

Virtual Fat Tuesday Scavenger Hunt Brings Fun for All

The connections that are made outside the class are just as important as those that are made in the classroom. Culinary students have always enjoyed fun, in-person activities outside of class; however, with COVID restrictions, students have had to find creative ways of engaging virtually.

The Culinary and Baking Student Association (CBSA), a student-run organization, plans year-round events and activities for students in the culinary and baking programs. This year the focus has been on virtual activities to keep themselves and their classmates safe. Some of this year's most successful events have been Halloween Trivia, Virtual BINGO, and the Fat Tuesday Virtual Scavenger Hunt that was held on Tuesday, February 16. The best part about the virtual event is the ability to include anyone from anywhere! To take advantage of that ability, CBSA invited all admitted or confirmed Fall 2021 students to the event and were excited that nine confirmed students participated, making the event perfect for current and future students to have fun and get to know each other, as well as show their competitive natures.

The current class of students will be away from campus on externship when the new students arrive in the Fall, so they made it into a great opportunity for incoming students to question current students in a relaxed and friendly way. The conversations could have gone on all night!

More virtual events are planned for the rest of the spring semester, and, because of the overwhelming success of the Scavenger Hunt, CBSA plans to invite the admitted and confirmed students again.

IUP at Northpointe Essay Scholarship Award

Junior Respiratory Care student Kendra Peachy received the award for her essay on "The Significance in Understanding Implicit Bias." Essay contest participants were encouraged to write an essay on what they believe the purpose of understanding bias is on an individual level. Participants were provided a link to view the PBS Learning series on bias to use as a guide of reflection. Kendra was awarded a \$1,000 scholarship toward her spring 2021 semester. Kendra is a 2018 Midd-West High School graduate from Middleburg, PA.





2021 McCauley Award **Recipient Named**

Lindsey Scherf, a senior in IUP's Respiratory Care program, was selected by the program faculty as the Class of 2021 recipient of the Ann and Daniel McCauley Memorial Award for Respiratory Care. Each year, the respiratory care faculty nominate

worthy candidates and subsequently vote for one graduating senior to receive this prestigious award. The recipient is one who best exemplifies and demonstrates the "4 Cs" of Respiratory Care -- Compassion, Caring, Communication and Competence -- in their day-to-day



interactions with others, and most importantly, their clinical interactions with patients. The McCauley Award was established in 1993 by the Daniel McCauley family of Penn Hills (PA) as a legacy to memorialize their beloved wife and mother, Ann. Following Ann's untimely passing, Dan and daughters (Margaret McCauley Hamerly '70, Patricia McCauley '76, and Maureen McCauley McArdle) created the award to honor a

graduating senior.

"While it's always a difficult decision to select only one recipient, Lindsey is very deserving of the honor," said Jackie Heisler, PhD, faculty member and Program Director for IUP's respiratory program. "She is very mature, polite and caring in her interactions with patients and staff."

Lindsey is graduating with a Bachelor of Science degree in respiratory care and a minor in psychology. She served as a class representative and as a member of the Respiratory Care Club, a student organization at IUP. Lindsey has accepted a position at UPMC Children's Hospital in Pittsburgh, PA.

Review of the Academy of Culinary Arts

The IUP Academy of Culinary **Arts** is recognized nationwide for its high-quality programs in culinary arts and baking and pastry. A recent review of pastry schools in the US has chosen IUP as one of the Top 15 Pastry Schools for **2021**. The comprehensive <u>review</u> of pastry schools help students decide on the best choice of pastry programs based on quality of education and other factors.

Safety Sciences UG Program Ranks Third in the Nation in 2021

The B.S. in Safety, Health, and Environmental (SHE) Applied Sciences program has ranked 3rd out of 81 programs looked at in the U.S. in 2021 by Universities.com. This ranking is based on a compilation of data from government sources, student surveys, college graduate interviews, and editorial reviews. The SHE Applied Sciences program at IUP is recognized for its technical and hands-on application. The program holds accreditation by the Applied and Natural Science Accreditation Commission (ANSAC) of ABET. The program at IUP is one of only 23 nationally accredited safety programs in the U.S. and one of only 6 accredited programs in the U.S. with an environmental component in their curriculum. View the full report here.

