

## ACKNOWLEDGEMENTS

Prof. Elizabeth Schaible - Chairperson  
Prof. Thomas Harris - Culinary Instructor  
Prof. Joanne Jacus - Pastry Instructor  
Prof. Karen Goodlad - Service Instructor/Sommelier  
Ashley Alioto - Chocolatier  
Prof. James Reid - Master of Ceremonies  
Ms. Jacqueline Gaskin - Administrative Assistant  
Ms. Omayma Stephan - Image/Visual Communications  
Kanda Rodpothong - Photographer

## FACULTY AND SUPPORT STAFF

Elizabeth Schaible - Chairperson  
John Akana - Assistant Professor, B-Tech Committee Co-Chairperson  
Jean Claude - Assistant Professor  
Lynda Dias - Lecturer  
Karen Goodlad - Lecturer, B-Tech Committee Co-Chairperson  
Thomas Harris - Lecturer, B-Tech Committee  
Louise Hoffman - Associate Professor  
Joanne Jacus - Lecturer, B-Tech Committee  
Julia Jordan - Professor  
Susan Lifrieri-Lowry - Lecturer  
Amit Mehrotra - Assistant Professor  
Halton Merrill - Lecturer  
Patrick O'Halloran - Assistant Professor  
Susan Phillip - Assistant Professor  
James Reid - Assistant Professor  
Claire Stewart - Lecturer  
Gerald Van Loon - Assistant Professor  
Joseph Pernick - Senior Culinary Lab Technician  
Denis A. Couture - Culinary Lab Technician  
Lillian L. D'Orazi - Culinary Lab Technician  
Jacqueline Gaskin - Administrative Assistant

*A special thank you to:*

The Culinary, Pastry, Baking and Dining Room Students



New York City College of Technology  
City University of New York  
Department of Hospitality Management

# Baccalaureate Celebration

# WINTER WONDERLAND

Fall 2008

# B-TECH

December 15, 2008

Awards Ceremony, Atrium Amphitheater 5:30  
Reception, Janet Lefler Dining Room 6:30



## **PROGRAM**

### ***Introduction and Welcome***

Prof. Elizabeth Schaible, Chairperson

### ***Salutation***

Dr. Russell K. Hotzler, President

### ***Inspiration***

*Distinguished Alumnus*

**JAMES RYAN, 1990**

*Culinary Arts Coordinator, Board of Education*

*Outstanding Industry Professional*

**WALDY MALOUF**

*Chef/Co-owner Beacon Restaurant & Bar  
Waldy's Wood Fired Pizza & Penne*

### ***Presentation of Awards Baccalaureate Students***

Members of the Hospitality Management Industry

&

Hospitality Management Faculty

### ***Senior Class Presentations***

Fall 2008 Class Representatives

Presentation of Class Gift

Senior Class Memories and Toast



## **B-TECH MENU**

### ***Passed Hors d'Oeuvre***

Mini Beef Wellington

Crab and Jicama Spring Rolls

Rillettes of Duck

Mozzarella and Tomato Croquettes  
with Pesto and Balsamic Reduction

### ***Action Stations***

Wine Infused Pumpkin, Sage and Pancetta Risotto

Tomato and Goat Cheese Tagliatelle

### ***Buffet***

Roasted Porcini Filled Veal Medallions,  
with Corn and Leek Purée

Merlot Glazed Beef with Warm Thai Peanut Noodle Salad

Potato Encrusted Cod with Tamarind Ketchup

Bacon Wrapped Loin of Pork with Apple Stuffing

Field Greens, Tomato, Pickled Baby Cucumber  
and Avocado with Pomegranate-Citrus Vinaigrette

### ***Dessert***

Mini Opera Cakes

Mini Babas

White Chocolate Mousse

Mini Cream Puffs with Crème Chantilly

Petits Fours Sec

Coffee \* Tea