



Culinary Management Lunch & Dinner Series

Thank you for your interest in the Pensacola State College Culinary Management Lunch and Dinner Series. Students in the Culinary Management Program prepare and serve lunch and dinner to guests during the Fall and Spring terms.

Reservations

- Reservations are first-come, first-served.
- All meals require advanced reservation and payment. Payment is non-refundable.
- Lunches and dinners for the Fall term are served from September - December.
- Lunches and dinners for the Spring term are served from February - April.
- For questions or additional information, please email culinarytickets@pensacolastate.edu.

Additional Information

- Please be on time as we have a limited time frame to serve your meal, clean up, review the day, and get students to their next class.
- If you are late for a reservation you may miss the first course.
- If you are early, we may ask you to wait for your designated reservation time before being seated.
- Depending on the needs of the class, parties may be seated together depending on available tables and wait staff.
- To maximize training and minimize waste, menu selections may be limited per table.
- Be aware of your dietary needs before you make reservations. Substitutions are not possible.
- Take out is not available.
- Organizations and groups are encouraged for the “Cuisines of the World” Lunch Series.
- We encourage you to bring your favorite bottle of wine to any of our meal periods. This gives the students real world experience in wine service and fulfills the wine service requirement for the Culinary Management Program. Unfortunately, other alcoholic beverages are not allowed to be served or consumed in the culinary dining room. If wine is consumed, please do so in moderation.