



New Tech Network

Offal Gastronomers!

Nolan Lemoine

New Tech Network Project Spotlight
@ St. Charles Satellite Center

Culinary Arts

The Culinary Arts work center, using the National Restaurant Association's ProStart curriculum, professional consultants, and a modern commercial kitchen, immerses team members in real world foodservice experience by catering banquets and parties for interested community members.

Nolan's senior project, a Gastronomer Cafe Day, was a joint venture between Culinary Arts and Hotel, Restaurant and Tourism (HRT) Administration. Nolan prepared the menu, sourced ingredients, and cooked all of the courses while his HRT colleagues ran the "front of the house" by taking reservations, seating guests and providing an exceptional dining experience. Despite the offal menu, guests were impressed with Nolan's ability to make offal things delicious.



Nolan's Mission

To prepare a 5 course luncheon exclusively featuring offal, which principally refers to entrails or insides including the heart, liver (e.g. giblets), and lungs, all abdominal organs and extremities such as tails, feet, brains and tongue. We often see these expressed as "organ meats" or "variety meats" in restaurants today.

Gastronaut Café Day Menu

Friday, October 28, 2016

11:30 AM to 1 PM *(Reservations Recommended)*

First Course

Tendon and Tripe Pho

Second Course

Mixed "Heart" Salad

Third Course

Chicken Liver Meatballs, Butternut Squash, Pomodoro

Fourth Course

Pork Osso Bucco, Pureed Cauliflower

Fifth Course

Crispy Pork Ear, Toasted Almond Orange Ice Milk

(\$22 each, Water, Tea, and Coffee included)

Are you an adventurous eater interested in cooking styles from around the world?

Students, like Nolan, who have completed the requirements of the National Restaurant Association's ProStart curriculum are awarded an industry-recognized certificate - the ProStart National Certificate of Achievement. To earn the certificate, students pass two national exams, demonstrate a proficiency of foundational skills and work 400 hours in the industry.

Students who receive the certificate are eligible for National Restaurant Association Educational Foundation (NRAEF) scholarship opportunities and course credits at numerous leading hospitality and culinary arts colleges and universities.

Students are also eligible to earn culinary badges after demonstrating mastery in each of six concentrations: Professionalism, Knife Skills, Food Safety, Stocks and Sauces, Costing and Pricing, and Cooking Methods.