

Subject: News and Specials from The International School of Hospitality!



August 2009

Dear Friends,

Hope everyone is enjoying the hot summer month of August!

Summer Graduation - This month, TISOH hosted our 12th graduation ceremony, celebrating the accomplishments of our latest class of hospitality professionals. The event was held at the beautiful Siena Golf Club on August 13. Congratulations to all the graduates! Please be sure to check out the photos from the event below.

Alumni Spotlight Interview - Each month, the Pineapple highlights an outstanding TISOH alum who exemplifies everything the school stands for. For August, we feature Doris A. Lofton, an alumna of our Wedding Coordination and Design program and an active alumni association member. Doris is a professional wedding coordinator and proud proprietor of DAL Weddings, Inc. Don't miss her interview below as it is interesting and inspiring to those looking to enter the wedding industry. TISOH would like to thank Doris for contributing.

Alumni Association Meeting - Become an active member of the TISOH Alumni Association by attending our next meeting to be held tomorrow at the school, August 18, 6pm.

Looking back to July, the TISOH Alumni Association hosted a well attended meeting and recruited members to form the job fair committee. Plans are in the works for exciting new future alumni activities and events!

Wishing everyone a great start to Fall!

Sincerely,

Timothy M. Lam
Director

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August Alumni Meeting

Our monthly TISOH Alumni Association Meeting is scheduled for:

Tuesday, August 18, 6pm at TISOH

Come meet the officers and help plan future mixers and events!

Referral Program

Receive a \$50 gift card with our thanks and help spread the word about TISOH!

Click [here](#) for more details.

Summer Graduation Ceremony at Siena Golf Club

On August 13, TISOH celebrated our summer 2009 graduation ceremony at the beautiful Siena Golf Club. The ceremony kicked off in grand style as graduates and their family members enjoyed an engaging commencement speech from graduation speaker **Judge Frank P. Sullivan**, Family Court Judge, 8th Judiciary District Court, President of Clark County Bar Association. The program continued with individual certificate presentations to the graduates, followed by multiple photo opportunities. Graduates received their pineapple lapel pins as a final touch to a great graduating class, sending them off into the industry with their own symbol of TISOH hospitality proudly displayed. The whole TISOH family, consisting of graduates, instructors, administrators, guest speakers, colleagues and friends stayed on to mingle and enjoy the dinner and festivities. Congratulations to all the graduates!



To view photos of graduation, please click [here](#).

Alumni Spotlight - Interview with Doris Lofton



1. What attracted you to the career of a wedding planner?

I genuinely love weddings and wanted to be a business owner. The enjoyment of working with brides while planning and bringing their wedding day to life based upon their style, taste, and personality intrigued me. Creating an exceptional final product is gratifying!

2. As a wedding planner, what is best part of your job?

Meeting a Bride and Groom for the first time! The excitement in their voices as we begin discussing their vision is like a child telling you what they want for Christmas. Having my husband, Rick as my business partner is a blessing. This is something we can share together. We will win or lose as a team.

3. If you had to give advice to someone looking to become a wedding planner, what would it be?

Enroll in some type of certificate program to obtain the skill, knowledge, and training you will need to be successful in the wedding business. Speak to wedding consultants in the business to find out some of the challenges associated with choosing a career as a consultant. Do market research in your area to ensure your expectations are realistic.

4. Tell us about your TISOH experience. What was the most fun or rewarding memory you have?

I was fortunate to have a great group of classmates. We would phone or e-mail each other for support, which made getting through the program less stressful. Establishing friendships with my classmates was the most rewarding memory I have from my TISOH experience. I was so proud of the style and creativity I was able to bring to my final projects. I learned a lot about myself in the process.

5. What was the toughest job interview question you received and why?

I was already in the process of starting my own wedding consulting business when I decided to attend TISOH so I did not do any interviews after completing the program.

6. Tell us three fun facts about Doris. What makes you tick?

I love outdoor Smooth Jazz concerts; hosting themed events or parties at our home; and weekly Zumba dance classes at my local gym. As you can see, all of my activities involve interaction with people. That is why I love being a wedding consultant as well.

7. In your opinion, what vital role do wedding planners play?

In one word, **STRESS!!!**. Stress is created when a bride is faced with the stark reality of what it takes to produce a first class wedding. Wedding planners are here to help.

