

COLLEGE OF MEDICINE

10 December 2024

Student Affairs Weekly Newsletter



Please note badge replacements will now cost \$10!

Announcements!

Latino, Hispanic, or of Spanish Origin Identified Student Leaders in Medicine: Recognizing More Than 50 Years of Presence, Activism, and Leadership

Over the past 3 years 100s of medical students, residents, faculty and staff have worked on a book entitled Latino, Hispanic, or of Spanish Origin Identified Student Leaders in Medicine: Recognizing More Than 50 Years of Presence, Activism, and Leadership. The book highlights LHS+ individuals' activism in addressing unique health issues and disparities across the U.S. Describes the current state of LHS+ identified individuals in the physician workforce. Describes the social, cultural, and political factors that have influenced LHS+ identified individuals. Relays engaging stories on LHS+ identified individuals' pursuit of medical careers. The book is a part of the United Nations Sustainable Development Goal Series. Through financial donations from the AAMC, learners, faculty, and staff the book is open access and can be accessed for FREE via the following link https://link.springer.com/book/10.1007/97 8-3-031-35020-7

Student Financial Services

The AAMC's FIRST (Financial Information, Resources, Services, and Tools) program provides free resources to help medical students make wise financial decisions: www.aamc.org/first.

Letters of Recommendation

To request a letter of recommendation (LOR) from any of the Deans (Drs. Verduin, Kibble or Smith), you must complete the LOR Request Form, found on GPS. Keep in mind, you can only request one letter from a Student Affairs Dean. Please note, you MUST attach a curriculum vitate (CV) to your LOR request. The letters are written as formal letters and as such, the form needs to be filled out completely, with the program name and address, even if it is being emailed. If the letter is to be uploaded via a link from a program, please confirm the Dean for that to be sent to. The form should be accompanied by your CV that follows the required format per the CV Toolbox along with any link to the program that provides additional information helpful in writing the letter. Information on creating your CV, along with a sample and template, can be found at the CV -Toolbox (password COMPASS2024).

Upcoming Events

Wednesday 12/11: Therapy Dogs

Friday 12/13: IMIG: Exploring Rheumatology

Submission Opportunities & Industry Events

UCF Global Health Conference Call for Abstracts/Posters for Food Insecurity & Malnutrition: A Global Health Issue

Abstracts pertaining to ALL Global Health Topics AND theme-specific topics will be considered.

Your submission should include a title and an abstract limited to 300 words. Please ensure your abstract includes Introduction, Objectives, Methods, Results, and Discussion, as abstracts without Results and Discussion will NOT be accepted.

The final deadline for abstract submissions is November 25th, 2024, at 11:59 PM EST. Notifications of acceptance will beginning on December 10th, 2024. No fees will be charged for submission or presentation.

Please scan the QR code on the call for abstracts flyer or click on this <u>link</u>, which will take you to the Google form. If you have any questions, please contact Adishi (ad632190@ucf) or Archi (ad538169@ucf.ed) for more information!





AMA Foundation's 2025 Physicians of Tomorrow Scholarship Applications Open!

To apply, students must be preparing to enter their final-year medical, be currently enrolled in an accredited U.S. allopathic or osteopathic medical school, and be permanent residents or citizens of the U.S. or have DACA status. To learn more about the AMA Foundation's scholarship program, visit https://amafoundation.org/programs/scholarships/. The deadline to apply and upload all associated materials is Monday, February 17, 2025 at 11:59 p.m. CST. To start an application, head to https://amafoundation.secure-platform.com/a/solicitations/14/home.

Neomed 43rd Annual William Carlos Williams Poetry Competition

Northeast Ohio Medical University (NEOMED) is now accepting submissions for the 43rd annual William Carlos Williams poetry competition through December 31, 2024. New this year, we will be awarding prizes in two categories: a medical student category, open to students enrolled in MD and DO programs in the US, Puerto Rico, or Canada, and a physician category, open to any rank of physician (MD or DO) at any career stage, from residency to retirement, in the US, Puerto Rico, or Canada.

Each year, the William Carlos Williams competition receives hundreds of entries, which are judged by the Wick Poetry Center at Kent State University. Submissions will be judged on the merits of craft, originality, and content. First-, second-, and third-place winners in each category will receive a cash prize and will be considered for publication in the Journal of Medical Humanities. Winning poets will be notified by March 1, 2025.

