

dean's letter



Dear Alumni and Friends,

On July 1, 2011, the School of Applied Sciences will be 10 years old. During these years, you have generously and consistently supported our many initiatives, and your support and encouragement have enabled remarkable growth and development. For this support, the students, faculty and staff of the school are extremely thankful.

Within the university confines, the success of an academic unit is often measured in student enrollment and growth. Over the past 10 years, our school has grown in undergraduate enrollment to more than 2,000 students. We have initiated new graduate programs in social work, criminal justice and food and nutrition services while continuing to develop our graduate programs in speech-language pathology, exercise science, park and recreation management, and health promotion. We have established the Center for Intelligence and Security Studies and now shelter the National Food Service Management Institute. We also house the Speech and Hearing Clinic, Lenoir Dining and the Center for Health Behavior Research. In 10 years, the School of Applied Sciences has emerged as one of the most innovative and forward-thinking academic units on the Ole Miss campus.

We also have excelled outside the classroom. Our professional programs integrate science-based knowledge, clinicalbased skills and community-based service. It is within our school where human sciences and service intersect to improve society's well-being.

During these 10 years, our professors and students have been engaged in many research and service projects such as Katrina Recovery, Safe Routes to Schools, Eating Good and Moving Like We Should, Chef to Schools, Special Olympics, FBI Command College, Days of Intrigue, Ole Miss Handband, Eldercare, San Mateo Recovery, Senior Aquatics and Efficacy of Abstinence Education. We have served our professional organizations at both the state and national levels, and we have been singled out at the international level as professional experts and consultants. Each of these achievements contributes to a healthier, safer and more compassionate society. The School of Applied Sciences grants degrees of difference to those who will make a difference. Let us celebrate 10 years of success as we prepare to meet the challenges and opportunities of a new decade.

As you may know, this is my last year to serve as dean of the School of Applied Sciences. In August I will return to the Department of Health, Exercise Science and Recreation Management as a full-time faculty member. I am grateful for the opportunity I have had to help develop the school and for the high honor of serving as dean during these formative years. I look forward to being a part of the Ole Miss family and the School of Applied Sciences for many years.

Thank you,

Linda Chitwood, Dean

On My Honor

School adopts code developed by students

By Johnny McMillan



n honor code was officially adopted by the School of Applied Sciences on March 24, 2010.

"This code is a public

commitment by the students, faculty and staff to uphold the highest standards and further strengthens our dedication to maintain both excellence and integrity in everything we do," said Marie Barnard, assistant dean.

The Presidents' Council, which functions as an advisory council to the dean of the School of Applied Sciences, was charged by Dean Linda Chitwood during the fall 2009 semester to develop an honor code for the school. The Presidents' Council is composed of students who serve as presidents and vice presidents of student organizations represented within the school. These students worked diligently on researching the appropriate elements, establishing the scope and routing the code for approval through the school's curriculum and policy committee.

Teresa Carithers, associate dean, serves as the adviser for this group of students.

"I was so impressed with how thoughtfully these students worked to develop this code," Carithers said. "It was a great exposure to

continued on page 9



The school's new honor code shows students are dedicated to maintaining excellence and integrity.

Increased enrollment benefits society

he School of Applied Sciences is the fastest growing school at the University of Mississippi. Enrollment for the 2010-

11 academic year is up 20 percent over last year, with the school seeing growth in all of its departments. Professors believe the growing interest in the school's programs can be largely attributed to demand for professionals in the career fields that the programs support. Indeed, not only are more students enrolling and subsequently graduating, they are also getting jobs in their fields.

"Growth trends in our programs are very similar to national growth trends," said Linda Chitwood, dean of the School of Applied Sciences. "These professional programs are relevant and offer opportunities for professional engagement."

The school houses the Department of Communication Sciences and Disorders, the Department of Nutrition and Hospitality Management, the Department of Health, Exercise Science and Recreation Management, the Department of Legal Studies, the Department of Social Work, the Center for Intelligence and Security Studies and the National Food Service Management Institute.

Together, the programs offer professional preparation that integrates academic study, clinical training, creative research, service learning and community outreach. The aim of the school is to develop leaders whose professional endeavors will improve overall health and well-being, Chitwood said.

Lennette Ivy, interim chair and assistant professor of the Department of Communication Sciences and Disorders, said the growth in her department can be attributed at least in part to demand for professionals in the field.

"The professions of speech-language pathology and audiology have been ranked among the top 30 fastest growing occupations



Enrollment in the School of Applied Sciences is up 20 percent over last year, with growth in every department.

by the Bureau of Labor Statistics," Ivy said. "Subsequently, 100 percent of our students in the graduate program find employment. There are a variety of work sites that are appealing, [including] public and private schools, hospitals, rehabilitation centers, short-term and long-term care facilities, and community speech and hearing clinics to name a few."

