

9-22-2010

UNH Hosts 'Tasteful Contradictions' Gourmet Dinner Oct. 22 and 23

Lori Wright
UNH Media Relations

Follow this and additional works at: <https://scholars.unh.edu/news>

Recommended Citation

Wright, Lori, "UNH Hosts 'Tasteful Contradictions' Gourmet Dinner Oct. 22 and 23" (2010). *UNH Today*. 3418.
<https://scholars.unh.edu/news/3418>

This News Article is brought to you for free and open access by the Administrative Offices at University of New Hampshire Scholars' Repository. It has been accepted for inclusion in Media Relations by an authorized administrator of University of New Hampshire Scholars' Repository. For more information, please contact nicole.hentz@unh.edu.

Media Relations

UNH Hosts 'Tasteful Contradictions' Gourmet Dinner Oct. 22 And 23

September 22, 2010

DURHAM, N.H. -- The University of New Hampshire will host six-courses of food and wine contradictions at two gourmet dinners Friday, Oct. 22, and Saturday, Oct. 23, 2010.

Organized by the hospitality management students at the Whittemore School of Business and Economics, "Tasteful Contradictions" will be held at Stillings, 20 Ballard Drive, beginning with a cocktail hour and hors d'oeuvres at 6 p.m. and dinner to follow.

The dinner delves into the topic of contradictions. Guests will discover everything from contrasting colors, nontraditional beverage pairings, and innovative food creations. In keeping with an eco-friendly focus, many local farms and vendors are utilized to prepare the menu. Smuttynose Brewing Co. will also pair to surprise.

"Gourmet dinner is a great opportunity for our class to bring UNH and the local community together. The experience is unlike any other in our college career and we are forced to overcome new and exciting challenges which will help us in our future," said Allison Lowe, director of marketing for the gourmet dinners. "And for the unfortunate families who do not have food on their table let alone gourmet, our team has organized a campuswide food drive to assist the Dover CAP Food Pantry, our way to give back."

The Advanced Food and Beverage Management students hit the ground sprinting on the first day of class to plan the gourmet dinner for 400 guests. For the first time, this year's class has two executive teams charged with planning and executing the dinner. However, come the weekend of the dinner, each team will manage one night, during which a panel of expert judges will critique each team's performance -- a take on the reality of hard work that's closer to home than a must-see Food Network show.

Tickets for "Tasteful Contradictions" are \$60 per person and can 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.

- 30 -

Media Contact: [Lori Wright](#) | 603-862-0574 | UNH Media Relations

Researcher Contact: [Lexi Munsey](#) | 978-407-6611 | UNH Gourmet Dinner



Copyright © 2012 UNH Media Relations, 15 Strafford Ave, University of New Hampshire, Durham, NH 03824.
UNH is part of the University System of New Hampshire.
[ADA Acknowledgement](#) | [Privacy Policy](#) | [UNH Home](#) | [E-mail Webmaster](#)

 

SHARE

 [Print](#)

 [Email](#)

 [Subscribe](#)

[Facebook](#)

[Tweet](#)