

50th Anniversary of SMSU and Culinology and Hospitality Alumni Reception

by Joyce Hwang

2017 was 50th anniversary of SMSU. To celebrate this special year's homecoming, our program had an alumni reception just for Culinology and Hospitality program graduates. A total of 16 alumni attended our reception, some with their spouses. Culinology Club prepared food to make the reception special.



SMSU Culinology and Hospitality Management

Fall-Winter
2017-2018

CULG/HOSP ALUMNI RECEPTION FOR SMSU'S 50TH ANNIVERSARY

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Minnesota Hospitality Conference & Expo

by Yumi Lim

Twenty-one students in our Hospitality Management Program, along with Dr. Yumi Lim as a faculty chaperone, attended the Minnesota Hospitality Conference & Expo on October 5th, 2017 at the St. Paul River Centre. This opportunity provided our students a chance to learn industry trends and practices at its education sessions and explore and build networks with the hospitality industry people. In addition, the students manned the SMSU booth promoting the university and its Culinology and Hospitality Management programs to attendees of the expo.



"My overall experience has a big impact on me. I left the conference with so much information about the hospitality as a whole. What people do in the hospitality management and how much opportunities there are out there. I am very excited to see all the experiences my major can give me and all the people that will be involved along the way." – Gabrielle Long

"Overall, I really liked the whole experience. It's another way to introduce us to the different directions we could go with our degree/major in hospitality, and gave us an opportunity to talk with some people that have experience in the career path we would like to have." – Alaina Gillen

- Culinology and Hospitality Alumni Reception
- Minnesota Hospitality Conference & Expo
- Minnesota Institute of Food Technologists Supplier's Expo and North Central Research Chef Association Event
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Minnesota Institute of Food Technologists/North Central RCA Event

by Zhenlei Xiao

On October 26th, 2017, Dr. Zhenlei Xiao took a group of 19 Culinary students to attend the Minnesota Institute of Food Technologists (IFT) Suppliers' Expo held at the Minneapolis Convention Center. This is one of the largest IFT regional events in the US with 246 booths. During the Expo, students had the opportunity to explore different booths and talk to industry professionals from the companies. Students took advantage of this opportunity to look for an R&D internship and/or a full-time job. SMSU's Culinary and Hospitality Management programs operated a booth at the event and four student ambassadors (Jordan Clark, Lindsay Flogstad, Allison Walters, and Miles Schmitz) introduced our school and programs to the attendees. After the Expo, we went to RCA/IFT Open House at Bellisio Foods, visited the beautiful Bellisio R&D facility, and networked with professionals in a more casual way.

"What a day, I knew I would enjoy it but it provided so much more than I expected. I really enjoy networking, so I decided to talk to as many people as possible collecting all business cards that could lead to an internship or job I would be interested in. I collected over 50 business cards and therefore had almost 60 emails to send thanking them for taking the time to talk to me. It excites me to see all the options in the industry." - Stanze Smith

"This year was the second year attending the MNIFT/North Central RCA event. It was especially different in my purpose for being there. Usually the focus for going is to network and capture an internship. My mission was more of a leadership senior showing the ropes, marketing the program, and reconnecting. Overall, I think it was another great trip. It was good to sort of pass the



torch on to the younger students. I look forward to doing a similar thing at RCA in Savannah, GA." - Jordan Clark

Take Part in the University Gala

by Joyce Hwang

This year was another year for our Hospitality and Culinary program to take part in the University Gala. Our SHO club assisted as service staff for the main dinner, and our HOSP 325-Menu Design and Service Management class served appetizers made by CULG 200, Fundamental Culinary Art class for the social hours of the event.



Learning experiences outside the classroom

Hospitality Management Classes by Yumi Lim

HOSP 100 Intro to Hospitality

It has been a regular field trip for HOSP 100 class to visit Prairies Edge Casino Resort for experience different aspects of the hospitality industry (November 16th, 2017).



- A revisit to the performance of the SMSU dining services: comparison with the previous year.
- Observing motivating factors of students choosing off-campus or on-campus dining options.



HOSP 200 Foundation of Lodging Management

- A market study video presentation completed by the students in class was submitted to 3rd Annual Smith Travel Research (STR) Undergraduate Market Study Competition for the first time. Our submitted market study offered an overview of the hotel industry in the Minneapolis-St. Paul Market. This opportunity provided the students a chance to assess a market utilizing real-world data.
- The students in HOSP 200 attended the Championing the Brand Experience workshop hosted by InterContinental Hotel Group (IHG) at the Holiday Inn Lakeville on November 28, 2017.



HOSP 300 Hospitality Analytics

Three research projects from HOSP 300 class were presented at the SMSU Undergraduate Research Conference (URC) on November 29th, 2017. The topics of the projects are as follows:

- SMSU fans and students' satisfaction on concession stands at SMSU football games.

