



# **mise** *en* **place**<sup>®</sup>

ALUMNI MAGAZINE OF THE CULINARY INSTITUTE OF AMERICA | NO. 37, 2006

## *Revisiting Healthy*

**Nutrition in Today's  
Food World**

*chardonnay*





ALUMNI MAGAZINE NO. 37, 2006

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## *Health and wellness...vegan diets...obesity... global flavor profiles...trans fats...*

We've all been inundated with the buzzwords so often associated with nutrition and health in the food industry. The notion of nutrition and healthful cuisine—so different today than it was even when I was a CIA student—is constantly evolving. What is the CIA doing to stay on top of this critical component of our profession, while staying true to the college's core values? How are our faculty and alumni getting involved? What are some of the changes in store for the future?

In this issue of *mise en place*®, we explore these and other questions as we “revisit healthy” in 2006. Many of your fellow alumni are making fascinating, meaningful contributions to health and nutrition. **NIKKI ROSE '94**, one of our globe-trotting grads, explores the benefits of the Mediterranean diet. CIA Associate Professor and Registered Dietitian **MARIANNE TUROW '83** offers some thoughts on the subject of obesity in our country. And Vice President of Continuing Education **MARK ERICKSON '77, C.M.C.** talks about some of the ways the CIA is working to help educate the world about healthy foods.

So sit back, relax, and grab a (healthy) snack. Enjoy reading about your classmates, about your alma mater, and about the wonderful, *flavorful* world of healthy cuisine. Here's to health!

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## *Family Meal* WITH CIA PRESIDENT TIM RYAN '77

*“To eat is a necessity, but to eat intelligently is an art.”*

French nobleman and writer François de La Rochefoucauld

For more than 60 years, The Culinary Institute of America has done its part to transform the concept of eating from something we *have* to do to something we can really *enjoy* doing. But today, with more and more people dining out and seeking healthier menu choices, the challenge is greater than ever to present food that’s not only fun, but nutritional. It’s up to us in the foodservice industry—and at the CIA—to help consumers “eat intelligently” without sacrificing quality and flavor.

I’m happy to report that our college has made healthy contributions to this cause in many ways. Twenty years ago, the CIA began setting the standard for nutritional cuisine with the opening of St. Andrew’s Café on its Hyde Park, NY campus. Students gained experience in a wide variety of healthy cooking styles and ingredients as they explored creative flavor combinations, grilling techniques, and ethnic dishes from Asia and the Mediterranean.

The college continued to make nutrition a vital part of the curriculum when it received a \$1 million grant in 1988 from The General Foods Fund to build the General Foods Nutrition Center, a facility designed to encourage education and research in nutritional cooking. Providing a new home for St. Andrew’s, the Center also offered lecture rooms, a teaching kitchen, and a computer laboratory that introduced students to nutritional analysis and the fundamentals of healthy menu and recipe development.

But all of that was just the beginning. Today we not only have three nutrition-focused courses—Advanced Concepts in Nutrition, Nutrition, and Nutritional Cooking—in our degree program curricula, but we integrate health and nutrition into all facets of the educational experience for students, from flavor profiles to food preparation to global cuisines.

Food professionals turn to the CIA as well for expertise in the area of health and nutrition. Our textbook, *The Professional Chef’s Techniques of Healthy Cooking*, became the key resource for thousands of chefs seeking a solid grounding in nutritional principles and recipes to expand their repertoire of healthy choices. Our popular DVD training tool—“The Healthy Palate: Information That Leads to a Healthy Bottom Line”—features the CIA’s chefs, nutritionists, and researchers taking a fresh look at how to prepare food that is both healthy and flavorful, combined with information from the USDA and the Harvard School of Public Health (HSPH).

Speaking of the HSPH, we collaborated with them to stage the second annual Worlds of Healthy Flavors leadership retreat earlier this year at the Greystone campus. The extraordinary event drew leading nutrition experts from around the country to discuss ways to increase the scope and range of healthy menu choices available to American consumers.

We also joined forces with the Produce for Better Health Foundation in January to host a conference at Greystone. The “Produce First! American Menus” Initiative brought together key leaders from the foodservice and produce industries to develop strategies for providing new menu options using fruits and vegetables.

All of these education programs and initiatives underscore the CIA’s strong leadership role in the health and nutrition segment of foodservice. As alumni, you should be proud not only of all that your alma mater is contributing to this wide-reaching endeavor, but of everything you and your fellow graduates are doing in the industry to make nutritional cuisine more accessible and palatable to consumers. The world is our canvas and, together, we will continue to master the art of eating intelligently.

# COOKING UP A REVOLUTION

## Mark Erickson Trains Tomorrow's Chefs to Help Us Eat Better

BY VICTORIA RICCARDI; originally published in *Eating Well* magazine



*It's hard to believe that eating well is ever an issue for Mark Erickson, the vigorous vice president for continuing education at The Culinary Institute of America (CIA). After all, when you work at a place training the future Sara Moultons of the world—as well as, perhaps, the next Ray Kroc (founder of McDonald's)—chances are there's some pretty good grub around. And there is, right outside his offices on the CIA campuses at Hyde Park, New York, and at St. Helena, in California's Napa Valley.*

**W**hich is part of the problem: because Erickson's work involves significant travel, including commuting between both campuses, he's often in transit—hungry and looking for a wholesome meal. “What really frustrates me is going through an airport; you have to be very careful, very selective, and really work hard to find healthy foods,” says Erickson. “I tend not to eat.”

This will soon change, however, if Erickson has his way. Charged with helping the CIA positively influence the way Americans eat, Erickson, who graduated from the CIA in 1977 and has worked there on and off since 1984, has several programs in the works, largely at Greystone, the California campus.

Roughly 3,500 students a year pass through Greystone's doors to hone their skills in the food, wine, health, and hospitality fields. Last year the campus added the Ventura Foods Center for Menu

Research and Development to help the foodservice industry wise up in a variety of areas, including health and wellness. It's also home to the Williams Center for Flavor Discovery, founded to better understand the cuisines of countries with innately healthy diets. This venture has spawned a partnership with the Harvard School of Public Health, which for the past two years has cohosted a “Worlds of Healthy Flavors” conference to help industry leaders incorporate good nutrition into their businesses.

With Americans spending more than half of their food dollars in restaurants these days, Erickson—an avid mountain biker who's known for his innovative thinking and affable manner—is in a prime position to help change the way Americans eat, not only in the gourmet restaurants we often associate with CIA graduates, but also in chains like McDonald's or T.G.I. Friday's.





**Q:** How does today's CIA compare to the one you graduated from in 1977?

We're still committed to the same core values—professionalism and high-quality food—but the industry now has many different layers to it. Today, a large percentage of our restaurants in America are run by chain operations, which are looking to develop an extremely demanding, consistent product, with price-point expectations. The CIA's curriculum today also prepares students to address these challenges at a leadership level.

**Q:** You've said that customers' concerns about diet and health—and their appetite for flavor and adventure—are reshaping the foodservice industry. Are these two trends compatible?

Absolutely. The trend we've seen for the past 20 years is to take a dish we all recognize as unhealthy, then remove all the unhealthy aspects of it. So, say, fat was the enemy, then we'd take all the fat out. Frankly, that leaves the food, in most cases, pretty unsatisfying from a flavor standpoint. So the approach we are working on is to look toward the kinds of dishes, flavors, and textures found in cuisines with healthier profiles versus those from central and northern European countries, which we tend to eat a lot of in America. We're focused on three key areas—Asia, the Mediterranean (especially the southern and eastern rim), and Latin America.

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*"I truly believe our industry wants to do the right thing when it comes to health and wellness."*

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**Q:** A recent report found that there has been some "backsliding" when it comes to healthy options in restaurants. For example, Ruby Tuesday removed smaller-portion options from its menus after only five months, calling it a "failed experiment." How can the CIA help make healthy food more sellable, yet profitable?

I truly believe our industry wants to do the right thing when it comes to health and wellness. But they're still a business—and investors want to know that their company is growing. Typically, the way to do that is to create more restaurants, serve more people, or increase the amount of the average check. To increase the check average you must increase the dollar amounts of what you're charging, and then you have to thread that back to what your customers believe to be the value equation: "What did I pay for versus what did I get?" Unfortunately, it's very common in our industry for restaurateurs who are trying to increase sales to increase the portion size—which satisfies the customer in terms of the value equation.

**Q: What can the CIA do to counter this?**  
A: We're trying to get the restaurant industry to recognize that large portion sizes are not the way to go—because there is a point where you can't make the portions any bigger, and we've sort of reached that point. So we're communicating to the industry that maybe they should be focusing on the quality of the serving for the price.

**Q: How do restaurants boost quality?**  
A: They do it by offering more variety and by keying in on what their customers perceive as value aside from portion size. Look at McDonald's: they successfully launched their Premium Chicken Sandwiches at a higher price point than anything they've ever served before, and they're doing very well with that.

**Q: Do chefs have a responsibility to shape people's attitudes about food and health?**  
A: Ultimately the customer is responsible for eating right. However, I do think it's our responsibility to offer healthy choices.

**Q: Are there any tangible changes that have occurred as a result of these conferences?**  
A: Absolutely. For most of the attendees at the [Worlds of Healthy Flavors] conference in 2004, trans fat wasn't even on the radar screen. When we held our second conference [in 2005], we had a lot of return operators and every single one of them was in some stage of eradicating trans fats from their food systems.

Each conference drew about 35 very large operators, who we estimated represent somewhere between 150 and 250 million meals served each day.



**Q** Aside from these conferences, what other programs are you working on?

We are developing a book for consumers that will focus on techniques and flavors for healthier eating. It will be heavily influenced by some of these ethnic dishes we've discovered and been working with. We also have a DVD series called "Flavor of Health," for professionals.

We've also been working with the Harvard Medical School [HMS] to develop a program not only about healthier cooking, but about healthier lifestyles. So often people want to be healthier, but they can't get there because we don't give them the tools for changing their behaviors—such as guidelines for shopping for the right foods or making healthy menu choices when dining out. Our aim with HMS is to figure out what the messages are and the best way to effectively change behavior.

We also recognize that doctors don't have the training in nutrition that they could use to better communicate positive health messages. So we're developing a continuing education program with HMS to train doctors.

**Q** Five years from now, what kinds of changes in the food industry would you like to see?

I'd like to see that trans fats aren't even being talked about anymore because they've been drummed out of the food system. I'd like to see recognition that not all fats are bad, and less focus on the percentage of fat and carbohydrates and more about the quality of fats and carbohydrates.

I'd like to see us having made real progress in terms of understanding that health and wellness applies to the whole menu, not just a couple of items that are flagged with all kinds of health messages (that nobody orders).

And I'd like to be able to walk through an airport and have lots of options for healthier foods. ✨

*Victoria Riccardi is a frequent Eating Well contributor.*

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# What's the Mediterranean Diet... and Who's On It Anyway?

BY NIKKI ROSE '94

Originally published in *Stigmes Magazine* (Greece); abridged for *mise en place*®

*The Mediterranean Sea touches the shores of many diverse countries. There are cultural, agricultural, environmental, religious, and economic influences comprising a vast banquet. Promotion of exports from the region has washed away culture with waves of statistics on olive oil consumption and a few key ingredients available elsewhere.*



**The window into other cultures is through the kitchen.** America has wonderful regional cuisine, even though it's dubbed the burgers and fries nation abroad. It's challenging to argue that fact. Turn the tables and consider the sweeping generalizations of the Mediterranean Diet.

## The History of The Diet

The Diet phenomenon began in the late 1950s through the research of Dr. Ancel Keys, an American physiologist and initiator of the K-ration meals during World War II. Keys discovered that the cardiovascular disease and cancer rates in men living in rural Crete were surprisingly low and they lived long, healthy lives. He noted that they consumed high quantities of olive oil, but also considered cuisine and lifestyle as a whole.

Dr. Keys conducted a 15-year comparative study of these disease rates in Greece (only Crete and Corfu), Finland, Japan, Italy, the Netherlands, the United States, and Yugoslavia (known as the "Seven Countries Study"). The results proved his theory of low instances of either disease in Crete and high instances in all other countries, except Japan.

The Cretan Diet was launched, which is confusingly referred to as the Mediterranean Diet. Olive oil was cited as a piece of the puzzle but other important pieces were lost. The Diet concept spread throughout the Med, whether countries practiced it or not.

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*Crete is an arid, mountainous, rocky island with only a few major cities... this is farming and fishing country.*

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For instance, the higher cardiovascular disease rates in France and Italy do not coincide with the Cretan Diet's premise. They enjoy similar cuisine but also consume many products on the healthy diet moderation list that you never see in Crete. Italy also buys extra virgin olive oil in bulk from Greece, mixes it with their production, then sells it under Italian brand names. In France, for over a decade, doctors have placed groups of cardiovascular disease patients on the traditional diet of Crete (not Provence) with positive results.

The interpretations of the Med Diet have had little impact on the rise of diet-related health problems. Just within the isle of Crete the cuisine differs by region and there are great stories behind traditional dishes dating back thousands of years.

### **Geography, Climate, and Lifestyle Shape Cuisine**

Since these studies emerged, things have changed. What hasn't changed much is the geography and climate. Crete is an arid, mountainous, rocky island with only a few major cities. Aside from seasonal tourist resorts and metro areas with modern supermarkets, this is farming and fishing country. Olive and nut groves, orchards, grape vines, and greenhouses cover nearly every inch of available land.

