

# JCCC Serves Up 'Cooking with Class'



If you want to learn how to sear fish, create an always-welcome side dish of risotto or dazzle guests with a mixed berry tart, you can learn from

the pros in *Cooking with Class*, a new television series presented by JCCC's chef apprenticeship program.

*Cooking with Class* airs from 3-4 p.m. Monday and 8-9 p.m. Wednesday on cable television (channel 17 on Time Warner, channel 22 on Comcast, and channel 17 on Everest). All chefs are either JCCC graduates, JCCC faculty or supervising chefs for JCCC chef apprenticeships.

"JCCC has a strong culinary program, and it makes sense that we would teach skills the general public would like to learn," said Lindy Robinson, assistant dean, Design and Hospitality. "We have asked local chefs to demonstrate classic culinary recipes that can be replicated in the home."

Robinson said the idea is to have chefs prepare a dish that demonstrates quick skills that a gourmet cook might perform at home.

"Fresh mozzarella balls are very easy, and it's a great project to share with children. It teaches them about science and math," Robinson said.

Chefs are filmed in 15-minute segments so that four different segments appear each hour. Ten chefs have been filmed to date. Chefs and their recipes are:

- Will Norem, sous chef, Hallbrook Country Club – *Seared Tuna with Mango Sauce*
- Andrew Kneessy, chef, Kansas City Country Club – *Risotto with Parmesan Cheese*

- Frank Willis, chef, Chi Omega, Kansas State University – *Chocolate Covered Profiteroles*
- Michelle Quigley, chef, Sysco Food Distributors – *Chilled Watermelon Soup*
- Russ Muehlberger, corporate chef, U.S. Foods – *Smoked Salmon with Endive and Fennel Salad*
- Felix Sturmer, associate professor, JCCC – *Freshly Made Mozzarella*
- Betsy Bell, former executive chef, Café Nordstrom – *Mixed Berry Tart*
- Jeff Troiloa, executive chef, Carriage Club – *Parisienne Gnocchi*
- Gary Hild, executive chef, Unity Village – *Lemon Basil Chicken with Toasted Barley Salad*
- Michael Turner, executive chef, Classic Cup – *Sweet Basil Pesto*

Ten more chefs were slated to be filmed in March for future segments.

"Participating chefs said they had a blast and learned so much by explaining culinary techniques in language the public can understand," Robinson said. "We tried hard to make sure recipes could be reproduced in the home kitchen without industry equipment."

JCCC Media Production and Services are responsible for the videos. Emily Fowler, development coordinator, Development and Alumni Relations, and Stacy Tennen, JCCC culinary graduate, serve as moderators. Demonstrations and recipes can be found at <http://video.jccc.edu>. 🌸

## Hospitality Management

Felix Sturmer, associate professor, JCCC, created *Freshly Made Mozzarella* for the video, *Cooking with Class*.

