

THE STATLER FOUNDATION
Annual Report

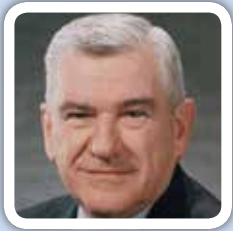
2018

*“Life is service.
The one who progresses...
gives his fellow
human beings
a little more,
a little better service.”*

Ellsworth Statler



LETTERS FROM OUR CHAIRMAN AND VICE CHAIRMAN



Robert M. Bennett, Chairman

E.M. Statler once said: “The only way to success is by hard work, thrift and service to others.” These are some of our guiding principles as we provide grants to organizations that are very good at service to others. A few examples include:

- Enrollees at the Olmsted Center for Sight are obtaining jobs that create independence and new hope.
- Children, often for the first time, are enjoying camp at Cradle Beach Camp, where a disability is no barrier to having fun.
- The latest research in diet from the The Culinary Institute of America, in collaboration with the Harvard School of Public Health.
- Oishei Children’s Hospital’s Special Clinic for Obesity, in collaboration with EPIC for Children.
- Safe shelter and training for women and children at Gerard Place.
- Statler scholars all over the country receiving the best education in hospitality, travel, tourism and sports management.

These are just a few examples of the impact we know is happening – just as Statler would have wanted.

On behalf of all my fellow trustees, we will continue to assure that every grant recipient understands “service to others”.



Peter J. Fiorella, Jr., Vice Chairman

The Board of Trustees of The Statler Foundation continues to abide by the wishes of Ellsworth and Alice Statler in supporting the growth of the hospitality industry, while expanding their definition of giving to coincide with our current environment. In 2018, the Foundation provided grants to college hospitality programs as well as helping organizations that assist children with disabilities, senior living facilities, homeless shelters and healthcare hospitality houses.

While the grants received the majority of the funding this year, we continue support students through our Scholarships of Excellence, small scholarships and study abroad program. We further provide funding through the Say Yes to Education program, which assists the underprivileged in obtaining a higher education in hospitality.

Upon the passing of Trustee Carlo Perfetto, former Erie County Surrogate Court Judge Barbara Howe appointed two new trustees to the Board - Ralph C. Lorigo and Philip J. Tantillo. Trustee Lorigo and Trustee Tantillo’s professional and philanthropic expertise have been an asset to the Board.

We are committed to serving our local community and the hospitality industry across the country.



A NOTE FROM ERIE COUNTY SURROGATE COURT JUDGE ACEA M. MOSEY

As the New York State Surrogate Judge for Erie County, it is my duty to appoint trustees to The Statler Foundation. Through the generosity and vision of Alice and Ellsworth Statler, the well deserving recipients of scholarships and grants are given the chance to reach their dreams and share their talents. It is through this Foundation that the Statlers’ legacy is continued. I’m honored to be part of this process.

Surrogate Judge Acea M. Mosey

2018 FINANCIALS

SMALL SCHOLARSHIPS

Small Scholarships are given to assist students enrolled in a Hospitality program in college.

Buffalo State	\$ 25,000.00
The Culinary Institute of America	\$ 10,000.00
Erie Community College	\$ 20,000.00
Johnson & Wales University	\$ 25,000.00
Monroe Community College	\$ 10,000.00
Niagara County Community College	\$ 15,000.00
Niagara University	\$ 40,000.00
Paul Smith's College	\$ 15,000.00
Small Scholarship Total	\$ 160,000.00

INSTITUTIONAL GRANTS

Institutional Grants are given for capital improvements/ specialized training.

