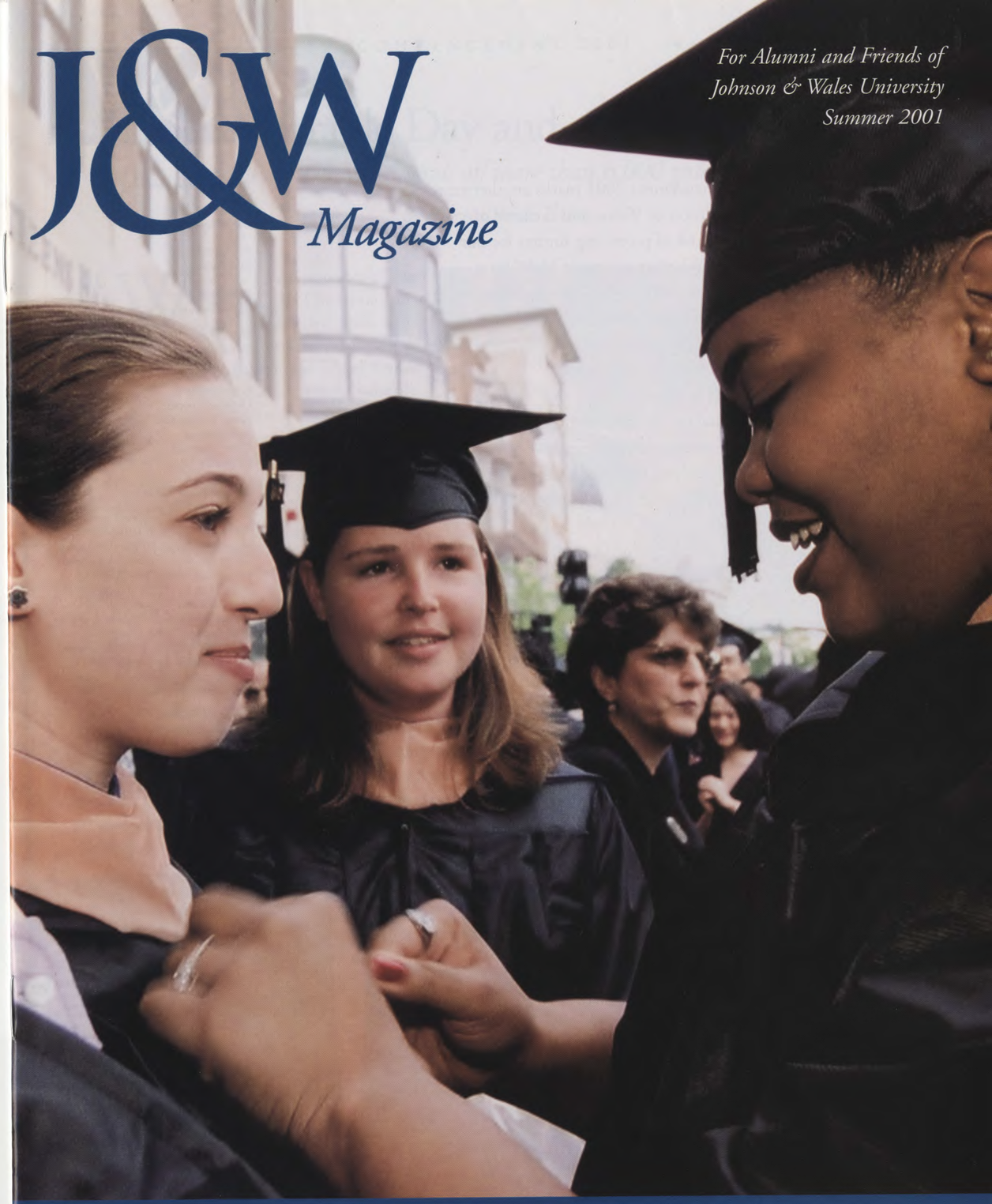
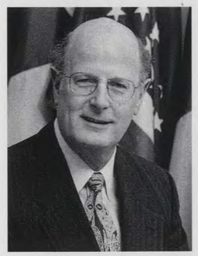
J&W Magazine

For Alumni and Friends of Johnson & Wales University
Summer 2001



2001 Commencement Supplement

Reflections



Dear alumni and friends:

Commencement 2001 marks another year past at Johnson & Wales, and the start of another round of promising futures for our graduates. Whether staying at J&W for a bachelor's, master's or doctoral degree, entering the world of work for the first time, or embarking on an already established career path, our new alumni are well on their way to the many adventures that await.

Each campus has something different to offer. In Norfolk we welcome a new group of trailblazers—those students entering that campus' inaugural food service management bachelor's degree program. Perhaps they can get some advice from the students who just graduated with Providence's first ever baccalaureate degree in culinary nutrition.

Grads on all of our campuses (except for Denver, which will be holding its first graduation in August for its Advanced Standing and Garnish Your Degree students) heard parting words of wisdom from their fellow students as well as industry and community leaders. From Chuck Daly to Noel Cullen, our honorary degree recipients and commencement speakers shared their knowledge and experience with our students, parents and friends. I know I left the ceremonies feeling richer in spirit and better prepared to tackle the challenges of the working world!

So take a moment to read through this special commencement supplement of the *J&W Magazine*. We've made it bigger and more comprehensive than in the past, so we could include a broader taste of the Johnson & Wales multi-campus experience. As always, we'd love to hear your comments and suggestions for future issues.

