



# Advisement Forum

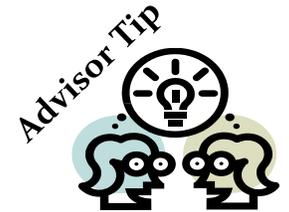


Utah Valley University  
February 2017 Volume IV Issue 6

Set a daily schedule and follow it. I have found if I schedule time for classes, studying, and time for myself, then I am more successful.

**April Kirk**

**Behavioral Science**



## Agenda



- 9:00-9:05 Welcome & Announcements
- 9:05-9:20 Course Delivery Options
- 9:20-9:50 Developmental Math Fall 2017 Changes
- 9:50-10:00 First-Gen Initiative
- 10:00-10:15 High Impact, Disney, & International Internships
- 10:15-10:30 Accessibility Questions & Issues

Maureen Andrade & Bethany Alden-Rivers

Colleen Bye & Keith White

Garrett Nagaishi

Niki Swan, Amy Saville, Mallory Oliverson, & Natalie Morton

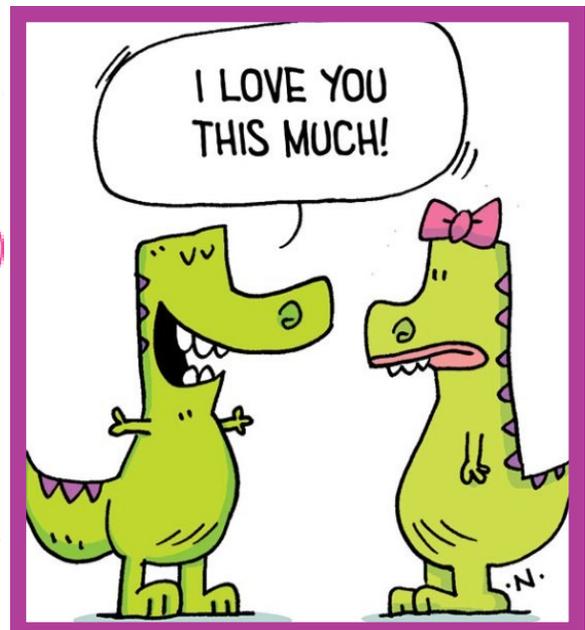
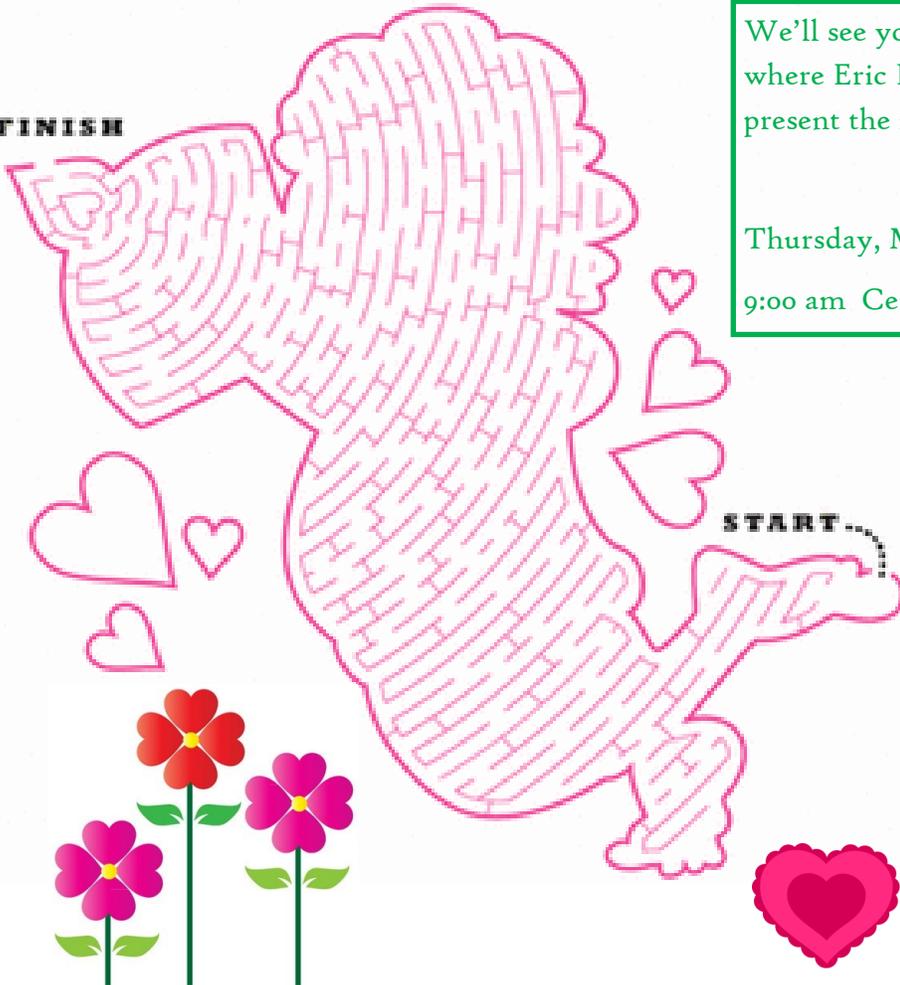
Pola Morrison

