

Learning hospitality from the experts: SUNY Broome students visit Maines

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When it comes to hospitality education, learning from experts in the field is invaluable.

Enter Maines Paper & Food Service, a local business and one of the country's leading food service distributors. The company recently welcomed several classes from SUNY Broome's Hospitality Programs, giving students tips about careers, event management and more.

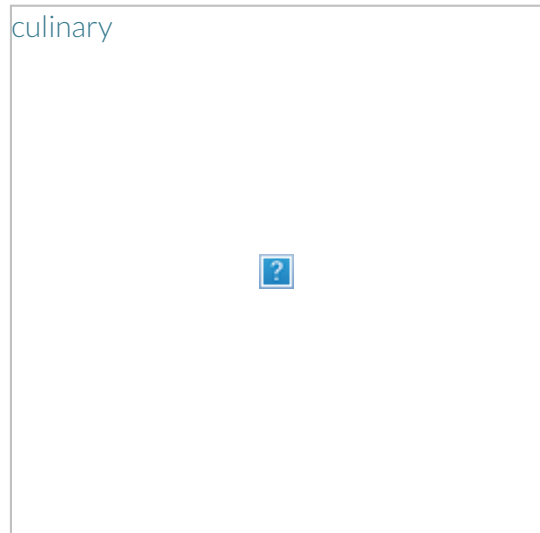
The college's Introductions for the Hospitality Freshman course taught by Professor Rey Wojdat and Instructor Maria Montemagno visited the Maines Corporate Office, where they learned about different careers in the industry and how Maines employees got their start, said instructor Maria Montemagno.

"There is no substitute for the real-life testimony of industry professionals such as you find at Maines," Professor Wojdat said. "Guy Zehner has a wealth of experience with a food distribution company that is one of the largest privately held corporations in the country. We are fortunate to have Mr. Zehner and Maines available for student exposure. The lessons learned are invaluable."

Then, Montemagno's class on Meetings, Corporate Events, Conventions, Trade Shows & Expos paid a visit to learn more about the Maines Food Show, a massive event that takes place at Turning Stone Resort & Casino in May and features a wide range of high-profile speakers in the culinary world. Students met with the event planning team and learned the behind-the-scenes tricks and secrets that help make the show such a success, she said.

In the future, SUNY Broome's Sanitation and Safety class could also pay a visit to Maines, learning how food goes from farm to table, she said.

"Maines has done a very good job of welcoming us with open arms," Montemagno said. "We really appreciate it."



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