



Saying Good-bye

Long-time Dean/Director **Daniel Cassidy** retired on January 3, 2005. Mr. Cassidy had been Dean/Director of the Hospitality/Service Occupations programs, since 1979, which included, Culinary Arts, Pastry and Specialty Baking, Cosmetology, Landscape Horticulture, as well as the new Wine Technology Programs that started in Spring quarter 2004. He has extensive foodservice management experience: Vice-President for a national contract food management company; General Manager for fine dining and family dining restaurants; Dietary Director for multiple unit hospital operation and General Manager for residence halls in university housing. He is a participating member of the National Restaurant Association, the Professional Food Service Management Council, and the Washington Restaurant Association. He will spend his time relaxing, traveling and enjoying the company of family and friends; we wish him a fond farewell.



Our second good-bye is to **Mr. William McCabe**, who is retiring at the end of Winter Quarter. He first came to South Seattle as a culinary student. In industry, Mr. McCabe was an Independent Food Service Operations Consultant, he also has a background in the hotel restaurant and banquet service field. At one time he was Banquet Captain, Maitre d', and Catering/Sales Manager with the Marriott Corporation. McCabe has been dining room instructor since 1985, and will be greatly missed.



Saying Hello

We would like to welcome our Interim Dean, **Robert Hester**. Bob was formerly an administrator at SSCC as Associate Dean of Business, Cosmetology, Floristry & Horticulture from 1980 - 86; Dean of Administrative Services 1986 - 89; Vice President for Instruction 1989 - 1995. He also worked as Director of Facilities, Transportation & Security for the Seattle Community College District 1996 - 1999. Bob is now semi-retired and likes to travel with wife Peggy, play a little golf and spend time with his children & grandchildren.



We would also like to welcome **Dawn Smith**. As a graduate of SSCC 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. Dawn was a wonderful addition to the Culinary Program last spring and summer while Mr. McCabe was on leave. Dawn loves teaching and participating in the education of our students and is currently teaching Food and Wine classes here in our new Northwest Wine Academy.

"Connoisseur Luncheon Series"

April 21 & 22

Cured Salmon with Salad of Frisée and Oranges
Roasted Chicken with Potatoes and Prunes
Yogurt Cake With Meyer And Vanilla Bean Marmalade

May 5 & 6

Chilled Asparagus with Vinaigrette and Egg Mimosa
"Fish & Chips"
Pacific Northwest Salmon on Onion Purée, Annas Potatoes
Malt Beurre Blanc and Fried Capers
Tarte Au Fromage Blanc

May 19 & 20

Grilled Shrimp with Tropical Fruit Salad
Apple and Bleu Cheese Stuffed Pork
Almond Cake With Roasted Pineapple

June 2 & 3

Puree of Celeric and Seared Scallops
Seared Sea Bass with Ragout of Mushrooms,
Basil Sauce and Tomato Oil
Steamed Chocolate Cake And Raspberry Sorbet

All Connoisseur Luncheons are scheduled in Alhadeff Grill on Thursday and/or Friday and begin promptly at 11:30 a.m. One wine to be served. Guests must be 21 years of age to attend events offering wine service. \$21.95 per person, tax included. Gratuities are appreciated. Pre-paid reservations required. Reserve your spot today!

Reservations

Reservations will be accepted starting Monday, April 4, 2005. Phone the Special Event Line at (206) 764-7952, 8:00 a.m. - 12:30 p.m., Monday - Friday. Once payment is processed you will receive a confirmation notice of reservation/order in the mail. In order to serve you better please inform us, at the time of reservation, of any special seating needs.

We accept checks and credit cards (VISA, MC, American Express or Discover). Checks to be made payable to "SSCC Culinary Arts." (Reservations will be held for 10 working days from receipt of your check).

Cancellations

Cancellations are needed at least 10 working days prior to the event in order to receive a refund.

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. Due to private functions being scheduled, regular service in some areas is not always available. Guests are encouraged to phone the Culinary Arts office at (206) 764-5344 to insure that regular services are being offered.

Note: High Tea will not be offered spring quarter.



A Sweet Success!

This year's "Gifts from the Earth" event, held on Saturday, January 29, was a smashing success! The event sold out early and 300 people enjoyed special meals prepared by 15 participating area chefs, which were paired with Washington wines. "Gifts from the Earth" strengthened partnerships between the college and the hospitality industry. Washington Restaurant Association President Gene Vosberg was honored at the event, and many industry leaders came together to help make this event a success, including sponsors and volunteer committee members. The event raised \$100,670! The SSCC Foundation would like to thank the following:

Sponsors

Columbia Level - Great Western Dining
Cascade Level - Charlie's Produce, Ferguson Construction and Food Services of America
Evergreen Level - Bassetti Architects, Continental Mills,
Howard S. Wright Construction and Union Bank of California

Community Committee Members

Marjorie Alhadeff, Alhadeff Properties
Tom Cottrell, Apex Cellars
Lincoln Ferris, Lincoln Ferris Public Relations
Andrew Greer, The Bit Saloon and Catering
Roberta Greer, Tillicum Village
Marvin Miller, Hospitality Services Inc.
Gene Steffes, Food Services of America

Staff Committee Members

Cynthia Dastè, Dastè & Associates, Consultant
Ross Johnson, Brockey Center Banquet Manager
Mike Munson, Director of Communications
Bob Sullivan, Brockey Center Manager

Featured Chefs

Roy Breiman - Salish Lodge
Mike Bryan - Palisades
Lisa Dupar - Lisa Dupar Catering
Wayne Johnson - Andaluca
Vicky McCaffree - Yarrow Bay Grill
Eddie Montoya - Ovio Bistro
Bobby Moore - Barking Frog
Bill Morris - Rainier Club
Bruce Ross - Columbia Tower Club
John Sarich - Chateau Ste. Michelle
Steve Smrtsik - Flying Fish
Stephen Sparks - SSCC Culinary Arts Instructor
Diane Symms - Lombardi's Italian Cucina
Dan Thiessen - Salty's
Charles Ramseyer - Ray's Boathouse



Regular Services

Regular Services Spring Quarter 2005

Tuesday, April 2 through Thursday, June 16, 2005

Closed Memorial Day, May 30, 2005

Food Court

Hours are 6:30 a.m.- 2:00 p.m., Monday through Friday.

