Culinology® & Hospitality Management
Advisory Board Meeting

April 8, 2008
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Culinology and Hospitality Management Advisory Board Meeting
April 8th, 2008
9:30 AM – 1:30 PM
Nicollet Room, International Chefs Culinary Center
12750 Nicollet Avenue South, Burnsville, MN

AGENDA

1. Welcome Advisory Board Members
2. Announcements
   a. First Culinology graduates at SMSU’s Spring Commencement, May 10, 2008
   b. Michele Block Scholarship Award from Research Chefs Foundation
   c. Research Chefs Association Board of Directors, 2008 – 2010 term
   d. First Culinology graduates at SMSU’s Spring Commencement, May 10, 2008
   e. Michele Block Scholarship Award from Research Chefs Foundation
   f. Research Chefs Association Board of Directors, 2008 – 2010 term
3. Update on Culinology® and Hospitality Management programs
   a. Internship placements
   b. Equipment donations
   c. Outreach activities
      i. Student Culinology Showcase at RCA North Central Meeting, Jan 10
      ii. SMSU Campus STEM Fair, Feb 6
      iii. Molecular Gastronomy presentations by Kurt Struwe
      iv. Culinary Workshops at International Chefs Culinary Center
      v. 2nd Annual ProStart Competition at SMSU, March 26, 2008
      vi. Local Foods Symposium, Fall 2008
   d. Spring 2008 Enrollment
4. Strategic Plan for Culinology® and Hospitality Management programs
   a. Enrollment trend and future growth opportunities
   b. Partnerships
      i. UniPro Foodservice
      ii. Ecolab Inc. and Morrissey Hospitality
      iii. InterContinental Hotels Group
      iv. Intelligent Ingredients and General Mills
      v. Agricultural Utilization Research Institute, Minnesota Farmer’s Union, and Midwest Food Alliance (Bridgewater Quality Meats)
      vi. Land Stewardship Alliance and Southwest Minnesota Organic Farmers
5. Determine date for Fall 2008 Advisory Board meeting at SMSU
Chef Jeff LaBeau (left) and Ron Achterkirch (right) hope the International Chefs' Culinary Center will bring chefs and foodies alike to downtown Burnsville.
Southwest Minnesota State University
Culinology® and Hotel/Restaurant Administration
Advisory Board Membership

Ron Achterkirch  International Chefs Culinary Center
Burnsville, MN

David Burke  Executive Chef (http://davidburke.com/biography.html)
New York, NY

Thomas Day  Hormel Foods Corporation
Austin, MN

John Drown  Synergy 3 Consulting
Marshall, MN

Bruce Hendrickson  Nation’s Restaurant News
Chicago, IL

Mark Jansen  Schwan Food Company
Bloomington, MN

Jerry Kaminski  Land O’ Lakes
St Paul, MN

Lorne Lebster  ARAMARK Higher Education
Philadelphia, PA

Kurt Stiles  Intelligent Ingredients, Inc
Princeton, MN

Kris Taylor  Ecolab
St Paul, MN

Roger Toomey  UniPro Foodservice
Atlanta, GA

Kuni Toyoda  Seed Restaurant Group
Lexington, KY

Julie Tumy  Noble and Associates
Springfield, MO

Bert Van Hoof  School of Hospitality Management, Penn State University
University Park, PA

Gary Whitney  InterContinental Hotels Group
Atlanta, GA
## Southwest Minnesota State University

<table>
<thead>
<tr>
<th>Name</th>
<th>Title</th>
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<tbody>
<tr>
<td>Donna Burgraff</td>
<td>Dean&lt;br&gt;College of Business, Education, and Professional Studies</td>
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<tr>
<td>Michael Cheng</td>
<td>Director/Associate Professor&lt;br&gt;Culinology® and Hospitality Management</td>
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<td>David Danahar</td>
<td>President</td>
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<td>Bill Mulso</td>
<td>Associate Vice President for Advancement&lt;br&gt;Executive Director of Foundation</td>
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<tr>
<td>Kurt Struwe</td>
<td>Executive Chef/Assistant Professor&lt;br&gt;Culinology® and Hospitality Management</td>
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<td>Beth Weatherby</td>
<td>Provost</td>
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Expected Attendees

Ron Achterkirch
Thomas Day
Kurt Stiles
Kris Taylor
Roger Toomey
John Drown
Gary Whitney
Michael Cheng
David Danahar
Kurt Struwe
Beth Weatherby
NOTES:

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graduation announcement

at last . . .
amy is retiring from student life and is venturing into the real world

If you are interested in joining us to celebrate Amy’s graduation in Culinology® on May 10th, The Landmark Bistro has been reserved for cocktails & appetizers 5:30 – 7:30 in the evening

Please contact Amy to rsvp:
amy.blum@hotmail.com
(515) 205.5254
Congratulations
2008 RCA Scholarship Recipients

Michele Block Memorial Fund Scholarship

Ross Kuchta
Southwest Minnesota State University

Higher Education Scholarships

Allison L. Brown
Culinary Institute of America

Heather M. Cantz
Johnson & Wales University

George T. Fuller
North Carolina State University

David C. Hickok
California State University - Fresno

David B. Schwartz
Johnson & Wales University

Madalyn M. Thibodeaux
Louisiana State University

Continuing Education Scholarships

Meredith Keiling
Kraft Foods

Natalie A. Pitchford, CCS
Logusta’s Luscious

Research Chefs Foundation

Support Makes Scholarships Possible
Many full-time students, as well as some of your professional colleagues, are benefiting from RCA scholarships for higher and continuing education. Through the generosity of RCA members and their companies, we have been able to support the educational goals of deserving scholarship recipients.

Proceeds from many RCA Annual Conference activities support the Research Chefs Foundation (RCF). Watch for an upcoming online auction and remember: your participation and donations are what make scholarships possible!

The Research Chefs Foundation (RCF) was founded in 2002 to help achieve the RCA mission to enhance the value of Culinology® by supporting education. With help from members like you, the RCF provides financial assistance in the form of scholarships to qualified students and professionals pursuing higher learning and continuing education in Culinology, culinary arts, and food science.

Donations of any amount are always welcome, and the RCF would especially like to recognize individuals or corporations for their support with the following designations:

- Ambassador of Culinology $1000+
- Distinguished Friend of Culinology $500-$999
- Friend of Culinology $250-$499
- Steward of Culinology $100-$249

Donations to the Michele Block Scholarship Fund may also be made to the RCF in her honor, to support rising students in our industry.

