Elsewhere on campus, working in a lab probably means smelling chemicals or dissecting an animal that's been floating in formaldehyde for weeks.

But in the lab at Lenoir Hall, you're likely to get a whiff of sautéed shrimp, or learn how to filet a fish and marinate it in a lemon-herb mixture. It looks, smells and certainly tastes like a restaurant, but to UM students majoring in dietetics and nutrition and hospitality management, this is where they learn how to run a restaurant — from food preparation all the way to managing the business side of the food service industry.

"We are turning the lab into a real restaurant just as the students would see out in the industry," said Jim Taylor, new UM faculty member and director of the Lenoir Hall dining program. Taylor, also an assistant professor in the Department of Family and Consumer Sciences, said patrons of the dining program have seen changes ranging from the menu and service style to the way orders are submitted and tracked. The look of the dining room has been updated as well.

The restaurant-type operation is a required laboratory course for UM students majoring in dietetics and nutrition and hospitality management. This year, students are focusing more on the managerial side of the restaurant as opposed to previous years, when much of the work focused on food preparation.

The entire program now operates under a Point-of-Sale (POS) system that enables students to track sales, analyze data and learn continued on Page 2

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Hearin Foundation grant to aid school’s faculty retention

For years, the Robert M. Hearin Support Foundation has given generously to The University of Mississippi, helping to equip Ole Miss and its students to excel. Now, the School of Applied Sciences will directly benefit from the Hearin Foundation’s latest contribution of $4.2 million.

The grants will fund two new centers—the Center for Mathematics and Science Education and the Center for Literacy Education. Of the total grant, $1.5 million will be divided between the schools of Education and Applied Sciences over the next five years to provide faculty support and enrichment opportunities.

“The Hearin Foundation has identified our greatest need and has generously provided support to help us meet this challenge,” said Chancellor Robert Khayat. “Generations of Mississippians will benefit from these wonderful gifts.”

Dean of Applied Sciences Linda Chitwood said the grant is exciting news for faculty members and will greatly enhance faculty retention.

“It’s one of the best things that has happened for our faculty since I’ve been dean,” said Chitwood, who believes the support will decrease faculty turnover, which is costly to the school in terms of time and resources.

“We spend a significant amount of money on start-up and development resources for new faculty,” Chitwood said. “If we can reduce faculty turnover, we will be able to see greater returns on our investments. Our research initiatives will be more stable and fundable, and the quality of our programs will improve. The long-range impact is that our graduates will be better-prepared and better able to help solve some of the problems facing our state.”

The Robert M. Hearin Support Foundation is named for the late Jackson business leader and philanthropist. The foundation has given generously to a number of initiatives at Ole Miss, including the William Winter Institute for Racial Reconciliation, a new UM Chair of Reading and the Hearin Center for Enterprise Science.

Lenoir, continued from Page 1

how to operate the POS equipment. In the future, this system will allow the students to control the pricing and analysis of sales by enabling them to set different prices for different entrees or to adjust the price for people who decline salad or dessert.

Currently, the price for all meals is $7.50, which includes fresh rolls, salad, entree, dessert and beverage. In addition, the food selections are in keeping with those of an a la carte restaurant, as opposed to the comfort food items offered in the past. The menu for the restaurant changes each week. A sample menu from the first semester of service included Shrimp Fra Diabolo, portabella mushroom and pesto pizza, and a grilled chicken salad complete with sliced apples, blue cheese and topped off with candied walnuts.

Teresa Carithers, chair of the FCS department, said some of the changes are a result of feedback from FCS students who completed internships in the hospitality management industry. The students said that, although they gained many valuable skills through the restaurant lab, they also would have benefited from learning a POS system before working in the industry.

“The program gives students a strong management and business foundation, which is important because we are preparing these students to manage and own businesses,” she said. We want to give students a reality-based experience that completely prepares them for whatever career they choose.”

