



RELEASE

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FOR IMMEDIATE RELEASE:

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South Seattle Community College Culinary Arts Students Win State Championship

South Seattle Community College Culinary Arts students shone in a statewide culinary competition on Dec. 2.

The students took part in the American Culinary Federation Junior Hot Food Competition, which was sponsored by the Washington State Chefs Association and hosted by South Seattle Community College. The American Culinary Federation is the preeminent culinary organization in the United States. It is not only responsible for accrediting college programs but awards professional certification levels and helps perpetuate the culinary profession. The Art Institute of Seattle, Seattle Central Community College, and Skagit Valley Community College were also participants in the contest.

Students on the winning team included team captain Alex Wilson, alternate captain William Mark, Suzanne Campbell, Alex Ma and Stephanie Salemann. The team was led by Instructor-Chef Stephen Sparks, CEC, CCE. The team was awarded the rank of silver medal in their winning effort.

As winners of the Washington State Preliminaries, SSCC's Junior Hot Food Team will have the honor of representing the state in the Western Regional Finals in Kona, Hawaii in January.

Getting to regional finals Hawaii, however, was not as easy as it sounds. During the timed competition, which lasted approximately four hours, the teams were required to create a four course meal for four people, as well as preparing all elements of the meal on site. The teams were also judged on elements such as knife skills, sanitation, organization and general flow of preparation. While too extensive to mention, the sumptuous meal created by SSCC's team included in its main course roasted pork tenderloin with apple hash, cumin creamed potatoes, sautéed spinach and tourné carrots served on a base of apple jack sauce.

This is not the first time for this group of students to score big in competition. On Oct. 23, the team won a gold medal in another hot food preparation competition in Spokane.

For more information or to arrange for an interview contact:
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