To make your tax-deductible donation, please contact RCA Headquarters at (404) 252-3663 or fax a completed donation card (available at www.culinology.org) to (404) 252-0774.
Dear Mr. Kuchta,

Congratulations on being selected to receive the $1,250 RCA Michele Block Memorial Scholarship!

Scholarship recipients will be announced at the Annual Luncheon on March 8 at the RCA 2008 Annual Conference in Seattle.

1) Please advise if you will be in attendance at the Annual Luncheon.

2) You will also be recognized in the official 2008 RCA Conference Program and in the next issue of Culinology Currents®, RCA’s official newsletter. To this end, please submit by Noon (EDT) Monday, February 4 a high resolution jpeg/digital headshot photo and a 100-word, 3rd-person biography referencing your name, university, major, graduation date, career plans and how this scholarship will help you achieve your goals.

3) The Foundation will be happy to deposit the scholarship funds in your name at the Financial Aid Office of your university.

I look forward to hearing from you.

Again, congratulations!

Best regards,

Tim

Tim Kline
Director of Education & Certification
Research Chefs Association
1100 Johnson Ferry Road, Suite 300
Atlanta, GA 30342
Tel: (404) 252-3663
Fax: (404) 252-0774
www.culinology.org

Mark your calendars...
RCA Annual Conference & Culinology Expo
Good Food: A Focus on Flavor

By Ross Kuchta

Man has been cooking meat over fire for millennia. It has only been in the last few centuries that the techniques for cooking have been codified, and even more recently that a scientific approach has been applied to it. The formula for great-tasting meat, however, has never changed. Heat, smoke, and time are all one needs to turn a simple piece of meat into something spectacular. Well, salt and freshly ground black pepper can't hurt either. It does, however, take a fine-tuning to make a product that stands out as well-cooked meat. Early humans had more important things to worry about than flavor, like keeping hungry wolves away from the camp. But today, we can focus on flavor, and that formalization of centuries-old tradition naturally leads to delicious food.

The AURI meat research lab is tucked into one wing of the Southwest Minnesota State University (SMSU) campus. AURI, or the Agricultural Utilization Research Institute, was created to increase the value of Minnesota's agricultural products. At the meat lab, the products being tested are, as one would expect, meats. Jerky, sausages, and other meat products are designed to better support local agriculture. Thousands of dollars of meat-processing equipment line the walls of the lab. For example, there is an injector that is used to introduce brine into meat, a vacuum tumbler to tenderize and flavor meat, an estruder for making bratwursts, hot dogs, and other types of sausages, and a giant chopper that could make anything into a smooth paste. In an adjoining room, there is a computerized smokehouse. Capable of cooking, drying, smoking, or any other cycle the product may require, the sophisticated control ensures consistent production. The lab is designed in a way such that raw and cooked meats rarely cross paths, just as professional kitchens are designed to keep food moving in one direction.

When I make ribs at home, I use equipment similar to that at AURI, albeit on a much smaller scale. The process requires nearly an entire day, starting with an overnight brine, a spice rub, and finally, a long stay in a barrel smoker. What emerges from the smoker are ribs that melt in your mouth and are impregnated with the flavor of the smoke that cooked them. It is, however, a very informal process. The concentration of the brine, how long the rub is allowed to soak in, even the temperature of the smoker and the time the ribs are in it are all variable, according to whatever specific needs and limitations are present that day. That would never be allowed in a lab. If AURI were to develop a recipe for ribs that said to “brine for a while, then rub with spices, then smoke for a long time,” it wouldn’t be doing its job. AURI recipes are given with exact times and amounts, so the client knows exactly how to produce a consistent, tasty product.

A formula with ‘a while’, ‘some spices’, and ‘a long time’ aren’t specific enough to ensure a consistent product, and consistency is required both in restaurants and in production factories. If a restaurant that serves pei cannot consistently achieve golden-brown crusts on all of its pies, it is not doing the best job it can. Similarly, if one bag of beef jerky is nicely seasoned, pleasantly chewy, and satisfyingly meaty, one would expect the next bag of the same jerky to be the same, and not dry, brittle, and bland.

In any case, science and technology can be applied to our food to make it consistently nutritious and delicious, but sometimes, in the conversion, something is lost, and that is where culinologists can help.

On the other hand, some things are better inconsistent. Sourdough bread, with its wild bacteria and yeasts, can be yeasty in one batch, and in the next, very sour. Lamburg beers, produced in a similar way, with wort open to the atmosphere, harbor a menagerie of microorganisms invited in from the environment. In my own rib-making adventures, I have used relatively unpredictable blends of woods, usually based on mesquite and hickory, sometimes with cherry, apple, maple, or wood from whatever tree just lost a big branch, and maybe a sprig of rosemary. The complexity of several types of smoke is, in my opinion, what makes good ribs. I don’t think they’d taste the same with just mesquite or just hickory. A blend of smoke is what makes them tasty, and the fact that the type of wood is decided by what I have on hand, and what’s on the ground in the grove, gives them an unpredictable twist. Finally, I don’t see the ad-libbing nature of my rib-craft as inconsistent or hampered, but as an ongoing experiment. I have already pinned down some things that I am consistent about when I make them, for example, the order I proceed in, the equipment I use, and the formula for the spice rub. As I continue to experiment, some other aspects may become constant. In any case, science and technology can be applied to our food to make it consistently nutritious and delicious, but sometimes, in the conversion, something is lost, and that is where culinologists can help.

In adhering to the traditions of the kitchen while applying scientific rigor to its operation, Culinology® guards the flavors of the past as they are incorporated into larger products and more formalized recipes. When food product developers successfully translate complex flavor traditions into technology-assisted products, the result is, as one would expect, good food.

Ross Kuchta is a freshman student at Southwest Minnesota State University, studying Culinary and Chemistry. He wrote this article in Michael Cheng's Culinary 101 class, as a reaction to a field trip to AURI.
February 18, 2008

Michael Cheng
Director/ Associate Professor
Southwest Minnesota State University
1501 State St.
Marshall, MN 56258

Dear Mr. Cheng,

Congratulations on your election to the RCA Board of Directors! You have been chosen by your fellow RCA members to lead the association and be their voice for the next two years. Headquarters staff and I look forward to the opportunity of working with you.

The RCA Board consists of sixteen seats, including four officers (President, Vice President, Treasurer, and Secretary), one Board Member-at-Large and the Immediate Past President. Members are elected to serve two-year terms, and may be elected to serve up to three consecutive terms. Additionally, Board Advisors (currently two) regularly attend Board meetings.

