

A WILLIAM F. HARRAH COLLEGE OF HOTEL ADMINISTRATION PUBLICATION

PREMIER

SPRING/SUMMER 2006

Bill Paulos '69

Alumnus of the Year

FROM VEGAS
TO VINEYARDS

INTERVIEW WITH
INTERNAL AUDITOR
PAULA EYLAR

IGI DIRECTOR
SELECTED





Chef Gremo

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FOR MORE INFORMATION, PLEASE CONTACT ANNIE KANG-DRACHEN AT (702) 895-3903 OR ANNIE.KANG-DRACHEN@UNLV.EDU.

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PREMIER

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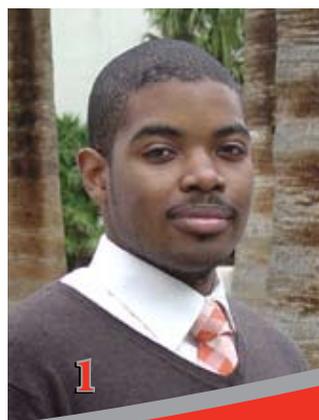
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A Message from Dean Mann

I've always thought how nice it is to honor and say "thank you" to the people who are most deserving. The idea to create the Jerry Vallen Professorship comes from a very similar successful idea I used at Penn State many years ago. The Conti Professorship was created to honor an alumnus who was also a very accomplished restaurateur and former president of the National Restaurant Association, Walter Conti. Recipients of this professorship were industry professionals and well respected leaders, invited to spend as much time with the students, and in turn, they would forever hold the title of "Conti Professor."

Those chosen for the honor receive travel expenses and a small honorarium for participating in the academic program. This has turned out to be so successful that most of the recipients of the honor refer to it on their resumes. This was the impetus for the Jerry Vallen Professorship.

Additionally, our students are shielded from the rest of the world of hospitality, tourism, and recreation by the magnitude of the Las Vegas Strip. It is important for the students to learn from the executives who have spent their entire careers managing or in the corporate offices of small hotel companies or small restaurant companies. These are also the kinds of executives we would invite to campus as "Vallen Professors." To give you a better understanding of the kinds of people I refer to here, let me list a few of the recipients of the Conti Professorship:

Michael Berry, president and chief operating officer, Back Bay Restaurant Group Inc.; Norman Brinker, chairman emeritus, Brinker International; James Broadhurst, chairman and CEO, Eat 'n Park Hospitality Group; Richard Cattani, president, Restaurant Associates; Bob Dickinson, president, Carnival

Cruise Lines; John W. Marriott III, executive vice president, lodging, Marriott International; Has Mukh P. Rama, chairman and CEO, JHM Hotels; Lance Shaner, chairman and CEO, Shaner Hotel Group; and Jackie Trujillo, chairwoman, Harman Management Corporation.

In speaking with Jerry Vallen about the idea, he was very enthused because the idea embodies his philosophy of pedagogy. Vallen has always embraced the notion that students learn better through the individuals who have actually practiced and used what they are teaching. The notion that we could bring corporate executives into our classrooms was a direction fully supported by Vallen, as it is by the rest of our faculty members.

If you believe in the Harrah Hotel College and its educational goals, I invite you to participate in funding this worthwhile goal of the Jerry Vallen Professorship. As you will read elsewhere in this edition of *Premier*, we seek to raise at least \$250,000 to support this endowed professorship. You can help by sending your donation made out to "UNLV Foundation — the Jerry Vallen Professorship." Please help us achieve this goal and honor the only "first dean" we will ever have.

PRESIDENT HARTER COMMENDS GROWTH

College continues to expand upon its impressive resume

As I prepare to move from the presidency to my next role with UNLV, I am so pleased to be a part of this edition of *Premier* magazine. During my 11 years on campus, I have seen tremendous transformation throughout the university, including wonderful achievements and a broadening focus for our William F. Harrah College of Hotel Administration. The college has solidified its role as the industry leader in hospitality education and is poised for an exciting future with an expanding slate of initiatives on the horizon.

UNLV has come a long way in the past decade, evolving from a regional institution to a national doctoral university — a true metropolitan campus, committed to innovative teaching, research, and community engagement. Our university is an integral part of Las Vegas, contributing to economic development and capitalizing on our community's assets for unique research and learning opportunities. This is particularly true of the hotel college, which both benefits from and contributes to the inner workings of the world's greatest hospitality laboratory, right here in Las Vegas.

Students from all over the world, and in increasing numbers, aspire to attend our College of Hotel Administration. They come to UNLV not only because of the opportunities our great city has to offer but also for the chance to study with faculty who are active researchers and recognized industry leaders as well as the

opportunity to learn the newest systems, techniques, expectations, and perspectives in hospitality.

In September, UNLV Singapore will officially open its doors for international students interested in earning bachelor's degrees in hotel administration and hospitality management. This is an enormous step for UNLV, bringing prominence both nationally and internationally as tourism and education in Singapore, China, and other Asian nations take center stage.

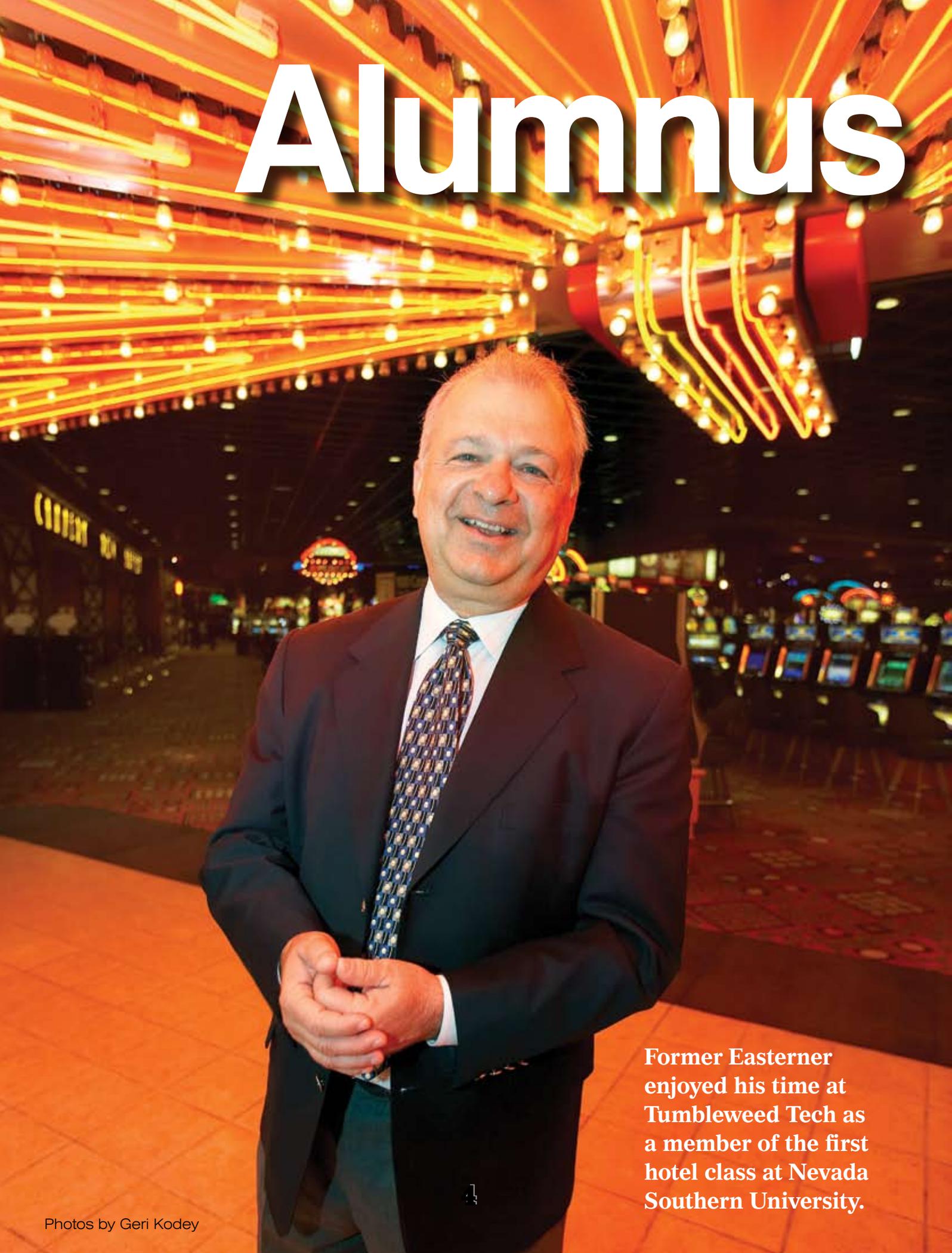
In the coming years, we can also look forward to the realization of the vision for our cutting-edge hospitality campus, INNovation Village, which will set a new standard for learning and research environments in the hospitality industry. This important project continues to be a priority for the university's comprehensive fundraising campaign, *Invent the Future*, and we hope to announce some exciting funding partnerships very soon to assist UNLV in moving forward.

As many of you know, although I am retiring from the presidency in June, I will not by any means be retiring from UNLV. I'm looking forward to continuing to raise funds for the *Invent the Future* campaign (and to blowing through our \$500 million goal!) and to further enhancing the university's presence on the national and international stage through the establishment of the new Black Mountain Institute, a "think tank" through which major authors and artists engage in public discourse exploring society's most pressing issues.



With your support, UNLV has already become a great national university. That reputation will continue to grow with each new program and initiative; continued recruitment of distinguished faculty and top students; and innovative, cutting-edge research. We have taken a wonderful journey together over the past 11 years, and it has been my pleasure and honor to see the university as a whole and the hotel college rise to meet the challenges of our world. I would like to take this opportunity to thank each of you — students, faculty members, staff, alumni, and friends — for your tireless work on behalf of the college. With your efforts at its heart, the Harrah Hotel College will only continue to grow — in reputation, scope, and achievement — well into the future.

Alumnus

A photograph of a middle-aged man with short, light-colored hair, smiling and standing in a casino. He is wearing a dark suit jacket, a white shirt, and a patterned tie. His hands are clasped in front of him. The background is filled with bright, warm lights from the casino ceiling and slot machines in the distance.

Former Easterner
enjoyed his time at
Tumbleweed Tech as
a member of the first
hotel class at Nevada
Southern University.

of the Year

by Robyn Campbell-Ouchida '00 MA

The William F. Harrah College of Hotel Administration is grateful to Bill Paulos for all of his help and support over the years. He was selected by the college's alumni board as the Alumnus of the Year for 2005–06 and was honored at last fall's UNLV Homecoming Dinner. He was recognized again with a tribute during the Vallen Dinner of Distinction at the end of April.

In the late 1960s, Bill Paulos '69 and four of his friends from the State University of New York at Delhi stepped off the airplane in Las Vegas and wondered what they had gotten themselves into. "It was the beginning of September, which meant the weather was already cool back home in New Jersey, and we were dressed rather warmly," recalls Paulos. "It was like stepping into a furnace! I remember that we asked this big cowboy — he was wearing a hat and boots — what time it was, and he said, '6 o'clock, straight up.' It sounded like he was speaking another language, and I think we all wondered what we had done!"

