



Inland Northwest Culinary Academy at Spokane Community College

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Presidential Lunches

Presidential lunches are five-course meals prepared by graduating students as part of their final project. Students are graded on creativity, composition and presentation. The cost of the lunch is **\$16.50 per person and prepayment is required when the reservation is made.** We accept VISA or MC payments by phone or you can mail a check. Checks must be received within three business days.

Reservations are required for these luncheons and you are asked to pay for all guests when the reservation is made.

Reservations will be accepted beginning Monday, April 13, 2009. Please call 533-7283.



Knowledge Bowl Team 2009

The Knowledge Bowl team has worked hard to get ready for the American Culinary Federation (ACF) Western Regional Conference to be held in Seattle, Washington, April 3-6, 2009. Knowledge Bowl is a jeopardy-style competition on culinary knowledge subjects, covering such topics as Escoffier, cooking methods and techniques, management principles, sanitation, nutrition and cost controls. Our team will compete with seven other colleges from Western states. The Gold medalist team will travel to Orlando, Florida in July to compete with other gold medalists from three U.S. regions at the National ACF convention. The team has been meeting and studying these topics since June 2008, taking educational field trips this summer, meeting early mornings and studying six textbooks above and beyond the curriculum and their current classes. Team members include: Alex Staeheli, returning team member and Silver medalist from 2008 team; Karen Berube, Team Captain; Jay Sorenson, Melanie Goulette, Tammy Douglas and Emily Chapman. Team Coaches: Julie Litzenberger and Curtis Smith. Join us in wishing the team luck on its quest for the western regional championship!

APRIL 2009				
Monday	Tuesday	Wednesday	Thursday	Friday
13 CLOSED	14 Opening Day Buffet!	15 MENU	16 MENU	17 MENU
20 CLOSED	21 MENU	22 MENU	23 MENU	24 No Menu Presidential by reservation
27 CLOSED	28 MENU	29 MENU	30 MENU	

MAY 2009				
Monday	Tuesday	Wednesday	Thursday	Friday
				1 No Menu Presidential by reservation
4 CLOSED	5 MENU	6 MENU	7 MENU	8 No Menu Presidential by reservation
11 CLOSED	12 MENU	13 MENU	14 MENU	15 No Menu Presidential by reservation
18 CLOSED	19 Mexican week MENU	20 MENU	21 MENU	22 No Menu Presidential by reservation
25 Holiday CLOSED	26 Asian week MENU	27 MENU	28 MENU	29 No Menu Presidential by reservation

JUNE 2009				
Monday	Tuesday	Wednesday	Thursday	Friday
1 CLOSED	2 Italian week MENU	3 MENU	4 MENU	5 No Menu Presidential by reservation
8 CLOSED	9 BRUNCH 11:30-12:45	10 BRUNCH 11:30-12:45	11 CLOSED	12 CLOSED
15 CLOSED	16 CLOSED	17 CLOSED	18 CLOSED	19 CLOSED

Open Hours:

11:30am-

12:45pm

Calendar Key



Restaurant Open



Restaurant Closed

"No Menu" means Orlando's is closed to walk-in guests.

Mexican Theme Week:

May 19-21

Asian Theme Week:

May 26-28

Italian Theme Week:

June 2-4

Last Day Open:

June 10

***Please Note: The calendar is subject to change without notice.*

If you are unsure about a particular day, please contact our office at 533-7283.



Professional Baking Students Compete April 2009

Students in the Professional Baking, Pastries and Specialty Cake program will compete in the Washington State Sugar Artists 2009 Annual Cake & Confectionery Show, April 24- 26, 2009 to be held in Shelton, Washington. There will be entries from our Baking program in the following categories: cookies, wedding cakes, special occasion cakes, chocolate sculptures, fondant cakes and pastillage sculptures. Students will attend demonstrations by expert sugar artists during the competition. The student's entries will be on display in the bakery at the beginning of May so stop by and see their creations!

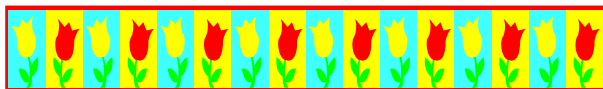
Chef Doug Fisher Honored for "100th" Quarter!

Chef Doug Fisher, an instructor in the Culinary Arts program, was recognized for reaching the milestone of 100 quarters at SCC. He began his career at the College in 1975, and was honored by the Inland Northwest Culinary Academy (INCA) Alumni Association in a ceremony held January 9, 2009. A reception was held in Orlando's and attended by Hospitality students, faculty, staff and Alumni members. Chef Fisher was presented with several cookbooks and a 10" Wustof knife inscribed with the words "100 Quarters of Excellence-2008."

Chef Fisher is pictured below with Erin Streicher, 2004 Culinary Arts graduate and INCA Alumni Association coordinator.



*Contact Us: Spokane Community College
Inland NW Culinary Academy MS 2010
1810 N Greene Street
Spokane, WA 99217-5399
Phone: 509-533-7283
Fax: 509-533-8108*



Did you know?

In an effort to save on paper and mailing costs we offer an additional way to receive the quarterly calendar/newsletter: via Email. If you prefer this method, please contact our office with your Email address. There are now three ways to access the newsletter: by mail, Email or on the web. The address is listed below. The newsletter is available at the beginning of each quarter/three times per year in September, January and April.

We are on the web:

www.scc.spokane.edu/?culinary

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