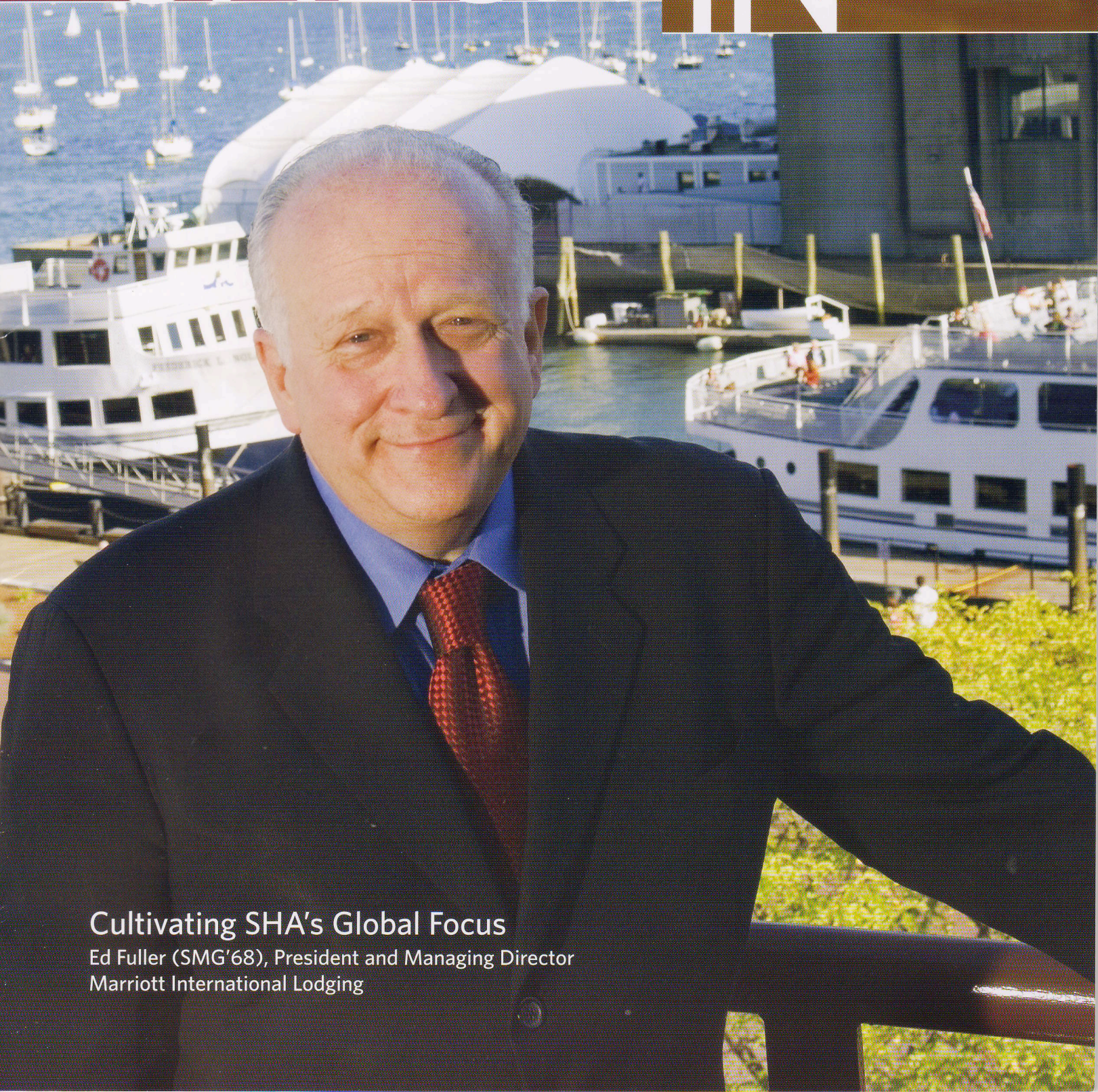


WINTER 2007

Boston University
School of Hospitality Administration

CHECK IN



Cultivating SHA's Global Focus

Ed Fuller (SMG'68), President and Managing Director
Marriott International Lodging

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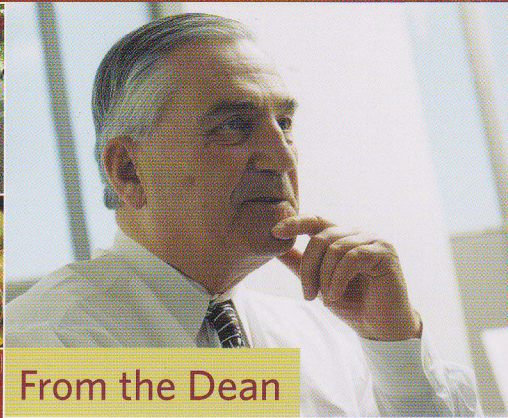
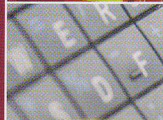
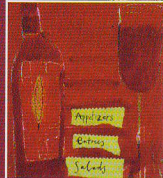
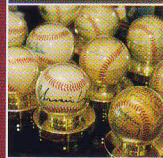


Photo by Len Rubenstein

From the Dean

Dear Friends,

What a wonderful time it is to be part of the Boston University School of Hospitality Administration community! It gives me great pleasure to announce that we have successfully completed the \$6 million SHA Capital Campaign for our new home at 928 Commonwealth Avenue. The building was funded by SHA alumni, parents, and industry friends. I thank all of our donors for their tremendous commitment and investment. We did it! That said, we still have naming opportunities in the School to help boost our endowment. If you or anyone you know might be interested, please contact my office at 617-353-3261.