John A. Yena

John A. Yena
University President

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Top photo by Scott Kingsley; far left photo by Constance Brown; bottom center photo by Diane Maynard

A Memorable Day and a Bright Future

Johnson & Wales sends off more than 6,000 graduates

By Rebecca Banks Zakin

"Welcome to a memorable day in our lives," said Charleston's student speaker Jerry Stout as he looked out among his classmates and their friends and family. And memorable it was. It was memorable for Stout who graduated with a bachelor's degree after first spending more than 20 years in the United States Navy. It was also memorable for students in North Miami who heard remarks sent by the country's first Haitian-American mayor, Joe Celestin, the mayor of North Miami, and students in Providence who heard greetings from the embattled but unbowed mayor of Providence. A streaker helped make Norfolk's ceremony memorable, but the energy and excitement of the campus' first class to be continuing on in a bachelor's program will undoubtedly be remembered more.

Providence Performing Arts Center turned on the bright lights for commencement exercises for J&W's Alan Shawn Feinstein Graduate School.

There were politicians and parents; corporate executives and caps and gowns; chefs and sheepskins; and, of course, there were graduates. Johnson & Wales University's Commencement 2001 saw a total of 6,326 students receive their diplomas at the Charleston, Norfolk, North Miami, and Providence campuses. Another 400 received graduate degrees from J&W's Alan Shawn Feinstein Graduate School. That is more associate, bachelor's, master's and doctoral degrees than have been granted by J&W ever before.

But once the diplomas were handed out and the last strains of the recessional faded away, J&W's newest group of alumni headed off on their way to new adventures. While some plan to continue their education, many are entering the work force. Employers include Deloitte & Touche, Marriott, Fidelity Investments, ARAMARK, Hilton, and many others.

"The graduating class of 2001 has a wealth of opportunity," says Celeste Brantolino, director of career development at the Providence Campus. "Even with the recent economic downturn, many candidates received multiple offers with lucrative starting salaries."

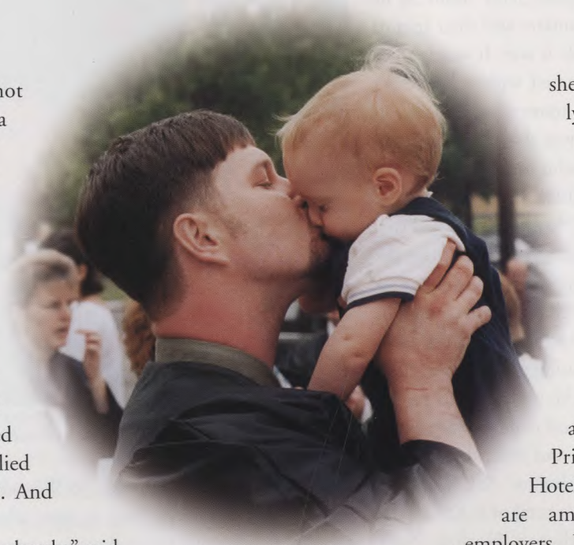
Still, graduates should be mindful of the advice shared by Don W. Hubble, chairman, president and chief executive officer of Angelica Corp., who spoke during the commencement ceremony in Providence. "Keep putting new tools in your toolbox," he told the gathering, urging them to continue learning throughout their lives. "Read, investigate, inquire and maintain intellectual curiosity." ■

Above: *Honorary degree recipients at Providence Commencement exercises included from left, Jean-Jacques Gauer, Jose Fanjul, U.S. Senator Jack Reed and Don Hubble.* ***Right:*** *Family and friends pose for a photo with a new graduate.*

Still At Home At Norfolk

First class of associate graduates stays on for campus' new bachelor's program

by Marisa Marsey



"Graduation is not an end, but a beginning." That cliché is as much a part of commencement ceremonies as "Pomp and Circumstance," tears, flashbulbs, and the dude who paints "Hi Mom" on the top of his mortarboard. But it's never been more true at the Norfolk Campus than for the culinarians who received their associate degrees in applied science on Saturday, May 19. And now plan on staying put.

"I'd be sad if I had to leave already," said Lynnette Smith of Chicago, one of the 40 grads who will begin Norfolk's inaugural food service management class in September. "I'm involved in too many things like President's Leadership Council, Spiritual Harmony Singers, and being an R.A." She and her fellow pioneers (as they're playfully being called) will follow a curriculum packed with management, accounting, and economics courses leading to a bachelor's degree in 2003. It's the first 2 + 2 program at Norfolk in the campus' 19-year history.

"It's a lot to look forward to," continued Smith as relatives jostled for position in photos with her. "It will be a new beginning and a transition, going from labs to all academics." But she says she's ready. The first in her family to graduate from college, her long-term goal is to pursue yet another degree in early childhood education and then open her own business teaching culinary skills to children.

The bulk of Norfolk's Class of 2001, 293 associate degree recipients in all, is headed for food service careers already. Scottsdale's Fairmont Princess, Richmond's Jefferson Hotel, ARAMARK, and Marriott are among the most prestigious employers. Job titles include line cook, roundsman, sous chef, and executive chef.

But Scott Erb sees continuing his education as an investment that will expand his options even more. "With FSM I can run a business some day," said the Eagle Scout from Reisterstown, Md. In fact, when he told his boss at Grotto Pizza, the Mid-Atlantic restaurant chain where he'll be tossing pies this summer, the supervisor shot back: "Great, then next summer you can return as a manager."

Erb, Smith and their classmates will have the distinction of being the most senior class from now until their next graduation ceremony. While top dog status sounds sweet, trailblazing may take some getting used to. "I think it will be cool but definitely different. Everyone will be feeling their way in the beginning because it is so new to us," Erb said. "But I'm looking forward to the challenge. I've had some business and finance classes, but I've never studied most of the other subjects before." And if they really miss the kitchens, there are always clubs. Erb plans on joining the Decorative Edible Arts Club to keep up his garde manger skills and sugar work.

Above: *President Gray hoods Dr. Noel Cullen.* ***Above center:*** *Sharing a proud moment.*

Photos by William Abourjilie

Norfolk Class of 2001 Award Winners

President's Award:
Liane Herrick

Spirit of Norfolk Award:
Jesse Miller

Alumni Award:
Scott Erb

Chesapeake Bay Wine Classic Graduate:
Lisa Williams

The only thing that doesn't thrill him about the program is his new uniform. A fan of the chef whites the formerly all-culinary student body wears, he finds food service management's gray slacks and white button down shirt a bit bland. But he figures he'll get used to it. What's more important is that he just plain likes it at the Norfolk Campus. "It's nice, it's small, I know everyone and they know me," he said.

Like a boutique hotel or exclusive inn, that warmth and intimacy is why so many graduates are anxious to remain at Norfolk. Even six alums who pursued their bachelor's at other J&W campuses returned to walk in this ceremony. And perhaps that's why Patrick O'Connell, world-renowned chef and co-owner of five-star rated Inn at Little Washington, felt right at home here. The campus had the privilege of presenting the man just named James Beard Foundation's Outstanding Chef, with an honorary doctorate at graduation.

Of course, sometimes things can get a bit too personal. Like the point in the ceremony when a streaker shot through the arena. The "retro action" was handled with aplomb by honorary degree recipient and commencement speaker Noel Cullen, Ed.D., CMC, AAC. Reminiscent of David Niven at a long ago Academy Awards Ceremony, Cullen, National President of the American Culinary Federation, was the epitome of grace with words that so enthralled the graduates, they responded with not one but two standing ovations.

Cullen urged the future foodservice professionals to remember the soft side of leadership. "Even in today's high-tech world, kindness is a strength, not a weakness," he noted. "And as important as it is to be great chefs, be great people."

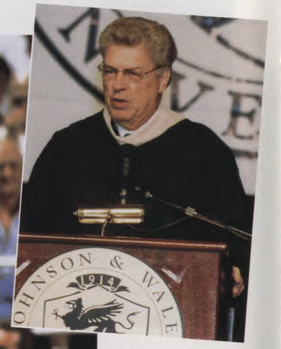
Cullen's compassion set the tone for a ceremony that is now just a beautiful memory. It featured a spirited National Anthem sung by graduate Herman Franklin, passionate student speeches from class representatives Ralph Kirby and Jesse Miller, who will also pursue his bachelor's at Norfolk, and the usual cast of proud parents, beaming spouses, and crying babies. And has given Smith and Erb reason to look forward to their next one in 2003. ■

Above: *Norfolk Campus students become graduates.* ***Right:*** *Scott Erb and Lynnette Smith show off their FSM uniform tie and scarf over their graduation robes.*

Go for the Gold

Winning NBA coach urges graduates to aim high

by Zoraya Suarez



Left: *Chuck Daly coached the original "American Dream Team" at the 1992 Olympics in Barcelona. Seated team members included Michael Jordan, Patrick Ewing, Charles Barkley and Larry Bird.* ***Above:*** *Daly addressing J&W's Florida Class of 2001.*

Daly coaching photo ©USA Basketball; Florida photos by Howard Levy

To be able to inspire others, you have to know what it's like to lose as well as win. Charles "Chuck" Daly knows. Before he led the original American Dream Team to Olympic Gold in Barcelona in 1992, even before he led the Detroit Pistons to seven years of playoffs, three years of finals and two consecutive NBA championships, Daly was relieved midseason of his job as the coach of the Cleveland Cavaliers for the team's 9-32 record. He has the history to motivate people.

Daly, who now serves as the senior management consultant to the Vancouver Grizzlies, shared the story of his rocky road to success, with Johnson & Wales parents and graduates as the speaker and an honorary degree recipient during commencement exercises in North Miami. He began his commencement address at the Florida Campus by praising the class speaker and national president of Delta Epsilon Chi, Andrew Monarch, for describing an outstanding outlook on future endeavors and successes for the Class of 2001.

"I started out in Punxsutawney, Pennsylvania, coaching college basketball, but I loved it so much it didn't matter that I was in a small town," Daly admitted. "Now, I coach millionaires in shorts!"

During his animated speech he made an impact on the audience with an analogy between the "16th Round" and life. He recalled the days when boxers would fight up to the 15th round and think that the match was over. Then they'd hear the bell ring and have to go another round, much the way life is. Daly explained that graduation is not the end, but really the beginning—the commencement of a new life.

Sharon Belnavis, senior coordinator for career services at J&W, who graduated with an associate degree in business administration commented, "As a student sitting in the crowd, rather than a staff member, it was a goose-pimply experience. I felt I had made it. Listening to Dr. Daly really made me go away thinking he was right. We are constantly facing new hurdles in life and always going the proverbial '16th Round.' He made a lot of sense and I think most of the graduates would agree with me."

Class of 2001 celebrates their "official" induction into the J&W Alumni Association.

Donald G. McGregor, president of the Florida Campus, said selecting Daly as commencement speaker was timely. "Since we now offer Sports/Entertainment/EventManagement as a major in the Hospitality College, and our basketball and golf teams have had such success this past year, he was a natural choice."

