

# NEW NAMES, CONSISTENT MISSION...

1926

**INSTITUTIONAL  
ECONOMICS**



Margaret Justin

1936

**INSTITUTIONAL  
MANAGEMENT**



Bessie Brooks West

1976

**DIETETICS,  
RESTAURANT  
& INSTITUTIONAL  
MANAGEMENT**



Marian Spears



Grace Shugart

1987

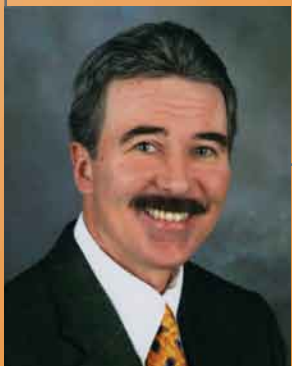
**HOTEL, RESTAURANT,  
INSTITUTION  
MANAGEMENT &  
DIETETICS**



Judy Miller

2008

**HOSPITALITY  
MANAGEMENT  
& DIETETICS**



John Williams



Deborah Canter

# HM D

DEPARTMENT OF  
HOSPITALITY  
MANAGEMENT  
&  
DIETETICS

2008  
ALUMNI  
NEWSLETTER

COLLEGE OF  
**HUMAN  
ECOLOGY**  
— KANSAS STATE UNIVERSITY —

# Greetings!

Welcome to the new academic year! One reason I enjoy working in academe so much is that every 16 weeks, we all get to turn over a new leaf and start a new term. The start of the school year is always a time of excitement with a sense of new beginnings. As I write this, the summer heat is still raging and the cool, crisp days of fall seem eons away. But just like every fall, the traffic in the streets of Manhattan is picking up noticeably as students return for the fall semester, 2008!

This academic year is particularly noteworthy as we have lots of new beginnings to share with you. A new department name — the Department of Hospitality Management and Dietetics (HMD) — is one of the most visible changes. Please take a moment to read the story about our journey to this new name. While we may have a new moniker, as the story title suggests, some things don't change: the commitment of our faculty, the quality of our students, and our goal to be the best in the country at what we do, educating outstanding men and women for leadership in dietetics and in hospitality management.

We also welcome two new faculty members to HMD, Dr. Junehee Kwon and Ms. Nancy Hansen. We are delighted to have

*“Some things don't change: the commitment of our faculty, the quality of our students, and our goal to be the best in the country at what we do, educating outstanding men and women for leadership in dietetics and in hospitality management.”*

— Deborah Canter

these two professionals joining us. We are now as close to being fully staffed as we have been in several years, and I'm excited about the strengths Dr. Kwon and Ms. Hansen bring to our programs and students.

Thank you so much for your support, both tangible and non-tangible, to K-State and our department! Many of you contribute in a variety of ways: by regular giving to Telefund or other fund-raising efforts; by mentoring and providing internships and work experiences for our students (see the story about Katie Hamm in this issue); by participating in the Hospitality Management Society annual auction; by stopping by to say hello at Open House or our Human Ecology White Tent at home football games — the list could go on and on. Please know you will always find an open door and a hearty welcome at K-State in the Department of Hospitality Management and Dietetics! If I or any of our faculty can be of service to you, please contact me at 785-532-5507 or at [canter@k-state.edu](mailto:canter@k-state.edu).



**Dr. Deborah Canter**  
Department Head,  
Hospitality  
Management  
and Dietetics

## FACULTY BRIEFS



**Junehee Kwon, Ph.D., RD, associate professor**, comes to K-State from a faculty position at Texas Woman's University in Denton, Texas. Originally from Korea, Dr. Kwon's M.S. and Ph.D. degrees are from Iowa State University. Dr. Kwon will teach both undergraduate and graduate courses, mentor graduate students, and conduct research, supporting the HMD research focus on food safety.



**Nancy Hansen** joins the HMD faculty as an instructor with the hotel and restaurant management program. Previously the director of the hospitality management program at Butler County Community College in El Dorado, Kan., Nancy earned both her B.S. and M.S. at K-State. She teaches courses in several areas of hospitality management, coordinates practicum experiences in lodging, and advises undergraduate HMD students.

