



# Mise en Place

## Doody Steps Down as Dean of JFCI



After serving as dean of the John Folse Culinary Institute for the past two years, Dr. Alton Doody has stepped

down as dean in accord with his original understanding with the university that he would only serve in the position for two years.

Dr. Stephen Hulbert, president of Nicholls, expressed the university's appreciation for Dr. Doody's contribution to the dramatic growth and development of JFCI, acknowledging his achievements of enrollment, curriculum development, and architectural planning for a new, state-of-the-art culinary center.

Chef John Folse also expressed his appreciation for Dr. Doody's role in moving JFCI forward, especially reaching out to the restaurant, hotel, and institutional sectors of the food service industry.

In recognition of his unique contribution to JFCI, the university has asked Dr. Doody to continue in a part-time role. He now serves as executive director of JFCI and continues to serve as Goldring Professor for the Advanced Study of Food and Beverage Management. •

## Fall 2009 Enrollment Increases

The John Folse Culinary Institute, now the fastest growing entity on the Nicholls campus, enrolled 140 new students in its introductory course and 130 students in its required sanitation course.

Freshman enrollment is a very good indicator of the growth and popularity of this field of study on the Nicholls campus.

Additionally, retention of prior students is on the rise. Total

enrollment in the department now exceeds 300 students.

Last year, 2008, enrollment in the introductory course was 109 and the year before it was 58.

Dr. Alton Doody, executive director of JFCI attributes the rapid growth to 1) highly favorable publicity, 2) an innovative marketing effort, and 3) the overall momentum of JFCI with three key faculty additions and important curriculum enhancements. •

## Carmel Inn to Double JFCI Lab Space

September 10, 2009, was a landmark day for the John Folse Culinary Institute.

This marked the completion of a lease between Nicholls and The Carmel Inn (formerly the Ramada Inn) whereby JFCI will occupy the food and beverage space at the hotel, located only a half mile from the Nicholls campus. This more than doubles the space occupied by JFCI in Gouaux Hall on the main campus. This increases the capacity to enroll students in the Culinary Program.

The added space will be especially useful in the refinement and further development of the Bistro Program. The former restaurant at the Carmel Inn is being remodeled to simulate that of a modern commercial food and

beverage operation.

The newly refurbished dining facility, seating 64 in the main dining room, will rival in design that of a fine restaurant. The remodeled kitchen space will be equipped with state of the art, high-tech cooking and baking equipment, as would be found in a large restaurant or hotel.

While JFCI will not operate the restaurant in a conventional manner, open to the public, the Bistro Program is available on select days of the week on a reservation basis to members of the community and visitors alike. The new space will permit JFCI to expand the scope of its Bistro Program, which has been severely limited due to restricted space. •



## New to the Faculty



Chef Marcelle Bienvenu



Chef Dean Terrebonne



Chef Frank Brigtsen

Spring 2009 marked the arrival of two full-time instructors and one adjunct. Chefs Marcelle Bienvenu, Dean Terrebonne, and Frank Brigtsen are the latest to join the JFCI faculty.

Chef Bienvenu has worked as catering director and in public relations for Commander's Palace.

She worked with Emeril Lagasse, K-Paul's Louisiana Kitchen, and Brennan's of Houston. In 1981-1984 she owned and operated her

own restaurant, Chez Marcelle near Lafayette, La.

"I have been fortunate enough to work for the Brennan family at Commander's Palace where my interest in the history of Louisiana cuisines was piqued by my wonderful mentor Ella Brennan," she said.

Bienvenu has been writing a weekly food column for The Times-Picayune in New Orleans since 1984 and has authored and co-authored several cookbooks.

Dean Terrebonne was born and raised down the bayou in Golden Meadow. After a stint in the military, he graduated from Washington University in St. Louis, Mo., with a degree in chemistry and microbiology, but his true love was in the realm of culinary arts.

Later he attended Johnson & Wales University where he graduated with a B.S. degree. Chef Dean completed a year-long apprenticeship at the Hotel Metropole in Brussels, Belgium, learning every facet of the Brigade System. He also worked in Lille, France, and in Corsica.

Eventually Chef Dean worked in Seattle, at several country clubs in New Orleans and retirement facilities in Falls Church, Va., Jackson, Ms., and Kenner, La.

Chef Frank Brigtsen is at the forefront of a new generation of New Orleans chefs who are revitalizing Creole/ Acadian cooking. Co-owner of Brigtsen's Restaurant with his wife, Marna, Frank has applied an inventive personal touch to seven years of training in classic Louisiana cooking under internationally acclaimed Chef Paul Prudhomme.

He taught Contemporary Creole Cuisine to a class of sixteen students in the spring and is returning to teach the class again this fall.

In 1988, Food & Wine Magazine named Frank "One of America's Top Ten New Chefs." He also received the James Beard Award for "American Express Best Chef: Southeast" in 1998.

Frank supports Share Our Strength's Taste of the Nation and the Chefs' Charity for St. Michael's School. •

### *JFCI Merges with University College*



On July 1, in an organizational restructuring, JFCI became a part of University College at Nicholls. Academic responsibility for JFCI now falls under the purview of Dr. Albert "Al" Davis, dean of University College.

