The American Culinary Federation recognized two Inland Northwest Culinary Academy instructors for their work in the professional organization and community. Chefs Doug Fisher and Robert Lombardi were inducted into the American Academy of Chefs, the honor society of the ACF, at a dinner held August 21, 2010, in Anaheim, California. The honor society selects chefs who have made a significant contribution to their profession and community. They must be nominated by peers, be an ACF-certified chef and have more than 15 years of work experience, with a decade of that spent as an executive chef at a full service restaurant or at least five years as a culinary educator.

Chef Doug Fisher has been a culinary arts instructor since 1975. He teaches sixth quarter culinary arts students advanced kitchen skills and modern cuisine.

Chef Robert Lombardi began his career as an instructor in the culinary arts program in 1982. He instructs fifth quarter culinary arts students in the science of production pastry.
### JANUARY 2011

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 Closed</td>
<td>11 Closed</td>
<td>12 Menu</td>
<td>13 Menu</td>
<td>14 Menu</td>
</tr>
<tr>
<td>17 Holiday</td>
<td>18 Closed</td>
<td>19 Menu</td>
<td>20 Menu</td>
<td>21 Menu</td>
</tr>
<tr>
<td>24 Closed</td>
<td>25 Closed</td>
<td>26 Menu</td>
<td>27 Menu</td>
<td>28 Menu</td>
</tr>
</tbody>
</table>

### FEBRUARY 2011

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>31 January</td>
<td>1 Closed</td>
<td>2 Menu</td>
<td>3 Menu</td>
<td>4 Menu</td>
</tr>
<tr>
<td>7 Closed</td>
<td>8 Closed</td>
<td>9 Menu</td>
<td>10 Menu</td>
<td>11 Menu</td>
</tr>
<tr>
<td>14 Closed</td>
<td>15 Closed</td>
<td>16 Theme Week</td>
<td>17 Menu</td>
<td>18 Menu</td>
</tr>
<tr>
<td>21 Holiday</td>
<td>22 Closed</td>
<td>23 Closed</td>
<td>24 Closed</td>
<td>25 Closed</td>
</tr>
</tbody>
</table>

### MARCH 2011

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>28 February</td>
<td>1 Closed</td>
<td>2 Theme Week</td>
<td>3 Menu</td>
<td>4 Menu</td>
</tr>
<tr>
<td>7 Closed</td>
<td>8 Closed</td>
<td>9 Theme Week</td>
<td>10 Menu</td>
<td>11 Closed</td>
</tr>
<tr>
<td>14 Closed</td>
<td>15 Closed</td>
<td>16 Closed</td>
<td>17 Closed</td>
<td>18 Closed</td>
</tr>
<tr>
<td>21 Closed</td>
<td>22 Final Buffet</td>
<td>23 Closed</td>
<td>24 Closed</td>
<td>25 Closed</td>
</tr>
</tbody>
</table>

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

**Restaurant Open**

**Restaurant Closed**

**Opening Day:**
January 12

**Latin/Caribbean Theme Week:**
February 16-18

**Pacific Rim Theme Week:**
March 2-4

**Mediterranean Theme Week:**
March 9-10

**Final Buffet:**
March 22

**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.
Scholarship Recipients

We would like to recognize the Boiardi scholarship fall 2010 recipients. They each received a $900 tuition award.

LEANN WINTERS
DIANA LAYTON

Chef Smith Wins ACF Competition

Culinary Arts instructor, Chef Curtis Smith won $2,000 in the American Culinary Federation (ACF) Make-It-Mini-Dessert trio competition, sponsored by MARS Foodservice at the ACF national convention in Anaheim, Calif., August 2010.

Competing chefs had 45 minutes to prepare four servings on a dessert platter featuring two cold and one hot dessert incorporating TWIX candy bars. Chef Smith served a TWIX “campurrado”, Oaxaca chocolate peanut mocha cake and roasted banana dulce de leche ice cream. Entries were judged on original use of the candy bars, cooking techniques, taste, texture and presentation.

Recipe: Palouse Tabbouleh Salad

Instructions:

1. Boil the barley or spelt in 2 cups water with pinch of salt. Cook until softened and drain, rinse with cold water.

2. In separate pot boil 1 ½ cups water with vinegar. Add lentils and cook until softened. Drain and rinse with cold water.

3. In large salad bowl combine the rest of the ingredients. Add drained lentils and barley or spelt.

4. Refrigerate for two hours and serve.

Enjoy!
Visit the SCC Bakery, located across from Orlando’s Restaurant.

**Open Hours:**

**Tuesday-Friday, 9:00am 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.