Rider graduates find success in the real world

By Vincent Civitillo
Managing Editor

Despite all gripes about cafeteria food, overcrowded residence halls and baken weekends, statistics show that students at Rider University do well in the job market.

According to Past Graduation Activity of the Class of 2002, a report compiled by the office of Career Services at Rider, 78 percent of the class is employed full-time, 12 percent are enrolled in graduate school full-time and only two percent are not employed at all, based on the 89 percent of students who responded to their survey.

“Our school is about educating people for life, it’s not just about career preparation, but as the numbers show, the skills and experiences students take away from Rider University make them very marketable in the real world,” said Gilbert Rossi, director of Alumni Relations.

“Much of this success can be attributed not to in-class studies, but to practical experiences gained through extracurricular activities,” said sophomore theater major Kimberly Hauser.

“Classes haven’t prepared me for going out into the world, but more the application of what I learned in them,” she said. “Being a theater major, I’ve been very much a hands-on and get three main-stage leads during my time here because taking on a role in a musical or a play is something in itself. Taking on a character from beginning to end and finding its evolution is hard and it’s not something you can learn just from reading a textbook in class.”

For students outside the theater department, internship programs, like the communications’ one fronted by Dr. Frederick Turner, gives students similar practical experiences by placing them directly into the field.

“The goal of the program is to blend professional, academic and practical skills so students can get more experience and make them more marketable in the job market.”

Turner said. “A lot of times people will come to me after they’ve gotten jobs and say that it was the in-field experience they got during their internship that they really landed them the position.”

The internship programs also serve another purpose in giving students a chance to see whether or not they really want to pursue jobs in their respective fields, he said.

“Just as often as students find they really can’t wait to get out into the field, we have students who spend time at the internships and just realize that the profession isn’t for them, which is good because they get to find that out before they graduate,” Turner added.

Patrick Fair, a senior education major currently student teaching at Hightstown High School in Hightstown, N.J., said that his program has helped to reinforce his desire to teach in a way he hadn’t expected.

“When I went in to the job, I thought I wanted to be a guidance counselor at a school, which just requires a certain amount of teaching experience anyway, so I was just doing the job to kind of get that out of the way, but now I really would like to teach,” he said.

“For me it was about the students, just seeing how the teachers I was working with helped them to really get a passion for English and literature inspired me to want to work to do the same.”

One thing Rider could do to help its students feel more comfortable going off into the job market would be to increase the variety in their class curriculum, said marketing major Danielle Clement.

“I feel like they have done their best with their academic curriculum, but what I want to do in market- ing is in the music and magazine industry and I think that this school should have more classes dealing with those topics and not just with accounting and finance,” she said. “Accounting and finance are very important aspects of the field, but they need to think about all of the aspects of marketing such as in the entertainment industry.”

Graduate counseling major Jesse Blake said that he did not feel prepared for the workforce at all after his undergraduate program at Siena Hall University, but feels better prepared now after nearly earning his masters degree at Rider.

“I guess the reason most people don’t feel prepared after undergrad work is because it’s not really as practical as a graduate program,” he said. “My graduate work here at Rider has been awesome because it’s allowed me to get hands-on experience. So if you want to make the best of your undergrad time, the best thing to do is find some kind of organization, whether it’s something on campus, like the TV studio or radio station, or even an off-campus internship, that will allow you to get that kind of hands-on practice because in the end it will really pay off.”

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DO NOT SETTLE FOR NO DESSERT

Making a delight out of raw materials from Daly’s and the C-store

By Jordana Tisman
Staff Writer

Sure, the heaps of white mug cookies you may have looked like a winter wonderland at the end of last semester. Now, however, it is just white slush collecting dirt, not to mention that it keeps poor kids from escaping from campus. In times of turmoil like this, students turn to comfort foods. Just take a look at the tasty do-it-yourself snacks that any Rider student can create in just a couple of easy steps and a quick visit to the C-store.

Rice-Nut-So-Krispie Treats — What’s better than a square compact Rice Krispie treat? Goo, of course. The next time you are in Daly’s and sick of the boring old dessert choices like cake and ice cream day after day, grab a bowl and make your own delicious treat. Throw in some Rice Krispies from the cereal bar, stick in some marshmallows by the hot chocolate in the drink area, mini chocolate chips from the ice cream toppings bar and some M&M’s from the C-store. Stick it in the microwave for one minute for instant Rice Krispie goo. For a peanut-buttery snack add some Reese’s Pieces to the mix.

Go play in the Dirt Cups — This classic treat has been a favorite snack for decades. Head to the C-store and buy Nabisco Oreos for your “dirt,” Snack Pack chocolate or vanilla Jell-O pudding for your “mud” and gummy worms. Mash up the Oreo’s and put in a cup along with the other ingredients. Add a helping of whipped cream from Daly’s for the topping and enjoy.

No Freezer Burn Ice Cream Pie — Instead of eating boring ice cream, turn it into something different. Purchase Honey Maid grahams crackers, marshmallows, Ben and Jerry’s ice cream and M&M’s from the C-store. Stick whipped cream in a cup from Daly’s. Bring home ingredients and mash up the graham crackers adding some melted marshmallow placing them in the bottom of a bowl to serve as your crust. Stick your pint of ice cream into the microwave for 20 seconds. Scoop it out and spread it out over the crust. Put a layering of whipped cream on top, sprinkle on M&M’s and any other toppings of your choice. Place in freezer and eat when hardened.

Monkeying Around with Bananas — There are all sorts of ways to eat these yellow, elongated oranges, but here are just a few creative ones. Take a couple of bananas with you from Daly’s and a HERSHEY’s chocolate bar from the C-store. Melt chocolate in the microwave and roll bare banana in it so it is covered. Stick in your freezer and eat when hardened. If you want, you can make a chocolate banana popsicle and stick the back of a plastic spoon into it. For more banana fun, try painting one with creamy peanut butter and rolling it in graham cracker crumbs for a filling and tasty snack.

Just a Punch of Flavor — To give your glass of Sprite or Mountain Dew from the C-store a kick, make ice cubes out of fruit juices like Punch, Fruit Works, Dole or Tropicana. Use these same juices to make fruit pops by putting flavors such as lemonade, tangerine citruss, fruit punch or peach papaya from the residence hall vending machines into a popsicle making ice tray.

I-want-Smore — This old classic gets a new twist. Just put a handful of marshmallows, a box of Honey Maid graham crackers and some plain chocolate bars at the C-store. Sandwich the marshmallow and chocolate in between two graham crackers. Pop the whole thing in the microwave for about 20 seconds and serve.

If all else fails, resort to making classics like trail mix by using any of the items that appeal to you in the C-store’s basins. S’mores, Ritz and Triscuit sandwiches with cheese, turkey and tomato are tasty as well. Enjoy.

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