A team of Morrisville State College students took second place in the prestigious Bistro Challenge at the International Food Service Executives Association (IFSEA) Conference 2013 held in Dallas, Texas April 11-14.

In the IFSEA Bistro Challenge, teams have 90 minutes to plan, prep, plate and present their dishes, incorporating a “mystery” ingredient, to a panel of culinary judges. The mystery ingredient for this year’s challenge was Nutella, a hazelnut chocolate spread, which had to be included in at least one of the dishes. Teams were given a pantry of more than 125 items to create their courses.

MSC’s team selected a Mexican, southwestern theme and presented a fish margarita ceviche appetizer, Chile Rellano on a bed of white rice for the entrée, and Hazelnut custard with a sweet crust for dessert.

Students were judged on creativity, teamwork, organization, front-of-the-house skills, menu planning, sanitation, taste and table scape.

The team was coached by Anthony Lupino, assistant professor, travel and tourism/hospitality management, and Kerry Beadle, assistant professor and chair of the college’s Hospitality Technology Department.

“Our Morrisville State College team did an excellent job of coming together for this challenge in Dallas,” Lupino said. “The team was very successful at maintaining the level of sanitation that the judges were looking for and the table scape that they created incorporated the bright colors of the southwest, creating a very festive atmosphere which was also an important factor in the competition. The dishes the team prepared looked professional and were garnished beautifully adding to the attractiveness of each course.”

A total of 17 students represented MSC during this year’s IFSEA conference. During the event, Worthy Goal Scholarships were awarded to the following Morrisville State College students:

- Kristen Offringa, a resort and recreation service management: technology management, bachelor degree major from Napanoch, NY,
Cont’d from pg 1

Vanessa Connally, a travel and tourism/hospitality management associate degree major from Far Rockaway, NY, $1,000
A $1,000 scholarship was also awarded to Kyle Fuller who will attend MSC this fall.

Kristen Offringa was also appointed to the International Board of Directors of IFSEA during the conference, which featured various educational classes, hands-on demonstrations and workshops, speeches about the hospitality industry and emerging trends, and also provided networking opportunities for students.

Students were also involved with planning and executing portions of the conference and presented a seminar on community service events. They also attended a fruit carving seminar/demonstration by chef Calbert McDonald, of Calbert Culinary Arts in Dallas, Texas.

Lupino, co-owner of the Bella Cucina Restaurant in New Hartford, NY, also gave a presentation titled, “So You Think You Want to Open a Restaurant?”

Amanda Cherry

My experience on the Bistro Team was amazing! It was my first time on the team, it was a very different experience because we had to work like a team and listen to our Bistro Team Captain. Our team practices were every Monday at 3:00pm at the campus restaurant, The Copper Turret. We worked very hard and we would test ourselves by setting the timer to see if we could prepare all courses in 90 minutes.

Our coaches were Professor Beadle and Professor Lupino. Professor Lupino attended the conference in Dallas, Texas where the Bistro Challenge was held. There were many schools that competed in the Bistro Challenge. Among the teams were: Morrisville, University of Maryland Eastern Shores, Johnson and Wales, Missouri, and the surprise team which consisted of the IFSEA Past international chairs. Morrisville did really well at the Bistro challenge in Texas. For not being a culinary school we placed second and won the silver medal. Members on the Morrisville Bistro team were Kenny Brown (the Captain), Enrique Robinson, Devin Schott, Channel Encarnacion and myself Amanda Cherry. This experience and attending the conference was amazing I definitely will be returning again next year.

Kenny Brown

This is my third year on the Bistro Team and my first year as the Captain. My experience was great, I had a lot of fun working with my teammates, it took a lot to get to the conference, but it all worked out in the end. Personally, I didn’t expect to win anything. Did not think we compared to the other teams, but winning silver was a huge surprise and accomplishment. I couldn’t be more proud of my teammates, and would happily do it all over again!!

Enrique Robinson

This was my first IFSEA conference and I had a great time. The experience was like no other because I was part of the bistro Team and we took second place in the challenge. I met many different people and I cannot wait to go back next year. Some of the seminars that I attended awhile on conference such as “So you want to own your own restaurant” influenced me to strive to become a restaurateur. Overall this conference was a great experience and I can’t wait to return next year.

Devin Schott

My experience with the Bistro Team was a great one, cooking is my passion and what I want to do for the
rest of my life it was cool meeting high-end people and getting my mentor. The Bistro challenge was a good experience because I got to see what the competition is like and how competitive it really is. Taking second place was a huge deal for our team, school, and the club because we aren’t a culinary school we just have good cooks who love what they do and when it comes down to it we just wanted the victory more.

Channel Encarnacion

My experience on the bistro team was awesome. I learned a lot and worked very well with my teammates. We practiced every Monday at 3:00pm and we would set the timer to an hour and a half to make sure we got all the food together and presented on time. I loved it so much and it is my passion to cook and I learned a lot from my teammates and coaches. I will be attending that conference next year and will be on the bistro team again next year.

