



For Immediate Release

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Press Release

Dauphin County Technical School Students Work with Renown Food Photographer and Authors

When you look at the mouthwatering photos in a food magazine or the tantalizing pictures in a cookbook, do you ever think about what it takes to create the beautiful images you're seeing? These colorful works of art are the result of a highly skilled team of professionals from two very different fields of work coming together to practice the art of food photography.

From Monday, February 2nd through Friday, February 6th, the students of Dauphin County Technical School will have the opportunity to work with a nationally renowned food photographer, two local chef/authors, and a team of professional chefs from the Mid-State and Philadelphia as together they create more than two hundred photographs for a much-anticipated culinary textbook.

Professional Garde Manger: A Comprehensive Guide to Cold Foods Preparation, to be published by John Wiley & Sons in late 2009, is the newest addition to the best-selling "Pro" series of cooking textbooks by highly respected culinary author Wayne Gisslen. *Professional Garde Manger* is the first book project in which Chef Gisslen has worked with a collaborator. For this book, he is joined by co-authors Lou Sackett and Jaclyn Pestka, both professional chefs and culinary educators living in the Mid-State Region.

Chef Sackett is a free-lance food writer and cookbook author who joined the faculty of DCTS in September 2008 as the school's new Baking & Pastry instructor, and is one of few chef educators fully qualified in both baking and culinary. DCTS welcomed Chef Sackett to the Culinary Arts program after a \$27 million dollar renovation and expansion that added a new, state-of-the-art culinary wing that includes a professional bakeshop. DCTS Culinary Arts students now receive baking and pastry instruction on an equal-time basis with culinary instruction, making them more well-rounded foodservice workers and thus, more employable.

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Chef Pestka brings to the project her expertise in garde manger and particularly her extensive knowledge of charcuterie work, a specialty craft that includes curing and smoking foods and making sausages and pâtés. She formerly taught garde manger and a variety of other courses at The School of Culinary Arts in York, PA, and has been the executive chef of several Mid-State and Philadelphia restaurants.

In addition to charcuterie specialties, *Professional Garde Manger* will also cover the preparation of cold soups and sauces, salads, sandwiches, hors d'oeuvres, and cold meats and seafood - virtually any dish served chilled or at room temperature. The text also has special sections on ice sculpture, decorative vegetable carving, and buffet planning. *Professional Garde Manger* will be used primarily in post-secondary culinary schools and by professional chefs and caterers.

New York-based photographer Jim Smith is a true artist, specializing in both portraiture and food photography. His work can be seen in thousands of advertisements, magazines and books, including art volumes as well as cookbooks and culinary texts. For over twenty years Mr. Smith has been the sole photographer for Chef Gisslen's "Pro" textbooks. Now he brings his talents to the newest book in the series, producing stunning shots of both traditional and contemporary cold food presentations. A master of composition and lighting, Mr. Smith brings out the best in any plate or platter he shoots.

In addition to the chefs and photographer, yet another team of professionals will be on hand to guide the shoot, both practically and esthetically. Wiley publisher JoAnna Turtletaub and editors Mary Cassells and Julie Kerr will keep detailed records as thousands of images are shot, and add their years of experience to the painstaking process of choosing which of the many photos will be selected for the book. The Wiley team plans to thank DCTS for hosting the event with a gift of textbooks for both the technical and academic programs.

When this high-powered food photography team converges on Dauphin County Tech on Monday morning, culinary students will roll up their sleeves and get real-world experience preparing individual components for the food presentations, helping the stylists arrange the plates - and, of course, pitching in to help clean up. Each student chosen for the production team will be paired with a visiting chef and will assist him or her in all work. Chef Robert Biddle, the school's Culinary Arts instructor for more than 19 years, is graciously hosting the shoot and will oversee the culinary students as they apply the precision techniques that high-level food styling demands.

Why host a professional food styling session at a technical high school? As well as gaining experience in professional garde manger work, DCTS culinary students will see and help to construct cutting-edge, contemporary food presentations. They'll also discover the possibility of a career in food styling. In fact, the benefits go beyond the Culinary Arts program. Students enrolled in the school's Advertising Art & Design program will visit the set. They will have the opportunity to observe photographer Smith and his assistant at work, and learn about the requirements and demands of a career in food photography.

When this five-day shoot is over, participating DTCS students will have acquired a new perspective on career opportunities, and will have gained a new understanding of how two very different professions can seamlessly converge. Hosting this important food photography event is just another way that Dauphin County Technical School brings the world of work to its students.

Please contact the Dauphin County Technical School Community Relations office with any questions.

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