



Fall 2009



Lexicom

THE NEWSLETTER OF LEXINGTON COLLEGE

FROM THE PRESIDENT



THIS FALL we've been working to better articulate key aspects of what makes a Lexington College education so valuable. To do this we've been talking with current students and alumnae about their Lexington educational experience and working in the hospitality field. One overarching theme we've found is that *Lexington women are driven by doing something they love and getting paid and recognized for it.*

Both current students and alumnae say they are highly engaged in and love doing their work. These comments dovetail with studies that show that engaged employees are likely to be most effective. Noted Marianne Doherty, a chef at Shellbourne Conference Center, "I love hospitality because I love people. More than that, I love to make people happy and comfortable. There's nothing like feeling at home. Culinary work is my career, where I can put that extra detail into what I make for those I'm serving."

Current Lexington students echo this idea. Sarah Kilarski '10, a senior specializing in event planning, commented, "I love the hospitality industry because it is so rewarding. I can see the guest's reaction immediately. What else could be better than serving others and making them feel welcome wherever they are?"

“One overarching theme we've found is that Lexington women are driven by doing something they love and getting paid and recognized for it.”

For Lexington students love for people and service doesn't ignore that doing good business most often includes achieving corporate goals and profits as well as offering career growth for employees. At Lexington we stress that being willing to take on greater job responsibilities should be a path of service as well. "I've moved up whenever I have had the opportunity" said Maren Struve '05, Revenue Manager at the Hard Rock Hotel.

For many of our students, the spirit to serve is a passion that comes from their understanding of the value of each person and of the power in their own agency. "Doing hospitality gives me the opportunity to use my skills, discover and develop new ones, and pursue excellence in anything I do, but most importantly when I

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A HISTORIC EVENT

Building Scholarships for Service Benefit Dinner *Honoring Jan Fields of McDonald's USA*

OVER 700 ATTENDED THE EVENT on November 2, at the Chicago Marriott Downtown, honoring Jan Fields leadership in the foodservice and hospitality industry. Jan commented, "I am honored to receive this award, and to help provide students with opportunities I did not have. It is a wonderful thing to have us help them."

The event raised nearly half a million dollars in scholarship funds for Lexington students, the largest amount in the history of the College.

Forty Lexington students served as volunteers at the event, running the silent auction, registration and the raffle.



(shown left to right): Frank Kuchuris of the East Balt Commissary, Javier Goizueta of the Coca-Cola Company, Jan Fields of McDonald's USA, Rita Cuddihy of Marriot International, and Lexington President, Dr. Susan Mangels, gather after bestowing Jan Fields with the Lexington Award for Excellence.

The event premiered a video created by Sheffield Institute, featuring a day in the life of a successful alum and a current student, both on campus and in their place of work. The video highlighted student testimonials on receiving a Lexington education, and featured Ms. Fields visit to Lexington this fall. It showed her role as an advocate for people development as well as her strong involvement with the College.

Honorees for the Award for Excellence at this annual event, established over a decade ago, are chosen from among exemplary professionals committed to furthering the mission of the College. Ms. Fields is a consistent supporter of Lexington's growth and is a strong role model for students.

Mai Martinez, Co-Anchor of CBS Channel 2 was master of ceremonies for the evening.

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Kudos

Mary Hunt, Academic Dean, presented the *Work, Stress, & Health 2009* conference of the American Psychological Association in Puerto Rico in November. Her paper was entitled “The Relationship between Work-Family Conflict, Social Support and Performance among Health Care Managers.”

Hospitality Management Area Coordinator **Jennifer Lewis** served as a mentor for Prosser High Schools “The Healthy School Campaign”

this fall. Lewis worked with high school students in preparing and executing healthy and affordable lunches for Chicago Public Schools. The guidelines for health are set by the USDA.

Chef **Linda Rosner**, CEC, CHE, Culinary Area Coordinator, presented a cooking demonstration at the annual Eli’s Cheesecake Festival in October. ■

Alumnae Update

As a Lexington tradition, the College sends personalized birthday cards to alums. One grateful alumna from Lexington’s first graduating class recently wrote:

“Dear Lexington Staff: Thank you for wishing me “Happy Birthday” all these years (30). I thought these many birthday wishes deserve a “Big Thank You.” Sincerely, **Rocio Valdivia ’79**

Michele Hyland ’96, was promoted to Sales Manager at the River Inn, a boutique hotel located in Washington, D.C. where she enjoys traveling opportunities to New York.

Betsy Echevarria ’97, published a cookbook entitled *De Monteclaro a tu Cocina*. Betsy currently resides in Puerto Rico where she works as chef and internship supervisor at Paloblanco Conference Center.

