



Take Three with Kaicey von Stockhausen

Kaicey and her spouse Michael, Catalina Island 2023.

Kaicey von Stockhausen is the new Learning Communities Manager in Academic Affairs

We recently asked Kaicey to share a little about herself, and her role at the Kern Institute...

Background and Current Role in the Kern Institute

Prior to working at Medical College of Wisconsin (MCW), I was an Educational Assistant at Milwaukee Area Technical College (MATC) for 4 years. My role at MATC was to develop programs aimed at expanding and enhancing the Medical Assistant (MA) Program. I worked with students from recruitment, enrolling at MATC, filing for financial aid, registering for classes, and applying for the MA program, to more in-depth involvement through individual service plans and goal setting once they were in the MA program.

I enjoyed working with students and having a sense of my work impacting those around me. As grant funding was ending, I began to look for other opportunities that would allow me to continue making an impact in my role. I came across the Program Coordinator role for the Kern Institute and researched its work. Once I saw that the Kern Institute was looking to enhance character, caring and competence in medical education through innovation, I knew it was a role through which I could make a meaningful contribution.

I started at the Kern Institute the summer of 2018 and was given opportunities to work on several curriculum-related projects. As I grew in my role, I focused on managing Learning Communities pilots of the 4C Coaching Program and REACH (Recognize, Empathize, Allow, Care, Hold). Through managing these programs, I have been able to interact with students, staff from other departments, and the regional campuses and faculty. This has been extremely rewarding, as I see the impact that these programs have had on students and faculty.

What accomplishment have you been most proud of in your work?

I am most proud of the Learning Communities implemented through the MCWfusion curriculum! Learning Communities for all MCW students was the goal that the 4C and REACH pilots hoped to achieve.

What work related activities do you look forward to in the coming year?

I will be transitioning from the Kern Institute to Academic Affairs to take on a new role as Learning Communities Manager. This role will allow me to take the skills and knowledge I gained in the Kern Institute and help implement Learning Communities while offering new growth opportunities.

Bonus Favorite recipe

Pumpkin Roll

Ingredients

- 3 large eggs
- 1 cup granulated sugar
- 2/3 cup pumpkin puree (see note below)
- ½ teaspoon pure vanilla extract
- ¾ cup all-purpose flour
- 1 teaspoon baking powder
- 2 teaspoons pumpkin pie spice
- ½ teaspoon salt

Cream Cheese Filling:

- 8 ounces cream cheese, softened
- 4 tablespoons salted butter, softened
- 1 cup powdered sugar
- ½ teaspoon pure vanilla extract

Instructions

1. Preheat oven to 375 degrees. Line 10×15-inch cookie/cooking sheet with walls (aka: jelly roll pan) with parchment paper. Set it aside.
2. In a large bowl, whisk the eggs. Add granulated sugar, pumpkin puree, and vanilla. Whisk until combined. Add flour, baking powder, pumpkin pie spice and salt to

batter. Whisk until everything is smooth and combined. Pour batter onto prepared pan. Spread out evenly. Bake in preheated oven for 15 minutes, or until toothpick inserted in center comes out clean. Remove from oven.

3. Starting at one of the short ends, *carefully* roll up hot cake, with the parchment paper still attached. Roll up as tightly as you can. Let the cake sit out on a cooling rack until completely cool – a couple of hours.

4. Once the cake is cool, make the cream cheese filling. In a medium bowl, combine cream cheese, butter, powdered sugar, and vanilla. Mix until smooth and creamy. *If you have a KitchenAid stand mixer, I recommend using that!

5. Gently unroll the cake, while removing the parchment paper. Go slow, to avoid tearing. (If it tears, it is ok to just pack that part with more cream cheese frosting.)

6. Spread the cream cheese filling over the inside of the rolled cake. Roll the cake back up, cut off the ends (to make the roll more aesthetically pleasing and have a taste test of course), place in an airtight container and put in fridge until you are ready to serve! Slice into pieces and enjoy!

Note: I prefer to make my own pumpkin puree by baking a pie pumpkin (whole) at 400 degrees until pumpkin is soft when squeezed. Let cool, cut open, discard seeds, scoop the pumpkin into a blender, add a splash of cream, and blend. If you do not want to make your own, you will need a can of pumpkin puree (*not* pie mix).