



March 24, 2018

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Mike Hoppe leads Tour of IWCC Culinary Arts Department.

Eleven Treynor Optimists met at the Iowa Western Community College (IWCC) Culinary Arts Department on Saturday, March 24 to enjoy breakfast and to tour the department at the Student Center, led by Mike Hoppe. The food quality and choices in the Cafeteria, which holds 410, are known to be outstanding among students. During Spring Semester every Friday noon, culinary arts students cook and serve lunch for approximately \$10 in the Reiver Room in the Student Center, which holds 65. This is open to the public to drop in for lunch.



L-R: Dale Willenborg, Mike Hoppe, Bill Vorthmann.

Three majors offered by the department are 1) Restaurant & Hospitality Management, 2) Baking & Pastry Art, 3) Culinarian. All first year students take the same basic classes in the first semester and register for their major in the second year. They are also divided into groups to do specific basic studies for four weeks each – cold food preparation, soups/sauces, and entrees using steamers, fryers, smokers, etc. Tuesdays and Thursdays are baking classes.

Hoppe emphasized the importance of learning math, English, Spanish, and speech while in high

school. The Culinary Arts Department can take 70 students in the first year. 25 typically return. The others find jobs, have financial issues, or find it isn't a good fit.

Hoppe shared his background of working as a dishwasher and eventually a grill cook at Truck Haven and the 64 Club. He also worked at Deano's Casablanca and Bergan Mercy. He then received his degree from IWCC. He became a lab assistant at IWCC in 2003 and then an instructor in 2006. There are three full time instructors and one lab assistant. He likes seeing the light click on for students. He stated, "Learn something new every day and if you don't, you are wasting your time."

Job opportunities are many in the area. With a one-year education, you can start working at \$10-12/hour and with a two-year education you can start at \$15-18/hr.

The Department participates in competitions- local chili cook-offs, pork and beef competitions around the state.

The Culinary Arts Department prepares food for the IWCC Black Tie fundraiser which usually serves 400, and they host the IWCC Gourmet Dinner Fundraiser which is Sat., April 28 this year. The seven course dinner costs \$50. To make reservations, email Mike Hoppe at mhoppe@iwc.edu or call 712-325-3238. To attract more students, they host an annual high school consumer science competition,



Learning about the Smoker



Big Mixers, Big Ovens, Big Freezers



Each student has their own knives but also learn to use large food choppers.



IWCC Cafeteria

NO MEETING TODAY!

Calendar

Apr 10 Arbor Day mulching at the High School
Apr 27 Treynor Athletic Booster Bash fundraiser
Treynor Community Building
Gail Hartigan will be honored.

Birthdays

Anniversaries

Programs

March Dale Willenborg
April Gary Funkhouser

Speakers

March 31 - Oren Hodges, Santa's Workshop

A THOUGHT

You can either complain that the rose bushes have thorns or rejoice they have roses.

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Dues/Donations/Flag Money: Mail to Optimist Club of Treynor, PO Box 354, Treynor, IA 51575