

Message from the Associate Dean, Chef Coker

Hello Friends.

Welcome to the 2019 – 2020 school year. We hope you enjoyed an amazing summer and are ready to get back into action! We are very excited for a great year here at SLCC Culinary Institute with all the new students, events in the next several months and of course, learning about great food and the proper techniques to preparing them. At the end of the day, learning the proper techniques is the most important component to cooking. Once you learn, practice, and eventually master the techniques, you will be able to cook any type of cuisine. Really, it is only the ingredients that change. So, while you are in class learning about food, remember to ask the questions why and how things work the way they do. The answers to these questions are what makes students, cooks, and chefs. This is exactly the type of information we teach our students to prepare them for careers in the industry and the same can be said in Hospitality Management in providing great service to your guests. Learn the fundamentals, be confident in understanding how they apply, and the rest is simply practice...and tasting of course!

If there are any questions we might assist you or your class with, please reach out and let us know. We would be happy to help.

Bye for now.



slcc_culinary_institute

5 Questions with.. *Shelby White*

Where are you currently working and what do you like about it?

I am currently working as a Customer Support Manager at Shipito.com. My job requires non stop multitasking and the want to learn and excel. I love being able to manage a team and help lead each one of my team members to success. Though, I do look forward to jumping into a position within the food industry.

What would your favorite or last meal be?

My favorite food or meal is tacos. Any meat, any toppings, I do not care, just be sure to have a robust hot sauce and about 10 lime wedges on the side :)

Who is your favorite celebrity Chef or TV show and why?

As cliché as it may sound, my favorite TV show was and still is Chopped. I love all the judges on the show and the intensity and creativity that is required from each contestant is inspiring. I like to create my own dishes in my head with the mystery ingredients to see if I could do it and to just challenge myself. I have been watching Chopped for as long as I can possibly remember and I owe a lot of my knowledge about food and the kitchen from that show. Growing up, we did not eat many adventurous foods, so learning about whatever wild ingredient the chef's were given has been very beneficial to my life in the kitchen now

Shelby is currently working towards her Culinary AAS and is expected to graduate fall 2020 .



What was your favorite Culinary Institute Class?

Attending SLCC Culinary Institute has been one of the best decisions I have ever made. Though I love every class, my favorite class by far has been my Sustainable Food Systems. Plants, nature, and gardening runs in my blood so taking the class was like giving candy to a child. I received copious amount of new knowledge regarding the subject and look forward to continuing to apply what I earned in my every day life.

What advice would you give to those starting out?

To anyone just starting out, just go for it! Do not hold back. If you are at all interested, take the leap of faith and enroll in classes. You'll never get anything out of school, or even life, if you do not put forth your best effort. You get what you put into it, those words will never be more true than they are while in school. Soak up every ounce of precious knowledge and put it to good use. Cook Often, Spread Love, and Smile Always.



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Recipe Highlight!

Cesar Salad Dressing

by SLCC Assistant Professor: Franco Aloia

Chef Franco teaches all savory courses throughout the Culinary Program.



DRESSING INGREDIENTS:

8 ounces (liquid)	Canola oil
2 ounces	Parmigiano Reggiano (Italian Parmesan)
4 large cloves	Garlic
5 - 7 pieces	Anchovy Fillets
2 Tablespoons	Dijon Mustard
1 each	Lemons, large
1 teaspoon	Salt, Kosher
2 teaspoons	Black Pepper, fine grind
2 each	Egg Yolk
3 - 4 small cubes	Ice

INSTRUCTIONS:

- Scale ingredients (measure out)
- Grate parmesan cheese as finely as possible.
- Juice lemons and strain out any seeds.
- Peel garlic.
- Puree in food processor: anchovies, garlic, Dijon, lemon juice, salt and black pepper.
- Scrape down sides inside processor with rubber spatula.
- Add egg yolks and ice into food processor.
- Turn on at low setting and slowly add oil to emulsify.
- Lastly, add parmesan cheese and mix until uniform.

EQUIPMENT:

- Food processor or blender
- Rubber spatula

STORAGE:

- Once made, transfer to container and refrigerate immediately.

SERVICE:

- Todd dressing and romaine lettuce in a large bowl with garlic croutons and garnish with more finely grated parmesan cheese.



Hospitality Corner

~ Jim Bielefeld, Associate Professor

It appears that the Hospitality Management Program AAS at SLCC is building steam!

There are over 20 newly registered Hospitality Majors enrolled!!

Students in hospitality are reacting to an opportunity identified by LodgingMagazine.com this past summer. In a diverse roundtable discussion attended by industry executives, panelists discussed “the dearth of skilled hospitality workers” and how to address what is now one of

the most challenging hurdles in the industry. I have noticed that many of our hospitality students are highly motivated, fun loving, energetic, and place a high priority on others. People and service-oriented employees are a highly sought-after resource. According to Peter Kressaty, SVP of Forbes Travel Guide, “Service continues to be the differentiator. Decreasing friction for the guest should be a priority, because that guest is going to go back to the hotel where they remember how the staff made them feel.” Local and national businesses have many exciting positions ready to be filled by qualified individuals. Education is key. “In the hotel industry, it’s all about certification. Workers need to be trained on the right systems and processes and can’t just jump in. There has to be a process for certifying these employees,” remarked Tom Corcoran, president and CEO of TCOR Hotel Partners. Current and potential students of the SLCC Hospitality Management Program AAS can look forward to graduating knowing that there are numerous positions to be filled in this highly satisfying career.



Important Dates

- October 17-19: Fall break (No classes)
- October 21 - Spring 2020 registration
- November 28-30: Thanksgiving Holiday (College closed)
- December 23, 2019 - January 1, 2020: Winter Break (College closed)
- January 13, 2020 - Spring semester classes begin
- January 20 - MLK day (College closed)

Announcements

- Would you like help with competitions? Let's schedule a time to practice!
- SLCC art exhibit South City campus December 18 – January 31. Come see our display cakes inspired by the fashion designs of Michael Andolsek