Stephen Mallory, interim chair and professor of Legal Studies, attributed the rise in criminal justice students to the dedicated faculty at Ole Miss, some of whom have more than 20 years of experience. Faculty members play an important role in student recruiting, he said. The increased popularity of the criminal justice career field also plays a role.

"More and more students are seeking careers in criminal justice, due, in part, to television crime shows and movies," Mallory said. "This media attention has people excited about the field."

Another growing area of interest among students is in the allied health professions, mirroring national trends, said Mark Loftin, chair and professor of Health, Exercise Science and Recreation Management.

Students are choosing exercise science degrees over biology, for example, because biology is more targeted to cellular study, whereas exercise science works with the whole body, Loftin explained.

"The growth has been going on for over a decade," he said. "We've seen more rapid growth than many other fields."

UM is not the only beneficiary of the increased enrollment numbers. Carol Minor Boyd, chair and professor of Social Work, said the increased number of graduates from her department is meeting the growing demands of society.

"More and more individuals are having social problems that require the intervention of a social worker," Boyd said, adding that students are choosing the social work profession because jobs are available in the field. "Social workers assist individuals, families, groups, communities and organizations in a variety of ways. Social workers work in mental health and health care, in child welfare and aging, in management and in clinical settings. They work in hospitals, schools, businesses, public agencies, police departments,



University of Mississippi students Mary Henry (right), a senior from Gulfport, and Rachel Dunlap, a junior from Alexander City, Ala., lead a class of third-graders at Oxford Elementary School in a song using American Sign Language. Communication Sciences and Disorders students from Ole Miss have been helping Insights students at the school learn sign language.

Students teach sign language class at Oxford Elementary

By Mason McMillion



hile it is not unusual for elementary school students to learn bits of Spanish or French, a group of students at

Oxford Elementary School are learning a different sort of language this spring.

Second- and third-graders in the school's Insights, or gifted, program are learning the basics of American Sign Language, taught by communication sciences and disorders majors from the University of Mississippi. The instructors are all from an Advanced Sign Language course taught by Rebecca Lowe, UM director of audiology and a clinical assistant professor.

"The students from my class teach the Insights students sign language basics such as the alphabet, how to make sentences and even how to sign songs." Lowe said.

The program runs eight weeks and is designed to acquaint the Insights students with the basics of communicating through sign language.

"Going into the Insights classes gives my

students the experience of making lesson plans and actually teaching sign language," Lowe said. "They come up with creative games and fun ways for the children to learn sign language. The CSD students will teach about 30 words per session for about 150 signs total. The Insights students will also learn the alphabet, numbers and, typically, a song."

Lowe assigns students from her class to teach at Oxford Elementary at least once a week. Students from her class have found the project to be a good opportunity to practice what they have learned, as well as an excellent learning and teaching experience.

"You partner up with another student in your class, and that helps with the nervousness and workload," said Blann Phillips, a senior communication sciences and disorders major from Greenville.

"This was the best experience for me. I thought about going into deaf education afterwards. The kids were amazing and so eager to learn. I mean it was a lot of extra work but worth it in the end."

The Insights students get learning devices such as worksheets with the words to sign on them. The CSD students sit at the front of the class as they sign each word while saying it aloud. The Insights students sign back and generally pay close attention.

"It is amazing how quickly the students learn sign language, and it is fun to watch them communicate with each other through signing," said Laura Carr, third-grade Insights teacher at Oxford Elementary School.

The CSD students have plenty of opportunities to interact with the children, as they have many questions about what is being signed.

And, each week, the CSD students return with a new sheet of words to learn. But before they move on to the new set of words, they test the Insights students' knowledge and do a review of the words from the previous week.

"They love the games that the university students play with them in their lessons, including bingo," Carr said. "They have actually 'learned' the basics of another language that they could use, if needed, one day."

4th annual career fair presents opportunities

"Discovering Ole Miss" was the slogan for the University of Mississippi School of Applied Sciences career fair, held Feb. 8.

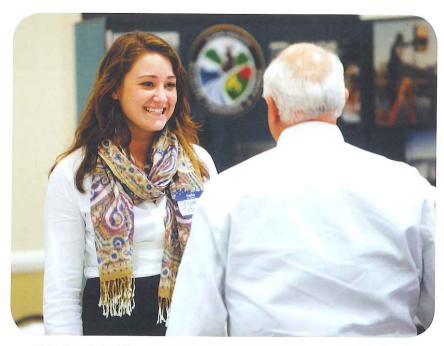
The career fair caters to students from all of the school's departments: Communication Sciences and Disorders, Nutrition and Hospitality Management, Health, Exercise Science and Recreation Management, Legal Studies, Social Work and the Center for Intelligence and Security Studies. Students in

the departments requested an annual career fair to learn more about job opportunities in their fields of study.

Dr. Teresa Carithers, associate dean for the School of Applied Sciences, said the career fair offers many opportunities to link industry representatives with the school's students and alumni.

