

4-25-2023

"Gratame"

Kaitlyn Driscoll

Nhat Pham

Ammar Garib

Kim Hyoungwuk

Marian Liu

See next page for additional authors

Authors

Kaitlyn Driscoll, Nhat Pham, Ammar Garib, Kim Hyungwuk, Marian Liu, Benjamin Grady, and Dana Castillo

CUL4115 is a JWU Culinarian's senior lab before graduation. It is a Capstone lab that incorporates everything we have learned during our time at JWU, forming one final, grand assignment. A Capstone class is split into two groups, either group having the option for their restaurant concept to be casual, upscale casual, or fine dining. Our group, named "Gratame" (*grah-tah-may*), is a fine dining concept which would be located in Beverly Hills.

Gratame takes the Latin translations of "Gratis" - which means free - and "Ame" - which means soul. Our group of seven members all shared one passion: food is art. For many centuries, food has been treated as a sustenance and many people believed food only existed for survival. At Gratame, we constantly aim to showcase food as if it were in an art gallery. Each dish is handcrafted in order to create an unforgettable experience for our guests. For more information and a better look into our concept, our Instagram is @gratame_jwu and our TikTok is @Gratame_. Our faculty advocate is Chef Rizwan Ahmed.

We have been selected to present a Prototype/Food Sample. We will give food samples of our "Tomato Glass" Dish (see picture A below). We will also be giving a drink sample of our "Butterfly Pea Flower" drink (see picture B below). Due to this, we will need to be placed near an electrical outlet so we are able to keep our ingredients & samples cold.

A:



B:

