4-13-2011

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UNH Gourmet Dinner 'Harmonious Flavors' Set For April 29 and 30

April 13, 2011

DURHAM, N.H. – The University of New Hampshire will host six courses of modern, locally sourced cuisine inspired by the origins of musical genres at two Gourmet Dinners in April.

Organized by the hospitality management students at the Whittemore School of Business and Economics, “Harmonious Flavors“ will be held on Friday, April 29, and Saturday, April 30, 2011, at Stillings Hall, 20 Ballard St., beginning with wine and hors d’oeuvres at 6 p.m. with dinner to follow.

This is the first dinner held that delves into seven musical genres to draw inspirations to create truly unique and flavorful dishes. James Beard “Best Chef“ Award winner Sam Hayward and a team from his restaurant, Fore Street Restaurant of Portland, Maine, will be in the kitchen with the students. Hayward also will assist the students with menu design and teach them classic culinary techniques.

Also performing during the event are the New Hampshire Gentlemen, the premiere all-male a capella group from UNH, which has been entertaining audiences throughout the Seacoast area for more than 33 years. Founded on the ideals of “good singing, and good times,” the NH Gents are sure to add a unique dynamic. Acoustic guitarist Matt Gargano will play during the event.

“It is our goal to execute a flawless night and bring continued success to the hospitality department at UNH,” said Adam Lunt, general manager of the dinner. “We will present a polished fine-dining event for all to remember.”

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 Harmonious Flavors are $60 a 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 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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