

Culinary creations

Students at OCC display cooking skills

By Louise Okrutsky
staff writer

BLEND THE competitive, creative atmosphere of an art competition with the down-home conviviality of an open house.

Add a jigger of youthful spirits, and you'll serve up something resembling the sixth annual culinary arts open house at the Oakland Community College Orchard Ridge Campus, Farmington Hills.

On Dec. 11, standing amid a maze of tables set up in the college's J Building cafeteria, chef Leopold Schaeff of Machus Rex restaurant in Bloomfield Hills examined a student's work with an intensity usually reserved for critiquing works of art.

He was one of several Detroit-area chefs who judged the show. Schaeff ended up giving an impromptu lecture to advanced students participating in the culinary arts salon and competition.

Students in toques, traditional plated chef's hats, and white

aprons hovered around him as he explained his critique of the braided pastry shell.

"The proportions are good," he began. Then came the bad news. The corners weren't sharp enough. The sliced pieces used to show off the interior of the dish was too large for an individual serving. It wasn't sliced at the proper angle to show off the dish to its best advantage.

"YOU MUST look at it creatively," Schaeff said to the students.

Gold, silver and bronze ribbons were awarded the student chefs in a show that wasn't entirely a practice event. For some, doing well here may lead to jobs in real-life kitchens.

"It's hard getting people indoctrinated in what's expected of them in a food show and what's involved," said chef Roger Holden, pastry instructor at OCC-Orchard Ridge for four years.

"Food shows are important for public relations — for self-gratification and for finding another job. If a chef goes through and likes your work, you can be hired."

A few exceptional students have been hired for entry-level jobs on the basis of their performance in the school's food show.

While the entries were formally

exhibited on mirrored plates in the cafeteria, instructors like Holden were overseeing student demonstrations for visitors.

While the petit fours may have looked like a sweet tooth's dream come true, they were the stuff that some dreams are made of. Some day, Paul Fraser of Clarkston would like to own his own pastry shop. He became interested in cooking through classes at his vocational high school.

"You can create your own designs. It's fun. You can design your own projects," he said as he dipped another petit four in the white icing that bonded together the tiny cake's layers.

MEANWHILE, CHIEF Benita Wong supervised her crew in the pantry department. Wong, substituting for chef Susan Baier this semester as class instructor, watched as students displayed sliced fruit and salads.

Since students rotate places in the department's kitchen area, she found it a challenge to teach them what they needed to know in a short amount of time.

"The cycles are short. They're 10 days. Just as they get into the routine, they leave that area of the kitchen," Wong said.

Her class covers five areas of

skills, leaving students two days to cover each of them. A typical class rotation includes two days at the salad bar and two days making the entree salad.

Each new skill they learn is immediately put to use since the class must keep to a production schedule. The students supply the food of the Building J cafeteria.

On the other side of the kitchen, Chef Chris Galli of Plymouth was demonstrating the proper way to braid bread along with his second semester baked goods class. At another table, a student crew demonstrated the techniques used in weaving a basket made with long ropes of bread dough.

IN THE middle of some serious work, there was time to wave and greet obviously proud parents' friends.

"Hey listen, up," a young woman yelled to the group making the bread basket. Heads raised from the project at hand. "This is my dad. This my mom," she announced.

Leaning toward her parents, she pointed to the already finished bread basked on display and announced with a satisfied grin, "The girls made this one, and the guys are making this one. And we're going to see who does a better job."



Being not only enhances taste but also appearance for this culinary creation.



Some parents and friends of students enjoy tasting the sweets prepared for the culinary arts open house.



Katie Phelps, 5, of Rochester, contemplates desserts as she looks over a variety of foods.

Photos by C. D. Stouffer

short takes

If you recently opened a shop, captured an award, earned a promotion or are planning a new venture or project — and there's a Farmington-area business angle — we'd like to hear from you so we can share your news item with other Farmington Observer readers. Send items to: Short takes, Farmington Observer, 33203 Grand River, Farmington 48024.

JOINS FIRM

Richard Snider has joined Townsend & Bottum, Inc. of Ann Arbor as marketing director.



In his new position, the Farmington Hills resident is responsible for setting up the in-house marketing department and organizing the sales program to diversify the types of projects the 60-year-old company builds.

He will manage the business development in Townsend & Bottum offices throughout the nation.

For four years before joining Townsend & Bottum, Snider was on the staff of another major national contractor in Detroit. During that time, he served as marketing director and was involved in the reorganization of the marketing department.

He previously was on the staff of an architectural-engineering firm where he was responsible for establishing the marketing department to diversify the company's client base.

Snider is a graduate of West Point Military Academy with a bachelor of science in engineering. He also studied engineering at the University of Oklahoma.

During his military career, he held command and staff positions in Germany and Korea as well as in the United States.

He is a member of the Society of American Military Engineers and serves on the Society for Marketing Professional Services Michigan Chapter program committee.

COMPLETES COURSE

Col. Calvin Caldwell has returned from Kansas City, Mo., where he successfully completed a course in auctioneering and auction sales management at the Missouri Auction School.

