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## ***Food Network star and sugar artist extraordinaire speaks at OSU***

***(Stillwater, Okla. – April 7, 2011)*** Oklahoma State University's Robert M. Kerr Food & Agricultural Products Center is proud to announce a speaking appearance by recognized Food Network judge and world renowned sugar artist and cake decorator on April 19.

Kerry Vincent, director of the internationally recognized annual Oklahoma State Sugar Arts Show and founder of the Grand National Wedding Cake Competition in Tulsa, Okla., will speak to students of the OSU animal science department's Fundamentals of Food Science course.

"It is a true pleasure and great honor to have an individual of such caliber in the food industry visit the OSU campus," said Andrea Graves, FAPC business planning and marketing specialist.

Vincent will share her thoughts and experiences of where food has taken her in life.

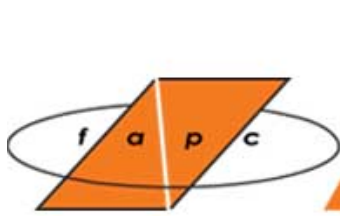
"Guests of the event will find Vincent's life adventures through food fascinating," said Renée Albers-Nelson, Fundamentals of Food Science instructor and FAPC milling and baking specialist.

The Australian native has traveled to many parts of the world because of her interest in cuisine and serves as a permanent judge on the Food Network Challenge.

The FAPC has developed a close relationship with Vincent through her involvement and efforts at the Oklahoma State Sugar Arts Show.

"The Oklahoma State Sugar Arts Show is a great opportunity for local companies to get additional exposure at such a prestigious event supported by Kerry," Graves said. "Through Kerry, the FAPC has connected with area cake decorators and bakeries to share techniques and ideas at the Oklahoma Division of International Cake Exploration Soci  t  s 'A Day of Sharing,' hosted at the FAPC."

Some of Vincent's career highlights include the 2004 induction into the International Cake Exploration Soci  t   Hall of Fame and recent 2010 induction into the Dessert Professional Hall of Fame. Vincent is credited for inventing Vincent Marquetry and pleating rolled fondant, two techniques used in cake decorating.



The FAPC invites interested individuals to attend the speaking appearance in room 123 of the OSU Animal Science building on April 19 at 12:30 p.m. Limited seating is available.

“Not only is this opportunity for students of the food science class, but we invite everyone to come to this entertaining and educational talk,” Albers-Nelson said. “Vincent’s talk will inspire you to pursue your passion in the food industry.”

For more information, contact Andrea Graves at [andrea.graves@okstate.edu](mailto:andrea.graves@okstate.edu) or 405-744-6071 or Renée Albers-Nelson at [renee.albers\\_nelson@okstate.edu](mailto:renee.albers_nelson@okstate.edu) or 405-744-8620.

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