For Paulos and his friends, this was just the beginning of a lifelong adventure with the hospitality industry. "I grew up just outside of New York City, in New Jersey," says Paulos. "In between our final exams and graduation, my friends and I were drinking in a bar when one of our professors told us we

should check out Nevada Southern University in Las Vegas, that he was going for the dean's job there. Well, we all showed up, but he didn't get the job!"

At that time, traveling that far across the country for college was rare, but Paulos had always wanted to work in the hotel industry. "I had a cousin who worked for Sheraton, and I thought that was just the greatest.

"The atmosphere at UNLV was wonderful. Jerry Vallen was a terrific fellow who had a couple of professors who worked hard to develop the hotel school. The students were mostly junior college transfers, like my friends and I. In fact, we were the first guys to inhabit the dormitories!

"I remember that 90 percent of my classes were in Frazier Hall," says Paulos. "The Moyer Student Union was just opening. Campus was a lot of fun, and because my buddies and I were from so far away, people referred to us as 'New York Limited.' We spoke differently. We were sort of a rarity!"

"Las Vegas really was a frontier town — we were amazed at the city and the desert. I remember that we used to walk to go to the corner of Tropicana and Paradise, and we were always watching out for snakes!

"There were only a few casinos — a lot of the kids went to the Silver Slipper to watch the Friday night fights. When Circus Circus opened, there was a room you could pay \$1 to go into and have all the beer and cold cuts you wanted! It was a great deal. If you left the room to use the bathroom, I remember that you had to pay another dollar to get back in!"

Just as today, the hotel college expected students to complete internships. "I got to work at the Riviera for my internship," says Paulos. "It gave me a really great overview of the whole place. I worked in every department and with some of the best guys in the business at that time."

After graduation, Paulos moved to Mobile, Ala., to work for a hotel, but the culture shock was just a bit much for him. "I came back to Las Vegas and worked for Recrion Corporation, which owned the Aladdin, the Fremont, and the Stardust. I worked in personnel, accounting, and food and beverage, and I was able to learn a lot."

From there, he went to the Royal Las Vegas on Convention Center Drive, where he was the assistant general manager. "I was thrown into that job, and it was way over my head," he recalls. "I had to sink or swim, so I got my act together and learned a lot."

In 1980, Paulos joined Circus Circus Enterprises, Inc. as director of hotel administration. The next year, he was promoted to vice president/general manager of the Silver City Casino. He was the

continued on page 28

WHY I CHOSE TO WORK IN THIS INDUSTRY



WILLIAM C. ANTON
Chairman & Founder
Anton Airfood Inc.
National Advisory Board Member

I think it's safe to say that the hospitality industry was not my primary area of expertise. But in the 1960s, I was looking for something to do, so I opened my first restaurant, a casual eatery in Detroit called Club Graffiti. At first, I saw it almost as a hobby. Soon, my "hobby" had me hooked. ... I opened a more upscale venue, the Bull Market in Detroit's financial district, and three years later, I launched Anton's of Grosse Pointe, a haute cuisine restaurant, which I'm pleased to say was recognized with some of the most prestigious fine-dining awards: Travel Holiday, Mobil 4 Star, AAA-4 Diamond, and others. My passion for fine dining continued after I moved to Washington, D.C., with two ventures that went on to win major awards: the Loyal Opposition and Anton's 1201, an elegant supper club.

Getting into the airport business was a happy accident. In 1988, I opened a restaurant at National Airport with Patricia Miller, a business partner who later became my life partner and wife. We saw the tremendous potential for bringing new standards of creativity, quality, and excellence to airport dining, and over the past 17 years, we developed Anton Airfood into a network of 172 restaurants in 24 airports across America. In the beginning, people thought we were crazy to attempt full service in airports, but with winners like Anthony's in Seattle doing \$9.5 million and Gallagher's Steakhouse in

Newark doing \$5.8 million, our "craziness" became an important part of the Anton business model.

As thankful as we are for our success, I am always mindful that the most important lessons are those I was fortunate to learn from the giants of our industry. "Never forget the customer" was a mantra of Jerry Berns, a dear friend and owner of New York's legendary 21 Club. My relationships with Jerry and other mentors also taught me about the extraordinary value of getting involved in our industry and giving back.

Serving on the boards of the State Restaurant Association, National Restaurant Association, and other industry institutions such as the Culinary Institute of America can be very time-consuming. But I can safely say I've always gotten back more than I gave. What a great profession this is! We are the largest industry in America, employing 12.6 million people, offering record opportunities to minorities, entry-level workers, women, and others who won't find such a level playing field in other careers.

The hospitality industry is truly one of the last bastions of Horatio Algiers' time-honored philosophy that we all start out the same, but with hard work and determination, we can reach the top. I have absolutely no doubt that anyone willing to work hard can find enormous success in our business. Period.

STUDENT SPOTLIGHT

by Miles Dickson '06



Omari Deron-Head '07

For most people, a hotel lobby is just a place to store baggage or have a cocktail, but for **Omari Deron-Head**, it is the place that inspired his career. A fascination with hotel lobbies drew Deron-Head into his current career path. Now a junior in the Harrah Hotel College, he is well on his way to realizing his aspirations — and he seems to know it. “Sleepers get nothing but dreams,” Deron-Head explains.

A Chicago native, Deron-Head moved to Las Vegas to pursue a bachelor’s degree with a major in hotel administration and a minor in human resources. After graduation in May 2007, Deron-Head plans on continuing his education. He’ll likely return to his hometown to attend graduate studies at Northwestern University or instead might remain in Las Vegas to attend the William S. Boyd School of Law. Either way, he plans on enrolling in a dual-degree

program in business and law.

Two master’s degrees should not be too much of a problem for this student, as he is no stranger to hard work. Before beginning his current job as a front desk agent at the Bellagio, Deron-Head worked in the UNLV kitchen scrubbing sink drains. Though not shy to admit his less than glamorous first job, he is particularly happy with his current opportunities.

Deron-Head came to UNLV not just for its curriculum but also for the level of diversity found on campus, a cause that he has worked to advance. He is the chapter president of both the National Society of Minorities in Hospitality (NSMH) and the Alpha Phi Alpha Fraternity on campus. He also serves as president of the National Pan-Hellenic Council. Deron-Head is currently a senator for the hotel college.

As the faculty advisor to NSMH, David Corsun, Ph.D., knows

Deron-Head’s hard work firsthand. Corsun, a faculty member in the Department of Hotel Management, explains that he is incredibly active both academically and with the university community, noting that Deron-Head is always working not just for himself but also for the betterment of fellow students. Corsun goes on to say that Deron-Head’s experience and success thus far are “a testimony to his growth as a person since he got to campus.”

In addition to all of his on-campus activities and his job, Deron-Head makes time to be a motivational speaker for programs and workshops aimed at integrating high school juniors and seniors into higher education. His work with the College Summit program includes coaching first-generation college students through the college admittance and financial aid process.

A Surprising Career Path for Hotel Management Alumna Eylar

by Robyn Campbell-Ouchida '00 MA

When alumna **Paula Eylar '89, '97 MBA** entered the hospitality industry, she never anticipated her career path in hotel operations would lead her to the area of internal audit. Seventeen years later, Eylar is the vice president of internal audit for Boyd Gaming Corporation, recently recognized by *Forbes* magazine as the best managed company in the category of “Hotels, Restaurant and Leisure.” She is in charge of overseeing the review of compliance with gaming regulations and standards for each of Boyd’s 19 properties as well as overseeing the review of the internal controls over financial reporting for the company.

Eylar came to Las Vegas in 1985 to attend UNLV. As a Harrah Hotel College graduate, she moved to California to work for an Embassy Suites property in Arcadia and in 1991 transferred to Harrah’s Las Vegas property. After holding the director of internal audit position for the Rio All Suite Hotel & Casino, Eylar joined Boyd Gaming in 1995.

In addition to being very involved with Boyd Gaming, Eylar is a shining star when it comes to being a Harrah Hotel College alumna. She is a past president and past board member of the Las Vegas Chapter of the Institute of Internal Auditors and has served on other boards and nonprofit



agencies, participated in the UNLV Hotel College Mentor program for several years, and has sponsored ‘A Day in Internal Audit’ for accounting students at UNLV and CCSN for numerous years. Eylar is currently a member of the Harrah Hotel College alumni board of

directors.

“I really enjoy being able to reach out to students,” Eylar comments. “I know that the guest speakers I had the chance to hear were really interesting when I was choosing a career path.”

Eylar says she believes Boyd

Gaming's history is parallel to that of UNLV. "The company has really grown — from a small entity to one of the top gaming companies. It still maintains that family atmosphere, and employees are encouraged to have confidence in their abilities, much like at UNLV.

Even though UNLV started out small and has now grown into a world-class institution, you still feel special when you are there, like part of a family. I've been fortunate to have known all three deans of the Harrah Hotel College and see how they have all contributed to the college in different ways.

"While we all work to live, you don't necessarily feel that way at Boyd. It's the same feeling I had at UNLV — I was attaining education but not for just one goal; it was to help me have the confidence to do whatever I wanted!"

Premier asked Eylar how Boyd Gaming handled the issues that hurricanes Katrina and Rita dealt the company and how her position worked through those problems and solutions.

"Boyd had two properties that were hit by Katrina and Rita," says Eylar. "Treasure Chest in New Orleans and Delta Downs in Vinton, La. Although they were both hit, they sustained a lot less damage than many other gaming companies' properties.

"We were fortunate because we were able to reopen both of them before the end of the year. Treasure Chest reopened Oct. 10; and Delta Downs, Nov. 3. Because of the staffing challenges, neither one is open 24 hours a day as they previously were. We operate there on a 'limited' day, where we are closed seven to eight hours a day. It seems to be working for these properties, and for that, we are so thankful. We will continue to monitor and do what's best for the company and the environment in which those properties are operating."

Eylar notes that the company was phenomenal in sending as many supplies to that region as it could. It also moved employees to other Boyd properties around the country and paid every employee it could find for 90 days. "If they could get to us, we had a check for them," she says. "Housing was the biggest challenge for our employees down there, and it still is," Eylar adds.

"We brought the internal auditor from Treasure Chest to our office for two months, and she worked with us," she says. "The Delta Downs auditor was



moved to Sam's Town Shreveport so he could continue his work as well."

Eylar had the opportunity to visit that area after both properties had reopened. "I know it's a cliché to say that you can't believe the devastation until you see it, but that really was true. The pictures don't do it justice — you need that visual to completely understand. There were literally blocks of empty homes, like a ghost town."

Premier also asked Eylar about the changes going on at one of Boyd's most well-known properties, the Stardust. "The Stardust is set to be imploded during 2007," she notes. "I don't want to sound like I'm bragging, but this company has been utterly magnificent and focused on the Stardust employees and customers. Since the property opened more than 50 years ago, there are some old-timers we expect will probably retire when the Stardust closes. However, we will make every effort to maintain customer service, and then at the appropriate time, we will do everything we can to help the employees relocate to other Boyd Gaming properties, and the same with our customers — we hope to place them at other Boyd Gaming properties."

