

PHASE TWO STUDENT INFORMATION

Again, thank you for your patience during this unprecedented time. We are grateful for a successful start of the Summer 2020 semester, with everyone following the policies and procedures set for Phase One. **With Louisiana's movement into Phase Two, LCI will be able to move all courses back to the original start time of 8:00 am, Monday – Thursday. This will begin with the start of the next course, or Tuesday, June 9, 2020.**

All Phase One policies that were listed in the LCI General Catalog's Covid-19 Appendix remain in effect and changes have been noted on the document. This information can be found on LCI's website (<https://www.lci.edu/admissions-and-aid/resources-and-forms> - choose "General Catalog" button).

For your convenience, class rosters for Tuesday, June 9, 2020 are listed below. Information is again provided by class number, then by student in alphabetical order.

ISSUES

Should you have any issues, please contact Chef Dave, Natalie or April via email or call the school Monday – Friday between 9:00 AM – 2:00 PM (225.769.8820). We will help you in any way that we are able.

CLASS SCHEDULES

CLASS 55 - WHITE NECKIES

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Jaxson	Bleakley	Restaurant Production and Service I	Bake Lab 1	Colt Patin
Omar	Galdamez	Restaurant Production and Service I	Bake Lab 1	Colt Patin
Olivia	Havercamp	Restaurant Production and Service I	Bake Lab 1	Colt Patin
Dayreana	Love	Restaurant Production and Service I	Bake Lab 1	Colt Patin
Mary	Mouton	Restaurant Production and Service I	Bake Lab 1	Colt Patin
LaJohnda	Offord	Restaurant Production and Service I	Bake Lab 1	Colt Patin
Aiyana	Provost	Restaurant Production and Service I	Bake Lab 1	Colt Patin

Andrew	Thaggard	Restaurant Production and Service I	Bake Lab 1	Colt Patin
Keontrell	Williams	Restaurant Production and Service I	Bake Lab 1	Colt Patin

CLASS 54 - BLUE NECKIES

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Kyanna	Atkins	Professional Cooking 3	Amphitheatre	Mike Dunn
Morrecia	Barnes	Professional Cooking 3	Amphitheatre	Mike Dunn
Herbert	Bond	Professional Cooking 3	Amphitheatre	Mike Dunn
Faydra	Carr	Professional Cooking 3	Amphitheatre	Mike Dunn
Lemark	Cloud	Professional Cooking 3	Amphitheatre	Mike Dunn
Rudy	Dominguez	Professional Cooking 3	Amphitheatre	Mike Dunn
Cameron	Fuller	Professional Cooking 3	Amphitheatre	Mike Dunn
Alyssa	Gaspard	Professional Cooking 3	Amphitheatre	Mike Dunn
Alayjah	Harrison	Professional Cooking 3	Amphitheatre	Mike Dunn
Darnell	Jones	Professional Cooking 3	Amphitheatre	Mike Dunn
John	Landry	Professional Cooking 3	Amphitheatre	Mike Dunn
Taliyah	McIntyre	Professional Cooking 3	Amphitheatre	Mike Dunn
Shaw	Patterson	Professional Cooking 3	Amphitheatre	Mike Dunn
Abraham	Pierce	Professional Cooking 3	Amphitheatre	Mike Dunn
Christopher	Reynolds	Professional Cooking 3	Amphitheatre	Mike Dunn
Ethan	Thibodeaux	Professional Cooking 3	Amphitheatre	Mike Dunn
Michelle	Truax	CVFS / HRM	ONLINE	See Chef Dave
Akristen	Williams-Remble	Professional Cooking 3	Amphitheatre	Mike Dunn

CLASS 53 - RED NECKIES - SAVORY

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Ana	Alford	Professional Cooking 7	Demo Lab 1	David Tiner
Jacoby	Antoine	Professional Cooking 7	Demo Lab 1	David Tiner
Kyle	Bowman	Professional Cooking 7	Demo Lab 1	David Tiner
Benjamin	Brown	Professional Cooking 7	Demo Lab 1	David Tiner
Alexander	Caylor	Professional Cooking 7	Demo Lab 1	David Tiner

