The Inaugural Committee
goers the house of your presence
with and partake in the Inauguration of
Ludlow Baines Johnson
as President of the United States of America
and
Hubert Humphrey
as Vice President of the United States of America
on Wednesday, the twentieth of January
one thousand nine hundred and sixty-five
in the City of Washington

A MODERN PACKAGE
for the man who thinks ahead at
President's Christmas Give

OFFICIAL INAUGURAL PROGRAM

Middle East Observer offers perspective
J&W alums rise to the challenge
at the Inn at Little Washington
Jim Connolly '78 teaches team-building skills
to Silicon Valley execs
Dear Alumni and Friends:

Campus Entrepreneurship: From an aggregation of branch campuses to a true University system, where each campus is an equal partner in delivering a Johnson & Wales education.

While my interest in Vision 2006 is broad and all encompassing, this is the vision point where I will be concentrating the bulk of my energies over the next several years. John Bowen has asked me to serve as the Champion for this point, and I have eagerly accepted.

Johnson & Wales University is unique among leaders in higher education, in that we offer students a career-focused and industry-relevant brand of education at a number of distinctive campus locations. But as different as each campus is, they all remain true to the mission, vision and core values of the institution. This makes us special, and brings great power and depth to the educational experience and opportunities we offer.

Campus Entrepreneurship is a challenge to all of us to leverage the strengths of our individual campuses—the facilities, faculty, students and staff—the programs and partnerships—to add value to the University as a whole. I have already begun the process of organizing to achieve this goal, with the establishment of a central University Office that will provide information and guidance to newly formed campus leadership teams in critical areas such as enrollment, placement, academics and student services.

This issue of J&W Magazine exemplifies much of what is already in place as a foundation for us to build upon as we look toward 2006. In these pages you will find stories that speak to all of our campuses—from a Charleston faculty member who brings the lessons he has learned as a Middle East observer into the classroom to a feature about alumni from three different campuses who have brought their diverse J&W experiences together in the kitchen of one of the country’s finest restaurants. And you will learn about how our newest campus, in Denver, Colorado, is already starting traditions of its own as it welcomes its inaugural class.

From Providence to Istanbul, from South America to the Silicon Valley—the many campuses of Johnson & Wales and their alumni are making an impact. I think you’ll enjoy reading about them.

John A. Yena
University President

feaTures

FROM THE ARCHIVES
On the President’s Plate
In honor of this year’s presidential inauguration, we invite you to take a look at pieces from “The First Stomach” Collection of the J&W Culinary Archives & Museum.

J&W SPOTLIGHT
Seeing Stars
Five alumni work together at a world-class establishment in Virginia.

MOVING FORWARD
Setting Tradition
Convocation ceremonies herald the opening of the Denver Campus.

IN THE INDUSTRY
Execs and Techs Build Consensus Mixing Mousse
Jim Connolly ’78 creates a unique program to help corporations help their employees.

J&W FROM ABROAD
Building an Empire on Image
Mehmet Gürs ’93 owns a restaurant and a resort, races motorcycles and that’s not all.

departments

LETTERS TO THE EDITOR

AROUND CAMPUS
Charleston opens new student center • Norfolk develops code of civility • Providence redepsects Multicultural Center • Women’s soccer team wins championship title.

AROUND THE GLOBE
Tourism TAs hold impromptu reunion • Charleston community supports injured alum • Florida alumni lands show on Telelumo

J&W POSTCARD
Andy Zierau ’88 and Brett Radziszowski ’89 shine the spotlight on Houston’s hot spots.

FACULTY IN FOCUS
Charleston’s Robert Turkoly-Jozik recants his experiences as an official observer in the Sinai Peninsula for J&W students and J&W Magazine.

CLASSNOTES

STAY IN TOUCH
New group reaches out to J&W parents • Bryant Currie ’94 selected president of Alumni Council.
S.C. businesses open doors to Charleston travel-tourism students

Johnson & Wales has been heating up Charleston since the early 1980s with its food service and restaurant programs. Hundreds of students have honed their skills in restaurants, hotels, resorts and inns throughout the city as part of the University’s curriculum requirement for practical work experience in the industry. Now the travel-tourism students are hot on the heels of hands-on education, as their program makes its way into the daily operations of some of the city’s leading travel and tour companies via local externships. Local programs replace sites at the Providence Campus where Charleston students were previously required to spend time traveling.

“This component of the travel program provides an opportunity for our students to apply knowledge acquired in the classroom to the real world,” says Tarun Malik, dean of academic affairs in Charleston. “It has proven that such hands-on experiences allow our graduates to become successful in their chosen field.”

Twenty-two sophomore-level students from 11 states and Ecuador comprise the first group to complete their externship education in Charleston at Charleston Travel, Palmetto Carriage and the South Carolina Aquarium.

“Significant time was spent identifying key partners in Charleston to help deliver the program,” says Bob Blanchard, hospitality department chair. “We are working with three top-quality employers that are recognized for outstanding customer service, and all have demonstrated an eagerness to share their management expertise. Each stands as a significant contributor to the

Gifts help Denver grow

The 325 students enrolled at JW&W’s Denver Campus will soon have more room to spread out thanks to a number of recent gifts from major contributors that include the El Pomar Foundation, the Broadmoor Hotel, the Inverness Hotel and Golf Club and the Boettcher and Kenneth Kendall Foundations among others.

“There are extremely important gifts for us,” says Denver Campus President Mark Burke #81. “They have all come from very well known and respected organizations in Colorado. To have their backing and support of our educational mission is a real coup.”

The gifts will go toward making campus renovations and creating job opportunities for students. —Staff Reports

Speed and compassion characterized response to Charleston fire

The Charleston Campus had a case of “bad news-good news” last fall when a fire gutted an apartment and damaged several others in the housing complex, which is home to about 400 students. While no students were injured, 11 were displaced due to the blaze, the cause of which was still under investigation at press time.

Just days after the fire, however, the local newspaper, The Post and Courier, was able to report positive reactions to the University’s response to the emergency. “Students praised the university for coming to their aid. The school plans to launder smoky clothes and bedding and have a cleaning service scour soot from the damaged units. Students also were provided with toilet packages to see them through the coming days... I think there are great people here, and they really do care,” said freshman Harry Moore II, who lived in the apartment where the fire started.” —Rebecca Banks Zaklin
Norfolk's Family Weekend blows 'em away

For Norfolk’s Student Activities Coordinator Tracy Hodges, planning for Family Weekend Tropical Breeze 2000, held October 13 through 15, might have felt more like preparing for a hurricane. More than 189 family members blew into town for Friday night’s Caribbean Chef’s Choice cooking classes.

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During an event at the Norfolk Museum of Art, students were given the opportunity to see the artwork and learn about the artist's inspiration.

Family Weekend itself was the culmination of a series of weekend events, including the Student Appreciation Week, which offered various activities and workshops for students to enjoy. The weekend included a series of events, including the Student Appreciation Week, which offered various activities and workshops for students to enjoy. The weekend included a series of events, including the Student Appreciation Week, which offered various activities and workshops for students to enjoy.

Center rededicated to its mission

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Addicted acreage doubles Denver's campus size

Johnson & Wales' Denver Campus will double in size with the purchase of the remainder of the Park Hill Campus from the University of Denver (DU), allowing for a more rapid expansion of the burgeoning campus.

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Johnson & Wales University

Building that part of the original acquisition are depicted in blue. The remaining Park Hill Campus acreage (brown buildings and surrounding grounds) will be available in 2003.

The original contract between DU and Johnson & Wales included an option for Johnson & Wales to purchase the rest of the campus within five years. Johnson & Wales made the decision to exercise its option so soon after opening the Denver Campus to meet the needs of area industry as well as a strong demand from students throughout the West. Burke predicts enrollment will increase dramatically in the next five years, reaching 3,800 students by 2006. The Denver Campus has already received more than 20,000 inquiries for next year’s freshman class.

The campus opened in September with 325 students, 245 concentrating in culinary arts and 80 studying business. Plans are already underway to add hospitality programs to the culinary and business majors currently offered. With the knowledge that the entire Park Hill Campus will be available in 2003, the University has begun to investigate the possibility of adding programs in pastry arts and technology as well as additional majors within the existing culinary and business programs.

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TV chef urges students to go outside the box

Heed day ranges from executive chef of the corporate dining room at Gourmet magazine to host of “Cooking Live” on the Television Food Network (TFN). As the 127th Distinguished Visiting Chef at the Providence Campus, Sara Moulton brought her expertise in the culinary arts to Johnson & Wales.

Sara Moulton arrived on the scene expecting to set the pace in the great chef’s menu, which she had prepared for the event. Instead, Moulton surprised the audience by challenging her students to think outside the box. She prepared her famous “Rice Krispies” for the event, using the cereal as a base for her dish.

During her presentation, Moulton encouraged students to think creatively and to challenge themselves to come up with new and innovative ideas for their dishes.

She also stressed the importance of using fresh, seasonal ingredients and the need to be flexible and open-minded when it comes to cooking.

As the first woman to head a major chain, Moulton has revolutionized the way women see the role of a chef. She has been a vocal advocate for women in the culinary arts, and her work has inspired countless young women to pursue careers in the field.

In her presentation, Moulton shared some of her most memorable experiences in the kitchen, including her time as chef at the New York Times and her work with the United Nations.

Moulton’s passion for cooking is evident not only in her dishes, but also in her attitude and approach to the craft. She encourages students to discover their own passions and to use their creativity to create something truly unique and delicious.

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TV chef urges students to go outside the box
Vision 2006 launched across the University

Banners were flying and anticipation was high the week of October 2, 2000, when Vision 2006, Johnson & Wales’ new strategic plan, was officially unveiled at all of the University’s campuses. President John J. Bowen ’77, president of the Providence Campus and executive vice president of J&W, along with John Tena, University president, addressed more than 500 members of the University faculty and staff during that week, with over 250 students learning about the Vision over the course of the next month.

These presentations brought full circle the communication of the vision that began nine months previously, when Dr. Bowen met with numerous department and campus groups to solicit their input and encourage their involvement in the “bubble up” process that was so crucial to the development of this latest strategic plan.

Employees who listened and learned had been with J&W for as long as 35 years (Ann Cridge in the Providence Registrar’s office) and as little as one day (Sharon Smith, the bookstore manager in Norfolk). But no matter the longevity with J&W, Dr. Bowen’s enthusiasm was contagious as he enthralled the crowd, “Just as we worked together to accomplish the majority of Vision 2001 one year ahead of schedule, we need to harness our efforts again and work toward these new goals that have been established to ensure the University’s future success.”

While previous strategic plans have been characterized by a strong emphasis on growth, this Vision outlines a more moderate growth strategy, with an emphasis on ensuring quality in all aspects of University operations. This focus is perhaps best captured in the descriptor, “Our Commitment to Excellence.”

“I am excited by the challenges that await all of us at J&W as we embark upon this new Vision,” says Dr. Bowen. “Because everyone has had a voice and has helped to frame our future, I know that we will achieve all of our goals.

Developing the Vision is just the first step. Seeing it through to a successful conclusion—that’s what the greatest opportunities are.”

Alumni were introduced to Vision 2006 in the fall issue of J&W Magazine. For more information, or to obtain a Vision card, send an e-mail to Vision2006@jw.edu.

Norfolk Campus relishes 2nd Annual Marriott Day

When the sun was shining and the weather was mild, the Norfolk Campus relished its 2nd Annual Marriott Day. But the sun was shining and the weather was mild when Marriott Corporation hosted students at its headquarters in Norfolk. This is an event that was organized by the Marriott Corporation to celebrate its employees and to show its appreciation for the Marriott family.

The event was held on November 2, 2000, and it was attended by approximately 200 students from the University. The event included a question-and-answer session with different Marriott employees, who shared their experiences and insights with the students.

The event was a great opportunity for the students to learn more about the hospitality industry and to network with professionals in the field.

Forum and J&W laud Mondavi, Wynne, Mosimann

More than 600 students, faculty and staff members attended the packed Bishop McVinney Auditorium for the Providence Campus President John J. Bowen ’77 called “a very special moment in time,” adding that “there are legends here that are going to speak to us today.”

With Dr. Bowen kicked off a one-day series of events planned by the University and the International Food & Beverage Forum to provide students with a behind-the-scenes perspective on the culinary and hospitality industries. The series included a panel discussion on the development of American wines, and Steven A. Wynne, the visionary hotelier credited with the revitalization of Las Vegas.

The Hall of Fame is housed in the Culinary Archives & Museum at Johnson & Wales, and was created to allow students and others access to important documents about the food and beverage industry. Each year, two visionaries into the industry are inducted into the Hall of Fame and a “Restaurateur of the Year” is named. This year, Anton Mosimann, proprietor of the British-based Mosimann’s Limited, received that prestigious award.

“After a visit to the International Food & Beverage Forum, the students were invited to tour the facility, which includes a state-of-the-art kitchen, a wine cellar, and a tasting room.

Mondavi and Wynne were also introduced to the students as guest speakers. Mondavi is the owner of the famous Robert Mondavi Winery, and Wynne is the founder of Wynne Resorts, a luxury hotel chain.

Among the notable figures who shared their business philosophy with the J&W community were Mondavi and Wynne, who stressed the importance of quality and customer service. They also shared their insights with an audience of more than 600 people in a panel discussion about “The Importance of Quality in the Hospitality Industry.”

Mondavi began the discussion, crediting his emphasis on quality with being one of the key factors in his success. “I made a choice early on that the public had an innate sense of quality,” he recalled. “I think they are complacent now. People wonder why.”

Like Mondavi, Wynne stressed that it is important not to underestimate the general public. “From the beginning, I wanted to excel,” the other 2000 Hall of Fame inductee recalled. “Common sense told me that if I excelled and I stayed with it long enough then the people would understand. Never in my life did I doubt that I would succeed.”

The University then presented Mondavi and Mosimann with honorary doctorates in a special ceremony. Mosimann received an honorary doctor of culinary arts degree from the Charleston Campus in 1990. Wynne was presented with a doctor of business administration in hospitality management degree while Mondavi received a doctor of oenology degree.

Later that evening, the two alumni along with Mosimann were honored at the Forum’s black-tie Hall of Fame gala, sponsored by the Boyd Coffee Company.

A spirited gift

The Charleston Campus received a $24,000 gift last summer courtesy of the annual Southern Wine & Spirits of South Carolina Wine Expo and Vener’s Dinner Epe. A portion of the funds will help underwrite South Carolina’s ACC Greater Charleston Chapter culinary team comprised of Johnson & Wales student. The interns will support Charleston’s general scholarship fund, raised from left off Hall circles, regional sales reps for Southern Wine & Spirits of South Carolina, Wanda Trapper, director of Culinary Education; Tracy Bond, culinary coordinator; Jennifer Stettler, director of advancement, and Robert Wren, culinary teaching assistant.
Accounting senior and soccer team score big

Track the progress of the women’s soccer program and the career of its captain, senior Lauren Benek, and the parallels are astounding. Benek left Philadelphia four years ago to pursue her accounting degree and to play collegiate soccer at Johnson & Wales. A pretty good soccer player, Benek nonetheless leaving home for the first time, and made the transition to college with those usual unsung steps and occasional pitfalls. At the same time, the JWU women’s soccer program was in its infancy, stumbling through a 3-13-4 season, establishing teams that gave the Wildcats some pretty good goodbyes.

Now, four years later, it’s JWU that’s doing the whipping and it’s Benek who’s finding the last steps toward the degree and her last triumphant steps on the soccer field so rewarding. “If someone told me in my freshman year that we would be a champion before I left, I’d laugh and tell ‘em they’re crazy,” said Benek just days after she and her teammates won the Great Northeast Athletic Conference (GNAC) title and a berth in the NCAA tournament.

And as the Wildcats celebrated a year that saw them smash record after record and reach national prominence, Benek put together the remarkable parallels. “It’s even more rewarding because I grew up as the program did,” she says. “Soccer helped me here at school because it improved my self-esteem—my confidence. It was even greater on the field, because the entire team could feel it coming in the last three years. Something told me to stay with it. And that’s where the story really begins.”

Those new coaches, Chris Guay and Lou Facia, did that and more, turning Benek’s 5-14-0 team into a 9-10 sophomore year—in which JWU missed the playoffs by a single game. Then the fun really began. The Wildcats were 12-2-0 in Benek’s junior year and reached the GNAC semifinals, falling to Bates College for the fall’s monster season.

“Coach Chris and Coach Lou met with me that fall and showed me a list of things they wanted to do, from new warm-ups and bags to better practices and game preparation. It was all there. And you could see it all coming together. Once they recruited a couple of classes, I spent an entire summer knowing that I had to come back to school in shape, or I would be out of a position. It was entirely different, and so was I.”

As the Wildcats cruised along through a season that saw them hold the nation’s second-longest winning streak, Division III’s longest string (18 games), Benek says the feeling was numbness. “It was full-blown. Our team ate, worked, breathed every second of that win, and every second of that win was very special, and it’s even more rewarding than if we had won four times, because we had to work so hard from where it was when we started.”

The same holds true for her academic career. Benek says she’s a changed person. “You’re forced to grow up—manage your time, do the laundry, make the big decisions—go out, stay home, and you learn about people. As you get ready to leave, it’s the process of learning that becomes the important thing.”

Never one to shy away from leadership positions on her team or within her family (she’s the eldest of five children), Benek’s ready to take on the world. Having interned in New York City, Benek’s headed for a full-time job with a major accounting firm upon graduation. “I intend to work in corporate America...They’ll make you grow up in a hurry. But it completely worked out for me,” she says.

It was athletics however—and soccer in particular—that made it special. “It provided an important outlet, and gave me an extended family, too. Without it, and all the learning that came with it, my experience here would have been entirely different,” she says. “It’s a pioneer of sorts, having traveled a special road that few but her will ever really appreciate, but watch out world, cause here comes Benek, and as she succinctly but confidently puts it, “I’m leaving here feeling that I can do anything.” —John Parrett

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Civility rules at Norfolk Campus

Tanika Crockett, a sophomore working in the student union at the Norfolk Campus, got fed up with the swearing she was hearing from her fellow students. Crockett created a “Cuss Jar” and now every time someone uses foul or disrespectful language, she taps him or her for 25 cents. The remarkable thing is, it’s working. Students have even begun policing themselves—covering their mouths in mid-sentence and saying “Oops” instead of something else. Crockett is planning a student bowling night with the money she’s collecting, although she hopes not to have enough as the jar would stay.

Crockett is part of a wave of civility at the Norfolk Campus that began with the creation of a Code of Civility. The code, displayed in dorms, classrooms and on school TV monitors, serves a dual purpose, says Melinda Farmer, assistant director for student life. “It’s about creating a better environment here on campus—a culture of civility—and preparing students to be upstanding citizens.”

The Office of Student Life, which came up with the code, chose seven attributes that are expected of the entire JWU community—students, faculty and staff. Those attributes are respect, kindness, trust, responsibility, cooperation, acceptance and professionalism.

“In the professional world, those who understand, appreciate and embody these concepts will rise to the top,” says Farmer of the qualities.

Beyond Crockett’s cuss jar, the student union, the code is making a difference in Norfolk’s classrooms as well. Instructor Lisa Kendall notes that students in her communications class are more respectful while others are giving speech es, even those on controversial topics. And Chef Carrie Morutch reports that some students being served by the dining room cash have actually left tips at their tables as a way of showing their appreciation.

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MTV Campus Invasion!

MTV blasted its way onto the Providence campus last fall with hot music, tattoo booths and a string of high-profile sponsors picking their wares to students ready for fun and festivities.

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New student center crowns Charleston Family Weekend

From adding spice in the culinary labs and spark in classrooms to hosting the grand opening of a new student center and pounding the basketball court, the Charleston campus community made Family Weekend, October 13 through 15, a time to remember. Like no other weekend, this

Family Weekend offered the chance for families to live a little of the good life—that of a J&W student both in the classroom and at play. Charleston Campus President Steve Parker—just three days on the job—kicked off the weekend with a welcome breakfast at the downtown campus dining rooms. Marking customer service as the cornerstone to Charleston’s future success, Parker offered his own office and home telephone numbers to parents and students alike.

After breakfast, attendees participated in a variety of learning programs on technology, counseling, food and wine pairing, and preparation of danishes and pastries.

“Getting parents into the classrooms allows our instructors and students to introduce a sampling of what a J&W education might be like. (Parents) network with faculty and staff and learn something in the process. It’s great fun!” said Rochelle Rogers, director of student activities and the coordinator of Family Weekend. This official grand opening and ribbon-cutting ceremony of the campus’ student center was held Saturday evening with plenty of food, a band and a full house of students, their families, and J&W employees. The 20,000-square-foot facility, located just seven miles from the downtown campus, features an aerobics/multipurpose room; recreational rooms with billiards, television, and sofas and chairs; a computer laboratory, snack area, weight room, coaches’ offices, student activities offices, offices of the dean of students, conference room, training room, showers and restrooms. Sylvester Rolack, student government president, spoke at the ceremony on behalf of campus students. “This new facility means everything to us—more space, more activities and more opportunities outside the classroom for recreation and leadership opportunities,” he said.

Following the ceremony, the student basketball team faced an alumni squad in a homecoming competition. Alumni team members were Dan Blumenstark ’99, Matt Hammond ’99, Quentin Love ’98, Chris Nealy ’98, Max Ward ’98 (current head coach), Jason Valentine ’98, and Ben Trier ’00. Purchasing agent, Andy Sierra and Professor Mo Montrath bagged out round won the team. Although most of the game was a nip-and-tuck battle, the student team prevailed with a 63–57 win.

For Ward, the win was bittersweet. “I wanted the student team to win. We practice hard every day. Their hearts are really in this year’s competition, and it shows. Playing on the alumni team, I found it hard to contain my own sense of competition. I guess I’m not a good loser,” he says. —M. R.

