



FACT SHEET

RESTAURANT

FEAST at Rieber is a new Pan-Asian residential restaurant on the UCLA campus, opening in Fall 2011. *FEAST* is one of the only Pan-Asian university dining halls in the nation, featuring seven different cuisines with an emphasis on high-quality ingredients and authentic flavors.

CUISINE

Seven cuisines will be featured at *FEAST at Rieber* upon its opening, including Chinese, Japanese, Korean, Indian, Vietnamese, Thai, and Hawaiian. A varied menu of over 1,000 authentic and inspired recipes was researched and developed in order to celebrate the wide range of flavors, tastes, and textures of the cuisines of Asia.

FEAST at Rieber's Pan-Asian culinary theme reflects the thriving development of multi-cultural communities in Los Angeles and the high representation of Asian and Asian-American student residents at UCLA. By featuring an authentic and varied menu, *FEAST at Rieber* helps students reconnect and share home-cooked memories and cultural experiences with each other.

INTERIOR REDESIGN

The goal of the restaurant's redesign was to increase operational efficiencies and improve customer service. Incorporating the latest culinary and audio-visual technology, designing a range of seating options, and creating a cohesive dining experience through décor, lighting, and music are just a few of the ways the redesign meets those goals.

FEAST at Rieber features an Asian-inspired ambiance with a contemporary approach. Its interior design embraces warm, earth tones, textured stone, natural woods, and bamboo accents. Floor-to-ceiling windows on one side of the restaurant plus other ample windows flood the restaurant with natural light.

There are a variety of seating options, including a 18-person community dining table and comfortable booths that seat six. *FEAST* seats approximately 600 in a total of 12,000 square feet of dining space. (Total restaurant square footage is approximately 19,000, including back of the house.)

The audio-visual program for *FEAST at Rieber* includes a state-of-the-art sound system for background music, LCD screens for displaying digital menus, and high-definition flat panel televisions for cultural programming. The lighting system is variable to adapt to the time of day or desired ambiance in the restaurant.

The kitchens of *FEAST at Rieber* showcase the latest in culinary technology, including a stone oven for baking flatbreads, bubblers for specialty beverages, commercial rice cookers, a 6-foot charbroiler, induction cookers, and germ-eliminating UV-lit hoods at every platform.

MANAGEMENT & CULINARY TEAM

FEAST at Rieber is overseen by **DARYL ANSEL**, Director of Food & Beverage for UCLA Dining Services, and **ALEX MACIAS**, Assistant Director, Area Blue. The General Manager for *FEAST at Rieber* is **MINO BHATHENA**, and **TONY PHAN** is the Dining Manager. **OLIVER DEL ROSARIO** and **KUNAL SINHA** are Assistant Dining Managers.

The Head Chefs at *FEAST at Rieber* include Chef **MIKEL MARK KIM** and Sous Chef **JOACHIM WERITZ***. The culinary team also features UCLA Dining Services Executive Chef **ROGER PIGOZZI**, R&D Chef **JORGE NORIEGA**, Executive Pastry Chef **ANTHONY NIGRO**, and Commissary Principal Chef **MARCO RIOS**.

* Chef Weritz is no longer with UCLA Dining Services, but was a crucial team member in the development of the *FEAST* menu and concept.

PROJECT MANAGEMENT TEAM

The redesign of *FEAST at Rieber* was led by the UCLA H&HS Project Management Team which includes **JEROME JONTRY**, Construction Manager; **PI-HSUAN KAO**, Project Manager; and **ELIZABETH RENDON**, Interior Design Lead.

HOURS OF OPERATION

FEAST at Rieber will be open for lunch and dinner daily beginning Fall 2011, with specific hours yet to be announced.

ABOUT UCLA DINING SERVICES

UCLA Dining Services is a unit of UCLA Housing & Hospitality Services, which handles the administration of student residential halls, residential restaurants, catering, and conference services.

UCLA Dining Services specifically oversees the four residential restaurants located in the student residential area, including Covell Commons, Hedrick, De Neve, and now *FEAST at Rieber*. Additionally, UCLA Dining Services manages four quick-service restaurants, including Bruin Café, Rendezvous, Café 1919, and De Neve Late Night, and an online pizza delivery service called MyPizza.

For more information about UCLA Dining Services, please visit: <http://www.dining.ucla.edu>

CONTACT

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