

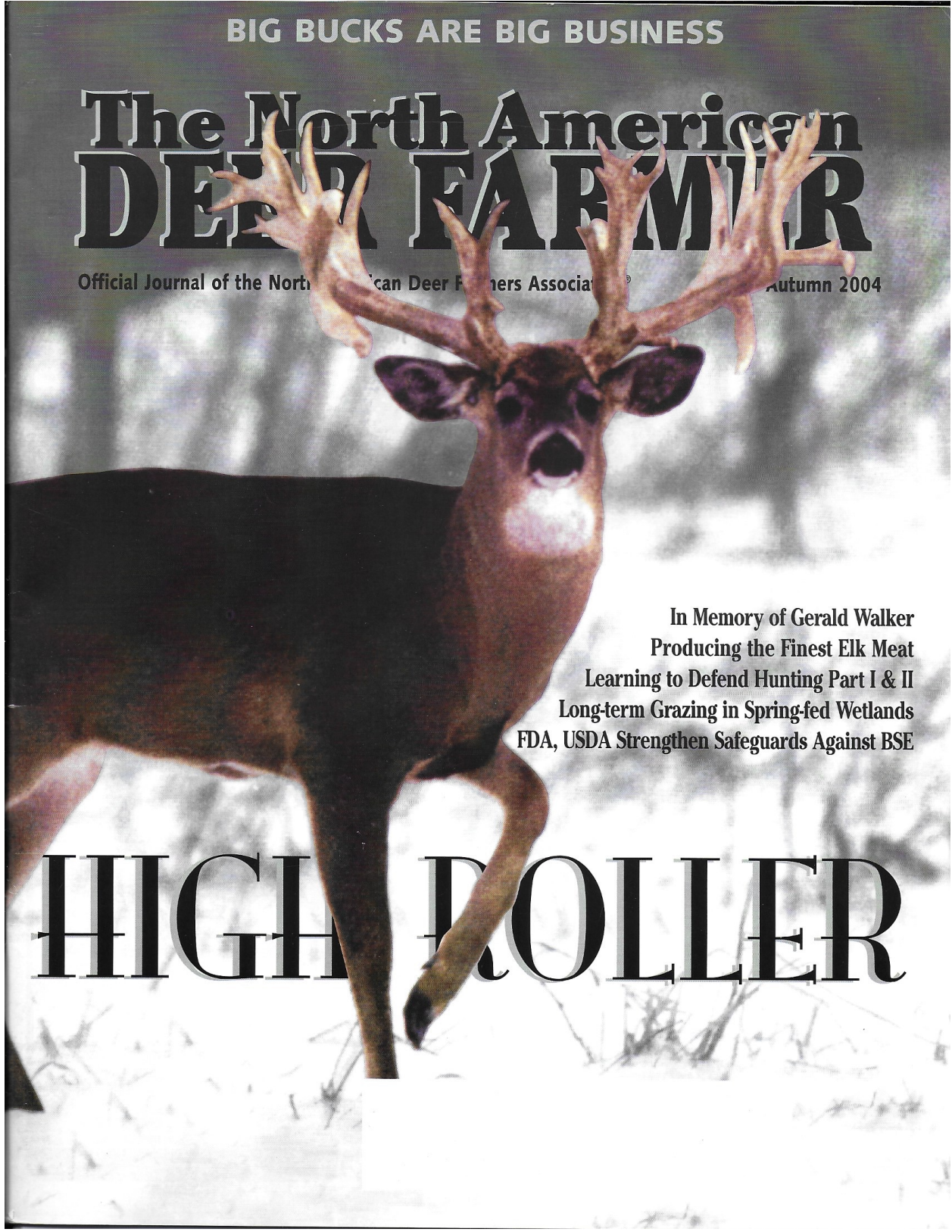
BIG BUCKS ARE BIG BUSINESS

The North American **DEER FARMER**

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In Memory of Gerald Walker
Producing the Finest Elk Meat
Learning to Defend Hunting Part I & II
Long-term Grazing in Spring-fed Wetlands
FDA, USDA Strengthen Safeguards Against BSE

HIGH ROLLER



IT'S NOT AS EASY AS IT LOOKS!

Here are some secrets on where and how professionals learn about cooking with venison, among other things.

By: Jennifer M. Carson, CC, CHE Associate Chef Instructor

Orlando Culinary Academy, (OCA), located in the heart of one of the world's centers of tourism, is the prime location for students to learn the passion of the kitchen. Orlando provides an endless amount of opportunities available for students to learn and develop today's top culinary trends. The Orlando Culinary Academy provides educational programs that prepare students for professional opportunities and career success in the international hospitality industry by providing an individualized, hands-on education in the classic and modern culinary arts. Through the guidance of the faculty and theoretical concepts, practical and creative applications are addressed in the curricula. Skills are reinforced by interaction with professionals in the industry.

OCA is one of 13 schools that make up Le Cordon Bleu North America. Its goal is to help students succeed in their career by focusing on the success of each student,



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one student at a time. As a reward to their accomplishment each student receives the coveted "Le Cordon Bleu Culinary Diploma" in addition to their Associates Degree.

