As the recipient of the Banack Family Endowed Teaching Chair in Agriculture, Deborah Midkiff, Director of the Business-Restaurant Management Department, constructed an organic garden which utilized captured rainwater, organics, and recyclable materials to encourage development of healthy farming techniques.

The garden has provided culinary students with the opportunity to work with “in the moment” foods at the peak of ripeness. Students have been involved in planning, nourishing, harvesting, storing, preparing, and serving of the food products. This has helped students gain a better understanding of how agriculture works and the benefits of seasonal-local cuisine.

Midkiff has planned and coordinated more than 40 events with students to provide real-life restaurant learning situations through Culinary Institute sponsored or supported events that also benefit the college. She has been honored as the Chef to Watch-best of show in Epcot’s Food and Wine Festival Culinary Masters Series. Midkiff holds an Associate in Applied Science Degree from IRSC.