Daly closed his "pep talk" with a wonderful parable about two golfers that were enjoying a day on the course. "There were these two golfers all excited about driving the ball 300 yards. All of a sudden, one of the balls landed on an ant hill. The golfer took a practice swing, then went for it. When the golfers looked down, the ball was still there but only half the hill was left. The golfer took another practice swing and another shot again. He looked down again and noticed the ball was still there, but only two ants were left. As the golfer prepared for a third shot, the two ants looked at each other and said, 'If we're going to survive, we better get on the ball!'" ■

Johnson & Wales University 2001 Honorary Degree Recipients

CHARLESTON

Gary Green
Chief Executive Officer
Compass Group—North American Division, Charlotte, N. C.
Doctor of Business Administration in Food Service Management

Stephen Weisz
President
Marriott Vacation Club International of Orlando, Fla.
Doctor of Business Administration in Hospitality Management

FLORIDA

Bruce Bozzi
Co-owner
Palm Restaurants and Palm Management Corporation
Doctor of Business Administration in Food Service Management

Charles J. Daly
Senior Management Consultant
Vancouver Grizzlies
Doctor of Business Administration in Hospitality Management

Wally Ganzi
Co-owner
Palm Restaurants and Palm Management Corporation
Doctor of Business Administration in Food Service Management

Paul J. Jacques
General Manager
Boston Harbor Hotel
Doctor of Business Administration in Hospitality Management

NORFOLK

Noel Cullen, Ed. D., CMC, AAC
National President
American Culinary Federation.
Doctor of Culinary Arts

Patrick O'Connell
Chef and co-owner
Inn at Little Washington.
Doctor of Culinary Arts

PROVIDENCE

Roger Berkowitz
President and CEO
Legal Sea Foods Inc.
Doctor of Business Administration in Food Service Management

Jose Fanjul
Vice Chairman, President and CEO
Florida Crystals Corp. and Flo-Sun Inc.
Doctor of Business Administration in Hospitality Management

Kurt H. Fischer
President
International Food & Beverage Forum and Kurt H. Fischer & Associates
Doctor of Business Administration in Food Service Management

Jean-Jacques Gauer
Chairman
Leading Hotels of the World, Ltd., Lausanne Palace & Spa, Lausanne, Switzerland
Doctor of Business Administration in Hospitality Management

David L. Grange
Executive Vice President and COO
Robert R. McCormick Tribune Foundation
Doctor of Humane Letters

Don W. Hubble
Chairman, president and CEO
Angelica Corporation
Doctor of Business Administration

Diana Lam
Superintendent
Providence Public Schools
Doctor of Humane Letters

James A Perdue
Chairman
Perdue Farms Inc.
Doctor of Business Administration in Food Service Management

Jack Reed
U.S. Senator from Rhode Island
Doctorate of Laws

Crossing Oceans to Get to J&W

Student speaker achieves bachelor's degree after more than 20 years in the Navy

By Christine Helms and Kelli Hall

Many commencement speakers compare education to a journey, but few have logged the miles to know whereof they speak the way Jerry Stout has. Stout, the student speaker at the Charleston Campus, spent more than 20 years in the United States Navy before enrolling at Johnson & Wales. Standing before his classmates, the Hotel-Restaurant Institutional Management graduate looked back over the seas he traveled and explained how they led him to J&W in pursuit of a bachelor's degree.

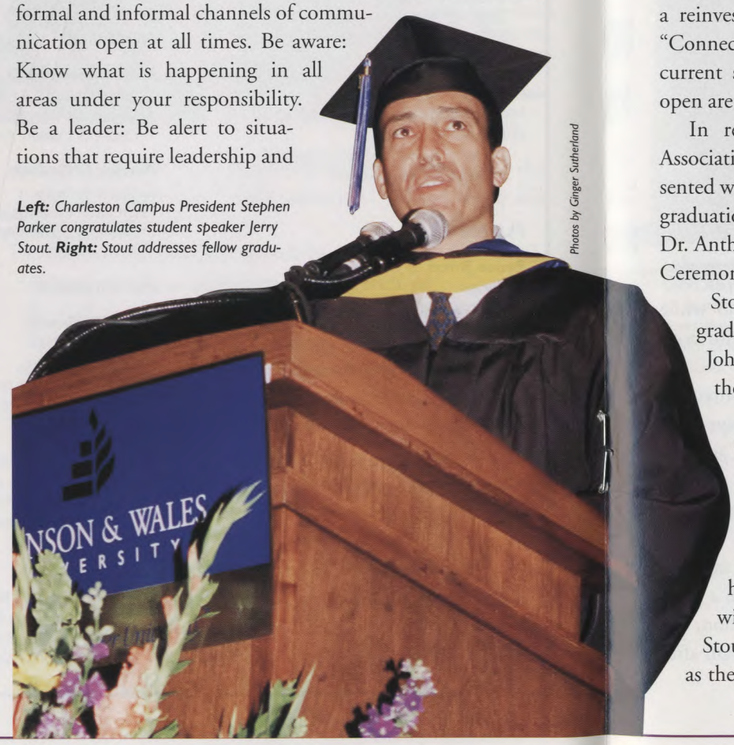
"Because of my first career I was given the opportunity to travel throughout the United States and the world," Stout told the audience of graduates, faculty, friends and family. "It wasn't until I visited countries in the Asian Pacific region that I began to notice what a pleasure it was to be around the people that lived there. These countries had one common trait: They relied on people and hospitality for their living. People in these countries believe that hospitality is an art form…These cultures influenced my belief that the cornerstone of success is to be hospitable and to provide flawless service."

To learn how to provide that service, Stout believes one must take advantage of J&W's philosophy of total immersion—a program filled with experiential learning. "Just studying won't do it," he said. "A job in the industry, even for a few hours a week, gives a student insight and opportunities." Stout stressed that being placed in positions of service in many different settings, from working in the culinary labs to externships and co-operative programs, has made him "not only more comfortable, but confident" both in and out of the classroom.

