Dear alumni and friends:

Commencement 2000 was a very exciting time at Johnson & Wales University, and each of our campuses celebrated in its own special way. The editors of J&W Magazine have decided to highlight this fact, presenting a series of stories that distinguish the unique people and events of each of our campus locations. I think you will enjoy the variety of the features they have chosen.

However, this is a year when I feel that we should not only highlight the individual pieces of the puzzle that comprise graduation at Johnson & Wales, but we should also look at—and be proud of—the bigger picture as well. A milestone was set for the University as we graduated a record number of students with associate, bachelor's, master's and doctoral degrees. A total of 6,115 new Johnson & Wales graduates received their diplomas—some to continue on for further education, and some to enter the careers for which they have been preparing during their time spent on campus. (Campus-by-campus, that’s 4,652 in Providence; 667 in Charleston; 552 in North Miami; 216 in Norfolk, and 28 in Vail.)

In addition, honorary doctorsates were awarded to 19 prominent individuals, from a wide range of professions—including leaders in industry, religion and government, from both the United States and abroad. A listing of these distinguished men and women can be found on page five.

As we all know, commencement marks a beginning, not an end. While our graduates may be leaving campus and classroom, they will be entering offices, kitchens, hotel properties and boardrooms at hundreds of the world’s leading employers. A sampling of these premier placements includes Fidelity Investments, the Savoy Hotel in London, Textron, Marriott World Trade Center and the Aspen Skiing Company.

And finally, this commencement supplement to J&W Magazine marks a full year of our new, more comprehensive format. We continue to fine-tune and improve the publication’s design and features, always looking to provide you with a more interesting magazine filled with relevant information about Johnson & Wales. Let us know how we are doing. We can be reached at 8 Abbott Park Place, Providence, RI 02903 or via E-mail at jwmagazine@jwu.edu. We look forward to hearing from you!

John A. Yena
University President

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**Father Knows Best**

**Speaker Wallace Doolin shares some advice and receives an honorary degree and a special gift in return**

by Cathy Sengel

I t was a Kodak moment. Father and daughter, both on stage in commencement robes. He was being presented an honorary doctor of business administration in hospitality management. She doing the honors and about to receive a degree of her own. Both wrapped in a hug of mutual pride.

Though he was prepared for the award, Wallace Blair Doolin, president and CEO of Carlson Restaurants Worldwide and T.G.I. Friday’s, was surprised to find it was Melissa Doolin placing his hood. For Melissa, graduating from The Hospitality College, the chance to cloak her father with his academic mantle was the high point of ceremonies during the 86th commencement at the Providence Campus.

“I am so honored,” Melissa said, anticipating the moment. “My father is an amazing man, both personally and professionally. He’s been a tremendous role model and mentor.”

As guest speaker for commencement for the Colleges of Business and Hospitality and the School of Technology, Wallace Doolin addressed his daughter, her classmates and the hundreds gathered for the ceremonies about measures of success.

Graduating senior Melissa Doolin hugs her father Wallace Blair Doolin, who was awarded an honorary doctor of business administration in hospitality management by Johnson & Wales University president, Dr. John Yena.

“Competence and confidence are pretty important factors for success in life. Treat people with respect and you will do well anywhere in the world,” he said, urging them to give to their community, turn failures into opportunities, and find their passions. “You will be most successful at what you have a passion to do,” Wallace Doolin advised.

Melissa Doolin said she found her passion early in life in the service industry—“the thrill of it...the rush of it”—as a child of parents involved in the business. And her father was right. From that passion, success has flowed. Participation in student government at Johnson & Wales, stints with tourism associations in Rhode Island and Georgia, and service as a student ambassador for the United States to Europe and Australia won Melissa Doolin the 2000 Alumni Award for enhancing the reputation of the University—something, it seems, she will continue to do. She’s already secured a job with the National Restaurant Association’s Education Foundation in Chicago where she will serve as liaison between the national and state chapters of the organization—and where she intends to point others in the direction of Johnson & Wales.
Graduation Gifts and Oak Trees
A campus leader is honored
by Jennifer J. Sutherland

"A
alysis of the oak tree and the onion: It takes decades for an oak tree to come full to maturity, which will then provide shade, indicating durability, strength and greatness. An onion grows within several days and soon after (unless eaten) starts to rot. I believe Johnson & Wales is in the business of growing oak trees."

