

Skylar Gushulak and Emily Brown make fettuccini, while Brandon Brown and Ryley Hansson chop parsley as they work on the dinner at That Cooking School under the direction of Chef William Neimer.

Students get a taste of the big city tourist experience

M. McKinnon

Eight AHS students got a taste of urban tourism earlier this month during a four-day expedition to Minneapolis.

The students are in two of the school's dual credit (college and high school) courses, grade 11-12 hospitality and tourism, and grade 11 tourism. AHS teacher Shane Fiore handles them both from the high school end, with John Williams and Elizabeth Fiore teaching the Confederation College curricula.

The trip was packed with tourist type experiences, with the teachers encouraging the students to break them down and consider them from a tourism operator's perspective.

The group stayed at a hotel across the street from the Mall of America, so a good deal of time was spent there, including free time for shopping, as well as group outings to Fly Over America (a virtual reality tour) and Smaash (sky karting). Road trips included a visit to Kerfoot Canopy Tours (zip-lining), the Minnesota Zoo, Target Field (major league baseball, with the Twins hosting the St. Louis Cardinals), a concert (Surprise! at Excel Centre), and Valleyfair Amusement Park.

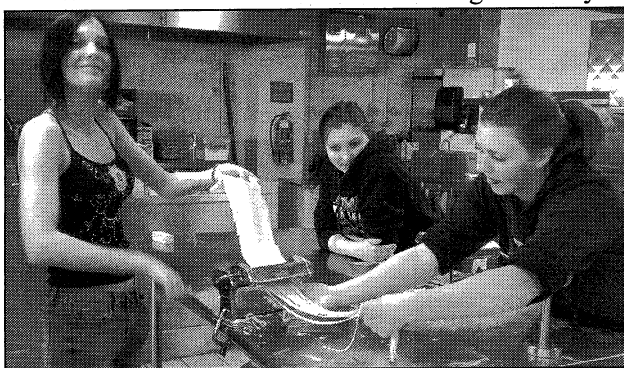
"We talked a lot about the

tourism aspects of things everywhere we went," said Fiore. For instance, "one of the girls had her water confiscated when we went to the ball park, so we got into a talk about pricing for a captive audience, and the costs of professional sports."

Other discussions looked at transportation issues (the cost of the Atikokan to Minneapolis bus rental, the way the city's light rail system was able to handle baseball crowds), the actual experience itself (many questioned the ethics of animal zoos; what does that mean for their future?), and the market segments the different attractions and restaurants trying to attract.

They ate at a variety of different places to get a feel for dining alternatives. One place, Gordy's Hi-Hat in Cloquet, has been featured on *Diners, Drive-ins, and Dives*, Guy Fieri's reality series on the Food Network.

Another highlight was a visit to That Cooking School on the campus of St. Paul College. There they made their own fettuccini from scratch as they prepared a meal of chicken piccata under the guidance of the father-son chef team of Bill and Alex Neimer. Nothing builds an appetite like making the meal yourself!



Kira Sulkko and Destinee Lafond make fettuccine as Piper Nephin looks on.

AHS PHOTOS

FREE!
FREE!

Join us in celebrating
Senior's Month!

STRAWBERRY SOCIAL

At the Pioneer Centre
Friday, June 15
2:00 p.m.
Everyone Welcome!

Sa Wireles

Stay connecte
home or at ca
with one phor
number

Visit Atikokan Enercom



tbaytel.net/wirelesshor

tbaytel

with the power of C RO

*Rogers and the Mobilis Design are trademarks