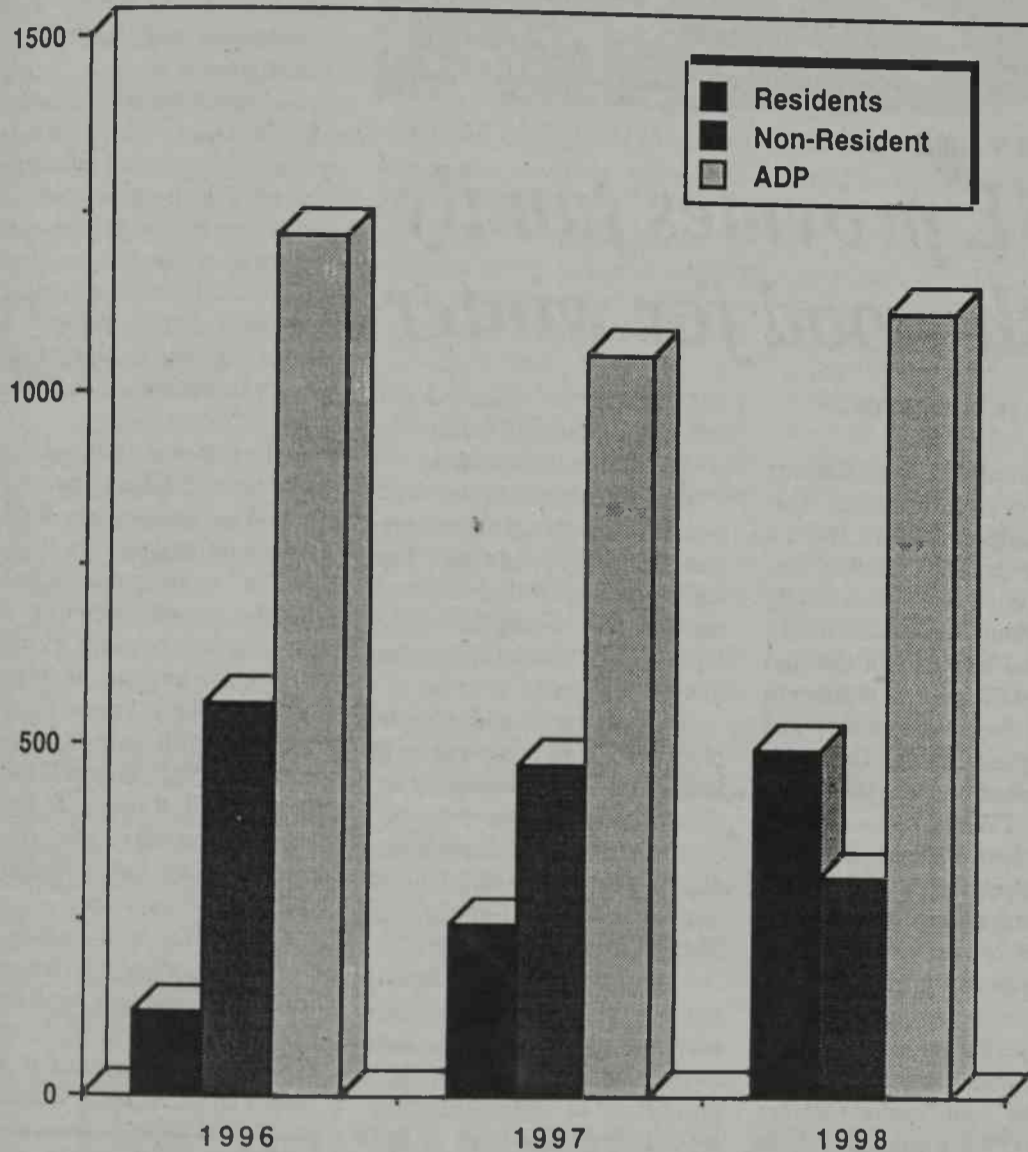


## Student Composition



## Enrollment shooting up at Wesleyan

By KELLY LYNCH, III

North Carolina Wesleyan College is truly a college on the rise. Just like the city in which the main campus is located, the number of new faces just keeps rising.

For the second consecutive year, enrollment has topped the previous year, exceeding the college's enrollment projection. Enrollment and retention numbers suggest that students and parents are realizing that Wesleyan has something significant to offer.

Enrollment for the 1998 fall semester started with 328 new students. Out of those new students, 74 were transfer students and 248 were first-year students. With enrollment numbers predictions of such magnitude, the completion of two new 40-person residential suites, Boddie and Centura, were

welcome additions to the college campus. The college currently houses more than 495 residence students.

Student retention is currently in an upswing. Student Life officials are reporting that rates are higher than previous years. The registrar's office reports 812 daytime students enrolled in the traditional program, 69 more than the 743 students from the previous year, 84 more students than the 1996-97, and 123 more than 1995-96 academic year.

In addition, enrollment in the adult degree program at NCWC four teaching sites — which include Rocky Mount, Raleigh, Goldsboro, and Durham, which was opened this fall — has topped previous year as well. ADP enrollment for the 1998 fall semester was 1,121, which is 68 more than the previous year.

## Students cook up their grades by preparing dinner project

It's off to class again. Time for another lecture and notes, maybe have some problems, or another test. However, that is not true for all classes. Some classes are quite different and such is the case with Kathy Wilson's FSH-302 Food and Beverage Management.

This class recently culminated their semester by preparing and serving a private dinner for 14 people in the BB&T room. The class planned the dinner as part of their classwork. This included setting the menu, designing the invitations, and learning how to prepare the dishes on the menu.

Then, on the evening Monday Nov. 23, the students performed their duties and provided what many of the attendees said was an excellent meal of crab dip, puffed pastry, spinach salad, choice of entree, and dessert.

As one student, Chris Williams Pettiford put

it, "FSH (302) was a good course to take for me. I love to cook and try new foods, and the opportunity to serve the Wesleyan staff and professors was the most rewarding."

The class benefitted from not only Mrs. Wilson's instruction but also from Todd Meiner's experience as he served as "lab instructor" for the class. It was Meiner who led the students through the menu, showing them how to make such dishes as stuffed flank steak and Cordon Bleu. Many of the students remarked this was the most fun part for them.

The students in the class and participating in the dinner were Janice Beach, Bob Capo, Shawndra Cummings, Olivia de Chazal, Gihan El-Daly, Khaled El-Daly, Michael Hoppe, Lance Mitchell, Sean Mitchell, Kim Moore, Ana Ochoa, Chris Pettiford, and Ann-Marie Savage.



**PREPARING THE DIP** — Members of Kathy Wilson's Food and Beverage Management class prepare the crab dip hors d'ouvres in preparation for their class project, a meal for 14 people, on Nov. 23 in the BB&T room.