

Orlando Culinary Arts Academy Spices Up Career Education Classes With Training Events For Local Chefs

Food preparation demonstrations show the simplicity of fine cuisine in even the most trying circumstances of the hurricane season.

Orlando, Florida (PRWEB) July 6, 2005 -- There's a certain culinary twist in how to live well even if you are living in the dark, with no electricity; meaning no fridge, often no oven or stove and lack of ingredients. Orlando Culinary Academy is determined to show Floridians how to live well, regardless of such conditions.

This indoor event, "Hurricane Survival Cooking", is Saturday, July 16, 2005 from 11AM to 3PM. This event is free to the public and will feature numerous demonstrations such as "Cooking without Heat," "Safe Food Handling," "Selecting the Right Pantry Items," "Camp Stove Cooking" and more. In addition, visitors will have an opportunity to meet various local emergency management agencies and emergency supply vendors. During the event the Chef Instructors and students will conduct demonstrations in our kitchen classrooms located nearby.

Even in the darkest of times in a state where the people can be forced to go weeks without power it is possible to have higher quality meals. A charcoal grilled fish, which can be cooked either with charcoal or even on the family car's engine, while they are inside the car cooling down, might not be able to be accompanied by rice pilaf, but the school will show how to make a delicious corn relish with items from a properly stocked pantry. Ideas on how to have mayo and mustard available for sandwiches throughout a blackout will be shared. These items just might improve the quality of life, the school believes.

The Senior Community Relations Representative, Cletus Ford, stresses the quality of culinary education, "While the Le Cordon Bleu reputation for quality speaks for itself, at Orlando Culinary Academy our fundamental approach to all we do is to stress the value and importance of doing the right thing, the right way."

The importance of career education is emphasized by the U.S. Department of Labor, Bureau of Labor Statistics in April of 2005 when they stated that people who have had courses in commercial food preparation may start in a cook or chef job without spending a lot of time in lower-skilled kitchen jobs. Their education may give them an advantage when looking for jobs in better restaurants.

The Orlando Culinary Academy was established in January 2002 to bring the Le Cordon Bleu culinary arts program to the Orlando area. The Academy's association with Le Cordon Bleu represents a union of some of the finest in European and North American culinary arts training programs available today, resulting in a curriculum that is comprehensive, challenging and hands-on education. Le Cordon Bleu was founded in Paris in 1895 and it's name traces back to a high honor bestowed upon members of the Order of the Holy Spirit by King Henry III in the 1500's. The awarded medallion, called the Cross of the Holy Spirit, was suspended from a Blue Ribbon which is: Le Cordon Bleu.

The Orlando Culinary Academy is located off John Young Parkway at 8511 Commodity Circle, Suite 100, Orlando, FL 32819. Visit www.orlandoculinary.com for more information.

###



Contact Information

Leigh Huges

Orlando Culinary Academy

<http://www.orlandoculinary.com>

407.888.4000