1926 1976 2008  
1936 1987

## NEW NAME FOR NEW TIMES

*Hospitality Management and Dietetics is the new department moniker*

Change is hard, but often necessary. Four times since 1926, HRIMD has changed its name in response to the department's expanding scope and changing times. Number five is on the way! As of July 1, 2008, the Department of Hotel, Restaurant, Institution Management and Dietetics is officially the Department of Hospitality Management and Dietetics. Besides being a handier label, it also more accurately describes the areas of departmental expertise.

"Over the last couple of years, we've discussed this issue as a faculty. So we decided to see what our constituents thought about a name change," Deborah Canter, professor and department head, said. "We surveyed our advisory board, our alumni, our current students and companies that have hired our graduates. And we also researched what similar programs at other institutions are called. In looking across the country, the term 'hospitality' was frequently found.

"After all the data were analyzed, Hospitality Management and Dietetics just seemed to be the most concise way to say what we're all about."

The two undergraduate programs and their degrees — hotel and restaurant management, and dietetics — will still carry the same names.

The graduate programs have long had the term "hospitality management" in their titles. The M.S. degree in the department is in foodservice, hospitality management and dietetics administration, while the Ph.D. program, part of the College of Human Ecology's interdisciplinary doctoral program, has an emphasis in foodservice and hospitality management.

"Hospitality' is an inclusive term that encompasses the provision of food and other services to make people feel welcomed and cared for," Canter said. "It includes such varied aspects as dining, lodging, food safety, and even healthcare delivery. This really is a good umbrella term for the areas we address, including institutional and foodservice management.

"As our department and its programs continue to evolve, this is an umbrella under which we can grow into new areas such as event management, tourism and gaming. As the fields we represent evolve, so will our name," Canter said.

## National Award Recognizes Dedicated HMD Faculty Member

The National Association of College and University Food Services has named a scholarship in honor of an assistant professor in HMD.

The Mary Molt Student Excellence Award was announced at the association's Midwest Region conference March 12 at Purdue University in West Lafayette, Ind.

"Mary Molt is a mentor, a teacher, a leader, someone with a passion for student success," said Nona Golledge, president of the association's Midwest Region.

A longtime instructor of food management and dietetics at K-State, Molt is author of "Food for Fifty," a standard text for culinary professionals that is now in its 12th edition. She also is assistant director of K-State's Housing and Dining Services. She joined the university in 1973.

"It really is an honor, not just the award itself, but the opportunities that people I've worked with over the years have afforded me. They've been such an important part of my success," Molt said.

While leadership in the field is a longstanding expectation of HMD faculty, Molt says working with her students and seeing them become leaders in the industry has been the most rewarding part of her career at K-State.

Her volunteer work for the National Association of College and University Food Services includes participation in a recent Visioning Summit, service on its national board of directors, and chairing the Clark E. DeHaven Scholarship board of trustees. Molt also has received the association's highest honor, the Theodore W. Minah Award for service to the food service industry, and the Richard Lichtenfeld Award for outstanding service to the association on a national level.



*Courtesy K-State Media Relations and Marketing*

# K-State Leads With Online Dietetics Education

*HMD cooperates with other universities to establish new master's degree program*



*Dr. Deborah Canter, working on a distance dietetics course*

You can get a lot of things online — clothes, books, food, impossible-to-find Christmas gifts — but these days, you can also get an education. For several years, the Internet has provided working professionals a way to advance their careers. And now, thanks to some extensive legwork and a partnership with the Great Plains Interactive Distance Education Alliance (Great Plains IDEA), department

head Deb Canter is excited to offer an online master's program in dietetics — the first of its kind.

“I don't know of anybody that has an online master's in dietetics with multiple universities working together to provide the coursework,” Canter said.

Great Plains IDEA programs enable students anywhere in the country to choose a “home” school from a list of alliance members. Students then enroll in online courses that are based at universities throughout the United States.

The online master's degree in dietetics is the largest program in Great Plains IDEA history, involving the cooperation of nine universities: Kansas State University, Iowa State University, University of Nebraska, Oklahoma State University, University of Kansas Medical Center, South Dakota State University, North Dakota State University, Colorado State University and Montana State University. Each university offers courses that showcase some of their best online efforts.

Students applying for the program must be registered dietitians or “registration eligible,” meaning they have completed both the academic and supervised practice requirements of the American Dietetic Association and have only to complete the RD exam to earn their professional credential.

“Kansas State University is best known for its strength in the management aspect of dietetics practice,” Canter said. “And we've brought the College of Business Administration on board, so we're also able to offer a certificate in management.”

