

Message from Chef Coker

Hello Friends,

Well, well, well, where to begin? As always, I hope this message finds you doing well and staying safe in the New Year. We have been doing to same here at SLCC Culinary Institute. As we navigated the past year, our faculty and staff made huge strides to move courses online and strategically offer in person academic, baking and culinary courses where possible while keeping our students safe and still providing a great learning environment. Our students maintained positive attitudes and took advantage of the opportunities presented to them. Some had more challenges than others, but we worked together to make the best of things.

As we enter our spring semester of 2021, we have increased the number of classes held in person while maintaining the same safety standards. This is a testament to everyone's dedication and hard work. As we move towards our summer and fall semesters, our goal is to return to even more in person classes and get back to our historical practices while continuing to utilize some of the great new tools we have adopted. At the end of the day, our focus was to provide students with a great experience and learning outcomes to prepare them for careers in our industry. Though we might not have the opportunity to see much of one another for the next several months, know that we are here to support you and are still willing to help you with your future goals. Reach out and say hello or schedule a time to meet us on campus. We would love to have you visit!

Be well and stay safe – Chef Coker

~ Jeffrey Coker, Associate Dean



slcc_culinary_institute



5 Questions with.. *Tomas Chino*

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

I was in the United States Army for 10 years and went on 2 deployments. The first deployment was to Iraq in 2005 and the next one was 2009 to Afghanistan. After I worked for Olive Garden as a sales manager and worked my way into the back as the culinary manager. It really spiked my interests in cooking.

What would your favorite or last meal be?

Just drop me on the side of the road at the nearest taco stand and I would die a happy man or a crème brulee to hit my sweet tooth.

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

Anthony Bourdain. I was very sad when he passed away but he was very influential on me. I wouldn't mind kicking Bobby's Flay butt.. I think I would need a few more classes before that.

Tomas is currently working towards his Culinary AAS and is expected to graduate spring of 2022 .



What was your favorite Culinary Institute Class?

I have really enjoyed the food prep classes and was super nervous to take baking classes at first. After taking my first baking class and seeing how the teachers help you during the class it has made baking one of my favorites as well. How can you pick when there are so many fun ones..

What advice would you give to those starting out?

You're never too old to start and go for your dreams!

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Recipe Highlight!

Valentine's Day No Spread Sugar Cookies

by SLCC Assistant Professor: Cynthia Alberts

(Inspired by my son's beautiful partner Brooke who has been working to perfect these cookies)
Chef Cynthia teaches all Baking courses throughout the Culinary Program.



COOKIE INGREDIENTS

4 sticks	Unsalted butter - Cool - not room temperature
2 cups	Sugar
1 teaspoon	Salt
2 large	Eggs - Cold
1 Tablespoon	Vanilla
6 cups	Flour - All purpose

COOKIE INSTRUCTIONS

- Preheat oven to 325 degrees f. If you are over 4000ft increase oven temperature to 350 degrees. Line several baking sheets with parchment paper.
- Add cool butter, sugar and salt to bowl and with paddle attachment mix on low speed until incorporated. You do not want to add a lot of air to dough which will increase spread.
- Gradually add in cold egg and vanilla until emulsified. It will look somewhat curdled due to butter and egg temperature. Make sure there are no large chunks of butter remaining.
- Add flour on low speed and mix just until dough forms.
- Sprinkle a piece of parchment paper with flour and roll half of the dough to 3/8" thickness. Cut out cookies with heart cutters or shape of choice. Continue until all dough is used.
- Bake 10-14 minutes depending on the size of cookie. If baking more than one sheet of cookies at a time rotate your pans halfway through.
- Cool Dough before Icing.

ICING INGREDIENTS

2 lbs	Powdered Sugar
1/3 cup	Merengue Powder
1/4 Cup	Corn Syrup
1 Tablespoon	Vanilla
1/2 cup +3 Tablespoons	Water

ICING INSTRUCTIONS:

- Mix all ingredients together with paddle attachment on slow until sugar is incorporated, then increase speed too high speed for 2 minutes.
- You must now thin a portion of the icing until it is a flow consistency. Keep about 1/3 of the icing with thicker consistency for piping outlines and decorating top or cookies.
- Put 2/3rds of icing in several small bowls, add coloring and water ½ teaspoon at a time to thin until when you drag spoon through icing the tracks disappear within 10 seconds (10 second icing). Put icing in piping bags.
- Color some of the thicker icing with similar coloring as flooding icing and put in piping bags.
- Using your first color pipe an outline border using the thicker icing on a cookie. Immediately flood using thinner consistency icing, piping within the outlined border covering the surface of the cookie. Repeat with remaining cookies and allow to dry 20 minutes.
- Pipe on top of each cookie phrases or desired decoration using thicker consistency icings. Allow to dry.
- This icing remains somewhat soft in center so do not stack cookies. ENJOY!

Hospitality Corner

Life Beyond the Kitchen

~ Rich Prall, Adjunct

You know you're a foodie at heart, you love food and everything about food. Although you have a lingering question what/is there life, a career outside of the four walls of the kitchen? I am a self-proclaimed foodie, I love food, I love the customer experience, and yes there is a life and wonderful career opportunities beyond the four walls of the kitchen. I lived that experience for the better part of forty years as my career started in the kitchen and is still going here at Salt Lake Community College. The opportunities are endless in the hospitality management field. You can build a life in the hospitality field built around you, your work / life balance, your personal needs, and your family.

A career in hospitality management or culinary management has no walls, it has no location, it has no cubicles. You can find the opportunity that meets your goals. I just found an opportunity in Yellow Stone National Park. Xanterrajobs.com. Compass group has opportunities in Crater Lake National Park in Oregon. Local ski Resorts have several opportunities check out vailresorts.com for the outdoor enthusiast. Some one who want a career that works around their families need should consider food service management with companies such as Taher, Compass Group, Aramark, or Sodexo. Looking for local opportunities in healthcare Several hospitals have jobs posted. Intermountain. Mountain Star or LDS Hospitals. There are endless opportunities in Senior Living communities and facilities across the Wasatch Front.

What are your next steps? I highly recommend setting up your profile on sites such as LinkedIn. Then have the site send you job openings and opportunities that meet your criteria or match your profile. One note of advice: Keep your profile current. Recruiters do look at your profile so make it the best it can be. You can also go to most companies' websites and set up job alerts that meet your needs. When an opportunity that meets your criteria opens, you get an email in your in box. Or you could set it, so you get weekly emails of all job openings.

If you would like more information or advice on your job search, contact me via SLCC Email > Rich.Prall@SLCC.edu

~Rich

Important Dates!

March 8 - 12, 2021

Spring Break

- No Classes-

March 26, 2021

Skills USA Competitions

April 29, 2021

Last day of classes

May 7, 2021

Commencement

May 17, 2021

First day of Summer

Semester