



Sault College News Release

For immediate release

Sault College Willow teaching restaurant opening February 4th, 2015

(Sault Ste. Marie, ON January 14, 2015) Sault College is pleased to announce the opening of its newly redesigned and modernized teaching restaurant, *Willow*, on February 4, 2015. *Willow Teaching Restaurant* welcomes patrons to an elegant dining atmosphere and features a new, progressive and inspired menu. *Willow* is located at Sault College, on the corner of Willow and Northern Avenue.

“We are thrilled to be offering the Sault Ste. Marie community this opportunity to experience Sault College students’ exceptional culinary and hospitality skills,” notes Angelique Lemay, Dean of Community Services, Interdisciplinary Studies, and Curriculum and Faculty Enrichment at the College. “Working alongside Sault College faculty Chef Sarah Birkenhauer and Chef Jennifer Healey, students will have the opportunity to perfect their culinary and hospitality skills in an advanced learning restaurant environment. Having a facility like *Willow* on campus allows our students to apply their craft learned in the Sault College Chef Training, Culinary Management and Hospitality Management programs in a fine dining atmosphere. Sault College Chefs Birkenhauer and Healey have spent considerable time dedicated to designing a menu that will provide a unique epicurean experience. Chef Peter Graf and Hospitality faculty member, Deron Tett, round out the Sault College teaching team, overseeing hospitality students in “the front-of-the-house”. We are also pleased to have Annelise Wolfe join Sault College as Restaurant Manager on Friday nights”, Dean Lemay adds.

Willow’s cuisine reflects a refined contemporary palate, offered alongside featured wines.

Willow will open to the public for dinner beginning February 4, on Wednesday, Thursday and

Friday evenings. Reservations are preferred, but walk-ins are welcome. To view *Willow's* fine dining menu and make a reservation, please e-mail willow@saultcollege.ca or call 705-759-2554, ext. 2513.

Applications for Sault College's Culinary and Hospitality programs are also currently being accepted for this fall. For more information on these exciting programs, and how to apply, please contact Student Recruitment at 705-759-2554 ext.2222 or visit ontariocolleges.ca.

-30-

About the Sault College Culinary Programs

Sault College offers a Culinary Skills – one-year Chef Training program, and a two-year Culinary Management program. Culinary students sharpen and perfect their skills working at the on campus fine dining *Willow teaching restaurant* and *Gourmet-to-Go*. Students also gain valuable industry experience in Co-op opportunities as part of the Culinary Management two-year program. The culinary programs at Sault College provide students with advanced courses in cuisine à la carte, baking, kitchen management and culinary techniques. Including courses in wines and culture to hospitality marketing, the programs offers dynamic, experiential and in-depth learning. Visit our website at www.saultcollege.ca to learn more.

About the Sault College Hospitality Programs

Sault College offers a one year Hospitality management – Food and Beverage and a two-year Hospitality Management – Hotel and Resort program. From wines and culture to banquet and kitchen operations, Hospitality programs introduce students to the practical and diverse skills and management of the food, beverage and hospitality resort and hotel business industry. This experience, coupled with classroom and lab work, provides the skills that are highly valued by those in the industry. Visit our website at www.saultcollege.ca to learn more.

Please contact:

Tessa Vecchio, Communications Officer

Sault College

705.759.2554 ext. 2830

www.saultcollege.ca