The Stardust is being imploded to make way for Boyd Gaming's largest project to date, Echelon Place, a world-class destination on the Las Vegas Strip,

PAR FOR THE CURE COMPLETES FIRST TOURNAMENT

by Chris Cain, PGA

Last October, students from UNLV's Professional Golf Management (PGM) program helped organize and staff the Par for the Cure Celebrity Classic Golf Tournament, a benefit tourney to raise funds for breast cancer research and to help those already stricken by the disease. Founded by former golf pro and Las Vegas resident Brian Esposito in honor of his mother, the October event was staged at the Tournament of Players Club at The Canyons in Las Vegas.

Participants, sponsors, donors, celebrities, and PGA Tour players playing in the Las Vegas Invitational kicked off the weekend's events Oct. 16, with a cocktail party held at the JW Marriott Las Vegas. The tournament was held Oct. 17, with an awards luncheon and check presentation following the event.

The tournament's first year was very successful, with a full field of 120 golfers. Participants were organized into 18 six-person groups consisting of a professional golfer, a celebrity, and four amateurs. PGA Tour players who participated included Kim Saiki, Sergio, Bill Lunde, and Mike Loudon. Susan Anton, John Daly, Seth Joyner, Al Joyner, and Duke Simms were among other celebrities who took part in the event.

In addition to helping with the actual tournament, PGM students sold fundraising bracelets. By volunteering their time and efforts, the students collected more than \$2,500 in donations. According to the event's founder, Brian Esposito,



"The UNLV PGM students added a level of professionalism to our event in that they kept pace of play to a high standard. They also served as representatives of the game of golf and enforced all of the rules of golf, which allowed for a fair and honest competition."

More than \$100,000 in total was raised, and Dr. Dennis Slamon, who developed Herceptin, a drug currently used to save thousands of breast cancer patients, was on hand to accept the \$50,000 check for UCLA's Jonsson Comprehensive Cancer Center. Another \$50,000 check was presented to Candlelighters, an organization providing assistance to children with cancer and their families in the Las Vegas area. More information on Par for the Cure is available from the tourna-

ment website, www.parforthecure.com.

The UNLV Professional Golf Management program is led by Christopher Cain PGA. Students graduating from the PGM program will receive a bachelor of science degree in recreation, with a concentration in professional golf management. The PGM curriculum consists of 124 credit hours in four primary areas: golf management, recreation and leisure, general studies, and elective courses. Along with these commitments, students must complete 16 months of internship experience under the guidance of a PGA Class A professional. Specialty seminars are also offered to assist students in passing the Professional Golfers Training Program offered by the PGA.

COCKTAILS ANYONE?

Harrah Hotel College Advisory Board member **Elizabeth Blau** (of Elizabeth Blau & Associates) appeared on Martha Stewart's television program *Martha* Feb. 7. The episode featured a number of Las Vegas restaurants. Montecristo Rum, the company run by alumnus **Tim Haughinberry**, president, and **Josh Wand**, national sales manager, was also featured on the program as Martha demonstrated how to make her new favorite cocktail, the Mojito.

Coconut Mojito

(makes one)

4 sprigs fresh mint

1 ½ oz. canned coconut milk

½ oz. rock candy syrup

Juice of one lime

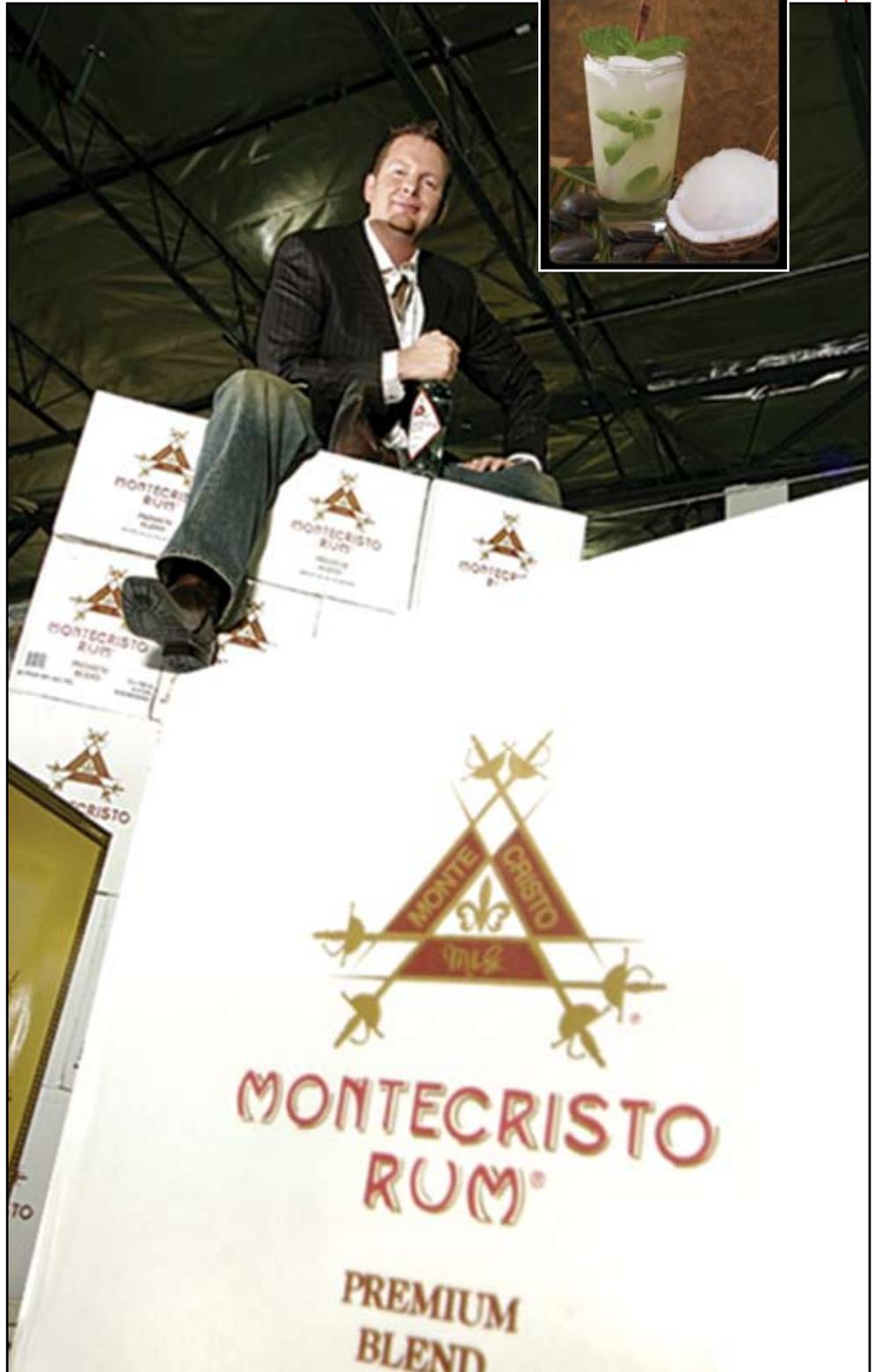
Ice cubes

2 oz. Montecristo light rum

1—2 oz. club soda

Coconut rum for serving

Combine mint, coconut milk, syrup, and lime juice in a mixing glass; muddle for a few seconds. Add ice, rum, and soda; stir to combine. Pour into a highball glass; add enough coconut rum to just float on the surface of the drink. Serve immediately.



Alum Tim Haughinberry poses atop his award-winning rum.
Photo by Sean Thompson.

INNovation Village Planning Session Attracts Gathering of Eagles

by Russell Dazzio '73

During the second half of 2005, Dean Stuart H. Mann and Russ Dazzio, the project coordinator for INNovation Village, focused much of their energies to pitch INNovation Village to every hospitality industry leader who would give them a few minutes of their time. As the countryside was scoured for future partners, they also took time to seek out the very best and brightest the hospitality industry has to offer to serve on the newly formed INNovation Village Advisory Group. The search was unique in that not only were they looking for top operations people but also for individuals skilled in the disciplines of hospitality design, development, technology, financial planning, law and, of course, education. By the end of 2005, they had spoken to a number of senior executives who had

expressed interest in supporting and working on INNovation Village. As the year drew to a close, they decided to pick a person from each discipline believed to be important to the overall concept to attend a planning “work session” on INNovation Village. And, thus, what can best be described as a “gathering of eagles” vectored in on the UNLV Stan Fulton Building Feb. 1, for what turned out to be a most interesting day.

One of the purposes of this first get-together was to use the experts as a sounding board to test a number of theories that had been created on how INNovation Village would be developed and actually operate. Such things as what operating protocols would best serve a commercial venture located within a public institution, and the practicality

If you have expertise in hotel, accounting, food and beverage, or conference center operations or are skilled in the disciplines of hospitality design, development, technology, financial planning, or law and are interested in chairing or serving on a subcommittee, please contact Karin Olsen at (702) 895-3148 or karin.olsen@unlv.edu.

of expecting gifting from major technology organizations like Microsoft were discussed. It became evident early in the day that bringing INNovation Village to UNLV represented possibly the most complex and challenging development ever attempted on a college campus. Ignoring the advice that “Rome wasn’t built in a day,” the organizers asked their “gathering of eagles” to tackle a total of six objectives during a very short time period. They included:

- Define INNovation Village, its vision, and its mission;
- Clarify what facilities are being considered to be part of INNovation Village;
- Identify the value of INNovation Village to its constituents: UNLV, the technology industries, the hospitality industry, etc;
- Create an organizational structure outline for the planning committee;



INNovation Village

U N L V H a r r a h H o t e l C o l l e g e



View of Hotel and Ballroom connecting to Steve Fahren Building Conference Facilities

- Discuss what protocols will be required to develop, design, and operate INNnovation Village; and
- Identify what immediate action steps the planning committee needs to take.

Nearly all of the objectives were met by a dedicated group of individuals who made up our distinguished INNnovation Village Planning Work Session participants. The participants were Hal Berghel, associate dean, Howard R. Hughes College of Engineering; Glenn Bonner, chief information officer, senior vice president, MGM MIRAGE; Pearl Brewer, director of graduate studies, Harrah Hotel College; Rajesh Chandnani, director of strategic planning and consulting, Wimberly Allison Tong & Goo; Jill Cole, principal, Cole Martinez Curtis and Associates; Russ

Dazzio, chairman, R&R Global Hospitality; Andy Feinstein, department of food and beverage management, Harrah Hotel College; Rob Grimes, chief executive officer, Accuvia; Cathy Hayes, senior director of administration, Las Vegas Convention and Visitors Authority; Jay Kornmayer, executive vice president, gaming division, Wells Fargo; Mary Malloy, national and international sales manager, Hotel & Motel Management; Stuart Mann, dean, Harrah Hotel College; Matthew Muta, industry manager, hospitality and retail industry solutions unit, Microsoft Corporation; and



Members of the INNnovation Village advisory group discuss the project.

Karin Olsen, director of external relations, Harrah Hotel College.

It was clear after the first planning session the amount of work ahead is staggering and many more talented people are needed to fill positions in the myriad of subcommittees that will be formed.



The Jerry Vallen Professorship

HONORING A LEGACY

When Jerry Vallen came to Las Vegas in 1967 to begin the hospitality education program at UNLV, he received a warm welcome from the resort industry, which financed the original startup of the college. For the next 22 years, Jerry created a hospitality education program that would become one of the best in the world. Through his tenure as dean, the college graduated more than 2,400 students, feeding the industry's demand for college-educated hospitality managers.

