

SPRING 2016

In This Issue:

LEED Gold Certification

Hospitality Uncorked

H Café

Collins

A publication by The Collins College of Hospitality Management



CAL POLY POMONA



Collins

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The Collins College
of Hospitality
Management

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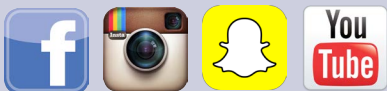


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Cover photo: Recently retired Lecturer
Barbara Jean Bruin in her famous office
reminiscing about all the wonderful
memories with her "baby children" over
the years.

PHOTO BY TOM ZASADZINSKI

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from the dean's desk

WE'VE OFFICIALLY MADE IT to the 2016-2017 academic year. In this issue, you will read about some of the exciting things that happened since January, including a story about Hospitality Uncorked, about our experience with our visiting scholar from Finland and some really great news about our newly opened building, which houses The Collins College's nationally recognized master's program.

This summer, The Restaurant at Kellogg Ranch opened its doors to the public and offered the HRT 383 Food and Beverage Operations II course during summer session at Cal Poly Pomona for the first time in more than two decades. In August, the restaurant will get a much needed and well deserved facelift just in time for fall quarter.

While students are away this summer, faculty are out attending professional conferences and working on their scholarly research to bring the latest industry innovations to the classroom.

Make sure to follow us on social media to get progress updates about the rest of our summer projects.

The largest class in Collins College history just graduated and set off to start professional careers around the world thanks to the tremendous support the college gets from well-connected industry partners, loyal alumni and generous donors who

believe in our students and our program. Most importantly, the success of Collins College graduates stems from the guidance of our invaluable faculty and staff. I am so appreciative of our talented team.

I look back on the past two years as dean of The Collins College and I could not be more proud. This program is truly doing something important by developing tomorrow's industry and community leaders.

As Nelson Mandela once said, "It is in your hands to create a better world for all who live in it."

That is the core of everything The Collins College instills in its students, our future hospitality leaders.

We are always elated to hear news of alumni doing amazing things in the industry, so if you are a graduate of the program, make sure to connect with us and share your achievements.

With that said, here's to another successful year and many more to come. Cheers!

Warmest Regards,

Lea R. Dopson, Ed.D.

*Dean and James A. Collins Distinguished Chair
The Collins College of Hospitality Management*

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CINDY KEO graduated from Cal Poly Pomona this June with a bachelor's degree in communication with an emphasis in public relations, and a minor in business. This is her first time contributing to the *Collins* magazine. During her free time, she enjoys figure skating, tennis and spending time with her dog.

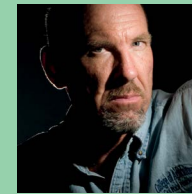


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PHOTOGRAPHERS:



TOM ZASADZINSKI is the university photographer and his list of professional awards is extensive. He has spent the last 14 years of his career capturing the people and character of Cal Poly Pomona through the lens of his camera. Before coming to Cal Poly Pomona, he was a photojournalist for the *Inland Valley Daily Bulletin*.

Not Pictured:

MIRIAM GEER is a Los Angeles photographer located near Malibu, who photographed Hospitality Uncorked 2016. Her work includes documentary photography, events and portraiture. She has been featured in the *Los Angeles Times* and her sample books are available for viewing at numerous locations throughout Los Angeles.



PHOTOS BY HMC ARCHITECTS



LEEDing the Way

BY DIANA GARCIA

THE COLLINS COLLEGE OF HOSPITALITY MANAGEMENT announced that its newly opened building, which houses its nationally ranked graduate program, was awarded a Leadership in Energy and Environmental Design (LEED) Gold certification from the United States Green Building Council.

Building 80 at The Collins College is the first academic building at Cal Poly Pomona to receive LEED Gold certification. The university's fitness center also recently received LEED Gold certification.

"Being able to achieve LEED Gold certification is an indication of how serious The Collins College is dedicated to its social commitment to the environment," says Project Manager Andrew Naranjo. "At the same time, we are contributing to Cal Poly Pomona's climate commitment and sustainability practices."

The facility features shaded areas producing cooler environments, LED lighting to reduce energy consumption, restoration of half of the project site by replanting native flora, maximized open space, incorporated use of natural day lighting and the use of water efficient fixtures.

Projects pursuing LEED certification earn points in all areas that address sustainability issues at all phases of development. One of four LEED certification rating levels is awarded to the project based on the number of points achieved: Certified, Silver, Gold and Platinum.

"The Collins College is honored to be recognized for this incredible achievement," says Dean Lea Dopson.

"Our commitment to sustainability throughout the expansion project aligns with The Collins College's mission and core values. Thanks to collaboration with HMC Architects, Gilbane Building Company and Cal Poly Pomona's Facilities Planning, Design and Construction Department, our vision of developing a state-of-the-art center of excellence that is resource efficient and environmentally friendly has become a reality."



**Scan the QR
Code to learn
more about the
expansion project.**





H Café: Change is Brewing

BY CINDY KEO

THE COLLINS COLLEGE IS PROUD TO PRESENT ITS FIRST EVER quick service food option at The Collins College of Hospitality Management.

Why 'H' Café? The 'H' stands for "hospitality" and it is the last name initial of the Horowitz family who's generous donation made the space possible. The family of 2015 master's graduate, Daniel Horowitz, also donated a Chihuly painting titled "Dot Combo" that hangs on the wall of the café.

H Café has quickly become a hot spot for students to purchase



H Café offers the first ever, self-service Starbucks brewing machine in the State of California with beverage options that include coffee, cappuccino, latte and tea.

everything from sandwiches, snacks and coffee, to test supplies such as Scantron forms and blue books. The café offers 883 square feet of dining area, a 61-square-foot kiosk where students can choose from a variety of self-serving meal items and a self-service Starbucks machine.

Before H Café, students had to go down the hill to the Bronco Student Center or Campus Marketplace to grab a quick bite between classes. The only other food options at The Collins College are a single vending machine and The Restaurant at Kellogg Ranch, which is a fine dining establishment.

"It's really convenient for all the students and it's a nice, quiet environment for studying and meeting with friends," says Collins College student Kirsten Wiesinger.

The dining area includes two bar-height tables with charging outlets and ports, restaurant-style banquets, lounge seating, dine-in tables and other seating. The café also features a digital display screen highlighting daily events and announcements at The Collins College.

"The H Café provides a warm and inviting space for students to gather, study and be with friends," says Dean Lea Dopson. "We're excited to see more people taking advantage of the new collaborative learning and lounge spaces that we've brought to The Collins College."



A Cut Above

NSMH hosted its 3rd annual Iron Chef Collins competition

BY CINDY KEO

MARTHA MONROY WON THE IRON CHEF Collins competition against Adrian Wong during Hospitality Week, hosted by the National Society of Minorities in Hospitality club.

"It's a competition where students are given the opportunity to display their elite cooking skills and to display how effectively and efficiently they can complete a task in 30 minutes," Monroy says.

The task was to make a Mexican-style dish and incorporate the secret ingredient - pineapple. Monroy prepared Hawaiian ribeye tacos paired with *agua*

de piña, or fresh pineapple water. Wong made chicken rice with chili arbol sauce.

Throughout the competition, Monroy was very calm, which is what helped her during the event.

"I went into the competition with confidence that I knew what I was doing," says Monroy. "My knowledge on the fundamentals guided me."

Monroy comes from a family of chefs and is no stranger to working in the trenches in the back of the house.

"I really enjoy cooking for others. I do it out of love," she says.



Adrian Wong and Martha Monroy both received medals after the winner was announced.

Students Recruited by 81 Companies at Career Expo



PHOTO BY ANN LARA

THE COLLINS COLLEGE HELD ITS ANNUAL HOSPITALITY Career Expo in February to help students achieve their career success. This was its largest Career Expo to date with 81 companies in attendance.

