

# Andrew Hale Feinstein

## EDUCATION

Ph.D., Man-Environment Relations, minor in Instructional Systems, Academic Computing Fellow, The Pennsylvania State University (PSU), 1999

M.S., Hotel Administration, University of Nevada, Las Vegas (UNLV), 1995

B.S., Hotel Administration, UNLV, 1991

Institute for Management and Leadership in Education Certificate, Harvard University, 2013

## ADMINISTRATIVE EXPERIENCE

### **Provost and Senior Vice President for Academic Affairs, San Jose State University (April 2014- )**

*(deputy provost July-Jan. 2013; interim Jan.-April 2014; promoted to senior vice president Sept. 2016)*

Chief academic officer and senior member of President's Cabinet. Serve as acting campus chief executive during presidential absences. Member of the Academic Senate Executive Committee. Oversee 154 undergraduate, master's and doctoral degree programs, 1,900 faculty, and more than 550 staff and administrators in seven academic colleges; a multi-dimensional international and continuing education enterprise generating \$34M in annual revenue; the Dr. Martin Luther King, Jr. Library (one of the nation's first university-city library partnerships); the Hammer Theatre (a \$40M performing arts center managed with the city); and Moss Landing Marine Laboratories in Monterey Bay. Manage a \$220M divisional budget and enrollment for more than 35,000 students.

### Selected accomplishments

- *Budget:* Created the AVP, academic budgets and planning position. Addressed a \$36M university-wide structural deficit and \$25M base funding cut to Academic Affairs. Transformed budget and enrollment planning models while empowering deans and department chairs to take a leadership role in resource management. Drove greater appreciation for and reliance on analytical decision-making, including data-driven predictive enrollment planning.
- *Research:* Oversee \$50M in research expenditures annually. President of the SJSU Research Foundation. Created the Office of Research and the AVP for research. Currently supporting the creation of the VP for research and innovation position. Created the Research Advisory Board and established research liaisons in the colleges. Co-developed and oversee the Research, Scholarship and Creative Activities (RSCA) Strategic Plan, the RSCA Facilities and Administration Reinvestment Program, and the University Grants Academy. Invested \$5M in RSCA initiatives over the past three years.

- *Planning:* Co-chair SJSU's Strategic Planning Steering Committee, leading the creation and oversight of the planning process for a new university strategic plan. Led the development and implementation of the campus-wide student success plan: The Four Pillars of Student Success.
- *Advancement:* Personally raised more than \$5M in gifts and grants from private, foundation, and sponsored program sources. Co-lead the University Comprehensive Campaign Working Group, developing a ~\$350M fundraising campaign. Overseeing several large university advancement projects and participated in numerous successful development presentations and asks. Active in budget advocacy, including face-to-face meetings with lawmakers. Developed a series of K-20 student success summits with assembly members and community partners. Served as the public face of the campus during many complex media issues.
- *Diversity and inclusion:* Co-chaired the President's Commission on Diversity. Co-developed the Office of Diversity, Equity and Inclusion and the Cabinet-level chief diversity officer position. Formalized oversight and organizational structure of the African American and Chicanx/Latinx Student Success Task Forces. Co-created the UndocuSpartan Resource Center. Implementing an Ethnic Studies academic plan, investing \$400K per year.
- *Student success:* Co-created the office of Student and Faculty Success and the office for Transition and Retention Services. Led the creation of advising and mentoring hubs in all colleges. Invested ~\$26M in student success initiatives resulting in significant graduation rate and retention improvements.
- *Technology:* Absorbed University Information Technology into Academic Affairs. Involved in the creation of the division of IT and the position for the newly-hired Vice President for IT/CIO.
- *Personnel:* Significantly participated in the selection of the majority of Cabinet members. Appointed numerous deans and other senior administrators. Supported two deans becoming provosts and one becoming a university president. Hired 250 tenure-track faculty. Created several faculty, staff, and administrator professional development, leadership and onboarding programs. Created a faculty equity program addressing unique regional cost of living issues, salary inversions, and salary compression.
- *Capital planning:* Executive steering committee member for new \$130M Interdisciplinary Science Complex to be completed in 2021. Strategically invested millions to create 21<sup>st</sup> century teaching and learning spaces across campus.
- *Shared governance:* Stabilized SJSU's academic enterprise during considerable institutional instability and turbulence. Effectively collaborated with Academic Senate and faculty leaders in establishing a structure for strengthening shared governance practices and improved communication among and between administration and faculty.
- *Accreditation:* Led successful reaffirmation of university accreditation for seven years from the Accrediting Commission for Schools, Western Association of Schools and Colleges.
- *System leadership:* Member of the California State University (CSU) Research and Scholarly Activity Steering Committee, providing system-wide advice to the assistant vice chancellor for research. Commissioner for the Commission on the Extended University, advising the chancellor on system-wide extended education, online and international activities. Work closely with assistant vice chancellor for student success and strategic initiatives on the system-wide Graduation Initiative 2025. Mentor at CSU new provost's onboarding program. Past member of the CSU Academic Affairs Leadership Council Steering Committee, a small group of provosts who provide leadership support to the executive vice chancellor for academic and student affairs.