We congratulate **Anne Whalen ’04**, and Bob Kramer on their wedding! The happy couple celebrated their marriage on October 17 in Oak Brook. Anne works at Marriott International.

Sandra Madrid ’07, earned her Masters in Business Administration with a concentration in Management from Robert Morris University in September. Sandra comments, “My plans include obtaining a management position in a hospitality organization, allowing me to use my knowledge acquired at Lexington and analytical skills from my MBA.”



Sandra Madrid, '07



Santora Crawford, '08

Santora Crawford ’08, was promoted to Lead Garde Manger Banquet Cook at the Westin Chicago. Santora comments, “I enjoy the people I work with and the management encourages you to succeed.” As part of the Summer Visit Days, Santora spoke to high school students at the College, reflecting on her Lexington experience and sharing her career path.

Angie Dillett ’08, moved from Chicago to Wisconsin to work as Sales Manager at the Staybridge Suites Milwaukee Airport South. She is enjoying her new role accommodating events, groups and weddings at the property. She also handles hotel contracts, and theatre, meeting, and special event space needs. Angie comments, “I am happy in my new position and look forward to the opportunities and challenges that lie ahead. I’m also enjoying being closer to my family.” ■



Angie Dillett, '08

CONNECT US!

YOU CAN MAKE LEXINGTON COLLEGE EVEN BETTER!

Referring a student to Lexington College can make a big difference in her future success and is also a great way to support your alma mater. Spread the word about Lexington College and share your success story. Your personal recommendation has more impact on potential students than any advertisement. Many of our students

tell us they first heard about Lexington from an alumna or current student. If you know of a young woman who would be a great fit for the College, please pass on her contact information to Carmen Larios at claros@lexingtoncollege.edu or Jacqueline Rey at jrey@lexingtoncollege.edu. ■

SCHOLARSHIPS Awarded

CONGRATULATIONS TO OUR SCHOLARSHIP WINNERS

LEXINGTON OFFERS A VARIETY OF SCHOLARSHIPS from sources that support the College's mission and recognize individual needs and student achievement. This year's recipients include:

CAREERS THROUGH CULINARY ARTS PROGRAM (C-CAP)

Stacy Goodar
Julia Ordonez
Betty Smith

Selected scholarships awarded to Lexington College students

AMERICAN HOTEL AND LODGING ASSOCIATION EDUCATION FOUNDATION (AHLEF)

Itezelle Arienza - American Express
Itezelle Arienza - Hyatt Hotels
Katie Holtschult
Meghan Streiff

AMERICAN HOTEL AND LODGING ASSOCIATION EDUCATION FOUNDATION (AHLEF)

Itezelle Arienza
Katie Holtschult
Caroline Marry
Jennifer Yerkes

CHARTWELLS

Julia Ordonez

FRED C AND MARY R. KOCH FOUNDATION

Jennifer Yerkes

Lexington College also awards scholarships and merit-based grants to students with strong academic records and proven financial need. For the 2009-2010 academic year, over 95% of Lexington College students received these awards. ■

BENEFIT, CONTINUED FROM PAGE 1

We are grateful for the support of Event Sponsors, including our Co-Chairs: The Coca-Cola Company, East Balt Commissary, Marriott International, Park Ridge Community Bank, and Mr. and Mrs. Michael Winn for their support, making this event memorable and successful in our scholarship fund raising efforts.

Special thanks go to Event Benefactors: The Bama Companies, ConAgra/Lamb Weston, The Chicago Bears Football Club, Fresh Start Bakeries, Keystone Foods, McDonald's Corporation, North Side Foods, Perrino & Associates, Raffin Properties, Ralcorp, and Sheffield Group.

Event Hosts included: Baldwin Richardson, Mr. and Mrs. Andrew Brinckerhoff, Bunn-O-Matic Corporation, Chicago Marriott Downtown, Ecolab/Kay Chemical, Fair Oaks Farms, Gates Washer and Manufacturing, The HAVI Group, Higgins & White, Hollister Incorporated, Kellogg's Specialty Channels, L.J. Sheridan & Co, The Martin Brower Company, McCain, McDonald's USA Central Division, McClement Management Group, McEssy Investments, Mullins Foods, Newman's Own, Ken Norgan, OSI Industries, Quantum Foods, R. Lloyd & Co., R.T. Smith Foundation, Raffin Construction, S&D Coffee, Schreiber Foods, Schuyler, Roche, & Zwirner, PC, Taylor Carrier, and Tyson Foods, Inc.

