IIPD grant recipients must report on grant-funded activities in order to remain eligible for future IIPD grant program consideration. All grant recipients are required to submit a summary report of the completed project or activity to the Grants Department at the time that they submit their IIPD Reimbursement Form.

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<thead>
<tr>
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<th>Angus Campbell</th>
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**Purpose of Grant:** To Stage” with chefs from the Veneto region of Italy

1. **Describe the new avenues of instruction, including changes in curriculum, teaching strategies or other changes that are resulting from your grant-funded activity.**

   I staged with chefs to learn new plate presentations techniques to use for my new animated instructional slide shows. These slide shows will be on a 80 second cycle and show the plate building in its component parts, this method of delivery of a practical subject has been proven to be a more effective teaching tool than video. The laboratory will be fitted with drop screens and will aid students in perfecting plate presentation.

   I will use the methods learned at the schools I visited to more effectively adopt a farm to table philosophy at our school. This will involve creating curriculum that in effect allows the students to be part of the farming process, by doing this the student will grow to appreciate more fully the nuances and importance each ingredient plays in the structure of a dish.

   I have a host of new material that will help me to teach more effectively the important Italian culinary product that I was involved in learning while in Italy. The students will be able to use this information in menu engineering techniques project.

   I will post my power points with all plate presentations, product details, Italian food styles, farm to table comparisons, and video clips of the Italian chef’s new food concepts. The students will use these during their dish development assessments, giving them a more complex repertoire of items to work from.

2. **How will the grant-funded activity result in an impact on student learning and enhancements to student success?**

   I will expose students to new plate presentation, different style of food, new cuisines, cultures and products which will help them when working on special dishes for their industry placements. This will help them create new dishes for the public at their places of work.
Our students are visual learners and they will be able to learn the skills techniques and plate presentation for their own repertoire greatly enhancing their resume.

I was able to create lasting relationships with an extensive pool of chefs in the Veneto region and as a result I am able to offer opportunities with these chefs for my students with employment, six month co-op or internships as well as stages.

3. **What steps are you taking to assess the impact of this activity on student learning?**

   I will have the chefs that I met during my trip assess the student’s plate presentation on skype, I will also assess their flavor profiles from these dishes and know whether they are being successful.

   I will observe the plate service and assess their ability to master line, balance, layout and focal point when associated with accurate plating.

   I will assess menu development quizzes and recipe/dish development assessments will be assessed with existing rubrics.

4. **How are you engaging others in the learning process and disseminating activity results with the wider campus community?**

   **NOTE:** If shared learning activities have not yet taken place, an addendum to this report must be filed with the Grants Department describing shared learning activities prior to applying for another IIPD grant, as required by IIPD Guidelines.

   Using funds from the “The Kate and Angus Campbell” foundation Scholarship fund I was able to bring a member of our media services department with me to Italy on my trip. As a result we logged 9 hours and 40 minutes of HD video which I will edit and use for instruction in a laboratory classes, purchasing classes and principles of food preparation classes.

   I also took many photographs which I will use to for power points to show technique specific Italian product production, plate presentation and menu development. I will make all my materials available to present to my fellow professors in the department. I will produce video shows on the cultural and gastronomic material and make it available on You Tube for the campus community as well as the greater Grand Rapids community.

   I will present a summary of my trip at a staff meeting.

5. **Describe how the grant-funded activity is supporting the objectives of your department and your existing job responsibilities.**

   I met and worked with many chefs who will help me created opportunities for our students to travel and work and stage.

   I bring back firsthand knowledge of new farm to table technique, Michelin star cuisine and a clearer understanding of the more refined ingredients in the Italian world cuisine. This information and skill can be implemented immediately into our restaurant classes as well as our skills classes.

   Our department continues to promote professional improvement and growth in our field of study. We strive to develop good working relationships with other international schools and important chefs for the benefit of our students. We remain focused on becoming better teachers and more talented chefs so we
can stay ahead of the competition, hence our continually being voted one of the top 10 schools in the states.