Buffalo Center for Arts & Technology	\$ 45,000.00
Cradle Beach	\$ 54,635.00
The Culinary Institute of America	\$ 100,000.00
Erie Community College	\$ 64,000.00
Florida International University	\$ 32,000.00
Oishei Children's Hospital	\$ 50,000.00
Olmsted Center for Sight	\$ 35,000.00
University of Denver	\$ 25,000.00
F-Bites	\$ 25,000.00
Grace Guest House	\$ 34,000.00
Johnson & Wales University	\$ 80,000.00
Niagara County Community College	\$ 40,000.00
Rochester Institute of Technology	\$ 15,000.00
Richardson Center	\$ 50,000.00
Schofield Residence	\$ 36,000.00
University of South Carolina	\$ 80,000.00
YWCA	\$ 25,000.00
Grant Total	\$ 704,635.00

SCHOLARSHIPS OF EXCELLENCE

Scholarships of Excellence of up to \$20,000 are given to juniors and above from colleges around the country, who have made a commitment to the Hospitality industry.

Buffalo State	\$ 8,210.00
Cornell University	\$ 11,337.00
The Culinary Institute of America	\$ 20,000.00
Florida International University	\$ 2,571.00
Johnson & Wales University	\$ 20,000.00
Mercyhurst University	\$ 20,000.00
Michigan State University	\$ 20,000.00
Niagara University	\$ 14,930.00
Paul Smith's College	\$ 13,453.00
The Pennsylvania State University	\$ 17,378.00
Purdue University	\$ 10,829.00
Rochester Institute of Technology	\$ 2,625.00
University of Denver	\$ 16,641.00
University of South Carolina	\$ 20,000.00
Scholarship of Excellence Total	\$ 197,974.00

STUDY ABROAD GRANTS

Study Abroad Grants are given to students attending a Hospitality program in the U.S., with an added learning experience in another country.

The Culinary Institute of America	\$ 20,000.00
Erie Community College	\$ 12,000.00
Niagara University	\$ 25,000.00
Rochester Institute of Technology	\$ 25,000.00
University of Denver	\$ 10,700.00
University of South Carolina	\$ 15,000.00
Study Abroad Total	\$ 107,700.00

SAY YES TO EDUCATION – \$29,415.00

Say Yes to Education funds are provided to Buffalo high school students who move on to attend a Hospitality program in college.

TOTAL FUNDS FOR 2018: \$1,202,473.00

SCHOLARSHIP OF EXCELLENCE RECIPIENTS AND ANNUAL LUNCHEON

The Statler Foundation Scholarship of Excellence, established in 1997, is awarded to third and fourth year students in a college Hospitality program. It is based on academic excellence, character, financial need and commitment to the industry. Each scholarship is worth up to \$20,000 for the academic year and may be used for tuition, fees and books. In 2018, the Foundation awarded scholarships to 14 students attending Buffalo State, Cornell University, The Culinary Institute of America, The University



Elizabeth Grese
**Rochester Institute
of Technology**

Liz received the Statler Scholarship of Excellence in both 2017 and 2018. She graduated from the Rochester Institute of Technology with a BS degree in Hospitality and Tourism Management, Events Management emphasis, in May, 2019. She has accepted a position as special events coordinator for a nonprofit organization in New York State. Her exceptional commitment to her education in hospitality both in the classroom and out, and to volunteer work for various charities (especially cancer-related charities) is matched by her work ethic. Liz was financially responsible for her own education and living expenses during college, and she is very grateful for the support of the Statler Foundation's Scholarship of Excellence and Study Abroad grants. While studying in Dubrovnik, Croatia for a semester, she interned with Dubrovnik Events, thus gaining international work experience in a developing tourist economy. She toured Dubai, UAE, on a faculty-led short-term trip, and that enabled her to observe luxury hospitality venues and the unique cultural aspects of the region. As a result of these international experiences, Liz has a global perspective on hospitality.

While at RIT Liz was president (two years) of the student chapter of the American Hotel and Lodging Association, president of the Eta Sigma Delta Honor Society, member of the Hospitality Finance and Technology Professionals organization, captain of the RIT relay team in the Colleges against Cancer group (four years), and business director for the a cappella group Proof of Purchase. She volunteered at the Ronald McDonald House, The Hope Lodge, the American Cancer Society, and CURE: Childhood Cancer Association.



