

CSCA Alumni Newsletter

Volume I, Fall 2003

CSCA Forms Non-Profit Association for Alumni

In its efforts to strengthen the graduate community, the Cambridge School of Culinary Arts (CSCA) is creating a formal, non-profit association. The association, the CSCA Alumni Association, will strengthen the bond of friendship and further mutual help among alumni to ensure a more personal relationship between alumni and their alma mater. In addition, it will foster the culinary, social, and positive development of its members, help the School by means of moral and financial support, and act as the voice of all alumni in their relations with their alma mater. It will consist of active and associate members; active members being all persons who have graduated from the CSCA, associate members being any of the following: CSCA Advisory Committee Members, CSCA Faculty, Administration and Staff. The Board will meet three times per year.

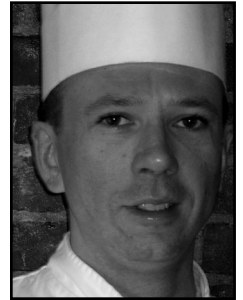
The Association is accepting nominations for Board members. All CSCA Alumni are eligible to be nominated for the Board of Directors. Anyone interested in being considered to be a Board member should contact Christine A. Savastano, Alumni Coordinator through 617.354.2020 ext 122 or alumni@cambridgeculinary.com by Friday, October 3rd.

Scholarship Opportunities

The formation of the CSCA Alumni Association will allow graduates and friends of the School to contribute to scholarship funds. The Scholarship Committee, a subcommittee of the CSCA Alumni Board, will establish guidelines for recipients. Scholarships will be given to students who wish to be enrolled in the School's Professional Chef Program (PCP). The initial scholarship fund will be referred to as the CSCA Alumni Scholarship Fund. Additional scholarships can be created upon request. Annual reports, with information about the student recipients and the scholarship fund's financial activity, will be made available to donors. Interested alumni and friends should contact Christine A. Savastano, Alumni Coordinator, for additional information.

CSCA Instructor Leads IACP Certification Committee

Effective July 1st, CSCA graduate and instructor Stephan Viau, CCP, was named the Chairperson of the International Association of Culinary Professionals (IACP) Certification Committee. Stephan was nominated for this two-year term by the current IACP Board of Directors. Viau replaces Vicki Caparulo, CCP, President & CEO, Beauty and the Feast of New Jersey.



The IACP Certification Committee is responsible for developing and reviewing standards and specifications by which IACP formulates an operation guide for testing and certification. It supervises the administration of the Certified Culinary Professional (CCP) program and confers CCP status upon eligible culinary professionals while upholding the integrity of the certification program.

Chef Stephan's interest in the certification program began after taking the exam himself in 1999. He joined the program's Content Sub-Committee. At the time, the exam was exclusively offered at the annual IACP International Conference.

As his involvement on the Committee increased, Stephan saw the need for testing dates in addition to the annual conference. Stephan organized and implemented an official satellite testing program at the Cambridge School of Culinary Arts. The exam was open to the public as well as CSCA graduates. Soon, additional official testing sites will be offered nationally. Culinary schools in California, New York, and Georgia all plan to host the CCP exam.

The CCP exam designation is awarded to individuals who have demonstrated and maintained comprehensive knowledge of the culinary arts and sciences. IACP members must qualify for the exam. Components taken into consideration include experience, education, community involvement, and personal development. Applications are approved by two members of the Certification Committee prior to the Chairperson's final endorsement. Only 6% of IACP members have received the CCP accreditation.

Stephan has had a vast amount of experience in the culinary field including his efforts managing a bed and breakfast, endless days and nights in large hotel chains, catering, and cooking for seasonal restaurants and bakeries. He volunteers for the Cape Cod Council on Aging and has many credits through continuing education. Stephan strongly believes that in the culinary field, change is a good thing. "It is invaluable to show that you are well-rounded...writing, studying another language, web design and management courses enhance your portfolio." Stephan's seat as Committee Chairperson will enhance his management and leadership qualities, adding to his personal development.

For additional information on the CCP exam, view www.iacp.com or contact Stephan Viau, CCP, through stephan@jdsv.com.



Letter from the Director

Dear CSCA Graduates,

The culinary arts industry has seen a burst of growth over the past decade. There is more of a demand for the trained culinary professional and for professional culinary training than in any other time period. People are evaluating their lives, making changes, and pursuing their dreams and passions. At the CSCA we are finding larger enrollment numbers for both the professional and continuing education programs. People from all walks of life are enrolling at CSCA to fulfill their desire to cook, to learn about food, and to celebrate life.

