



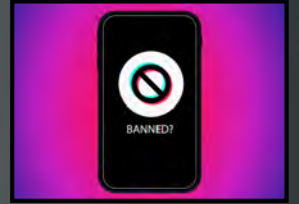
ETERA

Dallas College Eastfield Campus

Wednesday, February 15, 2023

Volume 54, Issue 5

Dallas College
restricts access
to TikTok content
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DID A HUMAN MAKE THIS?

Advances in AI have artists worried for their future

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ETERA

Dallas College Eastfield Campus

Wednesday, March 8, 2023

Volume 54, Issue 6

Eastfield loses
to Richland
in district
semifinals.
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Family Recipe

Nguyen's cooking
reaches 'Next Level'

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Nguyen stays cool as culinary career heats up

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my junior year, I went to the program for an internship. I hated that job.”

A desk job wasn't in the cards for Nguyen.

He needed something more hands-on, so he turned back to his hobby.

Nguyen enrolled in Dallas College and made the switch to culinary arts.

Initially, he didn't dream of entering the competitive scene. He volunteered at the World Food Championships as a helper for extra credit, but joined the contest when he heard of an open slot.

“Sometimes you have somebody that's very talented, but they're not willing to put in the hard work ... and that is not the case with Preston,” culinary instructor Jesmary Sbraga said. “He's very humble and well-rounded.”

Fine-dining sites have noticed the victories under Nguyen's belt; he works at Prince Lebanese Grill in Arlington and cooked at The Mansion Restaurant in Dallas. He balances schoolwork with shifts that have gone on for 18 hours.

“It was cool to experience being an adult in the culinary scene,” he said.

Nguyen stays in touch with his classmates and instructors. The sense of community in his culinary classes became his favorite part of the program.

“The cool thing about culinary school is that you're going to meet a lot of people who are also passionate about food,” Nguyen said.

One assignment in Glick's advanced class features a mystery basket with unknown ingredients. His students are required to cook with what they get.



RORY MOORE/THE ET CETERA

Preston Nguyen sprinkles queso onto elote, a side dish served with his chilaquiles.

Nguyen crafted a chicken quarter with his random assortment of ingredients.

“I was absolutely blown away by his presentation,” Glick said. “I think we all were. It was an exquisite visual presentation. ... He's one hell of

a cook.”

Never a dull moment

Even though he's made advancements in his career, Nguyen feels like he still has a lot to learn about being a professional chef.

It's more difficult for him to be satisfied with his creations since his cooking was put on a pedestal.

“I'm my biggest critic,” he said. “Every dish I put out, my first question is 'what I can do to improve upon it?’”

While in a fine-dining kitchen, Nguyen learned techniques such as quality control and sophistication in a high-pressure, fast-moving environment.

“You have to make [food] look like art,” he said. “There's this higher level of expectation that you really have to put on everything.”

Whenever Nguyen crafts a dish at home, his camera takes the first bite. His house has a nook where he prepares food photos for his Instagram account, @theculinarycode.

“It helps to look at it through the camera. You see what pops out and what doesn't,” he said.

Color is quintessential to Nguyen's dishes.

He views them as art pieces, and his most enticing meals contain vibrant hues.

A “good balance of color” is key, he said.

Nguyen's biggest fans are his family, and he's always trying to find new ways to reinvent dinner.

“Food and family are his core values,” said Emma Nguyen, Preston's mother. “People saw that during the World Food competitions – it was us, as a family, cooking food.”

Family-owned restaurants are a tradition in the Nguyen family. Preston's relatives have owned a Brazilian

steakhouse, a Vietnamese kitchen, several Mexican restaurants and a pastry shop.

Nguyen is continuing the pattern with the restaurant he plans to open with his family someday. His father dreams of seeing his son work in a setting like that.

“It's great he can have a career doing something he loves,” Peter Nguyen said. “It brings everyone closer because everyone eats. ... Food is real important in our lives.”

Although Preston thinks his cooking will never exceed the quality of a homemade dinner cooked by a loving mother, the passive competition in his family kitchen keeps him on his toes.

“It's wonderful that he's able to cook us a wonderful meal. I'm like, ‘Yes, we're gonna have a really good dinner tonight,’” Emma said. “The other night he made a rack of lamb, and it was phenomenal.”

However, after a hard-fought competition like “Next Level Chef,” the Nguyen family settled for nachos while watching the premiere.

“When I first popped up on TV, everybody screamed so loud I couldn't hear what was going on,”

Nguyen said.

Having his food judged by Ramsay was a high-pressure situation that felt novel, but Nguyen found his ways to keep cool in the midst of the celebrity chef's notorious insults.

“We had a bingo card,” Nguyen said. “Idiot sandwich, raw, lamb sauce – he said all those things.”

There are moments when Nguyen wonders what he could've done differently, how he could've seasoned his dish or seared a steak.

That was the case with the chilaquiles he made for Ramsay. After pouring the sauce into a bowl of chips, then decorating the crunchy tortilla fragments with bits of red onion, cilantro and seasonings, he let the stew settle for a while to get the chips soggy.

There wasn't time to do so when Nguyen served it to Ramsay. Working fast caused the dish to fall short of his expectations.

But it didn't matter in the end because Nguyen's parents, quietly observing him from a distance, believed in the final product being another taste to remember.

“They're my biggest supporters – since day one,” Nguyen said.

AI shapes future of writing careers

Continued from Page 5

ability to do their jobs. Where it may replace some rudimentary tasks, the person will likely be doing something more advanced.”

Journalism

Journalists have also expressed concerns about being replaced, especially in light of the recent CNET scandal. Hyde argues that journalism is far too sophisticated a job to be supplemented by an AI given the

amount of deep research involved.

CNET did have some errors in the AI-generated articles like basic math being wrong. Given the quantity of work AI can produce it would likely be beneficial to hire staff to do the proper editing and research that needs to be done. Hyde says writers, editors and researchers well versed in using AI-based tech are more likely to be hired, thus would be wise to learn the technology.

“What it will probably do is just take what the person wrote and generate a lot more news releases and

they can spend some time editing the material generated and be able to do other tasks AI cannot do,” Hyde said. “For example, AI cannot pick up a phone and call you to pitch a story.”

Hyde also argued that the onus is on the humans using this technology to make sure their information is factual and correct since, like Tolle pointed out, it is subject to error.

“Buzzfeed is not going to be able to say this is just going to be created by an AI and go straight to the website without anybody looking at it first,” Tolle said.

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Dallas College Eastfield Campus

Wednesday, April 12, 2023

Volume 54, Issue 7

Learn how
zombie media
has shambled
into new forms
since the 1930s
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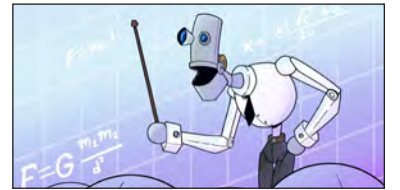


FROM THE GRAVE 'THE LAST OF US' REVIVES ZOMBIE FICTION

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College educators embrace AI's role in the classroom
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THE SURVEY SAYS

1,700 EMPLOYEES RANK DALLAS COLLEGE OPERATIONS ON A SCALE OF 1 TO 5

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