



L'ÉCOLE
CULINAIRE

STUDENT & ALUMNI NEWS

Issue I; Vol. II | February 2010

In This Issue

- Chef Spotlight: Chef Jerri Myers
- Note from Career Services
- Campus Happenings: Memphis Restaurant
- Community Partners: in focus
- Faculty Member of the Year!

We want to keep in touch!

Help us keep in contact by sending your name, up-to-date email address, phone number and address to alumni@vatterott-college.edu.

“ The measure of achievement is not winning awards. It's doing something that you appreciate, something you believe is worthwhile. I think of my strawberry souffle. I did that at least twenty-eight times before I finally conquered it. ”

- Julia Child

Chef Spotlight

Chef Jerri Myers - L'École Culinaire Memphis

What has your experience been like at L'École? Fantastic! I have been blessed many times over by my students and have really enjoyed working with the other instructors and administrators here at L'École in Memphis.

Have there been any highlights from L'École you'd like to share? Seeing my past "101's" at my kitchen door waiting to show off their latest culinary creation from their current phase.

What made you interested in teaching? I've always enjoyed sharing the things I've learned from my many classes, travels and reading, and it seemed a great fit to enter the teaching profession.

What inspired you to become a chef? Not necessarily what, but who—my mom and my grandmother. They were both great cooks! My mom made me start cooking for the family at 14, not because she needed the help, but she needed me to learn. My grandmother was green before green was PC. She only cooked out of the garden and from the animals she raised. All from scratch and she passed that along to me as I spent time with her in my younger years.

What is your favorite dish? As my student says, "Chef you like everything!" He's right, I love all savory foods. Thai food right now, is my food of choice.

What are your interests outside of the culinary world? My family, travel and reading a great book on a beach!

You are well traveled. Of all the places you have been, which would you say was the best? Umbria, Italy! What can you say about driving a five-speed through the mountains of Italy, playing an Italian card game, "Briscola" with Italian speaking men in a

walled castle-like country town during a rain storm, eating phenomenal pasta and pizza, tasting seconds old olive oil "just pressed," with olives you have hand-picked in a fog laden hillside orchard. Need I say more?

You received training from Julia Child. What was that experience like? I took a class from Julia Child in her later years, just before her death. I felt very privileged to be in her presence after watching her for years as the original television teacher and after collecting most of her cookbooks. She still had so much to say and I had so much respect for her, she still had that teachers heart. She continued to learn, and teach and was still humble and always appreciative of new knowledge.

If you could cook for anyone in the world who would it be? My Dad! He was my biggest fan.

What advice would you give to students who are currently enrolled? Continue to listen to all your instructors and take all the knowledge and experience these professionals have to offer.

What advice would you give to graduates? Use what we gave you, and now go work hard to make your own great experiences. Open your ears, close your mouth and DIG IN!

What would you say to someone who is looking into enrolling at L'École? L'École is a great place to receive a culinary beginning from the "Best of the Best" chefs the Mid-South has to offer!



Graduates, have your success story featured! Send your story to alumni@vatterott-college.edu.

Career Services L'École St. Louis



Jacki L. Dirksmeyer, 314-587-2433 ext. 215

Who's hiring? How do I prepare a resume? I've never worked in the culinary field so where do I start?

The Career Services office at L'École Culinaire can help answer these questions and more! We offer the following services to our students:

1. Weekly Hot Job Leads
2. Mock Interviews
3. Interviewing Skills & Networking
4. Resume Writing
5. Building a Portfolio

In addition, Career Services at the St. Louis campus leads the student Ambassador group. The Ambassador's are the "face book" of the school. They participate in events such as Taste of St. Louis and Kitchen with a Mission Classes. The Ambassadors also help by offering tutoring services to other students.

Career Services helps to build strong relationships with our Advisory Board. In return, these Board Members look to our office when hiring employees.

Career Services ensures that upcoming externs have a job site. We work closely with local bakeries, hotels, casinos, restaurants, retirement communities and schools so our students have doors open to them for externship.

In Career Services, we also started a food pantry in the office to help any student in need. We try to help with household items and clothing in difficult times.

Working in career services is incredibly rewarding because I have the opportunity to assist students through their journey here at L'École Culinaire. If you have any questions, please stop by the Career Services office. We will be happy to assist you in any way we can.

"My list of ingredients for success is divided into four basic groups: Inward, Outward, Upward and Onward."

-David Thomas

Career Services L'École Memphis



Tammy Newsom, 901-759-5068

At L'École Culinaire we strive for our students' excellence. We help and encourage our students and graduates to become the best chefs, the best managers and the best individuals! We guide them through the transition from campus learning to the real world experience. One key ingredient to a successful

transition is the benefit of having a great Career Services Department!

Career Services assists active students as well as alumni with obtaining career essentials. These essentials include resume techniques, mock interviewing, tips for a successful interview, portfolio development and job leads. Many of these fundamentals are presented to students during their first ten weeks of enrollment! Job leads and off-campus job fairs are posted on three

bulletin boards positioned in various locations on campus.

