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ERNEST'S... *dining experience*

NAIT's "jewel in the crown" showcases student culinary talent ...

Ernest's continues the tradition of providing discriminating diners with outstanding contemporary cuisine and elegant service. Culinary Arts and Hospitality Management students participate in the preparation and service of Ernest's contemporary lunch and evening dining menus. Attention to detail and authenticity are signature benchmarks positioning Ernest's as one of Edmonton's top ten dining experiences.

Ernest's is open for lunch Monday to Thursday during the school year, with seatings from 11:30 am -12:15 pm. Friday's lunch features our very popular spectacular lunch buffet- healthy appetites and reservations required with seatings from 11:00 am - 12:15 pm!

Evening dining presents a classical menu with regional influences, complemented by popular wine selections available by the glass. Connoisseurs may select wine by the bottle from our private wine cellars. Evening dining seatings are available from 6:00-7:30 pm, reservations are required. Make your reservation at 780-471-8676 or www.opentable.com. Ernest's accepts a limited number of bookings for private parties and receptions. Please inquire well in advance.



GASTRONOMY...

The harmony of good food, fine wine and great conversation

NAIT Culinary Arts students are introduced to identification, appreciation and the pairing of old and new world wines by knowledgeable instructor, Walter J.Trebilcock. Walter's hospitality career includes stints in four-star Rocky Mountain properties including Jasper Park Lodge's famed Edith Cavell Dining Room. Walter's impeccable style and charisma will be valued in his instructional role teaching customer service.

CHEF IN RESIDENCE PROGRAM

A new benchmark of success...

Following a generous donation from John and Susan Hokanson, NAIT has established a "Hokanson Chef in Residence Program." The program provides an opportunity to recognize and honour culinary expertise. The Hokanson Chef in Residence will share experience and knowledge to inspire students, faculty and the culinary community. Differing levels of participation are incorporated, including Guest Chef in Residence, Master Chef in Residence, and Honourary Chef in Residence. Periods of engagement range from one week for Guest and Master Chefs to an annual period for Honourary Chefs. Activities include keynote presentations, interactive presentations, and special events. The first Chef in Residence featured celebrity chef, Rob Feenie, one of Canada's most recognized and acclaimed chefs. Feenie has an extensive repertoire. He received critical acclaim as a chef at premiere restaurants in Toronto, Vancouver, and New York. Chef Feenie has published three cookbooks and starred in "New Classics with Rob Feenie" on The Food Network Canada. In 2005, Rob Feenie was the first Canadian to win on Iron Chef America, defeating Chef Masaharu Morimoto.



SIDEBAR

"The long list of names for NAIT's first Hokanson chef in residence became the short list, and then chef Feenie's name floated to the top quite quickly."

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



MASTERING THE ART

Ice is nice...

Classically trained Michael Gobin spent his formative years mastering his culinary skills at prominent hotel properties in Bad Kleinkirchheim, Austria. His professional repertoire includes stints at prestigious Canadian establishments including the Four Seasons Hotel, the Banff Springs Hotel and as Executive Chef at Jasper's Marmot Lodge.

Career highlights include culinary preparation for the 1987 Commonwealth Leader's retreat at the Lake Okanagan Resort. Michael graduated with honours in his area of specialization in food and beverage through the American Hotel and Motel Association in East Lansing, Michigan.

For the past thirteen years, Michael has delivered extensive culinary instruction in a variety of subjects, including Apprenticeship and Culinary Arts courses. Michael shares his extensive experiences with aspiring culinary students in his capacity as a coach with internationally award winning Culinary Team NAIT.

Michael is recognized as the school's expert in the art of ice carving, and has provided excellent instruction and guidance in the creation of numerous imaginative ice sculptures.



THE BUTCHER BLOCK

NAIT's Retail Meatcutting program has earned a reputation as one of the best in the country. The five month program positions students for immediate employment in a variety of industry career opportunities.

So what makes the program great? "It's all about quality and customer service" says, Program Chair Dan Westgeest. "Through our process of continuing quality management, our retail products consistently meet and exceed customer expectations."

