



VOLUME 6, ISSUE 1

INSIDE THIS ISSUE

- Teaching the Teacher2
- Meet the Chef.....3
- Italian Master Chef Visits NAIT.....3
- Culinary Student Team NAIT.....3
- Championing Student Success4
- Baking Program Presents4
- Globe Trotting5
- Four Courses5
- Looking Good.....6
- Baking Team Canada6
- Culinary Poetry6
- The Butcher Block7
- Where Is He Now?7



ERNEST'S

Previewing Aspiring Culinary Talent ...

NAIT's dining room has been an integral part of the School of Hospitality and Culinary Arts since 1963. The venue has consistently provided Edmontonians with a first rate dining experience and Culinary Arts students with critical real-world skills. The dining room is recognized as one of the top ten dining experiences in the Edmonton area. In 2004, major renovations to the schools teaching environment were undertaken, creating the Hokanson Center for Culinary Arts. The dining room was refurbished at this time, and named Ernest's in honor of Ernest Hokanson, the father of principle benefactor John Hokanson. The generosity of the Hokanson family and the region's hospitality community ensure NAIT has an outstanding venue to champion student success.



ABOUT ERNEST ROBERT HOKANSON

Born in Edmonton in 1920 to Swedish immigrant parents, Ernest Robert Hokanson (Ernie) loved to cook. It was his way of expressing affection to family, friends and anyone else who came to his table. Although Ernie had a limited formal education, he chose the culinary arts profession as a vehicle to earn a living and raise his family. Starting as a pot washer, rising to become a chef, and ultimately a very successful entrepreneur, through hard work and perseverance, he achieved much success in his chosen profession. He passed away on March 3, 2001, just five days short of his 81st birthday.





SIDEBAR

"Although well versed in trade specific knowledge our instructors realize they must always remain in the learning mode in able to provide student with current relative knowledge."

- Perry Michetti,
Associate Dean
School of Hospitality
and Culinary Arts



TEACHING THE TEACHER

NAIT Faculty Upgrade Skills...

NAIT's Culinary Arts instructors are committed to constantly improving their knowledge and skills sets through participation in professional development opportunities. "Although well versed in trade specific knowledge our instructors realize they must always remain in the learning mode in order to provide students with current relative knowledge," says Perry Michetti, Associate Dean of the School of Hospitality and Culinary Arts. Most professional development opportunities take place in May and June after students have left for the summer break. Some activities include:

World Pastry Team Championship

Sweet Treats in Music City ...

Nashville, August 31, 2008 - Patisserie and Baking instructor Nigel Webber and Clayton Folkers travelled to Nashville, Tennessee to visit the 2008 World Pastry Cup .The culinary event brings together the most talented pastry chefs from around the world. The competition features up to twelve teams each with three professional pastry chefs competing in two thirteen hour challenges. In conjunction with the competition, attendees participated in the World Pastry Forum which features an impressive range of interactive demonstrations and lessons including Japanese desserts, artisanal bread, and chocolate. The events were hosted at the Gaylord Opryland Convention Center.

C'est Cheese

Vermont Institute for Artisanal Cheese ...

Vermont University, Burlington, VT. - Garde Manger Instructor Allan Roote recently travelled to Vermont Institute for Artisan Cheese a comprehensive center devoted to artisan cheeses. The institute provides education and support to increase knowledge and appreciation of artisanal cheeses and artisan cheese producers. The institute provides beginner and advanced cheese making certificate courses. Instructor Roote participated in three sessions on the production and sensory evaluation of artisan cheeses. The courses were taught by expert Montse Almena, PhD.

Coupe Du Monde de la Boulangerie

Show Features The Bakery World Cup ...