Though their trips might not have been the same as Stout's, many graduates listening to him speak in the McAlister Field House could relate to his nontraditional path. Stout, a first-generation college student, is also a family man with a wife and four children. With his very active family life, Stout acknowledged that "balancing school work, family work, and community work" as well as "getting back into academic study" were all challenges he faced upon coming to Johnson & Wales.

Stout had a bit of packing advice—some suggestions of "essential elements for our success" that he thought his classmates ought to be sure they carry in their "sea bags."

First, he said, "Be flexible: Prepare to face delays while remaining positive in pursuit of career goals. Be humble: Address shortcomings and fears. Be a communicator: Keep formal and informal channels of communication open at all times. Be aware: Know what is happening in all areas under your responsibility. Be a leader: Be alert to situations that require leadership and act in a professional manner."



Left: *Charleston Campus President Stephen Parker congratulates student speaker Jerry Stout.* ***Right:*** *Stout addresses fellow graduates.*

Photos by Ginger Sutherland

Robert Brenner, left, and Sam Freeman were among graduates from the Charleston Campus.

In addition to that advice, Stout also believes in the importance of staying connected to his alma mater. Ever since receiving his associate degree, he has been an active member of the J&W Alumni Association. He sees his membership as a reinvestment, and hopes to instill that vision in others. "Connecting between the old and the new, the former and current students, and keeping the lines of communication open are the keys to a successful Alumni Association," he says.

In recognition of his commitment to the Alumni Association and his leadership while at J&W, Stout was presented with the J&W Outstanding Alumni Award during the graduation ceremony. Earlier in May, he also was awarded the Dr. Anthony Kemalian Trustee's Award at the Student Awards Ceremony.

Stout closed his commencement speech by bidding the graduating Class of 2001 adieu as they cast off from Johnson & Wales and embark on the greatest voyage of the their lives.

"We have reached this point, and now the Graduating Class of 2001 is ready to get underway, to proceed on course to our new careers."

Stout's own new career will begin on the fast track to a management position with the Compass Group. Gary Green, the Group's CEO and a J&W honorary degree recipient who shared speaking duties with Stout at Commencement, was so impressed by Stout and his speech that he made Stout an offer as soon as they left the stage. ■

Celebrating in Sweden

There were no caps, no gowns and no diplomas, but students, faculty and staff celebrated the end of a terrific year together in Göteborg, Sweden. "The 'Swedish' experience is one I am glad I accomplished," says Danielle Czuk. "The whole culture was a great learning experience and the instructors were brilliant!"

Czuk is one of 18 American students who attended the Göteborg Campus for the spring term. She and her classmates celebrated with the staff and faculty on May 18 during a dinner and award ceremony held at the Hovas Golf Club. Students who had worked in the administrative offices or who were involved in the student representative group were given tokens of appreciation. The students then turned around and presented gifts to faculty members Philip Weingarner, Henrik Lutzen, Christer Nedstrom and Alice Smith, who is visiting from the Providence Campus.

After the awards, students and faculty danced and even karaoked. "It's obvious that the students and teachers like each other and that they have had a good time throughout the year," says Birgitta Karlsson, director of marketing and public relations of the Göteborg Campus.

Students celebrating at Sweden's "End of the Year" Party.

Taking a Chance, Breaking New Ground

The first students to study Culinary Nutrition shape a program and earn their diplomas

By Judi Johnson

What does it take to start something new? It takes someone to spot a need, others who believe in the vision and still others with the drive and determination to see it through. Jeremy Bringardner, Mayra Yanes and Daniel Coffin fall into that last group and today can proudly call themselves graduates from the first ever bachelor's degree program in Culinary Nutrition—a first for Johnson & Wales University, and a program unlike any other in the world.

Like all J&W programs, this one began with an idea and an industry demand—to educate nutritionists who understand not only the science of healthy food, but the art as well. Suzanne Vieira, now program director, initiated the idea in 1994, and refused to let it die. After years of industry research, building curriculum, and passing muster with key University administrators, Vieira saw the first class enroll in September 1999. American Dietetic Association (ADA) accreditation followed in June 2000—six months earlier than anticipated. It was clear that J&W had identified a critical educational gap, and was prepared to fill it.

Enter Bringardner, Yanes and Coffin. Along with 39 other young trailblazers—all with their J&W associate degrees in Culinary Arts or Baking and Pastry Arts—they took the risk, and decided to help build a new program. Curriculum and logistics were all innovative and untried. In many ways faculty and students were learning together, but ask anyone involved with the program, from students and faculty, to employers and the ADA, the program has been a resounding success.

Bringardner, for one, knew he wanted to be a chef who could make a difference. "Americans want to be healthy but don't know how to eat healthy," he says.

Bringardner worked at Providence's famed Al Forno while earning his degree, and saw first-hand how diners want both fine and nutritious food.

Yanes—who had the honor of addressing her classmates at graduation—is an athlete and dancer who had always been interested in nutrition. Still, when the new Culinary Nutrition program was announced, she wasn't sure she was ready to be a "guinea pig." Looking back now she has no regrets.

"It was frustrating at times, but exciting," she says. "A great sense of pride came in knowing that we were in a position to make a difference not only in our own education, but in the experience of those students entering the program after us."