HOSP Recognized for Excellence

IUP's Department of Hospitality Management is recognized for its excellence in Hospitality Management education -- ranked #9 of 50 on the list of 2021 Best Bachelor's Degree in Hospitality Management in the United States -- by Study.com.

The Department of Hospitality Management at IUP is the *highest ranked* Hospitality Management program in the Commonwealth of Pennsylvania. To compile this list, Study.com considered hundreds of universities across the country and selected IUP based on academic and career resources, the quality of education, faculty, and more. Dr. Stephen B. Shiring, Chairperson, remarked, "We are very honored to have been identified as the 9th best hospitality management program in the United States, and first among all hospitality management programs within the Commonwealth of Pennsylvania. This prestigious recognition is a testament to the team effort we have here at IUP. Our exceptional faculty, Dr. Yasong Wang, Dr. Nicole Buse, and Chef Jeffrey Santicola mentor and guide our students toward successful management careers. We receive crucial support from our administrators, including Dean Sylvia Gaiko and her staff, and, combined with the executive leadership from our President Michael Driscoll and Provost Timothy Moreland paves the way for this recognition. In addition, key members of our team also include our administrative staff, Mrs. Sherry DiPaolo, and custodial support personnel who keep our labs and facilities working all in support of our students. We remain thankful to our alumni and industry partners who help us achieve this prestigious recognition."

The <u>Department of Hospitality Management</u> is the premier Hotel, Restaurant, Tourism and Special Event undergraduate program in the region and the largest program in the Pennsylvania State System of Higher Education. The Department of Hospitality Management is accredited by the Accreditation Commission for Programs in Hospitality Administration.

Palmer Wins National Award for Advising

Dr. Kalani Palmer won the 2021 Region 2 Excellence in Advising – Faculty Advisor award for NACADA: The Global Community for Academic Advising.

Only one faculty member is selected for the award each year. Region 2 includes institutions of higher education in PA, VA, NJ, DE, MD, and Washington, DC. NACADA was formed

in 1979 and is headquartered on the campus of Kansas State University. Dr. Palmer was recognized for her award at the 2021 Region 1 & 2 conference in March. Dr. Palmer is an associate professor teaching in the HDFS and FCSE program. She studies marginalized groups and cultural influences on parenting, and she is the project director for a federally funded program that supports student-parent enrollment, retention, persistence, and graduation. She also provides training on best practice in advising for temporary faculty at IUP.





A Busy February for Exercise Science Alumni

2008 IUP Exercise Science graduate Anthony Pirioli's team, the Tampa Bay

Buccaneers, appeared in Super Bowl LV. Anthony is the Buccaneer's Head Strength and Conditioning coach. He has extensive strength and conditioning coaching experience with the NFL's Arizona Cardinals, Mississippi State University, and the University of Pittsburgh. Congratulations!

2010 IUP Exercise Science graduate Scott Everhart and his wife Heather (SRU Exercise Science) have been busy with their new fitness facility, Everhart Life Sport Recovery, located in State College, PA. Scott states that the facility trains clients of all ages and conditions. During COVID-19, Scott and his wife Heather have been training clients virtually, from as far away as California. Several years ago while working for another fitness facility in State College, PA, Scott developed a class, **Boxing for**

Parkinson's, a fitness class that used boxing to increase strength and stamina for patients diagnosed with Parkinson's disease. Scott and Heather are now in their own fitness facility in State College, Everhart Life Sport Recovery. As Scott explained to Dr. Bayles, Exercise Science coordinator, in a recent zoom interview, "One time in class I made a comment that I don't even remember, but I do remember your response; you said, 'We will be reading about you someday, Mr. Everhart.' The

comment was the first thing I thought of a few years ago when a local newspaper did a story on the Parkinson's boxing class I created. The story was picked up by the AP and published around the world. I just thought of you when this happened and wanted to share it with you." For the last several years Scott and his wife Heather have sponsored a fundraiser with all proceeds going to the Michael J. Fox

Foundation for Parkinson's Research. Scott has raised over \$20,000,00 for the Foundation.

Allenwood Renovations

The Department of Hospitality
Management is very pleased to
announce an update on the
Allenwood dining room renovation.
With a generous donation to the
Hospitality Management
Department, Mr. Donald Green '83
has provided funding for an industry
current and sustainable update to
the Allenwood. Construction is
slated to begin on May 4 so we will
be able to welcome guests back into
the new dining room in the fall
semester.

