

2010 CULINARY CAREER DAY EVENTS

PITTSBURGH
March 23, 2010
Holiday Inn Pittsburgh Airport

HARRISBURG
March, 31, 2010
Whitaker Center For Science & The Arts

Career Paths



Culinary Demonstrations



Photo provided by York Technical Institute

Learn from Industry Experts



CULINARY CAREER DAY – PITTSBURGH

AGENDA

Tuesday, March 23, 2010

Holiday Inn Pittsburgh Airport

8:30 AM

Registration, Breakfast and Networking with Exhibitors from Secondary Institutions

Sponsored by:



9:45 AM

Welcome and Recognition of Sponsors & Exhibitors

Keith Lampkin, MHS, Chain Account Representative, U.S. Foodservice

10:00 AM

Opening Address

Craig Poole, General Manager, Pittsburgh Airport Holiday Inn

10:15 AM

Culinary Demonstration

Chef Clifford Klinger, CEC, CCE, Instructor, Indiana University of Pennsylvania

10:45 AM

Educators Panel Discussion

*Denis Rudd, Ed.D., CHA, FMP, CTP, University Professor and
Director of Hospitality and Tourism Management Robert Morris University
Nancy DiNicola, Instructor, Pittsburgh Technical Institute
Pierce Miller, President, Pennsylvania Culinary Institute
Richard Mills, Assistant Professor, Robert Morris University*

11:30 AM

Culinary Demonstration

Chef Daniel Jeter, Executive Sous Chef, Pittsburgh Airport Holiday Inn

12:00 NOON

Lunch, Networking with Exhibitors, Chefs Meet & Greet

1:00 PM

"The Professional You"

Carole Weldon, Career Counselor, Robert Morris University

1:30 PM

My Career Path

Jacqueline Williams, Owner, Abundant Catering

2:00 PM

Closing Remarks– Chefs Meet & Greet

An outstanding selection of speakers will share their knowledge and experiences with you.

Craig Poole

Craig Poole, General Manager of the Holiday Inn Pittsburgh Airport has over 30 years food & beverage experience. Craig started in 1970 by opening & managing 20 Dutch Pantry Restaurants and a fresh seafood restaurant, Skip Jack 82. In 1976 he joined Holiday Inn as a hotel Food & Beverage Director. After only 8 months he was promoted to Regional Food & Beverage Manager for Holiday Inn overseeing 26 company owned and managed properties. In 1987 Craig started his own restaurant James Street which he operated for 17 years. For the past 6 years he has managed various hotels in the Pittsburgh area.

Clifford H. Klinger, CEC, CCE

Clifford H. Klinger, CEC, CCE is a graduate of the Culinary Institute of America. He as served in the armed services for four years has worked for Americana Hotels, Sheraton Corporation and worked as the Executive Chef at the Hershey Lodge and Convention Center for 23 years. He has been teaching culinary arts at Indiana University of Pennsylvania Academy of Culinary Arts for the last 14 yrs.

Chef Klinger in on the Academic Advisory Board for Jefferson County Technology Center, Indiana County Technology Center, Lenape Vocational Technical School, Clearfield County Technology Center, and Mercer County Career Center. Chef Klinger has judged: Pennsylvania State Skills cooking competition 2007, Prostart State cooking competitions Wyoming 2008, 2009, Ohio 2009.

Denis P. Rudd, Ed.D., CHA, FMP, CTP

Denis P. Rudd, Ed.D., CHA, FMP, is The University Professor and Director of Hospitality and Tourism Management at Robert Morris University Pennsylvania at both the Coraopolis and Pittsburgh campuses. Dr. Rudd received his Bachelor's Degree in Finance and Commerce from Rider College, Lawrenceville, New Jersey, a Master's in Business Administration, a Masters in Education Counseling, Specialist in Higher Education Administration, and a Doctorate in Educational Counseling from the University of Nevada, Las Vegas.

In 1995 he accepted the position as Professor and Director of Hospitality and Tourism Management for Robert Morris College Coraopolis and Pittsburgh, Pennsylvania. Dr Rudd has recently published three texts entitled Introduction to Casino and Gaming Operation the first introduction text on casino and gaming operations, published by Prentice Hall and Club Operations, and Convention Technology. In 2005 Dr. Rudd was honored by being appointed the first University Professor of Robert Morris University.

Nancy DiNicola

Nancy DiNicola has a diverse background within the food and beverage industry. Starting as a bartender at a local bar, Nancy realized her passion for food and beverage. This influenced her to change her major to Business Administration with a specialty Hospitality Management while attending Robert Morris College. While completing her undergrad, Nancy became a sous chef at Clarks, a local restaurant in Moon Township.