There is much to share about the School, our students, our Advisory Board, and special events. We continue to grow, both in quantity and quality. This year we welcomed 140 new students, the largest class ever admitted to SHA; these students also have the highest academic profile in the School's history. There are currently more than 400 full-time undergraduate students enrolled, another record high.

As you can see, *Check In* has undergone a transformation to a magazine-style format with more features on alumni and students. In this issue, you will read about Marriott's latest commitment to the School; our new Advisory Board chair, Ed Fuller (SMG'68); the resurgence of our alumni boards in Boston and New York; and various alumni, faculty, and student highlights. Please enjoy the "News and Notes" segment, as well as the new, student-driven "What's Hot, What's Not," a fun look at current pop trends.

Once again, thanks to all of our donors for the successful completion of our building campaign, which is a true victory for the entire SHA community.

Sincerely,

James T. Stamas

CHECK IN

Published by the Boston University
School of Hospitality Administration
for alumni and friends

Dean

James T. Stamas

Editor

Jean Hennelly Keith

Contributing Writers

Pamela Cooley (COM'83), Rachel Johnson,
Patrick Kennedy (COM'04), Alyce Nicolò,
Rob Zagarella

Graphic Designer

Virginia Belich

Photography

Boston University Photo Services,
unless otherwise noted

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Marriott Gift Seals It:

SHA Capital Campaign a Success

By Patrick Kennedy

The J. Willard and Alice S. Marriott Foundation's second generous gift to the School of Hospitality Administration has all but closed the \$6 million Capital Campaign for SHA's new building, says Dean James Stamas.

"Marriott recognizes the importance of schools such as ours," Stamas says, "to producing well-rounded management people for the hospitality industry."

The foundation's first gift named the Marriott Boardroom on the third floor of the elegant 28,000-square-foot building at 928 Commonwealth Avenue, which opened last fall. The new gift names the entire second floor the Marriott Academic Center, which houses four classrooms, three study lounges, and three breakout rooms for group projects.

In addition, a personal gift from Marriott International Lodging President and Managing Director Ed Fuller (SMG'68) has named a conference room and adjunct faculty office. "The building is kind of symbolic of what the School has become," says Fuller, a longtime supporter and recently appointed chair of SHA's Advisory Board.

"We're getting a large number of graduates who are joining Marriott from the School," Fuller says. "It is a very key resource for Marriott, both internationally and in North America, providing new leaders for the future."

Stamas elaborates, "The gifts reflect how the company feels about the quality of our School, our academic requirements, the work experiences of our students, and what they bring to the table of companies like Marriott when they graduate."

SHA students don't only fulfill a liberal arts core curriculum and take specialized courses in hotel, food-service, and travel-and-tourism management; they also gain 800 hours of experience in relevant internships—*plus* a required internship abroad, in which they work and learn in some of the finest hotels and restaurants around the globe. That makes SHA grads especially appealing to a company whose international presence—thanks largely to Fuller—has ballooned in the last decade.

Not unlike SHA, the company has grown tremendously in a relatively short time and continues to do so. What began as a root beer stand in the 1920s is now a global enterprise, with more than 2,800 lodging properties in 68 countries and territories, encompassing golf courses and conference centers as well as hotels under the Marriott, Ritz-Carlton, Courtyard, and Fairfield Inn brands, among others.

Of his work overseeing the opening of hundreds of those hotels in 35 years with Marriott, Fuller says, "It's awfully exciting to be in *build* rather than *maintain* mode."

The same can be said of SHA, which now enrolls more than 400 students and counts close to a thousand alumni managing hospitality businesses in 36 countries.

"The School under Dean Stamas has really gone through a dynamic growth period," Fuller says. "It's growing, it's vibrant, it's vital, and I think it's positioned right for its customers, who are students, as well as for the businesses in the marketplace." ♦



Chair in Charge

Ed Fuller, New Chair of SHA's Advisory Board

Next time you walk into a hotel, be nice to the security guard; someday, he might be running the place—and another 350 hotels like it.

New SHA Advisory Board Chair Edwin (Ed) Fuller (SMG'68) worked his way through BU as a security guard in Boston's Prudential Center. Then, after earning a Bronze Star for Army service in Germany and Vietnam, Fuller again worked security, for Marriott hotels, before entering the company's management training program.

Today, he is president and managing director of international lodging for Marriott International, Inc., one of the world's biggest and most respected lodging companies.

"I could go on and on," Fuller says about his time at BU, warmly recalling the "fun adventures . . . the war stories, the loves," he says and laughs.

Quite seriously, he adds that he was at a crossroads in his young life when he was admitted. "My parents were divorced, and I left Wake Forest [University] . . . I was trying to figure out whether I was gonna go in the Army, or what. BU provided me an opportunity to continue my growth. And had that not happened, my whole life could have taken a different turn."

