

# ATLANTIC CAPE COMMUNITY COLLEGE ALUMNI ASSOCIATION NEWSLETTER



Keeping our Alumni Association members informed of ACCC activities

WINTER 2004-05

## ACA Homecoming and Open House a Success

Visitors to the ACA's annual homecoming event Oct. 22 watched alumni demonstrate how to bake cheesecakes, make crab cakes and carve ice sculptures.

More than 100 alumni and parents of current students also toured the kitchens, learned pumpkin-carving techniques, and, of course, enjoyed lots of food. Several parents also worked side-by-side with their children in teams of two, preparing a full meal from a mystery basket of ingredients in one hour.

The event was a success, and the ACA appreciated the mouth-watering and entertaining demonstrations by visiting alumni Amy Goffio '03, James Berry '98, and David Kabalan '98.

The day ended with an hors d'oeuvres reception in Careme's allowing family and alumni to meet informally with chef educators and office staff.



*Anthony Dowe takes a cue from his son, Christopher, during the parent-student competition at the ACA Homecoming in October.*

## ALUMNI UPDATES

Lauren Erica Birdsong '03 received a bachelor's degree in psychology from Thomas Edison State College. Birdsong is a substitute teacher for Egg Harbor Township School District and a tutor at ACCC. She is attending Canyon College to complete her Master of Arts degree in counseling psychology.

ACA alumna Amy Goffio '02, prepared a lobster and seafood-laden lunch at the James Beard House in New York this fall. The James Beard House provides a prestigious forum for chefs to test their imagination and broaden the American culinary landscape. Goffio is a chef at North American Lobster Company in Carlstadt and was featured in an article in the James Beard Foundation publication.

Jennifer Lapsley '02 teaches seventh and eighth grade students at the Richard Teitelman School in Lower Township.

Congratulations to Lori Gendron '01 on her marriage to Jesse Lybarger in Cape May on Aug. 21.

William Paterson University recently awarded baccalaureate degrees to Nancy C. Middlemas '86 and Isaac Pappas '01.

ACA graduate Chef Scott T.

## ACA Graduate Competes in Culinary Olympics; Returns to Atlantic City a World Champion

In a rigorous competition known for sparking global epicurean trends, Patricia Nash, '97 ACA, helped the American Culinary Federation Team USA cook its way to a gold medal at the 21st International Culinary Exhibition in October. Team USA won the hot cookery competition, and after four days of intense competition, ranked third in the world at the quadrennial event also called the "Culinary Olympics."

Nash, of Ocean City, is a pastry cook at Trump Plaza in Atlantic City and earned her spot on the national team in 2002.

Nash's hot dessert celebrated the flavors of autumn through a pumpkin and vanilla cream with apple jelly, spice cake

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## Register Now for ACCC's Spring Semester

There is still time to register for spring semester classes at all ACCC campuses: Mays Landing, 5100 Black Horse Pike; the Charles D. Worthington Atlantic City Center, 1535 Bacharach Blvd.; and the Cape May County Extension Center, 412 Rio Grande Blvd., Rio Grande. Classes begin Tuesday, Jan. 18.

Students can register Monday-Friday, 9 a.m.-4 p.m., through Jan. 14. The college is closed Dec. 24-Jan. 2. Special Saturday registration hours will be held 9 a.m.-1 p.m., Jan. 8.

Extended registration from 9 a.m.-7 p.m. will be offered Jan. 10-13. The last day to register is Jan. 14. Tuition is \$73.15 per credit, plus fees.

Depending on their status as new or returning students, students can register

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More...

# ALUMNI UPDATES

Daily '99 was mentioned in an article in Atlantic City Weekly about the Tun Tavern.

New Jersey Lifestyle magazine published an article on Bally's Prime Place restaurant with a photo of the restaurant's chef, Erin Adasczik '99 ACA.

Three ACCC graduates scored in the 90th percentile nationwide on a standardized examination that measures student's knowledge of core business subjects. The ETS Major Field Test in Business was administered by Rowan University to its seniors enrolled in the Business Policy course. Congratulations to Amy B. Pedicone '99, Virginia Louis '89, and Noemi Tavarez '99 for their outstanding achievements. Pedicone and Louis also earned their bachelor's degrees from Rowan and were inducted into Beta Gamma Sigma, the national honors society for business programs.

