



Congratulations!

We would also like to congratulate **Dawn Smith**. Dawn was selected for the position of Dining Room Instructor after extensive interviews with a number of qualified applicants. As a graduate of South's Culinary Arts program, she worked several years as a chef, and enjoys both sweet and savory sides of the kitchen. Her industry experience is in both front and back of the house management. Dawn has worked at the following restaurants and companies: Molly Ward Gardens, Four Swallows, Relais, Blackbird Bakery and the Bon Appetit Corporation.

## The Brockey Conference Center

### **The Brockey Conference Center**

The JMB Campus Center is available to civic groups and public agencies for banquets, conferences, auctions, and special events. For Private Banquets, Office Christmas Parties, & Special Arrangements or small dinner parties in one of our Alhadeff Grill or Café Alki (50 guest minimum), call Robert Sullivan (206) 768-6613, 8:00 a.m. - 4:30 p.m. or e-mail [rsulliva@sccd.ctc.edu](mailto:rsulliva@sccd.ctc.edu).

### **Brockey Center Cater-Out**

For help keeping your special events stress free consider having orders prepared by the Brockey Center Catering Department. For pick up cater-out orders, please call Chef Ross Johnson at (206) 768-6690 Monday - Friday, 8:00 a.m. through 4:30 p.m. or e-mail [rjohnson@sccd.ctc.edu](mailto:rjohnson@sccd.ctc.edu)

### **Instructional Program Catering**

The Culinary Arts program may accept advance cater-out orders depending on production capability. See catering order information at <http://www.chefschooll.com/html/diningrm.htm> under "catering menu."

Save the Date!

Saturday, January 28, 2006



*a pairing of Washington's finest food & wine*

Enjoy a fabulous multi-course dinner prepared by one of 15 local chefs from premier area restaurants and paired with wine from 30 of Washington's finest wineries. This event highlights the Culinary Arts program at South, and gives students the opportunity to learn along side established chefs.

The event will be held at South Seattle Community College's Brockey Conference Center.

For more information or to attend this event, please contact the South Seattle Community College Foundation.

**Phone:** (206) 764-5809

**Email:** [ssccfoundation@sccd.ctc.edu](mailto:ssccfoundation@sccd.ctc.edu)

**Web:** [www.southseattle.edu/foundation](http://www.southseattle.edu/foundation)



## Holiday Dinner

300 Maximum Seating

Monday, December 12 Luncheon • Noon  
Tuesday, December 13 Dinner • 6:00 pm  
Wednesday, December 14 Dinner • 6:00 pm

\$17.95 plus tax • \$19.53 total

Shrimp, Scallop Newburg in Puff Pastry • Sauce Américaine

~

Roasted Cornish Game Hen  
with Apple, Cranberry, Almond and Maple Stuffing  
Pan Sauce with Mushroom Essence  
Green Beans with Sweet Red Pepper Butter  
Zucchini Boat with Fried Corn  
Petite Suzette Potato • SSCC Potato Roll

~

Holiday Trifle with Diplomat Cream  
Raspberry Sauce  
Glazed Cranberries  
SSCC White Chocolate Truffle  
Coffee ~ Tea

Available on a first-come, first-served reservation/purchase basis. Advance reservations/orders by phone only. A limited number of group reservations can be accommodated. A group is defined as two tables with ten guests per table. Group reservations need to insure that members of the party specify the group reservation name. Our holiday menu is a "fixed menu," so no substitutions will be available.

### Reservations

Start Monday, October 12, 2005 8:00am - 11:30am,  
Monday through Friday.

Phone the Special Event Line, **(206) 764 7952**. You will receive a confirmation notice of reservation/order in the mail.

