

ChefTM MAGAZINE

CELEBRATING
55
years

The Magazine for Foodservice Professionals

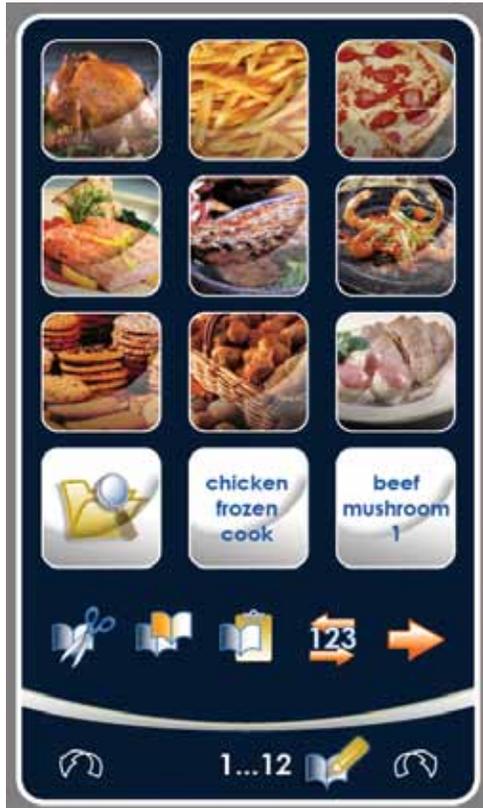
Candy Wallace, founder and executive director, American Personal & Private Chef Association



Asian, everywhere



Global: informal and inspired



Multi-functionality in kitchen design

Inside this issue:

Hail to the Chefs

Finalists for *Chef Magazine's* 2011 Chef of the Year Award *pg. 6*

2012: A Swiftly Tilting Planet

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World Casual

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Publisher's Message:

As the year wanes, we look ahead, anticipating the demands of an increasingly diverse customer base in an ever-changing restaurant industry. Will "invisibly healthy" win over diners with fare that's better for them, but not advertised as "nutritious"? Will bakery-cafés eclipse quick-service restaurants as the go-to places for a majority of Americans? Will the food-truck phenomenon reach its zenith, having paved the way for another trend to consume our consciousness? We at Chef are dedicated to keeping you a step ahead of the curve in 2012—and beyond. To all, have a successful and profitable holiday season.



Daniel von Rabenau
Daniel von Rabenau, publisher



By Candy Wallace, American Personal & Private Chef Association

I live in San Diego County, one of the most beautiful areas in the nation. To most residents, to live here is to live in Paradise.

Yet in National City, squeezed between its giant neighbors San Diego and Chula Vista, huge need exists. In 2007, 34% of children and youth lived in poverty. The community has one of the highest childhood-obesity rates in California, with a rate of diabetes hospitalization and mortality more than double the county average. Fast-food culture dominates, and affordable, locally produced, high-quality fresh foods are limited.

Olivewood Gardens and Learning Center was founded in 2010 to connect and motivate students and families from diverse backgrounds through organic gardening, environmental stewardship and nutrition education, empowering them to be healthy and active citizens. The

6.85-acre property is one of the few school-garden programs in the nation that emphasizes food preparation with garden cultivation. Nearly 1,000 volunteers include chefs and food professionals who teach hands-on cooking classes and master gardeners, scientists and educators who serve as field instructors.

Olivewood's core program encourages students to explore the interrelationships of a quality diet, sustainable agriculture and healthy living, inspiring children to seek connections between the natural world and the disciplines of history, science, art, literature, math, geography and nutrition. Its environmental-education program adds hands-on, inquiry-based workshops in sustainable agriculture, water conservation, recycling and composting.

Visiting students rotate through a gardening activity, nutrition activity and cooking activity. In the garden, they undertake a sequence of standards-based science and nutrition lessons. Back in Olivewood's demonstration kitchen, spellbound kids receive cooking lessons from uniformed chefs. Age-appropriate, wholesome recipes feature seasonal produce from the garden. Students explore the food with all their senses and adjust seasonings to their liking, increasing their enjoyment of healthy foods.