To commemorate our founding dean's commitments and accomplishments for the college and to the profession, we have established an endowed professorship. The Jerry Vallen Professorship will make funds available to bring distinguished industry and educational leaders with significant achievements in the hospitality industry to the Harrah Hotel College. This executive or professor-in-residence would come to UNLV to provide guest lectures, workshops, consultation, and advisement sessions with faculty, staff, and students on research and professional development projects.

William F. Harrah College of Hotel Administration



For more information, please contact:



Karin Olsen
Director of External Relations
William F. Harrah College
of Hotel Administration
(702) 895-3148
karin.olsen@unlv.edu

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TERRY LANNI REMEMBERS A GAMING PIONEER AT UNLV SCHOLARSHIP LUNCHEON

by Deborah A. Young, CFRE, '98 MPA

When MGM MIRAGE executive Dolores Owens died in November 2003, the gaming industry lost one of the highest-ranking women in the casino business. In recognition of Owens, longtime friend and colleague Terry Lanni, CEO of MGM MIRAGE, established a scholarship fund for students in the Harrah Hotel College. To date, more than 75 individuals and businesses have supported the fund and five students have received awards.

Lanni recently spoke to UNLV students, faculty, staff, and donors at the Annual Scholarship Recognition Lunch hosted by President Carol C. Harter at the UNLV Foundation. His comments at the luncheon included some

wonderful memories about Owens, her legacy, and the important role she played in the lives of many, including the Lanni family. With the hope that the Dolores Owens Scholarship Endowment Fund will continue to grow larger, generate more funding, and provide for more scholarship awards, Lanni issued a challenge to all those who knew Owens.

He will personally match additional gifts to the Dolores Owens Scholarship Endowment Fund made between now and the end of May 2006, up to a total amount of \$50,000.

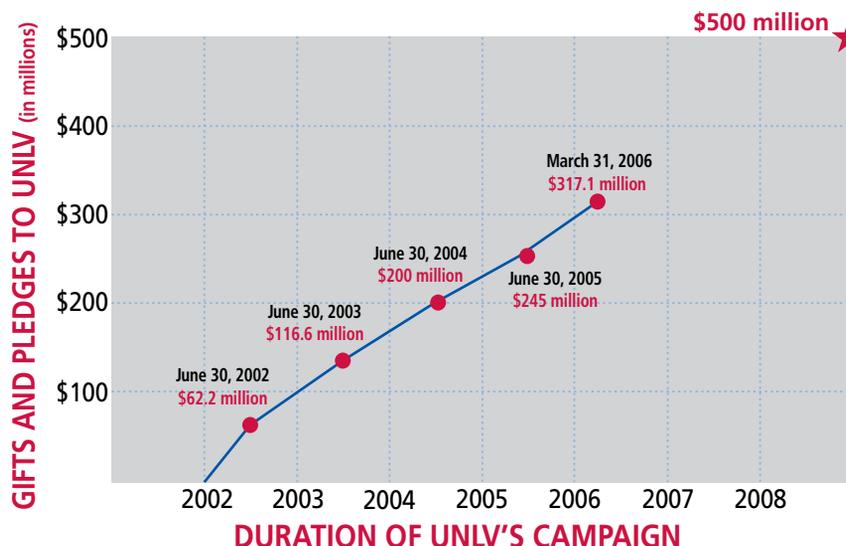


Claudine Williams, Terry Lanni, and Kitty Rodman

To contribute to the fund, please contact Deborah Young, director of scholarship & tribute giving, UNLV Foundation, at (702) 895-2818 or by e-mail at deborah.young@unlv.edu. You may also give online at <http://foundation.unlv.edu>.

Private support for Harrah Hotel College programs during the Invent the Future campaign will support students and faculty in a hands-on hospitality and leisure services learning environment and provide a forum for cutting-edge research and development. We are pleased to announce some of the major gifts we have received: Station Casinos

has committed \$500,000 for student scholarships; and Jung-Ho Suh pledged the \$50,000 leadership gift toward the Jerry Vallen Professorship. We thank everyone for their participation to help your college continue as the pre-eminent leader in undergraduate and graduate hospitality and tourism education.



Invent the Future is UNLV's first comprehensive effort to secure the promises of tomorrow through a \$500 million fundraising initiative. With your help, private funding for students, faculty, research, facilities, and programs will map a course for Las Vegas' next decade.



NIGHTCLUB MANAGEMENT CLASS:

You Can Earn Credit for This?

by Karen Sharp

On any given weekend in Las Vegas, hundreds of club hoppers line up behind red velvet ropes waiting for the chance to enter any one of the city's hot spots. Nightclubs are a flourishing and ever-changing business in Las Vegas as well as in other cities all over the world. Social tastes change on a whim; the need for disco can change into a need for glam rock, grunge, or bubble gum pop in a split second. Employees of a successful club must be on top of the latest trends and be prepared for whatever comes next.

That's where UNLV comes in.

Thanks to a new class taught in the food and beverage management department at UNLV, students are learning all about the ins and outs of operating a thriving nightclub. The nightclub management course is in its first semester and is already creating a buzz. Bryan Bass, an alumnus of the hotel college and instructor of the nightclub management class, created the concept of the course after he graduated. "I was the first student to graduate with a beverage management major," he says. "And I was somewhat disappointed with the lack of progress the degree had made in the four years since my

graduation. I wanted to enhance the beverage program and better assist the students concentrating on this degree in becoming more



attractive to companies operating on the Strip."

Bass says he wanted to give something back to the school. He pitched the idea to Donald Bell, Ph.D., a professor in the food and beverage management department. With his support, they presented the idea to food and beverage management department chair Andy Feinstein, who arranged to have the class added to the schedule. "I am very excited about our new offering in the department," says Feinstein. "Nightclub management is an emerging management field, with tremendous potential for growth.

Bass says there is a real need for the class because there is a

vacuum for new management and future leaders in the nightclub field. Nightclub owners are forced to recycle less than ideal people in key positions. This class is designed to give students more of an idea of what is out there and give them insight to an industry previously not explored at UNLV. "I created the concept of the nightclub management course quite simply because nothing like it existed," he says. "This class will serve to help prepare the next wave of nightlife operators for the first steps of a successful career in the industry."

How will he do that? Bass has structured the class to alternate field trips to the city's hottest nightclub venues, tours with senior management, and in-class lectures from some of the most pioneering and dynamic personalities involved in the industry today.

As for the future of the class, Bass remains positive. He hopes to be able to start placing his students in nightclub intern positions that will count toward their intern requirements. "As far as my long-term goals with this class," Bass says, "I would like to see UNLV create a nightclub management concentration under the hospitality degree."

SPOTLIGHT ON PATTY BECKER

Executive Director of the International Gaming Institute

by Robyn Campbell-Ouchida '00 MA

In September, UNLV appointed Patricia Becker as executive director of the International Gaming Institute (IGI). The post had been vacant since the death of the institute's former executive director, Shannon Bybee, and it took nearly two years to find someone with such varied experience. With a background similar to Bybee's, Becker is a former attorney, regulator, and casino executive. In addition to serving as the executive director, Becker is also teaching a casino law course this spring.

Not many people know what your position entails. What is the executive director of the IGI responsible for?

The goals of the IGI are to provide training and education for both gaming regulators and those working in the industry. My job is to coordinate the programs to make that happen.

The institute was created about 10 years ago and has trained the regulators in probably every gaming jurisdiction — specifically the United States and internationally. We work with the Gaming Control Board here in the state of Nevada. They come in, and we have private training sessions for new gaming jurisdictions like Indian casinos. They can come in and learn how to do a licensing investigation, background check, surveillance, security, enforcement,

and basically how to be a regulator.

The IGI also has training programs for the industry, both domestically and internationally. We also have generic programs like accounting and finance, so if you are already working in the industry, you can get additional training.

How has your background as an attorney, gaming counsel, Gaming Control Board member, and teacher prepared you for this job?

This is a three-part answer. On the teaching side, I think I can be effective because I have worked in the industry. ... I understand what goes on in casinos. I know what students need to know, and it's not every detail — they need a general understanding of the system so they won't get into trouble.

On the IGI side, I'm fortunate enough to know many of the industry leaders and can call on them for assistance to teach a class or whatever the need may be.

The third part is the government side — I know that working for UNLV is not the same as working for state government, but there are some similarities. All of this makes my job a perfect fit for my expertise.

Are there any new or upcoming programs at the IGI?

We're working on getting certification programs for next fall. We are also looking into offering online programs for the IGI.



Executive Director
Patti Becker

The IGI is really in a growth mode. There is a lot of positive energy around, and although the institute had lost some momentum with Shannon's death, we're working on getting a lot of things up and running. I'm especially excited about our new

director of programs, Nakia Jackson-Hale, who started in that position at the beginning of March.

How can Harrah Hotel College alumni support the IGI?

I think that's a two-way street — the institute should support them, and they should support the institute. Alumni in the gaming industry can be helpful by teaching classes because they have a good understanding for what students need to know. They can also take courses, and the IGI can help them with certification and ongoing instruction.



FROM THEORY TO RESEARCH

LAS VEGAS ECONOMIC TRENDS

by Robyn Campbell-Ouchida '00 MA

Open any Las Vegas business publication, and you'll most likely find reference to Jeremy Aguero '97, '04 JD and his company, Applied

Analysis. Aguero has become a staple resource for business and economic analysis on current trends in a number of industries, including land use and gaming.

He's someone who credits his UNLV education with his ability to carve out a unique niche. Not surprising, many graduates have found themselves in careers

outside the traditional hospitality field.

As a freshman, Agüero met the late Shannon Bybee, former director of the International Gaming Institute at UNLV.

“He basically took me under his wing and got me really involved on campus,” Agüero remembers. “He was just phenomenal to me, and I wanted to follow in his footsteps.” In addition to obtaining his undergraduate degree, those footsteps included law school.

“While I was an undergrad, Shannon really helped me see a clear path. He got me into finance and economics courses, and although I wasn’t an honors student, he helped me get into some honors and graduate classes. There was no one I had more respect for when it came to higher education than Shannon. He helped put me on the road less traveled, and it’s led to amazing things,” Agüero says.

During his senior year as a student in the hotel college, Agüero worked for Coopers & Lybrand LLC’s Financial Advisory Services Group, where he learned the ins and outs of gaming audit work. “I had the chance to learn about real estate, urban economics, and other important items,” says Agüero. “These things, combined with the vast amount of knowledge I gained at UNLV, really helped me start my business.”

Upon forming Applied Analysis in 1997, the company’s first project was preparing *The Hospitality Industry’s Impact on the State of Nevada: A Review & Analysis* with Bybee. This report was later submitted to the Federal Gaming Impact Study Commission. “That project really opened a lot of doors for me,” says Agüero.

Applied Analysis is a Nevada-based advisory services firm. It is an information and analysis resource for both the public and private sectors. The company’s team has extensive experience in economics, information technology, and finance, and it applies this knowledge in an effort to develop creative solutions to their clients’ challenges.

