

**Sondra Brady shows bread she prepared.**



**Blake Martin (at right) shows Dr. Rob Gingras bread he made.**



**Culinary Arts Instructor Bridget Schwartz (2<sup>nd</sup> from R) chats with students Blake Martin, Sondra Brady & Deborah Jones**



**Inset R: Deborah Jones forms bread. Inset below: Sondra Brady braids bread.**



### ***Bread Fresh from the Oven*** **Bainbridge College Culinary Arts Students Busy**

Students in the Bainbridge College Culinary Arts class are busy putting into practical application all the facts and theories they studied the first several weeks of Fall Semester 2007. By Sept. 20 their first loaves of bread came fresh from the ovens.

Under the watchful eye of Instructor Bridget Schwartz, they prepared four types of hard crusted bread – the typical French baguette, a round Italian Ciabatta, a round loaf called Rosemary with fresh herbs, and traditional Hard Rolls. For the unveiling, Vice President of Academic Affairs Dr. Rob Gingras was on hand and sampled each kind as did the students and their instructor. In addition to savoring the bread, Dr. Gingras enjoyed the opportunity to get to know the students and learn about their work and their ambitions.

Sondra Brady, who works in the health care field, told him she hopes to open a Victorian tea room. Blake Martin said he wants to have his own restaurant. Deborah Jones plans to be a caterer.

Each week the students now prepare different kinds of bread during the twice weekly class. They are learning to make soft crusted breads, such as Challah, honey ricotta and egg breads; specialties such as sour dough, croissants, cinnamon rolls, focaccia and brioche, nut rolls, Danish pastries, biscuits, a variety of muffins and quick breads.

The class takes place at the former West Bainbridge Elementary School's cafeteria, which has been refurbished for the program. Dr. Gingras was impressed with the adaptations for the BC class that have been made at the facility. Ms. Schwartz gave him a tour of the kitchen and explained how the class operates and what kinds of studies they will have the rest of the semester.

“We appreciate very much the support we’ve received from the Decatur County Board of Education,” Dr. Gingras said. “Through the board’s efforts we are educating high school dual enrollment students alongside our college students for exciting careers in culinary arts.”

Culinary Arts classes are part of BC’s Technical Studies Division and lead to a certificate after completion of 10 classes. Many of the students want to open their own businesses, but some may work for an existing restaurant as a cook/chef or even as manager. “Combined with a great passion for food and the education received in the program, the possibilities are endless,” Ms. Schwartz said.