Some of the top hospitality industry companies in the nation such as Disney, Marriott International, Hilton, Sysco and Darden Restaurant Group participate in the expo. These top employers return every year to recruit students who are ready to step into management and leadership roles.

Open to current Cal Poly Pomona students and alumni, 70 percent of the companies in attendance were corporate recruiters and about 400 students attended the event with polished resumes in hand. This year, with the help of the Career Fair + mobile app, students and recruiters got access to floor plans, a complete employer listing, announcements, event details and more to help get the most out of the expo.

- CINDY KEO

First in the family

Thanks to scholarship support, first-generation student Guadalupe Escalera has been able to pay for her tuition, travel the country to experience the industry and have more time to focus on her studies

BY CINDY KEO

TOM ZASADZINSKI



GUADALUPE ESCALERA RECEIVED A TOTAL OF FIVE scholarships from The Collins College and from industry partners such as Pepsi Beverages Company.

“The scholarships that I have had the pleasure of receiving have helped ease my financial situation,” Escalera says. “I worked hard to pay my tuition with few loans. Once I earned these scholarships, it allowed me to work a little less in order to have more time to study and focus more on my club involvement at The Collins College.”

Knowing that the money will help further her education, her parents would not have to worry anymore.

“It gave my parents peace of mind knowing that money was not one of my biggest concerns and that I had the time to focus solely on furthering my education,” says Escalera.

Her parents, a carpenter and homemaker, traveled from Mexico to the United States in order to better her future so she could

receive the college education that they were not able to receive. She has definitely made them proud.

“Going to college was always a part of my plan and I understood that it was necessary for me to have a solid educational foundation to have a bright future,” says Escalera. “Seeing [my parents] work as hard as they did, and still do, continually motivates me to make them proud.”

Escalera just graduated from The Collins College and will start this summer in the Hilton Management Development Program at the Hilton Chicago for six months. Later, she will return to California to work in the Human Resources Department within Hilton Worldwide.

She has excelled throughout her academic career, while being very involved with co-curricular student organizations, as well as representing Hilton Worldwide as its campus ambassador for Cal Poly Pomona.



Orlanda De' Paz topping off the lemon chiffon cake that was served for dessert.

Service Learning

Students give back to the community while gaining professional experience

BY DIANA GARCIA

THE COLLINS COLLEGE'S CULINARY student organization, United Culinarians (UC), teamed up with Chef Bob Betros at the Mt. San Antonio Gardens luxury, assisted-living facility to prepare and serve a full gourmet meal to more than 200 residents.

Students served a gazpacho splash appetizer, red and gold beet with homemade herb cheese salad, almond crusted Chilean sea bass over parsnip mashed potatoes, Mediterranean stuffed lamb leg with couscous and seasoned

asparagus. Lemon chiffon cake with raspberry sauce was on the menu for dessert.

"It was an overall great experience because Chef Bob empowered us to make our own creative and leadership decisions," says UC member Andria Antoniades. "We had an opportunity to learn how a high volume kitchen works in such a unique operation."



PHOTOS BY UNITED CULINARIANS

The United Culinarians with Chef Bob Betros in the kitchen at Mt. San Antonio Gardens for the 2nd Annual Chefs of the Future event.

Visiting Scholar

The Collins College welcomed a professor from Finland to teach during spring quarter

BY DIANA GARCIA

DR. VESA HEIKKINEN, PRINCIPLE LECTURER OF service innovations at Haaga-Helia University of Applied Sciences, co-instructed an advanced seminar course, Innovations and Trends in Society, with The Collins College's Fulbright Scholar, Dr. John Self.

Students were introduced to “cool” hunting and worked together to spot and document local and global trends relative to the hospitality industry. These “cool” trends were measured by how attractive, innovative, interesting and inspiring they were and if they had future growth potential.

“Customers are searching for trendy and attractive services and products. The professionals should understand their customer’s trend-searching mood, taste and choices,” says Heikkinen, who has 25 years of experience in the tourism, hospitality and service industry.

At Haaga-Helia and throughout his professional career, Heikkinen has dedicated himself to food and restaurant research. The Collins College was fortunate to have him share his expertise and international perspective.

I think the students who took this class will be well prepared to problem solve and to ‘think outside of the box’ in the future by being able to apply what [he] taught.



Heikkinen holds a doctorate in pedagogy, the theory and practice of education. As a lecturer, he uses his own examples and research

as teaching tools. The visiting scholar introduced the college to the Box, which is a research project developing sensory-stimulating service spaces for hospitality and tourism industries. The Box is essentially a room or space that can be transformed so guests can get the ultimate experience. Panoramic images from any location around the world can be projected on the walls and

everything in the environmental ambiance can be programmed.

Imagine living in California and being able to have a truly authentic seafood fine-dining experience at a fish harbor in England and being able to smell the salt of the calm sea water in the air and hear the gentle creaking decks of anchored boats.

“[Heikkinen’s] very broad, European background in innovation brought our students a different way of thinking about problems and a different way to visualize the guest experience by breaking down what is really important, rather than what a textbook says is important,” says Self. “I think the students who took this class will be well prepared to problem solve and to ‘think outside of the box’ in the future by being able to apply what [he] taught.”

Last year, Self served as a visiting scholar at Haaga-Helia. Thanks to the partnerships he made with the Finnish university, The Collins College was able to host Heikkinen and offer such a unique opportunity for its students.



A demonstration in the Box

Small Bites: THE SCOOP ON STUDENT NEWS

BY PRIYA SHARMA

TAKE A BITE OF THIS: Collins College students have been cooking up a storm in their academics, community and even around the world. **Sarah Wendee** was the cream of the crop as The Collins College's Valedictorian for 2016, and **Tia Breininger** got the cherry on top when she was chosen by The Collins College's faculty and staff as the 2016 Julian A. McPhee Scholar. Collins Ambassador **Gäelle Kazadi Tshiamala** had a sweet graduation with the Kellogg Honors College this spring. Students **Munkhtsetseg Unurbayasgalan**, **Tiziana Oggioni** and **Alexandra Yates** were served a delicious dessert, the 2015 Rising Star Scholarship provided by Centrum Software. Yates was also recognized as the



Jenny Tung, **Orlanda De'Paz**, **Eric Bassett**, and **Tyler Glick** assisted Dr. **Jerald Chesser** at the 2016 California ProStart Competition. Chesser was a lead judge for the Culinary Cup. Faculty members **Scott Rudolph**, **Barbara Jean Bruin**, **Belle Lopez**, and **Michael Hawkins** also served as competition judges. Associate Dean **Michael Godfrey** and Student Services Coordinator **Carolina Sanchez** participated in the ProStart College and Career Fair and represented the college as a ProStart partner. **Jodi Braverman** was there representing the CSU Hospitality and Tourism Management Education Initiative. Rudolph, Godfrey, Chesser, and students, Glick and Bassett, also assisted with the National ProStart Invitational at the Gaylord Texan Resort and Convention Center in Grapevine, Texas.

