



Bright Light

## MIDWEST CULINARY INSTITUTE

It's a world of scholars who dream of sky-high soufflés and instructors who obsess over flaky tarts, and it could transform our city into the birthplace of tomorrow's restaurant stars. Even in a nation where cooking schools spring up faster than chanterelles in the spring rain, the **Midwest Culinary Institute at Cincinnati State** is going to turn heads. Housed in the school's new \$55 million Advanced Learning and Technology Center, the program offers state-of-the-art kitchens where students can observe every step on plasma screen televisions and perfect their skills in specialized food labs. ¶ MCI has it all—fish butchery, an immense pastry lab, teaching kitchens equipped with everything from meat smokers to woks, even a waste disposal system that freezes garbage to maximize sanitation. There's a bakery that sells student-made pastries and, in the spring, the school will open a restaurant where the likes of you and I can be guinea pigs for student chefs and restaurateurs-in-training. Dan Cayse, dean of the business school at Cincinnati State, anticipates having as many as 1,200 students enrolled within five years; working in conjunction with the University of Cincinnati, students will be able to earn a bachelor's degree and co-op at restaurants across the nation. But the real sign of how big the place could become is the 220-seat demonstration studio equipped for broadcasting: perfect for guest chefs, public demonstrations, and televised cooking shows. (Emeril, eat your heart out.) ¶ All of this is bound to impact the city's dining scene. "It's an opportunity to change the culture of the whole region," says Cayse. "We can make Cincinnati a destination for culinary arts and hospitality." The changes could reach as far as your own kitchen table: From time to time there will be classes for amateur cooks. But don't expect to see Cayse wielding a whisk. "I'm a C.P.A.," he says. ☺ *Linda Vaccariello*

**Midwest Culinary Institute at Cincinnati State**  
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### KITCHEN HELP

From left to right:  
John Kinsella, Grace Yek, Jeffrey Sheldon, Dan Cayse, James Myatt, Charalee Allen, and Patricia Huller of the Midwest Culinary Institute.



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