"Some of the work I do today draws from the courses I took back then in economics, human resources, marketing, and finance," and even classical history, Fuller says. "Frankly, I loved history . . . Roman and Greek history were some of my hardest classes—I worked harder for those Bs than for anything else in my life."

Fuller began his career with Marriott in 1972; within a few years, he had risen to head of sales and marketing. After cross-training into operations, he opened the Boston Marriott Copley Place and the Long Island Marriott hotels. In 1985, Fuller was named vice president for the company's Midwestern region, and four years later, he was appointed to the Western region.

Photo above: Ed Fuller (SMG'68), president and managing director of Marriott International Lodging, is the new chair of the SHA Advisory Board.

In 1991, Fuller took charge of the company's international division and began pursuing a vigorous globalization strategy. At the time, there were only 16 Marriott hotels outside North America. Today, there are 350—with more on the way, especially in hot markets like Ireland and China. "We'll probably get to 500 hotels by the end of 2010," he predicts.

"Growing the business is what's really been the most

exciting," Fuller reflects. Traveling almost constantly, he oversees 72,000 employees, including 6,000 managers. "It's really wonderful to watch them develop and grow in their jobs and take on new leadership roles."

Fuller also enjoys the challenges of doing business across so many cultures. "Every country is a whole different personality," he notes. "You've got to understand and learn about the culture, the owners, the customers, the associates. Things just don't get done the same in Des Moines as they do in Dublin. Or . . . a D city in China," he adds with a laugh.

Meanwhile, Fuller has remained quite active in BU affairs. A former University trustee and president of the alumni association and current member of the Board of Overseers, Fuller has also served on SHA's Advisory Board and spoken at SHA events, including Convocation, and has helped many a young SHA grad get that crucial first job in the hotel industry. The University honored him with its prestigious Alumni Award in 1998.

Dean James Stamas says, "What I'm excited about is that Ed is a very prominent, significant operator in the industry, someone known very, very, very well around the world as a competent leader. I am delighted that he's agreed to chair our Advisory Board, because I know he'll bring those same leadership qualities to the work of the board, to the benefit of the School of Hospitality Administration."

Of course, Stamas adds, "I can't tell you how happy I am for Ed without saying how grateful I am for the outstanding leadership of Irma Mann as [outgoing] chair. She led us through a very key time of change, culminating in a move into the new building after a successful fundraising campaign. We are eternally grateful to her."

Looking ahead, Fuller says, "I think it's essential that we [the Board members] share some of our experiences with the educational team, because this is such a changing industry—and it's a global industry. [SHA] has a global student body in many respects, and it needs to keep a global focus." —PK ♦

Marketing Reality

By Jean Hennelly Keith

In the competitive realm of hotel marketing, how do hotels attract a new market segment—wedding, sports fan, family, convention, international, leisure travel? How do they gain a larger share of a market they already have?

These are some of the questions that local hotel sales and marketing groups are challenging SHA students to help them answer. Through a collaboration with Associate Professor Stan Buchin's Advanced Marketing program, Boston-area hotels offer teams of students a wide array of opportunities to develop real-world marketing strategies.

With prodigious experience in building businesses, marketing for major hotels, and teaching marketing research at Harvard Business School and Oxford, Buchin presents his Advanced Marketing students with the "rough and tough reality of marketing, from the quantitative side." Drive, initiative, and the ability to think outside the box, he says, are required to create a successful marketing proposal based on researched facts—and that includes the "dollars and cents" analysis required to break even.

In everything the groups do—interview clients, define target markets, conduct field research, develop and distribute surveys, analyze data, and develop and present proposals—teamwork is paramount. According to Buchin, "The hospitality industry finds our grads very effective in a team environment."

For Dan Cotting ('07), whose group developed a marketing proposal for the Hyatt Regency Cambridge last summer, the assignment was "an amazing team-building experience." The Hyatt directed the SHA team to find out what would attract conference goers at Boston's busy Convention & Exhibition Center near Boston Harbor to go the extra distance to stay at a hotel in Cambridge. After distributing surveys, researching the market, and conducting time trials in taxis between the hotel and the center, the group recommended that Hyatt play to its strengths: a prime location overlooking the scenic Charles River in an area less urban feeling and hectic than Boston, and an academic and cultural environment.

Although he is embarking on a career in restaurant, not hotel, management, Cotting believes the course had "universal value." As a new manager for the Hillstone Restaurant Group in Los Angeles, he is moving to Dallas to help open numerous restaurants. He'll take along the principles he learned in his SHA courses, especially in his hands-on Advanced Marketing project.

At the Hotel Commonwealth, Associate Professor Stan Buchin confers with former students of his Advanced Marketing course: from left, seniors Wendy Lam, Maneet Singh, and Megan Heim.