- Do brides have unlimited hours to plan? It normally takes 100 to 200 hours to plan and execute a wedding.
- Do brides know quality, professional vendors that fit your vision and budget?
- Will those vendors offer brides the same discounts that professional planners are able to negotiate because of the volume of business they generate for those vendors?
- Do brides know the proper etiquette that fit and are associated with their special day?

A wedding is the beginning of a series of events that will change the lives of so many forever. There are **NO DO OVERS!** This is why a wedding planner is essential to help brides realize their dream.

8. You proudly operate DAL Weddings, Inc. Please tell us about your business!

DAL Weddings Inc. is a full service company that provides complete consulting services for weddings, sweet 16 events, wedding vow renewals, anniversaries, honeymoons, corporate events, and a host of specialty events. Our consultants are experienced and dedicated professionals with many years of event planning experience. We listen to our clients' needs and work with them to create an action plan that will bring their dreams to life. Our clients' wishes become our commands. Whether our clients want a Themed Western, Tropical, or more Traditional Wedding, our staff is up to the challenge. Our services include wedding ceremony, reception, honeymoon, anniversary, budget planning, and answers to etiquette questions. We also coordinate florists, hair stylists, spas, entertainment, specialty lighting, videography, photography, and many other services; through our network of qualified professional vendors. DAL Weddings will provide the utmost professionalism in making your wedding day unique and magical. Our philosophy is: **Your Style! Your Taste! Your Personality! Your wedding or event will be unique!**

To learn more about Doris and DAL Weddings, Inc., visit: www.dalweddings.com.

Upcoming Fall Programs - Enroll Today!

CMEP: Conference Management & Event Planning

Industry leaders with decades of combined experience teach this 12-week comprehensive program. The course is delivered through lectures, discussions, site visits, and talks by guest speakers. Upon successful completion of the course, students will have the knowledge, skills, and abilities to succeed in their careers as conference and event planning professionals.

Classes Start: September 14, 2009
Classes Meet: Monday and Wednesday
(6:00 pm to 9:00 pm for 12 weeks)

WCD: Wedding Coordination & Design

This program is designed to provide participants with a foundation of knowledge on wedding planning and the confidence to enter and succeed in the industry. Upon completion, graduates will be able to work towards careers as independent wedding consultants; employment as planners with hotels, resorts and special event companies; or for positions with allied businesses.

Classes Start: September 14, 2009
Classes Meet: Monday and Wednesday
(6:00 pm to 9:00 pm for 12 weeks)

AOC: The Art of Concierge

This program is designed to provide thorough hands-on training in world-class concierge service and guest relations skills, along with the required supervisory and communication skills to succeed in hospitality operations.

Classes Start: September 15, 2009
Classes Meet: Tuesday and Thursday
(6:00 pm to 8:00 pm for 10 weeks)

HLS: Hospitality Leadership and Supervision

This training program educates students to better relate supervisory responsibilities to the mission of the organization. Through self introspection and understanding of practical day-by-day responsibilities, participants will be able to hone their problem-solving skills, set individual goals congruent with those of the organization, delegate to team members and improve their department or unit organizational effectiveness. Completing the course and applying the principles will have a positive synergistic effect on organizational development and customer service.

Classes Start: September 14, 2009
Classes Meet: Monday and Wednesday
(6:00 pm to 9:00 pm for 12 weeks)

AFB: Art of Food and Beverage

Geared towards those in hotel, restaurant or off premise catering, this course updates their skills in selling the food & beverage experience. Students will learn how to sell food & beverage and learn how to integrate world and regional American cuisines with beverage pairing techniques into catering operations. Students will learn how to design menus to meet client expectations. They will be comfortable talking about cuisines as commodities to develop menus after the course. As part of the course assignments, students will leave the program with 10 fully thought out menu concepts designed to wow guests and put their competition off guard. The course features modules covering 10 cuisines, menu conceptualization, unique techniques, beverage pairing and much more. For each cuisine, students will create a fleshed out menu concept. At the conclusion of the course, students will pick one of their menu concepts as a final project to further research, develop and present. The Las Vegas Chapter of the National Association of Catering Executives (NACE) sponsors this program and actively participates in curriculum development, planning and execution.

Classes Start: September 22, 2009
Classes Meet: Tuesday
(6:00 pm to 9:45 pm for 12 weeks)

To learn more or to enroll, click [here](#).

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