



Summer Chefs participants (L-R): Kaitlin Najor, Shanice Barksdale, and Imani Morgan proudly present their poached salmon, which was served at the 2010 Recognition Luncheon held at Virginia Beach Tech Center.

Thanksgiving is in the air and with it the anticipation of gathering with family and friends, the memories of savored moments, the rush of last-minute menu preparations, and most of all the opportunity to reflect on all we have to be thankful for. At C-CAP we are most thankful for you -- our students, teachers, alumni, post-secondary partners, industry supporters, and very generous donors. We offer each and every one of you our deepest and most sincere thanks.

Warmest wishes,

Richard Grausman,
Founder and President

Allison Burns-Ferro,
Managing Director

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A New Evolution in Asian Haute Cuisine

By Mitzie Cutler

Wolfgang Puck's new restaurant, *WP 24*, at the Ritz-Carlton in Downtown's LA



Live hosted "A New Evolution in Asian Haute Cuisine" four-course dinner with wine pairings to benefit C-CAP Los Angeles on October 24, 2010. Guests enjoyed an exclusive tour of the new Ritz-Carlton, followed by a feast with influences ranging from Singapore to China.

Culinary students from Los Angeles high schools assisted the chefs in creating spectacular dishes. Appetizers included steamed baby bao buns, assorted sushi rolls, chili "Dan Dan" dumplings, and lobster spring rolls. Guests then enjoyed a "Chinois" style chicken salad and Szechuan-style Kobe flat iron steak au poivre with Hunan spicy eggplant followed by a delicate Marjolasian with layers of dark chocolate, white espresso mousse, cashew nougatine, and coffee ice cream for dessert. Wines for the evening were provided by B Cellars, who offered not only a 15% discount on all wines purchased, but also matched the 15% discount in a donation for C-CAP.

An auction, presented by Rick Kirkbride and Michael Berk, featuring a two-night stay at the Ritz-Carlton including dinner for four at *WP24*, four LA Lakers tickets with dinner at *Katsu-ya*, and a two-night stay at the Ritz-Carlton South in New York raised additional funds. At the end of the night, everyone received Chen Quick Sticks and a new vegetarian Asian noodle dish

C-CAP Connects Teachers to Industry – Leaders

By Christine Lee

"The growth of the hospitality industry is out-growing the availability of [human] resources, and organizations are being challenged to develop, retain and grow their talent base." - Scott Davis, President, Compass Group USA Inc.

On November 2nd, C-CAP New York kicked off the first in a new series of Professional Development workshops aimed at increasing teachers' knowledge of career opportunities in the foodservice and hospitality industry at **Cravath, Swaine & Moore**, a corporate dining account of **FLIK International**, a division of **Compass Group North America**. FLIK maintains a client list that includes some of the world's most prestigious financial and legal institutions and as an industry leader sets the pace with its commitment to providing quality, upscale food selections.



(L-R): Scott Davis, President of FLIK International, takes a moment with Sean Ahern, Culinary Instructor from Marta Valley High School

Culinary teachers from New York City public high schools learned about job opportunities, skills that lead to success, training programs and overall industry needs from FLIK International's local and regional foodservice and dining personnel.

In addition, Rick Smilow, President of the Institute of Culinary Education (ICE), C-CAP Board Member and co-author of [Culinary Careers: How to Get Your Dream Job in Food, with Advice from Top Culinary Professionals](#) (Clarkson Potter, May 2010) and Amy Quazza, ICE Senior Career Services Advisor, spoke about career options ranging from traditional cooking on-the-line and baking jobs in restaurant kitchens to food media, marketing and sales. After their remarks, Smilow was on-hand to sign copies of [Culinary Careers](#) for teachers.

from So-Yah! as party favors.

All the guests agreed that the evening will not soon be forgotten!

C-CAP Arizona: Kicking Off the School Year

By Jill Smith

On September 11th, forty eight teachers from across Arizona met at The Chef's Loft, a beautiful studio on the Scottsdale Waterfront where chefs can produce quality culinary entertainment including television shows, documentaries, and commercials.

Jill Smith, C-CAP Arizona director, discussed the upcoming year and Chef Carlton Brooks, President of the American Culinary Federation (ACF) Chef's Association of Arizona, invited all teachers and their students to join the ACF. With the help of C-CAP students, Chef Asta Pedersen of the American Healthcare & Culinary Consultants, prepared smørrebrød a traditional Danish open-faced sandwich for everyone to enjoy.



Chef Pedersen, a native of Denmark, demonstrates the unique presentation of smørrebrød.

Teachers also toured the corporate dining operations and experienced firsthand, the level of excellence that FLIK achieves in corporate dining as they enjoyed lunch on-site.



