



UPCOMING EVENTS

Fall Session
Begins
August 19

Advisory Board
Meeting
September 25

Student Internships

Summer 2009 has brought many challenges for our RHTM students in securing traditional internships. They have learned to be more flexible with their expectations, to be more persistent with all types of contacts, and to consider volunteering instead of paid positions. In spite of these challenges, the majority of the students are reporting excellent learning experiences with a wide variety of organizations.

HRT internships include Walt Disney World; Pangea Watersports, Aruba; Roosevelt Hotel, New Orleans; Nama Sushi Bar; Levy Restaurants; Texas Motor Speedway; Bonefish Grill; Homewood Suites; Residence Inn; ARAMARK; UT Conference Center; Hyatt Miami; American Hospitality Academy, Hilton Head; Macaroni Grill; Dollywood; Four Points; Brasserie Restaurant; Oodles Restaurant; Cherokee Country Club; and Aubrey's Restaurant.

RCS students are completing internships with the following companies: Abercrombie; American Eagle; BeautiControl; Belk; Bella Boutique; Children's Hospital Gift Shop; E-Z Stop/Calloway Oil Company; French's Shoes and Boots, Murfreesboro; Indianapolis Colts; International Prom Association; JCPenney Custom Decorating; Knoxville Museum of Art Gift Shop; Knoxville Visitor's Center; Kohl's; Lifeway Christian Stores; Macy's—Nashville & New Orleans; Memphis Pool Supply; Ridgefields Country Club, Kingsport; River Sports Outfitters; The Denim Bar, Los Alamitos, California; UT Hospital Gift Shop; Walgreens; and Whimsical Gatherings-Event Planning.

We look forward to the students coming back to classes in the fall with new perspectives and valuable experiences to build upon during the next year.

Doctoral Student Placements

Three RHTM doctoral students completed their degrees this year and have accepted academic positions: Chae Mi Lim, Assistant Professor, Philadelphia University; Donetta Poisson, Clinical Assistant Professor and Assistant Director of the UT Culinary Institute, University of Tennessee; and Eva Smith, Assistant Professor, Brevard College.

Projects/Activities

This month the Culinary Institute completed its fourth class – 19 students graduated.

The Kitchen Garden prepared in conjunction with the UT Gardens has been planted on the lawn area behind the UT Visitors Center. It includes more than 30 different herbs, four berry plants and fruit trees. In the future, this garden will provide components for Institute recipes.



Steve Morse moderated and presented research with Norm Rose, senior technology analyst with PhoCusWright titled, "Mobile Marketing: Will You be Ready for 2012" at the Hospitality Sales and Marketing Association International (HSMIAI) conference on Revenue Management & Travel Internet Marketing Conference in Anaheim, CA on June 25.

Steve Morse has been elected to represent Tennessee in the Travel and Tourism Research Association's Southeast Chapter.

The new courses developed for the UT Culinary Institute are being promoted to the community. A recent release for Carol Costello's series of wine classes and John Antun's *BBQ 101 with Billy Bob Billy* is on the next page.

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THE CULINARY INSTITUTE AT THE UNIVERSITY OF TENNESSEE, which offers courses designed for professionals wishing to develop their skills, individuals interested in a culinary career and serious home chefs, is expanding its scope. Starting this August, the Institute will also offer a series of wine courses.

