FALL 2012

Culinology & Hospitality
AT SOUTHWEST MINNESOTA STATE UNIVERSITY

Events

Aug 27: Fall semester begins
Sept 12: Alumni Reception
Oct 5 - 6: SMSU Homecoming
Oct 5: University Gala
Oct 17-18: Fall Advisory Board Meeting
Oct 18: Jobs and Internship Fair
Nov 10: High School Counselors Luncheon
Dec 5: Undergraduate Research Conference
Mar 6-10: RCA Conference
April: Spring Advisory Board Meeting (TBD)
April: Spring Alumni Reception (TBD)
May 11: Commencement
May 17-21: National Restaurant Show

SMSU Student Culinology Team places 3rd in 2012 RCA Culinology Competition

Four Culinology students from SMSU competed against 17 other schools in this year’s Research Chefs Association Student Culinology Competition on March 21 - 24 in San Antonio, Texas. Six finalists were selected from 18 institutions that submitted proposals for the onsite competition. (see more)
Student Operated Trattoria Caldo

During spring 2012, the Dept. of Culinology and Hospitality Management opened its doors to a new Italian restaurant concept called Trattoria Caldo. The on-campus restaurant was managed and operated by Culinology and Hospitality Management students, under the guidance of Kurt Struwe, Associate Professor of Culinology. The menu consisted of appetizers, salads, entrees, pasta, sandwiches, pizza and desserts. According to Chef Struwe, “People love Italian food and this was a fun Italian restaurant for the community.”

The restaurant proved to be so successful that Chef Struwe has opened up the Caldo Italian Kitchen in the former Landmark Bistro space in downtown Marshall, MN.

RCA Competition 2012 continued…

SMSU took third place in the national competition. The team members were: Thuy-Dung Nguyen (Captain), Abbey Filzen, Jordan Groeneweg, and Emiley Kight. For this year’s competition, the theme was Tex-Mex appetizers for the club stores market. The SMSU team prepared the commercialized appetizers, froze, and then shipped them to San Antonio before the competition. Onsite, they prepared the same appetizers, but using fresh ingredients. The goal was to have the frozen appetizers taste identical to the freshly prepared appetizers. SMSU won first place at the same competition last year.

According to Michael Cheng, Chair, Dept. of Culinology and Hospitality Management, “We had a very strong team this year, and were happy to be one of the finalists invited to compete. Ultimately, our packaging and professionalism impressed the judges the most, and I believe the point differences between the top three teams were really close.”
SMSU Receives Leveraged Equipment Funds

SMSU is one of 15 MnSCU institutions to receive Leveraged Equipment Funds

In May, the Legislature passed and Gov. Mark Dayton signed a one-time appropriation of $457,000 to MnSCU for the leveraged acquisition of equipment for instructional programs that produce graduates with skills in high-demand occupations. To receive these funds, MnSCU colleges and universities are required to secure matching cash or in-kind contributions from non-state sources such as local businesses, vendors or foundations.

Southwest Minnesota State University received $14,765 in state funds for equipment valued at $29,530 that will allow food science and Culinology students to gain practical experience and knowledge in assessing characteristics of various food products and in food product development.

Four businesses contributed $14,765 in private funds to the SMSU Foundation as part of the leveraged equipment initiative. They include: UniPro Foodservice, Hormel, Schwan Food Company and ARAMARK.

The funds will help purchase nine pieces of equipment: a water activity meter; texture analyzer; Viking range; Brookfield viscometer; portable UV sanitizer; Southbend gas range; Allergen ELISA and lateral flow kits; multisource viewing system; and pH meters.

“We’re appreciative of Governor Dayton and the Legislature for the opportunity to receive these funds,” said SMSU interim President Ron Wood. “Thanks to the generosity of our private business partners, our Culinology and food science students will have access to equipment that will enhance the entire Culinology program.”

Graduates by the Numbers

<table>
<thead>
<tr>
<th>Major</th>
<th>2009</th>
<th>2010</th>
<th>2011</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinology</td>
<td>1</td>
<td>1</td>
<td>2</td>
<td>11</td>
</tr>
<tr>
<td>Hospitality Management</td>
<td>8</td>
<td>12</td>
<td>15</td>
<td>8</td>
</tr>
</tbody>
</table>
Summer 2012 Interns Highlights

General Mills, Inc., Golden Valley, MN
Seniors Thuy-Dung (Yome) Nguyen and Krystal Jochims spent an exciting summer interning at General Mills headquarters. Yome worked on recipe verification at the Culinary Center while Krystal worked on microwave-assisted thermal sterilization and “Project Laurentian.”

