

A whole new menu



On Tuesday, November 28, Clark College will launch a new era in the region's culinary scene as it hosts the ribbon-cutting ceremony for its Tod and Maxine McClaskey Culinary Institute.

The modern, 20,615-square-foot facility provides a variety of fast, fresh, and healthy dining options for students, faculty, staff, and the community. The space features three kiosks, a full-service baking retail store and barista bar, and grab-and-go items. Next year, a fourth kiosk and student-run restaurant will open. The space also offers indoor and outdoor seating.

The McClaskey Culinary Institute is also home to the college's completely redesigned Cuisine Management and Baking and Pastry Arts programs, which restarted this fall after years on hiatus. The design of the space allows visitors to see and interact with students, bringing food preparation and learning

to the whole college.

“We are so excited to be opening the McClaskey Culinary Institute and bringing food service back to the college,” said Genevieve Howard, dean of Workforce, Professional & Technical Education. “The institute provides education for students, nutritious meals for students, and a great place for the community to come in and be part of Clark College.”

The McClaskey Culinary Institute will officially open to the public with the ribbon-cutting ceremony, which is scheduled for 3:00 p.m. – 5:00 p.m. and will include a thank-you to donors, cooking and baking demonstrations, and tours of the \$10.5 million facility. The event is free and open to the public.

“Opening the Tod and Maxine McClaskey Culinary Institute is the realization of many years of effort on the part of the college and our community partners,” said Clark College President Bob Knight. “It will not only help us to prepare our students for jobs in the food and hospitality industries, but also establish Southwest Washington as a hub of culinary innovation. It is also the only public culinary program within 120 miles.”

For more information about food service and hours, visit www.clark.edu/cc/dining.

Photo: Clark College/Wei Zhuang