

Kentucky People

LOUISVILLE AIWF Seafood Cooking Class



Above: The Kentucky Chapter of the American Institute of Wine & Food held a seafood cooking class on Feb. 22 at the National Center for Hospitality Studies at Sullivan University. Approximately 80 persons participated in the event, which presented six seafood cooking techniques. Class attendees tasted the dishes paired with wine.

Left: Chef David Dodd presents sole roulades poached with spinach.



Left: Chefs Robert Beighey, Spud Rhea and David Dodd of Sullivan University's National Center for Hospitality Studies.

Right: Sullivan University President Al Sullivan and Chef Spud Rhea.

Below: Chefs Beighey and Dodd in action.



Chef Beighey discusses how to select fresh fish.



AIWF Seafood Cooking Class co-chairs Matt Baugher, of Commonwealth Wine & Spirits, and Mary Ann Thoren, principal of Culinary Sol.