Closed May 30, 2005

Breakfast or Short Order Grill

Continental breakfast is available from 6:30 a.m. - 8:15 a.m.

Full meal service is offered 8:15 a.m. - 10:30 a.m. in the Grill area.

Lunch Service

The Deli is open for service from 10:45 a.m. until 2:00 p.m. and the Cafeteria line opens at 11:00. Luncheon service is offered daily from 11:00 a.m. - 1:00 p.m. Last day of dining room service will be Thursday, June 16, 2005.

Café Alki Dining Room

Opening Tuesday, April 6, the Café Alki offers cold starter plates, soups, a club sandwich and a selection of "a la carte" hot entrées at moderate prices. For reservations please call (206) 764-5344. Closed Memorial Day, May 30, also closed June 16 - 27, 2005, menus are subject to change with out notice.

Alhadeff Grill

The Alhadeff Grill offers the opportunity for fine dining at a reasonable rate. Service starts Tuesday, April 6, the Alhadeff offers cold starter plates, soups and a selection of "a la carte" hot entrées at moderate prices. For reservations, please call (206) 764-5344. The Alhadeff Grill is closed for special event every other Thursday and every Friday, also closed Memorial Day, May 30, 2005 and closed June 16 - 27, 2005, menus are subject to change with out notice

Bernie's Place Pastry Shop

Retail take-out items are available from 6:30 a.m. to 4:00 p.m. Monday through Friday. Special orders are available with advance notice as production loads allow. Contact the Pastry Laboratory (8:00 a.m. - 12:00 p.m.) at (206) 764-5818 regarding special orders. Closed Memorial Day, May 30, also closed June 16 - 27, 2005

Banquets and Special Events

The Brockey Campus Center is available to civic groups and public agencies for banquets, meetings, conferences, and special events; wedding receptions, dances, family reunions, class reunions etc. For inquiries call Mr. Robert Sullivan (206) 768-6613 from 8:30 a.m. - 4:30 p.m.

Cater-out and Special Event Menus

For pick-up cater-out orders or menu planning for a banquet or wedding reception in the JMB Campus Center please call Ross Johnson at (206) 768-6690. Monday - Friday, 9:00 p.m. - 6:00 p.m.

What's Cooking

Major Renovation Planned for Pastry Program Labs

Planning is underway for a major renovation of the laboratories used in the Pastry and Specialty Baking program. This 2.6 million renovation will include major remodeling and new equipment to existing lab space, the creation of a lecture and demonstration classroom, improved storage, office space and ware washing areas and new locker rooms for students. The current space is antiquated and inadequate for the enrollment demands for the program. Tentative plans call for actual construction to occur in the summer of 2005. Construction activities may necessitate an interruption of the program. This will also impact the operation of Bernie's Place, the program's retail pastry outlet. Additional information will be available when plans are finalized. "We are attempting to minimize impact of the project on the program's students and to our patrons," stated Dan Cassidy, former Dean of Culinary Arts. "The upside is that students and faculty will have a greatly improved facility to meet their training needs," he continued. The renovation project is scheduled to be completed by Fall Quarter 2005.



Wine Program to Have Dedicated Area

Remodeling of the former Floral Shop area to a dedicated space for the new Wine Technology program is near completion. The project included creation of a new, second classroom, a program faculty office area and preliminary work for a wine-making laboratory. Wine program classes will begin being offered in this new area starting in Fall Quarter 2005. The demand for enrollment in the Wine program has been gratifying. The visioned continued growth of this program called for identifying a specific area for classrooms, offices and lab space. Plans call for a retail outlet as a part of the Wine program training.

Bill of Fare

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

Bernie's Place, Beauty Center and Garden Shop Information

Bernie's Place

Bernie's Place, the pastry shop along with its regular fare will be producing specialty items for Mothers Day including boxes of chocolates, specialty cakes, breads and rolls, French pastries, cookies, cakes, and much more. For special orders please call our **Pastry Lab at (206) 764-5818, Monday through Thursday between 8:00 a.m. and 12:00 p.m. Pastry Shop hours are Monday through Friday between 6:30 a.m. and 4:00 p.m. (206) 764-5828.** Bernie's place will be closed May 30 for Memorial Day and June 16 - 27, 2005 for Spring break.

Beauty Center

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, Monday through Friday.** 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

While on campus visit the Garden Center and see what delight we have in store for you. Call **(206) 764-5323** to receive a schedule of our events and seminars. The Garden Center operates **Tuesdays through Saturdays, 10:30 a.m. to 3:30 p.m.** during the months of April, May and June. While on campus visit our beautiful Chinese garden, Pick up lunch from the deli and have an impromptu picnic lunch in the Chinese Pagoda.

From the Kitchen at South Seattle Community College • Spring 2005



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



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South Seattle Community College
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