

AmeriCorps Member Conference: Find Your Path to a Career in Government

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Danny Fisher, Training Officer
Serve Colorado



AmeriCorps alumni in CO government

Dept. of Health Care Policy and Financing

Dept. of Higher Education

Dept. of Regulatory Affairs

Dept. of Revenue

Dept. of Transportation

Office of the Lt. Governor



Oatmeal Cookies

(Makes two dozen cookies)

2 sticks soft butter
1 cup dark brown sugar
1 cup granulated sugar
½ cup dried cherries or raisins
2 cups all purpose flour
½ teaspoon salt
½ teaspoon ground cinnamon

½ teaspoon baking powder
1 teaspoon baking soda
2 cups old fashioned oats
2 tablespoons whole milk
8 eggs
1 tablespoon vanilla extract

Preheat oven to 350°. Mix butter and sugars in a mixer with paddle attachment until light and fluffy. Add cherries or raisins. Sift together flour, salt, cinnamon, baking powder, and baking soda, then add oats.

Turn mixer to its slowest setting, and add dry ingredients to butter and sugar mixture. Mix briefly, then add milk, eggs, and vanilla extract.

Use ice cream scoop to make small cookie dough balls, and drop onto parchment or greased cookie sheet. Leave 2 inches between each cookie so that they can spread out. Bake at 350° for 15 to 20 minutes until edges are golden brown.

Michelle Obama

From the People's House to your house—a recipe from Bill Yosses in the White House Kitchen

A vegan option:
In place of butter,
use Earth Balance
(original). In place of
all of those eggs, use
Bob's Red Mill Egg
Replacer.

Inspiration for Public Service



PMF PRESIDENTIAL
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Presidential Management Fellow



Colorado & AmeriCorps



AmeriCorps
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Applying for a Job – Career or Political?

- **Federal departments and agencies** (career positions): usajobs.gov
- **U.S. Senate:** senate.gov/visiting/employment.htm
- **U.S. House of Representatives:** house.gov/employment
- **Executive Office of the President** (political positions):
<https://www.whitehouse.gov/get-involved/join-us/>

Diverse Pathways & Other Considerations

- ***Internships, Fellowships, and Other Work Experience Opportunities in the Federal Government*** (Congressional Research Service, updated in 2020):
crsreports.congress.gov/product/pdf/RL/98-654
- **General Schedule Locality Pay:**
opm.gov/policy-data-oversight/pay-leave/salaries-wages/2021/general-schedule/
- Many state agencies and local governments (though not all!) use this website. It's a great place to start your search: www.governmentjobs.com

Diverse Pathways & Other Considerations

- Background check (*public trust*; confidential information)
- Security clearance (classified information)
- Ongoing education and development
 - **Partnership for Public Service:** <https://ourpublicservice.org/>
- Detail to other agencies and different levels of government

Gingerbread Cookies

A recipe from the White House Pastry Kitchen

| | | |
|----------------------------|----------------------------|------------------------------|
| 5 ½ sticks of soft butter | 3 whole eggs | 1 tbsp ground cinnamon |
| 1 ⅓ cups dark brown sugar | 1 egg yolk | 1 tbsp + ½ tsp ground ginger |
| 1 ½ cups light brown sugar | 8 cups all-purpose flour | 1 tsp ground cloves |
| ½ cup molasses | 1 tbsp + ½ tsp baking soda | 1 tsp ground allspice |
| 1 tbsp honey | 1 ¼ tsp salt | |

Preheat oven to 340°.

Using an electric mixer, cream butter, dark brown sugar, light brown sugar, molasses, and honey. Add eggs gradually.

Scrape the bottom of the bowl and mix again.

Pour in the remaining dry ingredients and thoroughly mix.

Remove dough from bowl and press onto a half sheet pan (11" x 16") lined with parchment paper.

Cover the pan with plastic wrap.

Allow the dough to sit in the refrigerator for 4 hours.

Roll the cold dough between two pieces of floured parchment paper to ⅛ inch thickness.

Use desired gingerbread cookie cutters.

Bake at 340° for 8-12 minutes, or until golden around edges.

If using cookie cutouts as decoration on a tree, omit the baking soda and bake the cookies until dark brown all over.

Decorate by piping icing around edge....

1 2 lb. bag of 10x powdered sugar
¾ cup pasteurized egg whites
1 tsp fresh lemon juice

....then trim with your favorite candies.



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Colorado



Contact Me

Danny Fisher

Serve Colorado Training Officer

danny.fisher@state.co.us

720-610-6012