Talking TV with Telemundo chef

New mother, culinary coordinator for Bloomington’s in Miami and TV chef to Spanish-speaking viewers across the United States and throughout Central and South America, Jeannette Stefan-Ozga ’93 is hard to pin down. Zephyr Suarez caught up with her, though to find out what it’s like to be moving forward in such a whirlwind.

J&W Magazine: Tell us about the show, “Esta Manana.”

Stefan-Ozga: The goal of the show is to have a short, entertaining, educational segment for the viewers. The producers want fun, simple but yet classy recipes that the viewers can learn quickly and repeat at home. They want me to break down the technical and sophisticated aspects of culinary arts. For instance, when you buy a cookbook and the level of cooking is way above your knowledge, it leaves you frustrated. So they want me to simplify and teach the viewers how to break down those fancy recipes that may appear complicated, but after learning a few simple techniques, they’ll be able to reproduce the culinary masterpiece in no time.

J&W Magazine: How did you find your about the show? Stefan-Ozga: The public relations office at the Florida Campus heard that Telemundo was looking for a Latin TV chef and called me. I was already eight months pregnant and they came by the house to tape me on video in my kitchen. Fortunately, they liked my spontaneity, personality and ability to speak and cook simultaneously on camera.

J&W Magazine: What’s a typical day like?

Stefan-Ozga: I have to be at the studio by 6 a.m. I do the prep for the first hour then go to make-up and hair, and then lights, camera, action. I have to have a finished product before my live segment starts, so I demonstrate from beginning to midway how the dish is prepared and then show the final product.

J&W Magazine: So what are some of the perks to being a TV chef?

Stefan-Ozga: I’m getting great, great exposure! Not only do the Hispanics get to know me but non-Latinos watch too. I’ve already met politicians, artists and international celebrities that visit the show. Another great thing is that they’re flexible about my role as a mother.

J&W Magazine: What do you see yourself doing in the future?

Stefan-Ozga: I see myself having my own catering business and pursuing that aspect of my career. I definitely would like to continue working with television and possibly have my own show.

Putting 1939’s New World Tech into perspective

Joe Delaney, Johnson & Wales professor of humanities, recently shared stage space with filmmaker Godfrey Reggio and Robert Rydel, a professor of history and philosophy from Montana State University, for “Action Speaks 2000—Under Appreciated Days that Changed America,” a topical forum sponsored by Gallery AS220 in Providence and WPRO, a national Public Radio affiliate. Under scrutiny was the 1939 New York World’s Fair and its salute to the technological New World, beginning with the fair’s theme of “Science: A World Applied: Man Confirms,” the trio discussed the ideological and utopian visions that embedded invention as the key to convergence between man and social design. They considered the undercurrent of social engineering that permeated the fair’s exhibits, and noted the since-forgotten fact that the event was heavily suffused with examples and discussions of eugenics even as racism was taking hold in Europe.

Reggio also noted that science has fostered the “Los Angeles of the world.” The homogenizing effect of mass communication and computer technology has brought us to a time when our lives are being shaped by elements beyond our sense. If agreed, “Maybe we don’t need World’s Fairs anymore,” Delaney said. “The world is operating differently than it was then. Now we can see things from any country through the click of a mouse on the World Wide Web.” Ultimately, the inventions and advances that the fair previewed in 1939 may have negated the need for such mass gatherings to present a myopic view of a global perspective. —C.S.

Gingerbread challenge

"Original Lighthouse" can never be duplicated in the gingerbread version created by Taylor Van Deusen of East Hampton High School, East Hampton, N.Y., the 2nd Annual Great Gingerbread House Challenge. Ten national finalists were chosen from more than 100 entries, with the winner earning as much as $12,000 in a J&W scholarship. Money from an accompanying sale of gingerbread men by J&W Florida students was donated to the Starkes Children’s Foundation to be used to grant wishes of children who are critically, chronically or terminally ill.
Bon Appetit salutes Norfolk honorary

It’s not exactly a household name, even for foodies. Not like Julia Child or Jacques Pepin. But for those who have had a chance to know him, what Bon Appetit’s editors did right by naming Richard Grauman H’99 Humanitarian of the Year.

“He took the old home economics class and turned it into a real career-oriented program,” says Shalayn Midget, Norfolk Public Schools’s senior coordinator for health and human services. She’s seen firsthand how Grauman changes the course of young lives, helping them uncover hidden talents as they uncover their first batch of joy.

He’s been doing it for a decade, since piloting a program in New York to teach inner-city youth culinary techniques using As Home With the French Classic, a cookbook he wrote as the textbook. Reading, writing, and ratatouille.

Grauman soon realized that while learning how to baste and baste was beneficial, what those young people really needed were jobs. So he founded C- CAP (Careers Through Culinary Arts Program), a nonprofit organization that links classrooms to industry. He cultivates chefs as mentors to go into schools and hire students, trains food teachers, and spots gifted young culinarians who earn college scholarships through competitions.

“The scholarship program’s success is due to Johnson & Wales University,” says Grauman. He remembers how back in 1991, Senior Vice President of University Relations Manny Pimentel (then vice president of student affairs) invited him to Providence, where Denver Campus President Mark Burke ’81 (then director of enrollment management) grasped C- CAP’s potential. “Mark didn’t miss a beat,” Grauman recalls. “He soon gave you full tuition for a scholarship for a student from every city you work in. We built that support and encouragement.”

I was able to knock on the doors of many other institutions.”

Today, C- CAP is cooking in more than 200 schools in seven local counties. It reaches 10,000 students each year, and the $25,000 in scholarships Grauman started with in 1990 has mushroomed to more than $6.5 million to Johns & Wales University and other schools.

But C- CAP doesn’t just help students. “There aren’t enough bodies to fill all these jobs, and restaurants need these kids’ tremendous energy,” Ken Roerig, recently quoted in the New York Times. When the creator of Manhattan’s Butterfield 8 and Patrons found himself in hot water for selling Cuban cigars, a friend suggested C- CAP for his court-mandated community service. Now Amerigo is one of its biggest supporters.

Originally in the import business, Grauman didn’t intend on a culinary career. But one day his boss got called away unexpectedly and asked Grauman to take cooking classes in his place. He demurred. “I thought classes were for women,” he admits. “Then I found out he wouldn’t get a reduction and I really enjoyed it.”

The teacher turned Grauman, in turn, recruits C- CAP judging with Norfolk chef/entrepreneur Ed Batten, who described it.

Norfolk honorary Richard Grauman, right, shares how his importance of problem-solving with C- CAP’s competitive favors.

Chairman for the elegant black tie affair, Plea presented four courses that commenced with a bento box served in a Staglin Vineyards wine box.

Chesapeake Bay Wine Classic; Raising glasses and funds in Norfolk

“I’m here to rebuild my cellar. My ex-wife took all my wine and drank it with her friends,” said a partner in one of downtown Norfolk’s ne plus ultra boutiques, oddly undeterred. “Oh, they really enjoyed it, so it’s O.K.”

Spoken like a true wine lover, whose greatest joy is in the sharing. He’s a prime example of the men and women whose generous bids at the Chesapeake Bay Wine Classic Grand Auction brought in nearly $200,000 for local Hampton Roads causes, including scholarships for Johnson & Wales University’s Norfolk Campus.

The auction is one of a grand Tasting in February and last fall’s gala dinner that featured Clifford Pluot, chef and co-creator of the California Grill at Disney’s Contemporary Resort in Walt Disney World Orlando. For the elegant black tie affair, Plea presented four courses that commenced with a bento box served in a Staglin Vineyards wine box.

Chesapeake Bay Wine Classic guest chef Clifford Pluot, executive chef and chef of the California Grill at Disney’s Contemporary Resort at Walt Disney World, displays his innovative first course, a bento box in a wine crate.

Norfolk instructor Carrie Maranta advises Eric Donn on wine service at the Chesapeake Bay Wine Classic.

Guests were later able to take the boxes home as a keepsake. Assisting were several members of his staff including J&W grads Daniel Bradley ’97 and Gabby Galindo ’97.

Johnson & Wales students also pitched in, making even the event non-only a fundraiser, but an exceptional educational opportunity too—a pairing as fine as the 1995 Chardonnay de Lafargue Sauternes with pears and chocolate French toast with honeycomb ice cream that brought the evening to its delicious close.

—M.M.
Tourism TAs travel to reunite

When The Hospitality College was updating its recruiting brochure last summer, people started asking, “Where are they now?” about a group of travel-tourism students posed in front of St. Basil’s Cathedral on a 1993 FAM tour to Moscow. The search effort spurted Mike Sabitoni, director of the Center for International Travel and Tourism, to try to locate his past teaching assistants for an impromptu get-together at his home during Family Weekend 2000. Word spread and 20 of his former travel stu-
dents returned.

Sabitoni recalls that when the travel-tourism program first began 11 years ago, most of his students came to pursue careers as travel agents and he had one teaching assistant. He currently has 13 teaching assistants and a graduate assistant, and there are an infinitive variety of career avenues for graduates.

Heather Singleon ’97, director of Publications and special events for the Rhode Island Hospitality and Tourism Association, says there’s no doubt in her mind she wouldn’t be where she is today, in a job she loves, had it not been for the experience she had to be one of Sabitoni’s teaching assistants. “I was only going to college [at Johnson & Wales] for an associ-
ate degree, but then there was a teaching assistant position available with a schol-
arship and work-study program, so I got my BS. Then I got into the Management Development Program and the university paid for my master’s degree and while I was working on that, my internship was with the Rhode Island Hospitality Association guiding high school kids and they fed me full time,” she says.

According to Sabitoni, it was “heartwarming” to see some of his current TAs at the party getting insights from veterans now working in the industry. Singleon says, “If they do this again, they can definitely count me in for next year. We had the best time.” And there will be another next Sabitoni is hoping to do a better job of getting the word out in advance of another reunion for former travel-
tourism students. Anyone interested in an invitation can reach him at 401-598-4639 or call the Center at 401-598-1705 and ask to be put on the list. —C.S.

Statewide MicroEnterprise Association created by Larry Friedman International Center for Entrepreneurship

The Rhode Island MicroEnterprise Association (RIMA) has been up and running for less than a year and it’s already sent more than 100 partic-
pants off on paths to their own businesses. Created under the auspices of J&W’s Larry Friedman International Center for Entrepreneurship, RIMA is a statewide non-profit association dedicated to sup-
port the creation and development of microbusi-
nesses by low-income and economically challenged residents in Rhode Island. A microenterprise (or microbusiness) is defined as a business with five or fewer employees, which requires $25,000 or less in start-up capital, and has no access to the traditional commercial banking sector.

The most recent class of 19 graduates of the training program represented 13 new businesses including home construction, plumbing services, spe-
dially popcorn maker, petry, African importer, pastry shop, forklift designer, lottery distrib-
utor, and freelance writer. Each of the new busi-
nesses is an important first step for these entrepre-
eurs. Their total gross sales for the next 12 months is expected to exceed $250,000.

This program, for me, was to start thinking about what having a business involves, it served as a motivational workshop for me,” wrote one student about his experience.

The association, headed by statewide director Anne Marie McNeil, provides small business training programs in English and Spanish access to small loans and on-going technical assistance to help businesses grow. Plans are in the works for classes to be taught in Portuguese as well. The program also offers Johnson & Wales students an opportuni-
ty to participate in the start-up process and see first-hand how people from diverse backgrounds create new enterprises.

Demand for the program has been strong. The association has started the process of expanding training capacity in the state to provide resources to additional low- and moderate-income neighbor-
hoods with direct access to services. Training pro-
grams will be offered in the Roger Williams, Armory, Uptown, and Olneyville areas. Of course, we’re also out looking for more participants.

As devoted to each other as they were in the photos taken before Krause’s accident, the couple plans to marry in the coming year.

The day after their engagement, Krause and Reynolds went for a celebratory swim. Krause dove into the pool and hit the bottom. His fiancée saved him from drowning, but he had fractured his third and fourth vertebrae—Krause was paralyzed from the neck down.

Upon receiving the news, two of Krause’s close friends, J.P. Quidore and Matthew Dibble were devastated. They decided to hold a ben-
efit to help Krause offset the medical bills that were on the horizon. Quidore and Dibble approached Charleston Place where all three had worked in The Palmetto Café.

Krause had worked at Charleston Place during his externship. At the completion of his externship, the hotel

Charleston hospitality industry takes care of its own

On July 1, Kevin Krause ’98 proposed to J&W classmate, Lindsey Reynolds at her par-
ents’ home in Richmond, Virginia. Delightedly, she accepted.

500 people turning out to sup-
port Krause. Johnson & Wales alumni, students and teaching assistants also turned out and approximately 75% of Krause’s Charleston Place co-workers attended. Workers for Peninsula Grill and Hank’s Seafood who did not know Krause also came to support him. When Reynolds, Quidore and Dibble thanked the guests there was not a dry eye in the house.

Although Krause’s injuries kept him from attending, he was overwhelmed by the imme-
diate support of Charleston’s hospitality community and by the efforts of his friends. “I only wish I could have been there to thank everyone in per-
son,” he says. That evening in August

career day in Providence

Across the University system, Career Day proved that Johnson & Wales is indeed America’s Career University. At the Providence Campus, potential employers (many of whom are alumni) gathered for a reception, appropriately enough, in the Federal Reserve, a former bank that now serves as function space.

Raised more than $14,000 to create “The Kevin Krause Fund,” which will help address the inevitable and overwhelm-
ing expenses of such an acci-
dent. Already it has enabled Krause’s parents to refit their house, adding wheelchair access and refurbishing the basement into an apartment for Krause and Reynolds who hope to get married in the coming year. Krause soon returns to Atlanta for six weeks of rehabil-
tation. His long-term goal is to return to Johnson & Wales to complete his Food Service Management degree, and then pursue a management position in the industry. If you would like more information on how you can contribute to The Kevin Krause Fund, please call (401) 598-ALUM or e-mail alumnirjwu.edu.

—Jennifer Sutherland
J&W opens doors to German apprenticeship programs

For years, Karl Guggenmos knew that an educational partnership between Johnson & Wales University and culinary and hospitality apprenticeship programs in his native Germany would be the perfect match. If only he and his colleagues could find the formula to make it work.

J&W’s connection to Germany’s culinary apprenticeship programs dates back to the 1970s, when the College of Culinary Arts was still in its embryonic stage. According to John J. Bowen ’77, president of the Providence Campus, J&W’s search for a culinary model ended when Germany’s culinary apprenticeship was discovered.

“Tne program was so impressive that we used it as a model for our college-level program and adapted it accordingly,” he says. In spite of the similarities, the road to articulation agreements that would allow German culinary and hospitality apprenticeship graduates to attend Johnson & Wales proved long and difficult. “Traditionally in Germany, apprenticeship is considered an alternative to higher education, rather than a preparation for entry into a university,” says Kenneth Levy, senior vice president of external affairs.

By asking (German education officials) to consider sending apprentices to us for a college degree, we were also asking them to see culinary and hospitality education in a brand new way.

The turning point came in 1999, when Guggenmos, dean of the College of Culinary Arts, Levy, and Dean Carol Cooper and Associate Dean Richard Bush of The Hospitality College, embraced the project as their own for the University’s Senior Management Academy.

After seven months of intensive meetings and negotiations, Guggenmos and the others saw their vision become a reality. In June, they meet with officials from the U.S. and German governments and signed an unprecedented agreement that made Johnson & Wales University the American university to grant admittance and academic credit to German students who have completed Germany’s apprenticeship programs in hospitality and culinary arts.

Under the agreement, Johnson & Wales will grant one year of academic credit toward either a two-year associate of science degree or a four-year bachelor of science degree to German students who have successfully completed an apprenticeship program in hospitality or culinary arts. Students who have completed higher levels of training may be eligible for higher levels of academic credit.

To provide German students with financial assistance, the University is offering several scholarship programs and a preferred on-campus employment program. Students who enrolled this year received a $5,000 Inaugural Scholarship to be applied toward tuition. Secondly, F. Dick, the German manufacturer of culinary knives, is contributing $22,000 annually in scholarship assistance, and is soliciting other German companies for additional scholarship dollars.

“Certainly, the greatest challenge we now face is that Germany is a tuition-free country,” Guggenmos says. “We are taking steps to make Johnson & Wales more affordable, and also to persuade students that there is real value in paying for an education. The benefit to Johnson & Wales is that the quality of students we will receive from Germany will be superb.”

—Brenda Farrell

Kielbasa tacos anyone? No joke. Michael ’Soll’s’ Solley ’89 is co-owner of the most authentic Mexican restaurant in Warsaw, Poland—the Warsaw Tortilla Factory. Granted, there’s only a half-world of difference between burritos and pierogi, but it was more than a little cutting-edge to introduce hot to palates accustomed to potatoes and cabbage. “People think ketchup is spicy so at first mild salsas out-sold hot for five to one. Now it’s 50/50,” Solley says. “[The Polos] are very open to trying new things.”

A native of Champaign, Illinois, Solley left his job as a chef in San Francisco to seek adventure in Minnesota. About five years ago he landed in Poland, his mother’s native land, to consult for “a friend of a friend of a friend’s restaurant. It was cool for a couple of months and I enjoyed the people and the excitement of a new nation just being built,” he says. “The search for a decent tortilla led him to the first tortilla machine to

Get lost in Big Apple

Alumni gather in Big Apple

More than 500 J&W alumni, parents and friends converged in New York City for the annual reception held at the famed Waldorf-Astoria Hotel.

Alumni: Standing (left to right): Kim Neve ’92, Brian Dicorcia ’93, Sue Notte ’92, Andrew Cohen ’94, Ricco Corrado ’96, Kooning (left to right) Johnathan V2, David Andrews ’97.

Left: Lisa Corso ’88 and Kathy Weller ’80

Parents Breakfast

The Providence Campus Homecoming Weekend in October provided a chance for families to get together. Included in the activities was a breakfast for parents and students, featuring remarks by University President John A. Yen, Art Gallagher, vice president of student affairs, and Nancy Hardendorf, parent relations liaison.
Observations of a Middle East Observer

Robert Turkoly-Jozwik conducted reconnaissance missions in the Sinai to ensure peace to the Egyptians and Israelis—now he shares his experiences with J&W students

By Rebecca Banks Zakim

Once, I was driving on the Egyptian side on a verification, recalls Robert Turkoly-Jozwik, Ph.D. The only thing that separates the Egyptian zone from the Israeli zone is the border, some stakes and sometimes some barbed wire, and within a quarter mile on each side are paved roads. So you've written right of Israel, and Israelis are within site of Egyptians. And on this particular verification, I couldn't believe what I saw. The distance is about three football fields across—I saw an Israeli tank moving. Now, there was only one tank so that's certainly not an indicator of war but it is a violation of the Camp David peace accord.

Well, I was not in Israel and the team that was doing the Israeli side had already passed through the area and was probably 100 miles south of there. So I got on our radio and I immediately called back to headquarters and indicated that this is what happened. The chief observer immediately contacted the force commander and the force commander and the chief observer notified the Israelis that something was amiss. The Israelis didn't know anything about it. They said, 'We don't have any tanks there.'

The long and the short of it is that the fact that Israel is a country that under siege all the time. You get on a bus and there are young men and women with machine guns that are an armed camp and everywhere between the ages of 17 and—when the time was there—52 died a month or more of active duty at sometime during the year. Well, what had happened was in the area of the border was a moshav (a moshav is a sort of collective commune). Two guys who were tank mechanics were doing their duty, they just decided they were going to test the tank and they took the tank out to the vicinity of their hometown. And I'm sure they were probably talking about it. The Egyptians recognized that this was not a big deal and it was adjudicated rather calmly.

Stories like that one find their way into Dr. Turkoly-Jozwik's classrooms on a regular basis. Dr. Turkoly-Jozwik, who teaches history, leadership, and food and culture classes at the Charleston Campus, spent six and a half years as part of a 12-man observer force in the Sinai Peninsula. Between 1988 and 1995, he conducted reconnaissance missions by helicopter and jeep along the Israeli-Egypt border to ensure that there were no violations of the Camp David peace treaty. His time in the Middle East as well as his years in the United States Army created lasting memories and gave him a unique perspective on world events that he gladly shares with his students.

"I try to make every one of my history classes, every one of my leadership classes, every one of my culture and food classes identify with something that I've actually happened right here," says Dr. Turkoly-Jozwik. "And then I caveat things. I tell them 'I want you to remember this and who told it to you and when it was told to you, because it probably doesn't mean as much to you now as it will five or 10 years when you own a restaurant or you're the regional manager of something.'

In addition to sharing his own experiences, Dr. Turkoly-Jozwik regularly pulls reporters of current events—be they acts of violence in Israel or demands for vote recounts in Florida—off the Internet to discuss with his students. "I like to make our students realize that they have great responsibilities as citizens," he says. "It's just not being a student and graduating and getting a job. Our first responsibility is to be Americans. I try not to politicize the classroom, but I certainly comment on what I'm seeing.

After retiring from the Army as a lieutenant colonel—having served for more than 25 years—Dr. Turkoly-Jozwik was studying in Great Britain where he heard about the opportunity to join the Multinational Force and Observers (MFO). The MFO was created in 1982 as an independent force of civilian and military personnel drawn from 11 countries to help safeguard the hard-won peace between Israel and Egypt. The force mans critical points throughout the peninsula with roadblocks, conducts inspections, and maintains a presence in the air, at sea and on the ground. The civilian observers are carefully selected as part of the MFO and can stay on as long as they choose, making the spors very difficult to come by. With his military experience, his historian's eye and his knowledge of languages, Dr. Turkoly-Jozwik was a perfect fit for the job.

