



Kelvin Fernandez, a C-CAP alum and the Executive Chef of the *Strand American Bistro*, addresses 2011 Final Competitors in New York where he served as one of the judges

Graduation, internships, job searches, beach days, BBQs and picnics in the park – it's almost summer. As the school year comes to a close, we are pleased with our 2010-11 results. A total of 155 public high schools and 250 culinary teachers and their students participated in C-CAP. Gardens were planted, potatoes tournéed, industry job shadows and field trips arranged, competitors trained, alums promoted, and more than \$3 million in scholarships awarded. We thank all of you – teachers, students, alums, industry supporters, donors and staff – for working with us and contributing to C-CAP's success.

There's still much to be done, and we are busy making plans for 2011-12. We at C-CAP want to thank Allison, who is retiring, for all the good work she has done over the past five years. There are some exciting developments coming to C-CAP soon...so stay tuned.

Warmest wishes,

Richard Grausman,
Founder and President

Allison Burns-Ferro,
Managing Director

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Jamie Oliver's Food Revolution Comes to Los Angeles

By Mitzie Cutler

Jamie Oliver's campaign, "Feed Me Better," aims to help people improve their health by getting them to eat more fresh food. The campaign grew out of *Jamie's School Dinners*, a four-episode documentary series in which Oliver worked to improve the quality of school food at a British school, Kidbrooke. The television series led to a broader campaign to improve school food throughout Britain. Last year he brought his campaign to schools in Huntington, West Virginia, where he held classes for the community and worked with the school cafeterias to make healthier menus. Oliver hoped to continue his campaign to change the way food is presented by working with Los Angeles' public schools, but he was refused entrance to any of the cafeterias by former Superintendent **Raymond Cortines**.

Determined to do something for the students in Los Angeles, Oliver set up a kitchen in Westwood and gave the community free cooking classes. He worked with students from several schools outside of the Los Angeles Unified School District (LAUSD). Fortunately, two C-CAP schools, West Adams and Santee Education Complex, were able to participate with Oliver through an outside partnership.

On Saturday, February 12th, eight schools, including West Adams and Santee Education Complex, participated in an outdoor competition on the 3rd

C-CAP Los Angeles Sprouts "Teen Chefs Garden to Kitchen" Project at Sun Valley High School

By Mitzie Cutler



This year, in an effort to make a difference in the eating habits of students in high school culinary classes in Los Angeles, C-CAP LA kicked off its "Teen Chefs Garden to Kitchen" project.

The project's mission is to get students to actively participate in growing the fresh produce and herbs that they will use to develop delicious recipes in the classroom.

The students are taught how their health is impacted by the food choices they make and learn about choosing healthier food alternatives.

You don't have to look very far to realize that America's youth are being raised in an environment that promotes unhealthy food choices. Drive down any city street and you will see multiple fast-food venues. Stores are stocked with prepackaged, "oh-so-convenient," pop-in-the-microwave meals that are full of sodium and fat. Breakfast, the most important meal of the day, has become an exercise in grabbing high-caloric, sugary coffee drinks, topped with a caramel drizzle, to rinse down sugar-packed, fat-filled breakfast pastries. Obesity is at an all-time high, especially for our children and teens. Americans are missing the boat when it comes to fresh, nutritious and healthy eating habits.

Hoping to help students change their eating habits, C-CAP LA staff spent hours researching existing community and school garden projects, reaching out to local nursery and landscape vendors and talking with Master Gardeners. Their persistence paid off. After several failed attempts to obtain resources and products, they found success when **Kyle Shuttle** of Bonnie Plants in Carpinteria, California generously agreed to donate vegetables and herbs to Sun Valley High School for the very first garden in a C-CAP school.



Street promenade in Santa Monica. Competing teams prepared a chicken recipe and two of the three schools chosen to move on to the final competition were West Adams and Santee Education Complex.

For the final competition, each school team was given beef and vegetables to prepare a recipe of their choice. To the amazement of judges **Jonathan Waxman** and **Michael Symon**, **Caleb Villanueva** of West Adams, began pounding on the beef with the back of a pot. Both judges were impressed that this young student was boldly attempting to create a carpaccio dish. Caleb and his classmates – **Diana Gomez**, **Sophia Rutabaga** and **Anthony Gosby** – won the competition, and Jamie Oliver and Jamie Lee Curtis presented them with a giant trophy and a trip to The Culinary Institute of America in New York.