**Dean, The Collins College of Hospitality Management. James A. Collins Distinguished Chair and Professor. California State Polytechnic University, Pomona (2007-2013)**

Dean of the first and largest hospitality management program in California. Regarded as one of the top hospitality management programs in the country. The college includes 1,400 diverse students and 30 faculty. The dean has fiscal responsibility for a \$3M operating budget, a \$10M endowment, the college's open-to-the-public restaurant, and external programs that net in excess of \$500K annually.

Selected college-level accomplishments

- Raised \$15M in cash, gifts-in-kind, bequests, and pledges. Restructured the college's 40-member advisory board, including bylaws revision, development of subcommittees, and the addition of several nationally-renowned hospitality leaders. All advisory board members made gifts to the college.
- Led the design of new academic facilities (\$10M+ privately funded) opened in 2015 featuring state-of-the-art learning spaces.
- Established The Collins College Masters of Science in Hospitality Management, regarded as one of the top ten Masters programs in the country. Created the curriculum and business model for this self-supported program that exceeded budget and enrollment projections. Program generated \$175,000 net annually. Assisted other colleges to develop similar self-support models.
- Crafted the faculty senate referral and led lobbying efforts to change The Collins School into The Collins College.
- Facilitated strategic planning retreats culminating in a comprehensive plan that was regularly revised. Developed and implemented college initiatives, deliverables, timeline, and annual evaluation from plan.
- With the support of the administration and the faculty, effectively managed significant budget reductions while improving the college's academic programs and initiatives. Addressed funding reductions through effective enrollment and staffing management, fundraising activities, merchandise sales, and self-supported programs.
- Repositioned endowment funds to focus significant resources on competitive faculty seed grants and faculty research, travel, and development programs. Performed a research audit to refine faculty scholarship incentive programs. Worked with the Reappointment, Tenure and Promotion Committee to increase scholarly expectations for tenure. Created quarterly faculty and student research symposiums.
- Managed multiple college-run events, including Hospitality Uncorked (nets ~\$250K annually), Visitor Industry Outlook Conference (200+ attendees), Frank Lectureship Series (prominent industry speaker series), Scholarship Recognition Luncheon, Collins Hospitality Golf Classic, and monthly dean's social events.
- Supervised a college-wide sustainability audit and action plan in conjunction with the John T. Lyle Center for Regenerative Studies. New building received LEED Gold certification, the first on campus.
- Developed career services coordinator and director of communications and external relations positions. Created student ambassadors and mentor programs. Co-established The Collins College Hospitality Society and the Alumni Board of Advisors. Hosted university alumni networking events throughout the country.

- Established multiple channels of communication, including bi-annual award-winning magazine, quarterly notes from the dean, weekly "The Collins College Update" newsletter, website, college Facebook and LinkedIn pages, and an active public relations program.