“The contacts I made at UNLV have been remarkable to my business,” comments Agüero. “Southern Nevada was and still is built on relationships. I stay in close contact with the folks at UNLV and believe that all alumni should. You never know when those relationships will come in handy.”

Agüero’s team has performed analyses in Nevada, California, Mississippi, Colorado, and Illinois. Its public sector practice has analyzed the fiscal and economic impact of developments from five to 23,000 acres and has dealt with policy issues spanning from business tax initiatives to the cost of air-quality programs. “I am so fortunate — I get to do good work for good clients,” he says.

“We’re up to nine employees now,” says Agüero. “We’d really like to expand our reach, but because we do focus on the quality of our work over the

quantity, we’re very selective in hiring.

“Our company fills a previously untapped niche. ... We really like and understand trend data,” says Agüero.

About 40 percent of Applied Analysis’ work is for the public sector, and the remaining 60 percent is in the private sector. With clients ranging from Boyd Gaming, MGM MIRAGE, and Station Casinos to all of Southern Nevada’s municipalities, the Bureau of Land Management, and the federal government, to name but a few, Agüero’s company and its work are certainly diversified.

“The contacts I made at UNLV have been remarkable to my business,” comments Agüero. “Southern Nevada was and still is built on relationships. I stay in close contact with the folks at UNLV and believe that all alumni should. You never know when those relationships will come in handy.”

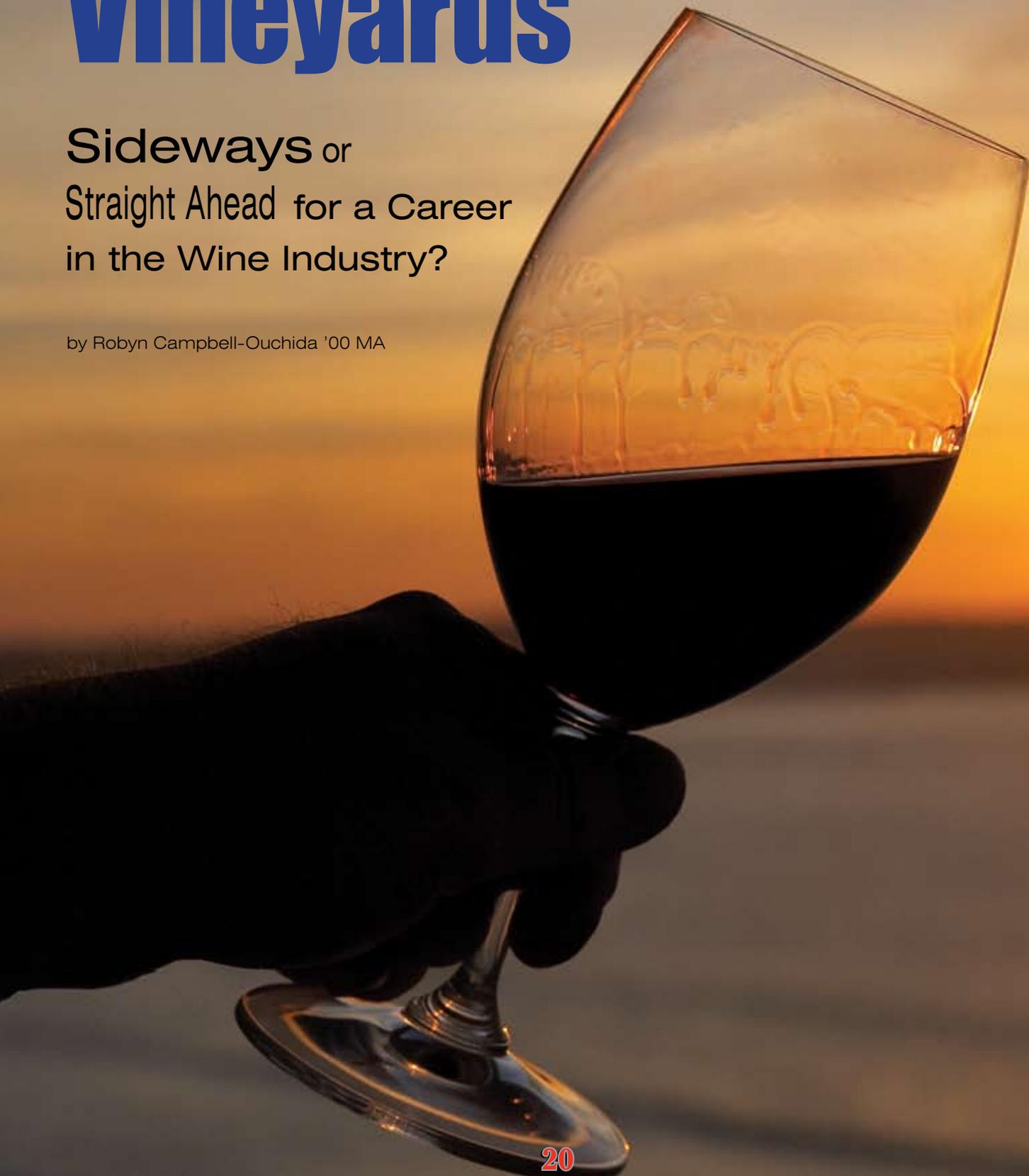
Agüero’s advice to those looking to get into a field similar to his: “Diversify your skill set, take as many classes as you can, such as writing, heavy mathematics, internships, and stay up on market trends. Don’t steer away from the rigor — it will help you understand people, skills, and operations,” he says. He believes that higher education is what you make of it, not what it makes of you.

So why does Agüero support UNLV? “Both UNLV and its law school need a huge commitment from the community in order to continually be recognized nationally and internationally. The reputation of our alma mater is dependent on the next group of students,” he explains.

From Vegas to Vineyards

Sideways or
Straight Ahead for a Career
in the Wine Industry?

by Robyn Campbell-Ouchida '00 MA



Even before last year's surprise hit movie *Sideways*, wine consumption has been increasingly gaining in popularity over the past few years. There are wine bars popping up all across the country, and many restaurants are offering flights of wine so that patrons can try a few and see which ones they really enjoy. With all of these opportunities in the wine business, it's no wonder that many Harrah Hotel College graduates end up working in the industry. *Premier* found out what drives these individuals' passion about the work they do as well as how they found their career callings.

Bryan Page '96 is the owner of Page Wine Cellars, located in California's wine country. He grew up in Southern California and started cooking at age 16. Through his culinary skills, he gained an appreciation of wine, and as a student of the California Culinary Academy, he completed an internship at a winery. Page also interned at *Wine Spectator* magazine as a tasting room coordinator.

"I also worked as a seasonal helper for the Truchards (a small, family-owned winery in Napa Valley), and I did just about everything there," says Page. "I really enjoyed the operation and hoped to one day have something similar."

After graduating from the California Culinary Academy, Page was working in the catering industry when an accident nearly ended his career aspirations to work with food and wine.

"I decided that since I couldn't stand for a while, I should finish my education. I decided to go to UNLV because I was aware of their hospitality program. I completed two years of coursework in one year."

After Page received his degree, he was asked by some faculty members if he would be interested in teaching a summer course in Switzerland.

"That was a great learning experience — for me and for the students. What an incredible opportunity it was to see Europe and learn more about wine," he says.

Page founded Page Wine Cellars in 1997 when he felt strong enough to get back in the game. "My family has been a tremendous help," he says. "In addition to my parents helping out during the harvest, my mom does the bookkeeping and my dad helps with deliveries in the valley. My brother actually designed one of my labels. It's very much a family operation.

"The people you meet working in this industry are amazing," says Page. "My advice to someone who is interested in winemaking is to stay true to your style.

Wine is a living thing — it's wonderful to work with, but some people put it on a pedestal and worship it, which I don't agree with. It's just grape juice that has gone rotten!"

Page Wine Cellars produces 1,300 cases each season. Page notes that the entrepreneur classes he took while at UNLV were a huge help. "Knowing how to read financial reports and generate capital is so important. Having that basis really helps me," he says.

Lance '82 and Claire '82 Silver are winemakers and winery owners at Tobin James Cellars in Paso Robles, Calif. They purchased half of the operation in 1996 after selling a junior sportswear company they had begun 13 years prior. Claire is not as involved in the detailed winemaking aspects as her husband, but she is involved with the final blending of the wines before they are bottled. She also keeps busy with merchandising, guest and industry relations, and marketing duties for the winery.

Lance began collecting wine when he was 17 — although he didn't drink it then. He enjoyed taking Don Bell's wine-tasting classes as a UNLV student. Claire, on the other hand, grew up in San Francisco and visited Napa and Sonoma a lot with her family.

She also shared the fact that although she was never able to take Don Bell's class, Lance shared his knowledge and enthusiasm about those classes with her.

"I was always intrigued by the beautiful vineyards, the smell of the wine-filled oak barrels aging, and the caves. The tasting rooms always gave us kids grape juice to sample," she says.

Premier asked the Silvers about recent trends they have seen in the industry.

"Wine consumption in America is at an all-time high, surpassing beer for the first time as the number-one adult beverage consumed," says Lance. "Wine quality continues to improve, which makes the future even more exciting."

Claire comments that "besides the consumption, wine country visits are the number-one tourist thing to do in California. This means it will be more important than ever for winery tasting rooms to demonstrate true hospitality and give customers an experience they will not forget. We have a chance to really 'make' people's vacations and have them relive those great times when they open bottles of wine they purchased on their vacation."

They both agree that their degrees in hotel administration gave them “rounded and grounded” approaches to the industry. “Most of my classes helped me in one way or another throughout my adult working life — even when I was removed from the industry for years before returning to it,” says Claire. “For students considering working for or owning a winery one day, I would say to always remember who your customer is. Do it for the love of the product and your customers. Don’t get too caught up in the glamour or the wine review/ratings games.”

Kathy Clark '94 is the director of catering for Walters Golf, owner of the Bali Hai Golf Club in Las Vegas. In her position, she organizes parties, weddings, and private events, which make up more than 50 percent of the club’s revenue. The largest market she caters to is conventions, many of which do “buyouts” of the restaurant.

Premier asked her about the alcohol consumption at such events and trends she has seen in her job as a caterer. “I’ve found that approximately 40 percent of people drink wine at events, and they always drink more red than white wine,” says Clark. “Most wedding parties host an open bar and usually offer a Cabernet and a Chardonnay. Lately, I have noticed that more are going toward Pinot Grigio and Rieslings, though.”

Clark goes on to say that in the past few years, she has noticed more requests for smaller food dishes complete with wine pairings. “This trend has really taken off. We’ve started hosting a few events here that are open to the public where we offer a variety of wines by the region along with small appetizers.”



Kathy Clark '94, is director of catering for Bali Hai Golf Club in Las Vegas, Nev.

She notes that it is important to work while you’re going to college so you can immediately apply all the skills you’re learning.

“If you do this, you basically get your entry-level job over with right away,” says Clark. “I would love to be able to take the food and beverage cost control class again now that I have some more experience under my belt.”

Another alumnus working in Las Vegas is Ryan Voss '02, wine director for the Rio All-Suite Hotel and Casino. As someone who describes himself as having had a “lifelong love affair with food and wine,” Voss grew up helping his mother cook adventurous meals in San Francisco for their family.

