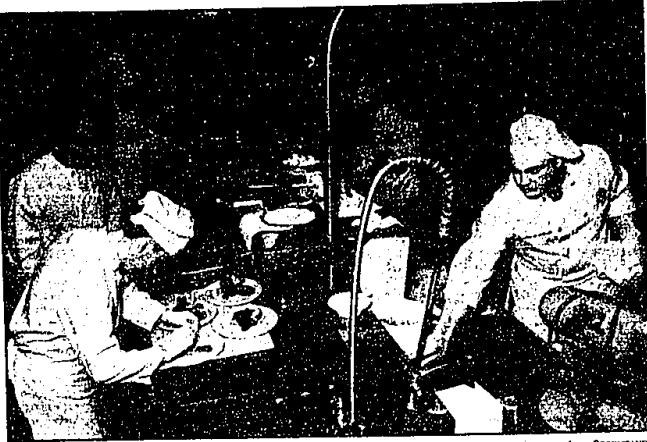


**Palate pleasers:** Maurice Hodson of Farmington Hills, a student at Oakland Community College Orchard Ridge Campus, prepares seafood salad, catfish cake and sauteed catfish dijon at a recent practice.



STAFF PHOTOS BY JOHN STORMEAND

**Coached cooking:** Chef Daniel Rowlison looks on as (clockwise from front left) Maurice Hodson, Karen Williams, Donna Pylar, and Sean O'Rourke work up a meal during an OCC practice session.

## Culinary arts students cook up 1st-place medal

Some local culinary arts students were really cooking recently.

Two Michigan Chefs de Cuisine Junior Hot Food Teams captured a gold first-place and a silver fourth-place medal at the American Culinary Federation 1995 Central Region Conference Junior Hot Food Competition in New Orleans this month.

The teams were comprised of students from Oakland Community, Macomb Community and Schoolcraft colleges.

The gold-medal team was awarded the Central Region

Championship title.

Chef Daniel Rowlison, Oakland Community College Orchard Ridge culinary arts instructor, was elated after the win. "It was a great feeling of accomplishment," he said.

Practicing once a week for three months — and right before the competition, practicing twice a week — paid off, Rowlison said. "We would not have done that well" if not for the practices, he said.

Rowlison said winning wasn't his goal going in. "I just wanted them to do well," he said.

Thirteen teams from Illinois, Indiana, Kansas, Louisiana, Michigan, Minnesota, Missouri and Texas competed in the regional event.

Teams were given identical mystery baskets of items they used to produce a four-course meal to serve 20 people. Four hours were given to create the menu, prepare the meal and serve it.

The meal was evaluated on creativity, culinary skills, sanitation, teamwork and final product appeal. The five-member judging team was headed by Chef Roland Shaeffer, the USA Culinary Olympic Apprentice Team coach.

Members of the gold team are: OCC students Maurice Hodson, Farmington Hills; Sean O'Rourke, Warren; Donna Pylar, Utica; and Schoolcraft student Karen Williams, Bloomfield Township. They are coached by Rowlison and Chef David Iselli, a graduate of the OCC Culinary Arts Program and chef at the Paint Creek Country Club. The alternate manager is Chef Gernell Franklin of the Bloomfield Hills Country Club.

The winning menu consisted of saute of black drum with crayfish cake and cold spaetzle salad; roasted tomato soup with onion custard; herb roasted eye of veal

with mushroom ragout, asparagus and baby carrots; puree of potato with leek; and chocolate fantasy with toasted pecan creme anglaise and three-berry sauce.

The second Michigan team, which captured a fourth-place silver medal, consisted of OCC students Aaron Carmichael, Oxford; Norman Parker, Waterford; Macomb Community College student Scott Fuernstein, Fraser; and Schoolcraft student Mark Talerico, Detroit.

The first-place team will travel to New York in July to compete against the three other conference winners at the American Culinary National Convention. Members

will continue to practice weekly in the kitchen of OCC's Orchard Ridge Campus in Farmington Hills. The team is sponsored by the local ACF chapter, Michigan Chefs de Cuisine, headed by president Kevin Enright. Enright is an instructor in the culinary arts program at OCC and coordinator of the school's chef apprentice program.

The students had to try out to make the teams, and Rowlison praised the teamwork of the students who attend different schools. "Here you have three different schools working together for a common goal."

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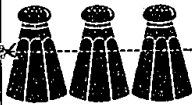
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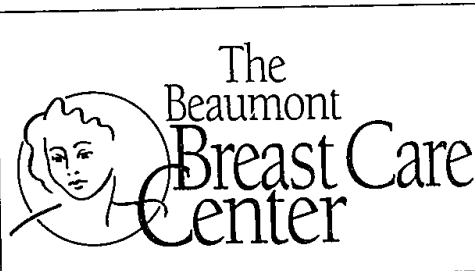
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