HRS NEWSLETTER July 2022



Upcoming Celebration Days:

Independence Day

July 4, 2022

*Please contact Payroll at x2204 for I-Time Coding information





As the second month of Summer, July is, on average, the warmest month of the year in the northern hemisphere. In the southern hemisphere, though, July is, on average, the coldest month of the year, being the second month of winter.

LC State Summer Concerts, Yard Games, and Mariana's Tamales

Join us on the gazebo lawn for another summer full of fun, friendships, and music! Mariana's Tamales will be on campus for employees to purchase lunch!

Here is the July schedule:

7/13 11:30 am - 1:00 pm REWIND ROCK BAND

7/25 11:30 am – 1:00 pm DAN FALLER

Thank you, President Pemberton for the generous donation that allows us to have these fun events!







Check out July's list of Wellness and PDT Opportunities

Check out the <u>PDT</u> and <u>Wellness</u> websites to register for this month's Warrior Wellness and Professional Development events! We are always adding new workshops, events, etc.!



We are looking for PDT and Wellness ideas! If you, or someone you know, would like to teach a class, please contact Amanda Greco at akgreco@lcsc.edu

Annual Compliance Training

The Annual Vector Compliance Trainings have been sent out to all employees! These trainings <u>must</u> be completed by October 1, 2022.

We will not be having an annual training day this year, rather we will have Training Tuesdays! Please see the schedule below and sign up for them at

www.lcsc.edu/hr/pdt





JOIN US FOR TRAINING TUESDAYS!

Please RSVP and Register at https://www.lcsc.edu/hr/pdt

Course Name	Location	Trainer(s)	Additional Information
25-Live & Compus Event Planning/Scheduling	SAC 112	Chantelle Boyd	Attendees are invited to bring thei laptops
You're a Part of the Team! Learning Microsoft Teams (Pt. 2)	SAC 112	IT Staff	Attendees are invited to bring thei laptops
Active Shooter Training	SAC 112	Public Safety Staff	
Take a Trip through the Travel Forms	SAC 112	Jeannette Carte	Attendees are invited to bring their laptops
From Purchases to Payments: When & How to Enter a Requisition; When to Use the P-Card and More!	SAC 112	Diana Higgins & Jess Waddington	Attendees are invited to bring thei laptops
	25 Live & Campus Event Planning/Scheduling You're a Part of the Team! Learning Microsoft Teams (Pt. 2) Active Shooter Training Take a Trip through the Travel Forms From Purchases to Payments: When & How to Enter a Requisition; When	25 Live & Compus Event Planning/Scheduling You're a Part of the Team! Learning Microsoft Teams (Pt. 2) Active Shooter Training SAC 112 Take a Trip through the Travel Forms From Purchases to Payments: When & How to Enter a Requisition; When	25 Live & Compus Event Planning /Scheduling You're a Part of the Team! Learning Microsoft Teams (Pt. 2) Active Shooter Training SAC 112 Public Safety Staff Take a Trip through the Travel Forms SAC 112 Jeannette Carte From Purchases to Payments: When & How to Enter a Requisition; When & How to Enter a Requisition; When

TRAINING

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Farro Salad with Arugula, Radishes & Goat Cheese





INGREDIENTS:

- 2 cups farro
- Kosher salt
- 2 small bunches radishes (about 1 pound total), tops removed
- 3 tablespoons olive oil
- 2 cloves garlic, minced
- Freshly ground black pepper
- 2 tablespoons freshly squeezed lemon juice
- 1 1/2 teaspoons Dijon mustard
- 2 cups lightly packed baby arugula
- 4 ounces soft goat cheese, crumbled (about 1 cup)

INSTRUCTIONS:

- 1. Rinse and drain the farro. Place it in a medium saucepan and add 6 cups of water and a generous pinch of salt. Bring to a boil over medium-high heat. Reduce the heat to medium-low, cover, and simmer until the farro is tender but still has a slight chew in the center, about 30 minutes
- 2. Meanwhile, cut the radishes. Quarter half of the radishes, then cut the remaining radishes into thin rounds; set both aside. When the farro is ready, drain and transfer to a large bowl; set aside
- 3. Heat the oil in a medium skillet over medium heat until shimmering. Add the quartered radishes and garlic, season with salt and pepper, and sauté until the radishes just begin to brown and are tender but still crisp, 4 to 5 minutes.
- 4. Remove from the heat and whisk in the lemon juice and mustard. Pour the mixture over the farro and toss to combine. Add the arugula and radish rounds. Toss to combine and season with salt and pepper as needed.
- 5. Let sit 20 minutes, tossing occasionally, to cool and let the flavors combine. Fold in the goat cheese and serve warm or at room temperature

HR PROCESS REMINDER! Job Advertising

Going through the Affirmative Action process?

Let us help you HR is now posting ALL advertisements for ALL **permanent** positions!

Let us know if you need any help finding advertisement agencies for your Affirmative Action Packets. We are glad to help!

-HR Team





New Employees June 2022



Name	Department	Position
Patrick	Registrar &	Enrollment &
Broemeling	Records	Technology
		Specialist
Lynne	Graphic	Print Production
Whisner	Communications	Specialist



June 2022 W.O.W Award Winner: Vicki Cooper



Vicki has gone out of her way many times in her time here at LC State. Recently, she was the point person for commencement, and had to adjust many moving parts to ensure a successful event.

Thank you, Vicki!



Day	Name	
1	Beverly Kloepfer	
1	Joshua Watson	
2	Ryan LaPlante	
3	Nicole Engledow	
4	Bryon Olsen	
4	Erin Fay	
4	Tirazheh Eslami	
9	Janelle Kelly	
11	Tami Jeffords	
13	Jennie Hall	
13	Royal Toy	
14	Brian Graham	
15	Lloyd Mataka	
16	Johanna Bjork	
16	Randal Eriksen	
20	Chelsea Cronin	
20	Rosita Nabarrete	
21	Cynthia Patterson	
21	Shaun Pohlman	
22	Charles Addo-Quaye	
22	Grace Anderson	
22	Kimberly Wolf	
23	Tiffany Pilon	
25	Kristin Myers	
27	Samuel Long	
27	Thomas Nail	
28	Vicki Donovan	
29	Leilani Farrell	
29	Suzanne Rousseau	
30	Traci Birdsell	