The Department of Family and Consumer Sciences boasts an enrollment of nearly 400 students, 250 of whom are hospitality management majors. Graduates go into a diverse range of careers including hotel management, restaurant ownership and event planning. Through the dining program, students rotate through various positions within the operation, including cooking, serving and management.

Lenoir Hall Dining offers lunch Tuesdays, Wednesdays and Thursdays, this semester, and dinner Wednesdays. Reservations can be made by calling 915-1863. For more information on the Department of Family and Consumer Sciences, visit www.olemiss.edu/depts/fcs.

Whitney Evans (left), a senior from Jackson, stirs a white sauce, while Laushelle Fair, a senior from Clarksdale, preps another menu item for presentation.
A Place to Call Home

Legal Studies and Social Work departments settle into newly renovated facilities

By Mary Stanton

Faculty members in social work and legal studies are starting off 2007 by settling into their new offices in the recently renovated Longstreet and Odom halls.

The Department of Social Work’s new home is in Longstreet Hall; the Department of Legal Studies is housed in Odom Hall, former headquarters of the University Police Department, adjacent to the Trent Lott Leadership Institute.

“It’s as different as day and night,” said Carol Boyd, social work department chair. “It’s bright and cheery, and is a totally renovated building.”

Previously located in Hume Hall, Boyd said the new building is offering not just fresh air, but fresh attitudes as well.

“I’ve had different faculty members comment on how the larger office space has improved their outlook,” Boyd said. “It’s a new environment that’s giving the faculty a new attitude.”

David McElreath, who chairs the Department of Legal Studies, echoed Boyd’s enthusiasm when asked about his department’s new digs in Odom Hall.

“This is the first opportunity to bring our department together in its own home, and that is going to mean a lot for us in terms of expanding and improving the program,” McElreath said. “And we now have a place to meet with potential students that reflects the outstanding quality of the university.”

The move has a deeper meaning for the faculty because Odom Hall was once home to UPD. “It’s a historical significance to us because it was previously the home for law enforcement here,” McElreath said.

The departmental moves have been in the works since 2004, with renovations starting in 2005. Applied sciences Dean Linda Chitwood said the moves are part of the university’s commitment to excellence and continuous effort to provide world-class facilities and resources for faculty and students.

“By 2009, the facilities for each of our five academic departments will have been renovated to provide additional space and improved teaching and research laboratories,” Chitwood said. “Our alumni, the university and the state have each provided funding for portions of these renovation projects, and we are truly grateful for this support.”
A World of Experience

Two culinary students immerse themselves in Italian culture in the mountains of Tuscany, while a legal studies major takes on law enforcement in London.

By Lydia Hailman

S

ommes Walmsley learned a lot about cooking Italian cuisine while studying the culinary arts in Florence, Italy. But he also learned that there's more to dining in an authentic Italian restaurant than great food.

"I learned so much about Italian culture," said Walmsley, a December 2006 graduate. "I loved the laid-back atmosphere where dinner may last three hours. When you run a restaurant, it's people-based. They find that success is determined by happiness and not money. Going to Italy has been by far the best decision of my life."

Walmsley is just one student acquiring valuable international experience through hands-on study abroad programs and internships. From cooking gourmet dishes in Italy to studying criminology in London, students from the School of Applied Sciences are learning about the world in unique ways.

"Many of our students have goals to work internationally," said Teresa Carithers, chair of the Department of Family and Consumer Sciences. "These study abroad programs are a good first step in that direction, and it helps make [students] more competitive in their fields."

In the spring of 2006, Walmsley and Holley Slabough, a senior from Lexington, Ky., studied at two different culinary institutes in Florence, located in Italy's Tuscany region, known for its fine cooking.

In Walmsley's classes at the new Florence University of the Arts, he learned about Italian cuisine and beverages, restaurant and hospitality management, and also studied the Italian language, acquiring important phrases for everyday life. After leisurely dinners, Walmsley would return to the apartment he shared with six roommates from all over the United States. Together they cooked meals and discovered local food markets filled with fresh Italian specialties such as olives and artichokes.

