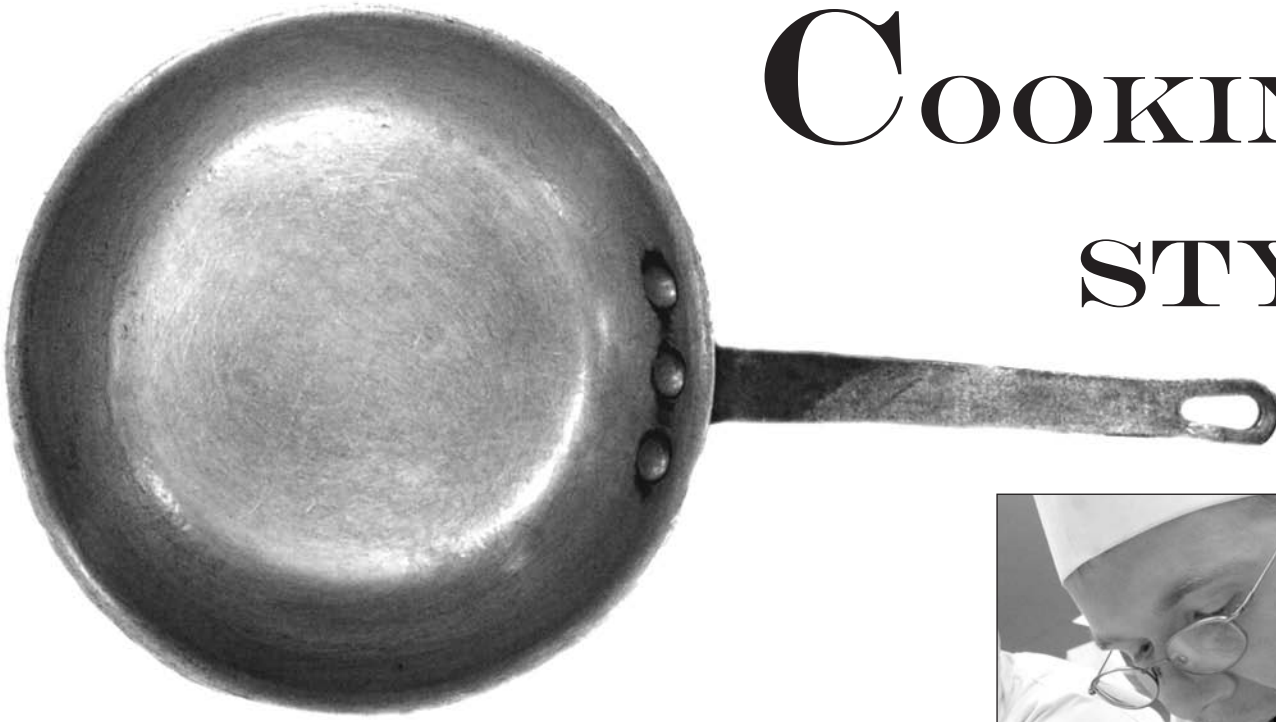


COOKING WITH STYLE



Jamie Reid tests the intensity of the heat in the skillet before cooking a mushroom terrine patty.



Glenn Schneider tastes his finished product, roasted winter vegetables during his Quantity Food Preparation class.

Photos and Story
by
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The field of food preparation has been growing steadily for the past five years. David Kramer, Assistant Professor of Foodservice Administration, said that in the last few years there has been an influx of new hospitality students entering the field. "We are running at full capacity, six days a week, with classes as early as 7 a.m.," said Coordinator of Foodservice Administration George Macht.

Kramer stated that the influx has something to do with the TV reality shows depiction of food preparation. Shows such as Iron Chef and Hell's Kitchen have fueled the ambitions of many new students entering the program.

Upon entering the program, many of the students that have felt the industry is glamorous, but at times they have found it to be the complete opposite. "Some students don't really know what it takes to be a good chef" Kramer said. "Yet others find it to be a good challenge and stay with the program."

"We have high standards and large expectations of our students and want our students to be fully prepared when they leave the program and enter the real world," Kramer said.



Lauren Boveri grinds seasoned pork tenderloin during the preparation of mushroom terrine.

