## **MEMBER SPOTLIGHT- November**



## **ZACH FUCHS**



How did you get assigned as the head of the Chili Cook-Off?



What skills do you think you have that helped you execute the chili cook-off?

Communication and staying calm.

Having participated as head of the chili cook-off, what skills or lessons did you learn that you think will help you later on in life?

I was working, doing school stuff and heading the chili cook off. It really taught me time management.

What was your favorite part of the Chili Cook-off? (planning, tasting, the day of the chili cook-off, etc.)

The day of the chili cook of was probably my favorite part.

How much work went into the preparation for the chili cook-off?

Lots of time. I can't remember the exact amount of hours I spent on this but I know that I and the people who helped spent around 12 hours in the kitchen cooking chili.

If you could rewind time what would you have done better?

That's a hard one. I don't know if I would do it differently next time.

Overall, are you happy with how things turned out?

I was extremely happy how everything came out.

What advice would you suggest for next year's head of the chili cook-off?

Be creative and just have fun with it.

Will you take the challenge to be head of the chili cook-off again next year? Why or why not?

Yes I would. It's a good experience.

How do you feel knowing that you are the first student to be featured on spot light for HCSA, and what do you encourage others to do to be featured someday?

It's kind of an honor, I guess. And to be featured in the member spotlight, I would suggest students to get involved.