"The career fair is an excellent chance for students to show future employers who they are and what they can do," Carithers said. "Vendors who participate have given us great evaluations and feel it is a wonderful way to showcase their business[es] and organizations."

For information on the 2012 career fair, please call career fair coordinator Teri Gray or Teresa Carithers at 662-915-1081, or email twgray@olemiss.edu or carither@ olemiss.edu.









Retirement 101

HESRM professor retires but doesn't slow down

By Johnny McMillan



fter 25 years of service to the University of Mississippi and the School of Applied Sciences' Department of Health,

Exercise Science and Recreation Management, Jim Gilbert has retired, and according to friend and colleague Mark Loftin, he is adapting to retirement very well.

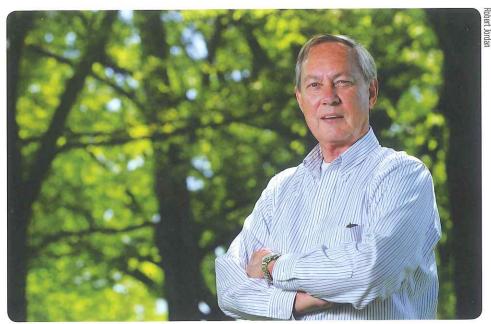
"Jim retired last July, and he did it right. He was immediately off to Italy for a month or so," said Loftin, who is now HESRM chair. "He got his bucket list going quick!"

With plans to attend several events at the 2012 Olympic Games in and around London, it doesn't look like Gilbert has any intention of slowing down.

"I'm excited to revisit England and especially the small towns. I'm looking forward to traveling again, and not like touristy trips on buses, being led around with 20 people I don't know, but travel by car, maybe jumping on the Queen Mary [in Long Beach, Calif.] or something like that," Gilbert said. "It's about getting up when I want to and going to bed when I want to. To put it in a nutshell, after his second term as president, Teddy Roosevelt said, 'I'm looking forward to retirement because it will allow me to be a boy again,' and I'm thinking, 'Teddy, what a great line.""

During his time as professor, Gilbert was well liked and well respected.

"He gets along well with faculty, staff and students, but he's no pushover either," Loftin said. "He's been a leader in park and recreation programs in Oxford, as well as in the state; he walks around town, and everybody knows him. I wouldn't be surprised if the governor knows him personally!"



Gilbert

Gilbert, now professor emeritus, is not slowing down entirely from the university, either. He's teaching a class on campus this semester and has teaching plans for the future, too.

Gilbert has influenced lives through teaching for more than 45 years. Prior to joining the Ole Miss community, he taught middle school science and elementary physical education, and coached middle school track and basketball. During his 25-plus years on the Oxford campus, Gilbert taught a wide variety of courses such as Design and Maintenance of Facilities, First Aid and CPR.

"Jim Gilbert was one of our founding faculty as we established the School of Applied Sciences in 2001, and he held a number of leadership positions before retiring," said Linda Chitwood, dean of the school.

During his tenure as the park and recreation management program director, the undergraduate program was granted initial accreditation through the National Recreation and Park Association.

Gilbert also served as program director of the National Youth Sports Program on the Ole Miss campus. For more than 13 years, NYSP brought more than 300 youth

each summer to the campus for a four-week math, science and health education camp.

While at Ole Miss, Gilbert received more than \$675,000 in grants funded through external and internal sources, including grants for the NYSP for 10 consecutive years. He has published articles on topics ranging from gambling college athletes to the benefits of deep-water exercise for ambulatory-impaired adults. He also provided a varied host of services to the university, from directing construction of the Young Scholars Trail at the Biological Field Station to serving as a faculty senator for the School of Education.

"Jim freely gave of his time and talents for the promotion of recreation within Mississippi and nationally during his Ole Miss tenure. Now, we wish for him good health and an abundance of time to pursue his own recreational interests," Chitwood said.

Those recreational interests sometimes include the more typical, mundane chores such as working around the house and yard.

"You need to understand that my No.

1 goal is to not be the 'Gardener of the
Month,'" Gilbert joked. "And as for my time
at the university, Ole Miss was good for me.
I hope I was good for it."

Students analyze terrorist plots devised for 'Days of Intrigue'

By Edwin Smith



series of fictional terrorist attacks against the United States and Israel was foiled by a group of University of Mississippi

students working through a recent intelligence case study.

The case was probed by 28 students in UM's Center for Intelligence and Security Studies program during an event called "Days of Intrigue." The exercise was a means for them to become familiar with the analytic process of producing intelligence information.

"The students absorbed so much knowledge about the intelligence community this year," said Melissa Graves, project coordinator for the center. "Because we had employees from actual intelligence agencies participate as team leaders and policymakers, the students got an inside view into how real analysts would approach problems. They also learned a lot about briefing policymakers."

