

Cornell University  
Announcements  
School of Hotel  
Administration  
1971-72



# Cornell University

## School of Hotel Administration

Programs leading to professional careers in the management of hotels, motels, restaurants, clubs, hospitals, and institutions generally, and in their design and equipment layout.

### 1971-72

#### **Cornell University Announcements**

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*Statler Hall is constructed in three sections. The left section houses the Statler Inn and the Statler Club. The central section contains classrooms, laboratories, and offices. The Alice Statler Auditorium wing (right) includes a 900-seat auditorium, an exhibit hall, the Howard B. Meek Library, and additional teaching facilities.*

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The courses and curricula described in this *Announcement*, and the teaching personnel listed herein, are subject to change at any time by official action of Cornell University.

## **Correspondence**

Following are the addresses to use in obtaining further information on specific questions.

*The academic requirements for admission* (see pp. 11-15): Office of Admissions, Day Hall, Cornell University, Ithaca, New York 14850

*The personal requirements for admission and interviews* (see p. 12): Admissions Committee, School of Hotel Administration, Statler Hall, Cornell University, Ithaca, New York 14850

*The program of the School*, the content of courses, the requirements for graduation, and questions of financial aid to students: School of Hotel Administration, Statler Hall, Cornell University, Ithaca, New York 14850

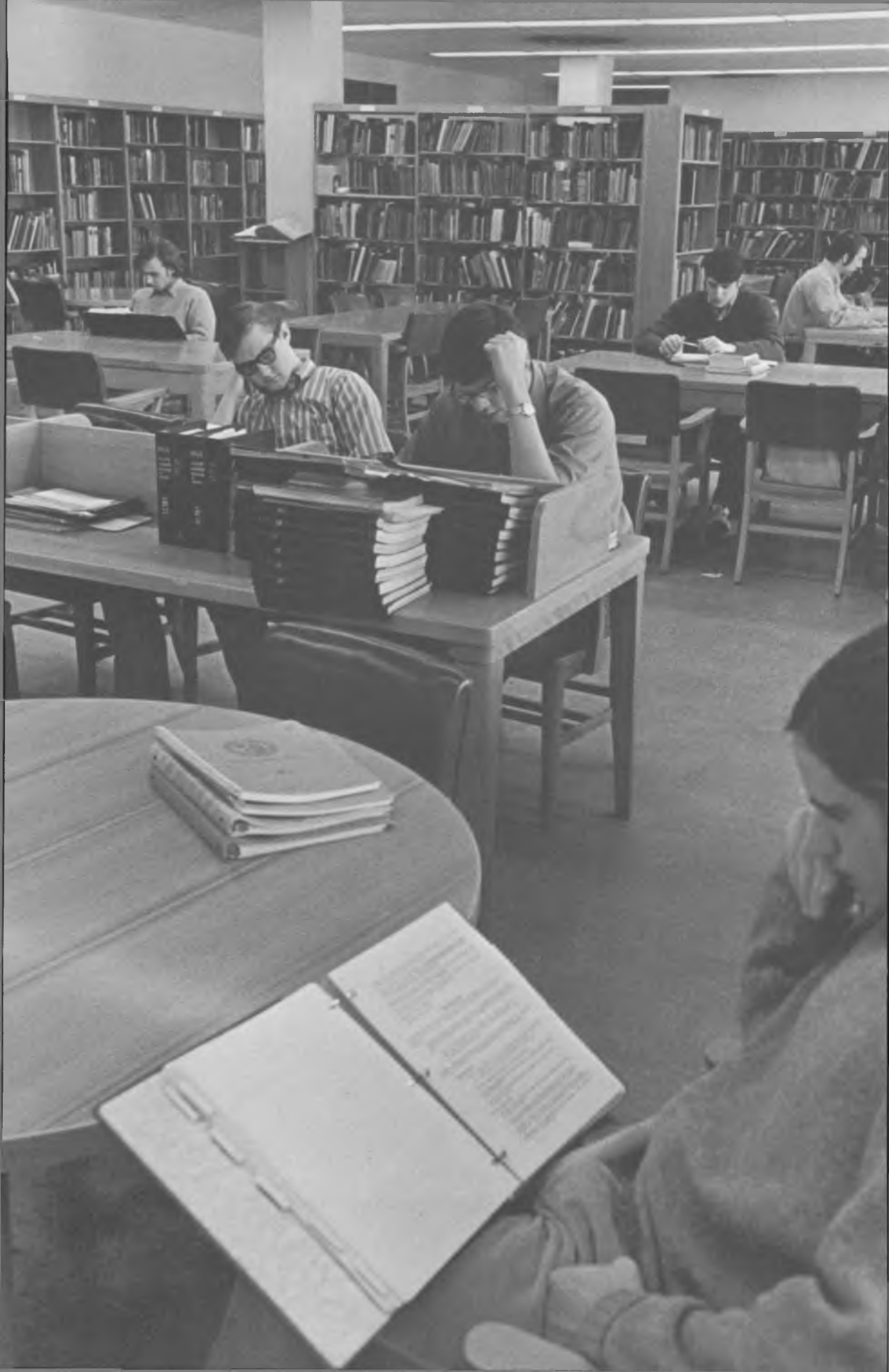
*Credit against the practice requirement:*  
Chairman, Practice Committee, Statler Hall,  
Cornell University, Ithaca, New York 14850

# Cornell Academic Calendar

1971-72\*

Registration, new students	Thursday, September 2
Registration, continuing and rejoining students	Friday, September 3
Fall term instruction begins, 7:30 a.m.	Monday, September 6
Thanksgiving recess:	
Instruction suspended, 1:10 p.m.	Wednesday, November 24
Instruction resumed, 7:30 a.m.	Monday, November 29
Fall term instruction ends, 1:10 p.m.	Saturday, December 11
Independent study period begins, 2:00 p.m.	Saturday, December 11
Final examinations begin	Thursday, December 16
Final examinations end	Thursday, December 23
Christmas recess and intersession	
Registration, new and rejoining students	Thursday, January 20
Registration, continuing students	Friday, January 21
Spring term instruction begins, 7:30 a.m.	Monday, January 24
Spring recess:	
Instruction suspended, 1:10 p.m.	Saturday, March 18
Instruction resumed, 7:30 a.m.	Monday, March 27
Spring term instruction ends, 1:10 p.m.	Saturday, May 6
Independent study period begins, 2:00 p.m.	Saturday, May 6
Final examinations begin	Monday, May 15
Final examinations end	Monday, May 22
Commencement Day	Friday, May 26

\* The dates shown in the Academic Calendar are subject to change at any time by official action of Cornell University.





# Cornell University

## School of Hotel Administration

### History of the School

In 1922, at the request of the American Hotel Association, a four-year program of instruction in hotel administration, the first of its kind anywhere, was established at Cornell University. The School began as a department organized in what was then the School of Home Economics of the New York State College of Agriculture, and a single professor, the late Dr. H. B. Meek, met with a class of twenty-one students.

The intervening years have brought a gradual expansion in the faculty, curriculum, student body, and alumni organization. In 1950 the former department became the School of Hotel Administration, and in 1954, the School was separated from those state colleges to become a completely independent academic unit with the University, a college in its own right with its own faculty and dean. The School now has a full-time resident faculty of twenty-three, whose teaching activities are devoted exclusively to the development of the specialized programs offered by the School and to the instruction of its students. They are fully qualified in both the academic and practical aspects of their respective fields. Experienced in hotel and restaurant work, many are consultants to nationally important hotel and restaurant organizations.

The work of the resident Hotel School faculty is supplemented by the services of about eighteen other persons who offer specialized courses. Many of them are active hotel or restaurant executives, lawyers, accountants, or experts in advertising or human relations; they come to Ithaca from New York or Chicago at weekly intervals to bring, for study and discussion in the classroom, the current problems of their daily work.

Altogether the School offers some ninety-eight courses, totaling 240 hours, that have been developed by the School and designed expressly to meet the needs of its students. In addition,

*Students study in the Howard B. Meek Library, which houses over 15,000 volumes on hotel and restaurant management and related subjects.*

students have access without restriction to courses offered by all the other colleges of the University—courses of professional and of cultural value—and they are guided and stimulated to tap generously the tremendous educational resources of the University.

A number of national associations, including the National Restaurant Association, the Club Managers Association of America, and the Food Facilities Consultants Society and International Society of Food Facilities Consultants, requested that programs be instituted to offer instruction in these fields. Members of these associations have provided financial support, have found places in their organizations for students and graduates, and have endorsed the curriculum on many occasions.

The late Ellsworth Milton Statler, creator of Statler Hotels, has been the School's principal benefactor. During his lifetime, Mr. Statler gave generously. Under the terms of his will, the Statler Foundation has continued to give generous support. The trustees of the Foundation have donated over \$7 million for the construction of Statler Hall, home of the School of Hotel Administration. To provide for adequate maintenance, the Foundation also gave an endowment of \$1,250,000. These and other gifts in support of the E. M. Statler Professorship, of research, and publications, constitute a total of well over \$10 million.

In 1968, the heirs of the late Barney L. Allis, chairman of the board of Hotel Muehlebach in Kansas City, Missouri, contributed funds for visiting lecturers. In 1969, the Howard B. Meek Visiting Professorship was established by the Cornell Society of Hotelmen. Other generous benefactors have supplied the impressive array of scholarships listed on pp. 27-33, thereby extending endorsement and encouragement to the School and financial assistance to the students.

### Educational Objectives

The program of the School of Hotel Administration at Cornell is based on the premise that the



**Great Dining Evolution**

**Eureka!**

**Statler IN**

There's nothing to the Great Dining Evolution.

Where dining out is a totally new experience.

School has two major responsibilities to the student: (a) to prepare him to perform useful and effective work in the economic society and to receive in return sufficient income to maintain a reasonable standard of living, and (b) to provide him with a cultural background that will enable him to participate fully in society and enjoy the results of his professional success.

Management of a hotel or a restaurant calls for a wide range of capabilities. Guests must be received with cordiality and provided with comfortable, well-designed and tastefully decorated surroundings. They need appetizing, wholesome food that has been wisely bought, properly stored, skillfully prepared, and graciously served. Various other conveniences in public areas, conference and exhibit rooms, communication systems, and travel services are required for proper guest service. Further, a staff of employees must be recruited, trained, and motivated to provide hospitable service. Moreover, all must be successfully coordinated to return a profit to the establishment's investors.

A curriculum that will prepare a person to plan, direct, and oversee such a complexity of equipment and services must draw upon nearly every branch of science, technology, and the liberal arts. The hotel student at Cornell studies accounting, advertising, chemistry, communications, computers, economics, engineering, finance, food preparation, law, literature, marketing, meat products, nutrition, personnel management, psychology, public relations, and sanitation among other subjects. In addition, he has ample opportunity to partake of an extensive variety of subjects through his elective program. Most courses are approached in the light of their specific bearing on the hotel and restaurant business, but the breadth is such that while he is receiving thorough preparation for his chosen career, the hotel student is also achieving a basic liberal education.

## Statler Hall

Statler Hall is a unique educational building, designed expressly to meet the needs of the faculty and the students of the School of Hotel Administration. The building is in three parts: a classroom section, a practice inn, and an auditorium with full stage facilities.

The classroom section, a substantial five-story building with over 115,000 square feet of space, is augmented by about 50,000 square feet of office, classroom, and laboratory space in the Alice Statler Auditorium wing. For instruction and research, these two sections provide nineteen

*Seniors in a management seminar direct the operation of the School's entire food service, including that of the Statler Inn. They are responsible for marketing and promotion, menus, purchasing, food preparation and service, accounting controls, and—most important—making a profit. They also coordinate the efforts of students in two laboratory courses in quantity food production.*

lecture rooms, six auditoriums, sixteen laboratories, and forty-six offices, all designed and equipped with the latest instructional equipment. Students also have their own lounge with a fireplace, radio, television, and serving pantry.

The Howard B. Meek Library provides an extensive collection of publications, numbering over 15,000 volumes, on hotel and restaurant operation and related subjects. The library has been the recipient of many gifts of display materials and personal collections. Among them are the Herndon Collection of 1,600 books, including many rare items; the J. O. Dahl Memorial Library; the books of W. I. Hamilton; the "Oscar of the Waldorf" (Oscar Tschirky) Collection of autographed dinner menus and memorabilia; the Pinco Collection of menus, dating back to the early 1900s; and the Vehling Collection of rare books and prints (about 500 of each) depicting the history of food and its cookery, the latter a personal gift from the late Mrs. Alice Statler.

Statler Inn, the practice inn, contains fifty-two guest rooms, including two suites, a fully equipped front office, and appropriate lounge areas. The Inn also has a variety of restaurants seating a total of 1,000 people: a formal dining room for 200, five private dining rooms for 8 to 100, two self-service restaurants for 150 and for 200, a cocktail lounge, and a ballroom for 400.

The Inn's facilities constitute a realistic laboratory for student instruction in operational procedures and managerial responsibilities for the hospitality industry. The School is fortunate in being able to develop for its students a close relationship between theoretical and practical instruction through the use of Statler Inn.

## School-Industry Cooperation

A close and pervasive relationship between the School of Hotel Administration and the hospitality industry benefits all participants. Students in the School gain from the curriculum enrichment that results from seminars, workshops, and lectures given by executives actively engaged in the field and from the less formal but vital personal contacts they make with industry personnel. The School's teaching, research, and publications programs benefit from the source material—problems gathered from actual situations—as well as from research funds provided by industry. Industry benefits from the research and publications of the School and also from the School's diverse program of short courses, workshops, and conferences planned for its personnel. In addition, consulting services are available from the School's staff, and a steady flow of well prepared graduates are provided to fill the needs of the constantly expanding industry.

## Special Programs

Workshops for executives in the hotel, food service, and club fields are frequently scheduled by the School. Some are conducted on the Cornell

## 10 School-Industry Cooperation

campus, but others are held in various cities throughout the United States and overseas. For detailed information, interested persons should write to Workshop Director, School of Hotel Administration, Statler Hall, Cornell University, Ithaca, New York 14850.

During the summer, the School offers a series of short courses for persons actively engaged in hotel and restaurant work throughout the world. These courses range from one to three weeks in length and cover such topics as hotel and motel operation, advertising and sales promotion, personnel methods, food and beverage control, restaurant management, menu planning, quantity food preparation, food facilities engineering, housekeeping, restaurant accounting, hotel accounting, interpretation of hotel statements, and properties management. Requests for detailed information should be addressed to Summer School of Hotel Administration, Statler Hall, Ithaca, New York 14850.

The School is currently involved in a new, two-year program in Puerto Rico aimed at furthering the development of the tourism industry there. Consulting and instructional staff is being provided by the School. Selected graduates of the program who have appropriate college credits will be admitted to the School to complete their degrees at Cornell.

### Research

In 1961, a research and development program was organized with initial funds from the Statler Foundation. The program has a full-time staff working on a variety of projects sponsored by foundations, government, and industry groups. Work under way or completed includes a study for Corning Glass Works on the applications of glass to food service, another for the American Cyanamid Corporation on the use of plastic dinnerware, mattress testing done in conjunction with the National Association of Bedding Manufacturers, research on guest preferences done for the American Hotel and Motel Association, and a study of tourism development for the Caribbean and Bahamas. In addition, research has been done on carpets and wall coverings, on the use of convenience foods, on employee orientation and training, and on applications of data processing to hotels. These research reports are published in the School's quarterly magazine and often provide the bases for other articles and news items in the industry's trade press.

Although the primary goal of the School's research and development program is academic enrichment for students and faculty, it serves also as a valuable liaison with industry.

### Publications

The *Cornell Hotel and Restaurant Administration Quarterly*, published by the School of Hotel Administration since 1960, has readers all over the world. One of its primary services is the reporting of seminars and conferences held by the School

and also the research projects performed by faculty and students. Reprints of *Quarterly* articles are generally available.

The staff of the *Quarterly* has also collaborated with the American Hotel and Motel Association and other organizations in publishing a variety of manuals for use in the field. In addition, the School publishes some of its own textbooks and manuals, many of which are used in the industry and in other colleges both in the United States and abroad.

### Placement

A student at Cornell's School of Hotel Administration receives help in finding interesting, satisfying work in his chosen field in many ways throughout his college years. The School and its work are known to hotel and restaurant executives all over the world. The student, through attendance and participation in seminars, lectures, hotel conventions, and such campus activities as Hotel Ezra Cornell, has ample opportunity to meet interesting and important people in the field. Many highly respected hotelmen are themselves Cornell graduates with a particular interest in the School and its students. The School also maintains, in cooperation with the Cornell Society of Hotelmen, an active placement service to help students obtain hotel jobs during the summer as well as to assist them in finding permanent positions.

A number of hotel and restaurant organizations offer internship or trainee programs to juniors and seniors in the School. The details vary from one organization to another, but such programs usually involve a year or more of work for the student in the various departments of the sponsoring organization and frequently include supplemental instruction as well. In some cases, there is no commitment beyond the training period; in other cases, specific plans for future employment are part of the arrangement. Some of the organizations which have offered training programs are Hilton Hotels, Sonesta International Hotels, I. T. T.-Sheraton Hotels, Inter-Continental Hotels, Stouffer's, Marriott Corporation, ARA-Slater, and Saga Food Service.

The programs provided by the School, the helpful contacts a student makes during his college years, and the admirable record of Cornell graduates in the field, have combined with the placement service of the School to produce an enviable record: 98 percent employment of graduates throughout the history of the School. Every year, every graduate has had opportunities available to him. A survey of earnings has also shown that the financial success of graduates of the School is high in comparison to those in the field without college degrees and in comparison to college graduates in other fields where a degree is required.

A register of graduates from the School, listing their current positions and affiliations, appears at the end of this *Announcement*.

## Admission

Admission to the School of Hotel Administration may be granted in September and in February to the prospective student who meets (A) the regular academic entrance requirements, and (B) the requirements in personal qualifications.

### A. Academic Requirements

The applicant must have completed a secondary school course and must offer at least sixteen acceptable units of entrance credit including English, four units; mathematics, three units; and chemistry, one unit. The remaining units should include additional mathematics and sciences (especially physics), social studies (including history), and a foreign language. The Scholastic Aptitude Test of the College Entrance Examination Board is required.

Subject	Units
English	4
Foreign Languages (modern and ancient)*	
French	1-4
German	1-4
Hebrew	1-3
Italian	1-3
Spanish	1-4
Greek	1-3
Latin	1-4
Mathematics	
Elementary Algebra	1
Intermediate Algebra	1
Advanced Algebra	½
Plane Geometry	1
Solid Geometry	½
Plane Trigonometry	½
Sciences	
Biology†	1
Botany	½-1
Chemistry	1
Earth Science	½-1
General Science	1
Physics	1
Zoology	½-1
Social Studies (including history)	
Each course	½-1

\* If a foreign language is offered for entrance, it is desirable to present at least two years, although credit will be granted for a single year of study in not more than two languages.

† If a unit in biology is offered, a half-unit in botany and a half-unit in zoology may not also be counted.

High school and other preparatory work is appraised in the University Office of Admissions to which the formal application and credentials should be sent. A nonrefundable \$20 application fee is required. Correspondence relating to the academic admission requirements should be directed to the University Office of Admissions, Day Hall, Cornell University, Ithaca, New York 14850.

A candidate may obtain credit in the subjects he wishes to present for admission in one or more ways, or some combination of them:

1. by presenting an acceptable school certificate,
2. by passing, in the required subjects, the achievement tests of the College Entrance Examination Board, or
3. by passing the necessary New York State Regents examinations.

Since students enroll for work in hotel administration at Cornell University from all parts of the United States and from other countries, and since the subjects of study available to students in the high schools vary from section to section, the prospective student is allowed wide freedom in the choice of his high school subjects. Only English, obviously valuable, chemistry, and the minimum mathematics necessary for the required courses in Properties Management and Financial Management are specified. Students and vocational advisors should not, however, be misled by this freedom. The curriculum in hotel administration includes a number of rigorous courses in accounting, science, and engineering, and, while the committee on admissions gives due weight to the more personal factors, it insists, for the protection of the prospective student, on evidence of good scholastic ability—ability to carry an exacting college program.

Although there is no specific language entrance requirement, the committee believes that a sequence of study of at least three years of a foreign language is likely to be useful to the hotelman or restaurateur and that its completion is an evidence of scholastic ability. Two years of a language are of much less value than three.

While not required, a four-year sequence in mathematics is evidence of good workmanship. Trigonometry is useful in Properties Management courses. The importance of chemistry, in view of the rigorous chemistry courses required in the School's curriculum, cannot be overemphasized. Physics also would provide a foundation for Properties Management.

For those students who attend the larger schools with a wealth of offerings, some suggestions as to choice of studies may be welcome. In the selection of a preparatory course, consideration should be given to the student's interest and the school's facilities. It may be, nevertheless, that the *suggested* preparatory program below will be helpful to the adviser, the parent, and the student.

English, four units.

Mathematics, three or four units:

elementary algebra, intermediate algebra, and plane geometry. Also, if possible, trigonometry, advanced algebra, or solid geometry.

History, at least one unit:

chosen according to interest of the student and facilities of the school.

Foreign language, three units:

French, German, Spanish, or Latin.

## 12 Admission

Science, at least two units:

chemistry, one unit: physics; general science; biology.

Electives, enough units to make the total sixteen.

### B. Personal Requirements

Because more applicants can meet the requirements stated under "A" than can be accommodated in the School, the faculty attempts to choose through a Committee on Admissions (whose decisions are final) those likely to profit most by the instruction offered. The Committee asks that each prospective student arrange an interview with a representative of the Committee on Admissions of the School of Hotel Administration, and that each prospective student take the Scholastic Aptitude Test given by the College Entrance Examination Board.\* Applicants are requested to furnish one picture (passport size) with the formal application or at the time of the interview.

The interviews are most satisfactorily held in Ithaca. Therefore, candidates who can conveniently visit Ithaca are urged to do so. They will profit by an acquaintance with the University, its facilities, and its staff. The interview will be most meaningful. In his correspondence, the applicant should mention the date and the hour of his choice, giving alternative times, if possible, and address his request to the Admissions Officer, School of Hotel Administration, Statler Hall.†

The Scholastic Aptitude Test is given by the College Entrance Examination Board at points all over the country and in the larger cities abroad. It is given six times a year, but the prospective student should plan to take the test in December or January. Detailed information regarding the places of examination and the exact dates can be obtained by writing to the College Entrance Examination Board, Box 592, Princeton, New Jersey 08540. Prospective students residing in the Rocky Mountain states or farther west should address the Board at Box 1025, Berkeley, California 94701. Admission to the Scholastic Aptitude Test is by prior arrangement only. Application for admission should be filed directly with the Board. To avoid a late application fee, it should be filed at least a month in advance of the date of the examination.

The procedures involved in securing admission

\* By exception this requirement is waived in the cases of applicants who are college graduates possessing Bachelor's degrees, and in the cases of applicants whose mother tongue is not English, provided that the applicant is not applying for financial aid as well.

† Not all prospective students, however, can readily come to Ithaca. To meet their needs, arrangements have also been made with graduates and others active in the hotel and restaurant business in most of the principal cities of the world to serve as interviewers. The prospective student should inform the School of his choice of time and place for his interview by writing directly to the School of Hotel Administration, Statler Hall.

may appear somewhat involved. They are designed, however, to protect the prospective student. Only those are admitted who seem likely to be able to carry a rigorous college program and who seem likely later to be successful in the industry. The risk of future failure or disappointment is thus reduced to a minimum. To provide ample time for all the arrangements, the formal application for admission must be filed before February 15 for students planning to enter in September. Students planning to enter the spring term must file formal application by December 1 and submit college transfer courses.

Entering students should consult the *Announcement of General Information* for details on certain medical requirements that must be met either before or during the registration period. The *Announcement* may be obtained by writing to the Office of Announcements, Day Hall, Ithaca, New York 14850.

### Transfer Students

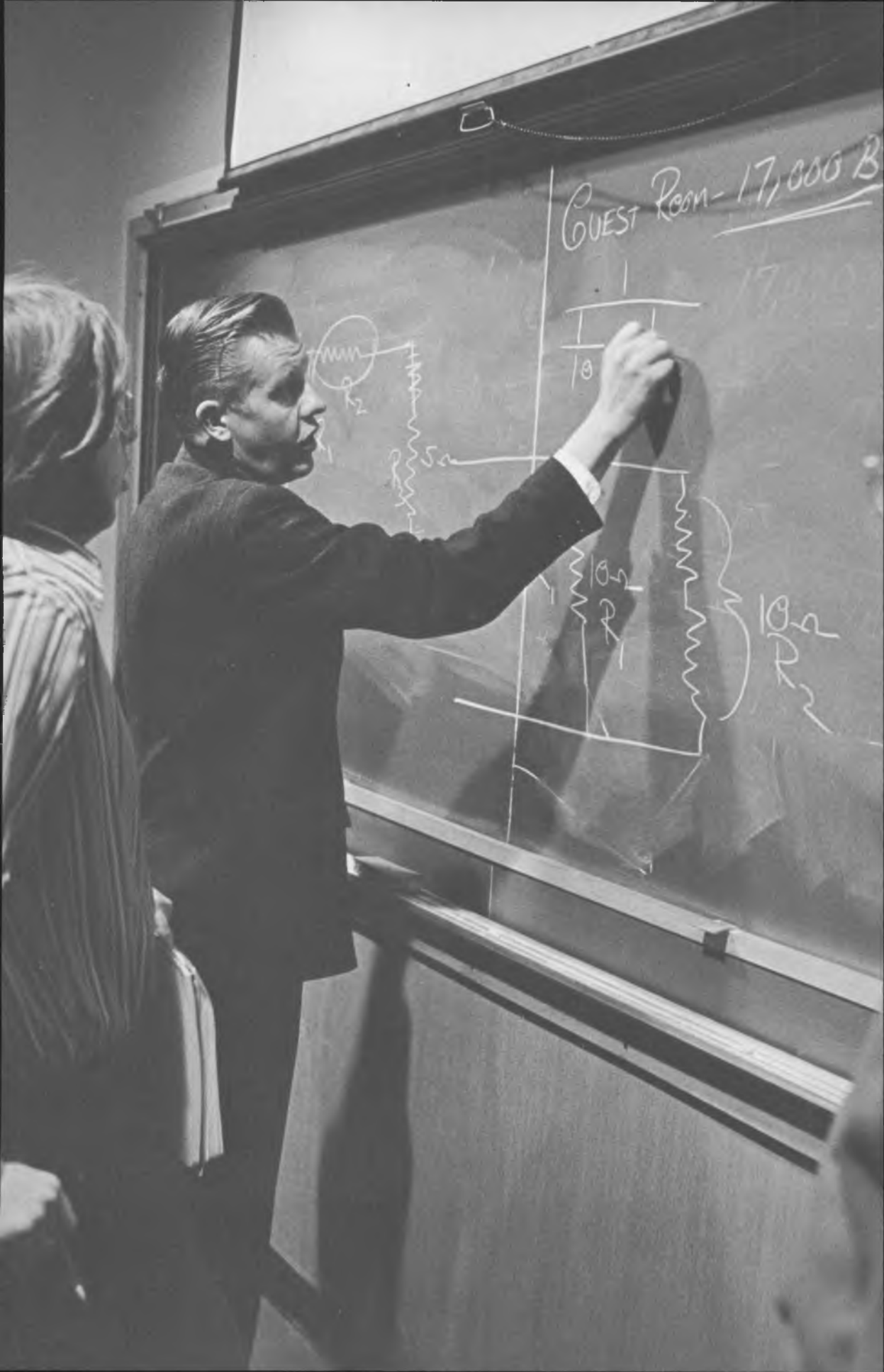
With the approval of the Committee on Admissions, students may be admitted to the School with advanced standing from other institutions of college level. To such students, credit will ordinarily be given, against the specific degree requirements, for those courses for which substantially equivalent work has been done. For that portion of the student's work not applicable to the specific requirements, credit up to 24 hours will ordinarily be given against the requirements of 120 hours. The total of transfer credit allowed may not exceed 60 semester hours. Transfer students will be held, in common with nontransfer students, for the completion of the hotel-practice requirement before the last term of residence. When they apply for admission, they are expected to take the Scholastic Aptitude Test (except for Bachelor's degree holders), and to present themselves for interviews. Formal applications for admission for those contemplating September entrance should be filed before February 15 with the University Office of Admissions, Day Hall. The spring term application deadline is December 1. A nonrefundable \$20 application fee is required.

Students will be accepted on transfer from junior colleges, but only if their records show them to be fully qualified for rigorous advanced college work. In each case the preparatory school record must meet Cornell entrance standards, and the junior college record must be of superior grade. No prospective student planning on eventual enrollment in the School of Hotel Administration at Cornell should embark first on a junior college program as a means of avoiding Cornell entrance requirements or as a matter of economy. If he has entrance deficiencies, he should remedy them. If he lacks funds, he should apply for scholarship aid.

*Three students review their books and notes before taking a quiz. The portrait depicts the late Ellsworth M. Statler, a well known hotelman and principal benefactor of the School.*







GUEST Room - 17,000 B



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## College Graduates

Advanced degrees, the Master's and the doctorate, in the field of hotel and restaurant management have been offered at Cornell University since 1929. Just as with the four-year undergraduate course, the standards for admission and for graduation are high. Thus, to embark on work toward the Master's or doctorate degree with hotel or restaurant specialization, a student is required to have completed the undergraduate hotel administration program or its equivalent.

However, many college graduates interested in professional careers in hotel or restaurant operation, in industrial feeding, in hospital administration, or in institution or club management have found the specialized courses offered by the School of Hotel Administration a valuable addition to the more general education they have received as undergraduates. When approved by the Committee on Admissions, a college graduate may choose to enroll either as a special student or as a candidate for the School's Bachelor of Science degree. As a special student, he will select freely a program of courses designed to meet his particular needs. As a candidate for the degree, his choice of courses will be influenced by the degree requirements. Typically, however, college graduates have found that the courses they choose voluntarily as a matter of professional improvement are also the courses required for the degree. In any event, the student is eligible for the placement assistance offered by the School and by the Cornell Society of Hotelmen.

The college graduate who elects to become a candidate for the School's degree is held for the regular degree requirements, including the practice requirement; but he receives credit against the academic requirements for all work he may previously have completed satisfactorily that may be appropriately applied against those requirements, including the twenty-four hours of free electives. He may also receive, under the usual rules, partial credit against the practice requirements for any related experience in the field. The amount of time required to earn the second degree varies somewhat with the previous undergraduate program but is usually about two years.

Each year a substantial number of entering students in the School are college graduates. They have a community of interest and a seriousness of purpose that make their study at the School very effective. In the second year they are often employed as laboratory assistants. The colleges whose graduates have appeared on the rolls of the Hotel School and have won recognition for themselves later in the field are too numerous to list here.

Holders of Bachelor's degrees who are candidates for admission are held to satisfy the personal admission requirements described on p. 00. Like all other candidates for admission, they present themselves for a personal interview; but

they are not required to take the College Board's Scholastic Aptitude Test. Those who have previously taken the latter test, however, are asked to have the Board transmit the scores.

## Foreign Students

Students from foreign countries who present satisfactory evidence of adequate capacity and training may be admitted to the School. Since their previous education usually does not conform, point by point, to that required of the native student, some latitude may be granted with respect to exact secondary entrance units. It remains essential, however, that the foreign student possess an educational background at least tantamount to the twelve years of secondary schooling required of native applicants, and that the caliber of his academic performance be high.

Prospective students whose native language is not English will not be required to take the Scholastic Aptitude Test unless they are also applicants for financial aid. Foreign students who are applying for scholarship aid must arrange to take the Scholastic Aptitude Test by writing to the appropriate College Entrance Examination Board. Scholarship applications must be obtained from the International Student Office, Day Hall, Cornell University. All prospective students, wherever they may be located, are required to arrange for an official interview by writing directly to the School of Hotel Administration.

## Requirements for Graduation

Regularly enrolled students in the School of Hotel Administration are candidates for the degree of Bachelor of Science. The requirements follow:

1. The completion of eight terms in residence.\*
2. The completion, with a general average of 2.0, of 120 credit hours, required and elective, as set forth in the table at the top of p. 16.
3. The completion, before entering the last term of residence, of sixty points of practice credit as defined on pp. 16-19.
4. The completion, during the first four terms of residence, of the University requirements in physical education (see *Announcement of General Information*).

Suggested programs of courses arranged by years appear on pp. 20-24. The specifically required courses there indicated account for 81 of the total of 120 hours. From the hotel electives (pp. 21-22), some combination of courses, the

\* College graduates and students transferring from other colleges and universities may be allowed appropriate credit against the residence requirements at the time of admission. A student who has completed six terms at the School of Hotel Administration and who has attained a cumulative average of 3.3 may petition the faculty for permission to waive the residence requirement.

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**Course Requirements for Graduation**

<i>Specifically Required Courses</i>	<i>Hours</i>
Management: H.Adm. 110, 113, 120, 140	10
Financial Management: H.Adm. 211, 212, 213, 214, 233, plus three additional hours	18
Food and Beverage Management: H.Adm. 311, 312, 313, 314	10
Administration: H.Adm. 413 plus two additional hours of law; Economics 101 and 102 (or H.Adm. 423 and 424) plus three additional hours of economics	13
Properties Management: H.Adm. 513, 515, 516, 517	12
Managerial Communication: Humanities 1 and 2; Communication Arts 301	9
Science: H.Adm. 711, 712, 713	9
<hr/>	
<i>Total, Specifically Required Courses</i>	81
<i>Hotel Electives</i>	15
<i>Free Electives</i>	24
<hr/>	
<b>Total Semester Hours Required for Graduation</b>	<b>120</b>

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credit for which totals at least 15 hours, is also to be taken. The remaining 24 hours may be earned in courses chosen at will, with the approval of the adviser, from the offerings of any college of the University, provided only that the customary requirements for admission to the courses chosen are met.

Students in the School of Hotel Administration who plan to attend summer school at Cornell or elsewhere, and Cornell students who propose to attend any other university with the expectation that credit thus earned might be counted toward the Cornell degree in hotel administration, should obtain the approval of the School in advance. Credit will not be allowed otherwise.

Credit earned in the courses in military science or air science or naval science may be counted in the twenty-four-hour group of free electives. Both men and women students are required by the University faculty to take courses in physical education, but no credit for the academic degree is allowed for these courses.

### Practice Requirement

As part of degree requirements, each student enrolled in the School of Hotel Administration must complete *before the last term of residence* three summer periods (or their equivalent) of supervised employment on approved jobs in approved hotels or restaurants or similar institutions. For purposes of administration this requirement is also stated as *the completion, before beginning the last term of residence, of at least sixty points of practice credit, where the point of credit is so defined that the normal summer's work of about ten weeks, with all appropriate\* notices and re-*

*ports, count for approximately twenty points.* For exceptionally good types of experience, good workmanship, and excellent reports, excess credit is given; while for poor experience, poor workmanship, or poor or tardy reports, less than normal credit is allowed.

The requirement has a number of objectives. The student on practice at some minor or menial job can test his interest in work in the field. He can learn by experience the points of view of the employee. He can learn by observation the duties of fellow workers in related jobs, in superior or inferior posts. With thought and imagination he can reflect upon and learn something of the problems of management and their solution. Upon returning to the classroom, the student can then draw upon incidents in his experience to illustrate and to understand the ideas developed by the instructor. After graduation, he can rest his application for permanent employment in part upon his practice experience record and in many cases can rely on contacts established during the practice period to initiate and support his candidacy.