**The Statler Foundation wishes to
thank Luncheon Chair and Trustee
Ernestine R. Green for another
successful Scholarship of
Excellence Luncheon.**



Cristhian Gonzalez
Paul Smith's College

Cristhian Gonzalez, a Hotel Resort & Tourism Management student at Paul Smith's College (PSC), was born and raised in the Dominican Republic until 2010 when he moved to the Bronx.

He visited PSC as a member of the Higher Education Opportunity Program (HEOP) and fell in love with the beauty of the Adirondacks and the opportunities that the Hospitality, Resort & Tourism Management program could provide. Since enrolling at PSC, Cristhian has taken advantage of many of these opportunities.

He has held work-study positions in the offices of the President, Provost and Student Affairs/Campus Life. He also held a Resident Assistant's role and is currently the Vice President of the Student Government Association. Because he is fluently bilingual, he is also able to volunteer as a Spanish/English translator when needed.

He also attended DECA's Annual Conference in Atlanta as a member of the College's admissions team to meet with prospective students who might be interested in the College and its hospitality program.

Throughout this time, he has managed to consistently remain on the Dean's List.

Last summer, Cristhian participated in the College's Sustainability program in the Puglia and Tuscan-Emilan Appenine National Parks of Italy. While there, he studied, researched and presented results to the parks' executive team on the subject of the United Nations' seventeen development goals in relation to the parks' strategic plan.

This fall, Cristhian is completing his Semester in Residency with the White Elephant Hotel on Nantucket and will return to the College's main campus in January to complete his Bachelor Degree.

Upon graduation, he will begin his career with the ultimate goal of becoming a General Manager of a boutique hotel property.

of Denver, Florida International University, Johnson & Wales University, Mercyhurst University, Michigan State University, Niagara University, Paul Smith's College, The Pennsylvania State University, Purdue University, The University of South Carolina and Rochester Institute of Technology. These students, their parents and college representatives are invited to Buffalo for our annual Scholarship of Excellence luncheon, where their success is celebrated. Three of these students are highlighted here.



Jasmine Terrell
The Pennsylvania
State University

Over the course of her time at Penn State, Jasmine has been very involved in campus activities and is a hospitality management major. For four years, she has been a member of a natural hair club called LOCKS which promotes natural beauty and self love. She started as a member but eventually worked her way up to President of LOCKS, which is an organization that she holds close to her heart. She has also had the pleasure to serve as a student ambassador for the school of Health and Human Development, the college in which the School of Hospitality Management resides. As a College ambassador she was able to share her experiences in her program and encourage prospective students to come to Penn State.

Additionally, she has been a member of the National Society of Minorities in Hospitality (NSMH) for three years, holding the position as pre-college outreach chair since 2017. In this role, as is consistent with the mission of NSMH, she led activities to share the positive aspects of hospitality careers with other students, and high school students and counselors. Additionally, she is a mentor under a student organization called Blueprint, which is a certified peer mentoring organization. She has had three amazing mentees the past few years and

credits this organization with much of her personal and professional growth throughout college. After graduation, she looks forward to continuing her leadership with Aramark as she has accepted a position with them working in the Philadelphia campus dining division.

Her favorite HM course has been Organizational Behavior because it was very interesting to learn about how people worked together and it caused her to reflect on herself as a leader.

Her favorite quote: *“At the end of the day people won’t remember what you said or did, they will remember how you made them feel.”* -Maya Angelou

Quote by Dr. Donna Quadri-Felitti, Associate Professor, The Pennsylvania State University School of Hospitality Management, about Jasmine: *“Jasmine is a teacher’s dream and to her peers as well as faculty, an inspiration. Poised, attentive, thoughtful, in class and out, Jasmine studies, works, and volunteers with the same dedication and commitment as she is quick to smile and be welcoming. Her trajectory is limitless. And the support of the Statler Foundation made an enormous difference in her ability to thrive in her senior year. We Are! collectively grateful.”*

Brian Bucceri, instructor
and former Statler
Scholarship recipient
and his students from
the Emerson School of
Hospitality (Buffalo, NY)
prepared and supplied the
crudit  for the event.



PREVIOUS SCHOLARSHIP OF EXCELLENCE RECIPIENTS – WHERE ARE THEY NOW?



