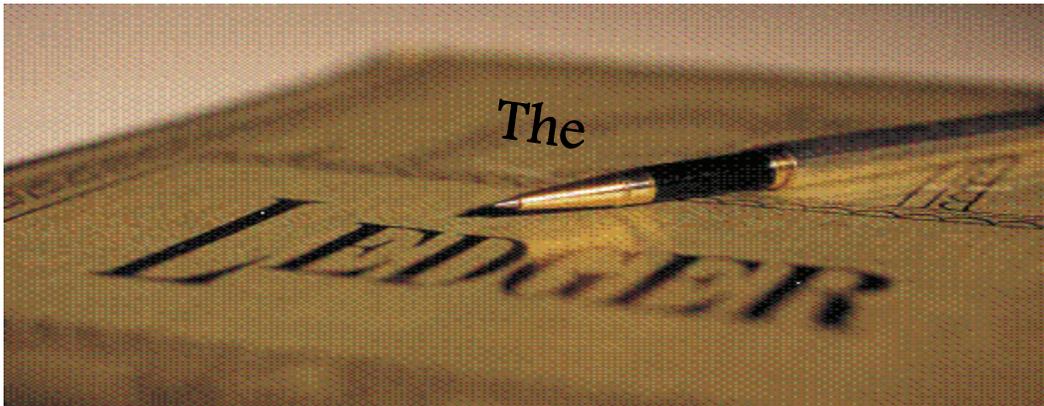


STOCKTON COLLEGE

THE RICHARD STOCKTON COLLEGE OF NEW JERSEY



The Newsletter of Hospitality and Tourism Management Studies

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Spring 2011

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From The Director's Chair



Left to Right: Michael Scales, Donna Albano, Brian Tyrrell, Michele Grottola, Cliff Whithem

Another semester is behind us completing academic year 2010-11. As usual, it's been full of activity for the HTMS program at Stockton.

The spring semester is traditionally full of activities including the Honor Society Induction, scholarship applications and preparing for graduation.

Academically, we offered over 20 courses and had six adjuncts including two of our own alumni, Shawn Zakar and Tara Marsh. We also offered a new elective, Spa Management in Hotel Operations taught by Jennifer Rausch, Director of Spa Operations for Borgata. We are looking forward to offer two new electives this fall including Introduction to

Gaming Industry Management and Career Development.

The spring commencement saw 30 HTMS students graduate. Our largest group to date.

This year's Hospitality Honor Society (Eta Sigma Delta) inducted 32 new members on Sunday, April 3rd. This year's inductees participated in the Campus Kitchen Project as their service learning project.

The Campus Kitchens Project is a national anti-hunger food initiative whose vision is to Teach- Reach - Feed- and Lead. Student leaders and student volunteers received unserved, usable food from AC school cafeterias and other food sources, and prepared meals for delivery. Meals were delivered to needy families.

The following students were inducted this year :
Leanne Cassell, Keith Allen, Carrie Borkowski, Valerie Capuano, Chelsea Crosson, Keith Diarchangel Dominique Dijosie, Lauren Finneran, Justine Fiocco, Erin Garman, Ivelina Gencheva, Meghan Giambona, Andrea Giannini, Dominick Ianora, Kaleigh Quinn Kawa, Tsvetana Toleva Kern, Elliot Laspina, Kimberly Lotruglio, Matt Mazzone, Amanda Minelli, Angela Parise, Alvin Pasagui, Paula Petridis, Paige Piotrowski, Matthew Repici, Samantha Sajban, Melissa Smith, Lindley Thacker, Christine Urban,

SCHOOL OF BUSINESS

THE RICHARD STOCKTON COLLEGE OF NEW JERSEY

Nichlas Voelker, Stephanie Werner, Keeli White.

On the road...

This semester I had the good fortune to take two road trips with the Dean of Business, Dr. Janet Wager. With the addition of the Seaview Hotel to Stockton's portfolio, we agreed to do some hands on research by visiting two great Hospitality Management Programs with hotels. We visited University of Delaware and the Pennsylvania State University. These trips were both enlightening and informative as we move forward to integrate the Seaview into the HTMS Program at Stockton.

