



Date: October 16, 2021 (Saturday)  
Time: 9:00 a.m. to 4:00 p.m.  
Host School: Helms College Augusta, GA  
Locations: Wrights Farm 4679 Wrightsboro Road Grovetown, GA 30813 and  
Helms College 3145 Washington Road Augusta, GA 30907  
Instructors: Peter Vossenbergh, Bruce Ogza, Chef Kristina Dahl

## **Topic: Culinary Agriculture**

### **Program Objectives:**

- a) Provide the benefits and challenges of local farming
- b) Understanding a variety of growing methods
- c) Soil nutrients and soil management
- d) Natural farming beneficials as pest control
- e) Proper harvesting techniques
- f) Cooking to feature natural ingredients and flavor
- g) Cooking methodology and techniques
- h) Plating techniques
- i) Incorporating farm to table in your curriculum introduction
- j) Student agriculture projects
- k) Local seasonal planting
- l) Planting schedule development
- m) Farmer's Markets and financial benefits to fund your program

### **Agenda:**

- 8:30 am Arrival to **Wright's Farm ,4679 Wrightsboro Road Grovetown, GA 30813**
- 8:45 - 9:00 am Welcome and Introduction to Goodwill Industries
- 9:00 – 10:00 am Culinary Agriculture, tour and harvest with Farmer David
- n) Benefits of local farming

- o) Growing methods
- p) Soil nutrients
- q) Natural farming beneficials
- r) Proper harvesting

10:00 - 10:30 am Break and **travel to Helms College 3145 Washington Road Augusta, GA 30907** Beverage and snacks will be provided

10:30 am – 1:30 pm Cooking Methodology: This will be a hands-on kitchen session utilizing the mornings harvest from the farm.

- a) Cooking to feature natural ingredients
- b) Cooking methodology
- c) Plating techniques
- d) Incorporating farm to table in your curriculum introduction

1:30 – 2:00 pm Lunch

2:00 – 3:30 pm Incorporating culinary agriculture into curriculum and closing remarks

- a) Benefits and challenges of local farming
- b) Student agriculture projects
- c) Local seasonal planting
- d) Planting schedule development
- e) Farmer's Markets and financial benefits

3:30 – 4:00 pm Campus Tour

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## **INSTRUCTORS BIO:**

### **Peter Vossenbergh M.Ed., CEC, CCE, CCA, AAC, CFBE, CHE, CS**

Forty-five years ago, I began my career in the hospitality industry getting my first job in a restaurant near Philadelphia. Since then, I've worked my way up on both sides of the pass, serving as everything from bus boy up to Director of Food & Beverage in the FOH and dishwasher up to Executive Chef in the BOH.

I've had the pleasure of working from the East Coast in Baltimore to the West Coast in Los Angeles, on the island of St. Thomas in the Virgin Islands, the least-inhabited island on Earth in Antarctica, on one of the smallest "islands" 150 miles out to sea on an oil rig in the Gulf of Mexico, and right here in Augusta where I have been working as the Executive Chef for Edgar's Hospitality Group at Edgar's Grille and The Pinnacle Club. I am in my current position as a Chef Instructor at Helms College.

Throughout my career, I've focused on professional development and giving back. We must continue to evolve and adapt to this ever-changing industry, and we must serve as role models helping to educate the next generation of culinarians. I have had the privilege of teaching over 5,000 students directly, and in leadership positions, my impact is even greater. By developing culinary faculty, mentoring students, and creating cutting edge programs and courses. Along the way I have earned a Master's Degree in Education (M.Ed.) and became a Certified Sommelier (CS) along with my American Culinary Federation (ACF) certifications. I had the honor of earning the ACF Southeast Region Educator of the Year award in 2018. To be recognized amongst thousands of extremely talented chef educators was unbelievable. I am also very proud to have been selected to represent Georgia as one of five Georgia Grown Executive Chefs for 2020 and 2021.

It has been an amazing journey so far with much more to come. I am lucky enough to live in wonderful community of Augusta Georgia. I live and breathe hospitality in all that I do. Because it's not just a job, food and wine are simply who I am.