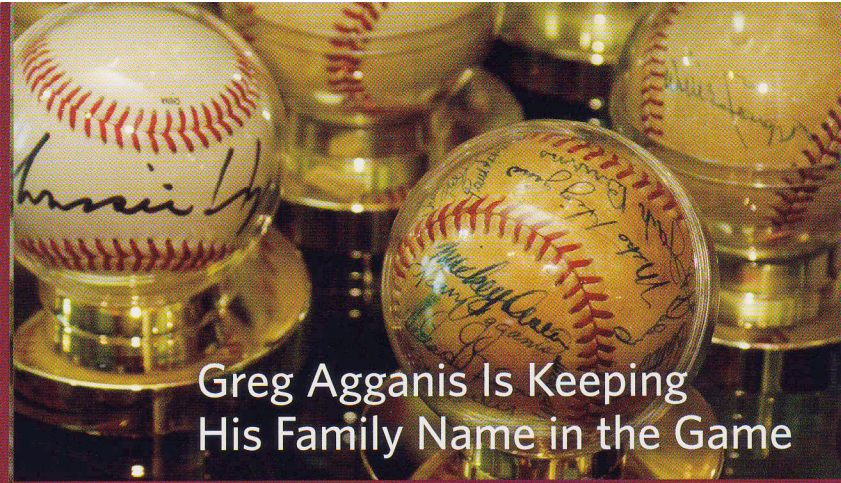
Wendy Lam ('08) has her eye on a career in international hotel management. Kenmore Square's Hotel Commonwealth gave her Advanced Marketing group latitude to choose a marketing direction for its project, and her team hit on an exciting one. With Fenway Park around the block, the Commonwealth is well situated to attract baseball fans. The Red Sox had just signed pitcher Daisuke Matsuzaka, and the marketers determined to develop a plan to market the hotel to the Japanese leisure market. Coincidentally, a student in the group, Noyuri Mitsuhashi ('07), could translate surveys into Japanese. They chose a day when Matsuzaka was pitching at Fenway Park, providing an ideal opportunity for the marketing team to conduct surveys on what Japanese baseball fans look for in a hotel. The group also prepared a separate survey for Japanese travel agents. The results of both surveys corresponded: proximity to the park and convenient public transportation—two strong suits for the Commonwealth—mattered the most to these tourists.

Advanced Marketing student Maneet Singh ('08), who will graduate in January, ambitiously plans to be an international hotel developer. Her goal is to own the real estate or a percentage share of the hotels she develops.

She was group leader in an Advanced Marketing project for Seaport Hotel, on Boston Harbor. In contrast to the Hyatt's quest, the mission for Seaport, which does mainly convention business, was to target the family segment of the market. Based on data analysis of online and in-person surveys they developed and distributed, the students researched kid-friendly offerings in the Boston area, including the nearby Aquarium and Children's Museum, Boston's Franklin Park Zoo, and an October cruise from Boston to Salem to visit haunted houses. The group then devised weekend packages that families could customize to suit their preferences.

In March, Singh will begin as project manager of a new hotel in Mauritius for a small India-based group. "I can apply what I learned to my hotel development career," she says. "You end up learning more than what you can in the classroom alone." ♦