6. **How has this grant helped in fostering your professional development goals?**

My goals were to refocus and enhance my technique, speed and precision. This grant allowed me to concentrate on sharpening and honing the skills necessary to execute a busy restaurant more efficiently while teaching a class.

As the only instructor teaching international cuisine and product development I need to constantly improve my base knowledge of product and what is current on the international culinary scene. I was able to learn a lot of new technique as well as plate presentation while on this trip.

Keeping myself on the cusp on modern technique and gastronomic innovation allow me to improve my ability and knowledge. My goals were achieved by learning new innovative and modern plate presentations during my stages, the chefs were very generous allowing me to plate the food.

7. **Please add any other comments you would like to include in this report.**

The report above shows how all of what I did below will be applied when I get back into the classroom. I thought it would be better to explain separately what I actually did as many my experiences cross over in application. I covered 2095 Kilometers in the 8 days when I was in Italy and worked at least 8-10 hours every day. It was hugely rewarding and I know I will put it all too very good use, especially with my students.

I studied the production, salting, aging and storage of Parmenganio Reggiano cheese with Andrea Nascimbeni, at Caseificio dell’ Emilia Lesignana di Modena. Mr Nascimbeni’s family has been making and maturing this noble product for five generations and I learned firsthand how to recognize quality of a mature cheese. I was then honored by learning how to open a full three year old cheese wheel which was opened for me, at a market value of 2000 euro I really was honored. I was also included in a full taste test including the art of flavor recognition and discerning characteristic flavor profiles within the cheese wheel. This included a renewed learning circle for me in the flavor explosion department, and I am very grateful that I now have improved my knowledge.

I studied the production of Aceto Balsmico Tradizionale with Chef Mirco Casari in Modena, his Aceto (a place where vinegar is made) was a small barrel production including vinegar as old as 1908. His balsamic vinegar was made entirely by traditional methods in small batch production in his cellar located in his two hundred year old home. I tasted a range of vinegars including a young 12 year old to a fifty year old. There followed an incredible five course meal which was entirely based on the use of balsamic vinegar. This was a truly remarkable concept which was entirely unique to his family and which I will bring to my department. The 35 year old on lemon Gelato with dried cherries was flawless. I was gifted some 25 year old which I am saving for a student tasting, how cool is that.

I had a private lesson on the selection, evisceration, fabrication and production of Prosciutto de Parma from Michela Conti at Salumificio Conti, Valle di Castrgnano in the Parma region. This remarkable journey through the salting, aging and eventual tasting was not only spectacular but very hands on. I now am fully trained in recognition, production, curing, aging and finishing of this incredible product. I also bought the tools used by the inspectors to test a fully aged ham. I do have intent to eventually produce my very own Michigan prosciutto with GRCC students.
I had an incredible stage with Francesco Favro at vineyard La Practerte in Veneto, this amazingly dedicated gentleman produces the perfect small farm/vineyard batch wine I have ever tasted. We spent hours following the produce from the ground to the table, tasting the soil and eventually tasting the wine. This minimalistic approach to food startled me into a new philosophy in food production, later when visiting the schools it brought it even sharper into focus. I bring a fresh new approach to my class with emphasis on the quality of ingredient as never before. Yes I know this happened in a vineyard and no it was not the wine, just the perfection of combined flavors and the simplistic perfection of ingredient. We have this perfect ingredient in Michigan and we do not place enough emphasis on the perfection of product.

I spent a great day shadowing and learning from Professor Gabriella Morini at the University of Gastronomic Sciences in Pollenzo by Alba. This school studies such subjects as Food Biodiversity, Agrifood Systems, Gastronomic Ecodesign and Sustainability, I was fortunate to be able to discuss them all with this gracious lady. This sprawling fifteen century castle is where the slow food movement started and it continues to thrive today all over the world. Another truly eye opening experience, culminating in a tour of the fourteenth century Italian Kings cellar containing recent donations of wine from every vineyard in Italy. Professor Morini explained the growing importance of the slow food movement and allowed me an insight into a very special world of food.