“My passion for wine began at my grandfather’s table where he loved sharing a bottle, a meal, and good conversation.” It was these childhood experiences that inspired Voss to pursue a career in the hospitality industry.

“At the table, we can experience a sense of peace with others, a sense of love,” comments Voss. “In most aspects of their lives, people move too fast. But sitting at a table sharing food and wine is the one time most people can slow down and reconnect with each other.”

He attended the Sommelier Society of America’s Captains Course for sommelier certification and also took classes from the Viticulture and Enology Department at the University of California at Davis

continued on page 27

UNLV SINGAPORE

On Track for September 2006 Opening

by Karen Sharp

UNLV and the Singapore Economic Development Board (EDB) are moving forward with establishing the William F. Harrah College of Hotel Administration's first international campus. Singapore's Ministry of Education recently approved UNLV Singapore formally as an Institute of Higher Education. And now, UNLV Singapore is accepting applications for online enrollment in its first classes, scheduled to begin in September 2006.

In September 2005, the Nevada System of Higher Education Board of Regents unanimously approved the university's request to hire the first group of instructors for the UNLV Singapore campus. Andy Nazarechuk, assistant professor with UNLV's Harrah Hotel College, will serve as dean in the new hotel administration program. "UNLV is excited to establish its first international campus," he says.

The 12,000-square-foot campus will be housed on the 10th and 11th floors of the National Library of Singapore, a prestigious building comparable to the U.S. Library of Congress. The campus will offer a bachelor's degree program in hotel administration and hospitality management. UNLV Singapore is offering the college's upper-division courses, which will include hotel administration, hospitality marketing, food & beverage management, and hotel law. Students may also earn an executive master's degree in hospitality. There will also be a variety of overseas internship programs, including some based in Las Vegas. Around

200 students are expected to enroll for fall 2006 classes.

Stuart Mann, dean of the Harrah Hotel College, says Singapore provides an ideal setting for the college's first international campus. "The proximity of Singapore to China and other Asian nations makes

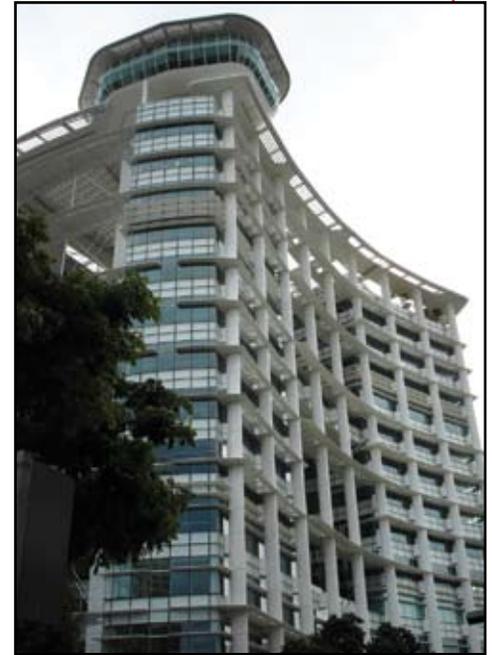
it the ideal place for our hospitality management programs as Asian tourism increases dramatically over the next 10 to 20 years," he says.

Economic Development Board executives agree. "With the expected boom in the tourism sector, there will be an increase in tourism employment opportunities," says Kenneth Tan, director of services for the EDB. "The courses offered by UNLV will add to the options available for students who wish to join the tourism industry and prepare them for this dynamic and rewarding industry. UNLV's campus here is an excellent and timely addition to Singapore's Global Schoolhouse."

Cornell University, Stanford University, Johns Hopkins University, and Massachusetts Institute of Technology are a few of the other institutions organizing programs in Singapore.

The Singapore campus is just the beginning for international ventures for UNLV. Dean Mann says the college is working toward future projects in Mexico, India, China, South Korea, and the Philippines.

Construction of UNLV Singapore is set to be completed in May. A grand-opening celebration is scheduled for August 2006. For more information about enrollment, visit www.unlv.edu.sg.



The National Library of Singapore will house UNLV Singapore.



Rendering of UNLV Singapore reception area.

EXECUTIVE ONLINE MASTER OF HOSPITALITY ADMINISTRATION PROGRAM

A Solution for Those With Demanding Positions

by Gael Hancock

Deidre Ross, director, conference services, American Library Association, is flying in for the 2006 spring graduation ceremony from Wilmette, Ill. Billy Hiers, vice president of both food and beverage operations and slot player development, Tropicana Hotel, is also attending the graduation ceremony. His drive is just across town, but it will be one of the few times in recent years that he's been on campus. Brian Shedd, vice president of client services, Targetbase, will be joining the group from Texas — he was one of the first students to join the program.

And what is the program, you might ask? These are just a few of the 18 students who will graduate this May from the executive online Master of Hospitality Administration (MHA) program.

The program was started in 2001 with the original intent that cohorts of students would move through the program together — connecting and networking. Students still connect and network, but the program has morphed into something much more vibrant and flexible.

Unlike many executive graduate programs where students meet in person with instructors on a regular basis over a specific period of time, the MHA gives students almost unlimited options. During a year, there are five eight-week online

sessions with a required course and one or more electives offered in each. A student may take as many or as few classes in each session, as work or family commitments dictate. The 30-credit program is designed so that it can be completed in one year, but three years seems to be the standard.

“Our goal is to meet the needs

of busy hospitality executives by giving them control of their own course schedules,” says Pearl Brewer, Ph.D., director of graduate studies. “We have students who have put their studies on hold through job changes or crunch times at work, only to return several years later to complete their degrees. The program has

A TRUE COHORT

It was August 2003, and a group of employees of the various business entities of the Cherokee Nation were preparing for their first master's class at UNLV. Gathered in two locations in Oklahoma — Tahlequah and Catoosa — they were eager to meet their professor and the other students. At the appointed time, the professor appeared on the television screen at the end of the room and class began.

Eight of these students will be graduating in May. Members of a true cohort, these students participated in a hybrid offering of the Master of Hospitality Administration program that included compressed video and online instruction. Students at UNLV could see the students in Oklahoma on television screens in the classroom, and professors deftly juggled the jobs of teaching and directing the “video” as students in the three locations

asked and answered questions.

These students were truly dedicated, pursuing their educational goals despite impending tornadoes (where they watched the screen while crouched under the table), electrical failures, and occasionally sketchy reception. Several of the students already had their MBAs, but the importance of hospitality-related instruction, in light of the nation's new casinos and hotels, drew them to the program.

This educational program for the Cherokee Nation was the brainchild of Doyle Paden, a business executive who came out of retirement to serve as the manager of education and development for Cherokee Nation Enterprises. The nation pays for the tuition and books of these students and covers other expenses, including travel to Las Vegas for the upcoming graduation ceremony.

seen growing success because it is offered totally online and doesn't require the initial time and money commitments of other executive programs."

This summer, two on-site classes will be offered in Denver to highlight the new event management concentration. These courses will be offered in conjunction with Event Solution's "Idea Factory." Other program concentrations include hospitality and gaming.

"The beauty of this program is its incredible versatility," says alumna Kathy Nelson '94, '96 MS, '04 Ph.D., director of the MHA program. "This summer, we will be offering a hybrid program that will include online coursework and face-to-face instruction in Denver. It is our goal to take advantage of partnerships with trade associations and publications, developing unique ways to offer classes and meet the changing needs of our students."

Most people in the hospitality industry work long hours and often travel on business. An example is graduating student Michiel Bakker, corporate director of food and beverage, new builds, and transitions for Starwood Hotels and Resorts Worldwide. He says he was attracted to the MHA because of the "reputation of the program and the fact that you can do everything online — a must for me with my travel."

Bakker is not alone. A short survey of the graduating students indicated that most of the eight to 10 hours a week of homework was done either early mornings or late at night in hotel rooms or at work during breaks and lunch.

At first, it may seem surprising that a number of the students in the program live and work in Las



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ExecMHA@unlv.edu
Hotel.UNLV.Edu

UNLV
UNIVERSITY OF NEVADA LAS VEGAS

Vegas, but when you take into consideration the demands of the hospitality industry, it makes good sense.

Hiers found the importance of "being able to complete the program without attending a class on campus. In my early years, I attempted to go to classes but soon found out that work was the number-one priority. Consequently, I dropped classes I was taking in the '80s and never even pursued my four-year degree until 1995. Based on my job responsibilities, I would

never have been able to complete my master's if I had had to leave work and go to class on campus."

Or, in the words of another graduating student, Nick Thomas, senior training coordinator, human resources, Wynn Las Vegas, "The fact that I never needed to change my work schedule for school was an amazing benefit."

For more information, please contact the MHA office at (702) 895-5430.

UNLV ALUMNUS COOKS UP BIG SUCCESS AS 'NEXT FOOD NETWORK STAR'

by Karen Sharp

A culinary star is born. Guy Fieri, a 1990 graduate of the hotel college, has been named "Next Food Network Star." In April, Fieri beat out seven other culinary hopefuls competing on the Food Network's contest. For several weeks, Fieri and the other contestants heated things up on national television, as they worked to improve their culinary skills in hopes of landing their own show on the Food Network. They performed intense cooking demonstrations in front of some of the elite in the industry, including Emeril Lagasse and Bobby Flay.

The finalists also participated in a showdown on the CBS Early Show, where they performed a demonstration with host Julie Chen.

Fieri currently owns a restaurant called Johnny Garlic's California Pasta Grill in Santa Rosa, California. In answering the question of why he deserved to be the next Food Network Star, Fieri wrote on the network's website, "I have cooked with some of the best and crashed and burned with the rest. Food is a journey and I am a well-suited tour guide. From BBQ to sushi, if it is fun, unique and

exciting, I want to know it, feel it and cook it!"

Fieri also stays close to his UNLV roots, according to the hotel college's Director of Alumni Affairs, Judy Nagai. "He sent an e-mail message and told me that he's a huge fan of his alma mater and wears his UNLV colors all the time," Nagai said.

The future certainly looks bright for this UNLV alumnus. Fieri will host a cooking series for the Food Network. The six-episode series will begin airing on June 25. For more on Fieri's big win, log onto www.foodnetwork.com.

STUDENTS SHARE EXCITEMENT AT CAMP BRISTLECONE

by Cynny Carruthers

During the summer of 2005, students from the Leisure Studies Program were invited to collaborate on a unique project with Clark County Parks and Community Services (CCP&CS). The project, Camp Bristlecone, a summer camp for adults with disabilities, was held in August at Camp Lee Canyon in the Spring Mountain Range.

These popular outdoor experiences were first started by CCP&CS in 1979 and continued until last year due to budgetary restraints and department realignments. The adaptive camp

for adults was only one of the eliminated programs, but after hearing how important these camps were to the participants, Clark County P&CS recreation manager Jane Pike felt something needed to be done to remedy the situation. She sought help from the Leisure Studies Program as well as the City of Las Vegas Adaptive Recreation Program, and Camp Bristlecone was born.

A Leisure Studies graduate student worked with the CCP&CS staff to help develop the camp program. Students received 15 hours of training as counselors

before serving at the camp as full-time counselors for a week. They learned leadership techniques, activities, and environmental adaptations to create a successful experience for the campers.