The students uncovered a terrorist plot involving a U.S.-based religious cult and an Israeli fundamentalist group to attack the Dome of the Rock in Jerusalem. The two radical groups planned to use explosives trafficked by the "Russian mafia" from former Soviet Union weapons stockpiles.

In a second case study, students investigated a large-scale cyber attack against U.S. Department of Defense assets and defense contractors. Investigations revealed that a foreign power was attempting to steal U.S. military secrets.

The CISS student analysts successfully uncovered the plots and briefed policymakers, equipping them with enough knowledge to a make a decision and advance the exercise.

Adding to the realism of the scenario. U.S. Sen. Roger Wicker (R-Miss.) and David Koger, formerly of the Senate Select Committee on Intelligence, participated in the exercise. Other notable guests included representatives present from several agencies, including the Defense Intelligence Agency and Federal Bureau of Investigation.

"It's an international world, and working through the case study really demonstrated how important it is to have good intelligence," said one student, who entered the field because he wants to serve his country.

Graves developed the idea for the Days of Intrigue, along with CISS staffer Walter Flaschka, after spending the summer writing and working intelligence case studies. The upper-level CISS students helped refine the plot over the course of two semesters.

For more information on the Center for Intelligence and Security Studies, visit www. olemiss.edu/ciss/.



Law enforcers attend conference

By Edwin Smith



ore than 100 law enforcement officers and first responders attended a homeland security confer-

ence April 26-28 at the University of Mississippi.

The three-day meeting was hosted by UM's Department of Legal Studies. All events took place at The Inn at Ole Miss.

"The conference promotes networking among all involved in homeland security in Mississippi," said Steven Mallory, UM professor of legal studies and confer-

ence coordinator. "Mississippi Department of Homeland Secu-

rity personnel and first responders, law enforcement, students and faculty in the legal studies department [attended]."

Lorrie Wood of the Southern Poverty Law Center spoke on "Domestic Terrorism and Hate Groups in Mississippi and Surrounding Areas." Other presenters and topics included Donnie Reay, executive director of the Texas Border Sheriff's Coalition, and Robert Pape of the University of Chicago, who spoke on suicide terrorism; James Letten, U.S. attorney for the eastern Louisiana district, who addressed prosecuting terrorists; and D'Wayne Swear, retired NCIS special agent, who discussed active shooters.

Up-to-date research, case studies and strategies on understanding both internal and external terrorism were explored.

For more information, call Mallory at 662-915-7902.



National food institute becomes part of Applied Sciences

he National Food Service Management Institute, the country's authority on child nutrition programs, has found a new

home with the School of Applied Sciences at Ole Miss.

NFSMI is the only federally funded national center dedicated to applied research, education and training, and technical assistance for child nutrition programs. It was established by Congress in 1989 and funded at the University of Mississippi in 1991 by a grant administered through the U.S. Department of Agriculture.

Bringing NFSMI into an academic unit presents benefits for both the institute and for the school.

"We are so pleased to have the institute become a part of the School of Applied Sciences," said Linda Chitwood, dean of the School of Applied Sciences. "This partnership facilitates, for example, the expansion of the research capabilities of NFSMI and brings greater opportunities to the faculty and students of both units."

Examples of this partnership include faculty participating in the development of training materials and the ability to bring students to NFSMI's state-of-the-art facility, the R. Gerald Turner building, which

houses a training kitchen and an auditorium designed for distance learning and teleconferences. This year, students from the Department of Nutrition and Hospitality Management used the facility's professional kitchen for classes and events.

Shortly after the institute merged with the school, Katie Wilson, a school nutrition director for the past 22 years, was tapped to lead the institute.

"Here I can be at an executive level, have impact nationally and still be involved with child nutrition," Wilson said of her appointment. "I'm so passionate about training; that's what makes this a great fit."

"Dr. Wilson is known for her ability to build coalitions with allied organizations on school nutrition issues," Chitwood said, "She is the ideal person to lead our institute as we assume a stronger role in policy formation and education, not only for school food service directors but also for the general public."

NFSMI is composed of four divisions that work hand in hand to aid child nutrition and child care professionals in the operation of successful child nutrition programs. The Education and Training, Information Services, and Administration divisions are headquartered on UM's Oxford campus. The Applied Research Division, which is operated in cooperation with the University of South-



NFSMI offers hands-on training to child nutrition program

ern Mississippi, is located in Hattiesburg.

NFSMI reaches child nutrition program professionals through training seminars and webinars, online courses, conference and meeting presentations, training resources and support materials including newsletters, fact sheets, recipes and instructional videos. The institute also operates a Help Desk, and its website offers support materials free of charge. It also houses the Child Nutrition Archives, which document the history of the federally funded child nutrition program.

To learn more about NFSMI, visit www. nfsmi.org.

> To learn more about executive director Katie Wilson, flip to page 12.

USDA official praises school for efforts to curb childhood obesity



ississippi is making progress in the fight against childhood obesity, and the School of Applied Sciences is helping

schools across the state make headway, a U.S. Department of Agriculture administrator said recently.