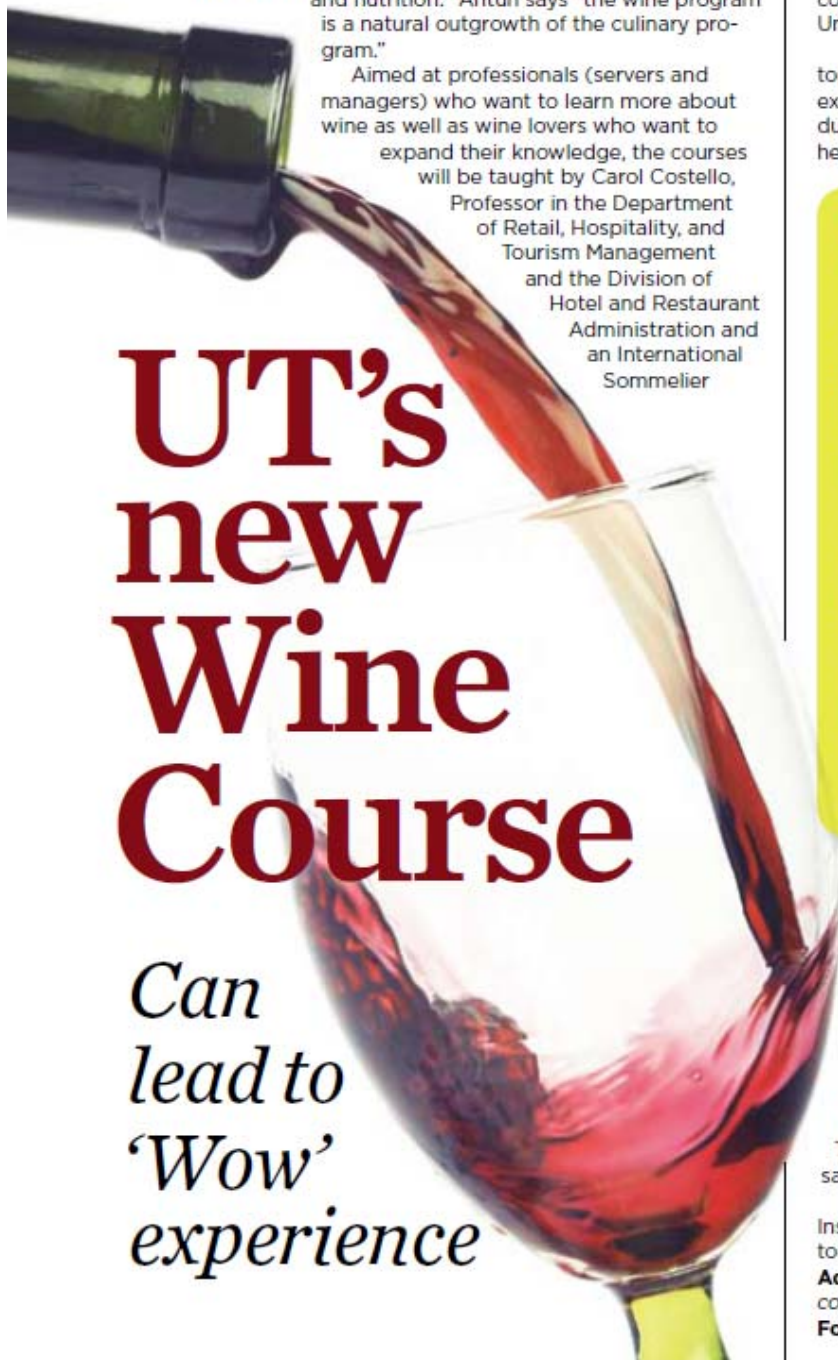
The founding director of the Culinary Institute is assistant professor of hotel, restaurant and tourism management John Antun, a certified executive chef with a doctorate in higher education administration who has spent more than 40 years in the hospitality industry and who opened and operated four successful restaurants in the New York metropolitan area. He and other local chefs are the instructors.

Antun describes the Institute's students as a "mixed bag." In addition to professional and aspiring chefs, recent students have included "a dentist who loves cooking, a soon-to-retire mailman and undergraduates studying food sciences and nutrition." Antun says "the wine program is a natural outgrowth of the culinary program."

Aimed at professionals (servers and managers) who want to learn more about wine as well as wine lovers who want to expand their knowledge, the courses will be taught by Carol Costello, Professor in the Department of Retail, Hospitality, and Tourism Management and the Division of Hotel and Restaurant Administration and an International Sommelier

UT's new Wine Course

Can lead to 'Wow' experience



Guild Graduate (Wine Level 1 and 2).

Costello, who describes herself as "fortunate to be able to teach about something people interact with every day," is looking forward to the courses. She'll include grapes people aren't familiar with and create comparisons between old world and new world and low and high cost wines. Every class will also include a food pairing. Costello says the "key to appreciation is exposure."

A three-week introductory course will expose students to the basics. They will learn how to evaluate wine and how to identify the characteristics of wine so they can identify what they like or don't like in a wine. Participants will learn "how to read a label and how the type of grape and the climate affect the flavor profile of a wine."

Following the basic course, students can take any of the three-week regional courses in any order. The four regional courses focus on wines from France, Germany and Italy, the United States, and the Southern Hemisphere.

Costello says, "When food and wine and community come together, you get that 'Wow' experience. You always want to duplicate that. This course can help you do it."



Fall 2009 Wine Course Schedule (\$189 per each 3 week course)

Introductory Courses

Mondays 6:30-9:00 p.m. August 17-31
Tuesdays 5:30-8:00 p.m. August 18-September 1
Wednesdays 6:30-9:00 p.m. September 9-23
Mondays 6:30-9:00 p.m. September 28-October 12

Regional Courses

French Wines Tuesdays 5:30-8:00 p.m., September 8-22
USA Wines Tuesdays 5:30-8:00 p.m. September 29-October 13
Italian/German Wines Tuesdays 5:30-8:00 p.m. October 20-November 3
Southern Hemisphere Wines Tuesdays 5:30-8:00 p.m. November 10-24

BBQ101

The skills of John Antun, Director of UT Culinary Institute, and Billy Bob Billy, legendary 25 year BBQ competitor, instructor and author, are blending together to produce a unique culinary experience—BBQ 101.

The BBQ school will be a 2 1/2 day hands-on course covering meat selection and preparation, food handling and safety, BBQ spices and sauces, cooking, and food presentation methods. Students will learn how to properly cook pork ribs, pulled pork shoulders, and beef brisket. They will also develop their signature spice rubs and secret sauces and dine on their class projects.

The class is planned for October 15 - 17 at the UT Culinary Institute on Neyland Drive. Fees for the course are estimated to be \$595 per person.

Additional questions: Dr. Carol Costello Ph.D., 865-974-6241, costello@utk.edu

For registration: Call the PPD Department 865-974-0150