

January 2007

✉ Message from AAIMHI

I was here 25 years ago when Cornell and ESSEC started this wonderful venture that is now IMHI ESSEC Business School. I am now back at IMHI and the Cornell label is gone. What is going to change? The class of 2007 will be the first graduates on the two year program without a double Cornell/ESSEC degree. IMHI professors continue to represent the world's best in their fields of expertise. However, our school's major challenge today is to continue to recruit outstanding candidates. This is where you can contribute and where your support would greatly benefit the school. Why would you choose to help the school in this way? For those of you who have left the hospitality business, it does not really matter although you may still harbor sentimental feelings for your former school. For others who work in the industry of serving people, "the practice of receiving and entertaining strangers and guests with kindness", you may want to see your school as a dynamic institution at the top of its game. Every year many of you approach or call the school in order to hire IMHI's top students. If you want to continue to have access to the hospitality industry's most impressive graduates for a further 25 years then we all must keep IMHI's recruiting standards high. Alumni contacts and recommendations have always come first in terms of sourcing candidates for IMHI. Selecting our students from the biggest possible applicant pool from around the world allows IMHI to be more selective. IMHI is home to some of the brightest minds in the hospitality field today. Help us to maintain our high standards by encouraging impressive candidates to apply for admission.

I recently spent time with Bob Beck, the founder of IMHI and long-time Dean of the Cornell School of Hotel Administration, on his



86th birthday in Prague. I know some of you have never had the pleasure of meeting Bob Beck whom we used to call Dean Beck (some of us thinking Dean was perhaps his first name). Dean Beck and his partner Marie Jane Boggs are well and they wish IMHI continued success for another 25 years at least.

In closing, some of you may be aware that a year ago we launched a competition in an effort to persuade as many of you as possible to bring suitable candidates to our attention. This year two competitions are running, one for France and one for all countries outside France, each one offering a prize of a week-end break for two. Please continue to refer candidates to Peter, Jeanine, Joëlle, Geneviève and myself. You know where to reach us.

Charles Lüthi '83, *President AAIMHI*
www.aaimhi.com

✉ Message from IMHI

A warm welcome from Peter and Jeanine. The ever challenging first trimester of the academic year is drawing to a close for our new intake of 44 students. These show great potential, coming from 15 different countries with over half non-French.

Support from Accor to both ESSEC in general and IMHI in particular is growing since the appointment of Gilles Pélisson (ESSEC '79) as DG of Group Accor. This year, they have granted three full scholarships to applicants from selected countries in the developing world. We are happy to say that three IMHI candidates from Brazil, India and China were selected, beating out tough competition from Essec applicants. Next year Accor wants to give a scholarship to an applicant from sub-Saharan Africa. We would love to hear from you if you know of any possible candidate from that part of the world.

We have also more than doubled the number of students pursuing their studies with an apprenticeship. As you are aware, pursuing studies at IMHI while an apprentice is challenging but rewarding. In addition to financing the candidate's studies, apprenticeship provides them with valuable on-the-job work experience. Over the past few years we have worked hard with Alumni and employers to adjust the IMHI apprentice scheme to bring maximum benefit to

both the candidate and the company involved, and now believe that we have got it right. Thank you to all the Alumni who have been involved one way or another in this process.

For the coming year, we have decided to involve Alumni even further in the recruitment process. During the various Get-Togethers organized in the next few months, we are encouraging Alumni to come accompanied by potential candidates to meet with the IMHI team, with current students and with other Alumni. Further development in and around China is also part of our strategy for the coming year. A partnership agreement is being drawn with the School of Hotel & Tourism Management of The Hong Kong Polytechnic University. The first stage of this partnership will be an exchange of students between the two institutions, which will start in 2007.

In 2007 we will also be celebrating the centenary of ESSEC. Among a whole string of events that will take place during that year, IMHI will be organizing a special event in Paris. Further details in our next emails!

Have a great New Year.