"In the beginning, everyone could tell we were tourists," Walmsley said. "But by the end of the semester we felt like we blended in with the locals. I started to think with an Italian mind-set. The trip really helped open my eyes to this amazing and deep-rooted culture."

Now a UM graduate, Walmsley is the floor manager at the Oxford University Club. He loves to cook but has no plans to be a chef. Instead, he's considering working at a California winery or one day owning an Italian restaurant like the ones he saw during his stay in Florence.

"Florence became our city, and we had to force ourselves to leave," he said. "We made a connection with it, and it's something we'll never leave behind."

Holley Slabough also spent her semester in Florence, which she chose because it was her grandmother's favorite city. At Apicius-The Culinary Institute of Florence, her classes focused on everything from professional cooking and regional dishes to Italian cakes.

"All of my classes were hands-on," Slabough said, "and we were learning from true Italian chefs living in Florence. In the mornings, they would teach at the culinary institute, and at night they cooked at their restaurants."

Slabough learned to make white cannellini bean soup, colorful Sicilian dishes and cannoli desserts. Her favorite dish was black and white pasta with squid ink from the region of Capri.

"I learned that you should not stress out about ingredients," she said. "In Italy, using regional ingredients is most important. Now I know there's a difference between traditional Italian cuisine and what Americans call Italian food."

Although Slabough loves to cook, she says she doesn't picture herself working at a restaurant in the future. She would prefer planning events in the hospitality or food and beverage industry. She feels that her semester in an Italian culinary school helped her better understand what people are doing in the kitchen so she can prepare menus and pair foods with beverages.

"This was an extraordinary opportunity for our students to experience Italian cuisine and culture," Carithers said. "There is also a bit of glamour attached to Florence. The students benefited from being in an environment that is genuine and original."

continued on Page 9
A Need for Nutrition

Full accreditation in dietetics and nutrition prepares graduates for careers as dietitians

The Commission on Accreditation for Dietetics Education (CADE) voted to grant full accreditation to UM’s baccalaureate program in dietetics and nutrition, said Teresa Carithers, chair of the Department of Family and Consumer Sciences.

“This is critical because nutrition is evolving as a major field of science and medicine,” Carithers said. “To achieve this in the field of nutrition will require continual review and updates of our curriculum to meet the constantly expanding scope of practice, and it will require our faculty to stay current on exciting new discoveries in this field.”

The process of gaining the accreditation, which will undergo a routine re-evaluation beginning in 2009, was an enormous effort by FCS faculty over the past seven years, Carithers said. The accrediting agency approved the degree program in 1996, when the department was renamed from the Department of Home Economics and refocused to meet the needs of changing lifestyles and demands of the information age.

In 2005, CADE deemed the program as being “developmentally accredited,” according to Carithers. This announcement of full accreditation comes at an exciting time for the department, which is expanding its program through a new nutrition science laboratory, a mobile nutrient analysis laboratory and an anticipated collaboration with The University of Mississippi Medical Center in Jackson.

The stamp of approval by CADE is an important step for the program, because it is necessary for graduates to take the American Dietetics Association registration exam and complete an internship to become registered dietitians.

It also advances the program’s goal of preparing graduates to compete in any nutrition career or even pioneer new careers, Carithers added. Jenny Vinzetta, a senior from Southaven, is slated to receive her bachelor’s degree in dietetics and nutrition in December and plans to pursue a master’s degree in clinical nutrition. She said the accreditation of the department will help in recruiting students and give those students an advantage in applying for crucial internships.

“The new accreditation will help in recruiting dietetic students to the university,” she said. “Dietetic internships can be very competitive, and, by graduating from a fully accredited didactic program, Ole Miss graduates will have an advantage when applying for those internships.”

Assistant professor Laurel Lambert said that registered dietitians are in high demand, so graduates are poised for high-paying careers.