Experiential nutrition education that exposes kids to a variety of foods, with hands-on cooking, contributes to improving children's dietary behaviors. Such experiences could significantly increase children's preference for and consumption of fresh fruits and vegetables into adulthood. By practicing positive nutritional choices long term, local children and community members may reduce their risk of chronic diseases associated with obesity including diabetes, cancer and heart disease.

Olivewood Gardens is actively making its community better and healthier for a growing number of children and adults in need. For more information, visit www.olivewoodgardens.org.

Candy Wallace is founder and executive director of the American Personal & Private Chef Association based in San Diego.

News Bites

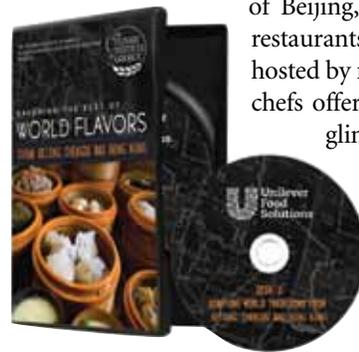
The latest culinary news, from Chef's Stirrings blog

www.chefmagazineblog.blogspot.com

Spike TV will pick up a second season of 10 episodes of its original series, "Bar Rescue," one of Spike's new successful series reaching a broader audience, which has delivered a steady increase in ratings since launch earlier this summer. "Bar Rescue" is hosted by Jon Taffer, one of the country's top restaurant and bar consultants. The show gives failing nightlife establishments one last chance at success. Over the course of the series, one bar per week in cities around the country will be reborn under the watchful eye of Taffer. With each venue, Taffer delves into every business facet of running a bar, from creating a profitable drink/food menu, to music selection, to managing crowds, to dealing with disgruntled employees. Production for season 2 begins this winter for airing next summer.



Unilever Food Solutions and The Culinary Institute of America team up to present a gastronomic journey through the rich history of China with the sixth volume in the Savoring the Best of World Flavors DVD collection. The two-disc set starts with a tour of Beijing, Chengdu and Hong Kong kitchens, markets and restaurants with Unilever Food Solutions' Steve Jilleba, CMC, hosted by regional culinary experts. Interviews with renowned chefs offer insight into the nation's cooking traditions and a glimpse into the future of emerging Chinese cuisine.



On disc two, Jilleba recreates many of the authentic dishes sampled in China, including a healthy steamed Cantonese fish dish with black-bean and sesame-Thai sauces. You'll also learn how to apply Chinese flavors to sandwiches. To request a free copy of the DVD and for more info, visit www.unileverfoodsolutions.us/dvd_offer.

For more culinary news and online exclusive articles, visit the Chef's Stirrings blog at www.chefmagazineblog.blogspot.com.

Perfect Your Technical and Training Skills at the 2012 FENI Summit February 10-12, Chicago



The Foodservice Educators Network International (FENI) announces its 2012 Summit at The French Pastry School and Washburne Culinary Institute in Chicago, February 10-12. The annual FENI Summit speaks to everyone who teaches—culinary-arts instructors, executive and sous chefs, trainers—and in 2012 will educate and inspire with a focus on international cuisine trends.

A Wealth of Meaningful Professional Development

Thirty on-trend Master Class options will encompass everything from embellishing cakes with common tools to an immersion in regional Chinese cuisine, and from the art and science of artisan breads to mastering the global grill. Fritz Sonnenschmidt, CMC, AAC, will introduce the basics of Moroccan cookery and offer a reprise of his hands-on "Soup's On." What's more, the 2012 Summit will capitalize on leading talent from top-notch Chicago chefs and restaurateurs and area culinary education leaders.

Don't miss this industry-leading event that trains culinary professionals to be better teachers—as well as more-accomplished chefs. Attendance is limited! Visit www.fenisummit.com to view the complete program. For more info, contact Naurice Olivera at nolivera@talcott.com or (800) 229-1967, ext. 233.

Daniel von Rabenau, FENI Executive Director

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