



Photo by Doug Steas

## Creating Trends for the Future

Future chefs at the Seattle Culinary Academy get a hands-on lesson in filleting salmon. Part of a larger curriculum, the class begins with students hearing a first-hand account about a typical “day in the life” of a commercial fisherman. Topics of the discussion provide detailed information on harvesting methods, in addition to other items, such as any on-board processing methods that may be employed. After the presentation from the fisherman, the class concludes with an opportunity for students to try their hand at filleting a salmon—something that many haven’t previously had the experience to do.

Originally developed by Amy Grondin, direct marketing consultant with the Pacific Marine Conservation Council, the overall purpose of the class is to provide up-and-coming chefs the opportunity to meet a commercial fisherman and gain detailed knowledge about

where their seafood comes from and how it was harvested. It also provides the chance to take advantage of the opportunity culinary institutes and programs provide in influencing how a chef may source high-quality products while also supporting local economies.

Diana Dillard, graduate of the Culinary Institute of America and chef instructor at the Academy, felt the program was a great idea from the outset, and also adds that it has been very well received by students. Now in its second year, Grondin is continuing to work with other culinary institutions in the Puget Sound region to expand the program.

For this particular lesson on this particular day, the guest fisherman was Rick Oltman (see “Focus”), who also supplied the salmon. All of the fish used in the class were purchased by the Academy, and will be used for meals when the students are finished. **WC**