Rising Star Student of the Year. These feats are not your average duck soup, but our students sure made it seem like it. Forty people, including 37 Collins students, took the Master Sommelier Introductory Sommelier Course & Examination. Twenty students in HRT393/L passed the Certification in Hotel Industry Analytics examination, which is the hotel-related certification for industry professionals focused on analytics. Collins College definitely has some smart cookies! Students have been sinking their teeth into the various opportunities to travel, network and learn outside of campus. This past summer, 46 students got a taste of Florence, Italy, as they attended the Apicius International School of Hospitality with Student Services Coordinator **Carolina Sanchez** and Lecturer **Jason Zhang**. Seven other students got a piece of the pie at the Marriott Voyager Student Leadership Conference in Newport Beach. Taking another slice at opportunities, seven students and three faculty attended the 21st Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism hosted by Temple University in Philadelphia. In addition, 60 students volunteered at the 2016 Hospitality Uncorked at the JW Marriott LA Live. Sixteen students took a bite of the big enchilada as they attended the 2016 National Restaurant Association show in Chicago on the Experience the Industry Scholarship. Students from our campus organizations have especially been involved in everything from soups to nuts. The Association of Student Event Planners held its annual Etiquette Dinner at the Restaurant at Kellogg Ranch where 60 students, faculty, staff, and friends learned how to have a business meeting over a meal. Restaurant and Food Service Professionals invited United Culinarians



Under the supervision of Culinary Laboratory Coordinator **Niloo Sarshar**, students **Zachary Dorion**, **Justin Arellano**, **Emma Ekika**, **Taran Pabla** and **Phat Duong** represented The Restaurant at Kellogg Ranch at Cal Poly Pomona's annual Southern California Tasting and Auction. They served hors d'oeuvres and poured Horsehill wine.

and Association of Beverage Professionals to join them in taking 20 student members to gain the ultimate gastronomic experience by volunteering at the annual Pebble Beach Food and Wine Festival. The Club Managers Association of America (CMAA) Business Management Institute managers took up a collection of \$2,017 to thank students for their hospitality and to assist Cal Poly Pomona's CMAA student chapter in attending the 2017 CMAA World Conference in Orlando, Fla. CMAA got the icing on the cake and was recognized as Collins College Student Organization of the Year. Not only are Collins students smart and capable, but they also give back to the community. The NSMH Relay for Life Team raised nearly \$1,200 toward cancer research. Throughout their stay here, these students have definitely filled their plates. Nevertheless, the fruits of their labor are well worth the climb. They have all excelled in their careers by working hard— an attribute that is cherished at The Collins College. The proof is definitely in the pudding!



She was accepted into the Voyager program with Marriott International and will work at the JW Marriott LA Live this summer.

It's Check-In Time at Marriott

Recent graduate Tia Breininger credits Professor Margie Jones and Student Services Coordinator Carolina Sanchez for helping her find her post-graduation path in life

BY DIANA GARCIA

STEVEN SPIELBERG ONCE said, “The delicate balance of mentoring someone is not creating them in your own image, but giving them the opportunity to create themselves.”

Graduating senior Tia Breininger has been given that opportunity during her time as a Collins College of Hospitality Management

student. She dreams of excelling in the hospitality industry and is well on her way toward her goals thanks to the family away from home that she has made at The Collins College. They supported her

as she navigated her new life — she left her hometown of Hesperia right after high school to attend Cal Poly Pomona.

Breininger hit the ground running and “has done everything right,” says Student Services Coordinator for The Collins College Carolina Sanchez. “She’s checked off all the boxes on our list of expectations. She’s the epitome of a Collins College student.”

Between being involved with outreach, recruitment, and public relations activities for the college as a Collins Student Ambassador, participating as a member of six different co-curricular student organizations, working as a student assistant, volunteering for events, having a social life and maintaining a 3.86 GPA, Breininger barely has time to sleep. She spends her time outside of academics working full-time at Disneyland to financially support herself through her journey to graduation. Scholarship

support has propelled her forward as well. She has received six scholarships during her time at Cal Poly Pomona.

Beyond taking on the world, she has also traveled it. She was able to attend conferences in New York and San Francisco and study abroad in Italy through some of those scholarships.

With all of that responsibility comes

a lot of stress, and her college career was not always a smooth ride. There were times when she doubted herself or did not know what she wanted to do after graduation. That is when she looked to faculty and staff advisors for support, advice and sometimes

just an open ear.

“Collins College students are highly competitive,” Sanchez says. “There isn’t always an outlet amongst peers.”

Sanchez was an academic advising coordinator when they first met three years ago. She is now the advisor for the Collins Ambassadors, which Breininger has been involved in for the past two years.

“She taught me a lot about how to believe in myself,” Breininger says. “She was always there to make me see my potential when I did not feel equipped to fill a role or did not think I could succeed at something.”

She considers Sanchez a mother figure who has guided her in becoming the successful, professional young woman she is today.

“She has been there to give me advice, cheer me on, listen to me, back me up, speak well of me and even tell me when I was wrong,” Breininger says. “It’s hard for

me to find the right words to express how thankful I am to have had her as a mentor. She has helped me reach my goals and has made many amazing opportunities possible for me.”

She also found tremendous support from Professor Margie Ferree Jones, with whom she completed an independent study. She worked as Jones’ student assistant, has taken many of her courses, and traveled to Italy with her on the Apicius study abroad program last summer.

“Professor Jones works countless hours to help her students be successful,” Breininger says. “She has gone above and beyond to make sure that I had what I needed to not only make it to graduation, but to be successful after.”

She credits Jones and Sanchez for helping her find her post-graduation path in life. Breininger was accepted into the Voyager program, a management training program with Marriott International, and will work at the JW Marriott LA Live after graduation.

Breininger is The Collins College’s 2015-2016 Julian A. McPhee Scholar, which is awarded to one student of each college at Cal Poly Pomona in recognition of their “outstanding contributions.” Faculty and staff chose her from among her peers as the student that “best reflects their college tradition, excellence and service.”

“I know that the true reason that I have had so many wonderful opportunities is because of the people who have been there to help me through my journey,” Breininger says. “I have learned that success is not achieved alone.”

She’s checked off all the boxes on our list of expectations. She’s the epitome of a Collins College student.



Fostering Collaboration

The Collins College showcases its new building's impressive AV technology

BY CINDY KEO

THE COLLINS COLLEGE'S NEWLY OPENED, STATE-OF-THE-ART building is equipped with the latest in audiovisual technology that fosters collaborative learning and interaction for student success.

The Collins College and ClearTech teamed up to host a symposium for the campus community as well as other local universities' IT personnel. The symposium showcased the capabilities of the new building's technology while educating attendees on all of the integral processes and procedures necessary to complete such a successful project.

Approximately 100 guests got the inside scoop about the new building's technology with a panel discussion, demonstrations and tours. The event started with a hands-on group "tech-cercise", which consisted of four groups completing a puzzle on the touch-screen whiteboards equipped with short-throw projectors.

Following the exercise was a panel discussion facilitated by Cal Poly Pomona's Chief Information Officer John McGuthry and the Director of eLearning Victoria Bhavsar. Panelists included: Dean Lea Dopson; Christina De Bono, president of ClearTech Media; Chi Kwan Fong, Cal Poly Pomona's Facilities Design & Construction project manager; and Andrew Naranjo, project manager for The Collins College.

The symposium was sponsored by Sharp, Extron, Day-Lite and Epson.



President of ClearTech, Christina DeBono, discusses how the team selected the best technology for the project.



In Memoriam: Stanley Hur

COLLINS COLLEGE STUDENT STANLEY Hur passed away off campus on March 18, 2016. He was 22.

Hur started attending Cal Poly Pomona in 2011 and joined the Sigma Alpha Epsilon fraternity. He switched majors to Hospitality Management during his second year at the university and immediately became involved in the program. He was a teacher's assistant for Professor Shelley

Doonan's Professional Cooking 1 class.

Hur's passion for hospitality was eminent in his selfless personality. He wanted to spread his love for the industry with everyone he knew. The Collins College is very grateful to have had a student who was highly involved and passionate about the hospitality industry.

A Fond Farewell to Helen Gavin

BY MARGIE FEREE JONES

THE COLLINS STUDENT ENJOYS exceptional facilities, incredible exposure to industry leaders and unprecedented support from The Collins College staff. Life on “the hill,” short of the hike up, is pretty special. At the end of the day, the students and their families are expecting that students will leave ready to face the brave new world they will encounter as a recent graduate. Paramount in that preparation is exposure to faculty who will challenge students to meet their potential and demonstrate passion for the hospitality business. In this article, we say thank you and a fond farewell to one of our finest faculty members, Helen Gavin, who retired in June.

