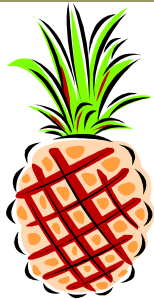


Volume 1, Issue 1

Fall 2003



SUNY PLATTSBURGH

The Pineapple Press

Hello & Welcome !!

The Eta Sigma Delta Honor Society would like to present its first newsletter publication for HRTM students, HRTM faculty, HRTM alumni and all others. The Honor Society was resurrected last fall and is slowly increasing its numbers with a portion of its membership being graduating seniors. Please come along with us on this ride as we put forth our first newsletter and continue every semester to bring you the current events pertaining to the Hotel, Restaurant and Tourism Management students at SUNY Plattsburgh.



New Faculty Spotlight!

Please help us welcome our newest addition to the faculty Ms. Kim Emery. Ms. Emery grew up in Poughkeepsie, NY and now lives in Plattsburgh, NY. She attended the Culinary Institute of America and then received her bachelor degree later at SUNY Plattsburgh in HRTM. She always knew she wanted to teach and felt doing so at SUNY Plattsburgh was a good match. She teaches the Food Preparation Lab and Safety and Sanitation. She will also be managing

the new restaurant facility at Sibley Hall scheduled to open next Fall. She believes a graduate of SUNY Plattsburgh's HRTM department has the ultimate responsibility to do well and get a good education but that the faculty brings a lot to the program to help the student's preparation. "We're a diverse and well rounded group all coming from different backgrounds and bringing something different to the table."



The New Facility

The new facility is slated to open Fall 2004 and will be a 12,000 square-foot facility housing a 82 seat full service restaurant, a 20 seat semi-private dining room, a full commercial kitchen, a food teaching lab with 10 workstations, and a reception area. It will also have faculty and staff offices, a student resource and commons room, a standard smart classroom and a conference room. Come and see us Fall 2004!

The International Hotel, Motel & Restaurant Show

The IHMR was held this year Nov 8-11, 2003 in NYC. There were thousands in attendance including some of Plattsburgh's students and faculty and approximately 1800 exhibitors. The objective of the show is to display the newest products and services available to the industry including technology, equipment, amenities and tableware. The show also offers students a way to network, see job opportunities and be recruited as well as socialize with fellow hospitality representatives. "The IHMR is a great experience and opens a lot of doors to HRTM students from the professional contacts you can make at the show as well as the exposure to the educational opportunities." - Michelle Auble, Senior Fall 2003.

Senior Spotlight

Stephanie Brill is a talented senior who will be graduating in May 2004. She plans to relax immediately after graduation and try to do some traveling but wants a career in Meeting Conventions for a management company, hotel or corporation preferably out West. She is the President of Alpha Kappa Phi Sorority and the Eta Sigma Delta Honor Society as well as a Student Ambassador. She enjoys watching the John Walsh Show, reading People magazine and hanging out with her sorority sisters. She enjoys the flexibility, fun and the smaller size of the HRTM program and advises all future and current students to go to class, be involved, ask questions and get as much work experience and job contacts as you can before graduation. Let us wish Stephanie the best of luck. Good luck Stephanie!

HRTM Web Classes take off!

The Hotel, Restaurant and Tourism Management Department is now experimenting with online web courses. This past summer Hospitality Law and Current Issues and Trends in Tourism were offered on the SUNY Learning Network. During the Fall 2003 semester Current Issues and Trends was again offered. This coming Winter session Features Hospitality Law and the Spring 2004 session will offer up International Hospitality. The courses on the Internet give the student a chance to earn some credits over the winter and summer months. Learning over the Internet may seem difficult; however, the classes are designed to have discussions amongst participants and weekly assignments that must be completed. Trying to talk to your professor is not difficult either with online office hours and a private folder for the student to reach the professor. Online learning seems to be the wave of the future, and the HRTM department is riding the wave.

The Disney Experience

If you're looking for a great way to gain field experience, meet new friends, make some money and learn new things then the Walt Disney World College Program is something you need to check out! Disney provides a three-way experience, including living, earning and learning. You live in a beautiful condominium complex in sunny Orlando, Florida and work at the happiest place on Earth. Jobs range anywhere from front desk, attractions, food and beverage, custodial, recreation and many more. While at Disney you would work between 30 and 45 hours a week, have the opportunity to take classes and earn college credit at the Disney University, and still have time to go out everyday and play in Disney's four theme parks, two water parks, the downtown shopping area, Pleasure Island and more. The experience you get at Disney will be something that will stay with you forever. Saying that you worked at Walt Disney World looks great on a resume and there are many opportunities to network while you're down there. So if you're interested in more information, check out www.wdwcollegeprogram.com today and be on the lookout for visiting representatives every semester on campus.

Wine Tasting

If somebody walked in on Mr. Rolf's wine-tasting class held during HRT 364 "Beverage Management," they might be surprised by what they see. A dozen or so students taking their wine glasses to their mouths, taking a sip and then sucking on it like a piece of ice, all the time making gross gurgling noises. It's not what it seems, but then again it is. To perform proper wine-tasting, one must use all the sensors of their taste buds, nose and eyes. Smell, color and taste are the three categories on which wine is judged and graded. And there are more wines than Chardonnay, Merlot and Cabernet Sauvignon. You'll have to take the course to explore some of these very tasty and complex beverages. A simple explanation would not do some of these justice. Students of the "Beverage Management" class also do some grape picking at the Snow Farm Vineyard in Vermont. It's not an easy job, but pizza, wine, the opportunity to socialize are good rewards for a hard day's work. The wine-tasting is a very fun and educational part of the class, but students also learn valuable information in class. How many glasses can you get out of a keg? And if you were going to charge, what's the cost per glass so you can make a profit? Students also learn the process of beer and wine making and how to store them properly. Wine and beer are perishable just as milk and eggs. Proper storage is extremely important for the bar or beverage manager to earn a profit and keep their customers happy. These are just a few of the items covered in the course. It's a fun course and very rewarding. I suggest all the HRT major students take this course and even non-HRT majors can enjoy the benefits of wine-tasting this winter session in Mr. Rolf's course "Intro to Wines."



HRT Club Breakfast
December 5, 2003 9-11am,
Mowry Conference Room.
Open to all HRTM students
and faculty!!



Senior Social December 2, 2003
6-8pm, Mowry Conference Room.
Help us send off our graduating
seniors with a party! All HRTM
students and faculty welcome!

