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Niagara University College of Hospitality and Tourism Management
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Purple Concierge is a publication of the College of Hospitality and Tourism Management at Niagara University. Thank you to Camille Granchelli, '10, for suggesting the name.

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St. Vincent’s Hall, home to Niagara University’s College of Hospitality and Tourism Management.
Dear alumni and friends:

There are so many wonderful things happening in Niagara University’s nationally ranked College of Hospitality and Tourism Management that I almost do not know where to begin! First, I want to thank the faculty and staff in the college who work hard each day to make great opportunities available to our students, and who provide exceptional mentoring and individualized service to meet the ongoing needs of our students. The names of our faculty and staff are listed elsewhere in this publication.

Here is a sampling of some highlights from the 2010-11 academic year:

• **New Curriculum.** Our curriculum is ranked eighth best in the country in hospitality and tourism. We recently made changes that make it even better than that, providing our students with more choices and more flexibility to better customize a curriculum to meet their particular needs. Each major offers a choice of concentrations and each concentration allows a student to select a particular focus. We added some innovative concentrations like luxury hospitality operations (part of the hotel and restaurant management major) that allow a student to focus in either club management or resort and spa management. Steve Siegel led the college’s curricular efforts.

• **Club Management Student Chapter.** The NU student chapter of the Club Managers Association of America (CMAA) was named the number one student chapter in the country for the second consecutive year. This is only the fourth year of existence for the NU chapter. There are about 50 active student chapters nationally. William Frye is the faculty moderator for this organization.

• **Career Fair.** We set a record for company attendance even when national unemployment was approximately 9 percent. In February 2011, the College of Hospitality and Tourism Management Career Fair attracted 49 companies, including approximately 20 national recruiters. Companies attend this event to hire students for full-time jobs, summer jobs, and internships. Katie Finamore organized this event and successfully launched our Job Bank, an online source for full-time and part-time jobs, internships and volunteer opportunities.

• **Super Bowl.** The Super Bowl is now a regular part of our sport management program. Each year, NU students work Super Bowl week events through the local organizing committee. In this last Super Bowl only three programs worked Super Bowl events, and of the three programs only one was an undergraduate program: Niagara University. Dexter Davis has made this opportunity possible for NU students.

• **International Footprint Expands.** This fall we welcome six students from our German partner in Leading Hotel Schools of the World, the International University of Applied Sciences in Bad Honnef. These students are part of our dual degree program, so they will receive a degree from their home university and also from Niagara University. Likewise, five NU students are doing the same thing: studying for a year in Germany to earn a degree from our German partner school and also a degree from NU. Our Lake Como work-abroad program is in its eighth year and the Peru Cultural Immersion Program is in its fourth year.

• **Eta Sigma Delta.** The Niagara University students inducted into this national honor society had their induction ceremony during the luncheon for the annual conference of the New York State Hospitality and Tourism Association held in Niagara Falls in early May. This allowed us to showcase our best students in front of industry leaders. Jan van Harssel is moderator for this organization.

• **Community presentations.** NU students in Jan van Harssel’s Tourism Planning class worked on five community projects for organizations including a state park and local municipalities. Students presented their findings to these local stakeholders and the presentations were very well received. These opportunities provide our students with professional experience and help the local community at the same time.

We appreciate the help provided to our students by all our industry partners, friends of the college, and alumni. The focus of the College of Hospitality and Tourism Management is practical industry applications. Without active industry support we would have no program. Thank you for helping us!

In appreciation,

Gary D. Praetzel, Ph.D.
Dean
John Furlong, chief executive officer of the organizing committee for the 2010 Olympic and Paralympic Winter Games in Vancouver, appeared before a standing-room-only crowd in Niagara University’s Alumni Chapel on Thursday, Oct. 28, 2010, to receive a Lifetime Achievement Award. The award presentation was the highlight of an annual convocation hosted by Niagara’s College of Hospitality and Tourism Management and sponsored by the Maid of the Mist Corporation.

The convocation is the College of Hospitality and Tourism Management’s showcase event, at which it annually honors national and international leaders in the hospitality and tourism industry.

During his acceptance remarks, Furlong stressed the importance of giving Canadian citizens a sense of ownership in presenting the Games, which ultimately facilitated the staging of one of the landmark sporting events in the country’s history.

“The success of the event was the result of an entire country holding hands,” he commented.

Furlong led the teams that organized and staged the massive preparations for both the Vancouver 2010 Olympic and Paralympic Winter Games. He guided one of the most successful Winter Olympic Games ever from the outset, one that far exceeded projected sponsorship expectations.

