**Weekly DOSE Topic:**

**Level 5 Leadership**

Tips for developing this leadership:
- Develop humility & Ask for Help
- Take Responsibility & Develop Discipline
- Find the Right People & Lead with Passion

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**IS Daily Events**

- **IS Leadership Meeting**
  8:15 – 8:45 a.m.
  CS Conference Room

- **IS Involvement w/ Conferences**
  10:00 a.m. – 11:00 a.m.
  IS Resource Room 131

- **ITLP Team Luncheon**
  11:30 a.m. – 1:00 p.m.
  IS Conference Room 130

- **Win 7 Office 2013**
  12:00 p.m. – 1:00 p.m.
  IS Resource Room 131

- **Symfony Signs**
  1:00 p.m. – 4:00 p.m.
  CS Conference Room

- **Sequoia/IM**
  2:00 p.m. – 4:00 p.m.
  IS Training Room 115

- **Opera Sales Project**
  2:30 p.m. – 3:30 p.m.
  IS Conference Room 130

- **Tech Support Meeting**
  3:30 p.m. – 4:30 p.m.
  IS Conference Room 130

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**Today’s Weather**

48°/29°
Mostly Cloudy

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**Meet Chef Eric Batten**

Chef Batten is the executive chef for the Gallery at SnyPhi. He has competed in several American Culinary Federation cooking competitions. He has been with MSU for more than 6 years. Some of his favorite meals to cook are Pork Chile Verde or Pan-fried Rainbow Trout with Lemon, yum! Learn more about him here!

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**April Fools Day Recipe:**

**Dirt Cake**

**Ingredients:**
- 1 package chocolate sandwich cookies
- ½ cup butter
- 2 packages instant vanilla pudding
- 3 cups milk
- 1 package cream cheese
- 1 container frozen whipped topping, thawed

**Directions:**
1. Using a blender/food processor, crush 2/3 of the cookies. Stir in the melted butter—press into a 9x13 inch baking pan.
2. In a medium bowl, stir together instant pudding and milk. Chill in freezer until thickened. Using an electric mixer, beat the cream cheese into the pudding. Fold the dessert topping into the pudding mixture by hand.
3. Spread over the prepared crust. Crush the remaining cookies in the blender, and sprinkle over the top of the pudding layer. Chill for at least 4 hours or until serving time.