"Go To" C-CAP Hampton Roads' Alum Joins Advisory Board

By Tammy Jaxtheimer

Jeffrey Wilson has been the consummate volunteer since he graduated from Virginia Beach Tech Center (VBTC) in 2006. Wilson was awarded a \$5,000 C-CAP scholarship to Norfolk State University (NSU) where he earned a Bachelor of Science degree, cum laude, in Tourism and Hospitality Management this past December. It was not too difficult to spot Wilson in the procession since he was a minority student at a historically black university. He served as chapter president of the National Society of Minorities in Hospitality

Sun Valley's culinary teacher, **Alicia Arlington**, and her students worked very hard to get the plant boxes built and ready for planting. On March 11th, the students planted the vegetables and herbs. As the plants grow, the students look forward to using them in a variety of delicious recipes that they will develop.



(L-R): Sun Valley High School culinary teacher, Alicia Arlington, with her students Bianca M., Jocelyn R., Jose S., Stephanie V., Rafael O., Davide R. and Roger G.

Girl Scouts and C-CAP Hampton Roads Benefit from Volunteerism

By Tammy Jaxtheimer

Ten C-CAP Hampton Roads' students enjoyed their share of sugar last month by volunteering at a Girl Scouts fundraiser, "Samoa Soiree." Area chefs and restaurants created original desserts and savory creations with Girl Scout cookies. Students assisted with the setup, the à la minute preparations, the serving and the clearing.



C-CAP Hampton Roads' Director, Tammy Jaxtheimer, and ten student volunteers take time out for a photo opportunity at the "Samoa Soiree"

An exciting part of the evening, besides networking with professional chefs, was the opportunity to taste the chefs' original creations and to reconnect with C-CAP alumni. When C-CAP Hampton Roads' Director **Tammy Jaxtheimer** introduced herself and C-CAP to the participating

at NSU. To make the most of his education, he completed two externships – one at Disney World and the other with ARAMARK at the Franklin Institute in Philadelphia.

Wilson shared, "Without C-CAP, I don't think I would have even considered a non-culinary program, consequently, if I hadn't gone to NSU, I wouldn't be where I am today." "Experience is key." Wilson, who helped open *Raising Cane's Chicken Tenders* (an ARAMARK operation) at Old Dominion University in Norfolk, has been tapped to open his own *Raising Cane's* at Virginia Commonwealth University (VCU) in Richmond and be the location manager. He will also be responsible for additional stores, such as *Croutons* and *IHOP Express*.



Alum Jeff Wilson poses with C-CAP student, Kaitlin Najor, during Summer Chefs 2010 at the Virginia Beach Tech Center

Last summer Wilson spent a week with rising C-CAP seniors, sharing his expertise alongside his once chef-instructor, **Patrick Reed**, from Virginia Beach Tech Center. Whenever there was a need, he was "Jeffrey on the spot," assisting with competition setup, check-in, food running, breakdown and scoring. He always volunteered for events sponsored by C-CAP's biggest funding supporter, the

chefs – offering students' assistance and the chance to hire C-CAP students by contacting Jaxtheimer when they have a hiring need – Chef **David Francis** shared that he was a 2003 C-CAP alum. Chef Francis' culinary crew from *Freemason Abbey* served a chicken and Samoa satay with coconut Do-Si-Do dipping sauce that was most appealing.



C-CAP Hampton Roads' student, Vincent Gould, proudly displays the "Judges Choice Award for Best Dessert"

black pepper – sounded strange, but it was amazing – and it was the judges' favorite.

Host chefs of The Westin Virginia Beach Town Center, under the direction of Executive Chef **Scott Bernheisel**, wowed guests with Samoa Massaman curry chicken, Do-Si-Do chicken satay with Asian slaw and sweet chili sauce, and Trefoil waffle root beer float "Walk-Away." *Nawab's* dish – Tagalong fennel orange mousse with chili-scented candied orange rind, Bourgogne macerated cherry, spring dill, and a pinch of fennel

C-CAP New York Alum Turned Cookbook Author

By Carol Tan

C-CAP alum, **Yvan Lemoine**, likes to play with food. In his book, *FoodFest 365! The Officially Fun Food Holiday Cookbook*, he invites you to a "taste-ful" party every day of the week. When asked about the inspiration for his first cookbook, Yvan exclaimed, "Holidays! They seem to be the only time that I can get the family together."