#### Selected university- and system-level accomplishments

- Served on university- and system-level committees that established the structure of the CSU graduation initiative focusing on improving student retention and graduation rates.
- Served on the university's Enrollment Planning Group and Impaction Committee and participated in developing the university-wide impaction plan.
- Worked with the provost on the creation of college-level strategic planning guidelines. Presented at university-wide strategic planning seminars for department chairs.
- Improved equity of Academic Affairs resource allocation to the colleges through consultations with the provost and the executive director of Institutional Research & Academic Resources. Chaired committee to evaluate Academic Affairs' current funding rubrics, providing suggestions for improvement. Assisted the provost in developing rubrics for evaluating and restructuring academic programs to address budget reductions.
- Drafted a memorandum of understanding between University Advancement and Academic Affairs for the university's successful \$150M comprehensive campaign. Assisted other colleges in developing fundraising case studies.
- Contributed to the successful review process for regional accreditation by WASC, culminating in university reaccreditation for the maximum ten-year period. Drafted interim report with the associate provost for Academic Programs.
- Represented Academic Affairs on the Cal Poly Pomona Foundation Board of Directors, the Human Subjects Institutional Review Board, and the IT Governance Committee.

#### **California State University (CSU) Director of Hospitality Management Education (2008-2013)**

Appointed by the CSU chancellor as the system-wide director of hospitality management education. Provided support for 14 hospitality programs in the CSU system. Created the CSU Hospitality Management Education Initiative (HMEI). Managed the CSU Hospitality Industry Advisory Board comprised of senior-level executives in the hospitality industry and the CSU Hospitality Education Leadership Committee comprised of program leaders.

- Worked closely with the CSU senior advisor of campus advancement and the vice chancellor of university relations and advancement. Managed annual meetings with the chancellor and advisory boards.
- Created white papers and held forums on 21<sup>st</sup> century literacies, improving graduation rates, sustainability, diversity, and leadership.
- Expedited the approval of automatic transfer agreements (articulation) for hundreds of courses between CSU hospitality management programs and community colleges throughout California.
- Partnered with the CSU African American Initiative, hosting planning meetings and participating in outreach events. Created a program focusing on the Hispanic community and developed outreach materials in Spanish.
- Created and managed Adopt a Campus, Take a Student to Work Day, Experience Hospitality, and Hospitality Legislative Lobby Day.

- Developed and maintained the CSU Hospitality Management Education Web Portal:  
<http://www.calstate.edu/hospitality>.

**Senior Advisor to the President. UNLV (2007)**

This cabinet-level position provided an open channel of communication to the president's office and assisted the president's relationship with internal and external constituents. Member of the president's leadership team. General committee representation on several university committees, including Faculty Senate Executive Committee, Biomedical IRB, Campus Campaign Committee, New Student Welcome Committee, New Faculty/Staff Orientation, Lynn Bennett Early Childhood Research Council, Advancement, and Diversity Task Force.

**Associate Dean for Strategic Initiatives, William F. Harrah College of Hotel Administration (Harrah Hotel College). UNLV (2006-2007)**

Worked closely with the dean on the development and implementation of the college's strategic plan. Participated in the case development and ask of a \$30M gift. Assisted in the planning of new facilities. Co-developed a business model and funding proposal for the creation of a hospitality campus in the United Arab Emirates.

**Chair, Department of Food and Beverage Management, Harrah Hotel College. UNLV (2004-2006)**

Department housed fourteen full-time and five part-time faculty. Responsibilities included participating in faculty personnel decisions; managing the department budget; evaluating the performance of faculty, graduate assistants, and staff; preparing course schedules and assigning teaching responsibilities to the faculty; developing and managing online courses; supporting ongoing extramural funding; and fundraising.

**ACADEMIC APPOINTMENTS**

**Harrah Hotel College. UNLV**

Promoted to full professor: 2007. Promoted to associate professor: 2004. Appointed to assistant professor: 1999. Taught freshman-level courses, the college's capstone course in strategic management, and research methods courses at the master's and doctoral levels. Student evaluations of courses taught over an eight-year period averaged 3.78 (out of 4.0).

**Co-Instructor, Management Science and Information Systems. PSU (1998)**

Assisted in the teaching of simulation modeling.

**Teaching Assistant, Harrah Hotel College. UNLV (1990, 1993-1995)**

Taught: Hospitality Purchasing. Assisted in the teaching of market and feasibility studies.

