

## School of Culinary Arts and Hotel Management

### Don Skipworth Culinary Arts Student of the Year

Selected Student: Oscar Orozco

Submitted by: Randy Bublitz and Stephane Rapp

Oscar Orozco is a student who is consistently at the top of his game in the kitchen and the lecture room. He is that rare student, who although a generally excellent student is not afraid to ask for coaching to get through a difficult cooking technique or to understand a knotty food theory problem. Oscar always exhibits a cheerful can-do attitude, which coupled with his skills in the kitchen makes him a natural leader in his classes. We are convinced that Oscar will go far in his chosen profession and we all look forward to eating at any restaurant he becomes the chef at. - RB

I only would add to that that Oscar's attitude toward his peers, teachers and fellow students has been nothing but exemplary. He consistently was available to his classmates for support and guidance spicing it up with his inspiring joie de vivre and is guitard. Teaching such a pupil was greatly rewarding. - SR

#### Oscar's Words of Gratitude:

I am very grateful for this award. Words can not describe the amount of gratitude I have but I will try.

I would like to thank the Lord for giving me air to breathe everyday and for the loving and caring people he has put in my life. It is my belief that I could not have done anything without his guiding hand.

There are a lot of people I have to thank for helping me get to this point in my life. I couldn't have done any of this on my own. I would like to thank my family who has given me their full moral and financial support. I couldn't have done anything without their love and encouragement pushing me to do my absolute best. There were times when I thought about quitting but they helped me keep my focus and they motivated me to keep pushing.

I would like to thank all of my professors for it is their love and knowledge of the Culinary Arts which has also inspired me to push forward and learn as much as I can.

I am very grateful to all the Culinary Arts staff, you are all so wonderful and really care about the success of the students. I appreciate Sarah Alvarez for always keeping us up to date on what's going on and always being so cheerful and positive. I appreciate Chef Roberto, he is always so nice to work with and will always put a smile on your face. I am thankful for Chef Monica and Elizabeth who were so patient with me in the JSB. I appreciate Chef Mayuree who again was super patient with me or "Caesar" as I am more commonly known.

I am also grateful to Kendra Wise, Mitchell Sjerven, Chef Lopez-Corrales, and everyone else who has taken the time and energy to teach me, I know it wasn't an easy task but thank you for doing your very best, I will do my very best to remember and apply everything you have taught me.

I would like to give a special thanks to Chef Randy Bublitz, head of the culinary program. To quote Leonard Lauder- "If I don't learn something every single day , it's a wasted day.". No day ever felt wasted with him. Chef Randy is a fountain of knowledge in the Culinary Arts and in life, I am so grateful to him for all the knowledge and wisdom that he has imparted.

I would like to say thank you to Chef Stephane Rapp. He is always pushing us to learn, to read, to ask questions and to do research. He is constantly molding young minds to think about the food that we consume and use to nurture ourselves and our loved ones. To quote Chef "Know your product!". I have learned so much because of him. Thank you very much Chef.

And finally I would like to thank Chef Charlie who in my opinion is the heart of the program. He has such a love and passion for what he teaches, it's unreal.

"Hard work is painful when life is devoid of purpose. But when you live for something greater than yourself and the gratification of your own ego, then hard work becomes a labor of love." -Steve Pavlina.

Chef Charlie has a tough job, he teaches so many students how to cook which sounds easy but it is not. Truly what he does is a labor of love and

patients which is unmatched. He is the first Chef whose class we entered way back in the beginning of the program. I remember roasting our first chicken in his class, it was amazing! I have the recipe written down as "Charming Charlie's Chicken". He watches us grow and teaches us so many new things along the way, I had never butchered a whole salmon until he taught me how. He has given me the skills and knowledge to feel confident in the kitchen. He is the last Chef we see at the end of the day after successfully completing a dinner shift at the GDR, even after a long day and night at school he is always just so positive. Chef Charlie has always been there for us from the beginning in good times and not so good times, tired or not, and even now with this virus going around Chef continues to be there for us. I can never thank Chef Charlie for everything he has done for me. Chef Charlie, Thank You! I am grateful to all of you, thank you.

### Oscar's Words of Gratitude on the Don Skipworth Culinary Arts Student of the Year Award:

Thank you so much for considering me for this award. I am humbled by the department's decision to award me this honor and I am beyond grateful and proud to receive it. To be considered good enough to earn anything in life is an amazing feeling, to be considered good enough and worthy to receive the Don Skipworth Culinary Arts Student of the year Award feels like a dream come true.

I am so enamored of this program, the charming people, and the wonderful instructors that make the culinary program possible. I would like to thank everyone that makes this program and this award possible.

Thank you to Santa Barbara Culinary Arts; you have done so much for me. I have learned so much in this program—skills that I will put to good use while in the workforce and skills that I can use to nurture my family and friends for hopefully many years to come.

Once again thank you so much from the bottom of my heart.