Peter O'Connor & Jeanine Picard
Co-Directors, IMHI
www.imhi.com

Zooming in on IMHI Alumni



Thierry Guillot '92,
General Manager of the Hyatt
Regency Charles de Gaulle
Airport Paris France

*Interview by Isabelle Arnaud Bled '96
board member of AAIMHI.*

IAB. *Could you tell us a few words about your background, who you are, your experience, your current position?*

TG. I was born some 37 years ago in the Paris area and started my career as a cook when I first joined the Hotel School of Saint Quentin en Yvelines when I was 15. After some additional training and degrees in hotel operation, I spent one year in Orlando Florida to work for Walt Disney World prior to joining IMHI in 1990. I specialized in Accounting and Finance and after my mandatory military service, joined Hyatt Regency Paris Charles de Gaulle as Credit Manager, in 1993. After several positions in Accounting, I was promoted Assistant Controller in 1996. I joined the opening team of Hyatt Regency Paris Madeleine in 1997, got married in 1998 and was then transferred to Morocco to the Hyatt Regency Casablanca as Director of Finance (where our two boys were born in 1999 and 2001). I was promoted Director of Rooms in 2002 at Hyatt Regency Paris Charles de Gaulle. I became Executive Assistant Manager – Rooms in July 2003 and in April 2005 Resident Manager. I was promoted to General Manager of the hotel 1st November 2006.

IAB. *Why did you choose IMHI?*

TG. After my Degree, I felt the need to strengthen my management skills in Hospitality and broaden my view of the business. My goal was to join an international hotel company. I had visited the school on several occasions and had a great contact with the Administration and the students at that time. It became quite clear that I had to join IMHI. It is like falling in love – you know you have to do it – it just appears crystal clear!

IAB. *What are the most important things you learnt from your IMHI experience? What is your best memory?*

TG. First of all I very much enjoyed the academic quality of IMHI, the administration, the teachers and professors coming from very different areas which brought great diversity. Team exercises started in the first quarter (every one remembers those very long lasting work sessions!!). This really contributed to integrating the students and to making them proud of their class. Also, compared to other traditional hotel school programs, IMHI offered a variety of courses “à la carte” allowing students to pursue their studies in the most attractive fields. But what makes IMHI great are the students coming from many origins and backgrounds and all targeting to join management boards of hospitality companies. Not to forget the after class activities on the ESSEC campus (parties, BDE elections, associations...).

IAB. *What is your advice to students and Alumni?*

TG. Enjoy what you do and do it with passion. Our hospitality industry offers great opportunities but can only be fully appreciated when you love what you do and put your heart into it. Also, respect your peers / colleagues / bosses, work hard and have fun in what you do.

Tarun Thakral '92, Chief
Operating Officer of Le
Méridien Windsor Place New
Delhi, India



*Interview by Isabelle Arnaud Bled '96 board
member of AAIMHI.*

IAB. *Could you tell us a few words about your background, who you are, your experience, your current position?*

TT. I completed my 3-year diploma in Hotel Management from Institute of Hotel Management, Madras (Chennai) in 1986. I joined Le Meridien New Delhi in 1986 as an Operational Trainee. In 1990 I was awarded the French Government Scholarship to pursue my MBA at IMHI. I worked part time at Le Meridien Etoile, Paris and completed my required internship of six months from Le Meridien Newport Beach, California. I came back in 1992 and rejoined Le Meridien New Delhi as Accommodations Manager. I was promoted in 1994 as the Resident Manager. In 1997 I was made the General Manager. In 2004 I was re-designated as the Chief Operating Officer. My role was to lead a team of 900 employees.

I now report to the board of Directors of the Owning company CJ International Hotels Ltd. This company presently has one hotel – Le Meridien New Delhi. We are now looking to acquire and manage more properties in India.

On a personal level, I have a collection of over 25 vintage & classic cars, old rail wagon and memorabilia of yesteryears. I am planning to open a museum on old modes of transportation in the near future. In the process of acquiring a Dakota Aircraft.

IAB. *Why did you choose IMHI?*

TT. I needed international exposure as there were limitations in the Indian Diploma program. While the Indian education offered basic knowledge and technical skills, there was a lack of managerial knowledge and expertise. During my initial meeting with Mr Gérard Guibilato (former IMHI Director) I was impressed about how passionate he was about IMHI. The course contents suited my requirements. Living close to Paris was the icing on the cake.

IAB. *What are the most important things you learnt from your IMHI experience? What is your best memory?*

TT. The learning not only came from the diverse course contents but also from the variety of student colleagues of different nationalities. IMHI was an eye opener to the various cultural backgrounds of the fellow students. The group works with them taught us more than we could ever envisage. The course contents were solid and today when I look back, I am proud that a majority of courses that I took came in handy while working in the industry. Above all, IMHI gave me the confidence to handle any type of situation. The experience that I gained at IMHI was worth every second that I spent there.