Even though the semester is over trust me the faculty are busy this summer. Most of the faculty are teaching a summer course. Dr. Whithem, Dr. Scales and Dr. Tyrell are all finishing research projects that they were awarded grants for last year though the new

Levenson Institute of Gaming, Hospitality & Tourism (LIGHT). We are actively involved in interviews and teaching simulations in search of a new faculty member to begin September. I recently presented at Drexel's Business Professor's Teaching Summit along with Dr. Scales and Dr. Quain and Dr. Tyrell presented at the East Coast Gaming Congress in Atlantic City in May.

Looking ahead, I look forward to introducing another new faculty member to you, welcoming new students into our program, graduating another group of our best and brightest and planning for the endless potential the HTMS program has here at Stockton.

Happy Summer!

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Dr. Donna Albano
Director Hospitality & Tourism Management Studies
Program



By Christine Urban and
Nick Voelker

Community Service Exemplified; The Campus Kitchen Program

ESD (Eta Sigma Delta) our Hospitality Honor Society used the national Campus Kitchen Program (CKP) to donate their community service hours to this year. ESD requires that hospitality honor students be community service minded and actually put in unpaid service hours to the underprivileged and underserved members of their local communities. Dr. Donna Albano is the faculty advisor to the ESD group and our Dr. Cliff Whithem has been a constant CKP volunteer and Board member since its inception. The Campus Kitchen Project (CKP) is a student-powered hunger relief organization. They are a National program of the award winning DC Central kitchen, a recognized model in innovative hunger relief programs. CKP partners with universities, high schools, businesses, restaurants, etc., to engage students, staff, and faculty in preparing and delivering meals to local nonprofit organizations, homebound seniors and low income families in general. Each are different partnerships for different communities around the country. Core programs however include food recycling -rescuing leftover and unused foods from colleges, universities, local food banks and other food donors; and hunger relief programs. Hunger relief programs center on actual meal deliveries:

Meal delivery Programs-Volunteers use donated food and prepare meals in an on-campus kitchen, package and deliver the meals to local members of the community. Other meal Initiatives-Volunteers tutor kids, provide companionship to seniors, and lead nutrition education activities in the community.

Currently the Stockton CKP partnership is headed by Dr. Reva Curry. Dr. Curry is the Executive Director of Community Partnerships at the Stockton Center for Community Schools within the School of Education. She is an excellent director and has created the CKP partnerships that we have for our region. Dr. Curry not only directs the program but her hands-on approach as one of the constant volunteers provides a level of direction and supervision to the students who run the program that they would otherwise not encounter. She and Dr. Whithem have developed a strong bond between themselves, the partners, and the students as the constant volunteers of our local CKP program. The Atlantic City Region partnership Dr. Curry has established is with *Sodexo Contract Foodservice Corporation* (provides much of the food and the kitchen facility), *Atlantic Cape Community College* (their Culinary Academy prepares all the food), *The Richard Stockton College of NJ* (packages, loads, and actually delivers the meals), *Atlantic City High School* (provides volunteers and facilities), and the *Boys and Girls Club of America* provide the delivery van and driver every week.



Six hospitality students headed to the University of Delaware for the Fifth Annual Hospitality Entrepreneur Summit. Julia Damiani, Michelle Worthmann, Maria Leaha, Sabriya McClanahan, Katelyn Causey, and Rochelle Amato attended the convention which was held from April 9-10. Professors Scales and Tyrell accompanied the group, who all stayed at the Marriot Courtyard at the University of Delaware.

Students attended the summit from

Stockton Students Attend the 5th Annual Hospitality Entrepreneur Summit

hospitality management programs nationwide. The summit started with Delaware Governor Jack Markell speaking about his business background, his children starting their professional careers, and advice for all attendees. The governor was followed by panels and speeches presented by entrepreneurs throughout the hospitality industry. The entrepreneurs answered students' questions while giving out powerful advice to future business owners.

As part of the summit, a contest was held for students to submit new and innovative Restaurant Business Plans. Stockton students Maria Leaha, Michelle Worthmann, and Julia Damiani presented a

Restaurant Business Plan to a panel of judges and competed against other college and university students. The restaurant business plan was based on healthy eating, and the three contestants had to come up with the concept, marketing plan, and financials of the business. The team won second place (\$1,500), and each went home with five hundred dollars. It was a great experience, and everyone felt they learned useful business and leadership information to help succeed in their career.