RCA’s Board of Directors is charged with the task of strategically leading the association to achieve its overall mission, "Communicate and enhance the value of Culinology® by supporting education, development, and recognition of its community of practitioners." This involves setting goals and objectives, and making policy. You are now a part of this valuable team of decision makers, and we look forward to your input and contributions.

The Board meets formally three times per year, including an upcoming meeting in Seattle on March 5 prior to RCA’s 2008 Annual Conference. Attendance is anticipated and expected at all official meetings. You are invited to the Seattle meeting as an observer, and your active voting participation will begin with the summer 2008 meeting. Advance notice of each Board Meeting will be provided along with briefing material for review prior to the meetings.

You may have questions regarding your new position as an RCA Board Member. Shortly, a mentor from the current Board will contact you to assist as needed. Additionally, details of your role and general principles of RCA Board governance will be covered at the May 8, 2008 New Board Orientation Meeting at RCA Headquarters in Atlanta, Georgia. In the meantime, your RCA staff and fellow Board Members are here to lend their support and answer any questions you may have – now and in the future.

Again, congratulations! Your dedication to your association is appreciated, and I look forward to seeing you in Seattle in a couple of weeks.

Sincerely,

Jim Fowler, CAE
Executive Vice President

cc: Stephen Kalil, CEC, CRC, President
The Nominations and Board Development Committee is pleased to announce and congratulate the following individuals who were elected to the Board of Directors of the Research Chefs Association for the 2008-10 term.

- Kevin Anderson ~ Burger King Brands, Inc., Miami, FL
- Marilyn Carlson ~ Oberto Sausage Co., Kent, WA
- Janet Carver ~ National Starch Food Innovation, Bridgewater, NJ
- Michael Cheng ~ Southwest Minnesota State University, Marshall, MN
- Robert Danhi ~ Chef Danhi & Co., El Segundo, CA
- Dianna Fricke, CRC, CWPC ~ Smithfield Innovation Group, Eagle, ID
- Kurt Stiles ~ Intelligent Ingredients, Champlin, MN

Best regards,

The Nominations and Board Development Committee

Janet Carver - Co Chair
Robin Schempp - Co Chair
Danny Bruns
Susan Edwards
John Matchuk
Welcome to green - a New American Bistro, located on the campus of Southwest Minnesota State University.

Our Mission is to simplify, support local purveyors, change with the seasons, and encourage each ingredient to speak with its own voice.

We embrace our heritage and the lands surrounding us, and strive to tell you how we source our products, how we prepare our food and especially how we work with our farmers to create local, healthy dishes for you. We are extremely proud of our students, and the wide variety of skills and talents they bring to your dinner table each time. Because green is fully operated by our students, our hours of operations are limited, and you may be asked to participate in the occasional teachable moment. We will still ensure that your dining experience is memorable.

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greenbistro.net
PRIX FIXE MENU
Each week, we feature a Special Menu, created by one of our students, using the freshest, tastiest ingredients available for that week. This Prix Fixe menu is available for your enjoyment for only $23. We also have a regular Menu, which changes according to the season.

STANDARD MENU

APPETIZER

CRAB CAKES  Rock crab with bell pepper, celery, Old Bay and creamy aioli. Served with Red Pepper coulis. 7

BUFFALO MOZZARELLA  Freshly made, featuring the finest cheese curds from Prairie Hollow Farm, wrapped in prosciutto ham and grilled warm with baby greens and a grain mustard vinaigrette. 6

SOUP

FRENCH ONION with croutons and parmesan. 5

SOUP OF THE DAY. 5

SALAD

HOUSE SALAD  Organic field greens, grape tomatoes, candied pecans, Minnesota Amablu cheese, sherry vinaigrette. 5

CAESAR SALAD  hearts of romaine, creamy dressing, parmesan. 5

ENTRÉE

STEAK. POTATOES. BEANS. COMFORT.
Flat iron steak from Thousand Hills Cattle Co. with roasted potatoes, haricot vert, and sauce du jour. 12

NOODLES. ZUCCHINI. KALE. TASTY.
Zucchini with udon noodles, grilled kale, and Wasabiyaki sauce. 8

CHICKEN. ARTICHOKE. CREAMY.
Sautéed free range chicken breast from Rolling Acres in Arco, MN, with artichoke hearts, wild mushrooms, & capers in a white cream sauce, served with garlic mashed potatoes and seasonal vegetables. 9

FISH. OF. THE. DAY. YAY.
The freshest catch of the day, served with your choice of potatoes and seasonal vegetables. Market Price.

STUDENT. SPECIAL. HOT.
Specially designed for your enjoyment, highlighting the best ingredients available from your local farmers.

DESSERT

CRÈME BRULEE  burnt cream with caramelized sugar. 5

MIXED FRUITS AND BERRIES with sorbet and strawberry consommé. 7
~ a Chef David Burke creation, direct from his world renowned New York restaurant, davidburke & donatella

SAUVIGNON  Chocolate ice cream with Cabernet Sauvignon infusion. 5

DRINKS

COFFEE, ICE TEA, or HOT TEA. 1

COKE, DIET COKE, or SPRITE. 1

Wine corkage fee: $5 per bottle
SMSU’s bistro: Student-run, and green in approach

By Cindy Votrub

By 3:30 p.m. Monday afternoon, a few Southwest Minnesota State University culinology students were bustling around the kitchen, getting a peppercorn sauce started, slicing strawberries and cleaning a few more dishes.

By 6:30 p.m. that night, the restaurant was in full swing. House salads and crab cakes were coming out of the kitchen. Soups were being served. A couple of creamy chicken entrees were being prepared.

For the rest of the spring semester, SMSU students are running a “Green Bistro” in the Individualized Learning building (IL 117).

SMSU culinology professor Michael Cheng said the students in the restaurant food operations class developed the Green Bistro. He and A.J. Klein are the class instructors, but the Bistro is student-run.

“The objective of the class is (the students) needed to get real-life restaurant experience both in the front and back of the house,” Cheng said.

Cheng said there are 10 students in the class. They looked at what’s trendy and found that sustainable is always an issue, and organic and healthy food are a couple of the trends.

“We rolled everything into it and came up with a concept called ‘Green,’” Cheng said.

“The whole concept is to use local producers and farmers as much as possible,” Cheng added.

For example, Cheng said, the Bistro gets its flat-iron steaks from Thousand Hills Cattle Co. in Cannon Falls; the pork comes from Pastures a Plenty of Kerkhoven and blue cheese from Faribault Dairy.

When professor Cheng first told student Megan Seppman about how they were going to run a restaurant based on Green, “buy fresh, buy local,” she said she was a little nervous.