Born in Caracas, Venezuela, Yvan grew up as the eldest of four in a single-parent home. He learned to take care of his younger siblings at an early age. Cooking served as an artistic way for him to express himself.

Chesapeake Bay Wine Classic Foundation. This past year Jeffrey helped conduct preliminary interviews, which allowed him to complete his circle of C-CAP service. Jeff assured C-CAP Hampton Roads' Director **Tammy Jaxtheimer** that since Richmond is less than two hours away, he would continue to give back to C-CAP as its newest Advisory Board member.

Two C-CAP New York Students Earn America's Best High School Chef Titles

By Meghan Seradsky

Two C-CAP seniors – **Sade Aguila** and **Donika Watson**, both from Food & Finance High School – took top honors at America's Best High School Chef Competition hosted by Monroe College. Aguila placed first in the culinary competition while Watson won the pastry division. Both were awarded a full-tuition scholarship to attend Monroe College, including a semester of learning in Italy.

C-CAP had a very strong showing throughout the competition. Many students placed in both the culinary and pastry competitions:

Taibot Amusa

Port Richmond High School
2nd Place, Culinary

Douglas Baum

Tottenville High School
3rd Place, Culinary

Brenda Lara

Port Richmond High School
2nd Place, Pastry

At the age of 13, Yvan and his family moved to New York, where he attended Long Island City High School. His teacher introduced him to C-CAP, where he was able to turn his love for cooking into a fulfilling career.

With C-CAP's help, Yvan sharpened his culinary skills under the guidance of *La Caravelle's* Chef **Cyril Renaud** and Pastry Chef **Laurent Richard**.

Yvan later went on to work with the world-famous chefs **Jacques Torres**, **Rocco DiSpirito**, **Sam Mason** and **Jehangir Mehta**. "C-CAP provided support, connections, encouragement and most importantly, guidance," says Yvan. "C-CAP connects you to others who love what you love and provides a network of mentors to learn from through apprenticeships. Even though C-CAP provides scholarships, it is the pre and post support that I am mostly in love with. Once you're part of C-CAP, you're a C-CAPper for life."

Together with his brother, Yvan now owns iFoodStudios, a creative food studio where he consults with bars and restaurants, provides food styling and photography and leads media tours. He has appeared on The Food Network's shows *Food Network Challenge*, competing against the *Ace of Cakes'* **Duff Goldman**, and *Chopped*.

Yvan recently joined First Lady **Michelle Obama** in the "Chefs Move to School" campaign to provide healthier foods in schools. He teaches students about healthy eating at Aviation Career and Technical Education High School in Queens, New York, where his sister is a student. He is working towards changing the school's lunch program. Yvan explains, "Having grown up in the New York City public school system and knowing what we were fed, and now hearing the same stories from my sister, makes this battle personal. We are simply there to empower the kids and to make their voices heard."

Daniel Boulud Scholarship Sends C-CAP New York Alum to France

By Meghan Seradsky

Calling *Daniel* one of the best restaurants in New York City is an understatement. Exquisite. Luxurious. Divine. Delectable. That's more like it.

The Zagat Survey once proclaimed *Daniel*, "home to what would be heaven's kitchen." So it's no wonder that when an opportunity to cook for a scholarship in "heaven's kitchen" arose, C-CAP alumni jumped for it.

This winter, as part of the Daniel Boulud Scholarship, C-CAP alumni competed for a chance to attend the L'Institut Paul Bocuse in Lyon, France. The scholarship, valued at \$8,500, covers an all-expense-paid trip to attend the two-week Authentic French Cuisine program at the renowned culinary institute.

Richard Grausman, C-CAP Founder and President, narrowed the pool of eligible C-CAP alumni to four:

Jessica Gil

Food & Finance High School
Runner Up

Bryan Pitaud

Food & Finance High School
Runner Up

Kencito Vernon

Food & Finance High School
Runner Up

Victor Vives

Food & Finance High School
Runner Up

For more information about the competitions, please refer to the Monroe College website at <http://www.monroecollege.edu/abhschef>.