“Professor Gavin’s classroom is one that pushes you to practically relate the in-class material to the real world. She urges students to examine the hospitality industry’s current marketing strategies and discover who the real culture movers are. Her knowledge, background and professionalism while working with students were really inspiring,” says aspiring restaurateur and recent graduate Stavros Victor ’16.

Beyond the classroom, Gavin participated in the faculty and curriculum development at Petrozavodsk State University that

included two quarters of teaching in Russia. She also conducted courses in facility development and tourism marketing in Vietnam and developed a video course on Hospitality Marketing Management for the CitiBank-Vietnamese Educational Partnership. Nationally, she conducted hospitality financial management and housekeeping seminars for organizations like Travelodge and Good Nite Inns.

Gavin’s ability to combine her love of the outdoors, hiking and backpacking with her interest in effective and efficient hospitality operations really resonates with students. She is a role model in how to implement Cal Poly Pomona’s learn-by-doing core value in her own life and its application in her classroom by working in Yosemite National Park. Her dedication and commitment to the park was recognized when she received the Nic Fiore Award for Manager of the Season in 2012.

Gavin is once again off to Yosemite for the summer season. Please join us as we wish her all the best in the next chapter of her exciting life. We thank her for sharing her passion for the industry and making the classroom experience relevant for so many students.



TOM ZASADZINSKI

“The mediocre teacher tells. The good teacher explains. The superior teacher demonstrates. The great teacher inspires.”

-William Arthur Ward



Stavros Victor, Kate Taylor and Kayla Turner

Oh, what a feeling!

The largest class in Collins College history graduated from Cal Poly Pomona this spring

THIS YEAR, 473 WORKFORCE READY YOUNG HOSPITALITY professionals graduated from The Collins College of Hospitality Management, including 13 who earned a Master of Science in Hospitality Management degree.

The processional of commencement candidates kicked off the celebratory evening and was led by macebearer and recently retired longtime Lecturer Barbara Jean Bruin.

Senior Vice President of Bon Appétit Management Company and Collins College Board of Advisors member Cary Wheeland

was the guest speaker and was happy to give words of wisdom to the crowd of graduates on their way to achieve their career goals.

This year's graduating class is the largest in Collins College history. Graduates will forever be considered members of the prestigious Collins College family and are welcome to come back to visit, guest lecture, recruit and much more.

Congratulations and best of luck to the class of 2016. View the commencement video at www.cpp.edu/commencement.

COMMENCEMENT 2016



Tia Breining receiving the Julian A. McPhee Award.



Taranjit Singh



Sarah Wendee being recognized as the valedictorian.



Alejandra Gonzales sings the National Anthem.



Alexandria Turner



Commencement speaker Cary Wheeland



Lecturer Barbara Jean Bruin carrying the mace.



Edwin Lugo



A group of graduates before the ceremony

Georgia on Her Mind

Lecturer Barbara Jean Bruin retired after more than three decades at Cal Poly Pomona

BY ELAINE REGUS

ANYONE WHO HAS EVER had longtime Lecturer Barbara Jean Bruin as an instructor knows that one of her biggest pet peeves is “dessert bread.”

“I can’t stand dessert bread! It drives me nuts!” Bruin says. “If you leave bread on the table when dessert comes, then you have no eye for detail. You can’t skirt things, you have to go the extra mile. It’s what your guests expect and what your guests deserve!”

But when a student leaves dessert bread on the table, fails to pick up the spent sugar packets or neglects to say “thank-you,” Bruin takes the blame.

“If something goes right, it’s them; if something goes wrong, it’s me because I didn’t teach them right,” Bruin says.

After more than three decades at Cal Poly Pomona starting as a student in 1983, Bruin is leaving her beloved institution, her colleagues and the hundreds of students whose lives she has touched as a lecturer for The Restaurant at Kellogg Ranch (RKR).

The move with her husband to Georgia is bittersweet for Bruin who lives and breathes green and gold.

“I need to find a blessing in adversity,” she says. “Adversity is leaving Cal Poly and my blessing is being able to spend more time with my husband. And it’s only a six-hour drive to my 91-year-old godmother in New Orleans where we can sit on the porch eating oyster po’ boys.”

Bruin credits a large number of people with enriching her life at Cal Poly Pomona, where she graduated with a bachelor’s degree in hotel and restaurant

management in 1985. Three pivotal players are her mentor, Dr. Bob Small, emeritus professor, Dr. Margie Ferree Jones, who interviewed her for the job and has become a close colleague, and Chef Scott Rudolph, her teaching partner for many years.

Bruin was working at Cask and Cleaver and halfway through her master’s program when Small called to ask if she was interested in teaching. The RKR had recently opened and Small wanted to take it in a different direction.

“If I have any success in my life whatsoever, he is the reason,” says Bruin, who started teaching at Cal Poly Pomona in 1992. “He always believed in me, even when I didn’t believe in myself.”

As for Jones, Bruin says, “She’s smart as a whip and has a way of looking at something and seeing things that I don’t. If we ever have a question that requires a judgment call, her opinion is word. Margie Jones is leadership.”

Sheree Mooney ’08 was one of Bruin’s students before becoming the RKR chef and lecturer.

Mooney, who calls Bruin her “second mother,” recalls how Bruin cared for every single student and worked hard to make sure all her students succeeded.

“I learned from her to be dedicated to the students and to help them grow,” Mooney says. “I will carry on that lesson. She has the biggest heart in the whole wide world.”

When asked if she will miss The Collins College, Bruin choked up.

“That’s an understatement. Can you

breathe without oxygen? I guess you get used to it. Right now it’s so incredibly hard,” says Bruin. “I love this class; I love this restaurant; I love this college; I love this university.”

After she gets settled, Bruin says she will probably do consulting work with the National Restaurant Association’s ServSafe program or its ProStart culinary program for high school students.

“God will figure out what I’m going to do,” she says.

Jones says Bruin will be missed but she leaves behind a lasting legacy.

“First, she encouraged students to be their authentic selves,” Jones says. “Her New Orleans roots were evident every day as she provided the warmest of welcomes to every student and guest that entered the RKR.”

Second, Jones says, Bruin teaches students one of the key team-building lessons learned from geese, which boils down to: “If we have as much sense as geese do, we too, will stand