Richard Grausman welcoming teachers to C-CAP's Career Awareness Professional Development workshop with Rüdiger Flik, C-CAP Board Member and Flik Founder and CEO retired, seated at Richard's right

The New York Program Team designed the 2010-11 career awareness professional development workshops for teachers to align with its student programming. Caryne Hayes, C-CAP Career Advisor, is offering students a series of Career Exploration events aimed at exposing them to various positions in the industry. The program focuses on three areas of the industry -- restaurants, corporate dining, and hotels -- and consists of three events spaced throughout the school year:

1. Tour of a restaurant, hotel or corporate dining facility.
2. Classroom talk and Q & A session with an Executive Chef, General Manager or Food Service Director.
3. In class talk and Q & A session with a C-CAP graduate who is currently working at a restaurant, hotel or corporate dining facility.

Chicago Students Cook Up Healthy Alternatives at Nutrition Camp

By Nicola Copeland

Over the summer, 30 Chicago Public School students participated in our 4th Annual Nutrition Camp hosted by ARAMARK at the University of Chicago. C-CAP students worked one-on-one with Executive Chef John Seagro and Chef Efrain Sosa of ARAMARK to learn healthy alternative cooking methods and prepare dishes that were served to guests in the Bartlett Dining Halls at the University of Chicago.

On October 2nd, National Restaurant Supply (NRS) opened its doors to seventy-two prospective C-CAP students, their family members, and teachers. This first-ever C-CAP Arizona Student Kickoff Meeting was a huge success, thanks to Drew Gulbas and Ken Gilles of NRS. In addition to a C-CAP informational session provided by Jill Smith, this meeting focused on the equipment and production of pizza.

Robert Moccia and Armando Suarez of E-KUIP Marketing showed students how to use a Wood Stone oven and Chef Jared Porter, owner of *The Parlor Pizzeria* and C-CAP alumnus, demonstrated the art of pizza making. Each student had the opportunity to work with Chef Porter to make his or her own pies, which were then cooked in the Wood Stone oven. Over 100 pizzas were made and consumed!

C-CAP Arizona continues to thrive, thanks to the tremendous support and involvement of the hospitality community.

C-CAP Los Angeles Student Profile: Emily Rosenberg

By Mitzie Cutler



Los Angeles C-CAP alumna, Emily Rosenberg, was one of ten employees chosen to begin the Management Development

Program at The Four Seasons Hotel in Beverly Hills. She has

Daily culinary lessons culminated in a Locavore Culinary Competition. The campers were broken up into teams led by chef mentors and worked diligently for two days to create their own healthy recipes and plan a menu using locally grown and sustainable products found at the Green City Market. Each team had two hours to cook as many original recipes as possible. It was an exciting and intense couple of hours. The winning team's menu consisted of an arugula and baby heirloom tomato salad with a honey-lime vinaigrette, pan-seared beef medallions with chipotle cream sauce served over poblano peppered jasmine rice and sautéed Swiss chard, roasted peach and ginger cookies for dessert, and a mixed fruit summer spritzer. We wrapped up the week at *Province Restaurant* with a wonderful dinner and stimulating conversation with Executive Chef and Owner Randy Zweiban. It was a busy and invigorating week for Chicago C-CAP students and we can't wait to do it again next year!



Winning Team Members:

Brandon Gadson - Simeon Career Academy

Cinthya Hernandez - North Grand High School

Allyson Hixson - Prosser Career Academy

Claudia Ramirez - Richards Career Academy

Chef Marcel Taylor - culinary instructor in C-CAP's *After School Matters* South Shore Chef's Apprenticeship Program

Tidewater Tech Prep Consortium Continues Partnership with C-CAP Hampton Roads

By Tammy Jaxtheimer

Spanakopita, frittata, crudite, tropical cucumber and avocado salad, and caprese are a sampling of what Summer Chefs students from Hampton Roads, Virginia, had the opportunity to prepare and taste during their first week of summer vacation. Under the watchful eye of the multi-talented Chef Patrick Reed, students impressed their parents, C-CAP teachers, principals, and C-CAP supporters with a Recognition Luncheon, held at the Virginia Beach Technical and Career Education Center, where Reed is a chef instructor.

These rising seniors' educational -- and delicious -- career immersion is thanks to funding by Tidewater Tech Prep Consortium, a partnership

been working in the pastry kitchen there for four years, and now works under the direction of Executive Pastry Chef Federico Fernandez.

It has been two years since a group has been selected to go through the management program. The group will meet on Wednesday mornings for two hours to learn about the hiring of personnel, discipline, and best practices in management. For the culmination of the program, Emily will make a presentation in front of the management committee and her classmates.

C-CAP Prince George's County: Our Program's Backbone

By Yvette Williams

The 2010-11 school year marks the second year of C-CAP's program in Prince George's County (Maryland) schools. Last year was a time for the participating culinary arts teachers to get to know C-CAP. This year our teachers are ready and eager to make the most of C-CAP's services -- to the advantage of their students.

The first Professional Development session was held on September 27th, where all the teachers received copies of the *2010-11 Teacher's Guide to the C-CAP Cooking Competition for Scholarships*. A lively Q & A discussion built excitement for this year's scholarship competition.