Jeff Staino '95 ACA was featured in The Press of Atlantic City along with a photo. Staino is a chef at Piccolo, a new Italian restaurant in Avalon.

Lisa Savage '92 ACA received a glowing review in Atlantic City Weekly for the diverse offerings at her restaurant Savaradio in Ventnor. Savage will open another restaurant to showcase her culinary talents in March in Linwood.

Michael Sharkey '90 ACA is the new managing partner of Hook, Line & Sinker restaurant in Rumson, where he is the new managing partner.

Michael Schlow '87 ACA was featured in an article in Experience Bermuda 2004, a travel guide to the island that Chef Klaus Muller, dean of the ACA, picked up while vacationing in the Caribbean this summer. The article recapped the growing reputation of Bermudian cuisine and the fact

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## Earn College Credits in Just Two Weeks during ACCC's Winter Term

ACCC is offering students an opportunity to earn college credits in just two weeks, Jan. 3-15, excluding Jan. 9 and 14. ACCC students and those attending four-year colleges who are home for the holiday break can take advantage of the winter term.

Courses will be held in four- or five-hour blocks for 11 days. Classes offered include Financial Accounting, Art Appreciation, Introduction to Visual Arts, Small Business Management, Introduction to Computers, Language Skills/ Grammar Review, Heritage of the Western World, Food Service Sanitation for Quality Control, Effective Telemarketing,

Concepts of Physical Fitness, Introduction to Algebra I Pre-algebra, Introduction to Algebra II, Intermediate Algebra, College Algebra, General Psychology and Principles of Sociology.

Registrations are accepted weekdays, 9 a.m.-4 p.m. The last day to register for the winter term in person is Dec. 23. Registrations are accepted by mail, fax or online through Jan. 2. Visa, MasterCard, Discover and American Express are accepted.

To register online or view a detailed schedule of courses, visit [www.atlantic.edu/web4students/](http://www.atlantic.edu/web4students/). For more information on registering and a free schedule, call (609) 343-5000.

## 22nd Annual Press of Atlantic City Restaurant Gala To Feature 'The Art of Food'

The Press of Atlantic City Restaurant Gala will celebrate food in a new fashion this spring when it features "The Art of Food" as the theme for the 22nd annual Gala on Wednesday, April 20, at the Atlantic City Convention Center.

This year's Gala patrons will have the opportunity to view and purchase food- and entertaining-themed artwork by local artists, in addition to



enjoying the culinary delights of more than 30 area restaurants, music, dancing and a dessert extravaganza. All Gala proceeds, and a percentage of artwork sales, will benefit student scholarships at the ACA and ACCC.

The Gala Committee announced these details during a kickoff luncheon Sept. 14 at Careme's Restaurant. Gala Steering Committee Chair Ginny Lyon also presented ACCC President John May with a check for \$177,600, the proceeds from the 2004 Gala. The amount pushed the total funds raised for student scholarships in the event's history above the \$1 million milestone.

Nearly 1,000 people attended the charity event in 2004. Their contributions, and those of the participating restaurants and sponsors, help ensure that the regional hospitality industry will remain strong with well-trained culinary arts professionals.

Tickets to the 2005 Gala are \$175. Call Kailin Hackney at (609) 343-4802 for more information.



*More than 30 restaurants in Atlantic and Cape May counties prepared their signature dishes at the 2004 Gala.*



'Culinary Olympics' continued from page 1



Patricia Nash

Photo courtesy of Ron Manville

and apple sorbet. Additionally, Nash prepared an assortment of petit fours for the team's cold-food display, including lemon layers topped with fondant in a chocolate wrap, a macaroon cup with mango cream and guava

twist, and an amaretto cookie with cappuccino filling and chocolate/espresso glaze.

More than 1,100 chefs from 30 countries competed at the Culinary Olympics, held in October in Erfurt, Germany. The last time the U.S. Team achieved as high a distinction in this competition was 1988, according to the American Culinary Federation.

ACF Culinary Team USA 2004 includes four chefs, a team captain and a pastry cook, representing the best in the nation. Nash earned a 4.0 GPA at ACCC and served as the honorary alumni chef at the 2004 Press of Atlantic City Restaurant Gala, which raises funds for ACA scholarships.

