Dear Valued HGTC Dining Patron,

When you return to dine with us this fall you will notice some differences in the operations of The Fowler Dining Room. We appreciate your patience and patronage as the HGTC culinary curriculum evolves and grows. We believe the changes you see will enhance your dining experience with more options and improved quality.

The first change you will find on your next visit is an A La Carte menu with choices in several categories featuring individually priced items in addition to a set three course tasting lunch for $12.95. The menus are focusing on seasonal ingredients. Additionally, you will also find a few more drink selections and locally roasted artisan coffee.

The menu changes are not only to enhance your dining experience, but are also being implemented to increase the educational value of our A La Carte class. These changes are going to allow us to teach the students improved kitchen coordination, station setup, cooking a la minute, refined/modern plating and presentation style, refined cooking techniques, interaction with servers, speed, and efficiency. Students will be taught proper service to include order taking, team communications, table settings, professional service standards, reservation taking, and reservations management.

Established as part of the curriculum, culinary arts students are required to run all facets of this fully-operational restaurant that is open to the public. The restaurant is under the direction of professional chef instructors who oversee every aspect of menu selection, monitoring overall food quality, cooking techniques and timing, front-of-the-house restaurant operation, customer service and traffic flow, menu pricing and management of the profit and loss statement.

Service will start in The Fowler Dining Room on Tuesday, September 2nd at 11:30 a.m. Reservations will be accepted for seating between the hours of 11:30 a.m. and 1:00 p.m. A limited number of reservations will be available throughout that time – call early if you need a specific time.

Restaurant Hours:
  Lunch: Monday through Thursday from 11:30 a.m. to 1:00 p.m.
    For lunch, we feature an a la carte menu along with a three-course special.

Reservations: Reservations are recommended. Please contact us at 843-349-5334. Leave a message with your name, phone number, and the date you would like to join us, and we will get back with you.

Group Reservations and Private Functions: We accept group reservations for lunch service as well as hosting private functions of up to 60 people. We will plan a special menu to meet your needs from business luncheons, reunions, anniversaries, birthday parties, to team building.

Forms of Payment: cash, personal checks, MasterCard and Visa

Sincerely,

The Horry Georgetown Technical College Culinary Department Faculty, Staff, and Students