Tour of the AC Convention Center

By Andrea Giannini



I really enjoyed the tour of the convention center. I have attended NACA (The National Association of Campus Activities) and I loved the experience. That is what got me interested in working at a convention center. What I learned that I found most important is that the type of work that I would like to do would not be accomplished by working at the convention center. I would have to be a show manager for a company that does the event; which gives me a whole different

perspective. I would still like to work at a convention center. I think doing so would make me a much more effective show manager. I think it would be a great place to do my internship.

Since I worked two out of the three Beerfest sessions, I found it really cool that I got to see it being set up, worked it, and saw it when it was over. When we walked into where all the booths were I didn't think it looked too big (which may have been in comparison to

how gigantic the room is). But, once I got to the sessions, I realized how big it really was. I still can't wrap my head around how much planning and how many people it takes to plan a convention as big as Beerfest. I also still can't get over how gigantic that venue is.

Alumni Event

On February 17th, 2011 the Alumni of the HTMS program at Stockton got together for the first of what I hope to be many Stockton Hospitality Alumni Events. This event was held at the Tun Tavern in Atlantic City and was for any and all alumni who graduated from the HTMS program. The Tun Tavern was nice enough to provide us with a beautiful array of cheeses, fresh vegetables, and fresh fruits as well as discounts on all food and drinks that were ordered off the menu. Alumni from the most recent graduating class to the first ever graduating class of the program and everywhere in between were in attendance. There were over 25 alumni and guests who came to socialize and reconnect with former friends and faculty members. Dr. Tyrell, Dr. Scales, and Dr. Whithem were all there to share stories and memories from the past and present. We hope to continue with these events throughout the year and build on our already growing network of HTMS alumni. We are currently looking at the House of Blues for our next event.

Best Regards,
Brian Sena
Stockton HTMS Alumni President
Class of 2010

Dine Arouds - Spring 2011



On March 3, 2011 students attended a Dine Around at Izakaya Restaurant in the Borgata Hotel, Spa and Casino in Atlantic City. Here, students were able to experience Japanese cuisine, sushi and robotayaki prepared by Executive Chef Michael Williams. The following students were in attendance:
Liz Vantrieste, Venissa DeLeon, Katelyn Causey, Kelly Lugo, Kim Lotruglio, Melissa Mershon, Andrea Giannini, Kara Lynch, Michelle Reilly, Allie Cosaluzzo, Spencer Severyn, Kate Barbolini and Regina Appio.





Eta Sigma Delta

On Sunday April 3, 2011 Hospitality Students got together at the Lakeside Lodge to celebrate their induction into Eta Sigma Delta, which is the International Honor Society for Hospitality students. Thirty two students were inducted to the ceremony, and family and friends joined the celebration. It started in the morning with Dr. Donna Albano, the faculty advisor of Eta Sigma Delta announcing all the new participants,

and acknowledging all of their accomplishments. In addition to Professor Albano, other HTMS faculty including Professors Grottola, Scales, and Whithem, were in attendance. Dr. Harvey Kesselman, the Provost and Executive Vice President gave a moving speech to all the inductees. He spoke about how the new inductees of Eta Sigma Delta have an extra lead on all the other graduates going into the work force because of the

hard work and dedication towards their studies. After his speech, Dr. Kesselman was made an honorary inductee into the organization. As with most Hospitality functions the food offerings were varied, interesting and delicious. It was a very nice celebration and all the students, families, and faculty members really enjoyed themselves.

Stockton College Hospitality Students Host a Roaring Event for Duchenne

With a blast from the past, Hospitality students from the Richard Stockton College of New Jersey brought back the taste of the Atlantic City of the roaring twenties in hosting their very own fundraiser on Wednesday, April 6th. With guidance from their professor, Doctor Michael Scales, students from an Event Planning and Catering Management course worked together in organizing the event not only for the hands-on experience, but also to benefit the Tanner Edwards Foundation for Duchenne Muscular Dystrophy.

For the past three years, Doctor Scales has been teaching a hospitality course at the college where an entire class of students chooses a theme for a properly managed event and carries out the typical tasks of event coordinators. From developing a custom

menu and creating the ambiance that captures the look and feel of the theme to setting up and breaking down furniture and decorations on the day of the event. They do it all.