For submission details, eligibility criteria, and to submit online, please visit NEOMED's <u>William Carlos Williams poetry competition webpage</u>. Contact <u>wcw@neomed.edu</u> with any questions or for additional information.

2025 Summer Clinical Otolaryngology, Ob/Gyn, and Thoracic Research Program

An 8+ week intensive summer opportunity to pursue clinical research and observe clinical care in either Otolaryngology – Head & Neck surgery, Obstetrics & Gynecology, or Thoracic Surgery.Program Details:
•Sponsored through the Kaiser Permanente East Bay (Oakland/Richmond) Medical Center

- ·Program dates: June 16, 2025 to August 8, 2025 (option to extend additional weeks before or after program dates) ·Students are paired with a faculty mentor to guide them through clinical research project(s) and/or quality improvement projects. Students will be involved in a variety of activities from data entry and chart review, data analysis, abstract/manuscript preparation, etc.
- ·4 days per week dedicated to clinical research
- ·1 day per week in ambulatory outpatient clinic or observing in the operating room
- ·Up to 4 positions available for Otolaryngology, 2 positions for OB/GYN, 2 positions for Thoracic Surgery
- ·Stipend of up to \$400/week

More information & application can be found here: https://residency-ncal.kaiserpermanente.org/med-students/score/

Applications available via above link, and due no later than January 26, 2025

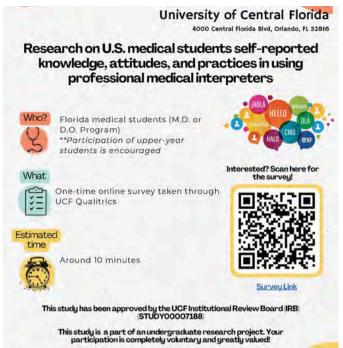
FIRE+ Program

The Focused Individualized Research Experience-Plus (FIRE+) Program was created in order to support medical student research projects that fall outside and beyond the FIRE curriculum. This Program aims to provide support, management, oversight, and tracking of student research projects and endeavors. The FIRE+ intent is to bring these students and projects under one structured program to ensure appropriate research guidance and support so that research quality, safety, and integrity are maintained and can be evaluated for a sustainable and successful scholarly endeavor.

Any research and scholarly activity performed by medical students OTHER THAN RESEARCH RELATED TO THE MI/M2 FIRE CURRICULUM is required to be included in FIRE+. New research projects outside of the FIRE curriculum in MI/M2, continuity of the FIRE project in M3/M4 years, or independent research as extracurricular activity must be approved by FIRE+. After submission of a brief in-take form, FIRE+ projects will be reviewed to ensure quality and rigor with the anticipation that the project can be publishable in peer-reviewed journals and presentable in national/international professional conferences.

Link: https://redcap.link/FIRE-Plus

Surveys & Studies



Soft Skills in STEM (SSS) Survey

By completing the survey, you will rate your own soft skills and if you wish to include your email address in the survey, we will share the report of what soft skills the participating companies are seeking. You will also receive suggestions on how you can improve the soft skills you feel you are lacking in to be as prepared for industry as possible!

You can access the survey here.

Please participate to learn how you can continue developing strong soft skills that can help you get your dream job and to receive insight from the participating companies! Thank you.

Nova Southeastern University Attitudes towards Emergency Medicine Study

We are conducting a study to investigate U.S. Medical Students' Attitudes towards Emergency Medicine. We encourage you to fill out this survey regardless of your interest in Emergency Medicine. It is important to gather this information to help us understand the large volume of unfilled Emergency Medicine Residency spots in recent years. We are asking you to complete a one-time, anonymous 3-5 minute survey. This research study involves minimal risk to you. You can decide not to participate in this research, and it will not be held against you. You can exit the survey at any time. Participation will have no effect on your grades or standing in your academic program. There is no cost for participation in this study. Participation is voluntary and no compensation is provided. This study has been exempted and approved by the Institutional Review Board of Nova Southeastern University (NSU-IRB Protocol Number 2023-309). Survey Link

Differences in perceived versus personal treatment plans for common acute complaints: An experimental vignette study

The objective of this study is to investigate how perceived and personal health treatment plans differ between healthcare providers of different specialties and education levels.

