



RELEASE

SOUTH SEATTLE COMMUNITY COLLEGE • 6000 16th Avenue, SW, Seattle, WA 98106-1499

FOR IMMEDIATE RELEASE:

July 31, 2001

South Seattle Community College Culinary Arts Students Make Good Standing in National Championship

South Seattle Community College's (SSCC) Culinary Arts students took second place in a national culinary championship in Las Vegas on July 23.

The students took part in the National American Culinary Federation Junior Hot Food Competition. This competition matched student hot food teams from the Western, Central, Northeastern and Southeastern regions of the United States. To get to the national contest, each of the teams had to first win a state contest and then a regional contest – in the process proving that each could be considered among the best programs in the country.

Students on the team are Alex Wilson, team captain, Keith Goodmansen, alternate team captain, Suzanne Campell, Alex Ma and Stephanie Salemann. The team was led by Stephen Sparks, faculty coach and chef-instructor. The team, which was awarded a silver medal ranking, was beaten out by a team from the Central region by only a point-and-a-half. The team also set a new precedent with its second place showing – giving the best performance of any Western region team

The team's journey to Las Vegas began when they won the Washington State American Culinary Federation Junior Hot Food Competition on Dec. 2, competing against teams from the Art Institute of Seattle, Seattle Central Community College, and Skagit Valley Community College. The team then won the Western Regional American Culinary Junior Hot Food Competition in Kona, Hawaii on Jan. 22, giving them the right to move on to the nationals.

The American Culinary Federation is the preeminent culinary organization in the United States. It is not only responsible for accrediting SSCC's Culinary Arts Program but awards professional certification levels and helps perpetuate the culinary profession.

SSCC's Culinary Arts program, like the Junior Hot Food Team, has a competitive streak as well. With the successful completion of the SSCC Foundation's \$1.2 million Culinary Arts Capital Campaign, the program will be able to expand and modernize its facilities and in the process maintain its position as one of the best in the region and country. The campaign also received a \$500,000 state matching grant.

SSCC would also like to extend its thanks to the Washington State Potato Commission for providing \$2,500 towards the team's travel expenses and potatoes for the team's practice sessions.

For more information or to arrange for an interview contact:

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