



2018 RCA Competition National Champions! L to R: Dean Zinda, Megan Forster, Clarissa Geisel, Alexandra Froman

SMSU Culinology and Hospitality Management

Fall 2018

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Welcome back to Fall 2018!

By Dr. Joyce Hwang

The fall semester is underway and we are excited to welcome all of our returning and new Culinology and Hospitality Management students back to campus! Twenty new freshmen have joined the department and are embracing SMSU's college life.

The first several weeks have been busy. All students were invited to a Welcome Back event on Sept. 11th where lunch was prepared by the Culinology club, student and faculty introductions were made, and upcoming field trips discussed.

The Student Hospitality Opportunity (SHO) Club is already busy creating snacks and desserts for the weekly Faculty Luncheons, while the Culinology Club jumped in with inaugural participation in SMSU's Ag Bowl on Sept 8th. They created jicama salad, along with panna cotta topped with fizzy fruit, to promote Culinology as part of "farm to fork".

Fall will be busy with workshops, SMSU's Gala, and the Advisory Council meeting. Event information and dates can be found in our [Program News and Events](#) page on the website.

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Culinology Teams Finish 1-2 in National RCA Competition

Excerpted from *SMSU Today*

“At the awards ceremony, they announced third-, second- and first-place winners, and they start with third. When we were named second place, there was a lot of excitement. But then when they announced us as the first-place team, too, it was like I suddenly couldn’t think straight. There were some tears.”

That’s the way Assistant Professor of Culinology Dr. Zhenlei Xiao described the SMSU contingent’s emotions when they learned that the University’s two teams placed both first and second at the Research Chefs Association Student Culinology Competition, held in March 2018 at the RCA Convention in Savannah, Georgia.

The competition theme was Cuisine of Southern Georgia: Mom and Pop Locally Owned Restaurants, and consisted of two parts. The first was the proposal submitted last December.

The second part was the preparation of the meal. Teams prepared and froze their meal and brought them to Georgia. They then prepared the meal, fresh, during the competition. The object was to have the frozen meal taste close to the freshly-made “gold standard” meal.



The second-place team was Team Grits and Shrimp Fritters, and included L to R: Keaton Crowley, Gabby Tellijohn, Madison Meritt, and Jose Pedroza.

Team Flippin’ Biscuits prepared a gluten-free sweet potato biscuit covered with bacon and sausage gravy and hash on top. A unique twist to the meal is that the biscuit starts out on top when it is put in the microwave, then flipped.

The second SMSU team prepared shrimp and grits, “a very popular meal in Georgia,” said Xiao. “They added some Asian flavor — they used coconut cream instead of heavy cream for the grits, and they ground the shrimp and made it into patties,” she said.

“The RCA event is a nice platform for all the students in Culinology to apply what they learned. It’s about food product development, which is like their future jobs.” Xiao appreciates the support of team sponsors, including SMSU, Schwan’s Company, Land ’O Lakes, AURI and TPI Hospitality.

Two Summer Internship Experiences

by Stacey Vue and Clarissa Geisel



Stacey Vue, Senior in Hospitality Management major concentrating on Culinary Management, worked at **Spoon and Stable** in Minneapolis in Minneapolis this past summer under the supervision of Chef Diane Yang.

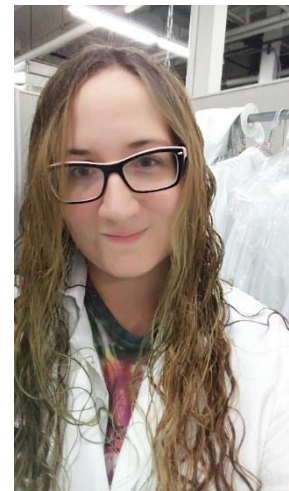
“Not only did I get to work with Chef Diane, a well-known executive pastry chef, I also had the chance to meet Gavin Kaysen, the executive chef and owner.”

Stacey’s advice to those interested in a similar experience is to *“challenge yourself, if you really want it then go for it. This job has given me the chance to get out of my comfort zone. Get to know your coworkers. I’ve met plenty of talented sous chefs and aspiring chefs just like me. Don’t be afraid to ask questions. Learn as much as you can from it, take lots of notes for reference. Have fun! What I like most about my job was that I was surrounded by great people. Often times after closing, everyone would end the night with a can of beer. This is one of the best working experience that I’ve had.”*

Clarissa Geisel, Senior majoring in Culinology had her research and development internship experience at **Minnesota Valley Testing Labs** in New Ulm, MN.

