tysons)

- Nov 17, Nov 28 11AM - 1PM

02

Thanksgiving Potluck
- Nov 20

EXPLORING THE FUTURE CAREER

BY KEVIN SHIM, STUDENT SERVICE DIRECTOR

Job searching would be one of the most stressful process to do after graduating or finishing a course. Whether graduates are ready to step out of the college or not, they should face a moment of looking for a real job that is related to their field of study. For some of the students, getting a job is the most challenging issue, and in many times, it takes a long time and gives students a hard time.

However, there are always a lot of opportunities at Columbia College that help students learn more about their future career, which can open up a path to a successful job searching for students. October was a month that was full of events related to career information. The first CCDC Career Expo took place at CCDC's Welcome Center in the last month, for a week. Many current and new students had a precious chance to meet the instructors of each course and talk about their career opportunities within their field of interest. The School - Industry Cooperation Event with local Walmart stores held in Columbia College Student Lounge and provided practical information about the job opportunities in Local Walmart Stores in Fairfax county.



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PLATE PRESENTATION ALLOWS THE GUEST TO EAT WITH THEIR EYES.

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- CHFF. RANDY BFATTIF

Contact us

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If you want to contribute to this newsletter, send an email to Lyn Im (lyni@ccdc.edu)

BEAUTY OF CULINARY ARTS

BY LYN IM, CIEE ADMINISTRATOR

Every Wednesday and Thursday at 11:30 A.M., Columbia College's Culinary Arts classroom becomes a dining room for Culinary Arts students and its instructor, Chef. Randy, professional chef who provided events for president inauguration. This special lunch serves to discuss about the dish, and points of improvements. The students and the Chef. Randy are passionate about cooking and serving people with a good dish. The students themselves also enjoy eating delicious food and talking about the dish. This atmosphere made it easier for instructor to evaluate students's work honestly, and also encourage students to participate in the class more actively.

Chef. Randy's class does not only inform students on Culinary Arts, but it is an opportunity to talk about life as a chef, and the culinary industry. Students feel comfortable chatting with Chef. Randy. As they talk about their current concerns and receive advices to become a future chef. Since every students are highly motivated and enjoy taking the class, it is usual for the students to be offered a job even before they graduate or complete the course.