**Teaching Assistant, Hotel and Tourism Management. New York University (1989)**

Assisted in the teaching of hotel development.

**PROFESSIONAL EXPERIENCE**

Research consultant, National Restaurant Association Educational Foundation (2000-2007)

Series editor, Prentice Hall, Inc. (2000-2005)

Executive vice president and chief operating officer, Hospitality Media Solutions. (1995-1996)

Food and beverage manager, Mammoth Mountain Ski Area (1992-1993)

Associate real estate consultant, Kenneth Leventhal and Company (1991-1992)

## **UNIVERSITY SERVICE PRIOR TO SJSU**

### **The California State Polytechnic University, Pomona**

Emerging Technologies Working Group co-chair (2013)

Enrollment Planning Group (2012-2013)

Cal Poly Pomona Foundation Board of Directors (2010-2011)

Graduation Initiative Committee (2009-2010)

IT Governance Executive Committee (2008-2009)

Human Subjects Institutional Review Board (2008-2013)

Campus Finance Planning Committee (2008-2013)

Academic Affairs Division Budget Advisory Committee (2008-2013)

### **UNLV**

Honors College Advisory Committee (2006-2007)

Comprehensive Campaign Steering and Launch Committee for successful \$500M campaign (2005-2007)

Academic Culture Committee (2005-2007)

Nutrition Sciences Working Group chair (2004-2005)

UNLV Biomedical Sciences Institutional Review Board (2003-2007)

Department Chair Task Force (2003-2004)

Sabbatical Committee (Faculty Senate) (2000-2003)

Technology Committee (Faculty Senate) (2000-2002)

### **Harrah Hotel College. UNLV**

Various college comprehensive campaign committees (2005-2007)

New College Facilities Planning Committee (2005-2007)

Doctoral Admissions Committee (2003-2007)

Doctoral Qualifying Examination Committee (2003-2005)

Doctoral Program Review Committee (2002-2005)

Graduate Program Marketing Committee (2002)

Faculty Minimum Standards Committee (2002)

Graduate Faculty Status Committee (2000-2007)

Doctoral Program Comprehensive Assessment Committee (1999-2003)

Master's Admissions Committee chair (1999-2003)  
College's Annual Best Graduate Research Awards chair (1999-2001)  
College Research Committee (1999-2000)  
Hotel Graduate Student Association (HGSA) faculty advisor (1999-2007)

### **EDITORIAL BOARD MEMBERSHIPS**

Senior editor: Developments in Business Simulation and Experiential Learning (2004)  
Editor: Journal of the Foodservice Symposium University (2004-2005)  
Associate editor: Journal of Foodservice Business Research (2004-2008)  
Research editor: QSR Magazine (2004-2006)  
Editorial Board: Journal of Hospitality and Tourism Research (2004-2007)  
Editorial Board: Simulation and Gaming (2002-2015)  
Editorial Board: Journal of Foodservice Business Research (2002-2013)  
Editorial Board: UNLV Journal of Hospitality, Tourism & Leisure Science (2001-2007)  
Editorial Board: International Journal of Hospitality Information Technology (2001-2003)  
Editorial Board: Journal of Hospitality and Tourism Education (2000-2009)  
Editorial Board: Journal of Foodservice Marketing (2000-2002)

### **PROFESSIONAL SOCIETIES**

Association of Business Simulation and Experiential Learning (ABSEL) (2000- )  
fellow (2008-)  
director at large (2007-2009)  
president (2006)  
president elect (2005)  
vice president, program chair, and local arrangements coordinator (2004)  
proceedings editor (2003)  
track chair (2002)

International Council on Hotel, Restaurant, and Institutional Education (I-CHIRE) (1995- )  
secretary (2009-2011)  
Publications Council (2001-2005)  
Membership Committee (2000)

Foodservice Symposium (2001-2005)  
Board of Directors (2002-2005)  
conference moderator (2002-2005)  
keynote speaker (2001)

Hospitality Technology Magazine Advisory Board (2002-2007)

Las Vegas International Hospitality and Convention Summit (2004-2007)  
Past track chair, manuscript reviewer, presenter, and moderator.