IAB. *What is your advice to students and Alumni?*

TT. IMHI is recognized throughout the world today and it is due to the Alumni who have done a great job in this regard. To the present students, enjoy every minute of your time while you are there, you will remember these very moments for a long, long time. It's a competitive world out there and no matter which field you choose, success will be yours.

Get-Togethers Worldwide

Paris "Get-Together" Hilton Arc de Triomphe, September 21st, 2006

A great attendance for **Olivier Chavy's '88** farewell Get-Together with over 70 participants of which 30 first year students who got to meet the IMHI family.

Thank you to all Alumni, students, professors and members of the administration for making this first Get-Together of the 2006-07 school year a success.

We were greatly honoured by the presence of **Françoise Rey** Deputy Director of ESSEC, **Serge Perrot** AMFORHT and many hospitality industry executives such as **Stéphane Klein '85** CEO Starbucks France, **Jean-Marc Sonolet '91** CEO Classroute, **Sébastien Mariette '01** GM Disneyland Resort Hôtel Elysée, **Sébastien de Courtivron '02** Country Manager Algeria CIS catering, **Hervé Lescoat '84** Financial Director of Le Bristol Paris, **Thierry Guillot '92** Deputy GM of Hyatt CDG Airport, **Olivier Resta '93** Regional Director of Finance, InterContinental Eastern Mediterranean, **Alain Flipo '94** Director

Häagen-Dazs Boutiques, **Philippe Josse '94** Regional Director Häagen-Dazs Cafe, **Philippe Derossi '83** Deputy HR Director emploi et formation, Lucien Barrière Enghien-lès-Bains, **Frank Maisonneuve '96**, Director financial analysis and reporting, Société du Louvre, **Rémy Rein '83** Partner CBE Ellis, **Guy Trolliet '83** Organizational Consultant and Coach, T-Management.

We were equally honoured to welcome **Curtis Bartosik**, President of the Cornell Club of France and **Thierry Germe E '60** who is collecting and publishing all our career changes and moves in Reflets ESSEC Magazine.

Olivier Chavy received a certificate of appreciation for supporting IMHI and AAIMHI for all these years and a donation was made on his behalf to www.leriremedecin.asso.fr.

Charles Lüthi President AAIMHI and Isabelle Arnaud-Bled coordinator of the event. Photos from William Lüthi



Charles Lüthi, Olivier Chavy, Jeanine Picard.



Curtis Bartosik Cornell, Françoise Rey ESSEC, Jeanine Picard IMHI ESSEC.



Selene Huang '07, Guy Trolliet '83, Zuzana Kovacova '08, Sébastien Mariette '01, Dario Filippone '08.



Marie-Jane Boggs, J. Laporte '05, C. Lüthi '83, Bob Beck '42, O. Dogramaci '85, F. Le Fichoux '05.

Get-Together Prague

Four IMHI Alumni gathered around Dean Emeritus **Bob Beck '42** and companion Marie-Jane in Prague on Nov 2nd during an international hotel school conference. Bob enchanted us with great stories and remains the humble yet remarkable leading figure of today's hotel schools worldwide.

Jean-François Laporte '05 and **Frédéric Le Fichoux '05**, both French expatriates, work

in Prague for CB Richard Ellis Hotels. **Osman Dogramaci '85** was visiting from Paris where he runs an undergraduate hotel school that sends us several impressive students to study at IMHI every year. We thank Bob Beck again for his contribution to IMHI and we wish Marie-Jane and Bob good health and happiness.

Charles Lüthi '83 President IMHI

Get-Together London UK



Guillaume Thévenot '00 and Carine Bonnejean '00.

Over 50 Alumni showed up on November 7th at the now traditional meeting place Slugg and Lettuce in London. Two Alumni from the first class of '83, one from '84 and many from the more recent classes joined and exchanged experiences and stories. Thank you to **Guillaume Thévenot '00** and **Carine Bonnejean '00** for coordinating that wonderful event.



Peter O'Connor, Nicole Van den Dool '91, Pedro Raposo '04, Christopher Michau '01.



Stuart Pinnell '84, Jean-Philippe Bittencourt '91.

Get-Together Beijing



Denis Fasquelle '97 Regional Delegate AAIMHI China & Jimmy Loh '04 GM Groupe Flo Beijing.

IMHI at the MBA Tour event in Beijing China, Nov 2006.

