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School Director Appointed to the President's List of the National Association of Catering Executives

Las Vegas, August 2, 2010 – At the annual conference of the National Association of Catering Executives (NACE) held in Austin, Texas last week, the Association awarded Donnell Bayot, The International School of Hospitality's (TISOH) Director of Academic Affairs, with an appointment to the President's List in recognition of outstanding achievement and selfless volunteer service to the Association.

During his tenure as Education Chair for the Las Vegas Chapter of NACE, he founded the Student Chapter that grew to 24 members in just eight months, created new revenue streams for the Chapter and developed a ground-breaking educational seminar series that according to James Filtz CPCE, Treasurer of Las Vegas NACE, “targeted the specific and timely needs of members during the worst economy faced in the city of Las Vegas.”

“Donnell works with and mentors students to groom them to be true professionals in our field,” commented Kathy Baldieri CPCE, President of the Las Vegas Chapter, regarding the nomination of Bayot for this prestigious distinction. The nomination was further supported by letters from top industry professionals testifying to his dedication and expertise.

TISOH Advisory Board Member Lisa Lynn Backus CPCE of Harrah's Entertainment was awarded the George Zell Spirit of NACE Award at the same conference. Backus, a veteran catering professional with a long history of dedication to the association, received a standing ovation from the 600+ attendees present for the ceremony.

About The International School of Hospitality (TISOH)

The International School of Hospitality (TISOH) was founded in 2005 by professors from the University of Nevada, Las Vegas. The mission of the school is to offer practical, short-term hospitality training programs developed for industry by industry. Along with class instruction,

most courses include site visits and working internships. The school curriculum includes conference management and event planning, meeting & event catering, event design & production, hospitality leadership and supervision, wedding coordination and design, the art of concierge, art of food and beverage, hotel operations and hospitality human resources. Students may elect to study on site or enroll in TISOH's online courses. The school is an Academic Partner of the American Hotel & Lodging Educational Institute.

For more information, contact The International School of Hospitality at 702.947.7200 or visit www.tisoh.com.

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