Paris Norde Villepinte - France - Europain, the National Bakery and Patisserie Fair held in early spring 2008, attracted professionals from around the world to two top international events -the Bakery World Cup and the International Confectionary Arts Competition. Chair, Alan Dumonceaux attended the event and was very impressed with the experience. "Europain was an excellent venue to network with industry experts from around the world, and to learn and discover the latest developments and trends." says Dumonceaux. With over 86,000 visitors and 640 exhibitors the fair was popular with investors in bakery and pastry who see a bright future based on innovation and performance. The atmosphere of the show was engaging, encouraging communication and exchange of expertise, and knowledge. The show is a profound learning experience for all involved in artisan trades, baking, and pastry arts.

Mastering the Art

A Visit to the Notter School of Pastry Arts ...

Orlando, Florida- Pastry Instructor, Norm Brownlee is serious about his craft. As a coach for culinary student Team NAIT it is imperative that he remains current with the latest trends and emerging technology. On a regular basis, Norm's passion for the pastry arts as led him to the Notter School of Pastry Arts. School Founder Ewald Notter is known worldwide for his exquisite craftsmanship and unique teaching style. Notter has competed in over 10 countries and has won over 15 medals including gold with distinction at the 1984 IKA Culinary Olympics. Brownlee has attended advanced classes in chocolate and sugar decoration, patisserie, ice cream, and confections.

MEET THE CHEF

Edmonton Chef, Mike Maione has a proven track record in the culinary arts. A graduate of Archbishop O'Leary High School, Maione's cooking career began during high school, working part time in industry kitchens. His formative culinary experiences were further enhanced through enrolment in NAIT's two year Professional Cooking Program.

Upon graduation, Chef Maione went to work for the famed Sorrentino's Restaurants Group at the original **Sorrento's Restaurant**. It didn't take Mike long to learn the tricks of the trade and master the art of cooking traditional Italian dishes. "I always felt comfortable in the kitchen," says Maione, "I was just doing what came natural." Mike was soon promoted to Sous Chef and assumed a greater role of responsibility ordering food, scheduling production and service, and preparing weekly specials.

An opportunity to expand his repertoire was presented when Mike accepted a position as Sous- Chef at West Coast eatery **The Schooner Cove Resort and Marina**. After tiring of the rain, he returned home to the blue skies of Alberta and an Executive Sous Chef position at the **Mayfield Inn**, a prestigious high volume

entertainment conference and banquet facility. Maione's training under "elder statesman" Chef Joe Kennedy prepared him to climb up the ladder in the CHIP group of hotel properties.

Having mastered the demands of running a full facility food operation, Mike's next position was Executive Chef at the **Delta Edmonton South**. Maione's duties involved the supervision and training of a staff of 40 and facilitating high profile events. Highlights of Chef Maione's career include Certified Chef De Cuisine accreditation; preparing dinners for visiting dignitaries and members of the Royal Family, and the coordination of numerous special events.

In 2002, Chef Maione joined NAIT's School of Hospitality and Culinary Arts. Mike's teaching career began as instructor of International Cuisine. He currently instructs students in the preparation of Contemporary Cuisine for Ernest's dining room.



*Mike Maione, Instructor
NAIT Culinary Arts*



ITALIAN MASTER CHEF VISITS NAIT

Maestro Mazzocchi Makes Magic...

Visiting Italian Master Chef Giuseppe Mazzocchi demonstrated his passion and pride during a recent weeklong visit to NAIT. The first part of the visit was spent getting to know students and faculty. Chef Giuseppe presented two excellent hands-on Italian cooking demonstrations to staff and students. The week culminated with a spectacular "Taste of Italy" gala in Ernest's dining room, where Giuseppe led students in the preparation of an authentic five course meal. The meal started with a lavish reception featuring regional Italian foods and wines. Close to \$14,000 was raised on auction items to help send students to study in Chianciano, Italy, next year. Hot auction items included home catered Tuscany feasts and a dinner for eight hosted by Teresa Spinnelli "in house" at the Italian Center. "Experience in Italian cuisine is a must in any chef's resumes today," said Perry Michetti, Associate Dean of The School of Hospitality and Culinary Arts. The school has negotiated post secondary study and exchange programs with several internationally recognized schools in Italy including the Artusi Culinary Institute of Chianciano.



