On tonight’s Cooking Channel episode of "The Freshman Class: Santa Cruz," viewers were introduced to the four key members of the class of the Cabrillo College Culinary Arts and Hospitality program on this episode titled “Amalia’s Dish.”

As the class begins, Gabe relates how difficult culinary school is, and he never expected it to be so hard.

Chef Eric is giving out the assignments, for the big student menu. Gabe is not there but Chef Hector calls him to get him there. His son was up all night, and he only got one-hour of sleep. When he got there, Chef Eric was not happy.

Chef Hector wants to coach Gabe, and offers to help him with his struggle. The next day, Hector meets with Gabe to help him, like a private tutor. Hector sees the potential in Gabe, and does not want to see him fail.

Kim is trying to get her husband Steve to help her with the wine pairing she is doing for her school project, but he is tired of being neglected by her. She was originally getting three Italian wines and one domestic, when she checked with Chef Sue, she was told to get three from different countries and one domestic. Now Steve is annoyed that the scenario changed, and refused to help her. They hosted the wine tasting at their home, and Steve was surprisingly cordial and complimentary.

Amalia’s four-cheese grilled cheese sandwich was chosen for the student menu and Chef Eric announced that a food critic was coming in to try the student menu. Nobody knows who she is and where she will be seated, so it is a complete surprise.

In another class later that day, the marks for the wine tasting are given, and only Kim and another student received 100 percent, and Chef Sue is very pleased.

The following week, Chef Eric came in with a newspaper to read the review from the critic. Amalia’s grilled cheese sandwich was the hit of the critique, and the restaurant kept their five-star rating.

With several more classes left, and outside pressures facing the class, what will face “The Freshman Class: Santa Cruz” in future episodes? Stay tuned for more surprises.