“Do not overestimate the small things at a job because that is truly how I was offered a full time position at my internship. My normal day as a microbiology lab tech at Minnesota Valley Testing Labs (which is a food testing lab) included tasks such as weighing up products into a container full of media for incubation and testing. I also tested samples for pH and helped with cleaning. There is many different stations at MVTL and during my internship I learned two of them. I enjoyed doing them and always tried to help others out at other stations too.

This brings me back to my original statement. One Saturday while I was working, I had some free time and was asked by a senior employee to help out with an important task, though hard. The following week I heard that employee had given the managers a good word about me. Within hours of hearing this news, I was offered a full time job. They liked how I went out of my way to help others and that I was willing to help with a task I didn’t have too. So when it really comes down to it, I got the job because I didn’t ignore the small things that needed to be done.”



Student Hospitality Opportunity (SHO) Club at the NRA Show

by Emilie Reider

This summer, SHO Club took six of their members on their annual trip to the beautiful city of Chicago for the fifth year in a row.

The SHO Club members worked hard all year making money for this memorable excursion, running Faculty Luncheons and Kids Culinary Camps.

Once each student completed their 80 hours of work for the club, tickets were purchased and bags packed. The students flew to Chicago and began their 5-day adventure.

While in Chicago, students attended the National Restaurant Association (NRA) Show, a 4-day long exhibition of amazing food, cooking shows, and food service innovations at the largest convention center in North America - The McCormick Place.

The students attend the NRA show as exhibitors, which meant setting up a booth for SMSU to attract new students and tell everyone about SMSU.

Students took turns sitting at SMSU's table, so they could walk through the three exhibitor halls, covering 2.6 million square feet, and over 10,000 booths to visit.

The NRA show was each day from 9-5 and while it was the main event of their trip, students did as much sightseeing as possible in their off hours.

This year the group went to a Hamilton show, Willis Tower, The Bean, a Cubs game, shopped up and down the Magnificent Mile, and ate at four amazing restaurants in downtown Chicago.

The students enjoyed their trip this year immensely, saying it was the best one yet.



Culinology Club Explores Hands-On Science of Food

by Megan Forster



SMSU's Culinology Club is focused on providing a fun, thought-provoking, and hands-on approach to food and encouraging curiosity about the science behind it.

The club meets every Tuesday in IL 116 at noon. We are always trying out new projects that give students a chance to explore, test, and experiment with the food they eat. The most popular project this past year was making carbonated fruit.

For those students in the Culinology program, this club supplements what students learn in the classroom. However, Culinology Club is open to ANY curious student of any major who wants to improve their skills in the kitchen as well as delve into food science.

Enjoy some photos of our club's activities during Spring 2018!



Welcome New People

by Dr. Joyce Hwang

Congratulations to Assistant Professors Yumi Lim and Zhenlei Xiao for their new family additions!

Yumi's son is Jayden Jung – born in June
Zhenlei's daughter is Evangeline Luo – born in August

New Adjunct Faculty are assisting during Maternity Leaves

Dr. Jie Sun (General Mills) – teaching
Technical & Functional Ingredients in Food

Dr. Pan Kang (Kellogg's) – teaching *Intro to Food Science*

Dr. Julie Simonson (Schwan's) – teaching
Intro to Culinary and Food Product Development classes

CoriAnn Dahlager (SMSU) – teaching *Intro to Hospitality Management*

Congratulations, Graduates!

Congratulations to all Spring and Summer Graduates!

Culinology:

- Gabriele Tellijohn
- Kenneth Lam
- Madison Merritt
- Alexandra Froman
- Clarissa Geisel
- Keaton Crowley
- Yejin Bae
- Alison Waters

Hospitality Management:

- Amelia Marroquin
- Alexandra Krohn
- MariLynn West
- Samantha Flack
- Jade Malecha
- Haley Bennett
- Yangi Sherpa
- Britta Iverson

KEY EVENTS IN THE FALL 2018

September 25, 2018 – LinkedIn Professional Development workshop

September 28, 2018 – Industry Advisory Council Fall Meeting (7:45-12 pm)

October 3, 2018 – MN Hospitality Expo

October 5, 2018 – University Gala

October 10, 2018 – Institute for Food Technologist Minnesota Supplier's Expo

SMSU Culinology and Hospitality Management

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Please check our program website for more information:

- Culinology: <http://www.smsu.edu/academics/programs/culinology/index.html>
- Hospitality Management: <http://www.smsu.edu/academics/programs/hospitality/index.html>
- Program news and events: <http://www.smsu.edu/academics/programs/culinology/news-and-events.html>
- Scholarships: <http://www.smsu.edu/academics/programs/culinology/scholarships.html>
- Advisory Council: <http://www.smsu.edu/academics/programs/culinology/advisory-council.html>