



## Delgado Community College Hosts Chefs of Tomorrow™ Media Dinner



**Grant program honoring exemplary culinary training across the nation exposed food editors and other media to educators' innovations on the plate during the 2010 IFEC Conference in New Orleans.**

Olson Communications, a full-service agency that specializes in delivering innovative marketing communication strategy to its portfolio of select food-industry clients, held a Chefs of Tomorrow™ dinner for trade and consumer food media at Delgado Community College in New Orleans on November 10 during the International Foodservice Editorial Council (IFEC) Conference.

To recognize the positive impact of Delgado Community College's culinary-arts program on

businesses in southern Louisiana—particularly in light of reconstruction on campus and in the surrounding community in the wake of devastation caused by Hurricane Katrina in 2005—Olson Communications presented a grant to Dr. Mary Bartholomew, CCE, director of Delgado's Culinary Arts & Hospitality Department, to benefit professional development of faculty.

"We are proud to host such distinguished guests who communicate food trends and their real-life applications on menus to the world," said Bartholomew. "Over the decades, Delgado Community College has successfully trained thousands of people with dreams of fulfilling careers in the foodservice industry, not only in our own community, but throughout southern Louisiana and beyond. It's an extreme pleasure for our devoted culinary faculty to share a 'taste' of the good work we do here."

The elegant, multicourse dinner that overlooked Delgado's primary kitchen-classroom featured innovative use of products from Basic American Foods, Johnsonville® Sausage and The Cheesecake Factory Bakery® in dishes conceived by culinary faculty and prepared with the assistance of student volunteers Amarys Joy Koenig and Erin Williams.

Courses for the evening included:

- Seafood gumbo with suspended boudinnettes featuring ground Johnsonville® Andouille Sausage stuffed with Cajun rice and hand-formed into rustic links;
- Grilled hearts of romaine with blue-cheese vinaigrette and potato croutons made with Basic American Foods Golden Grill Russet™ Premium Hashbrown Potatoes;
- Cassoulet "blanc et noir"—duck confit, smoked pork hocks and Johnsonville® Mini Bratwurst over white beans and Basic American Foods Santiago® Seasoned Black Beans, garnished with a duck crackling; and
- Crispy praline snap with The Dream Factory™ line of premium cupcakes from The Cheesecake Factory Bakery® paired with cordial "snowballs."

Culinary faculty responsible for menu conception and execution were professor Karl Tipton, CEC, CCE, AAC, MBA, lead chef instructor and apprenticeship chair; associate professor Vance Roux, CCC, CCE; assistant professor Nancy J. Burback, CEC, CCE; assistant professor Jon Petrie, CEPC, lead pastry chef; and instructor Joseph St. Paul.