

## **The International School of Hospitality Presents Paper at the Hawaii International Conference on Education**

*Las Vegas-based hospitality school presents on education policy and leadership*

*January 10, 2013, Las Vegas, NV* --- The International School of Hospitality (TISOH) presented a paper this week in Honolulu at the 11<sup>th</sup> Hawaii International Conference on Education. Delivered by Donnell G. Bayot M.Ed. CHE CPCE, the Director of Academic Affairs for TISOH, the paper was titled “The Gainful Employment Regulation: Lobbying for the Public Good?”

“TISOH is a school that emphasizes the furthering of education as a route to career satisfaction and a healthy life,” commented Donnell. “Research on education is thus an area that the school focuses on. Using topics relevant to the TISOH community is where ideas for research are found. All of this is meant to help the school meet its mission of providing quality short-term continuing education and career training programs which enable participants to apply their learning toward personal fulfillment, professional advancement, and career development in the hospitality industry.”

A new semester of classes at The International School of Hospitality (TISOH) begins January 22, 2013. Courses include Conference Management & Event Planning, Event Design & Production, Art of Concierge, Hotel Operations, Hospitality Human Resources, Hospitality Leadership and Supervision, and Wedding Coordination & Design. The TISOH curriculum is taught by professionals from the hospitality industry for those interested in entering the field of hospitality or advancing their careers in this dynamic industry.

### About 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 quality practical, short-term hospitality training programs developed for industry by industry. Students who satisfactorily complete their course work may be awarded either Certificates or Executive Diplomas depending on the selected track of study. Along with class instruction, most courses include site visits and working externships. 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, art of food and beverage, hotel operations and hospitality human resources. Students may elect to study on site or enroll in TISOH’s online courses. Graduates matriculate to jobs in the Las Vegas area and around the world. The school is an Academic Partner of the American Hotel & Lodging Educational Institute and is accredited by the Accrediting Council for Continuing Education and Training.

For more information please visit [www.tisoh.com](http://www.tisoh.com) or call 1.702.947.7200.

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