Greg Agganis Is Keeping His Family Name in the Game

Building a Better World

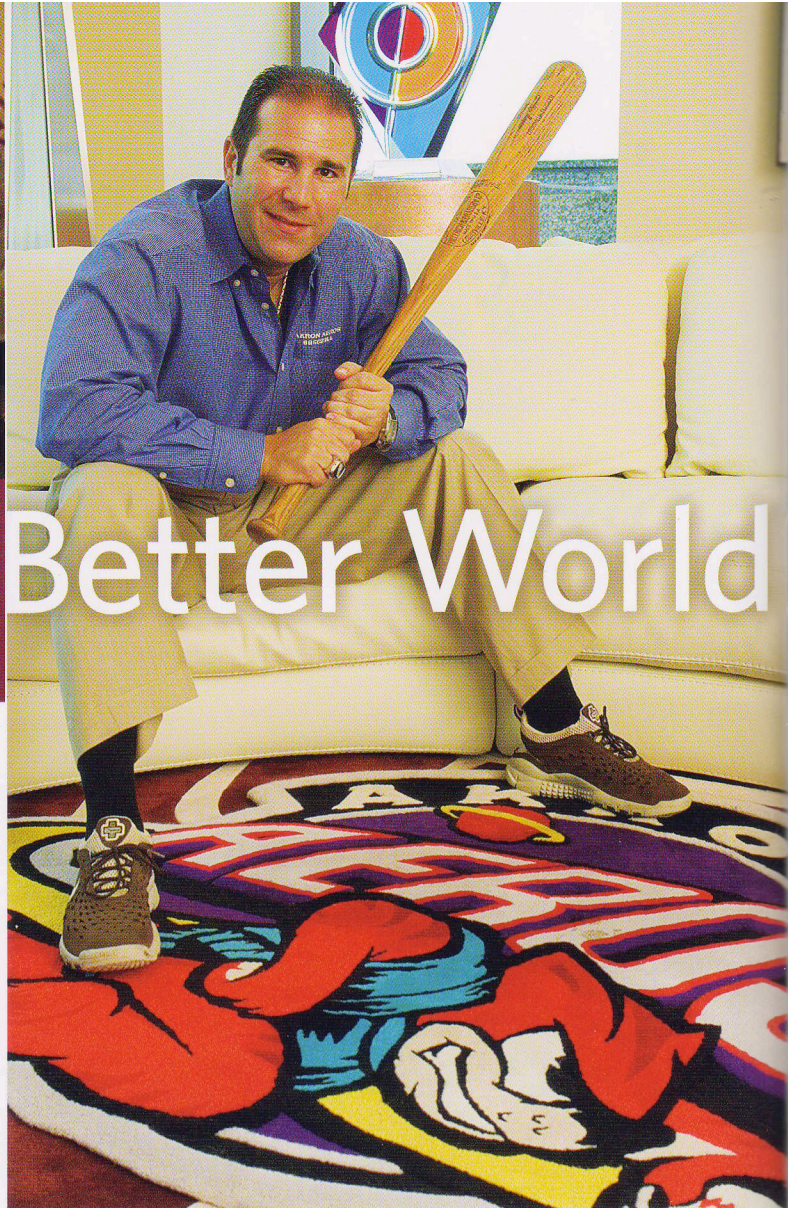
By Rob Zagarella

He has one of the most recognizable names in the world of Boston sports. He's in his mid-thirties, lives in a swank two-story penthouse atop Boston's Ritz-Carlton Towers, and is the proud owner of a yellow 360 Spider F1 Ferrari, complete with a price tag well into six figures. Many of his best friends are professional baseball players, and he has personal ties to both the Cleveland Indians and the Boston Red Sox. No, he's not Manny Ramirez, although the two are neighbors and longtime friends. He's Greg Agganis ('92), and he shares more than a famous surname with his great-uncle, legendary BU athlete and Red Sox first baseman Harry Agganis (SED'54). He's carrying on a family tradition by making his living in professional baseball, while exhibiting a dedication to family, community, and heritage that has become the fabric of the Agganis legacy.

Agganis is president, chief executive officer, and co-owner of the Akron Aeros minor league baseball team, the Double-A affiliate of the Cleveland Indians. He partners with his father, Michael Agganis (SED'67), who bought the franchise in 1980. When the elder Agganis decided to step down as CEO of the club in 1997, he didn't have to look far for a successor. After all, his son had spent a lifetime preparing for the job.

As a boy growing up in Lynnfield, Massachusetts, Greg Agganis spent his summers serving as batboy and selling hotdogs at the stadium in nearby Lynn, where the team originally played as the Lynn Sailors. As he grew, so did his role with the team. He was named club president in 1993, shortly before the team settled in Akron, Ohio, after stints in Canton, Ohio, and Burlington, Vermont.

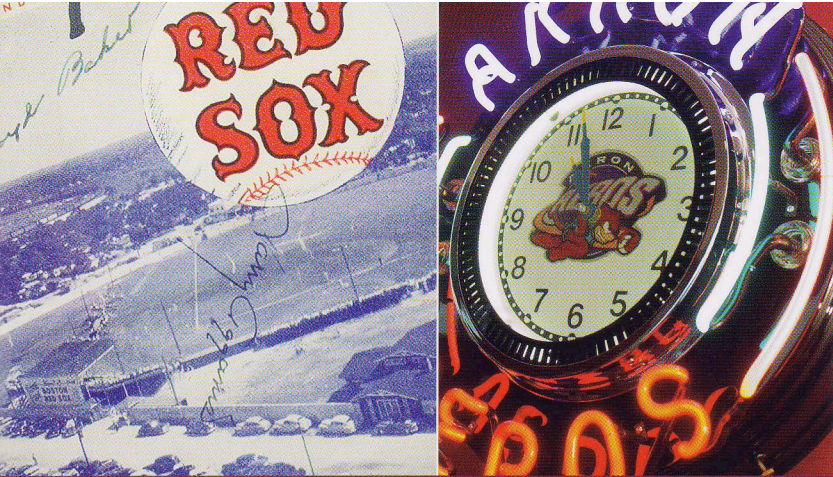
Despite his family ties to the game, a future in baseball was not predestined for Agganis. He had little involvement with the team during his four years at SHA, where he studied hotel and food management. "Originally I wanted to open a



restaurant," he says, "but once I considered the grueling hours and slim chances of getting hot and developing a successful business in that industry, I decided it wasn't for me. I wanted to do other things in my life, and I knew returning to the baseball team was one of them."

While the restaurant industry may seem unrelated to the world of professional baseball, Agganis feels that he makes good use of his SHA education in his professional life. "Food and beverage concessions in the stadium are a major part of the business," he says. "At SHA I learned how to manage food costs and conduct case studies on successful business models in similar industries. Much of that aspect of what I do relates directly back to the basic principles I learned at the School.

"The most important things I learned, however, don't apply only to the restaurant business, but to customer service in general. I consider myself to be in a service industry. I need to



Through Baseball

take care of the fans and make sure they're happy. In that respect, my business and the hospitality industries are really the same. Business is business, no matter what kind it is."

In addition to being in the business of baseball, Agganis is also, understandably, a big fan of the sport itself. One might assume that a lifelong Boston-area resident with such close ties to the Cleveland Indians might suffer from conflicted loyalties, but Agganis says that he tends to follow individual players more than teams, since he's gotten to know so many of them personally when they played for the Aeros. "I do follow the Indians because we've been with them for so long," he says, "but since my uncle played for the Red Sox, a piece of me will always be with them."