A native of Tipperary, Ireland, Furlong has been involved with amateur athletics all his life, competing and coaching at the international level in three sports. A longtime member of the Canadian Olympic Committee, he served the B.C. Summer and Winter Games, Canada Games and Western Canada Games. This past May, Furlong was elected chairman of Own the Podium, an organization charged with leading the development of Canadian sports to achieve sustainable podium performances at the Olympic and Paralympic Games.

The award presentation preceded a 30-minute panel discussion focusing on the capacity of amateur sport as a driver of social change and as a potential contributor to the economic regeneration of Western New York. The panel included Furlong, Niagara Falls Mayor Paul Dyster, USA Niagara Development Corporation President Christopher Schoepflin and Niagara Associate Professor of Sport Management Michael Gentile. Dr. Eddie Friel, expert-in-residence at Niagara University, moderated.

The afternoon was capped off with an Olympic-themed reception on the fourth floor of St. Vincent’s Hall, featuring fare prepared entirely by students in Niagara’s College of Hospitality and Tourism Management program.

The setting for the spring 2011 induction ceremony of Eta Sigma Delta (the international honor society for hospitality and tourism students) was very special this year. At the invitation of the New York State Hospitality and Tourism Association, and in celebration of the organization’s commitment to education, the ceremony was held in the presence of the state’s hospitality and tourism leaders during the association’s annual conference at the Niagara Falls Conference Center on May 2. Fifteen students from the College of Hospitality and Tourism Management received their certificates, cord, and honor pins in a ceremony that was attended by John Campbell, chair of the American Hotel and Lodging Association. Also speaking at the event was Judson Laipply (pictured at center). Laipply entertained and educated the audience with his “inspirational comedy.” He also performed the popular “The Evolution of Dance” in which he mixes 12 popular dance songs from the last 50 years. On YouTube the video has become a sensation — it has been viewed more than 150 million times and is the third most popular YouTube video of all time. During the NYSHTA conference in Niagara Falls, our students also hosted the annual Fred and Gertrude England Hospitality Education Foundation scholarship auction, now in its sixth year, co-chaired by Niagara University professor Jan van Harssel.
Spring Break Provides Major League Experience for Students

Every spring, baseball fans eagerly await the “Pitchers and Catchers Report.” Niagara University sport management students have the opportunity to experience the excitement that announcement generates by spending a week at Major League Baseball’s spring training and learning from some of the best executives in that sport.

Roger Dean Stadium in Jupiter, Fla., is the spring training home of the Florida Marlins and St. Louis Cardinals. It also houses the Florida State League teams of each of those respective teams. This creates a unique environment for students to experience and learn from the day-to-day operations of two top major league franchises and also see the interaction between the major league franchises and their minor league affiliates. Because it houses two teams, every day is game day at Roger Dean, putting even the most seasoned staff to the test and providing the NU students with unprecedented opportunities to observe and learn how this aspect of the sport industry functions.

Nick Bridenbaugh, Emma Hassen, Devon Kiner, and Samantha Mocarski, accompanied by their professor, Dexter Davis, made NU’s fourth trip to spring training. Throughout the week, these students had the opportunity to work side by side with stadium staff in a variety of areas throughout the stadium complex, rotating through such divergent tasks as parking attendant to manning electronic ticket scanning devices. They also worked with promotion staff, doing everything from stuffing seatbacks with promotional material to helping stage promotional events throughout the stadium.

The students met with Lisa Fegley, director of marketing and sales, who was recently promoted to the position of general manager for the Palm Beach Cardinals, the Florida state affiliate of the St. Louis Cardinals; Bryan Knapp, director of stadium operations; and NU alum Chris Petrakis, minor league clubhouse manager for the Florida Marlins, getting a behind-the-scenes look at what happens on a daily basis to transform the peacefulness of a spring morning into a nine-inning showcase of major league talent.

Perhaps the highlight of the trip was an evening spent with NU alums Chris Petrakis and Renee Goergen, golf sales manager at PGA National Golf Resort, and special guest Logan Morrison, starting left fielder for the Florida Marlins. Petrakis and Goergen shared their experiences from previous spring training excursions and how they led to their current positions within the sport industry, while Morrison talked about moving through the various levels of professional baseball and his insights about the role various sport management professionals have in the success of any sport organization.

