



News release

January 29, 2018

Media contact: Lee Colony 262.564.2512

262.359.0798 (cell)

**Fine dining? Fine idea!
Gateway Culinary program continues fine dining nights**

Want great food, a great fine dining experience in Racine – but one that will also help culinary students become even more prepared to enter their career?

Gateway Technical College continues its fine dining nights Mondays Jan. 29 through April 16 in the Breakwater Dining Room of the Lake Building on its Racine Campus. The seven-course meal is only \$25, prepared and served by Gateway Culinary students in their final semester of the program.

The meal includes non-alcoholic beverage, two appetizers served family style, two home-made breads, a specialty salad, main entrée (diners can choose from three) and dessert.

“Students are able to pull the knowledge they’ve gained through all of their classes into one, actual real-world setting,” says Culinary instructor Susanna Elrod. “They will do it all – create the meal, cook it, serve it, work with customers.

“They will see exactly how a real-world fine dining experience is run, from beginning to end. They benefit greatly.”

Students also interact with diners, talking to them about their meal and answering any questions they might have – including ingredients used to actual recipes.

Diners benefit greatly, too, from the great food and ambiance. Fine dining nights are popular -- Gateway has been holding the fine dining nights for more than 25 years.

When: Monday nights Jan. 29 through April 16, except for April 2.

Where: Breakwater Dining Room, Lake Building, Gateway's Racine Campus
1001 S. Main St.

How to reserve: Call (262) 619-6556. Diners must arrive no later than 5:20 p.m.

Cost: \$25 per person

Other details: Because it is a learning experience, diners will be invited to fill out a questionnaire asking how they liked the meal.

Gateway Technical College collaborates with communities in Kenosha, Racine and Walworth counties to ensure economic growth and viability by providing education, training, leadership and technological resources to meet the changing needs of students, employers and communities.

XXX