"The presence of the observer force is there so [peace] doesn't become an issue," explains Dr. Turkoly-Jozwik. "It's a red flag to both parties that there are at least 11 nations that are vitally concerned with the peace and maintaining peace, and it seems to work very well.

As a member of the Civilian Observer Unit, Dr. Turkoly-Jozwik flew over a section of the Israel-Egypt border twice a month, checking military installations and ensuring that nothing was out of line with the accords. Certain types of military technologies are not allowed in certain zones and only so many pieces can be in one place at a time according to the peace agreement. It is precise, painstaking work in which the observer actually counts pieces of military equipment from the air to be sure that there is as much artillery as is allowed and not one piece more. After returning from the flight, the observer then drives over the same area to verify that everything is as it appears by air, that no hills are actually bunkers, for example. A report is then given to the director general of the military equipment. The director is about what has changed—a new road was being built, new electronic surveillance equipment was being put up on the border—all information that is of interest.

"Occasionally there are episodes when something is out of place, for example a tank," he explains. "There might be too many tanks or armored personnel carriers. But having been part of several investigations and having some knowledge of what went on in the past, (I know that) what really happens is that some poor sergeant or captain just doesn't count properly or isn't aware that something is taking place. In the time that I was there and in the time prior to my arrival in no way could I attribute any friction of the accords to anything that was in any way tantamount to invasion or malevolent intent. The peace is kept there very, very well."

And verifying that peace is no easy chore. Zone D, for example, is one of four zones in the Sinai and a particularly tricky one at that. Following along the western border of Israel, the band in which the observers are permitted to fly is no more than half a mile wide at one end. While the pilot concentrated on flying the helicopter, Dr. Turkoly-Jozwik had to keep an eye out for the border markers to make sure they didn't fly out of the zone. At the same time, when the helicopter approached a military installation he had to take stock of what was there.

As a professor of leadership studies and as the founder of Charleston's summer leadership institute, Dr. Turkoly-Jozwik's reminiscences and observations find particular attention with his current year upperclassmen. About the prospects for peace in light of the renewed violence between Israelis and Palestinians, he says, "I don't think it's a question of leadership in the conventional sense. It's a question of the ability to coordinate and facilitate the support from the varying components that are becoming ever more diverse on each side."

"Through his work in the Middle East, Dr. Turkoly-Jozwik was a part of history and he is awed and respectful of that. He has considered what the current atmosphere must be like for the observers who are in his place today and imagines them to be in a difficult spot. Working with both the Egyptians and the Israelis, he figures the observers are probably getting pulled in both directions with each side asking, 'What do you think of this?'"

"And remember I told you about flying in that very narrow strip?" he asks. "Well, nobody's going to get shot out of the sky, but everybody's going to be watching every little P and Q in this situation. It's not going to catalyze a war but it's going to make life difficult for people whose primary responsibility is to ensure that there's peace."

So, he says with a hint of adventure in his voice, "It's an unenviable position but it's one that I would sort of like to be in because it's the epicenter of current history."
On the President's Plate

J&W's Culinary Archives & Museum holds a half-million items—featured here are some of the collection's presidential mementos.

On the back of an ingrown invitation card found at Thomas Jefferson's home, Monticello, is a detailed schedule, in his handwriting, of the arrival and departure times of mail coaches to five Virginia cities.

President Nixon showed his skill with chopsticks at a state dinner in China with Zhou Enlai on February 27, 1972.

Chef Henry Haller at home in the White House kitchen with First Lady Pat Nixon and Valentine Pantry Chef House Sender (above) and later with First Lady Rosalynn Carter and daughter Amy Carter (below left).


John F. Kennedy’s choice for executive White House chef was René Verlot.

Dwight Eisenhower and Richard Nixon lunch on hot dogs or a bologna.

The original recipe for Hamburger Weekly was Abraham Lincoln’s inaugural reception on March 4, 1861.

Each president selects his own china patterns. Benjamin Harrison’s is grooved in a corn motif.

President's menu in honor of the inaugurations of Franklin Delano Roosevelt President of the United States and Henry A. Wallace Vice-President of the United States by the Presidential Baker of the United States Tuesday evening, January the nineteenth, nineteen hundred and eighty-one The Mayflower Hotel Washington.

Franklin Delano Roosevelt's inaugural dinner of January 19, 1941, was held at the Mayflower in Washington.

George Washington’s Maison Verme “White House” included a well-stocked kitchen.

Living S. Grant was guest of honor at the 16th Annual Dinner of the American Republican Club of Pittsburgh on April 24, 1892.
Seeing Stars

Under Chef Patrick O’Connell, five J&W alums rise to the challenge of working at one of the world’s most famous properties, The Inn at Little Washington

By Marisa Marsey
Photography by D. Kevin Ebi

Rachel Hayden, executive assistant at The Inn at Little Washington, is showing us around the fabled property that keeps one-stop-sign Washington, Virginia, an hour’s drive and a world away from the big city with the same name, on the tips of connoisseur’s tongues. Gracious and impeccable, like everything else here, she points out how the swoosh of sumptuous fabric above the Garden Room’s tables evokes Napoleonic campaign tents, the bust of a gussied-up Victoria on the parlor mantel is one of the rare occasions when the queen doesn’t look like a dowager, and the ornate mirror just above the sculpture demands a ceiling two stories high.

Patrick found that looking glass at a garage sale. He has an incredible knack for discovering things and realizing their potential,” she says of her boss, Patrick O’Connell, the Inn’s internationally lauded chef and co-owner. That knack goes beyond objets d’art. Just look at the talent in his kitchen.

Of course, to do so, you’ll have to walk around the lounge whose over-the-top trompe l’oeil nicks the eye with monkeys monkeying about in colonial garb, through the living room fabulously furnished with antique sideboards and a circular sofa where you half expect to find Oscar Wilde engaged in conversation, and past a service elevator lined with china (the Inn has 18 patterns so you can indulge in its seven-course tasting menu and never face the same one twice). Then, and only then, when you think you’ve seen it all, do you reach what has been called the world’s most beautiful kitchen. And you’ll wonder why the person who called it that was prone to understatement.

Inspired by the dairy at Windsor Castle, it’s endowed with an enormous floor-to-ceiling bay window. There’s a gargantuan, brass and bottle green enamel Vulcan range that was flown from France and carried through that bay window on the backs of 17 Frenchmen. Hand-painted blue and white Portuguese tiles adorn the walls, Italian terra cotta covers the floor, Gregorian chants fill the air, two coveted chef’s tables flank a stone fireplace, and finally, amidst the splendor, you’ll find what has to be the most blessed group of culinarians. These are the young cooks that O’Connell discovers, realizing their potential. Among them are four Johnson & Wales University alumni, from three different campuses with a fifth in the front of the house. That’s more than at any other time in the Inn’s history.

“In the early days, we didn’t have the luxury of attracting culinary school graduates,” says O’Connell, himself a theater major graduate from Catholic University of America. “It was a very foreign idea to become a chef twenty-some years ago, and the few culinary students that there were usually stayed in the city.” So in 1978, when he and his partner Reinhardt Lynch opened their restaurant (eight guestrooms; four suites, and a separate guesthouse followed in stages) in this unlikely spot in the Blue Ridge foothills, they enlisted the help of a couple of local countrywomen. “That escalated into an entire kitchen staff of countrywomen, until we began getting a few young men who were interested in pursuing cooking as a profession,” he says.

Five AAA diamonds and five Mobil stars later, chefs vie for an enviable slot on O’Connell’s staff through an arduous two-day trial. If they make it, they’ll be cooking for politicians and paschas, titans of industry, movie and media stars. Alan Greenspan and Andrea Mitchell had their wedding here, Helen Thomas her birthday. A lot is riding on the audition.

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What fires them up most—more than that they could be cooking for Katie Couric or some other People magazine frequent feature—is O’Connell. “Patrick shares his thought process throughout the kitchen—like when he wants to create a new dish. Everybody can take an ample stab at it,” says Gottlieb. “If they’re in the dishwasher, they have just as much right to get a menu item on as if they’re the sauté cook.”

Gottlieb tastes everything made in the kitchen, talks with the organic farmers he orders from, schedules, expedites, jumps into the line when he has to, and acts as big brother for the entire staff, which actually includes his own kid brother Michael Gottlieb ’99, a waiter. Echoing O’Connell, Laurence reminds them that every guest is a star. As if they could forget. An illuminated frieze in medieval script surrounds the kitchen with the five phases of dining—Anticipation, Trepidation, Inspection, Fulfillment, Evaluation—a play on Elizabeth Kubler Ross’s The Five Stages of Death and Dying. Cooks and waiters continually view everything they do through the eyes of those they pamper.

It’s the reason Mike Wilcox ’99 is here, prepping a salad of Belgian endive to be drizzled with pomegranate vinaigrette. The chef at the Virginia Beach restaurant where he was working told him to save his money and dine at the Inn. Easier said than done. Reservations for its 100 seats book up quickly and a prix fixe meal for one is more than $100. But Wilcox swung it and was instantly seduced by the emphasis on guest satisfaction. “At the end of the meal, I asked my waiter, ‘How can I work here?’ That’s just the hunger O’Connell wants. ‘Ultimately, I’m looking for someone with an overwhelming desire to please people,’ he says. ‘And they have to really want to be here.’”

So during the interview portion of the tryout, O’Connell encourages applicants to explore their options. “I tell them to wait until they’re 100 percent certain that of all the places in the world, this is where they want to be, before making the commitment,” he reveals. “It smokes out a lot who have their résumé at 35 places and here.”

When the conversation reached that point with Matt Secich ’99, the former Army long-range reconnaissance specialist left no room for doubt. “He told me he would cut off his right leg to work here,” remembers O’Connell. Secich is now the Inn’s butcher, a newly created position. He hasn’t disappointed his demanding, inspiring boss. “Year after year, I see Johnson & Wales University providing a more realistic expectation of what the real world is like. Ten years ago, students thought that a week after they got out of school there would be a large article in the New York Times about them,” O’Connell chuckles. “I think that’s so healthy that they appreciate the idea that life is a continuing education. You don’t exactly arrive at a state of blissful complete knowledge, especially in our field.”

He sees to it that his cooks continue learning. He sends them on stages to other world-class restaurants such as Le Bec Fin and Jean-Georges. In daily staff meetings they share cookbooks they’ve read, new foods they’ve tasted. Todd Schiller ’98 recalls the incomparable experience of working elbow-to-elbow one night with Daniel Boulud, Jean-Louis Palladin, and Thomas Keller, when O’Connell paid tribute to retiring Washington Post food critic Phyllis Richman at the Inn. Still, the greatest postgraduate seminar comes from O’Connell himself. “My eye is trained to focus only on the flaws,” he confides. “So I’m correcting everyone at least 10 times a night.”

His partner, Lynch, kids him that he’s reaching for the sixth star. And taking five potential stars from Johnson & Wales under his wing at the same time.

