

SENATE RESOLUTION No. 1864

A Resolution congratulating Team Kansas from the Olathe Culinary Arts Program.

WHEREAS, Team Kansas from the Olathe Culinary Arts Program competed Sunday, May 1, 2011, in the Tenth Annual National ProStart Invitational culinary competition in Overland Park, Kansas; and

WHEREAS, The invitational is sponsored by the National Restaurant Association Educational Foundation and drew teams from 40 states and territories for a weekend of culinary and restaurant management competition. The invitational is designed to encourage and inspire the next generation of restaurant industry leaders; and

WHEREAS, About 90,000 United States high school students at 1,700 schools participate in the two-year ProStart program. Culinary schools around the country offered \$180,000 in scholarships to Olathe Culinary Arts Program students who won the national culinary award at last year's invitational; and

WHEREAS, Team Kansas placed second in this year's competition, behind a team from California. In each of the last three years, Team Kansas from the Olathe Culinary Arts Program has placed either first or second in the nation and has the only high school program in the nation that has had so much success placing in the top two for three consecutive years. Prior to this year's national competition, Team Kansas placed first in the state competition on March 1 and 2, 2011 in Wichita, Kansas; and

WHEREAS, Every day since January 8, 2011, excluding weekends, spring break and snow days, Team Kansas from the Olathe Culinary Arts Program has practiced preparing the same meal it showcased the weekend of the invitational; and

WHEREAS, Team Kansas, in only the one hour allowed during the invitational competition, prepared a three-course meal with only butane burners for heat sources; and

WHEREAS, The three-course meal was carefully and meticulously prepared by Team Kansas. The first course included a butter-poached lobster tail atop a citrus macerated slaw in citrus vinaigrette, garnished with a Parmesan crescent and a nest of micro greens. The second course included pan-roasted, sunflower-seed encrusted pork tenderloin with a parsnip purée, Tourne potatoes, Bouquetiere of Chateau zucchini and baby carrots served with a tomato, spinach relish and a classic demi-glace. The third course concluded with a white chocolate coconut Bavarian atop a dark chocolate raspberry Bavarian garnished with a cocoa nib brittle, chocolate crescent, raspberry coulis and coconut coulis; and

WHEREAS, Team Kansas consists of Erica Tatham, Team Lead, Olathe South High School; Elizabeth Huston, Olathe Northwest High School; Matt McIntyre, Olathe Northwest High School; Kylie Michaels, Olathe North High School; Brandon Ramirez, Olathe East High School; and Chef Mike Chrostowski, Coach and Faculty Advisor; and

WHEREAS, According to Chef Mike Chrostowski, Team Kansas' Coach, it has "been a pleasure to watch these young men and women display their creativity and passion for the [culinary] competition. They all have risen to the occasion and as their instructor could not be more pleased with all that they have accomplished." Now, therefore,

Be it resolved by the Senate of the State of Kansas: That we congratulate and commend Team Kansas from the Olathe Culinary Arts Program for their great successes and achievements; and

Be it further resolved: That the Secretary of the Senate shall send 10 enrolled copies of this resolution to Senator Lynn.

Senate Resolution No. 1864 was sponsored by Senator Julia Lynn.

I hereby certify that the above RESOLUTION originated in the SENATE, and was adopted by that body

President of the Senate.

Secretary of the Senate.