“I wasn’t sure if that was a good choice or not,” Seppman said. “The more I looked into other areas in the country that were doing the same thing and saw how they were impressing the customers, I knew it would be something Marshall would enjoy. We in southwest Minnesota have farm land and local suppliers of products all around us. We are definitely taking advantage of our surroundings.”

Student Matthew Ball said the Green concept is one that is growing trend
in the food industry.

"We used the term ‘green’ to evoke ideas of fresh ingredients in addition to presenting traditional American cuisine with a twist," Ball said. "By using our food knowledge and new techniques, we try to hold to these ideas by being more health conscious."

The prix-fixe (fixed price) menu begins with an amuse bouche, Cheng said, which is a one-bite item to get the saliva going and the palate ready for the rest of the evening.

For example, the amuse bouche for the Bistro's grand opening was brie cheese and crab soup.

Cheng said the prix-fixe menu includes a three-course meal for $23.

But, Cheng said, all of the menu items are foods and flavors patrons would recognize, just in a different presentation.

Throughout the semester, each of the 10 students has to be responsible for three roles at the Bistro — the kitchen manager, chef and maître d. The kitchen manager also plans the prix fixe menu for the night. Seppman was the kitchen manager Monday night, and she put roast pleasant with cranberry pepper sauce on as the main course.

Seppman said she wanted to try something new and different.

"I thought about what Marshall had to offer, and I thought I would give the community, professors, and students something new and different to try," Seppman said. "I found a great recipe for it so I thought I would give it a try."

The Bistro had a soft opening on Feb. 25. Seppman said the biggest challenge that night was communication.

"We only have 10 students in our class, but it's a challenge to get everyone on the same page," Seppman said. "It was a lot of running around, and that's something that a successful restaurant can't have. Everyone has to be on the same page at the same time for things to run the way they should."

A few of the regular menu items include a "fish of the day, yay," a crab cakes appetizer, a chicken and artichoke entrée and creme brûlée. The level of difficulty on the menu is minimal, Ball said.

Cheng said the Bistro is open on Monday nights. Service time is from 6 to 7:30 p.m.

"We have seating comfortably for 30," Cheng said. This past Monday, the Bistro served 33 people.

Further down the road, Cheng said, he and the students may look at doing the Bistro on some other nights or during the day for lunch.

One of the desserts on the menu is mixed fruits and berries, a creation from Chef David Burke, direct from his New York restaurant, davidburke and donatella. Cheng said he recently ate at the restaurant and tried the dessert, and had a request.

"I asked if he would mind if we featured it on our menu," Cheng said.

Seppman and Ball said

"I am learning a substantial amount in our class even though I have been in

the food industry for seven years now," Ball said. Until this point, I have only had on the job training, and the bistro gives me the opportunity to receive a more credible education in the area of interest."

"Everything from the marketing to the purchasing, to having everyone work together for a common goal is not as simple as everyone thinks it might be," Seppman said. "When our professor (Cheng) told us that for class we were going to open a restaurant on campus in five weeks, I thought to myself that it won't be that hard. Well the more we got into it, the more and more detail oriented it became and the next thing you know, you have spent hours upon hours planning, purchasing, bouncing ideas off one another. It's not as simple as everyone might think it would be."

cvetruba@marshallindependent.com
Internship Handbook

HOSP 499
CULG 498/499
Internships
Summer 2008

Culinology® and Hospitality Management
Department of Business and Public Affairs
College of Business, Education and Professional Studies
Southwest Minnesota State University
Individualized Learning 121
1501 State Street
Marshall, MN 56258
(507) 537-6436
Fax (507) 537-7179
www.culinologydegree.com
www.southwestmsu.edu
What is an Internship?

An Internship is a planned and closely supervised “hands-on” learning experience providing the student with a wide range of actual work activities and opportunities to shadow or observe portions of operations or administration for which actual work experience is not practical or possible. The objective of the internship is to give the student reality-based experience to balance (augment) the theoretical knowledge acquired in the classroom.

Students interested in an internship class need to have documentation of 480 industry related experience in their files.

Internships are to be secured by the student. SMSU Career Days is an annual conference designed to help you network with various companies. However, do not limit your search to Career Days. There are many excellent employers out there!

Meet with your academic advisor to discuss your future goals and your desires as you plan for your internship. Most Culinology® and Hospitality Management students do their internships in the summer. You must be enrolled in the HOSP 499 or CULG 498/499 following the University Guidelines in order to receive credit.

After you select a location, contact that person with your cover letter, an Internship Handbook, and your resume to see if they would be interested in working with you on an internship.

During the internship, the student should learn how to “do the work” in as many areas of operations and administration as possible. The student should become familiar with industry vocabulary, business practices and customer service. The student should also gain a basic understanding of organizational structure and be exposed to as many administrative areas, such as finance, marketing, sales and personnel, as possible.
**Internship Checklist**

The following is a checklist to guide you in your process of securing an internship:

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<td>Prior to internship enrollment</td>
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<td>Semester following Internship</td>
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In order to receive credit you must be enrolled in the course ahead of the first day of classes!
During the internship, the student should learn how to “do the work” in as many areas of operations and administration as possible. The student should become familiar with industry vocabulary, business practices and customer service. The student should also gain a basic understanding of organizational structure and be exposed to as many administrative areas, such as finance, marketing, sales and personnel, as possible.

**Expectations of the Student:**

- Has attended the Pre-Internship Session/Meeting
- Is registered in HOSP 499 or CULG 498/499
- Has interviewed and accepted a position for the internship that has been approved by the internship advisor and has obtained a letter of understanding from the employer
- Will provide the employer with a copy of the Employer Internship Evaluation Form(s)
- Will be a good employee, ask questions, be observant, get involved and represent Southwest Minnesota State University in a professional manner
- Gain first hand knowledge and apply management theory to analyze the practices of management in the industry
- Demonstrate an attitude and demeanor of professionalism as a prospective manager in the hospitality industry
- Will complete 300 hours of internship training and complete requirements outlined in the course syllabus

**Expectations of the Employer:**

Each student in the Culinology® and Hospitality Management program must complete a 300-hour internship in the industry as a requirement for graduation. During this internship it is expected that the employer will:

- Allow the student to work 300 hours of hands on experience and expose the student to the various management or technical aspects of the industry
- Keeping practical considerations in mind, expose the student to as many management/departmental/functional areas of the industry as possible in order to prepare them for successful careers within the industry
- Schedule the student according to company needs and supervise the student at each stage
- Agree to a standard rate per hour of pay, regardless of departments or duties assigned to the student during training
- Complete (at minimum) the Employer Evaluation Form to the student based upon the evaluation
Employer Letter of Understanding

The Culinology® and Hospitality Management program at Southwest Minnesota State University offers a four-year Bachelor’s Degree in Culinology® and a Bachelor’s Degree in Hospitality Management. Our majors must receive practical hands-on experience to balance the theoretical knowledge acquired in the classroom.