Wild artichokes, fennel, purslane, dandelion, chicory, nettle, berries, poppies, oregano, thyme, sage, and chamomile blanket the countryside. Many residents enjoy the free food, including wild game. The summers are long, hot, and dry and winters are relatively mild with snowfall only in the mountains. The climate is somewhat similar to Napa Valley, but Crete is surrounded by salty seas and the winds they carry.

The produce is plentiful with intense concentrated flavor and color. The down side (for farmers, not holiday makers) is this seasonal drought. Olive trees grow miraculously out of dry, rocky earth. There are approximately three million olive trees in Crete. The terrain is unfit for cows—beef products are luxury imports.

Deep green, robust extra virgin olive oil is produced in even the smallest villages, usually only by and for the community. Residents do not purchase olive oil in supermarkets—they produce it themselves or know someone who does. Several cooperatives export olive oil and have won top quality awards in international competitions. Olive oil has been produced on Crete for about four thousand years—the Minoans exported it throughout the region.

Frequent exercise is the key to a healthy lifestyle, so consider the labor involved in farming the landscape of Crete. Whether or not people are farmers by trade, many have a patch of land for produce and livestock to feed the family. For practical reasons and personal preference, they might also make their own bread, cheese, yogurt, vinegar, wine, etc., in between their day jobs at the bank or hotel.

Fresh seafood consumption is clearly more prevalent in the coastal villages, although over-fishing is a problem today. Many villages are hidden in the mountains as a result of Crete's history of foreign invasions. Hence, traditional dishes are based on survival tactics and the art of foraging for food in the wild.

Settlements existed long before the automobile or refrigeration, yet traditional cuisine is not budgeting yet. Some dishes stem from mythology, trade route fusion, occupation, and/or religious holidays when consumption of meat and dairy products is prohibited for long periods of time. Greeks following religious dietary doctrines are part-time vegetarians. Times are changing, but we still have a chance to discover why this pocket of the world is so important to the scientific community—and us.

### **Scientific Application in Action: Eating in Rural Crete**

Every day on the traditional Cretan table, there is a selection of five or six simply prepared wild and cultivated vegetables as part of a small or grand meze. It's the opposite of the American concept of meat, starch, then vegetables. Simple seasonal salads with tomatoes, cucumber, purslane, green pepper, onion, and olives are common, yet many vegetables are also served separately. Sweet and hot peppers, beets, greens, artichokes, okra, zucchini, and eggplant are hot ticket items.

Dried beans or seeds are popular—fava, yellow split peas, broad beans, chickpeas, and lentils. Some are just cooked until tender, coarsely mashed, and served with olive oil, chopped onion, and salt. Fresh or dried (paximadi or dakos) whole grain bread is always on the table. The finale is



seasonal fruit (not baklavas, etc.) like cherries, watermelon, grapes, figs, pomegranate, prickly pears, loquat, apples, and oranges. A shot of tsikoudia or raki, a locally distilled version of grappa, often arrives with the check.

Yes, there's the grilled chicken, pork, or lamb (souvlaki). But there are things Cretans eat on a regular basis that are rarely mentioned in fancy food publications—snails, new almonds, raw broad beans and artichokes, octopus, sardines, smelts, and other small, whole fish (crispy heads, bones, fins, and all are consumed). Braised goat or wild hare and fowl, sausages, and meats from head to foot are served on occasion.

Potatoes, pasta, barley, stone ground wheat, and rice are prepared in different ways. Potatoes are just baked or fried in a little olive oil, or braised with other vegetables. Seasoned rice is used as a stuffing for different vegetables.

Yogurt is eaten straight, used in sauces, or topped with fresh fruit, walnuts, or a generous portion of aromatic Cretan honey. Traditional Greek yogurt is made from sheep and/or goat milk, and it's thick like baked pudding. Most fat (or flavor) is not extracted.

Cheese is a standard accompaniment to meals. There are many types (via sheep or goats). The list is long with homemade variations of feta, mizithra (a soft fresh cheese), kasseri, and kefalotiri (similar to Romano). Snacks include fresh or dried fruits and nuts like figs, apricots, raisins, peanuts, walnuts, almonds, and roasted chestnuts. Last but not least are beloved olives—large or small; green, purple, or black; preserved in brine; sea salt or not.

Wine is a given—generally consumed in moderation with food. Some men drink quite a bit of raki and are well over 80 years of age but it's hard to guess how healthy they are. Most Cretan women consume very little alcoholic beverages, unless it's in their homemade desserts.

## Cooking Techniques

Cretan cuisine is based on technique rather than recipes. Grilling is the number one choice here—we're back to some ancient basics. The nutritional benefit is that the fat drips to the ground. Outdoor stone ovens are used for bread baking and roasting. No complicated recipes are used—olive oil, lemon, and herbs. Pungent dried oregano from the countryside is liberally used.

Tomatoes are a prevalent, yet recent addition from the new world. Aside from enjoying them during the long growing season, cooks make a basic tomato sauce for braising meat or fish with a variety of vegetables, starches, or beans. It's a thin sauce that imparts subtle flavor and retains nutrients.

A standard vegetable prep lets the food speak for itself—simmered and seasoned with olive oil, lemon juice, and salt. Other seasonings are used on certain vegetables. A pinch of fresh or dried hot peppers is more common than black peppercorns.

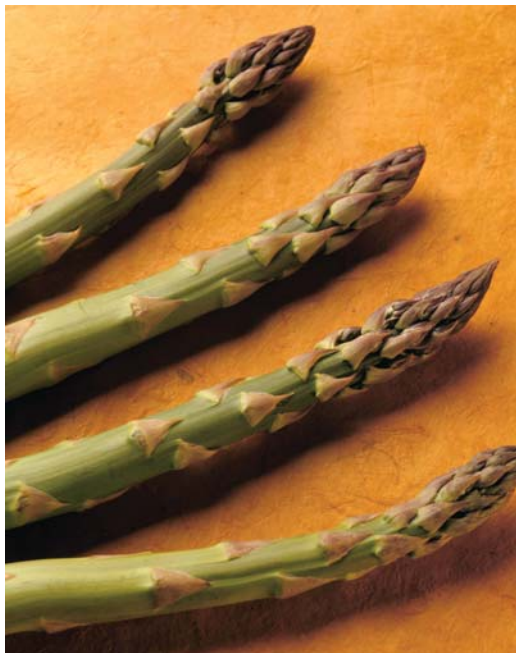
Horta, a seasonal combination of cultivated and wild greens, is simmered and served with a little cooking liquid and—you guessed it—lemon, olive oil, and salt. A modern variation is to sauté greens in olive oil with garlic, leeks, and herbs. Greens are prevalent in savory pastries called hortapitas. Fresh spinach pie or “spanakopita” is a rarity—it's not worth cultivating. Try combinations of kale, collards, chard, beet, or arugula, bearing in mind the difference in cooking time.

Complex casseroles with meat and béchamel sauce (i.e., moussakas, a Turkish word) are also a rarity in Crete. Using cooking techniques as your guide to experimenting with Cretan ingredients opens up the world of cuisine. There's a basic formula to which you add your imagination. \*

Nikki Rose '94 is program director for Crete's Culinary Sanctuaries, which offers travel programs to Greece.

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## CIA Hosts Worlds of Healthy Flavors Retreat



A prestigious group of leading American nutrition scientists, corporate chefs, and foodservice menu decision-makers, together with other culinary experts, gathered last January for the start of the **Second Annual Worlds of Healthy Flavors Leadership Retreat**, presented by The Culinary Institute of America (CIA) and Harvard School of Public Health—Department of Nutrition (HSPH).

The invitational CIA-HSPH program, held at the CIA at Greystone campus in California's Napa Valley, is part of a continuing joint CIA-HSPH initiative to increase the scope and range of healthy menu choices available to consumers through American foodservice.

Heading up the project's Scientific Advisory Committee and co-chairing the California conference is **Walter Willett, M.D., Dr.P.H.**, chairman of the Department of Nutrition at Harvard School of Public Health, and author of *Eat, Drink and Be Healthy: The Harvard Medical School Guide to Healthy Eating*.

“At a time when American foodservice accounts for a full 50% of the consumer food dollar, it is essential that we see more leadership in this sector to promote healthier menu choices,” Dr. Willett said. “This is why we are excited to be collaborating with the CIA on this opportunity for the scientific community to work directly with key foodservice organizations in affecting how tens of millions of Americans eat every week.

“Part of our challenge is the continuing confusion in the public at large about optimal diets for chronic disease prevention,” he continued. “This initiative provides a common ground for leading edge scientific research and a platform on which scientists, chefs, and operators can come together to accelerate healthy innovation.”

And come together they did. The retreat drew a wealth of top talent from a diversity of disciplines, including nutrition scientist **Frank Sacks, M.D.** and other faculty of the Harvard School of Public Health; as well as **Janet King, Ph.D., R.D.** and **Ronald Krauss, M.D.** of the Children's Hospital Oakland Research Institute.

Culinary experts included **John Ash**, California-based chef and author; **Musa Dagdeviren**, chef and Eastern Mediterranean culinary expert, Istanbul, Turkey; **Suvir Saran**, author and co-executive chef, Devi restaurant, New York City; **Mai Pham**, author and chef/owner, Lemon Grass Restaurant, Sacramento, CA; and CIA faculty members **Adam Busby, C.M.C.**, **Robert Jörin**, and **Stephen Durfee**.

CIA graduate **R. Douglas Martinides '75**, vice president, ARAMARK Corporation, was among the more than 35 senior foodservice industry representatives who participated in the two-day gathering.

You can find full coverage of this leadership retreat—including streaming video presentations, interviews, a showcase of best industry practices, and recipes—at the CIA's [www.ciaprochef.com](http://www.ciaprochef.com) Web site. ❁

## Take a Bite Out of Obesity

by **Marianne Turow '83, R.D., C.H.E.**  
*Associate Professor in Nutrition*

One of the most challenging health issues we face as a nation today is obesity. Obesity and “overweightness” has reached epidemic proportions in this country. As food professionals, we're in a unique position to help stem this tide.

Recent studies indicate that 64% of American adults are overweight or obese. A calculation tool that is used for this measurement is the BMI, or body mass index. If a person's BMI is between 19–25, that's considered a healthy body weight. However, the majority of adults have a BMI between 25–30, which indicates that they are overweight. A BMI above 30 indicates obesity. Having a BMI above 25 raises one's chances of developing heart disease, type 2 diabetes, and hypertension (high blood pressure).

There's good news despite these alarming numbers. A reduction of as little as 5–10% of body weight can have significant health benefits. Calorie reduction and increased activity will, no doubt, help achieve this goal. Numerous studies, however, suggest that long-term weight loss and maintenance will only be achieved if an individual incorporates daily exercise of at least 30 minutes to an hour into his or her lifestyle.

We can't force people to exercise, but as members of the foodservice community, we can make sure we offer healthy choices to our customers that are low in fat and calories, but high in flavor so they're something they'll want to order. If we stay up-to-date on the latest health and nutrition studies in the food world, we can do it—and really make a difference in the lives of a great many people. ❁

1983 CIA graduate *Marianne Turow* is an associate professor in hospitality management at the college, where she teaches Food Safety and Nutrition. A Registered Dietitian, Marianne is a member of the American Dietetic Association and the International Association of Milk, Food, and Environmental Sanitarians.

A BMI chart can be found on the Web site of the National Institutes of Health, [www.nih.gov](http://www.nih.gov).





## *CIA Opens New Admissions Building*

The newest building on the CIA's Hyde Park campus is the ideal venue for welcoming applicants and new students to the college. The 25,000-square-foot Admissions Center, which houses the college's Admissions, Financial Aid, and Bursar's offices, provides a more streamlined enrollment and financial process for current students.

Adjacent to the CIA's Colavita Center for Italian Food and Wine and abutting the

J. Willard Marriott Continuing Education Center, the Admissions Center features a 99-seat demonstration theatre with 65-inch plasma viewing screens and state-of-the-art kitchen equipment provided by Viking Corporation. A lobby skylight allows natural light to brighten the terrazzo floor.

"The admissions building is a prospective student's first impression of the college," says CIA Project Manager Rebecca

Oetjen. "This new facility helps The Culinary Institute of America put our best foot forward. And, housing three functions in the same building makes for a smoother enrollment process for students."

Construction on the \$8.6 million facility began in October 2004. The Admissions Center is a major part of the construction initiated under the college's master plan three years ago.



## *60th Anniversary Celebration Continues*

More than 400 students, faculty, and staff of The Culinary Institute of America's Hyde Park campus gathered on Anton Plaza on Monday, May 22 to share birthday cake in celebration of the 60th anniversary of the college's first class, held May 22, 1946. The community toasted the occasion and was treated to a special performance commemorating the CIA's 60 years. To help mark the "diamond" anniversary of the college, 10 pieces of cake contained hidden cubic zirconia crystals. The finders of the gems each won a gift certificate to Zimmer Brothers Jewelers in Poughkeepsie, NY.

The college's year-long celebration has also featured public cooking demos, a public concert on Anton Plaza, CIA commemorative issues of *Nation's Restaurant News* and *Kitchen & Cook*, and special events at the Alumni Reunion in June.