Brussels Get-Together November 29th, 2006



Left Nicolas Meylan '86, C Mouradian'02,
J Stinglhamber '05, M Poutissou '04.



P Chhatwal '91, S Perino, P O'Connor.

Nicolas Meylan '86 welcomed us warmly at his Radisson Hotel near the European parliament for a very nice cocktail evening. Twenty Alumni showed up to reunite in the presence of Peter O'Connor and Charles Lüthi who came from Paris especially for the event.

Rome Get Together October 11-13 2006



M Henriksen '01, G Danten, Puneet Chhatwal '91,
R Nasri '84, R Rein '83, C Lüthi '83, E Langlois '00,
P Bijaoui '92, D Seth '91, J Briet '07.

11 IMHI Alumni met in Rome at the International Hotel Conference held at the Hilton Cavalieri from October 11th to 13th.



Right Jérôme Briet '07 Alexandra Dumoulin '07.

Jérôme Briet '07 and **Alexandra Dumoulin '07** both second year students, won IMHI's merit scholarship and thus a trip to the International Hotel Conference.

For Cod's sake! On sustainable development



Jérôme Le Bohec '94.

*By Jérôme Le Bohec - IMHI '94
Hospitality Manager - Harvey Nichols London,
London UK*

We eat more and more fish. It's good news for our health but bad news for the fish. You have read the headlines: a recent research by Professor S. Palumbi of Stanford University finds all fish could disappear by 2048. Over pessimistic? Too futuristic? Sadly some recent events give this research some credibility. In 1992, the world's largest fishing grounds, the Grand Banks off Canada were closed after being fished out. They have never recovered. There's no indication that the fish will return as the area has been completely shattered not only by over-fishing but also by the systematic destruction of the ecosystem. Scientists say the same fate looms for the North Sea and surrounding area of Europe. Clearly, depletion is here and is real. Any fish buyer who has been in business for a few years doesn't need to be told that because they've seen what's happening in the markets. From Le Guilvinec, to Brixham or to La Coruña, stocks are shrinking - quantity wise and quality wise - and of course the price still rockets. Nonetheless, politicians and the fishing industry are struggling to agree on plans to protect or regenerate healthy stock, and time goes by. Despite increasingly strict controls over fishing, cod is particularly under threat. It is a great favourite here in the UK restaurants. To start,

it is the most popular option in the nation's chippies and it is in high demand in my restaurants too. So what can we do to prevent this fish from being off the menu - permanently?

When my executive chef, Helena Puolakka, and I were approached by the Johnson Seafood to look at a sustainable, organic, farmed cod from Shetland, we were intrigued. Despite Johnsons' arguments ticking all the right boxes, we still had some reserves. First, there are issues associated with fish farming as some questionable methods by greedy fish farmers can damage the local environment. At Johnsons they have done their homework and learned from the mistakes from fish farming in the 90's: the density in the nets is much lower than any reputable farm as it is key to the quality and the guarantee of a firm texture of the animal. Second, all cod are fed with a 100% sustainable natural fish feed using off-cuts of herrings and mackerels already caught for human consumption. As catching fish to feed other fish would defeat the purpose of sustainable farming. Third, there is an issue about the price. It was and is more expensive than wild cod. How can it be justified? Fourth, how tasty was this cod? When Helena prepared the cod three ways for the ultimate test - slightly smoked in house, pan-fried and flash heated, we were amazed by the quality, the texture and the colour. It was as good as our current supply. It was on the menu the following week.

Since May 2006, The fifth Floor has been the first restaurant in the UK to have Johnson's cod on its menu and it is proving to be an enormous success. It is certainly not the whole solution to the problem linked with fish in our industry. If all of us decide to alleviate this situation, we will not reverse the tragedy that is currently happening in our oceans but we can help it. Every restaurant should work on how to source good, sustainable-caught fish with limited air miles (to avoid another eco-tragedy!). A massive challenge.

ESSEC

MANAGEMENT
EDUCATION

EXECUTIVE EDUCATION CENTER

ESSEC Hotel Executive Program

The ESSEC Hotel Executive Program will be launched in March 2007 at the ESSEC La Défense campus. Accor, Le Bristol, Saint James et Albany, Louvre hôtels, Intercontinental and Marriott have shown interest in this innovative program targeting hotel GMs seeking to enhance their business competencies.

