

The Westend Weekly

Bringing Communities Together



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The Art of Cooking showcased at The Boardroom Restaurant



Students, Steve Jack and Rob Bruyere work with Chef Clayton Hachey on the entrées.

By: Teresa Hazel

By day, the Culinary Arts students at Seven Generations Education Institute learn in a classroom. By night, that same classroom is transformed into a place for fine dining to give the students an opportunity to hone their skills in a practical setting.

The ambiance no longer resembles a typical classroom. Instead, the guests are welcomed into a restaurant setting complete with table cloths, chair covers, pictures on the wall and soft music all setting the stage for a four-course dinner experience with delicious food and impeccable service.

Guests to 'The Boardroom' restaurant are greeted at the door and introduced to their server Joshua Meekis who is a student in the culinary arts program who gave us our menus and we were faced with the difficult decision of what to order from the tempting fare.

"The course is awesome", says Joshua. "I've been cooking for six years and decided to come and get my certificate".

Seven Generations Education Institute offers the one year certificate course, which provides students with the training necessary to start a career as a professional cook and chef in today's growing and challenging cooking industry.

Topics of study include the fundamentals of food preparation, presentation and management of kitchen production. Students are also introduced to hospitality management

through courses that focus on areas such as food and beverage management, nutrition and kitchen management.

Chef Clayton Hachey who is the instructor for the course explains that students can continue on through affiliated colleges.

"They can attend a 2nd year diploma course through George Brown College and then work toward obtaining their Red Seal, which requires a total of 8,000 hours working under a Chef".

The curriculum for the Seven Generations culinary arts program is through Canadore College in North Bay.

"Students learn how to sauté, poach, how to cook various meats, fish and chicken. They also learn baking skills", explained Chef Hachey.

Meanwhile, back to tonight's menu and selection. The Portobello mushroom soup was an easy choice. The appetizers offered either a spinach and goat cheese salad or croquette of cheese Celestine. Main course selections included pan fried pork rib eye chop with apple bread stuffing, roast striploin of beef with five peppercorn sauce or sesame seed crusted chicken with creole sauce.

The beautifully plated and equally as delicious dessert choices were a baked French style apple custard tart or chocolate and cinnamon pots de crème.

A visit to the kitchen saw students working on the various menu items with Chef Hachey overseeing the production.



From l. Michelle Beck, April Chojko-Bolec, Linda Keller and Carol Alton enjoy the fine dining. "Very good". "Mmmm mmmm", they commented and Carol added, "We're already booked in for next week and if there is an opening for the next week too".



Ashley Beardy prepared the goat cheese croutons for the salad.

Adding the finishing touches to the soup, cleaning the plates before sending them out, preparing the goat cheese croutons, students take turns practicing their skills.

"We have six different stations", explained Chef Hachey.

Peggy Loyie was out with her husband Buddy and their son. She is a Director on the 7 Generations Board. "My son is in the course right now", noted Loyie.

"I'm a repeat customer", she smiles adding that they come every Tuesday.

Seven Generations Education Institute is expanding across the Region and Loyie reports that they recently acquired space at the Lakeview School in Kenora. They are also expanding into Fort Frances and have recently leased the Bingo Hall on McIrvine Road to offer instruction in trades and mining.

Loyie is also cognizant that the Seven Generations Education Institute will be in a state



Chef Clayton Hachey showcases the delicious desserts.

of transition with the recent news that Delbert Horton, who is the visionary and founding Executive Director will be retiring this year.

"It will be scary moving forward. This is Delbert's vision and it's incredible to see how far it has come". The Board hopes to have a new Executive Director in place by the end of May or early June.

"That will allow some transition time so we are ready for the new semester in September", noted Loyie.

The executive office and administration is all run out of the Nanicost Campus on Agency One. They also operate satellite sites across the Region.

"We send teachers to communities as well", noted Loyie.

The institute provides coursework for adults to obtain their grade twelve graduation as well as many post-secondary courses. Post-secondary courses are open to native and non-native students.

Chef Clayton Hachey is the culinary arts instructor and has been with Seven Generations for the past three years. He obtained his Diploma and Certificate from Carleton University and is a Red Seal Chef. He has travelled extensively around the world preparing food in various establishments, cruise ships and resorts like the renowned Four Seasons hotel.

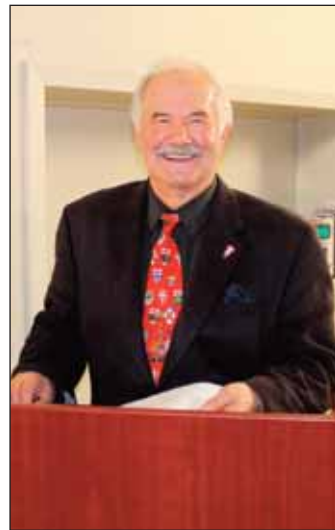
"This year, eight students will be graduating", reported Chef Hachey adding that graduation is only three weeks away. He also noted that Seven Gens will be offering the Culinary Arts course through the summer this year from May to December. "We have openings for twelve students".

As part of the program, students learn culinary art through basic cooking skills which prepares them for the 'back of the house'. They also learn 'front of the house' skills with the help of skilled hotel manager, Dino Morelli, who knows how to treat guests royally.

"Service, service, service. That is the essential component of success in the restaurant business. Friendly, helpful staff who are willing to go to any length to ensure the experience is enjoyable", explained Morelli as to the aim of the restaurant and hospitality business.



Cassidy Bruyere invited her Auntie Lori Flinders for dinner at The Boardroom restaurant. "The soup was OMG...fantastic", reported Flinders about the meal so far as they started on the appetizer course.



Dino Morelli instructs the students on service in the hospitality industry.

After dessert, guests are asked to rate the service and quality of food to help instructors grade the students and find out what they are doing well and where improvements may be required.

The Boardroom restaurant is open Tuesdays and Thursdays until April 17th and has seating for about thirty guests each night. You will want to reserve your table early because there are many repeat customers who keep coming back. And, with a value of sixteen dollars per person for a delicious gourmet meal, there's no doubt why they are coming back. Reservations are required and can be



Guest, Jan Gustafson, gets ready to try the soup.



Joshua Meekis is a student of the Culinary Arts Program at Seven Generations Education Institute.

made by calling 274-8569. The Nanicost Campus is located at 1455 Idylwild Drive.

For more information about Seven Generations Education Institute go to their website at www.7generations.org or call 807.274.2796.

Photographers' showcase



This was taken on Monday afternoon during our latest and hopefully last blizzard of the season. Martin, that insurance guy pictured just below, blew the driveway hoping it would make the job easier Tuesday morning. The road goes by a little beyond him and the house across the street isn't even visible. I thought this picture would be interesting to all our on-line readers who are still basking in the sun down south. Some of them, (snicker, snicker) got home just in time to enjoy it.

Photo by Jacquie Dufresne, Rainy River



Martin Dufresne
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Jeff Johnson serves repeat customers, Buddy and Peggy Loyie.



Rose and Dick Bird join their family for dinner. "It's really good. We come often".

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