



Le Bec-Fin chef helped open Academy of Culinary Arts

Wednesday, March 23, 2005

By **TRACY WIGGINS**
Staff Writer

MANNINGTON TWP. -- In addition to enjoying a five-course meal prepared by the culinary arts students at the Salem County vo-tech, world renowned chef Georges Perrier helped the school announce its creation of the Academy of Culinary Arts and Hospitality.

With a quick swipe of a chef's knife, Perrier knocked the cork off a bottle of Champagne heralding the opening of the academy.

Why a culinary arts academy? School Superintendent Dr. William H. Adams said that several issues support the idea. First, despite the economy, people still enjoy going out to eat, so there is always a demand for chefs.

Adams also said that people in the field say there is a need for quality, qualified workers in the food industry.

And the students are demanding it. In a recent survey conducted for the school, the culinary arts was the number one field of interest among students in middle schools throughout the county.

Developing the academy was the job of a task force which included many local and regional experts in the food industry field. In addition, the current culinary arts instructors, Brian Quinn, Roland Carter and Michael Aliberti assisted in the academy's development.

Geoffrey Zoeller, assistant superintendent for the vo-tech, described the curriculum as being a "multi-career pathway" that would address the aspirations of all the students.

The curriculum for the academy separates culinary arts and pastry arts into semesters. The courses include the Chemistry of Baking, World Cuisine and Pastry Arts.

In addition to the new courses, the current kitchen area will receive a facelift as well. The new dining area will allow students the opportunity to practice table display and service while the test kitchen area will give the students more "elbow room" according to Quinn. This will allow more hands-on work.

"We want them to get their fingers wet everyday," Quinn said.

The new academy will begin in September 2005.

Copyright 2005 NJ.com. All Rights Reserved.