Credit for hotel or restaurant experience is estimated on the basis of the number of weeks worked, and reports filed by the students and by the employers. A limited amount of credit may be earned before entering college. A maximum of twenty points will be allowed any entering freshman for work experience performed within three years prior to matriculation. A maximum of thirty points will be allowed any transfer student for work done prior to matriculation. Therefore, students who expect to be employed in the field before entering Cornell University and who wish

*Menus are built around meat, poultry, and fish. Professor J. J. Wanderstock explains the relative desirability of various cuts which can be made from a whole beef loin.*

\* As set forth in the Practice Instructions supplied on request to the School, Statler Hall.





to count that work against the practice requirement should apply before beginning work or as soon thereafter as possible to the Committee on Practice for instructions. Not more than thirty points of practice credit may be earned in any one hotel or restaurant, and only fifteen points may be earned while earning academic credit.\* Applications for practice credit must be made soon after registration. No credit will be allowed for prior experience not reported promptly.

Each student enrolled in the School is expected to spend his summer vacation periods at approved work until the sixty point requirement is satisfied. Failure to submit the required notices and reports may result in not satisfying the requirement that sixty practice credits be earned before the beginning of the last term of residence. Plans for the summer should be made definite only after a study of the practice instructions. Formal application for credit must be filed on or before the first day of classes following the completion of the period of experience. Attention is called especially to the fact that the practice requirement must be satisfied before the beginning of his last term of residence. No student is permitted to register for his final term of residence until he has satisfied the practice requirement in full.

Since cadets in the Army Reserve Officers Training Corps are expected to spend six weeks in camp during the summer before their senior year, it is especially desirable that hotel students who plan to join the Corps and to elect the advanced courses in military science make every effort to expedite their practice work early. By working the full vacation periods of thirteen weeks and by filing superior early reports, it is possible to satisfy the practice requirements and to attend the final summer training camp. Similarly, students enrolled in the Navy Reserve Officers Training Corps who must make summer cruises should anticipate the practice requirements as much as possible.

Although the practice is an essential part of the student's program, the School does not guarantee summer positions. Through the School's numerous contacts with the hotel and restaurant industry a considerable number of openings are available for students of high promise. Other students are assisted in finding work, and ordinarily American students find jobs quite readily. Jobs suitable for foreign students are considerably less numerous. Consequently, the foreign student must expect to have more difficulty in getting located. The School will give assistance as it can to foreign students but in no case can guarantee placement or assume responsibility for it.

\* This is modified to forty and thirty points respectively for work accomplished at the School's Statler Inn.

*Guest rooms in Statler Inn serve as laboratories for room design and furnishings. Professor Paul Broten's class in hotel planning discusses bedside controls for lighting and other furnishings.*

Some hotel and restaurant organizations (among them the Sonesta Hotels, Hilton Hotels, Inter-Continental Hotels Corporation, Sheraton Hotels, and Stouffer's and Marriott Corporation) make a point of providing experience opportunities for Cornell students, giving them special apprenticeship arrangements with rotated experience.

The type of experience for which practice credit has been given is illustrated in the following list of jobs previously listed by hotel students.

Food Service Supervisor, Racquet Club, Philadelphia, Pennsylvania  
 Manager, Elka Club, Elka Park, New York  
 Datum Club Supervisor (Manager),  
 Commissioned Officers' Mess, Open, United States Naval Base, Newport, Rhode Island  
 Food and Beverage Control Trainee, London Hilton, London, England  
 Accounting Checker, Laventhol Kreckstein Horwath and Horwath, New York City  
 Steward, Blackhawk Restaurant, Chicago, Illinois  
 Desk Clerk, Holiday Inn, Easton, Maryland  
 Design Draftsman, Buckelius Food Service Equipment Company, Shreveport, Louisiana  
 Housekeeping Staff, Sheraton-Boston, Boston, Massachusetts  
 Bell Captain, Island Inn Motor Hotel, Westbury, New York  
 Food Service Supervisor, Disneyland, Anaheim, California  
 Manager, Western Drive-in, Akron, Ohio  
 Cook, Statler Inn, Ithaca, New York  
 Host, Queens Surf Restaurant, Honolulu, Hawaii  
 Assistant Manager, Host Town Motel, Lancaster, Pennsylvania  
 Baker's Helper, Pleasantdale Bakery, West Orange, New Jersey  
 Manager, Hyannisport Club, Hyannisport, Massachusetts  
 Auditor, Price Waterhouse & Company, New York City  
 Trainee, Caribe Hilton Hotel, San Juan, Puerto Rico  
 Assistant Head Cashier, Grossinger's, Grossinger, New York  
 Assistant Credit Manager, Sheraton Hotels, New York City  
 Banquet-Sales Trainee, Huntington Town House, New York City  
 Supervisor, York Hospital, York, Pennsylvania  
 Executive Trainee, El Ponce Intercontinental Hotel, Ponce, Puerto Rico  
 Busboy-Barwaiter, Deepdale Golf Club, Manhasset, New York  
 Bartender, Bethesda Country Club, Bethesda, Maryland

## Curriculum

This typical arrangement of required courses, year by year, is offered for illustration. The courses mentioned are described in detail on pp. 35-45.

### The Freshman Year

<i>Specifically Required Courses</i>	<i>Hours</i>
Humanities I and II	6
Psychology (H.Adm. 110)	3
Introductory Management (H.Adm. 120)	1
Information Systems I (H.Adm. 140)	3
Accounting (H.Adm. 211-212)	6
Fundamentals of Food Preparation (H.Adm. 311)	2
Commercial Food Service Production (H.Adm. 312)	2
Chemistry (H.Adm. 711-712)	7
Sanitation (H.Adm. 713)	2
	32

#### *Suggested Electives\**

Management Lectures (H.Adm. 125)	1
Typewriting (H.Adm. 610)	2

\* Fifteen semester hours of Hotel electives are to be taken.

### The Sophomore Year

<i>Specifically Required Courses</i>	<i>Hours</i>
Economics 101-102 (or H.Adm. 423-424)	6
Personnel Administration (H.Adm. 113)	3
Intermediate Accounting (H.Adm. 213)	3
Hospitality Accounting (H.Adm. 214)	3
Financial Economics (H.Adm. 233)	3
Meat Science and Management (H.Adm. 313)	3
Introduction to Properties Management (H.Adm. 513)	3
	24

#### *Suggested Electives\**

Management Lectures (H.Adm. 125)	1
Principles of Marketing (H.Adm. 133)	2
Fundamentals of Computers (H.Adm. 145)	3
Front Office Accounting Machines in Hotels (H.Adm. 215)	1
Food and Beverage Control (H.Adm. 216)	2
Specialty Food Preparation (H.Adm. 323)	3
Typewritten Communication (H.Adm. 611)	2

\* Fifteen semester hours of Hotel electives are to be taken.

### The Junior Year

<i>Specifically Required Courses</i>	<i>Hours</i>
Oral Communication (Communication Arts 301)	3
A course in Financial Management*	3
Management of a Retail Food Service Operation (H.Adm. 314)	3

### [Junior Year, continued]

Law of Business (H.Adm. 413-416)†	4
Mechanical and Electrical Problems I and II (H.Adm. 515-516)	6
	19

#### *Suggested Electives‡*

Resort Management (H.Adm. 124)	1
Management Lectures (H.Adm. 125)	1
Franchising in the Hospitality Industry (H.Adm. 127)	2
Tourism (H.Adm. 134)	2
Advertising and Public Relations (H.Adm. 135)	2
Advertising and Public Relations (H.Adm. 138)	2
Auditing (H.Adm. 217)	3
Investment Management (H.Adm. 223)	2
Financial Analysis and Planning I (H.Adm. 224)	3
Financial Analysis and Planning II (H.Adm. 225)	3
Tax Basis for Managerial Decisions (H.Adm. 226)	1
Fundamental Statistical Analysis and Inference (H.Adm. 235)	3
Survey of Convenience Foods (H.Adm. 324)	2
International Hotel Cuisine (H.Adm. 325)	3
Catering for Special Occasions (H.Adm. 326)	2
Managerial Aspects of Purchasing (H.Adm. 338)	2
Specialty Food Systems (H.Adm. 339)	2
Credit to be arranged	
Food Habits and Customs (H.Adm. 348)	2
Credit to be arranged	
Directed Studies in Food and Beverage Management (H.Adm. 350)	2 or 3
Law of Business (H.Adm. 414)	2
Law of Business: Contracts, Bailments, and Agency (H.Adm. 415)	2
General Survey of Real Estate (H.Adm. 435)	2
Food Facilities Programming, Planning, and Design (H.Adm. 543)	3

\* The requirement in Financial Management may be satisfied by three hours selected from the courses in that area listed on pages 37-38.

† For the law requirement, the student may substitute for Hotel Administration 416 either Hotel Administration 415 or 417.

‡ Fifteen semester hours of Hotel electives are to be taken.

### The Senior Year

<i>Specifically Required Courses</i>	<i>Hours</i>
A course in Economics*	3
Physical Plant Planning and Construction (H.Adm. 517)	3
	6

\* The requirement in Economics may be satisfied by any course in Economics beyond Economics 101-102 or Hotel Administration 423-424, or by any three hours selected from Hotel Administration 223, 226, 227, and 417. See pages 37-38 and 41-42.

## [Senior Year, continued]

*Suggested Electives†*

Union Management Relations (H.Adm. 114)	2
Human Relations (H.Adm. 115)	2
Development of Training Programs (H.Adm. 116)	2
Seminar in Organizational Behavior and Administration (H.Adm. 117-118)	4
Analysis of Hotel Operation (H.Adm. 123)	2
Management Lectures (H.Adm. 125)	1
Management Principles (H.Adm. 128)	2
Seminar in Franchising (H.Adm. 129)	2
Sales and Sales Promotion (H.Adm. 136)	2
Sales Communication (H.Adm. 137)	2
Seminar in Marketing (H.Adm. 139)	2
Seminar in Hospitality Simulation Exercises (H.Adm. 146)	3
Directed Studies in Hotel Management (H.Adm. 180) Credit to be arranged	
Seminar in Financial Management (H.Adm. 227)	2
Internal Controls in Hotels (H.Adm. 228)	2
Undergraduate Research in Financial Management (H.Adm. 281, 282, 283) Credit to be arranged	
Restaurant Management (H.Adm. 335)	3
Beverage Management (H.Adm. 336)	3
Special Problems in Foods (H.Adm. 345)	1
Research Methods in Foods (H.Adm. 360) Credit to be arranged	
Independent Research Projects in Food and Beverage Management (H.Adm. 380) Credit to be arranged	
Law as Related to Innkeeping (H.Adm. 416)	2
Law of Business: Business Organizations, Partnerships, and Corporations (H.Adm. 417)	2
General Insurance (H.Adm. 445)	3
Directed Studies in Hotel Administration (H.Adm. 480) 1, 2, 3, or 4	
Seminar in Hotel Guest Room Design, Construction, and Renovation (H.Adm. 525)	3
Seminar in Hotel Lighting and Color (H.Adm. 526)	3
Seminar in Hotel Planning (H.Adm. 527)	3
Seminar in Restaurant Planning (H.Adm. 528)	3
Food Facilities Equipment, Layout, and Design (H.Adm. 545)	3
Advanced Food Facilities Engineering (H.Adm. 546)	3
Managerial Letter Writing (H.Adm. 622)	2
Exploratory Food Chemistry (H.Adm. 780)	2

† Fifteen semester hours of Hotel electives are to be taken.

**Elective Undergraduate Courses Offered in Hotel Administration**

	<i>Hours</i>
Union Management Relations (H.Adm. 114)	2
Human Relations (H.Adm. 115)	2
Development of Training Programs (H.Adm. 116)	2
Seminar in Organizational Behavior and Administration (H.Adm. 117-118)	4
Analysis of Hotel Operation (H.Adm. 123)	2
Resort Management (H.Adm. 124)	1
Management Lectures (H.Adm. 125)	1
Franchising in the Hospitality Industry (H.Adm. 127)	2
Management Principles (H.Adm. 128)	2
Seminar in Franchising (H.Adm. 129)	2
Principles of Marketing (H.Adm. 133)	2
Tourism (H.Adm. 134)	2
Advertising and Public Relations (H.Adm. 135)	2
Sales and Sales Promotion (H.Adm. 136)	2
Sales Communication (H.Adm. 137)	2
Advertising and Public Relations (H.Adm. 138)	2
Seminar in Marketing (H.Adm. 139)	2
Fundamentals of Computers (H.Adm. 145)	3
Seminar in Hospitality Simulation Exercises (H.Adm. 146)	3
Directed Studies in Hotel Management (H.Adm. 180) Credit to be arranged	
Front Office Accounting Machines in Hotels (H.Adm. 215)	1
Food and Beverage Control (H.Adm. 216)	2
Auditing (H.Adm. 217)	3
Investment Management (H.Adm. 223)	2
Financial Analysis and Planning I (H.Adm. 224)	3
Financial Analysis and Planning II (H.Adm. 225)	3
Tax Basis for Managerial Decisions (H.Adm. 226)	1
Seminar in Financial Management (H.Adm. 227)	2
Internal Controls in Hotels (H.Adm. 228)	2
Fundamental Statistical Analysis and Inference (H.Adm. 235)	3
Undergraduate Research in Financial Management (H.Adm. 281, 282, 283) Credit to be arranged	
Specialty Food Preparation (H.Adm. 323)	3
Survey of Convenience Foods (H.Adm. 324)	2
International Hotel Cuisine (H.Adm. 325)	3
Catering for Special Occasions (H.Adm. 326)	2
Restaurant Management (H.Adm. 335)	3
Beverage Management (H.Adm. 336)	3
Menu Planning (H.Adm. 337)	1
Managerial Aspects of Purchasing (H.Adm. 338)	2
Specialty Food Systems (H.Adm. 339) Credit to be arranged	
Special Problems in Foods (H.Adm. 345)	1



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Educational Techniques in Food Systems (H.Adm. 347)	Credit to be arranged	
Food Habits and Customs (H.Adm. 348)	Credit to be arranged	
Directed Studies in Food and Beverage Management (H.Adm. 350)	2 or 3	33
Research Methods in Foods (H.Adm. 360)	Credit to be arranged	
Independent Research Projects in Food and Beverage Management (H.Adm. 380)	Credit to be arranged	
Law of Business (H.Adm. 414)	2	
Law of Business: Contracts, Bailments, and Agency (H.Adm. 415)	2	
Law as Related to Innkeeping (H.Adm. 416)	2	
Law of Business: Business Organization, Partnerships, and Corporations (H.Adm. 417)	2	
General Survey of Real Estate (H.Adm. 435)	2	
General Insurance (H.Adm. 445)	3	
Directed Studies in Hotel Administration (H.Adm. 480)	Credit to be arranged	
Seminar in Hotel Guest Room Design, Construction, and Renovation (H.Adm. 525)	3	
Seminar in Hotel Lighting and Color (H.Adm. 526)	3	
Seminar in Hotel Planning (H.Adm. 527)	3	
Seminar in Restaurant Planning (H.Adm. 528)	3	
Food Facilities Programming, Planning, and Design (H.Adm. 543)	3	
Food Facilities Equipment, Layout, and Design (H.Adm. 545)	3	
Advanced Food Facilities Engineering (H.Adm. 546)	3	
Typewriting (H.Adm. 610)	2	
Typewritten Communication (H.Adm. 611)	2	
Secretarial Typewriting and Procedures (H.Adm. 612)	3	
Shorthand Theory (H.Adm. 620)	3	
Shorthand Transcription (H.Adm. 621)	2	
Managerial Letter Writing (H.Adm. 622)	2	
Exploratory Food Chemistry (H.Adm. 780)	2	

### Suggested Program for Food and Beverage Management\*

The Freshman Year	Hours	
Humanities I and II	6	
Psychology (H.Adm. 110)	3	
Introductory Management (H.Adm. 120)	1	
Information Systems I (H.Adm. 140)	3	
Accounting (H.Adm. 211-212)	6	
Fundamentals of Food Preparation (H.Adm. 311)	2	
Commercial Food Service Production (H.Adm. 312)	2	
Chemistry (H.Adm. 711-712)	7	

\* This program is suggested for illustration. Many variations are possible.

### [Freshman Year, continued]

Sanitation (H.Adm. 713)	2
Management Lectures (H.Adm. 125)	1

### The Sophomore Year

	Hours
Economics 101-102 (or H.Adm. 423-424)	6
Personnel Administration (H.Adm. 113)	3
Intermediate Accounting (H.Adm. 213)	3
Hospitality Accounting (H.Adm. 214)	3
Financial Economics (H.Adm. 233)	3
Meat Science and Management (H.Adm. 313)	3
Introduction to Properties Management (H.Adm. 513)	3
Management Lectures (H.Adm. 125)	1
Food and Beverage Control (H.Adm. 216)	2
Specialty Food Preparation (H.Adm. 323)	3

### The Junior Year

	Hours
Oral Communication (Communication Arts 301)	3
A course in Financial Management	3
Management of a Retail Food Service Operation (H.Adm. 314)	3
Law of Business (H.Adm. 413-415)	4
Mechanical and Electrical Problems I and II (H.Adm. 515-516)	6
Union-Management Relations (H.Adm. 114)	2
Principles of Marketing (H.Adm. 135)	2
Financial Analysis and Planning I (H.Adm. 224)	3
Managerial Aspects of Purchasing (H.Adm. 338)	2
Food Facilities Programming, Planning, and Design (H.Adm. 543)	3

### The Senior Year

	Hours
A course in Economics	3
Physical Plant Planning and Construction (H.Adm. 517)	3
Advertising and Public Relations (H.Adm. 135)	2
Financial Analysis and Planning II (H.Adm. 225)	3
Directed Studies in Food and Beverage Management (H.Adm. 350)	2
Restaurant Management (H.Adm. 335)	3
Beverage Management (H.Adm. 336)	3
Specialty Food Systems (H.Adm. 339)	1
Independent Research Projects in Food and Beverage Management (H.Adm. 380)	2 or 3
Seminar in Restaurant Planning (H.Adm. 528)	3
Electives	5

Students in food chemistry analyze the composition of common food products. Today's lesson relates to potatoes.





### Suggested Program for Prospective Club Managers\*

The Freshman Year	Hours
Humanities I and II	6
Psychology (H.Adm. 110)	3
Introductory Management (H.Adm. 120)	1
Information Systems I (H.Adm. 140)	3
Accounting (H.Adm. 211-212)	6
Fundamentals of Food Preparation (H.Adm. 311)	2
Commercial Food Service Production (H.Adm. 312)	2
Chemistry (H.Adm. 711-712)	7
Sanitation (H.Adm. 713)	2
Management Lectures (H.Adm. 125)	1

33

The Sophomore Year	Hours
Economics 101-102 (or H.Adm. 423-424)	6
Personnel Administration (H.Adm. 113)	3
Personnel Administration (H.Adm. 120)	3
Intermediate Accounting (H.Adm. 213)	3
Hospitality Accounting (H.Adm. 214)	3
Financial Economics (H.Adm. 233)	3
Meat Science and Management (H.Adm. 313)	3
Introduction to Properties Management (H.Adm. 513)	3
Management Lectures (H.Adm. 125)	1
Principles of Marketing (H.Adm. 133)	2
Specialty Food Preparation (H.Adm. 323)	3

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The Junior Year	Hours
Oral Communication (Communication Arts 301)	3
A course in Financial Management	3
Management of a Retail Food Service Operation (H.Adm. 314)	3
Law of Business (H.Adm. 413-415)	4
Mechanical and Electrical Problems I and II (H.Adm. 515-516)	6
Food and Beverage Control (H.Adm. 216)	2
Restaurant Management (H.Adm. 335)	3
Beverage Management (H.Adm. 336)	3
Managerial Aspects of Purchasing (H.Adm. 338)	2
Electives	2

31

\* This program equals or exceeds the recommendation of the Club Managers Association of America.

The Senior Year	Hours
A course in Economics	3
Physical Plant Planning and Construction (H.Adm. 517)	3
Human Relations (H.Adm. 115)	2
Advertising and Public Relations (H. Adm. 135)	2
Law of Business (H.Adm. 415)	2
Seminar in Restaurant Planning (H.Adm. 528)	3
Managerial Letter Writing (H.Adm. 622)	2
Electives in Humanities	13
	<hr/> 30

## Student Life

### Activities

Students enrolled in hotel administration are full-time Cornell University undergraduates, and, as such, are eligible for and involved in all regular student activities. They participate in varsity and intramural sports, belong to musical groups, become cadet officers in the three Reserve Officer Training Corps, hold offices in student organizations, and participate in the myriad extracurricular activities available. They are eligible to become members of social and the appropriate honorary fraternities.

### Organizations

Every student is eligible for membership in the Cornell Hotel Association. During 1969-70, the Association initiated a series of student-industry seminars. Executives of the American Hotel and Motel Association and of the National Restaurant Association helped the students arrange for industry leaders to come to the campus and share their objectives and problems through formal and informal meetings with the students. Among the developments was a proposal by industry for a management internship involving a combination of job experience and classroom studies for senior students.

Each year a group of upperclassmen attends the convention of the New York State Hotel and Motel Association, visits the New York City National Hotel Exposition, and makes a tour of inspection of metropolitan hotels. Groups also attend the National Restaurant Association Convention/Midwest International Hotel and Motel Show in Chicago, the New England Hotel and Motel Exposition in Boston, and the Canadian Hotel and Restaurant Exposition in Toronto. The students participate in social functions associated with the conventions and with the Cornell Society of Hotelmen, the alumni organization, entertains the attending hotelmen at receptions.

Under the auspices of the Cornell Hotel Association, informal teams are organized to represent the School in intramural sports, a predominant feature of Cornell athletic activity.

By student election, upperclassmen who distinguish themselves in student projects win memberships in Ye Hosts, the recognition organization

of the School, which serves as a reception committee for new students and for visiting hotelmen. Chapters of the Junior Hotelmen of America and Les Amis d'Escoffier, the Hotel Sales Management Association, and the Club Managers Association of America have been established at Cornell.

### Hotel Ezra Cornell

The annual Hotel Ezra Cornell is a weekend project in which the students organize and finance a hotel operating company. Statler Hall is opened and run as a hotel with all the appropriate ceremony. Without faculty assistance, the students organize a regular three-day convention program, including symposia, workshops, and addresses, and an appropriate concomitant array of social events, receptions, luncheons, and dinners. In attendance are the presidents of the leading group hotel and restaurant organizations, and the chief executives, operators, and managers of hotels, restaurants, and institutions of all kinds.

### Housing and Dining

The University provides a variety of residence halls accommodating approximately 5,200 students. One group of residence halls is west of Willard Straight Hall, about a five-minute walk down the hill from the heart of the campus. It includes the Baker complex, accommodating about 550 freshmen and upperclassmen and women; University Halls, composed of six separate units, each housing about 225 freshman men; and the Agnes and Jansen Noyes Center. The Center serves as a focal point of activity for residents of the area and provides dining services, lounges, recreational facilities, study areas, and meeting, typing, and music rooms.

Residence buildings on the north side of the campus accommodate about 2,700 men and women. They include some of the oldest dormitories on campus as well as the newest. Scheduled for completion by September 1971 is the North Campus Union between the two high-rise houses of the North Campus Student Residences. It will contain recreational facilities, dining services, craft room, store, mail distribution center, and lounge areas.

Unfurnished apartments for 420 married students and their families are provided by Cornell in the Cornell Quarters (81 apartments), Pleasant Grove (94 apartments), and Hasbrouck (245 apartments).

During their first year, all freshman men and women must live in University residence halls. Present indications are that, effective in the fall of 1972, sophomore students may also be required to live in University housing facilities. Beyond the freshman or sophomore year, as the case may be, students are free to choose between privately owned off-campus housing or University residences.

Students transferring from other colleges or universities are not subject to a residence requirement unless they are classified as sophomores in September 1972. Entering transfers

should note that acceptance by the University does not necessarily guarantee the availability of on-campus housing.

Freshmen who are married, who are twenty-one years of age, or who reside with their parents within commuting distance of the campus may request exemption from the residence requirement by writing to the office of the Dean of Students, Cornell University, Ithaca, New York 14850. Requests for exemption on the basis of other special circumstances should also be made in writing to that Office.

Application forms for University residence halls will be mailed automatically by the Office of Admissions to each candidate for admission as a freshman or transfer student at the time of notification of provisional acceptance to the University.

Cornell has no formal dining requirements for its students; they may eat where, when and what they choose whether or not they live in University residence halls. The University maintains a number of public dining units in various convenient places on the campus. Hotel students take many of their meals at the student cafeteria in Statler Hall, where the preparation and service are largely the work of their fellow students.

Optional dining plans are offered for students who may wish to prepay some of their board costs rather than pay cash for each meal. The plans are designed to be flexible, taking into account students' habits and schedules as well as convenience and economics.

### Military Training

As a land grant institution chartered under the Morrill Act of 1862, Cornell has offered instruction in military science for more than one hundred years. This instruction is provided through the ROTC programs of the three military departments, the Army, the Navy, and the Air Force.

The ROTC programs offer to a male student the opportunity to earn a commission while he is completing his education, thus enabling him to fulfill his military commitment as an officer rather than through the draft. To obtain a commission in one of the armed services, a student must complete a four-year course of study in an ROTC program and meet certain physical and mental requirements. Upon graduation, he then receives a commission and serves a required tour of active military service. Participation in ROTC is voluntary. An interested student must enroll in the fall term of his freshman year, since he must have four years of ROTC to qualify for a commission. Detailed information concerning the ROTC programs is provided in the *Announcement of Officer Education*.

### Physical Education and Athletics

All undergraduates must take four terms of work in physical education. Ordinarily, the requirement must be completed in the first two years of residence; postponements are to be allowed only by

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consent of the University Faculty Committee on Requirements for Graduation. The requirement in physical education is described in further detail in the *Announcement of General Information*. The courses offered are described in publications made available to students by the Department of Physical Education.

Cornell supports the largest intercollegiate athletic program in the country and belongs to the Ivy League. At Cornell, there is varsity and freshman competition in the following sports: baseball, basketball, crew, 150-pound crew, cross country, fencing, football, 150-pound football, golf, gymnastics, hockey, lacrosse, polo, rifle, sailing, squash, soccer, skiing, swimming, tennis, track, and wrestling.

An extensive intramural and informal sports program includes badminton, basketball, billiards, bowling, boxing, broomstick polo, cross-country, fencing, golf, hockey, horseshoes, judo, sailing, skating, skiing, soccer, softball, swimming, table tennis, touch football, track, volleyball, and wrestling. Under this program 1,556 contests in twenty sports among 651 teams organized into sixty-five leagues were held during the fall, winter, and spring of 1970-71. More than 10,000 participants were involved.

Hotel students field a number of teams representing the School for intramural competition on the campus, and most appear individually at one time or another on interfraternity or interdormitory teams.

### Health Services and Medical Care

Health services and medical care for students are centered in two Cornell facilities: the Gannett Medical Clinic (out-patient department), 10 Central Avenue, and the Sage Infirmary, Sage Place (entrance on East Seneca Street between Stewart Avenue and Schuyler Place). Students are entitled to unlimited visits at the Clinic (appointments with individual doctors at the Clinic may be made, if desired, by calling or coming in person; an acutely ill student will be seen promptly whether he has an appointment or not).

**Emergency Service:** Students who need medical attention during the hours the Clinic is closed, may go to Sage Infirmary. If an accident or serious illness occurs, the physician on Emergency Service may be reached by calling 256-3493 during Clinic hours or 256-6962 after Clinic hours.

Students are also entitled to laboratory and x-ray examinations indicated for diagnosis and treatment, hospitalization in the Sage Infirmary with medical care for a maximum of fourteen days each term, and emergency surgical care. The cost of these services is covered in the General Fee.

On a voluntary basis, insurance is available to supplement the services provided by the General Fee. For further details, including charges

for special services, see the *Announcement of General Information*. If, in the opinion of the University authorities, the student's health makes it unwise for him to remain in the University, he may be required to withdraw.

### Expenses and Self-Support

A detailed statement regarding fees and expenses will be found in the *Announcement of General Information*, a copy of which will be sent on request. In brief, the student will be held, on registering, for the following fees each semester.

Tuition*	\$1,087.50
General Fees	312.50
	<hr/>
Total Per Term*	\$1,400.00

Living expenses, in addition to the above fees, depend upon the student's taste and standards and probably range upwards from \$1,000 a term. Thus, for the school year of nine months, a total of about \$4,800 is needed. Clothing, transportation, and fraternity dues are not included.

The student who wishes to be partially self-supporting can ordinarily earn his room or his meals, reducing the school-year budget to \$3,400 or \$3,500. Many earn more, but the sacrifice of time and energy and the drain of classroom work are heavy, especially the first year. Savings from summer earnings range from about \$500 to \$1,200. Self-supporting students may also apply for loans and for scholarships.

### Scholarships and Other Aids

Many students displaying real promise and ability simply cannot meet their financial obligations without substantial scholarship assistance. The veteran is likely to find it necessary to supplement his G.I. aid. The School of Hotel Administration has developed considerable financial aid and loan resources so that many worthwhile young people can count on assistance. Attention is called to the fact, however, that the School can only supplement personal resources.

Financial aid is available from the general scholarship fund of the University and a number of Hotel School scholarships. Aid is available through work opportunities in the Statler Inn and Club, on the campus, and in the community. The loan funds of the Cornell Society of Hotelmen, the Guiteau Fund, and other organizations are also available.

\* Tuition and fees may be changed by the Board of Trustees to take effect at any time without previous notice.

† The General Fee contributes toward the services given by the libraries, the student unions, the Gannett Clinic and Sage Infirmary; it also pays part of the costs of laboratory courses, general administration, physical recreation, and student activities. For information about other fees, methods of payment, and automobile regulations, see the *Announcement of General Information*.

*Food safety is stressed by Professor Clinton Rappole, who instructs courses in sanitation and also in quantity food preparation.*

## Applications

### New Students

A new student seeking scholarship aid through any of the scholarships awarded by Cornell University listed below may become an applicant by filing a single application on a blank obtainable on request from the University Office of Admissions. The application is handled through the College Scholarship Service, which centrally processes scholarship applications for a large number of universities so that information provided for Cornell is available for use by all other participating institutions as well. His application then becomes valid for any scholarship open to Cornell students generally, for any scholarship awarded by the School of Hotel Administration, and for such scholarships at other institutions as he may indicate.

The formal application is due at Cornell not later than January 15 of the year of admission. Candidates must take the Scholastic Aptitude Tests not later than the January sittings.

In the awards, consideration is given to the financial situation of the student and his family and to his academic ability as evidenced by his preparatory school record, his scholastic aptitude test scores, and the interview.

Prospective students are eligible also for a number of scholarships awarded by non-Cornell agencies. Some of them are described on p. 33.

New York State offers various types of financial assistance to qualified college students who are State residents. Information may be obtained by writing to the Regents Examination and Scholarship Center, New York State Education Department, Albany, New York 12201.

### Continuing Students

A student already enrolled in the School may obtain scholarship application blanks at the School office. In making the award to a continuing student, consideration is given to need as evidenced by the family's financial situation and by the student's scholastic record as well as his overall promise.

## Scholarships Awarded by the School

**The Laventhol Krekstein Horwath & Horwath Scholarship**, endowed by the original firm of Horwath & Horwath as the School's first scholarship, now adds to the income on the endowment an amount to bring the annual total available to \$1,500.

**The New Jersey State Hotel Association Scholarships** are supported by an annual grant of \$400 from the New Jersey State Hotel Association. In the award, preference is given to residents of New Jersey.

**The Pennsylvania Hotels Association Scholarship**, established in 1933, entitles the holder up to \$500 a year. In the award, preference is given to residents of Pennsylvania.

**The Harris, Kerr, Forster & Company Scholarship**, established by the firm of accountants of that name, is supported by an annual grant of \$500, and is awarded to worthy students of promise in the accounting field.

**The Needham and Grohmann Scholarship**, established in 1933 by the advertising agency of that name, entitles the holder to \$500 a year, and recognizes particularly scholarship in hotel advertising.

**The A. E. Stouffer Scholarship**, established by the Stouffer Corporation, operators of the Stouffer Restaurants in Cleveland, Detroit, Philadelphia, Pittsburgh, New York, and Chicago, entitles the holder to the income available from the A. E. Stouffer Scholarship Fund of \$5,200 and recognizes particularly scholarship in subjects related to restaurant operation.

**The New York State Hotel Association Scholarship**, supported by subscriptions from members of that association, provides stipends of varying amounts. In the award, preference is given to residents of New York State.

**The Partridge Club Scholarship**, established by the Partridge Club of New York, Inc., is supported by an annual grant of \$600. The award is open to a needy student who is a citizen of the United States and a resident of metropolitan New York.

**The Thomas L. Bland Scholarship**, consisting of the income available from a bequest of \$10,000, is given to a "deserving and needful person," preference being given to residents of the late Mr. Bland's native state of North Carolina.

**The F. and M. Schaefer Scholarship** was established in 1940 by an endowment of \$12,500 as a memorial to Frederick and Maximilian Schaefer, founders in 1842 of the F. and M. Schaefer Brewing Company. In making the award, preference is given, where equitable, to students from New England or the Middle Atlantic states.

**The Ralph Hitz Memorial Scholarship** is supported by an endowment of \$10,000 contributed by his friends to honor the memory of the late Ralph Hitz, founder of the National Hotel Management Company.

**The Herbert L. Grimm Memorial Scholarship** consists of the income from an endowment of approximately \$3,000 contributed by the friends of the late Mr. Grimm through the Pennsylvania Hotels Association, of which he was for many years an active member.

**The Albert Pick Hotels and Motels Scholarship** is supported by an annual donation of \$500 from Albert Pick, Jr., president of the Pick Hotels Corporation, Chicago, Illinois.

**The Koehl, Landis, and Landan Scholarship** is an annual grant of \$250 donated by the advertising firm of that name.

**The Duncan Hines Foundation Scholarships** are grants of \$1,000 donated by the trustees of the Duncan Hines Foundation, for the benefit of stu-

dents "engaged in special studies in foods, food values, dietetics, culinary arts, and similar subjects."

**The John Sherry Scholarship** was established in recognition of Mr. Sherry's many years of voluntary service on the faculty.

**The Anheuser-Busch Scholarships**, supported by an annual donation of \$2,500, are awarded on the basis of academic excellence, financial need, and leadership qualities.

**The Lucius M. Boomer Scholarship**, representing the royalties of Mr. Boomer's book, *Hotel Management*, is available through the generosity of Mrs. Boomer for award to students from Norway, her native country.

**The Frank A. McKowne Scholarship**, originally established by the School itself in memory of Mr. McKowne and in recognition of his many years of service as chairman of the Committee on Education of the American Hotel Association, was endowed in 1952 by the Statler Foundation, of which he was for many years a trustee. Grants are made according to need in amounts of up to \$1,500 a year.

**The McCormick and Company Scholarship** is supported by an annual grant of \$600 from McCormick and Company of Baltimore. It is awarded to students in need of financial assistance who, in respect to superior character, interest, and scholarship, give evidence of being worthy recipients.