To accommodate our growing programs and growing number of graduates, we are implementing a number of new programs and are making structural changes to the school. We felt it important to begin this newsletter to help graduates network within the industry and to keep them informed of the new services offered by the school. Inside you'll find information about new alumni programs, scholarships, job placement services, news from graduates and CSCA instructors, and details about the school's new kitchen. We hope that you will find this newsletter interesting and helpful. We would like to encourage you to contact the school: tell us where you are, what you've been up to, where you are going, and how we can help advance your career. Please visit our website, which is continuously evolving. We have added a News and Events page and an Alumni page. Feel free to send us an e-mail with your updates. Remember, food is the celebration of life!

Roberta L. Dowling, CCP

New Placement Opportunities for Alumni and Current Students

The Cambridge School of Culinary Arts is offering the ultimate opportunity for students, alumni and employers. CSCA has recently joined with the eRecruiting Network in order to bring the most up-to-date job postings, as well as upcoming events. The new internet-based eRecruiting Network will allow both students and alumni to search our job database on-line, after receiving their username and password and completing a brief profile. Additional benefits include on-line applications, the ability to up-load your resume, and automatic email notification for new positions. To take advantage of this opportunity, visit the jobs page at www.cambridgeculinary.com and use the eRecruiting link, or contact Jenifer Murray or Bobby Falite in the Placement Office for further information.

Rome Wasn't Built in a Day

...And neither will "E" Kitchen, the most recent addition to the Cambridge School of Culinary Arts (CSCA). Currently, CSCA houses three teaching kitchens. "E, A & B" Kitchens are located street level respectively. "D & C" Kitchens are located in the basement. Renovations to create "E" Kitchen will be completed by October 1st. The space will support the growing Continuing Education Program, corporate teambuilding activities, program classes, lectures and seminars. It will host the first CSCA Alumni Networking Social scheduled on the 20th of that month.

"A" Kitchen, located in the middle of "E & B" Kitchens, is the original teaching kitchen. It has a newly renovated demonstration kitchen area, complete with contemporary table and chairs. The space serves as a unique classroom for lectures and seminars, as well as a perfect outfit for private classes and wine tastings. "A" Kitchen will be altered this month to allow for a walk through entrance to "E" Kitchen.

The basement kitchen, "C" Kitchen, originally used for DeGustibus, the catering company formerly owned and operated by Roberta and Bill Dowling, is now referred to as the baking kitchen. It is adjacent to "D" Kitchen, inhabited by Ted Villa '01, Director of Purchasing and Ralph Bryant '83, Assistant Director of Purchasing. "D" Kitchen is the center of all things good at the CSCA. This space is tight, somewhat antiquated, and comfortably worn like your favorite old sweater. Everything has its place in "D" Kitchen.

"B" Kitchen is the largest of the teaching kitchens. It gained new life in 1994. In addition to student lectures and labs, "B" Kitchen houses the School's Information Sessions. Information Sessions are mini open houses for prospective students, hosted by Roberta Dowling. Information Sessions are held at least once per month.

Renovations, additions, and alterations keep the CSCA dancing faster than its competition. The 2003 Fall enrollment for both the Professional and the Certificate Programs have almost doubled since last year. Never-ending adjustments "to taste" always produce a great product.

LOST ALUMNI

Have you seen them in your kitchen?...

- | | |
|-----------------------|-------------------|
| Virginia Campbell '92 | Gayla Doney '91 |
| Stephan Eastmond '95 | Hans Dittman '89 |
| Alisa Levy '93 | Belinda Pease '82 |
| Jackie Waite '90 | Ellen Wood '94 |
| John Hunter IV '96 | |

Class Notes

Julie Riven '87 collaborated with Sheryl Julian, for the new book, *"The Way We Cook."* Both women are food writers for the Boston Globe.

Lisa Raffael '92 of Delicious Desserts, Falmouth & Julia Usher '96 of AzucArte, St. Louis, MO are both featured in the sixteen page wedding cake article in this Fall's issue of Bride's magazine.

Jack Mello '96 opened a second Blues Diner on Main Street in Melrose, MA to accompany the first location in Revere.

Nicole Gothelf '99 is at home with her 2 year old triplets and is considering opening a cookie business.

John Kennedy's '02 Marching & Chowder was voted Best Restaurant, Takeout by Boston magazine in August.

Emily Kooris '03 of Emily's Brownies, Ashland, MA was featured in the Boston Herald's MetroWest Daily News for her new wholesale brownie business.



Featured Alumna Judy Mattera '89

Judy Mattera was a top-paid RN with Mass General Hospital for over twelve years. She assisted in the emergency room and in the operating rooms, including open heart surgery. At the time, her family was expanding and unlike hospital benefits today, it was not easy for women to manipulate their schedules to accompany family life. Although she thrived on the fast-pace environment and enjoyed the intensity of her day, she needed a change.

