Kendall College Student to Be “Celebrity Chef” for a Day in South Asian Nation—Thanks to Tea
Winning tea-infused menu earns Kendall student an opportunity to wow diners in island nation of Sri Lanka on Nov. 1, capping educational tea immersion for himself and Kendall chef instructor.

CHICAGO—October 29, 2014—Kendall College student Dustin Freund will prepare a multi-course dinner as a visiting “celebrity chef” at Jetwing in Negombo in Sri Lanka, on Saturday, November 1. The opportunity to impress invited guests with dishes uniquely flavored with various teas is part of a seven-day immersion in how tea is produced and marketed in arguably the world’s best-known tea-producing nation.

Freund won the all-expenses-paid trip for himself and Kendall chef instructor Austin Yancey, CEC, CCE, CPEC, as the grand prize in a first-ever cooking-with-tea competition for Kendall College students. On Aug. 18, Yancey, with Thresa Griffin, founder and tea master of Napoleona Tea Company in Lombard, Ill., and in conjunction with Chicago Gourmets, held a cook-off at Kendall College in which participating students each prepared four courses—appetizer, soup or salad, entrée and dessert—that included Ceylon black tea, Ceylon silver tip white tea, Earl Grey tea and a blend of chai and black tea as critical flavor components.

Freund’s winning menu consisted of white-tea- and mint-scented tomato “gazpacho” with sautéed watermelon and tuna, crowned with white-tea foam; seared prawns with green-apple purée and a cream sauce flavored with aged Gruyère and chai/black-tea blend; black-tea-crusted rack of lamb with black-tea/parsley couscous and a tempura-battered zucchini blossom stuffed with ricotta, Parmesan, sundried tomato and fresh herbs; and a dessert of piped goat cheese and mascarpone flavored with finely ground Earl Grey tea and served with balsamic-glazed cherries and honey-caramelized hazelnut powder.

A reception and dinner with accompanying auction, hosted by Chicago Gourmets and held at Kendall College on Aug. 22, showcased representative dishes of all competing Kendall students. Freund was announced as the competition’s winner at the conclusion of the event that raised funds to send him and Yancey to Sri Lanka under the guidance of Napoleona Tea Company’s Griffin.

The tea immersion that began Oct. 26 in Colombo in Sri Lanka’s Western Province includes estate, field and factory tours with tea pluckings and tastings; visits to spice gardens and the Ceylon Tea Museum; meetings with tea brokers and tea-worker families; a cooking class in Sri Lankan foodways; and observing cultural and religious ceremonies held throughout the touring region. The sold-out, invitation-only tea dinner to be prepared by Freund at Jetwing on Nov. 1 will cap Freund and Yancey’s tea adventure abroad before they return to Chicago.

About the Kendall College School of Culinary Arts:
Kendall College, founded in 1934, is located in Chicago and is a member of the Laureate International Universities network. Kendall offers undergraduate degrees in business, culinary arts, early childhood
education and hospitality management to a diverse and passionate community of more than 1,650 students. The curriculum combines strong academics with practical experience and international educational opportunities that help give students in business, hospitality and culinary arts programs the skills and expertise to be leaders in their professions. Kendall College was ranked the number one program in Chicago for preparing students for careers in hospitality management and culinary arts in a survey of management at Chicago's leading hotels and Michelin Guide restaurants (TNS Global – 2013 Survey). The American Culinary Federation Education Foundation Accrediting Commission has accredited the Culinary Arts associate program since 1988 and the Baking and Pastry associate program since 2008. Kendall College is accredited by The Higher Learning Commission and a member of the North Central Association of Colleges and Schools, ncahlc.org; 312.263.0456. For more information, visit Kendall.edu.

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