The camp was recently awarded a Nevada Recreation and Park Society Program Excellence Award. The program will be offered again this spring/summer. If you are interested in learning more about Camp Bristlecone, contact Associate Professor Cynny Carruthers at (702) 895-4192.

VEGAS TO VINEYARDS

continued from page 22

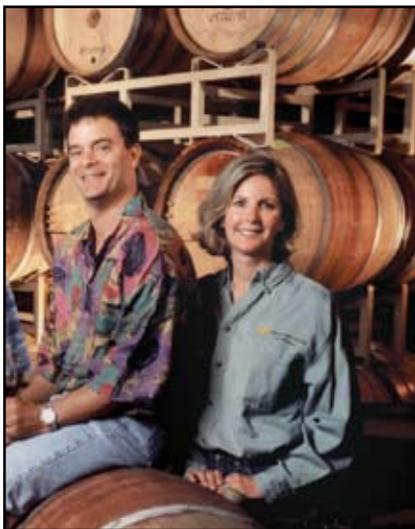
before attending UNLV. While a student in the Harrah Hotel College, Voss was endowed with the Kobrand Award, a national honor that is bestowed among the top six hospitality hopefuls. After graduation, he worked harvests in California and France and completed an apprenticeship at the famous restaurant Le Jardin des Sens.

Voss was lured back to Las Vegas when he was offered the opportunity to be a consultant for the opening of the Ritz-Carlton, Lake Las Vegas. He developed and implemented the wine program from the ground up before joining the Rio All-Suite Hotel and Casino. Today at the Rio, he oversees the direction of a \$15 million wine program and recently has had the opportunity to aid in the direction of Paris Las Vegas and Bally's Wine and Spirits program.

What does Voss see in the future? "Efficiency and consolidation are the buzz for the wine industry business trends in Las Vegas," he says. "MGM's recent purchase of Mandalay and Harrah's acquisition of Caesars has forced these companies to think globally when it comes to food and beverage. These business trends include the development of property and citywide

wine and spirit committees — a group managing decisions for multiple properties such as 'smart' bulk buying, inventory consolidation, and directing training programs for thousands of employees."

Voss says he knows he would not be where he is today without his degree from the Harrah Hotel College.



Lance '82 and Claire '82 Silver are the winemakers and owners of Tobin James Cellars in Paso Robles, Calif.



Bryan Page '96 is the winemaker and owner of Page Wine Cellars in Napa Valley, Calif.

"My UNLV degree has provided me the opportunity to have an edge over my competition," he continues.

"UNLV embraces outside-the-box thinking, defines and educates on how to create profitability, and provides numerous opportunities for students to build upon their leadership skills — three important ingredients needed to successfully work in the food and beverage industry.

"One of the biggest things I took away from UNLV was the importance of building your own network of friends," he says. "The advice I provide to most students entering this field of work is create and continue to build on your network of friends — you never know when you may need a great employee, and you never know when you may need a new job!"

PAULOS

continued from page 5

executive responsible for design, construction, and opening of all Circus properties, including Colorado Belle, Excalibur, and Luxor, until he left with the title of senior vice president in 1994.

During the 1980s and 1990s, Paulos contributed significantly to the success of Circus Circus' outstanding financial performance. He received recognition for his contributions by being named the 1992 Casino Industry Executive for the Year by the International Gaming Business Executives.

In 1994, Crown Casino Limited recruited him as chief operating officer in charge of building and opening the only full-scale casino in Melbourne, Australia. Paulos structured the property as both a local casino and a premium property, catering to the Asian high-roller market. He enabled the property to compete with Las Vegas for the coveted Asian casino market by meticulously ensuring that the amenities and services existed in the property to properly accommodate these customers.

Paulos returned to Las Vegas in 1995 as the president of Primadonna Resorts, Inc. In this position, he transformed a family-run enterprise into a publicly traded leader in casino gaming. He also made an invaluable contribution to the development and opening of New York-New York Hotel & Casino as a key decisionmaker who influenced major design and development issues.

In 1996, he left Primadonna to help establish Millennium Management Group with former Caesars Palace executive Bill Wortman. A short time later, they were joined by Guy Hillyer, a former board member of Nevada Gaming Control. They developed and managed the Greektown



Casino in Detroit, took over the operations of the bankrupt Resort at Summerlin Casino, and transformed it into the highly successful Rampart Casino. In January of 2003, along with partner Robert Mendenhall, they opened the Cannery Hotel Casino in North Las Vegas and are now in the midst of a \$35 million expansion project.

Over the years, Paulos has been a frequent guest speaker at UNLV and a teacher at the Community College of Southern Nevada. "I pride myself on the fact that I'm a very frank speaker. I want the students to know that this is not an easy business — you're going to work long hours,

and it's not going to be a cakewalk. Students need to know that.

"One thing I've always liked about UNLV is that it lets people know that hospitality is a practical business. You have to let the students know that so they're not shell-shocked when they get out in the world," says Paulos. "They also need to know that entry-level jobs in this industry do not pay well, but if you stick with it and hone your skills, you can make a very good living."

When asked about the future of the hotel college, Paulos is optimistic. "I am unbelievably impressed with Dean Mann. He's done a magnificent job of leading the college to new frontiers, and once INNovation Village is complete, UNLV will be the undisputed king of the hospitality education system," says Paulos. "It will give our students the ability to see practicality in action and the knowledge of up-to-date things in the industry that they can bring to their jobs.

"This industry tends to be slow to change, and as an elder statesman, I know it's not as technologically advanced as it should be. We're afraid of cutting-edge because we don't know it, but students at UNLV are going to see it live. They will see comparisons and will be able to say, 'You can do this now,' which will benefit organizations more than ever

before. The best part is that it will make the hotel college an actual research institution.

"The people at UNLV understand the importance of being relevant within the industry and not being just educators. This is what separates UNLV from places like Cornell. It's not just about the books and the theory — UNLV graduates today are well educated and understand what the business is all about.

"This is still a pretty young school. It all goes back to what Jerry Vallen did. He had a vision and needs to be constantly honored. He's a wonderful fellow who understood what he had at his availability in Las Vegas and what the college could be."

In addition to being a strong supporter of the Harrah Hotel College, Paulos is also supportive of UNLV athletics. "Football was just starting as I was leaving," he

comments. "Basketball was always good when I was at UNLV. I've always been a season ticket holder, and I hope we can get back to the glory days of UNLV sports."

Paulos' family is also fond of UNLV. "My oldest son, Joey, graduated from UNLV, and my youngest son, Michael, played basketball there. Now my stepdaughter, Katherine, is a freshman there. It's nice that three out of my five children have chosen UNLV."

So the story comes full circle. One of the members of Harrah Hotel College's first graduating class is now one of its biggest supporters. "UNLV is going in the right direction," Paulos says. "I'm fortunate to be on the UNLV Foundation Board of Trustees and the hotel college's advisory board. I am happy to get a chance to help the university go forward and really be the center of our community."

MAKE PLANS NOW TO ATTEND THIS SUMMER'S **International Hospitality & Convention Summit at UNLV**

WHAT: 2006 Las Vegas International Hospitality & Convention Summit

WHERE: UNLV campus, Stan Fulton Building, Las Vegas, Nev.

WHEN: June 4-6, 2006

WHY: This is an affordable conference featuring the presentation of academic research and briefings from top industry professionals

Experience breakout industry sessions, keynote speakers, panels of experts, exhibits, tours, and demonstrations.

Certified Hospitality Educator training by the Educational Institute of the American Hotel & Lodging Association will be offered June 2-5, 2006

For additional information on the Las Vegas Hospitality & Convention Summit, visit <http://lvsummit.com>

Congratulations



Seyhmus Baloglu

Congratulations to **Seyhmus Baloglu**, who has been promoted to full professor. He currently serves as associate dean for academic research.

Director of Professional Golf Management Program and Assistant Professor-in-Residence **Christopher Cain, MS, PGA** was recently elected to serve as the PGA Southwest Section's secretary. In this position, he is permitted to serve on the Southern Nevada Golf Association Board as a liaison to the Las Vegas Chapter. In 2007, he will begin serving the chapter as vice president, with his presidency starting in 2009.



Christopher Cain



Michael Dalbor



Tony Lucas



Karl Mayer

Congratulations to **Michael Dalbor, Christian Hardigree '93, Tony Lucas '92 MBA, '00 Ph.D., and Karl Mayer '99 Ph.D.** on the occasion of their promotions to associate professor and their receipts of tenure.

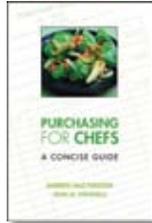


Christian Hardigree

Associate Professor **Andy Feinstein '91, '95 MS** and Professor **John Stefanelli** recently published *Purchasing: Selection and Procurement for the Hospitality Industry*, 6th Ed. New York:



John Wiley. Feinstein and Stefanelli, in addition to **Barry McCool '99, '03 M.Ed.**, also published *Instructor's Manual to Accompany "Purchasing: Selection and Procurement for the Hospitality Industry, 6th Ed."* New York: John Wiley.



Associate Professor **Andy Feinstein '91, '95 MS** and Professor **John Stefanelli** published *Purchasing for Chefs: A Concise Guide*, 1st Ed. New York: John Wiley.

At the EuroCHRIE conference held in November, two of the four papers that were submitted by Harrah Hotel College faculty were finalists for the best paper award. One paper was authored by **Clark Kincaid '99 MS, '03 Ph.D.** and **Seyhmus Baloglu**, titled *The Impact of Self-service Technology on Restaurant Operations: A case study of etab International*. The second paper was written by **Billy Bai, Eunha Myung '96, '98 MBA, '05 Ph.D., and Audrey McCool**, titled *Slow Food Moving Fast: An Inevitable Change in the Tourism and Foodservice Industry*.



Clark Kincaid

A Las Vegas homeless shelter has thousands of dollars to work with this year, thanks to students and faculty in the Food and Beverage Management Department at UNLV. In November, they put together the annual *Friends of Nevada* dinner, a fundraiser for the Poverello House Homeless Shelter. Department Chair **Andy Feinstein '91, '95 MS**, Chef **Jean Hertzman**, and the students of the capstone class have helped raise money for the Poverello House for the past four years. Students receive real-world experience by organizing and carrying out a charity event, and the money goes to people in the community who really need it.



Andy Feinstein



Jean Hertzman

Harrah Hotel College student **Andrew Ahn** received a **Roy B. Evans Scholarship**, a \$5,000 tuition-based award granted to five outstanding PCMA (Professional Convention Management Association) student members. As a part of the scholarship, Ahn will have the opportunity to work with PCMA staff to write an industry-related article for a PCMA publication.

The thesis of **Zhou Wang '04 MS** was awarded best student paper at the EuroCHRIE conference held in November. His thesis, titled *Factors Impacting U.S. Travellers' Domestic Airline Selection: A Post-9/11 Perspective for Change*, was co-authored by professors **Billy Bai** and **Audrey McCool**.