Special Alumni discounts for the pilot program: -30% for IMHI or ESSEC graduates
-20% for participants referred by IMHI or ESSEC graduates

For more details : www.essec.edu/hotel

The Million Dollar Question

While at IHMI, as I was eagerly planning my career, I approached Dean Beck and asked him the million dollar question; “what to do with my future”???. He didn’t hesitate one minute and answered “make use of your strong assets, know your weak areas and share, the rest will take care of itself”. Looking back now some 20+ years in the industry, that was the perfect advice.

After IHMI I re-joined Sonesta International Hotels Corporation and spent the most incredible 18 years with them. The company’s philosophy and mine were and are the same, thus the word “work” never occurred to me. Gaining experience in such an organization allows as much for personal growth as it provides satisfaction in contributing. Whenever I am asked to coach someone with their career, I point out that the environment in which you work needs to be 100% in line with your personal aspirations. Operational experience will then complement the theoretical knowledge and creativity will open up new worlds.

While at Sonesta I was exposed to a wide variety of hotels ranging from group and convention and resorts to more city and business focused. I participated in hotel renovations and constructions. Also I experienced a wide variety of cultures as these hotels geographically ranged from the Caribbean and US to Europe and the Middle East. Having lived as a gipsy with my family and having growing kids it became time to settle down and allow everyone to shoot some roots.

Golden Tulip Hotels in The Netherlands had merged with Krasnapolsky Hotels and an operational integration needed to be managed. Bringing together cultures within this group of 64 hotels turned out to be only step one, as the next merger with NH Hotels from Spain followed soon there after. This experience, although rewarding and fantastic, also announced my desire to break out of larger corporations and become more entrepreneurial.

Now some 3 years ago I started my own business and am active in a variety of activities. With a partner we invested in 3 turn around properties and are finding our way to recovery with them. With a group of partners we are developing a new business hotel concept, where we are bringing down construction, labor and reservation acquisition costs. Starting with a blank page and creating something new is truly an adventure. Complement this with a joint venture with Cirque du Soleil to create hotels together and several individual hotel transactions, one can say I have found enjoyment and reward in one.

Having your my business also allows me to give something back and I spend about 20% of my time helping and assisting others in the industry. This through various board seats, but also one on one coaching and assistance. The reward from that provides for lots of energy and I feel there is still a lot to come in the years ahead.

History repeats itself and my oldest son is presently doing a year of internships,



Right Michael Levie '83 and left Dimitri Zarikos' 83. before starting hotel school. Also he will soon ask the very same questions about his career: I hope he finds the same wisdom as was provided to me by Dean Beck.

1. The world is small, we all have our own cultures and habits. Learning from each other and understanding differences makes for strength. Respect is a given here!!!
2. Share your knowledge and rely on others to cover your blind spots. Cooperation and trust are the magic ingredients.
3. Balance your energy. Giving and taking are important and also a balance between work and pleasure is needed.
4. Be 100% who you are and give the very best you have to give. This way you create a perfect world around you.
5. Have fun doing it, is a must. If there is a day without happiness or a smile, get out and start something completely different.

On a personal note, make sure your realize that it can all function and happen without us and don’t take yourself too seriously. Enjoy the ride...

Michael Levie '83



Internship Story

*Mastering the skill of patience.
By Vincent Tincelin '07*

My name is Vincent, I am 25 years old and I come from Paris. After my first semester at IMHI my single minded wish was to get an internship position in revenue management in a hotel in Asia. After much research I found the right position at the Novotel Siam Square in Bangkok with the help of a classmate **Sylvain Padeloup '07**. It was my first experience in Asia and I was not going to be disappointed. I had to adapt to the local culture in order to fit in. The revenue manager had just started in his new position. Our first challenge was to implement a forecast. We created an Excel spreadsheet which appeared to be reliable and efficient. As a result, we were able to build a strategy

with the sales department in order to beat the competition. The general manager then asked me to train some Thai employees on Excel and revenue management. The most exciting moments were not only to exceed competitors’ REVPAR but to see the smile of the Thais when they were learning something new. I was happy to be able to contribute to their training. In six months, the most important skill that I have learnt was patience. I listened, worked and dealt with daily matters with patience. Therefore, I was accepted very well by Thai colleagues. This internship has helped me develop the skill of patience and gain practical experience in revenue management. It has also broadened my horizon and opened me up to a possible career in Asia & the Pacific.