Janey Thornton, USDA deputy under secretary for food, nutrition and consumer services, spent several days visiting public schools in the state involved in the "Eating Good ... and Moving Like We Should" initiative.

WE NEED A HEALTHIER **GENERATION BECAUSE** THESE CHILDREN WILL CERTAINLY BE **OUR COUNTRY OF** TOMORROW.

—Janey Thornton

Thornton praised the state's efforts—from the governor's office to individual parentsfor making a difference in children's lives.

"I have been so impressed visiting some of the schools here." Thornton said, "Even the low-income schools with meager resources

are helping to make a huge difference. Mississippi, and proudly so, has stepped up to say, 'We can change this. We don't have to live like this forever.""

The "Eating Good ... and Moving Like We Should" program, funded by a Delta Health Alliance grant, aims to teach children in the South Panola, Quitman County and Bolivar County school districts to make healthy choices and engage in a more active lifestyle. Based on individual food and nutrition needs, the program provides students with handson education activities, such as healthy cooking classes, as well as offers educational information on general nutrition and lifestyle factors associated with chronic disease risks.

Mississippi's efforts stack up well against those of other states in recognizing its obesity issues that need to be addressed, Thornton said. While visiting several schools in the Mississippi Delta, she was encouraged to see school gardens with fall crops planted and updated cafeteria equipment, where healthier, locally grown vegetables can be prepared.

"We need a healthier generation because these children will certainly be our country of tomorrow," Thornton said. "We know that if we don't turn this around, then this generation will be the first not to outlive their parents."

The American Recovery and Reinvestment Act of 2009 has granted \$100 million to public schools nationwide to combat

childhood obesity rates. The money has helped sow school gardens and replace deep fryers with convection ovens that steam, poach, roast, broil and bake.

"The investment is helping make American schoolchildren leaner, which will reduce future health care costs," Thornton said.

National impact



hile on campus, Thornton also met with the National Food Service Management Insti-

tute national advisory council, which worked for two days to outline goals for the upcoming year.

"Having Dr. Thornton here to discuss national issues keeps us on the cutting edge and enables the institute to better plan and make us more effective," said Linda Chitwood, dean of the UM School of Applied Sciences.

The advisory council specifically focused on ways to better train school nutrition personnel to meet USDA requirements for its Healthier U.S. School Challenge, a voluntary initiative to recognize schools that have created healthier school environments.

Honor Code, continued from page 2

the school's curriculum and policy process and gives students, faculty and staff a serious standard to uphold."

The Presidents' Council presented the code to the dean, who then asked the curriculum and policy committee to review and approve it. Upon the committee's approval, the policy became official.

The code reads: "The School of Applied

Sciences maintains an expectation of honor and academic integrity in all of its teaching, learning, research and service activities. All School of Applied Sciences' faculty, staff and students are expected to uphold the highest standards of academic integrity in their own work, refuse to tolerate violations of academic integrity, and foster integrity and professional responsibility as a part of the university community."

Chitwood said she is proud of the work accomplished.

"Given the nature of our professional programs and the importance of integrity in the professional and personal success of our graduates, like the UM Creed, this code serves as a reminder to each of us that learning communities thrive when intellectual inquiry is grounded in honesty, integrity and respect."

Ole Miss students aid poor children in Belize

By Edwin Smith



magine living in a shack that sits on stilts over a lagoon filled with sewage and garbage. The only means of getting from

one house to another is to walk on dangerous plank bridges.

This and other harsh realities—including child abuse and neglect, domestic violence, poor nutrition and hunger-are what schoolchildren in poverty-stricken San Mateo, Belize, must face every day. These conditions have led compassionate University of

Mississippi students into an ongoing effort to change the children's lives for the better.

In January, a team of 13 Ole Miss students and two professors traveled to the impoverished area for a three-week study abroad trip. While there, the students assisted the people of San Mateo in replacing the plank bridges with gravel and sand roads. Other activities included providing food for the workers, helping local women launch a cooperative sewing business, and taking social work and exercise science classes.

The work being done in Belize is an interdisciplinary effort between the School of Applied Sciences' Department of Social Work and the Department of Health, Exercise Science and Recreation Management. UM's School of Engineering also is assisting in the effort.

"Each student [was] assigned a child and a classroom to be a mentor-tutor and teacher's aide at the Holy Cross Anglican School," said Kim Shackelford, an associate professor of social work, who has traveled to San Mateo with UM students each year since 2008. "The social work students [learned] to complete assessments of children and families and intervention plans in an environment that has few formal resources but many informal resources."

The exercise students conducted physical fitness tests on the children and taught them about physical fitness, said Martha Bass, assistant professor of health, exercise science and recreation management, who also made this year's trip.

Social work and exercise science students traveled to San Mateo, Belize, in January to build roads and offer

humanitarian assistance.

