

Cooking with Kevin - Residential Special Event of the Year

Manhattan University

Introduction:

The “Cooking with Kevin” event celebrated authentic Italian cuisine, offering a hands-on experience centered around crafting homemade pasta from scratch. Participants explored the rich traditions of Italian cooking, preparing fresh pasta dough then cooking it in a light shallot and pepper sauce. Highlighting sustainability, the menu featured hand-picked herbs from our Babylon Micro-Farm, elevating the experience with fresh, local ingredients. Through this interactive class, attendees learned pasta-making techniques, customized their dishes, and embraced Italy’s culinary culture with a focus on freshness and simplicity.

Essay:

“Cooking with Kevin” immersed participants in the heart of Italian cuisine, focusing on hands-on pasta-making techniques. The class began with crafting fresh pasta dough, where General Manager Kevin guided each participant through kneading, shaping, and cooking the pasta from scratch. A light shallot and pepper sauce was prepared to complement the pasta, highlighting the simplicity and richness of Italian flavors. Fresh herbs from our Babylon Micro-Farm were used to add a unique and sustainable touch, enriching the dish with vibrant, aromatic notes.

The class wasn’t just about following a recipe; it encouraged creativity. Attendees could customize their dishes, experimenting with different shapes, all while learning valuable cooking skills. The process also focused on inclusivity, with special attention given to food allergies and dietary restrictions.

The balanced menu featured creamy pasta paired with the crunch of fresh herbs, complemented by the warmth of the peppery sauce, offering a variety of textures and flavors. The emphasis on fresh ingredients and authentic preparation allowed participants to fully embrace the essence of Italy's food culture. The event not only taught culinary techniques but also fostered an appreciation for the art of Italian cooking, ensuring a memorable and hands-on culinary experience.

Introduction:

"Cooking with Kevin" is an original series designed to bring students together through hands-on culinary experiences. The inaugural event, centered on making pasta from scratch, was a resounding success, setting the stage for future interactive cooking events. With a focus on engagement, General Manager Kevin guided participants through each step of the pasta-making process, allowing them to create unique pasta shapes while fostering a sense of community. The event's Italian-inspired ambiance, paired with delicious, carefully prepared dishes, created an atmosphere that was as enriching for the mind as it was satisfying for the palate.

Essay:

"Cooking with Kevin" is a dynamic culinary series aimed at offering students hands-on experiences that not only teach cooking skills but also foster a sense of community. The first event, focusing on pasta-making from scratch, was an outstanding success, laying the groundwork for future culinary workshops. The atmosphere was carefully curated with an Italian culinary ambiance, featuring a long, family-style table that encouraged connection among participants.

The event's highlight was the homemade pasta, prepared using fresh ingredients and topped with delicate herbs and a light sauce that allowed the flavors of the pasta to shine. GM Kevin led the class through each step of the pasta-making process, offering tips and techniques while encouraging creativity. Students were invited to create their own unique pasta shapes, making the experience both educational and collaborative.

This event emphasized the importance of cooking as a communal activity, where learning is done together and meals are shared. With the success of the first event, "Cooking with Kevin" promises to offer more interactive and culturally enriching experiences, allowing participants to expand their culinary knowledge while creating lasting memories with their peers.

Introduction:

Manhattan University's "Cooking with Kevin" event, the first in a series of interactive cooking classes, was a resounding success, thanks to a creative and strategic promotional campaign. The event was marketed with an inviting Instagram post titled, "Manhattan University Takes on Italy!" perfectly capturing the essence of the experience. A combination of flyers, a monthly marketing calendar announcement, and word of mouth helped build excitement and ensured widespread visibility. The event was designed to provide students with a fun and educational experience, and the promotional efforts set the stage for an unforgettable culinary adventure that resonated with the campus community.

Essay:

The promotional campaign for "Cooking with Kevin," the first in a series of cooking classes at Manhattan University, was both captivating and effective. Through Instagram, flyers around campus, and word of mouth, the event quickly gained traction among students. The Instagram post, titled "Manhattan University Takes on Italy!", featured a playful tone that was consistent with the event's atmosphere. The flyers, adorned with warm Italian-themed visuals and pasta imagery, created excitement and anticipation. The cohesive design across all platforms reinforced the inviting and casual vibe of the event.