— Karl J. Guggenmos '93

O
n the eve of commencement, graduating students bask in the love of family and friends, receiving gifts and accolades, congratulations and praise. The evening was no different for Chef Karl J. Guggenmos '93, director of culinary education at the Charleston Campus. Guggenmos received his first "graduation gift" in the form of a surprise announcement of the founding of the Guggenmos Endowed Scholarship for Culinary Excellence. The scholarship was created by Ann and John Stewman III to honor Guggenmos' leadership, as well as the growth of the Charleston culinary arts program during his tenure, and to help continue the tradition of "nurturing oak trees" in South Carolina.

Guggenmos received a second gift during the graduation ceremonies themselves. In a salute from fellow administrators, J&W bestowed upon him the University's New American Chef Medalion. The award recognizes an individual pegged to accomplish great things in the new millennium. Guggenmos will be heading north in the fall to become dean of the College of Culinary Arts in Providence. Upon receiving the award, the chef shared his heartfelt sentiments for his Charleston family of graduates, friends and associates with the words of an old Bavarian farewell song that ended with the lines, "Fulfill your dreams/Forget me not/You are forever in my heart."

Guggenmos began his culinary career at a young age. He was 14 when he embarked on a five-year apprenticeship as chef and maitre d' at the Palathotel Drei Mohren in Augsburg, West Germany. From that beginning Guggenmos worked his way up the culinary ranks, eventually earning the illustrious title German Certified Master Chef. After taking a brief detour into the family yarn business during the early 80s, he returned to the kitchen and, in 1988, found his way to Johnson & Wales as a culinary instructor. In 1992 Guggenmos became director of culinary education at the Charleston Campus, all the while teaching freshman and sophomore students.

Many of those students see Guggenmos as Al-Nisa Salsam '00 does—as a mentor. "You get what you put into your education," she says, "and Chef Karl helped me to make the most out of my J&W education." Making the most included taking advantage of opportunities beyond the realm of a traditional culinary education, such as traveling with a group of students and Guggenmos to the chef's native Germany and rafting in the North Carolina mountains.

Like Guggenmos' students, the Stewmans came to see the great impact the chef had on the campus. Over the years, the Stewmans have come to know the Charleston Campus and Guggenmos very well through John Stewman's position as Conseiller des Bailleurs des Etats-Unis and Membre du Conseil Magistral (Paris) de la Chaine des Rotisseurs, an ancient French culinary organization. In addition to founding the scholarship, John Stewman participated in the graduation ceremonies by inducing the Class of 2000 into the association in French, bestowing upon the graduates specially commissioned medallions from the Confrérie de la Chaine des Rotisseurs, and inviting them to exclaim with him, "Vive la Chaine! Vive la Johnson & Wales!"

For more information about the Guggenmos Endowed Scholarship for Culinary Excellence, contact the Charleston advancement office at (843) 727-3061 or E-mail jaustin@jwu.edu.

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Member, Board of Directors
Limericks S.R.L.
Wallace Blair Dooin
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President
Nasell USA, Foodservice Division
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Food Nutrition and Consumer Services
US Department of Agriculture
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Senior Rabbi
Temple Beth-El
Louis E. D'Amico
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Chris T. Sullivan, Robert D.
Basham and Timothy Gannon
Founders and Owners
Outback Steakhouse Inc.

VAIL
Mark B. Sandground Sr.
Attorney
Sandground, Barlow and West P.C.
Jean Louis Palladin
Chef and Author
Beating the Odds and Celebrating Life
One graduate beat back cancer and emerged victorious with diploma in hand
by Zonya Suarez

Michaella "Mickey" Arnabat had a lot to celebrate this May. The 45-year-old hospitality student had graduated, her birthday, her prospects for the future working with Marriott International and her health. And celebrating her health is no small thing for Arnabat—last November she was diagnosed with cancer. Today, however, she is happily able to report that doctors have officially proclaimed her in remission.

Aply described by Florida instructor Alan Seidman as a hero, Arnabat withstood grueling sessions of chemotherapy and radia-

Perhaps it was the same drive and determination that Arnabat displayed in the classroom that saw her through her treatments. Despite the fact that she lost both her parents to cancer in the past five years, Arnabat concentrated only on getting well. "I just focused on getting through the treatments," she said. She often reminded herself, "I have [my daughter's] little baby and graduating to look forward to."  