## **PUBLIC AND PRIVATE SERVICE**

Rotary Club of San Jose (2015- )

California Restaurant Association Board of Directors (2010-2013)

Disney College Program National Advisory Board (2008-2011)

Poverello House (homeless shelters in Las Vegas) (2001-2005)

Past secretary and member of the Board of Directors. Founder and co-organizer of annual fundraising event: Friends of Nevada.

## **GRANTS AND CONTRACTS**

Feinstein, A.H., Blaylock, R. (2016). Student Success at San Jose State University. The Koret Foundation. Awarded \$2,000,000.

Feinstein, A.H. (2015-2018). Promoting Active Learning Strategies through the Flipped Classroom Model in STEM Gateway Courses at San José State University, California State University-Los Angeles, and Cal Poly Pomona. United States Department of Education. First in the World (FITW) grant. Project Director. Awarded \$3,000,000.

Feinstein, A.H. (2005-2007). Memory, Expertise, and Decision Making. Harrah Hotel College. Co-PI. Awarded \$3,000.

Feinstein, A.H. (2003-2006). NRAEF Instructional System Research Grant: ServSafe Assessment, National Restaurant Association Educational Foundation. PI. Awarded \$20,000.

Feinstein, A.H. (2005). Electronic Channel Distribution Think Tank, Hotwire.com, Pegasus, and Travelscape. Co-PI. Awarded \$7,500.

Feinstein, A.H. (2005). 2005 Foodservice Symposium University Grant, Foodservice Symposium, Co-PI. Awarded \$5,000.

Feinstein, A.H. (2004). NRAEF Instructional System Research Grant: ServSafe Assessment, National Restaurant Association Educational Foundation, PI. Awarded \$3,000.

Feinstein, A.H. (2004). Foodservice Symposium University Grant, Foodservice Symposium, PI. Awarded \$5,000.

Feinstein, A.H. (2001). NRAEF Bar Code Assessment Phase III, National Restaurant Association Educational Foundation. PI. Awarded \$5,000.

Feinstein, A.H. (2001). NRAEF Bar Code Assessment Phase II, National Restaurant Association Educational Foundation, PI. Awarded \$12,000.

Feinstein, A.H. (2001). Prentice Hall Web Research and Development Grant, Prentice Hall, Inc. PI. Awarded \$7,500.

Feinstein, A.H. (2000). NRAEF Bar Code Assessment, National Restaurant Association Educational Foundation. PI. Awarded \$10,000.