Event Sponsors included: Armada Supply Chain Solutions, Cargill, Chicago Beverage, Chicago Marriott O'Hare, Chicago Marriott Oak Brook, Crea USA, Inc., Datassentials, Dean Foods Company, Dillett Mechanical, El Camino Distribution, Eli's Cheesecake,

Ernst & Young, First Hospitality Group, Golden State Foods, Liberty Creative Solutions, Inc, Marriott International Midwest and Canada Diversity Council, McDonald's Owners of Chicagoland & Northwest Indiana, Merisant/Equal, National Dairy, Nestle Professional, Tennessee Bun Company, Tom and Lena Perona, Pilgrims Pride Corporation & Merit Provisions, Mr. and Mrs. Benjamin Ruf, Sara Lee, Schmitt- McDonald's, and Speranza & Bates. ■

“One of the things that I value about Lexington is their individual approach, students are taught by people that really understand the industry,” Jan Fields.”



(shown left to right): Stephanie Laurice Zipp, Tom Zipp of McDonald's, Colleen Abraham, and Elizabeth Vickers, both of Newlyweds Foods, mingling at the reception.



(shown above): Junior Nicole Kline volunteers at the silent auction and informs guests of the gift packages.



(shown above): Jan Fields delivering her acceptance speech after being presented with the Award for Excellence.

Why Lexington?

Lexington Students Top Competition

“Education you can use...”

THE HOSPITALITY SECTOR needs more well-prepared women to occupy managerial positions. Lexington College prepares young women to be confident and experienced professionals who can fill these roles and build successful and fulfilling careers.

Lexington students win top awards. In 2009, four Illinois Hotel & Lodging Association (IHLA) scholarship awards were granted to Lexington College students. Two of the most prestigious named awards went to Itezelle Arienza '10, and Caroline Marry '10, both are pursuing Bachelor's degrees in Hospitality Management with concentrations in Hotel/Restaurant Management.

Itezelle Arienza is the recipient of the 2009 Hostmark Hospitality Group, Robert J. Cataldo Scholarship for the 2009-2010 academic year, the highest award designated for an IHLA hotel member employee. Born in Katy, Texas, Itezelle's hospitality career began while in high school. With her love for hotel management, and her appreciation of her Lexington education, Itezelle pursued an internship with Chicago Marriott O'Hare in 2007. Following her internship she continued working at Marriott in food and beverage department, front desk, and now as Housekeeping Supervisor.

Itezelle says, “I love what I do and who I work for. The hospitality industry is all about people. Each day, someone new walks into your life and in some way you can affect theirs, as they have affected yours. When I graduate, I know that I'll continue to give back to the industry that gives so much to me.”

Caroline Marry is the recipient of the 2009 J. Patrick Leahy Connoisseur Scholarship. Born in Crystal Lake, Illinois, Caroline began working in hospitality during her high school years. Upon moving to Chicago to attend Lexington College, she also took on two part time jobs in food and beverage are department. A Dean's

List scholar and full time student, Caroline also has managed to keep her two part time jobs.

Caroline comments, “At sixteen I would not have guessed that I would choose hospitality as my career, but I quickly fell in love with serving others. There are so many opportunities for growth within the hotel industry, and I am constantly learning new skills and improving ones I already have. I am passionate about food and beverage and this award will help me to achieve my career goals.”



Itezelle Arienza '10



Caroline Marry '10

Katie Holtschult '10 and Jennifer Yerkes '09, are also recipients of IHLA scholarships for the 2009-2010 academic year. Katie is pursuing her Bachelors degree with a concentration in Hotel/Restaurant Management. Jennifer is pursuing her Bachelors degree with a concentration in Event Planning.

“As one of the top hospitality schools in

Chicago, we know how important intelligent, young talent is. It is an honor to have the two largest IHLA scholarships going to Lexington students and we recognize each of them for their outstanding achievements,” says Mary Hunt, Academic Dean of Lexington College. “We believe they will continue to make a significant contribution to their profession in the hospitality industry.”

The Illinois Hotel & Lodging Association (IHLA) is comprised of more than 400 hotels throughout the state of Illinois and represents hotels, motels, and other lodging facilities that employ thousands of associates throughout the state. The (IHLAEF) is the not-for-profit educational arm of the IHLA, and provides scholarship assistance for college students pursuing degrees in hospitality management in Illinois. ■

“We believe they will continue to make a significant contribution to their profession in the hospitality industry.”

- Mary Hunt, Academic Dean

Internship Program offers exceptional learning opportunities

LEXINGTON STUDENTS COMPLETE TWO INTERNSHIPS as part of their bachelor's degree. On September 24, Lexington held the annual Internship Presentation event and students spoke of techniques learned in the classroom, their development of management and leadership skills, and the experiences they gained.