Le Cordon Bleu was founded in Paris in 1895. The name Le Cordon Bleu traces back to a high honor bestowed upon members of The Order of The Holy Spirit by King Henry III in the late 1500's. The awarded medallion, the Cross of the Holy Spirit, was suspended from the blue ribbon, or "Le Cordon Bleu."

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The focus of the curriculum is developing the hands-on skill of culinary arts, which can be applied in a wide variety of segments of the hospitality industry. It is taught by leading industry professionals who bring many years of experience to the classroom.

In order to stay current with the industry, students have the opportunity to study Sanitation, Cost Control Management, Communication Skills, Management Skills, Computer Skills and Culinary Math, and Nutrition, as well as a variety of culinary hands on classes.

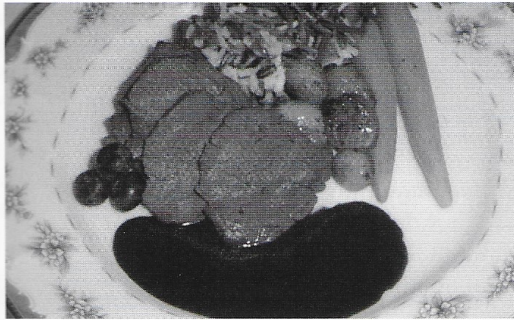
Hands on learning is taught in state of the art kitchens and teaching labs. Introduction to Culinary Arts is two classes which teach the history of Culinary Arts, Advanced Knife Skills, Basic Cooking Techniques, Classic French Cooking and Sauce Making Techniques.

Meat Fabrication teaches the fundamentals of butchering meats and seafood, as well as how to cook them. The Baking class focuses on bread making techniques. The Pastry class focuses on all other aspects of desserts, including chocolate and sugar work, cake decorating, and lots of other wonderful items. Wine and Beverage class teaches students how to identify, purchase, and select wines and beverages. They also study food and beverage pairings. Garde Manager is two classes that study the art of the cold kitchen. Curricula include classic charcuterie items, such as sausages and pates, salads and salad dressings, hors d'oeuvres, buffet presentations, fruit and vegetable carving, and even ice carving. American Regional Cuisine studies the different regions' and cultures' significance of food in the United States. International Cuisine studies and prepares dishes from Europe and Asia. Some of the countries featured include the British Isles, The countries of Scandinavia, France, Italy, Spain and Portugal, China, Japan, Thailand, and Vietnam. The state of the art teaching facility is accompanied by the student-run restaurant Machon, where French-fusion cuisine is featured. Students have the opportunity to work in both the back of the house (kitchen) learning a la carte cooking, and the front of the house (dining room) learning aspects of proper serving.

OCA faculty is encouraged to become active members of the American Culinary Federation (ACF), and work toward certification, if not already obtained. The ACF is

a national organization of chefs and cooks and is the only governing body that offers culinary certification at various levels. Chef Instructors are, or will be, either Certified Chef de Cuisine, or Executive Chef, while Associate Chef Instructors are, or will be Certified Sous Chef. OCA also provides the coaching and counseling for students to take their ACF practical and written exams.

Along with curricular studies OCA provides an endless array of extra curricular activities for students to participate in to further their education. Some of the opportunities include Student Council, Confections Pastry Club,



Sprouts Organic Gardening Club, The Society of the Cask and Cleaver, a study in the art of food and wine pairing; Culinary Ambassadors, Asian Surprise Club, The Flour Children Baking Club, Les Amis de Escoffier Society, an International Fraternity dedicated to the propagation of the standards and ethics of the culinary profession; and Eta Sigma Delta Honor Society. There is also an ongoing training for professional and amateur cooking competitions. After spending 12 months learning and studying the fundamentals of Culinary Arts, the students embark on a 3 month externship in the field to learn from industry professionals.

The Academy stresses professionalism, teamwork, and proper technique. OCA currently offers two Associates of Applied Science degrees in Le Cordon Bleu Culinary Arts, and Patisserie and Baking Arts. The Academy will launch its Associates and Bachelors degree in Hospitality and Restaurant Management in early 2005.

For more information, visit Orlando Culinary Academy on the web at www.orlandoculinary.com, or call (888)-OCA-CHEF.

The Michigan Department of Natural Resources' Wildlife Disease Laboratory ...

has moved from their Rose Lake location to the Michigan State University campus. Our new address will be 4125 Beaumont Road, Room 250, Lansing, MI 48910-8106 and our new telephone number is 517-336-5030. My e-mail address is also new. It is schmitts@michigan.gov.

DNR's Wildlife Disease Laboratory will share the \$58 million facility with the College of Veterinary Medicine's Diagnostic Center for Population and Animal (DCPAH). DCPAH will occupy 90% of the building and the DNR's Wildlife Disease Laboratory 10%. The general security and biosecurity for this facility is much greater than it was at Rose Lake. So, it would be best to call ahead and notify us when specimens are being delivered to the Lab. That said, the security is not so bad that it should prevent anyone from visiting us in our new home.

The reception area of the building is open to the public, 8:00 am to 5:00 pm Monday through Friday. The Disease Laboratory started at MSU (MSC) in 1934, moved to Rose Lake in 1957 and now back to MSU. GO GREEN!

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