

# Around the World

*with Professor  
Hamblett*



**For retired mathematics professor Adele Hamblett, dining in the Kershaw Culinary Arts Dining Room is the trip around the world she looks forward to every Tuesday and Thursday afternoon.**

Hamblett taught full-time at Bunker Hill Community College (BHCC) for 35 years, but still teaches two courses each week, algebra and pre-calculus. On her way, she visits the dining room for some cultural and geographical exploration.

On this particular afternoon the *cuisine du jour* is Indian, featuring *mulligatawny*, a spicy soup seasoned with curry; green salad topped with green goddess dressing; *chingri malaikari* (coconut curry shrimp) with basmati rice; *saag paneer* (spinach with Indian cheese) and *dahi murgh* (yogurt chicken) with *matar pulao* (green pea pilaf). For dessert, the choices are *gajar ka halwa*, a sweet carrot pudding with cashews, raisins, almonds, pistachios, cardamom and rose water, and *malpura*, ricotta pancakes in cardamom syrup.

At the Kershaw Dining Room, a full-service restaurant run by students under the supervision of their instructors, Culinary Arts students fill every role from head chef to dishwasher, host(ess) to food runner. The “on-campus” dining room is open for lunch on Tuesdays and Thursdays during the fall semester. Dinner service is added on Monday and Wednesday evenings each spring.

With a curriculum that spans baking and pastry arts

to preparing, cooking and presenting meals, the program is an established leader in the hospitality and food service industries. Mary Beth Barton, Professor and Chairperson of the Hospitality Department, has taught at BHCC since 1985. “Our program is unique in that the restaurant offers students a laboratory experience,” said Barton. “Students gain hands-on training and have the opportunity to practice their skills before taking on a summer internship at a restaurant or bakery.”

In the dining room, Hamblett is known as the MVP—most valuable patron. The students expect her each week, reserving a window seat overlooking the Leonard P. Zakim Bunker Hill Memorial Bridge and the Charlestown skyline. Hamblett, who began teaching at BHCC in 1977, looks forward to her interactions with students in the program.

“Not many, but some guests will come in, and if something goes wrong or is delayed, they get upset,” she said. “How can you get upset? This is a lab, after



Mulligatawny, a spicy Indian soup seasoned with green curry.

Hamblett overlooking Charlestown from her reserved seat in the Kershaw Dining Room.



Students take their training in the classroom to the Kershaw Dining Room Kitchen.

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all. No matter what happens, I'm always patient."

Customers like Hamblett bring a "real-life" teaching experience to the program. "Repeat business is crucial to a restaurant's success," said Barton, "and we teach our students that guest satisfaction is the key to being successful in the industry."

Over the years, Hamblett has watched the culinary program evolve. She credits much of its success to Barton. "Mary Beth has put a finishing touch that was not part of the course until she took over," said Hamblett.

"Beyond the cooking, she teaches all of the things that you need to know [about running] a restaurant."

Barton attributes the success of the program to the expertise of its faculty and the College's support of the dining room. The program's faculty bring a wealth of experience to the kitchen. Their backgrounds in education include Johnson & Wales University, The Culinary Institute of America, Boston University and many more.

"As instructors, we bring our knowledge from these institutions as well as industry


experience into the classrooms and labs each day," said Barton. "Our students take the same core courses as those at other


culinary schools, and they are trained in the same techniques and theories—all at a fraction of the cost." ■

### Recipe for Success

Train for a career in hospitality.

- BHCC offers Associate of Science degree programs in Culinary Arts and Hotel and Restaurant Management. Degree Options include Culinary Arts, Baking and Pastry Arts, Hotel-Restaurant Management, Meeting and Event Management and Management of Assisted Living and Institutional Facilities.
- Certificate programs are also available in Culinary Arts, Baking and Pastry Arts, Hotel-Restaurant Management and Meeting and Event Management.

 Learn more at [bhcc.edu/hospitality](https://bhcc.edu/hospitality).

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