“There are areas in the country and statewide that need good dietitians,” said Lambert, who became program director for the Didactic Program in Dietetics in July. “Much of the need is driven by a rise in childhood obesity at the local and national levels. People are really looking for trained nutritionists to address that issue.”
Communicative Disorders celebrates 40 years of speaking out

The Department of Communicative Disorders marked a milestone last fall as it celebrated its 40th anniversary on The University of Mississippi campus.

Department chair Carolyn Higdon said the department offered an exciting annual CD Fall Institute, which coincided with reunion activities Sept. 14-16.

An opening session featured presentations on “Evidence-Based Outcomes and the Profession” by Higdon and UM Vice Chancellor for University Relations Gloria Kellum, who is also a professor of communicative disorders. Reunion activities included a presentation by Cathy Grace, director of the Early Childhood Institute at Mississippi State, followed by an alumni and faculty forum at Butler Auditorium.

Reunion events continued Saturday with an open house and breakfast at George Hall, which houses the CD department, followed by a picnic and music in the Grove.

School of Applied Sciences Dean Linda Chitwood said the institute and reunion created a great opportunity to honor alumni and friends for their support.

“This is a wonderful celebration honoring a tradition of academic excellence within the Department of Communicative Disorders,” she said. “We were delighted to welcome our alumni and faculty back to Ole Miss to thank them for their professional achievements and to share our vision for the future.”

The Department of Communicative Disorders, which sponsors the Speech and Hearing Center on campus, trains speech-language pathologists to provide services to individuals with communication disorders. It was created in 1966 as a Division of Speech and Hearing in the Department of Speech and Theater after several UM faculty members secured a $20,000 grant from the U.S. Department of Education.

That year, five students enrolled in the program, which was located in the Fine Arts Center. In January 1970, the program was moved to University House and was granted department status that same year.

In June 1973, the department relocated to its permanent home at George Hall. The department was moved in 2001 from the College of Liberal Arts to the newly created School of Applied Sciences, which also includes the departments of Social Work, Family and Consumer Sciences, Legal Studies, and Health, Exercise Science and Recreation Management.

The Department of Communicative Disorders offers a Bachelor of Arts in communicative disorders and a Master of Science in speech-language pathology, as well as clinical training and research opportunities. It boasts an enrollment of nearly 200 undergraduate and graduate students and a slate of more than a dozen faculty.

The program’s growth and success are due to the department’s emphasis on teaching, research and service since its founding, Higdon said.

“The communicative disorders department is very proud of being able to demonstrate excellence in academic and clinical training, which has been the mantra of the program since its beginning,” she said. For more information on the Department of Communicative Disorders, visit the School of Applied Sciences Web site at www.olemiss.edu/depts/applied_sciences.

Three students chosen for minority CD leadership program

Three students in the Department of Communicative Disorders at The University of Mississippi were accepted into the American Speech-Language-Hearing Association Minority Student Leadership Program Class of 2006.

In November, second-year graduate students Sharonda Turner, Alicia Brooks and Johnnie Wilson attended the ASHA national convention in Miami. Of 68 applications, 40 were selected to attend the conference, including the three Ole Miss students.

“I am both humbled and excited to have been selected as a participant in the MSLP Class of 2006,” Wilson said. “This was an opportunity to learn more about our national organization and to sharpen my leadership skills.”

Dr. Patricia Cole from the National Institutes of Health developed the concept of the minority leadership program for ASHA in 1999, and she made a personal visit to the UM campus this year to announce the three recipients.

“Pat was so pleased, and the students were able to meet her and thank her for starting this,” said Carolyn W. Higdon, ASHA fellow and chair of the Department of Communicative Disorders.

A total of seven Ole Miss students have been selected for national membership since 2003. Higdon said every class meets at the annual ASHA convention and continues activities throughout the year and for years afterward.
New HESRM Chair to expand research on childhood obesity

Like many health and exercise professionals, Mark Loftin is completely baffled as to why America's biggest health problem—childhood obesity—gets so little attention.

"In relation to both obesity and childhood obesity, there have to be ways to reduce the trend," said Loftin, who has spent more than 10 years researching the problem. "If we don't, we are in incredible trouble."

