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b u l l e t i n

November 8, 1991

# VCC students big winners at international culinary arts competition

**S**tudents in the Culinary Arts and Baking and Pastry Arts programs at Vancouver Community College - City Centre ( ) ed away with 26 awards and 15 gold medals at a culinary arts competition held recently in Richmond.

The students were competing in the 1991 British Columbia Chefs' Association Salon Culinaire, held at the Delta Pacific Conference Centre in Richmond on October 27.

"It was a tremendous showing on behalf of the students and the college," says **Ulrich Falter**, Department Head of the Culinary Arts Program. "We expected they would do well, but to do this well is truly outstanding."

The competition featured over 150 entries from some of the finest kitchens in Vancouver, Victoria, and

throughout B.C.. Other entries came from Alberta and the U.S.. The stunning exhibits featured the best work of some of the world's finest professional chefs.

All samples were judged against stringent criteria used for world-class competitions. Points were awarded for workmanship, originality, composition, presentation and degree of difficulty, with specific point totals re-

quired for the medal awarded.

The Student category was dominated by the Tourism and Hospitality Centre at City Centre. Working with instructors and on their own, contestants put in long hours and extra effort to prepare for the competition.

"They worked day and night, some going 24 hours straight through on the last night," says **George Rudolph**, Department Head of the Baking and Pastry Arts Program. "The instructors were pleased to put in the extra time just to see what the students could do. We have very talented people, and it shows in the level of work they are producing."

**Andrea Lee**, a student in the A La Carte portion of her program, was both surprised and ecstatic over her gold medal for Buffet Platters. "I don't know what to say," said Lee. "I

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## New President tours campuses

VCC's new President, John Cruickshank, has arrived at the college. He is spending his first three weeks on the job in meetings with college employees. Cruickshank is at City Centre Nov. 4th to 8th, followed by a week at Langara (12th -15th) and KEC (18th-22th ).

You can make arrangements to meet Cruickshank by contacting the on-campus representative of your union or association. He will be in his office at central administration as of November 25.

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was hoping for a bronze maybe, but gold? It's an honour just to participate."

"I can't believe it," said **Jaime Datuin**, a recipient of a gold medal for his spectacular lard carving entitled "Deep Sea Maiden", a winner in the Culinary Art Show Piece category. "It was

very difficult; an exhausting process. The final touches were the most exhausting. I felt very tired and a little bit jittery, but I feel better now."

"A serious competition like this really helps the students in the long run," says Bakery Instructor **Hans Leber**. "It builds their pride and motivation.

Quite often these students go on to greater things."

According to the students, much of the credit for their success goes to the quality of instruction and the moral support provided by instructors in both the Baking and Culinary Arts programs.

## Other student winners include:

Warren L. Battaglia	Silver	Buffet Platters
Harold Bunkowski	Bronze	Individual Plates
Scott Charles	Bronze	Culinary Art Show Pieces
Sarah Cheung	Gold	Decorated Cakes, Wedding Cakes
Lucille Cleggett	Silver	Decorated Cakes, Wedding Cakes
Liisa Connelly	Gold	Individual Plates
Robert Deeley	Gold	Restaurant Platters
Jo Ann Green	Gold	Decorated Cakes, Wedding Cakes
Chau Hgo	Gold Silver	Culinary Art Show Pieces Decorated Cakes, Wedding Cakes
Howard Hoa	Gold *	Buffet Platters
Debora Karr	Gold	Culinary Art Show Pieces
Dave Kerry	Silver	Culinary Art Show Pieces
Susie Lee	Silver	Menu Gastronomique
	Gold	Petit Four, Pralines, French Pastries
Rob Morrison and Thomas McNamara	Gold	Restaurant Platters
Emilia Moser	Gold	Restaurant Platters
Simon Ng	Bronze	Buffet Platters
Claudio Palitti	Gold	Individual Plates
Catherine Savage	Silver	Desserts
Daniel Scarello	Bronze	Culinary Art Show Pieces
Trevor Thomas	Gold *	Hors d'oeuvres
Dean Toolsie	Participation	Menu Gastronomique
Maria Virkutis	Gold	Hors d'oeuvres
Jennifer Yap	Silver	Individual Plates

\* with distinction