



Bellingham Technical College
Press Release

January 11, 2012

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BELLINGHAM TECHNICAL COLLEGE HOSTS THE AMERICAN CULINARY FEDERATION WASHINGTON STATE CHEFS ASSOCIATION COMPETITION ON JANUARY 14, 2012

Bellingham Washington – January 11, 2012 – Bellingham Technical College (BTC) will host the American Culinary Federation (ACF) Washington State Chefs Association Competition on Saturday, January 14 on the BTC Campus.

BTC's "Student Hot-Food Team" will compete against Renton Technical College's team under Renton Chef Coach John Fisher, in an American Culinary Federation Sanctioned competition. Each team works as a group for exactly one hour fifteen minutes before delivering the first course of their pre-planned four-course menu to the judges. Within 15 minutes of the delivery of the first course, all remaining courses must arrive in order to the judges for tasting.

Each course is sampled upon delivery, is judged and given a critique at the end. Each team member has specific duties and courses they are responsible for and have trained under BTC Chef Coach Michael Baldwin, CCE, since summer quarter 2011 preparing each course weekly until the competition. They must follow strict competition rules and showcase their proficiency in over 30 separate preparatory techniques. The pressure is high and the competition winner walks away with the ACF Washington State award which sends the team to the Western Regional Competition in Reno, Nevada in March 2012.

Student teams are made up of five members including one alternate student who keeps the team on track and manages the time and equipment although versed thoroughly in each dish in order to take the place of any team member that would not be able to cook.

"Giving students the opportunity to participate in a culinary competition is extremely important in their development. Working to perfect a dish in a high stress, team setting allows students to raise their standards of culinary excellence and operation. Competing nationally is the perfect means for culinary students to hone their crafts by putting their skills and knowledge to the test in front of recognized judges," said Sharon Carpenter, BTC Culinary Dean. "Not to mention that I love having to taste multiple versions of the dishes along the way, this is hugely exciting and rewarding watching the students develop their abilities and confidence."

BTC Junior Hot Food Team Members:

- 1: Immanuel Dinicola - Alternate
- 2: Elizabeth Vincent – Appetizer fish Course and Captain
- 3: Colleen Glaser– Salad Course

- 4: Oleg Vetkov– Main Course
- 5: Whitney Worrell - Dessert

Competition Timeline: Exact times: still to be decided and are approximate:

7:00 am	Arrival
7:30 am	Starting of skills
9:00 am	Begin hot food competition
12:00 pm	Judging and grading
1:00 pm	Awards distributed
2:00 pm	Conclusion of program

How BTC selects its Junior Hot Food Team members:

After completing the first year successfully as a BTC Culinary Student the competition is announced and any interested students participate in a meal preparation “try-out”. Each student prepares a main course meal and serves the BTC Culinary Arts instructors, Hilde Korsmo, CCE, CWPC, Michael Baldwin, CCE, and Brian McDonald CCE,CEC. Scores are assigned with the top five becoming that year’s hot-food team.

About The American Culinary Federation:

The American Culinary Federation, Inc. (ACF), a professional organization for chefs and cooks, was founded in 1929 in New York City by three chefs’ organizations: the Société Culinaire Philanthropique, the Vatel Club and the Chefs de Cuisine Association of America. Since the ACF’s inception, little has changed in our principal goals. We are an organization based on promoting the professional image of American chefs worldwide through education of culinarians at all levels. <http://www.acfchefs.org/>

January 14, 2012 ACF Washington State Chefs Association information:

Show Site: Bellingham Technical College, Bellingham, WA

Show Chair: Kevin Blaylock - kevin@pnwcuisine.com

Telephone: (253) 332-8616

Category: ST2 - Washington State Student Team Championship

Lead Judge: Doug Fisher, CEC, CCE, AAC - cheffisher71@hotmail.com

About Bellingham Technical College

Bellingham Technical College is accredited by the Northwest Commission on Colleges and Universities, and offers 35 associate degree and 64 certificate options providing professional technical education to support local and regional industry workforce needs. For more information, go to www.btc.ctc.edu

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