Senate Resolution No. 2005

BY: Senator OBERACKER

CONGRATULATING the SUNY Delhi Culinary Hot Food Team upon the occasion of capturing first place at the American Culinary Federation Student Team of the Year Regional Qualifier on March 3, 2024

WHEREAS, Culinary competition enhances the moral and creative development of the people of this State, instilling in them the value of teamwork, imparting a desire for success, and developing a sense of artistic and creative expression; and

WHEREAS, It is the sense of this Legislative Body to recognize the dedication and commitment of those individuals who distinguish themselves through excellence in culinary competition; and

WHEREAS, Attendant to such concern and in full accord with its long-standing traditions, this Legislative Body is justly proud to congratulate the SUNY Delhi Culinary Hot Food Team upon the occasion of capturing first place at the American Culinary Federation (ACF) Student Team of the Year Regional Qualifier on Saturday, March 3, 2024, in Buffalo, New York; the win secures them a spot in the finals to compete in Phoenix, Arizona against other regional winners for the national title of ACF Student Team of the Year 2024; and

WHEREAS, During this esteemed competition, the students are required to showcase their knife skills by demonstrating various knife cuts; they have one hour to complete their task and are evaluated on the quality and volume of their finished cuts; the vegetable cuts are evaluated blindly, to ensure fairness, and the top eight scoring students compose the team and team support; and

WHEREAS, The SUNY Delhi Culinary Hot Food Team made a four-course meal with six portions and served it to the judges; they had 90 minutes to prepare the food and 20 minutes to serve the food; as part of the competition's criteria, the courses highlighted local ingredients and inspiration from the region; the entree was a modern version of Chef Auguste Escoffier's Poulet Saute a la Catalane; and

WHEREAS, Under the able leadership of culinary instructors Chef Victor Sommo and Chef Sean Pehrsson, the SUNY Delhi Culinary Hot Food Team faced a team from Monroe College in New Rochelle, New York; the hundreds of hours of practice paid off, and these talented students were able to earn a gold medal; and

WHEREAS, The students on the team, including Brennan Spencer (captain) of Painted Post, New York; McKena Giles of Castle Creek, New York; and Moses Rojas of Bronx, New York, all sophomores, as well as Jahnasia Sutton of Manhattan, New York; and Michael Fanning of Warwick, New York, who are both first year students, had only one month to prepare for the competition; and

WHEREAS, In addition to the competition team members, students Samuel Giordano, of Endicott, New York; Wayne Karnuth of Bolivar, New York; Nathan Kubinski of Staten Island, New York; Jordan Mckeen of Liverpool, New York; and Sarthak Thapa of Kathmandu, Nepal were on the special/support team; and

WHEREAS, SUNY Delhi has long been recognized as one of the best culinary schools in the nation; in the last decade, Delhi students have won more than 500 individual and team medals, including multiple American Culinary Federation (ACF) state, regional, and national titles; and

WHEREAS, It is with great pleasure that this Legislative Body acknowledges the magnificent talent and representation of excellence within New York State that is the SUNY Delhi Culinary Hot Food Team, fully confident its members will continue to enjoy the sparkling successes they have experienced thus far; now, therefore, be it

RESOLVED, That this Legislative Body pause in its deliberations to congratulate the SUNY Delhi Culinary Hot Food Team upon the occasion of capturing first place at the American Culinary Federation Student Team of the Year Regional Qualifier on March 3, 2024; and be it further

RESOLVED, That copies of this Resolution, suitably engrossed, be transmitted to Team Members: Brennan Spencer (captain), McKena Giles, Moses Rojas, Jahnasia Sutton, Michael Fanning, Samuel Giordano, Wayne Karnuth, Nathan Kubinski, Jordan Mckeen, and Sarthak Thapa; and culinary instructors, Chef Victor Sommo and Chef Sean Pehrsson.