With lights down low and exquisite service from the charismatic student staff, guests found themselves enjoying five-course meals at elegant tables sprinkled with playing cards and seashells while also listening to live jazz and viewing photographs of Atlantic City from the twenties through today. Between the profit from the sale of 72 tickets, revenue from auctioned items and open donations, the class raised over \$1,100 for the Tanner Edwards Foundation.

The foundation supports the care of six-year old Tanner Edwards who lives with Duchenne Muscular Dystrophy. While DMD has no known cure



and a fatality rate of 100%, the cost of maintaining the disease is also very pressing. Not only did students feel rewarded in hosting a successful event, but each felt touched in getting to meet Tanner and experience the remarkable joy he has for life.

By Kristin Pagnani

The Carriage House Tour

My experience at college has really helped me figure out what I want to do once I graduate. I am sure that when I actually start working I will change my mind even more. When I was a freshmen in Intro to Hospitality and I toured the Carriage House, I thought it was exactly where I wanted to work. I loved that they did weddings (I wanted to be a wedding planner). I thought it was such a gorgeous venue for a wedding, and the bridal sweet just took my breath away. Now I appreciate how great the venue is, but I would not want to work there at all.

I loved hearing the history of The

Carriage House; I had no idea that it had any connection to Gourmet. I still find the elevated stage kind of weird. I would like to see how it looks with an actual band up there, I'm sure it looks good but I invasion it looking awkward. I also thought it was strange that the upstairs to the left side (where they seat the clients to look at options) was so cluttered and crowded. That would personally turn me away from holding my wedding there if I was a bride. They should have a separate office for that. One thing that always stands out to me about the Carriage House is the carpet. It is the opposite of neutral, it is so

distracting and loud. I would like to know who chose that carpet and for what reason.



By Andrea Giannini



I started at JEM Associates as an intern for the spring semester. JEM Associates is a foodservice design firm that serves corporate and individual clients with projects relating, but not limited to, casino resorts, schools, correctional facilities, retirement communities, healthcare, industrial food processing and mass production facilities. Their job is to design the layout of all foodservice elements for these particular projects while prioritizing form and function as well as specific owner needs and requests. All of this detailed and time sensitive work is pulled together by a select Project Manager such as Jon.

This February, I and the rest of the team at JEM were invited to attend The 2011 NAFEM Show in Orlando, Florida. NAFEM stands for the North American Association of Food Equipment Manufacturers and the show is held every two years with more than five hundred and fifty foodservice equipment and supply manufacturers in attendance from all over the globe. The show was held at the Orange County Convention Center which dedicated more than 760,000 square feet of exhibit space for the vendors. It took myself and Jon the better part of our three day trip to walk the entire floor, check out all of the new products, visit with representatives that JEM has built relationships with over the years, and sit in on a few demonstrations. The whole premise of the show was to reveal the most up-to-date and innovative products so that these companies can continue to impress and maintain the image that their brand has formulated in years past. An event like this also gives lesser known manufacturers the chance to stand out within an industry of experienced billion dollar corporations because of a new product that

may be considered "Hot" for 2011 standards.

Every product line from refrigeration, ventilation, and convection cooking to lighting applications, trash containers, glassware, and storage units were all available and setup as they would be in the field. Dealers, distributors, consultants, architects, designers, and the end users all have common reasons for being in attendance such as making a sale or a purchase. Above all else, they get an opportunity to see the level of industry growth from an international standpoint and may be inspired to come up with a solution to tomorrow's problems by exchanging ideas with those who share their passion for the foodservice industry. This trip made me realize just how much potential there is for the economy to get back in gear. If all this money and effort was able to be spent on a foodservice equipment convention, there seems to be endless possibilities for development when you think about how little foodservice represents out of the entire economy.

by Nick Voelker



Faculty Spotlight



Jon Rosky has been an Adjunct Professor at The Richard Stockton College since 2009. He teaches the Facilities Management course in the Hospitality and Tourism Management program. Jon Rosky's 25 plus years of foodservice background are split almost evenly among three distinct, but related areas. Jon Rosky started his career at the Golden Nugget (then the Trump Castle) as a buffet host for a summer job. After several promotions and moves, Jon became Assistant Director of Food and Beverage at Merv Griffin's Resorts. He joined JEM Associates learning the CAD skills, design solutions, and equipment possibilities that allowed him to provide excellent design and consulting services to JEM's clients. This included Point of Sale system analysis, menu and concept development and staffing recommendations in addition to traditional design work. Several years as a Project Manager for a foodservice equipment contractor have left Jon with a unique understanding on the



construction related issues involving foodservice projects. Jon has significant safety training, scheduling and budgeting skills, field management skill and an eye for value engineering projects.