Junior, **Clara Truong**, spent her summer interning as an event/wedding planner at L'Elegante Catering / Metropolis Ballroom in Arlington Heights, Illinois. Clara commented, "I enjoy details and have always loved planning events. When I found out this was something I could study in college and make a career out of, I knew it was for me. My internship through Lexington helped me discover exactly what I want to do, it provided me with real life experience, and confirmed my career path. I have since been hired full time!"

Along with students, faculty and staff, Lexington welcomed industry representatives at the event, including managers from Marriott Hotels, Hyatt Regency Chicago, St. Vincent de Paul Center, and Pivotal Productions LLC.



Students are shown discussing the diverse internship opportunities that exist.



Pictured above: About **Jennifer Yerkes '09**, "She is a strong administrative associate with the skills to move up in the company. She is eager to learn and work hard to achieve success," comments Sergio Perez, Front Office Manager, Hyatt Regency Chicago.

Madeleine Pachey, Food Service Supervisor at St. Vincent de Paul Center remarked on **Yesenia Lopez '12** and **Sherry Montero '12**, "My staff has been very happy with both Sherry and Yesenia. I would welcome other opportunities to work with them."

On **April Jones '11**, work, Velma Johnson, Manager for University of Chicago-Aramark said, "April has excellent supervisory skills. I promoted her because of her professionalism and her attentiveness to detail. She is an effective communicator and customer service oriented. I do not have to micro-manage her to meet deadlines."

Commenting on **Keisha Robinson '11**, Tena Sach, Assistant General Manager at Hampton Inn Majestic said, "Keisha has great organizational, technical and multi-tasking skills. She is a hard worker, a team player and very professional. She is able to handle any obstacles that are set in front of her."

Sherman Scott, Sous Chef of the Chicago Downtown Marriott noted of colleague **Alicia Baker '10**, "She has what it takes to become a great leader. She is loyal, a great decision maker and hard worker." ■

“Sarah has a great “can do” attitude! Her guest service skills were wonderful. She is genuine and people really respond to her.”

- Shannon Downey, Owner, Pivotal Productions



Pictured above: On her experience, **Sarah Snyder '11** comments "I planned my own event-beginning to end! I find my internship very helpful for my future because I continue to work at Pivotal Productions and will hopefully complete my second internship there as well. I have met a lot of new people and look forward to working with Shannon in the future."

SUMMER VISIT DAYS SHOWCASE HOSPITALITY

Preparing young women with a hands on learning approach

LEXINGTON HOSTED several groups of high school students from around the United States this summer. During a series of three exciting days filled with activities both on and off campus, students participated in a well rounded agenda designed to experience different aspects of the hospitality world. Many attending were also participating in the summer high school training program at Shellbourne Conference Center in Indiana.

Alumnae, professors and current students alike shared the Lexington educational experience and were involved in the day's events. Lexington alumnae Marianne Doherty '85 and Kic Cepeda '89 assisted, along with



Pictured above, students, staff and alumnae stop for a photo after taking an exclusive tour of the historic Palmer House Hotel downtown Chicago.

Santora Crawford '08 who spoke to the students about her Lexington experience. Managers Mayela Hobbs '88 of the historic Palmer House Hilton Hotel, and Maren Delaney '05, of Chicago's contemporary Hard Rock Hotel arranged VIP hotel tours for the student groups. Lexington Junior Diana Ortega also helped with the visit days, mentoring students about the many learning opportunities that exist. Diana comments, "I love helping the trainees and explaining different areas of hospitality. I hope to work at Shellbourne as a mentor again next summer. The people are wonderful and the hands-on hospitality experience is immeasurable." ■



Pictured above, students enjoying a hands on experience in the College's culinary lab, learning about the history of chocolate from Chef Instructor Jennifer Lewis.

VIBRANT SPIRIT OF SERVICE

Students Reach Out

SERVICE IS AN ESSENTIAL COMPONENT of Lexington's mission and the College provides many service opportunities. This fall, students launched a campus-wide clothing drive and reached out to Cathedral Shelters in Chicago, which is dedicated to restoring hope and preventing homelessness to some of the most vulnerable members of society. Students, faculty and staff generously donated



Students, along with Chef Instructors Jennifer Lewis, Linda Rosner, and Academic Dean, Mary Hunt, are shown at the American Culinary Federation Dinner at the Union League Club downtown Chicago. Serving at this event also helps students network and make professional connections.

nearly 400 pieces of gently worn apparel, shoes and personal items to the clothing drive. Students and staff delivered 30 bags to the shelter.

