As a CHEF INSTRUCTOR my primary goal is to ensure that when students leave my Basic Skills Lab, that they learn the fundamentals. Their future labs will use those to build on, I also believe in creating an environment of encouragement, learning and personal talents offered in the kitchen. We must also train for utilization of all leftover fresh, usable products.

Left, Danell Ferguson and Terry Jackson doing plate presentations on a terrine (see above)

"I chose Sullivan because of the short program, you can start working right away. Not sure if I will go on to graduate. And if you graduate, you can take your job with you. You can use your job skills. Whether you work as a garde manger (above) or in an individual. The skills you have unique skills and personal talents are offered to help you succeed in your future career. I always remember what Culinary Chair, Chef Nicky is fond of saying, "after all, it is just cooking."

CHEF DANIELLE M. DEMARE, CSC

Left, Ian Walton and Russell Amelunke making Baharat spice

Left, Chef Danielle M. DeMare, CSC gives instructions to Jonathan Boggs and Rusty Cuylar

Ashley Williams and Carliyn Herigan decorating plated terrines.

Right, plated pastes and terrines.

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