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HOSPITALITY EXPRESS

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Shining the Light on Hospitality — By Danielle Higby

This month's Alumni Focus is Deno Yiankes the President & CEO of Investments and Development Division with White Lodging. He graduated from the HTM program in 1988 and has been working with White Lodging ever since. He started out working at the Holiday Inn, which is now Radisson hotel, at the Star Plaza for three and a half years while attending PUC. Convinced he wanted to work in the food and beverage side of hospitality, he somehow managed to work his way up to the top of the hotel chain. Deno feels very positive about the HTM program here at Purdue University Calumet. He states, "I believe it's one of the best values available in terms of preparing you for the work force while not breaking the bank along the way.

I had the good fortune of working with several Cornell Graduates upon graduation and, while undoubtedly one of our country's finest hotel programs, I always felt my degree allowed me

to "compete" with them on a favorable basis. In addition, it sure was a great feeling to graduate without having to deal with student loans the size of a first home mortgage!" In addition to the friendships Deno made along the way, the most important experience of his college career was the "exposure to the various industry driven courses which were great "teasers" to the wide spectrum of careers the hospitality industry has to offer." I asked Deno what advice he could give to HTM students getting ready to graduate. He is a firm believer in the old saying "you get what you give". He responds, "Seek to learn and gain exposure to as much of the hospitality industry as possible while still in school. It's one thing to read or study about cost controls or sanitation guidelines; go out and get a job, even if it's part time, and experience what you are studying first hand. You may be pleasantly surprised to find out you really enjoy your particular area of



Deno Yiankes President and CEO of Investments and Development Division

focus or you may determine after a short while it's not for you. Either way, you will be ahead of the game upon graduation."

The Day I Called the Shots - By Jana Kelly

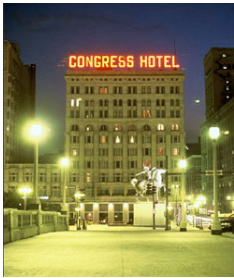
In HTM291, Professor GERALYN FARLEY organizes a lunch class for students that is open to the public. Two students perform as managers for front and back of house operations in a restaurant type setting. On Wednesday, March 5th, I took the liberty of being the FOH manager. Your management day starts at 7am. The FOH staff that I was managing for the day helped out tremendously in planning for our soon to be etiquette luncheon. One of my biggest worries before show time was filling up the two rooms with enough Mardi Gras (theme) items for guests to recognize and appreciate when walking into the luncheon. After all, guests do

develop first impressions when dining out and I wanted their experience to be memorable. I think that everyone worked really well as a team, which resulted in a positive outcome. Instead of playing a musical soundtrack to set the jazzy mood for Mardi Gras, I had a friend come in and play his saxophone. I think people were very pleased to hear a live performance from a jazz musician. The menu that the guests ordered from included items which were seafood gumbo, chayote and black bean salad, chicken jambalaya, a New Orleans's style po boy sandwich that many guests thoroughly enjoyed, pasta with sweet bell peppers, and finally for dessert there was the choice of French market beignets or king

cake. Many of the guests seemed to be enjoying themselves during the function, and many complimented on the decor and food selection. The servers did really well with pacing the courses while the guests were dining, and they all possessed positive attitudes throughout the whole event. As smoothly as things did go, I think managing for the day was a very fun and rewarding experience



Hospitality Landmark - By Sarah Rodgers



The Congress Plaza Hotel is a well known as a hospitality landmark because of their elegant sleeping rooms and devine meeting and convention space. The Congress Plaza Hotel is located on Michigan Avenue in Chicago Illinois. When the Congress was first built in 1893 it was designed to accommodate the visitors of the World's Columbian Exposition. Over the years this hotel has catered to our nations Presidents, foreign dignitaries, opera performers, celebrities

from stage and the big screen, business travelers, and a multitude of conventions.

The guest rooms and suites of the Congress Hotel are truly spacious for today's standards. Many of the rooms over look Lake Michigan and over half of 850 rooms have multiple bedding, perfect for families or extra occupants. Your every request can be catered to in requesting things like being placed on a higher floor, having a connecting room, or even more closet space can be accommodated for you upon making your reservation.

The hotel has twenty three meeting and banquet rooms that can accommodate twenty guests to as many as two thousand guests. There is 50,000 square feet for meeting and convention space which includes their mammoth 8,300 square foot ballroom.

The most talked about banquet room at the Congress would be the famous Gold Room. The Gold Room is one of Chicago's most beautiful ballrooms, it is an architectural marvel. This space has been a setting for all occasions, from general business meetings to your most memorable of events.

Next time you are planning a function in Chicago make sure you look into the Congress Plaza Hotel, the service is great!



Meals on Wheels, Dine with Chefs Charity Event

By: Shara Gerber

Each year, local chefs volunteer their time and services in order to help Meals on Wheels in their annual Dine with Chefs Charity Event. Around 350 pleased guests paid for the upscale, six course meal which consisted of an appetizer, soup, salad, seafood entrée, meat entrée, as well as dessert. Excluding the seafood and meat entrees, two choices were available for each course. Attendees included local celebs such as food critics and big time chefs. Each course was prepared by well known area chefs from the region who were then recognized for all of their contributions to the event. Local chefs from both Resorts Hotel and Casino as well as the Horseshoe Casino were on hand to add their expertise to the event. Also the students from the Advanced Food Service Management class (HTM 492), volunteered their time as servers at the this dynamic charity event. Ashley Clark described the event as "a great opportunity to give back to the community through a good organization." This opportunity enabled the students to practice what they have learned and implement it into a real world scenario. Not only was this an excellent networking opportunity, but the students also learned a lot from this high paced, banquet style service atmosphere. They learned the importance of timing and the little details that go into such a large event in order for things to run smoothly. The students also picked up many great ideas for their future development within food and beverage such as garnishing, plating styles and general service standards. This again was a great opportunity to give back to such a great organization.

Going Green - By Daniel Padberg

Bettering the environment recently is becoming a hot trend in the many fields, such as hotels, restaurants and real-estate. Creating eco-friendly places to do business and live is definitely the trend moving forward. One company that is implementing a plan to do just that is Kahala Corp., franchisor of such quick-service chains as Blimpie, Cold Stone Creamery, Ranch*1 and Samurai Sam's. The company is drafting a three-year plan to incorporate more sustainable and green practices at all of its 12 brands. Executive Vice President Chris Prasifka states that the plan will include initiatives including more water and energy-efficient equipment, they are requesting more sustainable and fair trade goods from food and paper suppliers, and remodeling or developing stores to incorporate more

eco-friendly features. Green is certainly a top priority.

"We are exploring sustainable products, including flooring, lighting, paints and more," Kahala spokeswoman Kate Guess said. "Costs of implementing the plan is an issue". Prasifka also stated, "My gut feeling is we're going to find a number of things we can do right away with little or no cost and then take on projects that may have costs attached to them."

This large company, with sales exceeding \$1 billion is excited to make an impact on the growing trend in protecting the environment by going green.



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