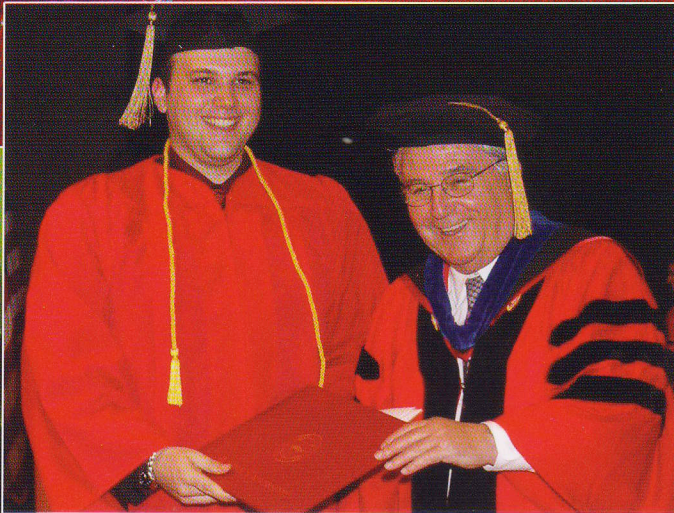
Agganis often expresses his amazement at the longevity of his great-uncle's legacy, which endures some 52 years after he was tragically struck down at the age of 26 by a massive pulmonary embolism. He feels that it was character as much as athleticism that etched the name of the "Golden Greek" in the annals of Boston sports lore. A nationally renowned football, basketball, and baseball star in high school, Harry Agganis was one of the most heavily recruited athletes in the country in 1948. Driven by an inspiring loyalty to his family and hometown, however, he spurned offers from more than 75 colleges, including football juggernaut Notre Dame, in favor of suiting up for the Terriers so that he could remain close to his widowed mother. Four years later, he would turn down a lucrative offer to play for the Cleveland Browns when they made him their first-round draft choice, choosing instead to play first base for the Red Sox.

"I'm proud that he is remembered as much for how he carried himself as he is for his athletic ability," says Greg Agganis, whose love and respect for his great-uncle is manifested through his many philanthropic endeavors. He is deeply involved in the Agganis Foundation, which sponsors

Greg Agganis ('92), donning the 2005 Eastern League Championship ring he earned as owner of the Akron Aeros, holds one of his most prized possessions—a rare Louisville Slugger used by his great-uncle, Harry Agganis (SED'54), as a member of the Red Sox. His collection of Aeros and Harry Agganis memorabilia could fill a small museum. It includes several dozen autographed baseballs; pictures and programs signed by baseball legends such as Ted Williams and Tris Speaker; a myriad of collectibles featuring Aeros mascot, Orbit; and keepsakes from Harry's days as a Terrier, such as his yearbook.

annual high school all-star games and awards academic scholarships to student-athletes from throughout eastern Massachusetts. He and his family have been very generous in their efforts to keep the Agganis legacy alive on the BU campus by commissioning a mural, cast bronze plaque, and bronze statue memorializing Harry Agganis at the Agganis Arena and by establishing the Harry Agganis Scholarship fund, which provides need-based support to BU student-athletes of Greek descent. Agganis is also a member of the board of trustees of The Sports Museum, located in Boston's TD Banknorth Garden. Through athletics, the organization conveys such values as leadership, respect, and cooperation to New England youth. Agganis is seeking to further honor his great-uncle's legacy in an effort to produce a documentary that will "focus less on his athletic exploits and more on the impact his life had on people, while trying to answer the question of why he is still being talked about today."

Thanks to Greg Agganis's involvement in the family business and his dedication to promoting the ideals embodied by the "Golden Greek," the family name will endure in the world of athletics and continue to inspire future generations of student-athletes throughout New England. ♦



Dan Cotting receiving his diploma from Dean James Stamas at Commencement 2007.

Salut!

By Pamela Cooley

As a winner of the prestigious Kopf Scholarship, SHA Commencement 2007 student speaker Dan Cotting spent six and a half weeks last fall immersed in the fundamentals of the wine business at several of the world's leading wineries in California and Europe. "It was unlike anything I possibly could have hoped to experience...I will be forever grateful," Cotting says. "Some of my fondest memories include participating in a biodynamic fertilizer preparation in Sonoma, planting grapevines on hills in Burgundy, and watching the sun set over vineyards in Tuscany."

Sponsored by the Kobrand Corporation, a wine and spirits importer and distributor associated with the tour's wineries, the scholarship offers an extraordinary opportunity for students to view the industry from within. "Every day was a new and amazing experience in the world of food and wine," Cotting recalls. "At each vineyard we would do tests, barrel samples, and comprehensive tastings in order to better know the wine-making process. All the wineries afforded us incredible hospitality, sharing both their wine and their knowledge. Often, we would enjoy their wine paired with regional cuisine provided by a local chef—this allowed us incredible insight into the connection among people, place, food, and wine."

Cotting recently moved to Los Angeles to work in management for the Hillstone Restaurant Group and will soon be on his way to Dallas to open a number of restaurants. He plans to continue his wine studies and possibly pursue sommelier certification: "My intention is to continually learn about the industry and someday be the founder and CEO of my own restaurant collection with various concepts throughout the country." ♦



SHA Students Tell Us—

What's Hot*

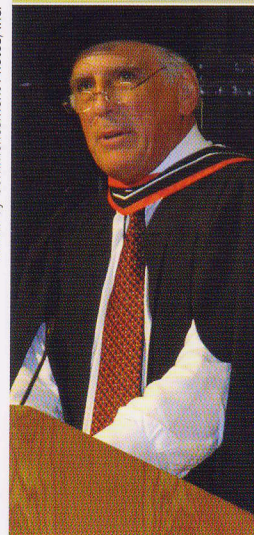
Montreal
 Mexican food
 Health food
 Traveling abroad
 Food Network
 Thai Food
 Dunkin' Donuts
 FitRec
 StuVi
(The Student Village)
 Google
 Knits with flats
 T's Pub on
 Tuesday nights
 Pedestrian safety
 The GSU's Easy
 Goes Take Out
 Real sidewalks
 Brighton
 Gmail
 BlackBerry
 Wii
 Texting