## CIA Dedicates Jones Dairy Farm Kitchen



With an assist from CIA students (in whites), Jones Dairy Farm executives and family members join CIA President Tim Ryan (second from right) for the kitchen dedication at the college: Vice President of Purchasing & Customer Service Adele Graves; Denice Jones, spouse of Philip H. Jones; Director of Special Segments & International Sales Edward C. "Cole" Jones; and President & CEO Philip H. Jones.

Thanks to a \$1 million gift and a newly dedicated kitchen at the CIA's Hyde Park, NY campus, students will have no problem keeping up with the Joneses.

Jones Dairy Farm, a 117-year-old family-owned business and leader in pre-cooked breakfast sausage for the foodservice industry, has established The Jones Dairy Farm Endowed Scholarship Fund at The Culinary Institute of America. In honor of the scholarship endowment, the CIA's Breakfast Cookery kitchen was renamed The Jones Dairy Farm Kitchen at a dedication ceremony held in May.

The Jones Dairy Farm Endowed Scholarship Fund supports six \$5,000 scholarships each year. CIA juniors and seniors pursuing baccalaureate

degrees in Culinary Arts Management are eligible to be nominated as Jones Dairy Farm Scholars. Students with demonstrated financial need and a grade point average of 3.0 or higher will be considered for awards.

"We are honored to be affiliated with the world's pre-eminent culinary college," said Philip H. Jones, sixth-generation president of Jones Dairy Farm and a professionally trained chef. "From a personal standpoint, culinary education was such an important part of my upbringing that I'm thrilled with our family's commitment to help cultivate the future generations of talented chefs and foodservice professionals."

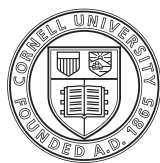
Both Breakfast and Lunch Cookery courses at the CIA are

held in the Jones Dairy Farm Kitchen. Students in those classes serve hundreds of meals each day to fellow students and faculty.

"We are thrilled to have the support of an established company like Jones Dairy Farm that not only shares our commitment for setting the standard of excellence in the foodservice arena but also understands the importance of investing in the future," said CIA President **DR. TIM RYAN '77**.



## The Best of Both Worlds: CIA-Cornell Degree



The Culinary Institute of America's alliance with the Cornell School of Hotel Administration has produced a culinary delight—a collaborative degree program for students with a passion for food and hospitality operations. After earning their Associate in Occupational Studies degree at the CIA, students can transfer to Cornell and complete their Bachelor of Science degree from the Cornell Hotel School in five to six semesters. This unique educational opportunity allows CIA students to explore topics such as advanced restaurant management, revenue management, design and development, and restaurant entrepreneurship, as well as food-service in hotels, resorts, spas, stadiums, institutions, and other hospitality settings.

For students energized by all aspects of the restaurant industry, this alliance provides a unique opportunity to develop skills and learn the industry from every angle. In addition to the practical, hands-on experience at the CIA, students go into the classrooms and labs of the Hotel School and gain the hotel management expertise to lead hospitality operations around the world. These future leaders are uniquely positioned to bring depth and innovation to any area they touch.



After earning their culinary degrees, students in the CIA-Cornell collaborative degree program trade in their chef's whites for more traditional hotel management attire.

You can find out more about this one-of-a-kind experience at the following locations:

General Cornell Information—[www.cornell.edu](http://www.cornell.edu)

School of Hotel Administration Information—  
[www.hotelschool.cornell.edu](http://www.hotelschool.cornell.edu)

Dual-Degree Program—  
[CIA\\_Alliance@sha.cornell.edu](mailto:CIA_Alliance@sha.cornell.edu)

Application Questions—  
[hotelschool\\_admissions@cornell.edu](mailto:hotelschool_admissions@cornell.edu)



### *CIA Students Benefit from Alliance with Cornell*

This past April, 10 CIA students traveled to Cornell University to participate in the 81st Annual Hotel Ezra Cornell, in conjunction with the CIA and Cornell School of Hotel Administration Alliance. Under the direction of Chef de Cuisine **BRADLEE HANCOCK '02**, the students prepared a four-course meal for 100 guests. The CIA students were Gregory Mezey, Jeffery Jew, Joel Stocks, Beth Cosgrove, Al Ives, Emily Sulita, Adam Altnether, Kevin Lee, Rod Barsuhn, and Josh Rosen.

## *Alumni Tee It Up at Annual Golf Classic*

The 4th Annual CorCIA Food, Wine & Golf Classic was held this past June at the Albany Country Club in Voorheesville, NY. The golf tournament supports scholarships and educational facilities at The Culinary Institute of America and the Cornell School of Hotel Administration. Organizers **DALE MILLER '79, C.M.C., A.A.C.**, vice president of Jack's Oyster House in Albany, NY, and Jack's owner and Cornell graduate Brad Rosenstein were gratified by the fine turnout of alumni.

The day began with a round of golf, followed by dinner prepared by alumni and local chefs, and concluded with a live auction and awards presentation.

In its four-year history, the CorCIA event has played host to such culinary dignitaries as Michael Lomonaco; **RICK MOONEN '78; WALDY MALOUF '75; ALISON AWERBUCH '85; JEFFREY NATHAN '81;** Dean Max; President Bush's personal Camp David chefs; Fritz Sonnenschmidt, C.M.C.; and numerous others; with a total of 12 ACF-Certified Master Chefs. Their participation has helped raise more than \$500,000 for the students of the top culinary and hospitality schools in the world.



At the CorCIA event (left to right): Cornell's Steven Miller, co-organizer Dale Miller '79, the CIA's Ron DeSantis '81 and Victor Gielisse, Beacon Restaurant's Waldy Malouf '75, and CIA instructor Thomas Griffiths '80.

## *Be a Part of Alumni Across America Day*

The 3rd annual CIA Alumni Across America Day will be held on Tuesday, October 17, 2006. On that day, participating restaurants and other establishments owned, operated, or staffed by CIA graduates will donate up to 10 percent of their proceeds to help support the CIA Alumni Scholarship Fund. For updates, please visit [www.alumniacrossamerica.com](http://www.alumniacrossamerica.com).

Past participants have included **LORI DANIEL '79** (Two Chef's on a Roll), **CARLA ANN SABLOFF '81** (Mayfair Avenue Inc.), **DAVID BURKE '82** (david burke & donatella), **WALDY MALOUF '75** (Beacon Restaurant), **WILLIAM P. EGENLAUF '75** (2 Chez and Chez Willy's), **LISA BREFERE '78** (B & B Solutions), **BARRY COLMAN '83** (More Than A Mouthful Catering Inc.), **DAVID NINA '85** and **SHARON NINA '77** (Edibles Inc.), **DALE MILLER '79** (Jack's Oyster House), **ANTHONY J. MARINO '02** (Gia Pronto), and **MARK K. GAGNON '90** (OME Caterers and Special Events).

Last October, **DAVID MIGUEL '78**, along with **BARBARELLEN OLSON '82, PAUL FIDRYCH '82, JOSEPH COLLINS '81, GARY STANLEY '80, DAVID GRZYCH '86,** and **ANDREW NATHAN '85**, hosted another Alumni Across America event at the Westerly Yacht Club in Westerly, Rhode Island. Over 200 guests enjoyed a five-course meal with wine and helped raise more than \$2,000 for the CIA Alumni Scholarship Fund.

# Guarding the Name and Reputation of The Culinary Institute of America

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By far, the most enduring asset that we create in our personal and professional lives is our reputation. Every person, every corporation, and every academic institution has one. *Webster's Ninth New Collegiate Dictionary* defines reputation as "the overall quality or character as seen or judged by people in general." Experience tells us that a reputation for high overall quality and character is built only through consistently excellent behavior and actions over an appreciable period of time. An average or negative reputation, on the other hand, requires much less effort and, once such reputation takes hold, is often difficult to dispel. As Benjamin Franklin observed, "Glass, china, and reputation are easily cracked and never well-mended."

In the commercial and academic worlds, there is a universal shorthand way to convey an entity's reputation: through its trade name and trademarks. A trade name is defined in the U.S. Trademark Act as "any name used by a person to identify his or her business or vocation" and a trademark is defined as "any word, name, symbol, or device used by a person to identify and distinguish his or her goods [or services] from those manufactured or sold by others and to indicate the source of the goods [or services]." That is, a simple name or mark—"Harvard University" or "Enron," for example—in one or two words can identify the entity, distinguish its goods or services from others, and create in our minds an instant impression of the entity's reputation and a means by which to judge or evaluate the entity.

After 60 years of leadership in culinary education, the name "The Culinary Institute of America" strongly symbolizes the college's investment in excellence and its tradition, values, and reputation. It is, in fact, the "brand name" by which the school, its faculty, and its alumni are identified and judged by the public. That name is relevant to CIA alumni on two inter-related levels. First, because of the school's impeccable reputation, the name "The Culinary Institute of America" on your résumé may have opened doors and provided opportunities that you otherwise would not have enjoyed. Second, that very reputation is indelibly linked to you, the alumni, who are in a very real sense the public ambassadors of the school, its values, and its reputation, in your personal and business interactions.



It is because of this close connection between alumni and the reputation of an institution that graduates are often asked to help insure that no one is misusing the institution's name or falsely identifying themselves with the institution. For example, Harvard University on its Web site openly solicits the aid of its alumni to find and identify misuse of the school's name. Similarly, The Culinary Institute of America requests your vigilance in protecting the school's name and reputation.

Following below are a few of the types of misuse that CIA alumni should be aware of and sensitive to:

**UNRELATED PARTIES USING SIMILAR NAMES THAT CAUSE CONFUSION.** The function of a trademark is to identify a singular source of goods or services so that, when a person sees a particular name or mark, he or she knows exactly who is selling or sponsoring the product. For example, the individual words of the name "The Culinary Institute of America" may not by themselves identify any particular entity, but when you put them all together they unmistakably identify one and only one entity—your alma mater. Other schools or entities might attempt to use a similar name in order to suggest an affiliation with the CIA and capitalize upon the great reputation that the CIA has. This happened last year when a food-judging enterprise dubbed itself the "American Culinary Institute" and began awarding gold medals that appeared on packaging for mass-produced food

products on grocery store shelves across the country. Consumers were confused into believing that the CIA was awarding the medals. The CIA instituted a lawsuit and secured a name change that would eliminate this confusion.

**USE OF THE SCHOOL'S NAME IN A MANNER THAT SUGGESTS ENDORSEMENT BY THE SCHOOL.**

Another type of misuse is when a person or entity uses the school's actual name or logos in connection with a commercial product or service in a way that creates an impression that the school endorses the product or service. You should be aware that the CIA has a very strict policy against endorsement of products and services that are not licensees of the CIA. While limited use of the school name is permitted in some corporate donor scenarios and in the communications of the college's consulting or training clients, any use of the school's name in commercial advertising or promotion for third-party products is generally suspect. Use of the school logo by anyone other than the CIA and its licensees is also likely improper.

Because the college's name and logo have become such valuable and sought-after properties, the CIA has begun a careful licensing program through which commercial culinary products are being marketed under the names "The Culinary Institute of America" and "CIA." This licensing program employs very strict controls of the use of the school's name and trademarks and of the products themselves in

order to ensure that the name and marks continue to symbolize high quality and excellence.

**IMPROPER USE OF THE SCHOOL NAME BY INDIVIDUALS.**

Individuals are permitted to make accurate, textual statements of fact about their affiliation with the school, e.g., that a certain degree was received. False statements are improper and potentially damaging to the school's reputation. Also improper are statements that go beyond mere text or which place undue emphasis on the school name, thereby crossing into the realm of commercial advertisement or endorsement discussed above. Therefore, we encourage CIA alumni to accurately present their CIA degree on résumés, and in press releases, personal profiles, marketing communications for their businesses, and public appearances. However, alumni may not use the trade name or trademarks of The Culinary Institute of America on business cards or stationery, as this could create confusion with the faculty and staff of the college.

In conclusion, all public use of the name "The Culinary Institute of America" contributes to the reputation of the college. We want our name to continue to be synonymous with excellence and to create favorable impressions instantly with those who come across it. If you come across an improper use of the CIA's name or trademarks, please contact CIA Vice President of Marketing and Strategy Bruce Hillenbrand at [b\\_hillen@culinary.edu](mailto:b_hillen@culinary.edu).



## *AMP Helps Students Succeed!*

In 1995, a group of chef-instructors and the Learning Strategies Center manager set up the Faculty Mentor Program (FMP) at The Culinary Institute of America. Its growth over the past 10 years was tremendous as more and more students came to realize what a mentor could mean to their future. Mentors have an endless network system, help students set goals, share their knowledge and expertise, keep students on track with their studies, and help them gain that extra edge that is the hallmark of CIA graduates. The FMP became so popular that it outgrew the faculty, and the Alumni Mentor Program (AMP) was launched in January 2005. The college's alumni have added a whole new dimension to the program. Graduates are using their degree in the industry in a wide variety of ways and their assistance to current students is invaluable. The AMP has made it possible for students to find mentors in specific areas of the industry to help them pursue their interests and reach their goals.

A big **THANK YOU** to all who have joined the Alumni Mentor Program!  
If you would like to volunteer to mentor a student, please visit the Alumni page at [www.ciachef.edu](http://www.ciachef.edu).

