



## Sault College News Release

For immediate release

### TD Canada Trust awards Sault College students at Annual Chamber of Commerce Take Five Event



(Sault Ste. Marie, ON January 23, 2015) Sault College Hospitality Management student, Samantha Reed, and Culinary Management student, Jonathon Armstrong, were each presented with a \$500 cheque from TD Canada Trust at this month's well-attended Chamber of Commerce Take Five event.

The Take Five networking event, included serving a host of gourmet appetizers and desserts to a sell-out business crowd in Sault College's newly redesigned and modernized teaching restaurant, *Willow*. Guests were given the opportunity to taste the refined and contemporary palate of flavours that the new *Willow Teaching Restaurant* offers. As the title sponsor for the Take Five event, TD Canada Trust takes this opportunity each year to recognize the academic performance of two students who excel in the Culinary and Hospitality programs.

Samantha Reed, a second-year Hospitality Management student, chose this program because she wanted to study something with variety. After graduation, Reed would like to work at an international hotel chain and work her way to a managerial role. "As a young mother, the

College has really allowed me to break out of my shell and have a sense of direction and a plan. I want to say thank you to Sault College for offering this program and to my teachers who do such a fantastic job educating us and helping us develop to achieve our career goals,” said Reed.

Jonathon Armstrong, a second-year Culinary Management student, chose the program because he could not see himself sitting at a desk all day. “I have a great passion for food and cooking. I blindly enrolled into the Culinary Management program at Sault College and it turned out to be the best decision I’ve ever made. Upon graduation, I aspire to be Chef de Cuisine at a well-established restaurant. Sault College gave me the confidence to be successful in this industry. The instructors are more than knowledgeable and I would like to thank them for their patience and for the great education,” stated Armstrong.

Sault College congratulates these award recipients in striving for academic excellence while being dedicated to achieving their personal best. Thanks is extended to TD Canada Trust for their sponsorship, and to all those who support Sault college students.

*Willow Teaching Restaurant* will open to the public for dinner beginning February 4<sup>th</sup>, 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](mailto: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 to them, please call Student Recruitment at 705-759-2554 ext.2222 or visit [ontariocolleges.ca](http://ontariocolleges.ca).

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](http://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](http://www.saultcollege.ca) to learn more.

(In photo from L to R) Peter Graf, Hospitality Professor, Derron Tett, Coordinator and Professor, Hospitality Programs, Samantha Reed, Hospitality Management student, Jonathon Armstrong, Culinary Management student, Chef Sarah Birkenhauer, Coordinator and Professor, Culinary Programs and Angie DiGasparro TD Canada Trust.

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