



Setting the table for the next era of culinary arts instruction at South Seattle College.

South Seattle College has a national reputation for providing some of the most rigorous, creative — and affordable — culinary arts training in the country. Its graduates are executive chefs, sous chefs, and restaurant managers at some of the region's most celebrated eating establishments and hotels, and through the years have won dozens of state and national awards and cooking competitions. The program offers both Associate's degrees and a Bachelor's of Applied Science in Hospitality Management.

South Seattle College is well positioned to supply workers and leaders for hospitality industry, but to do so effectively its aging culinary arts facilities need a thorough modernization. To raise the needed resources, the Seattle Colleges Foundation will work side-by-side with program Dean **Brian Scheehser**, South Seattle College President **Rosie Rimando-Chareunsap**, and all who value this storied program.



A complete culinary education that connects kitchen, community, and land

Dean of Hospitality and Service occupations Brian Scheehser is a leader who understands that the hospitality world does not operate in silos. He is a chef, farmer and award-winning cheesemaker who has mastered a range of culinary arts — from the artisanal to high-volume food service operations. In October 2017, Scheehser joined South Seattle College with a vision to create a distinctive program that would bring together the campus' amazing resources and enrich both students and the community.

With teaching spaces that include gardens, greenhouses, culinary kitchens, and the Northwest Wine Academy, South Seattle's Culinary Arts Program has the potential to offer a unique, multi-dimensional experience for students. However, we need to replace and renovate our facilities and sustainability practices in order to serve the next generation of chefs and industry professionals in:

- **Traditional and modern culinary techniques, using up-to-date and well-maintained equipment.**
- **The intricacies of operating and managing a restaurant, café, or food truck, teaming with South Seattle College's BAS program in hospitality management.**
- **The pairing of foods and wines, teaming with the College's Northwest Wine Academy.**
- **The propagation and cultivation of greens, vegetables and spices in urban gardens and greenhouses, teaming with instructors in landscape horticulture.**
- **The education and engagement of students and community**

members on food systems through farm-to-table and similar events.



A rusting, decades-old stove in the Alki Café Kitchen



A World Class Culinary Arts Facility for a Global City

The Culinary Arts program at South Seattle College spans several spaces in multiple buildings. Virtually all need a serious investment to provide students with the caliber of experience they deserve as future chefs, restaurateurs and community leaders in a city that now ranks as one of the wealthiest, most sophisticated, and most sustainability-minded anywhere. Major projects to accomplish:

- **PHASE 1 COMPLETED: A new and reimagined Alki Café**
- **PHASE 2: Alki Demonstration Kitchen + Sustainable Practices Curriculum and Vertical Farm.** Alki Demonstration Kitchen is currently in disrepair and not in use. Once an additional kitchen instructional space, it is being reimagined as a demonstration kitchen to be used for virtual instruction, in-person instruction, special events, and guest instructors.
- A vertical farm will be added so that we can teach sustainable indoor farming practices with students and harvest enough produce to serve South Seattle College's food program.
- **PHASE 3: Culinary Arts Instructional Kitchen & Food Court.** The school's principal teaching space has a rogues' gallery of antiquated equipment, a challenging configuration, and run-down floors and walls. We must significantly remodel these spaces with sustainable practices in mind.
- A fresh-fare, grab-and-go restaurant for the college community, the Food Court is provisioned by Culinary Arts students working from in the Instructional Kitchen. Students also provide customer service and learn restaurant management skills. The space was last updated in 2003 and needs new surfaces and a variety of new fixtures to appeal to college consumers, who have other dining options. (Food court proceeds return to the Culinary Arts program.)

How you can help

Our quality of life around Seattle is inseparable from the food systems and food professionals who nourish and inspire us. The South Seattle College Culinary Arts program is our region's leading training ground for the talented people of every cultural and social background who, tomorrow, will thrill our palates, sustain our health, and keep us connected to the earth and the people who tend it as farmers, ranchers, horticulturalists, winemakers, cheesemakers and more.

South Seattle College can continue as one of the nation's best culinary arts programs — if not *the* best. But we must invest, both for the students who come to learn an art and a livelihood, and for all of us. Here's how:

- **Contribute to Sustainable Farming Practices.** Curriculum cost: \$50,000. Vertical Farm: \$250,000. Alki Demonstration Kitchen: \$750,000. The total for Phase 2 is \$1,050,000.
- **Contribute to Phase 3.** The cost will be approximately \$2,000,000 to renovate and update the Culinary Arts Instructional Kitchen and Food Court.

Thank YOU!