In 2000, Nancy was hired as one of the opening assistant outlet managers at the Hyatt Regency Pittsburgh International Airport. At the Hyatt, she had the opportunity to move through the food and beverage department and working as the executive steward and then as the outlet manager.

Nancy decided in 2005 to return to Robert Morris University to complete her masters in business education. While student teaching, she went back to her roots and started serving at Willow. Currently, she is an instructor at Pittsburgh Technical Institute where she teaches a variety of classes ranging from business, computer applications and hospitality management.

Pierce Miller

Mr. Pearce Miller graduated from Slippery Rock University with a degree in Health, Physical Education, and Recreation. He taught and coached at Gateway High School (Monroeville, PA) from 1979 to 1981. After leaving the teaching profession, Miller worked for Ponderosa Restaurants and was eventually promoted to GM. Pearce entered entrepreneurship becoming part owner and operator of Sigmund's Nut House in Pittsburgh's Southside. Leaving the food industry, he ventured back into the teaching profession at PA Culinary Institute in 1997. In 1999, Pearce became Dean of Academic Studies and was later promoted to Dean of Retention and Professional Dev. Mr. Miller completed his Masters of Education degree at Indiana University of PA in 2004. In 2005, he began the Doctorate of Education program in Curriculum and Instruction at I.U. P. Mr. Miller was promoted to President in October 2007.

Chef Richard Mills

Dr. Richard J. Mills, Jr., is currently an Assistant Professor teaching in the Hospitality and Tourism department at Robert Morris University, Moon Township PA. Dr. Mills has worked in the industry for more than 12 years and has held several positions in the hotel and restaurant industry in the areas of food management and catering operations. Dr. Mills holds two associate degrees one in Liberal Arts (A.A) from Robert Morris University, one from PA Culinary Arts (A.O.S.), a bachelors degree in English Studies (B.A.) from Robert Morris University, and two master's degrees from Duquesne University (Master of Liberal Studies and Master of Arts in Communications Rhetoric). Dr. Mills has taught, researched, and published several books and publications in the areas of food and communication. He received his Doctorate Degree in Communication and Rhetorical Studies from Duquesne University in Pittsburgh, PA, in June of 2006 with an emphasis on food and culture.

Chef Daniel Jeter

Born and raised in Aliquippa, PA attending Aliquippa High School and the Community College of Beaver County, receiving an associate degree. Dan started his employment with the Ramada Inn Pittsburgh Airport - Sautee Cook, 1976-1982; The Carlton Restaurant, Downtown Pittsburgh - Kitchen Supervisor and Sous Chef, 1982-1993; Holiday Inn Pittsburgh Airport, Sous Chef, 1982 to present. Over 32 years of kitchen experience and a commitment to service. Roll model for Young Men of Center Avenue, Pittsburgh's Hill District while at the Carlton Restaurant and currently involved in the Holiday Inn's commitment to the Bradley Center located in Robinson Township.

Carole Weldon

Carole Weldon is a Career Counselor in the PPG Industries Career and Leadership Development Center at Robert Morris University. In her position, she works with students and alumni in the School of Business in all matters related to their career development. A primary component of her position is individual counseling, which involves career decision-making, resume reviews and conducting practice interviews. In addition, Carole coordinates major-specific programming for students in the School of Business, including employer practice interviews, professional panel discussions and networking events. She also conducts programs for all university students, including internship seminars, job fair prep workshops and preparatory job skills programs. Carole instructs two classes, which are geared toward acclimating first year students to college life and assisting them in their major and career decision-making.

Jacqueline Williams

Jacqueline Williams, the owner of Abundant Catering is an Executive Chef with over 15 years experience in preparing a wide variety of cuisine offerings. Williams one of the first African/American women to graduate from the Allegheny Community College Chef Apprentice Program. She began her career in the food preparation industry as a corporate trainer for Houlihan's, moved to the Twin Cities in 1990 and became the Executive Chef at Capers Restaurant in Edina, MN. She has also been the Executive Chef at Café Solo and Dayton's Boundary Waters Restaurant and worked in Marriott's International Education Division in Augsburg College in Minneapolis. I left Marriott in 1997 becoming the Executive Chef at Eat Your Heart Out Catering - The Twin Cities premier caterer to national and international entertainers.

Ms. Williams has an Associate Science Degree in Culinary Arts from Allegheny Community College. Her education also includes: Certified professional Chef from American Culinary Federation; Hotel & Restaurant Management - Wheeler School of Business; and Marriott International Training & Management Program.

PROPERTY INFO...

