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EMPLOYMENT

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- Yellow Lemon – Red Strawberry
- Red Cranberry – Red Cherry – White Grape
- Green Key Lime – Red Watermelon
- Orange Orange – Green Lime – Green Apple
- Purple Grape – Orange Mango
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COLORED

MARGARITA SALT

- Blue – Green – Orange – Yellow – Gold
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Instant Info #27

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PEARSON
 Prentice Hall

Top Student Award

Every issue Hospitality News recognizes an outstanding culinary or hospitality management graduating senior from nominations received from school, college and university programs. The student is awarded \$50 and the opportunity to select 5 books (up to a \$500 value) from the Prentice Hall catalog of Culinary Arts and Hospitality Management textbooks.



Melinda A. Lee

My name is Melinda A. Lee and I attend Seattle Culinary Academy. I am a career changer and once was an office manager.

Why did I choose Seattle Culinary Academy?

Great Instructors. Thanks to Joy Gulmon-Huri — Program Manager, and instructors David Madayag, Christopher Lueck and Scott Samuel.

My future plans:

I hope after completing my studies I will be able to live out my life long dream. In a kitchen, creating fabulous food for someone else to savor, perhaps even on a tiled floor, in the wee hours of the night.

Seattle Culinary Academy



Awarded monthly — apply today!

Winning student's resume will be posted on the CHART website, giving the student visibility among the 500 CHART members, all training and human resource professionals for over 400 multi-unit restaurants and hotels.



To apply, visit www.hospnews.com/PrenticeHallScholarship.htm today!
 Applications will be reviewed by the 15th of every month prior to publication date.

Instant Info #47

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Are you enthusiastic, hardworking and determined? Do you have equipment and sales experience? This is your chance to join Ecolab, the global leader in chemical cleaning, sanitizing, and maintenance solutions. As part of our innovative and entrepreneurial organization you'll find yourself on the fast-track to real success as a:

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Instant Info #70

Culinary Arts & Hospitality Recruitment

Culinary Arts & Hospitality/Dietetics & Nutrition Division
 Community & Technical College

UAA UNIVERSITY of ALASKA ANCHORAGE

Position: Culinary Arts & Hospitality – Assistant Associate Professor.
 Full Time. Regular appointment. 9 months/year.
PCN: 301415
Salary: Commensurate with preparation and experience.
Application Process: The complete vacancy announcement with qualifications, responsibilities and specific procedures is available on the UAA/HRS website www.uaa.alaska.edu/humanresources/employment_select_Faculty_Jobs.

Telephone: 907.786.4608 Hearing impaired TTY phone: 907.786.1420
 UAA is an AA/EEO employer & educational institution. Applications for employment are subject to public disclosure under the Alaska Public Records Act.



Grilled Ranch Steak Kabobs
 With Garlic-Pepper Seasoning
 & Balsamic Caramelized Red Onion Relish

Total preparation and cooking time: 1 hour

- | | | |
|---|--------------------------|---|
| 1½ pounds beef shoulder center (ranch cut) steaks, cut 1-inch thick | Red Onion Relish: | ½ teaspoon cracked black pepper |
| ½ teaspoon garlic-pepper seasoning blend | ½ cup balsamic vinegar | 1 large red onion, cut into ½ inch thick slices |
| Basil leaves, for garnish | ¼ cup packed brown sugar | |
| | 2 tablespoons olive oil | |
| | ¼ teaspoon coarse salt | |

Heat oven to 400° F. Soak twelve 6-inch bamboo skewers in water 10 minutes; drain. Combine balsamic vinegar, brown sugar, olive oil, salt and pepper, in medium bowl, until well blended.

Place onion slices in bottom of 13 x 9 x 2-inch baking pan. Drizzle balsamic mixture over onions and roast in 400° F oven, 20 to 25 minutes or until onions just become soft. Let stand 10 minutes to

cool. Coarsely chop onions; set aside until ready to use. Carefully pour balsamic mixture into small nonreactive saucepan; cook and stir over medium heat 4 to 5 minutes or until mixture reduces slightly. Pour over onions just before serving.

Cut beef steak into 1¼ inch pieces. Thread 3 beef pieces onto each skewer. Place kabobs on grid over medium, ash-covered coals. Grill, uncovered, 8 to 10

BEEF

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Instant Info #43



minutes for medium rare to medium doneness, turning occasionally. Serve each kabob with 1 tablespoon Red Onion Relish. Garnish with basil leaves; as desired.

Makes 12 appetizer servings.

Courtesy of: Cattleman's Beef Board & National Cattleman's Beef Association or ©Cattleman's Beef Board & National Cattleman's Beef Association