A poor community built on a lagoon near San Pedro, San Mateo includes more than 140 households. Most homes are 10-by-10-foot buildings standing on stilts. Residents walk on planks to get from one building to another.

"The construction of roads will remove a serious safety hazard for children and lead to wider access to water, electricity and sewage systems for thousands of San Mateo residents," Shackelford said.

San Mateo's citizenry has become more

close-knit since UM students volunteered to help improve its living conditions.

"The students' work in the past and current work brings the community together and encourages trust amongst each other and trust of persons from outside who want to help," Shackelford said. "Community school directors have told me that the empowerment of the community members has led to parents becoming more active in their children's education."

Ole Miss students who have become involved in the humanitarian program and its

> outreach describe their experiences as "eye-opening" and "life changing." Though several have since graduated from UM, many remain actively involved through the San Mateo Empowerment Project.

> "It is very important for each new group of students to understand that the foundation of the project is the mutual respect and friendship between our two communities," said Jake Mc-Graw, a senior public policy leadership and economics major from Oxford. McGraw

helped establish the nonprofit organization, which has its own website and link on Facebook.

"This trip is an opportunity for the students to build the relationships with people in San Mateo that will sustain the SMEP in the future," McGraw said.

To learn more about the project, go to www.outreach.olemiss.edu/study abroad/ or make donations at www.sanmateoempowerment.org/.

Enrollment, continued from page 3

private practices and many other interesting workplaces. We are counselors, managers, therapists, community organizers, educators and researchers."

The School of Applied Sciences also experienced surges in enrollment in 2001, just after it was established, and again when the criminal justice undergraduate program and new graduate programs in social work, criminal justice, and food and nutrition services were added. According to Chitwood, the relevance of the school's professional degree

programs and the quality of the faculty have helped the school to sustain the growth during its 10-year history.

Of course, increased enrollment comes with challenges as well.

"As a whole, UM has outgrown its facilities," Chitwood said, citing a university-wide shortage of classrooms, teaching laboratories and research laboratories. "As a result, we are exploring new delivery methods, which will support professional development and academic rigor. As a professional school, we

are challenged to find the right mix between nontraditional delivery and face-to-face development of professionalism."

Still, the benefits of educating and graduating more students far outweigh the inherent challenges.

"The benefits of this increased enrollment are tremendous," Chitwood said. "We are producing more professionals who are prepared to meet society's health care and community challenges."

Student restaurateurs get taste of food institute

By Kristen Moss



atrons of the Lenoir Dining program experienced a change of scenery when the popular student-run restaurant

shifted its operation to the National Food Service Management Institute for April. The move was designed to enhance the learning experience for students who plan, prepare and serve meals for Lenoir Dining, said Mary Roseman, chair and associate professor of nutrition and hospitality management.

"The Department of Nutrition and Hospitality Management and the National Food Service Management Institute are partners within the School of Applied Sciences,"

Roseman said. "The institute has a very nice institutional kitchen, and we wanted to give our students experience in such an excellent kitchen facility. The large observation window also was a plus for diners. It was nice for our guests to see our students in action."

Montee Gaddy, a senior nutrition major from Long Beach, liked the change of venue.

"The kitchen was more professional," Gaddy said. "There was a more professional way of cooking with better equipment."

Lenoir Dining is a required laboratory for students majoring in dietetics and hospitality management. Students enrolled in the 5-credit-hour lecture and lab of Quantity Food Production and Services learn by

> operating a 40-seat restaurant normally located in Lenoir Hall, headquarters of the Department of Nutrition and Hospitality Management. The students do everything from coming up with the menu and preparing the food to managing the restaurant and serving all guests.

"We try to format our operation like a restaurant-type setting," Roseman said. "We

have a nice atmosphere in the dining room. It's a small, intimate setting, where people can come with friends and family and have an enjoyable meal, and it's all being done by the students in the class."

James Beard Award-nominated Chef Lee Craven is executive chef for the program, and students often work one-on-one with him when preparing meals.

"The experience is great," said Anna Ray Snellgrove, a senior from Luverne, Ala., majoring in hospitality management. "Not all of us would have gotten this experience had we not been in this department."

The eatery, which is open to the public, will resume operation in the fall in Lenoir Hall, which underwent renovations this spring.

Lenoir Dining offers lunch 11:30 a.m.-12:30 p.m. Tuesdays and dinner 6-7 p.m. Tuesdays and Thursdays. The menu, which changes from week to week, features a choice of two salads, two desserts and three entrees, including a vegetarian selection. Entrees are \$7.50 each, and salads and desserts are \$1.50 apiece. Reservations are recommended and can be made by calling 662-915-1863.



New administrative leaders welcomed

By Johnny McMillan



ew members of the School of Applied Sciences' administration bring with them prominent backgrounds in

academia and industry, as well as enthusiastic plans that will help shape the future of the school and its graduates.



