Greetings Faculty & Staff!

International Student Services has worked with many others on campus to put together a variety of exciting events to celebrate International Education Week on campus November 15-19. These various events showcase SNHU’s cultural diversity and global connections.

We ask for your help in making students aware of these events that round out a great International Education Week that’s sure to expand everyone’s horizons. Encourage students to attend, perhaps offer extra credit, and come yourself. We thank you in advance for your support.

Cheers,
Debbie Donnelly
Assistant Director of International Student Services

Our heartiest congratulations to Brigid Flanigan, Associate Professor in the Culinary Department who received the Women Chefs and Restaurateurs (WCR) "Educator of the Year" award at the “Women Who Inspire Awards” on Sunday, November 7, 2010. The WCR recognizes women who have demonstrated excellence and innovation in: the dining room, kitchen, baking and pastry arts, beverage profession, farming and food production, community affairs, as well as for a lifetime of culinary excellence. What a great honor, Brigid!

Patricia A. Lynott
Vice President for Academic Affairs
ANNOUNCEMENTS

The Learning Center received recertification of their tutor training program by the International College Reading and Learning Association. The Learning Center has been given the authorization to issue certificates to tutors meeting CRLA requirements for the following certification levels: Level 1 Certified Tutor, Level 2 Advanced Certified Tutor, and Level 3 Master Certified Tutor until December 31, 2015.

The program received the following comment from the CRLA: “For a program that has had many transitions throughout its existence, they appear to have maintained a quality training program.”

Dr. Kenneth Nivision’s article “But a Step from College to the Judicial Bench: College and Curriculum in New England’s ‘Age of Improvement’” is being published in History of Education Quarterly Vol. 50 this month.

Meet SNHU

Stefan Ryll

Stefan earned his associate degree in culinary arts from the Metha Bohnert Culinary Academy. He later earned his bachelor’s degree in hospitality administration, hotel and resort management and his master’s degree in organizational leadership from Southern New Hampshire University, School of Business. Stefan is expected to earn his global masters in business administration from SNHU in 2012.

Originally from Gera, Germany, Stefan Ryll, at a young age, went into culinary because he wanted to travel the world. He had the idea that he would cook and work for a cruise line. Though no cruise ships were involved, Stefan did get the chance to visit parts of the world.

After school, Stefan left Germany and got his start at the “Schlossli Worth Restaurant” in Neuhausen, Switzerland. He worked alongside a German master chef and managed the saucier station at the five star restaurant located near the largest waterfall in Europe, until he moved on to the Hotel Victoria in Kandersted, Switzerland where he was responsible for scheduling, directing and motivating the entire garde manger department staff as well as shift operations of the “Joddler Café”.

With a dream to come to the U.S. and in need of studying up on his English, Stefan made his way to England. There, he worked for the London Kensington Hotel. Stepping up in the business, Stefan earned the position of Sous Chef and assisted the executive chef with labor, control of food and all operational costs. He was also accountable for creating daily and weekly menus for a six hundred guest room, five star international Hilton with two restaurants, one being a five diamond Japanese restaurant, one lounge, and banquet facilities that hosted up to two thousand guests.

At last, in 1995, Stefan moved to the U.S. and settled into the position of Executive Chef at the four star Red Hill Inn in Center Harbor, NH until 1998, when he became The William Tell Restaurant’s Executive Chef. Not long after, Stefan worked as Executive Chef for the Courtyard by Marriot and Grappone Conference Center in Concord, NH and in 2005, he worked as the Corporate Executive Chef for Tidewater Catering in Manchester, NH.

Throughout his life, Stefan took on the responsibilities of creating regular menus, signature items, and new food concepts. He learned to purchase food, equipment and deal with labor cost, while managing schedules and employees, supervising and training staff and assisting in the opening of three new hotels for the Waterford Hotel Group. All the while, earning praise for his flexibility and efficiency.

After gaining such an extensive education in the culinary arts, Stefan Ryll found his way to teaching, a profession that let Stefan bring his culinary experiences into the classroom. SNHU took Stefan on in 2004 as an adjunct for the culinary department; he said of his first experience teaching, “I knew it was for me, I was like okay I want to do this.” Four short years later, Stefan became a full-time faculty member.

Stefan currently teaches a number of classes, including TCI 217 French Classical Cuisine, TCI 220 The Art and Craft of the Cold Cuisine, and TCI 218 International Cuisine to culinary students here at SNHU’s School of Business.