Yanes' classmate Daniel Coffin enters a room with the confidence and presence of a military man, and with good reason. After seeing the world for four years as a U.S. Marine, he came to Johnson & Wales for his associate degree and soon had Vieira as an instructor. His required course in food science "opened his eyes" to nutrition and sparked his interest in the field. And as someone who knew first-hand the importance of keeping in shape and staying fit, he saw the value in carrying this focus on in his bachelor's studies. Working together with the faculty Coffin molded the program, creating his own specialty area of interest in food science and research.

"The program was demanding," says Coffin. "But virtually all of the students took it very seriously. The faculty clearly love what they are doing, and believe in it 100 percent. You can see their passion, and it's contagious."

When commencement day came, Coffin was enlisted to help carry the banner—and the inaugural class in Culinary Nutrition proudly took its place at the front of the line of graduates. With Suzanne Vieira and the rest of the faculty looking on like a group of proud parents, they were the first to march across the stage and receive their diplomas. But where are they off to now?

Bringardner plans to incorporate nutritional balance in the meals he prepares, while creating the most memorable dining experience imaginable. He will complete his degree requirements in Chicago at a three-month co-op at the Everest Restaurant. From there he hopes to build upon a connection made while working at Al Forno, and find a job with world-renowned chef Charlie Trotter.

Mayra Yanes is following two international co-op experiences (the first in France and the second in Cornwall, England) with a rigorous—and competitive—internship at Brigham & Women's Hospital in Boston where she will focus on areas such as diabetes, kidney function and cancer. She hopes someday to earn her master's degree in exercise physiology.

Daniel Coffin? This summer it's a three-month co-op at international manufacturer, National Starch and Chemical, where he will be focusing on research and development. He hopes to stay with National Starch even after his co-op is complete, working with the sales and marketing departments, and consulting with clients to determine product requirements and formulating recipes to meet those needs.

Jeremy, Mayra and Daniel. They broke new ground with the Culinary Nutrition program at J&W and are poised to continue to do so as they go forward into their careers. ■

Left: *Jeremy Bringardner and Daniel Coffin.* ***Above:*** *Mayra Yanes with Dr. Bowen and Dr. Yena.* ***Right:*** *Yanes giving her commencement speech to the 2001 Culinary graduates.*

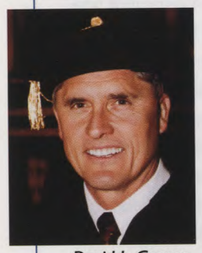
Bringardner and Coffin photo by Ed Pereira; Yanes photos by Constance Brown

Top Dissertation Takes on National Education Debate

Doctoral candidate examines how schools reach goals

By Rebecca Banks Zakin

"Taking care of your community will in turn take care of your business," said David L. Grange, executive vice president and chief operating officer of the Robert R. McCormick Tribune Foundation, a philanthropic organization in Chicago. Grange, a former Green Beret and Army general, used his position as commencement speaker for the Alan Shawn Feinstein Graduate School to encourage graduates to stay involved in their communities.



David L. Grange

That won't be hard for Carrie Glenn, who received her doctorate degree in educational leadership and was awarded the Clifton J. Boyle Dissertation of the Year Award. The new Dr. Glenn is the principal of the Alan Shawn Feinstein Elementary School in Providence and staying involved with the community is just one of her many responsibilities.

"The biggest challenge for a principal is managing all the different roles," she says. "As the program says, you need to be the educational leader, but you also need to be the fiscal manager, you need to be a grant writer, you need to be a manager of people, you need to be a community advocate, you need to be a diplomat, you need to be a buffer, you need to be a lawyer, you need to be a policeman and you need to be a comedian."

Educators like Glenn are the rope in the current political tug-of-war over educating children. Her dissertation topic—principals' use or non-use of data in tracking a school's results—is the little flag that hangs in the middle, telling which side has won. What data should be used to determine a school's efficacy—test scores alone or other factors as well—is at the heart of the national debate and featured in Glenn's research.

"It definitely became a timely topic and it really helped me to understand where education is going in the 21st century," she says. "All states have accountability legislation. We're lucky that Rhode Island's legislation is an inquiry-based system. That means that there aren't high stakes attached to just test results. It's a comprehensive look at data and it allows administrators and teachers in the school community to look at the data and make decisions based on that. There are so many variables that affect student achievement that you would hope your state would have legislation like ours that looks at more data than just test scores."

Taking into account a host of variables is crucial for Glenn because her school community is racially diverse and includes a large group of Portuguese immigrants. Test scores alone could not accurately reflect the skills of these children.

Glenn's dissertation was selected from all of those written between May 2000 and April 2001 by a panel of graduate school alumni. Dissertations are judged on scholarship, writing excellence, rigor and potential contribution to the field of education. "The beauty of this award is that your 'peers' select you as the recipient," says Martin Sivula, director of the graduate school's Center for Research. "They know how much work and effort go into the dissertation process."

Glenn's work is far from over. She has goals to achieve. "I want to have a school that has high achieving students," she says. "And I would like all my students to learn to read and write."

Her focus perfectly mirrors the message of Grange's commencement address. "Remember that glory is fleeting," he told Glenn and her classmates. "So continue to establish goals and focus on the potential." ■

Left: *Family helping prepare for Grad School ceremonies.*

Photos by Scott Kingsley

Design for the Future

Master Plan: A vision for 2006 and beyond

By Cathy Sengel

Drawings by Randal Imai of Imai/Keller Inc.

For the Providence Campus of Johnson & Wales, the decade ahead is sketched in a plan for expansion that goes well beyond simply refining services to the University population. Mapped out in architectural renderings are the blueprints for physical growth to include more than a dozen new buildings as well as athletic fields, parking garages and green spaces designed to address the needs of a burgeoning student body and to create well-defined campuses in Providence—Downcity and Harborside.