"I am pleased that our family in University College is growing, and more than pleased – in fact ecstatic – that the John Folse Culinary Institute is moving to a unit that is the portal of entry for all freshmen and also the home of what I like to call 'the university's degree' – the Bachelor of General Studies.

"Essentially, the move is administrative and complementary, and my job will be to assume some of that administrative burden for JFCI. I will also get to sit back and watch a top-notch team in action.

"The future of the university seems uniquely linked to the remarkable growth of John Folse Culinary Institute. I am honored, finally, to be granted the opportunity to take hold of the coattails of this fast and furious brand of academic excellence." •

## JFCI Hosts 12 Chefs from India

**A**t the close of the Spring 2009 semester at Nicholls State University, the faculty and staff of the John Folse Culinary Institute hosted 12 visiting chefs from India who participated in the Southern United States Trade Association program.

JFCI has hosted this program for nine years and in the past chefs have traveled from various regions of Mexico, Central America, Europe, Asia, and the Caribbean, to spend two weeks attending lectures, cooking classes, and experiencing our Southern cultures.

The SUSTA program is designed to familiarize the visiting chefs with local products and cuisines of the American South in hopes that the chefs will utilize their expertise in showcasing our foods and cooking techniques in their countries.

This year's participants included not only chefs but also food journalists and culinary professors.

During their stay, the group experienced the cuisines of the Delaware, Maryland, and Virginia region; Soul Food; Low-Country; Appalachia; Florida; and of course, Cajun and Creole. This year, an entire day was dedicated to the art of Southern barbecue with award-winning pit boss J. T. Handy from South



Carolina leading the class.

Before returning to India, the visitors also spent some time in New Orleans enjoying local restaurants and attending the New Orleans Wine and Food Experience at the Superdome. •

## Summer Externs at Institut Paul Bocuse

**T**hree JFCI students, Jeanne Badeaux, Kassie LeBlanc, and Jason Flato, attended the renowned Institut Paul Bocuse in their World-wide Alliance Summer Program in Lyon, France.

Early grades are in and our students continuously scored at the very top of their class in the advanced courses aimed at honing French culinary techniques offered at Institut Bocuse.

Our congratulations go out to

Jeanne, Kassie, and Jason, who provide yet another example of the world-class culinary education the John Folse Culinary Institute provides. Strong culinary fundamentals, the ability to think critically, adapt to new situations, environments, and cultures – as well as the confidence to excel – are hallmarks of a JFCI education.

These students are proving on the world stage that the strong curriculum and training they receive at JFCI is second to none.

## Alumni Update

We recently heard from some of our graduates who continue to excel both here and around the country!

**Michael Gullota**, BS '03, is Chef de Cuisine at Restaurant August in New Orleans under Executive Chef/Owner John Besh, '06 James Beard "Best Chef, South East" award winner.

**Joshua Oubre**, BS '03, recently accepted the position of Assistant Professor in Culinary Arts at Mississippi College for Women, Columbus, MS. After furthering his post-graduate education at Purdue University's School of Hospitality Management.

**Kevin Bordelon**, BS '06, is now the North Central sales professional for Bruce Foods.

**Jackie Blanchard**, BS '06, is the line chef of Blue Hill at Stone Barns in Pocantico Hills, NY under Executive Chef Dan Barber, the '09 James Beard "Best Chef, North East" award winner.

**Drake Leonards**, BS '08, is the line chef at Café Boulud, under Executive Chef Gavin Kaysen, '08 James Beard "Best Chef, North East" award winner.

**Jean Paul Bourgeois**, BS '06, is the line chef at The Oak Room in New York City's Plaza Hotel.

**Chris Price**, BS '08, is now in an administrative position with the Louisiana Restaurant Association.

## Our Mission

The John Folse Culinary Institute at Nicholls State University is dedicated to the preservation and advancement of the rich culinary heritage of Louisiana.

It provides a focal point for the study of classical culinary arts, Louisiana's culinary heritage, and the discovery of regional and global perspectives.

The Institute maintains world-class culinary instructional and research faculty and facilities. The Institute encourages scholarly and proprietary culinary research, and preserves our culture through the collection of artifacts and archival material.

The Institute encourages and promotes the understanding of history and diversity through culinary education to the academic community and the general public, both nationally and internationally.

### FOR MORE INFORMATION

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## Reserve Friday, November 20, for the 2009 Bite of the Arts: Fête de Lyon!

**M**ark your calendar for Friday, November 20, when JFCI teams up with Chef Patrick Ogheard of Institut Paul Bocuse in Lyon, France, to celebrate Fête de Lyon! This year's menu will feature a mélange of items associated with Chef Paul Bocuse.

Paul Bocuse, born in 1926 near Lyon, France, is considered one of the finest chefs of the 20th century. He is widely credited with being one of the first chefs to emerge from the kitchen and to enter public life.

Bocuse is one of the most prominent chefs associated with the nouvelle cuisine, which is leaner and less opulent than the traditional haute cuisine, and stresses the importance of fresh ingredients of the highest quality. In 1975, he created the world famous soupe aux truffes (truffle soup) for a presidential dinner at the Elysée Palace. Since then, the soup has been served in Bocuse's restaurant near Lyon as Soupe V.G.E., V.G.E being the initials of former president of France Valéry Giscard d'Estaing.



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