To participate, you must be: 18 years or older, A UCF student, faculty, or staff member (including residents and fellows), Affiliated with healthcare (medicine, nursing, PA, etc.), Have ongoing clinical experience in your curricular studies or work experience. Further details about the study are attached in this email and are also located on the first page of the survey. If you meet the above criteria and would like to participate, please find the survey links below:

Survey Link

ADHD USMLE Accommodations Survey

We are conducting a research study focusing on the experiences of medical students with ADHD who have applied for accommodations through the USMLE. As medical students, educators, and advocates, we recognize the importance of providing equal opportunities and support for individuals with ADHD who are pursuing a career in medicine. The purpose of this study is to gather firsthand accounts of the challenges, successes, and overall experiences of medical students with ADHD in applying for and receiving accommodations for USMLE testing. The survey takes approximately 10 minutes to complete and covers topics related to previous experiences in receiving accommodations, challenges faced, accommodations sought with the USMLE and the impact on academic performance. Participation is voluntary and responses are confidential. Your participation is highly appreciated and will help improve support for medical students with ADHD and potentially help pave the way for students with disabilities as a whole!

<u>Survey Link</u>

Residency Program Sessions & Other Opportunities

AMA Foundation Leadership Development Institute Applications Open

Applications for the 2024-25 Leadership Development Institute are now open! The program cultivates a diverse cohort of aspiring physician leaders who are committed to serving the needs of their communities and improving our nation's health. The institute is open to medical students entering their final year of school and provides professional development and mentorship to those who are selected. Click here to apply today and cultivate your skills as a future leader in medicine!

Manatee Memorial Hospital Fair

<u>Graduate Medical Education | Manatee</u> <u>Memorial Hospital</u> Memorial Sloan Kettering Cancer Center, one of the nation's leading cancer hospitals, hosts a summer research fellowship for first-and-second year students studying at U.S. Medical Schools. The program targets students who have an interest in careers as physician scientists in the field of oncology or related biomedical sciences. Our program provides hands-on exposure to cancer research in a laboratory or a field setting in order to stimulate the interest and advance the knowledge base of participants to consider further education for careers as cancer physicians and researchers. Program participants will work with mentors and in labs centrally involved in both basic and clinical research; attend MSK's abundant didactic opportunities; learn how to blend lessons from science and clinical practice; and present their work to a range of audiences. In addition, students spend the summer in New York City, providing them an opportunity to experience and explore everything NYC has to offer!

Fellowship Information: https://www.mskcc.org/hcp-education-training/medical-students/summer-fellowship

Our application will go live on Monday, December 2nd and we want to encourage your students to apply before the deadline. In order for students to have a better sense of what our program entails, we will be holding two virtual sessions providing a detailed overview. The Zoom information is below. No RSVP is necessary, students can simply join the presentation using the information provided below. We certainly look forward to seeing many of them on the call and receiving their applications!

Session #1

Title: Information Session: MSK Summer Research Fellowship

Date: Thursday, December 5th Time: 6:00pm – 7:00pm EST

Zoom Link: https://meetmsk.zoom.us/j/92923557527

Meeting ID: 929 2355 7527

Session #2

Title: Information Session: MSK Summer Research Fellowship

Date: Monday, January 13th Time: 6:00pm – 7:00pm EST

Zoom Link: https://meetmsk.zoom.us/j/95218835715

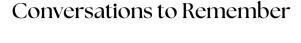
Meeting ID: 952 1883 5715

UCF College of Medicine/Department of Veteran Affairs Teleurgent Care Selective

Are you looking for a 4th year selective that is educational, fun, cutting edge, AND possible from the comfort of your own home???? Check out the UCF College of Medicine/Department of Veteran Affairs Teleurgent Care Selective. This rotation is designed to provide you with insights into the specialty of Telemedicine, specifically Teleurgent Care. You will be introduced to key concepts, competencies, and applications of telemedicine as a method to deliver quality medical care. This selective also meets your ICU/emergency medicine requirement.

