



Enjoy Some Sinful Indulgence At The UNH Gourmet Dinner March 5 And 6

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UNH Gourmet Dinner

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DURHAM, N.H. – The University of New Hampshire will serve up seven courses of sinful indulgence at two gourmet dinners in March.

Organized by the hospitality management students at the Whittemore School of Business and Economics, "Sinful Indulgence" gourmet dinners will be held Friday, March 5, and Saturday, March 6, 2010, at Stillings, 20 Ballard Drive, Durham, NH, beginning with a cocktail hour and hors d'oeuvres at 6 o'clock and dinner to follow.

The concept of the dinner revolves around the Seven Cardinal Sins. Each course will include locally produced foods and represent each of the sins. The menu will be paired with elegant décor that will transform Stillings into an atmosphere where guests will experience the seven indulgences representing greed, lust, wrath, gluttony, pride, sloth, and envy.

"This event challenges the students of UNH's Advanced Food and Beverage Operations Management class to design, organize, and direct two gourmet dinners for approximately 200 guests per night. The event prepares students for what to expect in the world of hospitality management beyond the college classroom, and it provides hands-on management experience from the beginning to end of formal event planning," said Bridget McCartney, marketing manager for Sinful Indulgence.

Students have six weeks to plan and execute the dinner, and take on real-world executive management positions in the process, including general manager, chief financial officer, front of the house manager, executive chef, human resource director, and director of marketing.

Tickets for Sinful Indulgence are \$50 per person and may be purchased online at <http://www.wsbe.unh.edu/gourmetdinner>.

The UNH Department of Hospitality Management combines business fundamentals as well as classes geared toward the service industry sector. Hands-on education proves to be a strong and integral part of the experiential and academic curriculum. The department also offers the first-ever EcoGastronomy Program, which integrates UNH's strengths in sustainable agriculture, hospitality management, and nutrition to offer a unique academic program emphasizing the interdisciplinary, international, and experiential knowledge that connects all three fields.

The University of New Hampshire, founded in 1866, is a world-class public research university with the feel of a New England liberal arts college. A land, sea, and space-grant university, UNH is the state's flagship public institution, enrolling more than 12,200 undergraduate and 2,200 graduate students.

