

Cornell Dining Cutthroat

RECAP



CORNELL DINING CUTTHROAT

MASTER OF CEREMONIES

Chef Jet Tila
Celebrity Chef and Restaurateur

CULINARY CUTTHROAT ENTERTAINMENT!

THE COMPETITORS

Amber Deemer
Cook
Risley Dining Room
2 Years of Service

Adam June
Cook
Cook House Dining Room
9 Years of Service

Terry Silba
Short Order Cook
North Star Dining Room
4 Years of Service

Richard Rupe
Short Order Cook
Robert Purcell Marketplace Eatery
Dining Room
1 Year of Service

THE JUDGE

Max Aronson '19
Winner, Food Network
Chopped "Teen Redemption"
Competition
Cornell School of Hotel
Administration

MONDAY, APRIL 11, 2016
STARTS AT 5:00PM - RPME,
3RD FLOOR RPCC

Cornell Dining
Towering Above the Rest.

Cornell Dining's first cutthroat cooking competition, featuring [Chef Jet Tila](#), went off without a hitch at Robert Purcell Marketplace Eatery on April 11th. The competition format combined elements from Chopped and Cutthroat Kitchen, two popular food network shows. For over two hours Chef Jet engaged everyone around him, including family members of contestants and other audience members, demonstrating why he's such an influential culinary force.

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Max Aronson – Cornell School of Hotel Administration '19

Students and faculty packed into RPME On April 11, 2016 at 5pm to witness Cornell's first ever culinary competition. Things kicked off with success, excitement and popularity.

Celebrity host Jet Tila held the competition in lively spirits. The competitors were composed of select Cornell Dining culinary staff members from each corner of campus. It was exciting to watch them battle it out for Cornell Dining Cutthroat Champion! The judge, Max Aronson, is a Food Network "Teen Redeem" Chopped Champion and a member of Cornell University's School of Hotel Administration ('19).

The Culinary Cutthroat Competition began with four competitors: **Adam June** of Cook House, **Terry Silbra** of North Star, **Amber Deemer** of Risley, and **Richard Rupe** of Robert Purcell.

Each competitor started off with \$2,000 "Jet Bucks" that they could use to purchase sabotages to inflict upon the other contestants. Cornell's first cooking

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Contestants Prepare for Round 1: Favorite Breakfast Plate

completion mimicked the atmosphere and plot design of Food Network's *Cutthroat Kitchen* with such precision that the audience felt as if they were watching an episode live.

In round one, the competitors were told that they had 15 minutes to make their best breakfast menu item. When the clock started, the

culinary staff members raced over to the pantry of food items, which was set up across the room from their cooking stations, to select ingredients. As they quickly sprinted back from their grocery shopping, Chef Jet presented the first sabotage.

The first sabotage would force a competitor to use miniature pans and cooking instruments to create a breakfast meal. Richard won the auction and chose Terry as his victim.

After time expired and Judge Max tasted all the potential omelets, he chose Terry to be the first to go home. Was it the sabotage that set Terry home? Would the competitors have paid more for the first round sabotage if they understood the destructive results it would have?

Adam, Amber, and Richard remain at the start of round two. The competition food for this round is tacos. Amber won the first sabotage meaning that she was allowed to make vegetarian tacos while Adam had to make Spam tacos and Richard had to make tofu tacos. 15 minutes were set on the clock and 5 minutes

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into the round Jet presented another second round sabotage: an extremely low heat grill.

Amber bought the sabotage and gave it to Richard. He must have anticipated a sabotage coming his way because he was nearly complete with his cooking by the time the punishment arrived at his station. At the end of the round, Judge Max decided to send Adam home. Lessoned learn: Judge Max doesn't like Spam tacos.



Adam's Spam Tacos!

Round three, which was composed of Amber and Richard, was the last and final round. What was the competition food? Crêpe! The ingredients were pre-selected and distributed to the contestants.



Amber is forced to dress up as a mime.

Jet presented the sabotage which was to have your opponent dress up as a mime to match the French influenced cuisine. Dressing up as a mime would mean stepping away from their crêpe to change while the clock continued to run.

Richard won the auction for the sabotage with his remaining "Jet Bucks" and Amber was forced to step away from her crêpe creation to change from a cook to a mime. At the end of the round, Judge Max had to make the difficult decision.

He declared Richard's crêpe superior.

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Congratulations Richard!



Richard Rupe – Cornell Dining Cutthroat's 1st Winner!

Recap by Caroline Giles.

To browse Caroline's live Tweets for this event, [start here](#) and use the navigation arrow to the left to move chronologically through her live Twitter coverage.