Linden Pohland
RIT 2018 Graduate

I graduated from the Rochester Institute of Technology in May 2018 with a Bachelor of Science degree in Hospitality and Tourism Management with minors in Accounting and Spanish. College enabled me to explore my academic interests and find my true passion within the hospitality industry. I've always had a knack for numbers and it was around the time of my sophomore year that I took an accounting course and realized that an accounting minor could be a beneficial compliment to my hospitality degree. After some consideration, I chose to pursue the accounting minor and blend my accounting skills with my enjoyment of the hospitality industry. I am exceptionally fortunate and grateful to be a recipient of the Statler Scholarship

of Excellence, as it helped off-set the continually increasing costs of higher education. The scholarship reduced the financial burden of my education and enabled greater flexibility when it came to job searching as I knew my loans were far less than they would have been otherwise. I am thankful for the generosity of the Statler Foundation and the impact it made on my college career and even beyond. The scholarship enabled me to pursue my aspirations without being weighed down by the financial impact of college.

I currently work at the five-star, five-diamond Four Seasons Resort Hualalai in Kailua-Kona, Hawaii as a Finance Manager in Training (MIT). The MIT program is roughly 12-18 months of rotational training through the hotel accounting

department in which I have been learning the technical and managerial skills to be successful in the next step in my career which would be a role as an accounting manager or staff accountant. The MIT program has exposed me to the upper management of the hotel and enabled me to get involved in hotel-wide initiatives. Also, I have maintained my membership with Hospitality Financial and Technology Professionals (HFTP), which is the leading industry organization for hospitality accounting professionals, and am currently working with HFTP leadership at re-chartering a chapter in Hawaii.

Personally speaking, I have a deep-rooted passion for singing and am a member of the Kona Choral Society and enjoy photography.

THE STATLER CENTER/OLMSTED CENTER FOR SIGHT



Sharina Julien, Middletown, NY

Two months prior to my enrollment into the Statler Hospitality Program I was unaware of its existence. I had been looking for employment in a different industry without much success. My counselor at my state's commission for the blind thought I would be a good candidate for the program and had prior success with another client.

During my training in the fall of 2018, I received a comprehensive and hands-on feel for the hospitality industry via the combination of in-class learning from our instructors' real-world knowledge and valuable externship experiences. The Statler program provided a great overview and a realistic presentation of the industry, including information on property management systems.

In addition, my employment coordinator was a tremendous value in my job search. We worked together to come up with the best strategies when looking for leads, and she collaborated with my local employment specialist. I'm thrilled to announce I recently was hired as a full-time substitute teacher in a local school district. I know the skills and knowledge I gained during my training with Statler prepared me well.

Overall, I simply want to say that navigating life after vision loss hasn't always been easy. Yet, programs like Statler's give those of us with disabilities the opportunities we need to see beyond our perceived limitations and to readily succeed.

*Sharina has just accepted a position as a Substitute teacher in the Middletown School District and will begin teaching on March 22, 2019.

STUDY ABROAD GRANTS

University of South Carolina Student Has Life-Changing Experience Studying Sustainable Tourism in the Galapagos

Sally Fanjoy Study Abroad in the Galapagos

In a sun-filled dining room on a spring day at the University of South Carolina, Sally Fanjoy wipes tears from her eyes as she recalls happy memories of a life-changing experience in the Galapagos Islands.

“I probably cry about five times a week,” she says, laughing as more tears well up in her eyes. “It was just such a wonderful experience and I miss it so much. It’s hard not to cry when I think about my time there.”

Her tears of joy are an indicator of the profound impact that a study abroad experience can have. Fanjoy spent a semester abroad studying sustainable tourism in the Galapagos thanks to a scholarship from The Statler Foundation.

“I never thought the Galapagos would be somewhere that I could go,” she says. “I still can’t believe it happened. I discovered things I never would have done before, and I can’t wait to go to grad school to continue pursuing my passion for sustainable tourism. I’m not the person I was before I went.”

