

These fish will be battered and prepared by Boyd Herrst, left, and Edmund Fulghum at OCC's student restaurant. (Staff photos by Randy Borst)



Gail Coulter sets out a tray of delectable pastries.

Student cafeteria blossoms into gourmet restaurant

By MARY GNIEWEK

Picture French onion soup, yams stuffed with cranberry sauce, mushroom quiche and pork scallopini.

Not your average cafeteria cuisine, but that was a partial offering from Monday's menu at Oakland Community College's Orchard Ridge campus.

Gone are the days of hamburger-wheat germ burgers, mashed potatoes and rubbery lasagna, the typical bill of fare which made cafeteria food the butt of jokes for generations of school kids.

OCC students have a choice of cafeteria style, formal dining and a gourmet restaurant — all operating on campus Monday through Thursday.

It started two years ago when OCC cancelled service from a private catering firm and put its culinary arts and hospitality management students to work.

A two-year associate's degree program offers students rigorous training in six areas: class lectures and demonstrations, production, baking, pantry work, store room responsibilities and dining room service.

"There's always a job in the food business," said Charlotte Korte, department chairwoman.

"I have more jobs than students to fill them."

This year 100 students are enrolled in culinary arts and 30 in restaurant management.

ASPIRING CHEFS begin cutting meat and vegetables, chopping lettuce and baking bread and pastry at 7:30 a.m. daily in J Building, the student activities center and curriculum home.

By 10 a.m. students are carting hot trays and refrigerated items by elevator from the basement kitchen to the third floor, where the cafeteria and dining rooms are located.

Service begins at 10:30 in the cafeteria and 11 in the dining room and is open to the public as well as students until 1 p.m.

"The unfortunate thing is the parking situation," Mrs. Korte said.

"If people just have an hour for lunch, that long walk from the student parking lot interferes. If we know a group is coming, we give them coins to park in the faculty lot."

Dining at Top of the Ridge, the gourmet restaurant a flight above the dining room, is by reservation only. The room can accommodate groups of 30.

"The restaurant has been very successful," Mrs. Korte said. "We have to make it pay to keep it operating."

Prices reflect the fact that no labor charge is involved. Sandwiches sell for 50 or 65 cents, tossed salad for 50 cents, soup for 50 cents and chili for 50 cents. The only item on Monday's menu that topped \$2 was veal breast at \$2.10.

Instructors plan the menus and they change daily. Instant anything just isn't accepted. Even the salad dressings are made daily from scratch, as are bread, rolls, pies and cakes.

WHILE FIRST-year students get a taste of every aspect of the food industry, including a \$2.25 daily food coupon which encourages them to eat the fruits of their labor, second-year students get involved in areas like cake decorating and gourmet cooking.

Joseph Bender, former chef at the Dearborn Inn and Sheraton Cadillac Hotel in Detroit, teaches his second-year students the art of special dessert making, cake decorating and marzipan making.

The culinary arts portion was added to the curriculum two years ago. Prior to that, degrees were offered only in hospitality management.

Because the program is still new, no applicant has been turned away. That's one priority for the future, though.

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THE INSIDE * ANGLE

By LOUISE OKRUTSKY

ANGLES IS ALL aflutter over Valentine's Day. In fact, IA is getting set to send out a flurry of love letters to all its readers. ♡♡♡♡♡♡♡♡♡♡♡♡♡♡♡♡♡♡♡♡. And a special salute to this day to IA's fellow geometric figures: □ □ □ □.

LOVE CAN manifest itself in many ways. Songs, plays and poems have been written in praise of mother and child. This week is Kiss Your Baby Week, sponsored by the Cystic Fibrosis Foundation. Give your child a great big kiss this week. And if your little one tastes salty, don't chalk it up to your imagination. One of the signs of cystic fibrosis, an inherited long damaging disease, is a salty taste to the skin. If your child tastes salty, make sure the babe's tested for cystic fibrosis. For further information, contact the Metropolitan Detroit Chapter of the Cystic Fibrosis Foundation at 955-1721.

PERSONS WHO love their pets should be forewarned that licenses for them are becoming more expensive in them than Hills (Farmington Hills, that is). Right now, you can license your dog for \$4. But on March 1, the cost will double to \$8. Many communities in Oakland County are doubling their animal license fees in March. Act now, license your unlicensed pet and save a few \$\$\$.

WHILE WE'RE TALKING about love, IA wants to send a big Angles hello to Timothy Richard Mechem who was born at 5:11 a.m. Feb. 9. His father, Richard Mechem wants to give his own thank-you to the Farmington Hills firefighters at Station 3 and AmCare Ambulance Service. When Jane Mechem went into labor Saturday morning, it was too late to get her to the hospital in time so the firefighters and ambulance company medical technicians. Mrs. Mechem and the newest little Mechem are doing well. Here's your own salute, Timothy, because Angles thinks you're a *****.