*Motivates | Encourages | Nurtures | Teaches | Offers Leadership | Role Model®*

## *Thank You Alumni!*

*Our gratitude goes out to the following CIA alumni who have participated in the Alumni Mentor Program (AMP):*

Lois Altman '81  
Alan Archer '93  
Deborah Barall '82  
David Bardari '96  
Chuck Berardi '78  
Mark Bolno '77  
Brian Burkley '79  
Anthony Carangelo '70  
Pietro Cavelli '94  
Monica Coulter '86  
Richard Daddario '96  
Ryan Day '92  
Dan Dinner '85

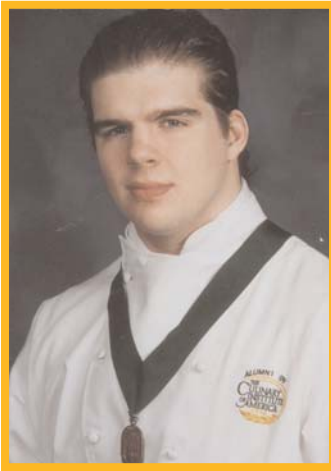
Carey Favreau '87  
Michael Garbin '76  
James Gray '81  
Tom Gumpel '86  
David Haick '98  
Thomas Hannum '78  
David Hernandez '01  
Peter Holt '97  
Heidi Hopkins '00  
Scott Howard '93  
Jonathan Hughes '00  
Matthew Judice '91  
David Kaufman '95

Lon Kivell '95  
Michael Krull '96  
Renee LaBelle '00  
Frank Leake '74  
Anthony Legame '99  
Michael Lynch '77  
Seth Mahler '04  
Pamela Marcott '85  
Anthony Mardach '93  
Rene Marquis '92  
Jay Marshall '78  
Brian Matzkow '96  
Michael McCombe '77  
Richard McPeake '78  
Howard Mitchell '76  
Kevin Mitchell '96  
Avner Niv '94  
James Nolan '80

Peter Norton '83  
Daniel O'Boyle '94  
Dick Perry '82  
Mark Petchenik '85  
Jay Poblador '00  
Catherine Policella '96  
Michael Russell '66  
Gerald Schmidt '82  
David Schneider '91  
Anthony Sicignano '88  
Peter Sinish '76  
Thomas J. Smith '87  
Natasha Soussanin '86  
Grant Springer '87  
Robert Vita '78  
J. Bryce Whittlesey '90  
Mark Woods '05  
Sean Woods '92

# Alumni Generosity a Boon for Students

*Annual Fund support from alumni continues to ensure that our students find fulfillment and success throughout their CIA experience.*



**SILAS POLLITT**  
Fairfax, VT  
A.O.S. Culinary Arts

When Silas was 16, a tour of a technical high school for both Aviation Technology and Culinary Arts left him uncertain about which program to choose. While he admits his decision came down to a coin flip and his love of scrambled eggs, Silas knew he made the right choice during a class on running a public restaurant—he loved learning all about service and food production.

There was plenty of that and more at his externship at The Sanderling Resort and Spa, in Duck, NC. “That experience helped me learn the ‘all-around’ picture at a multi-restaurant resort, juggling room service, restaurant service and banquet production, as well as other operations and programs,” he said.

Silas’s goal is to work in the catering department of a sports arena in a major city. The Alumni Scholarship is helping to move him ever closer to that dream.



**DIANE CARRASQUILLO**  
West Hempstead, NY  
B.P.S. Baking and Pastry Arts

Having a sweet tooth can sometimes lead to great things! Diane’s love for desserts helped her become adventurous in the kitchen, and ultimately led to her baking and pastry career. Diane started out preparing boxed cake mixes, but quickly graduated to baking cakes from scratch. One of Diane’s first jobs was working for Harry M. Stevens at a Roosevelt Raceway concession stand for two seasons.

In New York, NY, Diane completed her externship at Zoe. She not only helped with desserts, but also worked on the salad station, fry station, and oven station.

After graduation, Diane will be seeking a job as a manager at a hotel or resort. “I plan to expand upon my practical experiences through this type of job,” she explained, “so I will be able to be promoted to a higher position.” The Alumni Scholarship has helped Diane complete the bachelor’s program. “I would not have been able to obtain my degree without the help of scholarships like this one,” she said.

## Our Recent Alumni Scholarship Recipients Say Thanks:

MELISSA LAMBERT | Mundelein, IL  
A.O.S. Culinary Arts

CHRISTOPHER MANCIA | Archbald, PA  
A.O.S. Culinary Arts

PATRICK MANNION | Florence, MA  
A.O.S. Culinary Arts

NICHOLAS MCELROY | Rock Tavern, NY  
A.O.S. Baking & Pastry Arts

WILLIAM MORRISON | Poughkeepsie, NY  
A.O.S. Culinary Arts

JOHN MYERS | Lexington, NC  
B.P.S. Culinary Arts Management

MONIKA PADUA | Penn Valley, CA  
A.O.S. Baking & Pastry Arts

CAMELLIA PAN | Raleigh, NC  
B.P.S. Baking & Pastry Arts Management

FORREST PASTERNAK | Danbury, CT  
A.O.S. Culinary Arts

ERIC PETERSON | Broad Brook, CT  
A.O.S. Culinary Arts

MICHAEL J. ROBINSON | Allentown, PA  
A.O.S. Culinary Arts

RACHEL REPPERT | Chesapeake, VA  
A.O.S. Culinary Arts

JESSICA RHOMBERG | Newport Beach, CA  
A.O.S. Culinary Arts

EAMON ROCKEY | Tucson, AZ  
B.P.S. Culinary Arts Management

CRISTINA RODRIGUEZ | Old Bridge, NJ  
A.O.S. Culinary Arts

MELANIE ROY | Lewiston, ME  
B.P.S. Baking & Pastry Arts Management

ADAM SALTZMAN | Satellite Beach, FL  
A.O.S. Culinary Arts

RACHEL SAUNDERS | New York, NY  
A.O.S. Culinary Arts

TIFFANY SAYLOR | Whitehall, PA  
B.P.S. Culinary Arts Management

SEAN SCULLEY | East Stroudsburg, PA  
A.O.S. Baking & Pastry Arts

REBECCA WEBER | Saint Simons Island, GA  
A.O.S. Culinary Arts

STEPHANIE YELLE | Salem, NH  
A.O.S. Baking & Pastry Arts

JOHN YOUNG | Albany, GA  
A.O.S. Culinary Arts



## CIA Student Earns MenuMasters Scholarship



At the NRA Hotel-Motel Show in Chicago (left to right): Ventura Foods Senior Vice President Jim Goggin, MenuMasters Scholarship recipient Ray Kees, CIA Vice President for Advancement Vance Peterson, and *Nation's Restaurant News* Publisher Alan Gould.

Bachelor's degree student Ray Kees received the MenuMasters Scholarship at the National Restaurant Association Hotel-Motel Show in Chicago. Originally from Meridian, MS, Ray has worked in restaurants since he was 14, most recently as manager of an Applebee's prior to beginning his studies at the CIA. Even though he already had industry experience, he decided to attend culinary school to get ahead of the growing competition in the food business. Ray spent his externship semester at Brinker International, where he worked in the kitchens and also conducted consumer and home-office taste testings.

The MenuMasters Scholarship, established in 1999 by *Nation's Restaurant News* and Ventura Foods, is a merit-based award for culinary arts majors who are planning to enter the research and development sector of the food-service industry.

## Eisch President Donates Glassware and Time

**Eisch**  
GLASKULTUR

The Culinary Institute of America would like to recognize Mr. Alan Zalayet and the Eisch Glassware Corporation for their support of our college's mission. Mr. Zalayet, president of Eisch Glassware, USA, has supported the CIA by generously providing Breathable Glassware for use at the Robert Parker event at our Greystone campus. He has also given his time to educate students at our Hyde Park campus about the differences in glassware and the new technology of Breathable Glassware, which opens the flavor of wine in 2-3 minutes. To Mr. Zalayet, we say "Cheers!"

## American Roland Launches Scholarship

**Roland**  
Global Experts In Specialty Foods.

Renowned specialty foods company American Roland Food Corporation has pledged \$60,000 to the CIA to establish a scholarship fund at the college. The American Roland Foods Corporation Expendable Scholarship Fund will award 12 scholarships—each totaling \$2,500—per year for the next two years to CIA students. We're grateful to American Roland for its generosity and strong commitment to culinary education.

## *Wine Enthusiast President Champions Education*

On behalf of *Wine Enthusiast* magazine, Adam Strum graciously donated \$25,000 to the CIA to allow current and aspiring wine writers to attend Professional Wine Studies courses at the college's Greystone campus. Mr. Strum, the president of *Wine Enthusiast*, has been a consistent benefactor to the Greystone wine programs, and the college is grateful for his dedication.



Left to right: Greystone's Managing Director Charles Henning and Professional Wine Studies Chair Karen MacNeil accept the generous donation from *Wine Enthusiast* President Adam Strum.

## *You Are the Champions!*

*Once again, CIA alumni have answered the call in offering words of advice and encouragement to aspiring culinarians and students. We are ever-grateful to the following Alumni Champions who have recently supported our recruitment efforts.*

John M. Albanese '89  
Mark A. Brooks '77  
Wayne A. Brooks '01  
Daniel E. Burrows '88  
Jamie L. Butler '00

Scott B. Cohen '82  
Daniel V.W. Coudreaut '95  
James A. Drake '89  
Douglas R. Forrest '82  
Wendy L. Gauthier '97

William J. Gifford '01  
Robert E. Goshe '89  
Kelsey A. Grant '01  
Andrew Gutierrez '00  
Anthony J. Hamilton '03  
John R. Hargy '00  
Jennie K. Hermann '94  
Amy E. Jorgensen '98  
James F. Kokenyesdi '92, C.E.C.  
Stephen M. Langlois '84  
James D. Major III '99  
Bruce H. Molzan '82  
Joseph Mooney '81  
Luke L. Murphy '74

Nathan Mushrush '01  
I. Douglas Newman '00  
Christopher D. O'Connor '95  
David N. Parr '00  
Jeffrey B. Parr '90  
Jason M. Petrie '00  
Jeffrey D. Porter '87  
Anthony T. Schmidt '02  
Mary Sims '78  
John T. Sollazzo '85  
Lisa J. Storch '98  
Matt R. Storch '98  
Dorothy D. Thomas '96  
Charles H. Woods III '74

## Words of Wisdom Lead to ProChef Certification By Patrick Wilson '91, P.C. III/C.E.C.



CIA Associate Professor Mark Ainsworth '86, C.H.E. congratulates Patrick Wilson '91 as Associate Professor David Kamen '88, P.C. III/C.E.C., C.C.E., C.H.E. looks on.

I'll always remember the advice our instructor, Craig Goldstein, gave my class when I was first a student at The Culinary Institute of America in 1979. He said that we should continue training as chefs for our whole careers. I raised my hand to ask why, and he explained, "Patrick, the next generation of culinary students will be computer literate and bilingual by the time they are out of high school. They may be able to do your job faster and for less money unless you continue to upgrade, learn, and improve during your entire career."

Through the years, the value of lifelong learning has surfaced often. In 2001, I was one of 250 applicants for my current position as executive chef at The Saint Andrew's Golf Club in Hastings-on-Hudson, NY. I made it to the third interview, during which the club president asked me if I was a Certified Executive Chef with the American Culinary Federation. I sat silently as Mr. Goldstein's words rushed back. Despite my many years of cooking experience, without ongoing education, I would become obsolete in this fast-changing industry.

Luckily, I got the job. But I began to do research. How could I upgrade my skills, improve my impact, and provide the best food for the Saint Andrew's membership? After all, many club members live in Manhattan, which offers the best cuisine in the world. To get them to stay for dinner

after golf, I would have to offer a dining experience and menu of the highest quality. To be able to offer the best meant staying on top of food trends and other aspects of maintaining a restaurant and kitchen.

That's why I returned to the CIA for ProChef certification. The ProChef Certification program and exams are thorough, challenging, and, ultimately, rewarding. I studied new food trends as well as management skills and restaurant computer technology. The ProChef courses not only evaluated my cooking ability, but also my skills in maintaining a kitchen, staff, and proper sanitation procedures. ProChef Level I covered culinary math, food costing, egg cookery, food safety, nutrition, product identification, cooking methods, soups, stocks, and culinary fundamentals.

ProChef Levels II and III expanded my knowledge of world cuisines, leadership, and finances. After completing Pro Chef Level II, I took my newfound talents on the road. I entered an ACF-sanctioned competition in Columbus, OH and tested my skills in fish, poultry, and hot- and cold-plated desserts. I earned my first silver medal in cold-plated pastry and three bronze medals.

Level III was a long and rewarding journey; I resumed my studies and worked in some ethnic restaurants, learning new techniques in Asian and Indian fare. I also dined in many Latin, Caribbean, and Mexican restaurants to gain an understanding of how the ingredients were used.

Because of what I learned during the ProChef Certification program, this upcoming year looks to be a very exciting one for The Saint Andrew's Golf Club. I plan to offer a new format for the menus and a new variety of theme nights inspired by my research, learning, and testing at The Culinary Institute of America.

An old friend recently asked me: "Why are you still going to school? You could easily write a cookbook, teach, and enjoy the benefits of your hard work." My reply was simple: "The more I learn, the better my skills. I don't ever foresee reaching the end of my training as a chef." I'm glad that I took Mr. Goldstein's advice to heart. It has guaranteed my continued success.