Judy began taking recreational cooking classes with Madeleine Kamman in the late 1980s. She attended CSCA in 1988 under Madeleine's recommendation. She graduated from the Professional Chef's Program with honors in 1989. Following graduation, she was a teacher's assistant for CSCA as well as the first cook with the former Fat Fingers Catering business in Marblehead, MA. She received additional culinary training with Chef Ewald Notter at the International School of Confectionery Arts in Gaithersburg, MD. Four years later, she found herself at the base of what is now known as Todd English's restaurant franchise.

In 1993, Judy joined Chef Barbara Lynch at the original Figs. She and two other women began baking homemade breads for the first Olives in a small "back room bakery." She later became the pastry chef for Olives.

In 1996 Judy became the pastry chef for Grill 23 & Bar. It was here that she met Sommelier Alicia Towns. Alicia encouraged

CULINARY QUIZ

by Bobby Falite, Chef/Instructor/ CSCA Director of Placement

- 1) What is the ratio of flour to fat in a Pate Brisée?
- 2) What is the Fahrenheit temperature range for poaching?
- 3) What two elements have to be removed when "clarifying" butter to obtain clean butter fat?
- 4) Poaching whole fish in an infusion of herbs and vegetables flavored with milk, wine, or vinegar is called a _____?

Answers to this quiz can be found in the Alumni section on the CSCA website.

www.cambridgeculinary.com

KEEP IN TOUCH!

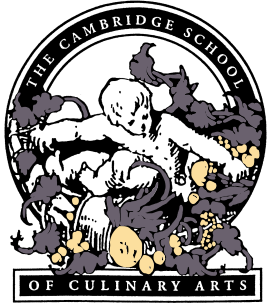
Submit an alumni update form
found on our website.

her to attend wine seminars and experiment with wine pairings. Her new interest in wine lead her to the Federalist, known for its wine selection. She began pairing desserts as their pastry chef.

By 2001, Judy had worked as a cook, bread maker, pastry chef, and orchestrated wine pairings. Her expertise was expanding. Through Women Chefs & Restaurateurs (WCR), she received a scholarship and completed "Mastering Wine" at the Culinary Institute of America at Greystone in Napa Valley, CA. She is now a free-lance consultant currently working with Robert Mondavi Family of Wines. She now pairs both sweet and savory food items with Mondavi selections. Judy recently returned from Italy after meeting with Mondavi partners.

She has been featured in such magazines as Sante, Pastry Art & Design, Chocolatier, Chef, and McCall's. Her awards include Editor's Choice for best dessert in City Search, the Reader's Restaurant Poll Award for best dessert in Boston Magazine, and top honors for dessert in the Zagat Survey. The Boston Globe featured her as one of "The Poets of Pastry." She has appeared on Boston Cable News' "Chef's Corner" and Channel Five's "Chronicle" in a segment entitled "Just Desserts." Judy is the Local Exchange Coordinator in Boston for WCR.

Judy believes in networking and in the ability to maximize new experiences. She has consistently avoided making lateral moves in her career, focusing on new and better opportunities. She will host the first CSCA Alumni Networking Social on Monday, October 20. She will pair one savory and two sweet items with three choices of the Mondavi collection.



The Cambridge School of Culinary Arts®

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617.354.2020

www.cambridgeculinary.com

Calendar of Events

October

Monday, October 20 graduate networking social- Food & Wine Pairings – host, Judy Mattera '89 Consulting Chef, Robert Mondavi Family of Wines, to be held at CSCA 7pm

November

Saturday, November 1 Celebrity Chef– Nick Malgieri, to be held at CSCA 1pm
- cost of admission \$60 -

January

Monday, January 19 graduate networking social, host Jesse Perrin '97 The Fireplace, Brookline 7pm

Friday, January 30 Anthony Spinnazola Event, Boston

February

Monday, February 23 graduate networking social, host Antonio Bettencourt '01
Upstairs on the Square, Cambridge 7pm

TBA graduate panel discussion – Careers Outside the Kitchen

March

Monday, March 8 graduate networking social, hosts Deb Jones '99 & Lucia Osiecki '00
Meadowlark Inn, West Brattleboro, VT

Monday, March 22 graduate demonstration – Advanced Cake Decorating by Lisa Raffael '92

April

April 21 - 24 IACP Conference, Baltimore, MD

May

TBA Share Our Strength's Taste of the Nation, Boston

June

Monday, June 7 graduate networking social, host Steve DiFillippo '84
Davio's Restaurant, Cambridge 7pm

***to RSVP or for additional information
on how to attend or host an event, please contact
Christine A. Savastano, Alumni Coordinator alumni@cambridgeculinary.com 617.354.2020 ext. 122**