

“Caldwell Cuisine” Offers Sampling of Gourmet Fare

CCC&TI’s Culinary Technology program is once again offering its popular “Caldwell Cuisine” events throughout the fall semester. The dinners, open to the public, will feature four to five course gourmet meals in various styles prepared by students in the Culinary Technology Program.

Upcoming events include:

Thursday, September 10: Bistro Cuisine (Upscale French Classics)

Thursday, September 24: Under the Sea (Seafood Favorites)

Thursday, October 1: Surf & Turf (The Best of Land & Sea)

Thursday, October 15: A Night in Vegas (Exceptional Buffet)

Thursday, November 5: Hunters Lodge (Game)

Thursday, November 19: Harvest Moon (Classical Fall Favorites)

CCC&TI’s Culinary Technology program has remained popular since its inception. A number of students are now actively enrolled, while others work toward general education requirements with plans to enter the program in coming semesters. Students come from all over the region, including Caldwell, Catawba, Burke, Watauga and Alexander counties. A number of students are dislocated workers who are training for second careers. Career options for Culinary Technology graduates include work as trained culinary professionals in a variety of food service settings such as restaurants, hotels, resorts, clubs, catering operations and more.

Students benefit from both classroom instruction and hands-on practice in the culinary technology lab located in CCC&TI’s CECHS/Multipurpose facility located on the north end of the Caldwell Campus. In the kitchen, students learn all the latest techniques in food preparation and presentation. Students also participate in regional events such as Global Diversity events at Appalachian State University, the Sysco Food Show at Grove Park Inn in Asheville and the High Country Chef Salute at the Broyhill Inn in Boone. Such events allow students to learn from professionals in the field and show off their own culinary skills, as well.

In addition, the program has launched the J.E. Broyhill Civic Center Catering Group, a collaboration with the Civic Center that will be staffed with chefs, Culinary Technology program graduates and current students working toward their 120 hours of co-op experience. The service will provide full-service catering for meetings, wedding, and other events held at the Civic Center.

Also in September, the students will be assisting Jon Beane and Tim Haas in filming a television food show called “From Farm to Fork” which airs on RFD TV, a national television network dedicated to serving the needs and interests of rural America and agriculture. Students will assist with food preparation and other behind-the-scenes projects in various locations around the Unifour.

Culinary Program Director Brenda Dietz says that while all these activities, trips and events are important, Caldwell Cuisine is really the best opportunity for the students to shine. “It’s all about

the students,” says Dietz, “and these are some of the best students I have ever had. We are very excited about sharing their work with the community.”

Each event will begin at 6 pm at the J.E. Broyhill Civic Center. Cost is \$20 per person and space is limited. To make reservations, log on to www.cccti.edu/cuisine.

For more information on CCC&TI's Culinary Technology Program, contact Director Brenda Dietz at 726-2402.