

Students

Students Expand Horizons with Paella and PA Culinary Arts School



Chef Greg from The Pennsylvania School of Culinary Arts visited CAT-Brandywine on Thursday, September 22, 2011. A graduate of YTI Career Institute, Chef Greg spoke to the students about the benefits of higher education in the Culinary Arts field and gave the students a virtual tour of the campus. The Pennsylvania school of Culinary Arts is part of YTI Career Institute in Lancaster and offers programs in Culinary Arts, Restaurant Management and in Pastry Arts.

Following the information session, Chef Greg gave the students a demonstration in the kitchen as he prepared paella, a traditional Spanish dish. During the demonstration, students answered questions based on their knowledge of culturally diverse foods and spices such as jasmine rice, chorizo, and turmeric. As Chef Greg diced and sautéed, he discussed the range of skills students are expected to master in the classes at PA School of Culinary Arts. As he concluded his presentation, the students were treated to a small plate of paella.

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