In September, Chef Linda Rosner, CEC, CHE, coordinated several students to participate as assistants to area chefs at the US Foodservice Show. The



Guest speaker, Doug Porter, CEO of Ronald McDonald House Charities meets with current students about career and volunteering opportunities and expresses the deep, long term impact volunteers have on the families that stay in their "homes away from home" while their children are in the hospital.

students were highly complimented for their work ethic and spirit of service at the event. This event also helped students make professional connections.

Junior Meghan Streiff, commented, "Growing up I volunteered often at soup-kitchens. I believe these experiences are what

made me willing and able to give myself to a career that is completely service-driven. I'm in this industry because I truly love it. I have learned that many who have nothing, know how to give everything, and that is something I am trying to imitate every day. This is something I have discovered when volunteering." ■

STUDENT FEATURE

“Experiencing new cultures, expanding horizons” BERNADETTE SPORLEDER '11

STUDENTS ARE ATTRACTED TO LEXINGTON by strong industry partnerships, paid internships and a 100% job placement rate for graduates. These real life experiences are some ways that Lexington educates students to work in all aspects of hospitality management.



Bernadette prepares traditional Puerto Rican fare for dinner service with her teammates.

“I was looking for an opportunity to travel, a learning experience, and a chance to surround myself in a new language. In preparing for my internship, I met with Academic Dean, Mary Hunt, to discuss

my ideas,” says Bernadette.

Bernadette did her summer internship at Paloblanco Conference Center, located in Carolina Island, Puerto Rico. As assistant chef, Bernadette worked in culinary and pastry departments, but also cycled through the housekeeping and laundry departments. She noted that, “A typical day consisted of preparing breakfast, lunch and dinner to our 30-40 guests. I enjoyed learning the “family style” quantity foods aspect of service. The menu changed daily, depending on our clientele, and was always based on Spanish customs and ideals.”

During her time at the conference center, Bernadette immersed herself in each group’s culture. “A group came from the Dominican Republic. I had gained experience learning Spanish while waitressing. They often spoke in their native lingo, and while a challenge to understand, it was incredibly worthwhile.” Bernadette reflects, “One of our groups concluded each evening with a festive time together. We would sing, dance, and play music. The guests would wear their

traditional native clothing and I learned to play the Moroccan drums. They included all 12 of us working at the conference center, and made us all feel like one big family.”

Another highlight of her internship included facilitating the “Art of Living” project. Art of Living is designed to help young women learn different aspects of hospitality and home skills which they can apply to their daily lives. Bernadette served as Captain and taught ten high school students. “There is an annual competition held in Boston where students showcase their talents, which include repairs, housekeeping, interior design, and culinary arts. We helped students prepare for their chosen competition.”

Bernadette says her internship was a real learning experience, “My classmates and I agree that our internships helped expand our horizons and encouraged us take a deeper look at what we want to do with our future careers.”

On her days off, Bernadette visited Old San Juan, the historic forts, beaches, and hiked through the El Yunke rainforest. “Not only was this a great opportunity to travel, but I can apply what I experienced through my internship in many aspects of my life. I enjoyed learning about the island’s lifestyle, which is a relaxed and welcoming culture. I have memories to last a lifetime and I can’t wait to visit Puerto Rico again!”



Hiking in the rainforests, Bernadette experiences the different elements that Puerto Rico has to offer.

FROM THE PRESIDENT, CONTINUED FROM PAGE 1

serve others,” notes Adriana Jurado, ‘07, Private Event and Catering Coordinator at Charlie Trotter’s world-class restaurant in Chicago. “I have always been intrigued, challenged and driven by my passion to serve. Hospitality fitted my determination to find a way to serve others at a level that would exceed not only the expectations of those who I serve, but also mine.”

Many of our graduates’ careers include work as educators—whether in foodservice and culinary arts, hotel operations, or event planning. Our alumnae tell us that they feel that recognition comes from colleagues they’ve mentored, knowing that they’ve played a role in mentees’ development. Noted Elaina Ortiz ‘05, on staff at the Milwaukee Athletic Club, “I embrace the challenges of being able to mentor. I love doing and teaching what hospitality encompasses, that is, delivering kind and generous service to customers.”

In educating others our alumnae pass on their love for and the value of service. Insisted Chef Marianne Doherty who also teaches high school students, “People look at service as below them. I think service is the key to happiness.”

Much of the work in service industries is behind the scenes and is not specifically recognized—rather, it contributes to a great customer experience or employee environment. Nonetheless, Lexington students and alumnae are often recognized for their quality work by industry leaders, employers and customers. An article in this *Lexicom* details how our students consistently earn scholarships from hospitality organizations, which affirms their good work in the field.

