

Summer of Culinology and Hospitality Management

Student Hospitality Opportunity (SHO) Club

attended and held SMSU booth at the NRA Show in Chicago from May 21st to 24th, 2016.



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Students busy doing internships in the summer

Summer is a good time for many of our majors to tackle internships to fulfill their degree requirements as well as acquire a valuable industry experience.

Hospitality Management majors are required to take three internships, each a minimum of 300 work hours. This summer, following students are doing their internships in the various areas.

- Kallyn Bloom (senior) is working at the Blue Bell Lodge located in the Custer State Park in South Dakota. She did her second internship here and this summer for her third internship requirement, she is working as an assistant general manager.
- Katie Cole is working at the Eddy's Resort in Grand Casino as her second internship. She will gain her experience in the front desk area as well as assist with the development of international student program they have at the resort.
- Molly Sinclair is working at the Sleep Inn located in Marshall, MN in the areas of front desk, breakfast, housekeeping and maintenance for her second internship.

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Summer is a good time for many of our majors to tackle internships...

Students busy doing internships in the summer

For Culinology majors, two internships are required, each with minimum of 300 work hours. The first internship requires to gain a basic understanding and experience as to how commercial or test kitchen works. The second internship requires students to gain hands-on experience in the area of product development, sensory evaluation, quality assurance, or similar type and level of industry experience.

This summer, following students are doing their internships in the various areas

- First internship
 - Alexandra Froman at Theodore Roosevelt Medora Foundation in Medora, ND
 - Gabriele Tellijohn at Kornerstone Kravings and Bakery in Canby MN
 - Shay All Runner at Wabasha Creek Restaurant of Dacotah Ridge Golf Course, Jackpot Junction in Morton, MN
- Second internship
 - Molley Glidden is doing her second internship with Monogram Meat and Snack, LLC as a research and development and production intern in Chandler, MN
 - Payton Irlbeck is working on her research and development internship with KOR Food Innovation in Ashland, VA.



From the left, Payton Irlbeck, Shakira Abu Samah, Hannah Dressen, Joseph Quinlan

Student RCA competition team invited to IFT conference

After competing at the student RCA product development competition, our RCA student competition team was invited by The USA Dry Pea and Lentil Council and American Pulse Association to represent the US along with the team from Kansas State University at the Love Pulses Global Product Development Showcase at IFT (Institute of Food Technologists) annual conference held in Chicago in July 16-19, 2016. Students will prepare a PowerPoint presentation to showcase their product developed for RCA competition, Southwest Street Taco, from the inception of the concept to the final development on July

Faculty members participating in events for their professional development



Dr. Joyce Hwang attended two workshops. One is the American Barista & Coffee School's 2.5-day Barista Training Workshop. The other is the Court of Master Sommeliers

Introductory Course & Examination. Both workshops are intentionally chosen to strengthen the beverage curriculum for both Culinology and Hospitality Management. The direct and immediate benefit will affect the beverage management course and the restaurant operations course starting the coming fall. Along with this, a new commercial espresso machine will be installed this coming fall for students' hands-on component.



Dr. Yumi Lim attended the Academy of Global Hospitality and Tourism Conference held in Seoul, South Korea from May 20 to May 22.

Several sessions on special topics (education and research) were presented concurrently at the conference. The event provided Dr. Lim with the opportunity to not only enhance her knowledge on current research and contemporary global issues that hospitality industries are facing, but also build a global network with hospitality educators. During the three-day event, she searched for ways in which to expand our Culinology and Hospitality Management program through exchange programs with international schools.



"The 2016 Academy of Global Hospitality & Tourism Conference serves as an important forum for academics, researchers, industry practitioners, government organizations, and students to exchange dialogue about research findings and insights related to contemporary global issues that the world's hospitality and tourism industries are facing." from the conference website

New Culinology Faculty Member joining the program

After the long awaited search process, Culinology program finally found the right person to lead the Culinology program. Her name is Dr. Zhenlen Xiao.

The search process began with forming a review committee consisted of three faculty members and a staff member. After weaving through applications, the review committee came up with a short list. After confirming with HR and the Dean Onyeaghala, the review committee conducted the first interview via Skype by asking standard questions to every candidate. The committee also conducted the reference check. Based on the findings from the first interview and the reference check, three candidates were invited to campus for the campus interview where each candidate met with administrators, faculty, staff, and students while visiting campus. During the campus interview, Julie Simonson, the Vice-President of Technology Development, Product Innovation, & Development at Schwan's Shared Services, LLC met with each candidate visiting the campus to provide a feedback from an advisory council perspective. This worked out great as she is based in Marshall, very close to campus and is very willing to spare her busy time to help the program find the right person. Based on the recommendation from the review committee, students feedback, and Julie's feedback, the Dean Onyeaghala, the Provost Watson, and the President Gores made a final decision.

Dr. Xiao will bring her expertise in Nutrition and Food Science and her research experience working with micro-greens as well as teaching experience in the US and China. Her expert areas will greatly benefit the Culinology curriculum as well as various student activities. She is currently arranging things to get ready to move to Marshall. We are looking forward to her joining the program.

SHO Club visit to NRA Show in Chicago

Student Hospitality Opportunity (SHO) club once again successfully raised funds for their trip to NRA Show to hold the SMSU Culinology and Hospitality Management program booth while exploring the North America's largest convention. A total of eight students and a faculty chaperone, Joyce Hwang attended the NRA Show from May 21st to 24th at McCormick Place in Chicago. While promoting SMSU and the program to the attendees of the convention, students witnessed and experienced the sheer scope of the restaurant industry.

The NRA show is my favorite part of the year! I love learning about new products and concepts and being able to network with others in the industry. SHO club truly gives us the tools we need to thrive in our careers, inside and outside of school. – Hannah Dressen

The NRA Show is a great way to network with business and restaurant owners. It's a perfect place to put yourself out there and meet the right people to help you with your career. It's also a great place to see the new and upcoming technology with equipment, food science, and jobs. – Sam Pardy



Other updates

Advisory Council Summer Retreat

The Culinary and Hospitality Management program Advisory Council 's summer retreat is tentatively scheduled for August 8th Monday. This retreat is planned to better plan the regular advisory council meeting to serve the program and the students through close communication between the council and the university and faculty.

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