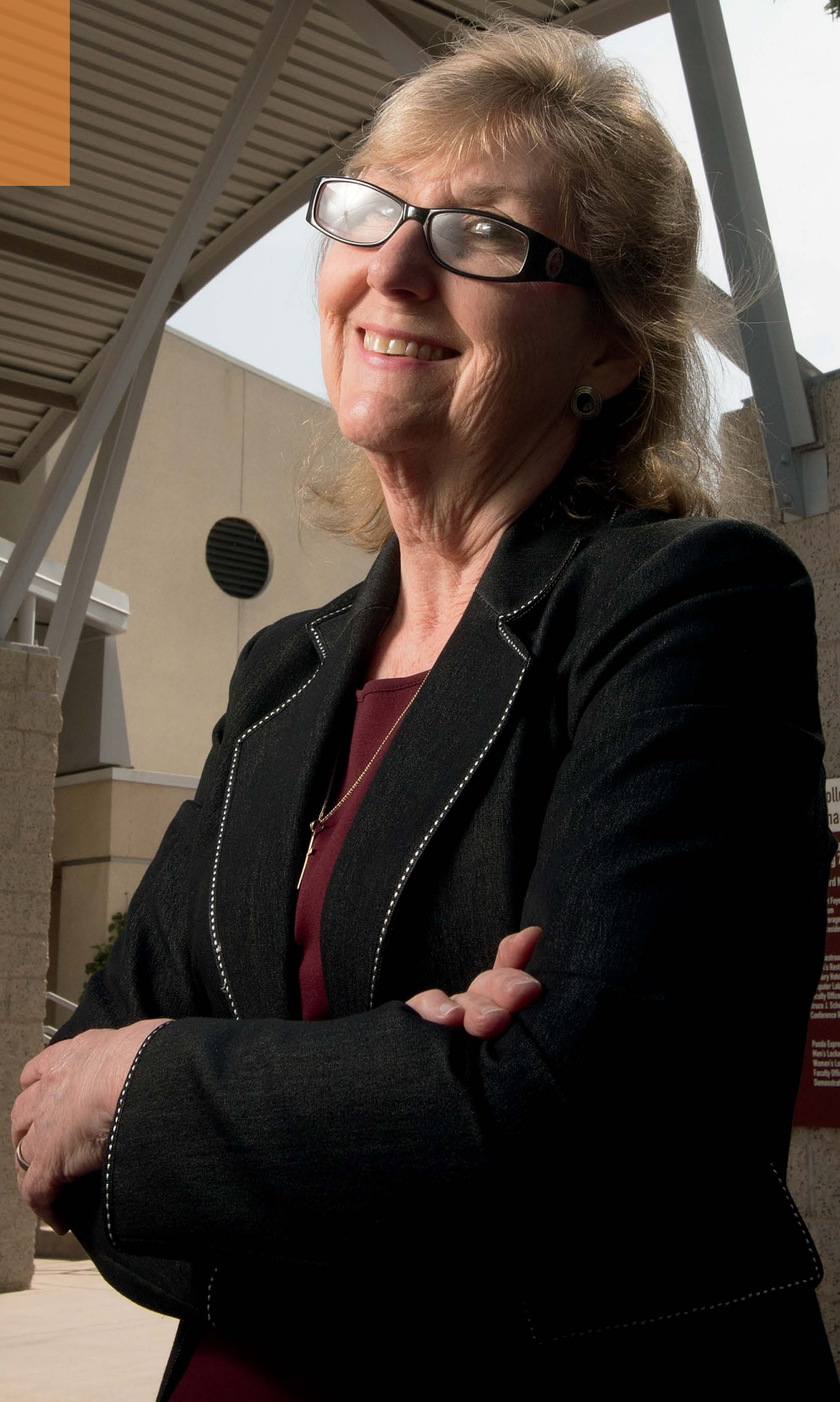
by each other in difficult times as well as when we are strong”.

“Perhaps the thing we will miss the most are her nick names and expressions. Students were referred to regularly as Kitten Lips, Baby Child, or Love,” Jones says. “I am not sure anyone who follows will ever be able to match her colorful directions for setting the Presidential Dining Room or welcoming a VIP or discussion on dessert bread.”

“She will be missed, but I feel sure alumni will tell stories about when they were in her class for many years to come!”

*I love this class; I
love this restaurant;
I love this college; I
love this university.*

*She has touched
the hearts
and minds of
thousands of
students, faculty
and staff at Cal
Poly Pomona
over the past
three decades.*



College of
Management
Allogg Ranch
479
Frank M. Frank Courtyard
Coyer
George Laboratory
President's Dining Room
Restaurant
Business
Mary Reid Laboratory
Upper Laboratory
Faculty Offices
Henry J. Schwartz Classroom
Conference Room
Pamela Espinoza Kitchen Laboratory
Men's Locker Room
Women's Locker Room
Faculty Offices
Dormitories Auditorium

News, Accolades and Professional Activities

James A. Collins Distinguished Professor Dr. **Myong Jae (MJ) Lee** received the best conference paper award at the 2016 Korea America Hospitality and Tourism Educators Association Conference in Las Vegas. The title of the paper is “A descriptive study of ambient noise levels in hotel guest rooms.”



Dr. **Wan Yang** was selected by Cal Poly Pomona's Women's Volleyball student-athlete Alexandria

Bollier as an outstanding faculty member and was recognized at Faculty/Staff Appreciation Night during halftime of a women's basketball game. She received the recognition after only two quarters of teaching at The Collins College.



The Collins College welcomed back alumnus **Jason Zhang '10** as its new dining room lecturer

for the HRT 383 dinner class. Zhang was previously a general manager for Lemonade Restaurant Group LLC. Faculty member Sheree Mooney accepted her new position as the college's culinary instructor for both lunch and dinner sections of HRT 383.

Dr. **Don St. Hilaire** received the 2015-2016 Outstanding Advisor Award for The Collins College at Cal Poly Pomona. The Outstanding Advisor Awards recognize the outstanding efforts on this campus to support student success. Individuals are recognized who encourage students to establish goals and objectives, that seek practical and innovative solutions to



Dr. **Myong Jae (MJ) Lee**, Dr. **Zhenxing (Eddie) Mao** and Dr. **Neha Singh** attended the 21st Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism hosted by Temple University in Philadelphia for four days. Seven master's students and three faculty attended the conference.

students' problems and that seek opportunities to grow professionally.

Drs. **Sandy Kapoor**, **Linchi Kwok**, **Neha Singh** and **Lea Dopson** made presentations and attended the Asia-Pacific Council on Hotel, Restaurant, and Institutional Education conference in Bangkok, Thailand in May.

Dr. **Ben Dewald** attended the 2016 Western Federation CHRIE conference in Denver, Colo., the EuroCHRIE conference in Manchester, England, and the Asia Pacific Travel Association Conference in Beijing, China.



Lecturer **Barbara Jean Bruin**, Dr. **John Self** and Dr. **Helen Gavin** received Faculty Emeritus status, which is awarded to retiring faculty members, librarians and coaches were recognized at a ceremony during spring quarter. All three faculty members retired from Cal Poly Pomona this summer.

Published Research and Books by Faculty

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Dai, W., **Mao, Z.**, Zhao, X., & Mattila, A. S. (2015). How does social capital influence the hospitality firm's financial performance? The moderating role of entrepreneurial activities. *International Journal of Hospitality Management*, 51, 42-55.

Dewald, B. (2016) Learning from student feedback, *The National Teaching Forum*, 25(2), 4-5.

Dopson, L. & Hayes, D. (2015). Food and Beverage Cost Control (6th ed.) with student Excel workbooks. Hoboken, NJ: John Wiley & Sons, Inc., 432 pgs. (Textbook)

Dopson, L. & Hayes, D. (2015). Study Guide to Accompany Food and Beverage Cost Control (6th ed.). Hoboken, NJ: John Wiley & Sons, Inc., 252 pgs. (Textbook supplemental)

Han, H., **Lee, M.**, & Hwang, J. (2016). Cruise travelers' environmentally responsible decision-making: An integrative framework of goal-directed behavior and norm activation process. *International Journal of Hospitality Management*, 53(1), 94-105.

Kwok, L., Huang, Y.K. & Hu, L. (2016). Green attributes of restaurants: What really matters to consumers? *International Journal of Hospitality Management*, 55, 107-117.

Lee, P., & **Mao, Z.** (2016) The relation among self-efficacy, learning approaches, and academic performance: An exploratory study. *Journal of Teaching in Travel and Tourism*. DOI: 10.1080/15313220.2015.1136581

Lee, M., Huh, C., & **Jones, M.** (2016). Investigating quality dimensions of hospitality higher education: From a student's perspective. *Journal of Hospitality and Tourism Education*, 28(2), 95-106.

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Lee, M. (2015). An investigation of spa-goers' intention to visit a luxury hotel spa: An extension of Theory of Planned Behavior. *Pan-Pacific Journal of Business Research*, 6(2), 15-31.

Lee, M., Huh, C., & Lee, J. (2015). Business cycle and long-term debt: Effects on hotel operating lease. *Journal of Hospitality Financial Management*, 23(2), 138-146.

Lee, M., Lee, S., & Joo, Y. (2015). The effects of exhibition service quality on exhibitor satisfaction and behavioral intentions. *Journal of Hospitality Marketing & Management*, 24(7), 683-707.

Mao, Z. & Yang, Y. (2016). FDI spillovers in the Chinese hotel industry: The role of geographic regions, star-rating classifications, ownership types, and foreign capital origins. *Tourism Management*, 54, 1-12.

