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HOSPITALITY EXPRESS

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Shining the Light on Hospitality – By Jana Kelly

Diane Schweitzer is an alumni from PUC that has went above and beyond the reign of hospitality. Schweitzer whom recently received her PhD in Food service and Lodging Management from Iowa State University has wasted no time at reaching her goals. The biggest challenge that she faced while in college was supporting herself and living on her own with no scholarships nor student loans for her education. The use of a credit card were her only means of paying tuition.

Working full time and attending school full time were not options but obligations. Schweitzer explains, "when students gripe how they can't "do it", I am reminded of my own struggles and know it's all about the will to finish. The strength comes from within." Schweitzer is now the Food Service Director of Hammond Public Schools but anticipates

retiring from her career to teach in the HTM program at PUC in the future.

Mentoring individuals and helping them to reach and determine their goals is a valuable niche to have, and Schweitzer definitely executes those qualities by not saying no to others when they need her help. Dr. Judith L. Hack, a professor at PUC, has been Schweitzer's greatest academic supporter through her doctoral program at ISU. Dr. Hack believes that Schweitzer possesses initiative as well as leadership. Skills of that sort are vital to have in the hospitality industry.

The most valuable advice that I received from Schweitzer out of this interview was that "only hard work, diligent goal-setting, and deliberate contribution to the organization will gain the attention of those who will partner with you in your



Diane Schweitzer and Dr. Judith Hack on graduation day.

career path. Learning is a lifelong process and does not end with the walk across the stage."

The Hospitality Express Staff congratulates Diane on this momentous accomplishment!!!

Experiential Learning - By Daniel Padberg

Beginning in the fall semester of 2008, two new requirements for the graduation Hospitality and Tourism Management will be implemented. Students must now complete two experiential learning courses. These courses can be an internship, cooperative education, practicum, study abroad, undergraduate research, serving learning, or a design project.

These new requirements have many beneficial attributes for future students. Experiential education will provide an opportunity to take what is learned in the class room into a real world job or experience before

graduation. This will help students be more prepared for their future and will help them to know what to expect when placed into a career. These experiential educational courses will provide in-class discussions on what students did on the job and how the place of employment can be improved with advice from a professor along the way.

Professor Judith Hack is currently trying to create enough experiential learning courses in order to enable students to obtain a minor in experiential learning.

Experiential learning enables students to take full advantage of networking and therefore giving them an upper hand after

graduation. This also provides beneficial opportunities for the companies participating. It enables them to "try out" a student before actually committing to hiring them. Students can also provide the companies with an outside perspective on how business can be improved.



Rising Star - By Shara Gerber

Andrew Lawrence is a rising star among us. This future spring graduate currently works for White Lodging at the Residence Inn in Merrillville where he has resided for the past nine months. His responsibilities have included but are not limited to the front desk, room inspection, social hour, breakfast, and night audit.



Andrew originally majored in Pre-med at Purdue University in West Lafayette. One of his high school cooking teachers encouraged him to follow his passion of cooking and pursue a degree in Hospitality and Tourism Management. Andrew is very pleased with his decision and with the program at Purdue Calumet.

Andrew has incredibly impressive work ethics. He has worked full time, while still maintaining exemplary grades. He was the manager at Moe's Southwest

Grill before he took a position at White Lodging after an on campus interview with his current manager Jamie Hopwood.

After many great offers including one in West Palm Beach at The Breakers, Andrew has chosen to accept a position in Chicago at one of White Lodging's properties in either a sales or operations manager. Andrew chose White Lodging for several reasons. First of all, he likes the fact that the company is growing fast. This gives him a feeling of security. He also likes the fact of how well that White Lodging takes care of their employees.

Keep your eye out for Andrew in the future. He has excellent work ethics and is a promising future star. His ten year goal is to become a regional vice president.

2008 Career Fair - By Daniel Padberg

Through the noise and cluster of business men and women, nervous students and Purdue Calumet graduates strolled between tables to find the career of their dreams at the 2008 Fall Career Fair. The Career Fair was located in the Purdue University Calumet gym on February 8, 2008. Over one hundred companies and their representatives gathered to provide students and graduates with information about opportunities within their companies. Many career opportunities for hospitality students were available. Positions in human resources, management, and sales and marketing were available. The representatives provided beneficial information to prospective employees. Students, dressed professionally, handed out resumes and tried to "sell themselves" to prospective employers.

Some of the companies that provided opportunities for hospitality students included:

Radisson at Star Plaza/White Lodging Service Corp
Steak n' Shake
Horseshoe Casino
First Hospitality Group, Inc.
Calumet Breweries, Inc.

A majority of these companies provide internships as well as part-time and full-time positions. Purdue Calumet's Career Services department is doing their best to help students find employment. Before the fair, Career Services sent e-mails to students giving them suggestions on what to wear and how to be prepared for the Career Fair. Following the fair, the Career Services department sent out resume packages to all of the companies that participated in the Career Fair of all the students who are interested in obtaining a position in the present or future.

Setting the Bar High - By Danielle Higby

This semester, the HTM 492 Advanced Foodservice Management class has so far set the bar high for the rest of the weeks to come. Returning guests have commented that these first two dinner labs have been the smoothest and best labs to start off the semester.

This semester, 492 is practicing three service styles: Buffet, Fine Dining, and Banquet. Each week, they travel around the globe and honor different countries' leaders for their themes. The first week, they honored China's leader, Hu Jintao, and created an authentic Chinese buffet, just in time to ring in the Chinese New Year. It was a very successful lab and raised the bar for the other groups in 492.

The second week's lab honored Italy's leader, Giorgio Napolitano and created an old, Italian themed kitchen buffet. The turnout was great and the food was phenomenal. Every guest left full and satisfied.

These first two labs have put the pressure on following groups and especially for next week, which will be the final buffet of the semester. They will travel down under and honor Prime Minister Kevin Rudd of Australia. The reservation list has already outnumbered the previous semesters' finale.



The anticipation is building for the guests to see how the semester prevails overall.

HTM 309

Staff Reporters

Nicole Croux
Steven Garcia
Shara Crystal Gerber
Danielle Higby
Jana Kelly
Daniel Padberg
Sarah Rogers

If you have a story
we'll be there!!!