

LUNCH TIME SEMINARS BRING HISTORY AND SERVICE TO LIFE



Our lunch time seminars are one venue that provides a forum for diverse presentations and conversation for faculty staff and students. Discussions among many at Lexington lead to new avenues of thought. Some highlights from the fall include:

- *The Language of Service* led in September by Lexington Industry Advisory Board President Stephanie Leese, chef concierge, The Talbott Hotel and president of the National Concierge Association (NCA)- Chicago Chapter.
- *Women Entrepreneurs in Hospitality* presented in October by Lexington faculty Librarian Josephine Kujawa, M.L.S., on her research building on the grant she obtained to develop Lexington's unique collection. Commented one attendee, "These women were courageous and sometimes really quirky! I was

inspired by how they focused on building their businesses and at the same time remembered their commitments to family and community."

- "The History of Chicago Hotels" presented by Roosevelt University professors and the authors of *Early Chicago Hotels*, Dr. Brooke A. Portmann and Mr. Bill Host in November. Senior Adriana Meraz commented, "Understanding historic hotels in the city, and what they meant to business, social life, and the shape of urban planning really helped me see how important the hospitality world can be for culture." ■

Hospitality down under,

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to serve others and study hotel and restaurant management. Her decision to study at Lexington was partly influenced by the opportunity to join our study abroad program.

Although Kenvale is thousands of miles away, the school is very similar to Lexington in mission and in that they offer a personalized education. Kenvale differs from Lexington in that students are required to wear a uniform each day to class. Also, Kenvale focuses more than Lexington on dining room services. At Kenvale, every semester each student is required to complete 15 hours of food and beverage service as part of their coursework.

"I wanted to learn more about other cultures and how my hospitality interests could 'translate.' My experience in Australia topped even my highest expectations!"

During her time in Sydney, Jenny stayed at Yarraton, a residence facility much like Concord Residence. She lived with 25 other young women from all over the world including Hong Kong and Chile. While at Yarraton, she completed her internship working in housekeeping, laundry and the kitchen. Jenny said the general lifestyle in Australia is far more laid back than she is used to with afternoon tea each day! There were also some cultural differences, however, that proved slightly more difficult—like using the metric system in the kitchen.

Studying abroad also taught Jenny much about herself. She hopes to return to Australia one day as she pursues her career in the hospitality field.

For more information about Lexington's international study programs contact **Laura Crisanti** at degree@lexingtoncollege.edu ■



Sarah Kilarski '09, Nicole Andruscavage '10, Elisa Crye '10, and Miroslava Esparza '09 discussing the finer points of History of Hospitality

Sloan Foundation,

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specialization in hospitality management. The seminars also allow Lexington faculty and students to learn more about the health care and wellness industry, its workforce development needs and researchers doing work in the field.

For more information contact Lisa Leonard at 312-226-6294. ■

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Mark your calendar...

Spring Benefit Dance
March 29, 2008

The Higher Learning Commission Visiting Team
March 31 – April 2, 2008

**Awards Ceremony
Graduation Mass**
May 13, 2008

Commencement
May 14, 2008

Advanced Seminar in Nutrition
May 17-18 & May 29-31, 2008

High School Summer Program
June 16-20, 2008



The Newsletter of Lexington College

LEXICOM

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Winter 2008

From the President



On March 31 a visiting team of colleagues from The Higher Learning Commission of the North Central Association of Colleges and Schools (HLC) will spend three days on campus evaluating Lexington for re-accreditation. The HLC accredits institutions of higher education in 19 states in the central portion of the U.S. Lexington has been accredited with the HLC since 1993.

Over the past months the entire campus community, as well as board members and some alumnae, have been engaged in conducting our institutional Self-Study. The Self-Study forms the core of the re-accreditation process as Lexington's analysis and evaluation of the College's achievements, strengths and weaknesses.

The College will be evaluated on five main areas: 1. mission and integrity, 2. preparing for the future, 3. student learning and effective teaching, 4. acquisition, discovery, and application of knowledge, and 5. engagement and service. Lexington is eager to share the evidence of our rich educational programs and the accomplishments of our expert faculty and committed staff. We also will demonstrate how Lexington, the Chicago community,

and hospitality industry leaders have partnered over the past years to provide educational opportunities for our students. In turn, we will show how Lexington students and graduates are making a positive impact on the service fields industries. Finally, our study highlights that one of Lexington's strengths continues to be our mission focus and alignment of College activities with that core. We are proud to share that with the team.

The last HLC visit was in 2003 when the College was approved to launch our bachelor's degree program. Since 2003, while the mission of Lexington has remained essentially the same, the College, our educational programs and services have expanded and been enriched mightily.

Visiting team members are educators. They are called "consultant evaluators" because while examining all aspects of the College to evaluate our case for re-accreditation purposes, they also give collegial advice based on their own experiences and best practices they see throughout higher education.