Recently, Jon completed an eight-month stint as Consultant/Food & Beverage Director for an extremely fast-track casino opening in Niagara Falls, New York.

Jon Rosky has worked in foodservice operations, performed design and construction management for large scale commercial foodservice projects all over the country, and a little internationally. His work has

covered most of the AC casino hotel properties and many non-casino properties as well. Jon lived and worked in Seattle for a few years and earned a University of Washington Certificate Program accreditation in Construction Project Management. Jon serves on the boards of several local charities including Sister Jeans Food program, a group that provides organic gardens for underprivileged groups, and Manna that provides nutritious meals for homebound HIV/AIDS patients. "I also run my own environmental non-profit building osprey nesting habitat all over the region, and guest lecture at Stockton on osprey nesting habits and needs. I'm hoping to get the right people at Stockton interested in getting an osprey nest platform built on campus somewhere this summer or fall." According to Jon, "I greatly enjoy my teaching role at Stockton, and while I enjoy my career and job, it is clearly the highlight of my working week!"

Money, Money, Money Money..... Money \$\$\$\$\$\$\$\$\$\$\$\$\$\$!

Three students from the HTMS Program – **Maria Leaha, Bernard Chase Hill and Tara Varga** were presented with \$800 scholarships on behalf of the ACCVA Foundation and the Greater Atlantic City Concierge Association at the Annual Atlantic City Host Awards on Wednesday, May 11th, 2011. The partnership venture between the ACCVA Foundation and the Greater Atlantic City Concierge Association, provides scholarships to hospitality and tourism students attending the Richard Stockton College of New Jersey, Atlantic Cape Community College and Fairleigh Dickinson University.

In addition, the Atlantic City Hotel and Lodging Association awarded scholarships to three HTMS students at their annual scholarship luncheon on Tuesday, May 17th, 2011 at the Atlantic City Hilton. **Maria Leaha, Josh Kropkof and Lauren Walsh** were all given scholarships.

Pictured left to right – Professor Albano, Bernard Chase Hill and Maria Leaha



Pictured left to right – Josh Kropkof, Professor Albano, Maria Leaha. Lauren Walsh not pictured.



Alumni Corner



Brianne Holmes '02-Chuck E. Cheese
 Aline Silva '02-Summerfield Suites
 Anthony Giannantonio '02-Hilton, NYC
 Jean Petridis-Borgata Casino Hotel, AC
 Allison Weiss '02- Mercer County NJ
 *Lisa Vile '03
 Pam Stewart '03-Florida
 Jamie Winkler '03-Borgata Hotel
 *Tara Marsh '03-Adjunct Professor RSCNJ
 Rene Matos '03-Marriott Marquis, NYC
 Kelly Ofeldt '03-Mystic Island Casino
 Adrienne Yansick Hunt '03-Pine Hill, NJ
 Charles Bernier '03-Bally's Atlantic City
 Dina Golas '03-Self Employed, Atlantic City
 Justin Lucas '04—Gourmet Italian Cuisine
 Robert Leece '04-Mt. Laurel, NJ
 Glenn Weinstein '04- Harrahs Hotel and Casino AC
 Anthony Marino '04
 Emily Berzen '04-Enterprise Car Rentals
 Julianna Bulina '04-Enterprise Car Rentals
 Brooke Conaway '04-Summerfield Suites by Wyndham, Mount Laurel
 Anthony Framo '04-Philadelphia, PA
 Holly Galindo '04
 Greg Wilson '04-Red Square
 Angela Sabino '04
 Kim Thieme '04-Sheraton Atlantic City
 Kerri Lynch '04-Sumond NJ School District
 Michael Muscillo '04-Holiday Inn Express
 Carlos Pacheco '04-Bally's Casino
 Robert Gainen '05-Wyndham Resorts, Orlando, FL
 Amanda Connelly '05- Secaucus Marriott
 David Rahn '05-Steve and Cookies Restaurant
 Steven Lawrence '05
 Ali Casciano '05-Chili's Restaurant,

