

CTC chef's program is cooking with \$500,000 in improvements

By Phil Holley
Post staff reporter

Before the fall semester, the kitchens for Cincinnati Technical College's chef's program were on the third floor in what one student describes as a "dark closet."

Now students and instructors get to work in new facilities, which include three new labs (kitchens) and a dining room on the first floor.

The new facilities cost approximately \$500,000, according to Dan Cayse, dean of the business technologies division.

"Most of our equipment is new," said Chef John Kinsella, "except for a few things like that broiler," pointing to a large broiler to his left. "That would cost \$8000 to replace."

CTC on Central Parkway offers a two-year associate degree in chef technology with certification from the American Culinary Association and the London Institute of City and Guilds.

According to Kinsella, the degree program has 100 percent placement of graduates and could accept 60 more students with the improved facilities.

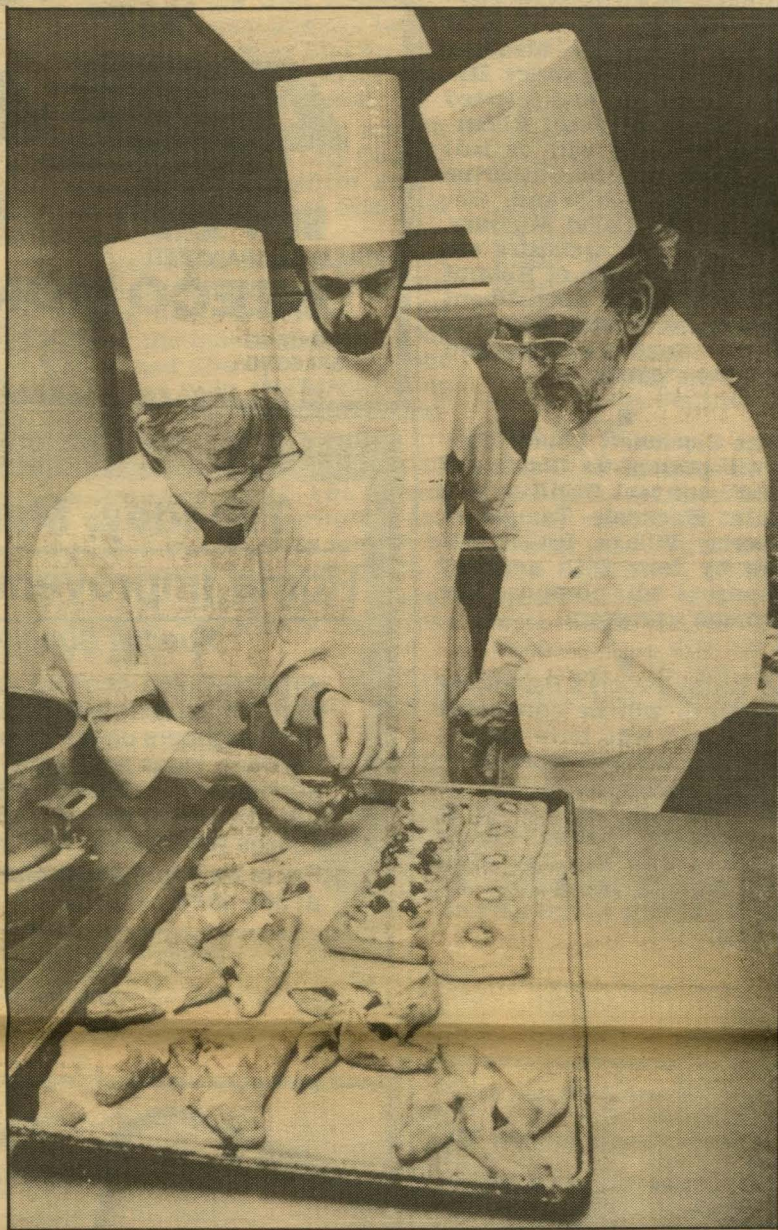
"Beginning cooks can expect to make between \$16,000 and \$22,000," said Chef Kinsella. Experienced chefs, according to Kinsella, can make between \$35,000 and \$200,000 a year in the rapidly expanding industry.

"It (food preparation) is now the second-largest industry in the country," said Kinsella.

The examination kitchen has cubicles with individual stoves and counter space. To pass a test, students must prepare cuisine for four to six people. Independent examiners sample the fare.

"By the time students graduate from our program," said Kinsella, "they should have a good all-around ability to handle any job from sauce cook to vegetable cook to pastry cook. They can work under an experienced chef."

The co-op program has placed students in some of Cincinnati's best restaurants, from the Maisonette to the Westin Hotel.



Patrick Reddy/The Cincinnati Post

Chef students Kim Krueger, Tom Sherman and John Raisor prepare pastries in CTC's new kitchens.

Recent activities have kept the students busy besides running their own restaurant in the chef program's dining room. Late last year, they put on a \$100-a-plate dinner at Jay's for the Greater Cincinnati Restaurant Association to benefit the annual scholarship fund drive. CTC receives approximately \$3500 from the scholarship fund.

Also, students showed off an ice sculpture, a castle made from confection sugar, gelatin,

egg whites and cream of tartar and a portrait of Robert E. Lee done in almond paste. The occasion was Expo II, the college's open house.

On display were trophies from several culinary competitions, including those in Louisville, Indianapolis and Cincinnati.

The program is taught by four chef coordinators, Jim Myatt, Kinsella, Bill Stock and Rich Hendricks.