



# Quillisascut Farm School of the Domestic Arts

2409 Pleasant Valley Road, Rice, WA 99167 • (509) 738-2011 • loralea1@centurytel.net

## Student Application: *Farm Culinary 101 - The Sustainable Kitchen*

INDICATE STUDENT WORKSHOP DATE YOU WISH TO ATTEND \_\_\_\_\_ ([WWW.QUILLISASCUT.COM](http://WWW.QUILLISASCUT.COM) FOR DATES)

(WORKSHOP BEGINS AT 2:00PM ON THE FIRST DAY AND IS OVER AT 11:00AM ON THE LAST DAY)

*TUITION: Includes food, lodging, instruction and farm tours (transportation not included).*

I am applying for a financial assistance (see guidelines at [www.gefund.org](http://www.gefund.org))

I do not need financial assistance and am able to pay the tuition

I will pay tuition on-line with PayPal

Full Name \_\_\_\_\_

Mailing Address \_\_\_\_\_ City, State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_ Email Address \_\_\_\_\_

Culinary School \_\_\_\_\_ Culinary OR Pastry/Baking (circle one)

Quarter you will have completed by Summer \_\_\_\_\_

Do you have a conflict with any of the workshop dates (ie: school/work)? If so, please specify:

What skills would you like to learn?

What are your goals for participating in this retreat?

How will this retreat help your culinary career?

Do you have any restaurant work experience? Where and When

Do you have any food allergies? \_\_\_\_\_

\* Meals are served family style and prepared from our own farm raised products (goat products: milk, cheese and meat, poultry, eggs and garden produce). We are not equipped to handle a wide range of dietary preferences. Vegetarian diets can be accommodated please indicate here if you are a vegetarian. \_\_\_\_\_