## AWARDS FOR RESEARCH AND SCHOLARSHIP

- Cannon, H.M., Cannon, J.N., Geddes, B.C., & Feinstein, A.H. (2016). Teaching Values: An Experiential Approach. *Developments in Business Simulation and Experiential Learning*, 43. Awarded Best Paper: Innovations in Future Directions in Education Track.
- Geddes, B.C., Cannon, H.M., Cannon, J.N., & Feinstein, A.H. (2015). Developing Educational Strategies for Experiential Learning: An Application of Service Dominant Logic from Marketing. *Developments in Business Simulation and Experiential Learning*, 42. Awarded Best Paper.
- Cannon, H.M., Geddes, B.C., & Feinstein, A.H. (2014). Experiential Strategies for Building Individual Absorptive Capacity. *Developments in Business Simulation and Experiential Learning*, 41. Awarded Best Accreditation Paper.
- Bogicevic, V., Bujisic, M., Cobanoglu, C., & Feinstein, A.H. (2014). The moderating effect of demographics on the relationship between hotel room design characteristics and purchase intent. *The 19<sup>th</sup> Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism*. Awarded Asia Pacific Journal of Tourism Research (APJTR) Best Paper.
- Cannon, H.M., Feinstein, A.H., Friesen, D.P., & Yaprak, A. (2013). The Role of Simulations in Organizational Learning: Building Individual Absorptive Capacity. *Developments in Business Simulation and Experiential Learning*, 40. Awarded Best Experiential Paper.
- Cannon, J.N., Cannon, H.M., Friesen, D.P., & Feinstein, A.H. (2011). Would you take a marketing man to a quick service Restaurant? Modeling corporate social responsibility in a food service menu-management simulation. *Developments in Business Simulation and Experiential Learning*, 38. Awarded Best Paper.
- Cannon, H.M., Friesen, D.P., Lawrence, S.J. & Feinstein, A.H. (2009). *The Simplicity Paradox: Another look at complexity in design of simulation and experiential exercises*. Paper presented at the 36<sup>th</sup> Annual Association for Business Simulation and Experiential Learning, Seattle WA. Awarded Best Paper.
- Cormany, D. & Feinstein, A.H. (2008). *Implementation of effective experiential learning environments*. Paper presented at the 35<sup>th</sup> Annual Association for Business Simulation and Experiential Learning, Charleston, NC. Awarded Best Paper.
- Mcmanus, A. & Feinstein, A.H. (2008). *Internships and occupational socialization: What are students learning?* Paper presented at the 35<sup>th</sup> Annual Association for Business Simulation and Experiential Learning, Charleston, NC. Awarded Best Graduate Student Paper.
- Feinstein, A.H., Raab, C., & Stefanelli, J.M. (2005). Educational technology research in the hospitality industry. *Journal of Hospitality and Tourism Education*, 17(4), 9-18. Awarded Paper of the Year.
- Feinstein, A.H., Raab, C. & Stefanelli, J.M. (2005). Instructional systems research in the hospitality industry. *Journal of Hospitality and Tourism Education*. 17(3). 34-45. Awarded Paper of the Year.
- Feinstein, A.H., Mann, S.H., & Corsun, D. (2002). Computer simulation, games, and role-play: Drawing lines of demarcation. Association of Business Simulation and Experiential Learning Conference. Pensacola, FL. Awarded Best Paper.
- Feinstein, A.H. & Cannon, H.M. (2001). Fidelity, verifiability and validity of simulation: Constructs for evaluation. Association of Business Simulation and Experiential Learning Conference. San Diego, CA. Awarded Best Paper.
- Feinstein, A.H. & Vondrasek, D. (2001). A study of relationships between job satisfaction and organizational commitment among restaurant employees. International CHRIE conference. Toronto, Canada. Awarded Best Paper.
- Sam and Mary Boyd Distinguished Professor Award in Research (2002-2003)  
Outstanding Harrah Hotel College Graduate Faculty Award (2002-2003)  
Second place award for dissertation research. Fourteenth Annual Pennsylvania State University Graduate Research Exhibition (1999)

Academic Computing Fellow, The Pennsylvania State University (1997-1999)

The university awards fellowships to doctoral students with a significant aptitude in computing applications within their discipline. Fellows are awarded a stipend, tuition, and a research grant.  
Outstanding UNLV graduate student (1995)

