

Culinary Arts Capital Campaign Goes Public

On Tuesday, January 16th South Seattle Community College Foundation publicly launched its Culinary Arts Capital Campaign with much fanfare. More than 125 people representing business, industry and the community, attended the event in the Brockey Center to announce to the public its intent to raise \$1.2 million to build a new kitchen and remodel and upgrade parts of the existing facility. By the announcement event, over \$785,000 had been raised.

One highlight of the event was the presentation from Tom Stewart, Chairman of Food Services of America, of an oversized check representing their donation of \$250,000 to the campaign. Also speaking at the event were SSCC Culinary Arts program alum and Executive Chef of the Seattle Harbor Club Bryan Vietmeier and Lane Hoss representing both Anthony's Restaurants and the Washington Restaurant Association. Each noted the great need for skilled workers in the industry and commended South Seattle Community

College for its efforts to fill that need. Donors of \$10,000 and above were recognized at the event, with a special thank you going to Michael D. & Marjorie Alhadeff for their generous gift of \$150,000.

Guests at the morning event were treated to delicious pastries and a beautifully decorated cake made by the Pastry & Specialty Baking program led by Chef-Instructors Jean-Claude Berger and Christopher Harris.

Plans are well underway to involve our dining room patrons and the community in the campaign. The Foundation wishes to extend its thanks to Fred & Katie Leitz and Pierre & Carolyn Dorratcague, long-time supporters and patrons for their leadership in the campaign.

Information and tours are available at Connoisseur's Lunches or anytime by appointment. To schedule a tour or for more information, please contact Scott Reardean, Director of Development, at 206-764-5810.

South's Student Culinary Team Wins Western Regional

After securing their victory in a regional culinary competition in January, South Seattle Community College's Junior Hot Food Team will have the honor of competing in the preeminent national competition for culinary arts students this summer.

The road to the National Finals for the American Culinary Federation Junior Hot Food Competition was not easy. The team of students first had to secure increasingly difficult victories in both state and regional legs of the competition. The team claimed their most recent victory at the Western Regional's in Kona, Hawaii on Jan. 22. The team also had to literally earn their way to the competition. In anticipation of making it to Hawaii, the team raised \$5,000 at a dinner fundraiser this summer.

"This victory is not just important for South Seattle Community College. This is a major accomplishment for Culinary Education in the state of Washington," said Stephen Sparks, chef-instructor and faculty coach of the victorious team.

Students on the winning team included team captain Alex Wilson, alternate captain William Mark, Suzanne Campbell, Alex Ma and Stephanie Salemann. The team, which had the highest point accumulation, was awarded the championship and the rank of silver medal at the American Culinary Federation competition in Hawaii.



The American Culinary Federation is the top 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.

This is the latest honor for SSCC's Culinary Arts students who are unsurpassed in competition in the Northwest. Students at the college have received more gold medals for hot food, cold food and pastry categories than any other school in the region since 1994.



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CULINARY ARTS



"Connoisseur Luncheon Series"

Spring Quarter 2001

April 12 and 13

Oil Poached Salmon on Marinated coslaw
Honey Roasted Chicken Breast
Chocolate Decadence Cake and Raspberry Cream

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April 26 and 27

Cream of Spring Vegetable Soup
Pork Tenderloin in Forcemeat
Lemon Meringue Tart with Fresh Fruits

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May 10 and 11

Spring Greens with Macerated Berries
Herb Roasted Tenderloin of Beef with Smoked Bay Scallops
Appalachia Blueberry Crumble with Lime Coulis

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May 24 and 25

Rabbit Loin with Grilled Vegetables
Grilled Veal Chop with Smoked Fruits
Selection of Mignardises

All Connoisseur Luncheons are scheduled in the Rainier Dining Room 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. \$19.95 per person, tax included. Gratuities are appreciated. Reservations required.

Reservations - Will be accepted starting Monday, March 19, 2001. Phone (206) 764-7952, 8:00 a.m. - 11:00 a.m., Mon. - Fri. You will receive via mail a confirmation notice of reservation/order.

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 for receipt of your check. Cancellations are needed at least 10 working days prior to the event in order to receive a refund.

winning team!



High Tea Returns to the Rainier Dining Room

The High Tea series returns for Spring Quarter. Our lunchtime version of High Tea is held in the Rainier Dining Room and offers a variety of premium teas, scones, tea sandwiches, soups and selections from a delightful assortment of tarts and pastries.

Friday seating at, 11:00 a.m. and 12:00 noon, April 20, May 4, May 18. \$12.50 per person, tax included. Gratuities are appreciated. Reservations/Orders Required.

Available on a first-come, first-served reservation/purchase basis. Advance reservations/orders by phone only. As only one person handles all call for the special event line please have your information ready when you call for reservations. Block or group reservations need to insure that members of the party specify the reservation group name. Group seating is limited to 10 per table.

Reservations - Will go on sale starting Monday, March 19, 2001. Phone (206) 764-7952 8:00 a.m. - 11:00 a.m., Monday - Friday. You will receive a confirmation notice of reservation/order in the mail. Cancellations are needed at least 10 working days prior to the event in order to receive a refund.

We look forward to serving you.



Shop, Shop, Shop and Look Good Too!