BETH ACHIM Sisterhood will have a small fund-raiser at 12:30 p.m., Feb. 25 at Congregation Beth Achim, 21100 West Twelve Mile, Southfield. Claire Arm will give a presentation, "Prelude to Passover." There will be a Tupperware demonstration with games and prizes and holiday gift items will be on sale. Orders for candy can be placed. A cookbook by members of the sisterhood, "Passover Palate Pleasers" will be sold. Everyone is welcome. There isn't a charge.

THE BETTER BUSINESS BUREAU of Metropolitan Detroit has received an "unusually high number of inquiries" on the Consumer Testing Center of New York, New York. Full page ads in national publications along with direct mail offerings of 600 free gifts have come into the

Detroit area. Literature implies that the recipient is one of a select handful to be chosen a product evaluator of many well known products.

Detailed order forms and coupon books are sent to consumers who pay an enrollment fee to become product evaluators to enable them to choose the products they'd like to test. However, the brand name advertisers included Johnson & Johnson and Colgate Palmolive. These two firms have told the BBB of Metropolitan New York that they haven't made any special arrangement with Consumer Testing Center to have their products tested. These firms denied they authorized the use of their name in advertising by Consumer Testing Center or its affiliates. Consumers may be required to pay up to \$102 in postage and handling for the free items. In reading the fine print, the BBB also discovered that many of the products offered are actually Consumer Testing Center's version of the name brand product pictured. The Postal Authority in New York is looking into the firm. Among the firm's affiliates are Inflation Fighters Kit, Inc. of New York, Gift Box, Free Gifts, Registry Stationers and Shopper Boutique. The BBB says Inflation Fighters Kit, Inc. doesn't meet BBB standards of business practice.

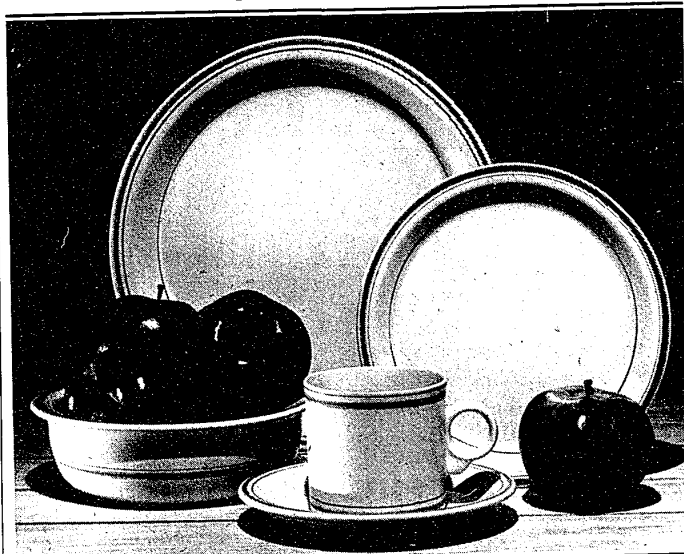
THE HUMANITIES Department of Oakland Community College is offering a seminar in Cozumel, Mexico from April 25 to May 3. The seminar, under the direction of Charles Braun, professor of Spanish and Humanities at the college will explore aspects of Mayan culture. The seminar is available to college and high school seniors wishing to elect credit as well as to members of the community.

The trip costs \$409 per person based on double occupancy and includes round trip air transportation, meals and accommodations. For more information contact Braun at Orchard Ridge, 476-9400.

LEONARD M. NATHANSON of Farmington Hills is the president of the newly formed amateur radio club of the Modern Shrine Temple. Nathanson, 50, is a member of the Perfection Lodge, a Masonic fraternity. He has been active for more than 30 years in amateur radio. He has been elected also as Great Lakes Division Regional Director for the American Radio Relay League, Inc., an national organization for radio amateurs. He has been active in the government of the league and is interested in developing and enhancing amateur radio service as a national and international resource.

WANT TO be an angler? IA invites you to fish around your pond for some interesting lines. Once you've hooked some, become a complete angler by dropping IA a line at 23352 Farmington Road, Farmington, 48024.

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Reg. 1250. The casual dinnerware our Hudson's brides register for most, so you can see what an opportunity this is for you to save for yourself, or for future gift-giving occasions. And you save 20% not only on the place settings, but on selected open stock accessories. We show the popular Brown Band, 1400 units, and we

also have the same savings on Brandy Wine, 100 units, Foxcraft Farm, 100 units, and Blue Band, 350 units. Please allow 2 weeks for in-stock deliveries. In Hudson's Casual Dinnerware.

*Total units available at Metropolitan Detroit Hudson's stores while quantities last.



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