Mayslanding, NJ
 Patti Carlin '05-Rams Head Inn, Galloway
 *Drew Flatley '05
 Jennifer Singer '05-PETSMART PetHotel
 Dan Samulis '05
 Meghan Nolan '05-Bonnet Island, LBI
 Scott Fanslau '05-Port-O-Call Hotel, Ocean City, NJ
 Melissa Felsenfeld '05
 *Shawn Zakar '05 0 Adjunct Professor RSCNJ
 Katie Fatzinger '05-Marriott Resort Fairway Villas
 Gennady Revich '05-Comfort Inn
 Jen Andersen '05- Embassy Suites Hotel, Parsippany
 AnnMarie McNally '06- Howard Johnsons, Tom's River
 Patrick Sheik '06-Sodexo
 Monica Coralluzzo '06- Global Planners
 Amanda Cardana '06
 Angel (Moran) Karrer '06
 Kari Hibbert '06-Trump Marina
 Steve Cassidy '06-Marriott Marquis, NYC
 Brian Venezia '06
 Chris Tahaney '06
 Josh Vreeland '06-Bally's Hotel/ Casino
 Joyce Sealtiel '06-Caesars Casino Hotel AC
 Andrew Caroluzzi '06-Carmine's, Atlantic City
 Amy Csaky '06-Applebees
 Cynthia Davison '06-Borgata Casino
 Debra DePinto '06
 Richard DiGiovanna '06- Linda's Italian Restaurant, Forked River
 George Drakopoulos '06
 Brian Taylor '06-Harrah's Casino Hotel
 *Christina (Strydio) DiGiovanna '07-Resorts Hotel, AC

Kevin Ruck '07-Westin Times Square, NYC
 Amanda Graham '07
 Kevin Ballo '07
 Kristie Gallo '07-Aramark, Philadelphia
 Joe McGovern '07-Carrabas, EHT
 Joy Isabelle '07-Starbucks
 Eric Lore '07-Target
 Krystyna Bowen '07-Salem Office of Tourism
 Matt Garber '07-Courtyard by Marriott, Hanover Whippany
 Jason Braitsch '07-Red Robin, Clifton NJ
 Jessica Decker '07-Sand Piper Inn-Cape May
 Holly Schultheis '07
 John Randello '07-Clarion Hotel, EHT
 Jaqueline Guisnard '07 Applebees/ MBA student
 Christy Gallagher '07 0 Harrahs AC & Chester, PA
 Melissa Santoro '07 Holiday Inn, Tom's River
 Megan Barilla '07
 Michele Wharton '07-Harrah's, AC
 Roman Mann '07-Caesars AC
 Alaina McCormick '07 Trump Marina, AC
 Amanda Sabello '07
 August Siciliano '07
 Brian Guthmann '07
 Laura Kate Schumacher '07-
 Svilen Filipov '07
 Jill Fox '08— Hyatt, Washington, DC
 Ben Tarr '08
 John Walsh '08
 Caitlyn Bradley '08-Ram's Head Inn
 Stephen Gelson '08-Libretto's Italian Kitchen, Ballantyne, NC
 Tracy Hammill '08-MBA Student