Chef Giuseppe Mazzocchi

CULINARY STUDENT TEAM NAIT

Going For the Gold ...

Team NAIT continues to set the standard for culinary competitions. With over thirty medals won at international competitions, the team is a hard act to follow. The team has garnered international recognition of NAIT's high standards. At the recent Escoffier Society Culinary Salon held in Toronto, Culinary Team NAIT was awarded Best Student Team, Best College Award Team, three gold medals, and two silver medals. The team's future plans include competing in the World Culinary Olympics in Erfurt, Germany in October 2008.





Joy Mackenzie, Instructor
NAIT Baking Program

HOSPITALITY TRIVIA

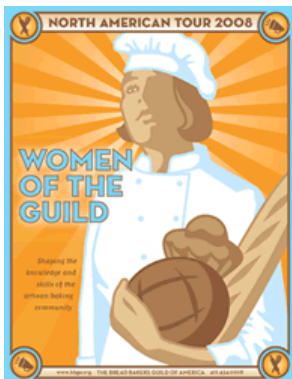
In the 17th Century, napkin folding had reached its peak. It was considered an art and profession in itself, with napkins being folded into such shapes as fish, beasts, fruit and birds. Which country exalted the art of napkin folding?

- a. Italy
- b. France
- c. England
- d. China

Answer: France



Jeffery Hamelman



CHAMPIONING STUDENT SUCCESS

The Joy of Baking

Baking instructor wins award...

Long time baking instructor Joy Mackenzie recently received an Instructional Excellence award. The award is nominated by students to show appreciation for the outstanding efforts of their instructors. Nominating student Darcy Scott comments "We nominated Joy because she goes above and beyond the call of duty...she ensures that we know what we have to know; and know what we should know."

Congratulations on your award Joy!

Domo arigato!

NAIT grad off to Japan ...

Edmonton, May 01, 2008, NAIT Culinary Arts graduate Quentin Glabus received good news. Quentin has accepted the position of Executive Chef at the Canadian Embassy in Tokyo, Japan. Quentin's repertoire includes stints at Disneyworld in Orlando Florida, Edmonton's Madison's Grill and most recently as Executive Chef at the Homefire Grill. Quentin also participates in NAIT's Aboriginal Role Model program. Quentin comments -"The importance of pursuing your dreams is that it makes you who you are. Completing your education, pressing on and giving 110% makes doors of opportunity open for you."

Andiamo via L' Italia

Grad pursues postgraduate studies ...

Culinary Arts graduate Becky Ross is on a culinary journey. Following her heart and her passion, Becky has experienced adventure and challenge along the way. She has won scholarships from the Alberta Pork Producers, The Alberta Hotel and Lodging Association and has successfully competed in the prestigious Toque Demagny Culinary Challenge. The next leg of her journey will take her to Toronto's George Brown College where she will embark on Italian Culinary Arts post graduate studies. The Italian studies course includes teachings in Italian Art, Culture, Language and advanced Italian cooking, pastry, wines and cheese knowledge plus in depth marketing and restaurant management. The highlight of her studies will be a 12-week Italian internship hosted by premiere Italian restaurants. Becky looks forward to expanding her culinary repertoire and discovering new cultural experiences.

Proud parents send thanks...

"My wife Patti Marokus in Texas and I are very proud parents of Philip Sheridan Marokus one of your students in Culinary Arts." He says that he is doing well in the program and for that we thank you considerably for your top quality mentoring.

-Roy Marokus, COL MC MPH, US Army

BAKING PROGRAM PRESENTS:

Baking with Jeffery Hamelman ...

