After several years in development, the college's newest program in hospitality management housed in the Department of Health and Human Development launched in fall 2017. With Montana's thriving hospitality industry, Dean Alison Harmon began working with potential partners in the industry and created an industry advisory board even before students began taking classes.

“The experiential portion of this degree program will depend on collaborative relationships with leading hospitality providers in Bozeman and beyond,” said Harmon. “We are excited to have several leaders in the region on our Industry Advisory Board. This will help ensure that the program is relevant and that students will have the skills and professional network to support their desired hospitality career path when they graduate.”

One of the first students to enroll in the degree was Rebekah Ward, a freshman from Broadus, Mont., who heard about the new degree during MSU Friday, an event for prospective students.

“There's so much opportunity in this field to work your way up and to choose your career path in hospitality,” said Ward. “I plan on becoming an event coordinator. I've always wanted to do that and it will keep me busy and I'll never be bored.”

So far Ward has enjoyed her classes and likes the collaboration with other academic areas.

Ward is also the recipient of the first endowed scholarship in the program, the Ulhmann-Barrett Rising Star Scholarship.

Marcy Gaston, assistant teaching professor, was charged with establishing a robust internship program to place students in hotels, resorts, and restaurants across Montana.

“The list is huge,” said Gaston about the number of industry leaders wanting to participate. “The list of participants is from all over the state and growing.”

In addition to the lodging and facilities option, students can also become skilled professionals in one of the other two options: restaurant management: farm to table and food enterprise. Three new tenure track faculty and one assistant teaching professor were hired to teach and conduct research in their areas of expertise—Sun-Hwa Kim, Wan-Yuan Kuo, Matt VanSchenkhof, and Marcy Gaston.

The College of EHHD is working collaboratively with Gallatin College, as they have simultaneously launched a two year degree in culinary arts under the direction of Bill Baskin.

Over the past year, industry partners and individual donors have stepped up to create 10 new scholarships for hospitality students.
Meet Our New Hospitality Faculty

Sun-Hwa (Sunny) Kim joined the Department of Health and Human Development’s hospitality management program as an assistant professor in the option of lodging and facilities management. Her teaching load includes the classes of Introduction to Hospitality Management and Lodging Management. Thirty students from all disciplines such as business and sociology are taking the Introduction to Hospitality Management course.

Originally from South Korea, Kim has lived off-and-on in the United States since 2000 and earned a bachelor’s degree in hospitality management from the largest hospitality management program in North America—the University of Central Florida (UCF) in Orlando. She also earned a master’s in hospitality management from UCF where many students in her cohort were managers for hospitality organizations such as Disney. She was awarded the “Best Thesis” for “An investigation into hotel employees’ perception of green practices.”

Kim started work on a Ph.D. at the University of Tennessee Knoxville in 2013. While working on her Ph.D., she obtained another master’s in business analytics and statistics from the Haslam College of Business at the University of Tennessee, in order to gain the skills needed to do research for her doctorate in hospitality management with a minor in social psychology. She said the master’s in business analytics and statistics was the “most significant achievement of her life.”

While Kim was working on her degrees in Florida, she worked for Rosen Hotels and Resorts in Orlando for many years. She started at the front desk and then moved to the finance department. She also taught hospitality management for a brief time in South Korea. She returned to the U.S. to work on her Ph.D. and taught international strategic management in the Haslam College of Business at the University of Tennessee. She also was a teaching assistant for the College of Education, Health and Human Sciences and conducted consulting for companies such as Proctor and Gamble in developing environmentally-friendly products in the hospitality industry.

Kim’s research agenda focuses on organizational behavior, looking at frontline employees’ organizational behavior and their psychological attitudes. She’s also interested in sustainability in the hospitality industry, scale development, multilevel modeling, and consumer behavior. She recently received an EHHHD seed grant to develop a scale to measure intercultural sensitivity of frontline employees in the hospitality and retail industries.

Since the age of 14, Matt VanSchenkhof has been involved in all aspects of the restaurant industry, from being a prep cook to a manager. He joins the college as an assistant professor in the restaurant management option, teaching classes on food service management, supervision and customer service, and sustainability in the hospitality industry.

Originally from New York, but from a traveling military family, VanSchenkhof began his academic career at Kansas State University, where he intended to earn a degree in engineering. However, his love for food service and restaurant operations led him to earn a degree in hospitality management instead. He moved to Boston for a master’s in education instruction from Emmanuel College and returned to Kansas State to earn a Ph.D. in institutional management.

VanSchenkhof’s love of the hospitality industry led him to apprenticing in Vail, Colo., for three seasons and after graduation, to Minnesota where he worked in food and beverage for Marriott and the St. Paul, as the manager of conference services. He says that people who work in the industry tend to stay. “It’s like an addiction,” said VanSchenkhof.

