



Master Chef Series Hosts Famed Chef

Hospitality Management

Kevin Rathbun teaches students while helping with preparations for a four-course fund-raising dinner.

Part chef, part teacher, and part entertainer, Kevin Rathbun, owner of the nationally acclaimed Kevin Rathbun Steak and

Krog Bar, Atlanta, addressed an audience of approximately 50 people in a master cooking class in January. Rathbun is the first presenter in the JCCC Master Chef Series, a fund-raiser for JCCC's award-winning culinary team, which continues Oct. 15, 2008, and March 4, 2009.

Rathbun demonstrated and shared the recipes for his *ahi tuna poke with pine nuts, scallions and wasabi paint* and *jumbo lump crab with red pepper ketchup and creole mustard* in the Capitol Federal Conference Room in the Regnier Center.

"I'm a big seasoning guy," said Rathbun as he added ingredients like wasabi powder or Zatarain's creole mustard. "Seasoning brings out the flavor; it makes things jump."

Rathbun's friendly patter about cooking and the restaurant business drew laughs.

"Call this a crab tart, not a crab quiche, and you raise the price by \$3," he said.

Rathbun, who talked about the intense experience of competing in *Iron Chef* on the Food Network in February, has worked with other celebrity chefs and restaurateurs such as Bradley Ogden, Emeril Lagasse, Stephan Pyles, Ella Brennan and Pano Karatassos.

Named as one of Esquire Magazine's "Best New Restaurants," Travel & Leisure's "Best New American Restaurant" and "Hot 50 Restaurant" by Bon Appétit, Chef Kevin Rathbun's Atlanta restaurant is a culmination of 31 years of experience.

In his restaurant, Rathbun pays homage to his Kansas City roots, serving fine steaks. When asked about his favorite food to eat during the presentation, Rathbun immediately answered "steak."

Student James Perryman, Lawrence, said, "I definitely learned a lot. I always wanted to know how to make sushi, and here I had a real professional chef show me how. It's a lot better than learning from a cookbook."

"I have a passion for flavor and a curiosity about learning more," said Davoren Tempel, Lexington, Mo., a member of the public who attended. "I love the fact that Rathbun supports and is committed to the small farmer and agribusiness."

Kari Byerly, student, said Rathbun made her realize the many opportunities available as far as ethnic foods.

In the evening, a reception and four-course dinner prepared by JCCC faculty chefs and culinary students was attended by 73 people. Cost of the reception and dinner was \$130, with proceeds going to the culinary team.

Rathbun's cuisine and service also have been recognized by magazines like *Gourmet*, *Oprah*, *National Geographic Traveler*, *The Wall Street Journal*, *Southern Living*, *Veranda* and *USA Today* as well as every major Atlanta magazine.

To make reservations for Master Chef events, call the JCCC Foundation office, 913-469-3835. 🍷