We at Lexington and the HLC welcome your comments on the College! For more information on how to share your thoughts with The HLC, see page 2 of this newsletter. As always, we at Lexington personally welcome your comments and input.

Susan M. Manges

President ■

HOSPITALITY DOWN UNDER Lexington's study abroad program in Australia

by Laura Crisanti



Seated in front of Sydney's famed Opera House, Jenny Yerkes '10.

This past fall, Lexington College junior Jennifer Yerkes took advantage of the opportunity of a lifetime and spent a semester studying abroad.

For five months, Jenny lived

"down under" in Sydney, Australia seeing the sights, working in the hospitality field, and attending classes at Kenvale College of Tourism and Hospitality Management.

Jenny transferred to Lexington two years ago to pursue her desire

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Sophomores Katherine Snowball and Mauna Martinez take a break from working on their Renaissance project for World Literature II.



310 South Peoria St.
Chicago, IL 60607



Kudos

Chef Linda Rosner, CEC, CHE, published an article in CAFE (Center for the Advancement of Foodservice Education) e-zine for culinary educators, Jan-Feb 2008 issue. She ponders the lessons learned in the seminar she attended with the Personal Chefs of America at Academia Barilla in Parma (Italy).

Professor Mary Hunt was selected to participate in the Ph.D. consortium for the US Association for Small Business and Entrepreneurship. As one of 15 selected for the program, she received a grant to attend the consortium and the annual USASBE conference in San Antonio in January 2008. The consortium fosters entrepreneurship research among new scholars in the field. Hunt's research includes a focus on the leadership qualities of women entrepreneurs in the foodservice industry.

President Susan Mangels recently completed her Ph.D. in Education at the University of Illinois at Chicago. Dr. Mangels' dissertation was on the relationship of work-life balance and success for women college presidents. ■

Lexington College invites comment

RE-ACCREDITATION WITH THE HIGHER LEARNING COMMISSION

Lexington College will undergo a comprehensive evaluation visit March 31 – April 2, 2008 by a team representing The Higher Learning Commission of The North Central Association of Colleges and Schools. Lexington College has been accredited by The Commission since 1993. Its accreditation is at the baccalaureate degree level.

Comments must address substantive matters related to the quality of the institution or its academic programs. Comments must be in writing and signed; comments cannot be treated as confidential.

All comments must be received by March 20, 2008. ■

THE PUBLIC IS INVITED TO SUBMIT COMMENTS REGARDING THE COLLEGE:

Public Comment on Lexington College
The Higher Learning Commission
North Central Association of Colleges and Schools
30 North LaSalle Street, Suite 2400
Chicago, IL 60602

STUDENTS COACH TEAMS AT HOSPITALITY CONFERENCE

by Meg Redmond, '10

I just attended one of the most unique national competitions in this country for high school girls! For several years, the *Art of Living* (AOL) Competition has taken place at Arnold Hall Conference Center near Boston. AOL is a weekend of competitions, seminars and hands-on experience designed to give young women the skills to take care of people with confidence and artistry. This year high school girls from Texas, Indiana, Boston, New York, Washington D.C., Puerto Rico and Canada attended. Lexington College is a sponsor of this event.

I was happy to be a coach for one of the Chicago teams. Our goal was to design a gold medal-winning sandwich. Beginning last fall, Concord Residence, where I live, held "AOL nights" for high school girls to prepare for the different competitions in the conference: *Culinary Mystery Basket*, *Original Sandwich*, *Mystery Laundry Basket*, *Project Gallery: Home Health*, and *Dare to Repair*. After a semester of practice, team bonding and fundraising, we finally boarded the plane in January ready to represent Chicago and Lexington College at the competitions. My team had prepared to compete in the *Original Sandwich* contest, and we loved our sandwich recipe that included pork loin, apples, and hummus.

Once again students gave Lexington faculty top ratings in course evaluations last fall. Average responses scores between 4.3 – 4.7 on a 5-point scale. Students gave faculty top marks for "always being well prepared" and for being "available to give me individual help." Students also gave faculty top marks for clearly stating and covering course objectives. Lexington students' positive feedback affirms our faculty's commitment to provide a challenging, high quality, and personalized education.

Lexington academic advisors also received top scores from



Katie Saylor '11 also went as a coach for a *Project Gallery* team from Chicago, and Meghan Streiff '11 as a photographer for the event.

In addition to the competitions, the weekend also included a presentation on India's culture and cuisine by Marianne Doherty, '85, who recently visited and taught in India. Other alumnae present included one of the culinary judges, Janet Burke Peruzzi '79, and two coaches, Ceci Ortega '94 and Maria Elena Gregoso '95. Lexington President Susan Mangels and Lexington's Industry Advisory Board member, Lali Sanchez Aldana, also judged competitions.