His research agenda involves investigating professional skill development and what classroom management strategies can be used to increase undergraduate skills. He is also interested in human resource issues that impact the hospitality industry.

Outside of work, his three young children “run his life,” and he has written an article for the “Bozeman Magazine” and hopes to publish an article every month on an area restaurant. VanSchenkhof’s wife also works at MSU in the human resources department.
Originally from Taipei, Taiwan, Assistant Professor Wan-Yuan Kuo (pronounced Juan You En Kool) teaches the food enterprise option of the hospitality management program. In addition to teaching the food fundamentals class in the spring, she is currently developing three new courses that include food processing, experimental food, and food product development.

Kuo earned her bachelor's (2007) and a master's (2009) degrees in agriculture chemistry from National Taiwan University (NTU). She continued to work as a research assistant at NTU for two years before moving to the University of Illinois-Champaign, where she received a Ph.D. in food science and human nutrition in 2016.

Her research topics revolve around healthy food development and sustainable agriculture. Kuo said she is interested in sustainability in nutrition and in helping people get the right portion of nutrients in their diet. She also wants to expand sources of food from local farmers and those that grow specialty crops, especially lentils. Utilizing her background in agriculture, she is interested in transforming raw materials, like soybeans, into something that tastes good like soy milk.

With Montana being the number one state for producing lentils, she plans to focus research on using sensory technology to gauge the consumer's perception of lentil products.

Outside of teaching, Kuo's favorite thing to do is belly dancing and was an instructor at the University of Illinois. In Bozeman, she has already joined the dance group, Infusion. She would rather bake than cook and enjoys hiking. She feels right at home in Bozeman because of the similarity to Taiwan's natural beauty and hot springs.

After a few years away from Bozeman, Marcy Gaston returns to MSU as an assistant teaching professor for the new hospitality management program. She was hired in February 2017 to help plan curriculum and program development and to build an internship program with industry partners.

She taught the summer Culinary Marketing: Farm to Table class—the same class that she took as a student just a few years ago—and organized the annual President's Lunch at Towne's Harvest Garden in July.

She received her bachelor's degree in English literature from Miami University in Oxford, Ohio, and then worked at a newspaper and later as the executive coordinator at a non-profit in Chicago for five years.

Because of her interest in cooking early in life, she often watched cooking shows on PRS, such as Julia Child—she attended culinary schools at Cincinnati State Technical College and at Illinois Institute of Art in Chicago. Much of her career has been spent in the food and nutrition industry. In high school, she had a cheesecake business, and her first catering job was her brother's wedding rehearsal dinner.

When her husband's teaching job brought the family to Montana, she began to work on a master's at MSU in sustainable food and bioenergy systems, while taking coursework to become a registered dietitian. She served her dietetic internship at Good Samaritan Hospital in Cincinnati. Upon completion, Gaston moved to Seattle for a year and a half, starting a business as a nutrition counselor and a personal chef/caterer.

When walking the Camino de Santiago in Spain when her husband emailed her about the job in the hospitality program at MSU. She immediately applied and landed back in Bozeman with her husband and two children.

Recently, she and Montana Dietetic Internship director, Coleen Kaiser, have received a grant from the College of EHHD to implement a culinary medicine workshop, where Montana dietetic interns use a hands-on approach to teach WWAMI medical students and MSU nursing students about food as medicine.
As a first generation college student, Deb Kraner has taken advantage of many opportunities at MSU, including spending this past summer conducting research in China. Minoring in Chinese studies, Kraner put her knowledge and skills to use as she researched with her mentor, Selena Ahmed, assistant professor of sustainable food and bioenergy systems. She attended the second annual Ethnecological International Conference where she presented research completed at MSU and worked with master's students from Beijing's Minzu University.

Originally from Staunton, Ill., Kraner is majoring in sustainable food and bioenergy systems and is the recipient of the College of Education, Health and Human Development International Experience Scholarship, which assists students in a study abroad experience.

Kraner is thankful for the scholarship, which allowed her to experience China on many levels—from conducting food market surveys in metropolitan Beijing to visiting rural villages in Guizhou Province where she conducted interviews on medical plant use and how usage is changing as China modernizes.

“We hear so many things about China in the media,” said Kraner, “but the experience allowed me to form my own opinion about the country and the people that inhabit it.”

Ahmed said she was thrilled that Debra was able to pursue her dreams to carry out field research in China.

“This experience has been tremendously impactful on Debra, including broadening her perspective, giving her greater confidence and meaning in her work, and enhancing her motivation to pursue further education and work towards improving food and health systems,” said Ahmed.