No matter what specialty you decide to pursue, telemedicine will be a part of your future practice. Get ahead of the future of medicine with this selective! If you have any questions, please do not hesitate to contact Dr. Lindsey Elmes (Lindsey.Elmes@va.gov) or Dr. Veronica Sikka (Veronica.Sikka@va.gov). Both Drs. Elmes and Sikka are Emergency Medicine trained and boarded physicians who practice telemedicine full time from home. If you're interested in scheduling availability, please reach out to mdclinicalscheduling@ucf.edu

Volunteer Opportunties





Central Florida Special Olympics Volunteer Opportunities

Check out the link below for volunteer opportunities with the Central Florida Special Olympics!

<u>Click here for opportunities!</u>

Conversations to Remember, a 501(c)(3) nonprofit, dedicated towards combating loneliness and isolation felt by senior citizens. Our virtual visit program matches 2-3 college students with residents of long-term care. assisted living, and memory care communities for virtual video visits. These residents have been suffering from isolation, and your call could really brighten their days just by speaking with them. We provide training to the students in the program about the best ways to interact with the seniors, as well as additional support throughout their service. Typically, students volunteer 1-2 hours per week. Each call lasts up to one hour, based on the senior's attention span and mood on each day. We expect students to volunteer for approximately 16 weeks, so that they can build a friendship with the senior. This does not need to coincide with the start of a semester, as we have new seniors starting all the time, and train new volunteers weekly. The students are matched based on the times that they're available, with a senior who is available at the same time, and they will have a regular, weekly appointment for their visit. Students wishing for more visits or other opportunities that allow them to volunteer more hours can be accommodated with different ways to volunteer, such as assisting us with our social media, call support, or outreach.

https://conversationstoremember.org

Do you have an approved volunteer opportunity you need to recruit for? Or an event that needs promoted? Please email the details to Brooke Vercheski for it to be added to the weekly newsletter!

BROOKE VERCHESKI

BROOKE.VERCHESKI@UCF.EDU

HAVE A GREAT WEEK!



English Muffin Breakfast Pizza

Ingredients

- 2 large eggs
- 1 Tbsp. finely chopped dill
- · 1 Tbsp. finely chopped chives
- · kosher salt
- black pepper
- · 2 English muffins, toasted
- 2 slices Cheddar
- 1 plum tomato, sliced

Instructions

- Crack the eggs into a measuring cup. Add the herbs and a pinch each salt and pepper and whisk with a fork to combine. Divide the mixture between two 7-ounce ramekins and microwave on high until cooked through (they will rise), 30 to 45 seconds.
- · Top each English muffin with the cheese, tomato and egg.

Banana Cream Pie Overnight Oats

- 1 ripe banana, peeled
- 1/2 c. low-fat cottage cheese (preferably whipped)
- 1/4 c. unsweetened almond milk (or milk of choice)
- 1/4 c. old-fashioned oats
- 1 Tbsp. chia seeds
- 1 tsp. pure vanilla extract
- OPTIONAL TOPPERS: Sliced bananas, toasted walnuts, shredded unsweetened coconut, and/or ground cinnamon

Directions

- 1. Step 1Place banana in a small bowl and microwave until softened, about 30 seconds. Add cottage cheese and mash until well combined.
- 2. Step 2Add milk, oats, chia, and vanilla. Stir well, then cover and refrigerate at least 6 hours or overnight. Top as desired.

Easy Meals & Leftovers



CHICKEN SOUP



- · 2 cups chicken stock
- 11/2 cups carrots sliced
- 1/2 cup onion chopped
- 1/2 tablespoon thyme leaves fresh
- · 1 garlic cloves minced
- 4 to 6 ounces boneless and skinless chicken breasts cut into small bite-size pieces
- 1/4 teaspoon kosher or sea salt
- 1/4 teaspoon black pepper
- 1/2 cup corn kernels frozen or fresh
- 1/2 cup peas frozen
- 1/4 cup long-grain brown rice uncooked

Intructions

Add all ingredients, except corn, peas and rice, to **Instructions** the slow cooker, cover and cook on low 6-8 hours, or until carrots are tender and chicken is done. Add corn, peas, and rice the last 10 -15 minutes of cooking time.