# Invite Your Colleagues To Take The Plunge!

## Culinary Immersion for Foodservice Professionals

CIA graduates appreciate the hierarchy that allows a kitchen crew to work with seamless precision. However, your colleagues in the front of the house—and in related foodservice positions such as sales and PR—may be missing out on a complete understanding of what it's like to work in a professional kitchen. The Culinary Institute of America has an effective way to bring them up to speed.

Our **Culinary Immersion for Foodservice Professionals** program is designed for industry professionals who would benefit from a better understanding of the back of the house. This illuminating three-day course will put all of your team members on the same page in the culinary world, giving them the chance to learn the skills and speak the language of chefs. Culinary Immersion does just what the name suggests: it allows students to experience firsthand life in the professional

kitchen. The course also helps demystify the hectic, fascinating, and sometimes intimidating world that lies behind the swinging doors.

Through lecture, demonstration, and hands-on production, students in the Culinary Immersion program will learn everything from basic knife cuts to food and wine pairing to the fundamentals of roasting, grilling, and sautéing. Each participant will receive a copy of *The Professional Chef*, 8th Edition and *The New Food Lover's*

*Companion*, as well as a knife kit, toque, side towel, and CIA apron. The program also includes a tour of the CIA campus and three nights of dining in the college's award-winning restaurants.

With their Certificate of Accomplishment in hand, graduates of the Culinary Immersion program will possess invaluable experience and insight that will help them throughout their career. Do you know someone who might benefit from Culinary Immersion at the CIA? Invite them to learn more or register for our next session, scheduled for **August 8–11, 2006**. Contact Lorrie Hafner at 845-451-1669 or [l\\_hafner@culinary.edu](mailto:l_hafner@culinary.edu).



*Especially for Professionals:*  
*Basic Kitchen*  
*Preparation DVD*

This highly informative DVD includes 30 fundamental culinary techniques guaranteed to improve skills and increase production. Combining both traditional and contemporary methods from the CIA classrooms, Basic Kitchen Preparation is divided into three sections:

**Vegetable Preparations**—dicing and chopping; garlic and shallot roasting; techniques using tomatoes, mushrooms, peppers, chilies, herbs, artichokes, asparagus; and much more!

**Flavor Enhancing**—clarifying butter, mirepoix and matignon, bouquet garni and sachet d'épices brines, barbeque, marinades, and dry rubs.

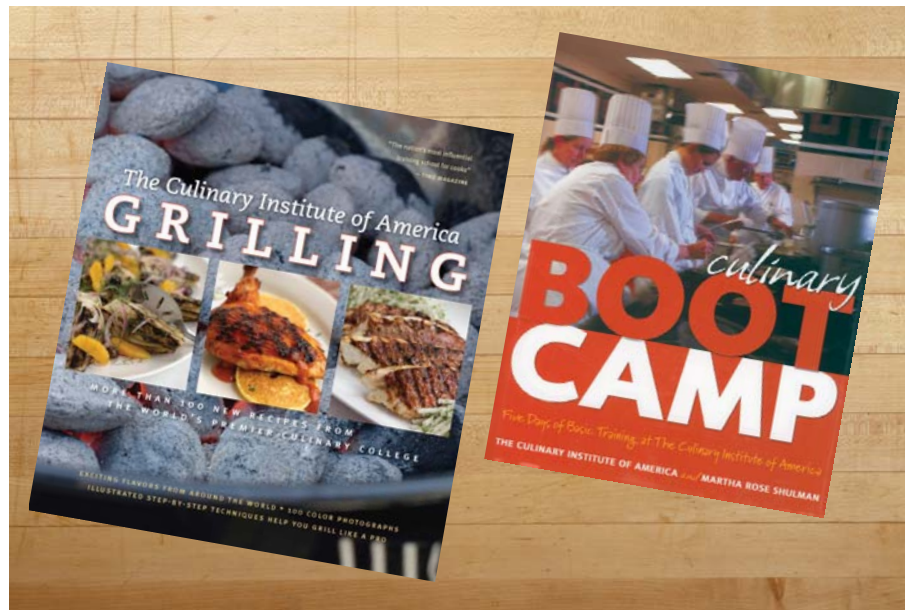
**Ingredient Preparation and Handling**—whipping cream and egg whites, rehydrating beans and fruits, folding, tempering, pan-toasting.

Order this comprehensive training tool for just \$99.95—visit [www.ciaprochef.com](http://www.ciaprochef.com) or call 1-800-888-7850.



## *Grilling and Drilling, CIA-Style*

Thanks to the CIA's latest cookbooks, you can get some valuable grill instruction for your summer barbecue or read all about the “drill instructors” at the college’s Culinary Boot Camp.



**Grilling** is packed with more than 175 tantalizing recipes highlighting exotic flavors from many different regions of the world, along with nearly 100 full-color photographs and helpful step-by-step instructions and preparation tips from the classrooms of the CIA.

The book will transport you to Mexico with Baja-style Fish Tacos; Jamaica for Jerked Pork Chops; Greece with Spicy Lamb Kebabs; Morocco for Grilled Honey-spiced Chicken Roast; Pakistan for Pakistani-style Lamb Patties; the Far East with Tandoori-style Chicken with Yogurt Masala, Grilled Shrimp Paste on Sugar Cane, and Beef Teriyaki; and, of course, to backyards all across the United States for a variety of recipes.

Also included are breakfast treats such as Buckwheat Flapjacks with Hibiscus Honey or French Toast with Honey Orange Butter and Orange Segments, and dessert items such as Bananas Foster Tartlets and a Grilled Banana Split.

**In Culinary Boot Camp: Five Days of Basic Training at The Culinary Institute of America**, Julia Child Award-winning cookbook author Martha Rose Shulman shares the secrets of the CIA's popular “Boot Camp” course—five days of dynamic, hands-on instruction in cooking basics that helps teach the non-professional cook to think like a chef.

Shulman takes readers along on a personal journey through Boot Camp, revealing the tips, tricks, cooking techniques, and recipes that boot campers learn as well as fascinating insights on kitchen teamwork and the professional cooking world. Approximately 100 photos by award-winning photographer Ben Fink vividly capture the excitement and intensity of the five-day course.

For more information or to order online, visit [www.ciachef.edu](http://www.ciachef.edu) or call 1-800-888-7850.

# Whatever Happened To...



Photos of you with your fellow graduates (at informal reunions, culinary events, awards ceremonies, and the like) are also welcome and will be printed if space is available. Photos should be color, and at least 4 inches by 6 inches. Digital photos should be at 300 dpi resolution. Photos cannot be returned. Please e-mail your news to [alumni@culinary.edu](mailto:alumni@culinary.edu) or include it when you fill out The Information Exchange card in *mise en place*®.

## '56

**Ken Waddell** is the Lion of the Year award winner. He also served in the U.S. Army's 2<sup>nd</sup> Division 9<sup>th</sup> Infantry Unit in Korea.

## '60

**Paul Rosin** is a volunteer with the Nutrition Educator/Extension Program of Marion County. He teaches 4-H members baking and cooking. He was awarded the Friend of Extension Outstanding Volunteer Award and also attended Central Florida Community College.

## '65

**John Baker** recently retired after nearly 40 years in the education field, including teaching at the CIA in Hyde Park from 1971–1972. He was also a founding member and officer of the Mid-Hudson Chapter of the ACF.

**Marshall Faye** is executive pastry chef at Trapp Family Lodge, Inc. in Stowe, VT.

## '66

**Charles Neff** is retired from his job as purchasing director for the Colorado Department of Human Services.

## '67

**David Hieter** is general manager at ARAMARK Corporation in Winston Salem, NC.

## '68

**Leonard Gentieu** is chef-owner of Onboard Nautical Events in Cambria, CA.

**Peter Harrison** is owner/president of Worldwide Floors, Inc. in Bentonville, AR.

**Gary Schmicker** is a personal chef.

## '72

**Richard Auth** is regional account manager at Terminix Commercial in Tampa, FL.

**Paul Block** is supervisor of nutrition service at Food & Nutrition Services in Bridgeport, CT.

**Charles Julian** is food service director for the Golden Crest Nursing Centre in Providence, RI.

**James Murray** is director of operations at Secondi in Milford, CT.

## '73

**John Garbellano** is a chef for the ARAMARK Corporation in Millbrook, NY.

## '74

**Mark Cotter** is director of food and beverage purchasing at Marriott's Camelback Inn in Scottsdale, AZ.

**Michael DiNello** is executive chef of Panther Woods Country Club in Fort Pierce, FL.

**Arnold Malin** retired from the Compass Group in 2004 after 40 years in the industry. He's currently an adjunct instructor teaching foodservice courses at Northern

Virginia Community College and in the culinary program at the Art Institute of Washington.

**Peter Voss** just started a new sales position as a "comfort consultant" with Cincinnati's Thompson Plumbing, Heating & Cooling Company.

## '75

**Robert Carlisle** is a wine salesman at Glazer's Wholesalers in Columbus, OH.

**Frank Stocco** is a food service designer/consultant at National Restaurant Design in Forest Lake, MN. After he sold his restaurants, he began a foodservice design firm that is primarily Web-based. He does consulting and design for several architects and restaurant equipment companies.

## '76

**Stephen Basteri** is a private chef at Whitsons.

**Larry Greenwich** owns DuAll Heating & Cooling in Bolingbrook, IL. An elected member of both the Bolingbrook Area Chamber of Commerce and the Illinois Aviation Museum, he became a private pilot in 2003.

**Sandra Goldstein Keane** is owner/president of Say Cheese...Cake, Inc. in VA.

**Stephen Jaeger** is a chef at Tavern on the Lake in Reston, VA. He is also a cooking instructor for Arlington Adult Education and Arlington County Public Schools.

**William Wilklow** is executive chef of Hartford Golf Club in West Hartford, CT.

## '77

**Mark Brooks** is purchasing director at Bavarian Inn Lodge in Frankenmuth, MI.

**Lance Burke** is a real estate salesman in Lexington, MA. He retired from the food service industry and now sells real estate in the Lakes Region of New Hampshire on the shores of Lake Winnepesaukee.

**Phil Carney** is a regional manager for Golbon in Eagle, ID.

**Mark Lefoley** is a wood worker at Hard Wood Design in Exeter, RI.

**Eleanor Peowie Policastro** is a floral designer and potter at Pennypacker Florist in Phoenixville, PA. She is also the mother of two home-schooled children and works part-time in the food industry making wedding cakes. Eleanor started a local Gourmet Club that will be 20 years old in September 2006, and will be launching a food business this summer. She would love to hear from old classmates and friends.

**Curtis Seidl** is vice president of culinary services for Morrison Management Specialists, Inc. in Atlanta, GA.

**Benjamin Sutton** is chef/co-owner of Cottage Salad Station Market & Deli in Hayesville, NC.



# Whatever Happened To...

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## ROBERT LEWIS '76

### *The Happy Diabetic*

When **ROBERT LEWIS** was diagnosed with type II diabetes back in 1998, he was sure his days of good eating were over. All he ever heard in the early days of his diagnosis was the list of foods that were prohibited. So he set about researching what he could and *should* eat, and was pleasantly surprised.

“As I worked through my ups and downs, I came to realize that the selection of foods I could and should eat was vast and included many fabulous favorites,” he says. “Thus began my motivation to create great-tasting dishes that are easy to prepare.”

Numerous requests to share tips and recipes followed, which inspired Robert to write and publish two cookbooks, *Get Happy Get Healthy, Recipes from the Kitchen of Robert Lewis The Happy Diabetic* and *Happy Diabetic Chef, Simply Desserts*.

Currently the executive director and corporate chef for Happy Joe's Pizza, a chain of 65 restaurants in six states, Robert still manages to take the time to pursue a cause that's near and dear to him, eating healthy and cooking for people living with diabetes.

“I speak to audiences at hospitals and health fairs across the country delivering a message of hope and encouragement,” he says. “My recipes celebrate great-tasting food that both diabetics and non-diabetics can enjoy.”

Growing up in California, Robert came from “a long line of wonderful cooks, which gave me a love for food and the creative outlet it provided.” After graduating from the CIA, he worked for food and hospitality organizations such as Cracker Barrel and Hyatt Hotels before moving on to Happy Joe's Pizza.

Then came his diagnosis, and today the “Happy Diabetic” continues to spread good cheer—and great recipes—wherever he goes.

**Darryl Tingler** is chef/owner of Roman Italian Restaurant L.L.C in Prescott, AZ.

**Gretchen Westgren** is general manager for Sodexo, Inc.

**Charles Yost** is club manager at the U.S. Military's Morale, Welfare & Recreation Center in Sasebo City, Nagasaki, Japan.

**Steven Zickl** is a foodservice director.

## '78

**Carmen Basil** is an addictions counselor with Chemical Addictions Recovery Effort Inc. in Panama City, FL. She was included in the 2004 Who's Who Among American Colleges and Universities at the University of West Florida in Pensacola, FL.

**James Bereksazi** is executive chef at Masonic Village of Sewickley in Sewickley, PA.

**Paul Falanga** would like to hear from classmates from 1976–78.

**Peter Jannelle** is executive chef/owner of Fifty Six Union in Nantucket, MA.

**Philip Laura** is head baker for Raytheon Polar Service and is presently working at Mc Murdo Station and Admondson-Scott South Pole Station in Antarctica.

**Deborah Kellar Nash** is a Coast Guard wife.

**Steven Shimmin** is executive chef at Centerplate in Indianapolis, IN.

**Blake Swihart** is a managing partner of Food Service Solutions in Chester Springs, PA. He was recently named president of the International Association of Culinary Professionals (IACP), the largest international culinary association in the world.

