



Hello & Welcome !!

The Eta Sigma Delta Honor Society would like to present its third edition of "The Pineapple Press". For those wondering why we have named our newsletter after a fruit, we will let you in on a little secret; the symbol for international hospitality is a pineapple. This piece of fruit symbolizes our department's concentration on academics, field work experience, internships and overall curiosity of the hospitality industry. This newsletter is published for the Plattsburgh State campus to know exactly who we are, what we do, and what our future plans are.



Senior Spotlight : Brian Chase



In this edition of the Pineapple Press our spotlight shines on senior, Brian Chase. Originally from Queensbury, NY, Brian has been a student at Plattsburgh State for last four years. Thanks to his involvement with the Hotel, Restaurant, and Tourism Major he has had many great accomplishments. Brian has been an intern for both Disney in Orlando, Florida and The Baymont Hotel in Tampa, Florida. Currently he is working as a front desk agent at the Sagamore in Lake George. This will be his second and last year there due to the fact that he will be graduating in December. Upon graduation Brian will be traveling to Florida to once again to work at the Baymont Hotel as an assistant manager. Other great things about Brian are that he is a member of the Hotel, Restaurant, and Tourism Club as well as a member of Eta Sigma Delta Honor Society for HRTM. He will also be traveling to Aruba with Professor Parmelee and the other students involved in HRT 442 Tourism Operations Management. So, if you ever see Brian please feel free to applaud and congratulate him for all his great accomplishments and wish him luck for the great life and career ahead of him!

HRTM 498 Starbucks Internship



As members of the Hotel, Restaurant, and Tourism Management department here at Plattsburgh State, students and faculty have yet another reason to be extra excited about this year; the offering of Starbucks coffee. Most of us have noticed the pleasurable aroma filling the halls of Sibley, and if you haven't already, I strongly suggest you start your day with a nice cup of quality coffee or espresso. Along with Samuel D's restaurant, Starbucks Café is part of the new facility provided for the student so that they have the opportunity to gain both experience and knowledge on how to work in the food service industry. Also, students are given the opportunity to fill 400 hours of work experience, and gain three credits as an intern. HRTM student and Starbucks worker, Adam Lewin says that "It is an excellent opportunity for students to gain experience on how to provide customer service and handle their requests". The manager of Starbucks is HRTM graduate, Stephanie Brill, who is using the Starbucks experience to gain credit towards her Master of Arts in Liberal Studies. She has similar feelings on the experience and says "This is a great experience because it gives students the opportunity to start up a new business". Students at the facility are given a strict dress code, and are trained by Stephanie on how to use all the equipment. All daily business is conducted by the students, and the experience has so far proven successful. So if you are ever interested in a good cup of coffee please join us every Monday thru Friday from 7:45 a.m. to 11:00 a.m.



Samuel D's Restaurant The Student Laboratory Restaurant Of The Plattsburgh State University

The Opening of the new facility at Sibley Hall marks a new era in the Hotel, Restaurant, and Tourism Management Department. Samuel D's restaurant opened to the public in September of 2004 providing lunch on Tuesday, dinner on Thursday evenings, and a Starbucks Café every Monday thru Friday morning. Even though we are open to the public, the restaurants' main purpose is to provide a laboratory for the department's two food preparation classes. This gives the HRTM student the opportunity to manage, cook, supervise, clean, and work in a real world restaurant setting so that they are well prepared to enter the food service industry. Like a student of chemistry or biology has the opportunity to work hands-on with chemicals, wild life, and the world around them, this facility gives the HRTM student the opportunity to experiment with food, front and back of the restaurant activities, and service standards. The classes that provide these opportunities are HRT 362 Food Service System I which prepares the Tuesday lunch and HRT 464 Food Service System II which prepares Thursday dinner.

It would be an unfortunate misconception to think that this restaurant competes with other restaurants in the community. In reality, this is not a normal food service facility, in that we only provide 10 meal periods for lunch as well as for dinner. Also we are a non-profit venture and the only profit gained is experience, efficiency, and etiquette by the students. We are here mainly to educate the student and provide an experience that is fun, and memorable!

So, if you ever want to support and amazing learning experience for the HRTM student please join us Tuesdays from 11:30 a.m. to 1:00 p.m. or Thursday evenings 5:00 p.m. to 7:00 p.m. Reservations for both lunch and dinner are required



Snow Farm Vineyard



On Monday, October 4 2004, Professor Rolfs took his Beverage Management class to Snow Farm Vineyards in South Hero, Vermont. Professor Parmelee, Professor Hensarling, and several students new to the major accompanied them. The trip was funded by a retention grant, which helps new students meet and interact with other students as well as the faculty.

The day started at about 8:00 a.m. when they all set out, still half asleep, to the neighboring state of Vermont. Upon their arrival they were met by the owner, Harrison Lebowitz, and his employees. Soon, after a small introduction and a few rules, they set off to work at picking grapes. All morning the class worked extremely hard in the picking of Seyval and Baco Noir Grapes and by the end of the day they had gathered more then two tons of grapes!

After a long morning the students were treated to a lunch of pizza and drinks. They were then given a tour of the winery so that they could see the various stages of production. After, Mr. Lebowitz told them the history of the vineyard, and how he and his wife started so that they could save some of the agricultural lands of Vermont. The class also had the opportunity to taste all of their wines, and for their labor they were all given their choice of a bottle of wine. Although it was hard work, and we all had to wake up really early to pick grapes, the trip to Snow Farm Vineyards was fun and a great learning experience.

Snow Farm Vineyard
190 West Shore Road
South Hero, VT 05486
Phone/Fax: (802) 372-Wine (9463)

HRTM Holiday Reception
December 2, 2004, 4:30 pm
Samuel D's Restaurant
Open to all HRTM students, friends, and faculty!!



CONGRATULATIONS
TO ALL HRTM
FALL 2004 GRADUATES