Chicken & Broccoli Stir-Fry

Ingredients

- 3 tablespoons lite soy sauce (optional tamari)
- 1 tablespoon honey
- · 2 teaspoons lemon juice
- · 2 tablespoons sesame oil
- 1 tablespoon cornstarch or flour
- · 2 teaspoons sesame seeds
- 1 tablespoon extra virgin olive oil
- 11/4 pounds boneless and skinless chicken breasts cubed
- · 1 onion medium, coarsely chopped
- 11-inch ginger root peeled and finely chopped
- 2 cups broccoli florets
- 1/4 teaspoon black pepper

- · Whisk together soy sauce, honey, lemon juice, sesame oil, and cornstarch. Set mixture aside.
- · Over medium-low heat in a large skillet or wok, toast sesame seeds for 2 minutes, or until fragrant. Place toasted seeds in a bowl and set aside.
- · Add olive oil to the same skillet, turn to medium heat and cook chicken until lightly golden. Add onions, ginger, broccoli, and pepper. sauté for 4 minutes. Reduce heat to medium-low, add soy sauce mixture and toss to combine. Cook until sauce is desired thickness, but no more than 5 minutes. Sprinkle with toasted sesame seeds and serve. Enjoy!
- Enjoy Chicken and Broccoli Stir-Fry with brown rice or quinoa.

Dinner

Baked Caprese Chicken

Ingredients

- 4 small chicken breasts (see notes)
- 3 tablespoon olive oil divided
- 2 teaspoon Italian seasoning
- 1 teaspoon salt
- 1 cup grape tomatoes sliced
- 2 garlic cloves minced
- 1 tablespoon <u>balsamic vinegar</u>
- ½ cup pearl mozzarella cheese
- ¼ cup <u>fresh basil</u>
- 2 tablespoon balsamic glaze optional

Directions

- Preheat oven to 400°.
- Place chicken on a cutting board, then top it with a piece of plastic wrap. Pound the chicken down so it's all the same thickness. Remove the plastic wrap, then drizzle the chicken with 1 tablespoon olive oil, and sprinkle it with the Italian seasoning and salt, using your hands to press the seasoning into the chicken.
- Heat 1 tablespoon oil in an oven-safe skillet over medium-high heat. Place the chicken smooth side down into the skillet and sear it for 3-4 minutes, then flip it over and sear it for 2-3 minutes; remove the skillet from the heat.
- Add the tomatoes and garlic to the skillet then drizzle everything with the remaining oil and balsamic vinegar. Place the skillet in the oven and bake the chicken for 15-25 minutes, or until the internal temperature reaches 165°. NOTE: cook time varies depending on the thickness of your chicken. I recommend checking it after 15 minutes and going from there.
- Remove the skillet, then add the mozzarella cheese. Place the skillet back into the oven and set your oven to BROIL. Broil the chicken for 2-3 minutes or until the cheese is melted.
- Remove the skillet and sprinkle everything with fresh basil. Drizzle the chicken with the balsamic glaze and enjoy!

SPINACH RICOTTA CHICKEN

Ingredients

- 11/2 lb chicken breast
- ½ tsp cracked pepper
- ½ tsp sea salt
- 3 garlic cloves, minced (separated)
- 1 c ricotta cheese
- 1 c fresh chopped spinach
- ½ c parmesan cheese, shredded
- 1 tsp Italian seasoning
- 1/4 tsp crushed red pepper
- 11/2 c marinara sauce
- extra parmesan for topping, about 1/4 1/3 cup

Directions

- Preheat oven to 425°F.
- In a bowl, mix together the ricotta, parmesan, spinach, one garlic clove, Italian seasoning, and crushed red pepper until fully combined.
- Spray the bottom of a 9×13 pan, or large baking dish with oil. Line the chicken breasts in the pan and evenly season with salt, pepper and 2 of the garlic cloves. Spread the ricotta and spinach mixture over the top of the chicken breasts evenly. Cover the chicken completely with the marinara.
- Bake for about 20-25* minutes or until the thickest section of the chicken reaches an internal temperature of 165°F. (For thicker chicken breasts, this could take much longer.) In the last several minutes, add shredded parmesan on top of the chicken and continue baking to melt. If the chicken is thick, it may take longer. Just keep an eye on it.
- Allow chicken to rest about 5 minutes before serving. Store leftovers in a sealed container in the refrigerator. Leftovers of this chicken are even better!



Treats and Snacks!