**The Hotel Association of New York City Memorial Scholarships**, established by that association as memorials to its deceased members, are supported by annual grants of \$1,000. The awards are open to needy and worthy students from the area of metropolitan New York. Preference is given to children of hotel workers.

**The Ellsworth Milton Statler Scholarships** were established by the Statler Foundation in memory of the founder of Hotels Statler Company, who was the donor, through the Foundation, of Statler Hall. The scholarships are awarded to promising needy students and carry an annual stipend of \$1,500 to \$2,500 each, according to the need.

**The William W. Malleson Scholarship** was established in recognition of the voluntary service on the faculty of William W. Malleson, Jr., of Skytop Lodge, Pennsylvania.

**The Pittenger Scholarship** was created from a bequest of \$3,000 by the late George W. Pittenger, for many years an officer of the American Hotel Association. The award is open to a worthy student from Switzerland.

**The Callis Scholarship**, initiated through the generosity of Mr. H. B. Callis, long-time friend of the School, in the name of his two sons, E. C. Callis '42, and H. B. Callis, Jr. '49, is supported by the income from an endowment of over \$10,000.

**The Thomas Phelps Jones Memorial Scholarship**, sponsored by the Food Service Executives Association in memory of their distinguished former member, Mr. Thomas Phelps Jones of Boston, carries an annual grant of \$500.

**The Howard Johnson Scholarships**, initiated in 1955, are maintained by annual grants from the Howard D. Johnson Company. The scholarships carry a stipend of \$500 and are awarded on the basis of promise and need, with preference to those interested in restaurant work.

**The National Association of Hotel and Restaurant Meat Purveyors Scholarship**, awarded on the basis of need and without regard to race, religion, or national descent, provides \$250 annually.

**The Hilton Hotels International Scholarship** of \$2,000 was established by Conrad N. Hilton to be awarded each year to outstanding foreign students whose scholastic record and personal character and attributes make them worthy of recognition.

**The H. B. Meek Scholarship** was initiated by E. Lysle Aschaffenburg, who solicited contributions from friends and alumni.

**The Scholarship of the New York City Chapter, Cornell Society of Hotelmen**, is maintained by contributions from members of the Chapter. In the award, preference is given to candidates from the metropolitan New York area.

**The Scholarship of the Philadelphia Chapter, Cornell Society of Hotelmen**, is maintained by contributions from members of the Chapter. Preference is given to candidates from the Philadelphia area.

**The Georges and Marian St. Laurent Scholarship** is the gift of Mr. and Mrs. St. Laurent. This scholarship is open to undergraduate men and women who have completed at least one term in residence.

**The John Courtney Memorial Scholarship** was established by the Cornell Society of Hotelmen, the organization of the alumni of the School of Hotel Administration, in memory of John Courtney, a member of the School's first graduating class, a long-time member of its faculty, and secretary of the Society from its founding in 1928 to his death in 1957. Members of the Society and friends have raised a fund of \$10,000.

**The Club Managers Association Scholarship** is supported by annual donations in varying amounts from the Club Managers Association of America.

**The Grossinger Scholarships**, established in tribute to Mrs. Jennie Grossinger, are supported by annual grants of \$250 each from Mrs. Grossinger's son Paul '36, and from the Grossinger Hotel.

**The Pleasant Valley Wine Company Grant** is supported by an annual contribution of \$1,000 for worthy students of the School of Hotel Administration, with preferences given to those who are employed at the Statler Inn.



**The United States Brewers Association Scholarships**, which are granted in varying amounts according to need and merit, have been maintained by annual grants from the United States Brewers Association, Inc.

**The I.T.T.-Sheraton Corporation of America Scholarship** represents a contribution of \$250 for each graduate of the School of Hotel Administration who takes employment with that company during the previous year.

**The Corning Glass Works Foundation Scholarships**, originally established in 1960, have now been endowed through a Centennial Campaign gift and are awarded on the basis of merit and need.

**The Scholarship of the Washington Chapter, Cornell Society of Hotelmen** was initiated by contributions from members of the Chapter. In the award, preference is given to candidates from the Washington area.

**The Taylor Foundation Scholarships** are provided by the Taylor Scholarship Foundation, established and directed during his lifetime by the late S. Gregory Taylor, former president of the Hotel St. Moritz in New York City, and later directed by his brother, Charles G. Taylor, and presently by the latter's widow, Marica A. Taylor. Awards are made to outstanding students on the basis of scholarly achievement, evidence of high moral character, promise of leadership in the hotel and restaurant field, and financial need. Awards up to a maximum of \$3,000 annually are determined by the individual applicant's resources and needs. All students accepted by or currently enrolled in the School of Hotel Administration at Cornell are eligible, but preference is given to those of Greek descent.

**The National Distillers Products Scholarship** is supported by an annual grant of \$1,000 from the National Distillers Products Company.

**The Banquet Managers Guild Scholarship** is maintained by a grant of \$2,000 to be awarded over four years.

**The Cornell Society of Hotelmen Memorial Scholarship** has been established by individual subscriptions and a grant of \$5,000 from the Society as a continuing memorial to deceased alumni and friends of the School of Hotel Administration, currently including Isabelle Anderson, Joan Anthony, Frederick Ashe, Leslie Bentley, Robert Buell, Morgan R. Cary, Charles Christoph, Walter Clist, Jr., John M. Crandall, Russell T. Downs, Clark Fountain, Ernest Henderson, E. Charles Jackson, C. Frederick Kellogg, Jr., Albert E. Koehl, Edgar A. Kudlich, William H. Lodge, Robert E. Love, John J. Lynch, H. Alexander MacLennan, Curtis Mosso, Jess B. Neuhauser, James L. Newcomb, Bruce Parlette, Karl F. Perry, Clifford Reulein, Eben S. Reynolds, and Raymond Williams.

**The Howe Folding Furniture Scholarship**, established by the manufacturing firm of that name, is supported by an annual grant of \$500 and par-

ticularly recognizes interest and scholarship in the field of convention hotel operation. Preference is given to members of minority groups.

**The Loew's Hotels Scholarship** was initiated through the generosity of Mr. Preston Robert Tisch, president of Loew's Hotels, Inc., and represents an annual grant of \$500.

**The Saga Food Service Scholarship** is supported by an annual gift of \$1,000 from that company to assist in the formal education and training of young men for the food service industry.

**The Hilton Hotels Corporation Scholarship** is an annual gift of \$1,000 to be awarded to an outstanding student, a citizen of the United States, entering his third or fourth year in the School, whose scholastic record and personal character and attributes make him worthy of recognition.

**The Mövenpick Scholarship**, an annual gift of \$500, was given by Mr. Ueli Prager, president of Mövenpick, Ltd., a Zurich restaurant chain. The scholarship will be given to a Swiss student who demonstrates financial need and academic promise.

**The Dorothy and Charles Sayles Grant-in-Aid** is open to a needy and promising hotel student who has completed at least one term in the School of Hotel Administration.

**The Sky Chefs Scholarship** was established by a grant of \$1,000 to be awarded to a needy student with some preference for a future in the restaurant and food industry.

**The Merle Marcus Memorial Scholarship** is an annual donation of \$100 in memory of a deceased member of the Southern California Chapter of Hotel Sales Management Association.

**The Lewis Goldstein Memorial Scholarship** was established by the National Fisheries Institute in the name of its late president by a grant of \$500. In the award, preference will be given to a student engaged in work with fishery products.

**The Merle Key Guertin Scholarship** was established with an initial grant of \$1,000 by members of the Best Western-Best Eastern Motel Association in honor of the founder of that nationwide referral organization. The scholarship is open to a junior particularly interested in following a career in the motel and motor hotel field.

**The Max and Ethel Malamut Foundation Award** was established by Lewis '49 and Gary P. Maia-mut '54 in honor of their parents. The annual award of \$250 is available to a resident of New Jersey.

**The Paul T. Kilborn Memorial Scholarship** was established in memory of Mr. Kilborn, a leader in the hotel industry throughout his life, and is maintained by an annual gift of \$750 from his son and daughter-in-law, Paul '50 and Justine Kilborn. In keeping with Mr. Kilborn's practice of sponsor-

*Professor David Dunn outlines food cost control factors to a class in advanced accounting.*



# THE FOOD COST CONTROL CYCLE

- 1) SETTING THE GOAL
- 2) PLANNING THE MENU
- 3) FORECASTING THE SALES
- 4) PURCHASING
- 5) RECEIVING
- 6) STORING
- 7) SERVING
- 8) WASTE
- 9) ANALYZING THE PORTIONS
- 10) CONTROLLING THE MONEY



ing immigrants to this country, the award is to be made to a needy foreign student who might otherwise be unable to attend Cornell University.

**The Marriott Corporation Scholarship Grant** was established by a grant of \$500 to assist worthy students in meeting their expenses.

**The Lillian Sackheim Erlich Memorial Scholarship** was established by the John C. O'Donnell family in memory of Mrs. O'Donnell's mother for a deserving student of the School of Hotel Administration, with preference to be given to those whose residence is either Buffalo, New York, or Dallas, Texas.

**The Donald M. Biles Scholarship** was established in recognition of the voluntary service on the faculty of Mr. Donald M. Biles of Skytop Lodge, Pennsylvania. Preference will be given to students expressing an interest in resort management.

**The Dubois Chemicals Scholarship** provides an annual gift of \$500 for award to a student of the School of Hotel Administration.

**The Edwin S. Weber Sr. Scholarship** was established by Edwin S. Weber, Jr., in honor of his father. Preference will be given to the sons and daughters of United Fruit and A & W International employees and those of the Standard Oil Company of New Jersey.

**The Greyhound Food Management Scholarship** was initiated with an unrestricted donation of \$1,000 from Greyhound Food Management, Inc., Henry A. Montague, president.

**The Dewey MacLain Scholarship** was established by the will of Mr. MacLain for scholarship to needy and deserving students in the School of Hotel Administration. Mr. MacLain, a Negro waiter and bartender, bequeathed his entire estate of over \$100,000 to the School for this purpose.

**The Barney L. Allis Memorial Scholarship**, supported by funds to be provided annually by Mr. and Mrs. Philip Pistilli, formerly of the Hotel Muehlebach in Kansas City, Missouri, was established in memory of the long-time proprietor of that famous hotel.

**The Mrs. Edmund Ezra Day Scholarship** was established by Brooke Inns, Inc.—John A. Brooke '57, president; David L. Brooke '50, vice president—in honor of the widow of the fifth president of Cornell University. It is to be awarded to needy students who contribute to the best of their ability to their own support.

**The Sonnabend Scholarship** was established in memory of Mr. A. M. Sonnabend, founder of the Hotel Corporation of America. In the award preference will be given to members of minority races and to sons and daughters of employees of the Sonesta International Hotels Corporation.

**The Sonesta International Hotels Corporation Scholarship** initiated by a donation of \$1,000 will recognize members of minority races and sons and daughters of employees of that corporation.

**The Paul Masson Vineyards Scholarship** is to be awarded to worthy students whose scholastic records and personal attributes give promise of future achievement.

**The Hospital Food Administrators Association Scholarship** was established by a donation to the School of \$500 representing honoraria due speakers at a Hospital Food Administrators Association workshop.

**Winegardner-Hammons Operations Inc. Scholarship** was established by a gift of \$500 to be awarded to a student with a demonstrated interest in innkeeping. The firm owns and operates Holiday Inn franchises.

**The American Hotel & Motel Association Scholarship** of \$500 provides financial aid to needy students of the School of Hotel Administration.

**The A. L. Mathias Scholarship** was established by George D. Mathias '58, in honor of his father and is to be awarded to worthy students in the School.

**The Host International Scholarship** was initiated by a gift of \$1,000 to be used for scholarship aid at the discretion of the Dean of the School.

**The Nevele Country Club Scholarship**, an unrestricted gift of \$500 from Charles A. Slutsky, is to be awarded at the discretion of the Dean of the School.

**The Western International Hotels Hard Corps Scholarship** provides financial assistance to students who are interested in actual hotel management.

**Nestle's Catering Service Scholarship**, an annual gift of \$1,000 is available to students from Australia in the School of Hotel Administration.

**The Richard Bradham Memorial Fund** was established in 1964 by Superior Motels, Inc., to encourage undergraduate students to prepare themselves for careers in the motel management field. Scholarships provide an award of \$200 annually.

**The Metropolitan Club Managers Association Scholarship** of \$500 is to be awarded to a student from the metropolitan New York area with an interest in club management.

**The Schenley Affiliated Brands Corporation Scholarships** are supported by annual grants of \$2,500 to be awarded to four or five seniors each year.

**The Alice Seidler Statler Scholarship Fund** was established by the will of the widow of Ellsworth Milton Statler to provide scholarships to assist deserving students to receive their education in the Cornell University School of Hotel Administration.

**The Leonora and Oscar Greene Scholarship** was initiated with a gift of \$500 for award to deserving students in the School of Hotel Administration.

**The Rockresorts Scholarship** fund provides \$1,250 annually toward the study expenses and travel costs of one student. Rockresorts, controlled by Laurance S. Rockefeller, is owned in part by Eastern Airlines.

**The Conrad N. Hilton Scholarship** represents an endowment from the founder of Hilton Hotels Corporation, the income from which will be used to assist qualified, needy students in the School of Hotel Administration.

### Scholarships Awarded by Other Agencies

The following scholarships, open to students or prospective students in the School of Hotel Administration at Cornell University, are awarded by the agencies indicated. The special procedures for applying should be noted.

**The Adrian Phillips Scholarship** was established by the Hotel Sales Management Association to honor Mr. Phillips, their first Executive Vice President, who conducted a course in hotel sales promotion at Cornell University for twenty-five years. The scholarships, administered by a Board of Trustees who are past presidents of the Association, are open to sophomore or junior members of the Cornell Chapter of Hotel Sales Management Association for award during their junior or senior years. Information and applications may be obtained from the student chapter president at Statler Hall, Cornell University, Ithaca, New York 14850.

**The H. J. Heinz Company** will present each year to qualified students finishing their freshman year in courses of study leading to degrees in institutional food service management five scholarships of \$1,500 each, payable at \$500 per year over a three-year period; and also matching payments for summer employment up to \$500 a year following the freshman, sophomore, and junior years. Applicants will be judged on scholastic ability, aptitude and interest in the food service field, leadership, character, professional potential, and financial need. Applications should be filed not later than March 31 with Dr. Chester G. Hall, Director of Education, National Restaurant Association, 1530 Lake Shore Drive, Chicago, Illinois 60610.

**The Arthur L. Roberts Memorial Scholarship Fund** was established in memory of the late Arthur L. Roberts, who for many years was one of the country's outstanding hotelmen. The scholarship, awarded to a student enrolled in the School of Hotel Administration at Cornell, will provide a maximum of \$2,000 per year for four years. This award is open to applicants who are residents of the state of Minnesota, or to a child or grandchild of a former employee of Mr. Roberts or of the Arthur L. Roberts Hotel Company. Awards are made by a selection committee appointed by the trustees of the fund.

**Food Service Executive Association Scholarship Grants** for the purpose of assisting deserving individuals to receive food service management training beyond the high school level must be applied for through a chartered branch of that organization. Grants are in amounts of not less than \$250 nor more than \$500, the amount of the

award depending on the need for financial assistance and the amount of funds available for scholarship purposes. Deadline for receipt of applications is March 1. For information and applications contact Food Service Executives Association, Inc., 815 Anthony Wayne Bank Building, Fort Wayne, Indiana 46802.

### Grants and Assistantships

In addition to the scholarships named above, Hotel students are eligible for the general University scholarships (see the section above concerning application for the various scholarships). These include the Cornell National Scholarships, carrying ranging values, the University Undergraduate Scholarships, and the State of New York Scholarships, open to New York State residents.

### Loans

Loans to promising students in need of assistance have been made possible by gifts to the University. It is a general policy to grant loans only to students who have completed at least one term at Cornell. Application should be made at the Office of Scholarships and Financial Aid, Day Hall.

Short-term loans in small amounts may be arranged through the secretary of the Cornell Society of Hotelmen, Statler Hall W-104.

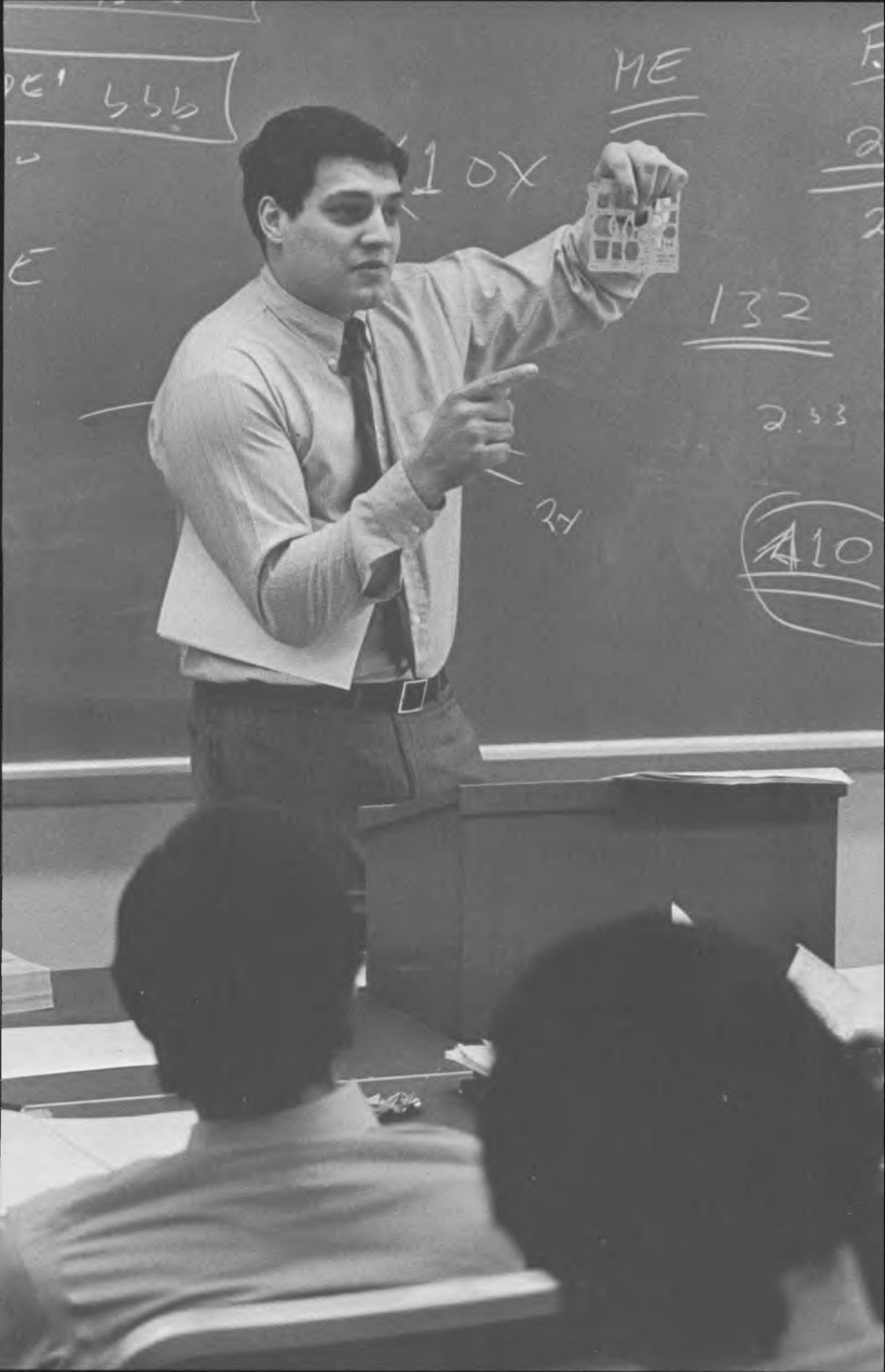
Ye Hosts, recognition society of the School of Hotel Administration, also has established a loan fund for students in need of temporary financial assistance.

**The Raymond M. Cantwell Loan Fund** was established by Mr. Cantwell '52, with a check of \$1,500 he received as winner of an Idea Bank Contest conducted by Admiral Sales Corporation. The money is available on easy terms.

**The Barney L. Allis-Louis and Dorothy Kovitz Scholarship Loan Fund** was established by Dr. and Mrs. Louis Kovitz and Mrs. Susi Allis Kohan, relatives of one of America's distinguished hotel men, as a lasting and fitting tribute to the memory of Barney L. Allis, long-time proprietor of the Hotel Muehlebach in Kansas City, Missouri.

**The Dr. V. Allen Christian Student Loan Fund** was established with an initial gift of \$1,000 from Professor V. A. Christian in memory of his father. Loans are to be made to worthy students in the School of Hotel Administration who are in need of funds for a short period of time.

**The Grohmann Scholarship and Loan Fund** in the initial amount of \$25,000 was established by the H. Victor Grohmann family for worthy and needy undergraduate or entering Cornell University students. Loans are to be made on a short term basis at no interest, preference to be given to students in the School of Hotel Administration, varsity athletes, fraternity men, sorority women, and foreign students.



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# Description of Courses

Except for some general University courses regularly taken by students in the School of Hotel Administration and included in the list for their convenience, all the courses described herein are arranged and given by the Hotel School faculty especially for hotel students; in many cases they are taught by active hotel or restaurant executives. Many other courses are open as electives to hotel students: courses in the sciences; in communication, language, and literature; in economics, history, and government; in music, aesthetics, and philosophy; in engineering, architecture, medicine, and law. For full information regarding these latter offerings reference may be made to the *Announcements* of the other colleges and schools of the University.

## Management

### Human Resources

**Organizational Behavior. (Hotel Administration 100.)** Credit two hours. Open only to students outside the School of Hotel Administration. Assistant Professor Dermody.

Relation of current research in the behavioral sciences to practical problems of business as developed from actual cases. Particular emphasis will be placed on leadership effectiveness and employee productivity.

**Psychology. (Hotel Administration 110.)** Credit three hours. Required.

A terminal course in basic psychological principles designed to develop in the student an awareness of the psychological aspects of many hotel management functions and to demonstrate the application of psychological principles to these functions. Covers all areas of general psychology.

**Personnel Management. (Hotel Administration 113.)** Credit three hours. Required. Prerequisite, Hotel Administration 110 or the equivalent. Assistant Professor Dermody.

A practical oriented approach to personnel management, including an introduction to organizational behavior, the selection and placement of personnel, the role of supervision, performance appraisal, wage and salary administration, employee motivation and union-management relations. Class discussion is based on case studies drawn from industry.

*Professor Richard Moore instructs a class in Fortran, the computer language.*

**Union-Management Relations. (Hotel Administration 114.)** Credit two hours. Hotel elective. Open to upperclassmen and graduates. Prerequisite, Hotel Administration 113. Mr. Witzky.

Development of the trade union movement in the United States, with emphasis on unions active in the hospitality industry. The government's role in union-management relationship is explored. Case studies are used to analyze the intricacies of collective bargaining, grievance procedures, mediation, and conciliation.

**Human Relations. (Hotel Administration 115.)** Credit two hours. Hotel elective. Open to upperclassmen and graduates. Prerequisite, Hotel Administration 114. Mr. Witzky.

The problems faced by the supervisor and the executive in managing the human element in the hotel and restaurant field. Designed to give the student insight into the varied social and psychological factors present in any employer-employee relationship.

**Development of Training Programs. (Hotel Administration 116.)** Credit two hours. Hotel elective. Open to upperclassmen and graduates. Prerequisite, Hotel Administration 113. Mr. Witzky.

The development of training programs for employees and management. Thoroughly explores the construction and implementation of training programs and methods through case histories.

**Seminar in Organizational Behavior and Administration. (Hotel Administration 117 and 118.)** Credit two hours each term. Hotel elective. Open to juniors and seniors only. Assistant Professor Dermody.

Relation of current research in the behavioral sciences to practical problems of business as developed from actual cases. Particular emphasis will be placed on leadership effectiveness and employee productivity. Each course participant will be responsible for an in-depth research project related to the subject matter of the course.

### General Management

**Introductory Management. (Hotel Administration 120.)** Credit one hour. Required.

A survey of the hospitality industry in today's economy. Emphasis on industry growth and development, management problems, and principles of hotel, motel, and restaurant management.

Laboratory exercises provide practical experience in the various departments of Statler Inn, the School's practice laboratory.

**Analysis of Hotel Operation. (Hotel Administration 123.)** Credit two hours. Hotel elective. Mr. Witzky. The management, analysis, and control of direct and indirect costs in operations; measuring management effectiveness, developing patterns of management, master control charts and checklists; payroll and budgetary control, work simplification; long-range planning; executive reports; profitably managing creativity and change in organizations.

**Resort Management. (Hotel Administration 124.)** Credit one hour. Hotel elective. Mr. Biles.

A lecture course in the operation of the resort hotel. Consideration is given to the promotion of business, to the provision of services, to the operation of the dining room, to the entertainment of the guest, and to the selection, training, and direction of the employed staff. Resorts of the various types, seasons, and economic levels are considered.

**Management Lectures. (Hotel Administration 125.)** Credit one hour. Hotel elective. Open to all classes. May be taken for credit each semester. Under the direction of Professor Beck.

A series of lectures given by nonresident speakers prominent in the hotel, restaurant, and allied fields.

**Franchising in the Hospitality Industry. (Hotel Administration 127.)** Credit two hours. Hotel elective. A course designed to cover the specific steps involved in developing a franchise operation from the viewpoint of both the franchisor and the franchisee. Feasibility studies, real estate, plans and project costs, financing, project analysis, corporate structure, and operations are some of the topics to be studied.

**Management Principles. (Hotel Administration 128.)** Credit two hours. Hotel elective. Open to seniors and graduate students only. Prerequisite, Hotel Administration 114 or equivalent and permission of the instructor. Associate Professor Gaurnier.

A seminar course designed to examine management processes, concepts, and principles; and to improve personal competence in decision making, problem solving, and communication. Each student prepares a comprehensive analytical report, based on previous work, for class discussion and analysis. Sufficient time is given during the first few weeks of the course to discuss management principles and concepts and thus give the student an understanding of the type of report he is to prepare.

**Seminar in Franchising. (Hotel Administration 129.)** Credit two hours. Hotel elective. Prerequisite, Hotel Administration 127.

The focus of this advanced course in franchising study is upon analysis and project development.

## Marketing

**Principles of Marketing. (Hotel Administration 133.)** Credit two hours. Hotel elective. Associate Professor Kaven.

Deals with the principles of marketing with special emphasis on the marketing of services. The course combines text, readings, and cases.

**Tourism. (Hotel Administration 134.)** Credit two hours. Hotel elective.

Given by a representative of one of the large travel and tour directing organizations. Deals with the volume and dollar value of foreign and domestic tourist and business travel, the areas and groups who constitute the source of tourist business, the attractions that draw them, the conveyances and routings they use, and the matters of rates, foreign exchange, and passport and health requirements.

**Advertising and Public Relations. (Hotel Administration 135.)** Credit two hours. Hotel elective. Open to upperclassmen and graduates. Fall term. Professors Grohmann, Recknagel, and staff.

Fundamentals of advertising, publicity, public relations and direct mail promotion and the part each plays in a coordinated business promotion program for various types of hotels and restaurants. The lectures and demonstrations also illustrate the mechanical processes of producing promotional material, giving students a working knowledge of the advantages and disadvantages of each process.

**Sales and Sales Promotion. (Hotel Administration 136.)** Credit two hours. Hotel elective. Prerequisite, Hotel Administration 135. Spring term. Messrs. Berkman, Dorf, Grice, and Morton.

Application of sales promotion methods to soliciting and servicing group business in hotels, such as conventions, company meetings, and organized tours. Basic elements of marketing will be positioned in the total marketing concept in the final weeks of the course.

**Sales Communication. (Hotel Administration 137.)** Credit two hours. Hotel elective. Prerequisite, Hotel Administration 133 and 135. Professor Recknagel.

A seminar course designed to integrate promotional media with the merchandising of hotels and restaurants in specific geographical areas through the use of case studies.

**Seminar in Advertising and Public Relations. (Hotel Administration 138.)** Credit two hours. Hotel elective. Open to seniors and graduates. Prerequisite, Hotel Administration 135. Professor Grohmann.

A seminar course dealing principally with case histories of the advertising, publicity, business promotion, and public relations of hotels, resorts, restaurants, and national travel attractions. Students analyze the problems involved and submit reports.

**Seminar in Marketing. (Hotel Administration 139.)** Credit two hours. Hotel elective. Prerequisite, Hotel Administration 136.

The course deals with the case histories of sales, group sales, and the overall marketing problems of hotels, resort properties, and travel attractions.

## Information Systems

**Information Systems I. (Hotel Administration 140.)** Credit three hours. Required. Associate Professor Chase.

An introduction to information systems and computing machines. Students learn key-punching and programming skills for application to selected business problems. Use of preprogrammed routines augments and extends the student's own work. Programs are executed on the University's or the School's computer.

**Fundamentals of Computers. (Hotel Administration 145.)** Credit three hours. Hotel elective. No prerequisites. (For students who matriculated prior to September 1970, this course will satisfy three hours of Hotel Engineering.) Assistant Professor Moore.

An introduction to computing machinery. Students learn elementary FORTRAN IV in the first part of the course. The rest of the term is devoted to application of programming drills and to problems within the hospitality industry. Problems and programs are executed on the University's computing machine (360-65) or the School of Hotel Administration's Century 100.

**Seminar in Hospitality Simulation Exercises. (Hotel Administration 146.)** Credit three hours. Hotel elective. Given upon demand to qualified seniors. Prerequisite, Hotel Administration 145 or a basic course in machine language and introduction to programming. Permission of instructor is required prior to registration.

## Directed Studies

**Directed Studies in Hotel Management. (Hotel Administration 180.)** Credit two, three, or four hours. Hotel elective. Open to a limited number of seniors in hotel administration. Those wishing to register should consult the instructor during the preceding semester to obtain permission to enroll and to confer regarding problems chosen for special study. Hours to be arranged. Professor Beck.

**Graduate Level Directed Studies. (Hotel Administration 190.)** Credit to be arranged. Open to graduate students in hotel administration only. Designed specifically for graduate students working on theses or other research projects. Any member of the Graduate Faculty of the School of Hotel Administration, upon consultation with the student, may be selected to direct a particular problem of special interest to the student.

## Financial Management

The entire fourth floor of the school section of Statler Hotel, eight laboratories and nine offices, is set aside for instruction in Financial Management. The lecture rooms and laboratories are furnished and equipped with an inventory of hotel office and calculating machinery. Hotel students also have access to a complete set of IBM statistical machines and an NCR Century 615-100 computer.

Graduates who plan to go into hotel and restaurant accounting and who expect eventually to become candidates for admission to the examination for a certificate as a certified public accountant in the State of New York may, by taking a special program, earn the certification of the School of Hotel Administration as having completed the course of study approved by the Education Department of the state of New York. The program involves carrying a substantial load of additional subjects. Students should consult with Professor Cladel early in their academic careers.

In Financial Management, a total of eighteen hours is required, of which fifteen hours are specifically required. Courses in Financial Management chosen beyond the required eighteen hours may be counted as Hotel electives. The recommended sequence is:

### First Year

*Fall term:* Hotel Administration 211

*Spring term:* Hotel Administration 212

### Second Year

*Fall term:* Hotel Administration 213

*Spring term:* Hotel Administration 214

*Fall or spring term:* Hotel Administration 233

### Third Year

A three-hour course in Financial Management must be selected from those electives listed below to satisfy the required total of eighteen hours.

Instruction in Financial Management is given by Professors Chase, Cladel, Diehl, Dunn, Fisher, and Lesure and by Dr. Barrett and their assistants.

**Financial Management. (Hotel Administration 200.)** Credit two hours. Not open to Hotel students.

A survey course covering accounting principles, financial statement analysis, and income and payroll taxes. The course is designed for the student who desires a general knowledge of the language of business and finance. May be taken with Hotel Administration 223 to include the investment aspects of financial management.

## Required Courses

**Accounting. (Hotel Administration 211.)** Credit three hours. Required.

Provides an introduction to the principles of general accounting. Practice includes elementary problems developing the theory of accounts. Emphasis is placed on the adjusting journal entries, the work sheet, financial statements, special journals, the operation of control accounts, and the voucher register.

**Hospitality Accounting. (Hotel Administration 212.)** Credit three hours. Required. Prerequisite, Hotel Administration 211 or the equivalent.

A course designed to expose the students to the accounting systems to be found operative in hotels, motels, and restaurants, as recommended by the American Hotel and Motel Association and the National Restaurant Association. Among the topics considered are: hotel/motel front office accounting, control of restaurant sales, the special journals and ledger accounts peculiar to hotel and restaurant accounting, adjusting entries, and financial statements.

**Intermediate Accounting. (Hotel Administration 213.)** Credit three hours. Required. Prerequisite, Hotel Administration 211 or the equivalent.

Problems arising in the field of intermediate accounting. Practice includes problems dealing with single-entry accounting; partnership organization, operation, and dissolution; corporation accounts and records; branch accounting for manufacturing concerns; and interpretation of financial statements.

**Managerial Accounting. (Hotel Administration 214.)** Credit three hours. Required. Prerequisites, Hotel Administration 211, 212, and 213, or the equivalent.

Deals with the generation and analysis of quantitative information for the purpose of planning, control, and decision making by managers at various levels in hospitality industry operations. Emphasis is placed on the need for and use of timely and relevant information as a vital tool in the management process.

**Financial Economics. (Hotel Administration 233.)** Credit three hours. Required.

An objective study of managerial and technical problems involving numeric solutions. Special emphasis is placed upon the mathematics of finance as applied to investment decisions. Students use the Cornell Hotel Administration Simulation Exercise involving computers during the term.

## Elective Courses

**Front Office Accounting Machines in Hotels. (Hotel Administration 215.)** Credit one hour. Hotel elective. Prerequisite, Hotel Administration 212 or permission of the instructor. One two-hour practice period per week is individually scheduled.

Students learn the operation of the NCR front-office posting machine by completing a series of practical exercises ranging from simple posting of charges and credits to error correction and the night audit.

**Food and Beverage Control. (Hotel Administration**

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**216.)** Credit two hours. Hotel elective. Prerequisites, Hotel Administration 211 or the equivalent and Hotel Administration 212.

A study of the various systems of food and beverage control, and precast control common in the business. Practice is offered in cost analysis, special-item control, and adjustments to inventory; in the preparation of the daily report and summary to date; and in the preparation of monthly food and beverage reports using figures typical of a moderate-sized hotel.

**Auditing. (Hotel Administration 217.)** Credit three hours. Hotel elective. Prerequisite, Hotel Administration 213.

The work of the independent public accountant. Practice includes the preparation of audit work papers, internal control in general, and the preparation of the auditor's report.

**Investment Management. (Hotel Administration 223.)** Credit two hours. Hotel elective. Open to juniors, seniors, and graduate students.

A survey of investment opportunities and the methods of analysis used by business and the individual to determine the best use of investment funds. Special emphasis is placed on the stock and bond markets, including security portfolio management.

**Financial Analysis and Planning - I. (Hotel Administration 224.)** Credit three hours. Hotel elective. Prerequisite, Hotel Administration 211, 212, 213, 214, and 233.

