

Media Relations

October 30, 2013

Come Roar in the Twenties at UNH Gourmet Dinner Nov. 15 and 16



Caption: The Advanced Food and Beverage class in the Department of Hospitality Management will host "Taste of the Twenties" Gourmet Dinner Friday Nov. 15, 2013, and Saturday, Nov. 16, 2013, at the Peter T. Paul College of Business and Economics on Garrison Avenue.

hospitality alumni have told us that the gourmet dinner was one of the most important learning experiences they had while at UNH," said Hachemi Aliouche, interim chair and associate professor of hospitality management.

A UNH tradition, the gourmet dinner is an opportunity for hospitality management students to apply fundamentals learned through classes in the program and gain real-world, hands-on experience. Students are responsible for planning and preparing the menu, selling and marketing the event, managing finances, and creating an enjoyable night for attendees.

The menu includes passed hors d'oeuvres of pecorino and mint-stuffed mushroom, truffle deviled egg, smoked salmon crostini, lamb meatball with lemon cumin yogurt, and falafel with cucumber salsa and tahini sauce; classic Waldorf salad; fig ravioli and scallop with a sage cream sauce; champagne oyster shooter; beef Wellington, fingerling potatoes, and wilted winter greens; and a trio of sweet cupcakes for dessert.

"Taste of the Twenties will allow our guests to experience the poise, elegance and energy from this influential era, and I am confident it will be a night to remember. The 1920s were an unforgettable decade, and this dinner will be sure to stand the test of time as well," said Grace Knowlton, general manager of the dinner.

For the first time, the gourmet dinner will have guest bakers. Jessica Conlon and Tiana Antequera, owners of Random Acts of Sweetness of Portsmouth, will join the UNH students for the evening.

Tickets for the dinner are \$60 per person and may be purchased online at https://www.events.unh.edu/RegistrationForm.pm?event_id=15605

The [UNH Department of Hospitality Management](#) combines business fundamentals with a curriculum geared toward the service industry. Along with typical class lectures, hands-on education is an integral part of the academic experience in the department. The department also offers an EcoGastronomy program, which complements UNH's strengths in sustainable agriculture, hospitality management and nutrition which assists in fulfilling a unique academic program emphasizing the international and experiential knowledge that connects all three fields.

The [UNH Peter T. Paul College of Business and Economics](#) offers a full complement of high-quality programs in business, economics, accounting, finance, information systems management, entrepreneurship, 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 12,200 undergraduate and 2,300 graduate students.

PHOTO

<http://www.unh.edu/news/img/gourmetdinnernov13.jpeg>

The Advanced Food and Beverage class in the Department of Hospitality Management will host "Taste of the Twenties" [Gourmet Dinner](#) Friday Nov. 15, 2013, and Saturday, Nov. 16, 2013, at the Peter T. Paul College of Business and Economics on Garrison Avenue.

-30-

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

Copyright © 2018, The University of New Hampshire • Durham, NH 03824 • UNH main directory: (603) 862-1234.

[Media Relations](#) is a unit of [Communications & Public Affairs](#) which is a division of University Advancement.

[ADA Acknowledgement](#) | [Contact the Webmaster](#) | [UNH Today](#) | [UNH Social Media Index](#)