Drew Higgins '08-Borgata
 Chris Jones '08-Hilton Casino Hotel
 Paul Scibetta '08-Saw Mill Café
 Irene Loutas '08
 Kristy Smatlak '08
 Sherry Yeon '08
 Robert Boggi '08-Department of Defense
 Andrew Della Vecchia '08-Kraft Food
 Rebecca Etzel '08-Moshu Restaurant, Phila
 Robert Helminski '08
 Adam Higinbotham '08-Red Lobster
 Justine Kurdis '08-Ecolab
 Patrick Lill '08
 Jonathan Mangogna '08
 Amber McHugh '08-Congress Hall
 Bridget Mynes '08
 Giacomo Palladino '08-A Touch of Italy, EHT
 Bobbie Pippin '08-Marriott, Mount Laurel
 Jilian Whitman '08
 Amy Smith '08- W Hotel, Washington, DC
 Greg Kelly '09
 Alex Estrada '09
 Geoff Lang '09
 Rikta Luna '09
 Jen Mahon '09
 Alexa Plushanki '09
 Rebecca Stopenski '09
 Kim Torbick '09
 Carlo Ballatori '09-Continental Restaurant, AC
 Ashley Carr '09
 Kara Coulter '09
 Eli Gbayee '09
 Corey Glenn '09- Borgata, AC
 Isabella Herold '09-Courtyard Marriott, AC
 Emil Hibian '09- Resorts
 Jen London '09- Marriott, South Carolina
 Kristin Matthews '09
 Tammy Meginniss '09
 Elizabeth Patrick '09
 Dave Rada '09
 Blake Reedy '09
 Allison Skodi '09
 Lauren Skodi '09
 Alicia Baumhor '09
 Lis Collado '09
 Margarita Cozzi '09-Chelsea Hotel, AC
 Erin Nolan '09
 Kerry O'Brien '09- Six Flags
 David Chianese '09- Tropicana, AC
 Kassandra Edmonds '09
 Steve Tupe '09
 Brittany Hurley '09
 Robert Doyle '09
 David Erdman '09
 John Hooper '09
 Vincent Adinolfi '10
 Samantha Caruso '10
 Alex Konrady '10
 Alexa Pavlovski '10
 Megan Antonelli '10
 Samantha Balzano '10
 Regann Bilecky '10
 Leonard Carl '10- Grad School, Stockton
 Jesse Coffey '10
 Jamieson Cook '10
 Erica Davis '10-Renaissance Hotel, Philadelphia
 Melody Georgiou '10- JDs, Smithville
 Daniel Gigante '10
 Gregory Gillespie '10
 Matthew Hart '10
 Michele Hazlett '10
 Heather Jandl '10
 Amanda Johns '10
 Jaclyn Laurencelle '10
 Gina LoPresti '10- Dusk, AC/ Bonefish, EHT
 Mark Mantlick '10
 Candice McCloud '10-Hampton Inn, East Windsor
 Kaitlin Parisi '10
 Nicole Skala '10
 Emily McDonough '10
 Katie Rosario '10
 Denise Sessa '10
 Brian Sena '10—Marriott Courtyard, AC
 Edward Soehngen '10
 Pamela Staszczak '10
 Alicia Szele '10
 Rwana Abbas '10
 Christina Alexander '10
 Kathryn Cox '10-Residence Inn, EHT
 Danielle Cressey '10
 Christopher Croyle '10
 Anthony Cucciniello '10
 Victoria Fasano '10-Ram's Head Inn
 Jessica Fox '10
 Matthew Guarino '10-Seaview Resort
 Jennifer Hentz '10
 Amanda Johnson '10
 Kelly Kanady '10-Double Tree Hotel, Philadelphia
 Ruth Leenstra '10
 Kaitlyn Lynch '10
 Matthew Mazzella '10
 Elizabeth Meehan '10
 Daniel Palladino '10
 Richard Spakowski Jr '10
 Rachel Steiner '10
 Yaniv Steltzer '10
 Lindley Thacker '10-Knife & Fork Restaurant, AC
 Tsvetana Toleva Kern '10
 Alexander Trioa '10
 Sean Warriner '10-Renaissance Hotel, Philadelphia
 Matthew Wineland '10
 Paul D'Emilia '11
 Keith DiArchangel '11
 Alyssa Fanz '11
 Erin Garman '11
 Gregory Gerlach '11
 Nicole Gray '11
 Jessica Hansen '11
 Dominick Ianora '11
 Kristina Kostova '11

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Brianna Nugent '11
Kristin Pagnani '11
Brooke Parnes '11
Paula Petridis '11
Adam Pospisil '11
Victoria Sala '11
Brittney Schliem '11
Spencer Severyn '11
Karen Straker '11
Katherine Strickland '11
Rosalie Troianello '11
Christine Urban '11
Elizabeth Vantrieste '11
Nichlas Voelker '11

*have also completed their MBA at Stockton

Please contact us to update your information or let us know about other alumni at scalesm@stockton.edu.

Don't forget to include your address, phone number, e-mail address, place of business, work title and any other personal information you would like to share with alumni.



**** Attention Alumni ****

Please be sure to contact us and let us know an up to date email address.

You can send any information to scalesm@stockton.edu or Daniela.Born@Stockton.edu

Thanks!



Special thanks to the Ledger Staff

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