An examination of the financial statements of several types of businesses in the hospitality industry. The methods of analysis are discussed, including cash budgeting, forecasting of revenue and expenses, capital expenditure planning, and break-even point studies. The case study method will be used.

**Financial Analysis and Planning - II. (Hotel Administration 225.)** Credit three hours. Hotel elective. Prerequisites, Hotel Administration 224 and permission of instructor.

An introduction to the methods used to finance an enterprise, including management of assets and determination of the uses and sources of funds. Through extensive use of case studies emphasizing financing problems in the hospitality industry, the students develop a basis for determining a suitable return on investment.

**Tax Basis for Managerial Decisions. (Hotel Administration 226.)** Credit one hour. Hotel elective. Open to juniors, seniors, and graduate students. Prerequisite, Hotel Administration 211, or the equivalent.

A discussion of the aspects of management which are influenced by the federal income tax regulations. The course examines the types of decisions available to management in planning for revenues and expenses. While reference to the tax forms is made, the course is a survey rather than a technical presentation.

**Seminar in Financial Management. (Hotel Administration 227.)** Credit two hours. Hotel elective. Open to seniors with permission of the instructor.

Financial problems associated with the purchase, expansion, and construction of public housing, feeding, and recreational facilities in a typical community are studied and discussed. Phases include purchasing a business, planning and constructing facilities, preparation and use of special reports, private versus public financing, bankruptcy, reorganization, consolidation, and taxation.

**Internal Control in Hotels. (Hotel Administration 228.)** Credit two hours. Hotel elective. Open to seniors

and graduates and to certain others by permission. Prerequisite, Hotel Administration 212.

Discussion of the problems encountered in distributing the accounting and clerical work in hotels so as to provide a good system of internal control. Study of many actual cases on the failure of internal control and the analysis of the causes of the failure. Practical problems and actual techniques of functioning systems of internal control.

**Fundamental Statistical Analysis and Inference. (Hotel Administration 235.)** Credit three hours. Hotel elective. Open to juniors, seniors, and graduate students.

An introduction to the basic techniques of descriptive and inductive statistics. Although substantial quantitative ability should be considered a prerequisite of the course, an effort will be made to avoid unduly complex mathematical aspects. The course will include the application of statistical methods to business situations, but it is also designed to provide the potential graduate student with varied statistical methodology customarily employed in connection with research papers. Among the topics covered are frequency distributions, graphical presentations, measures of central tendency, measures of variation, probability, sampling, hypothesis testing, linear regression, and correlation.

## Directed Studies in Financial Management

**Undergraduate Research in Financial Management. (Hotel Administration 281, 282, or 283.)** Credit to be arranged. Members of the faculty.

**Graduate Research in Financial Management. (Hotel Administration 291, 292, or 293.)** Credit to be arranged. Members of the graduate faculty.

## Suggested Courses in Finance in Other Colleges

Many other courses in finance are open to hotel students who have completed the required basic six hours in economics. Full details regarding the others are given in the *Announcement of the College of Arts and Sciences*, the *Announcement of the College of Agriculture*, and the *Announcement of the Graduate School of Business Administration*. Hours and instructors are announced each term.

**Public Finance: Resource Allocation. (Economics 335.)**

**Corporate Financial Management. (Business and Public Administration 128.)**

**Business Enterprise and Public Policy. (Business and Public Administration 202.)**

**Business Policy and Economic Instability. (Business and Public Administration 376.)**

**Transportation: Rates and Regulations. (Business and Public Administration 575.)**

## Data Processing and Computers

See *Hotel Administration* 140, 145, 146 on pp. 36-37.

## Food and Beverage Management

Statler Hall provides excellent facilities for instruction in all aspects of food and beverage: in the purchasing,



storage, preparation, service, and merchandising of food as well as wines and liquors. Among the facilities are: (1) the "Oscar of the Waldorf" lecture room, a sloping-floor auditorium seating 133, equipped with a laboratory demonstration table, sink, and roll-away range; (2) two elementary food laboratories, each accommodating twenty students and each equipped with twenty stoves and twenty sinks as well as extensive stainless steel work spaces and all necessary mechanical equipment; (3) a lecture demonstration area for instruction in the selection and grading of meats, poultry, and fish; (4) a laboratory for cutting and portioning meats, poultry, and fish, supported by extensive refrigerator and freezer storage units, power equipment, and testing devices; (5) a series of experimental kitchens for the testing of recipes and procedures; (6) an especially designed blast freezing chamber; and (7) the practice kitchens of the Statler Inn where the students prepare, under instruction, the food for the various Statler Inn and Statler Club dining rooms, which have seating totaling 1,000.

These kitchens are laid out to function both as quantity food production centers and as training centers for prospective hotelmen and restaurateurs learning food production on a large-quantity basis. The equipment, all of commercial size and of the latest design, duplicated in gas and electricity, is so varied that the student has the opportunity to use and to analyze a wide range of modern kitchen appliances. The student lounge kitchen is designed for the use of students for their daily coffee hour and their parties and receptions.

All of these laboratories are for the exclusive use of the School's hotel and restaurant students. They are designed and equipped especially for their particular teaching functions.

*In Food and Beverage Management, ten hours are required. Courses beyond the required ten hours may be counted as Hotel electives.*

## Required Courses

**Fundamentals of Food Preparation. (Hotel Administration 311.)** Credit two hours. Required. Mr. Herrmann.

An introduction to the fundamentals of food preparation in which students, under faculty and senior student supervision, carry out all phases of food preparation in operating the dining room facilities of Statler Inn. On a rotating basis, each student is assigned to the bake shop, pantry, range, banquet, and a cafeteria serving station in order to become familiar with the specific practices of each. This practice provides the student with an opportunity to utilize basic food preparation principles in a commercial, quantity food service operation.

**Commercial Food Service Production. (Hotel Administration 312.)** Credit two hours. Required. Prerequisite, Hotel Administration 311 or the equivalent. Mr. Herrmann.

A practice laboratory in commercial food preparation in which students, under faculty and senior student supervision, carry out all phases of food preparation in operating the dining room facilities of Statler Inn. On a rotating basis, each student is assigned to the bake shop, pantry, range, banquet, and a cafeteria serving station in order to become familiar with the specific practices of each. This practice provides the student with an opportunity to utilize basic food preparation principles in a commercial, quantity food service operation.

**Meat Science and Management. (Hotel Administration 313.)** Credit three hours. Required. Professor Wanderstock.

Deals with the major phases of meat, poultry, and fish from the hotel, restaurant, club, and institutional standpoints; nutritive value, structure and composition, sanitation, selection and purchasing, cutting, freezing, portion control and specifications, cooking, carving, and miscellaneous topics. Required three-day field trip to visit purveyors in New York City included. Estimated cost for this trip ranges between \$30 and \$40.

**Management of a Retail Food Service Operation. (Hotel Administration 314.)** Credit three hours. Required. Assistant Professor Rappole and assistants. Supervision of food preparation and service in Statler Inn. Student managers are responsible for the preparation and service of foods which meet an institutional type menu for two cafeterias. The preparation of foods for dining room, private function, and banquet menus is also controlled by the student managers as they rotate through the various preparation units. They also guide and supervise the food preparation work of students enrolled in Commercial Food Service Production (Hotel Administration 312). Quality and cost of foods presented to consumers are stressed. An integral part of the course involves coordination and cooperation with a senior group in Food and Beverage Management and with visiting professional chefs. Lectures and seminars in the theory and practice of management accentuate the practical management experience in the laboratories.

## Elective Courses

**Specialty Food Preparation. (Hotel Administration 323.)** Credit three hours. Hotel elective. Prerequisites, Hotel Administration 311 and 312 or their equivalent, and 313; Hotel Administration 711 and 712 are desirable. Professor Ericson.

An advanced foods course which gives experience in current methods and principles of food preparation, variety, and garnish of foods adapted to hotel and restaurant service. Special emphasis is placed upon meats, vegetables, salads, breads, cake decorating, hors d'oeuvres, desserts, and recipe standardization.

**Survey of Convenience Foods. (Hotel Administration 324.)** Credit two hours. Hotel elective. Prerequisites, Hotel Administration 311, 312, 711, 712, and permission of the instructor. Associate Professor Christian.

Methods of food preservation are reviewed with special emphasis on the place of prepared foods in the commercial food operation. The student serves and evaluates prepared hors d'oeuvres, salads, soups, entrees, desserts, and vegetables from the standpoints of quality, cost, and menu adaptability.

A two-day tour of convenience food restaurants and packing plants will be conducted.

**International Hotel Cuisine. (Hotel Administration 325.)** Credit three hours. Hotel elective. Open to upperclassmen and graduates.

An advanced course in food preparation and service directed toward classical traditions in the culinary arts. Students will have an opportunity to work with outstanding visiting chefs.

**Catering for Special Functions. (Hotel Administration 326.)** Credit two hours. Hotel elective.

The systematic presentation of catering for special functions. Emphasis is placed on maximum sales potential through use of existing facilities. Lectures and demonstrations on banquet layout, menus, service, and sales.

## 40 Food and Beverage Management

**Restaurant Management. (Hotel Administration 335.)** Credit three hours. Hotel elective. Open to upperclassmen and graduates. Associate Professor Christian.

Principles of modern restaurant and food service management. Preparation for effective management by using case studies including such topics as the food service employee, menu planning, food merchandising, food production standards, purchasing standards, and food control systems.

**Beverage Management. (Hotel Administration 336.)** Credit three hours. Hotel elective. Open to upperclassmen and graduates.

Includes a systematic presentation of alcoholic beverages, their history, service, sales, and control. Lectures, demonstrations, and field trips.

**Menu Planning. (Hotel Administration 337.)** Credit one hour. Hotel elective. Professor Wanderstock.

Principles of menu planning for hotels, restaurants, clubs, and institutional service, with emphasis on history and development, types and uses, format and production, and pricing.

**Managerial Aspects of Purchasing. (Hotel Administration 338.)** Credit two hours. Hotel elective. Open to junior and seniors. Associate Professor Christian.

Survey of the problems of purchasing meat, fish, poultry, canned products, fresh and frozen produce, dishes, and utilities. Speakers are leading managers and purveyors from the commercial food industry. In addition to lectures and class presentation, careful study is given to the writing of a purchasing manual and to a tour of current markets.

**Specialty Food Systems. (Hotel Administration 339.)** Credit to be arranged. Hotel elective. Open to upperclassmen and graduate students. Food and Beverage Management faculty.

Systems related to the hospitality field of fast foods, hospitals, airlines, schools, industrial feeding, and catering.

**Special Problems in Foods. (Hotel Administration 345.)** Credit one hour. Hotel elective. Prerequisites, Hotel Administration 311, 312, 313, 314, 323, 711, and 712, and permission of the instructors. Professors Ericson and Wanderstock.

A seminar course for upperclassmen designed to examine in detail various aspects of food and food service in hotels, restaurants, clubs, and related fields.

**Special Problems in Food. (Hotel Administration 346.)** Credit one hour. Open only to graduate students with the permission of the instructors. Professors Ericson and Wanderstock.

Special emphasis is placed on current food problems and food service in hotels, restaurants, clubs and related fields.

**Educational Techniques in Food Systems. (Hotel Administration 347.)** Credit to be arranged. Hotel elective. Permission of the instructor is required prior to enrollment. Associate Professor Christian.

Training techniques for teaching courses related to commercial food and food service, including beverages.

**Food Habits and Customs. (Hotel Administration 348.)** Credit to be arranged. Hotel elective. Open to upperclassmen with permission of the instructor. Professor Wanderstock.

A course designed to examine customs, manners, and patterns in foods and in the culinary arts on an

international level, from primitive to modern. The development of cultural patterns will be related to current practices.

## Directed Studies

**Directed Studies in Food and Beverage Management. (Hotel Administration 350.)** Credit two or three hours. Hotel elective. Prerequisites, Hotel Administration 311, 312, 313, 314, 323, 711, and 712 or permission of the instructors. Professors Ericson and Rappole.

This course includes the development of quantity food service recipes for immediate service and for that to be refrigerated or frozen for later service. Recipes are first tested in small quantity preparation and tested again in the quantity food laboratory for customer service. Emphasis is placed on food quality, portion control, garnishes, merchandising, and cost.

**Directed Studies in Food and Beverage Management. (Hotel Administration 351.)** Credit two or three hours.

Open only to graduate students with the permission of the instructors. Professors Ericson and Rappole. This course includes a survey of the restaurant industry as to its needs in convenience foods. Recipes are developed in small quantity and again in the quantity food laboratory for customer service. Emphasis is placed on practicability, quality, portion control, garnishes, merchandising, and cost.

**Research Methods in Foods. (Hotel Administration 360.)** Credit to be arranged. Hotel elective. Open to upperclassmen with the permission of the instructors. Food and Beverage Management faculty.

Standard techniques for the test kitchen evaluation of foods and beverages, including equipment and service.

**Research Methods in Foods. (Hotel Administration 361.)** Credit to be arranged. Open only to graduate students with the permission of the instructors. Food and Beverage Management faculty.

Standard techniques for the test kitchen evaluation of foods and beverages, including equipment and service.

**Independent Research Projects in Food and Beverage Management. (Hotel Administration 380.)** Credit to be arranged. Hotel elective. Open to a limited number of seniors in hotel administration. Those wishing to register should consult the instructor during the preceding semester to obtain permission to enroll and to confer regarding problems chosen for special study.

Open only to graduate students with the permission of the instructors. Professors Ericson and Wanderstock.

**Independent Research Projects. (Hotel Administration 390.)** Credit to be arranged. Open to graduate students in hotel administration only.

Designed specifically for graduate students working on theses or other research projects. Any member of the Graduate Faculty of the School of Hotel Administration, upon consultation with the student, may be selected to direct a particular problem of special interest to the student.

## Related Courses in Other Colleges

**Handling and Marketing Vegetables. (Vegetable Crops 212.)** Credit three hours.

**Economic Fruits of the World. (Pomology 301.)** Credit three hours. Permission of the instructor required to register.

## Administration

The administration of a hotel, motor inn, or resort property and its allied facilities and services embraces a broad range of knowledge. For this reason, the manager should be well informed in many related subjects in order to plan and execute the responsibilities of his position. Among the courses offered in the School's curriculum are law, economics, real estate, insurance and other subjects. An extensive selection of courses in additional areas, including cultural courses, are provided by other colleges in the University. The student has twenty-four hours of free electives to enable him or her to benefit from this wide array of courses.

The broad curriculum of the School of Hotel Administration enables its graduates to become administrators in many related fields, as the partial list of alumni shown under Register of Alumni displays. Among these fields are all types of food service administration, including airlines, hospitals, university housing and dining, clubs, travel organizations and many related activities.

Students enrolled in the School who look forward to working in the hospital field may enroll in courses offered in Cornell's Sloan Institute of Hospital Administration, which is supported by a grant of \$750,000 from the Alfred P. Sloan Foundation. Complete details of the courses are given in the *Announcement of the Graduate School of Business and Public Administration*.

Several graduates, most of them women, are administrative housekeepers in large hotel systems. To the School's regular curriculum, it is suggested that students wishing to obtain further knowledge of textiles add courses made available in the College of Human Ecology.

During the summer, the School provides several short courses approved by the National Executive Housekeepers' Association, which lead to professional certification by that organization.

## Law

**Law of Business. (Hotel Administration 413.)** Credit two hours. Required. Open to upperclassmen. Professor Sherry.

A basic course in business law. The student is introduced to the fundamental purposes, principles, and processes of the law as an agency of social control and as it applies to business activities. The topics treated include the origin and development of common, statutory, and constitutional law; the organization and functioning of the judicial system; rights and duties of individuals in regard to each other and society. The acquisition, ownership, and transferability of property, real and personal, decedent's estates, trusts, bankruptcy; and business failures will be treated in some detail. A combination of text and case material is used.

**Law of Business. (Hotel Administration 414.)** Credit two hours. Hotel Elective. Prerequisite, Hotel Administration 413. Professor Sherry.

A continuation of Hotel Administration 413. The Uniform Commercial Code (sales and negotiable instruments) will be emphasized. A combination of text and case material is used.

**Law of Business: Contracts, Bailments, and Agency. (Hotel Administration 415.)** Credit two hours. Hotel elective. Open to upperclassmen and graduates. Best taken after Hotel Administration 213 and either Eco-

nomics 101-102 or Economics I-II (Hotel Administration 423-424.) Professor Sherry.

A study of the formation, validity, enforcement, and breach of contracts; the laws of principal and agent, and employer and employee. A combination of text and case material is used. The aim is to develop skill and experience in analytical thinking as an aid and tool in modern managerial technique.

**Law as Related to Innkeeping. (Hotel Administration 416.)** Credit two hours. Hotel elective. Open to upperclassmen and graduates. Best taken after Hotel Administration 213 and either Economics 101-102 or Economics I-II (Hotel Administration 323-424.) Professor Sherry.

A study of the laws applicable to the ownership and operation of inns, hotels, motels, restaurants, and other places of public hospitality. Consideration of the host's duties to guests, lodgers, boarders, tenants, invitees, licensees, and trespassers; the exclusion and ejection of undesirables; liability for personal injuries on and off the premises; the concept of negligence; liability for damage or loss of property; statutory limitations of liability; lien rights; concession agreements; leases; credit and collection practices; arrest and detention of wrongdoers; and miscellaneous statutes and administrative rules and regulations applicable to public houses. The material is treated from the point of view of the executive who is responsible for policy and decision making.

**Law of Business: Business Organization, Partnerships and Corporations. (Hotel Administration 417.)** Credit two hours. Hotel elective. Open to upperclassmen and graduates. Best taken after Hotel Administration 213 and either Economics 101-102 or Economics I-II (Hotel Administration 423-424.) Professor Sherry.

A study of the available forms of business organization, with special emphasis on general and limited partnerships and corporations. Comparison of the relative advantages and disadvantages of partnerships and corporations. Consideration of the use of limited partnerships in hotel and motel syndications; corporate promotion; financial devices for raising capital; corporate control and management, and the respective rights, duties, and powers of officers, directors, and stockholders. The aim is to correlate the legal, accounting, taxation, and management aspects of organized business enterprises. A combination of text and case material is used.

## Economics

**Modern Economic Society. (Economics 101.)** Credit three hours. Required. Professors Bussmann, Fleisig, Galenson, Staller, and assistants.

Centers on the determinants of aggregate economic activity. The main areas studied are the monetary and banking systems, the composition and fluctuations of national income, and the major conditions of economic growth, all as influenced by monetary, fiscal, and other policies.

**Modern Economic Society. (Economics 102.)** Credit three hours. Required. Prerequisite, Economics 101. Professors Adams, Bussmann, Hildebrand, Hohenberg, and assistants.

A survey of the existing economic order, with particular emphasis on the salient characteristics of the modern American economy. Concentration is on explaining and evaluating the operation of the price system as it regulates production, distribution, and consumption, and as it is in turn modified and influenced by private organization and government policy.

## 42 Properties Management

**Economics I\* (Hotel Administration 423.)** Credit three hours. Associate Professor Kaven. Survey of both macro- and microeconomic theory covering the basic concepts. The course will relate to relevant economic and business activity and will utilize current business publications as well as classical economic material.

**Economics II: Managerial Economics.\* (Hotel Administration 424.)** Credit three hours. Associate Professor Kaven.

Centers upon the use of economic analysis in formulating business decisions. The course draws upon such concepts as demand, cost, profit, competition, and pricing. In addition to text and cases, current business publications are utilized.

\*Hotel Administration 423-424 may be substituted for Economics 101-102.

### Suggested Courses in Economics in Other Colleges

Of the large number of courses in economics open to hotel students, only those frequently taken by them are described here. Full details regarding the others are given in the *Announcements of the College of Arts and Sciences*, the *Announcement of the College of Agriculture*, and the *Announcement of the Graduate School of Business and Public Administration*. Hours and instructors are to be announced each term.

**Intermediate Microeconomic Theory. (Economics 311.)**

**Intermediate Macroeconomic Analysis. (Economics 312.)**

**Economic History of Modern Europe. (Economics 322.)**

**Money and Credit. (Economics 331.)**

**Macroeconomic Policy. (Economics 338.)**

**Industrial Organization. (Economics 351.)**

**International Trade Theory and Policy. (Economics 361.)**

**International Monetary Theory and Policy. (Economics 362.)**

**Economic Development and Sociopolitical Modernization. (Economics 371.)**

**Economic and Business History. (Business and Public Administration 375.)**

**Competitive Behavior and Public Policy. (Business and Public Administration 377.)**

**Prices. (Agricultural Economics 315.)**

**Economics of Managerial Decisions. (Agricultural Economics 328.)**

**Economics of Wages and Employment. (Industrial and Labor Relations 241.)**

### Real Estate

**General Survey of Real Estate. (Hotel Administration 435.)** Credit two hours. Hotel elective. Prerequisite, Economics 101-102 or Hotel Administration 423-424. A practical survey of the real estate field covering the economic, legal, and technical aspects of real estate. Lectures and problems cover interests in real property, liens, taxes, contracts, titles, deeds, leases, brokerage, management, and financing. An analysis will be made of the basic investment principles underlying specific types of properties, such as apartment

houses, shopping centers, commercial buildings, hotels, and motels.

### Insurance

**General Insurance. (Hotel Administration 445.)** Credit three hours. Hotel elective. Upperclassmen and graduates.

Designed to provide the student with a comprehensive introduction to the insurance field. The emphasis is upon fire insurance, casualty insurance, and multiple peril policies. Such topics are covered as the law of contracts as it relates to insurance; the fire insurance policy and fire insurance forms; business interruption, marine, burglary and crime, and liability insurance; rates and rate making; bonds; negligence and torts, compensation; package policies; adjustment of losses; and the types of insurers.

### Directed Studies

**Directed Studies in Hotel Administration. (Hotel Administration 480.)** Credit two, three, or four hours. Hotel elective. Open to a limited number of seniors in hotel administration. Those wishing to register should consult the instructor during the preceding semester to obtain permission to enroll and to confer regarding problems chosen for special study. Hours to be arranged.

**Graduate Level Directed Studies. (Hotel Administration 490.)** Credit to be arranged. Open to graduate students in hotel administration only.

Designed specifically for graduate students working on thesis or other research projects. Any member of the Graduate Faculty of the School of Hotel Administration, upon consultation with the student, may be selected to direct a particular problem of special interest to the student.

## Properties Management

Instruction is given in the management of hotel, motor inn, and restaurant physical facilities and in their planning and design. Specialized courses are also offered in food facilities planning. Statler Hall is used as a large laboratory. In addition, the building has especially designed and equipped lecture rooms, two drafting rooms, and three especially equipped laboratories, all used exclusively for studying, demonstrating, and testing the mechanical equipment and building components typically used in hotels and restaurants.

A variety of scale models and prints of many actual building floor plans, guest room arrangements, dining room seatings, and kitchen layouts are utilized in the laboratory work on building construction and operation. Equipment includes fire fighting equipment, full-size bathroom units, plumbing fixtures, pipe fitting equipment, hot water heaters, air conditioning, fan equipment, an oil-fired boiler, motor generator sets, alternating and direct current motors, electrical control equipment, wiring devices, meters, illumination equipment, and mechanical refrigeration testing units including compressors, condensers, and refrigeration controls. Plans and specifications, as well as catalogs, are used for supplementary references in hotel and motel planning.

The elements of interior design are included as part of advanced courses in Properties Management (see 525, 526, and 527) for which the course content and prerequisites for enrollment are given on p. 43. Students may also count as free electives certain

elementary courses in design offered by the Department of Design and Environmental Analysis of the College of Human Ecology.

In Properties Management, a total of twelve hours is the required minimum, consisting of four three-hour courses. Courses in Properties Management chosen beyond the twelve total required hours may be counted as Hotel electives. The recommended sequence for continuity of instruction is:

### Second Year

*Fall or spring term:* Hotel Administration 513

### Third Year

*Fall term:* Hotel Administration 515, 543

*Spring term:* Hotel Administration 516

### Third or Fourth Year

*Fall or spring term:* Hotel Administration 517

### Fourth Year

*Fall term:* Hotel Administration 525, 527, 545

*Spring term:* Hotel Administration 525, 526, 528, 546

For qualified students planning to major in Properties Management, the recommended sequence may be started in the freshman year. Department permission is required.

Instruction in Properties Management is given by Professors Compton, Broten, and Chase and Messrs. Cole and Penner and their assistants.

## Required Courses

**Introduction to Properties Management. (Hotel Administration 513.)** Credit three hours. Required.

Basic principles of graphic communication as a management tool for problem solving are covered in this course, which includes drafting fundamentals and also the interpretation of both presentation and technical drawings. Principles of site analysis and site planning, physical plant organization, and internal spatial relationships common to hotel and restaurant properties are stressed.

**Mechanical and Electrical Problems I and II. (Hotel Administration 515-516.)** Credit three hours each term. Required. Prerequisites, Hotel Administration 513, 140, and 233.

Investigation of management problems associated with the mechanical systems of the physical plant. The major systems of water and drainage, heating, refrigeration, air conditioning, and electricity are given primary emphasis. In addition, the minor systems such as fire equipment, swimming pools, communications, data processing, laundry, and housekeeping equipment are discussed. Throughout the course the problems of capital expenditures, operating costs, and repairs and maintenance are stressed.

**Physical Plant Planning and Construction. (Hotel Administration 517.)** Credit three hours. Required. Prerequisites, Hotel Administration 513, 140, and 233. Completion of Hotel Administration 516 is desirable, but students entering the School during the spring term with advanced standing, or other qualified non-hotel students, may register in this course with the permission of the instructor.

The feasibility, planning, development, and construction of the physical plant of the hotel and food facilities projects are considered and analyzed. Materials and methods of building construction, repair, and maintenance are covered. Emphasis is placed on trade practices, building codes, cost estimation,

and management responsibility in working with professional planners.

## Elective Courses

**Seminar in Hotel Guest Room Design, Construction, and Renovation. (Hotel Administration 525.)** Credit three hours. Prerequisite, Hotel Administration 516.

A project course examining in depth the problems related to construction, renovation design, and decor of hotel guest rooms.

**Seminar in Hotel Lighting and Color. (Hotel Administration 526.)** Credit three hours. Prerequisite, Hotel Administration 516. This course is offered when there is sufficient demand. Permission of the instructor is required before registering.

The theory and application of light and color to hotel and restaurant situations are examined through the assignment and discussion of projects.

**Seminar in Hotel Planning. (Hotel Administration 527.)** Credit three hours. Limited to seniors and graduates. Prerequisite, Hotel Administration 516.

Through project assignments, the design and layout for a proposed hotel, from feasibility study through plans and specifications, are covered. Emphasis is placed on site selection, floor plans, guest room layouts, and the selection and arrangement of equipment in all of the various departments.

**Seminar in Restaurant Planning. (Hotel Administration 528.)** Credit three hours. Limited to seniors and graduates. Prerequisite, Hotel Administration 516.

A project course in the analysis and design of restaurant properties. The critical study of existing solutions sets the design criteria for both kitchen and dining areas. These guidelines serve as the basis for the student work which includes general programming, organization, spatial standards, layout, and equipment.

**Food Facilities Programming, Planning and Design. (Hotel Administration 543.)** Credit three hours.

Lectures and laboratory deal with first-stage planning, which must be done by the owner or his consultant in the programming for any project of mass feeding. The many factors which must be programmed in order to satisfy all principal objectives are outlined: site selection, market analysis, kind of operation, merchandising program, and surveys to determine the wants and needs of patrons to be served. Also included are research studies to resolve menu requirements, to plan for the particular type of service to be employed, to create desired atmosphere, program functions of personnel, to plan maintenance, analyze administrative objectives, and to develop the major prospectus. Pro forma studies and feasibility research round out the coverage.

**Food Facilities Equipment, Layout, and Design. (Hotel Administration 545.)** Credit three hours. Hotel elective. Prerequisite, Hotel Administration 543 or permission of the instructor.

Lectures, research, and laboratory work are centered in the student's project thesis. Each student programs, plans, and develops a complete project. This involves study: (1) to research the project program and draw up the prospectus; (2) to select and design equipment; (3) to develop layout studies and complete the master plan (preliminary renderings); (4) to develop working drawings (contract drawings), including equipment and architectural plans, mechanical plans, equipment detail drawings, and equipment schedules which are required for bidding, fabrication, construc-

tion, and installation; (5) to budget estimate and a review of feasibility studies.

**Advanced Food Facilities Engineering. (Hotel Administration 546.)** Credit three hours. Hotel elective. Prerequisite, Hotel Administration 545.

Lectures, research, and laboratory work include the areas of methods and detailed facilities engineering. This involves studies of general and itemized specifications, bid of general and itemized specifications, bid analysis and awarding of contracts, checking and approving shop drawings, field supervision, inspection, field conferences, punch lists, approval for acceptance of all facilities, and operational instruction.

## Managerial Communications

### Required Courses

#### The Freshman Humanities Program

To replace its traditional freshman English composition program of six hours credit, the University has recently inaugurated a series of small discussion and writing courses in the humanities which are conducted jointly by ten departments in the College of Arts and Sciences. The aim of the new program is two-fold: to offer the incoming student a wide variety of subjects from which to choose, and to provide him with the opportunity of relating his written assignments directly to the subject areas which primarily interest him. The courses are uniform only in the sense that all of them require intensive practice in composition and that the enrollment in each section is limited to twenty students.

To satisfy the Freshman Humanities requirement, each student must elect any two (but no more than two) of the courses. Each student is expected to enroll in one of these courses during the fall semester and in another during the spring semester of his first year of residence. Each course carries three hours of credit. A course used in satisfying the Freshman Humanities requirement may not be used in satisfying the Distribution or language requirement. Supplementary information about the program and specific instructions about registration procedures will be mailed separately to all incoming freshmen in April or May.

**Oral Communication. (Communication Arts 301.)** Credit three hours. Fall term limited to juniors and seniors; spring term open to sophomores, juniors and seniors. Professor Freeman, Associate Professor Martin and Assistant Professor Barwind.

Training and experience in the theory, preparation, presentation, and evaluation of oral topics. Designed to encourage interest in public affairs and to develop self-confidence. Individual appointments are scheduled to counsel the students in principles of effective self-expression.

### Elective Courses

(Open also to students outside the School)

**Typewriting. (Hotel Administration 610.)** Credit two hours. Hotel elective. Mrs. Seaburg. The personal needs of college students are met by this course in elementary typewriting.

**Typewritten Communication. (Hotel Administration 611.)** Credit two hours. Hotel elective. Prerequisite, Hotel Administration 610 or the equivalent. Mrs. Seaburg.

A course in electric typewriting designed for those students (not secretarial typists) who wish to increase their efficiency in speed and accuracy on reports, tabulations, and business letters.

**Secretarial Typewriting and Procedures. (Hotel Administration 612.)** Credit three hours. Hotel elective. Mrs. Seaburg.

Students who already know the keyboard develop sufficient speed and accuracy to meet business standards for an executive secretary. Instruction is provided in filing, duplication, and machine transcription.

**Shorthand Theory. (Hotel Administration 620.)** Credit three hours. Hotel elective. Mrs. Seaburg and Mrs. David.

The basic theory of Gregg shorthand is completed, and dictation and transcription speed are developed.

**Shorthand Transcription. (Hotel Administration 621.)** Credit two hours. Hotel elective. Mrs. Seaburg.

Students who already know the basic theory of Gregg shorthand develop sufficient skill in dictation speed and transcription to meet business standards.

**Managerial Letter Writing. (Hotel Administration 622.)** Credit two hours. Hotel elective. Mrs. Seaburg.

Students learn the techniques of good letter composition. Skill is developed in correct procedures for machine dictation and dictation to stenographers. Opportunity for typing improvement on electric typewriters is provided.

See also *Management-Marketing: Advertising and Public Relations (Hotel Administration 135)* and *Sales Communication (Hotel Administration 137)*; and *Management-Information Systems: Hotel Administration 140, 145, 146.*

An extensive variety of courses in communication, in the fluent use of foreign language, and in cultural courses, is open to election by hotel students. Thus students are encouraged to acquaint themselves with other disciplines by taking full advantage of the 24 free elective hours of the 120 hours required for graduation. Full details of the courses open to hotel students will be found in the *Announcement of the College of Arts and Sciences* and the *Announcement of the College of Agriculture.*

### Foreign Languages

The mastery of a foreign language is a mark of a well-educated man or woman. For the hotelman a second language is particularly desirable. At Cornell the foreign languages are taught by modern methods that place special emphasis on speaking and understanding the spoken language. The daily classes are kept small. Native speakers and playback machines are extensively used.

**French, Elementary Course. (French 101.)** Credit six hours.

**German, Elementary Course. (German 101.)** Credit six hours.

**Italian, Elementary Course. (Italian 101.)** Credit six hours.

**Japanese, Elementary Course. (Japanese 101.)** Credit six hours.

**Portuguese, Elementary Course. (Portuguese 101.)** Credit six hours.

**Russian, Elementary Course. (Russian 101.)** Credit six hours.

**Spanish, Elementary Course. (Spanish 101.)** Credit six hours.

## Science

A knowledge of basic science is fundamental to many aspects of the hospitality industry, especially for menu planning, food purchasing, storage, production, and service, and for housekeeping and building maintenance. Required courses include three hours of basic chemistry, four hours of food chemistry, and two hours of sanitation. Statler Hall has a forty-place basic chemistry laboratory and a forty-place laboratory for the study of the scientific application of chemical and physical principles to food production and sanitation. In addition to the required and elective courses offered in the School, the student may also choose from a wide range of free elective courses in human nutrition, biological sciences, biochemistry, and food science offered in the New York State Colleges of Human Ecology and Agriculture.

Students who look forward to careers that may involve responsibility for food operations in hotels, schools, colleges, and institutions generally may wish to satisfy the academic requirements for membership in the American Dietetic Association as Food Service Management. To do so, it is necessary to include among their electives four hours in human physiology, three hours in human nutrition, and an additional hour of chemistry. To qualify as a therapeutic and administrative dietitian, the candidate must also complete, in addition to the above, three hours of biochemistry and an additional three hours in nutrition and disease. Students interested in qualifying for membership in the American Dietetic Association should confer with Professor Laura Lee Smith early in their academic careers.

## Required Courses

**Chemistry. (Hotel Administration 711.)** Credit three hours. Required. Prerequisite, high school chemistry. Professor Smith and staff.

Principles and concepts of inorganic chemistry are covered with emphasis placed on those areas pertinent to the hospitality industry. Two lectures, one recitation, and one two-hour laboratory weekly.

**Food Chemistry. (Hotel Administration 712.)** Credit four hours. Required. Prerequisite, Hotel Administration 711. Professor Smith and staff.

Organic chemistry and those phases pertinent to the chemistry of fats, carbohydrates, and proteins are emphasized. The role of additives in foodstuffs and many of the colloidal phenomena are studied. Two lectures, one recitation, and one three-hour laboratory weekly.

**Sanitation in the Food Service Operation. (Hotel Administration 713.)** Credit two hours. Required. Assistant Professor Rappole.

The causes and prevention of food poisoning are stressed. Included are the aesthetic, moral, and legal responsibilities involved in presenting sanitary food to patrons as well as the profit and loss factors. Emphasis is placed on the current problems confronting the industry with recent food developments as they relate to sanitation.