Tackling that problem is high on Loftin's to-do list as incoming chair of the Department of Health, Exercise Science and Recreation Management. Loftin, who joined the UM faculty in July 2006, said he expects the university's position as a major academic institution will help him secure grants to study a variety of health-related issues, including his own area of study, childhood obesity.

Linda Chitwood, dean of the School of Applied Sciences, said Loftin brings excellent experience as a faculty member and department chair, an outstanding reputation as a scholar and an appreciation of UM faculty and students. HESRM, which is in the School of Applied Sciences, includes academic majors in park and recreation management, health promotion and exercise science.

"We have searched for several years for the best person to lead this department," she said. "We needed someone who could mentor young faculty to develop as university citizens, teachers and scholars. Dr. Loftin brings these talents. He brings an appreciation for each of the programs within HESRM and articulates a vision and philosophy that will help the department reach its potential."

"In relation to both obesity and childhood obesity, there have to be ways to reduce the trend. If we don't, we are in incredible trouble."

— Mark Loftin, HESRM Chair

Master's programs in social work, criminal justice approved by IHL

Decades of work culminated in a single vote this month as the Board of Trustees of State Institutions of Higher Learning (IHL) approved a Master of Social Work program at Ole Miss.

The effort to create the Master of Social Work program has spanned the 27-year career of Jim Stafford, associate dean of applied sciences.

"We have run the gamut from thinking we were getting a master's program to having to fight just to keep our bachelor's program," Stafford said. "We fought most of these battles with a faculty of four. Now there are more of us, and with support from the dean and the provost, we have finally prevailed."

Dean of Applied Sciences

Linda Chitwood said the program will answer a definite need for a graduate social work program in northern Mississippi.

The IHL also approved a Master of Criminal Justice program in the legal studies department.

"The criminal justice degree will emphasize training homeland security personnel. Among the groups who supported the creation of the master's program were the Mississippi Department of Public Safety and the Mississippi Association of Police Chiefs.

Board members said both programs, as well as new programs at other institutions, will help meet projected state workforce needs through 2012. ☛

Public policy, social justice are focus of summer conference

Social justice and public policy were the focus of a three-day University of Mississippi conference for social workers, legal professionals and concerned community leaders.

The International Lott Leadership Conference on Social Justice and Public Policy, held in summer 2006, included lectures and panel discussions on topics ranging from law-enforcement ethics to social work and drug enforcement.

Jim Stafford, associate dean of the School of Applied Sciences, said "this conference provides participants with an outstanding forum for the sharing of scholarship and ideas."

The third annual conference is set for summer 2007, but details have not been finalized. It is sponsored by the UM Department of Legal Studies and Department of Social Work, both in the School of Applied Sciences, and the Lott Leadership Institute, as well as the Department of Administration and Justice at the University of Southern Mississippi.

Guest speakers at the 2006 event included professors Don Cabana and Michael Forster of the University of Southern Mississippi, professor Jose Angel Gutierrez of the University of Texas at Arlington and UM professors Carol Boyd and Susan Allen.

For more information on the Department of Legal Studies, visit www.olemiss.edu/ depts/applied_sciences. For more information on the Lott Leadership Institute, visit www.lottinst.olemiss.edu. ☛
New Faculty

COMMUNICATIVE DISORDERS
Dr. Greg Snyder
Dr. Lollie Vaughn

FAMILY AND CONSUMER SCIENCES
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Dr. Laurel Lambert
Dr. Tanya Ruetzler
Dr. James Taylor
Dr. Melinda Wells-Valliant

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Dr. David Waddell—Park and Recreation Management

LEGAL STUDIES
Dr. Stephen Mallory

Student garners Hall of Fame honor

Exercise science major Ashley Ryan Ferree of Cordova, Tenn., an exercise science major, was one of 10 students inducted into the UM Hall of Fame in January. Ferree was captain of the 2005-06 Lady Rebels Soccer Team, which won the SEC Western Division championship. She has also served as president of the Student Athletics Advisory Council, and belongs to the Fellowship of Christian Athletes, Student Leaders Council and the M-Club. Her academic honors include memberships in Phi Kappa Phi, Mortar Board and Omicron Delta Kappa.

