

# Hamburgers To Coq Au Vin

## Culinary Arts Are Men's Work

By KATHY MORAN

They look as if they belong on the football field instead of in the kitchen. But instead of toiling a football, the young men are busy making fancy pastries and scrumptious meals.

In what was traditionally considered a woman's domain, more than 60 Schoolcraft students (56 of them men) get practical experience in their cafeteria in the field they intend to make their careers—cooking.

But "cooking" is an understatement of their professionalized training.

THEY WORK in teams with the first string in the kitchen by 7 a.m. and the second string taking over by 11 a.m.

Not only do they prepare the necessities for every student's diet—hamburgers and French fries—but a single menu might include chicken in wine sauce, a seafood plate, veal catarati, beef al mode and Spanish rice.

Robert Breithaupt, chief chef and director of the culinary arts program, said that they normally have six main entrees on the daily menu and try not to repeat a single entree in their five-week menu plan.

Under the direction of four fine teacher-chefs, the students learn preparation and decoration of fancier foods as well as ice carving.

A day's work might include preparing fancy hors d'oeuvres and decorating a large ham or turkey for an evening's function. A club or civic organization besides the cafeteria breakfast and lunch menu.

THE ONLY catastrophe Breithaupt can recall since



NOT JUST PREPARING foods but also learning how to decorate them is included in the culinary arts program at Schoolcraft College. Pastry chef and instructor Leonard Stec (left) lets freshman Ernie Albrecht get first hand knowledge of delicate cake decorating. (Observer photo by Maurice Walker)

he started the program in 1966 came a few years back when the students carved nine reindeers and Santa Claus in his sleigh out of 8,000 pounds of ice. The figures

were nearly perfect according to the proud chef—but nature wasn't.

The figures were barely put outside on display when the drizzling rain came and it was washed away their hard work. In just 36 hours, the masterpieces were gone.

Breithaupt said that about 75% of the culinary arts students are in the Gourmet Club where they devote their own time and talents to preparing more exquisite foods.

The club has featured German and French "Nite" dinners where they prepared specialties from the respective countries and served them to 350 residents, students and faculty.

Already most of the tickets are taken for their Italian Nite scheduled for March 26. The two previous dinners had won the students such undiluted reputations that the tickets were at a premium for the next dinner before they were even printed.

WHILE THE French Nite menu contained such items as coquilles St. Jacques in wine sauce and veal cordon Bleu (blue ribbon veal), Italian Nite will feature spicier foods.

The main course will be scalloping marsala (veal in strawberry wine sauce), spaghetti green (spaghetti in anchovy sauce), lasagna romano and bistecca alla Milanese (beef steak Sicilian style).

Should anyone have room for dessert after over-indulging in the main courses and garlic bread, assorted pastries will be served, including cannolis, spumone, bombay

(an ice cream dish) and Zuppa Inglesi, Garibaldi (an English soft cake with rum cream).

The students are also planning an International Nite and a Polish Nite this spring. But with a maximum seating capacity of 350 on the main level of Waterman Campus Center, the tickets are bound to be eaten up fast.

"They have gone over with great success," beams Breithaupt.

PART OF their success can be attributed to the influence of the distinguished and talented faculty. Breithaupt, himself, owns his own business for nine years before becoming an executive chef in Detroit for 20 years.

"I like education. I like to see the results—what we do for the kids," Breithaupt said of his newest position.

Leonard Stec, James Van Vuren, and Richard H. Benson are the other chef-instructors who work closely with the students.

Students learn to prepare food in large and small quantities and to cook without destroying its nutritive value.

Students can spend their two years gaining experience at the school or can put on a cooperative training program where they can spend the second year working 40 hours a week in an approved food establishment.

At the conclusion of their two years the students are qualified to begin at a second cook's position and can work their way up from their personal experience.

Meanwhile, the students at Schoolcraft enjoy the distinction of having access to the only college cafeteria with appetizing food.



ROBERT BREITHAUP, director of the program, directs Thom Schultz, freshman, on the proper way of cutting and preparing meat. Breithaupt credits part of the success of the program to the individual basis on which the instructors work with the students. (Observer photo)



FRESHMAN Roy Morrison rinses off a huge lobster as part of his practical experience in preparing and cooking various foods. (Observer photo)

## Regional Affairs

# Local Suburbs Split \$946,000 Park Fund

The communities that comprise the greater part of Obernland have done well so far in the distribution of funds from the recreation bond issue approved by the voters two years ago.

Of the \$7,933,000 that has been designated thus far for Wayne County, they have received \$36,229 as of March 5. This sum is expected to jump when the next list is approved by the State Department of Natural Resources and the State Legislature.

ACCORDING to figures

made available by the DNR, Redford Township heads the list with a grant of \$272,267 for the development of a park area at Plymouth Road and Telegraph.

Next in line came Westland with approval of \$23,646 for the construction of an ice rink and the municipal tennis courts.

The City of Livonia was granted \$21,200 divided into two parts. The first was for the acquisition of park property in the amount of \$18,400 and the second in the amount

of \$28,800 for another park site development.

Garden City won approval for grant of \$145,005 to develop the old Log Cabin in the City Park area.

Others in this area included a grant of \$13,175 for the acquisition of park sites and Northville won approval for the development of the former state fish hatchery in the amount of \$44,581.

IN OAKLAND County, the City of Farmington was granted \$26,035 for the development of lands for public recreation.

The original \$100 million bond issue approved by state voters in 1968 was divided into three sections. The first was the \$30 million amount set aside for land acquisition, the second for \$25 million which has been reserved for the state to develop regional recreation facilities, and the third was for \$45 million for state development of recreation in state game areas, state parks, state forests and fishery projects. None of this segment has yet been designated for Wayne County.

"Under the \$25 million segment," Gazlay stated, "the Legislator has approved \$1,050,000 to permit the DNR to develop Belle Isle by constructing a nature interpretive complex, pier fishing and improvement of the athletic fields."

"The Legislature also has approved \$1,870,000 to develop Willow Metropolitan Park, which is owned by the Huron-Clinton Metropolitan Authority."

Tench Given Certificate

John Tench, store manager of Englander-Triangle Inc. in Westland Shopping Center, recently was awarded a certificate of achievement for successfully completing the Store Management Institute of the National Home Furnishing Assn. The six-day course was given at Notre Dame University.

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