Chef James Quinter's Baking I students earn the basics of baking from pie dough to cake pastries, for eclairs and cream puffs. They also learn about pastry cream and other types of custards that are cooked from pie dough to choux pastry used for éclairs and cream puffs. They learn how to make various cakes and learn how to decorate them for the Mayor's Light-Up Louisville parade. Students learn how to make various cakes and learn how to decorate them in different ways.

"I teach students how to produce food items on a professional level. The students must learn as much as they can about the art and business of food preparation. I educate them about the proportions, measurements, and knowledge of how to work with dough in order to achieve the best results. I want them to be prepared to work in a kitchen and have a good understanding of the importance of quality and consistency." Chef Robert Straw

A CLASS WITH INTERNATIONAL FLAIR

Continued from page 5

Task force leader

"This is an exciting time, it gives pastry chefs the opportunity to reach the pinnacle of certification. I am very proud to be a member of the task force and look forward to the outcomes in the future" said Chef Spendlove.

The task force has a lot to accomplish, but with help from Amanda, Christine and my husband, the village was delivered it without incident. Before we delivered it I had nightmares about transporting it, but with help from Chef Woehrle, we were able to make it happen without any issues. I want to thank everyone who helped me with this project, especially Chef Woehrle." Chef Spendlove, CEPC

Students learn the skills to produce baked goods and pastries from a variety of countries, including France, Austria, Germany, Switzerland and Italy. Held once each quarter, the International Fair gives pastry students a chance to showcase their skills and knowledge of different baking techniques and traditions from around the world.

"I hope my students will learn how to have high standards and always do the best possible job they can under any and all circumstances. I want them to have a love for what they do and enjoy this profession for years to come." Chef Robert Straw, CPC, CHS

"I love to see students on my individual projects with interesting potential. I believe it is important to keep an open job as a teacher and to unlock their potential. Often, students believe they are not very skillful; however, they try other methods and come out of the experience with a new challenge... Pushing students to work harder and to ask more from them... results in more self-confidence, potential pride and a newfound understanding of themselves. I see no proof of my students... Teaching is the hardest and the most rewarding career I could have imagined." Chef Robert Straw, CPC

Sometimes it takes a village to make a gingerbread house!

When Chef Becky Woehrle, CWC, heard a volunteer was needed to build a gingerbread house for a donation, "I thought it would be a fun project for my Weekend Baking II class," she stated. "But when I learned this would be for the Mayor’s Light-Up Louisville celebration and on display in City Hall Rotunda, I soon became bigger than just one Saturday class project." Chef Woehrle thought this should be a pretty special house and "I wanted to make it spectacular and showcase some talent, not just the typical "gum drop and peppermint" house. The concept of a village scene developed.

"Real team effort" "Amanda Farrant handled the planning and construction; Gloria East took charge of the "decorating and small items," said Chef Woehrle. She continued, "Greta Sparks did all the items in the wheelbarrow and the pineapple above the door; some detail piping and a beautiful Necco path throughout the village. She’s in landscape design during the week, so I thought the job was perfect for her! Christine Williams helped on final decorations; Chad Stone made the trees; and Shane Phimphachanh chose dessert - Baked Alaska." Chef Woehrle

"I knew at Sullivan, I’d receive the training needed to be successful." Nicole Jones

At Sullivan, "I’ve learned this cake is a wonderful thing and here at Sullivan, I can do it really well. I even learnt I can make a cake!" Blair Adams

"My philosophy of teaching is very simple. I expect students to make a mistake, that is how they learn. Show them what they did wrong, make sure they understand and then let them fix the mistake. I handle this from day one, and tell the students I don’t expect everyone to pick up things the first time... I believe that a student will learn better in a positive environment. I really enjoy what I do, and I think of everything that I do as something that I love to do!" Chef James Quinter, CFWC

"I’ve learned that cake is a wonderful thing and here at Sullivan, I can do it really well. I even learnt I can make a cake!" Blair Adams

"I really enjoyed Chef Straw’s class and made small items in the bakery. And, speaking of The Bakery, Brandon Kingrey, piped the potted poinsettias." Chef Woehrle concluded, "We put in many, many hours working on the village. Before we delivered it I had nightmares about transporting it, but with help from Amanda, Christine and my husband, the village was delivered it without incident. That evening was the first time in a week, I had a good night’s sleep!"