FORBES recognizes ice cream maker Tyler Malek, Grand Central Bakery expansion, FIT Academy opens in Beaverton: Industry Notes

Gov. John Kitzhaber (right) presented Clackamas Community College instructor Andy Mingo with the Governor's Award for Innovation in Education during the Oregon Film & Television Office's annual awards event. (Clackamas Community College)

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AWARDS/RECOGNITION

OREGON CITY -- Clackamas Community College instructor Andy Mingo received the Governor's
Award for Innovation for his work educating students for careers in the rapidly growing film industry in Oregon.

Gov. John Kitzhaber presented the award for Innovation in Education at the recent Oregon Film & Television Office's annual awards event.

Mingo started and leads the Digital Multimedia Communication program at the college. He built it through collaborative relationships with both private industry and Clackamas County's Cable Communications office and support from the county's economic development services.

The program prepares students for work in film, television and the robust gaming industry, supporting the growing film and media production economic sector in the county and the state.

Through grant support from the county's Cable Communications office, the students learn on state-of-the-art equipment including motion capture technology and professional-grade RED cameras. Graduates have gone on to work for the Portland Trailblazers, Nike, MTV, and Funnelbox, and to work on numerous commercial projects and films.

Clackamas Community College offers an associate's degree in digital multimedia communications, as well as high quality training for video production and multimedia reporting.

PORTLAND – Ice cream maker Tyler Malek is featured in the 2015 Forbes 30 Under 30: Food and Wine list.

Malek, 27, has worked as head ice cream maker for Salt & Straw Ice Cream in Portland since the company's inception in 2011. He has created more than 130 flavors of ice cream, and has been instrumental in creating the farm-to-cone movement.

His memorable flavors have received editor's pick by Food & Wine Magazine, the Wall Street Journal, Martha Stewart, O Magazine, Saveur, GQ and Portland Monthly. They have also been featured in Time Magazine, The Cooking Channel's "Unique Sweets," ABC's "The Chew" and the Travel Channel's "Bizarre Foods: Portland."

Malek and his cousin, founder and owner Kim Malek, have taken their ice cream from a cart to two brick and mortar locations, both of which have lines around the block in the middle of winter. In September 2014, the Maleks brought their ice creation to Los Angeles.

Based on his accomplishments, Malek was selected as one of the 50 Eater Young Guns Semi-Finalists for 2013. Portland Business Journal named Salt & Straw one of the 100 Fastest Growing Private Companies in Oregon for 2014.
GRAND OPENING/EXPANSION

BEAVERTON – A grand opening celebration for FIT Academy will be held on Saturday, Jan. 17.

Jarod Cogswell, founder and managing partner, opened the hybrid fitness facility in Suite B at 9140 S.W. Hall Blvd.

The company's mission is to coach and help people get the results they want in a comfortable and inspirational environment that connects like-minded people.

The academy offers a full range of classes, including Cycle, Yoga, Barre, Large Group Training and Small Group Training sessions.

It is open from 5 a.m. to 9 p.m. Monday through Friday and 6 a.m. to 6 p.m. Saturdays and Sundays.

PORTLAND -- Booming bread sales have prompted Grand Central Bakery to expand its wholesale operation in Northwest Portland.

The 25-year-old bakery's wholesale bread sales for 2014 were up by nearly 12 percent, or more than $466,000, and to meet demand they will close the café on Northwest 22nd Avenue and York Street and convert the space to additional bread production.

Grand Central Bakery's combined 2014 bread sales in Seattle and Portland increased over the previous year by more than $1 million.

The remodeled warehouse - nicknamed Sawtooth because of its ripsaw roofline – was opened in 2007 to house all of Grand Central's artisan bread production for Portland, its central offices and a café. The café will close March 31, adding at least 2,000 square feet to the 13,000-square-foot facility.


In 2012, Grand Central Bakery was named one of 20 Great American Bread Bakeries and its Como loaf one of the top artisan breads in America by Saveur.

REAL ESTATE