



Miami Valley Career Technology Center Press Release

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COOKING for COLLEGE CREDIT, “Sign me up!”

Clayton, Ohio -- How easy can that be...cooking for college credit. Sure if you are willing to take on a rigorous two-year curriculum leading toward either a Associate of Science Degree in Culinary Arts or a four-year curriculum Bachelor of Science with a major in business and a minor in culinary arts. The curriculum covers a vast amount of information “from soup to nuts”. This education/training all leads to becoming a professional chef.

The seniors of the Miami Valley Career Technology Center (MVCTC) Culinary Arts program are taking their practicum testing under the watchful eye of Sinclair Community College’s Culinary Arts Department Chair Certified Executive Chef Steve Cornelius assisted by Certified Executive Chef Keith Davis of 10 Wilmington Place and a former graduate of the MVCTC Culinary Arts program. These two professionals will be grading/evaluating the students on their cooking ability, proper food sanitation, creativity, organizational skills, proper serving temperatures, and their timing of courses served.

Each student will have two hours to prepare a meal for two with a soup or salad, protein, vegetable, starch, and dessert. The challenge is the students will not know what protein they will be asked to prepare until they enter the kitchen. Trays will be given to each student with a number, which corresponds with a previous at random selected number, by the students in sealed envelopes. A tray may have chicken with potatoes, which means the student must find and prepare a vegetable suitable to complete the dish or a tray may have salmon with asparagus, which means the student must find a suitable starch to complete the dish all the while staying within their allotted time frame of two hours. In addition, they are responsible for total clean up of their area of the kitchen.

Students may use their laptops for ideas/recipes or even cook books, but they are not to ask their instructor or each other for any information this they must do be themselves. The kitchen will be monitored by their instructor Certified Executive Chef Edward Stanziano to make sure all opportunities are equal for all students.

If the students meet the criteria, as mentioned they have the opportunity to earn five credit hours toward their culinary degree without taking the introduction courses. The testing will take place at the MVCTC Culinary Arts Lab at the end of April.

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