

# Mise En Place

“To Gather”

Competition time!! Students, David Ortiz, Richard Corrigan, Caleb Rodriguez, and Kayla Alewine, from the high school culinary class had the chance to compete in the FCCLA Chicken Fabrication course at the La Paloma Country Club. Their knife skills were put to the test with each chicken demonstration and a final score of either bronze, silver or gold. David achieved gold, Richard - silver, Caleb - silver, and Kayla - silver. Wonderful job students and we can't wait to see more competitions in the future!



4/5/22

The Top CDE class started the Easter festivities off sugar-cookie-style in the company of some good friends. Simple sugar cookies with royal icing is a sure way to practice baking skills as well as the precision it takes to detail with that type of icing. Great job Top CDE students!



4/4/22



The culinary class made the simple but classic pork tenderloin dish smothered in an apple, white wine sauce with roasted asparagus and garlic potatoes. The students exercised some of their skills in the making of this dish, including safe meat time and temp preparation, knife skills, correct seasoning, and making a proper reduction. This is another example of what we do in this class by taking a simple but delicious dish and elevating it.



4/20/22

## Student Highlight: **Sarah Horn** (1st year student)



1. What interested you in taking culinary courses? - After everything was shut down in 2020 I was looking for a career and I was interested in culinary. When I discovered the culinary program at CAC were meeting in person, I signed up. I was already looking for an artistic and scientific career that guaranteed jobs out of college and culinary program became that vision for me.
2. What was your favorite thing you learned in the program? - Practically - how to properly break down a duck and cook duck breast. Socially - that the culinary community is truly a family and at the end of the day, they've got your back.
3. What are your plans for the future? - Get as well trained in the field as I can and eventually start my own shop/food truck.
4. What is your favorite recipe? - One of them is the classic bruschetta because it's simplicity makes it delicious and you can prepare it a hundred different ways.

### Recipe:

1 French baguette, olive oil, salt and pepper, sliced Mozzarella cheese, cherry tomatoes, basil and balsamic glaze  
Cut cherry tomatoes into fours, and basil into strips. Cut the baguette into round slices, put them on a sheet tray with tin foil, spread olive oil on the tops, sprinkle salt and pepper and pop them in the oven (conventional) set to broil on high until they get lightly toasted. Once done and cooled off, place the slices of mozzarella on top, then cherry tomatoes and then basil. Finally, drizzle on as much balsamic glaze as desired.



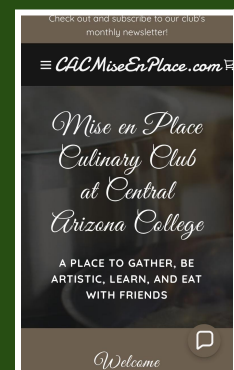
It was black forest cake for one of the Cakes, Fillings, and Frostings classes this month. Each cake turned out beautiful with the traditional black forest chocolate cake, cherry syrup soak, cherry filling, whipped cream frosting, chocolate shavings and whole cherries for decoration. If you want your hands on this recipe and how to create this tasty cake, be sure to sign up for the class at CAC next spring!



4/18/22

### Upcoming Events ....

- **CAC Culinary/Mise En Place shirts for sale!** - \$25 each (available in white, grey and black)
- **CAC Mise En Place Hawaiian Luau** - Saturday, May 7th, from 1pm to 8pm, Mise En Place at the San Tan Campus will be hosting the first ever CAC Hawaiian Luau. There will be authentic Hawaiian food provided by the culinary program, Hawaiian dancers, vendors, face painting, a movie showing, and much more fun activities for the whole family! Mise En Place can not wait to connect the community with the school, local business and establishments and especially the Hawaiian spirit.
- **Sign up for the Newsletter at [CACMiseEnPlace.com](http://CACMiseEnPlace.com)!**
- **Summer Classes** - Be sure to sign up for our Culinary Boot Camp class this summer!



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Reach out to us! - [CACMiseEnPlace@gmail.com](mailto:CACMiseEnPlace@gmail.com)