Online education can be a murky subject for people who earned their degree the traditional way. But there are many components in an online course that are the same as an on-campus course: syllabi, reading assignments, lecture outlines, and even lectures, via streaming video. There's even opportunity for class discussion and group projects.

“We have an electronic message board where people post their thoughts and comments, and they are able to respond to each other. I also like to have at least one or two conference calls during the course,” Canter said.

While online education can be considered nontraditional, it's becoming more commonplace these days. A form of learning that's available from anywhere in the country is something many working adults need. And recently, it's developing into a requirement for dietitians, too.

“In the past, the American Dietetic Association has focused predominantly on entry-level education issues,” Canter said. “There is now a movement to focus more on advanced and specialty practice in dietetics, and graduate education likely will be part of that move.”

Similar to a traditional master's curriculum, the online master's in dietetics will require 36 credit hours. Canter purposefully made the list of electives for the degree as varied and extensive as possible — something the board members of Great Plains IDEA struggled with in the beginning.

“People who don't know much about dietetics think we deal solely with hospital diets,” Canter said. “However, dietetics is an incredibly diverse field with professionals working in myriad venues, so we made the elective choices in the program as broad as possible.”

The online master's in dietetics program will have both a thesis and a non-thesis option. Some schools may opt to offer only the non-thesis option. K-State, however, will definitely be offering both choices.

“A thesis project is a great opportunity to help professionals learn how to frame an issue, develop a methodology to collect pertinent data, and use their findings to solve problems or support their approach to dietetics practice,” Canter said.

The fee per credit hour is determined before the academic year begins. No matter which university the courses come from, the fees will be the same.

Setting up the program has been a long process, involving over two years of work with the member universities in developing the program's business plan. Canter was delighted when the University of Kansas Medical Center asked to join the group.

“They joined specifically so they could be part of the dietetics master's program,” Canter said. “I've always considered K-State to be a leader in dietetics, and this is another example of that. We've provided the leadership to get this off the ground.”

*If you'd like to know more about the online master's program in dietetics, please e-mail Deb Canter at [canter@k-state.edu](mailto:canter@k-state.edu) or contact her by phone at 785-532-5507. For more information on the Great Plains Interactive Distance Education Alliance, visit [gpidea.org](http://gpidea.org).*



# DINING SERVICES WINS MORE NATIONAL AWARDS!

*The Dining Services team, 2008*

Thanks to the creativity and hard work of K-State's Dining Services, the department has once again earned national recognition at the National Association of College and University Food Services conference in Washington, D.C., held July 9-12, 2008. K-State received two Horton Dining Awards: third place in the residence hall dining: single stand-alone category for medium-sized schools, and the other for first place in the most innovative nutrition program contest for a nutrition-awareness program created for student residents.

On an individual level, Melissa Schrader, an RD with K-State Dining Services and HMD instructor, received the 2008 President's Award for the Midwest Region. Schrader was praised for her outstanding contributions to the Midwest Region, and was referred to as a "rising star" by the president of the region, Nona Golledge.

Housing and Dining Services associate director and HMD instructor John Pence noted that over the last 20 years, K-State has won more Horton awards than any other university.

## MARK YOUR CALENDAR!

### **2009 Culinary Enhancement Workshop**

Chef Evan Kleiman will present the 5th Annual Culinary Enhancement Workshop for professionals and students, March 5 and 6, 2008. Foodservice professionals and alumni will attend on March 5, with students attending March 6. The workshop, "A World of Flavors," will feature Spanish, Italian and Persian cuisine. For more information, please contact Melissa Schrader at [schrader@k-state.edu](mailto:schrader@k-state.edu). To sponsor a student to attend, please contact Jennifer Rettele-Thomas at [jenniferr@found.k-state.edu](mailto:jenniferr@found.k-state.edu) or 800-432-1578.

### **2009 Travel and Dining Auction**

Next year's auction is scheduled for Friday, April 17th at the K-State Alumni Center. Both silent and live auction items will be offered, including restaurant meals, hotel rooms, golf packages, and specialty baskets, with many unique items from all over the country.

Tickets are \$15 and the event features delicious food, wines and hand-crafted beers. Proceeds from the auction support the HMD scholarship fund — the first on campus to be endowed by a student organization. For more information or to donate products or services to be auctioned, contact Pat Pesci at [patpesci@ksu.edu](mailto:patpesci@ksu.edu) or 785-532-2210.

