

The Luna Light



*"The People's College"
Becoming The Premier Rural Community College in America*

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Luna CC culinary arts class ready to serve public

The following is an interview with Luna Community College Culinary Arts Instructor Adrienne O'Brien. Students from her restaurant experience class are running the Rough Rider Grill at lunch on Friday's until the end of the semester. Lunch is served from 11:30 to 1 p.m. on a reservation-only basis. For reservations, e-mail Fridays@luna.edu or call 454-5346.

How did the first two restaurant sessions go?

They both went relatively smoothly. The students were busy enough to learn from their experience, but not so busy that they became frustrated and incapacitated by it. Despite the rushing around and disorganization in the kitchen, I think customers were largely unaware of this fact. They perceived a smooth, professional performance.

How would you rate your students' performance over the last couple of weeks?

Brilliant. I was so pleased with the level of commitment, intensity and creativity they have brought to this course. Their dedication would be the envy of any instructor! I am impressed by their professionalism and willingness to accept constructive criticism from their peers and customers and to solve problems that present themselves during our work day. I'm taking a collaborative approach to running this restaurant and I've been very happy with the way in which they've accepted the responsibility for running this venture.

How is your class preparing for the public over the course of the next month or so?

We're trying to control the number of guests we have through the reservations system. If we find ourselves over-



Students from Chef Adrienne's "Restaurant Experience" course take a break after Friday lunch service. Pictured are: Chef Adrienne O'Brien, Celina Sandoval, Kristin Tiernan, Ashley Hensley and Andrew Pedraza. They are serving lunch on Friday's at the cafeteria. The name of their restaurant is called Friday's at the Rough Rider. It is now open to the public, however it is important to make a reservation via e-mail at Fridays@luna.com. The hours are 11:30 a.m. to 1 p.m.

whelmed with customers, we'll have to stop taking reservations, but we haven't approached that level of interest yet. Being busy is a good problem! In anticipation of serving larger numbers we're doing more preparation the day before service, meeting after service to discuss ways to improve our product and efficiency, and not changing the entire menu from last week so that we can build on what we started last week.

What does this practical experience do for culinary arts students?

This experience gives students the confidence that they can successfully

apply the culinary skills they've learned in a relatively relaxed lab situation to a real life situation.

How much work goes into serving lunch for 1 ½ hours on Friday's take?

A lot. Students are prepping food three to five hours before lunch service, cleaning up for one and a half hours after service and then doing research on recipes and menu items during the week. This is in addition to doing assigned book work, lecture and pricing their recipes. These last assignments can take from two to four hours a week.

Why should LCC students, employees and community members go have lunch at Friday's at the Rough Rider?

At the very least, for the novelty of trying some new food. At the most, to support the professional aspirations of some of Las Vegas' best students!