



Logo design: Jason Kilp

Bakersfield College Food and Nutrition Program Philosophy

The Bakersfield College Food and Nutrition Program offers a program of study that integrates theoretical and practical course work which prepares the student for the Food Service workforce. Completion of the appropriate courses can lead to an Associate Degree and/or a Certificate in Culinary Arts, Food Management, Child Nutrition Management and Dietetic Services.

Students who participate in these courses gain an understanding of nutrition, production techniques and management procedures. The program emphasizes a hands-on curriculum which is utilized in the Food and Nutrition Program's student operated restaurant, The Renegade Room. Basic techniques are a prerequisite to a successful career in the Food Service Industry.

Lunch Prices range from \$ \$7.50 - \$7.95 plus tax.

Dinner and Buffet prices are \$11.95 plus tax. This price includes dessert. Beverages are extra

Purchasing a one-day parking pass is always a good idea (Kiosks are in the parking lot)

Cash or personal checks accepted. No credit or debit cards.

Gratuities are graciously accepted and the monies are used to help support the Renegade Room Foundation

To [view](#)
The staff and students of the Food and Nutrition Program and the Renegade Room at Bakersfield College would like to thank you for your continued support

Wednesday Lunch 11:00-1:00 PM
Tuesday & Thursday Dinners
5:30-7:00 PM
Reservations 661.395.4441



Bakersfield College
1801 Panorama Drive
Bakersfield CA 93305
FACE Department

Bakersfield College
Renegade Room
Restaurant

Menu



FOOD & NUTRITION
PROGRAM

Bistro Style Menu
for
Spring
Semester
2012

Seating is limited-Reservations
are highly recommended
Phone: 661-395-4441
(message only)



Renegade Room Menus for Spring 2012

Tuesdays Dinners
5:30 PM—7:00 PM

February 14th Opening Night

Pork Tenderloin
Halibut with Artichokes

February 21st

Braised Lamb Shanks
Spicy Mango Shrimp

February 28th

Gaucha Steak
Chicken Chasseur

March 6th

Short Ribs
Swordfish

March 13th

Stuffed Pork Loin
Snapper Veracruz

March 20th

Grilled Flank Steak
Grilled Shrimp

March 27th

Porcini Crusted Pork Chop
Veal Saltimbocca

April 10th

Tea-Brined Chicken
Teriyaki Sea Bass

April 4th

HOLIDAY-SPRING BREAK

April 17th

Grilled Moroccan Salmon
Pecan Crusted Pork Tenderloin

April 24th

Sea Scallops
Stuffed Chicken

May 1st

Pistachio Chicken or Beef Roulade

Wednesdays Lunch

11:00 AM—1:00 PM

MENUS MAY BE SUBJECT TO CHANGE

January 25th

Renegade Room Fish & Chips
Renegade Room Cobb Salad
Lamb Dip Sandwich

February 1st

Home-style Chicken Pot Pie
Santa Fe BBQ Ranch Chicken Salad
Hot Pastrami Sandwich

February 8th

Baked Meat Loaf with Garlic Mashed Potatoes
Four-Cheese Macaroni served with Field Greens
Seafood Omelet

February 15th

Chicken Picatta
Executive Chef Salad
Smoked Turkey Wrap

February 22nd

Ravioli with Goat Cheese & Spinach
Chinese Chicken Salad
Grilled Portobello Mushroom Sandwich

February 29th

Sautéed Shrimp
Chicken Fajita Salad
Slow-Roasted Beef Sandwich

March 7th

Rancho Mirage Short Ribs of Beef
Renegade Room Taco Salad with Chili Verde
Bacon, Asparagus and Lettuce Sandwich

March 14th

Irish Stew
Grilled Steak Salad
Pulled Pork Sliders

March 21st

Chicken Delmonico
Crab Louie Salad
Reuben Sandwich

Thursdays Buffets
5:30 PM—7:00 PM

February 16th

French Buffet

February 23rd

Tour of the South

March 1st

Tuscany Buffet

March 8th

Taste of New Orleans

March 15th

Irish Buffet

March 22nd

Pacific Rim Buffet

March 29th

Mediterranean Buffet

April 6th

HOLIDAY-SPRING BREAK

April 12th

CLOSED TO THE PUBLIC
FOUNDATION EVENT

April 19th

Basque Buffet

April 26th

Western Buffet

May 3rd

Mexican Buffet

April 6th SPRING BREAK
March 28th April 11, 18, 25 & May 2
STUDENT PLANNED MENUS