The 2nd Annual Cocktail Hour with Chef Guy Fieri

By Nicola Copeland

The 2nd Annual Cocktail Hour with Chef **Guy Fieri** to benefit C-CAP Chicago, held at the International Home and Housewares Show, was even bigger and more successful than last year's event. During the three-day event (March 6th to 8th), C-CAP Chicago scholarship winners and alumni demoed products for Harold Import Co., Ergo Chefs, Gourmet Business and Chantal; practiced knife cuts and created French omelets and crepes. It was a great experience for the students and the alumni and an exciting night for guests.

The event raised more than \$25,000 for the C-CAP Chicago program and was generously sponsored by Harold Import Co., Ergo Chefs, iSi North America, Vinturi, Epoca and Fusion Brands.

Swainson Brown, '98 – *The National*, Sous Chef
Medhi Chellaoui, '01 – *Club Metropolitan*, Sous Chef
Giovanna Delli Compagni, '03 – *Asiate*, Chef Tournant
Sean Quinn, '00 – *Chadwick's Restaurant*, Executive Chef

Chef **Daniel Boulud** invited each finalist to participate in a one-day shadow at his eponymous restaurant. The contestants were asked to prepare and present a signature dish of their own choosing. "One dish they feel is very soulful and has an identity... I want to see their real cooking, something that means something great to them," instructed Boulud.

What was the single limitation? No nouvelle cuisine.

Judging the cooking competition alongside Chef Boulud were *Daniel's* Executive Chef, **Jean Francois Bruel**; Chef de Cuisine, **Eddy LeRoux**; and Executive Sous Chef, **Gregory Stawowy**.

After days of deliberation, Chef Boulud announced Swainson Brown, the winner. Brown's winning dish was Osso Bucco two ways with butter beans, winter vegetables, rice and peas.



(L-R): Paul Bocuse and Swainson Brown in Lyon, France

"Each of the finalists demonstrated incredible skills in the kitchen. Swainson was able to rise above the rest. He jumped right in and integrated himself into our world, immediately making himself a productive member of the team. And, his recipe showcases traditional Jamaican cooking methods with new ideas and ways of presenting it," says Boulud.

Brown attended the Authentic French Cuisine program at the L'Institut Paul Bocuse and returned at the end of May.

As for the remaining three competitors, Giovanna said it best, "I was thrilled just to have the opportunity to cook in *Daniel's* kitchen."

Why Hibernate When You Can Cook?

By Meghan Seradsky

For many high school students, the mid-winter break is an opportunity to sleep in and catch up on the latest season of *Top Chef*. But 18 ambitious C-CAPPers set their alarms for the wee hours of the morning to don their chef coats and cook at Kingsborough Community College in Brooklyn, New York.

This February, Kingsborough Community College hosted C-CAP's Winter Chefs – a four-day cooking program that introduces students to the



(L-R): Justin Love, 2011 Monroe College scholarship winner; Danielle Thomas, 2010 C-CAP alum; Chris Williams, 2006 C-CAP alum

Robert Laub and Pamela Plancher of Harold Import Co. and John Porter of the Porter Marketing Group, Inc. organized the Guy Fieri party at the Housewares Show. Catering was provided by six Chicago Public School culinary programs (Manley Career Academy, Simeon Career Academy, Prosser Career Academy, Washington High School, North Grand High School and Tilden Career Academy); Chef **David Blackmon**, CPS Culinary and Hospitality Program Coordinator; C-CAP/After School Matters South Shore Chef's Apprenticeship Program and Chef **Chris Williams** (2006 C-CAP alum).



(L-R): 2011 scholarship winners Olivia Smith, Robin Jones, Mariely Santiesteban and Zarai Arroyo with Chef Guy Fieri

dynamics of a college-level learning environment.



Chef **Thom Smyth**, Chef Instructor at Kingsborough, designed the program to engage students in cooking while focusing on such valuable skills as teamwork, time management and speed. Chef Smyth covered a wide range of topics and dishes, including flavor profiles, omelets, vegetables, meat, bread and tallow sculpture.

Students invited family members and Kingsborough staff to a buffet on the final day of the program to showcase their dishes and skills.

C-CAP Arizona Students and Teachers Attend "Art of the Plate" Dinner

By Jill Smith

On May 3rd, using funds from a grant from the Scottsdale League for the Arts, 30 C-CAP Arizona students and teachers attended the third annual "Art of the Plate" dinner, hosted by The Westin Kierland Resort & Spa.

