



Press Release

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For Immediate Release

BELLINGHAM TECHNICAL COLLEGE'S CULINARY ARTS PROGRAM WINS MULTIPLE AWARDS: THE AMERICAN CULINARY FEDERATION STATE COMPETITION, CHEF OF THE YEAR, AND STUDENT OF THE YEAR

Bellingham, Washington – February 21, 2014– Bellingham Technical College is proud to announce their Culinary Arts program's Hot Food team won a silver medal in the American Culinary Federation (ACF) State Competition. BTC's Hot Food Team members: Gillian Battle, Charity Caldwell, Michelle Olson, Wendy Mathews, Nick Thompson competed in the competition on January 18th, 2014. They earned enough points to qualify for the silver medal and will go on to represent Washington State in the regional competition held in Oakland, California, on March 1-6, 2014.

These types of competitions play a vital role in training culinary students and are important for students to have the opportunity to put their skills and knowledge to the test in a competitive setting.

"The students have worked above and beyond the class time refining their skills, techniques, flavor, presentation, timing and execution of a very complex menu. They are a pleasure to direct and coach," said Chef Michael Baldwin CEC, CCE, BTC Culinary Arts Instructor.

Michael Baldwin was also awarded the Washington State Chef's Association *Chef of the Year* at the annual awards banquet where members are recognized for their outstanding achievements and the dedication in volunteerism, in Seattle, Washington on February 10. And concurrently, BTC's Culinary Arts graduate Oleg Victof was awarded Student of the Year.



(BTC Students: Michelle Olson, Wendy Mathews, Gillian Battle, Charity Caldwell, Nick Thompson)

BTC's Hot Food Team's salad dish won special recognition when one judge gave it a perfect score, something he had never done in his 10 years as a judge. The menu for the competition was a Classic French Matelote, Salad, Entrée, and Dessert.



(Salad Dish)

Classic French Matelote (a French stew using firm white fish)
Shallow Poached Bronzino (European sea bass) in Burgundy Wine Court Bouillon,
Flamed with brandy, Glazed Button Onions, Fluted Mushrooms, Garlic Rubbed
Croutons; Housemade Crispy Salt Pork.

Salad

Mélange of Greens, Sherry Vinaigrette, Tomato Lovash, Poached Quail Egg,
Asparagus, Pickled French Breakfast Radish, Quenelle of Tomato Jam,
Layered Golden Beet Gelee, Garlic Herb Boursin Cheese
Pistachio Dust.

Entrée

Chicken Roulade

Sundried Tomatoes and Spinach Farce, Tarragon Chicken Pan Sauce, White Truffle
Potato Pave, Garlic Roasted Spaghetti Squash, Thumbelina Carrots and Haricots Vert
Sautéed in Butter.

Dessert

Meyer Lemon Olive Oil Cake, Brulee Meringue, Blueberry Compote, Macerated Berries, Seckle Pear, Candied Kumquat, Sugar Spring Sarah Barnhardt Raspberry Coulis, Chocolate Motif.

“We are very proud of our Hot Food Team. Watching them in action is truly a thrill. They are the picture of calm, cool and confidence. Their ability to work effectively as a team is also impressive to witness. We wish them the best in the upcoming Regional Competition,” said Liz Cunningham, BTC Dean of Professional Technical Education.

Another notable mention is BTC culinary students: Ashely Zopolos, Jaimie Schelinski, Jessica Rose Tomlin, Leslie Deegan, Victoria Oram will also be competing in the Baron H. Galand Culinary Knowledge Bowl regional competition held in Oakland California from March 2nd through the 5th.

The Culinary Knowledge Bowl is a Jeopardy style, double elimination style competition. Students must take a written test before the competition to determine the seeding for the first rounds of the competition BTC students get the chance to compete with 7 other regional teams for the regional title. The regional winner moves on to Nationals.

BTC Knowledge Bowl students have worked hard since last April working under the guidance of Chef Hilde Hettegger-Korsmo, meeting between two or three times a week in addition to their already demanding schedule to prepare for this competition. BTC is very proud of our students and wish them the best of luck!

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 where there is a student run restaurant that can be compared to a New York bistro 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 37 associate degree and 51 certificate options providing professional technical education to support local and regional industry workforce needs. For more information, go to www.btc.ctc.edu

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/>

About Washington State Chefs Association:

http://washingtonstatechefs.com/member_news.html#2013awardsdinner

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