Each student must complete 300 hours of internship hands-on training in the industry to both receive college credits and as a requirement for graduation. All internship employers should attempt to expose students to each department or level of operation in order to offer a thorough knowledge of the business. Naturally, practical considerations may modify how this happens. But students should at least have access to other parts of the operation.

Students will be scheduled according to your company’s needs, including weekends, and will be supervised at each stage. Student’s wages should be an agreed upon standard rate per hour, regardless of departments during their training.

Students will be visited or contacted by the Faculty Internship Advisor and receive information on their progress on a regular basis.

Upon completion of training, each student will be evaluated by your company using the Employer Evaluation Form provided by this department (page 5 in this Handbook). The student will receive a grade based upon the evaluation.

We appreciate your company’s participation in this program and acceptance of the student as an intern.

Please complete the following Letter of Understanding and return to:

Southwest Minnesota State University
Culinology® and Hospitality Management Programs
Director
Individualized Learning 121
1501 State Street
Marshall, MN 56258

Company Name: ________________________________

Company Address: ______________________________

Company Telephone#: __________________________

Name & Title of Supervisor: _______________________

Name of Student Intern: __________________________

Date: __________________________
Employer Internship Evaluation

Name of Student Intern: ___________________________________________________

Company Name: _________________________________________________________

Company Address: _______________________________________________________

Company Telephone #: __________________________________________________

Name & Title of Supervisor: ______________________________________________

Internship Starting Date: _____________________ Ending Date: ___________________
                        (Month/Day/Year)                                  (Month/Day/Year)

Total Hours Worked: ______________________________________________________

Please rate the internship student on each of the following characteristics. Place a check next to the statement that most accurately describes the performance of the student.

A. Relationships with Others
   ____ 1. Very Acceptable (Encourages other employees to perform well and helps reduce conflict.)
   ____ 2. Acceptable (Works well with other employees and does not cause conflict.)
   ____ 3. Not Acceptable (Does not work well with other employees and causes conflict.)

B. Dependability and Quality of Work
   ____ 1. Very Acceptable (Carries out tasks with less supervision than normal.)
   ____ 2. Acceptable (Carries out tasks with normal supervision.)
   ____ 3. Not Acceptable (Carries out tasks with below normal supervision.)

C. Attitudes Towards Work
   ____ 1. Very Acceptable (Wants to know more about how we do things in our organization.)
   ____ 2. Acceptable (Accepts how we things in our organization.)
   ____ 3. Not Acceptable (Rejects what we do in our organization.)

D. Judgment
   ____ 1. Very Acceptable (Always handles problem situations in a manner acceptable to supervisor.)
   ____ 2. Acceptable (Occasionally does not handle problem situations as well as supervisor would like.)
   ____ 3. Not Acceptable (Frequently does not handle problem situations as well as supervisor would like.)

E. Absenteeism
   ____ 1. Is not a problem with the student. (Acceptable)
   ____ 2. Is a problem with the student. (Unacceptable)

(continued on reverse)
F. What are the outstanding attributes of this student:
____________________________________________________________________________________
____________________________________________________________________________________
____________________________________________________________________________________

G. Describe any problems the student encountered in the work environment:
____________________________________________________________________________________
____________________________________________________________________________________
____________________________________________________________________________________

H. What areas does this student need to improve most?
____________________________________________________________________________________
____________________________________________________________________________________
____________________________________________________________________________________

I. (Optional) Would you hire this student? Yes _____ No _____
If no, please explain why: ________________________________________________
______________________________________________________________________
______________________________________________________________________
______________________________________________________________________

J. Have you discussed this evaluation with the student? Yes _____ No _____
Please make any other comments you feel would be helpful to the department faculty in aiding this student to develop proper skills for working in the Hospitality and Culinary Industry:
______________________________________________________________________
______________________________________________________________________
______________________________________________________________________

Please Print or Type:
Name of Evaluator: ___________________________________________________________
Position: __________________________________________________________________
Signature: ___________________________ Date: _____________________
The Saint Paul Hotel
Internship Program Outline

The Saint Paul Hotel is pleased to offer internship opportunities to students currently enrolled in hospitality-related college programs. Internship applications are considered based on the following criteria:

- Whether or not the internship is for college credit
- Availability of candidate
- Relevance of college curriculum to hospitality

Internships for Credit
The Saint Paul Hotel gives priority to candidates who are applying for internships that are required as part of a hospitality-related curriculum. A syllabus or program outline must be submitted with your application.

Availability
Hospitality is one of the few industries that never ‘closes’. For this reason, we require interns and employees alike to be available for day and evening shifts, including weekends and holidays. Specific days off may be requested.

Relevance of College Curriculum
Our first priority is to provide hands-on work experience to students who are enrolled in a hospitality-related college program, such as Hospitality, Tourism and Travel, Culinary Arts or Restaurant management. Applicants in other degree programs will be considered on a case by case basis.

Please read the following information carefully before applying

- We are pleased to provide an employee dining room where each employee is entitled to one free meal per day. The employee dining room features a sandwich/salad bar, along with various hot entrees and soup each day.
- The Saint Paul Hotel does not have designated employee parking. Various contract spaces are available for purchase in the area, and the hotel is on most major bus routes. Bicycle parking is available on site at no charge.
- The Saint Paul Hotel provides and launders uniforms for all positions required to wear one. For all positions that do NOT wear uniforms, employees/interns are required to wear conservative business clothing. Men must wear a sport jacket or suit, and women must wear business suits or business dresses, skirts and tops. Shoes must be closed-toe and of a finish that can be polished (no fabric shoes allowed). Hair color must look natural, and visible tattoos are not allowed.
- You must attach a resume or college transcript with your application.

