



Newsletter

Fall 2018

Message from the Associate Dean, Chef Coker

We are excited to offer something new from SLCC Culinary Institute and hope that you will enjoy what we have to offer. Our goal with this newsletter is to provide students an opportunity to connect with us throughout the school year and have an understanding of what we do on campus throughout our programs. In this newsletter you will find interviews, great recipes from our faculty and students and important information about our programs including upcoming dates and events.

Want college credit at a significant discount while in high school? Talk to your teacher about signing up for **Concurrent Enrollment with us!** We currently offer two courses (6 credits): ServSafe Sanitation and Food Service Nutrition. If you are doing the work already and are thinking about attending Culinary School with us, why not get the credit now?!?!?

I am excited to have the opportunity to provide this information. If you are interested in visiting individually, or with your class, please get in touch with us. We would love to have you as our guests. Thanks for your time.



Recipe Highlight!

Potato Gnocchi with Sage Brown Butter

by SLCC Assistant Professor: Franco Aloia

Chef Franco teaches all savory courses throughout the Culinary Program.



INGREDIENTS

Russet Potatoes: 2 lbs.
Flour: 1 Cup
Egg, Large: 1 ea. Whole
Parmesan Cheese: 1
oz. Grated
Olive Oil: 1 oz.
Butter: 1 Tablespoon
Sage: 2 Leaves
Salt: TT 'To Taste'

DIRECTIONS

1. Cook potatoes. Roast or simmer with skin on.
2. Peel cooked potatoes and pass them through a food mill or ricer.
3. Allow potatoes to cool and fold in one beaten egg.
4. Incorporate $\frac{1}{2}$ Cup of flour and a pinch of salt.
5. Roll dough to about $\frac{2}{3}$ inch diameter and cut into $\frac{3}{4}$ inch lengths.
6. Gently blanch dumplings in large pot of salted boiling water for about 1 minute.
7. Once they all rise and float on the top remove with a slotted spoon.
8. Toss the cooked gnocchi in a tablespoon of olive oil and spread out on a tray to rest.
9. Heat large sauté pan and add a teaspoon of butter with a leaf of sage.
10. After butter stops foaming add a serving of gnocchi and brown all sides of each dumpling.
11. Add grated cheese and serve.

Note: Be careful not to overload sauté pan.

Only add enough gnocchis to cover the pan with no more than one layer.

5 Questions with.... MadiEsther Rodriguez

MadiEsther is currently on the 3rd semester of her Baking track Culinary AAS.

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

I am currently working at Harmons as an Artisan Baker and the Cheesecake Factory as a hostess. I love talking to people and having fun. Both jobs allow me to meet people from all walks of life on a nightly basis.

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

Ace of Cakes is my favorite TV show! I love the fact that they never settle for second best or average, they strive to be out of the box. That ties into what type of pastry chef I am striving to be one day!



What was your favorite Culinary Institute Class?

My favorite class at the Culinary Institute was "Baking I - Introduction to Baking". I love going back to basics and getting my hands dirty. I strongly feel that there is always something to learn.

What would your favorite or last meal be?

My last meal would be fried mac and cheese. It is my favorite food. When it's rolled up into a ball and fried, it is like a ball of cheesy heaven.

What advise would you give to those starting out?

My advise to anyone starting out, is to not be afraid to learn something new. Also, do not be afraid to speak up when don't understand.

Hospitality Corner

Do you know Salt Lake Community College has a new a degree offering in Hospitality Management?

The Hospitality Management program at SLCC will prepare you for entry-level management responsibility in the dynamic and growing field of hospitality and tourism.

The AAS program can be completed as a degree, or sectioned into three Certificates of Proficiency in Business, Hospitality, and Food Service Basics.

The demand for professionally trained hospitality professionals remains high in Utah with projections for both employment and wages looking bright. According to author Jennifer Leaver, M.A, reporting on the state of Utah's Travel and Tourism Industry, "Utah's diverse and seasonal travel and tourism industry has experienced steady and record setting growth over the past five years. Total tourism-related jobs increased 10% over the past five years. Tourism-related wages increased at an even greater rate, with a 12% increase since 2010."

You should know that employment opportunities in Conference and Special Events Coordination, Hotel Operations, and Food Service Management are widely available.



Contact Info

Jeffrey Coker - CCE CCC
Associate Dean
Culinary Arts
801-957-5334

Raquel Demorest
Administrative Assitant
Culinary Arts
801-957-5348

MILLER CAMPUS
9750 South 300 West
Sandy, UT 84070

Important Dates

- September 7-9: SLC Greek Festival
- October 18-19: Pathways to Professions
- November 22-24: Turkey Day Break!
- December 17- January 4, 2019: Winter Break!
- January 7, 2019: Spring Semester classes begin

Announcements

- David Chen wins National Bronze Medal in Culinary Arts from Skills USA.
- We have brand new TV monitors in the kitchens!
- Come tour our sustainable garden!