



**FOR IMMEDIATE**

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## **New Catering & Convention Services Book by TISOH Academic Consultant & Guest Lecturer**

**LAS VEGAS** – Patti Shock CHT, CPCE, CGSP, Academic Consultant to TISOH, recently wrote a book with Lisa Lynn Backus CMP, CPCE, a long-time guest lecturer at the school. The book, entitled *Catering and Convention Service Survival Guide in Hotels and Casinos*, is published by Business Expert Press and presented in association with the National Association for Catering & Events (NACE).

The book shares in-depth knowledge of what a catering and convention services manager (CCSM) does, the emotional and technical skills required, and how it relates to planners and contracts. Topics include communication, food and beverage information, banquet service styles, menu planning, and event space setup standards. Included are best practices for working with nonprofits, social events, weddings, associations, corporate clients, VIPs, celebrity events, and tradeshow.

The two authors are noted experts in the field of catering and convention services. Lisa Lynn Backus is Senior Catering Convention Services Manager at the Rio All-Suite Hotel & Casino in Las Vegas, and has decades of experience at top properties. Patti Shock has been the Academic Consultant for TISOH for the past 10 years, overseeing the academic programs of the accredited continuing education institution. Ms. Shock was inducted into the Event Industry Council (formerly the Convention Industry Council) Hall of Leaders. She is the recipient of first national Icon Award from the National Association for Catering & Events (NACE) and the Legacy Award from the NACE-Las Vegas Chapter.

The mission of TISOH is to provide current hospitality education and exceptional networking opportunities for students. Director of Academic Affairs for TISOH and President-Elect for NACE, Donnell G. Bayot, PhD CHE CPCE said “This book fits into the mission of the school perfectly with the current and practical information it imparts. These are the exact skills we teach our students.”

### **About The International School of Hospitality**

The International School of Hospitality (TISOH) was founded in Las Vegas, Nev., in 2005. TISOH offers quality short-term, practical training and career development programs in hospitality. Developed for the industry and by the industry, TISOH’s small class sizes and online courses include: concierge, conference management and event planning, catering, exhibition & tradeshow management, hospitality leadership and supervision, hospitality human resources, hospitality marketing & sales, hotel operations, and wedding coordination and design. Diploma graduates, trained by working experts in the field, enjoy an 85 percent job placement rate. TISOH 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, visit [www.tiso.com](http://www.tiso.com) or call (702) 947-7200.

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