**Keith Vonhoff** is a senior professor of culinary arts at Joliet Junior College in Joliet, IL.

## '79

**Donald Bader** is a missionary with Assemblies of God Church in Springfield, MO. He has two daughters, Kristina, 15 and Jennifer, 12.

**Stephen Griffin** is the general manager of Hudson Racquet Club in Houston, TX. He is happily married with three children and three grandchildren.

**Jane Livingston-Cuthbert** is chef and dietary manager at Caretel Inns of America in Brighton, MI. She is also involved in a local community college, where she has been on the Hospitality & Culinary Arts advisory board for three years and mentored two students.

**Michael Reitz** is owner of Meredith Manor in Pottstown, PA.

**James Warner** is associate director at Ohio State University in Columbus, OH. He has been a private chef for professional athletes and international business leaders for over 10 years. He is a frequent chef-instructor at Sur La Table and is featured on Columbus-based television specials regarding health food preparation.

**Vernon Warner** is owner and executive chef of Unexpected Pleasures/The Cemetery Gate in Atlanta, GA.

**Nicholas Valhouli** is in sales at All American Foods in North Kingstown, RI, and would like to hear from classmates Dave Mangianni, Dave Reynolds, Tom Pugliese, Jerry Smith, Lisa Bull, Joyce Perra, James Bayne, Susan Goldstein, Chris Gavelick, Brian Macklin, and Escoffier!

## '80

**Randolph Abrahamsen** was an ocean rescue lifeguard on Long Island where he also owned a surf shop for 16 years. He and his wife currently live in southern Florida, where he's still an active ocean lifeguard.

**Joseph Giunta** is director of food services at Caesar's Atlantic City in Atlantic City, NJ.

**Eric Kopelow** is vice president and executive chef for Universal Studios, Inc. in Universal City, CA.

**Joseph Russo** is chef-instructor at New England Culinary Institute in Montpelier, VT. He also owns and operates The Green Mountain

# Whatever Happened To...

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## TIM ZINTZ '78

*Higher Ed, Healthier Food*

When it came to providing students with knowledge of more healthful meal options, **TIM ZINTZ** gave it the ol' college try. Although recently hired as a concept development chef at ARAMARK's Innovation Center, he left a healthy impression on thousands of college students in Pennsylvania over the past six years.

As district executive chef for the Philadelphia-based campus dining services division of ARAMARK, Tim oversaw foodservice for the University of Pennsylvania, as well as St. Joseph's University and West Chester University. In his position, he stressed to students the value of healthy eating habits, including vegetarian and vegan diets and organic, locally produced foods.

"I liked the students as customers," he says. "They're food savvy, and that made me want to do what we did a lot better." To deliver on that goal, Tim realized he needed to educate himself further, and he knew just where to turn. "The first thing I did was go back to the CIA and take a global vegetarian course," he says.

He's also adamant about incorporating product from local farmers into his menus, for a variety of reasons. "You can join the community, help the economy, and—with the energy prices going up—shorten the food commute," he explains.

Tim began his career in hotel foodservice before joining ARAMARK's business dining division in 1988. He worked mostly in financial institutions in Manhattan before moving over to campus dining in 2000.

At Penn, Tim was in charge of foodservice operations for four residence halls, two retails, and two cafes, and estimates that he fed some 6,000 to 7,000 people a day. Nearly 30 years after earning his A.O.S. degree, Tim was happy to be back at college once again.

"I really enjoyed working with students," he says. "We depended on their feedback—good, bad, or indifferent. Being a part of their lives was really rewarding." Give that man an A-plus!

Sugar Refining Company, Inc.—one of the largest pure maple syrup producing facilities in the United States—in Waterville, VT.

**Ramona Fabini Waldecker** owns Ramona's Dressing in Baldwinsville, NY.

## '81

**Joanne Carney** owns Crossroads Cafe/Bakery in Harriman, NY.

**Michael Eppinger** is executive chef at Thompson Island Outward Bound Education Center in Boston, MA.

**Kevin Geraghty** is director of food and nutrition at Cold Spring Hills Center for Rehabilitation in Woodbury, NY.

**Edward Glennon** is a private chef and caretaker.

**Michael Sabella** is executive chef/process owner of Gate Gourmet in San Francisco, CA. He is also a part-time chef-instructor with the California Culinary Academy and executive chef for a Switzerland-based airline catering company, SFO Catering.

## '82

**Ted Hudgins** is a tax and estate attorney at Thomas F. Hudgins, PLLC in Naples, FL. He is an elected member to the board of directors for Naples Zoo, Inc. He also teaches hospitality law and wine technology at Florida Gulf Coast University's Resort & Hospitality Management School.

**Christopher Koehler** is general manager for the Hyatt Corporation in Beijing, China.

**Rachael Lewis** is executive coach at Trilogy Coaching.

**Ronald Moskovitz** is executive chef at Horizon Health in Philadelphia, PA.

**Pieter Schepp** is an operations manager for Sodexho in Savannah, GA.

**Jeffrey Yee-Litt** is a regional sales manager/corporate chef at Quik-To-Fix Foods, Inc. in Garland, TX.

## '83

**Douglas Hogan** is executive garde manger chef at Rosen Hotels & Resorts in Orlando, FL.

**John Saundry** is executive chef at Mariner Sands Country Club in Stuart, FL.

**Ward Scheindlinger** is director of dining services for the ARAMARK Corporation in Clemson, SC.

## '84

**Kevin Carr** is food and beverage director at La Rinconada Country Club in Los Gatos, CA.

**James George** is a garde manger chef at Sundry House in Delray Beach, FL.

**Andrea Klann** is a psychoanalyst/psychotherapist.

**James Nicolaos** is a catering sales manager at The Marx Hotel & Conference Center in Syracuse, NY.

**Andrew Roenbeck** is executive chef at Boca Raton Resort and Club in Boca Raton, FL.

**John Rubino** is owner and executive chef at The Pastry Design Group, Inc. in Pompano Beach, FL.

## '85

**Joseph Anselmo** is executive chef at Jeffrey Pauls Chophouse in Eustis, FL.

**Douglas Becker** is executive chef at Chaumette Vineyards in Sainte Genevieve, MO.

**Larry Blitz** is vice president of sales and marketing at Bottomline Foods in Vancouver, Canada.

**Frederick Doss** is senior executive chef for the Hyatt Corporation in Atlanta, GA.

**Christopher Gagnon** is a consultant at Ready Set Train, Ltd. in Mount Sinai, NY.

**Virgil Kelly** is owner of K & W, Inc. in Dunedin, FL.

**Frank Pascale** is chef-manager at Grassroots Natural Market in Denville, NJ.

**Catherine Crowther Salem** is a housewife.

# Whatever Happened To...

## '86

**Lorraine Barker** is store team leader at Whole Foods Market, Inc. in Greenwich, CT.

**A. Blohme** is chef-owner of P B and J Group in Fairhope, AL, and recently opened his own restaurant.

**Kevin Fonzo** is chef-owner of K Restaurant and Wine Bar in Orlando, FL.

**Christopher Freeman** is chef-owner of Oran Mor Bistro in Nantucket, MA.

**Richard Heller** is a sales representative at York Hospitality & Gaming in Santa Ana, CA. He is a member of the Chaîne des Rôtisseurs.

**Thomas McGrath** is cook supervisor at F.C.I. Englewood in Lakewood, CO.

**David Vagasky** is a chef-instructor at Trident Tech College in Charleston, SC.

## '87

**Harold Chase** is a teacher at Harry S. Truman High School in Bronx, NY.

**Jon Finley** is visitor programs associate at Robert Mondavi Winery in Oakville, CA. He graduated with a bachelor of arts degree in marketing from the University of Phoenix-Fairfield in 2005.

**Warren Hicks** is an Episcopal priest and serves rural congregations in the San Luis Valley of Colorado.

**Robert Lordo** is chef-owner of R. A. Lordo LLC in Helen, GA.

**William Machiavello** is sous chef at P. F. Changs China Bistro in Phoenix, AZ.

**David Marsh** is executive chef of Louie B's Restaurant in Southwick, MA.

**Mark Olson, C.E.C., C.C.E.**, is a culinary arts instructor at Blackhawk Technical College in Janesville, WI.

**Steven Peltz** is a pastry chef for Wakefern Food Corporation.

**Stephanie Remenek** is a manager of prepared foods at Adams Fairacre Farms, Inc. in Kingston, NY.

**A. J. Szenda** is executive chef of Almaden Golf & Country Club in San Jose, CA. He would love to hear from fellow classmates.

**Paul Terranova** is executive chef of Old Sandwich Golf Club in Plymouth, MA.

**James Zellers** is executive chef of Lords Valley Country Club in Hawley, PA.

## '88

**Bradley Boyle** is chef-owner of Bula in Newton, NJ.

**Frank Campanaro** is at The Real Estate Capital Group. He's willing to help grads with financing restaurants in the lower 48 states and may help with construction and development, depending on the region.

**James Degnan** is culinary director at Balfour in Louisville, CO.

**Christine Janski-Fitzpatrick** is manager of Fitzpatrick & Sons, Inc. in Larchmont, NY.

**Jonathan Kraft** is executive chef of Sunset Country Club in St. Louis, MO. Currently he is the lead judge and culinary organizer for the Annual Taste of St. Louis.

**Ricardo Miguel** is a chef/assistant manager at Packer Collegiate Institute in Brooklyn, NY.

**Roderick Rigby** is director of operations for CulinArt, Inc. in Stamford, CT.

**Perry Shurko** is a corporate chef at Food Systems Inc. in Buena Park CA.

**Michael Valle** is executive chef for Vulcan Inc. in Mercer Island, WA.

**John Ziebro** is chef/owner of Boesteel Diner in Bonesteel, SD.

## '89

**David Brai** is chef-owner of Seminars Inc. in Westport, CT. He was a participant in the American Liver Foundation Flavors of Connecticut and the Taste of Westport.

**Leonard DeLuca** is executive chef of Clarks Landing Restaurant in Point Pleasant Beach, NJ.

**Thomas Moran** is owner/chef of Petite Syrah in New Preston Marble Dale, CT.

**Louis Prantil** is a dietary services director at Oakdale Heights in Mount Pleasant, SC.

**James Walker** is executive chef at Wyndham International, Inc. in Indianapolis, IN.

## '90

**John Balderson** is a marketing associate at SYSCO Corporation in Concord, NC.

**Maureen Dunlap** is a pastry chef at Scholars Inn Restaurant in Indianapolis, IN.

**Girish Fatmani** is director of sales/food service at Hero North America in Ocala, FL.

**Howard Greene** is sous chef at Stamford Yacht Club in Stamford, CT.

**Brian Gribbon** is a chef-owner of High Falls Cafe in High Falls, NY.

**W. Hammond** is a culinary arts instructor at Berks Career & Technology Center in Leesport, PA.

**Nina Bowman Sekscenski** is a logistics manager/compliance officer at CBL Path, Inc. in Mamaroneck, NY.

**Gregory Ziegenfuss** is vice president of catering/executive chef at Butlers Pantry Catering in St. Louis, MO. He is the recipient of two ISES awards in 2005: Best ISES Team Event and Best Off Premise Catered Event under \$200.00 per person.

## '91

**Michael Finelli** is senior manager of marketing for Kellogg Company in Battle Creek, MI. Since the last update he has had two children, Anthony and Elena, with wife Denise.

**Michael Lampros** is owner of Gunther's Gourmet Groceries LLC in Richmond, VA.

**Matthew Lazarchick** is sous/pastry chef at Terrapin Bistro in Virginia Beach, VA.

**Christopher Liechti** is owner of Epicureans in Fishers, IN.

**Brian Murphy** is executive chef at Mariner's Harbor Inn in Kingston, NY.

**William Pennington** is executive chef at Laterna in Wilmington, NC. Baby Aiden was born on August 29, 2005.

**Daniel Stewart** is a corporate chef for Rockfish Seafood Grills in Dallas, TX.

**Brody Wargo** is a water quality field technician at Aquarion Water Company of CT in Bridgeport, CT.

**Patrick Woei** is chef owner of P&E Food Processing in Paramaribo, NV.

**Michael Zapcic** works in management at Kevin Smith, Inc.

## '92

**Brian Doyle** is a staff accountant at Builders Home Gallery in Quakertown, PA. He is also director of Better Investing Delaware Chapter, a board member of Child Home Community, and treasurer for the Compassionate Friends Quakertown Chapter.

**John Hawxhurst** is chef de cuisine at Desert Mountain Properties in Scottsdale, AZ.

**Craig James** is a global strategic planner at Exxon Mobil Corporation in Fairfax, VA.

**Gretchen Mayer** is general manager at Quiznos in Buffalo, NY.

**Scott Oliver** owns Flava Shack in Florida.

**John Olsen** is executive chef/chef-instructor at the Art Institute of Philadelphia/EDMC in Philadelphia, PA.

**Timothy Rockwell** is executive chef of The Powder Horn in Sheridan, WY.

**Lloyd Scherwinski** is corporate chef at Schreiber Foods, Inc. in Green Bay, WI.

**Willis Self** is a sales representative at Nicholas & Co. Food Service in Centerville, UT. He is married with two children.

