SCCC culinary program hosts ‘Chopped’ competition

Suffolk County Community College’s culinary program held their “Chopped”-like competition, entitled Battle for the Beets in honor of the grand prize — a seven-night stay at the Sheraton Clearwater Beach Resort in Clearwater, Fla. and an opportunity to work under the supervision of the resort’s executive chef.

Student contestants were presented with a mystery basket of ingredients — a whole chicken and butternut squash — that they had to turn into a mouthwatering dish. The competition is similar to the popular reality television show “Chopped” airing on the Food Network.

The judges, five of SCCC’s faculty chefs and Suffolk County Community College President Shawn McKay, evaluated each student’s creation on creativity, presentation and taste.

SCCC’s “Top Chef” Leonardo Figueiredo prepared a delectable baked airline chicken breast with natural au jus and butternut squash risotto seasoned with cream and fresh thyme. Second place went to a roasted breast of chicken paired with roasted cauliflower, garlic mashed potatoes and butternut squash prepared by Victoria Shannon. Candice Weiss placed third with baked chicken, roasted maple-glazed butternut squash and asparagus spears.