

## Changing Lives One Chef Student at a Time

On Friday, December 20, 2013, Culinary Institute LeNotre (CIL) had the honor of hosting Executive Chef Charles Carroll of River Oaks Country Club to be head judge for 20 culinary student final practical exams. After 40 weeks of intense hands on training, each chef student had to draw a recipe to be executed under control of two LeNotre Chef Instructors for dexterity and organization before the presentation to the jury. Chef Carroll, a seven-time USA culinary Olympian, is not only the Executive Chef at one of the top country clubs in the United States, but also the President of CIL's Advisory Board Along with being the author of *Tasting Success "Your Guide to Becoming a Professional Chef"* and *Leadership Lessons from a Chef "Finding Time to Be Great."* Chef Carroll is a remarkable inspirational speaker and helped the students during their presentations. Janine Iannarelli, Founder and President of Par Avion LTD, Paul Miller, Manager and owner of The Union Kitchen, 3 restaurants, Cheryl Kenny, Baili Chaine des Rotisseurs, Mr. Alain LeNotre, and Marie LeNotre also participated in the tasting and judging process one chef student at a time.



CIL students posing with judges. Judges from left to right: Chef Paul Miller, Alain LeNotre, Cheryl Kenny, Chef Charles Carroll, Mari LeNotre, and Janine Iannarelli



Two students present their dishes to the 6 judges

For more pictures of the judging, please visit:

<https://drive.google.com/folderview?id=0BvI9UgiwSwl-MVFpcFc1aGxXS00&usp=sharing>