Students attend Florida “classrooms”

Walt Disney World and Trade Show highlight student learning journey

As part of their program, students in Sullivan’s University’s Event Management & Tourism and Hotel Restaurant & Management programs are eligible to take a domestic and an international trip to study the industry up close. Event Management & Tourism students from Sullivan’s Louisville and Lexington campuses traveled to Orlando and Tampa, Florida, incorporating Walt Disney World and The Special Event Conference & National Trade Show. Learning journeys like these are planned with competencies that are taught in the classroom. Students can identify the relevancy of course curriculum in an experiential learning environment from a guest’s perspective.

In Orlando, the group stayed at the Port Orleans Riverside Resort at Walt Disney World, inspired by the days of riverboats and Mark Twain. Students enjoyed the Louisiana-style resort, with its six different pools, many walking paths, and even a stocked fishing hole. After checking in and unpacking everyone enjoyed an afternoon at the Magic Kingdom, EPCOT, Hollywood Studios, or Animal Kingdom, using bus, water-taxi, or monorail to explore the parks at their leisure.

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Sullivan expands its green initiative

Many food service operations are “going green” and Sullivan’s National Center is doing their part. Recycled dining room is being used in the labs along with melamine products for service and eating. Recycling trash cans were added for cardboard, paper and plastic products. Disposable plastics have been limited; washable containers were purchased.

Another step forward

This spring, Sullivan joined with Blue Skies Recycling to recycle food waste produced in the culinary labs. A 35 gallon recycling can has been placed in each lab on the main campus. Blue Skies Recycling picks up six days a week and brings fresh bins with each pick-up. The receptacles are fitted for all food-related waste along with paper and cardboard of all types, more than 1,200 pounds in organic bulk waste accumulates weekly. The waste is taken and mixed with other organic matter in a controlled environment to produce a nutrient based soil amendment. The composting process takes about three months. This compost is then mixed with existing soil to replenish and remedy the earth’s deprived soils and help eradicate chemical fertilizers.

Sullivan helps make recycling easy. Do your part and help, too.

Informative educational seminars

The first full day at Walt Disney World started with an educational seminar and tour of the world famous Magic Kingdom, followed by an indepth question and answer seminar.

Students toured other Disney Resort properties with resort managers and viewed guest rooms, meeting, and convention facilities, and event venues.

Behind the scenes peek

The following day the student group toured EPCOT with their own private tour guides. They spent time “behind the scenes” at World Showcase, where their guides pointed out specific details highlighting tourism and event management venues. After a full day of educational fun, students broke into smaller groups and enjoyed dining in the different World Showcase pavilions. One group went to Disney’s Spirit of Aloha Luau & Dinner show at the Polynesian Resort, which combines traditional music and hula dancing that is considered some of the most authentic this side of Hawaii.

Great networking

After Walt Disney World, the group headed to Tampa, Florida to attend The Special Event Conference & National Trade Show. The Event attracted more than 5,000 special event and meeting planners, and exhibitors. This was a wonderful opportunity for students to network with top industry professionals, and learn what is new in the event planning world.

They were thrilled to learn about new products and techniques they could incorporate into their careers in the future. After attending the trade show, the students chose which educational seminars to attend; more than 100 classes or workshops were offered.

The group had a wonderful time in Florida and learned a great deal with the help of Walt Disney World and The Special Event Conference & National Trade Show.

Check out the next Herald for highlights of the student cruise being scheduled for Fall 2012!

Schmid’s textbook has third printing; his new book is in the works

Professor Albert W. A. Schmid, is the author of The Beverage Manager’s Guide to Wines, Beers and Spirits, 3rd edition (Pearson Education, 2013). This edition is highlighted by the addition of a co-author, John Leganes, and a change in title, from The Hospitality Manager’s Guide to Wines, Beers and Spirits (Pearson Edu-

cation, 2004, 2008). “I am thrilled that John’s experience and expertise have been added to this book,” said Schmid, of Laloganes who was recently honored by the International Association of Culinary Professionals’ (IACP) as the 2012 Sommelier of the Year, a title Schmid won in 2011.

“I felt that it was appropriate to change the name of the book because of the change and additions to the content,” said Schmid.

Schmid is a Professor and Chair of the Hotel- Restaurant Management, Beverage Management and Hospitality Management Department at Sullivan University. Also, Schmid just submitted a manuscript to the University Press of Kentucky, The Old Fashioned: The Story of the Original Whiskey Cocktail! This new book will be released with the Spring list 2013. Schmid’s last book, The Kentucky Bourbon Cookbook, won the 2010 Gourmand World Cookbook Award for Best Book for Cooking with Drinks in the World.

Sullivan professor chosen top educator in the US

Professor Dawn McGiffen was recently honored by the American Hotel & Lodging Association (AH&LA) with the Anthony G. Marshall Award for Outstanding Educator. The award recognizes an individual who has made significant long-term contributions to the hospitality industry by educating future leaders.

Ms. McGiffen, an Associate Professor in the Hotel-Restaurant Management Department moved to education from the lodging industry where she served as General Manager in several properties.

The award is named for Anthony G. Marshall, former President of the Educational Institute of the AH&LA after serving 27 years as the Dean of the School of Hospitality Management at Florida International University.

“Teaching is sharing information, treating each student as an individual and preparing them for their career. . . and for each student to know that the hospitality industry really cares about their education and success. With more than 37 years of hospitality experience, I share many interesting stories about the “real world” business . . . some are funny, serious, wild, and excellent operational case studies that they may experience. It is an honor to be a part of the student’s education and professional development. . . .”

DAWN MCGIFFEN

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