"Much like our newly announced strategic plan, Vision 2006, the Master Plan at the Providence Campus is all about quality and excellence. It speaks to the maturing of Johnson & Wales as an institution," says Providence Campus President John Bowen '77. "We have focused for many years on building the value and quality of our educational offerings and our connection to employers. Now we will be targeting our physical facilities—adding amenities, bringing the living and learning spaces on campus to new levels."

The opening of residential Snowden Hall in July marked the completion of Gaebe Commons on Weybosset Street—the University's center, at the pulse of Downcity commerce—and will act as a catalyst toward community revitalization. Expansion and development will move up Pine Street.

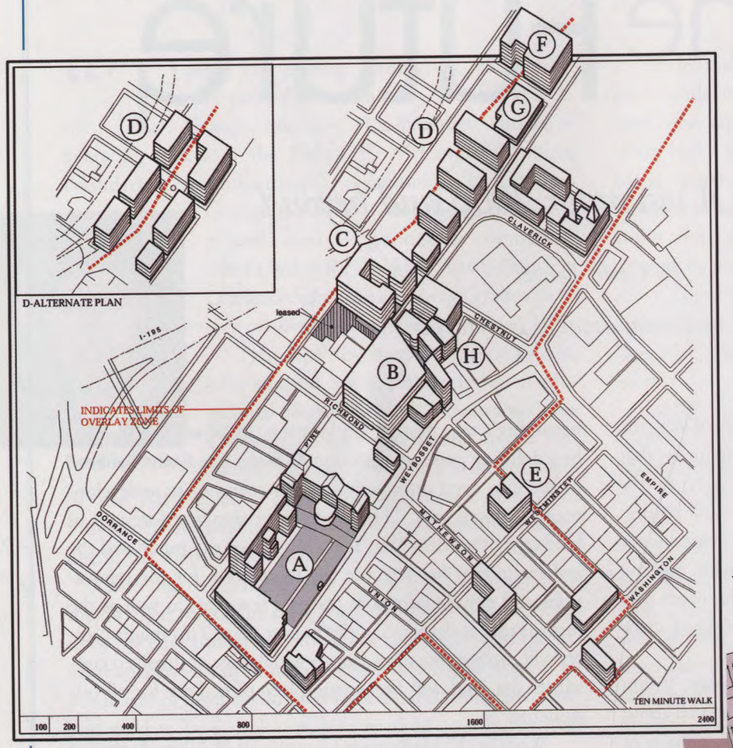
"With Providence in the midst of a renaissance, and becoming a true destination location, J&W will continue to be a defining presence. Johnson & Wales has always believed in the city, even during the earliest stages of its redevelopment," Bowen says. "Thanks to the vision and foresight of University President Jack Yena, the University purchased the real estate that has become the foundation for the renovations and new buildings of the past few years as well as the future years as depicted in the master plan. This major project will incorporate ideas from a wide range of involved constituencies, and will be a centerpiece of activity for all our students."

Work at the Harborside Campus off of Allens Avenue is pushing forward simultaneously and in just as broad a scope. The Paramount building is being transformed with refined space for the Culinary Library, and Culinary Archives and Museum. Building on the success of the award-winning Harborside Recreation Center, the University will be adding residence halls, ball fields and green space, reclaiming the waterfront and creating a park-like setting for students and the community.

"Johnson & Wales University is entering the next major stage of its growth and evolution into a world-class institution, not only in career education but in the quality of life it offers its students," Bowen notes.

continued on next page

Downcity Campus A new student center will be first for Downcity, closely followed by a parking garage, according to Merlin DeConti Jr., vice president of facilities management and the magician seeing the plan into reality. Construction will include renovating 10 Abbott Park Place to house global business, entrepreneurship and science offices, classrooms and green space alongside an interconnected Plantations Hall and John Hazen White. At least one new residence hall, more classroom space and a student service center in the Rolo building across from Xavier are part of planned growth along upper Pine Street. "We are also carefully observing the progress of the interstate 195 relocation project, as that is an area for future consolidation of the Downcity Campus," says President John Bowen.



Downcity Campus Master Plan (left):

A. Snowden Hall completes new construction at Gaebe Commons

B. New parking garage and green space or expanded surface parking on Pine and Richmond streets

C. New residence hall/student center across from Chestnuts

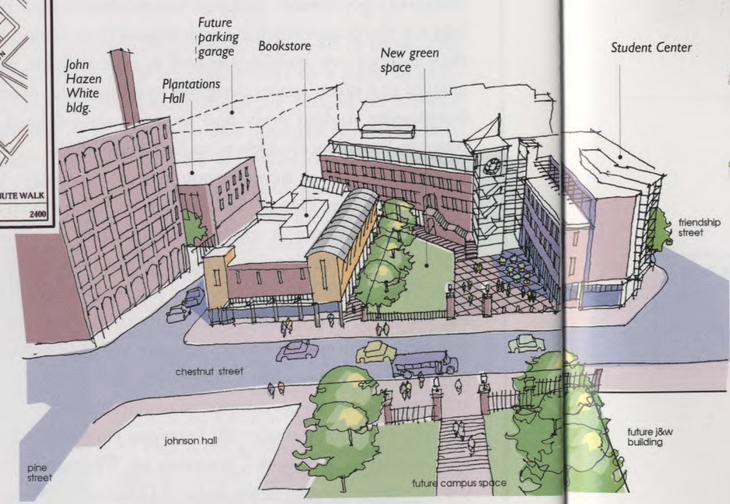
D. New use as residence hall or other University facility

