



Press Release

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For Immediate Release

BELLINGHAM TECHNICAL COLLEGE'S CULINARY ARTS PROGRAM HEADED TO VEGAS FOR REGIONAL COMPETITION

Bellingham, Washington – January 12, 2015 – Students from Bellingham Technical College's (BTC) Culinary



Arts program will be trying their luck in Vegas this spring, after taking the gold in the American Culinary Federation State competition Saturday, January 10, at BTC.

BTC tested its skills against Walla Walla Community College, which took silver, and Le Cordon Blue, Seattle, which took bronze.

The American Culinary Federation Washington State Chefs Association student hot food team competition is held annually to determine which cooking school team will move up and represent Washington State at the Western Regional Competition. This year's event will be held March 20-21 in Las Vegas, and if BTC's team plays its cards right, the next stop could be the National cook-offs.

This weekend's competition featured teams of five students competing in two categories: skills and hot food cookery. For the skills portion, students had to properly fillet a fish, butcher a chicken to detailed specifications, make classical cuts and do pastry work in a tag-team format. For the hot food section, students developed a four-course menu featuring a fish appetizer, a salad, a classical main dish and a dessert course.

BTC's team took the top prize with courses that included: black cod and lobster mousse with sautéed asparagus; roasted beets with microgreens, housemade ricotta and a smoked tomato vinaigrette; poulet sauté Bourgogne with fried creamy polenta, turned mushrooms and heirloom carrots; and a dessert that featured Earl Grey panna cotta, lemon mousse, blackberry sorbet and orange pistachio biscotti.

Chef Instructor Michael Baldwin, who is coach for the BTC team and serves as Competition Chair and Education Chair for the Washington State Chefs Association, said he was proud of his students and the work they put into their meal.

"Our team was well-organized and had excellent execution of skills and the four-course menu," he said. "They're excited to compete at the next level."

Last year BTC won for Washington State and took fourth place overall in the West.

More about BTC's Culinary Arts Programs:

BTC offers Associate of Applied Science degrees and transfer degrees in Culinary Arts and certificates in Pastry and Culinary Arts. The program is housed in the new Campus Center building and features a leading-edge learning kitchen and lab space including a donated Wood Stone oven. *Café Culinaire*, a beautifully appointed culinary arts restaurant looks onto the kitchens. During winter and spring quarter this restaurant is where BTC culinary arts students refine all aspects of their skills under the direction of BTC's Chef Instructors to prepare and present gourmet meals to the public at an affordable price. The public is invited to make reservations for *Café Culinaire* at 360.752.8556, though reservations fill-up quickly.

About Bellingham Technical College Bellingham Technical College is accredited by the Northwest Commission on Colleges and Universities, and offers 33 associate degree and 55 certificate options providing professional technical education to support local and regional industry workforce needs. For more information, go to www.btc.ctc.edu. Get the latest BTC news at www.facebook.com/bellinghamtech and www.twitter.com/BhamTechCollege.