"J & W Spotlight"
Setting Tradition

As the sun set behind the Rocky Mountains on September 5, 2000, and a lone bagpiper played, the inaugural class of Johnson & Wales University's Denver Campus marched over grounds that have heralded the comings and goings of students for more than 80 years—and into Whately Chapel to celebrate convocation. A 30-bell carillon tolled as the academic procession made its way. Family, friends, and supporters from the surrounding community filled the 800-seat chapel, welcoming the students and wishing them well as they began their college careers.

"Few students in the history of Johnson & Wales—or any other school for that matter—can ever say, 'I was there first,'" said Mark Burke '81, Denver Campus president, during the ceremony. "Being first, you will set standards for future students. I challenge you to take your position seriously, to create traditions that will live on forever, and to embrace the team spirit that J&W's Denver Campus so proudly represents. But most of all, I encourage you to have fun and fill these years with memories."

Linda Tafoya, past executive director of the Adolph Coors Foundation and a close friend of the University, gave the invocation. She offered the students heartfelt words of welcome to the Denver community as well as encouragement in the pursuit of their dreams. Tafoya pronounced the arrival of Johnson & Wales University in Denver "a dream come true, a win-win situation in which the community, as well as the students, would reap tremendous benefits from the unique qualities that each has to offer the other."

John Yena, university president, welcomed the students and their families to the J&W community. He also honored University trustee Robert Taylor and, in memoriam, Marvin D. "Swede" Johnson, a long-time executive of the Coors Brewing Company, for cultivating a friendship many years ago and planting the seeds that were instrumental in the establishment of a Johnson & Wales University campus in Denver. The contributions of Dr. Taylor and Dr. Johnson were permanently recognized by a stone marker in their honor, placed in the Benefactor's Garden, located at the heart of the Denver Campus.

While convocations are all about new beginnings, the ceremony embraced the past as well by proclaiming the graduates of Colorado Women's College honorary alumnae of J&W. The Denver Campus is located on the former site of the Colorado Women's College, and the women of CWC have pledged to share their traditions, their friendship and their support with the students of Johnson & Wales. Phyllis Tremmell, a music instructor at CWC for more than 50 years, and more than 30 of the college's alumnae attended the convocation. The inaugural class of Johnson & Wales responded to Tremmell and the CWC alumnae with two standing ovations, enthusiastically expressing their appreciation and support for the commitment and the love that the CWC women have shown for the campus.

"Early on in our negotiations [to purchase the land in Denver], we learned of the Colorado Women's College's dedication to this campus," said Burke to the guests. "Little did we know what dear friends so many of you would become. We admire your dedication, and we hope that our students will come to love this campus as much as you do."

Ludmil Marveyuk, a culinary arts major, and Eric Espinoza, a freshman studying international business, represented the students in the official program. Both students offered moving, personal remarks about their hopes and dreams for their education, why they chose J&W, and how they hoped to make a difference at the Denver Campus.

Marveyuk, whose family immigrated to the United States from Belarus six years ago, said, "I am so grateful to the staff at Johnson & Wales University for being so supportive and for providing me with the opportunity to make my dreams in America come true. The chance to study at one of the finest culinary schools in the country is truly amazing."

"As I look out upon my fellow classmates and their families, it's easy to envision where we'll be four years from now," Espinoza remarked in his address. "In a sense, we will be much like we are today, cloaked in our gowns, gathered together with our family and friends. But we will have grown, both as individuals and as the first graduating class of Johnson & Wales University's Denver Campus. Over the next four years, we will build a foundation, establish traditions and create a legacy."

The ceremony came to a close in a beautiful gesture to begin that legacy. Burke lit candles carried by Marveyuk and Espinoza, who in turn lit the candles of the students seated next to them, and so on down the line. Dr. Yena and Burke then led the students of the inaugural class of Johnson & Wales Denver Campus in the recessional, connected one to the other as a single stream of light, out of the chapel, into the evening and forward into their futures.
Execs and Techs Build Consensus Mixing Mousse

Jim Connolly '78 teaches team-building skills through cooking to Silicon Valley's top companies

By Rebecca Banks Zakin

One thing that a true leader would be above all else is a great listener. If you don't listen you are working with only one brain, one set of creativity. When you listen you have everything on your team available, everybody together makes a stronger team," preaches team-builder Jim Connolly '78. Listening to him, in fact, has made believers out of many business executives in Fortune 500 and high-tech companies in and around Silicon Valley. Corporate types from Hewlett Packard, Sun Microsystems, Quaker Oats, Intel and others have followed Connolly into the kitchen to improve their communications, consensus-building and cooperation skills over sizzling shrimp and while folding mousse.

It might seem like a strange place for a leadership and team-building seminar, but over the stove is where Connolly believes breakthroughs can happen. "People who pass each other in the halls every day are acquainted only on certain levels," he told the San Jose Mercury News. "They may work together, but in very patterned ways. Put co-workers into a completely different atmosphere—in front of a stove in this case—and group dynamics change. New strengths may arise. For one thing, handing a skillet to a co-worker can result in the discovery of a secret leader."

The skillet example is one of the stars of Connolly's repertoire. One particularly suspensal moment of his program, TeamCuisine, comes when he selects "shrimp flippers"—the chosen few who are called upon to toss sautéing shrimp without the aid of a spatula. You've seen it done with easy flair and finesse by great chefs on the food television network, but Connolly chooses those in his seminars who appear to be most uncertain of their culinary abilities, and just like that, they're out of the frying pan and into the fire. The challenge—and the lesson—is to confront unfamiliar situations head on, to get "in state," as Connolly calls it. The experience also encourages coworkers to treat one another. If the flipper fails, you see, dinner is on the floor.

But while he enjoyed cooking, Connolly had a larger view of his role in the restaurant and in the world. "A lot of chefs forget about the humanistic side of hospitality," he says. "I always felt that I was only as good as the crew that worked with me—my team in the kitchen. And, in fact, it became bigger than that, the team became the whole restaurant."

"Wanting to learn more about motivating and working with people, Connolly began attending leadership seminars. At the same time, he fed his love of teaching by opening a cooking school at Emili's. It was a student in one of his cooking classes, a manager at a high-tech company, who crystallized Connolly's mission for him by asking for an off-site team-building exercise for her department. A new business idea was born.

"I realized this was my passion—I love to teach, I love to train, and to work with the corporate world—to be able to influence them on making the world a better place. That's part of my mission in life," he says. What's more, it made perfect sense to him that the best way to learn is hands-on.

"Learning is great, but learning without application is a waste," Connolly says emphatically. "That's one of the reasons I picked Johnson & Wales to go to school, and why I love working with people at Johnson & Wales now—because they see the power of applying what you've learned as opposed to learning for the sake of learning and then never applying. That's the difference between people who are intelligent and people who are wise. People who are wise have gone through the experience and can tell you from that state of mind what works, not just what they've read in a book."

It took six months for Connolly to open the business and another six months to get his first call—a wait that he credits with making him appreciate each piece of business he now gets. That was back in 1995. Connolly has no trouble getting clients now.

"Hewlett Packard was one of my first big clients and they really liked the program," he remembers. "Then people from one department told people in another and then in other companies and within a year-and-a-half I couldn't keep up with my full-time work [at the restaurant] and my part-time work."

He gave up being a chef, turned his complete attention to team-building and began to develop his business. While his TeamCuisine concept was his signature—and is still his company TeamBuilder's main program—Conolly realized he didn't want to be "a one-trick pony." He researched other team-building ideas, bought on a business partner and some trainer-consultants, and now offers other activities such as visual and performing arts, as well as athletic games.

"What we wanted to do was come up with a company that offers experiential training through creative and artistic means," he says. "So the activities open up the creativity in leaders so they can become better leaders."

Communication is a chief hallmark of the leaders Connolly himself most admires. One of those is General Norman Schwarzkopf. What most impresses Connolly about the general is that he placed great importance on listening to his troops. And, on the other hand, Connolly admires President Bill Clinton for the way he connects with people when he speaks to them. "It was the same with Ronald Reagan," he says of the president who was actually called The Great Communicator. "Clinton and Reagan were able to touch the hearts of other people."

Connolly believes in fact that the contest between George W. Bush and Albert Gore was so close because neither candidate has the communication skills to reach people's hearts.

Looking into his crystal mixing bowl, Connolly makes this prediction: "To be a successful president [Bush] is going to have to become a great listener."

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Shrimp's Big Lesson

Learn to meet challenges head on by making Jim Connolly's Prawn potato Bateau.Prawn.

- 12 jumbo prawns, peeled and deveined
- Pinches of salt and white pepper
- Pinch of red pepper flakes
- 1 tbsp. all purpose flour
- 1 sl. chopped parsley
- 1 tbs. olive oil
- 1/2 cup white wine
- 1 tsp lemon juice
- 1 tbs chopped herbs (mixture of parsley, tarragon, chives and chervil)
- 2 tbs. chopped tomato (optional)

Place prawns in a glass dish. Combine salt, pepper, red pepper and flour. Sprinkle over prawns and toss. Allow to sit while you proceed.

1. Heat oil until hot in a sauté pan large enough to hold all the shrimp without crowding. Sauté shrimp two minutes, then add garlic.

2. Add wine, lemon juice, herbs and tomatoes. Cook one to two minutes while shaking the pan to flip shrimp. Serve hot on top of toasted crostini or rice pilaf.

Serves four as an appetizer.
BUILDING AN EMPIRE ON Image

In a part of the world where hospitality is a cultural hallmark ingrained over centuries, but cooking is traditionally the responsibility of women, Mehmet Gürs ’93 is building an empire of refined service, while bringing a masculine celebrity status to the occupation of chef.

His boyish grin graces the covers of slick magazines like Gourmet (Turkey’s Gourmet), his TV series finds him offering tips on cooking from the galley of a yacht on the Mediterranean or over an open fire at a campsite in the mountains of Eastern Turkey. His four-year-old restaurant, Downtown, is discreetly positioned among the Versace, Gucci and Vuitton salons of Istanbul’s equivalent of Fifth Avenue. With the June opening of a resort complex on Turkey’s Turquoise Coast, Gürs is extending his domain out of the kitchen and into the hospitality industry as a whole. Heralded on the "hot" lists of trade journals and upscale publications from Scandinavia to Western Asia, at 31, he is a chef, restaurateur, TV personality, author, hotelier, world class athlete and entrepreneur redefining Turkish cuisine with international flair, boundless energy and shrewd business sense.

“I work hard, I play hard. Then I rest hard. I get much better results that way,” he says fielding calls in his offices overlooking Istanbul’s skyline.

Hard work, hard play, good food and worldly adventure are second nature. Born in Finland and raised in Sweden, his favorite memories are of his grandmother’s enormous house with wood-burning ovens and welcoming hearth. Guests at yule feasts included a multitude of relatives. The family hunted, made its own schnapps, had an extensive wine cellar and centered celebrations around the kitchen. So much so that he recalls declaring in childhood, “I’m going to make bread and I’m going to be rich” as his aim in life.