## 50/50 Raffle to Benefit ACCC Scholarships; Chance to Win \$22,500 Grand Prize

Five lucky winners will share up to \$37,500 in this year's Press of Atlantic City Restaurant Gala 50/50 Raffle. The raffle is sponsored by the ACCC Foundation, and proceeds benefit student scholarships at ACCC.

Only 750 tickets will be sold at \$100 each. Five cash prizes will be awarded, including: \$22,500, first prize; \$7,500, second prize; and \$2,500 third, fourth and fifth prizes. Dollar amounts are based on all 750 tickets being sold. The winning tickets will be drawn at 10 p.m. at the Gala on April 20, at the Atlantic City Convention Center. Winners do not need to be present to win.

Tickets are on sale now. Call the ACCC Foundation Office at (609) 343-4901.

## Students from Jamaica, Macao Complete CCI Programs

Geographically thousands of miles from home, two students from Jamaica and six students from Macao, the People's Republic of China, completed a four-month program to bring Western-style casino gaming to their home countries in October.

The program is part of an ongoing agreement between ACCC's Casino Career Institute and Macao Polytechnic Institute, and a new agreement

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## 'Taste of the Gala' Cooking Demonstration Planned for Jan. 27

Enjoy the culinary delights of chefs from local restaurants and the Academy of Culinary Arts at "Taste of the Gala," a cooking demonstration and wine tasting from 6-8 p.m., Thursday, Jan. 27, at the ACA.

In addition to the award-winning chef educators at the ACA, chefs from Joseph's Restaurant at Renault Winery and the Epic Grille in Mays Landing will demonstrate their original recipes. Phil Lisi of Ireland Coffee will provide

flavored coffee for the evening.

Tickets are \$25 a person and reservations are required. Proceeds benefit the ACA through the ACCC Foundation.

This is the third in a series cooking demonstrations leading up to the April 20 Press of Atlantic City Restaurant Gala.

For more information or Taste of the Gala reservations, call (609) 343-5632.

## ACCC to Petition for Branch Campus Status for Cape May County Facility

Following approval by the Board of Trustees, ACCC will petition the New Jersey Commission on Higher Education for branch campus status for the Cape May County campus, now under construction in Middle Township. The facility is slated to open in fall 2005.

In requesting the branch campus status, the college is required to guarantee that its offerings "preserve the integrity" and "ensure a level of quality that is comparable to and consistent with the collegiate level programs and services available at its main campus." Branch campus status is required because the college plans to offer one or more complete programs

leading to a degree at the site.

The full-service campus is being constructed on a 29-acre site off the Cape May Court House-South Dennis Road, adjacent to the 4-H Fairgrounds and the Rutgers Cooperative Extension. To date, crews have completed these tasks:

- Ductwork on all floors
- Electrical rough-in walls 2nd floor north
- Roofing infill
- Door frames and stud interior wall on all floors
- North building bathroom rough-in
- South building exterior surface



Exterior walls take shape as crews move ahead on Cape May County campus.

- 1st and 2nd floor sheetrock in north building
- Exterior stair footing and block work



## PLEASE NOTE THESE DATES OF UPCOMING EVENTS

Friday, December 24-Sunday, Jan. 2

Holiday break, college closed

JANUARY 2005

Saturday, January 1

New Year's Day

Monday, January 3

9 a.m.-4 p.m., Registration for spring classes, all sites  
Winter term classes begin

Jan. 4-27

ACCC's Art Gallery presents the 6th Annual High School Exhibit Ocean City High School. An opening reception will be held Sunday, Jan. 19, 1-4 p.m. The exhibit is free and open to the public. ACCC's Art Gallery is located on the main campus in Mays Landing, adjacent to the Walter Edge Theater in C-building (C-125). For more information about ACCC's Art Gallery or group visits, call Buddy Jacobs, art gallery coordinator, at (609) 343-4900, ext. 5346. Gallery hours can be obtained by calling the Information Line at (609) 343-5040 (press 1).