Singh, N. & Zhou, H. (2015) Transformation of tourism in Beijing after the 2008 Summer Olympics: An analysis of the impacts in 2014. *International Journal of Tourism Research* DOI: 10.1002/jtr.2045.

Song, S., & **Yoo, M.** (2016). The role of social media during the pre-purchasing stage. *Journal of Hospitality and Tourism Technology*, 7(1), 84-99.

Yang, W., Zhang, L., & Mattila, A.S. (2016). Luxe for less: How do consumers react to luxury hotel price promotions? The moderating role of consumers' need for status. *Cornell Hospitality Quarterly*. 57(1), 82-92.

Yang, W. (2015). Chinese outbound tourists' luxury consumption. Chinese Outbound Tourism 2.0., R. Li (Ed), Apple Academic Press. (Chapter)



A night in Havana

More than \$490,000 was raised for The Collins College at Hospitality Uncorked

BY DIANA GARCIA

THE ANNUAL GALA SUPPORTING The Collins College of Hospitality Management at Cal Poly Pomona, raised more than \$490,000 to support California's premier hospitality management program.

Approximately 600 distinguished supporters and friends of The Collins College traveled back in time to 1950s Havana during the Cuban-themed event to celebrate the vibrant hospitality industry. Robert D. Olson, president and CEO of R.D. Olson Development, was honored with the Robert Mondavi Wine and Food Award for his contributions to advancing the state's hospitality industry.

Inspired by Olson's appetite for travel and adventure, the

Diamond Ballroom at the JW Marriott Los Angeles LA Live was transformed into a Tropicana nightclub. Attendees were able to grab a hand-rolled cigar and enjoy the salsa, cha-cha and rumba rhythms of local musicians and dancers while indulging in flavors true to the Caribbean island. The evening featured hors d'oeuvres and wine from guest chefs and vintners and a three-course gourmet dinner prepared by Executive Chef of The Ritz-Carlton and JW Marriott Los Angeles LA Live Eric Branger.

Guests supported The Collins College throughout the night by participating in silent and live auctions that included everything from luxury travel packages and premium experiences, to exceptional wines, paddle boards and beach cruisers. Auctioneer



1. Guests bidding on luxury packages during the exciting live auction.
2. Honoree Robert D. Olson accepting the Robert Mondavi Wine and Food Award.
3. A bottle of Far Niente wine sold during the silent auction.
4. Hand-rolled cigars being auctioned off during the silent auction.
5. Mofongo with chicken chicharrón
6. Collins College students Erin Swanson, Stan Gershkovich, Cassandra Magana, Tyler Glick and Nida Saporiwala thanking everyone for supporting The Collins College.

Matt Rogers, a TV personality, singer/songwriter and American Idol Season 3 finalist, helped The Collins College bring in more than \$46,000 for student scholarships.

“We are extremely grateful for the support our partners in the industry have for our students who are striving to make a difference in the world of hospitality,” says Dr. Lea Dopson, dean of The Collins College of Hospitality Management. “Your faith in our students and their future is what propels the program forward.”

The evening was centered around Olson and his company’s commitment to the hospitality industry. Today, R.D. Olson Development is engaged in the development and repositioning of commercial properties nationwide. The company has developed over one billion dollars in hotel assets and development since 2000. Its impressive resume of hotel, resort, multi-unit housing, country club, retail and restaurant construction projects includes Marriott, Kimpton Hotel & Restaurant Group, Starwood Lodging, UDR and Affirmed Housing Group, to name a few.

The Mondavi Wine and Food Award is steeped in tradition at The Collins College and is given with great appreciation to individuals whose vision and leadership

Your faith in our students and their future is what propels the program forward.



Scan the QR Code for photos from the celebration.

have advanced the hospitality industry. The inaugural award was presented to Margrit and Robert Mondavi in 1999 and has been awarded to a prestigious family of honorees that includes Julia Child, Alice Waters, Caroline Beteta and more. The award itself was produced by Cal Poly Pomona’s Art Department under the direction of assistant professor of art Melissa Flicker.



Dear Collins Alumni,

This past year brought with it many significant developments at The Collins College and the Collins Hospitality Society (CHS). In addition to the opening of the new building at Collins and one of the most successful fundraising galas in the college's history, there were changes and transitions within the faculty involving our very own alumni.

This year's Hospitality Uncorked honored Robert D. Olson, president and CEO of R.D. Olson Development, with the Robert Mondavi Wine and Food Award. Bridget Bilinski '79 and the Board of Advisors hosted an extravagant and exciting "Night in Havana" that brought together many leaders in the hospitality industry for a celebration that raised more than \$490,000 for The Collins College!

Jason Zhang '10 returned to Collins as the front of the house instructor of The Restaurant at Kellogg Ranch (RKR), Sheree Mooney '08 transitioned to head chef instructor of the RKR, and Barbara Jean Bruin '85 retired after teaching for 24 memorable years.

CHS and the Board of Advisors hosted the 4th Annual Night at the Ranch, which showcased our alumni's food, wine and décor, and honored Barbara Jean. Chef Sheree prepared an elaborate and delectable five-course menu showcasing her culinary prowess. Michael Ayer '99 donated his Ipso Facto and De Facto blends from Workman Ayer. Jeff Durham '89 donated his Chardonnay and Cabernet Sauvignon from Gentleman Farmer and Linda Vuong '10 with LV Floral Events donated and arranged all the gorgeous floral arrangements that helped make this night truly memorable. Throughout the night, numerous friends, alumni and former students (aka baby children) shared stories and gifts of gratitude with Barbara Jean, which culminated with the announcement of the Barbara Jean Bruin Scholarship that will be awarded annually to a Collins student. Remarkably, guests that night continued to raise contributions, nearly tripling the amount CHS funded, and bringing the amount of the honorary scholarship to nearly \$6,000!

When I presented Barbara Jean with the founding of her honorary scholarship, I described the profile of the recipient as exhibiting three qualities: commitment, charity and passion. I had Barbara Jean as a teacher, worked as her teaching assistant for over a year and taught alongside her as fellow faculty for the past several years. The commitment, charity and passion Barbara Jean conveys in her teaching are the qualities from which her students learn, as well as what I strive to exude and instill in each class and student I teach. Having any impact on these future leaders of the hospitality industry—however big or small, appreciated or taken for granted, acknowledged or unknown—is the most rewarding aspect of what we do and a bottomless well of gratitude for those who inspire us.

With CHS E-Board elections this summer, I have decided to step down as President of CHS. I intend to remain a board member, but in a lesser role to explore other avenues of involvement in Collins. So while this is not an ending to my involvement in CHS, it has sincerely been a privilege to serve as president of the most active alumni chapter at Cal Poly Pomona, meet/reconnect with so many fellow alumni and work with those alumni who joined the board to continue building on the momentum and success we established. I hope to see you in August at our 8th Annual Alumni in the Outfield held for the first time at Dodger Stadium.

Very truly yours,

Jason C. Dineros, Esq. '09
President, Collins Hospitality Society
jdineros@gilbertkelly.com



Alumni interested in contributing to the Barbara Jean Bruin Scholarship fund can contact Director of Major Gifts Gina Johnson at gjohnson@cpp.edu.

UPCOMING EVENTS

Aug. 12 8th Annual Alumni in the Outfield

Join us for a mixer and Dodgers vs. Pirates baseball game this summer: collinsbaseball.eventbrite.com

Jan. 23 3rd Annual ALIS Reception

Join us for our 3rd annual ALIS Reception in downtown Los Angeles.

Feb. 16 Career Expo & Bagel Mixer

Enjoy breakfast with the Collins Hospitality Society before attending the college's Hospitality Career Expo.