**Hugh Shrader** is in railroad operations for BNSF Railway in Fort Worth, TX.

**Anthony Trombino** is a project engineer for V.J. Scozzari & Sons, Inc. in Lawrenceville, NJ.

**Christopher Wear** and his wife, Karen McCabe, are the managers of a private estate in Chagrin Falls, OH.

## '93

**Franklin Becker** is executive chef at Brasserie in New York, NY.

**Stuart Brown** is chef-owner of On3 Restaurant and Lounge in Glen Head, NY. He purchased On3 after being chef there for 2 1/2 years. The restaurant has earned several awards and accolades from critics, including three stars from Newsday.

**Laura Day** is executive chef at The Brookwood Community in Brookshire, TX.



## Whatever Happened To...

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### JOHN PIAZZA '94 and JULIE (CIRANDO) PIAZZA '94 To Health and Happiness

It's a good thing **JOHN** and **JULIE PIAZZA** went to the CIA.

First of all, that's where this culinary couple met, and it didn't take long before they realized it was love. "We met on the first day and started dating after a week," says John, partner and general manager of the Beach Grill Restaurant & Resort in St. Clair Shores, MI. Less than two months before they graduated, John proposed, and they were married a year later.

Little did they know at the time just how important their cooking skills and knowledge would be to them, on a very personal level. They welcomed their first child, Jacob, five years ago, and soon discovered that he was "allergic to more food than he could eat."

The list of food allergies was long—wheat, corn, oats, soy, eggs, all dairy, all nuts. It didn't leave many options.

But instead of saying "why us," the Piazzas took a more positive approach. "We were two foodservice professionals given a child who's a foodservice challenge," says John. "We needed to cook exclusively with vegetables, fruit, meat, fish, and rice, and we became very good at that to accommodate our son."

John and Julie ended up liking the diet so much that their family (which now includes daughter Marella) continued eating all-natural, non-processed foods even after Jacob outgrew most of his allergies. And now they're sharing that zeal for healthy cooking through their custom culinary and consulting company, Adesso, Inc., which they launched after Julie became a personal chef for the Ford automotive family.

Thanks to holiday parties and special events, word of mouth spread about the Adesso formula—all-natural, nutritional, delicious cuisine made entirely from scratch according to customers' specifications. People flocked to the Piazzas with requests ranging from low-sodium to organic to specific diets like South Beach, Canyon Ranch, and Pritikin.

"Clients tell us they feel better eating our food and that it makes them more energetic," says Julie. "And that makes us feel good."

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**Derek Fairbrother** is chef at the Hilton Hotels Corporation in Freeport, ME.

**Daniel Fingerhut** is operations project manager for the Confederation of Australian Sport.

**Scott Gambone** is executive chef at the Ritz-Carlton Hotel in Boston, MA.

**Mark Graham** is senior corporate chef for National Starch Food Innovation in Bridgewater, NJ.

**Robert Gushue** is chef at Woolworth Tower Kitchen in New York, NY.

**Marc Hueck** is director of food services for Genesis in Parsippany, NJ. He has a daughter, Caresse Elizabeth, born in March 2004.

**Paul Kapsalis** is chef owner of Green Springs Bistro in Safety Harbor, FL.

**Christopher Lassetre** is a cafe manager for Bon Appetit Management Company in Palo Alto, CA.

**Anthony Mardach** is general manager of Craft Restaurant in New York, NY. He also is working as a corporate training manager for Tom Colicchio's consulting company, and consults for the Kiawah Island Club in South Carolina and The Core Club in New York City.

**Timothy Nicholas** is sous chef at Roaring Gap Country Club in Roaring Gap, NC.

**Jeffrey Reid** is a senior financial analyst at Compass Group North America in Charlotte, NC.

**Walter Williams** is a personal chef at John Ritter Land Developer. He was corporate chef for Supreme Food Services in California and Nevada, representing Nestlé, Simplot, Sara Lee, Ocean Cuisine, King and Prince, and Contessa, to name a few.

### '94

**Elizabeth Juco DeRose** is director at Vucurevich-Simons Advisory Group in Bethesda, MD.

**Eugene Fritz** is director of culinary operations for Johnson and Wales University in Denver, CO.

**Noralyn Galdiano** is executive sous chef at Isleworth Country Club in Windermere, FL.

**Christopher Garafano** is executive chef at Windsor Tavern and Grill in Brightwaters, NY.

**David Haggerty** is chef proprietor of Cafe Mirage in Port Chester, NY. He recently had twins, a boy and a girl!

**John Klostermeyer** is executive chef for Sodexho, Inc. in Simsbury, CT. He has two children, Olivia, 4 and Thomas, 1.

**Marinella Marcelo** is international research and development project manager for TGI Friday's in Carrollton, TX.

**Gerard Molloy** is pastry chef-instructor at Ai of New York, NY.

**Christopher Murphy** is manager at Brinker International, Inc. in Bennington, VT. He is opening a new Chili's in Bennington. Come on by and say hello!

**Todd Nelson** is chef-owner of Giampietros/Empire Burger in Breckenridge, CO.

**Nikki Rose** is program director at Crete's Culinary Sanctuaries in Greece. She has been nominated for a 2006 Tourism for Tomorrow Award.

**Jeffrey Russell** is executive chef of The Grand America Hotel in Salt Lake City, UT.

**Hector Sanchez** is partner/chef/general manager of River Oaks Grill in Houston, TX.

**Melissa Schell** is pastry chef at The Country Club of Rochester in Rochester, NY.

# Whatever Happened To...

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**Scott Youden** is executive chef for Davidson Hotel Company in Alexandria, VA.

## '95

**Alfred Aberg** is operations manager at Sodexo, Inc. in Jamaica, NY.

**William Arco** is executive chef at Flik International Corporation in Purchase, NY.

**Nancy Bradford-Rapisardi** is chef at the Lamp Post Inn in Sussex, NJ.

**Shalom Buskila** is chef at Milano Caffee.

**John Donahoe** is sous chef at The Penn Club of New York.

**Devin Gardner** is executive chef for Delta Health Group in Moss Point, MS.

**Brian Horne** is executive chef/general manager at Balduccis Blue Point Grill in Alexandria, VA.

**Michael McAllister** is executive chef at Flanders Hotel in Ocean City, NJ. He also got married in October 2005. Please feel free to have prospective students in the Southern New Jersey area contact him via phone if they would like a preview of a career in the culinary arts.

**Mary Oreskovich** owns Steel City Diner in Pueblo, CO. She and

**Richard Warner '95** just celebrated the one-year anniversary of the opening of their business, Hopscotch Bakery.

**Geoffrey Sagrans** is assistant director of materials management at The Breakers in Palm Beach, FL.

**Matthew Sikucinski** works at Interior Design Kitchen and Bath at Details International.

**John Soilis** is executive chef at The Clubhouse in Atlanta, GA.

**Eric Wieland** is executive chef for Jerry Dilts & Associates.

**Brian Wieler** is executive chef at Ardsley Country Club in Ardsley On Hudson, NY.

## '96

**Richard Bombardier** is assistant general manager at RARE Hospitality International, Inc. in Nashua, NH.

**Adam Gottlieb** is executive chef at Palm Beach Yacht Club in West Palm Beach, FL.

**Brian Harwell** is chef de cuisine/partner of White Church of Collierville LLC in Collierville, TN.

**Teresa Mahon-Stearns** is chef-owner of White Mountain Cider Company in Glen, NH. She recently added a restaurant to the property, which runs along a cider mill and country store.

**Mark McInnis** is head chef of Kedron Valley Inn in South Woodstock, VT.

**Andrea O'Bannon** is a teacher at Normandy High School in St. Louis, MO.

**Nanda Ranes** is chef de partie for Marriott Hotels in Denver, CO.

**Martin Rios** is executive chef for Rosewood Hotels & Resorts in Santa Fe, NM. Rosewood has just recently taken over The Inn of The Anasazi and recruited Martin to relaunch the property.

**Michael Ruggiero, C.E.C.** was married in February 2006 and recently became executive chef of Orienta Beach Club in Mamaroneck, NY.

**Joseph Speringo** is a culinary instructor at New Haven Job Corps in New Haven, CT. He has a baby girl, Isabella Renee Speringo.

**Jeffery Zuercher** is a student teacher in Buffalo, NY.

## '97

**William Ankeney** works at Cafe Caprice in Austin, TX.

**Melissa Brady** is sales manager at Harraseeket Inn in Freeport, ME.

**Christopher Brantley** is corporate chef at McCain Foods USA, Inc. in Lisle, IL.

**Carl Drake** is chef-owner of Golden Drake Inc. in Flourtown, PA.

**Alyssa Esposito** is senior catering and convention services manager of the Hyatt Corporation in Old Greenwich, CT.

**Thomas Frain** is research and development chef for the Campbell Soup Company in Camden, NJ.

**Andrew Guarini** is banquet chef at The Desmond Hotel Great Valley in Malvern, PA.

**Gustavo Guzman** is a private chef in California.

**Brian Hart** is regional director for Suray Productions.

**Ty Hunt** is owner-executive chef of Hunt Catering & Classic Events in Greenfield, IN.

**Oliver Keegan** is executive sous chef at The Princeton Club of New York in New York, NY.

**Dennis Lavarone** is director of sales for The Wine Library in Springfield, NJ.

**Anne Liston** is a chef at Miami University in Oxford, OH.

**Stuart Margolis** left his job as manager of the Heathman Restaurant in Portland, OR to raise his daughter.

**Erica Norman** is assistant pastry chef at Bluff View Art District in Chattanooga, TN. She married **Val Anthony Arocho '96** in 2000.

**Lynn Pritchard** is executive chef at The Red Crow Grille in Bettendorf, IA. She got married in September 2005.

**Robert Reper** is food and beverage manager at Professional Hospitality Resources in Virginia Beach, VA. He had a beautiful baby girl in July 2005.

**John Des Rosiers** is executive chef at South Gate Group in Lake Forest, IL.

**Peter Schoebel** is executive chef at Sodexo, Inc. in Washington, DC.

**David Smith** is a registered dietetic technician at Cedar-Sinai Medical Center in Santa Rosa, CA.

**Alexandros Zeppos** owns Growlers in Gaithersburg, MD.

## '98

**Amy Stevens Adams** is owner/pastry chef of The Occasional Cake in Indiana, specializing in custom-designed wedding cakes and favors. In September 2005, she launched an Internet store on GourmetFoodMall.com, offering elegant confections that can be shipped anywhere in the U.S.

**Jennifer Allen** is pastry chef at Aroma's European Coffeehouse & Bakery in Omaha, NE.

**Thomas Belz** is line cook at Bellagio in Las Vegas, NV. He married Kassi Hite in May 2006.

**Alan Bennett** is corporate executive chef at Ned Devines Irish Village in Sterling, VA.

**Paul Casamento** owns The Village Grill in New Paltz, NY.

**Rodney Einhorn** is chef-owner of Terrapin in Virginia.

**David Haick** is chef garde manger at The Hotel Hershey in Hershey, PA.

**Jennifer Holwill** is executive chef/general manager at Ola in Atlanta, GA.

**Matthew Kahrs** is executive chef at Port City Chop House in Wilmington, NC.

**Catherine Kozikowski Konopaske** is pastry chef at Diorio Restaurant and Bar in Waterbury, CT.

**Steven Lomonaco** is bakery supervisor at Costco Wholesale in Charleston, SC.

**Gregory Margolis** is sous chef at Topper's Restaurant at the Wauwinet Inn in Nantucket, MA.

**Mamdouh Metwally** is executive sous chef at Gaylord Texan Resort & Convention Center in Grapevine, TX.

**Edilerman Molina** is executive chef at Ciao Baby Restaurant & Lounge in Massapequa Park, NY.

**Michael Norris** is food service director in New Jersey.

**David Panzarella** works at Stella Mare's in Santa Barbara, CA.

**John Sarg** is executive chef at The Hunters Inn in Potomac, MD.

**George Slavik** is executive chef at Hilton Hotels Corporation in Ronkonkoma, NY.

**Ryan Stern** is sous chef/banquet chef at Four Seasons Hotels Limited in Ballsbridge, Dublin, Ireland.

**Amy Vester** is food and beverage manager for Gourmet Italian Cuisine in Galloway, NJ.

## '99

**Andrea Abedi** works in the front of the house at Charlie Trotter's in Chicago, IL.

**Rachel Combs** is line cook at The Carolina Inn, where she works part-time so she can take care of her two baby girls.

# Whatever Happened To...

**Bryan Conway** is food and beverage director at The Club at Spanish Peaks in Big Sky, MT.

**Chad Esposto** is executive sous chef at Wykagyl Country Club in New Rochelle, NY.

**Holly Fann** is a chef-instructor at L'ecole Culinaire in St. Louis, MO.

**Eric Lynch** is corporate executive chef at Griffith Laboratories in Alsip, IL.

**Craig O'Neill** is executive sous chef at Blossom Restaurant in Charleston, SC.

**Jason Schirmacher** is government auditing accountant at HLB Tautges Redpath.

**Eric Sharpe** is corporate chef at Dilligaf Ranch Winifred, MT.

**Santi Zabaleta** is executive chef at Taberna Del Alabardero in Washington, DC.

## '00

**Andrew Chandler** is director of operations at Sodexho, Inc. in Bethlehem, PA.

**David Cook** is co-owner, with his wife Corrina, of Bistro 44 in Toms River, NJ.

**Craig Decker** is head chef at Alchemy in Edgartown, Washington, DC. His son Liam Robert was born in February 2006.

He also has a daughter, Sophia, 3.