What's Not

The Bahamas
 Traveling to Mexico
 Fast food
 Travel delays
 Travel Channel
 Pre-packaged sushi
 Starbucks
 Mugar
 Danielsen Hall
 Yahoo
 Skirts with Uggs
 The Dugout *(anytime)*
 Drunk driving
 The GSU's sushi bar
 Construction
 Allston
 Hotmail
 Sidekick
 PlayStation
 Calling

*Daisy Buchanan's is always hot

—Rachel Johnson



Simon Cooper

SHA Commencement 2007 speaker Simon Cooper, president and chief operating officer of The Ritz-Carlton Hotel Company, encouraged graduates to embrace internationalization and the opportunity it presents to improve the lives of others. "I hope you feel as strongly as I do that the global nature of our business is a truly energizing reality," he said. "As an industry, we are able to create long-term careers in remote locations for some of the world's least advantaged."

He also urged them to improve the industry's environmental record and exemplify good business practices: "As future leaders, I hope that you will have a positive impact upon the values of the companies that you work for."—PC

Planning Chaos

A SHA alum's hectic career is exactly what she likes.

By Alyce Nicolo

When Rosamond Hampton was a kid growing up in rural New Hampshire, she would take charge of her own birthday, organizing and throwing themed parties of her own creation. So, years later, the budding event planner naturally translated those skills into a job that entailed, among other projects, organizing and throwing a Titanic-themed dinner as the catering director at Mystic Aquarium in Connecticut. The gala event came complete with ice sculptures, black ties, and period-correct entrées. "It was a very creative place to work," recalls Hampton ('97), but she was soon ready for a change.

"I'm motivated by being challenged," she explains, "so as soon as I learn and master something, I raise my hand and volunteer to get involved in something else." That's how the former adolescent cake-decorating teacher went from working as a staff dining manager to opening accounts for Aramark to managing Citigroup headquarters dining rooms. She is now vice president of operations at Citi Executive Services in New York.

"I considered becoming a pastry chef, but I was concerned I would lose my passion for baking if I pursued it as a career," says Hampton. (She tried it for a semester in Paris, and said the hardest part was learning French culinary vocabulary. "I couldn't 'pass the slotted spoon' because I didn't know what they were asking for," she jokes.) She also considered majoring in business but, at the time, thought business would be a "stale career on its own." Her current position, which involves strategy and service optimization for dining, conferences, events, and aviation services, satisfies her hybrid interests.

When asked what the job is like, Hampton chuckles, "Extremely chaotic. We're in the process of opening up a new conference center, so we're reviewing floor plans, drafting policies and procedures and marketing documents we're going to be sending out, establishing whether all AV technology is placed and working well, liaising with Aramark, making sure the kitchen is ready and reservations are coming in for the opening date." She takes a breath. "And that's just one of my projects."

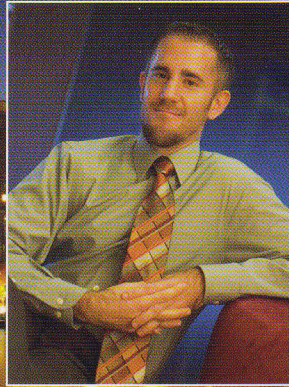
Photo by Paula Vlodkovsky



Rosamond Hampton ('97), vice president of operations, with her staff at Citi Executive Services in New York.

And while she's learned a lot on the job, Hampton still references the basics she learned at BU. She still evokes Professor Michael Oshins's peanut-butter-and-jelly sandwich exercise in his Hospitality Technology and Computer Applications class, for which students compiled step-by-step instructions on how to put together the seemingly simple lunch food. "It was a clear illustration of communication blind spots," explains Hampton. "We commonly assume others have the same information and approach situations in the same way we do. Working with teams requires flexing your communication style to reach various audiences and validating that you have successfully conveyed your point."

Outside of work, Hampton dabbles in photography and calligraphy and loves to travel—a passion that has recently taken her on a cycling tour of Tuscany, Italy, and a horseback tour of France's Dordogne Valley. Since enrolling in New York University Stern's Executive MBA program, she hasn't had much free time, but that's not necessarily such a bad thing for this challenge-seeker. ♦



The Boards Are Back in Town

Boston and New York SHA Alumni Boards Back in Action

By Rob Zagarella

The SHA alumni boards, self-sufficient organizations throughout the world that together make up the SHA Alumni Association, have traditionally been strong entities for the School in the areas of mentorship, fundraising, communication, networking, recruiting, and promoting the SHA brand. As of the Summer of 2007, in Boston and New York—major cities with two of the largest concentrations of SHA alumni—boards are more active than ever.

The primary goal of the alumni boards is to strengthen the international network of SHA graduates throughout hospitality-related industries by fostering personal and professional relationships among alumni. “Networking is our main objective,” says Andrew Vigue ('01), chair of the revamped Boston board, which held its first meeting this past July. “By opening up lines of communication among alumni, we create opportunities to find new jobs, discuss industry issues and trends with colleagues, and make like-minded friends.”

