

2007-2008

Staff Development Visiting Scholars Grant Application
Deadline: Friday, April 20, 2007

Complete a 1-2 page application which contains the following information

1. Faculty member(s) submitting proposal

Name(s) __ Jill Golden, and the Hospitality Division
Division/Department(s) _ Consumer and Health Science,
Email/phone - jgolden@occ.cccd.edu

2. Explain the theme of your Visiting Scholars Program

Exploration of Cultures through Cuisine (tentative title)

3. Give a brief description of the Visiting Scholars Program, including a one to two-day schedule of activities?

Invite chefs specializing in different cuisines to OCC, Chef John Flose for the cuisine of New Orleans and the south, perhaps Chef Robert Danhi for cuisines of Asia, and others, with a panel discussing how these cuisines bring insight and understanding of other cultures.

4. Describe how this is relevant to students and how they will benefit from it.

Introduction to the other cultures through an understanding of the food they eat.

5. Describe how this program will appeal to the outside community?

These are nationally famous Chefs who will draw individuals of all interest to OCC to hear them speak. This presentation will be marketed to and brought in conjunction with local professional groups including the Roundtable of Food Professionals, Research Chef Association, Southern California Institute of Food Technology Section, Roundtable of Food Professionals, Orange District of the California Dietetic Association, local Culinary and Food Service Organizations.

6. Identify the individuals or groups (departments, divisions, clubs, etc.) who have agreed to be involved and explain their role.

Programs including Culinary Arts, Food Service Management, Travel and Tourism, Nutrition, Food Science/Culinology in the Hospitality Department are working together to bring this to OCC. I would like to involve the Social Science Department but do not have a contact at this time.

7. Explain topic(s) of the panel presentations and other activities and how they relate to the theme.

Chef Flose carefully and respectfully explains how each culture contributed to the Creole and Cajun cousins of Louisiana. I was so impressed with his presentation at the Research Chef's Association in New Orleans in March I know he would be a big draw to OCC. Best presentation I ever attended. We could add other chef's if necessary but I do not think we need them.

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Chef John Folse, born in St. James Parish in 1946, learned early that the secrets of Cajun cooking lay in the unique ingredients of Louisiana's swamp floor pantry. Folse seasoned these raw ingredients with his passion for Louisiana culture and cuisine, and from his cast iron pots emerged Chef John Folse & Company.

Folse has received numerous national and international accolades. In 1987, the Louisiana Restaurant Association named him "Louisiana Restaurateur of the Year." In 1989, Nation's Restaurant News inducted Lafitte's Landing Restaurant into its "Fine Dining Hall of Fame." In 1990, the American Culinary Federation named Folse the "National Chef of the Year." In 1992, Johnson & Wales University in Providence, RI, recognized Folse with an honorary doctor of Culinary Arts Degree, as did Baltimore International Culinary College in 1995. In 1994, he assumed the role as national president of the American Culinary Federation, the largest organization of professional chefs in America. In 1995, Folse was one of 50 people recognized in Nation's Restaurant News' "Profiles of Power." In 1996, Lafitte's Landing Restaurant received the Award of Excellence from Distinguished Restaurants of North America (DiRoNA). Folse served two terms as DiRoNA Chairman from 2000 to 2001, and he currently serves on the American Cheese Society's Cheese Advisory Panel. In 1998, Chef John Folse & Company Manufacturing received TGI Friday's Inc. Procurement Product Development Award for assisting in the development of Friday's Jack DanielsÓ Glaze. In 1998, Food Arts magazine awarded Folse the "Silver Spoon Award" for his sterling performance and contributions to the food service industry. In 1999, the Research Chefs Association named Chef John Folse & Company "Pioneers in Culinology" because of the efforts of Folse's culinary research team. In 2001, Folse was elected to RCA's Board of Directors. In November 1999, the Acadiana Chapter of the American Culinary Federation inducted Folse into the Louisiana Chef's Hall of Fame for his lifetime contributions to the promotion of Louisiana cuisine. Additionally, Folse received the Antonin Careme Medal in November 2000. Folse is currently serving as president of RCA. From his website <http://www.jfolse.com/> for more information.

8. Present your budget distribution?

Budget \$5,000. Chef Danhi is local, Folse has written a book would also be supported by Roundtable for Food Professionals, Research Chef's Association and possibly local Culinary, Dietetics and Food Science groups.