These opportunities and insights give Niagara sport management students a leg up on the competition in the employment process and make Niagara’s program different from many of the other programs across the state and country.

Cruise Course Offers Unique Opportunities for Hands-On Learning

What makes the College of Hospitality & Tourism Management at Niagara University unique? The practical industry experiences, such as our Carnival Cruise Course, that no other college offers.

This past January, several of our hospitality students joined Kristina Bradshaw, assistant to the dean of the college, on a group cruise as part of the college’s Carnival Cruise Course 2011.

Natalie Fichera, Leah Pfitzinger, Michelle Walters, Brianne Wittmeyer, Karina Belyea, Brittany Lazickas, Ashley Blossom, and Kelly Stewart sailed the Carnival Fascination from Jacksonville, Fla., to stops at Half Moon Cay, a private island owned and operated by Carnival; and Nassau, Bahamas. The students were able to explore the cultural diversities as well as the economic conditions at the ports of call.

While on board, they met with the food and beverage director, purser directors, group coordinator and recreational director, and were given a galley (kitchen) tour as well as a “behind-the-scenes” opportunity to see preparation, production, safety and ordering of all food, as well as the setup of each of the dining rooms that serve within moments of each other. They also participated in planned activities with the recreational director as well as the group coordinator. These opportunities allowed the students to integrate with the world’s largest growing industry and have a true understanding of what the cruise industry has to offer.
Dr. Rachel Madsen Joins Sports Management Faculty

Due to the rise in popularity of our sports management program, this year we welcomed Rachel Madsen, Ph.D., as an assistant professor of sports. She’ll be teaching courses including Sport Management, Recreation and Sport Programming, Issues in Sport, Organizational Behavior in Sport Organizations, and Service Learning Through Sport.

Dr. Madsen earned a Ph.D. in kinesiology, specializing in sport management, and a graduate certificate in women’s studies at the University of Connecticut. She also worked for the Husky sport program at UConn, a mentorship program that pairs college students with urban youth using sport as a common interest to develop college aspirations in the youth and expose them to healthy lifestyles, new sports, and various cultural activities.

Prior to her time at UConn, Madsen spent 12 years working in college athletics as a head women’s basketball coach, assistant athletic director, physical education program coordinator, and residence hall director at Wheelock College in Massachusetts, the California Institute of Technology, and Roger Williams University in Rhode Island. She also served on the NCAA Division III women’s basketball regional and national championship selection committees.

Madsen received a master’s degree in higher education administration from the University of Southern California and an undergraduate degree from Castleton State College.

Madsen’s research interests are focused primarily on social issues in sport as well as college athletics reform. She has published articles on service learning and mentoring in sport-based youth development programs and has presented research on the gender inequality in college athletics employment. She is an active member of the North American Society for Sport Management, the North American Society for Sport Sociologists, the College Sports Research Institute, the American Association for Health, Physical Education, Recreation, and Dance, and the National Association for Girls and Women in Sport.

Student CMAA Chapter Honored for Second Consecutive Year

For the second straight year, the Club Managers Association of America’s Student Chapter of the Year resides on Monteagle Ridge. Niagara University’s chapter topped more than 50 other colleges and universities from throughout the country to receive the prestigious annual award at the association’s National Conference in Orlando, Fla., on Feb. 25, 2011. Niagara’s chapter also was presented with the Club of the Future Award during the event.

“Niagara University’s student chapter is perceived as a role model of excellence for other student chapters throughout the country to emulate,” stated Joe Perdue, CCM, CHE, chief evaluator of the Student Chapter of the Year competition.

The Student Chapter of the Year Award is a CMAA-sponsored recognition program for outstanding work and successful accomplishments in the association’s student sector.

“I am pleased that the Club Managers Association of America acknowledges the hard work and dedication of the Niagara University students and the chapter’s ongoing dedication to the core values of CMAA: education, networking and professional development,” noted Dr. William Frye, associate professor of hospitality and tourism management at Niagara and the chapter’s advisor.

“Receiving this award for the second consecutive year revalidates Niagara University’s unique program that requires 100 percent commitment on the part of every student member. Our students are held to the very same expectations and standards today in their professional development and interactions with CMAA and private clubs as they would be after graduation from Niagara University when employed as a club manager. This is just one, but a key reason, why our club management students are highly recruited for internships and placements. Being recognized again as the best student chapter in the nation motivates us to achieve higher standards of excellence within the honorable profession of club management, while letting others know that while Niagara University is a small school in terms of enrollment, it is a giant in terms of its accomplishments in the past five years.”

