



Alumni Spotlight

September 2022

Jack Valenti

Class of 2022



Jack Valenti, a 2022 graduate of CVCC's Culinary Arts and Food Services program and Independence High School, held a fundraiser for the Lupus Foundation. The fundraiser took place this past August at Valenti's Ristorante, a family-owned and operated restaurant, located in Broadview Heights, Ohio. Emphasizing the Lupus Foundation's logo color of purple, the "Culinary for a Cause" event featured two, three-course meals from a menu Jack developed exclusively for this occasion. The first course featured a caprese salad with blueberry, cinnamon and rosemary coulis. Guests had a choice of two entrees, which included: chicken breast braised with ginger beer, accompanied by roasted purple potatoes and garnished with roasted red peppers; or, a sirloin beef burger with smoked gouda, purple pickled cauliflower, spicy mayo and lettuce on a brioche bun, accompanied by sweet potato fries. The dessert course offered a choice of blackberry cream and mint ice cream, or lavender crème brûlée.

During Jack's time at CVCC, he was grateful for the sense of community and friendship it provided, while being a source of great knowledge and passion for the culinary field. Throughout his time in CVCC's Culinary Arts and Food Services program, Jack was employed at his family's restaurant, where his culinary skills attracted the attention of the restaurant's head chef, who mentored Jack in different areas within the business. Jack learned to work on the line, serve, and assist with clean up. Those skills, along with the education he learned at CVCC helped in getting him to the place he is today!

All in all, Jack served 118 meals during the three-hour fundraiser event, and raised a total of \$2,500 for the Lupus Foundation. CVCC's Culinary Arts and Food Services instructor, Kim Morton, attended the event, along with CVCC's Assistant Principal, Mary Barnes, who noted, "...the food was outstanding! Jack orchestrated a wonderful event." Jack started furthering his education at the Culinary Institute of America in Hyde Park, NY at the end of August 2022. Jack hopes to one day become the executive chef at his family's restaurant, or possibly have his own restaurant. He also hopes to be able to teach others and give back to the CVCC Culinary Arts and Food Services program by being a resource in educating and helping others interested in the culinary field. What exceptional goals! Best of luck in all you do Jack!

Written By: Gabrielle Scorzino, CVCC Media Specialist