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UNH Culinary Students Offer Weekly Dining Experiences

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UNH Culinary Students Offer Weekly Dining Experiences

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Thompson School of Applied Science

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Adjunct instructor Kelly Matteson (center) instructs Thompson School culinary arts students Audrey Wray (left) and Leon Cornell (right).
Credit: Mike Ross, UNH Photographic Services.

DURHAM, N.H. – Students in the culinary arts program at University of New Hampshire’s Thompson School of Applied Science learn by doing: by prepping, cooking, and serving fine cuisine. This spring, diners can enjoy the fruits (and meats, grains and vegetables) of their labors at two weekly themed meals that offer unique dining experiences at a reasonable price.

The Restaurant at Thompson School features American regional cuisine lunches on Tuesdays and, on Thursday evenings, the Restaurant’s newest offering is international cuisine dinners. Both meals – served to the public -- are prepared by second-year students in the culinary arts program, who also purchase the food, manage the inventory, and make all decisions a professional chef would.

“It’s a real-life application of everything we’re learning about,” says Charlie Caramihalis, associate professor and chair of the food service management program at the Thompson School. “Because they’re actually preparing food to be sold by customers, they get feedback. Hopefully it’s good.”

The Restaurant at Thompson School’s American regional cuisine lunches begin Tuesday, Feb. 16, 2010 and run through April 27 (closed March 16) from 11:30 a.m. to 1 p.m. The lunches, which never exceed \$9.95 in price, take a culinary tour of America that begins in New England and rambles to the South, Cajun and Creole country, Texas and the Mexican border, California, and more.

International cuisine dinners, new this spring, offer a world of tastes Thursday nights from Feb. 18, 2010 through April 29 (closed March 18) from 5 – 7 p.m. Each night offers a menu from a different region of the world, from Africa to Asia to Latin America. Dinners will never exceed \$12.95 per person, and patrons over age 21 are welcome to bring their own wine or beer.

These dining options join the ongoing and popular Stacy’s Express, operated by first-year students in the restaurant management and dietetic technician options within the food service management program at the Thompson School. Stacy’s Express serves hot dishes, soups, sandwiches, pizza and salads every Thursday (beginning Feb. 25, 2010) from 11:30 a.m. – 12:30 p.m.

Themes and menus (posted as they become available) are at http://www.thompsonschoo.unh.edu/academics/restaurant/new_restaurant.html. Reservations, which are strongly recommended, can be made by calling 603-862-4760. The Restaurant at Thompson School is located in Cole Hall 144 at the Thompson School, on the

western edge of the UNH campus. Parking is available in the visitor's lot adjacent to the building; it is free after 5 p.m.

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 12,200 undergraduate and 2,200 graduate students.

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Photograph available to download:

http://unh.edu/news/cj_nr/2010/feb/bp01thompson.jpg

Caption: Adjunct instructor Kelly Matteson (center) instructs Thompson School culinary arts students Audrey Wray (left) and Leon Cornell (right).

Credit: Mike Ross, UNH Photographic Services.