

Quillisascut Farm School of the Domestic Arts

2409 Pleasant Valley Road, Rice, WA 99167 • (509) 738-2011 • lorealea1@centurytel.net

Farm Culinary 101 - The Sustainable Kitchen: 2009 Culinary Professional Workshop Application

Workshop Dates (indicate preference): July 30th – August 3rd or attend one of the student workshops

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

TUITION: \$695 per person. Includes food, lodging, instruction and farm tours (transportation not included).

I am applying for a scholarship (see essay guidelines below)

I do not need financial assistance (I can pay in full and/or my employer has offered assistance)

Full Name _____

Mailing Address _____ City, State _____ Zip _____

Phone Number _____ Email Address _____

Current Restaurant Employer _____

Current Position _____

Previous restaurant experience _____

What are your goals for participating in this retreat?

How will this retreat help your culinary career?

Do you have any experiences that will help with the success of this program?

What is your current relationship with sustainable cooking and purchasing?

Scholarship Opportunity:

There are a limited number of scholarships available, which will be awarded through a competitive essay. Please use the following topics as guidelines for your writing. Submit your essay with the above application.

- What gets you excited about cooking? Or who has been your culinary inspirations? Or an aha moment in food appreciation?
- How do you currently use sustainable purchasing and cooking practices? How can you improve?
- What are your long-term culinary goals?
- One of our goals is for participants to learn and understand the importance of using seasonal, organic ingredients at the peak of their freshness. There will be an abundance of produce available in our gardens in September. Please describe a brief menu idea for dinner that utilizes farm fresh ingredients. Some things we have growing include: heirloom tomatoes, tomatillos, summer squash, potatoes, many varieties of beets, cucumbers (pickling and slicing), eggplants, peppers, beans, lettuces, kale, peaches, herbs, choke-cherries, and wild watercress. There is also access to lamb, beef, chicken, duck and cheese.
- **Include two letters of recommendation**

Submit Applications and Scholarship Essays to:

Lora Lea Misterly – 2409 Pleasant Valley Road, Rice, WA 99167
phone: (509) 738-2011 • lorealea1@centurytel.net • web: www.quillisascut.com