Teamwork, strong work ethics, and a dedication to ensuring the highest caliber of professionalism are the tenets of Amy White. As the first graduate of SMSU’s Culinology program in 2008, Amy has been employed with UniPro Foodservice, Inc. as Manager of Culinary/Culinology since then. An Iowa native, Amy attended Kirkwood Community College and graduated with an AAS in Culinary Arts prior to transferring to SMSU. While working on her BS in Culinology, Amy also minored in Marketing. Along the way, she was president of the Student Hospitality Organization at SMSU, participated in the 2006 Midwest Food Processing Conference, and received a RCA Higher (continued on next page)
Education Scholarship in 2007. Amy also attended the annual National Restaurant Show in Chicago as well as the Research Chefs Association Conference.

Don Gilligan, Executive Vice President of Marketing and Business Development at UniPro quotes “The biggest reason Amy was nominated is the fact that she makes the Marketing Department run better and more efficiently. She not only performs her job responsibilities at the highest level, she makes everyone in the department better. One of her key assets is her sense of teamwork. Without asking, she works with everyone in the department (and other departments) providing them with support in their day-to-day responsibilities. We have been able to utilize her culinary knowledge to improve several of our on-line communication tools for our members and their customers. In my mind, she represents the spirit, teamwork, and dedication that we want in all employees.”

Amy’s road to success has not been without a lot of hard work. As a student, Amy worked at the Landmark Bistro under Chef AJ Klein, who quickly recognized her skills and moved her to a line position within a couple of weeks. She also interned at the Schwan Food Company in Marshall under Chef Michael Gunn. Her former instructors at Kirkwood Community College fondly remember Amy as hardworking, conscientious and always cheerful.

When asked what her reactions were after hearing her name called for the award, Amy said “It was a total surprise! It means a great deal to me to receive recognition for my efforts on the marketing team and toward UniPro’s goals. I am proud to work for UniPro, a company who treats their employees well!”. Congratulations Amy! We are very proud of your accomplishments!

UniPro Foodservice, Inc.® is the largest foodservice distribution cooperative in the United States. Comprising over 650 shareholder companies with over 900 locations, each distributor is independently owned, marketing the products and services provided by UniPro Foodservice. With a collective sales volume of over $60 billion, the buying power of UniPro enables its members to receive enhanced purchasing opportunities, thereby providing better pricing and a vast array of products and services to their customers.

UniPro members service accounts in all segments of the foodservice industry, including independent and multi-unit restaurants, healthcare facilities, schools, military feeding, and other mass-feeding operations.

In addition to marketing the most recognized national brands in the foodservice arena, UniPro members exclusively market their own private brands: CODE®, ComSource®, Nifda® and Nugget®.
SMSU Team qualifies for the 2012 RCA Student Culinology® Competition Finals

For the second consecutive year, a Southwest Minnesota State University team has qualified to compete at the 2012 Research Chefs Association Student Culinology® Competition in San Antonio, TX. Six teams, represented by five universities (SMSU, Clemson U, Penn State, U of Nebraska-Lincoln, and U of Guelph) will compete for the top three spots. We hope to defend our 2011 national championship with Fajitables, our unique Tex-Mex appetizer concept featuring pork. The team is sponsored by UniPro Foodservice, Inc., NewChef Fashions, McIlhenny Company Tabasco Sauce, and Sealed Air Corporation.
6th Annual Undergraduate Research Conference

Three SMSU Culinology seniors presented at the 6th Annual Undergraduate Research Conference at Southwest Minnesota State University this Fall. Ashley Moore and Subash Yadav highlighted their internship experiences at General Mills, whereas Kendra Olchefskie focused on her internship project with Noah’s Ark, developing Kosher Microwaveable Meals. The Marshall Independent covered the event in their local news section here: http://tinyurl.com/UGRC6.

Fine dining experience at Sea Change at the Guthrie

Seventeen young men and women from the HOSP 325 Menu Design and Service Management class dined at the James Beard Award winning Chef Tim McKee’s sustainable seafood restaurant, Sea Change at the Guthrie, this Fall as part of their classroom objectives. They were treated to a five course menu specially designed by Chef de Cuisine Jamie Malone (pictured below).
Diners, Drive-Ins, and Dives

The Culinology Living and Learning Community at Clapper recently organized a trip to Minneapolis for 21 of its residents. We selected restaurants that were featured on Guy Fieri’s Diners, Drive-Ins, and Dives. The day started with breakfast at Victor’s 1959 Café, followed by shopping at the Kitchen Window, lunch at Blue Door Pub, desserts at Kramarczuk’s, and dinner at Emily’s Lebanese Deli.

Student Hospitality Organization partners with Students in Free Enterprise to revitalize Faith’s Pen Rest Stop in Jamaica

For most college students, winter break is a time for sleep and relaxation, however this was not the case for several SMSU Students. On December 12th and 14th, two groups of SMSU Students made the trip to Faith’s Pen, Jamaica. The students travelled with Sam Walton Fellow John Gochenouer and his wife Denise, a native of Jamaica. Culinology Professor Michael Cheng, Marshall Rotary President Doug Root and Eric Luther, owner of Marshall Burger King also made the trip. Thankfully, the weather did not affect air travel, and the two groups were able to make it safely to Jamaica. The team stayed with local Jamaican residents from the local Rotary club and were submerged in the Jamaican culture.

After a week of hard work at Faith’s Pen, the transformation was obvious. One of the most visible updates was the painting of the restrooms and storefronts. The new restrooms were given a fresh coat of paint and cleaned thoroughly. This will welcome visitors to Faith’s Pen and will hopefully help make the area more sustainable.

SMSU students also worked to help train the local workers. SMSU Culinology Professor Michael Cheng helped the workers learn how to properly prepare a meal and to practice good hygiene. Each worker, upon completion of training, was given an apron and a certificate of achievement. Many of the local workers were very happy with the training they received and were very thankful they were able to improve their business skills.

Work was also done at Faith’s Pen to clean up the area and remove litter and debris. Overall, it was a very successful trip.

Contributor: Ben Tiensvold, PR Analyst, SMSU SIFE

BEFORE

AFTER