Industry Leaders in the Classroom

The "Industry Leaders in the Classroom" conferences are back for 2006-2007. Our guest lecturers are prominent actors of the hospitality industry and come to IMHI in order to share both their experience and career path with students.

This year again, our conferences will be followed by an IMHI Traiteur tailored cocktail, allowing guests' and students' exchanges over a pleasant atmosphere.

Scheduled speakers for the year 2006/07 are:

- > **Wednesday, November 22 on Campus at 18:00**
Philippe JOSSE '94, Regional Director, Häagen-Dazs Cafe
Alain FLIPO '94, Director, Haagen-Dazs shops network
- > **Wednesday, November 29 at La Défense at 18:00**
Didier COUTTE, CEO Compass Group
- > **Wednesday, December 20 at La Défense at 18:00**
Thierry GUILLOT '92, General Manager, Hyatt Regency Paris CDG
Emmanuelle LACOSTE, HR Director, Hyatt France
- > **Wednesday, January 17 on Campus at 18:00**
Arthur De HAAST, Global CEO, Jones Lang LaSalle Hotels

- > **Wednesday, January 24 on Campus at 18:00**
Andrea JONES, Senior VP, International Development Planning EMEA, Marriott
- > **Wednesday, January 31 on Campus at 18:00**
Nicolas BURQUIER, Director of Operations, KFC France
- > **Wednesday, February 7 on Campus at 18:00**
Serge ETHUIN, General Manager, Hilton Arc de Triomphe Paris
- > **Wednesday, February 28 at la MDE (Maison des ESSEC) Paris 16**
Barbara HIGGINS, VP, Operations Planning & Integration, Disneyland Resort Paris
- > **Wednesday, March 7 on Campus at 18:00**
Olivier ROUGIE, Executive Vice President, Revenue Management Solutions, Inc.
- > **To be determined**
Richard Warren de ROSANBO, President, Hotels France Patrimoine
Rob BRITTON, Managing Director, Brand Development & Advertising, American Airlines

NB: This schedule is subject to change.

Professional news...

■ 17 August 2006

Another AAIMHI success story. Amit Taneja, IMHI 2001, founded Desiya (www.Desiya.in, www.desiya.com and www.desiya.co.uk) at the end of 2004. In less than two years Desiya has become one of the leading travel sites for India targeting both international travellers and locals searching for travel services in India. Numbers of hotels available on the Desiya system has surpassed long ago the number of hotels available on GDS for India. Desiya recently signed an agreement with MSN to become the exclusive provider of travel services on the MSN India websites.

Last month, Desiya also secured a \$2 million USD investment from a leading US based venture capital firm. Amit can be contacted at ataneja@desiya.com

■ **Élodie Leunen '03**, Senior Specialist Sales Development EMEA & LA for Amadeus, Madrid, was appointed Head of Operations Amadeus Hospitality in **August 2006**.

■ **Florian Mesny '01**, était " Revenue Manager" pour Majestic Hotels Barcelona. **Depuis septembre 2006** il a rejoint booking.com en tant que Revenue Manager Southern Europe Spain, Italy, France, Portugal, toujours basé à Barcelone.

■ September 2006

Former Active Hotels head of contracting, **Guillaume Thévenot HOO** has joined Amadeus as Business Development Manager, to work with travel agencies in the UK and Ireland.

Anne Gottoli Dinan '01 joined Marriott International, Inc. as Manager, Cluster Sales, Melbourne Cluster Sales Australia

■ Journal de l'Hôtellerie du 28 Septembre 2006

Laurent Gabard IMHI 90, 41 ans, diplômé en management hôtelier international de l'ESSEC et de Cornell University, spécialisé en ventes marketing et communication, prend aujourd'hui des fonctions de directeur des Ventes et du Marketing de l'Intercontinental Paris le Grand Hôtel.

■ October 2006

Olivier Chavy '88, GM of Hilton Arc de Triomphe has been promoted Regional Director Operations for Hilton Grand Vacation Club, and is now based in Miami.

Rezidor SAS Hospitality has a new senior vice president and chief operating officer, and his name is **Thorsten Kirschke '93**, who has been with the company for 12 years, and will continue to serve as Area Vice President Germany.

Thierry Guillot '92 est nommé Directeur Général du Hyatt Regency Paris CDG en date le 1^{er} novembre 2006.

■ November 2006

Nicolas Burquier '92 has been appointed Director of Operations K.F.C. France

Wedding

1 **Isabelle Gorgue '01** married Michael Potts in Figueres, Spain on June 3, 2006.