Fanjoy was having lunch that day with professors from Ecuador who were visiting with partner professors at South Carolina to work on future study abroad collaborations. For both sides, it was like a family reunion, building cultural and academic bridges across the world.

Fanjoy is a junior majoring in tourism management in South Carolina’s College of Hospitality, Retail and Sport Management. She hopes to earn her master’s degree in international hospitality and tourism management. After her experience study abroad, she has set her career sights on operating her own eco resort or working in destination management, helping people to experience the world while protecting the wonders of places that make vacations so memorable. Her Galapagos study abroad experience shaped those dreams.

“My passion for living a sustainable, plant-based lifestyle has become more and more prevalent,” she says. “My intentions are to spread the word about why it is important to treat this planet with love and respect.”

Visitors to the Galapagos have their bags checked upon arrival to make sure nothing they bring in violates regulations put in place to sustain the beauty of the islands.

“First thing off the plane, we’re making sure we’re sustainable and protecting this pristine environment

we’re coming to. That’s the goal, to have people visit, and learn, and love it – but not mess it up,” Fanjoy says. “The academic experience is hands-on and sometimes knee-deep in water and mud. Sustainability is totally involved in everything and there are so many aspects of it.”

It was not only an academic experience but also a cultural one. Fanjoy said she learned more Spanish in one semester abroad than in her entire high school and college career so far as a Spanish minor. She also met other students from other parts of the U.S., from Ecuador and other countries.

“We learned from each other. Tons of different people from different backgrounds, and we’re all discussing tourism and sustainability. You get so many different viewpoints and learn in so many different ways. It was a life-changing experience.”



University of South Carolina’s Hospitality, Retail and Sports Management Department students – Galapagos Study Abroad trip

GRANTS

SCHOFIELD CARE

Direct Dining Transformation

Dining in a Nursing Home? For many, this may not seem like the most pleasant experience. With the backing of the Statler Foundation, Schofield Care in Kenmore, NY set out to transform the dining experience from start to finish.

Moving away from institutional tray service and boring pre-plate service is critical to improve hospitality while enhancing resident-choice and creating a true home-like setting. Utilizing Statler Foundation grant funding, a new direct dining cart system was ordered to enable each resident to make his or her own decisions during meals on a daily basis. The cart system was shown to maximize independence and encourage customer-focused interaction between Residence staff and the residents.

Serving more than 100,000 meals and snacks year-round to 120 residents, Dietary and Nursing leaders were determined to help eliminate issues of cold food, poor customer service, high food waste and lack of choice.

To determine results on food savings, food waste from a breakfast, lunch or dinner over the course of three days was noted prior to direct dining cart implementation and after 3 months of using the system. Prior to starting direct service dining, the plate audit revealed an average total food waste of 44.3% (an acceptable score would have been less than 30%). After implementing direct cart dining, the average total food waste over the course of 3 days was 27.87%, well within the less than 30% threshold of typical food waste, and a savings of 16% less food waste. The direct dining proved itself in enabling Schofield to offer food choice to the residents while resulting in less food waste and cost savings.

While preparation and delivery of food with excellent service is key to a great dining experience, Schofield also needed to transform the setting where meals were served. After 37 years of regular use, Schofield's "Rooftop Café" was in serious need of renovation. Transforming the area into an attractive space, now called The Statler Dining Room, resulted in more residents eating together (rather than in their room), thereby increasing social interaction, and promoting better nutrition because they tend to eat more.

By way of background, the Statler Dining Room at Schofield Residence is located near Schofield's short-term Rehab Center, a 'Home Away From Home' to 20 short-term rehabilitation residents. Each month 25-30 new residents with varying food tastes and

dietary requirements are admitted to Schofield's Rehabilitation Center.

Schofield's dietary staff literally is taking the lives of 120 residents into their hands everyday – they must be accurate with resident diets, food consistencies (puréed, thickened, supplements, mechanical items); temperature guidelines and cooling guidelines (every temperature must be documented). They must receive mandatory health care in-services and hands on training to have knowledge and skills necessary to do their job.