Jeff Barba, Director of Food and Beverage, welcomed everyone to the property and Chef de Cuisine **Tom Vykulil** guided students on a tour of all of Kierland's kitchens, restaurants and banquet spaces. After the tour, the students and teachers dined at *Brittlebush*. Chef **Graeme Blair** presented each course and explained the techniques, the ingredients and the plating used to create and serve the menu.

The following five-course menu was enjoyed by all:

First Course

Kumamoto oyster duo
Blood orange gelee, coconut gelee
Sea-bean salad, yuzu sorbet



Second Course

Sweetbreads with watercress spaetzle, Pedro Ximenez reduction and bacon dust

Third Course

Crispy-skinned Thai snapper
Lemongrass coconut curry, squash noodles, opal basil

Fourth Course

Trio of pork
Beer-braised shoulder, red cabbage
Lardo-wrapped tenderloin, licorice
Wild boar risotto, morel mushrooms

First Experience is First Rate!

By Yvette Williams

There's a first time for everything. Until recently most of C-CAP's Prince George's County students had never been on a college tour, visited a bowling alley, stayed in a hotel or even left the state of Maryland. That all changed on Thursday, March 31st when 19 high school seniors, their teachers and C-CAP PGC staff – **Chef Troy** and **Yvette Williams** – boarded a tour bus headed for Johnson & Wales University in Charlotte, North Carolina. Watching movies, stopping for lunch in Durham and sharing culinary experiences helped the time fly by.

Once in Charlotte, an evening of bowling and pizza provided the perfect backdrop for all to get to know each other better. Students from different schools met, teachers had the benefit of seeing their students outside the classroom in a new environment and the C-CAP Prince George's County staff got a closer look at the 2011 Competition finalists.

An evening of bowling, beginning new friendships and bonding ended with a pep talk about the importance of asking any and all questions during the college tour in the morning. Then it was lights out. There was a big day ahead.

The morning air was filled with excitement as students headed off to visit the colleges of Culinary Arts, Business and Hospitality. Throughout the information-packed tour, students were attentive and represented C-CAP well. Lunch on campus was delicious and students especially

Fifth Course

Roasted banana-dulce de leche flan, candied bananas

Exposing C-CAP Arizona students to the "art" in culinary arts was the main objective of this dinner. Once again, the Scottsdale League of the Arts and The Westin Kierland Resort & Spa opened the minds and palates of a new generation of culinary students.



(L-R): Top Row – Tiffany Miller, Flagstaff High School; Royce Schlittenhart, Canyon del Oro High School; Jack Quijada, Metro Tech High School; Kevin Diaz, EVIT; Kaylee Dey, EVIT; Chelsey Hacker, EVIT; Sam Greenhalgh, EVIT; Brandy Pennick, EVIT; Tyler Janke, EVIT
(L-R): Bottom Row -- Dulce Alaman, Metro Tech; Alyssa Falshaw, Flagstaff High School; Aimee Mendoza, EVIT; Karen Krieger, EVIT; Seth Powers, EVIT; Gennilee Allender, EVIT; Jarrod Burch, EVIT

Annette John-Hall: Failing to Nurture Student Chefs' Hopes

By Annette John-Hall, *Philadelphia Inquirer* Columnist

April 22, 2011

Sounds like the old tablecloth snatcharoo to me.

At least, that's how the nationally renowned Careers Through Culinary Arts Program (better known as C-CAP) must have felt when the School District cut funding for its acclaimed Philadelphia Cooking Competition at the eleventh hour – as if the tablecloth had been snatched out from underneath its five-course meal.



For the last three years, the district has gradually hacked away at a program that has transformed the lives of Philadelphia students. C-CAP founder Richard Grausman says the program received \$25,000 annually under former chief executive Paul Vallas. Last year, it got \$15,000.

And this year, it got a paltry \$6,500 – for a program that will give \$300,000 in scholarships to aspiring culinary students.

enjoyed the crêpes demonstration led by current Johnson & Wales students. Students also met with C-CAP PGC alumni who had taken part in the 2010 C-CAP Competition and were now enrolled at Johnson & Wales.

Back on the bus and headed home, students had time to think about their two days filled with eye-opening new experiences, and teachers and C-CAP PGC staff had time to appreciate the power of firsts. Students, especially those for whom the trip was filled with "firsts," thanked C-CAP PGC staff repeatedly for a wonderful and exciting trip.