March 4 Hospitality Uncorked

Join us as we honor Gina Gallo and Jean-Charles Boisset with the Mondavi Wine & Food Award. More info: www.hospitalityuncorked.com

May 8-12 Professor for a Day

Alumni are invited to guest lecture in classes and attend a luncheon.

For more information, please contact Diana Garcia at degarcia@cpp.edu or (909) 869-3151 or visit www.cpp.edu/collins/alumni.

Find us on LinkedIn and Facebook!

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"[The Collins College] helped me by really explaining the hotel business and the business of hotels, which is what I ultimately got myself involved with."

The Business of Hotels

The Collins College honors Kirk Jones as the 2016 Distinguished Alumni of the Year

BY DIANA GARCIA

CHIEF FINANCIAL OFFICER OF Benchmark Hospitality International Kirk Jones was honored with the 2016 Distinguished Alumni Award by the Cal Poly Pomona Alumni Association.

The 1992 alumnus was one of ten graduates with exceptional accomplishments who were recognized at an awards ceremony at Sheraton Hotel and Resorts Fairplex.

Recipients of the Distinguished Alumni Award are honored for their outstanding achievement in a profession or a vocation, service to a local, national or global community and service to Cal Poly Pomona.

"Cal Poly Pomona made me successful," Jones says. "It helped me understand the attributes that I consider my strengths now."

At Benchmark Hospitality International, a leading U.S.-based hospitality management company, Jones is responsible for the overall financial operations of the company and its portfolio of 40 hotels, resorts and conference centers.

"[The Collins College] helped me by really explaining the hotel business and the business of hotels, which is what I ultimately got myself involved with," says Jones.

The alumnus holds a Master of Business Administration degree in Finance from Cleveland State University and he resides in the Woodlands, Texas, near Houston.



Scan the QR Code to hear from Jones

He recently made a generous contribution to The Collins College's donor wall outside its new academic building.



Success in Saudi Arabia

Steve Skoien '84 is the executive general manager and CEO of the country's leading casual and fast-casual restaurant chain

BY ELAINE REGUS

TO SAY THAT GROWING A RESTAURANT CHAIN IN the Middle Eastern country of Saudi Arabia is challenging is an understatement. After all, no food is produced in Saudi Arabia and large-scale transportation and warehousing of food products are nonexistent.

Add to that the fact that most Saudis are not interested in working in restaurants despite that 70 percent of the population are under 30 with many unemployed. And, up until recently, most Saudis chose to eat at home instead of going out.

But for each challenge, Steve Skoien '84, found a solution. After six years under his guidance, the ALPHA Restaurant Division of the Al-Faisaliah Group of Saudi Arabia is the country's leading casual and fast-casual restaurant chain winning "Best Casual Dining Restaurants" Saudi Excellence in Tourism awards for each of the past five years.

Today, the group has 42 restaurants divided among five brands from steakhouses to fresh Italian dining bringing in the equivalent of \$100 million in annual sales. Expansion plans call for 200 restaurants in Saudi Arabia and surrounding countries by 2020.

"We are building a great restaurant culture in ALFA and having fun or as I often say, playing in the 'big sand box,'" Skoien says.

He started in the restaurant business as a dish washer for Marie Callender's and over 30 years worked his way up to senior vice president and COO. Then, he spent a couple of years in a joint venture partnership with Wolfgang Puck developing the LA Bistro concept.

In 2010, Skoien was approached about being a consultant for Saudi Arabia's royal family, which had just purchased a small steakhouse chain and didn't know what to do with it. Six years later, Skoien is executive general manager and CEO of the Al-Faisaliah Group.

The differences in culture are dramatic. Saudi Arabia is a very conservative country by Western standards. Men and women are not allowed to eat or work in the same place. As a result, restaurants are typically double the size of U.S. restaurants with a singles section for men and a family section for women and families.

Because of the lack of locally grown food, Skoien imports beef from Australia and Italian staples come straight from Italy. He established a distribution and warehousing system, which is unique to Saudi Arabia and has enabled the company to outperform its many US competitors.

Skoien recruits his employees from India, Nepal, Sri Lanka, Philippines and Bangladesh. Traditionally, Saudis do not work in restaurants, but that is changing. More than 100,000 Saudis a year are educated in U.S. colleges, and as they return to the kingdom

they need jobs. Skoien is nurturing the expanding workforce through management training programs and entry-level internships. In fact, he hopes to start a partnership between The Collins College and the Saudi Ministries of Labor & Education.

"We're making gradual progress in getting Saudis in different positions," Skoien says. "Saudis are very hospitable

people so there's a bright future for them in the hospitality industry; they just need to get to the point of accepting work."

In a country where movie theaters are banned and public music performances are frowned upon, the only entertainment available to Saudis is shopping and eating. Skoien capitalized on that by treating his guests to a dining entertainment experience. For example, the Italian restaurants have the look and feel of a Roman piazza complete with fountain, gelato bars, espresso bars, pizzerias and little shops.

"Part of our success was figuring out that piece of it," Skoien says.

Throughout his career, Skoien had stayed in contact with teachers and students he met at Cal Poly Pomona including Barbara Jean Bruin, Bob Small and Margie Jones.

While at Marie Callender's, Skoien started an internship and management training program for Cal Poly Pomona students. He was named Distinguished Alumni in 1997 and recently contributed to the donor wall outside the college's new academic building.

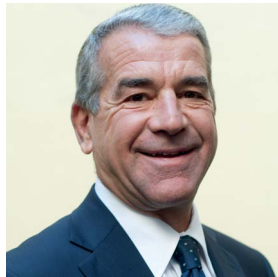
"Me and my wife, who also is a graduate of the program, have always supported the school and are happy to support it now," Skoien says.

We are building a great restaurant culture in ALFA and having fun or as I often say, playing in the 'big sand box.'

Alumni Notes

Where Are They Now?

Alumni from The Collins College of Hospitality Management enjoy a wide array of careers in the hospitality industry around the globe.



Bruce Gorelick '78 is currently the general manager at The Ritz-Carlton San Francisco, and he is president of the Hotel Council of San Francisco.

In his 37 years with Marriott he's held various positions from regional roles to vice president of operations with Marriott Vacation Club, and vice president of operations of The Ritz-Carlton and Residence Inns. Gorelick is still an active member at The Collins College serving as a Board of Advisors member for 15 years, and the

planning committee for Hospitality Uncorked for five years.



Jon Farzam '11 is vice president of several independent hotel properties, which he co-owns and operates with his family.

Farzam and his family built and opened Shore Hotel in Santa Monica. Today, the LEED Gold Certified Shore Hotel is one of the leaders in the Southern California hotel market known for its award-winning sustainability and design. In 2013, he focused on the renovation and re-positioning of other assets within the family portfolio named Ocean View Hotel and Santa Monica Motel also located in Santa Monica. Today, he focuses on the asset management of the organization as well as growing the family portfolio.



William Griffon '90 is currently the general manager/ chief operating officer for Forest Highlands Golf Club in Flagstaff, Ariz. He was

formerly the general manager of Blackstone Country Club in Peoria, Ariz., principal at Mountain Hospitality, vice president of operations for the Yellowstone Club in Big Sky, Mont., and general manager at the Lodge at Sea Island. Prior to that, he held various leadership positions with Hyatt Hotels and Resorts in Hawaii, San Antonio, Dallas, San Francisco, Baltimore and Washington, DC. He is currently active in CMAA and is a NCAA & High School Football Official. Griffon is married to a Cal Poly Pomona alumna and they have three children.



Liz Sheldon '03 is the director of sales for Marriott's Segment Sales Team and recently celebrated 15 years with

Marriott International. Prior to her promotion, she was the director of sales for Marriott's Modern Essentials and Extended Stay Hotels at the Southwest Group Sales Office. She was recognized in 2014 as ranking in the top 1 percent of sales associates worldwide within Marriott International, earning her the Chairman's Circle trip to Peru. Sheldon is also part of Marriott's Emerging Leaders Program for 2016.