## Elective Course

**Exploratory Food Chemistry. (Hotel Administration 780).** Credit two hours. Hotel elective. Prerequisite, permission of the instructor. Professor Smith.

This course is designed to study specific chemical processes involved in modern food preparation.

## Related Courses in Other Colleges

(See appropriate catalogue for credit and prerequisites, etc.).

**Introductory Biochemistry. (Biochemistry 231.)**

**Perspectives in Human Nutrition and Food. (Human Nutrition and Food 115A.)**

**Human Physiology. (Biological Sciences 210.)**

**Biological Science 101.**

**Introductory Biology 102.**

**Food Chemistry. (Food Science 410.)**

**Food Chemistry. (Food Science 420A.)**

**Sensory and Objective Evaluation of Foods. (Food Science 420B.)**

**Physical Chemistry of Foods I. (Food Science 310.)**

**Food Processing I & II. (Food Science 311 and 312.)**

**Introduction to Food Analytical Principles. (Food Science 210.)**

**Post Harvest Handling and Marketing of Vegetables. (Vegetable Crops 312.)**

**Food Toxicology and Safety. (Food Science 316.)**

**Milk and Frozen Desserts. (Food Science 211.)**

**Fats and Oils Technology. (Food Science 303.)**





# Faculty and Staff

## University Administration

Dale R. Corson, President of the University  
Robert A. Plane, University Provost  
Lisle C. Carter, Jr., Vice President for Social and Environmental Studies  
W. Donald Cooke, Vice President for Research  
Lewis H. Durland, University Treasurer  
William D. Gurowitz, Vice President for Campus Affairs  
W. Keith Kennedy, Vice Provost  
Samuel A. Lawrence, Vice President for Administration  
E. Hugh Luckey, Vice President for Medical Affairs  
Thomas W. Mackesey, Vice President for Planning  
Paul L. McKeegan, Director of the Budget  
Arthur H. Peterson, University Controller  
Richard M. Ramin, Vice President for Public Affairs  
Neal R. Stamp, Secretary of the Corporation and University Counsel

## School of Hotel Administration Faculty and Staff

### Administration

Robert A. Beck, Ph.D., Dean of the School of Hotel Administration; E. M. Statler Professor in Hotel Administration  
Paul L. Gaurnier, M.S., Assistant Dean of the School of Hotel Administration; Associate Professor in Hotel Administration  
Katherine R. Spinney, B.A., B.L.S., Reference Librarian, School of Hotel Administration

### Faculty

(This list includes only those members of the University staff whose sole instructional responsibility is the teaching of students in the School of Hotel Administration.)

*Students and faculty mingle informally during the morning coffee break in the student lounge.*

O. Ernest Bangs, Professor in Food Facilities Engineering, Emeritus  
Matthew Bernatsky, Professor in Hotel Administration, Emeritus  
Frank H. Randolph, B.A., M.E., P.E., Professor in Hotel Engineering, Emeritus  
Charles I. Sayles, B.S., M.E.E., Professor in Institutional Engineering, Emeritus  
Thomas W. Silk, A.B., B.S., M.S., Professor in Hotel Accounting, Emeritus  
Louis A. Toth, C.P.A., Professor in Hotel Accounting, Emeritus  
James H. Barrett, Ph.D., C.P.A., Lecturer in Hotel Administration  
Robert A. Beck, Ph.D., E.M. Statler Professor in Hotel Administration; Dean of the School of Hotel Administration  
Donald M. Biles, B.S., General Manager, Skytop Lodge, Skytop, Pennsylvania; Lecturer in Hotel Administration  
Paul R. Broten, M.S., Professor in Hotel Administration and Director of Research and Development  
Robert M. Chase, B.M.E., M.B.A., Associate Professor in Hotel Administration  
Vance Christian, A.B., B.S., M.S., Associate Professor in Hotel Administration  
Charles E. Cladel, M.S., C.P.A., Professor in Hotel Administration  
Warren M. Cole, B.S., Lecturer in Hotel Administration  
Richard A. Compton, B.S.M.E., M.S., Associate Professor in Hotel Administration  
Donal A. Dermody, M.S., Assistant Professor in Hotel Administration  
Thomas M. Diehl, M.B.A., Assistant Professor in Hotel Administration  
David C. Dunn, Ph.D., Assistant Professor in Hotel Administration  
Myrtle Ericson, M.S., Professor in Hotel Administration  
William Fisher, Ph.D., Assistant Professor in Hotel Administration  
Paul L. Gaurnier, M.S., Associate Professor in Hotel Administration; Assistant Dean of the

School of Hotel Administration  
 H. Victor Grohmann, B.S., Chairman of the Board,  
 Needham & Grohmann, Inc.; H.B. Meek  
 Visiting Professor in Hotel Administration  
 Mrs. Valerie Gyrisco, M.S., Lecturer in Hotel  
 Administration  
 Fritz G. Hagenmeyer, B.S., Lecturer in Hotel  
 Administration  
 Walter Herrmann, B.S., Lecturer in Hotel  
 Administration; General Manager, Statler Inn  
 William Kaven, Ph.D., Associate Professor in  
 Hotel Administration  
 John D. Lesure, B.S., C.P.A., Senior Partner,  
 Laventhol, Krekstein, Horwath & Horwath,  
 New York City; Acting Assistant Professor in  
 Hotel Administration  
 Mrs. Sonia Maher, M.S., Research Associate in  
 Hotel Administration  
 Keith McNeil, B.S., Lecturer in Hotel  
 Administration  
 Richard G. Moore, M.E.E., M.B.A., Assistant  
 Professor in Hotel Administration  
 William Morton, Ph.B., Vice President, I.T.T.-  
 Sheraton Corporation; Lecturer in Hotel  
 Administration  
 Richard H. Penner, B.Arch. Lecturer in Hotel  
 Administration  
 Peter Rainsford, M.S., Lecturer in Hotel  
 Administration  
 Clinton L. Rappole, Ph.D., Assistant Professor in  
 Hotel Administration  
 Mrs. Helen J. Recknagel, Ph.D., Professor in Hotel  
 Administration, Editor School Publications  
 Mrs. Ellen C. Seaburg, B.S., Lecturer in Hotel  
 Administration  
 John H. Sherry, B.S., LL.B., Professor in Hotel  
 Administration  
 Mrs. Laura Lee W. Smith, Ph.D., Professor in  
 Hotel Administration  
 Katherine R. Spinney, B.A., B.L.S., Reference  
 Librarian, School of Hotel Administration  
 Jeremiah J. Wanderstock, Ph.D., Professor in  
 Hotel Administration  
 Herbert Witzky, M.B.A., Lecturer in Hotel  
 Administration

**Faculty From Other Schools and  
 Colleges of Cornell**

(This list includes only those members of the  
 University instructing staff who are directly  
 engaged in giving courses regularly taken by  
 students in the School of Hotel Administration.)

George P. Adams, Jr., Ph.D., Professor of  
 Economics  
 Jack A. Barwind, Ph.D., Associate Professor of  
 Communication  
 Gary William Bickel, Ph.D., Associate Professor  
 of Economics  
 Wynn Van Bussman, M.A., Assistant Professor  
 of Economics  
 J Milton Cowan, Ph.D., Professor of Linguistics;  
 Director of the Division of Modern Languages  
 Mrs. Marjorie Devine, Ph.D., Assistant Professor  
 in Human Nutrition and Food

Heywood Fleisig, M.A., Assistant Professor of  
 Economics  
 Chester Higby Freeman, M.S.A., Associate  
 Professor of Communication Arts  
 George H. Hildebrand, Ph.D., Professor of  
 Economics  
 Paul M. Hohenberg, Ph.D., Associate Professor of  
 Economics  
 Russell Dickenson Martin, M.S., Associate  
 Professor of Communication Arts  
 Keith A. Miller, Ph.D., Assistant Professor of  
 Communication Arts  
 George J. Staller, Ph.D., Associate Professor of  
 Economics

**Visiting Lecturers, 1970-71**

Anthony Athanas, President, Anthony's Pier 4,  
 Boston, Massachusetts  
 David Barr, J.S. Barr & Co., Inc., Ithaca, New  
 York  
 Frank W. Berkman, Executive Vice President,  
 Hotel Sales Management Association, New  
 York, New York  
 J. Frank Birdsall, President, Treadway Inns and  
 Resorts, Rochester, New York  
 Bernard Birnbaum, C.P.A., Rochester, New York  
 John A. Brooke, President, Brooke Inns, Inc.,  
 Skokie, Illinois  
 John C. Carrodus, Senior Vice President, Inter-  
 Continental Hotels Corporation, New York,  
 N.Y.  
 Ray DiPasquale, President, Tectonics, Ithaca,  
 New York  
 David C. Dorf, Hotel Sales Management  
 Association, New York, New York  
 William Ebersol, General Manager, Ritz-Carlton  
 Hotel, Boston, Massachusetts  
 Robert W. Farnsworth, President, Savings Bank  
 of Tompkins County, Ithaca, New York  
 Paul Fischer, Assistant to the President, Hiram  
 Walker, Inc., Detroit, Michigan  
 Charles Fournier, President, Gold Seal Vineyards,  
 Hammondsport, New York  
 Sheridan H. Garth, Thomas Cook and Son,  
 New York, New York  
 John Gillespie, Vice President, Needham &  
 Grohmann, Inc., New York, New York  
 Oscar Greene, Vice President, Schenley  
 Affiliated Brands Corporation, New York,  
 New York  
 Winthrop W. Grice, Vice President of Marketing,  
 Marriott Corporation, Washington, D.C.  
 Paul Grossinger, President, Grossinger's,  
 Grossinger, New York  
 Joseph Hartnett, Vice President, Tompkins  
 County Trust Company, Ithaca, New York  
 Robert Horn, Associate University Treasurer,  
 University Investments, Cornell University,  
 Ithaca, New York  
 Howard P. James, President, I.T.T.-Sheraton  
 Hotels, Boston, Massachusetts  
 Julius G. Kayser, Vice President, Seneca Foods,  
 Rochester, New York  
 Bruno Klohoker, Anheuser-Busch, Inc., St. Louis,  
 Missouri

Merrick W. Leckey, Harris, Kerr, Forster and Company, Chicago, Illinois  
Stuart Levin, Owner, The Pavilion Restaurant, New York, New York  
J. Allen Mays, Public Relations Manager, Taylor Wine Co., Inc., Hammondsport, New York  
Arthur Meyer, I.T.T.-Sheraton Hotels, Boston, Massachusetts  
Lewis J. Minor, Ph.D., L. J. Minor Corporation, Cleveland, Ohio  
Ted Nordahl, Vice President of Sales, Drake Hotel, Chicago, Illinois  
Leonard Oakes, Hotel Sales Management Association, New York, New York  
Burton M. Sack, Division General Manager, The Ground Round, Braintree, Massachusetts

David Sher, Carrols Development Corporation  
Jay P. Thomas, Management Information Services, Thomas J. Lipton, Inc., Englewood Cliffs, New Jersey  
John P. Treadwell, Director, Technical In-Flight Services, Pan American World Airways, J. F. Kennedy International Airport, Jamaica, New York  
Robert C. Warner, Executive Vice President, Robert F. Warner, Inc., New York, New York  
Donald Whitehead, Director of Marketing and Finance, Hilton Inns, Inc., New York, New York  
Stanford J. Wolfe, Executive Vice President, Browne Vintners Company, San Francisco, California

# Register of Alumni

The first Cornell hotel class was graduated in 1925 with eleven members. On July 15, 1971, there were 2,964 living graduates. Cornell graduates have given extensive leadership to their chosen profession. Henry A. Montague '34 and Martin L. Horn, Jr. '50 are past presidents of the National Restaurant Association; Roy Watson, Jr. '48 is past president of the American Hotel & Motel Association; Louis E. Rogers '52 is past president of the Hotel Sales Management Association; Theodore W. Minah '32 is past president of the National College and University Food Services; and Edgar A. Whiting '29 is past president of the Association of College Unions. Many of them are presidents of their respective state hotel and restaurant associations.

Similarly it will be noted that Cornell graduates are in highly responsible business positions with the large hotel groups: C. A. Bell, Jr. '49 is vice president of administration of Hilton Hotels International; Paul Handlery is president of Handlery Hotels; L. P. Himmelman '33 is chairman of Western International Hotels; R. E. Holtzman '41 is president of Rockresorts; Paul Kilborn '50 is managing director of Lex Hotels, Ltd.; L. H. Lee '30 is president of Lee Hotels Company; W. W. Lee, Jr. '36 is executive vice president and general manager of Howard Johnson's Motor Lodges; A. B. Merrick '30 is president of the Roger Smith Hotels; E. R. Milner '55 is president of Milner Hotels; Paul Sonnabend '50 is president of Sonesta International Hotels; Curt Strand '43 is president of Hilton International; R. K. Rufe '52 is vice president of operations of the Far East Division for Inter-Continental Hotels; J. B. Temple '38 is group senior vice president of Holiday Inns of America; M. C. Warfel '33 is vice president of Sheraton Hotels; and Roy Watson '48 is president of the Kahler Corporation.

Many of the country's noted individual hotels are managed, and many are owned, by Cornellians. In New York City, the St. Moritz is managed by J. N. Mados '49; in Washington, the Sonesta Mayflower, by J. F. Craver '52 and the Statler Hilton by R. C. Nelson '57. In Dallas, the Sheraton is managed by H. L. Rather '52. In St. Louis, the Chase Park Plaza, by Lee Schoenbrunn '40 and the Sheraton-Jefferson, by T. C. Deveau '27, who is also district manager for the Midwest Division of Sheraton Hotels. In Houston, J. P. Kelly '50 is vice president and general manager of the America; in Boston, R. W. Barger '56 is general manager of the Sheraton Boston; in Los Angeles, P. P. Fuller is general manager of the Sheraton West; in Honolulu, D. T. W. Ho '64 is executive vice president of the Ilikai; in New Orleans, A. A. Casbarian '62 is vice president and general manager of the Royal

Orleans; and in Miami Beach, L. E. Rogers '52 is president of the Fontainebleau.

Many foreign hotels are managed by Cornellians: the Dome, Kyrenia; the Residency, Pretoria; the Macuto-Sheraton, LaGuaira; the Mainz Hilton, Mainz; the Schweizerhof and the Bristol-Kempinski, both in Berlin; the Hanko, Fredrikstad; the Imperial, the Shiba Park, and the Okura in Tokyo; the Empress, Hong Kong; the El Mansour, Casablanca; the Oberoi Inter-Continental, New Delhi; the Singapore Hilton, and numerous other hotels around the world.

Likewise, many restaurants are managed by graduates of the School. Henry Montague '34 is president of Greyhound Food Management; E. S. Weber, Jr. '52 is president of A&W International; J. W. McLamore '47 is president of Burger King Corporation; C. A. MacDonald '55 is vice president of manufacturing, Stouffer Division of Litton Industries; B. M. Sack '61 is general manager of Howard Johnson's Ground Round Division. Many other Cornellians hold executive positions in multiunit operations such as Marriott Corporation, Dobbs House, and Pope Cafeterias.

Among the large industrial food service companies, H. A. Montague '34 is chairman of the board of Greyhound Food Management; R. D. Flickinger '47 is president of Service Systems Corporation; P. T. Yochum '48 is president of Servomation-Mathias; and Cornellians also hold executive positions in ARA-Slater and Automatic Canteen.

Important hospitals, such as the Medical Center for Cancer and Allied Diseases, are administered by Cornellians. College residence halls and dining facilities directed by Cornellians include those at Brown, Cornell, California, Duke, Harvard, Hawaii, Illinois, Minnesota, Pennsylvania, Princeton, San Francisco State, Stanford, Tennessee, Yale, and the Universities of Michigan and California at Los Angeles.

The contribution of Cornell hotel alumni to allied fields is also outstanding.

## Hotels and Motels

### Northeast

Ahnert, D. W. '67, Manager, Fernwood Resort, Bushkill, Pennsylvania  
Allis, A. B. '64, Assistant General Manager, Hotel Sonesta, Logan Airport, Boston, Massachusetts  
Amsden, B. C. '49, Innkeeper, Holiday Inn Downtown, Rochester, New York  
Anagnost, C. J. '65, Manager, Collegetown Motor Lodge, Ithaca, New York

- Anderson, I. P. '59, Assistant General Manager, Plaza Hotel, New York City
- Arehart, G. L. '66, Manager, Sit 'n Bull Ranch, Warrensburg, New York
- Auchter, Miss M. L. '63, Activities Director, Colton Manor Hotel-Motel, Atlantic City, New Jersey
- Auchter, P. R. '60, Resident Manager, Colton Manor Hotel-Motel, Atlantic City, New Jersey
- Bacon, R. H. '34, Manager, Shawnee Inn, Shawnee-on-Delaware, Pennsylvania
- Baker, Miss K. L. '68, Food and Beverage Manager and Assistant General Manager, Charter House Hotel, Braintree, Massachusetts
- Baker, Miss V. L. '47, Director of Housekeeping, Inter-Continental Hotels, New York City
- Bantuvanis, G. M. '51, President and Managing Director, Hotel Gould, Seneca Falls, New York
- Barbour, H. O., Vice President, Inter-Continental Hotels, New York City
- Barger, R. W. '56, General Manager, Sheraton Boston Hotel, Boston, Massachusetts
- Barnard, C. C. '50, Owner-Innkeeper, Hotel Augustan, Cobleskill, New York
- Barnes, H. H. '58, Controller, Treadway Inns & Resorts, Rochester, New York
- Battles, K. P. '49, Owner-Manager, Sea Crest Hotel, Falmouth, Massachusetts
- Beach, D. E. '42 Treasurer-General Manager, Middlebury Inn, Middlebury, Vermont
- Behringer, G. F. '34, Owner-Manager, Shelter Island House, Shelter Island Heights, New York
- Bell, C. A. '49, Senior Vice President, Hilton Hotels International, New York City
- Benetz, F. A. '64, Partner, Benetz Inn, Quakertown, Pennsylvania
- Bennett, J. V. '47, Assistant to President, Hotel Pierre, New York City
- Bennett, R. C. '40, Innkeeper, Treadway Inn, St. Davids, Pennsylvania
- Bevier, R. H. '32, Manager, William Baker Hotel, Chautauqua, New York
- Biles, D. M. '52, General Manager, Skytop Lodge, Skytop, Pennsylvania
- Birdsall, J. F. '35, President, Treadway Inns, Rochester, New York
- Breen, T. M. '48, Owner-Manager, Swiss Hutte Hotel, Hillsdale, New York
- Canas, J. Y. '66, Director of Advertising, Sonesta International Hotels, Boston, Massachusetts
- Carr, J. J. '50, Vice President of Operations, Holiday Inn Division, Federated Home and Mortgage, Inc., State College, Pennsylvania
- Clark, D. W. '55, Manager, Stratton Mt. Inn, Stratton Mt., Vermont
- Coats, C. C. '33, Owner-Manager, Sherwood Inn, Skaneateles, New York
- Coley, W. S., Jr. '51, National Sales Manager, Howard Johnson's Accommodation Group, Braintree, Massachusetts
- Convery, L. P. '56, President, Harborside Inn, Edgartown, Massachusetts
- Daesener, A. H. '33, Owner-Manager, American Hotel, Freehold, New Jersey
- Davenport, R. W. '54, Manager, The Harbor House, Nantucket, Massachusetts
- De Baun, S. '38, Innkeeper-Owner, India House, Nantucket, Massachusetts
- Dee, J. C. '67, General Manager, Cranford Motor Lodge, Cranford, New Jersey
- DiGiacomo, C. W. '67, Innkeeper, Holiday Inn of Syracuse Downtown, Syracuse, New York
- Dixon, R. N. '60, Vice President and General Manager, Crawford House Resort, Crawford, New Hampshire
- Dreier, F. '37, President, Dreier Hotels, New York City
- Ebersol, W. R. '48, General Manager, Ritz-Carlton, Boston, Massachusetts
- Ellsworth, T. A. '61, Planning Manager, Sheraton Hotels, Boston, Massachusetts
- Evatt, F. G., Jr. '34, Manager, Howard Johnson Motor Lodge, Bordentown, New Jersey
- Fairclough, D. A. '58, Owner-Operator, Cape Sojourn Motel, West Yarmouth, Massachusetts
- Fischer, K. B. '56, Director of Sales, Essex House (Marriott), New York City
- Fite, R. S. '50, Owner-Manager, Colonial Hotel, Cape May, New Jersey
- Geller, A. N. '64, Manager, Granit Hotel & Country Club, Kerhonkson, New York
- Goff, J. B. '39, Vice President, Treadway Inns, Rochester, New York
- Gorman, T. H. '49, General Manager, DeWitt Clinton Hotel, Albany, New York
- Grosse, P. P. H. '65, Resident Manager, Sheraton Plaza, Boston, Massachusetts
- Grossinger, P. L. '36, President, Grossinger's, Grossinger, New York
- Guleserian, W. '60, Managing Director, Sheraton Commander, Cambridge, Massachusetts
- Hall, S. S. '56, Vice President, Staff Activities, Sheraton Hotels, Boston, Massachusetts
- Hammond, N. G. '65, Personnel Manager, Hilton International, New York City
- Harned, W. H. '35, President, Holiday Inns of Greater Philadelphia, Philadelphia, Pennsylvania
- Harney, J. D. '56, General Manager and Treasurer, White Hart Inn, Salisbury, Connecticut
- Harp, P. P. '60, Vice President and General Manager, Tuckahoe Inn, Marmora, New Jersey
- Harrison, J. M. '59, Owner-Innkeeper, Higgins Inn, Scarborough, Maine
- Healy, J. G. '47, Manager, Airport Inn, Syracuse, New York
- Herrmann, Walter '52, General Manager, Statler Inn, Ithaca, New York
- Holtzman, R. E. '41, President, Rockresorts, Inc., New York City
- Jacob, R. M. '47, Managing Director, The Warwick Hotel, New York City
- Johnston, J. L. '39, Manager, Hotel Lenhart, Bemus Point, New York
- Jurzenia, E. P. '66, Manager, Silver Sands Motel, Greenport, New York
- Kane, C. R. '64, Manager, Sheraton Pocono Inn, Stroudsburg, Pennsylvania
- Kastner, J. L. Y. '60, Travel Industry Sales Director, Sheraton Hawaii Hotels, New York City
- Kaufman, D. S. '66, Assistant to Vice President, Waldorf-Astoria, New York City
- Keating, R. M. '63, General Manager, Jack O'Lantern Motor Resort, Woodstock, New Hampshire
- Kellogg, B. F. '40, Resident Manager, Pocono Manor Inn, Pocono Manor, Pennsylvania
- Kerbel, A. S. '56, Assistant to Vice President, Eastern Hotel Associates (Holiday Inns), Hazlet, New Jersey
- Knauer, C. H., Jr. '41, Food and Beverage Manager, Summit Hotel, New York City
- Koopmann, N. P. '53, Innkeeper, Treadway Inn, Lebanon, Pennsylvania
- Kummer, G. J. '56, Manager, Data Processing Division, Treadway Inns Corporation, Rochester, New York
- Lafey, C. W. '40, General Manager, International Motor Lodge, Lester, Pennsylvania
- LaForge, C. A., Jr. '57, President, Wayfarer Inns, Rhinebeck, New York
- Langley, J. A. '51, General Manager, Howard Johnson's Motor Lodge, Springfield, New Jersey
- Latimore, M. C. '67, Personnel Manager, Ritz

## 52 Register of Alumni

- Carlton Hotel, Boston, Massachusetts  
Lee, W. W., Jr. '36, Executive Vice President and General Manager, Howard Johnson's Motor Lodges, Rego Park, New York  
Long, M. D. '69, Assistant Innkeeper, Holiday Inn, Syracuse, New York  
Mace, Mrs. H. L. '58, Vice President, Lookout Hotel, Ogunquit, Maine  
Mados, J. N. '49, Vice President and General Manager, St. Moritz Hotel, New York City  
Maksik, I. B. '59, Director of Sales, Singers Hotel, Spring Valley, New York  
Malamut, G. P. '54, President, National Inns, Ltd., Atlantic City, New Jersey  
Malamut, L. J. '49, Vice President of the Board, National Inns, Ltd., Atlantic City, New Jersey  
Maurer, S. A., Jr. '57, Resident Manager, Park Sheraton Hotel, New York City  
McAfee, P. '67, Innkeeper and Restaurant Manager, Holiday Inn, Watertown, New York  
McNamara, P. J. '35, Executive Vice President, Holiday Inns of Greater Philadelphia, Pennsylvania  
McWilliams, J. W. '53, Owner-Manager, Bromley House, Peru, Vermont  
Merrick, A. B. '30, President and Managing Director, Roger Smith Hotels, New York City  
Mitroff, A. P. '42, President and Managing Director, Brandon Inn, Brandon, Vermont  
Molter, R. '56, Vice President-General Manager, Quality Courts-Hasbrouck Heights Motel Corporation, Hasbrouck Heights, New Jersey  
Morris, A. E. '31, Owner-Manager, American Hotel, Bethlehem, Pennsylvania  
Morrison, J. A. '30, Director, Sales and Advertising, Holiday Inns of Greater Philadelphia, Pennsylvania  
Parmele, E. C. '59, Assistant Director of Furnishings, Loew's Hotels, New York City  
Pavelka, M. '58, President, Tennesah Lakeshore Lodge, Roscoe, New York  
Pedulla, T. V. '60, Director of Sales and Management Services, Howard Johnson Company, Braintree, Massachusetts  
Peterson, E. J. '62, General Manager, Nautilus Motor Inn, Woods Hole, Massachusetts  
Pettee, C. '65, Assistant Manager, Howard Johnson's Motor Lodge, Hyannis, Massachusetts  
Pickel, R. D. '40, Tour Manager, U.S.A., Inter-Continental Hotels Corporation, New York City  
Plank, G. C. '68, Director of Marketing, Food and Beverages, Sheraton Corporation, Boston, Massachusetts  
Potter, J. E. '54, Vice President, ONA Hotel Corporation, New York City  
Pottle, G. W. '41, Owner-Manager, Shoreham Hotel, Spring Lake, New Jersey  
Prince, C. O., Jr. '50, Manager, Alleghany Motor Inn, Coraopolis, Pennsylvania  
Ranchil, K. A. '49, Innkeeper, Treadway Inn, Niagara Falls, New York  
Reber, J. G. '40, Manager, Washington Crossing Inn, Washington Crossing, Pennsylvania  
Rim, J. '63, Food and Beverage Manager, DuPont Hotel, Wilmington, Delaware  
Rogers, J. B. '38, Vice President and Supervising Innkeeper, Holiday Inns of America, Moorestown, New Jersey  
Rogers, W. D., Jr. '52, Senior Assistant Manager, Skytop Lodge, Skytop, Pennsylvania  
Roland, P. F. '49, President, Lakeside Motor Inn, Lake Placid, New York  
Roosen, F. C. '66, General Manager, Lincoln Square Motor Inn, New York City  
Rueck, K. A. '62, Manager, New Hyde Park Inn, New Hyde Park, New York  
Saeger, E. J. '51, Owner-Manager, Edison Hotel, Rochester, New York  
Savage, F. R. '67, Assistant Innkeeper, Holiday Inn Downtown, Syracuse, New York  
Scott, N. C. '63, Operator, Scott's Motel and Downtowner Motor Hotel, Erie, Pennsylvania  
Shinnen, H. I. '34, Managing Director, Onawa Lodge, Mountainhome, Pennsylvania  
Sinclair, J. G. '48, Manager, Hotel Thayer, West Point, New York  
Slutsky, C. A. '62, Manager, Nevele Country Club Hotel, Ellenville, New York  
Slutsky, C. R. '62, Manager, The Fallsview Hotel, Ellenville, New York  
Smith, J. B. '31, Owner-President, Wentworth-by-the-Sea, Portsmouth, New Hampshire  
Smith, M. C. '32, President, Prestige Motor Inns, Inc., King of Prussia, Pennsylvania  
Smith, K. W. '66, Manager, Snowshed Lodge, Killington, Vermont  
Smith, W. K. '61, Vice President, Operations, Prestige Motor Inns, King of Prussia, Pennsylvania  
Sonnabend, P. N. '50, Executive Vice President, Sonesta International Hotels, Boston, Massachusetts  
Speirs, R. E. '59, Manager, Hotel Taft, New York City  
Stearns, T. P. '69, Innkeeper, Holiday Inn at Exit 39, Syracuse, New York  
Stephen, W. J. '58, Owner-Manager, Homestead Inn, Greenwich, Connecticut  
Strand, C. R. '43, President, Hilton International Company, New York City  
Straube, D. K. '62, Regional Food Service Director, Loew's Hotels, New York City  
Summerfield, Mrs. C. '65, Advertising Manager, Sonesta Hotels, Boston, Massachusetts  
Tibbetts, J. R. '61, President, Ancient Mariner Motor Inn, York Beach, Maine  
Trimble, W. N. '58, Rooms and Reservations Manager, Bellevue-Stratford Hotel, Philadelphia, Pennsylvania  
Tyler, Mrs. I. '69, Reservations Manager, Essex House, New York City  
Vail, B. D. '65, Assistant Manager, Toll House Inn, Stowe, Vermont  
Vanden Heuvel, R. '40, Night Manager, Biltmore Hotel, New York City  
Van Duzer, W. H., Jr. '43, Owner-Operator, Prince Hotel, Tunkhannock, Pennsylvania  
Van Gilder, W. R. '53, Owner-Operator, King's Inn, Kingston, Pennsylvania  
Venetos, J. S. '65, Manager, Deerfield Inn, Deerfield, Massachusetts  
Warfel, M. C. '33, Vice President, I.T.T.-Sheraton Corporation of America, Boston, Massachusetts  
Whitehead, D. E. '64, Director of Marketing and Finance, Hilton Inns, Inc., New York City  
Whitman, F. C. '40, Owner-Manager, Silvermine Tavern, Norwalk, Connecticut  
Wikoff, J. H. '48, Owner-Operator, Sun & Ski Motor Inn, Lake Placid, New York  
Wright, Miss M. R. '45, Manager, Holiday Inn, Geneseo, New York  
Young, A. W., Jr. '52, Manager, Harborside Inn, Edgartown, Massachusetts  
Zugger, R. A. '57, General Manager, Statter-Hilton Hotel, Buffalo, New York

## Southeast

- Barnes, P. D. '64, Director of Sales, New Orleans Marriott, New Orleans, Louisiana  
Batchelder, W. P. '34, Manager, Williamsburg Lodge, Williamsburg, Virginia  
Bennet, T. W. '59, Vice President of Operations, Interstate Motor Hotels, Ocala, Florida  
Bergmann, W. J. '54, General Manager, Executive

- Park Motel, Atlanta, Georgia
- Bersbach, J. M. '49, General Manager, Howard Johnson's Motor Lodge, Wheaton, Maryland
- Bond, W. '40, Owner-Manager, Bond Hotels, St. Petersburg, Florida
- Bramson, S. H. '69, Executive Assistant, Newport Hotel, Miami Beach, Florida
- Brifdley, J. T. '34, Manager, Holiday Inn, Hampton, Virginia
- Broadhead, J. D. '61, Convention Manager, The Statler Hilton Hotel, Washington, D.C.
- Casbarian, A. A. '62, Southwest Regional Manager, Sonesta Hotels, and Vice President-General Manager, Royal Orleans Hotel, New Orleans, Louisiana
- Clark, D. F. '54, Vice President, Operations, The Queen Elizabeth, Fort Lauderdale, Florida
- Clark, E. K. '37, District Director, Holiday Inns, Charleston, South Carolina
- Clist, T. '64, Director of Sales, Marriott Motor Hotel, Atlanta, Georgia
- Cole, J. W. '30, Vice President-General Manager, Sheraton Adventure Inn, Hilton Head Island, South Carolina
- Conner, J. W. '40, Manager-Owner, Santa Maria Motor Hotel, Ocean City, Maryland
- Craighead, G. F., Jr. '49, Vice President, Sea Pines Company, Hilton Head Island, South Carolina
- Craver, J. F. '52, Vice President-General Manager, Mayflower Hotel, Washington, D.C.
- Davis, D. M. '47, Managing Director, Tides Hotel & Bath Club, St. Petersburg, Florida
- Davis, G. H. '42, Owner, Aeolus Motel, Virginia Beach, Virginia
- Dunn, R. E. '48, Owner, Coquina on the Beach Motel, Sarasota, Florida
- Evensen, L. R. '66, Resident Manager, Sheraton Carlton, Washington, D.C.
- Ewald, K. R. '42, Owner, Belmont Motor Hotel, Natchez, Mississippi
- Fanta, R. A. '64, Regional Manager, Howard Johnson's Motor Lodge Division, Washington, D.C.
- Fassett, S. S. '61, Food and Beverage Manager, William Hilton Inn, Hilton Head, South Carolina
- Field, T. P. '68, Lodging-Service Manager, Contemporary Hotel, Disney World, Orlando, Florida
- Firey, M. J., Jr. '28, President, Congress Hotel, Baltimore, Maryland
- Frazer, H. E. '34, General Manager, Holiday Inn Oceanside, Fort Lauderdale, Florida
- Grice, W. W. '53, Vice President Sales, Hotel Division, Marriott Corporation, Washington, D.C.
- Hackett, J. R. '61, Innkeeper, Holiday Inn, Dalton, Georgia
- Hagler, A. W. '49, Innkeeper, Holiday Inn, Hattiesburg, Mississippi
- Hall, R. B. '49, Manager, Hilton Airport Inn, Nashville, Tennessee
- Hankoff, T. B. '43, General Manager, Miami Beach Hotels, Inc., Miami Beach, Florida
- Harned, I. A. '35, Vice President and Manager, Cloister Hotel, Sea Island, Georgia
- Hines, J. J. '61, Director of Sales, Marriott Twin Bridges Motor Hotel, Washington, D.C.
- Hougen, R. T. '35, Manager, Boone Tavern of Berea College, Berea, Kentucky
- Hubsch, A. W. '51, General Manager, Contemporary Resort Hotel, Disney World, Orlando, Florida
- Kappa, Mrs. M. '44, Assistant Manager in Charge of Housekeeping, The Greenbrier, White Sulphur Springs, West Virginia
- Kelly, R. F. '62, Operations Manager, Marco Beach Hotel & Villas, Marco Island, Florida
- Kloeppel, R. III '64, Vice President, Kloeppel Hotels, Inc., Jacksonville, Florida
- Kreuziger, P. W. '70, Food and Beverage Director, Le Pavillon Hotel Corp., (Master Host Inn), New Orleans, Louisiana
- Laird, H. C., Jr. '64, Restaurant Manager, Crystal City Marriott, Arlington, Virginia
- Lieberman, H. '59, Director of Inn and Restaurant Development, The Rouse Company, Columbia, Maryland
- Lindsley, R. O. '66, Manager, La Playa Motor Inn, Naples, Florida
- Machnij, G. E. '66, General Manager, Holiday Inn West, Winston-Salem, North Carolina
- McAlister, J. B. '61, Assistant General Manager, Crystal City Marriott, Arlington, Virginia
- Miner, F. L. '26, Manager, Gasparella Inn, Boca Grande, Florida
- Moser, A. C. '40, General Manager, Carolina Inn, Chapel Hill, North Carolina
- Muzii, R. C. '59, Vice President, Sales, Hilton Plaza, Miami Beach, Florida
- Naughton, W. F., Jr. '63, Director of Sales, Roosevelt Hotel, New Orleans, Louisiana
- Nelson, R. C. '57, General Manager, Statler Hilton Hotel, Washington, D.C.
- Nottingham, C. D. '47, Vice President and General Manager, Finley Motels, Chapel Hill, North Carolina
- O'Connell, T. J. '52, General Manager, Bayshore Royal Hotel, Tampa, Florida
- Parker, H. '57, General Manager, Hollywood Beach Hotel, Hollywood, Florida
- Phillips, R. W. '49, General Manager, Horne's Motor Lodges, Atlanta, Georgia
- Price, L. A., Jr. '45, General Manager, Shea's Tiki House Motel, Pensacola Beach, Florida
- Randall, N. E. '68, Reservations Manager, William Hilton Inn, Hilton Head Island, South Carolina
- Rogers, L. E. '52, President, Fontainebleau Hotel, Miami Beach, Florida
- Rose, A. P. '53, Vice President-General Manager, Tremont Motor Inn, Cayce, South Carolina
- Rusnock, T. P. '57, Owner, The Marshalls, Virginia Beach, Virginia
- Ryan, M. O. '54, Vice President, Southern Division, Marriott Motor Hotels, Washington, D.C.
- Simonson, W. L. '66, Food and Beverage Manager, Holiday Inn, Ft. Myers, Florida
- Smith, J. D. '50, Resident Manager, Washington Hilton, Washington, D.C.
- Speidel, W. C. '57, Eastern Regional Director, Travelodge International, Atlanta, Georgia
- Stephens, E. A., Jr. '63, Assistant Manager, The Tides Inn, Irvington, Virginia
- Stilwell, Mrs. D. '47, Vice President, Lauderdale Beach Hotel, Ft. Lauderdale, Florida
- Stoner, F. B. '67, Director of Marketing Services, Royal Orleans Hotel, New Orleans, Louisiana
- Stormont, R. M. '58, Resident Manager, Atlanta Marriott, Atlanta, Georgia
- Suiter, J. W. '58, Director of Sales, Atlanta Marriott, Atlanta, Georgia
- Temel, W. D. '64, President, Temel Associates (Operator, Holiday Inns), Winston-Salem, North Carolina
- Temple, J. B. P. '38, Senior Vice President, Holiday Inns of America, Inc., Memphis, Tennessee
- Trice, D. R. '63, Director of Corporate Planning, Marriott Corporation, Washington, D.C.
- Tullos, A. J., Jr. '53, Owner-Manager, Sheraton Chateau Charles Motor Hotel, Lake Charles, Louisiana
- Walker, D. C. '57, General Manager, Downtowner Motor Inn, Memphis, Tennessee
- Washburn, C. T. '61, Director, Hotel Division,