I was honored by an invitation to Academia Barilla by the executive director Gianluigi Zenti, in the heart of Parma. Academia Barilla is a monument to the Barilla family who have dedicated its use to the promotion of Italian product as well as the 150 known pastas that were originally made on that very site. In this truly wonderful educational facility I was treated to a lecture on agrifood systems and the future of farm to table. A remarkable visit to their library concluded the visit where I was shown a special collection of ancient cook books one dating to the fourteenth century, handled with great care by a white gloved curator who allowed me to copy a recipe to show my students. I was also shown many signed copies of menus prepared by the maestro himself Augustine Escoffier, very special pictures for my students.

I staged with Chef Gabrielle Dalla Fratte at Restaurant Skorpios and Café Zenith, which are both located in the main square of the seaside resort of Bibione 60 kilometers above Venice. For three full days I was treated to an intense program of instruction, hands on production, including tastings and three rather remarkable five course meals with appropriate local wines. All the food was based on traditional and modern Venetian food with several visiting chefs from Venice taking part. Chef Gabrielle is excited about setting up co-ops with our students in Venice as well as Bibione. A truly remarkable visit during which we experimented with a host of new dishes, plate presentation as well as creative shellfish preparations.

I visited Trattoria Anna Maria in Bologna where the true Ragu is made by Chef Anna Maria. This culinary pilgrimage was a very important moment for me as a chef, to finally taste and appreciate the true Ragu. Unfortunately Chef Anna was unwell, but was told were there, but at 86 years old we understood. The dish itself was worth every mile I traveled for it, I had the traditional Tripe in Ragu but also tasted the other styles, long may Chef Anna amaze with her Ragu. Another great treat awaits my culinary classes.

Certainly one of the highlights of my trip was to stage with Chef Massimo Spagaroli, the 2011 Michelin Star rated chef of Antica Corte Pallaviciana in the Po Valley. He was very gracious with his time and I was amazed by the production of the Culatelli (a specialist raw ham only known in this region) hanging in his ancient cellars gathering mold and dust until their unveiling after three years. After washing both
styles (form black and white pigs) in fruity red wine, he to my astonishment, created an astounding full tasting for me of this amazing delicacy. As a chef these opportunities only come along very rarely and it will remain with me as one of my career highlights. Documenting this entire process was a major coup and will be long used by the students of GRCC. Chef Massimo’s property was true example of a kitchen garden and a kitchen farm and it gave me a true understanding of what we should be doing here in West Michigan with the farm to table movement.

I visited and participated in classes with Chef Lucia Barbarino at AFP della Colline, Astigiane in the magnificent town of Asti. This school is located on the hills overlooking the town and was a true jewel in the culinary world. I was allowed to stage there with the chefs and students learning such local specialties such as Agnelotte de Villetto, and Carpaccio be Asti. This delightful day in the country culminated with a lesson by the students (some only thirteen and fourteen years old) comprising of local pasta and appetizer dishes followed by a magnificent lunch of traditional local dishes. One particular dish I learned is defiantly something all of our students should have in their repertoire and I will make sure they will.

During my last three days I was fortunate work with Giacomo Breseli, president of the Institute Marco Polo in Parma. His organization was instrumental in making my trip a success and he has offered to organize classes, stages, co-ops and culinary tours for our students and culinary classes for our professors. His association with government agencies as well as his amazing culinary connections will be invaluable to the success of our students. He will visit our school in the fall to set plans in motion for stages and co-op opportunities.

Experience makes me a better teacher and I am very happy with how this trip went, the evidence of what I did has been recorded and I am delighted to be able to share all of this with many different classes. Through video, animated gifs, skype, power point and just good old lecture I will be able to recreate my experiences with my students and for that I am very grateful.

Just a huge thanks to the IIPD team and all the supporting cast for their diligence in making this possible for our faculty and students. You all rock.