In summary, food and dining are essential to individualized care and self-directed living as they are a significant part of daily life. Because of the generosity of the Statler Foundation, Schofield's residents are able to have the choice of an enhanced home-like dining experience and enjoy a welcoming Statler Dining Room. Our heartfelt thanks to all Statler Foundation Trustees and staff for making this transformation a reality!



Top: Schofield staff serving meals from the food carts funded by The Statler Foundation, allowing residents to make decisions during meals.

Bottom: New seating shown in the renovated dining room, now named The Statler Dining Room >

Niagara University President, Father Maher, Dean Kurt Stahura, Statler Chairman Bennett and Trustees Gioia, NeMoyer, Collesano in front of the Statler Foundation Hospitality House ►

NIAGARA UNIVERSITY

The Statler Foundation Hospitality House

Niagara University's College of Hospitality and Tourism Management's focus on practical industry applications has allowed Niagara University to build relationships with some of the best hospitality companies in the industry. It is also one of the founding members of Hotel Schools of Distinction (formerly Leading Hotel Schools of the World).

Funds provided through a generous grant allowed for the complete renovation of a Tudor-style residence hall now occupied by students studying event management within the College. A dedicated sign named The Statler Foundation Hospitality House indicates the intention that those residing here will be actively involved with on-campus events as part of a living and learning community. The students living here will gain experiential learning opportunities with the university's Center for Conferences and Events.

My experience living at the Statler Foundation Hospitality House:

Hello. My name is Alexa Ciprich and I am one of five students who have had the privilege of living at the Statler Foundation Hospitality House, also known as Varsity Village 2 on the Niagara University campus. Living in this house has provided numerous opportunities to further my education in the hospitality industry that would have otherwise not been available. On October 19, 2018, we had the pleasure of hosting a BBQ lunch for Niagara University students and alumni for the official dedication



of the house. This event specifically is my greatest memory from living in the Statler House because it allowed me to connect with multiple Niagara University alumni. Making connections is a huge part of this industry and that is what I was able to do because of this event. Living in the Statler Foundation Hospitality House has given the residents the opportunity to take on different roles in the planning and execution of campus events, such as the alumni lunch, the President's Dinner, the College of Hospitality and Tourism Management's 50th Anniversary Gala Dinner, and the College Career Fair. Any student who plans to enter into the event management aspect of this industry would be especially fortunate to live here. I have increased my educational opportunities just by being a part of this unique living environment. I plan to live in the Statler Foundation Hospitality House next semester as well and am excited to see what new opportunities it will bring.

THE CULINARY INSTITUTE OF AMERICA

The Statler Alumni Relations Office

This past year, The Statler Alumni Relations Office at The Culinary Institute of America was dedicated in memory of E.M. and Alice Statler in profound gratitude for the longstanding and generous support of The Statler Foundation. The Statler Alumni Relations Office is where the college's more than 50,000 graduates throughout the world access the CIA's alumni services; reconnect with their alma mater or fellow classmates; inquire about jobs, volunteering, or mentoring; become more involved with the college; or where they just stop by to say hi or catch up. It is where the CIA welcomes its grads back home.

In recognition of the impact the Statlers had on the hospitality industry, and to raise awareness, now hangs a portrait of E.M. and Alice Statler in The Statler Alumni Relations Office. Pictured, Bailyn Brink is continuing with her education pursuing a master's degree in Applied Food Studies at The American University of Rome in Italy with career aspirations to address food systems issues related to food insecurity, and Sasha Wright is thrilled to be working front-of-house at Blackberry Farm, an award-winning, luxury boutique hotel and resort in Tennessee, with the long-term goal to launch her own hospitality group, sustainable community garden, and outreach educational arm in Detroit, MI.

2018 CIA Scholarship of Excellence recipient Bailyn Brink and 2018 Small Scholarship recipient Sasha Wright in front of the Statler Alumni Relations Office at the CIA campus. ►



GRANTS (Continued)

THE SALVATION ARMY

PREP (Professional Restaurant Education Program)

PREP is a 10-week course designed for clients of the Employment Services Program at The Salvation Army who are seeking employment in the hospitality and culinary arts industry.

