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TEMPEST

# New dining format to be offered by hotel students

Student chefs provide a more affordable menu to students wishing to take advantage of the fine dining experience offered by Hotel majors.

BY RICK NIELSEN  
CONTRIBUTING WRITER

The College of Hotel Administration at UNLV has long been recognized as a leader in its field, attracting students from all over the world. It also has something to offer students who are not enrolled in it—namely, lunch and dinner.

HOA 467 is a Hotel College class requirement that places students in a restaurant management situation. Utilizing the classroom facilities in Beam Hall, students enrolled in the class are expected to experience every aspect of the restaurant business from dishwasher to manager, with the obvious emphasis on management.

The result is a weekly lunch and dinner series open to the faculty, students, and general public. The class itself is not new. What is new is the type of cuisine and ambiance they are creating.

Formerly, 467 concentrated on exquisite lunches and fine dining experiences that cost the customers accordingly. But that has changed because of current economic and industry trends.

"The change from fine dining to the more franchise-oriented menu is an attempt to attract recruiters and prove to the industry that our students are ready to meet their demands," said Kathy Teasdale, senior hotel major.

This semester's menu is taken directly from local restaurants such as Marie Callenders, Ricardo's, and Carlos Murphy's, to name a few.

Chef Claude Lambertz, who

*"The change from fine dining to the more franchise-oriented menu is an attempt to attract recruiters and prove to the industry that our students are ready to meet their demands."*

Kathy Teasdale,  
senior hotel major

has been with UNLV for 10 years, is in charge of the back of the house, a term used to define all the food preparation that goes on behind the scenes.

Other instructors involved directly are Valentino Luciani, handling front of the house, and professor Don Bell, in charge of catering.

This semester's Luncheon/Dinner Series will be served continually on Wednesdays from 11:30 a.m. to 9 p.m. with the dinner menu offered from 4 until 9 p.m. The menus won't be the only thing that is copied from the theme restaurant of the week. It will virtually be as if there had been a new location of the restaurant erected in the Boyd Dining Room, where the series is held.

Lambertz said the changes have drawn comments from students and former customers of the series. "Some of the students wish it was run the old way because it gave them more of a chance to use their imagination. Now they are just following an

identical menu."

Where the customers are concerned, many prefer the upscale approach and fine dining experience. The series stands a chance of losing these customers. However, with the new menus, the prices are much more affordable than the previous series, even somewhat lower than the restaurants they are duplicating.

Even with the trade-off in clientele, Lambertz expects the headcount for customers to average between 400-600 a day.

The number to call for reservations is 895-4467, but people without reservations are encouraged to stop in anyway. If there should happen to be a wait for a table you can relax in the cocktail lounge which will be offering a full-service bar.

Teasdale estimated that the average turnaround time for customers could range anywhere from 20 minutes to an hour or so. So plan to stop in, relax, and enjoy this special university program.

Here is the schedule:

- March 3: Enjoy the "down home" cooking of Marie Callender's.
- March 10: Eat lightly or "all you can eat" at the Soup Exchange.
- March 31: Enjoy warm hospitality from south of the border at Ricardo's.
- April 7: Try a unique combination of Irish and Mexican cooking at Carlos Murphy's.
- April 14: Everyone's favorite, the Old Spaghetti Factory is back.
- April 21: The fleet's in so join us for the catch of the day at the Red Lobster.
- April 28: A bit of nostalgia—close out the semester with a trip back to the '50s at Boogie's Diner.



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