The Farmington Hills resident

received his diploma and the honorary title of colonel along with men and women auctioneers from throughout the United States and Canada.

The two-week course is conducted by the Missouri Auction School at the world's largest training center in the Kansas City Stockyards.

Caldwell's training included lectures and workshops featuring auctioneers from throughout the nation. He participated in selling public auctions in Kansas City and nearby communities in Missouri and Kansas.

Missouri Auction School course offerings covered auctioneers, livestock, furniture, business liquidations, real estate, rare coins, automobiles, machinery, general merchandise, estate auctions and the rapid-fire chant of the tobacco auctioneer.

TRAVEL GIFTS

In an effort to attract the occasional traveler as well as the frequent flyer, the Hilton Hotel will provide \$1 million in instant travel gifts daily, and distribute them to every guest, everyday, beginning Jan. 1.

A wide range of travel gifts — from a year's unlimited travel on United Airlines and TWA, free Cunard cruises and free stays at Hilton, to discounts for airline tickets, Cunard cruises, Hertz car rentals and Hilton rooms — will be presented to Hilton guests through the end of April every time they check out. Guests will receive a gift with an average value of \$50 for each night they stayed in the hotel. The program will be known as Hilton's Instant \$1 Million-a-Day Thank You.

It will be offered by participating hotels, including the Novi Hilton, to build business during the first quarter and to build a data base of business travelers that will serve as the foundation for a long-term travel award program.

"At check-in, guests will receive an application with an identification card for free membership in the program," said Deirdre Schumacher, business traveler programs director. "At check-out, they will hand in the completed application and receive a gift card for each night of their stay. If they stayed three nights, they'll receive three gifts."

At the conclusion of the instant gift program, Hilton will inaugurate a frequent traveler program where

guests' usage of the hotel system will be tracked. Guests will receive special travel awards and preferential services in recognition of the amount business they do with Hilton.

BELL SCHOLARSHIP

Michigan Bell announced the company's first scholarship program — a \$25,000 annual effort that will award college-bound high school seniors, undergraduate college students and graduate business students.

The Michigan Bell Scholarship Program is intended to help attract high-caliber candidates for future management positions, said Mary Jo Fiferak, local corporate affairs manager.

Fiferak said the Michigan Bell Scholarship Program complements the company's support of educational institutions in the state.

"We're committed to supporting both higher education and the students attending our colleges and universities," she said.

Students will be awarded scholarships based on high academic standing, demonstrated leadership and career plans, which match Michigan Bell's long-term needs, Fiferak said.

Beginning in 1987, \$1,000 scholarships will be awarded to 10 college-bound high school seniors, 10 college sophomores and five graduate students pursuing masters degrees in business administration.

Fiferak said Michigan Bell is seeking candidates who meet the company's hiring needs, specifically those pursuing degrees in electrical engineering, engineering arts, computer science, business administration and candidates in MBA programs.

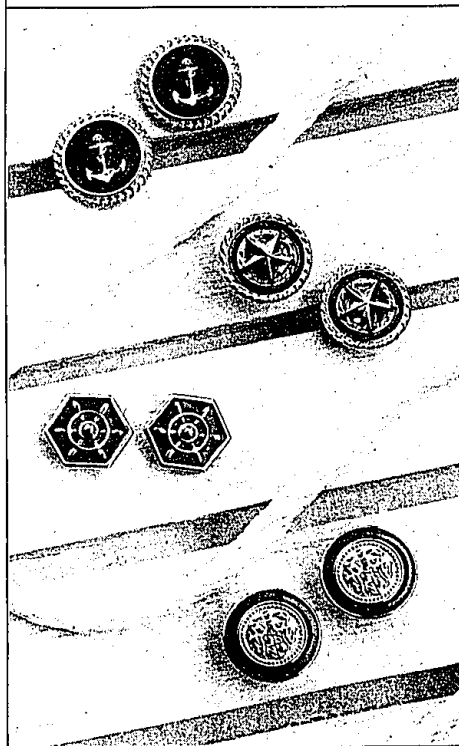
She said all scholarships also include paid summer employment or internships and are renewable each year.

"The internships will give the students a chance to gain valuable work experience," she said. "At the same time, we hope it will attract them to Michigan Bell as a potential place to work when they graduate."

Students attending four-year accredited colleges in Michigan and Michigan residents attending four-year accredited out-of-state colleges are eligible.

For further information, candidates should contact their high school or college adviser, or write: Michigan Bell Telephone Co., Employment Office, 444 Michigan Avenue, Room 404, Detroit 48226. Applications are due Feb. 1.

Earrings in red and navy blue



THE NEW

NAUTICAL LOOK

FROM MONET

Anchors, stars and gold buttons to take along to your favorite winter getaway. Wear with your red and white and navy blue clothes. On ship and shore. Choose from four styles. All your choice of red or navy. \$13 to \$17.

From our collection, top to bottom:
Anchor button, clip \$17.
Star center button, pierced, \$13.
Six sided button, pierced, \$13.
Goldtone center button, pierced, \$12; clip, \$16.
Fashion Jewelry. Metro stores only.

hudson's