A strong focus on merchandizing and customer feedback are core components of the program. Through this process, the program has developed excellent in house products including superior fresh and smoked sausage, hams, bacon, and jerky. The program is continually exploring new product lines including old world charcuterie items. Needless to say, business is brisk at the Retail Meat Store where savvy customers line up to buy a full range of "a cut above" meat products. Students and faculty take pride in well displayed quality meats and have established a loyal customer following.



CLUB FIVE STAR

Award winning students...

Hospitality Management's student club, Club Five Star, was awarded the 2009 NAIT Student Association's Giv'r Award. NAITSA recognized the significant contributions the club made with volunteer extracurricular activities. A fundraising dinner hosted by the club raised over \$5000 for student scholarships. Congratulations to outgoing President Kelvin Singh, Student Advisor Susan Knoop, President - elect Tijano Bucalo, and the students who put in so much effort and enthusiasm.



*Photo provided by
Robert Tinga Photography*

DID YOU KNOW?

Foodservice and Hospitality, Canada's leading hospitality magazine identified NAIT's Culinary Arts program and Holland College's Culinary Arts program as two of the top cooking schools in Canada (October 2005)



APPLIED DEGREE IN CULINARY OPERATIONS

Higher level learning for culinary grads...

A NAIT Culinary Arts diploma provides an opening door for culinary grads seeking degree certification in Hospitality Education. The Culinary Institute of Canada located in historic Charlottetown, Prince Edward Island, is offering Canada's first Applied Degree in Culinary Operations. This program prepares students for specific occupational fields.

The rapidly growing hospitality industry requires individuals with highly specialized skills to assume management level positions.

The applied degree program positions culinary grads to access diverse career opportunities including sales and marketing, research, product development, financial accounting, and faculty management. Students may enter the program upon completion of the NAIT Culinary Arts Diploma along with a minimum of 1280 documented service hours.

All students are required to complete a 16-week internship between their first and second year of training and a directed Food Service Study. During the directed Food Service Study, the student conducts research in food service with both CIC faculty and employer supervision.

For more information see www.hollandc.pe.ca/FactSheets/AppliedCulinary

BAKING PROGRAM

Quality instruction kicks it up a notch ...

Enrolment is strong in NAIT's Baking Certificate program. Students receive intensive training in the art and science of bread, cake, and pastry making as well as advanced pastry skills. A large fully equipped bakery lab prepares students with hands-on experience and the latest technologies. The award winning instructional team is led by Program Chair Alan Dumonceaux. Alan is the manager of Baking Team Canada and the chair of Skills Canada Provincial Technical Committee.

World renowned pâtissier Clayton Folkers provides instruction in advanced pastry skills, chocolate and sugar displays. He was also awarded the NAIT Instructional Excellence award. Long time instructor Joy Mackenzie was honoured the National Institute for Staff and Organizational Development (NISOD) instructional award; instructor Clayton Robinson shares a solid repertoire of industry based experience.

The baking program includes a four-week professional work experience where students gain valuable practical skills in the industry.

TOURISM EDUCATORS CONFERENCE 2009

North to Alaska on "floating classroom" ...

Hospitality Management instructors Susan Lauder, Gail Czember and Susan Knoop enjoyed the scenery as they cruised the Inside Passage to Alaska. The 2009 Tourism Educators Conference provided a unique professional development opportunity- for less than the price of a comparable land based event. The conference was held in a floating classroom aboard the Golden Princess. Key components of the conference focused on teaching and learning strategies in the tourism/hospitality education. The conference also provided a unique opportunity to delve into the cruise sector. The cruise along the B.C Coast was an education in the scope and impact of the cruise industry in B.C., Canada and worldwide. The opportunity to experience a cruise operation, both front and back was a valuable learning opportunity.

"The networking and insightful presentations were very rewarding," says Susan Lauder "It was smooth sailing- a fantastic experience."

TOQUE DEMAGNY

Scholarship dinner...

Now in its eleventh year, the Toque Demagny Scholarship has evolved into an outstanding venue to profile aspiring culinarian skills. The focus of the competition is to enhance teamwork, camaraderie, and peer learning.