Land O’Lakes, Arden Hills, MN
Thanks to Advisory Board member Chef Mark Petchenik, senior Christy Stainer got to spend an exciting month interning with the Sensory Department at Land O’Lakes in Arden Hills, MN. Says Christy, “It was better than I ever expected and I had a great hands-on experience with sensory!”

Shanghai Bistro, Stillwater, MN
Nikki Wennen, Hospitality junior, has always been a go-getter. She landed a summer job as a sushi chef in Stillwater after impressing the head chef with her knife skills. Her boss said of Nikki, “A good chef will make it work,” and wants her to return next summer.

Hilton Garden Inn, Bloomington, MN
For Edith Banda, interning with Torgerson Properties turned out to be the best experience she ever had. She said, “I was able to recall and apply a lot of what Prof Bennett said in my classes during my internship.” Her favorite experience was working with her Assistant General Manager, Kendra Alfonso, who customized her internship to her needs.
More Summer 2012 Interns Highlights

Custer State Park, SD

Seniors Claire Ziecina and Tommy Jensen (not pictured) got to spend their summer in the wilderness! Claire worked the front desk at the Sylvan Lake Lodge, while Tommy cooked at the Blue Bell Lodge. Besides hiking mountains and fending off wildlife, both got to enjoy scenic Custer State Park on their days off.

Grand Superior Lodge, Two Harbors, MN

Growing up in Nepal, Anu Lama never imagined spending her summer working at a lodge located on the remote shores of Two Harbors, MN. She got to experience Midwest hospitality at its finest, and her most memorable experiences were when she was thanked by her customers for her beautiful desserts, and being told it was the best duck they ever had. To Anu, hospitality is service!

UniPro Foodservice, Atlanta, GA

Working at the largest US foodservice cooperative in the country has its perks. For Michael Halquist, moving away and experiencing Atlanta by himself, not to mention working closely with Departmental VP of National Brands and Imports, Diane Grimsley, has taught him some valuable life lessons. “Interning at UniPro was the best decision I could have made for myself,” said Michael.

Other interns

A total of 26 Culinology and Hospitality Management students completed their internships this past summer. They were located all across Minnesota, and ranging as far south as Atlanta, GA, and New Orleans, LA. Below is a complete listing of where they were:

The first alumni reception for graduates of SMSU’s Hospitality program was held at I Nonni Italian Restaurant in Lilydale, MN. A total of 20 alumni came, representing Hotel/Restaurant Administration, Hospitality Management, Culinology. Kris Taylor, ’87, was there to greet alumni. Three other Advisory Board members, Roger Toomey, Mitch Petersen and Kurt Stiles, were also in attendance. Members of SMSU’s Advancement Office, Alumni Office and Annual Giving Office helped with the planning, marketing and funding for this event.
This fall, Dr. Samir Amin joined the Department of Culinology and Hospitality Management as Assistant Professor of Culinology. He takes over for Professor Kurt Struwe while he is on leave of absence to run his new restaurant, Caldo Italian Kitchen.

Samir was recently with Two Chefs on a Roll as Director of Research and Development, and has been working in the food product development in the food manufacturing industry for six years. Over those years he has developed products for national and international retail and foodservice companies. Prior to working in the food manufacturing industry, he spent 15 years working in hotels and restaurants throughout the US. He has worked in a variety of roles, including Pastry Chef and Chef Garde Manger. Samir earned his AOS in Culinary Arts from the Culinary Institute of America in Hyde Park, NY; a BS in Hospitality Administration from the University of Nevada, Las Vegas; a MS in Food Service Management from Michigan State University; and a Doctorate in Food Science from Michigan State University. His doctoral dissertation was entitled “Characterization of Heat-Cured and Transglutaminase Cross-Linked Whey Protein-Based Edible Films.”

### Enrollment Data
Using Fall Semester Data

<table>
<thead>
<tr>
<th></th>
<th>2006</th>
<th>2007</th>
<th>2008</th>
<th>2009</th>
<th>2010</th>
<th>2011</th>
<th>Fall 2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinology</td>
<td>15</td>
<td>22</td>
<td>37</td>
<td>57</td>
<td>68</td>
<td>72</td>
<td>57</td>
</tr>
<tr>
<td>Hospitality Management</td>
<td>18</td>
<td>40</td>
<td>57</td>
<td>56</td>
<td>68</td>
<td>63</td>
<td>62</td>
</tr>
<tr>
<td>SMSU</td>
<td>2625</td>
<td>2597</td>
<td>2579</td>
<td>2570</td>
<td>2570</td>
<td>2448</td>
<td>2505</td>
</tr>
</tbody>
</table>