SNACKS

Cake Batter Cookies

Ingredients

- · Cookies:
- 1 ½ cups (339g) Unsalted Butter, softened
- 1 ¼ cup (250g) granulated sugar
- ¼ cup (50g) packed light brown sugar
- 2 large eggs
- 2 teaspoons cake batter extract
- 3 teaspoons baking powder
- 1 teaspoon salt
- 4 cups (492g) all-purpose flour
- 1 cup holiday sprinkles
- Frosting:
- 1 cup (226g) Unsalted Butter, softened
- 5 cups (575g) powdered sugar
- ½ teaspoon <u>cake batter extract</u> (or vanilla extract)
- 1/4 teaspoon salt
- 2-4 tablespoons heavy whipping cream

Instructions

- 1. Preheat oven to 350°F. Line a second cookie sheet with parchment paper or a silicone baking mat.
- 2. Place softened butter in the bowl. Add granulated and brown sugars and mix on low speed until the mixture is fluffy. Mix in egg and cake batter extract and mix on medium speed until combined.
- 3. Mix in baking powder and salt, then slowly mix in flour and mix just until the batter is smooth and comes together. Be sure to scrape the sides of the bowl during mixing. Slowly mix in sprinkles.
- 4. Line a cookie sheet with a silicone baking mat or parchment paper. Scoop 2 or 3 tablespoon balls of dough onto the cookie sheet. Space them about 3 or 4 inches apart, depending on size. Press them gently with the bottom of a drinking glass to flatten.
- 5. Bake 13-16 minutes for 2-tablespoon size or 18-20 for 3 tablespoon size. The edges will be a light golden and the tops will no longer be glossy. Let cool completely before frosting.
- 6.To make frosting: Beat butter until smooth with a stand or hand mixer in a very large bowl. Slowly mix in powdered sugar until crumbly, then add salt and extract. Add 2 tablespoons heavy cream and mix, until smooth and fluffy, adding more cream as needed for desired consistency.
- 7. Frost the cookies as desired and top with more sprinkles. To frost them like Crumbl does, use a pastry bag with a round tip and spiral the frosting.
- 8. Store cookies in an airtight container for up to 3 days. Freeze for up to 3 months.

TREATS

Salted Caramel Chocolate Chip Cookies Ingredients

- 14.5 tbsp salted butter, melted & cooled slightly
- 3/4 cup brown sugar, packed
- 3/4 cup granulated sugar
- 1 and 1/2 tsp vanilla extract
- 2 large eggs
- 3 cups all-purpose flour, spooned & leveled
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp salt
- 2 cups semi-sweet chocolate chips
- 35 pieces Werther's soft caramels

Instructions

- 1. **Prep:** Unwrap your caramels, and leave 15 of them whole for stuffing inside the cookies. Slice the rest into 2-3 pieces each. Those will be used on top of the cookies.
- 2. Make the Cookie Dough: Melt the butter in a large mixing bowl. Whisk in the sugars well. Add the vanilla and eggs and whisk until well combined and smooth, about 30-60 seconds. Add the dry ingredients and stir with a wooden spoon or spatula until a dough forms (it may be a bit crumbly at first, but keep mixing until it comes together). Stir in the chocolate chips last.
- Rest the Dough: This recipe only requires a 20 minute rest in the fridge or freezer before scooping the balls and haking!
- 4. Prep Cookie Dough Balls: Form the dough into balls. Flatten each dough ball, and place a caramel candy in the center, and then wrap the dough around it to encase it. Press 1-2 of the sliced caramel pieces on top of each cookie dough ball, along with a few extra chocolate chips
- 5. Bake the Cookies: Preheat your oven to 365° F. Line a few cookie sheets with parchment paper or silicone baking mats. Place about 5-6 cookie dough balls on a sheet, leaving room for them to spread. Bake for 10-12 minutes. The centers of the cookies will look a tad underdone, but the edges should be set when gently tapped, and will be lightly golden brown.
- 6. Serve + Store: Let cookies cool on the pan until they're not too hot, then dig in while they're warm! Store cooled cookies in an airtight container for 4-5 days or longer in the fridge. Re-warm in the microwave or oven for warm, gooey perfection.
- 7. Freezing Cookie Dough: Once you've got your dough scooped into balls, freeze them on a baking sheet, covered with a clean kitchen towel. Once solid, transfer to an airtight freezer-safe container or bag. Cookies can be stored this way for about 2-3 months, and can be baked straight from frozen! Follow the baking directions as listed above.