



SHO CLUB AT NRA SHOW PROMOTING OUR PROGRAM, MAY 2017

SMSU Culinology and Hospitality Management

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Welcome back to Fall 2017

by Joyce Hwang

We were excited to welcome all our returning and new Culinology and Hospitality Management students back to campus this August! As our continuing tradition, we hosted a Welcome Back event for the students on August 29th of 2017 over in our Individualized Learning Center area.

Pasta bar lunch was prepared by Student Hospitality Opportunity (SHO) club. Provost Watson, Dean Onyeaghala, and our department Chair, Gerry Toland, along with the faculty, instructors, and staff members came to meet, greet, and show their support for our students.

The two speakers also made our welcome back special. Julie Simonson, the Vice President of Technology Development at Schwan's Shared Services and Angie Leier, the Talent Acquisition Program Manager at TMI Hospitality presented the overview of the industry structure and career paths

for Culinology and Hospitality industries.

With 20 new freshmen in the program, we are off to a good start. Along with regular class schedule, there are many events such as workshops and the advisory council meeting planned for this fall semester. The dates and events information can be found in [our program news and events page in the web](#).

In this newsletter

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Various HOSP and CULG classes gained learning experiences outside classrooms in the Spring 2017.

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Interactive dinner was held successfully in April 20, 2017

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Summer internship in Medora

by Alexandra Krohn

I had the opportunity to complete my culinary internship this summer in Medora, ND. I worked at the Badlands Pizza & Saloon for the Theodore Roosevelt Medora Foundation (TRMF). During my internship, I learned a lot from the TRMF employees, especially from my supervisor and co-workers. The internship helped me grow as a person and I learned a few new tricks in the kitchen.



"Hello, You Nice People" – Sheila s



Badlands Pizza & Saloon

Right outside of the life skills center, or the employee hang out, there is a rock with a quote on it. The quote says, "Hello, you nice people." It was one of the first things I saw. After the first day, I knew it wasn't just put there for decoration. Everyone that I met was nice. They would go out of their way to make sure that someone else would have a good day. You couldn't walk outside without someone asking you how you are doing and wanting to know.

Work was hard, but I was lucky enough to work with an amazing team. They taught me so much and every one of them took me under their wings and made me a part of the family. There were a lot of fun times and incredible memories were created.

I would strongly encourage all students to find an internship in their field. It's a great way to meet people just as passionate as you are, and to learn a thing or two. Hopefully I will carry all the lessons I have learned into the hospitality world. I wouldn't have changed a thing this summer.



Crepes on the stairs



Ready for dodgeball

R&D Internship with Tony Down's Food Group

by Dana Wagner

My name is Dana Wagner and I would like to share a little about my internship experience this summer. As a senior Culinology student with only this last requirement to fulfill before graduating, I was worried whether or not I would be able to find one before summer arrived. Application after application and a few interviews here and there, I wasn't having much luck. I then went on a field trip to the Minnesota IFT (Institute of Food Technologists) convention where my main goal was to hand out as many resumes as possible to see if there were any internship possibilities. Here is where I found some luck. Tony Down's Food Group and I had a nice conversation. They were a growing company, located in Madelia, Minnesota, who recently purchased Fairmont Foods, about half an hour down the road. While both companies produce different types of products, we were able to work out a plan where I would spend half of my summer in Madelia and half in Fairmont.

Tony Down's Food Group is a cooked protein ingredient supplier. One of the biggest areas of their business is chicken, but they also manufacture pork, turkey, and beef. Tony Down's Food Group does canned products, IQF (individually quick frozen), bagged, and pouched items. Their R&D team consists of 3 people. Fairmont Foods specializes in frozen entrees, sides, soups, as single-serve and multi-serve items for private label, restaurants, convenience stores, etc. These items can come in bowls, trays, or bags. Their R&D team consists of 3 people as well.

Since both companies are completely different, I was able to experience two very different parts of the food

production business. I was able to learn a variety of things like how a retort works, different types of technical ingredients for meat brines and how they increase yield, how to operate some manufacturing equipment, different types of labeling requirements and standards, and a variety of ingredients that can be used to stabilize, emulsify, thicken, etc. sauces. At each location, I was able to work on my own project. Coming up with a formulation for a new canned chicken flavor at Tony Downs and testing the effects of a potential new starch on sauces at Fairmont Foods. By being able to experience two different areas of R&D and learn so much from both, I feel like this was a very successful internship. I look forward to seeing where these experiences take me in the future.

TESTING VISCOSITY OF SAUCE



R&D Internship with Monogram

by Jordan Clark

Monogram Foods is a growing company in the snacks and appetizer sector. The company started in 2004 and now has 7 locations in Minnesota, Iowa, Texas, Wisconsin, Virginia, Massachusetts, and Indiana. They produce a wide variety of product including hot dogs, meat snacks, and appetizers. While Monogram has a few brands to its name, a large part of their business is co-packing products for bigger name companies.

My roles at Monogram were helping the R&D Tech, who is a SMSU graduate, with her day to day responsibilities. This involved making samples, assisting with data collection during plant trials, sending out



samples, innovating new product ideas.

I learned a lot during my time at Monogram Foods. The biggest thing was the enormity and the interconnectedness of all the departments within a food company. Quality control and assurance are a much bigger deal than I previously thought. Everything needs to be planned ahead of time. Monogram's lack of pilot plant provided an opportunity to work hand in hand with the operations team and understand how the plant flow works. These have been valuable lessons that will help me significantly as I graduate and enter the industry.



Learning experiences outside the classroom

by Yumi Lim and Zhenlei Xiao

With the help of the industry advisory council members, Hospitality Management students gained real-world experience this past spring through participating in various field trips that exposed them to the industry while offering outside the classroom learning opportunities.

