

Pat Ernst Dugan
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Pat Dugan's enthusiasm for life, her sense of humor and her passion for food and cooking bubble forth in everything she does. After retiring from Corning Incorporated as Culinary Supervisor in 2002, Pat began writing a weekly food newspaper column, in addition to working as a private chef, teacher and recipe developer. She travels across the US, Canada, Australia and Europe with husband, Dr. Roy Ernst, Director of the International New Horizons Music Project, tasting and researching food trends and enjoying every minute of it!

Freelance Writer

"Foodly Yours," weekly newspaper column, food features and new home product blurbs for *The Star Gazette*, Elmira, NY, 2002-2008
Feature article, "Better Breakfast," *Weight Watchers Magazine*, Sept./Oct.1997

Recipe Development and Testing

Awards

First Prize Winner, 2009, Idaho Potato Commission Happy Hour/WCR Recipe Contest
2-Bite Gingered Salmon Potato Burger on a Crispy Idaho Potato Chip

First Prize Winner, 2005, Veg-All (canned mixed vegetables)
Veg-All Frittata

Grand Prize Winner, 2004 USA Rice Federation IACP, Five-Ingredient Challenge
Shrimpy Rice Brunch Bake

First and Second Place, 2004 IACP Birkett Mills Buckwheat Contest
Buckwheat Muffin Squares and Lemon Blueberry Kasha Scones

Runner-up, Norwegian Cod Recipe Contest for Norwegian Seafood Export Council
Stamp & Go, a contemporary Caribbean cod fritter, with Cranberry Sage Chutney

Rockwell Museum of Western Art, Chocolate/Chili Cookoff, second places for chili and chocolate
Melting Pot Chili and Double Decker Baron Brownies

Published In Books

Supplied recipe for *Bottom Line's Household Magic*, Boardroom Books, 2006.
Supplied recipe for Gram's Lemon Pudding for *Puddings A to Z*, Marie Simmons, 1999.
Developed half of the recipes published in *Chicken Soup Cookbook*, Doubleday, 1995.

Developed for Corporate clients

Birds Eye, Rochester, NY

Radisson Hotel, Corning, NY

Sysco Food Service, Elmira NY, recipes and demonstrations

Constellation Brands, developed recipes for Dunewood Wines

Corning Museum of Glass, Corning, NY

Corning Incorporated Consumer Products, Corning, NY, recipes for package inserts

Corning Incorporated Culinary Services, Corning, NY

CC Grape Seed Oil, Corning, NY, recipes and demonstrations

National Fisheries Under-Utilized Fish Contest, recipe tester

Salmon of the Americas—website recipe

Hired to create celebrity luncheon menus and guest-oriented recipes for Kitty Carlisle, Carol Bellamy and New York State Governor George Pataki.

Radio and TV Host

Radio show producer and interviewer, “What’s On the Menu?” WCLI and WCBA radio

For 6 years Pat interviewed national experts during a one-hour weekly call-in show.

Host and creator of “What’s On the Menu?” TV series, Syracuse New Channels, Syracuse, NY. Series was nominated for a cable television Ace Award in 1990.

Cooking Teacher

Summer cooking demonstrations at Corning Museum of Glass and New York State Fair, Syracuse, NY.

Instructor at 171 Cedar Arts Center, Corning, NY; Seasonal Kitchen, Rochester NY and private homes across the US and Canada.

Caterer and Private Chef

Planned and managed private home parties for Fortune 500 executives who work for Corning Incorporated and Dresser Rand Incorporated as well as gatherings for from 2-300 guests (including weddings) in the Rochester/Corning NY area.

Food and Prop Styling

Set up booths at the House Wares Show in Chicago and Gourmet Products Show in San Francisco for H.M. Kammenstein, international kitchenware manufacturer.

Styled food and props for Corning Consumer Products packaging—Pyrex, Corning Ware, Visions and Revere brands.

Food Service Supervisor

After thirteen years of food experience in Corning, NY, Corning Incorporated purchased Pat's catering business and hired her as culinary planner and supervisor in the company's Culinary Services Division, an independent \$7 million foodservice program. She was responsible for menu preparation and recipes for the chefs and kitchen staffs in the 7 area company cafeterias and 3 catering divisions. She coordinated all aspects of culinary events for the CEO and his staff of 8 executives. Recognized as a forward thinker and adept at multi-tasking, Corning increased her responsibilities to include supervising the 2 Corning Museum of Glass restaurants and high profile corporate events with personal

sales of \$1,000,000. In 1998 Food Service Director featured her work in “Bringing Culinary Planning to Corning’s Catering Biz.”

Education / Training

Center for Creative Leadership, Greensboro, NC—attended intensive weeklong leadership development program.

Corning Community College, Corning, NY—*Food Service Management Intern Program*—six-month full-time food service management course taught by instructors from Cornell University Hotel School with internship in area restaurants. Acquired Applied Foodservice Sanitation certification from NIFI.
Duquesne University, Pittsburgh—*B.A., French/History Emphasis, Philosophy Minor*

Professional Affiliations

International Association of Culinary Professionals, Member since 1989

International Association of Women Chefs & Restaurateurs

Member, Finger Lakes Culinary Bounty

Member, Slow Foods Finger Lakes