## 54 Register of Alumni

Interstate United Corporation, Baltimore, Maryland  
Westfall, H. E. '34, Innkeeper, Holiday Inn of Sarasota,  
Sarasota, Florida  
Woods, J. R. '56, Resident Manager, Marriott Twin  
Bridges Motor Hotel, Arlington, Virginia  
Wright, E. T. '34, Vice President and Managing  
Director, The Greenbrier, White Sulphur Springs,  
West Virginia  
Young, G. R. '66, Food and Beverage Manager, The  
Ocean Manor Hotel, Fort Lauderdale, Florida

### Midwest

Alexander, W. A. '36, Manager, Hotel Sawnee,  
Brookings, South Dakota  
Aschwanden, R. J. '58, Vice President, Food and  
Beverage, Brooke Inns, Inc., Skokie, Illinois  
Beaudry, L. L., Jr. '40, General Manager, Holiday  
Inn, Rolling Meadows, Illinois  
Bogar, G. W. III '59, General Manager, French  
Lick-Sheraton Hotel, French Lick, Indiana  
Boss, D. A. '43, Secretary, Boss Hotels, Des Moines,  
Iowa  
Bostrom, E. L. '37, General Manager, Bolton Square  
Hotel Company, Cleveland, Ohio  
Brashears, E. L., Jr. '48, Executive Vice President,  
Drake Hotel, Chicago, Illinois  
Brooke, J. A. '57, President, Brooke Inns Inc.,  
Franchiser of Holiday Inns, Skokie, Illinois  
Brown, C. A. '31, Reservation Manager, Breakers  
Hotel, Sandusky, Ohio  
Carroll, W. '31, General Manager, Fort Dearborn  
Hotel, Chicago, Illinois  
Chu, C. C. L. '58, Executive Vice President, Bel Air  
Motel, St. Louis, Missouri  
Daniel, J. K. '58, Manager, Brown's Lake Resort,  
Burlington, Wisconsin  
DuMond, R. C., Jr. '42, General Manager, Stouffer's  
Oak Brook Inn, Oak Brook, Illinois  
Elsaesser, A. J. '49, General Manager, Carrousel  
Inn, Cincinnati, Ohio  
Faltin, B. C. '69, Assistant Innkeeper, Holiday Inn  
Cincinnati South, Cincinnati, Ohio  
Fanelli, J. G. '48, Food and Beverage Director,  
Kahler Corporation, Rochester, Minnesota  
Ferris, R. J. '62, General Manager, Crown Center  
Hotel, Kansas City, Missouri  
Fisher, F. X. '54, Area Director of Operations,  
Sheraton Hotels, Chicago, Illinois  
Fisk, W. W. '28, Vice President-Secretary, Tuller  
Motel Corporation, Highland Inn, St. Paul,  
Minnesota  
Forlano, A. J. '68, Assistant to Vice President,  
Winegardner-Hammons, Cincinnati, Ohio  
Foster, E. F. '51, Personnel Manager, The Curtis  
Hotel, Minneapolis, Minnesota  
Griffin, R. L. '69, Innkeeper, Holiday Inn, Mason,  
Ohio  
Gully, S. E. '56, Vice President and General Manager,  
The Radisson Hotel, Minneapolis, Minnesota  
Hall, A. E. '59, Owner-Manager, Guest House Motor  
Inn, Chanute, Kansas; Hallmark Motor Inn,  
Arkansas City, Kansas  
Harron, A. B. '63, Director of Catering, Marriott  
Motor Hotel, Chicago, Illinois  
Hermans, J. M. C. G. '67, Resident Manager, Sheraton  
Ritz Hotel, Minneapolis, Minnesota  
Jorgensen, E. L. '48, Director, Area Lodging  
Operations, Kahler Corporation, Rochester,  
Minnesota  
Kamfjord, J. E. '67, Regional Supervisor,  
Winegardner & Hammons Operations Inc. (Holiday  
Inns), Cincinnati, Ohio  
Kaplin, R. L. '50, Vice President, Plaza Hotel,  
Toledo, Ohio  
Kerfoot, B. T. '60, Manager, Gunflint Lodge, Grand  
Marias, Minnesota  
Kline, W. L. '63, Sales Manager, Continental Plaza  
Hotel, Chicago, Illinois  
Koplar, R. B. '64, Vice President, Chase-Park Plaza  
Hotel, St. Louis, Missouri  
Lang, R. M. '33, Manager, Kahler Hotel, Rochester,  
Minnesota  
Ley, D. M. '56, Innkeeper, Holiday Inn Downtown,  
Columbus, Ohio  
Lose, H. F. '35, President, Hotel Jayhawk, Topeka,  
Kansas  
Martin, T. W., Jr. '32, General Manager, Hollenden  
House, Cleveland, Ohio  
McNairy, W. D. '43, Senior Vice President, Inn  
Operations, Inc., Topeka, Kansas  
Milne, D. B. '56, President and Manager, Lodge at  
Eagle Knob, Cable, Wisconsin  
Milner, E. R. '55, President, Milner Hotels, Detroit,  
Michigan  
Murphy, Miss B. E. '70, Personnel Director,  
Executive House, Chicago, Illinois  
Nordahl, M. T. '50, General Sales Manager, Drake  
Hotel, Chicago, Illinois  
Pistilli, P. '54, President-General Manager, Alameda  
Plaza Hotel, Kansas City, Missouri  
Potthoff, F. W., Jr. '51, Owner, Minnewawa Lodge,  
Nisswa, Minnesota  
Powell, R. T. '53, Innkeeper, Holiday Inn East,  
Midwest City, Oklahoma  
Powers, E. P. '38, Operations Manager, Powers  
Brothers Hotel Company, Fargo, North Dakota  
Ray, F. J. '38, Owner-Manager, Ray Hotel,  
Dickinson, North Dakota  
Richter, P. G. '65, Resident Manager, Sheraton-Gibson,  
Cincinnati, Ohio  
Ruby, J. B. '70, Assistant Innkeeper, Downtown  
Holiday Inn, Cincinnati, Ohio  
Ruth, D. C. '66, Vice President, Ohio Inns, Inc.,  
Columbus, Ohio  
Schimmel, M. K. '61, Resident Manager, Blackstone  
Hotel, Omaha, Nebraska  
Schmid, A. '42, General Manager, Hotel-Motel  
Division, Bates & Springer, Inc., Cleveland, Ohio  
Schoenbrunn, L. E. '40, Vice President-General  
Manager, Chase-Park Plaza Hotel, St. Louis,  
Missouri  
Sherman, M. '61, General Manager, Fairmont Mayo  
Hotel, Tulsa, Oklahoma  
Smith, R., Jr. '32, Vice President, Parkway Inns,  
Milwaukee, Wisconsin  
Smith, W. R. '54, President, Your Host, Inc.,  
Columbus, Ohio  
Souther, R. K. '53, Director, Motel Division, General  
Management Corporation (Holiday Inns), Des  
Moines, Iowa  
Strang, D. W., Jr. '60, President, Howard Johnson's  
Motor Lodge, Skokie, Illinois  
Timmerman, R. L. '31, Food and Beverage Director  
Netherland Hilton Hotel, Cincinnati, Ohio  
Tutt, W. B. '63, Executive Assistant Manager,  
Crown Center Hotel, Kansas City, Missouri  
Tyo, R. '27, Manager, Imperial House, Findlay, Ohio  
Walker, C. T. '69, Director of Catering, Omaha  
Hilton Hotel, Omaha, Nebraska  
Ward, A. L. '55, General Manager, Radisson  
Cornhusker Hotel, Lincoln, Nebraska  
Watson, R., Jr. '48, President-General Manager,  
The Kahler Corporation, Rochester, Minnesota  
Weir, A. J. '49, Executive Assistant Manager,  
Hollenden House, Cleveland, Ohio  
Whiteman, R. A. '70, Assistant Manager, Aqua  
Marine-A Ramada Inn, Avon Lake, Ohio  
Witteborg, A. C. '33, General Manager, Beaumont  
Motor Inn, Green Bay, Wisconsin



## West

Allan, J. '58, General Manager, Host International Hotels, Houston, Texas  
 Benton, P. C. '53, Executive Vice President, Blakely Day Hotel Corporation, Dallas, Texas  
 Bogardus, J. R. '49, Manager, Transcontinental Motor Inns, Inc., Dallas, Texas  
 Brezinski, R. P. '68, Convention Manager, Arizona Biltmore Hotel, Phoenix, Arizona  
 Buthorn, W. F. '32, Manager, La Court Motor Lodge, Grand Junction, Colorado  
 Cafferty, O. W., Jr. '52, Training Director, Ramada Inns, Phoenix, Arizona  
 Callahan, W. G. '37, General Manager, Harrah's Hotel & Casino, Reno, Nevada  
 Cascio, P. B. '58, Innkeeper, Holiday Inn, Vail, Colorado  
 Caselli, P. F. '59, General Manager, Lakeway Inn and Marina, Austin, Texas  
 Dwyer, J. L. '57, Food Service Manager, Ponderosa Hotel, Reno, Nevada  
 Feinberg, S., Jr. '66, Director of Sales & Catering, Howard Johnson's Motor Lodge, Texarkana, Arkansas  
 Gardner, W. J. '56, General Manager, Hotel Harbor, Steamboat Springs, Colorado  
 Garvin, M. M. '66, Director of Food and Beverage, Dallas Hilton, Dallas, Texas  
 Gee, T. W. '51, Owner-Manager, Washakie Hotel, Worland, Wyoming  
 Gunn, M. P. '53, Owner-Manager, Coach House Motor Inn, Helena, Montana  
 Hospers, N. L. '48, President-Manager, Worth Hotel, Fort Worth, Texas  
 Just, P. O. '34, Owner-Manager, Skysail Lodge, Port Arkansas, Texas  
 Kelly, J. P. '50, Vice President-General Manager, Hotel America, Houston, Texas  
 Lauerman, J. W. '55, Manager, The Inn of the Six Flags, Arlington, Texas  
 McFarland, A. B. '63, Assistant General Manager, Hotel America, Houston, Texas  
 Kooiman, C. S. '60, Director of Food and Beverage, Yellowstone Park Co., Yellowstone National Park, Wyoming  
 McGinn, J. P. '31, Manager, Park Central Motor Hotel, Phoenix, Arizona  
 Metz, J. R. '55, Internal Auditor, Ramada Inns, Phoenix, Arizona  
 Moore, C. A. '61, Owner-Manager, Thunderbird Motel, Boise, Idaho  
 Noyes, R. S. '43, Vice President, Barshop Motel Enterprises, San Antonio, Texas  
 Petrie, R. C. '52, Director of Training, Hotel Operations, Ramada Inns, Inc., Phoenix, Arizona  
 Rather, H. L. '52, General Manager, Sheraton Dallas Hotel, Dallas, Texas  
 Sawyer, J. E. '58, Vice President-Restaurant Operations, Barshop Motel Enterprises, San Antonio, Texas  
 Schultz, J. C. '65, Director, Food & Beverages, Houston Oaks Hotel, Houston, Texas  
 Seipt, R. A. '67, Inkeeper-Manager, Holiday Inn, Boise, Idaho  
 Smiley, M. S. '57, Innkeeper, Holiday Inn Downtown, Wichita Falls, Texas  
 Spear, J. W., Jr. '49, Innkeeper, Holiday Inn Central, Dallas, Texas  
 Turner, F. M. '33, President, Cherry Creek Inn, Denver, Colorado  
 Wegner, N. E. '27, Owner-Manager, Cactus Motor Lodge, Tucumcari, New Mexico  
 Wiegner, D. '58, Owner, Pomegranate Inn, Aspen, Colorado

Wright, E. T., Jr. '58, Resident Manager, Marriott Motor Hotel, Dallas, Texas

## West Coast

Austin, A. G. '33, President, Roosevelt Hotel, Seattle, Washington  
 Barash, A. J. '49, Manager, Hyatt House Hotel, City of Commerce, Los Angeles, California  
 Bell, R. T., Jr. '57, General Manager, Sheraton Universal Hotel, Los Angeles, California  
 Brush, R. M. '34, Director, Motor Hotels Management, Travelodge Corporation, El Cajon, California  
 Chappell, P. K. '65, Executive Assistant Manager, Benson Hotel, Portland, Oregon  
 Crouch, C. '49, Owner-Operator, Resetar Hotel, Watsonville, California  
 Daw, S. S. '69, General Manager, Ramada Inn, Arcadia, California  
 Devoto, D. J. '50, Manager, Hilton Inn, International Airport, San Francisco, California  
 Eydt, F. J. '52, Vice President-Treasurer, Master Hosts International, North Hollywood, California  
 Flood, P. H. '62, San Francisco Regional Sales Manager, Western International Hotels, St. Francis Hotel, San Francisco, California  
 Fortner, S. E. '65, Manager, Howard Johnson's Motor Lodge, Sherman Oaks, California  
 Fuller, P. P. '53, General Manager, Sheraton West Hotel, Los Angeles, California  
 Garvin, J. M. '49, Personnel Coordinator, Western Division, Hilton Hotels, San Francisco, California  
 Gawzner, W. P. '38, Owner-Manager, Miramar Hotel, Santa Barbara, California  
 Gentner, A. W., Jr. '50, General Manager, Imperial Hotel, Portland, Oregon  
 Gilman, W. E., Jr. '36, President, Massacre Canyon Inn, Gilman Hot Springs, California  
 Handlery P. R. '43, President, Handlery Hotels, San Francisco, California  
 Himmelman, L. P. '33, Chairman and Chief Executive Officer, Western International Hotels, Seattle, Washington  
 Irwin, R. P. '33, Manager, La Valencia Hotel, La Jolla, California  
 Kay, M. Z. '61, Vice President-General Manager, Stanford Court Hotel Management Company, San Francisco, California  
 Keithan, J. W. '50, Director, Western International Hotels, Seattle, Washington  
 Knowlton, T. W. '56, Vice President and General Manager, Eureka Inn, Eureka, California  
 Krakow, R. W. '48, Manager, Commodore Hotel, San Francisco, California  
 Lee, L. H. '30, President, Lee Hotels Company, Newport Beach, California  
 Lemire, J. P. '53, Manager, Design Department, Western Service and Supply Company, Western International Hotels, Seattle, Washington  
 Lloyd, J. M. '44, President-General Manager, Hotel Californian, Fresno, California  
 Louitt, J. A. '57, Manager, Ramada Inn, Fresno, California  
 Mackenzie, G. F. '58, General Manager, Mark Thomas Inn, Monterey, California  
 Mallory, K. E. '52, Vice President, Western International Hotels, Seattle, Washington  
 Marshall, T. C. '52, President, Continental Pacific Hotels, San Francisco, California  
 McIntyre, J. T. '52, Owner-Manager, Lake Merritt Lodge, Oakland, California  
 Mills, G. A. '54, General Manager, Country Squire Motel, Eugene, Oregon  
 Norlander, J. A. '53, Manager, Beverly Hilton Hotel,

Beverly Hills, California  
 Schneider, G. A. '52, Director, Personnel and Education, Western International Hotels, Seattle, Washington  
 Seneker, C. J. '35, Owner-Manager, Anderson Hotel, San Luis Obispo, California  
 Sherrill, S. M. '54, Vice President of Sales, Interisland Resorts, Los Angeles, California  
 Shively, M. V. '53, Manager-Partner, The Claridge, Oakland, California  
 Tiffany, B. D. '39, General Manager, Holiday Inn, Portland, Oregon  
 Willard, P. N. '42, General Manager, Hotel Fresno, Fresno, California  
 Williams, R. D. '65, General Manager, The Lodge at Bear Valley, Bear Valley, California  
 Wood, W. D. '31, Owner-Operator, Robles del Rio Lodge, Carmel Valley, California  
 Woolf, C. E. '56, Sales Manager, Western United States, Sonesta International Hotels, Los Angeles, California

## Alaska

Kreis, D. C. '70, Innkeeper, Holiday Inn, Anchorage, Alaska

## Hawaii

Benner, Miss C. L. '63, Food and Beverage Controller-Staff Planner, The Ilikai Hotel, Honolulu, Oahu  
 Blank, L. J. '51, Owner-General Manager, Hotel Tropic Isle, Waikiki, Oahu  
 Brennan, D. A. '68, Assistant Manager, the Maui Eldorado, Kaanapali, Maui  
 Butterfield, R. H., Jr. '40, General Manager, Mauna Kea Beach Hotel, Kamuela, Hawaii  
 Callis, H. B., Jr. '49, Director of Marketing, Princess Kaiulani Hotel, Honolulu, Oahu  
 Carlson, D. M. '68, Resident Manager, Sheraton Maui, Kkaanapali, Maui  
 Child, W. D., Jr. '55, President, Inter-Island Resorts Honolulu, Oahu  
 Guslander, L. L. '39, Senior Vice President, Island Holidays-Fred Harvey Inc., Honolulu, Oahu  
 Hamlet, K. B. '66, Resident Manager, Ala Moana Hotel, Honolulu, Oahu  
 Herkes, R. N. '59, Vice President and Secretary, Inter-Island Resorts, Honolulu, Oahu  
 Ho, D. T. W. '64, Executive Vice President, Ilikai Hotel, Honolulu, Oahu  
 Kim, D. S. '63, Food and Beverage Manager, Coco Palms Hotel, Wailua Beach, Lihue, Kauai  
 Leong, Mrs. J. '66, Director, Cost Control, Ala Moana Hotel, Honolulu, Oahu  
 Lien, S. T. W. '68, Operational Controller, Kahala Hilton, Honolulu, Oahu  
 Lin, P. C. '70, Assistant Manager, Makaha Inn, Waianae, Oahu  
 Puschin, D. A. '59, Food and Beverage Director, Inter-Island Resorts, Honolulu, Oahu  
 Rinker, R. N. '52, Owner, Pali Palms Hotel, Kailua, Oahu; Executive Vice President, Hawaii Hotel Association, Honolulu, Oahu  
 Treadway, R. W. '41, General Manager, Royal Hawaiian Hotel, Honolulu, Oahu

## Canada

Blanc, H. P. '54, Director, Career Development Institute, Hilton International, Montreal, Quebec  
 Brown, R. F. '50, Innkeeper, Hovey Manor, North Hatley, Quebec  
 Crosby, F. L. '47, Manager, Deer Lodge, Lake Louise, Alberta

Guite, J. C. '56, Owner-Manager, La Côte Surprise, Percé, Quebec  
 MacEachern, J. A. '70, Chief Steward, Canadian Pacific Hotels, Ltd., Chateau Lake Louise, Lake Louise, Alberta  
 McKay, G. B. '57, Innkeeper, Holiday Inn, Walton International, Rexdale, Ontario  
 Olson, K. B. '52, Owner-Manager, Hotel Strathcona, Victoria, British Columbia  
 Pattison, W. B. '54, President, Delta Properties, Ltd. (Delta Hotels), Richmond, Vancouver, British Columbia  
 Pleninger, E. L., Jr. '63, Vice President and General Manager, Hotel Sonesta, Winnipeg, Manitoba  
 Sharpe, J. L. '65, Resident Manager, King Edward Sheraton, Toronto, Ontario  
 Zuber, J. R. '51, Manager, Walper Hotel, Kitchener, Ontario

## Latin America

Bello, E. '64, General Manager, Hotel Cumanagoto-Cumana, Estado Sucre, Venezuela  
 DoMonte, F. A. '52, Director, Monte Hotels Ltd., Recife, Pernambuco, Brazil  
 DoMonte, L. L. '46, President, Monte Hotels Ltd., Recife, Pernambuco, Brazil  
 Holmes, C. F. '56, General Manager, Sao Paulo Hilton; Regional Director, Brazil and Argentina, Hilton Hotels  
 MacKinnon, W. H. '43, Vice President-General Manager, The Macuto Sheraton, La Guaira, Venezuela  
 Purcell, H. C. '55, General Manager, Hotel Portillo, Chile  
 Stratia, A. M. '59, Vice President, Mexico, Flagship Hotels, Mexico City, Mexico

## Overseas

Advani, V. G. '64, Director, Taj Hotel, Karachi, West Pakistan  
 Aoki, S. '64, Managing Director, Sendai Central Hotel, Sendai, Japan  
 Bailey, L. G. '59, Managing Director, Paradise Island Hotel and Villas, Nassau, Bahamas  
 Bijl, W. J. '66, Operations Analyst, European Division, Inter-Continental Hotels, Paris, France  
 Buch, D. N. '67, Director, Southern Sun Hotel Corp., Johannesburg, South Africa  
 Carrette, E. J., Jr. '61, Vice President and Director-General, Hoteles Biltmore de Guatemala (Western International Hotels), Guatemala City, Guatemala  
 Catsellis, A. C. '50, Managing Director, Catsellis Hotels, Ltd., Kyrenia, Cyprus  
 Chandler, R. P. '56, Resident Manager, Dorado Beach Hotel, Dorado Beach, Puerto Rico  
 Chiu, W. M. '66, Catering Manager, Shangri-La Hotel, Singapore  
 Connable, H. B. '67, General Manager, Takaro Lodge, Te Anau, New Zealand  
 DeGale, R. S. '70, Manager, Sunset Crest Resort, St. James, Barbados, West Indies  
 Demetz, A. D. '59, Manager, Hotel Alpi, Bolzano, Italy  
 El-Boulaki, K. '60, Technical Manager, Grand Hotels of Egypt, Cairo, United Arab Republic  
 Engelhardt, C. '42, President, General Manager, Inverurie Hotel, Paget, Bermuda  
 Escarraga, O. V. '56, General Manager, Hotel Summit, Singapore  
 Eshel, Ruth '69, Food and Beverage Manager, Sharon Resort Hotel, Herzlia-on-the-Sea, Israel  
 Faiella, J. P. '38, Owner-Manager, Waterlet Inn,

- Southampton, Bermuda  
 Foote, J. S. '64, President-General Manager, Empress Hotel, Kowloon, Hong Kong  
 Frees, G. W. '38, Manager, El Conquistador Hotel & Club, Fajardo, Puerto Rico  
 Friedli, O. F. '60, Manager, Villa Montecarlo Hotel, Chapala, Talisco, Mexico  
 Fukuda, H. S. '68, Tokyo Prince Hotel, Tokyo, Japan  
 Furuta, K. '53, Managing Director, New Osaka Hotel, Osaka, Japan  
 Gaafar, A. D. '57, Credit Manager, Nile Hilton Hotel, Cairo, United Arab Republic  
 Gamo, Y. '53, General Manager, The Pacific Hotel, Tokyo, Japan  
 Georgiou, S. F. '65, Assistant Manager, Athens Hotel, Athens, Greece  
 Ghai, R. K. '66, General Manager, Hotel Natraj, Bombay, India  
 Gordon, D. J. S. '52, Owner-General Manager, Warren Lodge, Shefferton, England  
 Groeneveld, F. '31, Manager, Residency Hotel, Pretoria, South Africa  
 Hachohen, E. '63, Banquet Manager, Hilton Hotel, Tel Aviv, Israel  
 Halvorsen, M., Jr. '54, General Manager, Paraiso Marriott Hotel, Acapulco, Mexico  
 Harre, J. G. '62, Director of Sales, Castle Harbour Hotel, Hamilton, Bermuda  
 Hayashi, K. '69, Deputy Manager, Management and Control Department, Hotel Administration Division, Seibu Railway Company, Tokyo, Japan  
 Hollant, J. C. '60, Comptroller, Racquet Club Hotel, Santurce, Puerto Rico  
 Hoshino, D. A. '58, Manager, Hoshino Hotel, Karuizawa, Japan  
 Hsu, D. O. '69, Assistant to General Manager, Hotel Fortuna, Kowloon, Hong Kong  
 Hulford, H. W. '45, Managing Director, Curtain Bluff Hotel, Antigua, West Indies  
 Ide, T. '57, Managing Director, Fuji Lake Hotel, Funatsu, Japan  
 Iizuka, T. '60, Comptroller, Ambarrukmo Palace, Jogjakarta and Samudera Beach Hotel, Pelabuhan Ratu, Indonesia  
 Inumaru, I. '53, Managing Director, Imperial Hotel, Tokyo, Japan  
 Inumaru, J. '55, President, Shiba Park Hotel, Tokyo, Japan  
 Jennings, J. '55, Vice President-General Manager, Dorado Beach Hotel, Dorado Beach, Puerto Rico  
 Jenny, H. '66, Executive Assistant Manager, Siam Inter-Continental Hotel, Bangkok, Thailand  
 Jorgensen, S. E. '56, Vice President of Operations, Swiss Chalet Hotels, Santurce, Puerto Rico  
 Kanaya, T. '68, Executive Vice President, Kaya Hotel & Development Company, Tokyo, Japan  
 Kawawaki, T. '64, Assistant Banquet Manager, Hotel Okura, Tokyo, Japan  
 Khanna, R. K. '62, Assistant Manager, Claridge's Hotel, New Delhi, India  
 Kilborn, P. C. '50, Managing Director, Lex Hotels Ltd., London, England  
 Kirmse, W. A. '67, Administrative Assistant to the Vice President, Far East and Pacific, Inter-Continental Hotels Corporation, Bangkok, Thailand  
 Kobayashi, K. '57, Managing Director, Marunouchi Hotel, Tokyo, Japan  
 Kohda, H. '64, Marketing Manager, Hotel New Otani, Tokyo, Japan  
 Krohn, J. H. '56, Owner-Operator, Fjellstolen Mountain Lodge, Reinli, Valdres, Norway  
 Kusumoto, Y. '63, Assistant Manager, Takara Hotel, Tokyo, Japan  
 LaFaurie, J. E. '50, Owner-Manager, Long Bay Hotel, Antigua, West Indies  
 Lamba, P. S. '56, Executive Manager, Oberoi Inter-Continental, New Delhi, India  
 Lim, E. H. '58, General Manager and Regional Director, The Singapore Hilton, Singapore  
 Matsysik, M. G. '62, General Manager, Mainz Hilton, Mainz, Germany  
 Michel, O. G. '31, Director, Hotel Euler, Basle, Switzerland  
 Mocquard, P. J. '55, General Manager, Comanie des Grands Hotels d'Afrique, Casablanca, Morocco  
 Munster, R. W. '62, General Manager, Bristol Hotel Kempinski, Berlin, Germany  
 Nirula, L. '66, Technical Advisor, Nirula's Hotel, New Delhi, India  
 Odagiri, Y. '61, Front Office Manager, International Hotel Kyoto, Kyoto City, Japan  
 Peelen, F. '64, General Manager, Hotel Inter-Continental, Nairobi, Kenya  
 Prevost, J. E. '62, General Manager, Hotel Inter-Continental Lusaka, Lusaka, Zambia  
 Ricketts, R. D. '69, Assistant to the General Manager, Inn on the Park, London, England  
 Rodriguez, Mrs. S. A. '57, Manager, Hotel Excelsior, San Juan, Puerto Rico  
 Rufe, R. K. '52, Vice President, Operations, Far Eastern Division, Inter-Continental Hotels Corporation, Bangkok, Thailand  
 Saint-Cyr, C. '64, Manager, Manoir de Beauregard, Sainte Anne, Martinique, West Indies  
 Sakes, J. C. '49, Operations, Holiday Inn International, Diegem, Belgium  
 Sato, Y. '64, Mampai Hotel, Nagano, Japan  
 Schelbert, R. '55, Manager, Hotel Schweizerhof Berlin, Berlin, West Germany  
 Seferiades, S. A. '63, Manager, Rhodes Bay Hotel, Rhodes, Greece  
 Smith, T. M. '39, Vice President-Treasurer, Swiss Chalet Enterprises, San Juan, Puerto Rico  
 Stobie, G. J. '44, President-General Manager, Castle Harbour Hotel, Tuckerstown, Bermuda  
 Suzuki, H. '58, Assistant Manager, Imperial Hotel, Tokyo, Japan  
 Suzuki, K. '53, Executive Assistant Manager, Imperial Hotel, Tokyo, Japan  
 Takatori, H. '64, Assistant Reservation Manager, Hotel Okura, Tokyo, Japan  
 Tha, N. V. '62, Manager, Hotel Caravelle, Saigon, South Viet Nam  
 Webb, E. Baxter '56, General Manager, The Caravanserai, St. Maarten Netherlands, West Indies  
 Weishaupt, H. P. '64, Manager, Zurich Airport Hilton, Zurich, Switzerland  
 Wevle, J. '49, General Manager, Nord-Norsk Hoteldrift, Alta, Norway  
 Wong, M. S. K. '70, Assistant Manager, Hotel Astoria, San Nicolas, Aruba, Netherlands Antilles  
 Yamaguchi, Y. A. '61, Executive Assistant Manager, Fujiya Hotel, Miyanoshta, Hakone, Japan  
 Yamano, H. '59, Executive Assistant Manager, Imperial Hotel, Tokyo, Japan  
 Yamazaki, G. '61, General Manager, Ambarrukmo Palace Hotel, Jogjakarta, and Samudra Beach Hotel, Pelabuhan Ratu, Indonesia  
 Young, W. J. '48, General Manager-Director, Miramar Ltd. and Island Hotels Inc., Barbados, West Indies  
 Zamora, M. A. '66, Assistant Manager, Zamora Hotels, Manila, Philippines

## Restaurants

- Allen, E. R. '63, Director of Operations, Retail Division, Jordan Charolais Enterprises, Saxapahaw, North Carolina
- Anagost, B. T. '60, Owner, Cumberland House Restaurant, Chicago, Illinois
- Ashley, B. C. '63, Director of Systems and Procedures Analysis, Host International, Inc., Santa Monica, California
- Baldauf, R. F. '56, Vice President, Trader Vic's Restaurants, San Francisco, California
- Baldwin, R. S. '50, Owner, Pancake Pantry, Nashville, Tennessee
- Bales, R. T. '68, Vice President, The Round Restaurant, Abington, Pennsylvania
- Balter, L. A. '55, President, Garrison Estates, Bird & Bottle Inc., Garrison, New York
- Banta, G. E. '57, Operator, Banta's Steak & Stein, Poughkeepsie, New York
- Banta, J. L. '62, Manager, Banta's Steak & Stein, Poughkeepsie, New York
- Barth, W. H. '56, Manager, Marriott Corporation, Rockville, Maryland
- Bartholomew, R. G. '41, General Manager, Davis Cafeterias, Miami, Florida
- Bates, B. M., Jr. '52, Administrator, Division of Food Operations, Macy's, New York City
- Becker, H. H. '62, Area Supervisor, Arby's Roast Beef, Rochester-Syracuse, New York
- Bernardin, A. E. '52, Owner-Operator, McDonald's, Fremont, California
- Binder, K. K. '61, Director of Operations, Western Region, Burger Chef Systems, Inc., Amarillo, Texas
- Binyon, H. O. '61, Vice President and General Manager, Binyon's Restaurant, Chicago, Illinois
- Bird, W. L. '42, Owner, Imperial Fountain Restaurant, Oakland, California
- Blackburn, D. B. '57, Owner-Manager, Altamont Inn, Millbrook, New York
- Bolanis, P. G. '51, Secretary-Treasurer, Bolan's Inc., Pittsburgh, Pennsylvania
- Bolanis, W. G. '49, Vice President and Manager, Bolan's Inc., Pittsburgh, Pennsylvania
- Bolling, H. W. '43, Secretary, Bolling's Inc., Chicago, Illinois
- Bookbinder, S. C. III '58, Vice President, Bookbinder's Sea Food House, Philadelphia, Pennsylvania
- Bos, P. H. '68, Director, Food and Beverage Operations, Fletcher Properties, Jacksonville, Florida
- Brigham, M. H., Jr. '60, Manager, Marriott-Hot Shoppes Corporation, Wachovia Bank, Winston-Salem, North Carolina
- Brooke, D. L. '50, President, Restaurant Management Corporation, Franklin Park, Illinois
- Bryant, R. P. '44, Vice President, Restaurant Division, Marriott Corporation, Washington, D.C.
- Bucher, L. F. '45, Executive Manager, Big Boy Drive-ins, Elkhart, Indiana
- Buckley, R. M. '49, Owner, 17 West Restaurant, San Jose, California
- Bullock, J. A. '32, President, J. A. Bullock Associates (Consultants on Restaurant Operations), Hopatcong, New Jersey
- Bulloss, C. A., Jr. '57, Area Manager, Howard Johnson Company, Boston, Massachusetts
- Buncom, H. J. '55, Supervisor, Restaurant Operations, Chock Full O'Nuts, New York City
- Butterworth, B. R. '69, Area Supervisor—Vermont, Carroll's Development Corporation, Rutland, Vermont
- Butler, G. W. '69, General Manager, The Mooring Restaurant, Beach Haven, New Jersey
- Callis, E. C. '42, Vice President-General Manager, Restaurant Operations, Red Coach Grills, Braintree, Massachusetts
- Cantwell, R. M. '52, President-Manager, Old Mill Inn, Bernardsville, New Jersey
- Caplan, M. A. '66, Assistant Manager, Fountain Restaurant, New York City
- Carlson, R. B. '48, Owner, The Frontier Beef Buffet, Ann Arbor, Michigan
- Carroll, W. N. '67, Owner, Beer & Ale House, Bronx, New York
- Carvalho, P. W. '63, Manager, Service Systems Corporation, Plaza Suite Restaurant, Buffalo, New York
- Chandler, J. D. '55, President, Chandler & Associates, Minneapolis, Minnesota
- Chapin, F. D. '51, President, International Foods, Inc., North Hollywood, California
- Clarkson, T. W. '35, President, Capital Cuisine, Frankfort, Kentucky
- Clifton, D. E. '58, President-Owner, Mr. Bee, Inc., Raritan, New Jersey
- Cohn, J. H. '41, Owner, Jan's Restaurant, Los Angeles, California
- Collins, J. E. '51, President, Kentucky Fried Chicken, San Clemente, California
- Colman, J. D. '66, District Sales Manager, Dunkin' Donuts, Dallas, Texas
- Comisar, M. J. '57, Owner-Manager, Maisonette Restaurant, Cincinnati, Ohio
- Cook, E. D., Jr. '57, President, Associated Restaurants Inc., Indianapolis, Indiana
- Cooper, B. M. '62, Owner-Manager, The Estaminet and Wonderland Restaurants, Burlington, Ontario, Canada
- Cooper, I. A. '57, Owner-Manager, Ye Olde Ironmaster Restaurant, Reading, Pennsylvania
- Corbisiero, A. M. '58, General Manager, Riccardo's Restaurant and Caterers, Astoria, New York
- Corbisiero, R. F. '56, Director, Riccardo's Restaurant, Astoria, New York
- Critchlow, R. R. '40, Corporate Director, Food Services, Allied Stores Corporation, New York City
- Crofoot, E. J. II '59, Owner, Crow's Nest Restaurant, Sacramento, California
- Davenport, H. H. '64, Vice President, Operations, Davenport Lunch and Portsbeef Corporation, Harrisburg, Pennsylvania
- Davis, S. K. '54, Manager, Putsch's Plaza Restaurants, Overland Park, Kansas
- Dean, D. R. '57, Manager, Dean's Diner, Blairsville, Pennsylvania
- DiPasquale, V. J. '48, Divisional Restaurants Manager, Filene's, Boston, Massachusetts
- Dixon, R. D. '45, Ruby Red Restaurants, New Orleans, Louisiana
- Dorman, C. E. '56, Vice President, Director of Operations, Restaurants and Motor Inns, Ace Foods Inc., Milwaukee, Wisconsin
- Dudas, R. '69, Owner, Taco Box International, Farmington, New Mexico
- DuMond, J. H. '67, Manager, Warehouse, Ithaca, New York
- Edelbut, Mrs. J. '44, Executive Vice President, O'Donnell's Sea Grille, Washington, D.C.
- Egerton, D. R. '48, Owner, Universal Restaurants, Miami, Florida

