



Dining Down Under

On February 5, 2007, Australian Executive Chef John Deane visited the campus to cook an authentic Australian meal as a part of the Sodexo Food Service's Global Chef Program. The Global Chef Program brings Sodexo chefs from all over the world to their affiliates all over the world. This is the first time Dean College has been able to participate in this program. The meal included Grilled Mango Chili Chicken with Plum Sugar Dressing, Dukkah Crusted Lamb Rump with Mixed Beans and Roasted Aioli, Lime and Ginger Mousse, and the ever popular Kangaroo Burger.



Chef Deane started his career in the restaurant business in his native Ireland washing dishes, and moved up the ranks to become a chef. Departing Ireland he went to England, then Germany, and then finally to Australia. Chef Deane had the honor of being the Executive Chef for the Athletes Village during the 2000 Sydney Olympic and Paralympic Games.

When asked what he learned from running the kitchens at the Olympics Deane immediately responded with "Go with your gut feeling," meaning if things are not feeling right then they probably are not. He said the Olympic Games were a great learning experience because almost no one he worked with had participated in an event as large as the Olympics.



Chef Deane invited six students to help him cook and serve the meal. Deane enjoys working with students because they will become the chefs of tomorrow. At Telstra Stadium in Sydney, where Deane is the Executive Chef, a local university holds classes in his a la carte kitchens. Deane thinks that it is very important for experienced chefs to teach aspiring chefs all that they know so recipes and techniques do not get lost through the generations.

Deane is enthusiastic about the Global Chef Program because he thinks it is important to share knowledge of cooking with different cultures. He hopes that chefs here gain some knowledge of Australian cooking and that he will gain some knowledge from American style of cooking.