If you have any questions about The Saint Paul Hotel Internship Program, please contact
Serah Morrissey, Human Resources Director
651-228-3825
smorrissey@saintpaulhotel.com
Thank you for your interest in The Saint Paul Hotel!
## Culinology® Program Equipment Needs

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chamber Vacuum Packing Machine</td>
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</tr>
<tr>
<td>Thermal Circulator</td>
<td>$1,000</td>
</tr>
<tr>
<td>Bench Model Dough Sheeter</td>
<td>$5,500</td>
</tr>
<tr>
<td>Deck Oven (3 decks, steam injected)</td>
<td>$19,000</td>
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<tr>
<td>Convection Oven (2)</td>
<td>$6,000</td>
</tr>
<tr>
<td>Smoker</td>
<td>$4,000</td>
</tr>
<tr>
<td>3-compartment Steam table with casters</td>
<td>$3,000</td>
</tr>
<tr>
<td>Coffee maker</td>
<td>$300</td>
</tr>
<tr>
<td>Iced tea maker</td>
<td>$750</td>
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<tr>
<td>Rheometer</td>
<td>$3,000</td>
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<tr>
<td>Colorimeter</td>
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<tr>
<td>Water Activity Meter</td>
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<tr>
<td>Viscometer</td>
<td>$1,500</td>
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<tr>
<td>Texture Analyzer</td>
<td>$10,000</td>
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<tr>
<td>Ice maker</td>
<td>$4,000</td>
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<tr>
<td><strong>Total</strong></td>
<td><strong>$59,500.00</strong></td>
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</table>
Model 7306C Thermal Circulator

- Exceptional control of liquid heating to within 0.09°F (0.05°C)
- Three preset buttons make the selection of frequently used cooking temperatures fast and fool-proof
- One-touch control enables you to quickly set or adjust cooking temperature
- Controls liquid heating up to 300°F (150°C)
- Easily selectable high and low pump speeds provides precise control over cooking liquid circulation
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance

Special thanks to Roger Toomey at UniPro Foodservice for his generous donation!
RCA North Central
Quarterly Meeting and Educational Session, featuring a Culinology Challenge Dinner!

**Ingredient sponsors:** Eatem Foods, Jennio Turkey, Land O’ Lakes, Azar Nuts, Deca Cranberries, Superherb Farms, McCains Foods, Seimer Milling, Solo Industrial Food Ingredients, TIC Gums

**Date:** Thursday, January 10, 2008

**Time:** 5:30 PM - 8:45 PM

**Location:** International Culinary Center, 12750 Nicollet Avenue South, Bloomington, MN 55337

**Program:**
5:30 – 6:15 PM Registration/Networking/Sponsor Introductions
6:15 – 7:15 PM Educational Program
7:15 – 8:15 PM Culinology Challenge & Dinner: PowerPoint & Critique
8:15 – 8:45 PM RCA North Central Regional Report

**Culinary Challenge** - Students from **Southwest Minnesota State University** will use industrial approved, manufacturing ingredients supplied by companies from throughout the region to make the attendees a delicious 5-course meal plus appetizers. Students will discuss the challenges and successes with each course and/or ingredient during the presentation. Each team will be given 9 hours to prepare two dishes each and then explain how they came up with the dish. Feedback will be sought from the chefs, scientists and technologists in the audience in the allotted time!

**RSVP:** Chef Kurt Stiles, at chefmoosehopper@comcast.net
Saturday, March 8 Cont.

10:15 – 11:30 a.m.
Breakout Sessions B

1B) Myth Busters: Molecular Gastronomy

Metropolitan Ballroom B, Level 3

What exactly is Molecular Gastronomy? Is it mad science at work in the kitchen with no pragmatic boundaries, the erudite scientific study of deliciousness, or the unstoppable next evolution of the culinary arts? However defined, more and more high-end kitchens are incorporating high-tech ingredients and methods to give their foods a new identity. This session will clarify the contemporary practice of Molecular Gastronomy, and introduce the audience to the practical application of scientific tenets in culinary work. Ingredients, techniques, and non-conventional equipment commonly used will be discussed and demonstrated. Presented by Grace Yek, CCC, MS, assistant professor/chef instructor for Culinary Arts and Science at University of Cincinnati and the Midwest Culinary Institute, and Kurt Struwe, CEC, CCE, assistant professor of Culinology/executive chef at Southwest Minnesota State University. This session will address these Culinology Core Knowledge Competencies: current and projected food trends, kitchen tools and equipment, principles of cooking, and product presentation.
Molecular Gastronomy

Myth Buster
What is Molecular Gastronomy

Prof. Grace Yek
Prof. Kurt Struwe
Peter Barham

“The application of scientific principles to the understanding and improvement of gastronomic food preparation.”

Thorvald Pedersen

“The art and science of choosing, preparing and eating good food.”
Harold McGee
“The science of deliciousness”

Herve This
“it is the chemistry and physics behind the preparation of any dish”
Molecular Gastronomy

History

“I think it is a sad reflection on our civilization that while we can and do measure the temperature in the atmosphere of Venus we do not know what goes on inside our soufflés.”

Nicholas Kurti (1908–1998)
Physicist and Food Lover
Oxford University

What does it mean now?
First of all, I would stress the important difference:
• between “molecular cooking”
• and “molecular gastronomy”
Unstoppable Evolution?

Who's Doing it?

WD~50 – Wylie Dufresne
“Research Driven Cuisine”
Who's Doing It?

Alinea Restaurant (Chef Grant Achatz)
- Progressive American
- Use science in cooking but…
- Use of aromas
  - Beans...pillow of nutmeg air
  - Harness smoke from burning leaves
Fat Duck – Heston Blumenthal

Who’s Doing It?

el Bulli Restaurant (Chef Ferran Adria)

- "Deconstructivist"
- Foam sauces...air
- Spherification...
- Eat creativity...no expectations
Moto – Homaro Cantu
“Carrot Cake”

Ingredients

- Sodium Alginate and Calcium Chloride
- Tapioca Maltodextrin
- Methylcellulose
- Lecithin
- Dry Ice
- Transglutaminase
Methylcellulose
- Backward gelatin, thermo-reversible
- Solid when hot, dissolves when cool
- 2% to 10% in water, fast
- Incorporate into food
- Methyl ether of cellulose ◆ Fiber
- Food stability at cooking temperatures
  - Binder
  - Prevent sauce thinning
  - Thickener and emulsifier

Maltodextrin
Turn fat into powder
- Stabilizes high-fat ingredients ◆ powders.
- 60% lipid: 40% maltodextrin
- Liquefy fat, chill, process, tamis
- “Transformation”
Dry Ice / CO²
Add carbonation

Spherification
Sodium Alginate and Calcium Chloride

- Alginate forms gels in presence of calcium
- 1% - 2% sodium alginate in base
- 2% calcium chloride solution
- “Spherification”
- “Reverse Spherification"
Lecithin
Stabilize foams and create "airs" or froths

Equipment
ISI Whipped Cream Charger

- Whipped cream dispenser
- N2O charger
- Body and Lightness
- Hot or cold
- Savory or sweet
  - Ideas:
    - Coffee-chocolate foam
    - Cranberry whip
    - Vinaigrette
    - CO2 vs. N2O
Equipment

- ISI Charger
- Anti Griddle
- Liquid Nitrogen
- Sous Vide Circulator
- PacoJet

Anti-Griddle
Frozen griddle
Liquid Nitrogen
- Safety first!
- LN2, equipment
- Why LN2 ice-cream so good?
- Tips

Sous Vide Vacuum cooking

Prof. Kurt Leisure CRC CEO and Prov. Dean York Culinary Art and Science
Paco Jet super-slicer < 2 μm
Titanium-coated, 4.2-inch blade at 2000 rpm
Pressurized < 17 psig
Sub-zero (-20°C to -8°C)
Air 20% increased volume
What crystallization?
Creamy, finely textured sorbet-like texture
Flavor!

