

Bill of Fare CULINARY ARTS

From the Kitchen at South Seattle Community College • Winter 2005



GIFTS from the EARTH

a pairing of Washington's finest food & wine

Honoring Gene Vosberg, President and CEO of the Washington Restaurant Association

Saturday, January 29, 2005

South Seattle Community College
Jerry Brockey Center

Enjoy

- ~ A fabulous multi-course dinner prepared by one of 15 local chefs from premier restaurants
- ~ An amazing tasting of Washington wines
- ~ An exciting auction featuring fine wine and dining packages

Tickets are \$150 per person.
Reserve Your Spot Today!

For more information or to attend this event, please call the South Seattle Community College Foundation at (206) 764-5809; email ssccfoundation@sccd.ctc.edu or visit the web at www.southseattle.edu/foundation. For additional information, contact Dan Cassidy, Dean for the Culinary Arts program at (206) 768-6790, or Mike Munson, Director of Communications, at (206) 768 6875.

CULINARY ARTS



"Connoisseur Luncheon Series"

January 13 & 14

Shrimp Bisque
Milk Poached Salmon with Saffron Emulsion
Blueberry and Cranberry Fool

February 10 & 11

Sweet Corn Soup with Pablano Peppers
Corned Rack of Pork
Deep-dish Macintosh Apple Pie

February 24 & 25

Fresh Mozzarella and Prosciutto Roulade with Seasonal Greens
Marinated Flat Iron Steak
Winter Fruit Crisp

March 10 & 11

Glazed Pork Belly with Mushrooms
Breast of Chicken with Mediterranean Risotto
Poached Pear and Walnut Tart



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 will be accepted starting Monday, December 1, 2004. Phone **(206) 764-7952** (Special Event Line), 8:00 a.m. - 11:00 a.m., Monday - Friday. You will receive in the 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.

The chef of the Food Services of America Teaching and Demonstration Kitchen offers a series of luncheons that will invite the guests to view the chef and assistants while they prepare a private four-course meal in the new kitchen facilities.

Guest will be escorted to a formally set private table in the adjoining classroom where they will enjoy a specialty prepared four-course tasting menu with three courses of wine that have been selected to compliment and enhance the flavors and textures of the seasonally prepared foods.

The luncheon will be limited to one table for eight guests. The menu for this Chef's Table luncheon is custom designed and will be unique and complimented by personalized service from the student waiters and waitresses.

Winter Quarter Chef's Tables

February 18 & March 4

11:30 am sharp

Cost per person \$39.95 (tax included) A party of two is minimum per reservation. Guests must be 21 years of age to attend events offering wine service. We accept checks and credit cards (American Express, VISA, MC or Discover). Please make checks made payable to "SSCC Culinary Arts." (Reservations are 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.

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 such as wheel chairs. Due to scheduled private functions, regular service in some areas is not always available. Guests are encouraged to phone the Culinary Arts office at **(206) 764-5344** or e-mail awitt@sccd.ctc.edu to insure that regular services are offered. To help minimize frustration when calling the special event line, please have all your information ready when you phone. Please do not leave reservation requests on the main office voice mail they cannot be honored. Unfortunately we also cannot accept reservations sent through the mail.

Café Alki Dining Room

Opens for Service, Wednesday, January 5 Café Alki offers a selection of cold starter plates, soups, hot entrées, a bistro section and a selection of "a la carte" at moderate prices. The atmosphere of this waited full service dining room is light and airy. For reservations please call **(206) 764-5344**, menus are subject to change without notice. We are happy to accept reservations for parties of 8 or more with the following guidelines: seating no later than 11:15, final number of guests confirmed 3 days prior to date, no separate checks. These guidelines are established to better serve the needs of our guests and our students.