In his time here, Stefan has completed the training to become a Certified Test Evaluator by the American Culinary Federation; developed the course, Skills of Meat Cutting for the Culinary Department; assisted in the development of the four year culinary management program; started and trained the University’s Culinary Competition Team, which won first place at the New Hampshire State competition and a bronze medal at the Northeast Regional competition.

Dr. Nivision is the Director of the History Program here at SNHU.
Stefan has had his share of competition. In 2009 and 2010, Stefan served as one of the Master Judges at the “Hood New England Dairy Cook-Off” and you’ll find his name listed among the finalists for the 2010 Excellence in Teaching Award for full-time faculty. Stefan also won silver at the American Culinary Federation Hot Food competition in 2006 and was awarded “Chef of the Year” by the American Culinary Federation, Professional Chefs of NH.

Stefan loves a challenge and moreover, he loves to challenge his students. Whether it is for competitions, at The Quill Restaurant, or in the classroom, Stefan creates challenges for students that involve event and budget management, learning how to host events and working under pressure. For example, in order to be a part of the culinary team that performs at the NH State competition, students have to qualify at the tryout. The tryout consists of Stefan giving each student a basket of foods, familiar and possibly unknown to them, and they are then given an hour and a half to prepare a dish. Stefan says, “It’s a job that you really have to want to do.” Many would agree that challenging students inside and outside the classroom is a critical component in teaching and what a great way for students to learn if they want to do what it takes.

Passion for the culinary arts led Stefan to accomplish great things in his life thus far and gain tremendous amounts of experience, experience that is crucial in teaching future chefs. And, because the Culinary Arts’ faculty is made up of experienced, awarded, competitive, collaborative professional chefs, SNHU has had a number of student successes. Rob Jensen ’05 works as a Corporate Chef for Aramark at Boston University; Aimee Giard ’06 works as the Executive Chef for Michael Timothy’s in Nashua, NH; Kyle Rubino ’08 works as the Executive Chef for Two Spear Street; Danny Dwyer ’09 works with pastries at Grill 23 in Boston, MA; Ryan King ’10 works for Bouchon Bistro in Napa, Yountville, California; and Amanda Leonard ‘10 works for Blue Ginger run by renowned Chef Ming Tsai, alongside Deanne Steffen, Assistant Pastry Chef at Blue Ginger, who graduated in ’02.

The Culinary Program has done well for itself. In fact, on September 8th, 2010 SNHU Culinary welcomed its first group of four-year students. The new B.A. in Culinary Management has been very well-received with their first class gaining twenty-one students. The new major offers a set of brand-new labs, such as the newly developed TCI 310 Skills of Meat Cutting and TCI 410 Cooking Without Recipes, both of which are taught by Stefan. Also TCI 320 Baking for the Restricted Diet, TCI 340 Spirits and Mixology Management, and TCI 330 Media of Culinary Artistry have been added into the curriculum. What’s more, the transfer of degrees is made easy for culinary students whether they wish to earn a bachelor’s degree in culinary management or in hospitality administration.

The Culinary Arts Program here at SNHU stands like its own little island. Separated from the rest of us and yet, it invites us in with its talent, success and, of course, smell. So, make sure you find the time to stop by the Hospitality Building and visit the faculty and students in The Quill. I know they are more than willing to serve you.

*Pictures of the team and their prepared four-course meal are located on page 5.

The Quill
SNHU students manage every aspect of the restaurant, from meal creation to guest seating to serving. So, please be sure to fill out the comment cards with suggestions and praise.

Don’t miss these major events!
Thursday, December 9th Culinary Arts Christmas Dinner $35
Friday, February 11th Valentine’s Dinner –Team Fundraiser $35
Thursday April 21st Alumni Showcase Dinner $35

And feel free to stop by on a Tuesday or Friday for lunch or on a Thursday evening for dinner. Call 603.629.4608 or e-mail finedine@snhu.edu for reservations. Menus are available online at http://www.snhu.edu/8380.asp and the Fall 2010 – Spring 2011 lunch and dinner schedule is made available online at http://www.snhu.edu/7892.asp.
Senate News  
October 20, 2010  
Submitted by Susan Schragle-Law

**Presentation by President Paul LeBlanc**  
At the Faculty Senate meeting on Wednesday, October 20, 2010, President LeBlanc reported on the Trustees’ Retreat and SNHU’s *Proposal for Investment and Growth*. This Board-approved proposal allocates significant resources over the next two years to aggressively grow Online to its $90 million revenue target by 2014. The higher margin of return generated by COCE’s tuition revenues will contribute to the sustainability, enhancement and growth of the University College.

