

Dietetic Students Create Cuisine for Final Exam

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It was a great day for food lovers. The smells emerging from the second floor CPS foods lab were enough to make anyone's mouth water (and tummies rumble) instantly.

Dietetic students in FN 246 – Advanced Foods class, as part of their final semester grade, were busy whipping together ingredients and creating their own tasty main dishes and scrumptious desserts from an impromptu mix of ingredients they had been given.

The ingredients used ranged from purple potatoes to orange peels; broccoli florets to cranberry sauce; almonds to eggs. The students, depending on what ingredients they had been given to start with, were challenged to create an original dish and use whichever cooking, baking, frying, etc. method they deemed most appropriate for their recipe.



Other Dietetic students and the HPHD faculty and staff were invited to sample and score each dish presented by the Dietetic student chefs. Each dish was to be rated with regards to creativity, texture, flavor, aroma, and level of difficulty to prepare.

As a taste-tester, anything that might be said to sway another taste-testers' opinion on a certain food is strictly forbidden. Even so, it wasn't uncommon to hear an occasional "Wow, that looks beautiful!" or "Mmmm-ooohmygoshhh" escape the lips of the many taste-testers throughout the room. When you are eating food that delicious, there's no use trying to hold back your satisfaction and enjoyment. A job well-done class!