

**INTERNATIONAL AIR AND HOSPITALITY ACADEMY GIVES BIRTH
TO NEW NORTHWEST CULINARY INSTITUTE**

A three-year old cooking program within Vancouver's well known International Air and Hospitality Academy (IAHA) will be elevated and restructured to become the Northwest Culinary Institute. The announcement was made today by Academy co-presidents Lynn Rullman and Suzy Taylor, daughters of IAHA originator, Arch Miller.

According to Rullman and Taylor, the school has gained notoriety for its apprenticeship approach to the culinary arts on a working campus. This "real world" cooking experience for students has meant that graduate placement from the school is nearly 100 percent. "The newly named Culinary Institute will give the school an individual identity it now deserves," said the co-presidents.

The Academy conducts school for culinary arts on the campus of the Fort Vancouver National Historic Reserve where it also owns and operates the Restaurant at the Historic Reserve, a business it conducts at the famous Grant House on Officers Row. Facilities at the Reserve, including the restaurant, the mess hall and the grand ballroom at E.B. Hamilton Hall on this campus are used to provide students the opportunity for a near total emersion cooking experience.

"Students get to cook more here than at any other school on the west coast," says Culinary Education Manager, J.D. Thomas. "The school is reality-structured so students have to stretch to learn. The Restaurant puts demands on us," he explained, "we provide a broad range of experience, including banquets, that approaches on-the-job training. Students actually develop managerial skills here before winning their diplomas."

Thomas said there is simply no culinary learning substitute for working large numbers of events, side-by-side with executive chefs who are certified by the American Culinary Federation, which sets standards for chef certification throughout the nation.

"Because our participants learn their skills in a semi-commercial setting, much of the food is paid for by restaurant and banquet customers, which means a tuition off-set," said school originator, Arch Miller. Tuition for the nine-month course is \$16,000 as opposed to other regional culinary schools that charge up to \$42,000 for a similar curriculum.

An articulation agreement that provides pro-start high school students throughout the nation with a \$2,000 scholarship to Northwest Culinary Institute was presented to Misty Damico of the Oregon Restaurant Education Foundation by IAHA Director of Marketing and High School Relations, Colleen Piller.

Miller said both scholarships and financial aid will continue to be available through the new Institute which is certified through the Accrediting Commission of Career Schools and Colleges of Technology and approved by the United States Department of Education. The Northwest Culinary Institute will operate as a division of International Air & Hospitality Academy.

The new institute will be formally introduced at a luncheon November 18th beginning at 11:30 a.m. at E.B. Hamilton Hall (Red Cross Building), 605 Barnes Street, Vancouver, WA on the Ft. Vancouver National Historic Reserve. A brief program will include a pizza toss featuring Vancouver Mayor Royce Pollard and Clark County Commission Chair, Betty Sue Morris.