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## **Federations On Fire**

SECSA CHRIE Federation on Fire!

Auburn University Prepares for the SECSA Conference: Celebrating 10 Years of the Federation

## Ignited by:

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The Auburn University Hospitality family is absolutely thrilled to welcome SECSA back to Auburn for this special occasion—our 10th-anniversary meeting. This gathering holds particular significance for us, as we had the unique privilege of hosting the Federation's inaugural conference in 2015. To have the opportunity to host our esteemed colleagues once more is a profound honor, and we couldn't be more excited to share this momentous milestone with you. This year, we are especially eager to welcome you to our new home, the Tony and Libba Rane Culinary Science Center (RCSC). As the heart of the Horst

Schulze School of Hospitality Management, the RCSC is a testament to our commitment to innovation, excellence, and the future of hospitality education. Opened in the fall of 2022, it stands as the only educational center of its kind in the world. For those of you who have yet to visit, we can't wait to give you a firsthand look at this remarkable facility, and for those returning, we are delighted to showcase its evolution and the dynamic learning experiences it offers.

The RCSC is more than just a building—it is an immersive, state-of-the-art educational ecosystem. It encompasses the ultra-luxury Laurel Hotel and Spa, where students gain hands-on experience in the nuances of luxury hotel operations; Thrive Coffee Shop, offering unique insights into specialty coffee and retail management; the acclaimed 1856 Teaching Restaurant, where fine dining intersects with student-led culinary innovation; and three fully-equipped culinary laboratory kitchens, each designed to foster mastery in the culinary arts and kitchen management. These



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facilities are the foundation of our carefully scaffolded curriculum, which supports student growth from fundamental skill acquisition to advanced supervisory and managerial competencies. By blending rigorous academics with experiential learning, we prepare our students to meet the challenges of a complex and ever-evolving global hospitality industry.

We are genuinely excited to share all of this with you during your visit in February 2025. Our faculty, staff and students are enthusiastic about reconnecting, exchanging ideas, and celebrating the vibrant community that SECSA represents. We look forward to welcoming you with open arms, showing you around our one-of-a-kind home, and engaging in meaningful discussions that will undoubtedly inspire and energize us all.

It is a privilege to host this extraordinary event, and we are counting down the days until we can share this experience with each of you. Safe travels, and we'll see you soon in Auburn!