

**Advancing Space Tourism
Programming & Initiatives
Rosen College of Hospitality Management**

Specialized Campus

9907 Universal Boulevard, Orlando FL 32819

(In the heart of the I-Drive corridor)



UCF

No.1

2025
CEOWORLD
MAGAZINE

2024
SHANGHAI
RANKING

No.1

**BEST HOSPITALITY
AND HOTEL
MANAGEMENT
SCHOOL**

**Hospitality & Tourism
Management Program
IN THE USA**

IN THE WORLD

**No.4 IN THE
WORLD**



Space Settlement & the Hospitality Ecosystem

SSEP Mission 21

NCESSE – National Center for Earth & Space Science Education

Ferry Flight of SSEP Payload to **ISS on SpaceX Dragon (2026)**

Exploratory

Effects of microgravity on food production in space

Fresh, protein rich, sustainable, texture-enhanced, shelf-stable, meal satisfaction

Food is Essential

Nutritional Health, Well-being

Community, Comfort, Tradition

GROW REPAIR MAINTAIN REGULATE

Topics

Coagulation – structure, moisture retention and texture

Hydrocolloid Gelation – new appealing, and easy-to-eat, non-crumbly food options



Faculty Fellow Space Tourism

Academic lead for efforts in space tourism research, partnerships, student engagement, and the university's innovation ecosystem

Chef Cesar Rivera



Director of Food & Beverage Operations

Certified Chef & Culinary Instructor – responsible for 3 fully operational and instructional kitchens & Beverage lab





THANK YOU

Go Knights!!

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Gravity may be overrated, but hospitality is not!