For more thoughts on service, work and hospitality from our students, faculty and alumnae, check out our website at www.lexingtoncollege.edu.

“Your degree will always be valued” MAREN STRUVE DELANEY '05



Maren Struve Delaney '05

BORN IN NORTHERN GERMANY, Maren grew up on a farm in a town of 200 people. Near the ocean, her home was an attraction for many travelers who vacationed on their property. Maren's family owned the campground and farm that her grandfather had started. Maren spent her summers helping her family on the farm. She explains, “From a very young age, I have always been in the hospitality business. In addition to the campground, my mother rented out apartments for the tourists.

During the busy seasonal months of April through October, we had guests constantly. I was always involved in their accommodations.”

In high school, Maren came to Chicago for the first time where she worked at a restaurant in Oak Park, Illinois. She returned home to Germany where she took an apprenticeship for three years at a five-star hotel in Hamburg. “It required learning every part of the property, from housekeeping of over 300 rooms, and the front desk, to the accounting

“It can take you anywhere. It amazes me what you can do.”

department.” After the completion of her apprenticeship and graduation in Germany, Maren stayed with the hotel for six months as front desk agent.

She returned to Chicago in August, 2001, and embarked on an eighteen month training program through HRC International. As a trainee she learned all angles of operations and gained exposure at an international level.

It was then that Maren learned about Lexington College. “I always knew I wanted to be in hotels, and I liked the atmosphere at Lexington.”

She began her studies at the College in 2003. “I felt at home at Lexington, it reminded me of the schools I attended in Germany, with the small class sizes. Everyone around me shared the same passion for hospitality that I did. I could always relate to my professors and my classmates, because we all shared this same interest. The common ground was so nice for me. I

came knowing no one, but had an immediate connection with everyone around me. It was fascinating to see. These qualities confirmed my choice to stay in the industry.”

Reflecting on her days at Lexington, Maren says, “I enjoy the fact there are so many different aspects of hospitality, and throughout school we always had opportunities and a large variety of guest speakers and authors to learn from. We can take our interests in so many different directions with this degree. It can take you anywhere. It amazes me what you can do.”

At Lexington, Maren enjoyed many of her courses, but she noted, “My human resources class helped me the most. I enjoyed learning the legal side of the business, as I had the least amount of knowledge here. I still reference my course book today.”

After graduating with her degree in 2005, she married Fred Delaney, and began working at the Hard Rock Hotel on Michigan Avenue as Assistant Front Office Manager, working the overnight shift for six months and managing a team of 25 people. Since she ultimately wanted to be in operations, she applied to be a reservations manager. “I had never worked away from the guests before, and it was a challenge to no longer be in front of them. This position helped me become proactive in the guest's direct needs, and recognizing what we could all do to come together as a team,” she commented.

Today, Maren is the Revenue Manager at Hard Rock Hotel. She oversees the property budget, negotiates new accounts, analyzes products, sales and promotions, and determines strategies. “I really enjoy this position, I love numbers.”

Maren's advice to current students: “I can't encourage getting an education enough. You learn so much while getting your degree, and while you do learn out in the field, you need your educational background. It's never too late to go back to school.”

Maren further explains, “I've moved up whenever I have had the opportunity. Through my classes, I gained an overall understating of the industry that I would never have received from working alone. You need the education to move up because your degree will always be valued in the workplace.”

She concluded challenging students to never set any limits. “Set your mind to it, you can reach it.”

Maren lives in Indiana with her husband, Fred, and two-year old daughter, Sophie. ■

“I always knew I wanted to be in hotels, and I liked the atmosphere at Lexington”

STUDENT LEADERS TAKE ACTIVE ROLES

DEVELOPING LEADERSHIP SKILLS is a key component of the culture and student life at Lexington. Students take advantage of many opportunities for leadership roles on campus. This fall, Jennifer Laurence '10, helped put the Student Government Association into action. The group's goal is to have students be more proactive in planning student activities and events.



Wearing patriotic stickers and buttons, students fill the Commons on "Election Day" to listen to classmates' speeches and enjoy the festivities before voting.

Working with College Registrar, Lisa Leonard and Student Life Coordinator, Cory Carr, Jennifer worked to develop plans for a more engaged Student Government. "Once you become involved, you naturally become more excited, be it at work, at school, or in your

community. As students we felt empowered and wanted to become more engaged," expressed Jennifer.

At the beginning of fall, students campaigned for the election. "I advertised to the student body, emailing them information and mailing out flyers in hopes of getting people active and motivated to participate. We joined dailyjolt.com, a student website intended to help student government associations communicate with each other and our entire student body. We share ideas with other active college campuses.