The Future of Molecular Gastronomy
Resources

- International Workshop on Molecular Gastronomy – invitation only!
- Barham: A few PhD programs in France, Denmark, Italy; also post-doc. Few professors in France, Greece, Netherlands. Funding still difficult to secure.
- Hervé This’s molecular gastronomy seminars
- The Food and Science Foundation (Alicia) in Spain
- Oxford Symposium on Food and Cookery
- French Institute of Agricultural Research (INRA) sponsors a group in MG at the College de France, led by Herve This
- Experimental Cuisine Collective workshops
- Culinology – blending of culinary arts and the science of food

---

- GRACE S. YEK, CCC, M.S.
- Asst. Professor/ Chef Instructor
- Culinary Arts and Science
- University of Cincinnati
- yeksh@email.uc.edu

- KURT STRUWE CEC, CCE
- Professor of Culinology
- Southwest Minnesota State University
- struweku@southwestmsu.edu
- culinologydegree.com
From: Bob Swientek [mailto:bswientek@ift.org]
Sent: Thursday, March 27, 2008 11:51 AM
To: yeksh@uc.edu; Struwe, Kurt
Subject: Article for Food Technology magazine

Dear Grace & Kurt:

The June issue of *Food Technology* magazine -- the flagship publication of the Institute of Food Technologists -- will focus on Foodservice Trends. I thoroughly enjoyed your presentation on "Myth Busters: Molecular Gastronomy" at the recent RCA meeting in Seattle and was hoping that you could turn your presentation into a semi-technical, feature-style article for the June issue.

I'm looking for about 2,500 words (including references) and 4-6 pieces of artwork, such as photographic images, tables, charts, figures, etc. The deadline for the manuscript and artwork is Monday, May 5.

Thanks for your consideration. Hopefully, we can work together on this timely and important article.

I will follow-up with you next week.

Best regards,

Bob Swientek, Editor-in-Chief
Food Technology magazine
Institute of Food Technologists
525 W. Van Buren St., Suite 1000
Chicago, IL 60607
312.604.0274 Ph
312.596.5674 Fax
bswientek@ift.org
ift.org

*Save the date!*
IFT Annual Meeting & Food Expo™
June 28 - July 1, 2008, New Orleans, LA
The Research Chefs Association (RCA) has joined forces with Southwest Minnesota State University (SMSU) to offer food technologists the opportunity to get hands-on training in the same culinary fundamentals that chefs use every day. RCA specialists have teamed with Professor Kurt Stuwe, OEC CCE, and Michael Cheng, CHE, to provide a series of four workshops: Culinary Fundamentals, Advanced Culinary Fundamentals, Baking Arts Fundamentals, and Ethnic Cuisines (Italian, Southeast Asian, and Mexican).

These comprehensive offerings provide training on the use of commercial cooking equipment, proper food handling and preparation techniques, theories and recipes of classical Italian, Southeast Asian, and Mexican cuisines, and baking and pastry arts.

Many students of this continuing education training find that they are well prepared for the RCA's Certified Culinary Scientist (CCS) exam.

These workshops will be held at SMSU’s new est couplet facility, the International Chefs’ Culinary Center at Grande Market Square, at 12750 Nicollet Avenue, In Burnsville’s Heart of the City.

**FACULTY BACKGROUND**

**Professor Kurt Stuwe** is a Certified Executive Chef and Certified Culinary Educator. Chef Kurt works to develop and implement curriculum focused on combining culinary skills, taste, smell, color, texture, building flavors and molecular gastronomy with related food science. He has led student competition teams and claimed two individual medals in American Culinary Federation competitions. In addition, Chef Kurt’s former restaurant, Miss Gregory’s American Kitchen, won 20 extensive reviews in major Los Angeles newspapers and was highly rated in the L.A. Zagat guide.

**Professor Michael Cheng** is a Certified Hospitality Educator and Foodservice Management Professional. He serves as the Founding Director of the Culinary and Hospitality Management program at SMSU, is a member of the RCA’s Board of Directors, and also serves as the Secretary/Treasurer for the Research Chefs Foundation. Michael has been twice honored with the RCA’s President’s Award for his enduring work in Culinary education.
REGISTRATION AND COURSE FEES INFO

To Register: Go to http://culinarydegree.com and click on the Culinary Workshops link. Follow the directions to register and pay for the course.

Each workshop costs $1195. Non-RCA members pay $1320 per workshop.

Your registration costs includes:

- One Chef’s jacket (please specify size when registering)
- One Textbook
- Six-adjustable chef’s toque
- 2 inch binder with notepad

If you register for all three culinary workshops (Culinary Arts Fundamentals, Advanced Culinary Arts, and Ethnic and Regional Cuisines) a 7-piece knife set will be included in your registration for free.

Baking Arts Fundamentals workshop participants will be able to purchase a Baking Arts Tool Kit at a reasonable cost with the following: #2, #4, #6, #9 star tubes, #3, #5, #9 plain tube, 10" French knife (1-1/2" width), 10" pastry knife, 10" saw knife, decorating comb, fork, hand grater, one 3" round cookie cutter, one 10"-12" piano style or balloon style wire whip, one 16" heavy duty piping bag, paring knife, pastry brush, plastic scraper, scissors, two wooden spoons, and a zester.

COURSES DESCRIPTIONS

Culinary Arts Fundamentals for Food Technologists
A 30-contact hour, 3-day hands-on training workshop encompassing proper identification, use, cleaning, safety, handling and care procedures for a variety of culinary tools, including refrigeration and cooking equipment, hand tools and appliances. Emphasis on knife skills and handling applications. Overview on the fundamental concepts, skills, and techniques involved in basic cookery. Focus on the study of ingredients and the preparation of stocks, broths, glazes, soups and sauces.