### **Bruce M. Ozga M.Ed, CEC, CCE, CHE, AAC**

Bruce Ozga is the Vice President of Culinary Education at Helms College in Augusta and Macon, GA. He is certified by the American Culinary Federation as a Certified Executive Chef and Certified Culinary Educator, as well as a Certified Hospitality Educator by the American Hotel & Lodging Association. His experience in the foodservice industry spans over thirty-five years and across five different states. A native of Connecticut, he developed his culinary skills in several restaurants such as the 1784 Inn of Franklin, Norwich Inn and Spa and United Restaurant services in New Haven.

Chef Ozga is a graduate of Johnson & Wales University's Providence Campus with an associates degree in culinary arts and a bachelor's degree in food service management. He also holds a master's degree in education from Colorado State University in Fort Collins, CO.

Education is truly his passion. He has been in culinary education since 1993 when he moved to Texas to teach and be the program director at Galveston Community College. During his time in Texas, he was on the board of directors for the Texas Chefs Association. In the summer of 1997 he moved to Florida to teach and eventually become the Dean of Culinary Education at Johnson & Wales University's Miami and Denver campuses for over twenty years. He also served on the Florida Restaurant Association Educational Foundation board as a trustee-at-large over the last decade along with being the Vice Conseiller Culinaire with the Miami Chapter of the Chaine des Rotisseur.

Over the years he has won many awards but more recently he was recognized as the Greater Miami ACF Educator of the Year and the Chef of the Year.

### **Chef Kristina Dahl, CEC**

I fell in love with food as a child growing up in a home where my mother cooked gourmet meals from around the world. I decided to follow my passion in foodservice and received my Bachelor's degree in Hospitality Administration from Georgia State University. I was able to do my internship at Cherokee Town & Country Club, which is an exclusive club in Atlanta Georgia. From there, I went to Johnson & Wales University in Charleston, South Carolina, to get my Associates degree in Culinary Arts. While in school, my favorite classes were Stocks and Sauces and Garde Manger, where I learned the art of Ice Carving. My first chefs' job was at the Partridge Inn, a historical hotel, as the Sous Chef. I started creating menus and working banquets as I honed my skills as a Chef. I worked at a Brasstown Valley Resort in the North Georgia mountains, learning high volume cooking, where we would feed 6000 guests on Thanksgiving. I also was able to refine my skills as an Ice carver, carving 2-3 blocks of Ice a week for the next 2.5 years. I moved back to Atlanta, to work at The Swissotel, which was a 4-star hotel in Buckhead as the Executive Sous Chef. Here, I learned how to cook Kosher food in our Kosher Kitchen and created elegant flavorful food in our banquets and catering kitchen. After transitioning the hotel to the Westin Buckhead, I found myself wanting more in my career and my personal life. I started teaching at Le Cordon Bleu Atlanta for the next 13 years where I was able to live my passion for the culinary arts but also inspire the lives of my students through teaching. The greatest gift I received while teaching at Le Cordon Bleu, was being surrounded by some amazing talented chefs that I could enhance my skills and techniques but also grow as a culinarian. I have figured out over the years, I know what I know but I also know what I don't know, so I am always willing to learn and ask questions because I am a lifelong learner. Here at Helms college, I have achieved my Certified Executive Chef certification from the

American Culinary Federation. My favorite quote is “Don’t let the good be the enemy of the Best! “

### Teaching Philosophy

My philosophy as a teacher is to inspire and engage my students to want to learn and grow as culinarians. I believe in teaching my students technique-based skills so they can understand how to better create the recipes and have the knowledge to accomplish their goal.

I believe in providing a safe place for my students to make mistakes and to use critical thinking to understand and learn. I ask my students everyday what went right, what went wrong and where do you need to adjust. It is through making the adjustments that one learns their skills and understands the craft but also this in where they grow. Teaching is about giving the students the space to be inspired, to create ideas and to see that they can do this.

Every student is different and has different needs and wants. It is my job as a teacher to meet them where they are but also challenge them to want to learn and grow. I am a mentor, coach and cheerleader in my classroom and kitchen. I share my experience with the students while training them to do a task.

I also believe in having a fun professional environment that is built on respect and trust. I think it is important to be fair and kind so the students open to communicating any questions or concerns they may have.