

Guide:

Ed Long, Culture Change Liaison Kennon S Shea & Associates

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California Culture Change Coalition Facilitator

Cooking is a great equalizer – it brings people together – It builds community

"Food is our common ground, a universal experience."

-- James Beard

Two Great Joys in Life

Eating well prepared food

Watching food being prepared

The enjoyment of watching food being prepared and the anticipation of eating began around a camp fire



Celebrity Chef - Beginnings

Celebrity Chef was introduced by Michele Nolta, CRTS to Rene Hardy, Activity Director at Parkside Special Care in the fall of 2007. Her assistant, Girly Lewis help generate interest among the staff, residents & families



Rene Hardy, Activity & Social Service Director



Celebrity Chef was designed to allow staff to prepare their favorite recipes as a demonstration. The goal is to share a dish that can just be sampled at the end of the cooking demonstration.

Food is a key ingredient in creating a greater sense of community in our care centers.



Learning about different foods can help staff and residents to better understand and appreciate each other's culture, family backgrounds or ethnic heritage.



This activity is to create a specialty food item of the Chef's choice

Celebrity Chef is a fun interdisciplinary activity that can be kicked off initially using an in-service for staff, family members and consultants to generate interest.

Celebrity Chef In the in-service you will:

- Create something that is tasty
- Demonstrate how the dish is prepared
- Explain how staff will take part
- Serve a sample everyone at the conclusion

By the end of the in-service you will ask for at least 12 staff members to sign up for a month with their special recipe to make and share with the residents

This is an opportunity to create a very special dish that would not usually appear on the menu.



Macadamia Pie

The food demonstration can be as simple or as involved as you like.

Celebrity Chef - Simple Fare



- Root Beer Floats
- Banana Split Shakes
- Frozen Fruit Sorbets
- Home made Ice Cream





Celebrity Chef - Simple Fare

- Gespacho Cold Soup
- Fresh Salsa with Tortilla Chips (Created by Maintenance Supervisor)
- Coctel de Camerones





Celebrity Chef – More Involved Fare

- Akins Sugarless Cheesecake
- Pound Cake Bread Pudding
- Cream Puffs with French Vanilla Custard
- Coconut Pecan Pineapple Upside Down Cake







Celebrity Chef – More Involved Fare

- Pizzelles (Italian Cookies created by DON)
- Toasted Garlic Cheese Bread with Bruchetta
- Thai Beef Salad
- Pumpkin Soup



Celebrity Chef – More Involved Fare



Dr Andrew Alongi, Medical Director and his wife Nancy preparing Thai Spring Rolls





Residents, Staff and Family members look forward to the monthly offering of Celebrity Chef. There is always a captivated audience





Celebrity Chef - Live Demonstration

California Culture Change Collaborative October Quarterly

Celebrity Chef

"Coctel de Camarones"

Mexican Shrimp Cocktail



Ingredients

- · 2 lbs frozen medium shrimps (thawed)
- . 2 qt container of Original Clamato Juice
- 2 large cucumbers
- 1 large sweet onion
- 4-5 medium red firm tomatoes
- · 2 large avocados medium soft to firm
- 1 large bunch cilantro
- 4 limes
- Tapa Tio hot sauce (small bottle)**
- 1 box of Saltines

Samples for 25-30 people

I will determine if anyone might be allergic to shellfish, If so I will serve a sample without shrimp

Equipment

- Potato Peeler
- Large Cutting Board
- · Serrated knife (best for cutting
- 1 large cutting knife
- 1 small paring knife
- 1 large 4 quart mixing bowl (clear glass if possible)
- Lemon/Lime juicer**
- 25-30 Small serving cups/bowls (styro foam will work)
- Serving tray
- Bread basket for crackers
- Plastic forks
- Large Serving spoon or dipper
- Paper napkins
- Disposable Styro or plastic clear bowls
- Large plastic gloves**
- Hand sanitizer**

** I can bring these items

Questions?