The event itself, led by Kevin Henriquez, provided a unique and hands-on learning experience for students. Participants were guided through the process of making pasta, which offered not only a fun cooking lesson but also a chance to socialize and connect with peers in a relaxed environment. Post-event feedback indicated that students thoroughly enjoyed the interactive nature of the class and expressed interest in future "Cooking with Kevin" classes. The success of this event highlighted the power of tailored marketing campaigns and the value of offering engaging, student-centered experiences on campus.

Introduction:

The recent "Cooking with Kevin" event was a resounding success, thanks to meticulous planning and strong participation. With a high turnout, including last-minute walk-ins, the event provided an engaging experience for all involved. Led by General Manager Kevin Henriquez, the team's organization and use of fresh, locally-sourced ingredients ensured a memorable experience for students.

Essay:

The "Cooking with Kevin" event exceeded expectations in both participation and organization. The event, which attracted a significant number of attendees, including last-minute walk-ins, was a clear reflection of the team's thorough planning. Due to the preparation of General Manager Kevin Henriquez and Director of Marketing Danielle Markus, every participant was accommodated and engaged.

Students were actively involved in both the cooking process and social aspects of the event, fostering a sense of community. GM Kevin's personal involvement added a special touch, with students eagerly learning how to create their own pasta dishes. The use of fresh, locally-sourced ingredients from Babylon Micro-Farm not only ensured high-quality dishes but also supported sustainable practices, highlighting the event's commitment to the environment. Efforts to minimize food waste through careful portions and options for to-go boxes also reinforced this focus.

The event's vibrant energy, combined with hands-on cooking experience and delicious food, created an unforgettable atmosphere. This success paves the way for future "Cooking with Kevin" classes, promising even more student-centered events that blend education, community, and sustainability into a delightful experience.

Log in to nacufs.awardsplatform.com to see complete entry attachments.



COOK WITH Kevin

HAND-MADE PASTA MAKING COURSE

in Locke's Loft

READ THE CAPTION TO LEARN HOW TO SIGN UP FOR FREE!

[Instagram-Post-...](#) 536 KiB



COOK WITH Kevin

MENU

HAND-MADE PASTA

2 eggs, 3 cups of flour, & a pinch of salt
crack eggs into a flour volcano, add a pinch of salt, mix until dough is elastic

HOME-MADE SAUCE

creamy tomato, omelette & Italian seasoning
add ingredients to a pan, throw in freshly made pasta, cook until al dente, top with fresh grated parm & basil from the Babylon Micro-Farm

[Menu-Cooking-...](#) 641 KiB



"This was honestly such a fun experience! I've never really cooked much before, so getting hands-on and learning how to make pasta from scratch was a game-changer. Kevin's teaching style is so chill and easy to follow. Plus, the space was perfect for learning - lots of room to move around and all the tools we needed. It felt like a class, but also like a hangout with friends!"

[Participant-Testi...](#) 1.1 MiB



[Participant-Testi...](#) 1.1 MiB



[Participant-Testi...](#) 1.1 MiB



[GM-Kevin-Cooki...](#) 2.7 MiB



[GM-Kevin-Cooki...](#) 2.5 MiB



[GM-Kevin-Teachi...](#) 3.3 MiB



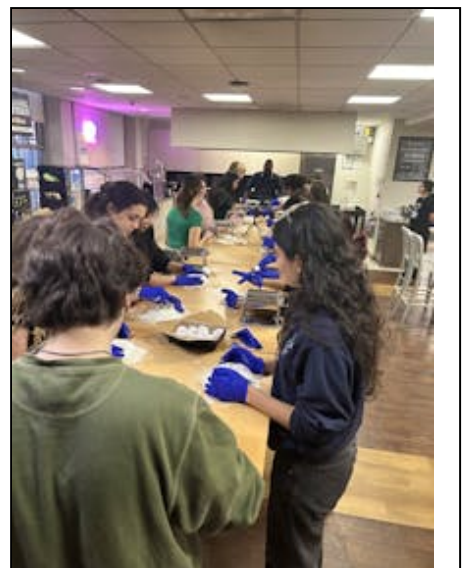
[Participants-Coo...](#) 2.5 MiB



[Participant-with...](#) 3.1 MiB



[Table-Set-Up-Co...](#) 1.9 MiB



[Table-Set-Up-Co...](#) 2.7 MiB



Variety-of-Pasta-... 1.7 MiB



Variety-of-Pasta-... 3.0 MiB



Pasta-Cooking-... 2.5 MiB



Attachment name

<https://vimeo.com/1071...>