

RRC Polytech's Culinary Arts Students to Participate in Iron Chef Turkey Competition

Culinary Arts students to transform fresh donated turkeys into creative dishes

Winnipeg, MB on Treaty No. 1 Territory and the Homeland of the Red River Métis – RRC Polytech is thrilled to once again host this year's Iron Chef Turkey Competition tomorrow, providing Culinary Arts students with an opportunity to showcase their skills and creativity in preparing turkey dishes while competing for prizes. The competition is made possible by generous turkey donations from Granny's Poultry, and sponsorship from Manitoba Turkey Producers (MTP).

"The competition will not only celebrate the culinary student's talent but also emphasize the importance of hands-on learning in the culinary arts. It's an opportunity for students to refine their cooking skills, try new flavours, and practice presenting dishes under pressure," said Karl Oman, Chef Instructor in the Culinary Arts program at RRC Polytech and competition organizer.

"We've been doing this for 15 years now, giving students a great opportunity to practice their cooking skills, and win prizes that supports their future," said Oman.

Held at the Paterson GlobalFoods Institute (PGI), the event will start at 10 a.m. Over the course of three hours, eight students will prepare an appetizer and entrée using fresh whole or ground turkey provided by Granny's Poultry. Participants will have 15-30 minutes to plan their dishes and will be judged on taste, presentation, and creativity.

Manitoba Turkey Producers (MTP) is sponsoring the event with prize money of \$1,000 for first place, \$750 for second, and \$500 for third. Two MTP representatives will also join the judging panel.

"We're proud to sponsor this competition and support these young, aspiring chefs as they develop skills that will take them far in their careers," said Velangelina Lachance, Communications Manager at MTP and one of the judges. "We hope they continue to incorporate turkey into their dishes as a versatile, year-round ingredient."

Granny's Poultry, a brand of Exceldor Cooperative, the largest poultry cooperative in the country, has supported this event for over a decade, providing fresh turkeys to help students hone their culinary skills. This year, they donated 12 whole fresh turkeys and a case of ground turkey.

"We're thrilled to donate our turkeys for the competition. These students are the next generation of culinary talent who will be cooking globally and shaping the future of the food

industry. Supporting their growth and innovation is something we're incredibly proud to be a part of," said Barclay Uruski, who is on the Exceldor Cooperative Board of Directors.

Media is invited to attend tomorrow's competition to learn more about the event, meet the participants, and tour the facilities.

Date: Saturday, November 30, 2024

Time: 10 a.m. - 2 p.m.

Location: Red River College Paterson Global Foods Institute,
Exchange District Campus
504 Main St, Winnipeg, MB R3B 0T1

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