## ARTICLES IN REFEREED JOURNALS

- Bogicevic, V., Cobanoglu, C. Bujisic, M., & Feinstein, A.H. (2018 – In Press). Gender and Age Preferences of Hotel Room Design. *International Journal of Contemporary Hospitality Management*.
- Latour, K.A., Latour, M.S., & Feinstein, A.H. (2011). The Effects of Perceptual and Conceptual Training on Novice Wine Drinkers' Development. *The Cornell Hotel and Restaurant Administration Quarterly*. 52(4), 445-457.
- Singh, D., Kim, Y.S., & Feinstein, A.H. (2011). Internet utilization as a medium for training employees in multi-unit restaurants, *Journal of Foodservice Business Research*. 14(2), 122-145.
- Myung, E., Feinstein, A.H., & McCool, A.C. (2008). Using a discrete choice model to identify consumer meal preferences within a prix fixe menu. *Journal of Hospitality and Tourism Research*. 32(4), 491-504.
- Myung, E., McCool, A.C., & Feinstein, A.H. (2008). Understanding attributes affecting meal choice decisions in a bundling context. *International Journal of Hospitality Management*. 27(1), 119-125.
- Feinstein, A.H., Dalbor, M., & McManus, A. (2007). Assessing the Effectiveness of ServSafe® online. *Journal of Hospitality and Tourism Education*. 19(4) 11-20.
- Kim, A., Dalbor, M.C., & Feinstein, A.H. (2007). An examination of cost management behavior in small restaurant firms. *International Journal of Hospitality Management*. 26(2), 435-452.
- Werner, W., Feinstein, A.H., & Hardigree, C.E. (2007). The risk to the American fast food industry of Obesity Litigation. *The Cornell Hotel and Restaurant Administration Quarterly*. 48, 201-214.
- Werner, W., Feinstein, A.H., & Hardigree, C.E. (2007). Overtime Exemptions: The impact of the Department of Labor's new regulations on the quick-service restaurant industry. *Electronic Journal of Hospitality Legal, Safety and Security Research*. Vol III, 25 pages. Available: [http://www.hospitalitylawyer.com/Volume\\_III\\_Article\\_1.pdf](http://www.hospitalitylawyer.com/Volume_III_Article_1.pdf).
- Christodoulidou, N., Brewer, P. & Feinstein, A.H. (2007). Electronic Channels of Distribution: Challenges and Solutions for Hotel Operations. *Florida International University Hospitality and Tourism Review*, 25(2), 92-100.
- Myung, E., Barrash, D., & Feinstein, A.H. (2006). The effects of coupon promotion on repeat visits in restaurants. *The Journal of Foodservice Business Research*. (9)1, 55-75.
- Dalbor, M.C., Feinstein, A.H., & Mao, Z. (2006). A review of restaurant valuation literature. *The Journal of Hospitality Financial Management*.
- Brewer, P., Feinstein, A.H., & Bai, B. (2006). Electronic Channels of Distribution: Challenges and Solutions for Hotel Operations. *Florida International University Hospitality and Tourism Review*. 24(2), 68-77.
- Feinstein, A.H., Raab, C. & Stefanelli, J.M. (2005). Educational technology research in the hospitality industry. *Journal of Hospitality and Tourism Education*. 17(4), 9-18.
- Feinstein, A.H. Raab, C. & Stefanelli, J.M. (2005). Instructional systems research in the hospitality industry. *Journal of Hospitality and Tourism Education*. 17(3), 34-45.
- Zakrzewski, C., Feinstein, A.H., & Sammons, G. (2005). A comparison of digitized video and illustrated audio in computer assisted instruction. *Journal of Hospitality and Tourism Education*. 17(1), 47-54.
- Weiss, R., Feinstein, A.H., & Dalbor, M.C. (2004). Customer satisfaction of theme restaurant attributes and their influence on return intent. *Journal of Foodservice Business Research*. 7(1), 23-42.

