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As we enter the third year of the Boston Hospitality Review and our second year as Editor and Publisher, we continue to be inspired by the focus of this publication. To quote our colleagues and predecessors, Brad Hudson and Chris Muller, “The Boston Hospitality Review is an interdisciplinary publication devoted to scholarship and reflection about the theory and practice of hospitality as a business activity and cultural phenomenon. It has a special connection to our Boston home, and to the surrounding New England region, but the topics discussed will usually transcend geographic boundaries. In the current vernacular, our editorial policy is to act locally and think globally.”

This past year the BHR has travelled far away (Budapest, Hong Kong and Zurich) and close to home (New England, New York and Boston). Authors have covered operational and managerial topics including housekeeping, technology, marketing, food and beverage, branding, human resources and leadership. Trends and practices addressed have ranged from historical perspective – dating back to early Roman times to current use of technology on iPads to maximize restaurant profitability.

The first issue of year three continues the practice of appealing to a range of readers - academics, industry practitioners and those just interested in the hospitality field. It covers six diverse topics from the healthy (spas in New England and farm-to-table sustainability), to the historic (a 60 year old Boston-based, family-run doughnut shop, and Cunard’s 175th anniversary and its longstanding ties to Boston), to the innovative (a new perspective on the product life cycle and the blurring lines between restaurants and grocery stores). We hope you can use these articles in the classroom, with a colleague or simply in dialogue with a friend. We invite you to offer us feedback or suggestions about topics you would like covered – or better yet – we welcome your contributions to future issues.

Warmly,



Arun Upneja  
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Michael Oshins  
Editor