Unique in concept, the competition is a scholarship based on an evaluation of skill sets, unlike most scholarships that are based on academic proficiency. Twelve student teams, each comprised of a first year and second year student, prepare and present a predetermined three-course menu for a table of eight appreciative diners. A panel of respected industry chefs judge the fruits of their labours.

The competition is sponsored by Chef's Hat Inc. (Toque Demagny). Additional sponsorship is provided by the Freshwater Fish Marketing Corporation, Warren Smith Wild Game Consultants, and Etienne Guittard Chocolate. The sponsors provide over \$2500 in cash prizes.

Tickets are made available on a first come basis with a limited number reserved for students' parents, friends, spouses, etc. Tickets are sold @ \$65 each or \$500 a table. The popular event usually sells out well in advance. This year's winner was Jennifer Stang along with partner Wessley Neeves.



Student Competitors from left to right: Jenny Gordon, Amy Pon, Shawn McKee, Brittani Blake, Wessley Neeves, Leah Massey, Matthew Robin Center: Jennifer Stang

CULINARY TRIVIA

Did you know ...?

The term chowder is derived from the French word "chaudrée" describing the heavy cast iron pot originally used for cooking on the hearth or fireplace. White clam chowders originated in the Northern states of New England. They utilized ingredients at hand - potatoes and onions from the garden, clams from the sea, salt pork from the larder, and milk, cream, and butter from "Old Bessy," the family cow. Other variations of chowder include tomato-based Manhattan Clam Chowder. Purists consider the essential ingredients defining "true" chowder are potatoes and salt pork. Bacon is commonly substituted for salt pork.



CULINARY TIP:

Dice salt pork and blanch in boiling water for a few minutes. This process reduces the saltiness and firms up the pork. Crisp sautéed salt pork cubes are called "lardons".





MEET THE CHEF

Seasoned chef shares secrets in Ernest's ...

Well seasoned Chef Maynard Kolskog has a passion for the arts and feels very privileged to share his experience and knowledge with aspiring culinary arts students. Chef Kolskog looks forward to his new position as evening dining instructor in Ernest's, NAIT's premiere dining room.

Originally from Rocky Mountain House, Alberta, Maynard completed NAIT's Commercial Cooking program in 1980. Fond recollections include the long-time friendships developed during this period. Maynard attributes the late John Butler as a positive influence. After graduation, Chef Kolskog began an apprenticeship at Edmonton's Four Seasons Hotel under noted Executive Chef Beat Hegnauer. An adventure cycling through Europe followed. It was during this period that Maynard educated his palate through the discovery of European cuisines and regional wines.

Upon returning to Canada, Maynard furthered his knowledge of Italian cookery during a tenure at the Bella Festa, a popular Edmonton eatery. Capitalizing on the experience, he soon purchased the business (renamed Tavola Da Pranza) which he and his wife operated for a number of years. With a growing family, a transition to the hotel business followed with a position as executive sous- chef at the Delta Centre Suite.

Chef Kolskog's culinary journey came to full fruition in 2001 when he joined NAIT's Culinary Arts instructional team. Maynard was reunited with fellow program grads David Whitaker and Alan Dumonceaux, and faculty members of the teaching team. Kolskog comments "We had a blast learning at NAIT, and now we are having a blast teaching at NAIT." His passion for the arts includes a love of music. An accomplished guitar player, he enjoys playing "hippie- country" music with NAIT's "house band." Chef Kolskog has taught a full range of apprentice cook and culinary arts courses. Chef Kolskog enjoys summers in the Okanagan, good red wine, slow cooked braises, and rustic Italian cuisine.

Maynard extends a warm welcome for all to enjoy the fine cuisine prepared by aspiring culinary students during the school year.

CCFCC HIGH SCHOOL CULINARY CHALLENGE

If you can't take the heat ...

