



*Inland Northwest Culinary Academy at
Spokane Community College*

Inside this issue:

<i>Calendar</i>	2
<i>Scholarship Recipients/ Presidential Lunch</i>	3
<i>Wine Dinner</i>	3
<i>SCC Bakery</i>	4



**Culinary Arts Student
Honored**



Culinary Arts student Nathan Child participated in the 45th Annual National Leadership and Skills Conference held June 2008 in Kansas City.

Nathan competed against 32 other individuals from Colleges across the country. He won top honors at the competition and received a gold medal and a knife kit valued at \$2,000. He also received a choice of three scholarships: Art Institute valued at \$20,000, Le Cordon Bleu valued at \$20,000 and New England Culinary Institute in Vermont valued at \$60,000. He has chosen to attend the New England Culinary Institute and will begin the program March 2009.

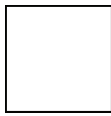
Congratulations to Nathan on his achievement!!

JANUARY 2009				
Monday	Tuesday	Wednesday	Thursday	Friday
12 CLOSED	13 Opening Day Buffet!	14 MENU	15 MENU	16 MENU
19 CLOSED HOLIDAY	20 MENU	21 MENU	22 MENU	23 MENU
26 CLOSED	27 MENU	28 MENU	29 MENU	30 MENU

FEBRUARY 2009				
Monday	Tuesday	Wednesday	Thursday	Friday
2 CLOSED	3 MENU	4 MENU	5 MENU	6 CLOSED Wine Dinner 6:30pm
9 CLOSED	10 MENU	11 MENU	12 MENU	13 No Menu Presidential by reservation
16 CLOSED HOLIDAY	17 Mexican week MENU	18 MENU	19 MENU	20 No Menu Presidential by reservation
23 CLOSED	24 Asian week MENU	25 MENU	26 MENU	27 No Menu Presidential by reservation

MARCH 2009				
Monday	Tuesday	Wednesday	Thursday	Friday
2 CLOSED	3 Italian week MENU	4 MENU	5 MENU	6 No Menu Presidential by reservation
9 CLOSED	10 BRUNCH 11:30-12:45	11 BRUNCH 11:30-12:45	12 CLOSED	13 CLOSED
16 CLOSED	17 CLOSED	18 Final Buffet!	19 CLOSED	20 CLOSED

Open Hours:
11:30 a.m.-
12:45 p.m.



Restaurant Open



Restaurant Closed

NO MENU means Orlando's is closed to walk-in guests.

Opening Day Buffet:
January 13

Wine Dinner

February 6, 6:30 pm

Mexican Theme Week:
February 17-19

Asian Theme Week:

February 24-26

Italian Theme Week:

March 3-5

Brunch:

March 10-11

Last Day Buffet:

March 18

***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.

Presidential Lunches

These are five-course meals prepared by graduating students as part of their final project. Students are graded on creativity, composition and presentation.

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.

Reservations are required. You will be asked to prepay for all guests when the reservation is made.

Reservations will be accepted beginning: Monday, January 12, 2009.

Scholarship Recipients

We would like to recognize the Boiardi scholarship recipients for 2008-2009. They each received a \$900 tuition award per quarter.

MATTHEW DIRCKS

MARGARET FLUMO

NICK KLEVEN

AMANDA KONEN

The Progressive Group Alliance scholarship recipient for 2008-2009 received a one-time \$2,000 award.

MATTHEW DIRCKS

INCA Winter Wine Dinner

6:30 p.m., Friday, February 6, 2009

We are excited to present a fabulous four-course meal featuring the cuisine of INCA star graduate Dan Bower. Dan is the chef at 98twenty, a new restaurant concept by the owners of Twigs Bistros. Chef Bower is known for pushing the culinary envelope and creating new and innovative dishes. We are thrilled to showcase his culinary talent at the wine dinner.

In addition, we are featuring the wines from Latah Creek Winery and winemakers, Mike Conway and his daughter Natalie, to talk about their wines and winery. Mike and his wife Ellena have been long-time supporters of our culinary academy. Latah Creek is one of the oldest and most successful wineries in the Spokane region. Natalie has added a new dimension to their wines and we are honored to have the Conway family as our guests.

The Winter Wine Dinner is one of INCA's most popular events. Tickets sell out very quickly. Cost is \$70 per person. Prepayment is required and tickets will be mailed to you. Please contact our office at 533-7283 to reserve your seat by VISA/MC or Checks made payable to Orlando's and mailed to the address on the back of this newsletter.

Contact Us: *Spokane Community College
Inland NW Culinary Academy
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Spokane WA 99217-5399
Phone: 509-533-7283
Fax: 509-533-8108*



We are on the web:

www.scc.spokane.edu/?culinary

Visit the SCC Bakery, located across from Orlando's Restaurant.

Open Hours:

Tuesday-Friday, 7:00am to 1:00pm

The bakery is filled with traditional artisan-style baked goods baked daily by our students.

A wide variety of cakes are available in our case daily. Wedding and special occasion cake orders taken with advance payment and notice, first come-first serve. The bakery accepts cash and check only.

Call 533-8685 for information.

Person(s) with a disability requiring auxiliary accommodations should contact the College. For TTY service, call 533-7482. Community Colleges of Spokane does not discriminate on the basis of race, color, national origin, sex, disability, sexual orientation or age in its programs, activities or employment.