### **2009 Shugart Lecture**

Donald Miller, RD, C.E.C., chairman and founder of Don Miller and Associates, will present the 35th Annual Shugart Lecture in April. Watch our website for more details!



Katie Hamm, left

# Off the Beaten Path

*Internships showcase unique side of dietetics, aid in getting a foot in the door*

Got milk? Chances are you do. Chances are you've been drinking more of it because of that tag line. And if you're a student wanting to learn more about the dynamics between nutrition and the corporate world, there's no better place to learn than Weber Shandwick, the company responsible for one of the most memorable tag lines in the past decade. This is why Katie Hamm, senior in dietetics, felt lucky to have that opportunity in summer 2008.

"I wanted to get a broader understanding of how the corporate world relates to nutrition and health issues. Within the dietetics community, there's a lot of controversy surrounding corporate sponsorship, and I'm very interested in seeing how nutrition professionals interact with major food companies," Hamm said.

*"Nutrition is growing so quickly, and more and more companies are realizing the importance of a dietitian's perspective. There's definitely a lot more options out there than there used to be."*

— Katie Hamm

Hamm came to Kansas State University from her native Shawnee, Kan., with the intention of earning a degree in architecture. She'd fallen in love with the people and the campus, and really liked the feeling of knowing she wouldn't get lost in the crowd. But she soon found herself searching for something a little less mainstream, and eventually ended up switching to the dietetics program.

"I was really interested in nutrition, and figured it would be a good background for medical school. I found that I loved my nutrition classes and learned so much, but my other science classes weren't really my favorite," Hamm said. "So I chose to major in dietetics, and I couldn't be happier. I feel like I know where I want to be."

"K-State has a wonderful coordinated program, but I'm really interested in the business and communications side of dietetics, and the didactic program allows me more flexibility in my schedule to work toward that," Hamm said.

In summer 2007, Hamm completed a summer work experience with Mitzi Dulan, RD, '95 B.S. nutrition and exercise science and board-certified specialist in sports dietetics. Dulan was presented with the Entrepreneur Award at the College of Human Ecology's 2006 Legacy of Excellence event, and is currently the dietitian for both the Kansas City Chiefs and the Kansas City Royals. She has her own practice in Kansas City, and has served as the media spokesperson for several clients in the food industry.



Katie Hamm (far right) and her fellow interns attended promotional events for clients like Mars, Inc.

This experience helped Hamm realize how the workings of dietetics and business could intertwine, allowing for a varied and challenging career.

"I was able to see a lot of things outside of the hospital or foodservice settings, and those things really aligned better with my interests," Hamm said. "Someday, I'd like to work for myself as a consultant and nutrition expert."

Dulan pointed Hamm toward Weber Shandwick, one of the largest and most successful public relations and communications companies worldwide. In addition to the "Got milk?" campaign, Weber Shandwick was also hired as the agency of record for the Susan G. Komen for the Cure breast cancer awareness campaign in 2004.

At Weber Shandwick, Hamm worked on several accounts, including the Milk Processor Education Program, which sponsors the "Got milk?" campaign, as well as an account for the Corn Refiners Association. She kept watch for various scientific studies and articles about her clients, and analyzed their content. Hamm also helped make pitches to magazine and news editors of various stories pertaining to health and nutrition. It was all done in an effort to make sure the public got an accurate idea of what the client was about. And it all solidified Hamm's choice to pursue a non-traditional career in dietetics.

"Nutrition is growing so quickly, and more and more companies are realizing the importance of a dietitian's perspective. There's definitely a lot more options out there than there used to be," Hamm said.

Hamm plans to graduate in May 2009. She knows that she has a terrific network of professionals here at K-State that she can rely on long after she leaves Manhattan.

"It's scary, but I have so much support from faculty and practice groups," Hamm said. "There are tons of opportunities out there with dietetics, but I feel like I know where I'm headed and I have a plan."



*Roosevelt Warm Springs,  
Warm Springs, Ga.*



*Pat Krause with  
her therapy dogs*

# All Things Remembered

*Alumna gives back in gratitude for long-ago kindnesses*

She endowed a scholarship so junior and senior dietetics students can afford to finish their education. She set up a unique student observation experience in a world-class healthcare facility. And she has remembered K-State in her will. Patricia Krause, '70 B.S. dietetics and institutional management, will never forget the compassion of Human Ecology faculty members during a personal tragedy, and she has repaid the College in many ways.