Caitlynn	Dupre	Professional Cooking 7	Demo Lab 1	David Tiner
Karen	George	Professional Cooking 7	Demo Lab 1	David Tiner
Darry	Lewis	Professional Cooking 7	Demo Lab 1	David Tiner
Hannah	Lizarraga	Professional Cooking 7	Demo Lab 1	David Tiner
Ricardo	Mercado	Professional Cooking 7	Demo Lab 1	David Tiner
Sharon	Miller	Professional Cooking 7	Demo Lab 1	David Tiner
Darrell	Roberson	Professional Cooking 7	Demo Lab 1	David Tiner
Elizabeth	Verrett	Professional Cooking 7	Demo Lab 1	David Tiner

CLASS 53 - RED NECKIES - BAKING

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Bayliss	Carrozzo	Dessert Production	Bake Lab 2	Jeanne Mancuso
Diamond	Davenport	Dessert Production	Bake Lab 2	Jeanne Mancuso
Joshua	Honore	Dessert Production	Bake Lab 2	Jeanne Mancuso
Brianna	Jarreau	Dessert Production	Bake Lab 2	Jeanne Mancuso
Sarah	Magee	Dessert Production	Bake Lab 2	Jeanne Mancuso
La'Mond	Perry	Dessert Production	Bake Lab 2	Jeanne Mancuso
Yahnika	Ross	Dessert Production	Bake Lab 2	Jeanne Mancuso
Arthur	Tabor	Dessert Production	Bake Lab 2	Jeanne Mancuso

CLASS 52 - GREEN NECKIES - SAVORY

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Jonathan	Borum	Restaurant Production 5	Main Kitchen	Michael Ciuffetti
Brandon	Cosse	Restaurant Production 5	Main Kitchen	Michael Ciuffetti
Brittney	Harden-Miles	Restaurant Service	Dining Hall	David Rodriguez
Peyton	Johnson	Restaurant Service	Dining Hall	David Rodriguez
Chase	Paul	Restaurant Production 5	Main Kitchen	Michael Ciuffetti
Ricky	Posner	Restaurant Service	Dining Hall	David Rodriguez
Misty	White	Restaurant Production 5	Main Kitchen	Michael Ciuffetti
Ashley	Woods	Restaurant Service	Dining Hall	David Rodriguez

CLASS 52 - GREEN NECKIES - BAKING

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Trinity	Alexander	Dessert Production	Bake Lab 2	Jeanne Mancuso
Richard	Clark	Dessert Production	Bake Lab 2	Jeanne Mancuso
Jordyn	McCree	Dessert Production	Bake Lab 2	Jeanne Mancuso

CLASS 52 - GREEN NECKIES - HCM

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Brennan	Thompkins	Restaurant Production 5	Main Kitchen	Michael Ciuffetti

CLASS 52 BPA - PURPLE NECKIES

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Maggie	Sauer	Dessert Production	Bake Lab 2	Jeanne Mancuso

MAKE UP STUDENTS

Student First Name	Student Last Name	Course Name	Course Location	Instructor
Brianna	Fletcher	Restaurant Production and Service I	Bake Lab 1	Colt Patin
Jennifer	Garcia	Professional Cooking 3	Amphitheatre	Mike Dunn
Raven	Harrell	Dessert Production	Bake Lab 2	Jeanne Mancuso
John	Jones	Professional Cooking 7	Demo Lab 1	David Tiner

Madeline	Slade	Restaurant Production 5	Main Kitchen	Michael Ciuffetti
Ashley	White	Restaurant Service	Dining Hall	David Rodriguez
Shanice	Wright	Restaurant Service	Dining Hall	David Rodriguez

Important Email Addresses

David Tiner Dtiner@lci.edu
 Mike Dunn mike.dunn@lci.edu
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