Already leaving their mark

Mickey Arnabat celebrated her accomplishments at commencement as an associate member of the first class of baccalaureate degree students graduating from the Florida Campus' Hospitality College. The class is making waves already—Jeff D'Elia and Jennifer Gromek received scholarship awards from the Florida Hotel & Motel Association for their outstanding contributions to the hospitality industry this past year. But outstanding graduates came from all three colleges and included students such as the College of Business Administration: Monarch, graduated magna cum laude with an associate marketing degree and will serve as the national president of DECA, a marketing students association, when he returns to Johnson & Wales in the fall to pursue his bachelor's degree.

What's more, the 2000 edition of Who's Who Among Students in American Universities and Colleges includes 19 students from the Florida Campus. Selected for their academic achievement, community service, leadership in extra-curricular activities and potential for future success, the students named are:

Students strike a "we did it" pose following commencement exercises at the Florida Campus.

Anthony Davis, Tim McGee and Caroline Cox share it up before graduating from the Norfolk Campus.

Pousoon, Va.; Jurge Sile of the Philippines; and Hong Mehta, a Catholic born in Vietnam who spent her spring break renewing her wedding vows in northern India in a Hindu ceremony that lasted a week (with almost one entire day devoted to henna-t ing her body).

Despite the campus' small size and single major focus, Norfolk's student body is a rich, diverse mix. The urge to think of it as fusion—especially considering the sole degree offering is culinary—is irresistible. But like fusion in cooking, success at Norfolk is not just about putting things from different cultures together. It's about putting them together and seeing how well they complement each other. As Frank Sanchez said in his student commencement address, "Two years ago we came together as individuals, but during the process, my goal had changed. Not only did I want to succeed in completing my studies, but I wanted my classmates to reach that goal as well."

Now the Class of 2000's futures, like their pasts, will diverge. McGee is embarking on a vacation with his folks for good eating before returning to Norfolk as a teaching assistant. Davis' sophomore internship led to a full-time job as a supervisor at the Radisson Norfolk. He'll also be Mr. Mom to his children when his wife leaves on a six-month deployment in June. Cox will work at the Cavalier, a grand dame of a hotel in Virginia Beach, and eventually pursue baking and pastry at Providence.

But they shared two years together at Norfolk. A common dream. A common goal. A common success. Graduation brought them together one last time. And, as expected, there were speeches. There were awards. There were flashbulbs, roses, and confetti showers. There was even the unexpected. During the ceremony, one audience member went into labor. Perhaps a future JW'alumnus was added to the mix.  

Campus President Donald McGregor congratulates class speaker Karen McGibbon.

Caroline Cox shares her accomplishments with her mother.
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<th>Date</th>
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<tr>
<td>July 14</td>
<td>Madeleine Kamman Dinner for the J&amp;W Scholarship Fund</td>
<td>Providence Campus</td>
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<td>July 15-16</td>
<td>Denver Alumni Orientation Weekend, Denver Campus</td>
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<td>July 28</td>
<td>Summer Pops in the City, Gaebel Commons, Providence</td>
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<td>July 28-31</td>
<td>American Culinary Federation (ACF) National Convention, Nashville, Tenn.</td>
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<td>July 29</td>
<td>ACF Reception for J&amp;W Alumni and Friends</td>
<td>Nashville, Tenn.</td>
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<td>Aug. 19</td>
<td>Providence Festival of the Vine, Downtown Providence</td>
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<td>Sept. 1</td>
<td>Norfolk Campus Convocation</td>
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<td>Denver Campus classes begin</td>
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<td>Sept. 5</td>
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<td>Sept. 20-22</td>
<td>Bacardi Recipe Classic, Victor's Café, New York City</td>
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<td>Sept. 29</td>
<td>Chesapeake Bay Wine Classic Gala Dinner, Norfolk Campus</td>
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<td>Oct. 13-15</td>
<td>Homecoming/Parents &amp; Family Weekend, all campuses except Denver</td>
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<td>Oct. 19</td>
<td>Providence Campus Career Day</td>
<td>RI Convention Center</td>
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For information on the above events or alumni activities in your area, call Jenny Abreu at 1-800-JWU-ALUM or 401-598-1072 or E-mail alumni@jwu.edu

Above, from left: Melissa Dulin, Barry Wall, Frank Hancock, Julie Joseph, and Gary Hintz were recognized as outstanding seniors on the Providence Campus.

Above right: A graduate and her relative beamed with pride at commencement exercises for the New Haven Feinstein Graduate School.

Right: Graduate school dean, Dr. Chilton Beale, congratulates a new degree recipient.