Tuesday, January 4

9 a.m.-4 p.m., Registration for spring classes, all sites  
Last day to withdraw from winter term classes with 50% refund

Wednesday, January 5

9 a.m.-4 p.m., Registration for spring classes, all sites  
Last day to withdraw from winter term classes with grade "W"

Thursday, January 6

9 a.m.-4 p.m., Registration for spring classes, all sites

Friday, January 7

9 a.m.-4 p.m., Registration for spring classes, all sites

Saturday, January 8

9 a.m.-1 p.m., Registration for spring classes, all sites

Monday, January 10

9 a.m.-7 p.m., Extended registration for spring classes, all sites

Tuesday, January 11

9 a.m.-7 p.m., Extended registration for spring classes, all sites  
5 p.m., ACCC Basketball vs. Ocean County College, gym

Wednesday, January 12

9 a.m.-7 p.m., Extended registration for spring classes, all sites

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### New Pathways to Teaching Information Sessions Scheduled

ACCC will hold several information sessions this spring for those with a college degree interested in becoming teachers. The sessions will be held: 7-9 p.m., Tuesday, Feb. 22, at the Mays Landing main campus; 4:30-6:30 p.m., Wednesday, March 16, at the Charles D. Worthington Atlantic City Center; and 10 a.m.-noon, Saturday, April 2, at the Cape May County Extension Center.

The New Pathways to Teaching in New Jersey program is a statewide consortium between collaborating community colleges, New Jersey City Univer-

sity and affiliated school districts in New Jersey. The program provides alternate route education certification programs to qualified candidates as part of a collective response to statewide and local needs for certified teachers.

To be admitted to the NPTNJ program, students must have graduated with a minimum 2.75 GPA in an appropriate undergraduate major, have a passing score on the Praxis II exam and obtain a Certificate of Eligibility from their county superintendent's office.

For more information or to register for the session, call (609) 343-4836.

More...

## ALUMNI UPDATES

it now hosts an annual Culinary Arts Festival that drew renowned Chef Schlow. The article mentioned Schlow's training at the ACA and recapped his success in Boston's restaurant industry.

The Philadelphia Inquirer reviewed Anthony's restaurant in Haddon Heights, which is co-owned by John Pilarz '84 ACA. Anthony's provides a slow tempo for people to relax and enjoy a gourmet Italian meal without rushing.

William W. Fischer '84 ACA was featured in the American Culinary Federation magazine. William has been the chef at Caffè Aldo Lamberti for the last 10 years, helping the Cherry Hill restaurant secure its reputation as one of South Jersey's finest Italian restaurants. He also appears on the Fretz Kitchen Cooking Series on CN8. His recipe for Maine Lobster Asparagus Salad was also featured in the Gloucester County Times and the restaurant newsletter.

Dr. Thomas Miller '73 was inducted into the Oakcrest High School Athletic Hall of Fame.

### ACCC Initiates Presidential Search

The presidential search process is under way at ACCC. The college received approximately 35 applications before the Dec. 17 deadline.

In mid-January the Board of Trustees presidential search committee will meet to review the recommendations of the Faculty/Staff/Student Advisory Committee.

The college's faculty/staff/student advisory search committee will also play a role in the selection of a new president.

The Board expects to name a new ACCC president in March.

'Spring Reg.' continued from page 1  
in person, by mail, fax or the Internet.  
Visa, MasterCard, Discover and  
American Express are accepted.

To register online or view the  
complete listing of spring courses,  
visit [www.atlantic.edu/  
web4students/](http://www.atlantic.edu/web4students/). For a free schedule,  
call (609) 343-5000.

## BENEFITS OF MEMBERSHIP

Membership in the ACCC Alumni  
Association, which is open to all  
students who have received a degree  
or completed the two-year culinary  
arts program, will provide you with  
meaningful discounts and benefits  
while keeping you informed about  
the people, programs and events at  
your alma mater.

With your membership card you  
have free access to the William  
Spangler Library, located at ACCC's  
Mays Landing main campus. The  
library offers free information and  
services to current Alumni Associa-  
tion members with an identification  
card and a valid community library  
borrower's card. Services include  
World Wide Web access, interlibrary  
loans and extensive research facilities.  
For more information, call the library  
at (609) 343-4951.

If you're not already an Alumni  
Association member, call (609) 343-  
5616 to join, or visit [www.atlantic.edu](http://www.atlantic.edu)  
for more membership information.  
Annual membership dues are \$15.