Chef-mentors arranged by C-CAP are making classroom presentations on the competition recipes, as well as kitchen

that C-CAP Hampton Roads has enjoyed since 1993. Tidewater Tech Prep Consortium's innovative approach links high school, college, and career preparation with business and industry. Their vision is to empower students with the workforce skills and knowledge needed to be lifelong learners and productive citizens who compete successfully in the global economy. Each year more and more C-CAP students enroll at Tidewater Community College, recognizing it as an excellent place to continue their pursuit of a career in culinary arts and hospitality management.

In addition to the hands-on culinary laboratories, the Summer Chefs participants -- selected junior competitors from the annual C-CAP Cooking Competition for Scholarships -- took industry field trips and participated in college and career readiness sessions.



Summer Chefs participants, C-CAP alumni, and the Colonial Williamsburg chefs and apprentices pose for a photo during the behind the scenes culinary tour of the Colonial Williamsburg hospitality properties in June 2010.

Tidewater Tech Prep Consortium's Coordinator, Jessica Yandell shared, "The partnership with C-CAP makes sense. What better way to show our support but through the students who are the future of the community. The Consortium is privileged to provide financial support with Tech Prep funds whereby each dollar is spent wisely and every student is served effectively. Each member of the Tidewater Tech Prep Consortium Advisory Team feels proud to be a part of such a purposeful partnership with C-CAP."

'Kings of Pastry' Comes to Los Angeles

By Mitzie Cutler

On Friday, October 8, 2010, a fund-raising event in Beverly Hills benefiting C-CAP materialized practically overnight through the extraordinary efforts of Sherry Yard (*pictured below*) and Wolfgang Puck Fine Dining. Guests attended the Los Angeles premiere of "Kings of Pastry" and an after-theatre reception at Spago where signature pizzas and a lavish assortment of sweets donated by many local pastry chefs were served.

sanitation and knife skills. Teachers report being honored to collaborate with these culinary professionals and welcome the aspirational role models they offer to students.

In sum, we're off to an awesome year and salute our teachers, who are the backbone of C-CAP in Prince George's County.



C-CAP Hampton Roads Teacher Wins Virginian Pilot State Fair Pie Contest

By Tammy Jaxtheimer

Paula Miller, C-CAP Hampton Roads teacher from Kellam High in Virginia Beach, VA, proudly poses in front of her blue ribbon award-winning pecan pie at the Virginia State Fair in September.



A chocolate sculpture created by Jacquy Pfeiffer, the film's star and the Academic Dean for Student Affairs at the French Pastry School in Chicago, was the centerpiece for the buffet and helped to make the evening especially unforgettable.



Rocatto vs. Kassels in Arizona's Heavy Medal Competition

By Jill Smith

A capacity house of more than 150 cheered as Executive Chef Charles Kassels of the El Chorro Lodge, Phoenix, and his team stirred up victory at Arizona's C-CAP Heavy Medal competition this fall. Held at the stylish Intercontinental Montelucia Resort and Spa in Phoenix, the annual fund-raising event featured wild mushrooms as the secret ingredient in every dish of the elegant dinner devised by Chef Kassels and Chef Roccato.

Intercontinental's executive chef, Francesco Roccato, ably assisted by C-CAP alumni Chef Tommy Lanoue of The Westin Kierland and Kailey Fierro of *Sushi Roku*, created enticing competition entrées that vividly incorporated the secret ingredient in the presentation as well as within the dish. However, home turf yielded in this dynamic competition as

Miller was selected to be one of 11 on the The Virginian-Pilot's Dream Team of bakers after some tough and experienced judges offered advice on how to improve her already tasty creation.

She heeded the advice of using only farm fresh eggs, which was easy to do since several of her students live on farms, and special ordered pecans from North Carolina. Next year she hopes to have her catering students enter in the "junior" category, stating, "I think it would be a great experience for them."

Chef Kassels took the lead with the assistance of C-CAP alumnus Chef Jared Porter of *The Parlor* and 2010 C-CAP scholarship winner Chelsea Edwards, now in culinary studies at The Art Institute of Phoenix.



(L-R): Chef Francesco Rocatto and Chef Charles Kassels.

Porcini cavatelli with Romano sauce and wild mushroom stroganoff with crème fraiche and bordelaise sauce proved irresistible to the judges, who gave the dishes a combined score of 9.133. Judging criteria included taste, originality, use of the secret ingredient and presentation.

Debbie Gaby, Co-Founder and President of Sleep America, Bob Bondurant of Bondurant School of High Performance Driving, and Phoenix Suns Coach Alvin Gentry were joined by two lucky members of the audience to sample the dishes created by Chef Kassels and Chef Rocatto.

C-CAP gratefully acknowledges our product sponsors who have been tremendously helpful to our teachers as they prepare their students for jobs in the culinary industry:



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