The Niagara contingent was also honored for submitting the best entry in the sports management category of the Club of the Future Award Program. “Workout Revolution,” conceived by Kristin Marr, Marc Skill, Christy Klebowski, Lindsey Dziennik and Crystal Thacker, proposes a futuristic customized workout plan for each club member that incorporates body scan technology, cardio equipment, computer software, and proper nutrition and diet advice. As a result of their group’s victory, Marr, Skill and Klebowski had the opportunity to present their idea to over 300 club managers during the CMAA’s 84th Annual World Conference on Club Management in Orlando on Feb. 26.

Instituted last year, the Club of the Future Award Program gives student members the opportunity to look into the future (five, 10, 15 years and beyond) and predict what will be the innovative and viable practices that clubs will seek to offer or adopt to remain competitive and meet the changing expectations of their membership. As club trends are ever-changing and club members’ needs are evolving, managers are charged to stay a step ahead.
Experiential Learning Results in Tourism Industry Service Project

The underlying principle of integrated learning is the fact that experience matters. If practice is added, it reinforces learning. Guided by this philosophy, students in Dr. Jan van Harssel’s Tourism Planning and Destination Design class set out to develop a strategic plan for a tourism branding study of Grand Island. Situated between Buffalo and Niagara Falls, the island has many amenities that could make it a likely destination for visitors, including parks, hiking trails, a beach, lodging, campgrounds, marinas, fishing, an amusement park, several golf courses, and acres of undeveloped land. The students visited Grand Island; listened to the dreams, concerns, and aspirations of local business owners and residents; came up with goals, objectives, strategies and action plans; produced a five-minute promotional “sizzle” video; and proposed tourism initiatives for the island. Highlights of their strategic plan include the introduction of a new brand logo related to the fishing theme: Grand Island. We’ll Capture Your Heart. The students also proposed the establishment of a welcome center strategically located on the island overlooking the Niagara River to entice visitors, and the creation of a freshwater Fishing Hall of Fame and Museum, a fish hatchery, and the launch of a new state-of-the-art aquatic theme park and recreation center open to residents and visitors year round. They prepared a visitor’s guide, a calendar of events, a tourist map of the island, and designed a visual logo. The final concept, dubbed the “Grand Dream,” was presented to the board members of the Grand Island Chamber of Commerce during a special presentation at the Buffalo Launch Club.

A Look at the New Curriculum

The college’s new curriculum offers students more choices and flexibility, including additional concentrations and focus areas.
Some of the world’s leading hospitality industry organizations, including Starwood, Marriott, Ritz Carlton, and Jumeirah, rely on Adaco.net to streamline their administrative processes, control costs and enhance revenue. This fall, several food and beverage management and lodging classes in the College of Hospitality and Tourism Management will incorporate the use of this supply chain software, adding another dimension to a program that focuses on integrating technology and practical experience into the classroom.

“The Adaco software is a huge platform and there are numerous ways it can be implemented as a learning tool in the classroom,” said Dr. Joseph Scarcelli, an assistant professor in the college, who is redesigning three of his courses to integrate the use of the Adaco software. “Adaco can analyze everything from nutrition to profit, and it will certainly raise the bar on our expectations of the students’ capabilities.”

Dr. Scarcelli plans to introduce Adaco in his Operations Management class, and sees it as a particular asset in his Cost Control course. “Adaco is a perfect fit for many of our college’s courses; perhaps none more than the Cost Control class,” he said. “Therefore, the program will be a central focus of that class. Students will use the software to learn and practice every sort of cost control principle, from ordering and managing inventory to menu engineering. Previously, we have only been able to talk about these principles in theory, but now the students will have the opportunity to apply what they learn.”

The students will use the software to “manage” large simulated properties. “Adaco can analyze everything from nutrition to profit, and it will certainly raise the bar on our expectations of the students’ capabilities.”

Professor Scott Beahen, director of foodservice operations, will incorporate the use of Adaco into his lab classes as well, and has transitioned his inventory management to the Adaco platform. Students in his lab classes will use the software in menu planning, ordering, inventory, and profit analyses of all their meals, enhancing the knowledge they gain in the classroom with “live” experience in the labs.

“While there are many systems out there and not everyone is using Adaco, having this exposure will give our graduates an advantage that many other programs don’t offer,” said Dr. Scarcelli. “Our students will be well-versed in industry software. Having several years of hands-on experience, they can confidently state their abilities in an interview, and once hired will be able to easily transition to other systems as necessary.”