Dr. Katie Wilson

Katie Wilson, executive director of the National Food Service Management Institute (NFSMI) and assistant professor of

nutrition and hospitality management, joined UM in July 2010. She holds a bachelor's degree in dietetics, a master's degree in food science and nutrition from the University of Wisconsin-Stout and a doctorate in foodservice and lodging management from lowa State University. Most recently she served as the school nutrition director for the Onalaska School District in Onalaska, Wis., at which time she was the National School Nutrition Association president and served as the chair for the National School Nutrition Foundation board. She has held briefings with and testified before the U.S. Senate and U.S. House of Representatives on child nutrition. She served on the national board of directors for the Action for Healthy Kids program and on the advisory board for the National Dairy Council's "3 Every Day" program. She also has served as chair of multiple conferences and task forces and has received dozens of food service honors and awards. Her background includes attendance at the Global Child Nutrition Forum in South Africa and the International Dietetics Conference in Japan, and she was selected to participate on the United Nation's 31st Session Standing Committee on Nutrition at the United Nations in New York.

The mission of the NFSMI is to provide information and services that promote the continuous improvement of child nutrition programs, and Wilson's main focus is to take the NFSMI to "the level it should be nationally." She plans to implement regional NFSMI training teams that will provide both access and visibility to the program throughout the United States. She's multiplied the number of face-to-face trainers with the use of regional trainers while also diversifying trainers nationwide. A 24-hour online course for new state agency staff called "5 Dimensions of Leadership" recently was completed, as well. In March 2011, the university held a Major City Training Symposium and hosted representatives from the 40 largest school districts in the country. District directors met and discussed training needs while district trainers were introduced to the variety of resources available at NFSMI. Wilson is moving forward with many other initiatives, too. The research division has been busy working on a number of projects to enable school nutritional personnel to assess their programs and make plans for the future. She's also hired a new associate director of information technology to provide outreach through Facebook, Twitter and YouTube and also has drafted a new marketing plan, which includes initiatives such as providing information about NFSMI to all members of the House and Senate.



Dr. Mary Roseman

Mary Roseman, chair and associate professor in the Department of Nutrition and Hospitality Manage-

ment, has been with the university since July

2010. Most recently, she was an associate professor in the Department of Nutrition and Food Science at the University of Kentucky, where she taught a wide variety of nutrition, dietetics and hospitality courses at both the graduate and undergraduate levels. During that time, she was a consultant for numerous companies such as A&W Corp., KFC Corp. and Hancock Fabrics in the areas of marketing, menu and product development, and strategic planning. She has focused her research primarily on consumer behaviors of adults, children, adolescents and the elderly in the areas of diet, nutrition, obesity, restaurant eating and food safety. She's also done research on topics such as K-12 school menus, K-12 school nutrition education and restaurant healthy menus. Prior to teaching at the University of Kentucky, Roseman spent 13 years with Long John Silver's Inc. headquarters in Lexington, Ky., rising to the position of senior director of brand marketing. While there she oversaw the Long John Silver's brand, product innovation, menu development, nutrition and consumer listening. She holds a bachelor's degree from Western Kentucky University, an MBA from the University of Central Oklahoma and a doctorate in food systems management from Oklahoma State University.

Roseman's background in university teaching and the foodservice and hospitality industry provides a unique perspective for the department. Some projects in the works since she joined the department include beginning renovation of the dining room and kitchen in Lenoir Hall, which is the nonprofit teaching laboratory for quantity foods classes open to the university and Oxford community, and the development of a corporate wellness program with Melinda Valliant, UM assistant professor of nutrition and hospitality management, for

continued on page 15

Alumna, professor, student recognized with annual awards

By Elaine Pugh



he School of Applied Sciences recognized a faculty member, a student and an alumnus with its annual top awards.

Young Hoon Kim, assistant professor of nutrition and hospitality management, received the Thomas A. Crowe Outstanding Faculty Award; Rebecca Lane MacNeill of Ridgeland, a junior majoring in health, exercise science and recreation management, is winner of the school's Merit Award; and Lenoir Stanley of Corinth was chosen by fellow alumni for the Thomas A. Crowe Outstanding Alumnus Award.

An awards committee chose Kim as the top faculty member from among letters of nomination by SAS students, faculty, staff and alumni. The award, which is named in honor of the school's first dean, Thomas A. Crowe, and was presented during UM's 2010 commencement ceremony, recognizes the professor's exceptional attributes in teaching, scholarship and service.

"Dr. Kim is a wonderful example of the complete faculty member," said Linda Chitwood, applied sciences dean. "He is dedicated to the welfare of his students, to the greater university community and to the expansion of knowledge within his profession."

Kim joined the UM faculty in August 2007, following completion of his doctorate in hospitality administration at Texas Tech University. He completed both master's and bachelor's degrees in hotel, restaurant and tourism management at the University of South Carolina. His academic experiences at both universities included teaching and research, with his major research being conducted in consumer behavior, hotel operation and foodservice management.