- Edwards, I. H. '44, Owner-Manager, Howard Johnson's Restaurant, Flint, Michigan
- Egan, E. J. '43, Manager, Restaurant Department, John Wanamaker's Philadelphia, Pennsylvania
- Eggar, M. C. W. '60, Manager and Training Supervisor, Red Barn Restaurants, Harrisburg, Pennsylvania
- Ernest, J. F. '55, Manager, Manhattan Restaurant, Rochester, New York
- Ernst, R. C. '63, Owner, Picnic Basket & Golden Anchor, West Harwich, and West Dennis, Massachusetts
- Estes, D. '43, Owner, Landfall Restaurant, Woods Hole, Massachusetts
- Fantasia, J. P. '58, Manager, Fantasia Restaurant, Cambridge, Massachusetts
- Ferraro, A. E. '49, Director of Operations, Longchamps, Inc., New York City
- Fisher, M. M. '66, Assistant Manager, Fisher's Restaurant, Philadelphia, Pennsylvania
- Foley, J. D. '60, Manager, Red Coach Grill, Latham, New York
- Freeman, R. A. '63, Victoria Station, San Francisco, California
- Gallagher, F. J. '53, Manager, The Wigwam Restaurant, Indian Rocks Beach, Florida
- Garcia, M. A. '65, Assistant Manager, Las Novedades Spanish Restaurant, Tampa, Florida
- George, R. W. '57, Director of Coffee Shops, A&W Food Services of Canada, Ltd., North Vancouver, British Columbia, Canada
- Gildersleeve, R. E. '65, District Manager, Frank Shattuck Co. (Schrafft's) Century City, California
- Girves, D. T. '65, Manager, Jai Lai Cafe, Inc., Columbus, Ohio
- Goldner, L. S. '51, Owner-Manager, Singer's Restaurant, Liberty, New York
- Grailer, C. K. '53, Vice President, Charlie Brown's, Division of Interstate Hosts, Inc., Santa Monica, California
- Graves, B. H. '57, President, Boyd H. Graves Restaurants, Inc., Snoqualmie, Washington
- Green, W. '26, President, Myron Green Cafeterias Company, Kansas City, Missouri
- Gremos, A. S. '64, Area Supervisor, Burger Chef, Indianapolis, Indiana
- Griffiths, R. W. '66, Administrative Assistant to the President, Anthony's Pier 4, Boston, Massachusetts
- Hadgis, N. J. '70, Manager, Chateau Restaurant, Manchester, New Hampshire
- Hanzas, T. P. '50, Franchiser, Kentucky Fried Chicken, Dewitt, New York
- Harpin, H. A. '35, Director of Food Services, Bon Marche, Seattle, Washington
- Hart, B. M. '48, Owner-Manager, Bennie's Drive-In Restaurant, Bristol, Tennessee
- Harris, J. R. '49, Owner, Milestone Steak House, Madison, Connecticut
- Hartline, W. J. '57, Food and Operations Manager, Knoebel's Amusement Resort, Elysburg, Pennsylvania
- Haskell, R. S. '44, Vice President-Director of Restaurants, Stouffer Food Corporation, Cleveland, Ohio
- Haverly, F. R. '42, Division Vice President-Director of Airport Operations, Restaurant Associates Industries, New York City
- Hazelwood, J., Jr. '63, Regional Director, Franchising and Leasing, Burger Chef, Fairfax, Virginia
- Healy, R. F. '57, General Manager-Co-Owner, Hearthstone Manor, Buffalo, New York
- Heilman, H. R. '39, President, Heilman's Restaurants, Inc., Ft. Lauderdale, Florida
- Heilman, R. E. '45, Owner-Manager, Heilman's Beachcomber Restaurant, Clearwater Beach, Florida
- Heiman, J. F. '58, Owner, Yorkshire Inn, Miami, Florida
- Heinrich, P. B. '63, Director of Promotion and Marketing, Depot Restaurants, Pittsford, New York
- Hemmeter, C. B. '62, Operator, Colonel's Plantation, Beef Steak House, Christopher's Prime Rib, Tahiti by Six, Canton Puka, Honolulu, Hawaii
- Herb, H. G. '31, Manager, Stouffer Foods Corporation, Wynnewood, Pennsylvania
- Higgins, L. C. '60, Manager, Dobbs House, Inc., Columbus, Ohio
- Hitchon, L. F. '54, Manager, Howard Johnson's Restaurant, Washington, Pennsylvania
- Hoffstot, F. D. '67, Manager, Hoffstot's of Oakmont, Oakmont, Pennsylvania
- Holtkamp, W. H. '49, Manager-Owner, Cayuga Inn, Trumansburg, New York
- Horn, M. L., Jr. '50, Vice President, Horn Family Restaurants, West Orange, New Jersey
- Huggins, F. A., Jr. '58, Director of Operations-Eastern Division, Mr. Donut, Westwood, Massachusetts
- Hunt, E. C. '58, Director, Specialty Restaurants, Horn & Hardart, New York City
- Iacomini, D. P. '64, Manager, Iacomini's Restaurants, Akron, Ohio
- Johnson, H. W., Jr. '54, District Manager, Cafeterias, Marriott Corporation, Washington, D.C.
- Jones, W. R., III '56, Manager, New Business Development, Burger Chef Systems, Inc., Indianapolis, Indiana
- Jung, E. A. '52, Manager, Trader Vic's, St. Louis, Missouri
- Kastner, D. E. '43, President, Christopher Ryder House, Chatham, Massachusetts
- Keefe, W. P. '52, Division Manager, Food Service, J. L. Hudson Company, Detroit, Michigan
- Keleman, M. '58, General Manager, Rochelle's Restaurant, Long Beach, California
- Kennedy, R. H. '56, Director of Marketing, Gino's Inc., King of Prussia, Pennsylvania
- Kessler, Mrs. P. '66, Food Training Supervisor, Marriott Corporation, Bethesda, Maryland
- King, G. A. '49, General Manager, Durgin Park Restaurant, Boston, Massachusetts
- Kirwan, R. F. '54, Co-Owner-Operator, Dick Kirwan's Bastille, New York City
- Konaka, M. '64, General Manager, Rangetsu Restaurant, Tokyo, Japan
- Kotsones, G. J. '43, Owner, Athens Restaurant, Corning, New York
- Kramer, H. W. '38, Owner, Bill Kramer's Restaurant, Pittsburgh, Pennsylvania
- Lefevre, L. W. '42, Vice President, Toll and Airline Terminal Division, Marriott Corporation, Washington, D.C.
- Lehmann, K. M. '61, General Manager, Part-Owner, Maxl's Rathskeller, White Plains, New York
- Leslie, H. D. '42, President, John Ebersole's Restaurant, White Plains, New York
- Le Sourd, C. R. '63, Administrative Assistant to Executive Vice President, Lum's (Abner's Beef House), Miami, Florida
- Lewis, A. M. '43, Executive Vice President, Longchamps, New York City
- Lewis, G. L. '61, Partner-General Manager, Pancake Restaurants, Inc., Falmouth, Massachusetts

## 60 Register of Alumni

- Lindelow, C. H. '44, Manager, Stouffer's #2, Penn Center Plaza, Philadelphia, Pennsylvania
- Linder, K. B. '68, President, Trattorian, A. B., Stockholm, Sweden
- Linz, M. '43, Partner, The Lobster, New York City
- Logan, P. D. '59, Customer Food Facilities Manager, J. C. Penney Company, New York City
- Macaluso, J. J. '67, Area Training Supervisor, Burger King Corporation, Miami, Florida
- MacDonald, C. A. '55, Vice President-General Manager, Stouffer Foods, Division of Litton Industries, Solon, Ohio
- Mahlstedt, J. C. '56, Owner, The Speakeasy Steak House, Niagara Falls, New York
- Mallory, G. B. '54, President, Mallory Restaurants Inc., Roslyn Heights, New York
- Marshall, C. B. '59, Assistant to President, Davenport Lunch, Harrisburg, Pennsylvania
- Matthews, W. B. '52, Assistant Manager, Restaurant Department, Morgan Guaranty Trust Company, New York City
- McCartney, R. H. '60, Owner-Manager, Sylvan Hills, Ithaca, New York
- McCormick, Mrs. O. '45, Co-Owner-Manager, Weber's Restaurant, Narberth, Pennsylvania
- McDougall, G. C. '61, Manager, Win Schuler's Restaurant, Grand Haven, Michigan
- McLallen, R. R., Jr. '58, Vice President, B. W. Streeter, Inc. (Arby's Franchise), Clifton, Virginia
- McLamore, J. W. '47, President, Burger King Corporation, Miami, Florida
- Merwin, E. O. '36, Manager, Restaurant Department, Bloomingdale Brothers, New York City
- Meyer, J. A., Jr. '57, President and Owner, Coach Inn, Fort Washington, Pennsylvania
- Middlebrook, J. T., II '57, Vice President, Dutch Pantry Restaurants, Harrisburg, Pennsylvania
- Miller, W. H. '58, President, Miller's Restaurants, New York City
- Moody, D. M. '51, Owner, Moody's Beef Buffet, Detroit, Michigan
- Mook, P. G. '58, Owner, Kentucky Fried Chicken, Brandon, Florida
- Moran, H. A. '40, Owner, Henry Moran's, Syracuse, New York
- Mulholland, J. E. '55, Food Service Administrator, Bamberger's Department Stores, Newark, New Jersey
- Mutkoski, S. A. '67, Lessee-Manager, The Carriage House Restaurant, Southold, New York
- Natunen, E. O. '37, President, The William Pitt, Chatham, New Jersey
- Nesbitt, L. A. '57, Owner-Manager, Stables Steak House, Houston, Texas
- Nicholas, N. A. '57, Director of Standards and Procurements, The Great Western Restaurant Company, New York City
- O'Donnell, J. C. '52, President, Enviro Food, Orange, California
- Oniskey, L. J. '55, Proprietor, Village Inn, Southampton, Pennsylvania
- Page, B. H. '64, General Manager, Olde Coach Inn, Nashua, New Hampshire
- Pandi, G. J. '50, Partner, Pandi's Whitefish Bay Inn, Milwaukee, Wisconsin
- Panlilio, Mrs. E. '61, Managing Director, Sulo Restaurant, Makati, Rizal, Philippines
- Pappas, C. W. '54, Co-Owner, Michael's Restaurants, Rochester, Minnesota
- Patton, J. B., Jr. '50, Manager, Marriott Corporation, Washington, D.C.
- Peters, A. S. '47, Licensee-Operator, Howard Johnson's, New Brunswick, New Jersey
- Petersen, J. H. '50, Director of Restaurant Franchising, Marriott Corporation, Washington, D.C.
- Phelan, D. D. '56, Vice President, Restaurant Division, Cara Operations, Ltd., Toronto, Ontario, Canada
- Pierce, J. S. '42, President, Pierce's Restaurant, Inc., Elmira Heights, New York
- Plamondon, P. H. '54, Vice President, Junior Division, Marriott Corporation, Washington, D.C.
- Plenge, E. B. '53, President, Depot Restaurants, Inc., Pittsford, New York
- Pope, E. K. '33, Vice President, Pope's Cafeterias, Inc., St. Louis, Missouri
- Poulos, G. J. '41, Owner, American Beauty Restaurant, Galesburg, Illinois
- Rancati, A. C. '46, Owner, Pierre's Restaurant, Inc., Cleveland, Ohio
- Ratzsch, K. A., Jr. '51, Vice President and General Manager, Karl Ratzsch's Restaurant, Milwaukee, Wisconsin
- Rauschenberger, F. J. '57, General Manager, Blum's, New York City
- Richmond, F. A. '61, Owner, Francois Restaurant, Huntington Beach, California
- Rillo, J. A. '60, Manager, Stark's Restaurant, West Covina, California
- Ripans, A. F. '55, President, The Cross Roads Restaurant, Inc., Atlanta, Georgia
- Rockas, C. '48, General Manager, Jimmy's Harborside Restaurant, Boston, Massachusetts
- Rolles, C. G. '56, Owner, Chuck's Restaurants, Honolulu, Hawaii
- Roose, T. A. '54, Director, Fast Foods Division, Morrison's, Atlanta, Georgia
- Rosenberg, R. M. '59, President and Director, Dunkin Donuts, Inc., Quincy, Massachusetts
- Rosenstein, A. '43, Owner-President, Jack's Oyster House, Inc., Albany, New York
- Rowe, P. D., Jr. '48, Owner, Dempsey's Restaurants, Reading, Pennsylvania
- Rufe, F. A. '48, Vice President, Restaurant Associates Industries, New York City
- Russell, J. R. '53, Owner-Manager, Chez Leon, Fairfield, New Jersey
- Sack, B. M. '61, Division General Manager, The Ground Round, Braintree, Massachusetts
- Saurman, I. C. '38, Director of Food Services, Burdine's, Ft. Lauderdale, Florida
- Schneider, P. H. '53, Owner, Swiss Inn Restaurant, Elkton, Maryland
- Schneithorst, J. E. '64, Vice President, Schneithorst Restaurant Corporation, St. Louis, Missouri
- Sculos, P. S. '42, Director-Treasurer, The Maridor Restaurant, Framingham, Massachusetts
- Sexton, K. '51, Executive Vice President, Howard Johnson's of Florida, Miami, Florida
- Shackleford, Mrs. L. M. '53, Vice President, Burger King of Connecticut, Hamden, Connecticut
- Shafer, H. B. '51, Food Service Director, Halle Brothers Department Store, Cleveland, Ohio
- Shanks, I. H. '53, Owner, Diamond Door Restaurant, Massena, New York
- Sherwood, J. W. '51, Restaurant Manager, Stouffer Foods, Top of the Mart, Atlanta, Georgia
- Sobel, L. J. '65, Director of Purchasing, Anthony's Pier 4, Boston, Massachusetts
- Sofis, E. C. '51, General Manager, Landmark Supply Corporation (Howard Johnson's), Braintree, Massachusetts
- Spiller, D. T. '57, Manager, Spiller's Restaurant, York Beach, Maine

Spoleta, G. P. '65, Director of Product Development, Fairfield Farm Kitchens, Marriott Corporation, Washington, D.C.

Stampler, S. B. '64, Vice President, Stamplier's Filet Mignon, Inc., New York City

Stanczak, D. L. '67, Manager, The Brass Rail Restaurant, Sheraton Motor Inn, Urbana, Illinois

Stevens, D. E. '67, Executive Manager, Stouffer's Top of the Hub, Boston, Massachusetts

Stevens, L. C. '65, General Manager, Arby's Franchise, Denver, Colorado

Stover, R. L. '65, Area Supervisor, Burger Chef, Manassas, Virginia

Stucker, P. C. '60, Manager, Ham That Am Ham Restaurant, Chittenango, New York

Stukenberg, L. R. '61, General Manager, One and One Half Restaurant, New Hartford, New York

Suarez, L. A. '59, Owner, Cafeterias Imparcial-Corona, Hospital de Maestro, Hato Rey, Puerto Rico

Theros, G. F. '57, Owner-Manager, King's Inn Lilac Lane Enterprise, Minneapolis, Minnesota

Thomas, J. A. '57, Operations Supervisor, Mallory Restaurants (Burger King), Roslyn Heights, New York

Tiffany, D. L. '59, President, Scotch & Sirlain Restaurants, Binghamton, New York

Tritsch, T. F. '65, Assistant General Manager, House of Representatives' Restaurants, U.S. Capitol, Washington, D.C.

Trotta, R. M. '55, Food Service Manager, L. S. Ayres Company, Indianapolis, Indiana

Tsighis, J. J. '60, Group Director, Restaurant Associates Industries, New York City

Tsubokura, T. '68, Manager, Tsukasa Restaurant, Tokyo, Japan

Tucker, D. S. '34, Senior Vice President, Host International Inc., Santa Monica, California

Turback, M. S. '66, Owner-Manager, Turback's Old Gables Inn, Ithaca, New York

Turgeon, F. A. '55, Treasurer, Howard Johnson's Restaurants, Buffalo and Rochester, New York

Vandersteur, P. '62, Executive Chef, The Packet Inn, North Tonawanda, New York

Van Wegen, K. '64, Owner-Manager, Squires Restaurant, East Hampton, New York

Vitale, P. J., Jr. '64, Manager, Kona Kai Restaurant, Marriott Motor Hotel, Philadelphia, Pennsylvania

Vonetes, J. G. '43, Owner-Manager, Lee House Diner, Petersburg, Virginia

Waldron, P. A. '35, President-Treasurer, Cos Cobber Drive-In Restaurants, Stratford, Connecticut

Wales, L. K. '66, District Sales Manager, Dunkin' Donuts of America, Quincy, Massachusetts

Warner, D. P. '51, General Manager, Host International, Marineland of the Pacific, Palos Verdes Peninsula, California

Wayne, F. E. '49, Owner-Manager, The Holloway House, East Bloomfield, New York

Weber, E. S., Jr. '52, President, A & W International, Inc. (United Fruit Company), Santa Monica, California

Wegener, K. G. '62, Manager, Arbor Inn Restaurant, Rockville Centre, New York

Wheeler, L. J., Sr. '38, Manager, Stouffer's "Top of the Sixes," New York City

White, T. W. '56, Owner, White's Restaurants, Dewitt, New York

Whitney, C. R. '53, President, Royal Castle System Inc., Miami, Florida

Wilson, R. R. '59, Manager, Ho-Ho-Kus Inn, Ho-Ho-Kus, New Jersey

Yoken, D. A. '62, Owner-Manager, Yoken's Thar She Blows, Danvers, Massachusetts

Zeisel, T. B. '62, General Manager, Puerto Rico Division, Lums Restaurant Corporation, Santurce, Puerto Rico

Ziegler, J. D. '62, Operations Manager, Charlie Brown's Division of Interstate Hosts, Inc., Woodland Hills, California

Zuch, D. '48, Proprietor, Keen's English Chop House, New York City

## Food Service

Aiduk, M. C. '52, School Lunch Director, Board of Education, Niagara Falls, New York

Andrews, D. O. '58, Operations and Planning Manager, Cardinal Vending Company, Mansfield, Ohio

Babcock, J. L., Jr. '36, Director of Food Service, The Principia Schools, St. Louis, Missouri

Backauskas, A. W. '62, District Manager, Saga Food Service, Pittsburgh, Pennsylvania

Barlow, S. C. '66, Director of Operations, Food Operations, Inc., New York City

Batt, J. A. '43, Senior Vice President, Service Systems Corporations, Buffalo, New York

Binder, P. K. '67, Manager, Wilbur Foods, Boston, Massachusetts

Blair, E. N. '57, Director of Operations, Food Service Division, The Grand Union Company, South Hackensack, New Jersey

Bramley, W. F. '62, Manager, Stouffer's In-Plant Management Operation, J. C. Penney Company, New York City

Brown, C. E. '66, Food Service Director, Marriott Corporation, Madeira School, Washington, D.C.

Cappello, L. A. '51, Division Vice President, Interstate-United Corporation, Chicago, Illinois

Capra, C. L. '64, Cafeteria Supervisor, McDonnell Douglas Company, St. Louis, Missouri

Carlson, H. N. '49, Regional General Manager, ARA Services, Cincinnati, Ohio

Carson, R. D. '64, President, Harrisburg Foods, Inc., Harrisburg, Pennsylvania

Clark, M. G. '66, Manager, Marriott, Holton Arms School, Washington, D.C.

D'Agostino, A. R. '56, Senior Vice President, Mack Brothers Lt. (ARA), Goshen, New York

Darker, D. J. '62, Operations Manager, Colleges, Universities, and Schools, Versafoods Services, Toronto, Canada

Deal, W. F. '41, Vice President, Area General Manager, ARA, Bryn Mawr, Pennsylvania

De Gasper, E. E. '48, Food Service Director, Board of Education, Buffalo, New York

Deignan, P. B. '62, Manager, Foodservice Marketing, CPC International, Englewood, New Jersey

Demmler, R. H. '45, General Manager, Canteen Corporation, Cincinnati, Ohio

Denzler, A. H. '58, Regional Director, Service Systems, Inc., Chicago, Illinois

Ditcheos, J. '53, Food Service Director, Killington Ski Area (Sherburne Corporation), Killington, Vermont

Dreher, G. L. '67, Assistant Manager, Food Service Division, John Hancock, Boston Massachusetts

Eppolito, C. T. '52, Senior Vice President, Service Systems Corporation, Buffalo, New York

Fahey, J. S. '56, President, Gentleman Jim's, Inc., Lighthouse Point, Florida

Farr, J. F. '39, Vice President, Automatic Canteen Company of America, Chicago, Illinois

## 62 Register of Alumni

- Fickett, E. C. '44, School Lunch Director, Union Free School, Kenmore, New York
- Finaldi, G. C. '59, Supervisor of Operations, Food Operations Subsidiary Service Systems, Inc., Buffalo, New York
- Flickinger, R. D. '47, President, Service Systems Corporation, Buffalo, New York
- Fors, R. D., Jr. '59, President, Food Operations, Inc., Buffalo, New York
- Frank, L., Jr. '57, Vice President-General Manager, J. B. Food Service (Dobbs Houses, Inc.), Pemberton, New Jersey
- Fried, G. '39, Food Service Director, Western Area, Phoenix Motorola, Inc., Phoenix, Arizona
- Gallagher, P. E. '58, President, Service Direction, Inc., Glen Ellyn, Illinois
- Gerhardt, R. A. '56, Director, Plans and Budgets, Linton's Food Services, Philadelphia, Pennsylvania
- Goodbrand, W. A. '47, President, Oly Food Services Ltd., Vancouver, British Columbia, Canada
- Grinstead, P. W. '57, Budget Director, Saga Food Service, Menlo Park, California
- Haberl, F. J. '47, Manager, Food and Vending Services, The Martin Company, Denver, Colorado
- Haggerty, H. C., Jr. '68, Manager, Old Field Country Club, Port Jefferson, New York
- Hallbach, G. W. '49, General Manager, Mealtime Management, New Haven, Connecticut
- Harbeck, R. T. '56, Corporate Director of Food Service, Forbes & Wallace, Springfield, Massachusetts
- Hazen, H. E. '42, Food Service Director, Famous Barr, St. Louis, Missouri
- Hilburt, J. H. '59, District Manager, Whelan Food Service, Inc., Philadelphia, Pennsylvania
- Hines, G. H. '42, Vice President and Treasurer, Blaikie, Miller & Hines, Inc., New York City
- Hitzel, J. L. '59, Supervisor of Food Service, Szabo Food Service, Western Electric, Winston-Salem, Massachusetts
- Hoffmeister, C. D. '52, Division Manager, Linton's Food Services, Philadelphia, Pennsylvania
- Horowitz, P. '40, Caterer-Owner-Manager, Park Manor Caterers, Springfield, Massachusetts
- Howard, K. E. '31, Director, Bureau of School Lunches, Board of Education, Brooklyn, New York
- Irey, G. M. '45, Food Service Coordinator, Store Planning Division, J. C. Penney Company, New York City
- Kennedy, D. S. '55, President, Ace Foods, Inc., Milwaukee, Wisconsin
- Kochli, R. E. '61, Executive Vice President, Southeast Vendors Company, Greensboro, North Carolina
- Kosakowski, J. E. '48, Food Service Manager, The Travelers Insurance Company, Hartford, Connecticut
- Kosse, R. C. '55, Food Service Director, Grumman Aircraft, Bethpage, New York
- Krouner, D. H. '55, Vice President-Operations Director, Shultzzy's Delicatessen, Boston, Massachusetts
- Marker, P. M. '61, Vice President, Rocky Mountain Food Service, Ogden, Utah
- Martine, E. '60, Director, Food Services, Public Schools, Syosset, New York
- Mather, R. W. '48, Manager, Food Service Department, Ford Motor Company, Dearborn Michigan
- Mathias, G. D. '58, Executive Vice President, Mark Four Management Services, Baltimore, Maryland
- McCarthy, Mrs. J. J. '45, School Lunch Manager, Board of Education, Clarkstown Central #1, New York City
- Medevielle, J. E. '41, Director of Food Services, Board of Education, Elizabeth, New Jersey
- Merwin, R. M. '42, Chief, Food Service, USAF, Philadelphia, Pennsylvania
- Miller, W. H., Jr. '38, President, Mark Four Management Services, Baltimore, Maryland
- Montague, H. A. '34, President and Chief Executive Officer, Greyhound Food Management, Detroit, Michigan
- Namack, J. M. '58, Area Supervisor, Blaikie, Miller & Hines, Inc., New York City
- Nordberg, N. L. '55, President, Nordberg's Caterers, Inc., Reading, Massachusetts
- Nothhelfer, J. O. '63, Director, Gaynor Food Service, Westchester, New York
- O'Brien, R. W., Jr. '49, General Manager, Canteen Company of America, Buffalo, New York
- Olsen, E. L. '36, Food Service Director, Bendix Corporation, Teterboro, New Jersey
- O'Rourke, J. C. '32, President, Blaikie, Miller & Hines, Inc., New York City
- Pajeski, S. J. '57, Assistant Food Service Manager, Eastman Kodak Company, Rochester, New York
- Pedersen, O. W. '52, Director of Auxiliary Services, Scottsdale Public Schools, Phoenix, Arizona
- Phelps, S. N. '39, Director, Dining, Sleeping, and Parlor Car Service, Pennsylvania Railroad, Long Island City, New York
- Radice, J. A. '65, Operations Supervisor, Service Systems Corporation, New York Telephone Company, New York City
- Reas, J. R. '50, Food Service Manager, Lederle Labs, Pearl River, New York
- Reed, R. O. '53, Chief of the Bureau of School Food Management, New York State Education Department, Albany, New York
- Remele, R. E. '59, President, National Food Facilities, Washington, D.C.
- Runk, W. A., Jr. '51, Food Service Specialist, Goren Foods Company, Boston, Massachusetts
- Sabella, K. J. '50, Executive Vice President, Eastern Food Services, Inc., Stamford, Connecticut
- Saunders, H. E., Jr. '45, General Manager, Canteen Corporation, Kansas City, Missouri
- Simon, J. P. '55, Senior Vice President, ARA Services, Philadelphia, Pennsylvania
- Sisley, P. L. T. '58, Director of Operations, Food Operations, Inc., Holden, Massachusetts
- Siocum, W. H. '34, School Lunch Program Director, Lanigan School, Fulton, New York
- Smith, G. D. '62, Assistant to the Executive Vice President and Project Director, Servomation-Mathias, Baltimore, Maryland
- Snowdon, C. C. '33, Director of Research & Standards, ARA Service, Philadelphia, Pennsylvania
- Spencer, F. C. '43, Dining Service Manager, New Jersey Bell Telephone Company, Newark, New Jersey
- Stanway, C. R. '49, Vice President-General Manager, Stouffer's Management Food Systems, Cleveland, Ohio
- Starke, R. P. '52, Executive Vice President, Service Systems Corporation, Buffalo, New York
- Taylor, R. B. '43, Food Service Manager, Sunbeam Corporation, Chicago, Illinois
- Thering, H. E. '54, Director of Food Service, Delco Remy Division of General Motors, Anderson, Indiana
- Towner, J. R. '43, Food Service Manager, IBM Corporate Headquarters, Armonk, New York
- Triebel, A. R. '55, Central District Manager, Food Service Division, Uncle Ben's Inc., Houston, Texas



Vail, C. W., Jr. '61, Director, Operations, Distribution Center, ARA, Philadelphia, Pennsylvania  
 Verhaak, J. G. '68, Director, Industrial Engineering, Dobbs' House, Inc., Memphis, Tennessee  
 Wadle, C. J. '63, Partner, Hunter Vending, Washington, D.C.  
 Whiteman, K. I. '41, Cafeteria Supervisor, Photo Products Plant, E. I. du Pont de Nemours, Parlin, New Jersey  
 Wladis, A. N. '39, Regional Manager, Interstate United Corporation, Buffalo, New York  
 Woodworth, R. M. '57, Director, Food and Housing, University City Studios, Hollywood, California  
 Wright, B. B. '57, Director of Food Service, Saga Administrative Division, Menlo Park, California  
 Yochum, P. T. '48, President, Servomation-Mathias, Inc., Baltimore, Maryland  
 Zimmermann, S. A. '53, Manager, Food Services, Radio Corporation of America, Missile Electronics and Control Department, Burlington, Massachusetts

## Clubs

Adams, R. M. '50, Manager, Princeton Club of New York, New York City  
 Adams, S. W. '66, Manager, Tantallon Country Club, Washington, D.C.  
 Amend, A. A. '56, Manager, Indian Harbor Yacht Club, Greenwich, Connecticut  
 Antippa, D. '64, General Manager, Palm Springs Mobile Country Club, Palm Springs, California  
 Arnold, D. C. '52, General Manager, Berry Hills Country Club, Charleston, West Virginia  
 Ashworth, F. O., Jr. '41, Manager, Mohawk Club, Schenectady, New York  
 Baribeau, R. D. '58, Director, Perine Leisure International, Envoy International Town Clubs, Chicago, Illinois  
 Berrington, W. R., Jr. '64, Manager, Lakewood Country Club, Westlake, Ohio  
 Blasko, P. J. '41, General Manager, Coral Ridge Yacht Club, Fort Lauderdale, Florida  
 Booth, D. '53, Manager, Commissioned Officers Club, United States Naval Station, Newport, Rhode Island  
 Buescher, W., Jr. '35, General Manager, Big Canyon Country Club, Newport Beach, California  
 Burger, K. R., Jr. '58, Resident Manager, Racquet and Tennis Club of New York City, New York City  
 Burger, R. A. '48, Manager, Engineers Club, New York City  
 Byer, A. J. '54, General Manager, Leewood Golf Club, Eastchester, New York  
 Casey, B. M. '49, General Manager, Blue Mound Golf and Country Club, Wauwatosa, Wisconsin  
 Converse, F. L. '54, Manager, Battle Creek Country Club, Battle Creek, Michigan  
 Coulson, C. L. '56, Manager Harvard University Faculty Club, Cambridge, Massachusetts  
 Daglian, A. '57, General Manager, Cornell Club, New York City  
 Decker, E. D. '32, Manager, Lakewood Country Club, St. Petersburg, Florida  
 Dodge, J. B. '57, Manager, Country Club of Florida and Ocean Club of Florida, Delray Beach, Florida (winter)  
 Dunn, W. P., II '51, President, West Orange Riding Club, West Orange, New Jersey  
 Durgue, R. B. '62, General Manager, Larchmont Yacht Club, Larchmont, New York  
 Edgington, R. H. '57, General Manager, Ridgeway Country Club, White Plains, New York  
 Edwards, R. '45, Club Specialist, United States Navy Ships Store Office, Brooklyn, New York  
 Elvins, W. T. '58, Club General Manager, Laguna Niguel Corporation, Laguna, California  
 Farrar, W. E. '50, Manager, Maple Bluff Country Club, Madison, Wisconsin  
 Frederick, P. C. '47, Manager, The Chicago Club, Chicago, Illinois  
 Fulop, N. I. '58, Manager, Quadrangle Club, Chicago, Illinois  
 Furst, H. M. '65, Assistant Manager, Royal Canadian Yacht Club, Toronto, Ontario, Canada  
 Garwood, W. G. '48, Manager, Toledo Club, Toledo, Ohio  
 Girmonde, J. R. '58, Treasurer, Twin Ponds Golf Association, Inc., Mills, New York  
 Grout, J. L., Jr. '64, Manager, Lake Hickory Country Club, Hickory, North Carolina  
 Haynes, C. E. '44, Manager, Detroit Golf Club, Detroit, Michigan  
 Hecht, L. L. '49, Manager, Spring Lake Club, Spring Lake, Michigan  
 Hedlund, D. V. '67, Manager, Mohawk Golf Club, Tiffin, Ohio  
 Hollister, F. H. '32, Manager, Scarsdale Golf Club, Hartsdale, New York  
 Horgan, R. W. '69, Manager, Ausable Club, St. Huberts, New York  
 Huber, H. L. '39, Manager, Westwood Country Club, Buffalo, New York  
 Huggard, A. R. '65, Manager, The Farms Country Club, Wallingford, Connecticut  
 Huggard, A. R. '56, Manager, Lehigh Country Club, Allentown, Pennsylvania  
 Jaekel, D. G. '56, Manager, Hop Meadow Country Club, Simsbury, Connecticut  
 Jehlen, G. C. '51, Manager, The Lunch Club, Inc., New York City  
 Knipe, J. R. '31, General Manager, Radley Run Country Club, West Chester, Pennsylvania  
 Lamond, W. W. '38, Club Manager, Westmoreland Country Club, Export, Pennsylvania  
 Livingood, E. F. '55, Manager, Arcola Country Club, Paramus, New Jersey  
 Lockwood, L. C. '47, North Ridge Country Club, Raleigh, North Carolina  
 Lyon, E. W. '38, Executive Director, Club Managers Association of America, Washington, D.C.  
 Meyer, W. J. '58, Resident Manager, Ocean Club of Florida, Delray Beach, Florida  
 Montague, O. E. '41, General Manager, Springfield Country Club, Springfield, Ohio  
 Moon, H. V. '30, Manager, Charlotte Country Club, Charlotte, North Carolina  
 Morrison, W. B. '36, Manager, MIT Faculty Club, Cambridge, Massachusetts  
 Murray, T. F. '60, Manager-Treasurer, Lake Country Club of Georgia, Carrollton, Georgia  
 Niel, R. M., Jr. '48, Manager, Princess Anne Country Club, Virginia Beach, Virginia  
 Osborne, C. W., Jr. '51, Manager, Alumnae House, Vassar College, Poughkeepsie, New York  
 Parkinson, F. '43, Manager, Glen Flora Country Club, Waukegan, Illinois  
 Pearce, J. D. '52, Manager, Rainier Club, Seattle, Washington  
 Penn, J. N. '49, Assistant Secretary-Manager, Union League Club, New York City  
 Peterson, W. L. '46, Manager, Parkersburg Country Club, Parkersburg, West Virginia