Kraner continues to be involved in research as she serves as lab manager for the Department of Health and Human Development’s Food and Health Lab.

Linnea Zavala was the recipient of an EHHD Student Travel Scholarship, which provides funding to undergraduate and graduate students who are presenting at professional meetings and conferences.

Originally from Red Lodge, Montana, Zavala attended the International Society of Biomechanics in Sports (ISBS) conference in Cologne, Germany, in June 2017 and presented her research on “Directional Compression and Muscle Activity in a Retired World Cup Alpine Skier.” The presentation was based on a case study that came out of a master student's thesis looking at possible beneficial effects of a specific compression tight on fatigue in recreational skiers.

“This was my first big conference and it was really eye-opening to see what's going on internationally in the field of biomechanics,” said Zavala, who was already in Europe on a study abroad experience at the University of Salzburg in Austria.

John Seifert, associate professor of health and human performance, said, “Linnea gained valuable experience in presenting research results at an international conference. Being able to deliver a quality presentation will help Linnea in her studies at MSU and her goals of moving to a PhD. Program.”

Linnea received a bachelor's degree from Whitworth University in engineering physics, but enrolled at MSU last year as a post-bac student when she decided to pursue further credits so she could enter graduate school for a master's in exercise and nutrition sciences. She has always been interested in human movement from her years as a ski racer and felt the program in biomechanics at MSU was a great fit.

While in Europe, she also attended workshops at Olympic training venues, met scientists from around the world, and received essential advice for her master's thesis and career via a mentoring program.
A day-long summit on the campus of MSU in August brought together representatives from education, business, after-school providers, government and the larger community to discuss how Montana can build a strong science, technology, engineering and math ecosystem across Big Sky country.

Close to 160 participants explored ways to expand STEM experiences outside the classroom and create a collaborative framework for more high-quality STEM learning for Montana youth. The College of Education, Health and Human Development and the Montana Afterschool Alliance were cohosts of the event.

The event began with video messages from Montana’s congressional delegation expressing their support for STEM programs. Suzi Taylor from MSU Extended University facilitated the first session on speed networking where participants had one-and-a-half minutes to share with partners what resources they had to offer and what resources they needed.

The rest of the day consisted of panel discussions with action tables, networking sessions, a hands-on demonstration with STARBASE Montana and key speakers, including conversations with MSU President Waded Cruzado, state Superintendent of Public Instruction Elsie Arntzen and Lt. Gov. Mike Cooney. One of the highlights of the day was a collaborative activity where teams had to build a free standing tower with pipe cleaners, with challenges along the way. An optional one-hour TechBridge Role Models Matter workshop was offered immediately following the close of the summit.

Jan Lombardi, a founding member of the Montana Afterschool Alliance, which was organized in 2014 with funding from the Charles Stewart Mott Foundation, said there are children in Montana who don’t have the opportunity or support to experience high-quality after-school or summer learning. Today’s youth need to be critical thinkers, and by building knowledge and skills outside of school, children are more college and career ready.

Alison Harmon, dean of the College of Education, Health and Human Development, said that the summit was a critical gathering of individuals whose input is needed to identify state priorities and chart a course for expanding STEM education.

The summit was made possible by a planning grant from STEM Next, a national initiative housed at the University of San Diego designed to prepare more young people for careers in STEM fields, as well as numerous local and state sponsors.
In August, 17 K-8 teachers from across Montana attended a summer workshop called the “Science of School Gardens,” presented by the MSU Science Math Resource Center (SMRC), housed in the College of Education, Health and Human Development. The two-day workshop centered on creating gardens at their schools and also incorporating math and science concepts for designing, building, harvesting and sustaining the gardens.

Day one started at MSU with information about starting a school garden, and then the group walked to Bozeman’s Irving Elementary School, which has a school garden being maintained by parents and Gallatin Valley Farm to School during the summer. Aubree Roth, coordinator of Montana Team Nutrition’s Farm to School Program, and Erin Jackson of GVF2S, presented information and lessons including recipes, nutrition, and farm to school curriculum, with the educators. Day two included a tour of MSU’s Plant Growth Center, where director David Baumbauer shared information on soils, water quality, planting indoors, and fertilizers (chemical and organic). At the end of the workshop, teachers set goals for the coming year, which they wrote down on a postcard. SMRC sent them those postcards in September to remind them what they need to do to begin planning their school gardens.

Ehsan Salam, program coordinator for SMRC, said the workshop’s goals were to provide hands-on learning so that teachers could take the idea back to their schools, and that teachers would transfer their new plant science knowledge to their students.

To help defray costs to the teachers, SMRC paid for their travel, per diem, food, lodging (dorms) and registration fee. Organizers Salam and SMRC assistant director, Michelle Akin, will assess the workshop and plan for next year, hoping they can secure a grant or sponsorships.