Describing his feelings upon learning he







Lenoir Stanley (left) accepts the Thomas A. Crowe Outstanding Alumnus Award at UM in February. Young Hoon Kim (center), assistant professor of nutrition and hospitality management, received this year's Thomas A. Crowe Outstanding Faculty Award. Rebecca MacNeill, a junior majoring in health, exercise science and recreation management, won the school's Merit Award.

had been chosen for the award, Kim said, "It was one of my most memorable moments in my life. Because it is not just an award you can receive by your individual achievement or ability, it is more invaluable than any other award. I really appreciate all colleagues, friends, students and family."

The Merit Award recognizes MacNeill for outstanding work in academics and service among the school's undergraduates. Nominations are made by a committee in each of the school's academic departments, and the SAS Alumni Chapter board selects the honoree. MacNeill was recognized April 7 at UM's Honors Day ceremony. The award carries a \$1,000 scholarship, and the recipient's name is included on a permanent plaque, which hangs in the lobby of the dean's office in the George Street House.

In nominating MacNeill for the award, John Garner, assistant professor and director of the Applied Biomechanics and Ergonomics Laboratory, lauded his student for her accomplishments.

"Rebecca's class work ranks second to none, as she earns the highest grade in each class and serves as a tutor for many students," he said. "Her laboratory endeavors are always of excellent quality, with her writing more resembling a graduate student rather than an undergraduate junior."

Expressing her appreciation for being chosen for the award, MacNeill said, "It's extremely gratifying to be singled out as one of the outstanding students in my chosen field. I feel very honored, and I sincerely appreciate the Alumni Association of the School of Applied Sciences for having given me this award."

A member of the Sally McDonnell Barksdale Honors College, MacNeill maintains an overall 4.0 grade-point average and is a member of Phi Kappa Phi, the university's highest academic honor society across all disciplines. Her extensive volunteer efforts include work with Special Olympics, United Way and the Oxford-Lafayette Humane Society.

Stanley's award recognizes her professional leadership and service to the school. Letters of nomination for the award are submitted by SAS students, faculty, staff and alumni, and the school's Alumni Chapter board makes the selection.

Both Lenoir Stanley and her husband, John Stanley, are UM graduates, with degrees in home economics and business, respectively. Lenoir Hall, home of the Department of

continued on page 15

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Faculty, continued from page 12

Macel M. and John P. Juergens

GE Aviation in Batesville, which provides employees a personalized wellness program that is overseen by graduate students. Since arriving at UM, she has worked with the faculty to review and improve the undergraduate curriculum for both dietetics and hospitality programs. One major change in the hospitality program beginning in 2011-12 is an increase in the number of "industry experience" hours required for students from 200 to 600, thereby providing students a strong background in the hospitality industry upon graduation. Beginning this spring, the annual Square Toast for Scholarships event became part of an event-planning course, giving students applied experience in the classroom. She's also hoping to add a graduate emphasis in hospitality management to go along with the existing master's offered in food and nutrition services. With the large and consistent growth of majors in dietetics and hospitality management, she plans a continued focus on curriculum and applied research while adding faculty and expanding the number and use of advisory boards.



Scott G. Owens

Dr. Steve Mallory Steve Mallory is now interim chair of the Department of Legal Studies after coming to the department

in 2005. He holds a bachelor's degree from Mississippi State University, a master's degree from the University of Southern Mississippi and a doctorate from the University of Mississippi. He was chair of the legal studies department at Southern Mississippi for four years and spent 25 years in law enforcement, where he retired as deputy director of the Mississippi Bureau of Narcotics. He currently serves on the Mississippi Board for Law Enforcement Standards and Training and is a member of numerous professional organizations, including the FBINAA (FBI National Academy Associates) and the International Association for Identification, He is also an adjunct instructor at the Mississippi Law Enforcement Training Academy. He has four books in publication and is involved in research on organized crime and Mexican drug cartels.

Awards, continued from page 13

Nutrition and Hospitality Management, was named for her following the building's renovation, which was made possible by a gift in her honor from her husband, a successful businessman. Over the years, however, Lenoir Stanley's contributions to the School of Applied Sciences have been much more than buildings and funds.

"Ambassador, mentor and friend, these are the words I would use to describe Lenoir Stanley's contribution to the School of Applied Sciences and the Department of Nutrition and Hospitality Management," Chitwood said. "Not only is she willing to give of her time and talents for the betterment of this university and its students, but she also exemplifies the dedication to community service we strive to instill in our students."

Stanley said she is honored to receive the award but feels that her husband is the one who really deserves it.

"I am very proud of my college major, and if I had it to do again, I would not change a thing. I have used my major probably every day since college. However, the biggest fan of my major is my husband, John, who has been very supportive of the School of the Applied Sciences. Just know we are very proud of our alma mater and the school."



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