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First Annual Career Fair at The International School of Hospitality Yields Successful Results

Las Vegas, March 17 --- The Alumni Association of The International School of Hospitality (TISOH) held the school's first annual career fair on February 25, 2010. Follow-up tracking for the fair shows that most of the 15 exhibiting employers extended interview invitations to many of those who visited the TISOH campus that day. "Our goal was simple – to provide exhibitors with a venue that focused solely on the hospitality industry," commented Tim Lam, Director of TISOH. "While we did not have hundreds of people lining up to meet exhibitors, the people who came were already self-selected as being hospitality-focused, and the result proved to be very productive for both sides."

Trump Properties immediately pulled 15 candidates for follow-up interviews. Other exhibitors who interviewed candidates from the TISOH Career Fair included Vegas.com, Tropicana and Soirees Catering and Events.

Jason Baker from Vegas.com commented, "We did schedule interviews with six candidates and ultimately hired two. They started last week and are working out exceptionally well."

The Alumni Association of The International School of Hospitality is now working on plans for the next career fair and how to accommodate the number of exhibitors wanting to participate.

About The International School of Hospitality (TISOH)

The International School of Hospitality (TISOH) was founded in 2005 by professors from the University of Nevada, Las Vegas. The mission of the school is to offer practical, short-term hospitality training programs developed for industry by industry. Along with class instruction, most courses include site visits and working internships. The school curriculum includes conference management and event planning, meeting & event

catering, event design & production, hospitality leadership and supervision, wedding coordination and design, the art of concierge, food and beverage, hotel operations and hospitality human resources. Students may elect to study on site or enroll in TISOH's special online courses.

For more information, contact The International School of Hospitality at 702.947.7200 or visit www.tisoh.com.

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