

## **HL:** Cooking Up Success

**SH:** Although being a student at Broadmoor could come with a lot of stress, the outcomes were almost always worth it

The sound of metal pots and pans clanging together filled the spacious kitchen at the Broadmoor Technical Institute. Students focused on the meals they were hurriedly cooking for the public; whisking, grilling, sautéing and more. This was just another Wednesday night at the Broadmoor Bistro.

“I definitely learned a lot more than I thought I would have being in this program,” junior Reis Miller said. “You don’t expect the culinary world to be a very complicated world until you actually get into it and experience it firsthand.”

Senior Braeden Hovermale took orders from patrons while making casual conversation with them. The order was then handed off to Miller. Once he put the finishing touches on the dish, Miller passed the dishes to Hovermale to serve to the waiting customers.

“I’d say I’m a pretty decent server because I’ve been complimented on how well I approach the people,” Hovermale said. “I’m able to get really good reviews and really good tips the first time serving ever and that gave me a lot of pride.”

Back in the kitchen, chattering students washing dishes had replaced the sounds of food preparation. Broadmoor offered students multiple classes regarding restaurant management, catering and classes about culinary skills.

“[Broadmoor has] only made positive impacts for me,” junior Jack Steadham said. “It allows me to prove the work ethic I have.”

Students at Broadmoor spent almost their whole day there. According to Miller, the instructors, Justin Hoffman, Bob Brasard and Jon Dallen, approached teaching in differently than normal high school instructors.

“If you make a mistake, they want you to fix it and really want you to figure out how to solve your problem because that’s how it is in the real world,” Miller said. “It’s all about getting through it and working to better yourself.”

The environment at Broadmoor made many different impacts on the students. It had not only taught them significant culinary skills, but also given them something to look forward to every day.

“I’m most proud of making the public happy with our food. That’s really been something that drives me,” Steadham said. “Cooking is basically my life now. It’s the only thing I really put my heart into and it’s what I wake up in the morning to do.”

Since the fall of 2000, the Bistro allowed students to cook and serve menus they created while running the restaurant themselves.

“When you see that you’re making somebody’s day by interacting with them or just cracking jokes with them, it really helps ease the stress and anxiousness of everyday life,” Hovermale said. “I hate to say, but it was a total opposite of what I thought it was going to be.”

The culinary program at Broadmoor has not only enhanced culinary skills and taught students how to run and manage a restaurant, it made them aware of what being passionate about something really means.

“You have got to find your passion and a lot of that comes in the actual program,” Miller said. “Even if you don’t succeed the first time, if you just keep working at improving yourself and making yourself better, you’re going to end up more successful.”