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Art Institute of Charleston opens its student-run restaurant to the public



The Art Institute of Charleston opened its student-run restaurant to the public on Friday. Students do everything from planning the menu to running the dining room and kitchen. Part of a class, this restaurant is designed to be a working lab that gives a global view of running a restaurant.

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The [Art Institute of Charleston](http://www.artinstitutes.edu/charleston/) (<http://www.artinstitutes.edu/charleston/>) opened its student-run restaurant, [24 North Market](https://www.facebook.com/pages/24-North-Market-The-Restaurant-at-the-Art-Institute-of-Charleston/150745478339679) (<https://www.facebook.com/pages/24-North-Market-The-Restaurant-at-the-Art-Institute-of-Charleston/150745478339679>), to the public Friday. Students run every part of the restaurant, from serving to cooking.

Friday's menu consisted of a three-course meal. Each course offered three options for diners to choose from. Menus are created by students and change every two weeks.

Art Institute student Nick Carnevale serves guests at the school's restaurant opening. (Photo/Lauren Ratcliffe)

Every Art Institute has restaurants for students and faculty, and Charleston's did, too, only now it's open for the public to experience. Lunch at the restaurant is served Wednesday through Friday between 11:30 a.m. and 1:30 p.m. The three course meal costs \$12.

Dillon Snider, a faculty member in culinary arts, said he was excited to see the dining room full of guests enjoying meals the students had created. "It's great to see the dining room full of awesomeness and love," he said.

The restaurant acts as a working laboratory for culinary arts students in the *A la Carte* course. The students are typically in their last or next-to-last quarter



of instruction in the associate level degree program. Half of the students graduate after completing the course, and the other half continue to work towards a bachelor's degree.

Because the restaurant is a lab, it provides a learning opportunity for students on all fronts.

"Sometimes the food is excellent," said Eric Watson, chairman of the culinary arts department. "Sometimes it might not be."

If the food isn't good enough to be served, the faculty chef on hand will fix the problems before it ever reaches the dining table. "This is a controlled environment, so we encourage students to feel that they can make mistakes," Watson said.

Those mistakes come both in the kitchen and in the dining room. And with every mistake, Watson says, his students learn more about all that goes into running a successful restaurant, skills they'll use after they graduate.

"Students go from here right into the industry," Watson said. "We want them to go from here out on to East Bay, and on to Market and into the city."

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