Petzing, J. E. '55, General Manager, Atlanta Athletic Club, Atlanta, Georgia  
 Protos, C. M. '62, Manager, Bethlehem Street Club, Hellertown, Pennsylvania  
 Ratkowski, R. W. '64, Manager, Beacon Hill Club, Summit, New Jersey  
 Reifschneider, R. '60, General Manager, Aspetuck Valley Country Club, Weston, Connecticut  
 Reyelt, H. G. '39, Owner-Manager, Beach and Tennis Club, New Rochelle, New York  
 Reyelt, J. H. '64, Assistant Manager, Beach and Tennis Club, New Rochelle, New York  
 Reynolds, J. M. '58, Partner, Indian Kettles Club, Hague, New York  
 Rios, E. '58, General Manager, Bankers Club of Puerto Rico, San Juan, Puerto Rico  
 Ripper, D. H. '40, General Manager, Detroit Club, Detroit, Michigan  
 Rockey, J. A. '39, Manager, Concord Country Club, Concordville, Pennsylvania  
 Rohde, R. K. '51, General Manager, Monroe Golf and Country Club, Monroe, Michigan  
 Rorke, W. S. '51, General Manager, Seattle Tennis Club, Seattle, Washington  
 Ross, A. H. '64, Club Manager, Breezy Bend Country Club, Headingley, Manitoba, Canada  
 Ross, R. S. '51, Manager, Piping Rock Club, Locust Valley, New York  
 Satterthwait, W. J., Jr. '51, General Manager, Buffalo Club, Buffalo, New York  
 Schlingmann, C. F. III '61, General Manager, Wilmington Country Club, Wilmington, Delaware  
 Seely, R. '41, Club Manager, Wamsutta Club, New Bedford, Massachusetts  
 Shaner, F. E. '50, Manager-Assistant Secretary, Broad Street Club, Inc., New York City  
 Shaw, F. H. '49, Manager, Indian Hills Country Club, Winnetka, Illinois  
 Shissias, G. G. '57, Manager, Forest Lake Club, Columbia, South Carolina  
 Smith, W. E. '55, Manager, Apawamis Club, Rye, New York  
 Sochacki, J. L. '62, General Manager, Columbia Club, Indianapolis, Indiana  
 Stover, F. T. '65, Manager, The Bay Club, Boston, Massachusetts  
 Ten Broeck, D. L. '37, Manager, Yorick Club, Lowell, Massachusetts  
 Thomas, F. J. '49, Manager, Saucon Valley Country Club, Bethlehem, Pennsylvania  
 Tower, H. E. '47, Manager, University Club of Syracuse, Syracuse, New York  
 Travis, W. '42, General Manager, Yale Club, New York City  
 Tuthill, T. N. '67, Assistant Manager, Nashua Country Club, Nashua, New Hampshire  
 Vignaux, G. J. '66, Manager, Engineers Country Club, Roslyn, New York  
 Wallace, C. C. '49, Manager, Wellesley College Club, Wellesley, Massachusetts  
 Walsh, J. A., Jr. '58, Manager, Birmingham Athletic Club, Birmingham, Michigan  
 Walsh, T. C. '52, Executive Assistant Manager, New York Athletic Club, New York City  
 Wannop, H. W. '42, Food and Beverage Manager, Lake Placid Club, Lake Placid, New York  
 Wannop, J. W. '42, General Manager, Wianno Club, Wianno, Massachusetts  
 Waring, W. G. '60, General Manager, Aronimink Golf Club, Newton Square, Pennsylvania  
 Watts, R. D. '56, General Manager, Houston Club, Houston, Texas

## Hospitals

Adams, D. J. '55, Assistant Administrator, New Rochelle Hospital, New Rochelle, New York  
 Ainslie, N. J. '57, Director, Dietary Services, St. Luke's Medical Center, Sioux City, Iowa  
 Alsedek, A. E. '56, District Manager, Service Direction, Inc., Glen Ellyn, Illinois  
 Badger, C. R. E. '49, Assistant Executive Director, St. Thomas Hospital, Akron, Ohio  
 Beyer, C. E. '60, Food Service Director, ARA Hospital Food Management, St. Elizabeth Hospital, Lincoln, Nebraska  
 Bolay, B. A. '69, Dietary Director, Servomation-Mathias, North Arundel Hospital, Glen Burnie, Maryland  
 Bowen, O. M. '40, Administrator, Allentown Hospital Association, Allentown, Pennsylvania  
 Bracco, G. A. '60, Regional Vice President, ARA Hospital Food Management, Wellesley Hills, Massachusetts  
 Brannon, J. F. '61, Director of Operations, Hospital Dietary Service Inc., Detroit, Michigan  
 Brown, J. F. '60, ARA Hospital Food Management, United Hospitals Medical Center, Newark, New Jersey  
 Caddy, E. R. '33, Executive Vice President, Monsour Hospital and Clinic, Jeannette, Pennsylvania  
 Calvert, D. '51, Director, Food Services and Housekeeping, Columbia Presbyterian Medical Center, New York City  
 Card, H. F. '54, Assistant Administrator, Supporting Services, Mount Sinai Medical Center, New York City  
 Cleary, E. J. '40, Food Service Manager, United Food Management Service, Auburn Memorial Hospital, Auburn, New York  
 Clement, C. A. '28, Director of Food Services, Tri County Hospital, Springfield, Pennsylvania  
 Colbert, F. A. '48, Food Service Director, Overlook Hospital, Summit, New Jersey  
 Colby, J. W. '48, Administrator, St. Luke's Memorial Hospital, Spokane, Washington  
 Cummings, R. E. '40, Administrator, J. C. Blair Memorial Hospital, Huntingdon, Pennsylvania  
 Dalla, F. C. '49, Director of Auxiliary Services, Jefferson Medical Center, Philadelphia, Pennsylvania  
 Douglass, C. R. '32, Executive Assistant, District of Columbia General Hospital, Washington, D.C.  
 Drake, R. L. '65, Director of Food Service, University of Chicago Hospitals and Clinics, Chicago, Illinois  
 Ferris, E. '64, Director of Food Services, Greenville Hospital System, Greenville, South Carolina  
 Feuquay, D. E. '57, Director of Food Service, Hospital of the University of Pennsylvania, Philadelphia, Pennsylvania  
 Finlayson, R. L. '58, Assistant Administrator, Waterbury Hospital, Waterbury, Connecticut  
 Fread, R. G. '58, Director of Support Services, Maimonides Medical Center, Brooklyn, New York  
 Geggis, W. L. '63, District Manager, ARA Hospital Food Management, Philadelphia, Pennsylvania  
 Gerstenberger, K. E. '59, Vice President, Operations, Service Directions, Inc., Abbott Northwest Hospitals, Minneapolis, Minnesota  
 Gibbons, H. C. '55, Director of Dietary Services, The Christ Hospital, Cincinnati, Ohio  
 Groenendijk, M. '61, Operations Analyst, ARA Hospital Food Management, Atlanta, Georgia  
 Haden, H. W. '56, Administrator, Tobey Hospital, Wareham, Massachusetts

- Hamilton, R. D. III '68, Assistant Food Service Director, The George Washington University Hospital, Washington, D.C.
- Hanly, J. K. '62, Administrator, B. S. Poliak Hospital, Jersey City, New Jersey
- Hansen, R. D. '60, Assistant Director, Scripps Memorial Hospital, La Jolla, California
- Havice, A. J. '58, Regional Vice President, ARA Hospital Food Management, Des Moines, Illinois
- Hoebel, P. A. '63, Operating Supervisor, Hospitals and Nursing Homes, Service Systems, Inc., Buffalo, New York
- Honish, J. A. '57, Food Service Director, Szabo Food Services, Harrison Memorial Hospital, Bremerton, Washington
- Jack, R. L. '55, Operations Regional Vice President, ARA Hospital Food Management, Kansas City, Kansas
- Johnson, W. C. '44, Executive Director, Hospital Association of Rhode Island, Providence, Rhode Island
- Kaud, F. A. '68, Food Service Director, Medical Center Hospital, University of Wisconsin, Madison, Wisconsin
- Keeney, J. C. '49, Comptroller, Munroe Memorial Hospital, Ocala, Florida
- Kincade, D. A. '49, Administrator, Memorial Hospital, Burlington, Wisconsin
- Knapp, G. T. '59, Area Manager, Hospital Dietary Department, Marriott Corporation, Washington, D.C.
- Kumpf, G. E. '61, President, Hospital Food Service, Fort Lauderdale, Florida
- Lamb, R. A. '62, Regional Operations Analyst, ARA Hospital Food Management, San Francisco, California
- Letwin, C. A. '46, Assistant Administrator, Aultman Hospital, Canton, Ohio
- Littlefield, N. D. '32, Housekeeping Supervisor, Baltimore City Hospital, Baltimore, Maryland
- Ludewig, V. F. '34, Administrator, George Washington University Clinical Center, Washington, D.C.
- Madel, R. P., Jr. '52, Administrator, Lake Shore Inn Nursing Home, Waseca, Minnesota
- Marcham, A. '58, Assistant Administrator, Emma Pendelton Bradley Hospital, Riverside, Rhode Island
- May, C. R. '61, Director of General Services, Evanston Hospital, Evanston, Illinois
- McCarthy, F. J., Jr. '61, Administrator, Castle Rest Nursing Home, Syracuse, New York
- Meehan, J. F. '51, Food Service Director, St. John's Hospital, Grosse Pointe, Michigan
- Morgan, R. J. '59, Food Service Director, Interstate United-Cease, Upstate Medical Center, Syracuse, New York
- Myers, W. W. '48, Director of Food Service, Buffalo General Hospital, Buffalo, New York
- Newell, W. T. '54, Assistant Director, Yale New Haven Hospital, New Haven, Connecticut
- Newton, R. R. '59, District Manager, ARA Hospital Food Management, Inc., Pennsauken, New Jersey
- Olson, J. C. '58, District Manager, ARA Hospital Food Management, Atlanta, Georgia
- Oswald, C. A. III '59, Director, Health Care Operations, Ace Foods Inc., Milwaukee, Wisconsin
- Pike, W. B. '59, Food Service Director, The Springfield Hospital, ARA Hospital Food Management, Springfield, Massachusetts
- Raymond, R. L. '47, Regional Analyst, Great Lakes Region, ARA Hospital Food Management, Petoskey, Michigan
- Reiman, P. K. '45, Associate Director, Maine Medical Center, Portland, Maine
- Reynolds, J. B. '58, Food Service Director, ARA Services, Memorial Hospital, Pawtucket, Rhode Island
- Rhoades, J. L. '66, Assistant Director, Dining Services, ARA, Sibly Hospital, Washington, D.C.
- Richman, E. L. '47, Associate Director, Bernstein Institute, Beth Israel Medical Center, New York City
- Rogers, C. T. '55, District Manager, ARA Hospital Food Management, New Jersey
- Rudiger, H. F. '33, Administrator, Southside Hospital, Bay Shore, New York
- Sabbag, G. J. '58, Executive Director, Parker Hill Medical Center, Boston, Massachusetts
- Smith, D. L., Jr. '61, Director of Food Service, South Fulton Hospital, East Point, Georgia
- Smith, J. L. '48, Chief, Hospital Care & Rehabilitation, U.S. Public Health Service Division, Medical Care Administration, Arlington, Virginia
- Sorger, F. J. '53, Regional Operations Manager, ARA Hospital Food Management, Inc., Atlanta, Georgia
- Sweeney, R. H. '53, Administrator, Alfred I. du Pont Institute, Wilmington, Delaware
- Thompson, C. R. '53, Assistant Administrator, Temple University Hospital, Philadelphia, Pennsylvania
- Thompson, R. H. '47, Food Service Director, George Washington University Hospital, Washington, D.C.
- Vanderslice, J. A. '43, District Manager, Hospital Food Service, Marriott Corporation, Washington, D.C.
- Vaughan, J. S. '60, Regional Vice President, ARA Hospital Food Management, Inc., Pennsauken, New Jersey
- Weisman, P. C. '53, Food Service Director, University Hospital, University of Washington, Seattle, Washington
- Wheatley, T. J. '60, Assistant Administrator, Woonsocket Hospital, Woonsocket, Rhode Island
- Wheeler, K. E. '64, Assistant Executive Vice President, Medical Center Affairs, Northwestern University, Evanston, Illinois
- Whelan, T. E. '52, President-Owner, Whelan Hospital Food Service Inc., Philadelphia, Pennsylvania
- Williams, G. C. '52, Assistant Director, Miami Valley Hospital, Dayton, Ohio
- Zembruski, L. M. '51, Food Service Manager, West Suburban Hospital, Oak Park, Illinois

## Colleges and Universities

- Allan, R. '56, Manager, Residence Halls, Department of Housing and Food Service, Penn State University, University Park, Pennsylvania
- Andrae, R. '42, Director, Auxiliary Services, Northern Illinois University, DeKalb, Illinois
- Begin, D. F. '59, Regional Operations Director, College Division, Saga Administrative Corporation, Menlo Park, California
- Benner, D. F. '59, Vice President of Management Services, Allen Brothers and O'Hara, Inc., Memphis, Tennessee
- Bernhard, R. B. '62, Manager of University Center Food Services, University of Tennessee, Knoxville, Tennessee
- Berninger, O. A. '58, Assistant Director, Department of Dining Halls, Duke University, Durham, North Carolina
- Bickert, D. G. '51, Business Manager, Johns Hopkins University, Baltimore, Maryland
- Birchfield, J. C. '57, Director of Food Service and Residence Hall Operations, University of Tennessee, Knoxville, Tennessee

- Bollman, C. F. '41, Purchasing Agent, University of Illinois, Chicago, Illinois
- Borsari, W. E. '63, Administrator, Auxiliary Service Enterprises, University of California, La Jolla, California
- Bower, P. O. '66, General Manager, Allen & O'Hara, Summit Hall and Pierpont House, Morgantown, West Virginia
- Bradley, M. J. '60, Assistant Director, Housing, Indiana State University, Terre Haute, Indiana
- Brenner, J. R. '64, Project Manager and Assistant to the Food Service Director, Columbia University, New York City
- Buck, S. K. '57, Assistant Manager, Division of Physical Plants, Yale University, New Haven, Connecticut
- Butler, R. '50, Dietitian, Residential Halls, Iowa State University, Ames, Iowa
- Callahan, J. M. '59, Operations Analyst, ARA Slater School and College Services, Boston, Massachusetts
- Carey, F. S. '66, Dining Management Supervisor, Housing and Dining Services, Cornell University, Ithaca, New York
- Carothers, K. W. '64, Saga Food Service, West Virginia Wesleyan, Buckhannon, West Virginia
- Carr, C. H., Jr. '49, President, College Management Enterprises, Inc., St. Joseph College, Jensen Beach, Florida
- Chand, D. K. '65, Food Service Manager, Carlton University, Saga Food Service, Ottawa, Canada
- Cleaveland, N. C., Jr. '57, Director, University Food Services, Brown University, Providence, Rhode Island
- Cobb, G. H. '41, Associate Director, McKenny Union, Eastern Michigan University, Ypsilanti, Michigan
- Cope, H. C. '41, Vice President of Business Affairs, Earlham College, Richmond, Indiana
- Cousins, J. A. '50 Director, Saga Administrative Corporation, Menlo Park, California
- Cummings, N. J. '37, Treasurer, Marietta College, Marietta, Ohio
- Davis, W. N. '31, Director of Plant Housing and Food Operations, Brown University, Providence, Rhode Island
- Dean, H. H., Jr. '56, Director, Residence Halls Housekeeping, Ohio University, Athens, Ohio
- DeTemple, J. J. '65, Food Services Director, Faculty Student Association, Alfred State, Alfred, New York
- Dobie, A. R. '56, Director, University Dining Halls, Yale University, New Haven, Connecticut
- Dohrman, S. K. '61, Director of Food Services, University of Illinois, Champaign, Illinois
- Dylla, H. F., Jr. '47, Vice President, School and College Services, ARA Service, Philadelphia, Pennsylvania
- Eyster, J. J. '69, Associate Director of Residence Halls, University of Pennsylvania, Philadelphia, Pennsylvania
- Fanning, D. J. '48, Assistant Director for Finance, University of Rochester Medical Center, Rochester, New York
- Free, F. J. '63, Director, Food Service, New York State College, Oneonta, New York
- Gackenbach, L. H. '55, Supervising Manager, MW Wood Food Service Inc., Allentown, Pennsylvania
- Gaffney, L. J. '62, Assistant Director and Business Manager, Housing Division, University of Illinois, Urbana, Illinois
- Gibson, A. W., Jr. '42, Assistant Manager, Allen & O'Hara, Inc., Memphis, Tennessee
- Gill, R. E. '65, Manager, Saga Food Service, Manchester College, Manchester, Connecticut
- Graham, M. J. '58, Assistant Director, Dormitory and Food Service, Princeton University, Princeton, New Jersey
- Grinnan, W. T. '58, Director, Campus Center, University of Massachusetts, Amherst, Massachusetts
- Haigh, C. W. '69, Chairman, Hotel and Motel Management, Wilkesboro Community College, Wilkesboro, North Carolina
- Hannum, P. C. '33, Campus Business Manager, University of California, Los Angeles, California
- Harron, B. G. '66, Food Service Manager, Dining Hall, University of Minnesota Technical College, Crockston, Minnesota
- Hazeltine, K. A. '55, Director of Dining Services, University of Pennsylvania, Philadelphia, Pennsylvania
- Hill, N. D. '58, Associate Director of Food Services, University of Tennessee, Knoxville, Tennessee
- Hodges, R. C. '35, Director, Auxiliary Enterprises, Northern Michigan University, Marquette, Michigan
- Hort, R. '55, Vice President, Sales and Development, Szabo Food Service, Inc., Seattle, Washington
- Hovis, N. F. '70, Director of Food Services, Servand Seiler's Dining & Dietary, Clark University, Worcester, Massachusetts
- Huff, S. L. '59, Food Service Manager, Washington State University, Pullman, Washington
- Hurlburt, C. G., Jr. '53, Director, Food Service Department, Harvard University, Cambridge, Massachusetts
- Jacobs, D. M. '55, District Manager, Mid-Atlantic Region, School and College Services, ARA Service, Potomac, Maryland
- Judd, R. W. '51, Director of College Operations, A. G. E. Food Services Inc., Detroit, Michigan
- Kersey, R. L. '49, Director of Auxiliary Enterprises, University of Nevada, Reno, Nevada
- Ketterer, V. M. '37, District Manager, Saga Food Service, East Orange, New Jersey
- King, H. P., Jr. '47, Director of Food Service, Virginia Polytechnic Institute, Blacksburg, Virginia
- Krammer, K. G. '70, Director of Student Affairs, New Mexico Institute of Technology, Socorro, New Mexico
- Kulp, R. R. '45, Food Service Director, Glenville State College, Glenville, West Virginia
- Kurz, G. W. '64, Food Service Manager, Yale University, Department of Dining Halls, New Haven, Connecticut
- LaBarre, K. A. '54, Midwest Regional Operations Manager, ARA Slater, School & College Services, Des Plaines, Illinois
- Langknecht, H. L. '53, Director of Purchasing, ARA-Slater School & College Services, Philadelphia, Pennsylvania
- Laube, W. C. '55, Purchasing Manager, Saga Food Service, Menlo Park, California
- Ledder, R. E. '48, Director, Food Operations, University of Minnesota, Minneapolis, Minnesota
- Lloyd, D. E. '48, Vice President for Business Affairs, Worcester Polytechnic Institute, Worcester, Massachusetts
- Lo Bello, L. V. '56, Business Manager-Assistant Treasurer, Alderson-Broadus College, Philippi, West Virginia
- Mackimmie, A. A. '61, Housing Manager, Washington State University, Pullman, Washington
- McCarthy, C. E. J. '56, Manager, Kresge Hall, Harvard Business School, Boston, Massachusetts
- McMahon, P. B. '55, District Manager, Saga Food Service, Old Saybrook, Connecticut
- Mihaly, A. M. '67, Food Service Director, Saga Food

Service, Ripon College, Ripon, Wisconsin  
 Miller, H. A. '48, Regional Operations Analyst, ARA Slater School & College Services, Dallas, Texas  
 Minah, T. W. '32, Director, Dining Halls, Duke University, Durham, North Carolina  
 Muser, W. E. '53, Operations Supervisor, Rutgers State University, New Brunswick, New Jersey  
 Newell, J. T., Jr. '45, Director of Housing and Feeding, San Francisco State College, San Francisco, California  
 Nilsen, A. C. '69, Assistant Food Service Director, Servomation-Mathias, University of North Carolina, Chapel Hill, North Carolina  
 Nolan, M. A. '65, Manager, ARA Food Service, Student Union Food Services, University of California, Davis, California  
 Norden, W. C. '52, Director, Student Union and Activities, Eastern Montana College of Education, Billings, Montana  
 Parmelee, R. O. '35, Food Supervisor, University of Michigan League, Ann Arbor, Michigan  
 Partridge, H. R. '40, Director of Business Services, Florida A & M University, Tallahassee, Florida  
 Payne, P. R. '51, District Manager, ARA Slater School & College Services, Mayaguez, Puerto Rico  
 Pearson, F. A. '48, Associate Director to the Budget, Cornell University, Ithaca, New York  
 Post, J. D. '52, Business Manager-Treasurer, The Putney School, Putney, Vermont  
 Price, E. T. '47, Food Service Director, University of Notre Dame, Notre Dame, Indiana  
 Ramsey, E. W. '37, Food Administration Director, Tuskegee Institute, Tuskegee, Alabama  
 Raynor, H. W. '56, Food Service Director, Russell Sage College, Troy, New York  
 Ridley, E. T. '65, Food Service Manager, University of Delaware, Newark, Delaware  
 Root, T. P. '58, Director of Dormitories and Food Service, Princeton University, Princeton, New Jersey  
 Ryon, S. R. '47, Manager, Dining Services, Cornell University, Ithaca, New York  
 Satterthwait, C. S., Jr. '43, Director of Operations, Schools and Colleges, ARA Food Service, Philadelphia, Pennsylvania  
 Scott, H. D. '59, Assistant Director, Administrative Services, University of Rochester, Rochester, New York  
 Shaw, L. J. '48, Food Service Manager, State University Teachers College, Fredonia, New York  
 Shaw, M. R. '34, Director of Housing and Dining Services and Assistant University Controller, Cornell University, Ithaca, New York  
 Sibal, W. J. '64, Director of Conferences and Catering, University of California, Los Angeles, California  
 Simon, J. K. '69, Manager, Saga Food Service, University of Cincinnati, Cincinnati, Ohio  
 Snyder, K. S. '48, Comptroller, University of Hawaii, Honolulu, Hawaii  
 Strohkorb, A. W. '51, Housing Services Administrator, University of California, Riverside, California  
 Tarbutton, D. W. '58, Food Service Manager, Bellevue Community College, Bellevue, Washington  
 Tewey, J. F. '49, Assistant Director, Housing & Dining, Cornell University, Ithaca, New York  
 Tipton, W. D. '58, District Manager, ARA Slater School and College Service, Sacramento, California  
 Vincent, A. B., Jr. '61, Catering Manager, Princeton University Food Service, Princeton, New Jersey  
 Vlahakis, G. S. '52, Food Services Director, ARA Slater School and College Services, David

Lipscomb College, Nashville, Tennessee  
 Walcott, B. H. '58, Assistant Purchasing Agent, Harvard University, Cambridge, Massachusetts  
 Walker, R. C. '43, Food Service Manager and Supervisory Teacher, San Mateo Junior College, Redwood City, California  
 Weissbecker, F. J. '46, Assistant Director, Food Services Department, Harvard University, Cambridge, Massachusetts  
 Wentz, W. J. '58, Regional Operations Manager, Southern Region, ARA, Atlanta, Georgia  
 Whiting, E. A. '29, Director, University Unions, Willard Straight Hall, Cornell University, Ithaca, New York  
 Willis, F. S. '50, Director of Dining Services, Faculty Student Association, SUNY (Harpur), Binghamton, New York  
 Woodruff, D. R. '60, Assistant Director, Dining Halls, Williams College, Williamstown, Massachusetts  
 Zellmer, J. R. '43, Food Service Director, Ohio State University, Columbus, Ohio

## Airlines

Berins, D. A. '66, Assistant to Vice President for Corporate Operations, Inc., Dobbs House, Inc., Memphis, Tennessee  
 Buehler, D. H. '60, Manager of Food and Beverage Planning, Trans World Airlines, New York City  
 Droz, A. W. '40, Superintendent of Food and Beverage, Latin America, Pan American Airways, Miami, Florida  
 Eaton, W. V. '61, Director, Systems and Standards, Air La Carte, Jamaica, New York  
 Emmi, S. A. '61, Manager, Research and Development, American Airlines, New York City  
 Frees, D. M. '48, Assistant to Commissary Manager, Pan American World Airways, International Airport, San Francisco, California  
 Gibson, P. B. '43, Director of Management Training, Sky Chefs, Inc., New York City  
 Graessle, A. R. '60, Area Service Supervisor, Pan American Airways, London, Shannon, Glasgow, Scandinavia  
 Guth, T. G. '57, General Manager, Air La Carte, ARA Food Services, Minneapolis, Minnesota  
 Herbig, C. W. '55, Vice President, Airline Services, Sky Chefs, Inc., New York City  
 Hill, J. J. '64, Director, Airline Services, Host International, Santa Monica, California  
 Hunter, R. B. '61, Manager, Flight Service Planning, Pan American Airways, New York City  
 Iversen, R. S. '64, Director, International Finance, Trans World Airlines, London, England  
 Kenyon, B. P. '56, Menu Planning Supervisor, Trans World Airlines, New York City  
 Kersey, J. R. '40, Vice President, Braniff International Airlines, Dallas, Texas  
 Levine, S. S. '64, Chief of Dining Services, United Airlines Dining Service Pacific Division, Los Angeles, California  
 Marks R. L. '56, Assistant Manager, Air La Carte (ARA), New York City  
 McCrory, F. H. '39, Pacific Commissaries Superintendent, Pan American World Airways, International Airport, San Francisco, California  
 McDonough, J. J. '44, Dining Service Manager, United Air Lines, International Airport, San Francisco, California  
 Melius, J. A. '50, Area Representative, Dining Services, United Air Lines, Chicago, Illinois  
 Milks, S. G. '62, General Manager, Sky Chefs, Inc., Cleveland Hopkins Airport, Cleveland, Ohio

- Morrison, W. P. '50, Chief of Commissary, United Air Lines, Burlington, California
- Muth, J. C. '42, Director of Regional Services, Food and Beverage, Marriott Corporation, Washington, D.C.
- Noseda, R. H. '52, District Manager, In-Flight Service, Marriott Corporation, Miami International Airport, Miami, Florida
- Parrott, P. J. '41, Director, Food Service, Continental Airlines, Los Angeles, California
- Rabia, S. S. '65, Director, Dining Services, Eastern Airlines, Miami International Airport, Miami, Florida
- Sullivan, D. G. '66, Supervisor, In-Flight Service, Pan American Airways, Honolulu, Hawaii
- Todia, J. J. '66, Airline Catering Manager, Sky Chefs, Inc., San Francisco, California
- Treadwell, J. P. '61, Senior Director of Flight Service Technical Support, Food and Beverage Services, Pan American Airways, New York City
- Tully, T. M., Jr. '60, General Manager, Sky Chefs, Inc., Kennedy Airport, Jamaica, New York
- Boland, R. N. '46, District Manager, Industrial Food Division, Proctor & Gamble, Cincinnati, Ohio
- Bradley, F. L. '48, Partner, Peat, Marwick, Mitchell & Company, Portland, Oregon
- Breed, E. W. '44, Vice President, Sales, Garber Travel Service, Brookline, Massachusetts
- Briggs, F. H. '35, Senior Vice President, Equitable Life Assurance Society of the United States, New York City
- Brown, R. W. '49, Executive Vice President, National Restaurant Association, Chicago, Illinois
- Burger, J. F. '50, Gulf Area Manager, Kansas Packing Company of New Orleans, New Orleans, Louisiana
- Burr, J. E. '63, Supervisor, Management Advisory Services, Harris, Kerr, Forster, Chicago, Illinois
- Burritt, M. B. '44, Principal, Management Advisory Services, Laventhol Krekstein Horwath & Horwath, Miami, Florida
- Cardone, A. E. '58, Assistant Chief, Meat, Meat Products and Water Foods Branch, Headquarters, Oakland Region, Defense Personnel Support Center, Alameda, California
- Cini, J. C. '54, Partner, Cini-Grissom Associates, Bethesda, Maryland
- Copeland, H. C., Jr. '40, President, Copeland, Kellogg & Company, Inc., New York City
- Corwin, C. D., Jr. '35, Food Service Field Representative, Hospitality Education Program, Florida State Hotel & Restaurant Association and Florida State University, Tallahassee, Florida
- Cullen, B. '58, Traveling Secretary, Chicago Cubs, Chicago, Illinois
- Cummings, J. M. '52, Managing Partner, Cummings James & Company, Certified Public Accountants, Kennebunk, Maine
- Daly, P. N. '62, Food Systems Supervisor, Atherton Division (Microwave Ovens), Litton Industries, Minneapolis, Minnesota
- Delong, R. D. '48, Administrator, Canterbury Woods, Pacific Grove, California
- Devins, T. A. '54, Restaurant Management Director, West Valley Junior College, Campbell, California
- Dillenbeck, H. A. '37, Food and Concession Supervisor, Ent Air Force Base Exchange, Colorado Springs, Colorado
- Dirkse, N. J. '54, Partner, Laventhol Krekstein Horwath and Horwath, Cleveland, Ohio
- Donahoe, J. J. '54, Assistant National Sales Manager, SCM Corporation, New York City
- Dorf, D. C. '55, Director of Education and Training, Hotel Sales Management Association, New York City
- Downing, J. P. '40, Business Manager, National Association of Independent Schools, Boston, Massachusetts
- Dunn, P. A. '37, Deputy Chief, Food Operations, Inc., Army and Air Force Exchange Service, Dallas, Texas
- Dykes, C. E. '36, Financial Vice President, U.S. Gypsum Company, Chicago, Illinois
- Ebdon, G. H. '59, Vice President, Development, Nicholas Corporation, Toledo, Ohio
- Eldridge, H. G. '42, Area Sales Manager, Ice Cream Division, H. P. Hood & Sons, Worcester, Massachusetts
- Evans, R. G. '28, President-General Manager, Scranton-Wilkes Barre Fine Music Broadcasting Company, Inc., Radio Station, WYZZ, Wilkes Barre, Pennsylvania
- Falkenstein, W. D. '44, Marketing Director, Towel Department, J. P. Stevens, New York City

## Other Related Activities

- Adams, B. B. '35, State Regional Supervisor, Division of Mental Retardation, Tallahassee, Florida
- Affinito, L. H. '53, Comptroller, Simplicity Pattern Company, Inc., New York City
- Archer, G. E. '51, Owner and General Manager, Travel Advisors, Inc., Seattle, Washington
- Arnold, C. D. '43, Owner, Arnold Properties, San Francisco, California
- Asbeck, F. S. '55, Vice President, Institutional Sales, Hornblower and Weeks-Hemphill, Noyes, Cleveland, Ohio
- Atherton, H. R. '44, Director, New Products, Food Service, Hunt Wesson, Fullerton, California
- Atkinson, C. J., Jr. '61, Vice President of Design and Engineering, Gardner's Restaurant and Supply Corporation, Franklin, Ohio
- Baldwin, D. C. '49, Director, Services and Supplies, United States Lines, New York City
- Banta, J. S. '43, Executive Director, Heritage Foundation, Deerfield, Massachusetts
- Barclay, J. W. '47, Manager, Prepared Foods Division, Seabrook Farms Company, Seabrook, New Jersey
- Bardo, W. F. '41, Budget Director, Aetna Life & Casualty Insurance Company, Hartford, Connecticut
- Barrett, J. H. '43, Partner, Ernst and Ernst, Syracuse, New York
- Bearce, J. '52, Senior Vice President, Robert F. Warner, Inc., New York City
- Beck, R. A. '42, Dean, School of Hotel Administration, Cornell University, Ithaca, New York
- Benter, C. W. '55, Area Manager, National Accounts, Joseph Schlitz Brewing Company, Milwaukee, Wisconsin
- Benway, L. L. '28, Assistant Vice President, Hotel Loans and Property, Metropolitan Life Insurance Company, New York City
- Bishop, A. H., Jr. '49, President, Jeans Foods of New Jersey, Linden, New Jersey
- Blackwell, W. T. '52, Manager, Commercial Systems, National Cash Register Company, Boston, Massachusetts
- Bludau, E. W. '54, President, Ed Bludau Associates, San Francisco, California
- Blum, M. A. '57, Director of Public Relations and Institutional Advertising, McGraw-Hill, New York City

- Farrell, J. M. '52, Partner, Price, Waterhouse & Company, Toledo, Ohio
- Fithian, P. S. '51, President, Greeters of Hawaii, Honolulu, Hawaii
- Flacks, Jerry D. '57, Manager, Passenger Services, American Export Isbrandtsen Lines, New York City
- Fletcher, R. E. '48, Associate, Arthur W. Dana, Food Operations Consultant, New York City
- Foertsch, W. H. '39, President, Foertsch-Ready, Inc., Rochester, New York
- Freihofer, W. D. '61, Production Manager, Charles Freihofer Baking Company, Inc., Troy, New York
- Gallian, H. O. '64, Program Manager, Research & Development Department, Hunt Wesson Foods, Fullerton, California
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