



## Show me the money!

You've decided to go to culinary school, but you're limited on funds...here are a few tips on finding scholarships and financial assistance to enable you to pursue your dreams.

Research is crucial! A broad Internet search of "Cooking School Scholarships" turns up over 93,000 listings. You can narrow the search by also checking under well-known names and associations such as the James Beard Foundation, IACP Foundation (International Association of Culinary Professionals), WCR (Women Chefs & Restaurateurs), and American Hotel & Lodging Educational Foundation. Be sure to check both national and local chapters of the various industry organizations.

You may also qualify for assistance from special interest groups that serve distinct populations. The Hispanic College Fund and United Negro College Fund are just two examples of organizations that provide assistance to minority students. Also check international organizations and food purveyors like Sysco and Whole Foods. Most food service industry giants have

a charitable division. Again, check on both the national and local level.

If you have selected your culinary school, investigate resources within the financial aid office, the school's Foundation office and the Culinary Arts office to see what scholarships are available.

When applying for scholarships, be very aware of specific criteria and, in your application, address how you meet those criteria. Remember, every scholarship has different requirements, so don't plan to do just one blanket application. Deadlines are absolutely crucial, so make sure to give yourself enough time to complete the application and collateral materials, and have the package postmarked (or sent electronically) in plenty of time to arrive before the deadline.

Once you are enrolled, check your culinary department bulletin boards and read industry journals to stay current on culinary contests which often offer cash awards. Use the Internet again to investigate national food companies, associations and manufacturers (e.g., Heinz, Potato Growers of America, Calphalon, Seafood Masters) for their contests.

At the Seattle Culinary Academy, we offer a variety of scholarships each quarter for both culinary arts and pastry students. They include a writing contest (Most Memorable Food Story), community service scholarship, financial need award, and recipe contests. We also offer ten individual scholarships to the Quilliscut Farm School of the Domestic Arts, where culinary students are introduced to the source of their work — from the farm to the table. Applicants must have successfully completed at least one quarter in the culinary arts field at SAC, showing a commitment not only to the field, but to our school. Our average quarterly award is \$1600-\$2000.

We are also fortunate to be the recipient of the first Les Dames

d'Escoffier Endowment of \$38,000, which has already funded four student scholarships. Our annual Harvest Dinner, now in its 12<sup>th</sup> year, has raised over \$1,000,000 for student scholarships and provides a wonderful opportunity for our students to work with noted guest chefs.

With a little creativity and lots of research, you'll have a chance to find the financial assistance you need to complete your recipe for success! **HN**

Joy Gulmon-Huri is the Program Manager at the Seattle Culinary Academy, located at Seattle Central Community College.

See additional scholarship articles in this issue — pages 12, 14, 15, 16, 21

## Galen Collins to lead NAU's Hospitality School



Galen R. Collins

Northern Arizona University's School of Hotel and Restaurant Management has tapped Galen R. Collins to be its new executive director. Collins has been on the faculty since the program was granted free-standing status in 1987.

"I am proud of this program and the future professionals we are educating," said Collins. "The hospitality industry is resurging and expanding—and we are poised to grow with it."

The school's 4-year bachelor's degree is available through partnership programs with Pima Community and Scottsdale Community colleges, as well as on-line.

Ronald A. Evans, who has served the school for the past five years as dean, is shifting his focus to full-time teaching. **HN**

## Can you be both a leader and an entrepreneur? Absolutely!

JOSEPH P. MICATROTTO  
CHAIRMAN, PRESIDENT AND CEO OF  
MICATROTTO VENTURES, INC.

This 30-year veteran of the restaurant industry has long-been a recognized leader and motivator. He is known for his experience in the rollout of new concepts and management of restaurant expansions. As president and CEO of Panda Management Company, Inc., he led the company's expansion from 85 to 225 units and grew annual sales from \$85 to \$150 million; as president and CEO of Chi-Chi's Mexican Restaurant, Inc., he was instrumental in the national growth from 26 to 270 units with sales in excess of \$500 million.

He most recently served as chairman, president and CEO of BUCA, Inc. The first-generation descendant of Italian immigrants returned to his roots: creating, evolving and growing a collection of Southern Italian restaurants. In just eight years, he has overseen the opening of more than 100 *Buca di Beppo* restaurants. In early 2002, he guided the company's acquisition of *Vinny Testa's Italian-American* restaurants. The restaurants are now known as *Vinny T's of Boston* and include ten restaurants in the general New England area.

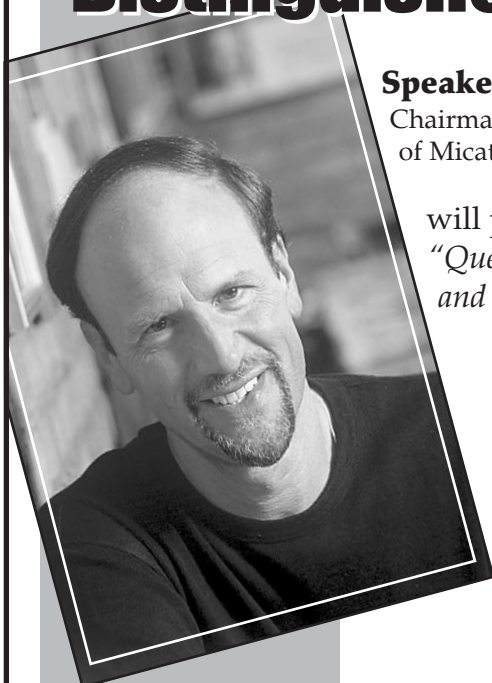
Micatrotto received his undergraduate and graduate degrees from Miami University. In addition to the BUCA, Inc. Board of Directors, he serves on several industry boards, including the National Restaurant Association. He is a trustee for and officer of the National Restaurant Association Educational Foundation, and a trustee of the Culinary Institute of America. Micatrotto also serves on the advisory boards of two major hospitality universities, Florida International University and Purdue University, and of the Women's Foodservice Forum. He is a founding member of the American Beverage Institute. He has received numerous industry awards, including the Salute to Excellence Industry Achiever Award, the Richard Melman Concepts of Tomorrow Award presented by *Restaurant Hospitality* magazine, and Florida International University's Michael E. Hurst Distinguished Hospitality Leader Award.

Micatrotto and his wife, Connie, have two sons, Joseph Jr. and Justin, who have chosen to make the restaurant industry their careers post college graduation. **HN**

## Burtenshaw Distinguished Lecture

**Speaker: Joseph P. Micatrotto**  
Chairman, President and CEO  
of Micatrotto Ventures, Inc.

will present  
"Question: Can you be both a leader  
and an entrepreneur? Absolutely!"



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