

Patchogue Woman Wins Culinary Contest

Students from around Suffolk County participated in a 'Chopped'-inspired cooking showdown.

by Drew Biondo
Community contributor

Suffolk County Community College Culinary School student Satoko Matthews of East Patchogue whipped up a delectable dish to claim first place in the school's Battle for the Beach Competition, held on Dec. 6 at the Culinary Arts and Hospitality Center at Suffolk County Community College in Riverhead.

The students' challenge was to take a mystery basket of ingredients and turn them into a dish that was judged on creativity, presentation, and taste with minimal time to plan and execute its delivery — similar to the popular reality television show "Chopped," airing on the Food Network.

The winning dish — a mouth-watering lime marinated chicken with a baked artichoke topped with a lime aioli, roasted potato hash and sautéed broccolini — was Matthews' ticket to a seven-night stay at the Sheraton Clearwater Beach Resort in Clearwater, Fla. (including round-trip airfare and ground transportation) and the opportunity to work under the supervision of Sheraton Clearwater Beach Resort's executive chef.

The competition's top chefs were:

First place: Satoko Matthews of East Patchogue

Second place: Victoria Shannon of Huntington

Third place: Watson Lloyd of Southampton

Fourth place: Gloria Scrocco of Remsenburg

For more information, go to http://department.sunysuffolk.edu/CulinaryArts_E/index.asp

To see more pictures of the event, flip to Page 25.



East Patchogue resident Satoko Matthews was top chef at Suffolk County Community College's culinary cook-off in Riverhead this past December.

Photo courtesy of Joan Larsen Wozniak

The Culinary Arts

and Hospitality Center at Suffolk County Community College is widely recognized as the premier culinary instructional facility on Long Island and features 28,000 square-feet of space, with state-of-the-art kitchen facilities.

Suffolk County

Community College Culinary students were called upon during the contest to use their cooking, speed and ingenuity in a competition during which they did not know what they would be cooking with.

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was to take a mystery basket of ingredients and turn them into a dish that was judged on the students' creativity, presentation, and taste with minimal time to plan and execute its

delivery, similar to the reality television show "Chopped" airing on the Food Network.

The competition

was held on Friday, Dec. 6, 2013 beginning at 2 p.m. at the Suffolk County Community College Culinary Arts and Hospitality Center, Culinary Arts Lab Room 127 located at 20 East Main Street in Riverhead.

Battle for the

Beach awarded the top chef a seven-night stay at the Sheraton Clearwater Beach Resort in Clearwater, Fla. and the opportunity to work under the supervision of Sheraton Clearwater Beach Resort's executive chef.

Richard Freilich,

director of Suffolk County Community College's Culinary Arts Program, said the

competition was created in 2008 to provide the students with real-world experience. "This competition takes students a step closer to becoming professional chefs. It is a great opportunity to help them grow and to see if this is truly a career they want to pursue," Freilich said.

The degree is

designed for students with a career interest in both culinary and food service management. The program is divided among career-specific courses, business courses and liberal arts courses. The curriculum will prepare students to enter this workforce or continue their education.

—Drew Biondo
is the director of communications for Suffolk County Community College.