

## Message from the Associate Dean, Chef Coker



Well hello friends!

I hope this letter finds you doing well at this time. As the New year begins, I find myself reviewing the things I have done and consider the things I want to do more of in the future. What worked well? Why? What could have been better? Why? That cycle continues to the point where it drives me crazy sometimes. But, at the end of the day, I believe it to be a very good thing. This same process can be used within the culinary and hospitality careers. Our industry demands that we provide great service to our guests including family, friends, and even strangers. One should never become complacent, rather, strive to make a better experience during the next visit. One of the easiest ways to assess an experience is to gather the input from your peers. Inclusive practices help to create a more dynamic and high functioning team. When you get others involved, they feel like they are a part of something bigger and will continue to be a positive contributor to the organization. Have you experienced this in your work? Does this sound like something you would enjoy being a part of in the future? I would hope so. Throughout my career, I have worked hard to get people involved. I believe in the practice and have appreciated the countless times when my previous supervisors included me. A little food for thought to consider. If you are interested in learning more about this or other culinary, baking or hospitality related topics, give us a call and come for a visit.

Be well and have a fun!

Chef Coker



slcc\_culinary\_institute



## 5 Questions with.. *Alexis Peterson*

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

I work at the National Ability Center in Park City as the kitchen assistant. The thing that I love most about my job is that I get to meet the most incredible people who have overcome so much. They have come to our facility to do things that they never thought that they could do, like skiing and horseback riding.

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



### What would your favorite or last meal be?

My favorite meal would be a nice juicy steak with caramelized onions drizzled with a balsamic reduction, roasted cauliflower and garlic parmesan pomme Frites.

### What was your favorite Culinary Institute Class?

My favorite class culinary class is Catering Management, I love how we can be so creative when we make all of our menus and I love learning all the different aspects of what goes into creating an event.

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

My favorite celebrity chef is Adriano Zumbo. He makes the most incredibly unique and gorgeous desserts that are really inspiring, I would love to be as good at desserts as he is.

### What advice would you give to those starting out?

My advice to anyone starting out in the culinary field is to not be afraid to out yourself out there. Don't be afraid of mistakes, that is how we learn. If a chef calls for a volunteer take the opportunity, put yourself out there.

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# Recipe Highlight!



## Chocolate Lovers Tart

by SLCC Assistant Professor: Cynthia Alberts  
Chef Cynthia teaches all baking courses throughout the Culinary Program.

### TART INGREDIENTS:

1 cup	Heavy Cream
5.5 ounces	Sweetened dark chocolate (chopped)
½ Cup	Whole Milk
1 each	Egg
1 pint	Raspberries
1 Tablespoon	Cocoa Powder

### SHELL INGREDIENTS:

2 Cups	All Purpose Flour
3 Tablespoons	Unsweetened Dark Cocoa Powder
3 Tablespoons	Sugar
¾ Cup	Unsalted butter (cold, cubed)
1 each	Egg Yolk
3-4 Tablespoons	Ice Water (Use more if needed)

### TART INSTRUCTIONS:

- Preheat oven to 375 F°.
- Boil heavy cream and pour over the chopped chocolate.
- Let sit a few minutes and then mix until smooth. Cool to 110 F°.
- Meanwhile, beat the egg and milk together and strain over the chocolate ganache.
- Gently stir mixture until smooth then tap bowl to release air bubbles.
- Pour into pre-baked tart shell (**see recipe to the right**).
- Bake at 300 F° for 30 minutes or until center is set like a custard.
- Let cool to room temperature then garnish top with raspberries. Dust with cocoa powder.

### SHELL INSTRUCTIONS:

- Preheat oven to 350 F°.
- Combine flour, sugar and salt.
- Add cold butter cubes and mix with hands until butter is pea size.
- Combine yolk and water and whisk. Add to dry ingredients.
- Bring dough to a ball, wrap and chill 30 minutes.
- Roll out dough 4mm thick and form in a 9" tart ring.
- Make some holes in dough with a fork. Chill 30 minutes.
- Pre-bake tart shell 20-25 minutes until done but light in color.

**NOTE: Do not refrigerate or freeze. Store at room temperature for up to 2 days.**

## Hospitality Corner

~ Rich Prall, Adjunct Faculty

Sometime in the not too distant future:

You have experienced a great interview, everything was perfect, you aced every question, your confidence level was never better. And then you get that dreaded rejection letter or email stating; "We were very impressed with you and your educational qualifications, but you don't have the experience we are looking for." As you wad up the letter and send it flying across the room, you think back to reading this article and the word "internship" comes into your memory. As you sputter with disappointment and dismay, I should have..., I wish I would have..., tried to get one of those industry internships programs.

Throughout the Hospitality industry there are world class organizations that offer you the opportunity to get that coveted experience. Internships in culinary and hospitality Management not only offer you the experiences, they also offer lifetime experiences in venues' that most people can only visit as a guest on vacation. These opportunities augment your education and allow you to work next to industry leaders, Culinary experts. and develop lifelong relationships with peers in your career path.

Many Internships not only provide income opportunities they may include housing, transportation, uniform allowances, recreational experiences, and working with and around others with like-minded goals and desires.

Consider how one of these opportunities would look on your resume:

**The Disney Culinary Internships** - <http://Disneyculinaryprogram.com>

**Hilton Summer** - 2020 Hospitality Management Internship, <https://jobs.hilton.com/job/Intern/J3R1H877TBMNBGTDPV>

**Marriott International** - <https://university.marriott.com/>

**Vail Resorts** - [https://jobs.vailresortscareers.com/content/Internship-Opportunities/?locale=en\\_US](https://jobs.vailresortscareers.com/content/Internship-Opportunities/?locale=en_US)

## Important Dates

- **March 2, 2020:** Summer 2020 registration
- **March 16-21, 2020:** Spring break (No classes)
- **April 13, 2020:** Fall Registration
- **July 3, 2020:** Independence Day Holiday observed (No classes)
- **July 24, 2020:** Pioneer Day (No classes)
- **October 15-16, 2020:** Fall break (College closed)

## Announcements

- **February 12-13, 2020:** Pathways to Professions will be held at the Mountain America Expo Center. Stop by, say hi and enjoy a treat from us!
- **March 21, 2020:** SLCC CULinary Institute is hosting the FCCLA state competition for both culinary and baking.
- **March 26, 2020:** SkillsUSA competitions are almost on their way! Competitors are busy practicing and everyone is excited. More to come!