Krause was born in California, but spent much of her childhood in Kansas. She has fond memories of many College of Human Ecology faculty members, including Dean Doretta Hoffman, Ruth Hoeflin, Grace Shugart, advisor Ramona Middleton, and professors Faith Roach, Beth Fryer, and Bea Finkelstein.

*“At a very low time in my life, I was lifted up by administration and faculty who went over and above what a university had to do.”*

*— Pat Krause*

These faculty members, and many others, supported Krause during one of the darkest periods of her life. Around Thanksgiving 1970, just a few weeks before she was scheduled to graduate, a doctor in California called Krause and told her that she must come home immediately. Her mother, whose dream it was to see her daughter earn her degree in dietetics, wasn't expected to live long.

The dietetics students had not yet learned whether they were accepted into an internship program, which was, at that time, a necessity to graduate. The faculty, demonstrating great compassion, told Krause she could finish her studies by correspondence and handed her the letter of acceptance to an internship at the University of Michigan.



*Fishing at Roosevelt Warm Springs*

A faculty member stored Krause's possessions in her basement. Another offered to pay for Krause's plane ticket home, which became unnecessary because the University granted her an emergency loan which was later converted to a lower-interest rate loan. Krause has always remembered the people who lifted her up during that sad time.

“I can never forget the kindness and compassion of such a caring university. At a very low time in my life, I was lifted up by administration and faculty who went over and above what a university had to do.”

Over the years, Krause has periodically returned to campus just to reconnect with her alma mater. “I liked to just walk around the campus. I wanted to see if the same caring spirit prevailed among the staff and students, and if this spirit was felt by the visitors to the campus. I have always felt this warmth which fills me with such pride for my alma mater and the memories K-State conjures up.”

*Continued on back cover*



*A patient receiving therapy*

Krause had a long and rewarding career as an officer in the U.S. Army, with postings all over the world and increasingly responsible assignments. In the mid-1980s, she was assigned to Fort Riley, near Manhattan. She was able to serve as an adjunct K-State faculty member, working with instructor Sharon Morcos in the foodservice systems course to enhance the experiences for dietetics students at Irwin Army Community Hospital. Together they upgraded the foodservice experiences the dietetic students participated in at the military hospital.

Krause retired as a lieutenant colonel in 1995 and throughout the years has utilized her degree in dietetics in many ways. She currently works as the vocational rehabilitation dietitian at the Roosevelt Warm Springs (RWS) Institute in Warm Springs, Ga. The medical unit at RWS serves primarily people suffering from traumatic brain injuries, strokes and other debilitating diseases and injuries. It was initially established for the care of polio patients and is where President Franklin Roosevelt received therapy for his polio.

Having set up the nutrition program at RWS, Krause works with students who are physically, mentally and emotionally disabled. She has developed a wellness program, a school health advisory committee, and a nutrition council, providing students with leadership opportunities as nutrition ambassadors to other students. She also provides individual therapy and group nutrition programs and has involved her therapy dogs in a Reading PAWS program for the students.

Krause's relationship with K-State hasn't been restricted to anonymous campus strolls. She has made sure K-State is part of her life in many tangible ways as well.

"Many years ago I had remembered the university in my will, but until I contacted the Kansas State University Foundation, I was unaware that it had to be written in a special way to make clear my intent to have a scholarship established. Now it's written correctly so everything will go smoothly," Krause said.

In addition to the scholarship she established for dietetics students, Krause is working with Roni Schwartz, director of the coordinated program in dietetics, and Deb Canter, department head, to establish a unique job-shadowing opportunity for K-State dietetics students at the RWS campus. RWS will provide free room and board for a two- to three-week observation experience. Students will see a holistic, interdisciplinary healthcare team in action.

Schwartz said this experience will be unlike any other opportunity the students currently have, calling it a "window into what's possible."

"RWS takes care of a patient's acute care needs, then their inpatient rehabilitation, and eventually their outpatient rehabilitation," Schwartz said. "A patient at RWS will work with a team of people for quite a while, and that's different from what's typical in most hospitals. This is a setting that our students would rarely get a chance to see."

Pat Krause is happy to help.

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