Advanced Culinary Arts for Food Technologists
A 30-contact hour, 3-day hands-on advanced workshop including advanced soups and sauces, dry-heat cooking methods (roasting, grilling, sautéing, pan-frying, and stir-frying), moist-heat cooking methods (braising, shallow poaching, deep poaching, and steaming), gardemanger, Charcuterie I, Charcuterie II, and menu development.

Baking Arts Fundamentals
A 30-contact hour, 3-day hands-on program workshop introducing the fundamental concepts, skills, and techniques of baking. Special significance is placed on the study of ingredients and weight measurements as applied to baking. Lectures and demonstrations teach yeast raised dough mixing methods, rolled-in dough’s, and basic cake mixing methods. Students will also learn to prepare creams, custards, and related saucers.

Ethnic and Regional Cuisines

Italian Cuisine
A study of Italian Cuisine, highlighting advanced hands-on techniques utilized in the production of northern and southern Italian Cuisine menus, including a historical exploration and the cultural implications in the preparation of foods.

Southeast Asian Cuisine
A study of Southeast Asian foods, with a focus on ingredients, equipment, and cultural technique. Emphasis is on aromatic and lightly-prepared foods, using a delicate balance of quick stir-frying, steaming, and/or boiling, supplemented with concrete spices and seasonings, including citrus juices and herbs such as basil, cilantro and mint.

Mexican Cuisine
This session will introduce you to Cocina Poblana, the home of mole, the most renowned dish of Poblano’s cuisine. You will also experience the cuisine of Oaxaca and learn to use the pasilla aguacate chile, amanillos, chilhuales, chilaquiles and costraños chiles as well as epazote and pitorro herbs.
Marjorie Johnson Bakes up Delight at SMSU

Johnston, famed as the blueribbon baker, demonstrated her pie baking skills March 26 at the ProStart/Culinary Skills Challenge.

By McManus Legaspi
Managing Editor
smsprnur@yahoo.com

Over 300 aspiring culinary artists gathered to test their skills March 26 at the Southwest Minnesota State University RA Facility. The event, ProStart/Culinary Skills Challenge, is geared towards high school students in Minnesota. The event winners qualify for a national competition to take place in San Diego, Calif., April 24-26.

"ProStart is a career-building program that gives high school students a taste for success in an industry that is hungry for talent. It is designed to blend classroom learning and work experience," said Michael Cheng, Associate Professor of the Hospitality Management Program and the Director of the Culinary Program at SMSU.

Cheng served as the event’s host. He participated in planning the first ProStart Culinary Challenge in spring 2006.

“Saw the opportunity to bring Hospitality Minnesota to the picture and introduce ProStart to southwest Minnesota schools. I had been involved in ProStart competitions in Nebraska since 2002 and actually hosted it at my old school for three years,” Cheng said.

Two simultaneous events happened March 26. The first was the third annual Culinary Skills Challenge, comprised of culinary, baking, cake decorating, garnishing, menu setting and place setting.

The second was the annual Minnesota ProStart Invitational, comprised of the culinary and management competitions. The ProStart winners go to the National ProStart Invitational in San Diego.

“It is so exciting to see the young generation display this immense talent and confidence in their cooking abilities,” said Cheng.

The day’s highlight was guest speaker Marjorie Johnston. Johnston is also known as the Blue Ribbon Baker. Johnston, a native of Robbinsdale, Minn., has appeared on the Jay Leno Show several times as a correspondent. Johnston has also appeared on The View and Rosie O’Donnell Show. She has won more than 2,000 baking titles in Minnesota.

“She is an absolute darling and just a fountain of knowledge! She truly knows the science behind her baking and has the extraordinary ability to break down each step of her demonstration on pie making and explain it in a truly captivating way. She got my attention the entire time,” Cheng said.

President Danahar assisted Johnston in the demonstration. Johnston showed the making of one of her signature pies. She also did a book signing for her cookbooks.

“I think the change is happening as I envisioned—more and more schools compete in ProStart ProStart and ProStart offers winners an opportunity to advance to the Nationals, whereas Culinary Skills is just local,” Cheng said.

Minnesota High School took first place in the Culinary Skills Competition and also the ProStart competition. Hopkins High School from Minneapolis took first place in the ProStart competition and will advance to the national. Last year, ProStart had only six competing schools and Culinary Skills Competition had only five competing schools. ProStart had ten schools Culinary Skills Challenge had four schools.

Most of the judges were chef instructors from the Arts Institute, Le Cordon Bleu and District 917. There were also a judge from the National ProStart office, Bill Nolan. There were also two SMSU students as judges: Sandra Lamer and Bruce Boorman, and a judge from Schwan Food Company, Matt Horn, on the ProStart Management side, two representatives from Sysco Minnesota and a GM from American North Branch, Jack Juvet, served.

Chef Kurt Struwe, an assistant professor of hospitality, was lead judge for both the Culinary Competition and the ProStart Culinary Competition. Hospitality Minnesota was responsible for lining up ProStart and ProStart judges and providing auxiliary support. Mary Lou of WWC Service Cooperative also contributed to the event organizing.

Next year, ProStart will not be held at SMSU, as the program follows a two-year rotation schedule to allow other schools in the state to host the competition.

“We are already hatchling plans for how we can make the Culinary Skills Challenge even bigger next year and focus on a regional draw from the surrounding states,” said Cheng.

The event started at 7:30 a.m. and finished at 3:30 p.m. It was a long but fun and exciting day for Cheng and his colleagues.

“Everyone is invited to come watch the event next year. We promise to unveil a new concept and make this even better,” Cheng said.
## CURRENT ENROLLMENT DATA

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<th>Major</th>
<th>FR</th>
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### Culinology and Hospitality Majors

Count of ST_CLASS

---

ST_CLASS
- FR
- JR
- SO
- SR
- PD

Major1
## CURRENT COURSE OFFERINGS

### Courses Offered

**Fall 2007 & Spring 2008**

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### DUPLICATED HEADCOUNT
#### 2007-2008

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![Bar chart showing enrollment and credits for CULG and HOSP subjects over fall 2007 and spring 2008 semesters.](chart.png)
### Hotel/Restaurant Administration Program (1990 – 1999)

University Of Minnesota-Crookston Hotel, Restaurant, & Institutional Management Program (2000 – 2005)

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![Graph showing average class size over time](chart.png)
PREVIOUS GRADUATION DATA

Hotel/Restaurant Administration Program (1990 – 1999)

University Of Minnesota-Crookston Hotel, Restaurant, & Institutional Management Program (2000 – 2005)

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Graduates