Food and beverage students will get firsthand experience with costing and inventory management starting this fall.

Adding Adaco Enhances Hands-on Experiences for Students
What social networks are in your portfolio? Social networks have quickly become a part of everyday life; many of your favorite businesses, celebrities and even politicians are on Facebook or “Tweeting” their every move. But you may be missing out on the most important aspect of social networking, LinkedIn. LinkedIn is a professional networking site that helps its members “reconnect,” “power your career,” and “get answers.” You may be thinking “I’ve been networking for years without the help of social networking” but I invite you to take a few moments and review the benefits of becoming a member of LinkedIn.

Benefits:

- Its basic services are free.
- It can be used as an electronic Rolodex.
- Companies post job opportunities on the site.
- You can learn about new job placements of professionals within your network.
- You can join groups like the Hospitality Alumni Group to further your network.
- LinkedIn allows you to attach a photo of yourself to your page. Imagine walking into an interview knowing exactly what the interviewer looks like and what their past experiences are to help you better prepare for your interview.
- You can learn about companies through their profiles and follow the company to stay up-to-date on changes going on with that company.
- Through company profiles you can also view how many of that company’s employees are currently LinkedIn members and connect with them.
- The site is filled with privacy settings so only professionals you approve can view your profile.

The newest feature offered through LinkedIn is CardMunch. Once you download the application to your smartphone, you can take a picture of a business card and the application will automatically save the information to your phone’s contacts and link you to your newest addition on LinkedIn. This is just another way LinkedIn will make you question if you still need the Rolodex on the corner of your desk any longer. These benefits just scratch the surface of how useful LinkedIn can be to your networking abilities. With more than 100 million members in 200 countries, your network will reach new heights every day.

In today’s economy, can you really afford not to be LinkedIn? Whether you are an employee or an employer, using LinkedIn services will help you save money and time. As an employer, you can review an applicant’s résumé before you set up an interview. Or maybe you are looking for an employee with certain certifications or previous experience. LinkedIn can help you find that employee. As an employee, you can follow companies to see when they post available positions and if you are qualified for them. The hospitality industry is all about “who” you know, and with the help of LinkedIn, you can help your professional network get to know you.

If you still are not sold on the social network idea of LinkedIn, would it help to know LinkedIn is the only publicly traded social networking site? Its stock has roughly doubled to $88.30 since going public in late May. This has caused other companies to consider linking up with this “hot” investment. LinkedIn is no fad; it is here to stay. In an industry that is constantly looking toward the future, let LinkedIn be your competitive advantage.

If you are already a member of LinkedIn, please join our group: Niagara University Hospitality and Tourism Alumni!
Alumni Spotlight: David Froelke, ’71

David Froelke has enjoyed an exciting career since graduating from NU in 1971. In this interview, he shares his progression into a unique field that illustrates the diversity of the hospitality industry.

What has been your career progression since graduating from NU?

Since graduating from Niagara, I have spent my entire career in the field of property and asset management. Starting in Toronto with the Cadillac-Fairview Corporation, I later worked with such companies as The Edward J. DeBartolo Corporation, Urban Investment and Development Company, The Charles E. Smith Companies, Westfield Corporation, and now The Related Companies in New York City. My first assignments were traditional shopping centers and I evolved into the management of major mixed-use properties such as Water Tower Place (Chicago); Old Orchard (Chicago); NorthBridge (Chicago); Crystal City (Northern Virginia); Century City (Los Angeles); and Time Warner Center (New York City).

What is your current position and what does it entail?

Currently, I am senior vice president for the Urban Management Group of The Related Companies. I am responsible for the asset/property management of a variety of mixed-use projects in New York City, West Palm Beach, Anaheim, Phoenix, and our newest projects in Abu Dhabi. Our projects typically may include retail, luxury hotels, office, residential or other unique uses.

Up until this point, what has been your greatest challenge in the workforce?

It has always been a challenge to maintain large-scale real estate projects’ prominence in the marketplace. Projects must always be reinvented, renovated and marketed to maintain their prime position in the market and keep their financial value increasing. Doing so requires a teamwork approach with every facet of real estate, including development, construction, leasing, finance and marketing.

What has been your greatest reward?

I have been fortunate to work with some of the most interesting and best-known real estate in this country and now across the globe. I have gained a great deal of passion for my work by working with the “best in class.”

How has the hospitality industry changed since you graduated from college?