Jeffrey Hamelman has over 30 years of baking experience including operating his own bakery and professionally instructing at culinary schools stateside and in Europe, Asia, South America, and Africa. As captain of Baking Team USA, he has competed with a team at the Coupe Du Monde in Paris. Hamelman is the bakery director and instructor at the baking education center of King Arthur Flour Company in Norwich, Vermont. He has written extensively for magazines and trade periodicals. In 2005, Jeffrey's cook book- BREAD; a Bakers Book of Techniques and Recipes was awarded a Julia Child award by the International Association of Culinary Professionals. While at NAIT Jeffrey conducted introductory & interactive workshops "Maximizing Bread Flavor" and "Hands on Bread Making Master Class." The workshops were a huge success with all classes exceeding the maximum capacity.

North American Tour 2008: Women of the Guild ...

June 3rd and 4th, 2008 - NAIT Baking Program hosted a master class "Preferments: Techniques, Process and Products" coordinated by the Bread Bakers Guild of America with instructors Tracey Muzzolini, co-owner of Christie's Mayfair Bakery in Saskatoon, Saskatchewan and Karen Bonarth, instructor and instructional coordinator for the bread program at The French Culinary Institute in New York City. The two-day, intensive hands-on class educated students on the application of both commercially-yeasted and "naturally-leavened" preferments. Students also explored pre-fermenting flours other than wheat to discover new flavours in bread production. Using poolish, pâte fermenté, sponge, biga and levains; the students prepared a variety of exceptional savory and sweet doughs. "The master class was an outstanding experience. The Baking Program will host more courses like the North American Tour 2008." says Alan Dumonceaux, Chair of the Baking Program.

GLOBE TROTTING

Austrian- Canadian Culinary Exchange

An Opportunity to Discover ...

Five first-year Culinary Arts students participated in a one month reciprocal exchange program with the Hoher Bundeslehranstalt für Tourismus (HLT) in Retz, Austria. The students were hosted by HLT faculty and students who participated in the Canadian visit. NAIT students gained European work experience at premiere Austrian properties complimented with cultural tours. The students participated in a fundraising dinner showcasing authentic cuisine and wines. The five students are Jeanne Wi, Nelita Silva, Carmen Wasyluniuk, Arturo Wu Lau and Christine Gue. The student selection process was based on academic status and submission of a researched essay discussing the historical influence of the Austrian - Hungarian Empire on the modern cuisine of Austria. The students were accompanied by NAIT instructional faculty.

School of Hospitality and Culinary Arts Tour de France

From City Of Lights to the French Riviera ...

A baker's dozen of NAIT culinary students and instructor Troy Lymburner started the summer with an extensive 12 day cultural tour of France. Beginning in Paris, the students visited historic sites, and educated their palates to the regional flavors of French cuisine and wines. Their travels then took them to Loire Valley chateaus and the fertile province of Lyons. The students also experienced the lifestyle of the rich and famous in the French Riviera cities of Nice and Monaco. The tour included visits to vineyards, wine and cheese tastings, and an assimilation to French urban and rural life. Tour leader instructor, Troy Lymburner said, "The most important part of the tour was the inspiration and culinary knowledge received by the students."

The French Connection

Advanced Study Opportunities ...

During his visit to European Baking, Chair Alan Dumonceaux negotiated an instructor -student exchange agreement with Ecole Gregoire Ferrandi, a leading French Hospitality program. The agreement will see exchange opportunities Baking and Culinary Arts. Baking grad Jessie Morrison will be the first NAIT student to enroll for advanced studies.

FOUR CORNERS

International Student Profile ...

NAIT's internationally recognized program attracts students from around the world. International student Marisa Wijaya is the marketing manager at family owned Hotel Wijaya in Purwokerto, Indonesia.

Why did you want to come to NAIT?

I wanted to formally learn western cooking-anything bearing "western brands or labels" is always sought after in Asian countries, including Indonesia. In addition to that, more and more Indonesians travel the world for study, business or leisure. This has created an increasing demand for western cuisine back home. Therefore, I'm seeing this as an opportunity to open a second restaurant at Hotel Wijaya (upon my graduation), which would feature fusion dishes on the menu.