Shore Hotel Alumni Mixer

Vice President of Shore Hotel and Ocean View Hotel and 2011 alumnus Jon Farzam invited alumni for a networking mixer and room tour of the Shore Hotel in Santa Monica. Everyone enjoyed hors d'oeuvres and good company in the chic beachfront resort setting of the modern, eco-conscious hotel just blocks from the Santa Monica pier.





Right: Chef Sheree Mooney '08 explains each course and wine pairing.
Left: Celine Ison and Ray Bishop. Bottom (from left): Gina Johnson, Lera Zelenskaya and Mei Lee



Night at the Ranch

The Collins Hospitality Society (CHS) hosted its 4th annual Night at the Ranch alumni dinner in May. The event was held at the Restaurant at Kellogg Ranch and featured a full five-course gourmet meal prepared by Collins College lecturer and alumna Sheree Mooney '08 and her

Food and Beverage Operations II dinner class. Each course was perfectly paired with wines compliments of alumni Michael Ayer '99 of Workman Ayer and Jeff Durham '89 of Gentleman Farmer.

A portion of the evening was dedicated to Lecturer and alumna Barbara Jean Bruin for her retirement. CHS announced the establishment of a \$2,000 scholarship in her honor. Alumni in attendance generously added to the fund, which grew to almost \$6,000.



Tyler Brown '10 is the beverage director for Umami Restaurant Group (Umami Burger & 800 Degrees Pizza) and has worked with the

company for the past four years. The restaurant has more than forty locations worldwide between both concepts and has plans for more international growth this year. Prior to Umami he worked with Innovative Dining Group in LA on the Boa Steakhouse concept. This past year, Brown started a beverage and hospitality consulting firm named Neutral Grain Creative, which focuses on assisting smaller concepts with operations and menu development.

professionals worldwide. Aldama is currently involved with many event organizations and is slated to lead the Las Vegas Chapter of the International Live Events Association as president for the 2016-17 season. He is also currently serving as vice president for the Collins Hospitality Society, The Collins College's alumni chapter.



Sacha Tani '11 recently accepted a position as sales manager for event and group sales at Universal Studios Hollywood. She was previously with the Los

Angeles Tourism and Convention Bureau as its director of destination services. Tani is looking forward to a great year as director of membership for the Collins Hospitality Society.



Josh Aldama '10 is celebrating five years at MGM Resorts Event Productions in Las Vegas as an event manager. Earlier this year, he obtained his

Certified Special Event Professional designation joining the ranks of only 325 other event



Joelyn Caprine '14 went on to work as a front desk supervisor at a dual Fairfield and Residence Inn property in Santa Clarita after graduation.

Shortly after that, she was promoted to front office manager of both properties. She enjoyed her experience in Operations, but knew her passion was in Sales and Marketing. She then went on to accept a sales manager position at the Homewood Suites Agoura Hills. Just after 10 months, Caprine was promoted and accepted a director of sales position at the Homewood Suites in Agoura Hills. After leaving Collins and diving deep in the hospitality world, with the experience and knowledge Collins was able to provide her, she has been able to progress and be successful in all challenges and positions that have been thrown her way.

JOIN TODAY

Stay connected with fellow alumni by joining the Collins Hospitality Society. Scan the QR code and learn how!





TOM ZASADZINSKI

THE SAUCE BOSS

Simple Summer Kickbacks

Lathan “Sauce Boss” Simmons has figured out the recipe for success, and he found it in the kitchen. The recent graduate is known by his classmates and peers for his savory and succulent organic sauces and foods. He removes any chemical processes or elements for a more organic and sustainable product.

Simmons, who was born and raised in North Carolina, earned his culinary chops while in the United States Navy. After leaving the Navy in 2011, he attended Shaw University and then relocated to California and enrolled at TradeTech before coming to Cal Poly Pomona. Today, his sauces are incorporated into the menu at the Veterans of Foreign Wars Post 1944 in the City of Industry where he is the head chef. He hopes to branch out.

In this issue, the “Sauce Boss” put together some simple recipes for the perfect summer kickback or gathering with family and friends. Enjoy!

Great White Buffalo Sliders

Yield: 4-8 sliders

INGREDIENTS

1 pound buffalo
2 tablespoons kosher salt
2 tablespoons black pepper
4-8 Hawaiian rolls
1 can pineapple rings
1 large yellow onion
4-6 cloves of garlic
8-10 ounces pepper jack cheese
8-10 ounces mozzarella cheese
1-2 jalapeños
Sauce Boss' Secret BBQ Sauce



DIRECTIONS

1. Shred both cheeses if not already shredded and keep them separated.
2. Small dice the onions.
3. Peel the garlic, crack it with the flat side of your knife and rough chop.
4. Wash and rough chop jalapeños. Deseed them first if you don't want it too spicy.
5. Incorporate the garlic, onions, jalapeños, pepper jack cheese, salt and black pepper with the meat and mix thoroughly.
7. Sear the pineapples with clarified butter until golden brown and remove.
8. Toast the Hawaiian rolls with infused olive oil.
9. Form the meat into small balls and press flat before you place in the pan or grill. Buffalo cooks faster than beef, so cook for 3-5 minutes on each side. Once you flip, place shredded mozzarella on top of the patties, remove and place on Hawaiian rolls.
10. Chop your pineapple rings into fours and place two pieces per slider.
11. Add a teaspoon of the Sauce Boss' Secret BBQ Sauce (honey, pineapple, whiskey) on each slider.

My Way or the Highway Sangria

Yield: 1 gallon

INGREDIENTS

1 peach
1/2 honeydew
1/2 cantaloupe



4 oranges
1 pineapple
1 cup pineapple juice
1 mango
1 lemon
4-8 ounces honey
2 granny smith apples
2-3 bottles of your favorite dark red or white wine
ice or frozen fruit medley (optional)

DIRECTIONS

1. Peel, trim and deseed the honeydew, cantaloupe, one orange, mango, peach and lemon. Make sure to remove as much of the white on the orange and lemon as you can or it will turn your drink bitter.
2. Wash and cut apples into quarters and place them in a pitcher (no need to peel the apples).
3. Add pineapple juice, honey and your dark red wine.
4. Stir and refrigerate until chilled. For immediate consumption, serve with ice or frozen grapes.

Infused Olive Oil with Garlic and Jalapeños

Yield: 32 ounces

INGREDIENTS

32 ounces olive oil
2-3 heads of garlic
2-3 jalapeños



DIRECTIONS

1. Wash a 32-ounce mason jar and place the olive oil inside.
2. Peel and crack each garlic clove with the side of your knife to release the oils inside.
3. Wash and rough chop the jalapeños. If you can't stand the heat, deseed the jalapeños first by cutting them open and removing all the white and seeds from within.
4. Place peeled, cracked garlic and rough chopped jalapeños inside of the mason jar and let it sit for a week or two. Do not keep it in direct sunlight or it will spoil.
5. After desired time has been achieved, strain the oil into a bowl. Discard what is left in the strainer and pour the oil back into the jar.



Tropical Storm

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Yield: 1 gallon

INGREDIENTS

1 pineapple, fresh or frozen
1 cup pineapple juice
6 fresh oranges
1 lemon
2 mangos
2 ounces coconut milk
4-8 ounces honey
ice or frozen fruit medley (optional)



DIRECTIONS

1. Peel and trim pineapple, 2 oranges, lemon and mangos. Make sure to remove as much of the white on the orange and lemon as you can or it will turn your drink bitter.
2. Place the peeled oranges inside a pitcher.
3. Squeeze the peeled lemon into the pitcher being mindful of the seeds.
4. Juice the 4 un-peeled oranges into the pitcher.
5. Pour in the coconut milk, pineapple juice and honey.
6. Fill with water, stir and refrigerate. For immediate consumption, serve with ice or a frozen fruit medley. Add alcohol to convert to an adult beverage.



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