Ashley is active in the community, having coordinated a canned food drive for the Oxford Food Pantry as well as organizing “Reading with the Rebels” in local elementary schools. She has also volunteered with Habitat for Humanity, Angel Tree, Toys for Tots and the Ole Miss Choices alcohol awareness program. She is the daughter of Tim and Nancy Ferree.

Call for faculty nominations

The School of Applied Sciences is seeking nominations for the Thomas A. Crowe Outstanding Faculty and Alumnus Awards.

The faculty award honors a full-time faculty member who is actively engaged in teaching, scholarship and service and whose accomplishments in one or more of these areas are considered meritorious.

The alumnus award is given to an applied sciences alum whose professional, leadership and/or service achievements are deemed worthy of recognition. Nominations should be two pages or less and should describe the nominee’s exceptional attributes. For more information, call the School of Applied Sciences at 662-915-7900.

Another UM student benefiting from a genuine study abroad environment is Sam Howard. The senior criminal justice major is studying British criminology in London. His courses will include introduction to law, European government and politics, criminal London, and law-enforcement policy and crime. Howard will also complete an internship with the London security force.

“This is where policing originated, and I expect to expand my knowledge of the criminal justice system,” he said. “I’m interested in seeing how the British deal with crime and how it is reduced without using firearms.”

Although Howard has traveled abroad before (including a tour of duty in Iraq as a Marine), this is his first visit to Britain. He learned a lot about different cultures in Mexico and Italy, and he’s curious about the cultural differences he’ll find in the United Kingdom. Upon graduation, the Brandon native hopes to pursue a career with the FBI or another federal law-enforcement agency.

“This experience is an outstanding opportunity for Sam, as well as for the legal studies department, to open doors internationally,” said legal studies Chair David McElreath. “As far as I know, no other Ole Miss student has done this program before. Sam is a trailblazer. He is a fine young man, and we are really proud of him.”

Sam Howard (center), a senior criminal justice major, had the opportunity to intern with the London security force.
Donor List

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Mr. Steven D. Judd and Michelle
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Mrs. Barbara W. Moby
Mrs. Michelle S. Morgan and Mr. S. Kirkpatrick Morgan Jr.
Ms. Dorothy E. Berry and Mrs. Richard Moses
The Department of Legal Studies conducted its second Career Day on October 25, 2006. More than 200 students attended the event, which included representatives from federal agencies such as the U.S. Secret Service; U.S. Marshals; the Bureau of Alcohol, Tobacco, Firearms and Explosives (ATF); the Department of Homeland Security; and the Federal Bureau of Prisons. Other law-enforcement agencies represented included the Mississippi Department of Public Safety, Mississippi Department of Corrections, Dallas Police Department and the Shelby County Sheriff's Department.

The event was a great success thanks largely to the efforts of Angelique Ayanian, a senior criminal justice major who lives in Oxford. The department intends to host a career day each semester, with the next one scheduled for April 4, 2007. For more information, please e-mail Carol Reid at cbreid@olemiss.edu.
Upcoming Events

March 8-9, 2007
National Association of Social Workers, Mississippi Chapter annual meeting, Hilton Hotel in Jackson. Reception for all Ole Miss graduates, March 8, 5:30-7 p.m.

March 27-30, 2007
Mississippi Dietetic Association annual meeting, Lake Harris Convention Center in Hattiesburg. Breakfast for all Ole Miss graduates, March 30, 7:30 a.m.

March 30, 2007
Legal Studies Awards Banquet, location and time TBA, Oxford.

For additional information, contact Sheila Dossett, 662-915-7375, or email sdossett@olemiss.edu

Answer the call!

A student caller may soon call and ask you to support the School of Applied Sciences. Please answer the call, and make your pledge of support! The School of Applied Sciences phonathon will begin in March.