



FOR IMMEDIATE RELEASE

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LACCD INAUGURAL “CULINARY CUP” COMPETITION HEATS UP THE NEW TEACHING KITCHENS AT LOS ANGELES HARBOR COLLEGE

(EDITOR’S NOTE: The CULINARY CUP is Friday, May 17, 2019. The only time to get video of the competition will be from about 9-10:30 a.m., with awards presentation beginning at noon. The new Culinary Cup trophy featuring a real, gold-plated chef’s hat will be on display for B-roll. Please allow extra time to travel, park and walk to the new Student Union building on campus where the competition occurs on second floor. Savory Competition is from 8:30-11 a.m.; Baking is 9-10:30 a.m. and Tablescaping is 9-10 a.m.)

LOS ANGELES—The teams are set and the heat is on! The Los Angeles Community College District’s (LACCD) inaugural “Culinary Cup” competition happens Friday, May 17, 2019 at Los Angeles Harbor College’s new Culinary Arts educational facilities. Top chef students and their instructors from Los Angeles Trade-Technical, Los Angeles Mission and Harbor are going head-to-head in a daylong kitchen battle for both bragging rights and to be the first to capture the custom-made, gold chef’s hat perpetual trophy.

Tickets to this first-of-its-kind LACCD culinary extravaganza at L.A. Harbor College, 1111 Figueroa Place, Wilmington, Calif., are \$25 for general admission or \$100 for the VIP gourmet experience. Tickets are available online at <https://www.eventbrite.com/e/laccd-culinary-cup-2019-tickets-60102978627>. Event proceeds will help generate future scholarships for culinary students throughout the District.

“Eight students from each college will compete in one of three categories, including Savory, Baking and Tablesapcing. We expect some very tough competition and some fantastic food too,” Los Angeles Harbor College President Otto Lee, Ed.D., said. “Our new Culinary Arts facilities are the perfect setting to host the first of what will become an annual competition between our colleges. Of course, I have no doubt Harbor’s students will capture that beautiful trophy.”

Los Angeles Trade-Tech President Larry Frank predicted the same outcome. “We’ll win the Culinary Cup, hands down. We are the oldest, continually operating Culinary Arts program of any community college in the nation. We have 900 students, including winners at Skills USA Nationals and Cut Throat Kitchen. We are looking forward to the challenge,” Frank said.

Los Angeles Mission College President Monte Perez cautioned his colleagues that Mission’s students would sweep the competition. “Part of the rules include that students will be judged on kitchen clean-up when they’re done, and cleaning house is exactly what we intend to do.”

The colleges will field teams of eight students, plus chef instructors, who will divide into three categories with four students for Savory; plus two students each for Baking and Tablesapcing.

For Savory, each team will begin at 8:30 a.m. to prepare a scrumptious three-course meal, including appetizer, soup and entrée using a bone-in whole chicken and a surprise mystery vegetable. Teams will have 15 minutes for set-up, 2½ hours to cook and 20 minutes for plating, kitchen clean up and checkout.

In the Baking category, students will begin at 9 a.m. to prepare an original hot/warm dessert and a dozen spritz cookies. They’ll have a surprise mystery fruit that must be used in the dessert, with 15 minutes for set-up, 90 minutes to cook and 10 minutes for plating, clean up and checkout.

For both cooking categories, it is all about the quality of the cooking, the taste sensation and presentation, but students will also be judged on their kitchen *esprit de corps* and clean up.

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2-2-2 / LACCD Inaugural “Culinary Cup” Competition May 17; Tickets on Sale Now.

“A Night in Paris” is the theme for the Tablescaping event, with each two-student team given one hour starting at 9 a.m. to create a table for two with perfect, proper table settings reflecting a five course meal, including menu, glassware, silverware, china, napkin fold, linen, accessories and optional centerpiece. Originality and the utmost attention to details are key.

Gold, silver and bronze medallions will be awarded in each category during a ceremony that begins at noon. The college with the best overall scores will capture the custom-designed, gold-plated chef’s hat trophy to be displayed at the college until next year’s competition in 2020.

The new LACCD Culinary Cup is an exclusive creation that uses a real chef’s hat preserved in a proprietary process by The Bronzery, <http://bronzery.com/>, and mounted onto a walnut wood base. The annual trophy will include nameplates for the colleges and the year they win the Culinary Cup. The trophy will be displayed for the first time at the 2019 competition.

The students and chef instructors will wear white chef jackets with an embroidered Culinary Cup logo supplied by NewChef Fashion Inc., <https://www.newchef.com/>, a premier uniform manufacturer for the culinary industry. NewChef will also provide prizes to First Place finishers.

Local professional chefs will observe and grade the cooking competitions and conduct blind, independent tastings of the food created. The volunteer chef judges will be members of the Chef de Cuisine Association of California, Los Angeles Chapter, <https://chefdecuisinelosangeles.com/>. Tablescaping will be judged by District officials.

Ticketed spectators are in for a full day of culinary activities beginning at 8 a.m. A continental breakfast and lunch will be provided, plus tours inside the new teaching kitchens where the competition occurs so they can see the students in action up close. In addition, special cooking demonstrations by the colleges’ instructors will be held in the two stadium-style classrooms that are part of Harbor’s new Culinary Arts facilities.

VIPs have a special gourmet lunch planned in the college’s new Bistro Restaurant from 11 a.m. to Noon, along with a guided tour of the facilities. General Admission lunch is at 11:30 a.m., followed by the awards ceremony from Noon to 1 p.m.

LACCD Chancellor Francisco Rodriguez, Ph.D., said his role as a “guest” judge is a tough assignment, but one that he is looking forward to sinking his teeth into doing.

“Year after year, our colleges produce some of the best chefs in the nation. When you think about the cost that private or for-profit culinary schools charge students versus the extraordinary Culinary Arts programs we offer, there is just no comparison. We have the winning recipe for world-class culinary training in a higher education environment with free tuition through the L.A. College Promise program, top instructors and five-star facilities,” Chancellor Rodriguez said.

About the Los Angeles Community College District

LACCD (www.laccd.edu) is the nation’s largest community college district, educating about 250,000 students annually at its nine colleges that serve the residents of more than 36 cities and communities from 900 square miles of Los Angeles County. Since 1969, the District has been providing an important learning pathway for students seeking transfer to four-year colleges or universities while also offering two-year degrees and certificated training programs to Southern California’s diverse workforce in many specialized trades and professions. Follow us on Facebook, <https://www.facebook.com/LACCD>, @LACCD, and on Twitter, <https://twitter.com/laccd> @laccd.

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College & Culinary Arts Information

Los Angeles Harbor College: <https://www.lahc.edu/>

Los Angeles Mission College: <http://www.lamission.edu/>

Los Angeles Trade-Technical College: <http://college.lattc.edu/>



CULINARY CUP
HARBOR ♦ MISSION ♦ TRADE-TECH



Friday, May 17, 2019
8 a.m. — 1 p.m.



Los Angeles Harbor College
1111 Figueroa Place, Wilmington, CA 90744



"CULINARY CUP" TICKETS
EVENTBRITE.COM

Who Will Claim the Golden Chef Hat?