Thank you Morrisville State College and the Syracuse Branch of The International Food Service Executives Association, for preparing us and supporting us!

Brittany Mortensen

Making the decision to join IFSEA was a great one. During conference in Dallas Texas, I learned how to network, carve fruit into flowers, and what it takes to become an entrepreneur. I gained a mentor, Barbara Sadler, former international IFSEA chair and director of the AVADA Convention Center in Denver. She planned and executed the IFSEA conference. In addition, I learned speaking at a seminar is more nerve wracking than one may think. At the conference, I gained new friends and became closer to the friends, I already had. Thank you IFSEA!

Pictured clockwise from left: The Bistro team’s winning dish; Sarah Angerer, Alanna Stein and Brittany Mortenson enjoy the conference; the Bistro team menu, and the team enjoying a break with Devin Schott playing a little number! Vanessa enjoys Six Flags
Hello Everyone!

Our annual trip to the International IFSEA Conference was another huge success this year! The student branch was able to raise 20 thousand dollars in order to fund the trip for 16 students and our advisor Dr. Johnson.

During the trip students were not only able to attend seminars but we also got to teach one on event planning. Though this conference was much smaller than years past when the military was involved it did not lack quality. We, the students, had much more of the focus and were able to help much more with conference planning, choosing the events and seminars present at this conference. Students at the conference also had much more interaction with the professional IFSEA members on the board as well as from other branches.

Though the conference was smaller there was still a bistro challenge. Our team competed against other schools for the winning prize. We were able to beat both Johnson and Wales University and Missouri, however we fell short of being first and came in second place to The University of Maryland, Eastern Shore. This was a great achievement for us and I am so proud of our bistro team for doing so well, especially with the consideration of the short amount of time they had to practice.

I am also happy to announce that the Executive board of IFSEA has created two new positions on the board of directors for IFSEA. These are both positions to act as liaisons to the students and keep them involved in the association once they have graduated. I have been appointed to one of these positions as a student representative and I will be working closely with Kwesi Stephens, a recent grad from Maryland. He has been appointed as a young professional liaison.

Now the student branch is looking forward to conference next year in Orlando and we are working on our Texas Barbeque. We will be hosting this event on Wednesday May 1st at our campus. We will be working with a visiting professional chef, Doug Tarpinian, to cook dinner for the campus. The price for the dinner will be $7.25. I hope you all will be able to join us!

Thank you for your continued support,

Kristen
Student Branch President
Student Seminars

Left; students enjoy a fruit and vegetable carving seminar with Mr. Lupin and Dr. Johnson; Right; Alanna Stein and Brittany Mortensen show off their finished cantaloupes.

Left; Eric Fox shares at a seminar about community service; Right; Co-Chairs, Kristen Offringa and former International Chair, Barbara Sadler.

More From Our Award-winning Bistro Team
Texas BBQ & Bull Riding
May 1st - 4:30-7PM - STUAC Quad
Event sponsored by IFSEA

Enjoy tasty Pulled Pork and kickin' BBQ Chicken prepared by guest chef Doug Tarpinian

Meal plans, Dining Plus, Mustang Money and cash accepted (cash price $8.75)

If it rains:
The Texas BBQ will be held in Seneca Dining Center. Mechanical bull riding will be held in the Hamilton Hall gymnasium.
Congratulations to Dick Hynes for winning the Peter Gust Economoi Award. This award recognizes exceptional service to IFSEA and the industry. Dick is certainly a most deserving recipient. Congratulations Dick, and many thanks for all that you do!
Our sponsors

Hospitality Majors:
- Restaurant Management
- Food Service Administration
- Travel & Tourism
- Gaming & Casino Management
- NEW! B.B.A. - Resort & Recreation Service Management

To hire a SUNY Morrisville Hospitality major, contact Dr. Joan Johnson At 315/684-6017,
An award-winning IFSEA student branch America’s #1 Most-Wired A Leader in Laptop & Wireless Education

Pete Starowicz CFE-CHM Site Manager Faxton Nutrition Services 315-624-5366 cell# 272-6925 fax: 315-624-4877

Tony Lupino’s Bella Cucina
Your Hosts CHRIS & TONY LUPINO

4479 Commercial Drive, New Hartford, NY 13413 Telephone (315) 736-4885 Fax (315) 736-4684

Serving Food Service Professionals Throughout NY State
JOSEPH FLIHAN CO.
418-426 BROAD STREET, UTICA, NY Corner of Second Street PHONE: (315) 735-8519 Mon-Fri 9 am – 4:30 pm

Dick Hynes, CFSP
Director, Consultant Services 75 Stergis Way Dedham, MA 02026
37 332-2901 office 781 326-9947 fax 508 735-5509 cell Richard.Hynes@hobartcorp.com

Thanks to all of our generous sponsors who make our organization possible!
Dr. Joan Johnson, MCFE
PO BOX 81
West Eaton, NY 13484