Holiday Inn Pittsburgh Airport



**8256 University Blvd.
Coraopolis, PA 15108-2591
412-262-3600
www.hipittsburgh.com**

CULINARY CAREER DAY – HARRISBURG

AGENDA

Wednesday, March, 31, 2010

Whitaker Center For Science & The Arts

8:30 AM

Registration, Breakfast and Networking with Exhibitors from Secondary Institutions

Sponsored by:



9:45 AM

Welcome and Recognition of Sponsors & Exhibitors

Chef Michael Finch, Instructor, Harrisburg Area Community College

10:00 AM

Opening Address

Lea Ann Kish, Chief Operating Officer, Milestone Hospitality Management

11:00 AM

My Career Path

Diane Harris, Food & Beverage Manager, Holiday Inn Harrisburg Hershey

My Career Path

Dwayne Jones, Assistant F&B Manager/Banquet Manager, Hilton Harrisburg

12:00 NOON

Lunch/Networking with Exhibitors

1:00 PM

My Career Path

Franklin Thompson, Jr., Executive Sous Chef, Hershey Lodge

My Career Path

*Tracy J. Clista, Catering Area Manager,
Hershey Entertainment and Resorts Company*

My Career Path

Jerri Clark, Food & Beverage Hospitality Manager, Hersheypark

2:00 PM

Closing Remarks

An outstanding selection of speakers will share their knowledge and experiences with you.

Lea Ann Kish

Lee Ann Kish is the chief operating officer of Milestone Hospitality Management, an owner operator of hotels located primarily on the East Coast.

As vice chair, Kish was involved with Holiday Inn Relaunch, the repositioning of Holiday Inn to create a more contemporary brand image including a new logo, and driving consistency in all 3,296 Holiday Inn brand family hotels around the world. With over 1,000 hotels already relaunched worldwide, the completion of the relaunch of the global estate is expected to be completed in 2010.

Kish also serves as a board member of the IAHI, the 3,000-member group consisting of InterContinental Hotels Group owners around the globe.

Diane Harris

Diane Harris is the Food & Beverage Manager at the Holiday Inn Harrisburg Hershey.

Ms. Harris is a graduate of Johnson & Wales College and has worked in a variety of "front of the house" positions at private clubs, retail food operations, and hotels. She also worked at the N.E. Culinary Institute.

Dwayne Jones

In 1985, Dwayne started his career in the hotel industry at the Crowne Plaza Hotel as a night cleaner in the kitchen. He later worked his way up to lead steward, assistant executive steward, and executive steward at the Omni Hotel. Dwayne transferred to Harrisburg in 1991 as the Executive Steward, and six months later, became an assistant Banquet Manager. Three years later, he was promoted to the Beverage Manager's position. After being away two years, he returned to Harrisburg and regained his employment with the Hilton Hotel. His current position is Assistant Food & Beverage Manager/Banquet Manager.

Dwayne was the recipient of the PA Tourism and Lodging Association's Spirit of Hospitality Award for Department Manager of the Year in 2002.

Tracy J. Clista

Tracy's professional experience includes vast supervisor and restaurant managerial positions for the Harrisburg Marriott, Providence Marriott, Bickford's Family Fare Restaurant in both RI and MA, and the Holiday Inn Mechanicsburg. She has also served as Maitre'D at the Hershey Lodge and Convention Center, Food Service Supervisor at Hershey Medical Center. She spent 8 years in sales including Member Services Manager with the Pennsylvania Restaurant Association, and back to F&B, as Catering Area Manager, Hershey Entertainment Complex.

Jerri Clark

Jerri Clark is the Food & Beverage Hospitality Manager at Hersheypark. She began her career in the hospitality industry as a part-time employee with Hershey Entertainment & Resort Company during high school. She then earned an Associate Degree in Food & Beverage from Penn State and started working at Hersheypark upon graduation.

For the past twenty-two years, she has held various food and beverage positions including: Food Service Area Manager (responsible for one geographical section within Hersheypark); Food Service Asst. Manager; Catering Manager; and F&B Hospitality Manager.

Franklin Thompson

Franklin Thompson is the Executive Sous Chef at the Hershey Lodge. Prior to this position, he was the Banquet Chef at the Hotel Hershey for two years. His first food and beverage position was an order taker/cook at Swenson's Ice Cream Parlor and Restaurant in Phoenix, AZ. Franklin also worked at the Ritz Carlton Phoenix for six years as a line cook and was a member of the opening team at the Fount Seasons Troon North in Scottsdale. He was the Executive Chef at the Missouri Bluffs Country Club in St. Louis, MI before moving to the sweetest place on earth in Hershey, PA.

PROPERTY INFO...

Whitaker Center for Science & Arts



**222 Market Street
Harrisburg, PA 1710**

717-214-ARTS (2787)

www.whitakercenter.org

Buses should drop students off at the
Market Street Entrance