The program is designed to give clients a “hand up” while gaining necessary skills leading to employment in the restaurant and hospitality industry. It is based out of the Kensington Corp kitchen on Westminster Avenue, on Buffalo’s East-side. The PREP Kitchen Lab combines hands on experience with classroom soft skills, ServSafe Handler certification and customer service training.

Initially this program was designed to meet the employment needs of those unemployed, seeking employment in the hospitality field. However, it has morphed into so much more. It now serves multiple needs in this Promise neighborhood. Students learn culinary techniques and processes needed to obtain gainful employment, while also preparing foods that are given out as part of the Food Pantry Services at Kensington Corp. Often, the classes incorporated donated food, or food acquired from the Food Bank of WNY to create delicious, healthy meals, sealed and frozen, for distribution to families coming to the Food Pantry. In 2018, 2 sessions of PREP classes distributed over 450 prepared meals to those in need; an added bonus to the groceries received. Additionally, hot meals are often available on days the Corps Food Pantry is open. It is a true win/win situation!

The Salvation Army is most grateful to The Statler Foundation for their vision and support of a needed renovation to an old kitchen, fulfilling our mission of feeding the hungry while providing educational culinary classes to those in need of employment. Thank you!



Matthew Webb, Executive Chef and Co-Owner of The Colden Mill and his students during a 10-week hospitality/culinary training in the renovated kitchen space.

ERIE COMMUNITY COLLEGE

Statler’s Sweets Bakery and Café

Statler’s Sweets Bakery and Café was established in 2017 via a generous grant from The Statler Foundation. Its purpose is to provide students enrolled in the Baking and Pastry Arts Certificate Program with “real life” experience managing a retail bakeshop. Each day, students bake a wide variety of products including cookies,

pastries, and made-to-order breakfast sandwiches using scrumptious homemade English muffins and bagels. This state-of-the-art facility also proves beneficial when students hold two annual, campus-wide, cookie sales-- one for St. Valentine’s Day and the other for St. Patrick’s Day. Students receive and record cookie orders for several weeks and then produce, box, and label over 150 dozen beautifully decorated cut-out cookies. Students in the program are placed on a rotation schedule which provides them with the opportunity to work in the retail shop selling “point of sale” bakery items and flavored coffees as well. As a result, they gain valuable experience when using the POS system and practicing customer service skills.

The addition of this new facility has been met with an overwhelming positive response from the student body, college employees, and campus visitors alike. The Baking and Pastry Arts students produce massive quantities of baked items which enables them to experience “quantity” as well as “quality” baking. They have expressed their genuine appreciation for this exceptional learning opportunity on a regular basis, stating they sincerely enjoy the class. In fact, we regularly receive requests from students wanting to stay after class to volunteer in the Statler’s Sweets Bakery and Café.

The Hospitality Management Department/North Campus would like to extend its sincere appreciation to The Stater Foundation for their ongoing support and valuable assistance. As a direct result of their efforts, SUNY Erie’s Baking and Pastry Arts Certificate Program is able to provide students with an outstanding educational opportunity, allowing them to gain the knowledge and skills needed to succeed in the hospitality industry’s ever-growing and popular baking sector.



Statler’s Sweets Bakery and Café, located at the ECC North campus.

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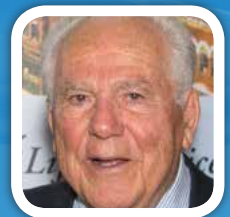
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The Statler Foundation is a private foundation that supports students and programs in the Hospitality industry. It was created in 1934 through the directives contained in the will of Ellsworth M. Statler, one of the most creative and resourceful hoteliers in history. For nearly 40 years, Ellsworth Statler's widow, Alice Seidler Statler, served as Chairman of the foundation trustees.



The Statler Foundation trustees continue Mr. and Mrs. Statler's work by awarding more than \$1,000,000.00 annually in grants and scholarships that support the Hospitality field. The foundation has taken a proactive role in grant making through local and national awards.



THE STATLER FOUNDATION

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