

# News Release

South Seattle Community College

6000 16th Avenue, SW, Seattle, WA 98106-1499 • www.southseattle.edu • (206) 764-5300

FOR IMMEDIATE RELEASE

December 30, 2009

## France: Cuisine & Culture

*Your French culinary adventure begins here!*

Continuing Education

South Seattle Community College

6000 16th Ave. SW, Seattle, WA 98106-1499

(206) 764-5339

www.learnatsouth.org

Tuesday and Thursday, 6-9 pm

February 2 – 18, 2010 (six sessions)

Alhadeff Grill Dining Room

Cost: \$350 (includes materials fee)

Are you passionate about French food, but always thought the dishes were too complex to prepare? Now you can immerse yourself in French cuisine and culture, while learning to create and present an array of iconic dishes you can replicate at home. South Seattle Community College's non-credit, continuing education course – ***France: Cuisine & Culture*** – takes food and wine enthusiasts on a fun, informative, and tasty six-session adventure.

The course, one in a series of ***Cuisine & Culture*** offerings, features hands-on cooking lessons in a small group setting, taught in the college's state-of-the-art kitchens. The class is taught by native French chef Robert Houot, who will share his techniques, special ingredients, and secrets behind turning simple ingredients into sophisticated classic French dishes.

Each session features wine tasting, and instruction on the best food and wine pairings.

The ***France: Cuisine & Culture*** menu includes:

***Appetizers*** – Brouillade Aux Tomatas/Scrambled Eggs with Tomatoes and Basil; Coquilles Saint-Jacques à la Provençal/Provençal Sea Scallops; Crab Salad, Crab Bisque Soup; Civet de Crevettes Au Vin de Provence/Shrimp in Provence Wine Sauce

***Entreés*** – Béquets Au Four/Baked Lamb Shanks; Veal Oscar; Cornish Game Hen; Magret de Canard Au Porto/Magret Duck and Old Port Shallots

***Desserts*** – Tain de Lait; Berries Gratinée; Profiteroles Au Chocolate; Tarte Aux Pommes à l'Alsacienne

(Note: Menu subject to change.)

Class size is limited and early enrollment encouraged. Enroll online at: [www.learnatsouth.org](http://www.learnatsouth.org), or call (206) 764-5339. Bon appétit!

***Chef Robert Houot***

Chef Houot is a noted culinary veteran, restaurateur, teacher, and Master Saucier chef. Trained in classical and regional French cuisine, he has spent over 30 years in posts at some of the finest restaurants in Europe and the United States. A native of the Alsatian Region in France, Chef Houot spent 15 years in Los Angeles, where he helped open the Wine Bistro Restaurant and operated a successful entertainment industry catering company.

In 1993, he opened the Country Garden Bistro in downtown Redmond, where diners were treated to true French cuisine. After a successful 11-year run, Chef Houot moved into product development, and created Robert's Bistro Style Gourmet Spreads and Dressings.

Chef Houot is currently a full-time culinary arts instructor at the college, where he also mentors award-winning student culinary competition teams. Chef Houot is passionate about creating great taste with healthy, quality food products.



***Chef Robert Houot***

***South Seattle Community College***

The college's Continuing Education division offers 150 classes each quarter, ranging from computer skills to cooking to home repair. Designed to fit into busy schedules, these classes offer the lifelong learner variety and flexibility, with online and classroom instruction. South Seattle Community College is a leader in culinary arts education, with a highly regarded and award-winning Culinary Arts program accredited by the American Culinary Federation. The program offers degree and certificate programs in Restaurant & Food Service Production, Catering & Banquet Operations, and Pastry & Specialty Baking. The college is also site of the Northwest Wine Academy, a first-of-its-kind program in Western Washington that offers certificate programs in Wine Making, Wine Marketing & Sales, and Food & Wine Pairing. In addition, the college offers a four-year Bachelor of Applied Science (BAS) degree in Hospitality Management.

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