



Market Street Mission

Meals · Shelter · Hope

Changing Lives Since 1889

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Thanks to the graciousness and talent of the humble Adriana Mullen, French Culinary Institute graduate in the top of her class, the Market Street Mission was able to offer a 13 week culinary course for its residents. The course met once a week on Wednesday evenings from August 24th through November 9th. For the past few months, Adriana was generous enough to bring in desserts for 100 residents and staff once a week, purchase cooking supplies such as: knives, towels, and cutting boards, and materials such as: notebooks and pens. She also photocopied her lesson plans and related reading materials from a culinary textbook. As for the tests she administered once a week, the average score was 85%, and "I'm picky!" she added.

Six residents successfully completed the course involving everything from "mis en place," preparation before cooking, to sanitation and safety, all thanks to Adriana's dedication. She even wrote a few letters of recommendation for them. When asked about the course's success, Adriana said: "the reason it was so successful was because the people wanted to learn...and all came prepared and focused." They came out of the course with knowledge of how to make and prepare: sauces, meats, poultry, fish and baking.

Whether they saw the course as something fun and interesting to do or as a way to acquire knowledge of the culinary field for prospective job opportunities, each of the participants learned invaluable skills they will have for a lifetime. When asked about her goal for the course, Adriana said: I've accomplished my goal: to provide them with a solid background in the culinary field." The importance of a course like this runs even a little deeper. One resident commented that in order to be able to overcome his addiction problem, he wanted to prove to himself that he could stick to something from start to finish; and he did just that. In addition, Mike, Assistant Kitchen Supervisor in Leadership mentioned that participating in this course "was a dream come true, like a blessing...because I've always wanted to do this." To recognize their efforts, the Mission distributed certificates of completion to each of the men. Mike said: "It was a very emotional night for a lot of us." To thank Chef Adriana for sharing her knowledge and her commitment to them, Guerriero's Ristorante gave her a gift certificate and the graduates presented her with an apron each of them signed with personal notes of appreciation.

Originally from Sardinia, Italy, Adriana has been in the U.S. for 24 years. She has worked at Pierre's in Harding as a chef and is now a self-employed personal chef. She is a member of the Personal Chef Network and Women Chef Restaurateurs. Please feel free to visit Adriana's website: www.the-chefs-table.com. Remember what Mike said, "The chef is always right."

By Sara Greenhouse