Excitement filled the air on Election Day, where students, faculty and staff turned out to listen to the speeches and join in the festivities. In aspiring to the goals of involvement and participation, the eight available positions were filled and 99% of the student body voted.

Two days later the official ballot results were announced. The program is off and running. Jennifer says, "We meet once a week. It's important for us to start small with meeting our goals, listening to student requests, and work towards making them happen. Our goals for the future include helping where we can, bringing more speakers and guests to the college, fostering community outreach activities, conducting fundraisers to facilitate class trips and senior class gifts. It's neat to see what the students are excited about and bringing ideas to fruition!"

INTRODUCING THE NEW LEXINGTON STUDENT GOVERNMENT:

President: Jen Laurence '10

Vice President: Katie Sayler '11

Treasurer: Alicia Baker '11

Sophomore Rep: Diana Ortega '11

Senior Rep: Sam Radosta '11

Junior Rep: Sarah Snyder '11

Secretary: Katie Hill '10

Freshman Rep: Victoria Vandeveld '13

Science and Beliefs



Academic Dean, Mary Hunt, speaks with Dr. Sonsoles de Lacalle after her lecture.

As part of Lexington's on-going 'brown bag lunch' series, the College brings a wide range of professionals to dialogue on intellectual topics, service, and work. In October, Dr. Sonsoles de Lacalle, Chair of Biomedical Sciences at Drew University spoke to

students, faculty and staff on *Science and Beliefs: Can the controversy be resolved?*

Dr. de Lacalle addressed what is seen by some as the apparent incompatibility between science and religion that popular media has exacerbated, for example in the Creation-Evolution discussion. She stressed that, in fact, modern science cannot disprove the existence of God and Christian doctrine does not explain the physical processes by which creation took place. In fact, developments in scientific research "serve the truth," and truth cannot contradict truth.

NEW! Event Planning Certification launching January 2010

Evening and weekend program designed for busy professionals

TAKE THE NEXT STEP IN YOUR CAREER!

Start a new career or add to your professional toolkit! Develop skills and knowledge that will enrich your career path, and open avenues for creativity and professional growth.

PROGRAM DESIGNED FOR BUSY PROFESSIONALS

Classes take place in the evenings and weekends, so that students can balance work and family responsibilities with earning the Event Planning Certification. Lexington is conveniently located in the heart of Chicago's West Loop with easy access to public transportation just steps away.

FULLY ACCREDITED, HIGH QUALITY ACADEMIC PROGRAM

All classes are taught by expert faculty who hold advanced degrees or certifications.



STEP UP TO YOUR FUTURE!

In just months you can be on your way to a new stage in your career in event management, meeting planning, or special events coordination!

Lexington event planning students and graduates work as event coordinators, wedding planners, food and beverage managers, catering sales and operations

managers and as event entrepreneurs. They work for top companies like Marriott, Hyatt, and Hilton Hotels, Charlie Trotter's Restaurant, and Kehoe Designs event company.

For more information on the certification contact admissions@lexingtoncollege.edu.

Giving back while giving to the future Alumnae & Legacy Scholarships

LEXINGTON'S ALUMNAE NETWORK is a group of dynamic and professional women. Through events hosted during the year, our alums have opportunities to grow in knowledge, develop networks, and volunteer.

Our alumnae recognize the value of their Lexington degree and appreciate the professors, mentors, scholarship donors and others who helped them attain that goal. We encourage you to help us spread the word about **Lexington's Legacy Scholarships**.

Lexington Legacy Scholars Annual amount: up to \$5,000.
Available to daughters of a Lexington alumnae

Alumna Rewards Scholarship Annual amount: up to \$1,000.
Available to those referred by a Lexington alumna



Alumnae, faculty and students enjoying an evening of music at the "Italian Variations" concert in Chicago's Millennium Park on the lakefront in August.

LIBRARY NEWS

"Connoisseurs of Literacy" FRIENDS OF THE LIBRARY

THE "CONNOISSEURS OF LITERACY" PROGRAM was established to expand the specialized collection of print and media resources for Lexington Library. This program gives the opportunity to donate and/or purchase books and media to expand the library's unique collection. For suggestions or additional information, please

visit our website at www.lexingtoncollege.edu and click on "Giving to Lexington" followed by, "Ways to Give." To receive a brochure, contact Jo Kujawa, Librarian at 312.226.6294 x235 or library@lexingtoncollege.edu. Donations to the library are tax deductible and are recognized with donor bookplates.

MEET MEG FREY

Lexicom's editor Megan Goggin talks to
Management Professor, Meg Frey

Introducing Lexington's new Management Professor

WHAT BROUGHT YOU TO LEXINGTON?