The students' thank-yous reminded Troy and Yvette of C-CAP's power to change lives forever. It's true – "firsts" do create lasting impressions. And, as we all say to students, "C-CAP for life."

C-CAP's Newest Industry Partner – MOZO Shoes

We're proud to announce that our new footwear partner – MOZO Shoes – is generously offering discounts on their chef shoes to all C-CAP students, faculty and staff. This means you will now be able to purchase premium-quality and safe footwear at an incredible discount. MOZO's new "chef-signature line" was designed by acclaimed culinary stars **Aaron Sanchez, Marcus Samuelsson** (C-CAP Board Member) and **Chris Cosentino**.

Together with MOZO, we at C-CAP believe that the health and safety of our students, faculty and staff is of the utmost importance when working in all kitchens.

Spokeswoman Shana Kemp confirmed that the district probably won't fund C-CAP at all next year. But, hey, no big deal.

"We do not believe this will have an adverse effect on our students, because there are several partners in the city that are already providing scholarships and other services to our students," she said. Which means C-CAP will have to find other sources to fund its competition, awards breakfast, and college support program.

This may not come as much of a surprise, but I just don't get the district's rationale. I mean, how can it take all those scholarships off the table? And in the process grind up the dreams of students like so many carrots in a Cuisinart?

I'm talking about students like Lasheeda Perry. One of eight children born to a drug-addicted mother and a mentally ill father, Perry was living in shelters as a Frankford High student when C-CAP invigorated her life with a full-ride scholarship to Johnson & Wales University in Vermont. Since then, Perry's culinary skills have taken her to China, Australia, and Ireland. Now 25, she's back at home and working as a pastry cook at the *Four Seasons*, with designs on opening her own dessert boutique.

Of her life today, Perry says, "I'm still in awe of it." She was one of the judges at this year's competition. "C-CAP has opened up so many doors. . . . I know I wouldn't have achieved any of what I have achieved right now."

Kathy Tavares, also one of many siblings and the daughter of a single mom, is hoping to get where Perry is. The Frankford senior was one of the 12 students who cooked a French meal in under two hours before a panel of esteemed local chefs at Drexel.

Students prepared a French menu consisting of poulet chasseur (roast chicken), pommes de terre château (sautéed potatoes), and crêpes sucrées avec crème pâtissière (dessert crepes with pastry cream). Tavares' chicken was tender, her crepes sublime, and her seven-edged potatoes cut just right. Talk about a passion and a palate.

"Kathy eats, sleeps, and drinks this stuff," says Wilma Stephenson, Tavares' culinary arts teacher, whose kids have won hundreds of thousands of dollars of scholarships from C-CAP. "She's the type of kid who says, 'If you just give me a bit of a chance. . . .'"

"I'm very sad that my kids may not have this program next year, because it means my kids won't have hope," Stephenson says.

It also means the teachers won't have skills. Part of what C-CAP does is enlist expert chefs who teach teachers the latest culinary techniques, so the teachers in turn can teach students.

"When this program works well, it's the perfect partnership between teachers and C-CAP," says Grausman, who has implemented his groundbreaking programs in more than 600 schools nationwide. "This program isn't for someone who just wants to bake cookies."

But now that the district is withholding the sugar, dreams may not be so sweet for the young would-be chefs of Philadelphia.

French Classics Revisited

With our exciting new partnership with MOZO, we continue to help educate and strongly encourage the C-CAP community to wear certified slip-resistant footwear that provides cushioning and support for your legs, feet and joints during those long days in the kitchen.



MOZO Brand President, Stuart Jenkins and C-CAP Founder and President, Richard Grausman



In addition to founding C-CAP, Richard Grausman is one of the country's premier cooking teachers, a *Cordon Bleu*-trained chef whose culinary innovations and techniques transform the classic dishes to fit our contemporary diet and lifestyle.

*French Classics Made Easy** is the book his students begged him to write. When a step isn't crucial, he eliminates it. When a shortcut works, he uses it. Plus he's cut the amount of butter, cream, egg yolks, salt and sugar without compromising the flavor or integrity of the dish.

In 250 splendid recipes for both gracious entertaining and cooking everyday meals with an unmistakable flair, *French Classics Made Easy* will completely change your ideas about making French food at home.

* Previously published as *At Home with the French Classics*, now revised and updated.

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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