

Scholarship Agreement

It is important when you accept this scholarship to attend a Quillisascut Farm Culinary 101: The Sustainable Kitchen workshop that you realize the expectations of the foundations offering the scholarships, our goals for your week on the farm, and your commitment in attendance. We have worked hard to put together a program and schedule that you will find educational now and beneficial in your future. The foundations offering the financial support are counting on you to be here and take away information that will promote sustainability and healing of our environment and communities. What we hear from Quillisascut Alumni is they have found the time on the farm to be a celebration of the work they do in the kitchen and they learned how interconnected we all are with the earth and each other. To make this program effective we would like you to look over this list of expectations so we are all working for the same goal.

1. There is both a time and an energy commitment from you.
2. We expect you to be here for the entire week.
3. We anticipate you to be professional and accountable and to know when assigned to a project you will show up on time. (Examples: Cooking a meal, daily meetings, or group project)
4. We want you to view this as an opportunity to see your place in a professional kitchen, and we count on you to show your respect for the traditions of the professional kitchen. Our plan is for you to participate in all of the activities, not just the items where you have a personal interest. (If there is an activity that you feel strongly about please bring it to our attention) As this is all part of the team building process.
5. Part of the program is working in different sized groups. There will be three to five people preparing lunch and dinner on assigned days, you will be meeting with them to design the menu, prep the produce, then cook and serve the meal. (We have planned for culinary students to help with baking and baking and pastry students to help with menus and cooking.)
6. It is required for you to help with clean up, in general, after each activity and with each meal. Our rule is that if you cook the meal you don't have to help with clean up and dishwashing after that meal.
7. It is important for the group that everyone understands that they are a part of the group or "team" and the team building that is going on. All of this will reflect the ultimate success of the program for the week you are here and the future of the farm retreats.

If you have any questions or concerns about any of these expectations please contact us by phone at (509) 738-2011 or email at loralea@quillisascut.com

Completion of the program means you were here for the entire week and participated in the team effort.

Please sign and return

I _____ have read the above expectations and understand the requirements to attending Quillisascut Farm Culinary retreat and my role in upholding the honor and respect for the culinary profession.

Retreat Dates Requested _____

Signed _____ Date: _____

Cancellations and Tuition Return Policy

- The Quillisascut Farm program has worked hard to keep tuition charges as low as possible, cancellations affect the success of the program.
- There is a \$50 processing fee on all tuition refunds.
- Notification of cancellation two weeks or more prior to your scheduled workshop will receive a full refund, minus the \$50 process fee.
- Notification two weeks or less before the scheduled retreat is considered “late cancellation”.
- Late cancellation or no shows for the retreat will not receive a refund.
- Funds returned to payer (Funds provided by Students College will be returned to the College)
- Students who have received financial assistance from their college program are responsible to notify and comply with their College for repayment of funds.