I love the small classes and practicality of how we can teach. I have a passion to help students and provide mentoring opportunities. I was fortunate to have professors mentor me in my career and I want to pass along this gift.

WHAT ARE YOU CURRENTLY TEACHING?

Entrepreneurship and Introduction to Management. I am also working on further developing the Health Care and Wellness specialization.



Management Professor Meg Frey

PLEASE TELL ME ABOUT THE STUDENT RUN BUSINESS PROJECT YOU ARE WORKING ON

Working with Academic Dean, Mary Hunt, we are rolling out this entrepreneur venture. Students will have a unique opportunity to develop a business plan for a real business. The class will work in teams to develop a business plan capitalizing on students' hospitality experiences. The business will provide students with practical work experience in the areas of overall management, event planning and possibly catering.

PLEASE TELL ME ABOUT YOUR BACKGROUND, AND WHERE YOU RECEIVED YOUR EDUCATION

I was born in Mundelein, Illinois and received my B.S. in Marketing from Illinois State University. After obtaining my M.S. in Marketing from Texas A&M University with special studies in Service Marketing, I lived in Germany.

Having over 20 years of marketing experience, mostly with large corporations like Andersen Consulting and Bank of America, I have an understanding of the larger business picture. This is especially within marketing and internal marketing where there are often significant opportunities for event/meeting planners. I also teach in a way that I can share practical business advice, such as how to manage up, and managing perceptions, to name a few.

WE BELIEVE LEXINGTON PREPARES YOUNG WOMEN TO BECOME CONFIDENT LEADERS IN THE HOSPITALITY FIELD. THROUGH YOUR COURSES, HOW DO YOU HELP THEM ACHIEVE THIS?

I encourage students to do a lot of speaking in front of the class. I'll call on students in an impromptu fashion so they get used to it, just like it is in the real world! We also have many group projects, which promote learning to work with others, and applying knowledge immediately as examples.

I take seriously preparing women the best that I can by offering them practical knowledge, personal advice, common sense business knowledge, and management skills. ■

Focus on Academics:

PHI 311: Person & Profession: Ethics of Health & Management

THIS NEW LEXINGTON COURSE is enriching an enthusiastic group of students this semester. At the heart of Lexington's education is the focus on caring for and serving those we encounter in our work and personal lives. This course goes in depth into the moral theory for ethical decision-making that is so vital for today's managers. Students also gain knowledge of the basic concepts of bioethics, as guided by Catholic social teaching, learning a conceptual framework for solving real problems in the management of health and wellness institutions. ■



Calendar of Events

West Loop Community Organization (WLCO) Business Expo at Lexington

Thursday, November 19, 5-8pm

Final Exams

December 14 to 18

Student/Alumnae Christmas Party

December 9

Registration and Book Sales

December 1 to January 15

Orientation for New Students

January 15

Spring 2010 Classes Begin

January 19

Prospective Student Visit Day

February 11

Midterm Exams

March 1 to 6

Prospective Student Visit Day

March 1

Taste of Lexington

March 11

Spring Break

March 15 to 20

Illinois Cooperative Education and Internship Association Conference

April 16

Final Exams

May 10 to 15

Awards Program

May 18

Commencement Ceremonies

May 19

SHOW YOUR LEXINGTON SPIRIT



SWEATSHIRTS, WATER BOTTLES & PENNANTS - PERFECT FOR HOLIDAY GIFTS!

Stay warm with a Lexington Sweatshirt! Post a pennant and display school pride!

SWEATSHIRTS – \$45

Navy with embroidered logo

WATER BOTTLE – \$7

OFFICIAL COLLEGIATE

WOOL PENNANT – \$7

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312.226.6294 x231

WANT TO RECEIVE PAPERLESS LEXICOM?

In an effort to become more environmentally friendly, we are now offering electronic versions of *Lexicom*. Visit www.lexingtoncollege.edu and click on "E-Lexicom." Enter your email address and we will email you future newsletters. The current and past issues of *Lexicom* are also available on our website.



LIGHTS! CAMERA! ACTION! VIEW LEXINGTON'S NEW ONLINE VIDEO!

Log on to www.lexingtoncollege.edu today to view our new College Video! Take an inside look at the life of current students both on and off campus, tune in to testimonials, and watch footage of alumnae in their workplaces. Includes interviews about academics and careers in hospitality management.

Shown left to right: Freshmen Betty Pohrt, Victoria Vandeveld and Maggie Fonseca enjoying the beginning of autumn and study in nearby Grant Park gardens. Lexington is minutes away from the Chicago Loop and downtown lakefront sites.



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