Obviously, technology has changed. Besides technology, customers’ expectations for service have been a huge change. Today’s customers are more sophisticated and more demanding than ever and service delivery mechanisms must always be updated and fine-tuned to ensure that you are continuously improving service and communication.

What is your favorite part of your job?

I am fortunate to have some of the best professionals in real estate working for and with me. We constantly challenge each other to exceed expectations and to be prepared for the next interesting project, no matter where on the globe it may be.

What do your future plans entail?

Related is currently expanding its role in the Mideast and also exploring development opportunities in China and South America. I look forward to working in these areas to develop the same high level of real estate development that has been our hallmark.

What is your advice to new alumni entering the hospitality industry?

I would say to be open to different paths in the hospitality industry. Upon graduation from Niagara, I was certainly thinking of a traditional role in either hospitality or travel. Instead, I found this unique path which was a perfect alignment with my Niagara degree.
Mine Goknar, '80, recently began a position as a deputy general manager — Education at TURMEPA, a non-governmental organization, in collaboration with the Chamber of Shipping, focused on protecting waterways in Turkey.

Peter Ancona, '81, recently retired from Estée Lauder Cosmetics, where he was a logistics and production manager. He is also a proud father to twin daughters who will graduate from Clemson University in 2012.

Theresa Deconinck Gratton, '82, joined the MCI Group in January of 2011. She is a business development manager, helping U.S.-based associations grow globally through strategy consulting and international meetings management.

Jill Archunde, '93, was promoted to general manager of The Signature at MGM Grand in April. The Signature is an all-suite hotel that is connected to the MGM Grand Hotel via walkway. Prior to that she was the director of hotel operations at MGM Grand and oversaw operations for MGM Grand and Skylofts at MGM Grand.

Lori (Boccaccio) Alstrom, '98, began a new position as the northeast national sales manager for the Wyndham Rio Mar Beach Resort and Spa in Puerto Rico. She also gave birth to her first child in January, a daughter named Elyn Alexandra, with husband Eric Alstrom.

Anthony Scioli, '00, owner of My Tomato Pie in Amherst, N.Y., will be opening a new restaurant this summer called My Burger Bar. The new establishment will be located in the Northtown Plaza near My Tomato Pie.

Louis Quagliana, '03, recently moved to Dallas, Texas, and is the director of food and beverage concessions for Levy Restaurants at American Airlines Center. He also recently became engaged to Mary Mattson, '04.

Kevin Kreczko, '05, is the head of the drama department for Northeast Lakeview College in San Antonio, Texas. He also is currently freelancing as an events and show director/producer and public speaking coach.


Christy Pieroni, '07, has been working in guest services and as a concierge at The Hermosa Inn in Scottsdale, Ariz., since February. This property recently won a place on the list of Preferred Boutique hotels and is ranked number 22 in the top 25 U.S. mainland small resorts according to Conde Nast.

Sara Umhauer, '08, has moved into a new position at Circus Circus in Las Vegas. She is now the social media specialist for the hotel and can be reached at sumhauer@circuscircus.com.

Lindsay Otto, '08, was recently promoted to director of restaurant operations at the Hyatt Regency Washington on Capitol Hill.

Brianna Scanlon, '09, was recently promoted to assistant manager of programs and member relations at the Harvard Club of New York City.

Joshua Nightingale, '09, moved to California and is now working at the Lodge at Torrey Pines in La Jolla. He began as an overnight agent but has recently been promoted to night manager at the five-diamond property.

Matthew Palmer, '09, was recently promoted to assistant front office manager at the Hyatt Regency Jacksonville Riverfront.

Robert Hauk, '09, and Brittany Pingtella, '10, are excited to announce their engagement. They both currently work at the Hyatt Regency Washington on Capitol Hill. Hauk is an assistant executive housekeeping manager and Pingtella is an assistant banquet manager.

Join us for the new and improved Alumni Advantage!
(Formerly Alumni and Friends Career Day)
Oct. 6 & 7, 2011 • Niagara University and vicinity

We’ve reformatted this annual event to encourage interaction and professional development between you and our students. No preparation on your part is required to participate; just a desire to share your experiences and advice with the next generation of hospitality executives!

Thursday evening: Welcome wine tasting
Friday: Full day of workshops, round-table discussions and networking opportunities followed by a casual reception at Wine on Third in Niagara Falls

For more information and to register: Please visit www.niagara.edu/hospitality and click on “events.”
Questions? Please contact Katie Finamore at kfinamore@niagara.edu.
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