

# Mise En Place

“To Gather”

Club and culinary students attended to watch eight of Phoenix’s top chefs come together once again to battle it out burger style. The competition was held on Boulders on Broadway in Tempe, and the chefs had 30 minutes to produce their best burgers using house ingredients and three of their own. Phoenix Knife Fight 2021 champion, Chef Beaty of Mooneys of Sedona, took first place for the Phoenix Burger Battle 2021 with his All American burger. Chef Lupian of Umami Ramen, took 2nd place with his Southeast meets Southwest rendition. Chef Borris of Spokes on Southern took 3rd with his Bogi burger. It was a great way to kick off the Holiday break.



12/6/21



Central Arizona College’s very own culinary department catered the San Tan Campus’s Holiday party. The students made hand baked goodies, such as, candied pecan, bacon brittle, brownies, sugar cookies with different frostings, cream puffs, and chocolate peppermint bundt cakes. They also had a hot chocolate bar loaded with handmade whip cream, mini marshmallows, dark, white, and peppermint chocolate chips, and toffee pieces! It was a nice way to end the semester, with Christmas music playing, a video of a crackling fireplace, and our San Tan work family together enjoying the holiday spirit.

12/9/21



The students from the Child Development and Education program out of Coolidge took the kitchen by storm this season by creating delicious dishes and refining their cooking skills with Chef Acedo as their instructor. Chef was honored to have had the opportunity to teach such a wonderful group of students. We are honored and excited to be partnered with such a great program, and we are looking forward to seeing them back in the kitchen this spring!



Fall Semester

### Student Highlight: **Kyle Kramer** (2nd year student)



1. What interested you in taking culinary courses? - **Knowing how to cook food from scratch and learning to cook a variety of cuisines.**
2. What is your favorite thing learned in this program? - **My favorite thing is to save a dish or make use of ingredients that one considers lost.**
3. What are your plans for the future? - **My plans for the future are to further my career and gain more experience in culinary arts.**
4. What is your favorite recipe? - **My favorite recipe I have learned to make is French style scrambled eggs.**

### Recipe: French Style Scrambled Eggs

3 eggs, 2 Tbsp heavy cream,  $\frac{1}{8}$  tsp kosher salt and a pinch of white or black pepper.

Whisk eggs in a double boiler (Heat-resistant-bowl set on top of a pot of boiling water). Whisk in the heavy cream. Continue to whisk until egg clumps. Preference of consistency is up to the user as longer cooking time produces dryer eggs. After, sprinkle salt and pepper on top. Bon appetit!

From top left going right, Aidan Corey (Vice President), and Anthony Magallanes (Treasurer). Bottom left going Right, Dylan Kavanaugh (President) and Sarah Horn (Secretary).

**Mission Statement:**

Mise En Place is French for “to gather” or “to put in place” and more than ever do we have the need to do so. Cooking is a universal language and found throughout all walks of life. Unfortunately, true culinary techniques are a dying art. Our mission is to rekindle that flame and bridge the gap between industry professionals and aspiring culinarians.



**Upcoming Events ....**

- **Empty Bowls - Tuesday, February 15th** Culinary is going to serve homemade soup in handcrafted ceramic bowls made by our very own CAC students. With each \$10 donation, a bowl will be provided to be filled with soup as a reminder to be grateful in that there are always empty bowls in the world.
- **Next club meeting on Feb. 2nd at 2:30 p.m. in A100 (Room next to kitchen)**
- **Website coming soon! - [CACMiseEnPlace.com](http://CACMiseEnPlace.com)**
- **CAC Culinary shirts for sale! - \$25 each (available in white, gray, and black)**



FaceBook - @CACMiseEnPlace Instagram - @cacmiseenplace Twitter - @CACMiseEnPlace  
**Reach out to us! - [CACMiseEnPlace@gmail.com](mailto:CACMiseEnPlace@gmail.com)**

