



## **Sault College News Release**

For immediate release

### **Sault College's Willow Teaching Restaurant Opens for the 2016-2017 Academic Year**

(Sault Ste. Marie, ON, October 25, 2016) – We're excited to announce that the Sault College Willow teaching restaurant will re-open to the public for the 2016-2017 academic school year on November 2, 2016.

Willow restaurant, a fine dining teaching restaurant located at Sault College on the corner of Willow and Northern Avenue, invites everyone to an elegant dining experience and atmosphere featuring a new, progressive and inspired menu.

"Opening the Willow teaching restaurant to the public provides our students with a unique and exceptional opportunity for practical experience in the fine dining restaurant industry and allows them to perfect their culinary and fine dining hospitality skills in an advanced learning restaurant environment," says Angelique Lemay, Dean of Community Services, Interdisciplinary Studies, and Curriculum and Faculty Enrichment, Sault College.

Willow's cuisine reflects a refined contemporary and fusion cuisine palate, offered alongside featured wines, beer and spirits. "We are excited that the Sault Ste. Marie community will have the opportunity to experience and appreciate the exceptional culinary skills of our students," she adds.

Willow will be open to the public for dinner on Wednesday, Thursday and Friday evenings beginning November 2. The restaurant opens at 5:30 p.m. with the last seating at 7:30 p.m.

To make a reservation, please email [willow@saultcollege.ca](mailto:willow@saultcollege.ca) or call 705.759.2554 extension 2513. For immediate reservation assistance, please call 705.971.2104.

For more information, follow "Willow Teaching Restaurant" on Facebook.

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### **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 offer dynamic, experiential and in-depth learning.

**Visit our website at [www.saultcollege.ca](http://www.saultcollege.ca) to learn more.**