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Student Senate Team Wins “Battle of the Chefs”

March 10, 2014

BLOOMINGTON, Ill.— In a cooking competition with elements from some of the Food Network’s programs like “Chopped” and “Iron Chef America,” Illinois Wesleyan’s Student Senate team barely edged the Office of Residence Life (ORL) team in a “Battle of the Chefs.”

Sponsored by Sodexo, IWU’s dining services provider, “Battle of the Chefs” is a corporate promotion that was held on college campuses across the country. Two teams of four students each were required to prepare an appetizer, an entrée and a dessert utilizing “secret” ingredients of feta cheese, pomegranate and graham crackers. Sodexo Chef Mark Naborowski assisted the ORL Team, while Executive Chef Mark Tytk advised Student Senate.



ORL members Kimberly Mensah '16, Brigitta Jakob '17, Cong Vu '17 and Arica Williams '16 prepared Chili Pineapple Shrimp with feta cheese on a bed of spinach, followed by Pepper Pomegranate Chicken with Onions, Red and Yellow Peppers and Potatoes sautéed in olive oil with herbs. Strawberry Parfait for dessert completed the meal.

Student Senate started with Zucchini Pizza Bites topped with feta cheese before preparing Honey Balsamic Chicken with Pomegranate Marinade. Their dessert was an Apple Bread Pudding topped with graham crackers. Members included Matthew Borse '16, Kristen Grisamore '15, Chris Taraszka '17 and Cortney Sears '15.

The winning recipes will be served in Bertholf Commons by the end of March, including the dessert on March 25.

Judge Mallika Kavadi '15 praised the teams for their creative dishes. “I especially loved the simplicity of the zucchini pizza bites appetizer and the warm apple bread pudding by Team Senate,” she said. “The entrees by both of the teams were really creative, especially the way the ORL team incorporated the secret ingredient pomegranate in the glaze for its chicken. In the

end, it was a close match on my sheet, with Team Senate ahead by two points.”

Other judges included Mike Welsh, Sodexo’s general manager of operations; John Boswell, Sodexo controller; and Admissions Counselor Bobby Castillo ’13. David Nicholson, Sodexo general manager for residential services, served as master of ceremonies.