**JEEM Scholar Visits from Mongolia**

Enkhchimeg (Chimgee) Sharav was the latest recipient of the JEEM Memorial Scholarship in the Department of Education, a scholarship that is awarded to visiting scholars from around the world and established by the family of former education professor, Jim Hauwiller, to support international educational exchanges.

“I heard about the JEEM scholarship from my sister-in-law, who came to Bozeman in fall 2016 to participate in MSU’s Teaching Excellence and Achievement (TEA) program,” said Enkhchimeg. “She sent me an email and I applied for the scholarship.”

Enkhchimeg spent six weeks in Bozeman learning about the American education system by observing classrooms to learn more about how teachers teach and the differences between American schools and those in Mongolia. She also gained insight into American culture and worked to improve her own English proficiency.

In Mongolia, a country of 603,909 square miles and a population of 3.1 million, Enkhchimeg teaches English to students in grades six to twelve at the New Mongol Academy in the capital city of Ulaanbaatar. She develops lesson plans and extra-curricular activities to enrich language opportunities for her students, many who want to study at American universities. She has also published an English textbook, "Advanced English Preparation," for 12th graders.

While in Bozeman, she also visited Yellowstone National Park, went camping, and attended the MEA-MFT annual teachers’ conference in Missoula.

After returning home, Sharav is working on implementing new ideas, sharing ideas with colleagues and has written an article for an academic journal, "Excellence News" on her Montana experiences.
Known as a leading authority on education policies and politics, Lance Fusarelli spoke to approximately 100 educational leaders from across Montana and members from the Bozeman community in June on the opportunities and challenges of the new federal educational policy—ESSA. Fusarelli, a professor and director of graduate programs in the Department of Educational Leadership, Policy and Human Development at North Carolina State University, spoke about the history of the federal government’s role in education over the last 40 years, including the most recent enactment of the Every Student Succeeds Act (ESSA).

“We've gone from the federal government just giving schools money to do what they think is best, to lots of testing and accountability required by the government,” said Fusarelli, citing programs like President George W. Bush’s No Child Left Behind and President Obama’s Race to the Top.

Fusarelli led a discussion with the audience on several key questions, such as “Did No Child Left Behind improve equity in education?” and “Do you think ESSA will improve equity or make it worse?”

Susie Hedalyn, OPI’s Director of Education Services and responsible for assisting the Montana Superintendent of Public Instruction in crafting the Montana’s ESSA plan, contributed to the discussion, providing a Montana perspective. She welcomed input saying “we have a chance to create a plan in the best interest of Montana children.”

Bill Ruff, organizer of the event and professor of educational leadership at MSU, said while on campus, Fusarelli also facilitated discussions at a lunch with 25 aspiring school superintendents on how they can assist policy makers with appropriate policies and funding models. Later, he met with aspiring principal candidates on the need for teachers and education leaders to engage in the politics of education.

The lecture was sponsored by the College of Education, Health and Human Development and the John W. Kohl Education Leadership Forum.

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**EHHD Annual Homecoming Awards Presented Fall 2017**

The 2017 homecoming awards were given to alumni, faculty and staff who have made a significant contribution to the university, community, or world. This year’s College of EHHD’s honorees were:

- MSU Blue & Gold Achievement Award--Beau Freund
- Alumni Achievement Award--Gary Lusin
- Honorary Alumna--Angela McLean
- Distinguished Faculty--Emerita Professor Janis Bruwelheide
- Distinguished Staff--Jean Hannula
In the fall, Montana Dietetic Interns taught a workshop to the WWAMI medical students on culinary medicine—how to blend nutrition and culinary arts with health care.

Education student Terry Bradley presents his research at the fall McNair Research Symposium. Also presenting were Debra Kraner (HHD), Mikayla Pitts (HHD), and Amber Yates (ED). Faculty mentors included Jioanna Carjuzaa, Suzanne Held, Beth Rink, Selena Ahmed and Mitch Vaterlaus.

Technology education students spent the semester designing an anti-assault phone case for their capstone project.

The annual donor appreciation/scholarship awards breakfast took place in September where scholarships recipients had the opportunity to meet with donors and personally thank them.

For 2017-2018, the college awarded scholarships to 147 students for a total of $2,567,900.

The fall Indian Education for All professional development workshop featured students from the Society of INdigenous Educators (SINE), who shared their experiences presenting at the World Indigenous People’s Conference on Education in Toronto. The group was the only undergraduate presenters at the conference. Also presenting was Martin Reinhardt, associate professor at Northern Michigan University, who discussed Indian identity, tri-lateral relationships and treaty education provisions.