



Faculty and staff members

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ACPHA ACCREDITATION

The Hospitality and Tourism program has been re-accredited for the 3rd time through ACPHA.

Congratulations to everyone involved.

Make Green Your Favorite Color

Those of you looking at our discipline and wondering what the next major trend might be should look no further than the emerging “green” movement. The hospitality industry is very rapidly beginning to see the strategic benefits of being environmentally friendly and energy efficient in their operations.

Evidence of this trend is found in a recent Buffalo News article explaining that the Buffalo Niagara CVB is “trying to go ‘green’ in an effort to establish a niche and land more large conferences.” Green Lodging Programs are emerging and coordinating hotel efforts to be identified as green, with over 100 hotels in California already labeled as such. Our new Burchfield-Penney Art Museum is being registered to be certified by the U.S. Green

Building Council. It would be fair to say that all of our hospitality majors should begin to get acquainted with the principles of this movement and how



it may impact your specific career interests.

That’s just what six of your peers decided to do this semester. Michael Blackley, Matthew Deudne, Brayan Melo, Sirome Smith, Amy Stark, and Jessica Wiczorek, all hospitality majors, are serving as in-

terns on an Erie County Department of Environment and Planning Pollution Prevention (P2) Project. Each of the interns are conducting research on various topics—Green Hotels, Green Certification Checklists, Water Sense, and Environmentally Preferred Purchasing—and will eventually be involved in the process mapping of 10 local hotels that have volunteered to be involved in this exciting new endeavor. The goal of the project is to eliminate the generation of 1,760 tons of waste with a savings of \$500,000.

So the next time some one asks you what your favorite color is say “green.” And, more importantly, be able to explain why it may have such a significant influence on your work and life in the coming years.

Dr. Kevin Mulcahy,
Department Chair

Students On The Move

Twelve students joined Professor Dowsey at the International Hotel/Motel and Restaurant show that was held in New York City in November where they attended seminars and presentations on current topics and issues facing the hospitality industry today.

Seven students joined Professor O’Brien at the 81st Annual

World Conference on Club Management in Orlando Florida in February. Students attended educational sessions, participated in a career show case and networked with club managers.

Three students from the National Society of Minorities in Hospitality, along with Advisor, Professor Burgeson attended

the National conference in Pittsburg, PA in March. Students participated in seminars focusing on Career Opportunities, Industry Technology Development and Resume Workshops, in addition to interviewing and networking with top industry professionals from all over the nation.

Students Serving Our Community

Our Hospitality and Tourism Department played an important role this year in serving our community. Students from the Cultural Tourism Class participated in the Binational Doors Open Niagara 2007. Local cultural attractions on both sides of the border opened their doors for a weekend to tourists from all over the United States and Canada.

The Binational Tourism Alliance Summit 2008 attendees marveled at the work our

Catering Management students accomplished, serving Cajun Shrimp Jambalaya in Pastry Shell and Pepper Crusted Lamb Rack with Herbed Goat Cheese and Raspberry Vinaigrette to international dignitaries including the Consul Generals of Canada and the US.

Our Events Management students provided valuable assistance with the presentation and service of the summit entitled "Shift happens."

Scholarships & Internships

Along with the six students participating in the "Green" project, many of our students have had opportunities to intern in some very exciting hospitality sites such as, Delaware North Companies, Darien Lake Theme Park, the Mansion on Delaware Avenue, Hyatt Regency, Holiday Inn and Homewood Suites Hotels, and the Adams Mark.

37 students were award Statler Scholarships for the 2007 – 2008 academic year and one of our students, Jamell Yarborough, was awarded the Phil Santa Maria Award for Student Leadership in Equity and Campus Diversity from our Equity and Campus Diversity Office.

Student Organizations

April 17, 2008, marked our 3rd annual Eta Sigma Delta International Honor Society for students in Hospitality Management, Induction Ceremony. Sixteen of our top students were recognized for their hard work and dedication to exceptional academic achievement.

Congratulations to All!

National Society of Minorities in Hospitality (NSMH) kept quite busy this year, hosting a

number of events campus wide including a "Circus Event" to recruit new members complete with a cotton candy and a snow cone machine, a sex educational seminar and an "End of the year" banquet.

Club Manager's Association of America (CMAA) continues to grow as they are now at 20 active members. Future activities include club tours, travel to conferences, community service and fund raising activities.

Campus House Update

Now in its sixth year, Campus House continues to be at the center of hospitality education at Buffalo State College. Hospitality students do an exceptional job, planning special events each year. Some event highlights for the spring semester include Wines of the Moment, a wine tasting, an elaborate Valentines Day Party, Ultimate Member Loyalty Night which included a casino experience, Dublin House and beer tasting, and

Tapas and Cocktails. With each themed event, students conducted research, then designed menus and drafted plans for service quality. More that 175 club members and guests attended events this semester.

The future is bright for Campus House as we look to the fall semester and beyond. Innovation and change will be key words in our vocabulary as we move forward.

Alumni Update

Hospitality and Tourism alumni stay connected on a regular basis with faculty, letting us know where they are and what they are doing. Here is a list of just a few of our most recent graduates in their pursuit of successful careers:

David Rankin, Slot Shift Supervisor, Seneca-Niagara Casino.

Russell Worden, Flight Attendant, Northwest Airlines.

Aaron Stelmach, GM, Buffalo Wild Wings Bar and Grill.

Yohannes Semere, Consultant Operations & Planning, Intercontinental Hotels Group.

Nicole Maples, Human Resources Director, Hilton Scranton & Conference Center.

Jerrylynn Bowman, Executive Housekeeper, Hyatt Regency Tampa.

Krista Constantino, Dining Room Supervisor, Saturn Club.

Edgar Ebarra, Employee Relations Supervisor, Wynn Las Vegas.

Penny Gilbert, Quality Control Mgr., Morrison Senior Dining.

Kristen Burgio, Walt Disney World College Recruiter.

Dana Roman, Assistant GM, Tullys.

Tim Mt. Pleasant, Payroll Specialist, Ritz Carlton-Bachelor Gulch, Co.

Joseph Heary, Executive Director, Friends of the Night People.

Kevin Smith, Beverage Manager, Jack Astors Bar and Grill.

Nicholas Markel, Food & Beverage Mgr., Cherokee Town & Country Club, Ga.

Brian Lesson, Conference Center Mgr., The Desmond Hotel & Conference Center.

Jude Jayatilleke, BSC EOP Academic Advisor/Counselor

Arthur Collogi, Operations Manager, BSC Campbell Student Union

Tiffany King, GM, Empire Grill

Erica Alper, Floor Manager, Rosa Mexicano—Shelter group

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