**SPECIAL NOTE:** Community members and other visitors to the campus are welcome and encouraged to participate in the regular and special functions of the department. Please inform us, at the time of reservation, of any special seating needs such as wheel chairs. Due to scheduled private functions, regular service in some areas is not always available. Guests are encouraged to phone the Culinary Arts office at **(206) 764-5344** or e-mail [awitt@sccd.ctc.edu](mailto:awitt@sccd.ctc.edu) to insure that regular services are offered. To help minimize frustration when calling the special event line, please have all your information ready when you phone. Please do not leave reservation requests on the main office voice mail they cannot be honored. Unfortunately we also cannot accept reservations sent through the mail.

## "Connoisseur Luncheon Series"

### October 6 & 7

Hard Smoked Salmon with Apples and Seasonal Greens  
Sea Scallops with Texas Cornbread Dressing  
Chocolate Fudge Pot De Crème

### November 3 & 4

Prawns with Fennel-Brandy Emulsion  
Chicken with Grilled Chorizo Sausage  
Marjolaine Cake and Coffee Bean Sauce

### November 17 & 18

Chestnut and Mushroom Soup with Caramelized Onions  
Crispy Confit of Duck with Mustard Sauce  
Yogurt Cake with Lemon and Vanilla Bean Marmalade

### December 1 & 2

Cream of Butternut with Candied Walnuts  
Curried Baby Beef Shank  
Coconut Cake with White Chocolate Sauce  
Raspberry Sorbet

All Connoisseur Luncheons are in the Alhadeff Grill on Thursday and/or Friday and begin promptly at 11:30 a.m. One wine is served. Guests must be 21 years of age to attend events offering wine service. \$21.95 per person, tax included. Gratuities are appreciated. Reservations required. Due to the popularity of these events, it is not possible to make menu changes or substitutions.

### Reservations

Start: Monday, September 12, 2005  
8:00 a.m. - 11:30 a.m., Monday - Friday.  
Phone: **(206) 764-7952** (Special Event Line)

You will receive a confirmation notice of reservation/order once payment has been processed. Please do not call (206) 764-5344. Reservations will not be accepted on this line.

We accept checks and American Express, VISA, MC or Discover credit cards.

Checks to be made payable to "SSCC Culinary Arts" (Reservations are held for 10 working days of receipt of your check). No cash please. Cancellations are needed at least 10 working days prior to the event in order to receive a refund.



## Regular Services

### Regular Services Fall Quarter 2005

Closed Veteran's Day, Nov. 11; Thanksgiving, Nov. 24 & 25; and December 16, 2005 through January 2, 2006.

### Beauty Center

The Beauty Center offers Two-Buck Tuesday, during the holidays. Make an appointment for a haircut or manicure, or pick-up a gift certificate. Call **(206) 764-5814** for costs and available services. The Beauty Center is open 9:00am - 3:30pm, Monday through Friday.

### Food Court

Hours are 6:30am - 7:30pm, Monday through Thursday, and 6:30am - 2:00pm of Friday. Limited food service is available on Monday, September 26. December 8th is the last day of regular service.

### Breakfast or Short Order Grill

Continental breakfast is available from 6:30am - 8:15 am. The Grill offers hot breakfast service from 8:15am - 10:30am.

### Lunch Service

The Food Court features lunch service daily from 11:00am - 1:00pm, Monday - Friday. Limited food service is available on Monday, September 26. December 8th is the last day of regular service. Limited food service is available December 16th through January 2nd.

The Food Court Lunch Menu features three delicious soups, three daily specials ready to go, and five items prepared to order. Experience various cuisines prepared by our students as they launch their culinary training at SSCC.

### Deli Service

Hours are 10:45am - 1:45 pm, Monday through Friday. December 8, 2005 is the last day for regular service. Limited food service is available December 16th through January 2. The Deli offers appetizers, fresh salads, chilled entrées, specialty meats and cheeses, and made to order sandwiches. A special feature is the Panni Grill for specialty sandwiches. Many items are available for heat and serve – perfect for take home. Frequently featured in-house specialties prepared by SSCC students are smoked bacon, pickled smoked salmon, glazed pit ham, puff pastry jalousie, chicken skewers and quiche. These are just a hint of many items you might find in the Deli case. Karolyn Antonini can assist you with specialty orders with advance planning.