The **Pastry Shop** will be featuring specialty items for Easter. We will have a variety of chocolate Easter bunnies, Easter baskets, hot cross buns and other holiday treats. We will also have a variety of breads, rolls, tortes and cakes available. For specialty orders call our Pastry Laboratory at (206) 764-5818, Monday through Friday between 8:00 a.m. and 12:00 p.m. Pastry Shop hours are Monday through Friday between 11:00 a.m. and 6:00 p.m. (206) 764-5828. The Pastry Shop is closed May 28 for Memorial Day also closed June 14 - 25, 2001.

The **Flower Shop** - regular hours: Monday through Friday, 9:30 a.m. - 3:30 p.m. - has fresh flower arrangements and permanent floral arrangements, as well as, Holiday items designed by floristry students. They also have supplies and gifts available. Phone (206) 764-5325 for will-calls or on-campus only delivery.

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. The Cosmetology Department is pleased to announce that we are now offering 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.

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 Tuesdays through Saturdays, 10:30 a.m. to 3:30 p.m., during the months of April, May and June.



Regular Services

Monday, April 3 through Friday, June 14, 2001
Closed Memorial Day, May 28, 2001

Cafeteria - Hours are 6:30 a.m.- 3:00 p.m., Monday through Friday. Closed May 28, 2001

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 and Cafeteria line open 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 14, 2000.

Café Alki Dining Room - Opening Tuesday, April 3, 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 28, 2001 also closed June 15 - 25, 2001.

Rainier Dining Room - Opening Tuesday, April 3, the Rainier Room offers a Prix Fixe (fixed price) menu. This includes a starter, choice of soup or salad, choice of entrée and coffee or tea. All for the single price of \$8.95 (does not include dessert or gratuity).

The starter course and soup will change daily and the entrees will change every two weeks. It is our intent to serve your complete meal to you within thirty minutes. For reservations please call (206) 764-5344. Closed Memorial Day, May 28, 2001 also closed June 15 - 25, 2001.

Jerry M. Brockey Campus Center Snack Bar - Evening food service will be available in the JMB Campus Center snack bar, which will be open from 11:00 a.m. to 7:45 p.m. Monday - Thursday. The Friday (only) closing time is 4:00 p.m. Closed Memorial Day, May 28, 2001. JMB Campus Center snack bar closes Friday, June 18, 2001 for the summer.

Pastry & Specialty Products - Retail take-out items are available from 11:00 a.m. to 6:00 p.m. Monday through Friday with limited menu selections. 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 28, 2001 also closed June 15 - 25, 2001.

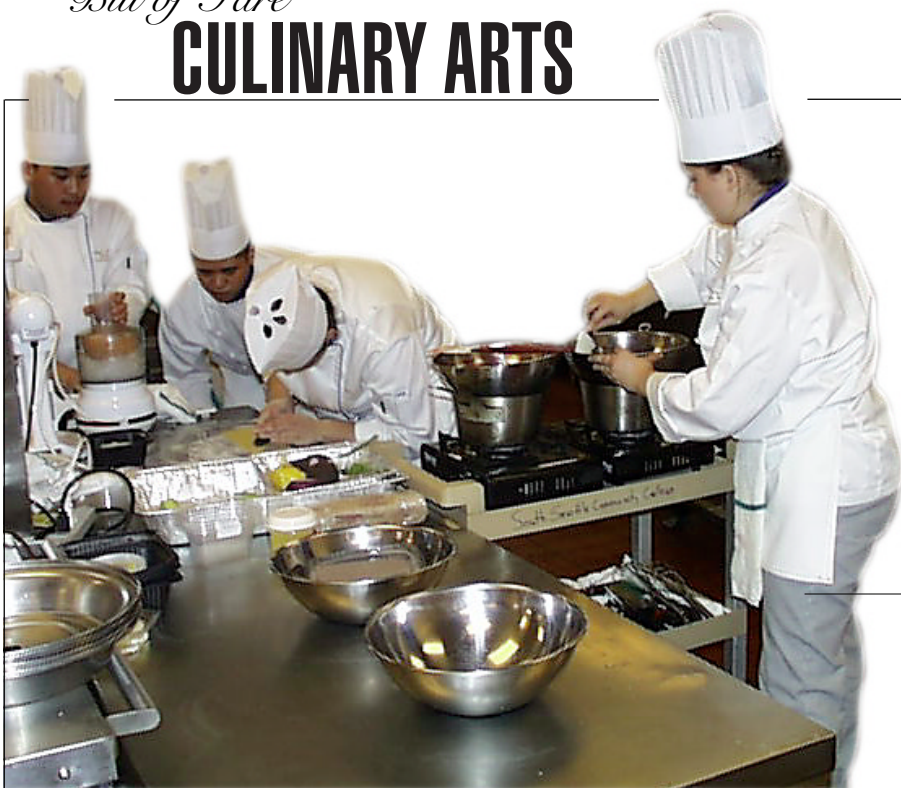
Private Banquets & Special Arrangements - The JMB Campus Center is available to civic groups and public agencies for Banquets, meetings, conferences and special events. For inquiries call Mr. Robert Sullivan (206) 768-6613 from 8:30 a.m. - 4:30 p.m.

Cater-out - For pick-up cater-out orders please call Donald Vennetti at (206) 768-6690. Monday - Friday 1:00 p.m. - 9:00 p.m. Closed Memorial Day, May 28, 2001.

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. 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.

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western regional
winners at work

From the Kitchen at South Seattle Community College • Spring 2001