- Johnson, L., Shin, J.H., Feinstein, A.H., & Mayer, K.J. (2003). Validating a food safety instrument: Measuring food safety knowledge and attitudes of restaurant employees. *Journal of Foodservice Business Research*. 6(2), 59-66.
- Feinstein, A.H. & Cannon, H. (2003). A hermeneutical approach to external validation of simulation models. *Simulation & Gaming*. 34(2), 186-197.
- Washington, K., Feinstein, A.H. & Busser, J. (2003). Evaluating the effect of training on perceptions of internal occupational status. *International Journal of Hospitality Management*. 22(3), 243-265.
- Feinstein, A.H., Hinshton, T.S., & Erdem, M. (2002). Exploring the effects of music atmospherics on menu item selection. *Journal of Foodservice Business Research*. 5(4), 3-25.
- Feinstein, A.H. & Parks, S. (2002). The use of simulation in hospitality as analytic tool and instructional system: A review of the literature. *Journal of Hospitality and Tourism Research*. 26(4), 396-421.
- Feinstein, A.H. & Cannon, H. (2002). Constructs of simulation evaluation. *Simulation & Gaming*. 33(4), 425-440.
- Feinstein, A.H. & Mann, S.H. (2002). Charting the experiential territory: Clarifying definitions and uses of computer simulation, games, and role-play. *Journal of Management Development*. 21(10), 732-744.
- Busser, J.A., Benson, T.M., & Feinstein, A.H. (2002). The effect of aesthetic quality and exposure on spectator recognition of sponsorships. *Journal of Hospitality, Tourism, and Leisure Science*. 29 pages.
- Feinstein, A.H. (2001). An assessment of the effectiveness of simulation as an instructional system. *Journal of Hospitality and Tourism Research*. 25(4), 421-443.
- Feinstein, A.H. & Vondrasek, D. (2001). Relationships between job satisfaction and organizational commitment among restaurant employees. *Journal of Hospitality, Tourism, and Leisure Science*. 26 pages.
- Chen, S. & Feinstein, A.H. (2001). Hospitality students' use of the Internet. *Journal of Hospitality and Tourism Education*. 13(3/4), 121-135.
- Feinstein, A.H., Martin, J., & Ogawa, R. (2001). Using a cognitive prosthesis to assist foodservice managerial decision-making. *International Journal of Hospitality Information Technology*. 2(1), 41-55.
- Dalbor, M.C. & Feinstein, A.H. (2001). Was Thomas Jefferson trained for his profession? The learned versus trained hospitality student. *Journal of Hospitality and Tourism Education*. 13(1), 25-28.
- Feinstein, A.H. & Dalbor, M.C. (2001). Increasing the odds of learning: Teaching probability through experiential learning. *The Bottom Line*. 16(3), 13-15.
- Feinstein, A.H. & Stefanelli, J.M. (2000). Implementation of a quick-service management curriculum in a baccalaureate hospitality program. *Journal of Hospitality and Tourism Education*. 12(3), 12-14.
- Feinstein, A.H. & Mann, S.H. (1999). The development and assessment of a foodservice instructional simulation technique (FIST). *Journal of Hospitality and Tourism Education*. 10(3), 19-27.
- Feinstein, A.H. & Stefanelli, J.M. (1999). Technology applications in foodservice purchasing: A primer for foodservice marketers. *Journal of Foodservice Marketing*. 3(2), 3-22.
- Feinstein, A.H. & Fried, B. (1997). Developing a general and vocational education needs assessment model focused on a community's primary business activity. *Journal of Hospitality and Tourism Education*. 9(2), 31-39.

## BOOKS

- Feinstein, A.H., Hertzman, J. & Stefanelli, J.M. (2017). *Purchasing: Selection and procurement for the hospitality industry (9th Ed.)*. New York: John Wiley and Sons. Also published previous editions and accompanying Instructor's Manuals and Student's Workbooks. Text is utilized at more than 200 colleges and universities worldwide.
- Feinstein, A.H. & Stefanelli, J.M. (2010). *Purchasing for Chefs: A Concise Guide (2<sup>nd</sup> Ed.)*. New York: John Wiley and Sons. Also published previous edition and accompanying Instructor's Manuals.

## ARTICLES IN REFEREED CONFERENCE PROCEEDINGS

- Cannon, H.M., Cannon, J.N., Geddes, B.C., & Feinstein, A.H. (2016). Teaching values: An experiential approach. *Developments in Business Simulation and Experiential Learning*, 43.
- Gentry, J.W., Kaulbach, M., Smith, J.A., Simon, R. Feinstein, A.H., & Burns, A.C. (2015). The changing academic environment: What role will experiential learning play in the survival of higher education. *Developments in Business Simulation and Experiential Learning*, 42.
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- Cannon, H.M., Geddes, B.C., & Feinstein, A.H. (2014). Experiential strategies for building individual absorptive capacity. *Developments in Business Simulation and Experiential Learning*, 41.
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## **OTHER RESEARCH EXPERIENCE**

More than eighty refereed/invited presentations at academic and professional meetings.

Chaired numerous doctoral dissertation committees and master's thesis committees at UNLV. Served on many graduate committees at both UNLV and Cal Poly Pomona.

## **PERSONAL INTERESTS AND HOBBIES**

Enjoy spending time with my family. Kerry and I have been married for 22 years and we have a son (17) and daughter (13).

Regularly read and discuss books associated with management, leadership, and motivation.

Collect wine with a focus on Chateauneuf-du-Pape.

Appreciate '50s and '60s Jazz.

National member of the Confrérie de la Chaîne des Rôtisseurs.

Enjoy fishing, hiking, mountain biking, disc golfing, free diving, bodyboarding, and skiing.