### Café Alki Dining Room and Alhadeff Grill Dining Room

Open for service Tuesday, September 27.

**Café Alki** offers an "a la carte" menu at moderate prices for regular lunch service. Group reservations are gladly accepted. Our specialty group menu, for parties of 15 - 24 guests includes petite luncheon salad (chef's choice dressing), limited entrée selection, and chef's choice dessert, the cost is \$12.95 (tax included) per guest. All group reservations of 25 or more are served a three-course set menu; price is set according to entrée selection. The last day of service for the dining rooms will be Thursday, December 8, 2005

**The Alhadeff Grill** dining room will remain open for a la carte service through December 8, 2005. Those wishing to book the room must be aware that the room will not close for private parties. Parties of 25 or greater will be required to purchase a set three-course menu at \$19.95 includes tax.

When dining in the Café Alki or the Alhadeff Dining Room, reservations are appreciated, but not required. Call **(206) 764-5344**. We are happy to accept reservations for parties of eight or more within the following guidelines: with prior approval from faculty, seating for group reservations no later than 11:30am, final number of guests confirmed 3 days prior to date, no separate checks. We established these guidelines to better serve the needs of our guests and our students. We look forward to serving you.

### Bernie's Place Pastry Shop

Hours: 6:30am to 4:00pm Monday - Friday  
Phone: **(206)-764-5828** or Mary Gaston, Manager **(206) 768-6735**. Limited service on September 26th Bernie's Place features classic and contemporary pastries from around the world. From cookies to gateau's, you will find wonderful things for your sweet tooth.

Delicious Thanksgiving treats are available for order by calling **(206) 764-5818** between 8:00am - 12:00 pm, Monday through Friday. You may also use the enclosed order form and fax your order to **(206) 768-6728**. Special pastry, cookie and cake orders are available with advance notice, based on the instructional programs production load. Call the Pastry Lab at **(206) 764-5818**.

*Bill of Fare*

**CULINARY ARTS**

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Culinary Arts Department, SSCC

6000 - 16th Ave. S.W., Seattle, WA 98106-1499

*Bill of Fare*

# CULINARY ARTS

## Bernie's Place, Beauty Center and Garden Shop Information

### **Bernie's Place Pastry Shop**

Hours: 6:30 a.m. – 11:00 a.m.

Due to the remodeling of the Pastry Labs, students will not be available to take special orders, Bernie's Pastry Shop will have limited product available for purchase. The Pastry Shop will be closed Monday, July 4, 2005. Last day of Summer Quarter for the Pastry Shop is Friday, August 19, 2005.

### **Beauty Center**

Hours: 9:00 a.m. – 3:30 p.m.

The Beauty Center continues to offer Two-Buck Tuesdays. Make an appointment for a haircut or manicure, or pick-up a gift certificate. Call (206) 764-5814 for costs and available

services. The Beauty Center is open 9:00 a.m. – 3:30 p.m. Remember the Cosmetology Department offers Salon Imaging at our Beauty Center by appointment only! See yourself in a new haircut, style or color before you take the plunge. Please call for prices.

### **Garden Shop**

Hours: 10:30 a.m. – 3:30 p.m.

While on campus visit the Garden Center and see what delight we have in store for you. We will be offering Saturday workshops throughout the season. Call (206) 764-5323 to receive a schedule of our events and seminars. The Garden Center operates Tuesday through Saturday, 10:30 a.m. to 3:30 p.m. during the months of April, May and June. To arrange a tour of the Arboretum call Van Bobbitt at 206-768-6717.

From the Kitchen at South Seattle Community College • Fall 2005



Culinary Arts Department  
South Seattle Community College  
A member of the Seattle Community College District  
6000 - 16th Avenue S.W.  
Seattle, WA 98106-1499

**(206) 764-5344**



The Culinary Arts Program at SSSC  
is an Accredited Program of the  
American Culinary Federation.