**David Forcinito** is seafood buyer at Jasper White's Summer Shack in Cambridge, MA.

**Ryan Gillespie** is executive sous chef at Harrah's Entertainment in Bossier City, LA.

**Andrea Hagan** is test kitchen manager at Williams-Sonoma Inc. in San Francisco, CA.

**William Hartley** is executive sous chef at Columbia Sussex in Myrtle Beach, SC.

**Robert Imperial** is executive chef at Newport in Pennsylvania.

**Claudio Jimenez Segura** is food and beverage area manager at Loews Miami Beach Hotel in Miami Beach, FL.

**Raena Major-Hobson** is sous chef at Longshore Lakes in Naples, FL. She married Johnathan Hobson in November 2005.

**Amy McNelis** is chef-instructor at Le Cordon Bleu in California.

**Amanda Merdanian-Simpson** is starting up a home business creating and selling wedding cakes, cookies, and pastries. She has two children, Mia and Cooper.

**Joseph Muth** is territory manager at U. S. Foodservice.

**Seth Nels** is operator specialist at New Horizons Food Brokers in Syracuse, NY.

**David Peacock** is brewer at Rock Bottom Brewery in Phoenix, AZ. He has three sons, Jacob, Dylan, and Saben.

**David Posner** is chef at Ara Cafe in Venezuela.

**Maxwell Shteyman** is chef de cuisine at Copacabana in New York, NY.

**Steven Trabb** is banquet chef at Morris County Golf Club in Morristown, NJ.

**Michelle Vernier** is pastry chef at Wildwood Restaurant in Portland, OR.

## '01

**Julio Acosta** is first line cook at Claude Marco.

**Travis Collier** is production manager/executive chef at Park Regency ARC in Chandler, AZ.

**John Curtis** is director of food nutrition services for ARAMARK Corporation in Carrollton, GA.

**Cigrid Fenwick** is sous chef for garde manger at The Southern Baptist of Theology in Louisville, KY.

**Amanda Grosse** is executive chef at O'Leary's Restaurant in Pittsburgh, PA.

**Heather King** is a cheese monger at Star Provisions in Esom Hill, GA.

**Eric Krohn** is catering supervisor at Sodexho, Inc. in Binghamton, NY. He's also a Dean's List student in the MaryWood's University Nutrition & Dietetics Program.

**Kent Lobien** is sous chef at Walt Disney World in Orlando, FL.

**Richard Marmion** is senior executive chef at ARAMARK Corporation.

**David Miller** is chef-owner of Savant Fine Dining in Clearwater, FL.

**Jessica Mogardo** is assistant pastry chef at Sam's Town Shreveport in Shreveport, LA.

**Chuck Murray** is executive chef at the Misconduct Tavern in Philadelphia, PA.

**Kristen Nussbickel** is catering director for the ARAMARK Corporation in New York, NY.

**Tara Orologio** is production manager of Sodexho in Washington, DC. She and **Peter Zlupko '01** were married in June 2005.

**Alex Ortiz** is cellar master at The Setai Hotel in Miami Beach, FL.

**John Palmer** is sous chef at Rosalie's Cucina in Skaneateles, NY.

**Pooja Primlani** is pastry chef de partie at Wynn in Las Vegas, NV.

**Lydia Taylor** is banquets manager at Cornell University in Ithaca, NY.

## '02

**Michael Anderson** is sous chef at Sonnenalp Resort of Vail in Vail, CO. He and his wife Sara had a daughter, Rachel Jean, in November 2005.

**Beverly Bates** is pastry chef at Twice-Baked, LLC in Washington, DC.

**Ralph Battista** is executive chef at The Yonkers Pioneer Group in Yonkers, NY.

**Jessica Centola** is tournant in a pastry kitchen at the Hilton New York in New York, NY.

**James Drysdale** is purchaser/back of house manager for Restaurant Associates.

**Michelle Emard** is director of banquets at the Poughkeepsie Grand Hotel in Poughkeepsie, NY.

**Christopher Hilliard** is grill/sommelier at Mission Grill.

**John Jallade** is sous chef at Londonderry Retirement Community in Easton, MD.

**Julia Kilpatrick** is a food scientist at Peryam & Kroll in White Plains, NY. She graduated in December 2005 from Robert Morris University, Pittsburgh, PA with an M.B.A. in Marketing.



CIA graduates **Danielle Amirault '02** and **Ben Kenny '94** were married this past year. The two met at a career fair at the college's Hyde Park campus when Ben, then executive chef at a resort in northern California, hired Danielle to come work there. Today the happy couple own and operate Café Mohawk in Blairsden, CA.



## Whatever Happened To...

### **Donielle Niekrewicz-**

**Morgenstern** is catering director at NexStore Marketplace in Boca Raton, FL.

**Tiffany Poe** is a chef-instructor at Tri-County Technology Center in Bartlesville, OK.

**Arnel Salvatierra** is maître d'/sommelier at The Restaurant at Domaine Chandon in Yountville, CA.

**Juan Santos** is chef owner of New York Bros. in Garnerville, NY.

**Ari Starkman** is general manager of Sterling Affair in Edgewater, NJ.

**Omer Tezel** is assistant manager at Konyali Restaurant.

**Keith Votapka** is assistant manager of room service for the Mandarin Oriental Hotel Group in London, England. He finished a food and beverage management training course offered by the hotel.

### '03

**Christina Russell Alderman** is a patient care manager for Sodexo, Inc. in Elgin, IL. She married Dan Alderman, whom she met at the CIA, in March 2005.

**William Bradof** is chef-owner at Trio in Jackson, WY.

**Olivia Dupin** is food and beverage manager at the Hyatt Corporation in Greenville, SC.

**Timothy Farley** is sous chef at Harvest Cafe in New Paltz, NY. Along with his parents, he runs Cosmo's Corner Restaurant & Pizzeria in Highland, NY.

**Jeremy Greenberg** is restaurant chef at Adam's Mark Hotels in Buffalo, NY.

**Jennifer LaSpina** works at Indigo an American Grille in Huntington, NY.

**Danielle Littig** is sous chef at Black Orchid Grille in Nashua, NH.

**Keith Loveless** is regional manager at Pancho's Mexican Grill in Coralville, IA.

**Christopher McCann** is line chef at Black Diamonds Grill in Hunter, NY.

**Daniella Palumbo** owns Sweet Tiers in Naples, FL.

**Mary Radigan** is a cook at Alinea in Chicago, IL.

**Jason Ramos** is sous chef at Stage Left in New Brunswick, NJ.

**Joseph Raya** is general manager at Robert's of Charleston in Charleston, SC.

**Parker Reynolds** is chef/supervisor at Medcentral Health System in Mansfield, OH.

**William Rice** is line cook at Hyatt Corporation in Tampa, FL.

**Jillian Rivera** is cook for the Hyatt Corporation in Washington, DC.

**Tiffany Saylor** is restaurant manager coordinator at The Culinary Institute of America in Hyde Park, NY.

**Richard Starke** is chef assistant at Walt Disney World in Orlando, FL. He won the Culinary Excellence Award at Disney's Boardwalk Resort for 2005.

**Daniel Winkler** is sous chef at Congress Hall in Cape May, NJ.

**Mike Zidick** is chef-owner of Ling's Dragon in San Antonio, TX.

**Janine Zuccala** is career development coordinator at C-CAP in New York, NY.

### '04

**Darryl Burnette** is executive chef of 24 Prince St in New York, NY.

**Michael Cella** is owner/executive chef at Cella Bistro in Niskayuna, NY.

**Jay Christopher** is a sommelier.

**Timothy Cliff** is owner of Mojo Cafe in St. John, U.S. Virgin Islands.

**Frederick Dumlao** is line cook at La Panetiere in Rye, NY.

**Adam Leach** is wine production/hospitality associate at Bouchaine Vineyards in Napa, CA.

**Susan Levy** is chef at Four Seasons Hotels Limited in New York, NY.

**Vinay Swarup** is kitchen manager at New World Catering Corp. in Saugerties, NY.

**Robert VanVoorhis** is chef-owner of All Smoked Up BBQ Catering in New York. His largest event was catering a Fourth of July party for Paul Teutul, Sr. of Orange County Choppers, from the Discovery Channel hit television show "American Choppers."

**John Walt** is executive chef at Cannova's Inc. in Neenah, WI.

**Steve Yi** is assistant pastry chef at Wynn Las Vegas in Las Vegas, NV.



### CHRISTINE NUNN '03

#### *Life is a Picnic*

While most culinary professionals would agree that working in the food business is no picnic, that's exactly what it is for **CHRISTINE NUNN**. As owner and executive chef of Picnic Caterers, she's plenty busy—business is booming, and the company books months in advance. And that's just fine with her because she's making a living doing something she truly loves.

That living began entirely by chance. A former non-profit development director and special events planner, Christine was tired of paying top dollar for mediocre food. So, as an avid home cook, she began to cater her own events with great success. That's when she decided that taking a break from the business world and attending the CIA might be a good idea.

Was it ever! "Because I made the change and chose the CIA, all of these good things are happening," she said. "I loved going to the CIA—it was the time of my life, and it offered me the time of my life until I retire!" She graduated, took a gamble by starting her own catering company, and things just took off from there.

Christine's approach to every catering event is simple: custom-designed menus for each client, coupled with perfect execution of the best ingredients available. She has her own garden to provide the freshest of seasonal organic produce. All the meats she purchases are the finest quality from small local vendors and her seafood comes straight from the market. Whenever possible, she cooks completely local, seasonal organic meals. Everything is made to order—nothing is frozen, pre-made, or not of her own creation.

She is also a sommelier, lectures extensively, and teaches numerous classes on French, Italian, and regional American cuisine. Clearly Christine Nunn is not one to put all her eggs in one picnic basket.

## Whatever Happened To...

### '05

**Scott Dunkelberger** is executive chef at S & S Grilling and BBQ in New Holland, PA.

**Daniel Forbes** is an associate at Twin Liquors Corporation in Austin, TX.

**Robert Miller** is chef for The Golub Corporation.

**Mary Mills** is front of the house manager at Bridges at The St. Charles Hotel in Hudson, NY.

**Gustavo Tzoc** is garde manger at Jovia in New York, NY.

### '06

**Julie-Ann Kirkland** is chef de partie at Pavillion on the Park in Sydney, Australia.

## In Memoriam

The Culinary Institute of America extends deepest sympathies to family members and friends of the following alumni who have passed away since the last issue of *mise en place*<sup>®</sup> was published:

Jack Nelson '50

G. E. Bletzer, Jr. '64

Louis E. Cote '66

Leroy P. Goode '66

Edward Frank Silver '67

Frank P. Pagano, Jr. '73

John S. Nicas '77

Bruce R. Hildreth '86

Madeline Joan MacDonald '86

Roman J. Fedoryka '89

Neil Auerbach '92

Terry Ptacek '97

Jason Sebastian Swesnik '00

Stephanie Lynn Pugliese '01

Timothy Upton '06

## And the Winner Is...



### CIA ALUMNI EARN BEARD AWARDS

The following graduates of The Culinary Institute of America were big winners at the 2006 James Beard Foundation Award ceremony:

**ALFRED PORTALE '81, Outstanding Chef;**

Alfred is chef/owner of Gotham Bar & Grill in New York City.

**JOHNNY IUZZINI '94, Outstanding Pastry Chef;**

Johnny is pastry chef at Jean Georges in New York City.

**GARY DANKO '77, Outstanding Service;**

Gary is chef/owner of Gary Danko in San Francisco, CA.

**JOHN BESH '92, Best Chef: Southeast;**

John is executive chef/co-owner of Restaurant August in New Orleans, LA.

**MARCY BLUM '75**, was named one of the **25 Trendsetters of 2006** by *Modern Bride* magazine.

Marcy is president of Marcy L. Blum Associates, Inc. in New York City.

**STAFFORD DECAMBRA '78, C.E.C., C.C.E., A.A.C., was inducted** into the Epicurean World Master Chef Society, one of only 57 chefs in the U.S. to be so honored. He was also named the American Culinary Federation Southeast **Chef of the Year**. Stafford is executive chef at Pearl River Resort in Choctaw, MS.

**SUSAN ROTH '79 won first place** in the Pennsylvania State Pork Council Cook-off. Susan is a chef-instructor at Northampton Community College in Bethlehem, PA.

**MARY WATERS '82 was named Caterer of the Year** by the San Diego Restaurant Association and Best Caterer by *San Diego Magazine*. Mary is owner/president at Waters Fine Catering Co. in San Diego, CA.

**DAN BUDD '87 was given a "Lifetime Achievement Award"** at the U.S. Pastry Competition for his contributions as a mentor, educator, and promoter in the field of pastry arts. Dan is pastry chef/owner of Taste Budd's, Inc. in Red Hook, NY.

**TROY WILSON '88 was named Chef of the Year** by the Beehive Chefs Chapter of Utah. Troy is a culinary arts instructor at Utah Valley State College in Orem, UT.

**JONATHAN BENNO '93 was named one of the 2006 Best New Chefs** by *Food & Wine* magazine. Jonathan is chef de cuisine at Per Se in New York City.

**HAROLD DIETERLE '97 was the winner of Bravo's reality cooking series "Top Chef."** He received \$100,000 in seed money which he will use to start his own restaurant in New York City. Harold was most recently sous chef at the Harrison Restaurant in New York City.

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