The Alhadeff Grill

Opens for Service, Wednesday, January 5 The Alhadeff Grill offers a selection of cold starter plates, soups, and hot entrées. This beautiful dining room offers waited full service with a delicious gourmet menu that is popular with our many clients. The Alhadeff Grill does close for special events so call ahead. For reservations please call **(206) 764-5344**, menus are subject to change without notice. We are happy to accept reservations for parties of 8 or more with the following guidelines: seating no later than 11:15, final number of guests confirmed 3 days prior to date, no separate checks. These guidelines are established to better serve the needs of our guests and our students.



Regular Services

Winter Quarter - January 5, - March 22, 2005

Retail Outlets are Closed:

New Year's Day, January 3, 2005
Martin L. King Day, January 17, 2005
President's Day, February 21, 2005
Quarter Break, March 23 - April 4, 2005

Food Court

Hours are 6:30 a.m.- 8:00 p.m., Mon. through Thurs., and Fri., 6:30 a.m. to 2:00 p.m. Limited service Tues., January 4, 2005.

Continental Breakfast or Hot off the Grill

Continental breakfast is available from 6:30 a.m. - 8:45 a.m. Full meal service offered starting at 8:15 a.m. - 10:30 a.m. in the Grill area Wednesday, January 5, 2005.

Lunch Service

The Deli opens at 10:55 a.m. - 1:45 p.m.

Food Court Line

Open from 11:00 to 1:00 limited menu selections on Tuesday, January 4, 2005. Full service resumes Tues., January 5. Luncheon service is offered daily from 11:00 a.m. - 1:00 p.m. Closed Holidays and Weekends.

Dining Room Services

Reservations for the Alhadeff Grill and Café Alki are not required but recommended. Call **(206) 764-5344**. We are happy to accept reservations for parties of 8 or more within the following guidelines: seating no later than 11:15 a.m., final number of guests confirmed 3 days prior to date, no separate checks. These guidelines are established to better serve the needs of our guests and our students. We look forward to serving you. Last day of dining room service is Tues., March 23, 2005. Closed holidays and weekends.

Jerry M. Brockey Meeting Center

The JMB Campus Center is available to civic groups and public agencies for banquets, conferences, and special events. For Private Banquets & Special Arrangements inquiries call Robert Sullivan **(206) 768-6613**, 8:00 a.m. - 4:30 p.m.

Brockey Center Cater-Out

For help keeping your parties stress free consider having orders prepared by the Catering Department. For pick up cater-out orders, please call Chef Ross Johnson at **(206) 768-6690** Monday - Friday, hours vary depending customer demand.

Instructional Program Catering

The Culinary Arts program may accept advance Cater-out orders depending on production capability. See catering order information at our web site www.chefschool.com under dining link.

Bernie's Pastry Shop

Take-out items are available from 6:30 a.m. to 4:00 p.m. **(206) 764-5828**. 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 Holiday's and Weekends.

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 next Summer. This will also impact the operation of 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, 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.

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Culinary Arts Department, SSCC

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

Bernie's Place, Beauty Center and Garden Shop Information

Bernie's Place Pastry Shop Hours; 6:30 a.m. - 4:00 p.m.

The pastry shop along with its regular fare will be producing specialty items including chocolates, breads and rolls, French pastries, cookies, cakes and much more. For special orders please call our Pastry Lab 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 6:30 a.m. and 3:00 p.m. **(206) 764-5828**. The Pastry Shop will be closed Monday, July 4, 2004. Last day of Summer Quarter for the Pastry Shop is Friday, August 20, 2004; the Pastry Shop will close early this day.

Beauty Center Hours; 9:00 a.m. - 3:30 p.m.

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. 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 Hours; 10:30 a.m. - 3:30 p.m.

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 Thursday through Saturday, 10:30 a.m. to 3:30 p.m. during the months of April, May and June. To arrange a tour of the Arboretum call Van Bobbitt at **(206)-768-6717**.

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South Seattle Community College
A member of the Seattle Community College C
6000 - 16th Avenue S.W.
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The Culinary Arts Program at SSCC
is an Accredited Program of the
American Culinary Federation.