



ZOOM INTO CULINARY ARTS - HAMMOND

COLLEGE OF EDUCATION AND HUMAN DEVELOPMENT
FAMILY AND CONSUMER SCIENCES

Grades 7-12

June 20, 2011 - June 23, 2011 (Friday off) 9 am - 4 pm

4 Day Workshop- M-Th

Cost: \$295 (\$280 if Early Bird, \$320 if Late)

The city of New Orleans is an important cultural center for world-class cuisine, and Southeast Louisiana is the perfect venue for learning about food. If you aspire to become a chef, imagine yourself as a restaurant manager, or simply enjoy cooking, then Zoom Into Culinary is an excellent way to begin your training. You will gain exposure to the key elements of the business while you develop hands-on skills that are critical to the craft.

This workshop offers a variety of activities. You will familiarize yourself with product ordering, participate in kitchen prep work, practice cooking methods, and become acquainted with the art of professional service. In the dining room, you will be instructed on table settings and interacting with guests. In the kitchen, you will learn about safety, sanitation, equipment, and using knives. Your adventure will culminate in the creation of a world-class meal. Success never tasted so good!

Restaurant operation, as well as food service industry in general, demands the skills necessary to work efficiently under pressure, handle multiple tasks at once, and produce high-quality products for a competitive market. Experience is everything in the culinary field. Will you be prepared?

INSTRUCTOR

Mr. Kevin Foil

Professional chef and restaurant owner with 15 years experience in the industry, as well as 6 years experience as a culinary arts instructor. Mr. Foil holds a degree in culinary arts from the Chef John Folse Culinary Institute at Nicholls State University, and has received a number of awards.



CULINARY ARTS

The food service industry includes several different positions, such as restaurant chef, pastry chef, baker, cake decorator, caterer, restaurant manager, and food critic.

According to the US Department of Labor, a chef's duties commonly include "preparing the food, developing recipes, determining serving sizes, planning menus, ordering food supplies, and overseeing kitchen operations." Head cooks and executive chefs "are usually responsible for directing cooks in the kitchen, dealing with food-related concerns, and providing leadership." The average salary for a head cook or executive chef was \$38,770 in May 2008.

Many head cooks and executive chefs have postsecondary degrees in culinary arts or hospitality from a culinary school, technical school, or college. However, proven experience is highly valued in the food service industry, and experienced workers without formal training are often promoted to leadership positions.

PRE-REGISTER TODAY!

Early Bird registration deadline: May 13, 2011

Regular registration deadline: June 10, 2011

Late registration deadline: June 20, 2011

Overnight and commuter options will be available.

For more information contact the Division of Extended Studies at:

800.256.2771 or visit our web site at www.selu.edu/zoom

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