

Blue Mountain
Community
College
Central Oregon
Community
College
Chemeketa
Community
College
Clackamas
Community
College

Clatsop
Community
College
Klamath
Community
College
Lane Community
College
Linn Benton
Community
College
Mt. Hood

Community
College
Oregon Coast
Community
College
Portland
Community
College
Rogue
Community
College
Southwestern
Oregon

Umpqua
Community
College

Community
College
Tillamook Bay
Community
College
Treasure Valley
Community
College
Umpqua
Community
College

Zach Perini

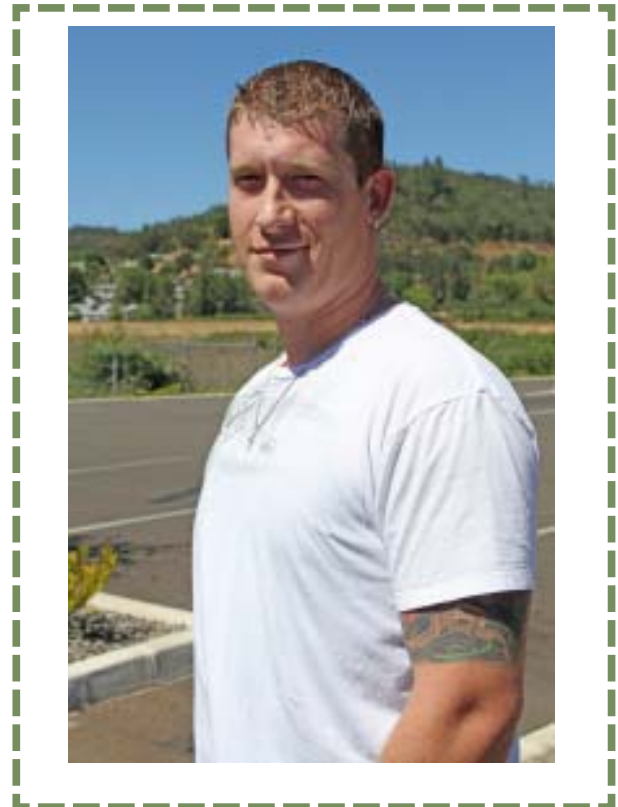
The culinary arts involve more than just how to deal with food. It's how to serve patrons. "Chef Lucas (Schock) taught us that professionalism is key," said Zach Perini, who received a certificate in culinary arts at Umpqua Community College in June 2010 with eight others. He got a job right after graduation as the swing-shift line cook at Truck and Travel in Canyonville, a restaurant that is part of the Seven Feathers operation of the Cow Creek Band of the Umpqua Tribe of Indians.

Perini, 28, was laid off at a boat manufacturer in the Roseburg area in June 2008 where he was a lead worker with his own crew. He thought that "people will always want to eat." Also, he needed to pick a one-year program because the Trade Act would fund his education only that long.

He feels "very fortunate" to have received the training he did and to have gotten the job he has. "Chef Chris (Van Dyke, the director of UCC's culinary arts program) told me about the job and I jumped at it. It's a good place to work."

As the swing shift line cook he does the cook-to-order meals, some baking and most of the prep. He's often the only one in the kitchen. "When you go onto the line, you must keep your cool," Perini said. "You multi-task like you wouldn't believe. You have to make sure the order is right, even when you have a whole row of tickets in front of you."

Perini already had a blue ribbon for cooking even before he graduated. With four other student-chefs, Perini won the top prize at the 2010 Greatest of the



Grape, an annual showcase of Umpqua Valley wines and culinary creations from the kitchens of its restaurants. A panel of professional judges awarded these students first prize in the food/wine pairing category against the best from long-established restaurants. "I never saw myself as a cook," Perini said. "I'm pleased with the way things turned out. It was a good choice."