



Culinary Programs – *Stove Top News!*

November 2003

George Brown Chef School

Stove Top News



The Learning Experience

The faculty change team have revised and made the following updates to ensure industry standards and skills are at an optimum learning level for the students (changes are outlined below):

- Culinary Skills I
- Culinary Skills II
- Banquet & Production Kitchen
- Restaurant Cooking International
- Pastry Production Management

George Brown
Toronto City College

International Culinary Partnership



On **October 7, 2003** - The George Brown Chef School has signed an exclusive partnership with ALMA – La Scuola Internazionale di Cucina Italiana. ALMA President Albino Ivardi Ganapina was joined by the Director, Riccardo Carelli and

members of the Italian Trade Commission, Christine Chamberlain, Chair of the Chef School, John Walker, Dean of the Faculty of Hospitality & Tourism, and Ivano Zambotti, Professor and Coordinator of the Italian Culinary Arts Post-Diploma program.

The Chef School is already recognized as a leader in culinary education in Canada and this partnership will increase the level of education and

experience for students and chefs across Canada who will study for one year at the Chef School followed by study and work in Italy.

This brings our Chef School to the 'international stage' says Christine Chamberlain. Other countries such as Japan, France, England and Germany are also signing similar agreements with ALMA.

The Proof is in your Cooking



Do you have what it takes to compete with the best of Canada's up and coming culinary leaders?

If the answer is YES, then you could be amongst the next Junior Chefs to compete at the **2004 National Knorr/CCF Junior Culinary Championships** held at the Culinary

Institute of Canada, during the Canadian Culinary Federation conference in Charlottetown, P.E.I., June 14, 2004.

The National Champion will **WIN** \$5,000 cash and a trip with Culinary Team Canada to the VKD Culinary World Olympics in Erfurt Germany, October 12 – 24, 2004!!

Don't miss your chance to work along side the world's best competing Chefs at the world's largest and most prestigious global culinary competition... The Culinary Olympics!

Entries must be completed before November 17, 2003. If assistance is required, please contact Chef John Higgins.



Externships!

Here are some of the exciting places participating in our student externship program:

- Park Hyatt Hotel
- Sutton Place Hotel
- Bymark Restaurant
- Oro Restaurant
- Le Royal Meridien King Edward
- Canoe
- Westin Prince Hotel
- Liberty Grand
- Keep your eye on the Food Network's "Christine Cushing Live" where George Brown Chef School students will be doing their externships!



christinecushing
LIVE

**North America's
Food Stylist
Teaches at GBC**

Dolores Custer
*graced us with a
week of "Food
Styling". Thanks.*

Student Success...

...students and staff working together to make it happen!

An exciting pilot project is underway in Semester 1 of the Chef program. Geoffrey Lough is working with a project team in Student Affairs to offer "Supplemental Instruction" (SI) to his Food Theory Basic students.

We have selected Eric

Ziezold, a 2nd year Culinary Management student, to be our SI leader. Eric is being trained, paid and supported to lead out-of-class sessions every Monday and Thursday.

Students can join the group to learn and practice strategies for more effective in-class and study techniques.

SI projects in other colleges and

universities showed up to a 30% increase in A's and B's and up to a 15% increase in their 1st year retention rates.

For more information, contact Franky Chernin, Coordinator for Student Success at fchernin@gbrownc.on.ca or Amy Block at ablock@gbrownc.on.ca

Student Achievement

Chef School student sizzles!



Congratulations to **Joanne Lusted** on her recent BBQ Competition win. Joanne will be going to the Dominican Republic this December with **Chef Ted Reader** and his BBQ team to shoot an upcoming BBQ program.

Joanne's winning recipe will be featured on the program.

Jack-o-lanterns a big hit!

Congratulations to all the students who participated in a Student Pumpkin Carving Contest on October 30, 2003.

The winner of the 1st year contest was Jordan Chiam and the winner for 2nd year was Bo Tran.

After having the opportunity to view the pumpkin carvings,

there was a great demonstration of creative skills and workmanship.

Thanks to the ICC team: Melissa Douglas and Katherin Florio for all their assistance organizing the event, along with office staff Liz Henriques and Pastry Chef Robert Salzmann for their judging participation.

Chefs' Career Tips

Dress for Success – it only takes 10-15 minutes to dress like a chef...keep in mind it takes approximately 10-15 years to be a seasoned chef.

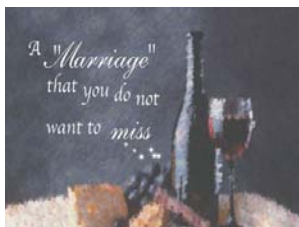
Respect the uniform – clean and pressed jackets, pants, hats; polished footwear and hygiene.



