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FOR IMMEDIATE RELEASE

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**High School students take home honors at culinary competition**

OMAHA, Neb. — Over 120 high school students representing 17 Nebraska and Iowa schools displayed their culinary expertise at the 10<sup>th</sup> annual ICA High School Culinary Invitational, Feb. 20 at the Institute for the Culinary Arts on Metropolitan Community College's Fort Omaha Campus, 32<sup>nd</sup> and Sorensen Parkway. Teams competed for culinary greatness by preparing three-course meals and presenting their own restaurant concepts.

Students represented the following high schools: Beatrice, Bellevue East, Bellevue West, Fremont, Gross Catholic, home schools, Logan-Magnolia, Louisville, Milford, Millard Horizon, Omaha Career Center, Omaha Northwest Magnet, Omaha South, Papillion-La Vista South, Plattsmouth, Ralston and Roncali Catholic.

Judges from postsecondary colleges and universities, local chefs and restaurateurs critiqued their work. Scholarships, gift certificates, medals and a trophy were presented during the awards ceremony.

**Culinary competition**

First place-grand prize: Plattsmouth — Blue Devil Chefs

Second place: Millard Horizon — Next Great Chefs

**Gold place medals**

Plattsmouth — Blue Devil Chefs

Millard Horizon — Next Great Chefs

**Management competition**

First place: Papillion-La Vista South — The Bus Drivers

Second place: Papillion-La Vista South — Vidorra

Best of beef: Roncali Catholic — Crimson Sages

Best of Pork: Fremont — Die Deutschjager

Best starter: Millard Horizon — Culinary Cuties

Best main plate: Home schools — It Needs More Salt  
Best dessert: Millard Horizon — Little Italy  
Banner: Ralston — Team Rocket

The invitational is supported by MCC students, staff and faculty and by leaders in the food and hospitality industries. The event recognizes students for teamwork, excellence in culinary skills and knowledge of the industry. Additionally, it gives leaders in the industry the chance to interact with and evaluate future leaders. The event showcases the culinary arts and hospitality programs at MCC, which prepare students for careers in the food and hospitality industries.

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Metropolitan Community College, accredited by the Higher Learning Commission, is a comprehensive, public community college that offers affordable, quality education to all residents of Dodge, Douglas, Sarpy and Washington counties. Founded in 1974, MCC has the largest enrollment out of six community colleges in Nebraska and is the second largest postsecondary institution in the state. MCC serves more than 40,000 unique credit and noncredit students.