**Actions Taken:**

**Assessment Committee Proposal Approved:** The Faculty Senate unanimously approved the Assessment Committee’s proposal to:
- Extend current membership through the NEASC self-study and visit (2013)
- Reduce future term membership from 4 to 3 years
- Invite past Committee Chair to serve as an advisor to the incoming Chair
- Develop new and revise proposed policies and procedures for review of assessment plans on a rotating basis.

**Graduate Council Proposal Approved:** The Senate unanimously passed the Graduate Council’s request to become a stand-alone governance committee, reporting directly to the Senate with a broader membership that will represent the needs of the various graduate education programs at the university. The Graduate Council recognized the need to change membership as our graduate program offerings grow.

**UCF Summer Grant Proposal:** The initial UCF proposal requested that a letter of support for a summer grant request accompany each grant application to give committee members a better understanding of the benefits of each submission to the University. The Senate made a friendly amendment requesting that summer grant candidates provide the name and signature only (not a formal letter of recommendation) of a colleague who the UCF could contact for further clarification about the proposed research initiative. The motion passed unanimously.

**Follett Contract and Syllabus Statement:** After much discussion about the Follett Bookstore syllabus statement sent by the Office of the VPAA, the Faculty Senate unanimously passed two motions:

1. The proposed Follett Bookstore statement must be reviewed and approved by the APC’s governance procedures.
2. The Faculty Senate requested that the VPAA’s office create a centralized site that will host (or post) all Institutional Policies published on all syllabi. Once established, each syllabus will only post the link to the site reducing redundancy, improving

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**SNHU Academic Archive continues to grow**  
**IMLS grant project exceeding Expectations**  
Submitted by Kathy Growney

The initial plan was to develop two digital collections of scholarly materials from SNHU -- Community Economic Development thesis projects, and dissertations and faculty papers from the International Business program. In 2008, SNHU was awarded a grant from the Institute of Museum and Library Services to collect these materials, digitize them, and make them available in a new institutional repository hosted and managed by Computing Resources and the Shapiro Library, to be completed in three years.

Just two years after the grant was received, and six months after the initial launch of the website, the SNHU Academic Archive has grown to include at least 10 subject areas encompassing nearly 600 resources originating from SNHU faculty and students, and hundreds of data sets from the U.S. Census Bureau that benefit student research. And they’re all being used by students and researchers worldwide.

"When I came to SNHU, my goal was not just to implement the project and digitize the two primary collections identified in the grant, but also to make sure the Academic Archive would be relevant to the entire campus community," said Alice Platt, Digital Initiatives Librarian. "I'm really excited that our faculty have been so receptive to this new service."

In addition to student and faculty papers, the SNHU Academic Archive also includes university publications such as The Extra Mile, the VPAA Journal, and student publications including The Manatee and The Observer.

"Archiving The Observer was particularly exciting to me," said Alice. "Ephemera such as student newspapers really contribute to a sense of history and community on college campuses."

Article continues on next page.
Issues Discussed:

Hiring of Academic Affairs Senior Positions: This discussion was tabled until the December Senate meeting or until the VPAA is able to attend.

Academic Governance relating to COCE: The current COCE Governance structure was only presented and never formally ratified by the Faculty Senate. The Faculty Senate will establish an Academic Governance Task Force to review and develop a proposal for ratification.

The Senate is seeking volunteers for the Academic Governance Task Force to work with President LeBlanc. If you are interested contact S. Schragle-Law, C. Stavenger, or K. Caruso.

New Issues Raised During Open Discussion:

There was some discussion about the administration’s actions to hold resources hostage because negotiations have not concluded. This includes not only raises but funds for individual professional development activities and institutionally –funded professional and collegial activities. Faculty members at the negotiating table and on the expanded advisory group committed several days each week throughout their summer “break” to negotiate in good faith. The question was asked: Is withholding resources warranted during a record enrollment year when both parties continue to negotiate in good faith?

For information regarding other committee reports and a more extensive coverage of the meeting refer to the Senate Minutes on Blackboard. The next Senate meeting will be November 17, 2010 in HOS 202.
Welcome to the Career Corner!

Submitted by Katie Perry

Who’s coming to campus?

November 10th: Career & Internship Expo with approximately 40 employers
November 30th: On-Campus Recruiting with Aflac

Check out all of our events. These are great opportunities for you to network with employers and learn about open positions for your students. Students and alumni should learn about these employers, apply to positions of interest and network with them.