Highlights of the field trips for Hospitality and Culinary classes

HOSP 100 Intro to Hospitality Management class visited Prairie's Edge Casino Resort, Granite Falls, MN on April 6, 2017, and experienced different aspects of the hospitality industry.

HOSP 310 Expositions and Event Management class explored the Wedding Fair at the Minneapolis Convention Center on March 19, 2017. The students participated in the event through volunteering at exhibition booths organized by the wedding fair organizers.

HOSP 430 Hotel/Resort Management Seminar class toured three different hotel brands managed by TMI Hospitality in Sioux Falls (Fairfield Inn & Suites by Marriott, Residence Inn by Marriott, and Home 2 Suites by Hilton) on April 5, 2017. In addition, an interactive Q & A session between the students and a regional manager and managers from each property was provided.

HOSP 430 Hotel/Resort Management Seminar class attended an InterContinental Hotels Group (IHG) workshop held in the Twin Cities area on March 1, 2017. It was a one-day workshop on the topic of Revenue

Management, which was introduced using a fun board game.

Students' reflections:

..... *This field trip was a great opportunity for us to take a break from the usual classroom setting, while being inspired to learn more. This day we spent in a different learning environment helped us to show our genuine interest for the subject matter. This trip was definitely unforgettable as it was not only a learning experience but it was also entertaining. I think everyone who participated in this field trip had a good time and learned things that if not given the opportunity, may never have been learned. – Tshering Doma Sherpa*

..... *Overall, I learned a lot during this workshop. I found it very helpful. I found myself answering hard questions along with managers. It is crazy to think how my education is advancing me among my competitors in this industry for jobs. I would recommend this workshop to any other SMSU students. – Samantha Flack*

HOSP 310 at MN Wedding Fair



HOSP 430 Various Hotel Brands



HOSP 430 Various Hotel Brands



HOSP 430 at the IHG Workshop



Learning experiences outside the classroom - continued

CULG 360 (Food Sensory Analysis) toured Schwan's Sensory Taste Tasting facility on April 17th. Jessica Kesteloot, who is the Senior Sensory Analyst in the Department of Product Innovation & Development lead the tour and shared her sensory learning and working experience at Schwan. The class was also able to participate in a shelf life evaluation of a sweet, crème pie. In that test, an aged product which had undergone the expected life cycle conditions was compared to a reference product that contained the expected and desired attributes, to understand how the sensory characteristics were changing over time – appearance, aroma, flavor and texture. Thanks to Schwan and Jessica, our students all found that is a very informative and interesting field trip.



Interactive Dinner Spring 2017 - All that pork

by Joyce Hwang



Interactive Dinner as the largest program fundraiser was attended by forty-eight people on Thursday, April 20. The theme was "All That Pork" and attendees could help

make the meal, as well as enjoy it. The event was an auction item at the University Gala.

For the interactive dinner, two classes worked together to carefully incorporate the class work into executing the event - HOSP 301L (Restaurant Food Operations) and HOSP 310 (Expositions and Events Management). Dr. Joyce Hwang and students in HOSP 301L finalized menu items, developed interaction components with menu items, and planned and executed the food production plan. Dr. Yumi Lim and students in HOSP 310 planned for dining room set up, designed labels and name tags, developed invitation messages, and executed the front



of the house program of the event to make the event memorable for guests.

Many other Culinary and Hospitality Management majors volunteered for the event to help set up and break down the event as well as cleaning. This event was not only the largest fundraiser for the program but also the result of every member of the program working together.



Welcome new people

by Joyce Hwang

New members of Industry Advisory Council Members

This summer, we were successful in recruiting new advisory council members. Our advisory council members are very engaged and supportive of Culinary and Hospitality Management program and students. They have provided valuable industry perspectives to our students, curriculum, and our programs overall. The new members will bring in wider representations from various industry segment and they graciously agreed to serve the council. Following is the list of our new advisory council members who will attend their first meeting scheduled for October 20th, 2017.

- ➔ **Mark Chura** - Executive R&D Chef, Burley Foods
- ➔ **Brandon Supernault** – Faculty & Coordinator of Hospitality Management Program, Normandale Community College
- ➔ **Michael Broughten** – Chef & Faculty of Culinary Arts, South Central College (Mankato)
- ➔ **Stephanie Laitala-Rupp** – President, Commonwealth Properties
- ➔ **Angie Leier** – Talent Acquisition Program Manager, TMI Hospitality
- ➔ **Nadeem Zafar** – VP Midwest Region, Chartwells
- ➔ **Dustin Goslin** – VP of Hotel Operations, Grand Casino Mille Lacs
- ➔ **Pete Bromelkamp** – Sr VP, TPI Hospitality

New Assistant Director of Marketing, Recruitment & Outreach for Agriculture, Culinary, and Hospitality Management - Ian Wyffels

We have a brand new Assistant Director of Marketing, Recruitment, and Outreach for our program. Ian Wyffels, a recent graduate of North Dakota State University, is from Marshall and just began as a new staff here at SMSU to help with marketing our program and recruiting new students for the program of Agriculture, Culinary, and Hospitality Management.

KEY EVENTS FOR THE FALL 2017

- September 29, 2017 – University Gala
- September 30, 2017 – Culinary & Hospitality Management Alumni Reception in IL 115/116
- October 3, 2017 – Teamwork workshop by TIP (11:30-1:20pm in IL 116)
- October 5, 2017 – Minnesota Hospitality Expo
- October 20, 2017 – Industry Advisory Council Fall Meeting (7:30 am – 12 pm)
- October 26, 2017 – Institute for Food Technologist Minnesota Supplier's Expo

SMSU
Culinary and
Hospitality
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Please check our program website for more information:

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