For the current spring semester, the Allenwood student-run lab is open for lunch on Thursdays and Fridays and also serves dinner on Thursday evenings. Reservations are greatly appreciated; for details go to <u>The Allenwood</u>.

Join us on Thursdays and Fridays in the Allenwood. Our themed menus are Mexican Cuisine (April 1-2), Bacon Fest (April 8-9), Asian Cuisine (April 15-16), Pittsburgh vs Philadelphia Sandwich (April 22-23), and BBQ Sampler (April 26-29).



Future Education Model Graduate Degree Program

In today's swiftly expanding healthcare field, there is a growing need for nutrition professionals to understand the role of food and nutrition in the prevention and care of chronic diseases and wellness.

The Food and Nutrition Department of IUP is proud to announce a new and exciting graduate opportunity. IUP's Dietetic Nutrition Program (DNP) is a student-focused supervised practice/experiential learning opportunity for students interested in becoming a Registered Dietitian Nutritionist (RDN). This 24-month DNP is a Future Education Model Graduate Degree Program (FG) accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Graduate courses and supervised practice are completed concurrently.

The combination of master's level coursework with supervised practice will prepare the graduate in mastering appropriate competencies and performance indicators set by ACEND. Supervised practice includes 1000 + hours in the areas of nutrition intervention and community education, clinical, and management. Upon completing the requirements of this DNP, students will obtain a master's degree and be eligible to sit for the national registration exam of the Commission on Dietetic Registration (CDR).

For additional information regarding the DNP at IUP, please contact Jodie Seybold, MS, RDN, LDN, Director at iseybold@iup.edu or 724-357-4440.

For full program information, visit: http://www.iup.edu/foodnutrition



Safety Sciences Helps Keep Lake Erie Shores Safe

Donjon Shipbuilding & Repair (DSR), a ship building and repair facility in Erie (PA), is one of only two operational docks on the Great Lakes capable of dry docking 1000-foot-long vessels. After acquiring the shipyard in 2010, DSR set out to build a strong safety culture amongst employees, appointing a full-time safety manager and starting a workplace safety committee. In 2013, the safety committee received certification under the PA Department of Labor & Industry Workplace Safety Committee Certification program, earning the company a 5 percent workers' compensation premium discount. In 2014, DSR contacted the IUP OSHA Consultation program.

IUP provided a full safety and health visit to DSR. Hazards identified included exposures to welding fumes, noise, electrical and machine guarding hazards, and hazard communication program deficiencies. After the initial IUP visit, DSR worked to eliminate and/or mitigate all hazards found. The data from monitoring helped guide DSR in establishing proper engineering controls with the installation of local exhaust ventilation for multiple processes, such as welding and grinding carbon steel. Additional hazard mitigation efforts included conducting hazard specific training, utilizing additional personal protective equipment, conducting pre-operational checks of equipment, and improving the preventative maintenance tracking process. DSR worked to eliminate hazards and risk behaviors, developing tools such as worksite safety walkthroughs, leadership workshops for supervisors, and quarterly all-hands meetings that lead off with safety messages. DSR continued to work with the IUP Consultation program in 2017, 2018, and 2019.

In January 2020 DSR received initial recognition into OSHA's Safety and Health Achievement Recognition Program (SHARP) which was renewed in January 2021. SHARP acknowledges small and medium-sized businesses that have used OSHA On-Site Consultation Program services and operate exemplary workplace safety and health programs. Businesses that achieve SHARP status receive a deferral from OSHA or the State Plan programmed inspections for the SHARP designation period. Acceptance of a worksite into SHARP is an achievement that identifies the employer as a model for occupational safety and health among its business peers.

Between 2011 and 2019, DSR had measurable success in the reduction of total workplace injuries, reduction in lost time injuries, a 75% reduction in Workers Compensation premium costs, increased worker morale, and ultimately a safer and more productive work environment. DSR currently maintains a total recordable injury rate well below the shipyard industry average.

Companies interested in SHARP can contact their local OSHA On-Site Consultation program. To locate the On-Site Consultation program nearest you, call 1-800-321-OSHA (6742) or visit www.osha.gov/consultation.

