

My Story

Food! Glorious Food! Food has been important to me since birth. I come from a large Italian-American family. Grandma Benedetto was Calabrese and Grandpa Cordice was Sicilian. My family's week centered on Faith, Family and of course **FOOD!** Family dinner was Thursdays and Sundays. Be there or face the wrath of grandma. Grandma made simple peasant fare. Her mainstays were brothy soups seasoned with anchovy paste and of course "gravy". We ate this rich tomato sauce, simmered all day with fried meat balls, a few times each week. Sundays were the "Big Meals" – five or six courses of *antipasti* (genoa salame, "stinky feet" provolone, marinated artichokes and peppers), *pasta* with that lovely gravy, egg-stuffed braciolo, chicken *parmigiana*, eggplant rotolini, *finocchio* and blood oranges. Grandpa topped it off with limoncello or Campari®.

My life has been crossing the Culinary-Food Technology boundary since High School. At the *Eat Your Heart Out* deli I experimented with versions of "The WOZ" sandwich (½ tuna salad, ½ egg salad). I entered UC Davis as chemistry major and began working for Marriott dormitory food service. I worked my way from the dish room to line server to salad prep to bar tender to grill cook to student shift manager and finally to weekend cook. I changed to Food Science when I realized "this is just chemistry applied to food and I'd rather make something yummy than toxic". Upon graduation I continued practicing my culinary skills. I took courses at local markets began making my own home-fermented foods (sauerkraut, cheeses, kefir, cured meats). When Frito Lay finally developed a culinary program, I fully engaged and sought additional training from our chefs. This culminated in earning the CCS® in February 2019. To enhance my professional opportunities, I am taking courses at the Collin College Culinary Department with an eye towards an AA in Culinary Arts.

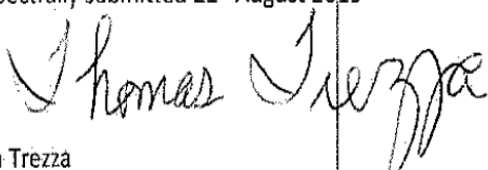
WHY RCA?

I often hear from my chef and food science colleagues about the "culinary world" and the "food science world"? Are they really different worlds? They are just different parts of one food spectrum. Different foci with one common end goal: providing a desirable consume experience. While I am new to the RCA, I believe the blend of my food science, product development, and culinary skills can advance the RCA goal of transforming chefs and scientists into Culinologists.

"As Iron Sharpens Iron, one person sharpens another" ... Proverbs 27:17, New American Bible.

My specific objectives as a board member would be to understand how broadly as possible the RCA can "mix its dough" amongst both the traditional culinary and food science spectrum. I believe we can tighten this spectrum to create the "Super Culinologist". I believe I can help RCA along this journey this via educational outreach to schools and colleges, "On Food and Cooking" type of courses and demonstrations, and other opportunities of which I am not currently aware. I believe I can be bridge between both ends of this science-art spectrum.

Respectfully submitted 21st August 2019



Tom Trezza