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Students learn 'common sense' cooking from Chef



By: Elizabeth Banfield



**Chef Bob Katz led students through step by step directions on how to make their dishes.
Photo by Elizabeth Banfield**

On Wednesday, April 6, Micah Martin, director of student leadership and community engagement, orchestrated the second "Common Sense" cooking class taught Chef Bob Katz. In this cooking class, 20 students learned how to make chicken appetizers and entrees.

Martin realized the need for cooking classes after sitting down with some current seniors and asking them what they had wished their college experience had included. The students told him they would like to be able to host people at their homes after graduation but didn't know how to cook anything.

Suzanne Glasscock of the kitchen staff used to teach classes like

this on a regular basis. When Martin

approached her and Chef Katz about the idea they were more than happy to start the classes up again.

It became obvious that this was a popular idea around campus after the first class earlier this semester filled up in just 8 hours. Student Josiah Parke said that he had wanted to participate in the first class but it was full before he could sign up so when he got the email about another one he called Martin right away so that he wouldn't miss it again.



Students learned that if they don't have a meat hammer the back of a frying pan can also work.
Photo by Elizabeth Banfield

Martin also plans to have a common sense car care class on April 19 at 2 p.m. with Chief Barry Johnson and Charles White from White's automotive which will allow students to bring their own car and learn practical skills such as how to change a tire as well as other common car problems.

This was the last of the common sense cooking classes for the semester but there are plans continuing this program next year.

To see all photos from the event, [click here](#).



Students get a little extra help from Suzanne Glasscock.

Photo by Elizabeth Banfield

Parke said this class is a good starting point for him in preparation for living on his own this summer.

After the students put together their dishes they got to enjoy eating together at tables that Karissa Weir decorated. The tables were decorated to demonstrate how even some simple items from Walmart can help add some nice elements for hosting.



In the end the students had created an entire dinner for themselves.

Photo by Elizabeth Banfield