Why did you choose NAIT?

I'm attracted to Canada's cultural diversity and the fact that Canada always comes up higher on the annual list of world's best places to live. I chose NAIT from a list of culinary schools across Canada, because of the curriculum offered, and its high employment rate for its graduates (which reflects the trust and recognition in the industry). Long before I decided to apply, I have studied Mr. Varshney's credentials and did my research on the school (including the Hokanson family's grants), to ensure that I will be in good hands for my education in the next two years.

How did you hear about NAIT?

From various search engines and cooking related sites on the web, as well as Canadian Government's webpage.

What do you like about the Culinary Program ?

- Helpful, knowledgeable instructors and staff.
- NAIT's state of the art labs.
- Guest instructors and other extra-curricular teaching and demos (e.g. "Pear Lady"), workshop with Chef Giuseppe Mazzochi, International Sommelier Guild, etc. as "additional bonus" to complement in-class learning process.

Has the program helped your career aspirations ?

I've just received an employment opportunity with NAIT Catering Service. I'm hoping to gain extra knowledge.

PAGE 5





Q&A: WHAT'S IN YOUR FRIDGE?

Worcestershire sauce, the popular English sauce, is made from dissolved anchovies. The anchovies are soaked in vinegar until they have completely melted. The sauce contains the bones and all.



LOOKING GOOD

On Projecting a Positive Image ...

An old adage states – “If it walks like a duck, and it talks like a duck, it’s a duck”

Taking that statement a bit further and putting it into a different perspective, I like to believe – “If one walks like a chef and talks like a chef, it’s a chef.” We realize that the journey to become a chef takes knowledge, time, and experience. It is necessary that we start our journey on the right foot and carefully prepare our self for success.

There are many tools of the trade in the culinary field, most notably a good work ethic, stamina, researched recipes and a sharp set of knives. Mastery of cookery techniques and a sound knowledge base are important components but “looking the part” is what identifies the professional from the novice. Seasoned chefs say they can identify the potential of an aspiring culinarian by the image they project.

“Wearing your uniform correctly and with pride is what separates the wheat from the chaff.” says chef entrepreneur Claude Buzon (Chefs Hat Inc). “A clean and pressed uniform, a knotted necktie, full length apron, appropriate footwear and a professional chef’s hat are essential. Being professionally attired doesn’t stop with the uniform. Attention to good personal grooming is equally important. Industry discourages facial jewellery, tattoos and wild hair colours. When working in the Hospitality field we must choose professional standards over personal expression.”

Projecting a positive professional image at all times is an extremely important. NAIT’s world-class reputation is enhanced by image we project. We must remain ever diligent to not only “talk the talk but walk the walk”.

BAKING TEAM CANADA

Announces New Manager ...

Baking Team Canada is pleased to announce the appointment of Alan Dumonceaux as the Team’s new manager. Alan is currently Chair at NAIT and will be adding his volunteer support to build on Baking Team Canada’s past success. Over the coming weeks and months Dumonceaux will be working to select members for the next Baking Team Canada and solidify the funding base to provide the necessary financial resources to make the team successful. Those interested in becoming a Team member or corporate supporter can contact Alan at Tel: 780-471-8693 or e-mail: adumonce@nait.ca.

CULINARY POETRY

Over the years many ballads, odes and poems have captured the hilarity and at times, parody of life in the hospitality industry. The following ditty offers some solace to hardworking culinarians.

We may live without poetry, music & art
We may live without conscience
And live without heart
We may live without friends
We may live without books
But civilized man cannot live without cooks

- Owen Meredith, “Lucile”

THE BUTCHER BLOCK

Educator Educates The Palate ...

