Girl + Powered. A Recipe for Success

Prep Time: 4 Months COOK Time: 2 Months Serves: Team 99567X

Ingredients:

3 Cups of Enthusiasm

2 Rinds of Determination

4 oz of Creativity

16 Cloves of Innovation

2 Cups of Grit

1 Tablespoon of Sass

Dash of 4 Spices Chosen at Random

Sprinkling of Artistic Talent

Overview:

A fusion of four different cultures, English, Vietnamese, Filipino and Italian and four different sets of talents and dreams. All with a dash of surprise and you will never get the same dish twice!

Chef's Corner:

Master Chef Sarina



You are going to absolutely love this recipe! Let me tell you a little bit about it's inspiration. It all started with a road trip...

Two years ago my family drove from Massachusetts to Tennessee to visit my dad's Uncle Rich and Aunt Bernadette and his cousins Zea and Chris. I had never met them in person before, but they invited us down to see the Total Solar Eclipse. We had such an amazing time. The eclipse was the most beautiful thing I have ever seen and my dad's family was so friendly and kind. They took us to all the local attractions. But everywhere we went all they kept talking about was robots!

My dad had just taken over as coach of my older brother's middle school robotics team because the teacher who ran the program switched schools. My dad didn't want the program to fall apart but was nervous because he had never coached robotics before. His family came to the rescue. His Uncle Rich and cousin Zea have been doing VEX for a long time and have trained judges, refereed events and taught many students how to build better bots. Zea's husband, Chris, is a coach of a very successful team, the Iron Eagles.



I will admit I hadn't thought much about robotics before the trip, but hearing them talk sparked my interest. I have always liked math. It's my favorite subject . I compete in the Math Olympiad and take classes at the Russian School of Math. However, I also really like to perform. I take voice lessons and I have been dancing competitively in ballet, tap, and jazz for years. Zea showed me how I could bring these interests together by doing robotics. I loved talking to her. She is so full of energy and LOVES science

and Math. She told me that girls are great at robotics! Little did she know, she had become my role model.

My dad did an awesome job his first year coaching and one of his teams ended up making it to Worlds. I wanted to go so badly and it would allow me to see Zea and my family again. I was so excited when he said yes. It was like I had just won a trip to Disneyworld! And so we packed our bags and bot and headed to Louisville. I helped our team "scout" other teams and got to go around meeting fascinating people from all over the world.



At the end of Worlds, they revealed next year's challenge, Water Games! Water Games! Water Games! Just kidding, Turning Point. People were screaming and yelling like crazy as the new field came down from the ceiling in a cloud of smoke. I had never seen anything like it before. On the flight home, I told my dad that I had made my mind up to form a team and compete next year.

My dad said yes, but he said that I had to think carefully about who I wanted to ask to join my team. He said I should consider teammates who I get along with and also who can bring something different to the team.

And so I got to work on this recipe for success...

Master Chef Samantha



When Sarina approached me with her idea for this recipe I was so excited to pitch in! I am one of three children in my family and my parents are both from Vietnam. Here is a picture of me and my siblings dressed up to celebrate the Lunar New Year. I am wearing a Vietnamese Traditional Long Dress called an "Ao dai."



I was first introduced to robotics through my older sister. My parents asked me to bring her something for lunch at one of her robotics competitions. She was so excited to tell me how the competition was going but she might as well have been speaking jibberish as I couldn't understand a word she was saying. She told me to sit in the bleachers and watch the matches. I saw robots stacking cones on top of one another. Some robots were fast and others weren't moving at all. I could see the looks of excitement as teams were scoring points. After a few matches, I was hooked and knew I wanted to try this someday.

I knew when I told my dad about it, he would say yes. My dad is my role model. He is an engineer and talks a lot about the cool and exciting projects he works on. He helps me think through the parts that aren't working and find alternatives, to "think like an engineer." Some day, I too would like to be an engineer.

Master Chef Daniela



Wow, I can't wait for you to try this dish! My name is Daniela and I live with my mom, dad and little sister Cara. My parents are both my role models and proud Filipinos. They teach classes each week at the Filipino School in my community where we learn about our language, culture and traditions. Sometimes we even dress up in costumes and put on performances.



I had never done anything like robotics before, but when Sarina approached me, I became curious what it was all about. Honestly it sounded a bit confusing at first but I decided to give it a try. We all chose a role on the team based on what we enjoy. I took on the role of notebooker because I love to paint and draw. Our coach told us, however, that even though it may be hard, we should all at least try the other roles because you never know if you like something until you try it. I found that I also really like to build. Because I am used to seeing things in my head before I paint them, I found that I was very good at seeing the parts of the bot in my head before we built it. I look forward to trying programming next!

Master Chef Gianna



"Team 99567X-Treme!!!" My name is Gianna and I am all about bringing it in everything I do. My parents are both teachers. I have an older sister Sophia who I look up to as my role model. She isn't old enough to have a STEM career but she works harder than anyone I know. She has done competitive cheer and track for years and practices every day no matter how tired she is.

Sarina and I had been friends for a long time when she asked me to join her robotics team. We share a love of dance and she thought the best teams are the ones with pizzazz. It also helped that I absolutely LOVE video games and am really good at using game controllers.

Since joining I have found that I am also pretty good at building and notebooking. I have helped the team create a team cheer, which we yell at the beginning of each interview. It pumps us up and gets us ready to bring it.

And bring it, we do! We hope you enjoy our recipe!



Directions:

- Before you begin, find four teammates who solve problems in different ways and have different life experiences. Make sure they are willing to try new things and work on problems that may not be easy to solve.
- 2. Start with a cheer, "99567X-Treme!!!!!"
- 3. Have each teammate prep the ingredients for 4 months.
- 4. Put all the ingredients into a large pot on medium heat and have each member give a stir. Don't forget the sass!
- 5. Each team member should now reach into the cabinet without looking and grab a spice to place into the pot. This step is very important as you never know what each of you may bring to the recipe.
- 6. After 2 months of competing, the dish will be done for the season.
- 7. Have each member take a taste and enjoy what they have accomplished.
- 8. Bon Appetit!







Credits

Sarina Miller Samantha Vo Daniela Payumo Gianna Silletti

Team 99567X

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