Photos (left to right) Sandwich team members Kelsey Streiff (The Willows Academy, '11), and Mariela Medrano (Theodore Roosevelt HS, '09) posing for a photo with coach Meg Redmond '10.



A project gallery display on heart healthy foods and lifestyle.



Chef Marianne Doherty '85 speaks during the Indian food seminar, assisted by Katie Saylor '11.

The exciting weekend concluded with an Award and Medal Ceremony. Even though my team didn't take home any medals, we all were grateful for the awesome experiences we had and the new people and friends we met. Lexington sponsored the event so every girl who competed received a \$1000 scholarship to Lexington. I hope that they choose Lexington and hospitality management!

I'll always remember coaching my team of sandwich makers. But the AOL experience is much more than that! What we all learned that weekend was about career choice, but also the importance of making daily decisions in how to live and help others live as women who appreciate their dignity— reflected in the way they dress, work, speak, socialize.

STUDENTS GIVE THUMBS UP TO LEXINGTON FACULTY AND ADVISORS!

their advisees. Students scored their advisors 4.8 (on a 5-point scale) and higher for "treats me with respect," "promotes respect for people of different cultures," "motivates me to do my best work" and "provides an open, caring atmosphere." Lexington is known for a vibrant academic advising program. Sophomore Katie Holtschult sums it up saying, "For me, the advising program is one aspect that illustrates Lexington's personalized education. I enjoy working with my advisor to identify my academic goals and to organize my summer internship plans."



ADVENTURES IN HOSPITALITY CONTINUE!

Encore Program for High School Girls

Applications are already arriving for Lexington's 2008 *Adventures in the World of Hospitality*, taking place June 16-20, 2008. The fabulous week-long summer program is for high school girls interested in exploring the field of hospitality.

Last June's program was filled to capacity. Students attending gave it rave reviews. Noted one junior, "I loved the tours and seeing Chicago! I never thought hospitality was such a huge field with so many careers open to me."

Lexington faculty will be involved in this venture, which includes



Chicago's famed Green City Market is just one of the site visits during the high-school summer program in June.

seminars on event planning, the rewards of service, management case studies, and hands-on experience in the culinary labs. Students will also take exclusive behind-the-scenes tours of hotels and restaurants, Chicago's Convention & Tourism Bureau, and more!

The adventure is open to girls who will be entering their sophomore, junior or senior year in the fall of 2008. Questions? Contact Catherine Kustner at ckustner@lexingtoncollege.edu, or (312) 226-6294.

Why Lexington? OUR PORTFOLIO PROGRAM

Beginning in 2005, in order to graduate from Lexington, students are required to compile an academic portfolio. The portfolio encompasses all four years of students' academic career, as well as her internship experiences, service activities, awards and honors, and co-curricular activities related to the hospitality field. We spoke with Professor Beth Dugan about the portfolio process and how she works with students on completing their senior projects.

How does the process work?

For freshmen and sophomores it sometimes sounds strange to hear that NOW is the time to begin working on their portfolios. But because the content encompasses the entirety of students' educational experience, even freshman year is not too early to document experiences and work. So we encourage students to revise and file papers while the material is still fresh in their minds.

Why is the portfolio important?

I tell students that their portfolio is your and others' chance to look at you and your work done while you were at Lexington. Faculty members and future employers will look at your writing and other work to see how you have grown during your time with us. Portfolios are a great tool to show the quality work you can accomplish. Lexington grads use the portfolios to find their dream positions.

Why is a portfolio so valuable for students?

During the process, most seniors begin to focus on what exactly they want to do after college. In doing this, they also think about what their contribution is to both society and the work place. It's empowering. ■

LEXINGTON VIDEO HITS THE WEB! Gift from The Kellogg Corporation

Thanks to a generous gift from The Kellogg Corporation, Lexington now has a 15 minute video to share with all. The video includes candid interviews with students about their Lexington experience. It is a great informational piece for those wanting to learn more about the College.

To view the video streaming from the Lexington website go to www.lexingtoncollege.edu. If you are interested in receiving a complimentary copy of the dvd contact Katherine Caskey in the Development office at dev@lexingtoncollege.edu or call 312-226-6294!



Left: Mary Rehak '10 is joined by Oscar Rodriguez of Marriott at the professional meetings of Marriott employees held at Lexington.



Right: Samantha Radosta '10 coordinates the beverage service during the event for over 60 Marriott staff.

SERVICE

Lexington students participate in a variety of service opportunities. From cooking to soup kitchens, to collecting used books for military personnel abroad, to volunteering on campus and off campus at special events, Lexington students bring to life the College Value Statement "Recognizing the ... implications of a strong work ethic, the College promotes a positive environment that facilitates the growth and practice of virtues such as service, responsibility, honesty, excellence, and friendliness."