Upcoming Events

Culinary Chef Vistis

Marcus Samuelson of Aquavit Restaurant in New York City will be at the Chef School on November 11th "Remembrance Day". Eight culinary students will have the opportunity to have lunch with him at Pangea Restaurant here in Toronto.



On Tuesday, November 11th (Remember!) 2nd year Culinary Management students will tease your taste buds with a selection of hors d'oeuvre while sampling suggested Niagara region wines to compliment their culinary creations.

The event will take place in Siegfried's Dining Room, 300 Adelaide Street East, from 6:30 to 8:30 pm.

The cost is \$30 per person – all-inclusive. For reservations, please call Liz Henriques at (416) 415-5000, ext. 2228.

Say Cheese!

This month, 2nd year Culinary Management student Robert Cesta has been hard at work creating his entries for the upcoming Tre Stelle Borgonzola Culinary Arts Competition.

Robert is planning on a "Collop of Borganzola Cheese with Vine-Ripened Tomaotes" and "Pistachio-Crusted Pork Fillet, Stuffed with Borganzola, Fig and Butternut Squash Salad with Apple Fig Sauce.

Robert has been working closely with fellow 2nd year student, Greg Grissie with the graphic layouts.

Good luck to both of you!

2004 Restaurant Visits – Students Connect

Chef Mark McEwan has graciously opened his

kitchen doors for a hands-on learning opportunity to Chef School students.

Beginning in January 2004, Chef Higgins along with 2-6 "hungry-for-experience" volunteer culinary students will put their culinary skills into motion in the kitchens of Bymark and North 44 restaurants.

Chef Higgins plans to do this twice a month. Sign-up sheets will be posted on the "Student Connect Bulletin Board" opposite the security desk on the first floor.

Don't miss this year's



at the National Trade Centre, Exhibition Place.

Note:

All special functions will be posted on the "Student Connect Bulletin Board" along with all competitions and relevant information. The board is located opposite the security desk on the first floor

Websites worth the visit

- www.bbc.co.uk/food
- www.napavintners.com/wineries/links.asp
- www.foodtv.ca
- www.nestle.ca
- www.kraftcanada.com
- www.cheese.ca
- <http://culinary.chef2chef.net/Cooking/index.html>

Volunteering for events is important for students as it assists in developing their culinary aspirations. As well, it is a great learning opportunity for the students to understand what skills are required and, to meet, work and communicate with their industry peers.



Recent Events



James Beard Dinner

On October 4th Sen5es Restaurant in the new Soho Metropolitan Hotel hosted the first ever dining event hosted in Canada.



Six Chef School students had the opportunity to work along side Chef John Higgins, Coordinator of New Initiatives at the Chef School; Chef at Large host, Michael Smith; Chef Scott Baechler of Diva at the Met in Vancouver; Chef Neal Noble of the Metropolitan Hotel; Chef Susur Lee of Susur Restaurant; Chef Claudio Aprile of Sen5es Restaurant; and Pastry Chef Thomas Haas of Sen5es Bakery in Vancouver.



Chef Neal Noble put forward the idea for this event with all funds going

into a Scholarship for the George Brown Chef School – great idea!

Thanks Chef Noble.

Canadian Chefs Congress – October 5th

Chef John Higgins and 13 Chef School students joined Chef Michael Stadlander at his Eigensinn Farm on October 5th.

The event hosted chefs, artisan farmers, cheese makers and Ontario wine makers.

The event had the hopes of reconnecting people with the land and the under-appreciated riches of local food producers. As well as helping southern Ontario's restaurants rebuild consumer confidence after the damage inflicted by SARS and mad cow disease.

Chefs join in support of refugee children.

On June 2nd, Chef John Higgins and seven Chef School students participated joined Canadian Chef, Michael Stadlander and eight colleagues to share their culinary artistry with friends and guests attending Heart's Bounty - The Michael Stadlander and Colleagues Charity Dinner benefiting COSTI's Art Therapy Program for Traumatized Children, which allows traumatized refugee children from war-torn countries to learn to communicate again through therapeutic drawing and painting.



Ready, Set, Cook & Win

During Intersession Week, The George Brown Chef School hosted the annual Ready, Set, Cook & win competition for secondary school students who cooked up a storm.

Thanks to Sandra Silva for helping with the event; and to 2nd year

culinary student Sonia Cabral for judging.

A special thanks to all faculty and students who helped make this a very successful event. A special thanks to Chef Ian Grady for organizing the Savoury Competition, and to Chef Ian Gallacher for organizing the Baking

Competition.

Central Tech School won in the Savoury Competition and Oshawa Central Collegiate Institute took the prize for Baking..



Pictures from Canadian Chefs Congress October 5, 2003



