Dover CAP Food Pantry Receives Support From UNH Hospitality Management Students

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Dover CAP Food Pantry Receives Support From UNH Hospitality Management Students

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DURHAM, N.H. – Hospitality management students at the UNH Whittemore School of Business and Economics recently donated a car-full of food to the Dover CAP Food Pantry after collecting food and money used to buy groceries.

The students, who will host the UNH Gourmet Dinner “Tasteful Contradictions” Friday, Oct. 22, and Saturday, Oct. 23, 2010, held a campuswide food drive as a service project. The team collected pantry staples such as pasta, sauce, tuna, peanut butter, cereal and oatmeal, as well as toiletries and household goods as part of their goal to learn about the significance of teamwork and the importance of giving back to the community.

The Dover CAP Food Pantry is open every day and serves Strafford County. The pantry supplies families who meet income requirements with a three-day emergency food supply for three meals a day for each person in the household. Each family can visit every 30 days.

"Most people think of donating to food pantries during the holiday season, but back-to-school is an especially tough time," said Heidi Clough, a pantry employee.

Valerie Mayne, a UNH student and Gourmet Dinner marketing manager said, "The Seacoast community gives back to UNH students through generous donations and support — they come back year after year to attend the Gourmet Dinners. Donating our time to the Dover CAP Food Pantry is our way of giving back to the community and those who can barely afford the basics.”

More information about the Dover CAP Food Pantry can be found online at www.straffcap.org. For more information about the UNH Hospitality Management Gourmet Dinner “Tasteful Contradictions” go to 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 UNH Whittemore School of Business and Economics offers a full complement of high-quality programs in business, economics, accounting, finance, information systems management, marketing, and hospitality management. Programs are offered at the undergraduate, graduate, and executive development levels. The school is accredited by the Association to Advance Collegiate Schools of Business, the premier accrediting agency for business schools worldwide.

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.
UNH hospitality management students with the employees of the Dover CAP Food Pantry.  
Back Row (left to right): Amy Lacounc with the food pantry, and UNH students Brendan March, Jenna Rogoff, Elizabeth Koonz, Allison Lowe, Brittany Christie, Alexandra Munsey, and Valerie Mayne. Front Row: Heidi Clough with the food pantry, and UNH students Jessica Molnar, and Melissa Fredericks.  
http://www.unh.edu/news/img/hospitalitystudents1.jpg

UNH hospitality management students fill a car full of donated food for the Dover CAP Food Pantry. The students are, from left to right, Jenna Rogoff, Brittany Christie, Allison Lowe, Alexandra Munsey, and Valerie Mayne.  
http://www.unh.edu/news/img/hospitalitystudents2.jpg

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