

Message from the Associate Dean, Chef Coker

Hello Friends.

Excited for summer?!?!?

We are too. SLCC recently celebrated its annual commencement ceremony and the Culinary Institute had 23 students graduate this year! Check out some of the graduation photos as well as the Cake Decorating class final projects on our Facebook page at SLCC Culinary Arts. It's sad to see them go, but it is a very exciting time in their lives as they begin to move forward in their careers. Just imagine, no more school for now, they only have to focus on working and building their skills to get ready to step into that next level position. Perhaps a prep cook to a line cook or line cook to sous chef or maybe even a sous chef into an executive chef??? Who knows, but that's what makes it exciting.

So what are your plans this summer? Family vacation? Working or finding a new job? Just hanging out? Hopefully you will get some time to explore some new restaurants or fun food festivals locally or during your travels. Whatever your plans, have fun, be safe and enjoy it as much as you can. Time goes by fast, and soon enough you will be graduating too. If you are ever interested in stopping by for a visit, give us a call and schedule a time to stop in or maybe even sit in on a class!

It's been fun creating our newsletters for you this year. We look forward to picking up again in the fall when everyone is back in school. Have a GREAT summer.



5 Questions with.. *Brontë Mock*

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

I am currently working for a new business called "Be the Beautiful Life." I get to write food articles, create new recipes and am currently on the team to publish an amazing cookbook. I love this job and I am happy to be a part of something that brings joy, beauty and learning.

What was your favorite Culinary Institute Class?

I absolutely loved culinary school. The chefs and the students made it an amazing and fun environment for learning. I have loved to cook and bake since the beginning of my life and honestly enjoyed every class I enrolled in. I'm not sure I could choose a favorite because each one pushed me, taught me invaluable lessons and made me a better chef.

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

As weird as it might seem, I'm a chef that doesn't watch a lot of culinary TV shows or know a lot of celebrity chefs. I'm so busy cooking and baking that there is no time to watch others do it. I've seen a couple shows when I get some down time and have enjoyed the "Final Table", "Chef's Table" and "Worst Cooks in America."

Brontë graduated from SLCC Culinary Institute with a Culinary AAS on May 3rd, 2019



What would your favorite or last meal be?

If you haven't noticed, I'm terrible at choosing favorites. And choosing a favorite meal would be the hardest thing I would ever have to do. I love food, and I love all food. My ideal favorite meal would be a little taste of everything.

What advice would you give to those starting out?

I have loved food for as long as I can remember; and, the absolute best advice I could ever give someone is to love what you're cooking. Discover why you want to cook, love what you're doing and you will become the chef you want to be.

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Recipe Highlight!



Panzanella Salad

by SLCC Assistant Professor: Keri Karabats

Chef Keri teaches a variety of courses throughout the Culinary Program.

SALAD INGREDIENTS:

1/8 - 1/4 cup	Olive oil
1 each	French Baguette or Sourdough (16 oz), cubed 1/4-1/2 inch"
1/2 cup	Parmesan Cheese, grated (Parmigiano-Reggiano)
1 1/2 - 2 cups	Heirlooms Cherry Tomatoes, halved
1 medium	English Cucumber, cubed (same size of cherry tomatoes)
1/2 medium	Red Onion, thinly sliced
1 1/2 cups	Fresh Mozzarella Cheese Pearls
1/2 - 1 tsp	Kosher Salt
1/4 - 1/2 tsp	Pepper, freshly ground

VINAIGRETTE INGREDIENTS:

1/4 cup	Red Wine Vinaigrette package
1/4 cup	Water (optional, depends on desired acidity)
1/2 cup	Olive Oil
1 teaspoon	Garlic, fresh & minced
1/4 teaspoon	Oregano, dried
1/4 teaspoon	Basil, dried
1/2 teaspoon	Crushed Red Pepper Flakes
1 teaspoon	Kosher Salt
1/2 teaspoon	Pepper, freshly ground

METHOD / DIRECTIONS

1. In a large bowl, toss cubed bread with olive oil, salt and pepper. Transfer to a baking sheet.
2. Bake at 400°F until lightly browned, 12-14 minutes, stirring occasionally.
3. Remove toasted bread croutons from the oven and immediately toss with the parmesan cheese.
4. Place the toasted parmesan croutons, heirloom cherry tomatoes, English cucumber, and red onion in a large bowl.
5. In a small bowl, whisk together vinegar, garlic, herbs, seasonings and olive oil (water is optional).
6. Drizzle vinaigrette over salad; toss gently to combine.
7. Add the fresh mozzarella pearls and stir to combine.
8. Serve immediately.



Hospitality Corner

~ Jeffrey Coker, Associate Dean

Social Responsibility, Exploiting Technology, and Sustainable Tourism. These are some of the current buzz words in the Hospitality Industry, but what does this all mean and why is it important??? Turns out, the Hospitality Industry has been a leader in reshaping the business on a global level due to the demands of people and their ever-changing interests and expectations. Below are a couple short articles that speak to the changing world of Hospitality Management.

It is interesting to see how much has changed in such a short amount of time. As an example, consider when YELP was virtually the one and only food app out there worth any salt. Yeap, I said it :). Now there is an app for almost any type of cuisine in any location you find yourself, such as Urban Spoon, Eat 24, Zagat, Four Square and Local Eats and the list can go on and on from there. Whichever app you use, know that the technology is exactly the type of platform today's guests are demanding. Not to mention, they also want to see customized experiences including lodging. Hotels a thing of the past? Maybe not so fast, but in the future? Perhaps. Conduct a quick Google search for top industry trends and see how many different concepts there are. How does an owner or management team stay on top of it all? My advice at the end of the day is to listen to your guests and what they like. This, paired with a little research, should provide a great opportunity for your business to have a sustainable future.

<https://hospitalityinsights.ehl.edu/2019-top-hospitality-trends>

<https://www.smartmeetings.com/news/trends/74256/top-10-trends-impacting-hospitality->

Important Dates

- April 1 - August 22: Fall Semester registration
- August 21: Fall classes begin
- September 2: Labor day (College closed / No classes)
- October 17-19: Fall break (No classes)
- November 28-30: Thanksgiving Holiday (College closed /No classes)

Announcements

- Good luck to Devin Schowe and Victoria Duran who are representing SLCC Culinary Institute at the SkillsUSA National Competition June 25, 2019 in Louisville, Kentucky!
- Devin will compete in the "Restaurant Service" category and Victoria will compete in the "Customer Service" category.