2 **Frédéric Le Fichoux '05'** et Katerina Eliasova se sont mariés le 26 août 2006 à Bouzov (République Tchèque).

3 Message d'**Anita Gisy '03**: le 26 mai 2006, je me suis mariée ici à New York avec **Thomas Schwall '03**.

4 Mariage de **Joris Toye '05**.

5 **Thomas Rung '02** a épousé le samedi 12 septembre **Oriane Sezneq (E04)**.

Céline Pétrequin '02 et **Angelo Stavrou '02**. Mariage le samedi 14 octobre 2006 à la mairie de Courbevoie. Le consentement religieux sera reçu à Chypre en 2007.

Charles Guyonnaud '01 s'est marié le 15 juillet à la mairie de Paris et le 26 août à Nantes.

Jobs on AAIMHI.com

Have you been on the website lately to look for jobs?
You can also « post a job offer » by going to Career Services on www.aaimhi.com

The IMHI administration is sorting out and posting on a daily basis on the AAIMHI.com website all offers that are sent directly to IMHI or to the AAIMHI.

When you join the Alumni Association for a cost of only 20 euros you may access the Alumni data base and the complete list of job offers.

Below are a few examples of jobs that were offered on the AAIMHI web site in 2006.

Around 200 career opportunities posted on the AIMHI web site in 2006		
Director E-Commerce	The Venetian Resort Hotel Casino	Las Vegas
Responsable de Ventes	USA Cluster Concorde Hotels	Paris
SPA Sales Manger	Hesperia Hotels	Madrid
Responsable Marketing	B to B Compass Group	Paris
Revenue Manager	Majestic Hotels	Madrid
F & B Manager	5 * Hotel	UAE

Apprentissage CFA

(Centre de Formation d'Apprentis)

L'apprentissage remporte un succès grandissant. Cette année, 24 étudiants ont démarré leur scolarité en alternance : c'est un record historique !

Coup de chapeau et grand merci aux entreprises partenaires sans lesquelles le défi n'aurait pu être relevé.



BABIES

- Ambre**, 20 mars 2003 et **Inès**, 29 décembre 2005. **Christophe Julliard '99**.
- Nicolas**, est né le 24 juin 2006. **Razane El Chami Nader '99** et Michel Nader.
- Néva** est née le 2 juillet '06. Thierry Lachkar et **Olivia Teboul '01**.
- Max** est né le samedi 23 septembre. **Isabelle Gorgue '01**.
- Anne-Claire Figini Fornes '99** et **Yvan Fornes '00** sont heureux de vous présenter **Thiébault**.
- Mateo** was born on September 28. **Alexis Boudrand '04**
- Chloé** est née le 2 novembre. **Jérôme Drevon-Barreau '99**.
- Anne Dinan '01** with Maria and **Pietro**, born on September 12, '06.
- Gabriel** né le 8 oct 2006. **Estelle Chambost '93**
- Nicole Priscilla** was born September 30, '06. **Deepak Menezes '03** and Seema Menezes
- Zoé holding her brother **Mathis**, born October 13, '06 - **Mike and Sandrine Haemmerli IMHI '00**.



IMHI's past in pictures



Premier Logo IMHI.



Mrs and Dean Robert A Beck and Serge Perrot.



Newsletter N°1 Alumni IMHI.

LES ETUDIANTS ET LE CORPS PROFESSORAL
de l'INSTITUT de MANAGEMENT HÔTELIER INTERNATIONAL
CORNELL - ESSEC

ont l'honneur de vous inviter à la remise des certificats
de la première promotion 1981-1983.

Ce gala de clôture se tiendra dans les Salons
du château de Maisons à Maisons Laffitte

le 16 JUIN 1983
COCKTAIL A 19 H 30
Remise des certificats à 20 H 00
suivie d'un buffet dînatoire

R.S.V.P. avant le 6 juin au (3) 038.38.00
Mlle Marie-France FOUREAULT

Institut de Management Hôtelier International
CORNELL-ESSEC B.P. 105
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1^{re} invitation à la remise des diplômes.

Here are some photos from the early days of IMHI. If you have old photos of IMHI and would like to share them, please send them to luthi@essec.fr

IMHI
ESSEC BUSINESS SCHOOL
MBA
INTERNATIONAL HOSPITALITY MANAGEMENT

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