Culinology Classes by Zhenlei Xiao

This fall, our **CULG 430 class** (Unit Operations in Food Processing) had opportunities to visit Monogram Snack Foods (Chandler, MN) and Schwan's bakery production line (Marshall, MN) on November 1st, and November 8th, respectively. Students had a chance to see the whole process from raw meat to ready-to-eat packaged snack foods, such as beef jerky and meat sticks at Monogram Foods. They also were amazed by all sorts of huge "monsters" in the bakery production line at Schwan, from the dough mixer to sheet laminator, from conveyer belt oven to blast chiller. Besides the food processing aspect, students also had the opportunity to relate the sanitation procedures and requirements to the knowledge they learned from the textbook. Very few of our students will forget how well they were "covered" before they entered the facilities. Overall, both field trips were truly eye-opening experiences for our students.

"I really enjoyed the trip to Monogram Meats. I found it very helpful and informative. With this class, I do feel it important we get out and actually see what we are talking about. There is a great physical aspect which makes it difficult to just use only paper and pictures to explain. When seeing that physical structure, it is like looking at a dinosaur fossil in a book vs. at a museum." - Dean Zinda



"I could see the manufacturing principles and processes described in the textbook come alive, e.g. storing, chilling, convection heating, cutting, mixing, drying, separating, packaging, assembling, etc." - Kenneth Lam

"The trip to the production facility at the Schwan's building here in Marshall was one that I will remember for a long time. This was my first experience with a production line. The process was very mesmerizing, and enlightening as to the production of the products that we take for granted." - Jordan Schroeder

"Overall, I thought it was a very educational and enlightening field trip. The most memorable and interesting thing that I learned was how detailed a processing line has to be. Every unit operation must be planned and thought out meticulously. For example, the addition of the oil coating to provide the browning aspect. Without that step, the product would not end up with the desired look. It goes to show just how complicated our field of study is and how important it is to learn." - Allison Walters

Club Activities Highlights during Fall of 2017

Culinology Club by Megan Forster

This semester, our Culinology Club kicked off the school year starting with knife skills. Our main project focused on fermentation. We learned about two types, lacto-fermentation by making our own hot sauce, as well as brewing beer.

Other activities included hosting the alumni reception mock-tail hour, and having a thanksgiving with Big Buddies where club members showed the kids all that goes into making a thanksgiving feast, from baking bread, mashing potatoes, and deep frying a turkey. Not only did they get to participate with making the food themselves, but they learned about yeast in the bread, and the Maillard reaction in deep frying a turkey. They learned about kitchen safety and sanitation, and got to take home the recipes they used. We also made pasta and looked at how the presence and absence of gluten affected noodle texture, and discovered why royal icing is so tricky to make, etc.



Clapper Hall by Dean Zinda

Clapper Hall is a residential hall here on campus dedicated to housing our Culinology and Hospitality Management Majors. We spend time together in the lobby often to help each other out with homework and catch each other up on how our day has been going. When not studying, we engage in programming and other fun activities. All of our programming and activities in the house are centered on our core majors. Some of the programs we have recently done are a Chopped Competition, a nutrition and juicing program and multiple family dinners. This year, we participated in the annual Halloween decorating competition and won first prize for people's choice. To help us with our studies and activities, we have facilities in our residence hall which are more upgraded compared to other housing. These include a gas stove, stainless steel appliances, an assortment of pots and pans and a budget for groceries.



Student Hospitality Opportunities (SHO) Club

by Amelia Marroquin

The Student Hospitality Opportunities Club (SHO) at Southwest Minnesota State University provides a hands-on learning environment to prepare students today to become the outstanding hospitality professionals of tomorrow. The club events are held in an enjoyable, constructive and skill-oriented manner to enhance members' exposure to skill sets they will use throughout their education as well as in their future careers. SHO club hosts events on the campus of SMSU in an exclusive dining room setting. The members of SHO club share their personality through roles of hospitality management and Culinology while exploring their customer needs.



WANT TO SHARE YOUR STORY IN THE NEWSLETTER?

If you have any news and/or stories that is related to our Culinology and Hospitality Management program, please send your story to Joyce Hwang (joyce.hwang@smsu.edu).

We will share your stories in our future newsletters. Stories from current students, alumni, and their family as well as our advisory council are always welcomed!!

KEY EVENTS FOR THE SPRING 2018

- February 16, 2018 – Future Farmers of America (FFA) Food Science Competition
- March 5-9, 2018 – Spring Break
- March 26-28, 2018 – Research Chef Association (RCA) Competition in Savannah, GA
- April 5, 2018 – Southwest West Central Service Cooperative (SWWC) Culinary Skills Challenge
- April 13, 2018 – Industry Advisory Council Meeting (7:30 am – 12 pm)
- April 19, 2018 – Interactive Dinner
- April 30 – May 3, 2018 – Final Exams Week
- May 5, 2018 – Commencement

BON APPETIT – STUDENT RUN RESTAURANT OPENS

Open Hours: Thursdays in Spring 2018 on February 8, 15, 22, March 1, 15, and April 5 from 5:30pm - 8pm (last order at 7:30).

Location: SMSU Culinology/Hospitality Dining Room IL 116 in the Individualized Learning Building.

Price: \$23.00 including tax for a 3-course meal. No tips are expected. (Only CASH or CHECKS are accepted.)

Make reservation: Linda Baun (linda.baun@smsu.edu)

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>