

## **New Chefs Bring Experience, New Flavors to CCSU Food Service**

Two chefs recently joined the Chittenden Central Supervisory Union's Food Service Program, bringing a wealth of experience and leadership to the department. Chef Scott Fay now serves as the new Production Kitchen Manager and Chef Andrew Peet now serves as the Rink Food Service Manager.

A 1993 graduate of CTE's Culinary Program, Chef Scott's experience includes work at Café Shelburne, Isabel's on the Waterfront, Sweetwater's, and Chaz Restaurant and Catering.

Having already integrated several items into the program, Chef Scott is focused on adding a new, diverse dimension to the Educational Center's culinary offerings. With a "made from scratch" approach, Chef Scott will work toward the continued improvement of the K-12 Food Service program.

"I hope to excite and help educate children about good food and do it with nutritious, locally produced ingredients," said Chef Scott. "Having grown up in this community, I am happy to be a part of the health and wellness of its children and look forward to the day my own children will benefit from this program."

Also working to provide a variety of nutritious options to all staff and students, and the local community, is Chef Andrew. With a vast array of experience, including work at IBM Eurest Dining, Chef's Corner, Blue Seal Restaurant, and the Otesaga Hotel, Chef Andrew will be managing the new dining facility at the recently renovated Essex Skating Facility. In addition to serving school meals, this dining facility is open to the public on some weekends and nights.

"I am very fortunate to have found a food program that is in an elite class by itself," Chef Andrew said. "To open a new kitchen and have a vision to offer healthier alternative menu items in a unique cafe setting has been very rewarding."

As a 1998 graduate of NECI, Chef Andrew is ready to expand the new facility's program. He is joined by Supervisor Susan Cathrall, who recently worked at the Essex Town School District and was a chef with Premier Catering. Together, they are serving over 250 people daily at the "Rink Café," with a variety of new menu choices. They have expanded the "Rink Café's" menu for breakfast and lunch, providing a wealth of meal choices daily.

"This is literally a personal dream come true to add such talented individuals into an exceptional program that is blazing new directions for all schools to aspire to. Restaurant quality menus with an emphasis toward fresh, locally produced products in a commercial school setting is an amazing accomplishment," CCSU Food Service Director Robert Clifford said. "Keep your eyes open for more initiatives that are already being planned. The public can always join us for breakfast and/or lunch and see the excellence being produced by our dedicated staff."