NATIONAL CHERRY FESTIVAL 2004

MC Great Lakes Culinary Institute is cookin'

BY FORREST KARBOWSKI Record-Eagle Staff Writer

TRAVERSE CITY-

Annual tourists may notice a change on the bayfront this year.

The Great Lakes Culinary Institute, located in NMC's Great Lakes campus, opened its doors on Jan. 16. Since then, it has been host to several dinners and luncheons, seminars, conferences and of course, classes.

"It's had a tremendous

impact on the program,"
Fred Laughlin said.
Laughlin is department
chair of the culinary arts
program. "It has the ability
to provide students with top
quality training and a great
location."

According to Laughlin, the program's previous building had only one kitchen, compared to the new facility's five. He added that the new facility's smallest kitchen has more burners combined than their old building.

One of the highlights of the Great Lakes campus is a working restaraunt, which will train students in "a la carte" cooking. It will open to the public in mid-September for 11 a.m. to 1 p.m. lunch, Tuesdays through Thursdays. The restaraunt will be run by second-year students in the Culinary 295 course.

In the future, Laughlin hopes to see the program

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Record-Eagle file photo/John L. Russell Fred Laughlin of NMC's Great Lakes Culinary Institute.

grow to its maximum capacity of 150 students, as well as add beverage and restaraunt management programs.

Plans are also in the works for revamping the pier after Cherry Festival, to make the site more user-friendly for both the culinary program

OON RIDES

and public fishing.

"I think this program is extremely important to the community," Laughlin said. "It also adds a lot to the attraction of Traverse City. This is definitely a showcase property from every perspective."

The Great Lakes Culinary Institute and the National Cherry Festival continue to partner on providing the best in cherry prepared dishes during the Festival. The Festival provides two culinary scholarships each year to studying chefs assisting with the Festival's Taste of Cherries presented by Bank One.

The application deadline for the culinary institute's fall semester is August 25.



Action Water Sports and MasterCraft will be beach side for Wakeboarding Demonstrations Monday thru Friday at 7 p.m.

