

Culinary Skills Challenge

SESSION MENU

SCHWAN COMPANY

Schwan's Chef Collective * A Passion for Innovation



AGRICULTURAL UTILIZATION RESEARCH INSTITUTE

Food Product Evaluation & Sensory Lab



CHAPLIN SCHOOL OF HOSPITALITY MANAGEMENT

Pasta Carbonara * Shrimp and Corn Sauté * Beef Fajitas * Strawberry Shortcake Biscuits



COOKING WITH CHEF MIKE-SOUTH CENTRAL COLLEGE

Butternut Squash Puree' * Bruschetta * Pear Chutney * Olive Tapenade *

Herbed Chevre * Chickpea and Spinach Salad * Basic Risotto *

Braised Beef Short Ribs * Crepes Suzette * Thai Lettuce Wrap * Thai Shrimp Curry *

Chicken & Coconut Soup * Tabbouleh Salad * Apple & Toasted Pecan Salad w/ Poppy

Seed Dressing * Balsamic Beet Salad w/ Arugula * Pumpkin-Kale Calico Bean Soup *

Pork Chasseur * Pumpkin Bread Pudding * Barbacoa * Tripas



CUP N' SAUCER

Honey-Garlic-Chili Glazed Bacon Steak * Parmesean Baby Potatoes * Shaved Brussel
Sprouts N' Apple * Surviving COVID- A Restaurateur's Perspective *

Embrace Your Journey



FARM GIRL FRESH

Salsa * Spaghetti Sauce * Instant Pot Pizza Pasta * Pesto



TRADITIONAL HMONG COOKING

Pho * Bacon & Beans Stir Fry * Steamed Buns * Fried Rice



MY KITCHEN ESCAPADES

Unique Career Opportunities in Food * Simple Dinner Ideas + Recipes



REDHEAD CREAMERY

Redhead Creamery Cheese * How It's Made * Cheese Science Toolkit * Farm Tour



SOUTH CENTRAL COLLEGE

SCC Culinary Program * Food Industry Careers * Ask a Chef * Kitchen Tour



SMSU CULINOLOGY PROGRAM

Hospitality Program * Culinology Program * Campus Tour * Back in the Kitchen