

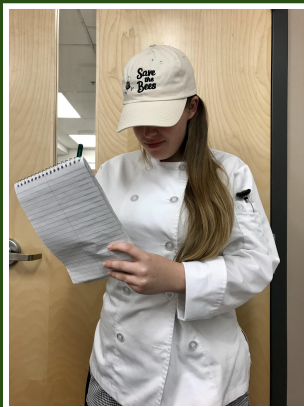
Mise En Place

“To Gather”

Welcome back students! The high school class started back up in the kitchen by creating classic Double-decker club and pan bagnat (tuna salad) sandwiches. Chef Peden, who also serves as the clubs’ advisor, demonstrated how to achieve that crisp layering of the club Sandwich, complementary of; fries, ketchup and a pickle. The students made some fantastic food and were happy to be cooking again.



1/18/22



Calling all journalists and photographers! Mise En Place needs to form a journalist committee and we need your help to take photos of events, classes, and to capture their stories. You would help formulate content that would be featured on the club website, newsletter, and social media platforms. Reach out to us at cacmiseenplace@gmail.com for more information.



“Anidamo a cucinare!” means, “let’s get cooking!” in Italian and that was the atmosphere in the Italian cuisine class, The last Monday of the month, students from all different levels of schooling came together to prepare eggplant lasagna with homemade marinara sauce and panzanella salad with the instruction of Chef Acedo. As seen in the photo to the right, the students were very pleased with how their dishes came out!



1/24/22

Student Highlight: **Kayla Alewine** (1st year HS student)



1. What interested you in taking culinary courses? - It's part of my dream job and as a little kid my inspiration came from the movie, The Princess and the Frog. The theme in how Tiana did what she did and worked hard to follow her dreams inspired me to work hard and follow my dreams in cooking and to excel in the industry.
2. What was your favorite thing you learned in the program? - Tomato sauces that we used to make our pizzas, it was so fun! I also like that I can make whatever I want at home that we don't have in the house.
3. What are your plans for the future? - After graduation, I want to get my Culinary AAS degree, then transfer to ASU to get my degree in restaurant business while working as a line cook to improve my skills with the end goal of starting my own restaurant someday.
4. What is your favorite recipe? - My Grandma's past'elon and sweet plantains with scrambled eggs and bacon on the side.

Recipe: Sweet Plantains

Few ripe plantains, oil, and any seasoning desired

Peel plantain skin and cut them into ½ inch thick planks. Grab a pan to heat oil in. Fry plantain planks till brown on both sides. Place fried plantains on a paper towel to cool and drain excess oil. Enjoy!



Classes coming up! Be sure to sign up for Asian Cuisine (Thursdays, 2/28 - 3/28, from 4pm to 8pm) and Cakes, Fillings and Frostings (Mondays, 4/11 - 5/2, from 4pm to 8pm).



Upcoming Events

- **Empty Bowls - Tuesday, February 15th**, Come help out to serve culinary's homemade soup in ceramic bowls, handcrafted by our own CAC art students. With each \$10 donation, a bowl will be provided and filled with soup to invoke the reminder to be grateful in that there are always empty bowls in the world.
- **CAC Culinary shirts for sale! - \$25 each (available in white and grey)**
- **CAC Mise En Place Culinary Showcase - Monday, February 28th, from 9am - 1pm**, Mise En Place at the San Tan Campus will be hosting the first ever Culinary Showcase. Some of the events include, Pacific Rim Seafood and Sushi food truck will be parked right outside the kitchen, a rematch of the Jr. Phoenix Knife Fight will be taking place, professional industry chefs will be hosting cooking demos and more! Can't wait to see you there!
- **CACMiseEnPlace.com coming soon!**



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Reach out to us! - CACMiseEnPlace@gmail.com

