HEF Entrée

a monthly e-newsletter from the Hospitality Education Foundation

WHAT’S HOT
2016 CULINARY FORECAST

TOP 20 FOOD TRENDS

1. Locally sourced meats and seafood
2. Chef-driven fast-casual concepts
3. Locally grown produce
4. Hyper-local sourcing
5. Natural ingredients/minimally processed food
6. Environmental sustainability
7. Healthful kids’ meals
8. New cuts of meat
9. Sustainable seafood
10. House-made/artisan ice cream

11. Ethnic condiments/spices
12. Authentic ethnic cuisine
13. Farm/estate branded items
14. Artisan butchery
15. Ancient grains
16. Ethnic-inspired breakfast items
17. Fresh/house-made sausage
18. House-made/artisan pickles
19. Food waste reduction/management
20. Street food/food trucks

Calendar of Events

February 13th  Scottsbluff Regional ProStart Competition
February 20th Southeast Community College Regional ProStart Competition
March 5th State ProStart Competition
April 1st ProStart/LPS Savor Event at Pinnacle Bank Arena
April 18th Taste of Nebraska at Embassy Suites, LaVista
April 24th BaconFest at Cornhusker Marriott Hotel, Lincoln
April 29th - May 1st National ProStart Invitational, Dallas Texas

Click here for updates on events!
Ron Burke  
UNL Dining Services

Describe your position within the hospitality industry.
I am the Director of Dining and Conference Service for the University of Nebraska-Lincoln Housing Department. I am responsible for 5 dining centers that feed the 6300 students that live in UNL student housing, 5 retail to-go deli operations, 4 convenience stores, as well as an on & off premise catering operation.

Our conference catering operation serves 157 different groups and 15,000 attendees during the summer months. These are youth and adult groups including sports groups, religious groups and academic groups.

This is all made possible by the dedicated hard work of 22 managerial staff, 140 hourly support staff, and 300 student workers – smiling - while preparing and serving 3,000,000 meals in 2015 alone.

With what other groups or organizations are you involved?
I am Chair of the Board of Directors for the University of Nebraska Federal Credit Union. I am also an event manager/Uber driver for 10 grandkids for swimming, Cub Scouts, Brownies, choir, play rehearsal, play performances, gymnastics, play dates, and numerous red carpet events.

Why are you involved in the ProStart Program?
Two words - Fayrene Hamouz.
Fayrene recruited me and my staff early on to help with both ProStart fundraisers and hosting and judging events. Being a former high school marketing teacher I saw the similarities between ProStart and DECA. It seems to be an avenue to get students to see and appreciate foodservice as a career path and not just a job that got them money for the latest video game. The reason I stay involved is seeing the resurgence in the program, and the same two words Fayrene Hamouz.

What are your favorite things to do on a day off?
I am like the “rehab addicted” on HGTV only not as cute. I just finished a complete “gut and renovation” of a house and I am starting another one in February.

What are you most proud of (personally or professionally)??
I am the first one in my family to attend and graduate from college and all 6 of our children followed suit. I also had 30 years of service in the Army National Guard.

What is the most unique or interesting thing about you that most people probably don’t know?
If and when I get old and rich enough to retire I would love to go back into teaching at a facility like the new Career Academy at Southeast Community College.

Featured Monthly Recipe #1

KAYLA’S HAM & CHEESE EGG ROLL

INGREDIENTS
12 Eggs, Shell
4 ounces Cream Cheese
3/4 cup Milk
2 Tbsp. Flour
1/4 tsp. Salt
Suggested Fillings:
Shredded Cheese, Chopped Ham, Sliced Green Onions

DIRECTIONS
1. Whip eggs in large mixing bowl until thoroughly combined.
2. Place milk and cream cheese in glass mixing bowl. Microwave to soften cream cheese only until it is easy to blend with milk. Stir flour and salt into cream cheese mixture.
3. Add cream cheese mixture to beaten eggs and stir to combine.
4. Pour in a cookie sheet lined with parchment paper (aluminum foil can be used) that has been sprayed with nonstick cooking spray.
5. Bake at 350 degrees for 30 minutes or until golden.
6. Top eggs with cheese, chopped ham, green onions, or fillings of your choice. Roll up jelly roll style.
7. Slice into 12 servings. Enjoy!
Featured Monthly Recipe
#2

EASY PUMPKIN MOUSSE
8 Servings

INGREDIENTS
Vanilla Instant Pudding
One 5 Ounce Package
Milk, Low Fat - 2 Cups
Pumpkin - 1 15 Ounce Can
Cinnamon - 1 Teaspoon
Whipped Topping - 1 ½ Cup

DIRECTIONS
1. Place pudding and milk in mixing bowl. Beat with an electric mixer for 2 minutes.
2. Add pumpkin and cinnamon. Beat with an electric mixer until blended.
3. Fold in whipped topping with a spatula.
4. Portion into individual serving dishes and chill at least two hours.

Le Cordon Bleu announced it is closing all 16 of its culinary schools across the country

Career Education Corporation—the for-profit parent company that owns the brand, announced Wednesday it will no longer enroll new students after Jan. 4, 2016, and will begin discontinuing operations.

Existing students will be able to finish their programs and all campuses are expected to remain open until September 2017, said a release from the company.

Last year the company announced it was looking to sell off its U.S. campuses, but was unable to reach an agreement with a potential buyer. Career Education Corporation also operates other well-known for-profit brands including American InterContinental University and Sanford-Brown Colleges. The sale announcement does not include those brands.

“New federal regulations make it difficult to project the future for career schools that have higher operating costs, such as culinary schools that require expensive commercial kitchens and ongoing food costs,” said Todd Nelson, president and chief executive officer of Career Ed, in a news release. “Despite our best efforts to find a new caretaker for these well-renowned culinary colleges, we could not reach an agreement that we believe was in the best interests of both our students and our stockholders.”

The 115-year-old culinary brand, famous for teaching Julia Child in Paris, has enjoyed a stellar reputation. But the institution has at times came under fire by graduates who said the school lured in students with the promise of become chefs, when in reality few graduates obtain that position. Often students take out loans for tuition, and then are shackled with debt they cannot pay.

Tuition runs between $16,000 and $42,500 a year, according to Le Cordon Bleu’s 2014-2015 catalog.