



Sept. 23, 2011

Contact: Ellen Cohune

College of Agriculture, Food and Environmental Sciences

805-756-2933; ecohune@calpoly.edu

Cal Poly Students “Savor” Local Culinary Expo

SAN LUIS OBISPO – Dozens of Cal Poly students – majoring in everything from Food Science to Wine and Viticulture to Dairy Science – will demonstrate their skills and offer student-produced local food products at Sunset Magazine’s 2011 Savor the Central Coast culinary event Oct. 1-2 at the historic Santa Margarita Ranch.

This is the second year the College of Agriculture, Food and Environmental Sciences has participated in the event, which draws thousands from across the western U.S.

“We are delighted to have our students participating again this year,” noted David Wehner, dean of the College of Agriculture, Food and Environmental Sciences. “With their hands-on knowledge of food and agriculture, our students thrive at an interactive venue like this. It is an ideal learning opportunity where thousands of people with a passion for food and agriculture come together, and it’s right here in Cal Poly’s backyard.”

Event highlights include:

- Sampling of Cal Poly student-produced products including fair-trade chocolate, jam, chocolate milk and cheese from the Cal Poly Dairy, beef jerky from the Cal Poly Meats Enterprise, and fresh fruits and vegetables from the Cal Poly Farm Stand
- Cal Poly expo booth designed and constructed by Horticulture and Crop Science students and faculty advisor Melinda Lynch
- Student docents supporting Sunset editors and industry experts at cooking demonstrations, gardening seminars and composting lessons.

Alumni Reception:

Food Science major Luis Mazul of Lompoc, Calif., will treat Cal Poly alumni to a specially prepared meal at a private reception. The reception will be held in “Chef Central” – the same demonstration kitchen to be used by celebrity chef Cat Cora of Food Network’s “Iron Chef America.”

Mazul and his staff of fellow students will develop the menu and prepare and serve the meal to alumni and special guests immediately following Saturday’s expo events.

“This is such a special opportunity for me to showcase my understanding of nutrition and food preparation and to share it with our alumni,” said Mazul. “I have some professional culinary training. I chose to study at Cal Poly for the Learn by Doing opportunities here

and to help bring out the 'inner chef' in other students. I will definitely have a chance to do that at Savor."

For more information on the Cal Poly alumni reception, visit www.alumni.calpoly.edu/events-programs/savor2011.html.

For Savor the Central Coast information, visit www.savorcentralcoast.com/.

* * *

About Cal Poly's College of Agriculture, Food and Environmental Sciences:

Founded in 1901, Cal Poly's College of Agriculture, Food and Environmental Sciences is comprised of nearly 4,000 students from agriculture and urban backgrounds. Offering 16 unique majors, the college features 10,000 acres of living laboratories and applied research facilities on the San Luis Obispo campus and at the Swanton Pacific Ranch living laboratory in Santa Cruz County, Calif. From Day One, students are required to hone their skills through practice in labs, product development, senior projects, industry internships, competitive teams and student enterprises. For more information, go to www.calpoly.edu.

#

[CP Home](#) • [CP Find It](#) • [Get Adobe Reader](#) • [Help Accessing Public Affairs Web Content](#)

[Cal Poly News Web](#) • [Cal Poly Magazine](#) • [Cal Poly Update](#)
E-newsletter

[Giving to Cal Poly](#)

Public Affairs Office
California Polytechnic State University
San Luis Obispo, CA 93407

[polynews \[at\] calpoly.edu](mailto:polynews@calpoly.edu)