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February 16, 2011

DURHAM, N.H. – The University of New Hampshire will host six courses of modern, locally sourced cuisine inspired by earth, water, wind and fire at two Gourmet Dinners in March.

Organized by the hospitality management students at the UNH Whittemore School of Business and Economics, "Savor the Elements: Inspirations from Earth, Water, Wind and Fire" will be held on Friday, March 4, and Saturday, March 5, at Stillings Hall, 20 Ballard Drive. The evening begins with wine and hors d’oeuvres at 6 o’clock with dinner to follow.

This is the first dinner held that delves into the modern and mystical—yet delicious—world of molecular gastronomy. With "wizard" Evan Hennessey of Flavor Concepts, the results can only be fantastic. Hennessey is a local gust chef, who will assist the students with menu design and teach them a few tricks.

Like Hennessey, molecular gastronomists seek to find the innate and beautiful world of food on a higher level with the chemical transformations of ingredients, as well as the social, artistic and technical components of culinary and this gastronomic phenomena.

"The massive dedication and creativity from all individuals participating is what drives success and makes our dinner unique. We truly have a remarkable class and everyone is working hard to make 'Savor the Elements: Inspirations from Earth, Water, Wind, and Fire' an unforgettable occasion for all," says, Andrew Luhrmann, general manager.

Students have five weeks to plan and execute the dinner for 200 guests per night, 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 resources director, and director of marketing.

Tickets for "Savor the Elements: Inspirations from Earth, Water, Wind and Fire" are $60 per person and may be purchased online at http://www.wsbe.unh.edu/gourmet-dinners.

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 Eco-Gastronomy 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 12,200 undergraduate and 2,300 graduate students.

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