At age 15 Gürs moved with his family to his father’s ancestral homeland of Turkey and had designs on a career in medicine. When the time came to further his education, though, the commitment to 15 years of study seemed untenable. Since hospitality is both a cultural and economic underpinning of
Downtown eateries excluded, wrote one critic. "The food Gürs creates should be the envy of every Turk," another reviewer wrote.

How could it be that Italian cuisine, French sauces and Mexican spices could all be combined in one meal? a third asks.

Chef Gürs Yüppe Downtown announces a headline, going on to call the restaurant one of the most popular in Istanbul.

It's the kind of publicity, solicited or un-, that impels the well-heeled to beat a path to the doors.

Waiters in crisp blue jeans, white shirts and ties, deliver the kind of attentive service that makes customers feel personally pampered. With an atmosphere that smacks of uptown Manhattan casual chic, Downtown draws rave reviews and a teny international clientele.

The International exposure that has followed in major food and lifestyle publications has brought offers for development in other venues as well. Handsome, confident and multilingual, Gürs has a recognizable charisma. Enough so that in 1998, NTV, Turkey's version of CNN, approached him with a pitch for a TV series. Now in its second round of filming, "Ağır Tadi," loosely translated, "Gust of Wind," is a sort of food magazine for a television audience. Shows are shot in 30-minute segments with on-site interviews at fish markets, vineyards and farms discussing what to look for when buying, or on-location in settings that call for refined cooking skills. Cameras then return to the Downtown kitchen for recipe demonstrations. Three dishes are cooked per segment. After a full, prime-time 30-minute airing each week, the shows are divided into 10-minute spots and run throughout the day and evening hours for broader exposure. Gürs brought TV

Left, Warm Smoked "Lulú" (Bogazian bleakfish) with Lake Van Vegetables and right, Cannellini and Button G只是为了 客户需要清稿而需要的翻译，无实际意义。Port are two featured recipes in Gürs' Downtown Cookbook, Nisanca.

Downtown, in Istanbul's fashionable Nisanca district, was the first slice. With his father and uncle as business partners, Gürs developed recipes, compiled menus, trained staff and defined process and direction: simple, elegant, less is more. Clean, subtle flavors. Generous portions. No fussy cooking. No elaborate sauces.

"On December 18 we turned the key and let a couple of friends know we were open. We didn't alert the press. We never call a journalist. We never say, Why don't you come to our restaurant and write about it? We don't want exposure in any and every newspaper," Gürs says. "We're selective."

The media caught a glimpse of his star quality, anyway, and publicity has been non-stop since.

Undoubtedly one of the trendiest restaurant bars in Istanbul,

Gürs' Sandemian roots are evident in Downtown's sleekly elegant dining rooms which include a sheltered courtyard.

Turkey, his mother suggested he consider the field. Johnson & Wales University, with its branch in Sweden and its reputation as a hospitality educator, beckoned.

"One thing that they teach you at J&W is how to sell, and I got hooked," Gürs says of a key lesson he took from those years at the university.

Life in the restaurant field might have been easier had he majored in culinary arts, but as a student of hotel and restaurant management, Gürs went on to work and manage at hotels like the Hilton Short Hills in Short Hills, New Jersey, and take notes on food service aspects of the industry on the side. After a stint at Boston's Paparazzi, he returned to Turkey with ambitions of making his own mark in the trade.

Four years ago, Istanbul was like 1930s New York—it still is—there's construction everywhere. Things popping up. Things being built. New stores opening. New companies coming in. It's booming and I didn't want to miss that trend," Gürs says. "Because it's going so fast, it will be saturated pretty fast as well. And if you catch the train in the beginning, you'll have that track. You'll have your piece of the pie."

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Taking on the world

When Mehmet Gürs says he likes to play hard, it’s an understatement. In 1998, he was selected from a field of 40,000 Turkish competitors to be one of two-man teams to represent his country in a bid for the Camel Trophy. The 28-year-old international competition and its “One Life, Live it!” philosophy is an endurance rally of mental and physical challenges. In the past, teams have traversed sites in Sulawesi, Timor, Mongolia, Siberia and New Guinea among other exotic destinations. “They give you all the best toys and say ‘go create.’” Gürs says, downplaying the skills involved. The selection process included tests and interviews to narrow the field. Eight finalists spent two months in the mountains of eastern Turkey training in snowshoeing, navigation, canoeing, white-water rafting, off-road driving, survival skills, first aid and orienteering. Four were chosen to go to Sweden for three weeks, and the remaining four were one of two picked to represent his country on a 3,000-mile adventure across the southern end of South America. In the context, teams representing nations from around the world began their Andes trek in Santiago, Chile, with a list of 250 legs (they could attempt to reach before the race concluded three weeks later in Ushuaia, Argentina. Gürs’s challenges included snowshoeing and snow-tripping up an active volcano in Pucon, Chile, and then snowboarding back down, traversing glaciers and ice cathedrals in Torres del Paine in Chile; paddling to an island in the center of the largest fjord, Fjellt hufoten, bordering Argentina and maneuvering the team’s land rover across inhospitable terrain to Tierra de Fuego and the southernmost point in South America. Trying to cover too many miles of roadless countryside too quickly cost the team a rear wheel that required a helicopter drop of replacement parts and ultimately cost Gürs and his partner precious time. Still, Gürs says, it was the experience of a lifetime.

“Labor cost may be lower than in the U.S., but our food cost is amazingly high, our liquor cost is amazingly high, our rent is just outrageous.”

With the most rapidly rising inflation rate of any industrialized nation in the world, the cost of living in Turkey fluctuates erratically. Were he to attempt the same types of businesses in the United States, he might be able to use his talents to greater potential, he acknowledged. Suppliers for delicacies or even staples like good cream and chocolate would be easier to find. Ingredients would be more accessible. Skilled labor would be more plentiful and offerings could be more elaborate. The trick for Gürs in Turkey is to standardize the process, simplify recipes, and find the best ingredients possible and present them beautifully and consistently well. But even given all of the obstacles, Gürs loves life in his homeland.

“Resources are limited, but I’d rather be here,” he confesses. “Being in a Mediterranean country and the especially an eastern Mediterranean country, people are more relaxed. I don’t agree with the American corporate habit of working around the clock, all the time. It might be very good for the company, but it’s not good for the people. You need to be able to enjoy life and rest when you need it. You need to be able to enjoy life to come back and enjoy work.”

And though Gürs is a man who obviously enjoys his work, he works just as hard at his play. He races motorcycles and cars, sails, climbs mountains and reaches regions as remote as Patagonia. Sport is as important as business on many levels, he admits. Even more so is his recent marriage to Asena Gürs, a friend from high school whom he courted all through college and married in 1999.

“Right now I have six or seven motorcycle races a year and as many sailing regattas. If I have time to do all this and time to be happily married, life is good,” he says.

While Gürs understands that his celebrity brings certain public obligations, he shuns the spotlight and refuses to open his private life to the media. He much prefers to escape to the woods or countryside in his time off. In the years ahead, in addition to the restaurants, the TV shows, the cookbooks, and possible product endorsements for native Turkish resources like its fine olive oils and wines, he plans to open a small hotel—an upscale resort property with a grouping of houses—possibly in southern Turkey or Greece.

“You ask if I have a long-term plan. My long-term plan is not to work too much. Right now, between 30 and 40, I have the energy to work hard. My father has worked really hard. But he’s had a good life working. Now he’s taking off. I want to start doing that a little earlier,” he says. “That’s my goal. If I manage to do that I’ll be a happy man. If I don’t manage to do that, I’ll probably still be a happy man.”

And therein may lie the true secret to his success.
Abid Butt '94 is vice president, operations/area general manager for the Bantry Tree Hotels and Resorts in Phuket, Thailand.

Christopher Thynne '87 is a meeting & conference sales executive at Amica AB in Sweden, where he also lives.

Trirat Bhowhakasem '92 is corporate sales manager for Hilton International Bangkok in Thailand.

Theo Heyliger '93 is a commissioner of tourism for the island of St. Martin, Netherland Antilles.

Bangkokgat (Pig) Saligutta '93 is executive secretary for GE Capital (Thailand) Ltd. in Bangkok.

Supann Savannahit '94 is director of marketing at The Langham Hotel in Bangkok, Thailand.

Lambert Munegle '94 is a supervisor/merchandising and marketing department for A.P. National Sales Co. Ltd.

Suvanna Sirichakalok '94 is the project coordinator for the Universal International School in Bangkok, Thailand. Suvanna recently coordinated an alumni event at The Langham hotel where Ken Lye, senior vice president of external affairs, and Dick Bresh, associate dean of The Hospitality College, visited the country.

John Barmer is the chef-owner of phatana's restaurant in Beach, Conn. He lives in Waterbury.

Michael J. Freyman III is the district executive for ARAMARK Corporation in Las Vegas.

Walter Holland manages the Manchester Inn Hotel in Bath, Maine.

Wilson "Tom" Miller is the owner of Easy Eats Inc. in Charlotte, N.C., where he also lives.

Kelly Tucker is the administrative assistant for The International Association of Machinists & Aerospace Workers in Upper Marlboro, Md., and lives in Owings.

Chris Jackson is a graphics editor for Wired magazine in New York City.

John Luna is executive chef at the University of Tennessee.

Vincent Matarasso is an administrative assistant for Verizon in Providence, R.I.

Andrew Melby is the executive chef for Sammy's Woodfired Pizza. He oversees 12 award-winning casual dining restaurants in Southern California, Las Vegas, and Phoenix. He lives in Glenwood Heights.

Todd C. Waite is a sous chef for the Columbus Hills Country Club in Columbus, Ohio. He lives in Medina.

John Tupper '91 announce the birth of their daughter Sydney Jane on July 3. He is a pastry chef at La Buona Fina in Belmar, N.J. Spencer is the coffee development manager for Matta North America in Philadelphia. They live in Haddon Heights.

Peter Casey is the vice president of electronic brokerage for TD Waterhouse in New York. He works with his wife, Tamie Schiek '91, and their daughter, Liv, in New York.

Anthony Castaneda is the president of the Billiard Club in North Providence, R.I.

Huscar Fernandez '97 and Liz Pritzkol '97 now reside in Helsa, Israel.

Yupin Tammatrongkam '97 is a program assistant for the Japan International Cooperation Agency (JICA) office in Bangkok, Thailand.

Kawitwut Wuttipiwat '97 is a management consultant at The Associated Chinese Hotel in Bangkok, Thailand.

Paulina de la Cerda '98 is a junior associate at Forster-Matik (Guatemala), a public relations firm. She lives in Guatemala City.

Ebbi Lundberg '98 is a marketing coordinator for Wilde Eyes in Sweden, where he also lives.

Wilson Najjuna '98 is the assistant purchasing agent for a company in Nicosia, Republic of Cyprus, and lives in Athens.

Vanessa Riley '99 is purchasing a showroom manager at the ABC Show in Las Vegas, Nevada, and lives in Providence.

Teresa Tirsmawoon is continuing her studies at George Washington University in Virginia. She lives in Ashburn, Va.

Mike Mesut Azmac '98/BMA is a wholesale representative for the Middle East in London.