We'll see you next month at the Advisement Forum where Eric Humphrey will present the 2017 Update.

Thursday, March 16  
9:00 am Centre Stage



**FINISH**



## Emily Platt—Mathematics

Emily has been advising for seven months. She likes working one-on-one with students and helping them overcome their challenges, especially when it comes to mathematics. She hopes that as she meets with students that they won't be as afraid of their math courses and that they will have the confidence to succeed with additional tools they may not have had before.

Emily likes to go hiking with her family. She also enjoys bowling and playing ultimate Frisbee, softball, and basketball. Her favorite color is purple, and her favorite food is Café Rio's pork burrito. Emily's favorite book is *The Scarlet Pimpernel*.

Emily and her husband, Kenyon, have three boys and one girl: Taylor (16), Kirsten (14), Kayden (11), and Braxton (7). Emily's favorite saying is "Stay Positive, Work Hard, and Make It Happen." One day Emily would like to take an Art History tour through Europe.



## Must-Try Recipe— Strawberry Pie Hearts

2 frozen pie crusts rounds (or homemade)

12 teaspoons strawberry preserves or jam

1 egg beaten plus 1 Tbsp. milk

Course sparkling sugar

Thaw pie crust at room

temperature according to directions. Unroll one at a time onto a flour dusted surface. Using a rolling pin, roll the pie crust so it is slightly thinner and to mend any cracks from rolling it out. Using a heart shaped cookie cutter, cut out twelve hearts and place them on a parchment paper lined baking sheet. Place a teaspoon of jelly onto the center of each heart. Repeat the cutting process with the second pie crust round, and place the corresponding heart on top of the preserves. Press gently around edges of the heart to seal. Use the blunt end of a wooden skewer making "dots" all around the perimeter to further seal the edges. Place the unbaked hearts in the freezer to chill while you preheat the oven to 425 degrees. This will help them hold their shape. Whisk the egg and milk together, and when the oven is ready, remove the hearts from the freezer and brush the top with the egg wash. Sprinkle the top generously with the sparkling sugar. Bake for 10-13 minutes, or until the crust is golden brown around the edges.

Source: [lovelylittlekitchen.com](http://lovelylittlekitchen.com)



## Trivia

What is the birthstone for February?

- (A) ruby
- (B) garnet
- (C) amethyst
- (D) sapphire



Email your answer to Andrea Calaway at [AndreaC@uvu.edu](mailto:AndreaC@uvu.edu) to be entered into a prize drawing. The winner will be announced at the March Forum.