Feb 07, 2009 - Despite frigid temperatures outside the heat was rising when 14 teams of aspiring culinary students showed up on an early Saturday morning to compete in the second annual CCFCC High School Culinary Competition. Each three-member team had three hours to prepare a three course menu. The competency based menu required students to slice and dice, simmer, steam and sauté their way through the first two courses featuring seafood chowder, chicken parmesan and carrots batonnet. The piece de resistance was the creative variations of chocolate mousse the students whipped up for dessert. "The dessert course provided the greatest opportunity for interpretation," says competition coordinator Stan Townsend "a well executed chocolate dessert is a sure winner. This is where creative presentation skills really come into play."

This year's winner was Holy Trinity High School. All students are eligible for a fully sponsored mentorship program. Sponsoring properties include Fantasy Grill, Red Ox Inn, and Sage at River Cree.

CULINARY OPINION

On being a positive influence ...

When popular musicians are interviewed, an invariable question is “Who were your influences?” Both the Beatles and the Rolling Stones attributed their early influences as Delta Blues legends Howling Wolf and Muddy Waters. One of Elton John’s namesakes was the legendary Long John Baldry. Positive influences can inspire and philosophically change attitudes and perceptions. Positive influences are usually unique, authentic and honest, becoming benchmarks of personal development. Success in the hospitality business can be an arduous and challenging journey. Long hours, low pay and sometimes stressful environments have taken a toll on many aspiring culinarians. Not all my memories of climbing the career ladder are positive, but a few kind words and good direction along the way helped me endure and succeed.

My first mentor was Swiss Chef Karl Shoenberger. Chef Karl’s prophetic advice was - “If you want to be successful in North America, learn how to make a good cup of coffee and a good hamburger.” How very true this statement was - good coffee and gourmet hamburgers are embraced by the dining public.

Years ago a wise woman chef advised me to “never throw in your apron.” Chef Veronica suggested that if ever that occasion happened, “First cool off, count to 10 forward and then backwards. Then take off your apron, fold it into a neat square and ask to speak to the chef”. During my career I neatly folded my apron countless times, but I never threw it in, and didn’t have to speak to the chef either - composure saved the day!

Today as I embrace the principles of “pay it forward,” I try to be thoughtful and encouraging to culinarians pursuing their dreams. Mentoring is not only an act of kindness; it’s an age old philosophy of gifting knowledge and retaining traditional values.

*Stanley Townsend, Chair
Culinary Arts*

CHAMPIONING STUDENT SUCCESS

All roads lead to NAIT ...

Arturo Wu has travelled many miles and visited three continents following his culinary passion. As a Peruvian national, his culinary knowledge is enhanced by the rich diversity of many ethnic and regional cuisines. His formative experiences began at a young age in a family owned store in Lima, Peru. Travelling with his father on weekly shopping trips to the local markets, he was introduced to a wide variety of local produce. Arturo was well coached in identifying quality, purchasing, and marketing and customer skills.

While attending high school, Arturo was always engaged with activities and excelled in sports, theatre, and academics. At university completing a Bachelor Degree in Business Education, Arturo’s activities included participation in international cultural exchange programs affording him the opportunity to further his leadership abilities. A exciting career in sales and marketing with Proctor & Gamble followed. Travels to different cities in Peru included visits to local markets and further exploration of indigenous ingredients. Arturo loved social interaction and often cooked for friends, family and colleagues. Extensive international travels further piqued his love of food.

A turning point in his life was realized when he married a Canadian and moved to her home town of Edmonton, Alberta. Following his wife’s encouragement he left a successful corporate career to pursue a career in the culinary arts. A formative introduction was provided by completing a diploma in Peruvian cooking and another in restaurant management. After extensive research, Arturo enrolled in NAIT’s renowned Culinary Arts diploma program.

“It’s a long way from Machu Picchu to the Mall” quips Arturo, “but it has been an incredible journey. I have received an excellent education and been provided with amazing opportunities.” Arturo was one of five NAIT students who participated in a cultural exchange program in Retz, Austria. Arturo attributes “A willing to work under pressure, humbleness, an open mind and a commitment to life-long learning” as components of career success.

Arturo is currently completing a full time Apprenticeship at the Edmonton Westin

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

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