According to Vigue, being based in the same city as SHA offers the Boston board advantages in recruiting and keeping abreast of developments at the School. “You can really feel the excitement on campus ever since the new building project began,” he says. “It was what inspired me to become more involved with fellow SHA alumni.”

Vigue would like the Boston board to take the lead in encouraging collaboration among boards in different cities. Plans are already being discussed for cooperative efforts between the Boston board and its New York counterpart, which, after a two-year hiatus, met in August to establish directorial positions and to begin planning several fundraising and social events.

Left: Andrew Vigue ('01). Right: This past September, members and friends of the New York SHA Alumni Board gathered in the city to watch the Red Sox face the Yankees. Front row from left: Melissa Flores ('04), Chelsea Howard ('04), Vanda Danbunpoth ('97), Amy Thomas ('99). Back row from left: Eric Eilbacher ('04), Sarah Bennet, Staci Pike, Rosamond Hampton ('97). Photo of New York group, courtesy of Amy Thomas.

“We’re also initiating our mentorship program,” says New York Chair Amy Thomas ('99). “We’re looking for alumni in the city who are willing to work with current students as they progress through school and into their careers.” The mentorship program plays a vital role in ensuring the strength of the SHA alumni boards in the future. By offering career advice, industry insight, and job-search tips, participating alumni provide students with a head start on the competition as they enter the workforce. Thus, the program positively influences future generations of SHA alumni who not only will have a better chance to go on to successful careers, but also will be more likely to assume a role in the Alumni Association upon graduation. A similar trend is already evident in the number of Alumni Association members—most of whom received their first jobs through the SHA Career Services Office—who return to campus to participate in corporate recruiting events, providing contacts and job opportunities.

“SHA was a great fit for me, so I want to give back,” says Thomas. “Long after you’ve paid your tuition, the value of your degree continues to grow based on the reputation of the School. The more success our alumni enjoy, the stronger the School’s reputation will be. Participation in alumni board activities is a tremendous opportunity to build upon the benefits of your education while giving back to SHA.” ♦

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Names are listed for those whose donations were received from April 2 through September 14, 2007. If your name has been inadvertently omitted, please let us know at 617-353-1011.

News & Notes

Jim Apteker ('88) attended P. Diddy's "White Party" in September. *The Boston Globe* reported: "Boston's host-with-the-most was a Labor Day weekend guest at the 'do at Diddy's Hamptons mansion. 'It was a great party,' said Apteker, owner of Longwood Events. 'It's how the other half lives, I guess.' Celebrity guests wearing all white—the dress code was strictly enforced—included Mariah Carey, Busta Rhymes, Donna Karan, Ashley Olsen, Star Jones, Tommy Lee, and Lil' Kim." www.boston.com/ae/celebrity/articles/2007/09/04

Alicia Cobb ('97) started her own tour company, Destination Anywhere, which runs trips in the U.S. and abroad for groups of 30 or more.

Robert T. Flynn ('96) of Boston, Mass., has joined Aramark at Boston University as the director of food services at Shelton Hall. He organized the 10th annual Swanky Christmas alumni party. **Chris Hulton (CAS'95)**, **Manan Trivedi (MED'00, CAS'00)**, **Bryan Reardon (CAS'95)**, **Marc Bender (SMG'96, SED'03)**, **Billy Snow (UNI'96)**, **Anna DePaul (COM'95)**, **Jim Kilem (ENG'96)**, and **Alisha Kolski Snow (SMG'98)** were among the guests. You can e-mail Robert at rflynn@bu.edu.

Amanda (Turner) Schlan (COM'03) and **Max Schlan ('03)** of New York, NY, were married on May 27, 2007, at Oheka Castle in Huntington, NY. Bridesmaids included **Jordana (Marcus) Altman (CAS'03)**, **Maggie Henick (CAS'03)**, **Meryl (Ginsburg) Kelly (SED'03)**, and **Meghan Lewit (COM'03)**, who introduced Max and Amanda during their freshman year in Warren Towers 14C. The bride's brother, **Ryan Turner (CAS'05)**, was a groomsman. Nearly 20 other BU alums attended as well.

Punit R. Shah ('02) of St. Petersburg, Fla., is president of waterfront real estate developer Liberty Group of Companies. He has been with the company since 2002.

Roger Wong ('01) of Stoneham, Mass., works at the Boston Foundation, which funds community development in and around the city of Boston. He was recently accepted into the Associated Grant Makers Diversity Fellowship Program. Contact Roger at roger.wong.2001@alum.bu.edu.

Send us your news at jsalman@bu.edu

CONGRATULATIONS!

Dean James Stamas was presented with the 2007 Lamp of Knowledge Award for Outstanding U.S. Educator by the Educational Institute of the American Hotel & Lodging Association last June in Nashville, Tennessee. Writes the association, "Stamas has tirelessly promoted the standards of academic excellence and professionalism for the future employees and leaders of the hospitality industry. Under his leadership, the School of Hospitality Administration achieved freestanding status (it had previously been part of another college division) and the student body has more than doubled in size. Today, the School is recognized as one of the leading hospitality management schools for both U.S. and international students."

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