Billy Bai

On April 6, 2006, the Harrah Hotel College hosted its annual scholarship luncheon, featuring keynote speaker Valerie A. Murzl, vice president of human resources, Station Casinos, Inc. Recognized were the following faculty and graduate students to receive college awards: **Pearl Brewer**, Ace Denken Research Award; **Michael Dalbor**, Boyd Award for Research; **Skip Swerdlow**, Boyd Award for Service; **Seyhmus Baloglu**, Boyd Award for Teaching; and **Zheng Gu**, Claudine Williams Distinguished Chair Award. Graduate students received the following awards: **Erin Kneesel**, Best Thesis; **Ming-chih Tsai**, Best Dissertation; and **Sara K. Bruno**, Best Professional Paper.



Pearl Brewer



Skip Swerdlow



Zheng Gu

Alumni Updates

1970s

Steve Hockett '79 was recently elected president of the Club Managers Association of Southern California for the second time. The association was formed in 1927, and he is only the second club general manager to serve as president for the second time. Hockett has been the general manager of the Oakmont Country Club in Glendale, Calif., for 21 years.

1980s

Michael Hazard '86 is living in upstate New York with a great job as a chef in an 1800s artists colony.

Gary Rehaut '86 is the director of food and beverage at the Baltimore Marriott Waterfront. Prior to this position, he was the director of food and beverage at the New York Marriott at the Brooklyn Bridge, where he opened the property as executive chef.

Ed Conway '88 MS is the general manager and owner of the Sedona Rouge Hotel and Casino. In 2000, he opened Greenhorn Creek Resort in Angels Camp, Calif. He and his wife, Julia, have two boys: Alex, 5, and Steven, 11. They live in Sedona, Ariz.

Sandy Esterbrooks Hanshaw '88 is a national sales manager at the Omni San Diego Hotel. She was awarded Group Sales Executive of the Year for Omni Hotels due to her overall sales achievement and community involvement.

Dawn Nicholson '88 is employed with the Department of Transportation in Oregon and is utilizing her hotel and restaurant management education and her law experience and education.

Felicia Wu '88 lives in California and invites old friends to contact her via e-mail at dfcga5@gmail.com.

Paula Eylar '89, '97 MBA is the vice president of internal audit for Boyd Gaming Corporation, which owns and manages 19 gaming entertainment properties in Nevada, New Jersey, Indiana, Illinois, Mississippi, and Louisiana. She has two boys: Ryan, 12, and Aaron, 11. They live in Las Vegas with her boyfriend, Mark, and his two daughters, Danielle and Jane.

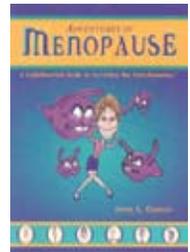
Janet Foley '89 is a furniture, fixture, and equipment purchasing manager for the Procaccianti Group, based in Cranston, R.I. In this position, she coordinates purchases for renovation projects for existing hotels and new acquisitions for the company's major hotel brands. Prior to this job, she spent three months volunteering in Nepal. She and fellow alumna Sheema (Kalianpur) Vohra hope to open a café in the Himalayan foothills. She will also partner with Vohra and another associate to bring more American tourists to India through a tour operation called Connexions.

1990s

Paige Michaelis '93 currently lives in the Tampa, Fla., area and works in real estate development. She and her husband, James, have a daughter, Madelyn, and another baby is on the way.

Ryan Sheltra '93 is the general manager at the Bonanza Casino in Reno, Nev., and is the president of the Independent Gaming Operators Coalition of Nevada. He and his wife, Kristie, have two boys: Cole, 3, and Jack Ryan, 18 months.

Kudos to Jayne Garrett '79 on the release of her second book, *Adventures in Lighthearted Living: A Baby Boomer's Reflections on Getting Older*. Garrett's first book, *Adventures in Menopause: A Lighthearted Guide to Surviving the Menomonsters™* was published in 2003. In addition to being an author, Garrett is an executive coach, meeting facilitator, speaker, and lyricist. Learn more about her work at www.jaynegarrett.com.



Patrick M. Brophy '94 is the executive assistant manager, rooms division, at the Hyatt Regency Rochester, N.Y. He has worked for Hyatt Hotels, Orient Express Hotels, and Ritz-Carlton. Brophy enjoys tennis and is an avid Philadelphia Eagles fan. He and his wife, Julie, reside in Pittsford, N.Y.

Stephen Falk '95 has recently accepted a position with OTO Development LLC and relocated to Orange County, Calif., to open and manage the new Hampton Inn in Cypress. He will soon be looking for qualified UNLV hotel grads to join him in the operation and delivery of award-winning guest service. Feel free to contact him directly at (714) 527-2900 or www.losangelescypress.hamptoninn.com.

Brad Packer '95 is living in Honolulu and is the director of public relations for Four Seasons Resorts Lana'i. This includes Four Seasons Resort Lana'i at Manele Bay and the Lodge at Koele. Previously, he served as director of public relations for Noble House Hotels & Resorts and director of public relations for Island

Outpost, both in Miami Beach, Fla. Prior to that, he was a public relations manager for The Venetian Resort-Hotel-Casino in Las Vegas.

Mahika Bartholomeusz '96 works for SriLankan Airlines as a public relations executive.



Edward R. Gardner '96 has been working at the Washington Mutual Home Loan Center in San Mateo, Calif., since October 2001. He married his wife, Saynur, in 2002, and they welcomed a daughter, Shirin, Jan. 4, 2006. He can be reached via e-mail at eddie.gardner@wamu.net and would love to help anyone out with a home loan.

Kim J. Tun '96 is currently the field support manager in the marketing research department of Sprint Nextel. Previously, Tun was Nextel's area marketing manager for Las Vegas.

Alumni Updates

Dong Kyu "Nathan" Kang '99 worked at Bellagio as a pit clerk upon graduating. Since then, he has served as the assistant general manager at a Best Western Hotel, sales manager for Wyndham, and assistant controller at the Holiday Inn Civic Center in San Francisco, Calif. He attended the San Diego Golf Academy 2004-05 and is working as director of operations at Sarabande Country Club in Howey-in-the-Hills, Fla. He is currently a PGA apprentice.

Lorel Zaide '99 was employed by the Mirage in casino marketing until he moved to Chicago and opened a jazz music record label under the name Rebel Phi Records (named after UNLV and his college fraternity). Zaide is featured as the artist/jazz vocalist under the stage name "L.Zaide." His debut release has been receiving great reviews and has achieved airplay in more than 60 major cities in the United States, Europe, and Australia, including UNLV's own KNUV. It can be found online at <http://www.lzaide.com>.

2000s

Marc Champagne '00 and his daughter, Jules, live in Alberta, Canada. He has been with Cara Operations at Kelsey's, one of the corporate restaurant chains, since 2001. He became a general manager in 2004.

Tobias Omondi '00 currently lives in Los Angeles and is the rooms operations manager at Grafton on Sunset. His hobbies include reading, traveling, hiking, and playing soccer.

Rahul Mark Barua '01 is now playing professional golf in India. After running two small hotels, he decided to follow his dream of becoming a

professional golfer. He will also be opening his own restaurant in Bangalore. Because the economy in India is growing so rapidly, there are a lot of hotels opening. Therefore, many positions are available for experienced and educated personnel. Barua invites anyone who is looking to work in India to contact him via e-mail at rmarkb@hotmail.com.

Kyo-Hyug "Ted" Koo '01 has worked for two years as a restaurant developer in one of the biggest food service companies in Korea, Pulmuone. He developed eight restaurants in Seoul. He is currently pursuing his master's degree in accounting at the University of Texas at Arlington.

John Paffrath '01 was recently hired as an executive steward at the new St. Regis Hotel and Residences in San Francisco, Calif. He previously worked as a food and beverage manager at various Hyatt hotels during the past four years.

Antonio Auricchio '02 recently transferred from the Renaissance Westchester as housekeeping supervisor to a new position as assistant housekeeping manager at the New York Marriott Marquis.

Yoojin "Jeannie" Jung '02 moved back to Los Angeles, Calif., after graduating. She is now working as a general administrator for Asiana Airlines, and she enjoys traveling.

Marina Vialtsina '02 has recently returned to MGM MIRAGE as a purchasing manager for Mandalay Bay. While she was attending UNLV, she held an internship at MGM Grand. After her internship, she worked in the finance department of MGM as assistant buyer and then later as buyer and senior

Alumnus Szony Named the Gaming Industry's Top Performing CEO

The Sands Regent's Chief Executive Officer **Ferenc Szony '79** was recently named the gaming industry's top-performing CEO by HVS Executive Search, the nation's leading retained executive search firm. Szony, who joined the company as CEO and a member of the board of directors in 1997, has led the management team that has "reinvented the Sands."



Since his tenure, the company has grown from a single property in downtown Reno to five properties throughout the region, serving both tourists and locals. Its revenues have grown from \$57.5 million for 1997's fiscal year to \$81.1 million for fiscal year 2005. In fact, the Sands Regent Company was recognized as ninth best in a list of "America's 100 Fastest-Growing Small Public Companies" that appeared in the July/August 2005 edition of *Fortune* magazine.

The CEO award is presented each year to the gaming industry CEO who offers the best value to investors based on a pay-for-performance model designed by HVS Executive Search President Keith Kefgen. The model compares CEO compensation with such indicators as stock appreciation; company growth; and increases in earnings before interest, taxes, depreciation, and amortization (EBITDA) to determine the top-performing CEO.

food and beverage buyer. She also helped open the Renaissance Las Vegas Hotel. Her special thanks go to her family and her boyfriend and co-worker, Brian Hanlon, for support during this career journey.

Grace Herbert '03 lives in Albuquerque, N.M., where she recently helped open the Sandia Resort & Casino as a hotel sales manager. In addition, she will be marrying a fellow UNLV graduate in September.



Sylvia Lim '03 recently moved back to Las Vegas and is a partner with Blink Design Studio, an interactive media design firm. She consults with clients regarding their marketing/branding strategy.

Frederic Sutter '03 is pursuing an MBA at the University of Colorado-Boulder, with a focus on sustainable development in tourism.

Jennifer L. (Eskin) Smith '04 MS earned her master of science in sport and leisure service management. After graduation, Smith continued her work as promotions coordinator in the marketing department for the Thomas & Mack Center, Cox Pavilion, and Sam Boyd Stadium. Shortly thereafter, she accepted a position as catering sales manager for the three properties. Smith enjoys traveling and dining with her husband, Zach, also a UNLV employee as the director of development for the University Libraries. She also enjoys spending time with her family.

UNLV Alumni Clubs

**GET INVOLVED.
STAY CONNECTED.**

Alumni Volunteers Wanted!

If you are interested in joining an existing alumni club or if you would like to start one in your area, please contact your fellow alumni:

Chicago Area
Stephanie Fisher '00
w-773-858-6753
fishst@aol.com

Denver Area
Cindy Pegg Jennings '94
c-303-921-6586
cindy.jennings@gmail.com

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Wss114@khu.ac.kr

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mlerman@yahoo.com
rebelalumni@yahoo.com

Southern Utah
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h-435-867-4763
klpontius@hotmail.com

Texas/Dallas/Ft. Worth Area
Position Open

Washington DC Area
Megan Woodman '94
w-301-255-0876
unlvdcalumni@yahoo.com

**FOR ALL OTHER AREAS,
please contact**
Judy Nagai
UNLV Alumni Association
702-895-2934
judy.nagai@unlv.edu





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Director of External Relations at (702) 895-3148 or Karin.Olsen@unlv.edu

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