E. New residence hall or other administrative use for Kinsley

F. New University use

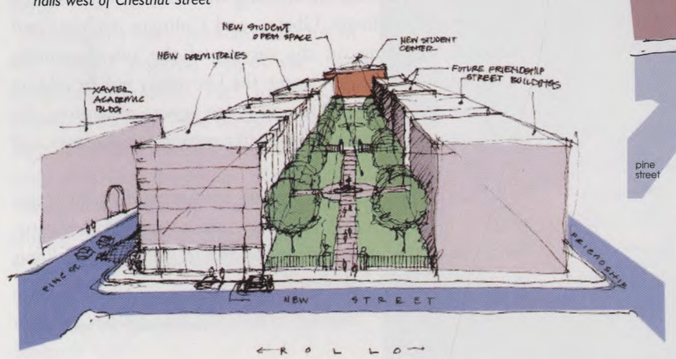
G. Rolo building renovation for University student services

H. New stairs for Plantations and Summerfield buildings, and connector to 10 Abbott Park Place



Above: *Proposed student center at the Waite Thresher lot on Pine, Chestnut and Friendship streets will house a food court, student activities offices, meeting room complex, health services, student lounges, compute lab, convenience store, copy center and post office.*

Below: *Alternative design for Pine Street residence halls west of Chestnut Street*

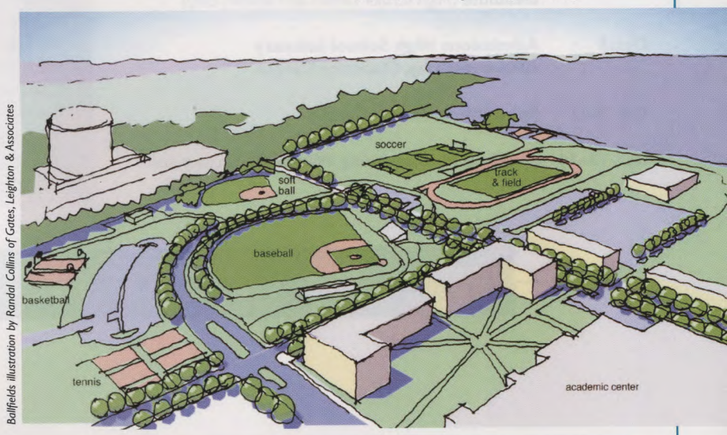


Above: *Master plan for Harborside Campus*

Harborside Campus

Expansion of the Harborside Campus will include a central quadrangle, new residence halls, a collection of classroom buildings and courtyards, parking for 2,000 cars and recreation fields, tennis courts, track, soccer, field hockey and lacrosse fields, NCAA regulation baseball and softball diamonds, and exercise and jogging trails along the waterfront. J&W is also providiing land for Save the Bay's Explore the Bay Center, an educational complex on the waterfront.

Below: *Playing fields including tennis courts, NCAA baseball and softball diamonds, track and jogging trails are proposed for reclaimed brown fields along Narragansett Bay.*



Ballfields: illustration by Randal Collins of Gates, Leighton & Associates

Right: *A new entrance will be created for the Paramount building, far left, and a formal courtyard will skirt a new residence hall facing Harborside Blvd.*

CALENDAR

Aug. 15 **Deadline for Bacardi Recipe Classic** (For J&W alumni only; J&W employees are not eligible. For more information, contact 305-892-7556)

Aug. 23 **Commencement**, Denver Campus, Advanced Standing and Garnish Your Degree students

Aug. 31 **Convocation,** Norfolk Campus

Sept. 2 **Convocation,** Providence Campus; Business, Technology and Hospitality

Sept. 3 **Convocation,** Providence Campus; Culinary

Sept. 4 **Convocation,** Denver Campus

Sept. 6 **Enrico Garzilli Concert,** Whatley Chapel, Denver Campus

Sept. 15 **Providence Festival of the Vine,** State House Lawn, Providence (Proceeds benefit J&W)

Sept. 28–29 **Bacardi Recipe Classic,** Charleston Campus

Oct. 5 **National Great Gingerbread House Challenge Deadline** (High school juniors and seniors only)

Oct. 5 **Admissions High School Industry Awareness Day,** Charleston Campus

Oct. 7–11 **Spirit Week,** Norfolk Campus

Oct. 12–14 **Family & Homecoming Weekend,** All campuses

Oct. 16 **Alumni Golf Tournament,** Crestwood Country Club, Rehoboth, Mass.

Oct. 18 **Career Day,** All campuses except Florida

Oct. 19 **Chesapeake Bay Wine Classic Black Tie Gala,** Cavalier Yacht and Country Club, Virginia Beach, Va.

Oct. 25 **Career Day,** Florida Campus

Oct. 26 **Henry Lee Training,** Florida Campus

Oct. 27 **Chesapeake Bay Wine Classic Grand Auction,** Bayville Farms, Va.

Oct. 29 **J&W 5th Annual Golf Tournament,** Charleston

Hey Tiger!

Calling all you would-be Woodses and not-quite Nicklauses: Johnson & Wales University's Providence Campus is hosting its first ever Alumni Golf Tournament on Tuesday, October 16 at the Crestwood Country Club in Rehoboth, Mass. Whether you're still in town for Family Weekend (October 12–14), a little early for Career Day (October 18) or just live in the neighborhood, join us for a day on the links and dinner afterward. All proceeds benefit the J&W Scholarship Fund. Watch your mail for more details and get ready to hit the fairway!

For information on the above events, contact the Center for Alumni and Advancement Relations at 1-888-JWU-ALUM or 401-598-1072 or e-mail alumni@jwu.edu.

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