



Carlos Rosario International PCS Newsletter

Summer 2014

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Upcoming Events

**Open Enrollment (New Applicants)
Begins**

Tuesday, August 19th

First Day of Fall Semester Classes

Tuesday, September 2nd

Congratulations Elda and Eloina!



Elda Hernandez, Carlos Rosario School GED teacher, was named Most Outstanding Educator and Eloina Leon, GED student, was named Most Outstanding Adult Student! Both were honored at the DC Association of Public Chartered Schools STARS Tribute this spring.

Check out the new Carlos Rosario School Literary Arts Magazine!

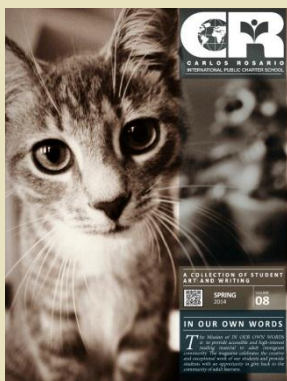
Message from the President and Founder



As I write this welcome, I can still feel the excitement from our graduation ceremony. This June we celebrated the successes of more than 360 graduates! I am truly humbled thinking about our students who work two and three jobs, care for families, and still come to class every day. They understand the importance of education and are dedicated to building a better future for themselves and their families.

And we are dedicated to providing them the skills and resources they need to persist in reaching their dreams. Nights like these pull at my heart and remind me of the small but important part we play in the journeys of our students. But we cannot do this alone. It is through partnerships and individual friends like you that we succeed in accomplishing our mission to prepare the diverse immigrant population of Washington, DC to become invested citizens who give back to family and community. I invite you to read on to learn more about all the exciting things that have been happening at the School this semester.

364 Graduates in 2014



Read original works from our adult learners.



Meet student editor Sasa Popovich.

Kudos Heriberto!



Heriberto has been accepted at the Pubspot Institute where he will be getting an advanced certification in music production. He is an avid DJ and his supervisor speaks highly of Heriberto's creativity in the field. Heriberto, originally from Mexico, started studying at the Carlos Rosario School in 2005. He has completed all ESL levels, GED, and computer literacy! This dedicated graduate, who received a Carlos Rosario School scholarship, wants to give back by to the School by providing mentorship to other students pursuing music.

Quick Links

[About the School](#)
[Class Registration Information](#)
[News and Media](#)



This June we celebrated the successes of three hundred sixty-four students from ESL, GED, citizenship, and career training programs! [Read More](#)

Check out the [graduation video!](#)

Click on the logo below to check out this article from DC iReporter about the graduation.



Surprise Visit from Vice President Joe Biden



In support of the Affordable Care Act, on the last day of the open healthcare enrollment Vice President Joe Biden made a surprise visit to the Carlos Rosario School. [Read More](#)

Read the Associated Press article by clicking on the



Congratulations Fatima!



This spring Carlos Rosario School alumna and scholarship recipient Fatima graduated from the University of the District of Columbia with a Bachelor's Degree in Accounting.

If you'd like to learn more about what's happening at Carlos Rosario School, please check out our Facebook page!

Like us on Facebook 

Great Work Francisco!



Culinary Arts alum Francisco

Francisco, an advanced culinary arts graduate, was recently promoted to head chef at Meridian Pint. He is looking forward to starting the Culinary Arts program at Ana G. Mendez University, where he hopes to keep learning culinary and management skills.

Check us out on Youtube!

View our videos on 

Celebrating Asian Pacific Islander Heritage



The month of May was packed with events and extracurricular activities celebrating the Asian Pacific heritage of the Carlos Rosario School's student body and staff. [Read More](#)

Renowned Chefs Share Their Knowledge with the Carlos Rosario School Community

This spring chef ambassadors from the Culinary Institute of America (CIA) came to the Carlos Rosario School to share their expertise with students, alumni and local chefs.

[Read More](#)





Tilapia Medallion

This recipe was presented by published celebrity chef Sonnenschmidt at the Culinary Institute of America cooking demonstration this spring.

Ingredients

Tilapia 4 filets
Salt TT
Pepper TT
Mango 1
Lemon juice TT
Arrowroot 1 cup
Eggs 2
V8 Juice TT
Panko
crumbs 3 cups

Method

Cut tilapia filets into strips
Marinate with salt and pepper, mango/coconut and lemon, let rest for 20 minutes up to 1 hour
Dust with arrowroot, wash in egg wash and bread with Panko crumbs
Pan fry or deep fry golden 3-4 minutes; place on a paper towel to remove some of the oil
Serve



Thank you Jessica!



Thanks to Jessica Franklin, a native Washingtonian, who volunteers with the GED for English Language Learners at the Sonia Gutierrez Campus. Jessica has a background in math and values being able to use those talents to help the students get ahead.

Thank you to our partners who recently pledged support for the School!

Meridian Pint

Toyota

Meyer Foundation

And thank you to our scholarship donors. Because of your contributions we were able to award the following scholarships to students going on to college and vocational training:

Alberto Gomez Scholarship

Argelia Molina Scholarship

Crowd-funding Scholarship

Edna Frazier-Cromwell Scholarship

Frans Hagen Scholarship

Hotel Association of Washington DC Scholarship

J. Jova Scholarship

Joanna Gray & Perry Wayne Hitchcock Scholarship

Kokkoros & Rohrer Family Scholarship

Kyle Hickman Scholarship

Maria Antonia Ortiz-Haddock Scholarship

RAMW-Education Foundation (Educated Eats) Scholarship

River Road Unitarian Universal Congregation (LATFN)

Robert E. Leshar Scholarship

Sonia Gutierrez Scholarship

Tempo Bookstore Scholarship

Warmly,

The Carlos Rosario Educational Foundation

Carlos Rosario International Public Charter School

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