Neighborhood Gossip!

Did you hear the CDC is on Twitter, Facebook, YouTube and Flickr!? It is no shock to the CDC’s 400 followers and fans, who look forward to job posts, career updates, learning about upcoming events, and gaining important information on webinars and resources. The CDC has taken an active role in social media in order to communicate with students, alumni, employers, and other members of the SNHU community.

Example of our content:

You too can connect with the CDC:

Twitter
Facebook
YouTube
Flickr
International Education Week  
Celebrating SNHU’s Cultural  
Diversity & Global Connections  
November 15-19, 2010

Monday, Nov. 15  
South American Menu: 11:30 am - 2 pm, Dining Center.

Study Abroad Information Session: 12:30 pm - 1:30 pm, Corcoran Conference Room, Student Center. Thinking about studying abroad? Come to this information session to learn more about your options.

Into Africa: 3:00 pm - 4:00 pm, Walker Auditorium, Robert Frost Hall. Join Dr. Michele Goldsmith and her student Nate Boesch for a journey to Africa as they share their experience studying mountain gorillas in Bwindi Impenetrable Forest, Uganda.

Tuesday, Nov. 16  
Chinese Lunch: 11:30 am - 2 pm, Dining Center.

American Workplace Behavior: 3:30 pm - 4:30 pm, Room 321, Robert Frost Hall. SNHU’s Career Development Center presents a workshop for international students interested in working in the U.S. Come learn what is acceptable and non-acceptable (but oftentimes funny) behavior in the American workplace.

Dilana Robichaux*: 8:00 pm, Last Chapter Pub, Student Center. Check out rock musical performer Dilana who began her musical career in South Africa and the Netherlands. Sponsored by CAPE.

Wednesday, Nov. 17  
Middle Eastern/Indian Lunch: 11:30 am - 2 pm, Dining Center.

International Cultural Fair: 12:00 pm - 200 pm in the Student Center hallways and the Pub. Learn about the cultures of our international students in SNHU’s Institute for Language Education as they share their countries’ artifacts, food samples, music, computer presentations, and demonstrations including paper cutting, painting, and calligraphy in various languages.

International Drama Committee*: 200 pm - 3:00 pm, Walker Auditorium, Robert Frost Hall. Enjoy four short humorous plays: The Picnic, MacK’s Restaurant, and Test Time by SNHU’s own Gary Carkin, and Giovanni’s Café by Doug Case and Ken Wilson.

Bingo*: 7:00 pm - 9:00 pm, Last Chapter Pub, Student Center. Test your luck playing Bingo and see if you can win one of the gift certificates to local international restaurants.

Late Night International Breakfast: 10:30 pm - midnight, Windsor & Hampton Residence Halls. All are invited to the 3rd annual breakfast event, hosted by Eastside Residence Halls staff. Breakfast, the most important meal of the day, is interpreted differently in various cultures. Come globetrotting and sample breakfast foods from 6-8 countries like Jamaica and France. Admission is free and food will flow until we run out. Please join us for this culinary event that’s sure to fill your mind and belly.

Thursday, Nov. 18  
Greek Lunch: 11:30 am - 2 pm, Dining Center. Watch the preparation of Greek cuisine and then give it a try thanks to Sodexo’s Traveling Chef Program.

International Fashion Show*: 12:30 pm - 1:00 pm, Walker Auditorium, Robert Frost Hall. Sponsored by the International Students’ Association, SNHU students will model traditional attire from their home countries, as well as American fashions. Mingle and munch on international snacks afterwards.

Crossing Borders: 6:00 pm - 8:00 pm, Walker Auditorium, Robert Frost Hall. See the world from a different perspective thanks to this award-winning documentary that follows four American and four Moroccan university students as they travel together through Morocco and move beyond the media-shaped views each has of the other. Hear from an interfaith panel of Christian, Jewish and Muslim students following the film.

Friday, Nov. 19  
Vietnamese Lunch: 11:30 am - 2 pm, Dining Center.

Crossing Borders: 12:00 noon - 1:15 pm, Hospitality Salons A and B. If you missed it last night, don’t pass up this repeat showing of a powerful film. Bring your own lunch and join us for a different view of the Muslim world.

Study Abroad Information Session: 1200 noon - 100 pm, Corcoran Conference Room, Student Center. Thinking about studying abroad? Come to this information session to learn more about your options.

(The asterisk * identifies programs funded by Student Activities Fees.)