"Variety is the spice of life" –This popular adage aptly describes Retail Meatcutting Chair Dan Westgeest's pursuit of lifelong learning. A seasoned professional with over 40 years of experience in the retail and wholesale sectors, Dan is constantly expanding his repertoire of knowledge.

Dan's professional achievements include attainment of a University of Alberta Bachelor of Education Degree, and completion of a NAIT Computer Network Administrator course. Most recently, Dan completed NAIT's internationally recognized Culinary Arts Diploma program. The Culinary Arts program provided Dan with additional knowledge and skills that enhance his instruction in the Retail Meat Cutting Program. "Before, I focused on product utilization and profit" says Dan, "Now it's about the educating the palate."

NAIT's Retail Meat cutting program is a recognized as leader in Western Canada. The program provides complete instruction on the fundamentals of meat fabrication, plus in house production of smoked and cured products. A strong emphasis is placed on customer service. Students participate in the display and marketing of their products in NAIT's popular Retail Meat store. Business is brisk for both daily sales and for custom cut freezer orders.

A strong relationship with the Canadian Food Industry Council resulted in development of Retail Meat Cutting National Occupational Standards. The program has also gained international recognition. Recently hosted workshop demonstrations featured German Master Butcher Stefan Follner. An audience of students and professionals were provided top quality instruction in European meat cutting techniques and the process of advanced sausage making.

The meat industry is experiencing rapid growth and offers an abundance of career opportunities. Emerging niche markets include product development of game, organic and naturally raised product, NAIT's five month Retail Meat Cutting program provides rapid school to job transition. Most students find employment before course completion.

Chair Westgeest concludes -" The meat industry offers unlimited open ended opportunities for motivated individual."

NAIT's Retail Meatcutting store is open during the school year from 10:00 AM - 2:00 PM Tuesday, Wednesday and Thursday (starting September 16. Call 780 471- 7593 to inquire about freezer orders and custom cutting. For more information, contact Dan Westgeest at danw@nait.ca or 780-471-8692.

WHERE IS HE NOW?

Hospitality Management Grad Sees Stars ...

One of the benefits of a career in the hospitality industry is the opportunity to experience the "lifestyle of the rich and famous". Some fortunate hospitality grads gain valuable industry experience working in four and five star hotel and resort properties around the world. Kyle Peters is one of those students who realized his dreams of travel, adventure and "good times".

After graduating from NAIT's two year Hospitality Management Diploma program, Kyle travelled abroad and expanded his cultural perspective. He cherishes memories of wines, vineyards and European cuisine. "Wine and food by day; party by night" became a motto to live by. Kyle identifies the program's Food Production Principles component as his favorite study.

Kyle's practicum experience began at the Jasper Park Lodge, a prestigious Fairmont resort property in Canada's beautiful Rocky Mountains. Later experience took him to the five star Ritz Carlton in the Grand Cayman Islands. Kyle has a strong appreciation for the high standards of the Ritz- Carlton and remains committed to impeccable customer service. Kyle is currently employed at Edmonton's Crowne Plaza Hotel as Assistant Food & Beverage Manager. A native Edmontonian, Kyle has dual Canada/ USA citizenship. His future aspirations are to eventually relocate to a resort property in Lake Tahoe or Aspen, Colorado.

While not rich or famous (yet) Kyle shares "A career in the Hospitality is never dull, and can be a rewarding experience."

For more information contact Leroy Russell at leroyr@nait.ca or 780-491-1396.

FYI:

The butcher block is a style of assembled wood (often sugar maple) used as heavy duty chopping blocks, table tops, and cutting boards. It was commonly used in butcher shops and meat processing plants but has now become popular in home use.



NEWS AND VIEWS FROM NAIT'S SCHOOL OF HOSPITALITY AND CULINARY ARTS

EDITOR: STANLEY TOWNSEND

PUBLISHER: JOANNE GORA

Phone: 780.471.8678

E-mail: hospitality@nait.ca

Website: www.nait.ca/schoolofhospitality