'CCI Students' continued from page 3  
with the Jamaica Betting, Gaming and  
Lotteries Commission.

ACCC set up a specialized pro-  
gram called "Train the Trainer" where  
students come to the United States to  
learn how to teach the CCI curricu-  
lum, including gaming, casino  
surveillance, cashing and slot  
technician. More than 20 students  
from Macao have already completed  
training in games and slots.

In addition to training interna-  
tional students, CCI has prepared  
more than 46,000 people for positions  
in casinos inside its mock casino at the  
Charles D. Worthington Atlantic City  
Center.

## UPCOMING EVENTS, Continued...

Thursday, January 13

9 a.m.-7 p.m., Extended registration for spring classes, all sites

Friday, January 14

9 a.m.-4 p.m., Last day to register for spring classes or drop with 100% refund

Saturday, January 15

Winter term ends

Monday, January 17

Martin Luther King Jr. Day, college closed

Tuesday, January 18

Spring classes begin

6 p.m., ACCC Basketball vs. Gloucester County College, gym

Thursday, January 27

6 p.m., Taste of the Gala cooking demonstration and wine tasting, M-129. Proceeds benefit the ACA. Reservations are required. Call (609) 343-5632.

February is Black History Month. Check with [www.atlantic.edu](http://www.atlantic.edu) for events.

## Dell Computer Offers ACCCers Discount

ACCC and Dell have teamed up to  
offer the college community, including  
alumni, the benefit of participating in  
the Dell University Program. The  
program offers up to a 10 percent  
discount off the purchase of Dell  
products, plus special promotional  
items. To make a purchase call  
1-888-9873355, or order online at  
<http://www.atlantic.edu/dellDeal.htm>.



## ACA Graduates Win Medals at Baking Expo, Food Show

Two Academy of Culinary Arts  
graduates and a current student  
earned top honors at the three-day  
Baking Expo 2004 in October at the  
Atlantic City Convention Center.

Denise Percoski '97 ACA, '00  
ACCC, won the first place medal in the  
Miniature Wedding Cake Division.  
Percoski, of Mays Landing, also won a  
gold medal in the wedding cake  
category at the International Hotel,  
Motel and Restaurant Show in New  
York City in November for her series of  
three miniature wedding cakes. She is  
taking advanced baking and pastry  
classes at the ACA this fall.

Ruth LaTorre, who earned a Baking  
and Pastry certificate from the ACA in  
2002, won second place medals in the  
Miniature Wedding Cake and Soft

Icing Wedding Cake divisions at the  
Baking Expo. LaTorre lives in Atlantic  
City and is a pastry cook at the Borgata  
Hotel Casino & Spa.

Student Leo Perez of Egg Harbor  
Township won first place in the  
Wedding Cake division. He works at  
the Borgata and attends the ACA part-  
time through its bilingual program.

The Baking Expo is a biennial event  
that draws hundreds of professionals  
in the retail bakery industry from  
across the country to Atlantic City for  
demonstrations, exhibits and competi-  
tions. Additionally, ACA baking and  
pastry program students assisted chefs  
during the competition. The New  
Jersey and New York Bakers Boards of  
Trade host the event.





# *Taste of the Gala*

Featuring Cooking Demonstrations and  
Tastings by Restaurant Gala and  
Academy of Culinary Arts Chefs

**6 - 8 p.m., Thursday, Jan. 27**

- \* **Epic Grille, Mays Landing**
- \* **Joseph's Restaurant at Renault Winery**
- \* **ACA Chef Educators**
- \* **Ireland Coffee**

Hosted by...

## **The Academy of Culinary Arts**

**at Atlantic Cape Community College**

**5100 Black Horse Pike • Mays Landing, NJ**

Reservations are required. Call Stacey Clapp at (609) 345632

**\$25 per person**

To benefit the Academy of Culinary Arts through the ACCC Foundation

\*Participating chefs are subject to change.

**The Press**  
OF ATLANTIC CITY  
*Life, one page at a time*

*Taste of the Gala is offered in conjunction with  
the annual Press of Atlantic City Restaurant Gala*

Presented by

**Commerce  
Bank**