

SPICING UP COLLEGE CUISINE

Burlington, Vermont - February 15, 2006 - [Kate Duffy](#) - Channel 3 News

Mix one part geography...

"You're going to be having some Colombian food today. This is called motropo."

...With a dash of sociology...

"Each place has its own type of food."

...And spice it up with some foreign language.

"Senorita, how are you today? Muy bien, thank you very much."

It's a recipe for a whole semester worth of classes. Not in the lecture hall, but in the cafeteria.

"Perfecto, it's chicken soup called ajiaco from Bogotá," Chef Joaquin Suarez explains to a student.

Suarez is visiting UVM from his home in Bogotá, Colombia. The school's food service company has begun inviting guest chefs from its kitchens worldwide.

"It's always nice to shake things up every once in a while and have something different and have something authentic," says Paul Bahan of Sodexo Food Services.

As students grow up with more sophisticated palettes, their colleges are working to make their menus more diverse.

"When I was in college, cafeteria food was basically french fries and hamburgers. Things have changed immensely," says Bahan. On tonight's menu-- a potato soup, vegetables, beef and mashed potatoes.

"Seems gourmet, maybe, because it's different flavors. Maybe a different presentation, but it's very typical. We do it every day," says Suarez.

Typical in Colombia-- but unusual in the cafeteria.

"It's never this creative, I guess," says freshman Kate Crowley.

"I really liked the different flavors. The sweet meat, potatoes were excellent," says freshman Jennifer Glenister.

Food that tastes good in any language.