Career Services also organizes externship sites for qualifying students.

This is done by acquiring and maintaining a strong relationship with businesses throughout the mid-south. Nursing homes, restaurants, casinos, hospitals and hotels are great sites for our upcoming graduates to gain more real world experience! Members of our Advisory Board have been very helpful in regards to assisting Career Services with externship site opportunities!

Career Services is devoted to our students' and graduates' professional success. Please drop by my office with any questions you may have. I am excited about this opportunity to invest in the students' future!

CAMPUS HAPPENINGS: L'École Memphis Restaurant

Having celebrated a one-year anniversary in December, L'École Culinaire Memphis is entering into its next stage of growth. Students will be graduating from the diploma program and entering into the associate program in just a few short weeks. One exciting aspect of this is the upcoming opening of the on-campus restaurant. The restaurant will be open to the public. Students entering the second phase of their associate degree program will be involved in running all aspects of the business, front and back of the house.

In this phase, the curriculum deals with management and production of a full service restaurant. The students will work with instructors to plan and execute meals for the public. Additionally, students will receive the opportunity to work every station in a food service operation, learning every station from dishwasher to server to chef. The students will be able to use the framework supplied during their previous

courses to create a world-class dining experience for all. The restaurant will be directed by Chef Instructor Rick Farmer, a well-know Memphis culinary expert. He and other chefs will work together to create a high quality experience for diners, while providing the best hands-on training possible to L'École students. Chef Farmer adds, "I'm looking forward to the challenge of opening L'École's new restaurant. It will be interesting

to see the skills that we have taught over the last year in action."



In addition to a spacious indoor seating area, construction is beginning on a beautiful outdoor patio. Not only will this provide a nice seating option for customers, it will allow students the

opportunity to experience the unique aspects of yet another industry environment. The restaurant will be open for lunch and dinner beginning in April, 2010, and a breakfast service will be added in June, 2010. The facility will also be available for various meeting and catering functions.



in focus

The St. Louis L'École Student Ambassadors kept busy in 2009!

Here are some of the things students participated in:

All Star Baseball Game @ Busch Stadium – 20 students participated.

James Beard Wine Dinner @ Mt. Pleasant Winery in Augusta – 12 students participated with Chef Zesch leading the team.

Clayton Art Fair – 20 students participated.

Taste of St. Louis Downtown – 40 students participated.

Natl Kidney Foundation's Chili Cook @ Westport – 10 students participated with Chef's Damico, Balk and Hedger leading the team.

Gingerbread Competition Lydia House @ Plaza Frontenac – 8 students participated with Chef's Shuman, Guthier and DeCoster leading the team.

ACF Annual Cooking Competition @ Forest Park – 6 students participated with Chef's Damico, Kraft and Van Norman leading the teams.



Students with Chef Borchardt at the Clayton Art Fair

Student & Alumni News

Faculty Member of the Year

From Pam Bell, CEO and President of Vatterott Educational Centers, Inc.

Vatterott Educational Centers, Inc. recognizes that the success our students find in their chosen career fields is due in large part to the exceptional education and training that they receive in the classroom.

L'École Culinaire lends a unique balance of theoretical and functional knowledge to each class thereby better preparing our students for the challenges that lay ahead of them in the professional world.

We are pleased to announce the implementation of the Faculty Member(s) of the Year Program. This program has been designed to identify and acknowledge those faculty members who consistently excel both in and outside the classroom. Awards will be determined by the student body through student nominations and voting. Criteria will include:

- Classroom and Lab Instructional Delivery

- Student Interaction to include tutoring, advising and mentoring programs
- Peer and Campus Feedback

The Faculty Member(s) of the Year will be recognized during the campus graduation ceremony at which time the winner will be awarded a two day, all expenses paid workshop or event which will relate to their teaching programs. Each campus in turn will ask the winning faculty member to provide feedback to their respective colleagues in regards to trends and experiences in their industry at one of their faculty meetings.

We are excited to bring this new program to our faculty at L'École Culinaire.

Congratulations to Chef Michael Damico and Chef Thomas Martoccio – L'École ST. Louis, who received the 2009 Faculty Member of the Year Award!

Upcoming Open Houses!

L'École Memphis

3/12/10, 4 to 7 p.m.

6/11/10, 4 to 6 p.m.

L'École St. Louis

2/19/10, 11 a.m. to 1 p.m.

4/30/10, 11 a.m. to 1 p.m.

Open houses are a great way to show your family what it is that you are putting your time and efforts into! You are also encouraged to bring anyone who may also be interested in culinary training. Not to mention they are great fun for everyone!



Web Site Redesign

The Web Development team recently completed the final installment of a 6 month Web site redesign project with the launch of the new L'École Culinaire Web site.

Along with an improved look and feel, the focus of the Web site redesign project was on improving access to important information for students and faculty. Intuitive navigation and interactive features were added so that our prospective students can communicate on a real-time basis with our admissions representatives.

To access the new sites please go to www.lecoleculinaire.com