Onder Kozan '98/BMA is a purchasing manager for Diesel Mavi & De-Ciing Co. Ltd.

Mats Carlson '97 is a project manager for SEB in Sweden, where he also lives.
A race to romance

After running a grueling 26.2 miles in the Ocean State Marathon in Rhode Island in November, Pat Meacham ’78 got down on one knee, pulled an engagement ring out of the fanny pack around his waist and proposed to his girlfriend, Susan Taylor. “I cramped up around 23 or 24 miles, but hung in there. My focus was to finish and propose,” Meacham said in local news accounts. His time: 3:15:15. His answer? A tearful yes. Meacham is a producer in commercial insurance sales for the Preston Agency Inc. in Warwick, R.I. He lives in North Kingston.

1994

Alison Abrams-Insinga

A race to romance

Erika Nestler is the new executive chef for the Hilton Norfolk Airport Hotel’s three restaurants as well as the lounge, banquet and meeting facilities.

Shawn M. Quish owns Rendegate Inc., a company in Dallas which makes sports memorabilia for schools. He also lives in Dallas.

John Tuomala is southeast regional recruiter for the Compass Group, located in Charlotte, N.C. The Group is the official catering services supplier for the 2002 Chicago White Sox in Salt Lake City, Utah.

Michelle A. Weintraub is a program analyst with Chubb Insurance in Warren, N.J. She lives in Flemington.

Margaret Catalina-Dixon is a health inspector for the Nassau County Health Department and lives in West Islip, N.Y.

Amy L. Conger and her husband announce the birth of their daughter, Sadie Chemel, on October 18. They live in Cranmer, N.C.

Rob Craigmyle is a brewer at the Long Trail Brewing Company in Brattleboro, Vt. He resides in Mendon.

Bradley Csajka and Kelley were married on September 14. He is the founder of The Historian’s Otter in Texas. They live in Webster.

Michael B. Jacobs is executive chef for the Kemilous Schultz Law firm in Miami. He was married recently in the news with The South Florida Gourmet Magazine Hot Chef Couture event that raised $12,000 for JAWS.

John Monia heads the kitchen at the Hilton Garden Inn, Chicago.

James Nelson is the new owner of the American Gourmet restaurant in Southington, Conn. Catering is an important part of the business.

Greg Hamm is a culinary arts instructor at Lake City Senior High in Sanford, N.C. He lives in Raleigh.

Tim J. Henderson is chef-owner of Villa & Gnarls, a tapa restaur-

ant and wine bar located in Charlotte, N.C. He lives in Mooresville.

J. Max Jaron is assistant restaurant manager for the California Ristorante in Austin, Texas. ACFR is an international organization of specialists who investigate and fight food and color crime in all its forms.

Lisa Slocombe is second cook at Chase House, Smith College in Northampton, Mass. and has returned to school to master a new degree in food science. She lives in Holyoke.

David Southern is lead cook at Nara Grill, a five-star restaurant in the Wyndham Atlanta in Dallas. He lives in Frisco.

Stacey L. Williams is a reservations agent for Certified Vocations.com. She lives in Fort Lauderdale, Fla.

Brian T. Worth is the vice-president of operations for Mystic Transportation in Mystic, Conn. He lives in St. Augustine.

Chris Leskoskau is the general manager of the new Vinnie Testa’s in Wynnewood in the Philadelphia area. The restaurant kitchen utilizes its as its grand opening party to donate to the Philadelphia Ronald McDonald House in addition to a commercial antique store. Chris and his wife live in Valley Forge, Pa.

William F. Mihulka, Jr. ’94

William F. Mihulka is assistant

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Laura McLaughlin is the owner/chef for Ready, Set, Dine—Personal Chef Services in Gainesville, Florida, where she also lives.

Randi Pollack is a Felician College associate for Follett Higher Education Group in New Jersey. He lives in Fanwood.

Amy Schweitzer is the sales manager for Martineau on Broadway in New York. She lives in the Bronx.

Chris Sherrill and Kelly L. Sherrill ’97 announce the birth of their daughter, Katherine Taylor on June 5. Chris is the executive chef at Willow Point Country Club in Alexandria City, Alabama. Katy is the owner of a home-based catering business. They live in Jackson’s Gap.

Shelley D. Spain is a culinary chef instructor at Jefferson State Community College in Birmingham, Alabama, where she also lives.

Holli V. Starnes-Courreges is the assistant manager/baker for Bakersery in Nashville, Tennessee. She lives in Lavergne.

1998

Julie Bennett is an assistant sales manager for the Greater Boston Convention & Visitors Bureau in Massachusetts. She lives in Hingham.

Ali Camacho MacDonald merred Thomas P. MacDonald ’95 on August 26, and is a strategic analysis analyst with W New Orleans in New Orleans.

Maura E. Daly-Cox was married to Joseph LaPlante on September 22. Maura is a chef at 500 Blake Street Café in New Haven. The couple lives in Hamden, Connecticut.

Joshua Doyle Buehler is the executive chef at The College Club in Boston. He lives in North Quincy, Massachusetts.

Hadrin D. Lesser is the assistant front office manager for the West St. Francis Hotel in San Francisco, where he also lives.

Jessica L. Reinikainen-Flake is a chef at the United States Navy stationed in San Diego, California.

Nicole S. Schaeffer is a pastry chef for the Stonehedge Inn in Tarrytown, New York. She lives in Newhall, California.

Peter C. Westhaver is an area manager for the Avalon Bay Communities—The Crane at Betharwinds in Maryland. He lives in Alexandria, Virginia.

Adam Zieminski is the chef at Lula 54 and Petulias, a popular local eatery in Great Barrington, Massachusetts. He is creating eclectic offerings reflecting Asian-, Mediterranean-, Mexican-, and Middle Eastern influences, as well as more traditional items. The café will soon begin to take back café business, catering to birthdays, weddings, and other special occasions.

1999

Jessica K. Bow-Melvin was married to Troy on September 16. She is the administrative assistant for the office of institutional management for the Anna Maria College in Paxton, Massachusetts. She lives in Sturbridge.

Stephanie Garrett Rainey and her husband, Burt, were married on July 1 in San Francisco. They live in Houston, with his two sons and Stephanie has been accepted into the teaching certification program at the University of Houston.

Timmy King and Derek Testo were married on September 22. They live in Manassas, Virginia. Charisse Pacelli ’98 was a bridesmaid at the wedding.

Joseph Levy is working with First Montclair Securities in Montclair, New Jersey. He also lives.

2000

Khalid Bayati is the pastry chef for fancy desserts at Make My Cake in Manhattan. His signature dessert is the sweet potato cheese cake.

Barry J. Bivens is the rounds cook at the Westchester Country Club in Rochester, New York. He lives in Croton-on-Hudson.

Eric Giliberti is the sales representative for Sovereign Bank in Westport, Connecticut. He lives in Croton-on-Hudson.

Timothy J. Rankin is the chef de cuisine for the Big Sky Ski and Summer Resort in Big Sky, Montana, where he also lives.

In Memoriam

Joseph J. Digio ’98 August 6, 2000

Roupee Denerci ’77 July 13, 2000

Zelda Hanson ’30 January 22, 2000

Je-W parents find their voice with PAWS

While many parents of Johnson & Wales students have taken an active role in their children’s education, there has been no formal organization to support these efforts. Until now. A new program named PAWS (Parent Ambassadors Working for Students) remedies the situation by providing J&W parents at all campuses with not only a forum to express their concerns, but also an avenue to develop programs that benefit the University.

"The PAWS program is intended to be the primary link between parents, students and the administration," explains Nancy Hardendorf, parent relations liaison. "Exactly how that link is designed is really up to the parents. We have already had inaugural PAWS meetings at the Providence and Denver campuses and plan to reach the other campuses very soon."

The top PAWS priority is to coordinate a Parents’ Council. Those who join the council will be the primary architects of the development of the PAWS program. Among the areas on which the council is expected to focus are communications, fundraising and special events.

"As a parent, I realize that time can be a scarce commodity," says Hardendorf. "We don’t want this to become anyone’s second job. We just want parents who have the free time and the inclination to help shape the role of parents in the University community."

Those interested in the Parents’ Council and the PAWS program can contact Nancy Hardendorf at 401-598-2895 or nancyhardendorf@jwu.edu.

Currie elected president of Alumni Council

Grant Currie ‘94 has been elected president of the Johnson & Wales Alumni Council, the first step in a series of moves designed to strengthen the partnership between the University and its graduates.

"This is an exciting time to be a Johnson & Wales alum," says Currie, operations director for Sedona-McMasterson education services at Texas Christian University, "I’m ready to roll up my sleeves and work with University staff and my fellow graduates to develop new ideas and provide fresh perspectives on existing services."

Currie’s election comes as the University takes a straightforward look at its alumni relations agenda, working with graduates to assess what programs and services are beneficial to both parties.

"The relationship between Johnson & Wales and its alumni has never been more dynamic," says Robert Zmek, director of development/alumni relations. "We are really coming together to build a vital, reciprocal relationship between the University and its graduates."

Johnson & Wales has placed such an importance on alumni relations that it has become an integral part of Vision 2006, the University’s blueprint for the future. "One of our key thrusts is to drive our most underdeveloped resource," says Thomas L. Wright, senior vice president of development and the man who is leading the alumni relations charge. "We want our alumni to feel like they are a valued part of the university community. One of our primary goals is to build a lifelong relationship with alumni that is articulated in Vision 2006.

The revitalization of this relationship has begun with the establishment of the Alumni Council. Peter Cooper ’77, the other candidate for president, has agreed to take another leadership role within the Council.

"The reason I chose to run for president is because I believe in Johnson & Wales and its educational mission," says Cooper. "I am happy to continue to stay involved."

The purpose of the Alumni Council, according to its bylaws, is to "serve as the primary leadership organization for alumni and student alumni." In order to assure that its goals, programs and communications foster an environment that encourages and sustains the highest levels of involvement and support by alumni of the University."

Among the priorities for the fledgling Council is work with University staff to develop a regional alumni relations program.

"We’re not looking to eliminate programs that have been successful," explains Zmek. "We’re looking to enhance regional programming and build upon what alumni chapters have already done."

Matthew Ward serves as the alumni relations staff coordinator for New England, focusing on three primary cities: Boston, Hartford and Providence. Mary Campion is the director of programs and services for the Mid-Atlantic, and national internships. Zmek is currently handling the West Coast.

"Right now there is a terrific opportunity for graduates who would like to help shape the alumni association program," says Zmek. "We’d love suggestions and support."

—Kristen Adams

Alumni Contact Information

For information on obtaining a transcript, contact Inactive Records at 401-598-1990.

To change your address, e-mail alumni@jwu.edu.

To share information for Classnotes, e-mail alumni@jwu.edu or fax 401-598-4681.

For information on the Walk of Fame, call 1-888-JWU-ALUM.

To register for an upcoming event, call 1-888-JWU-ALUM or e-mail events@jwu.edu.

For information about a regional alumni organization, call 1-888-JWU-ALUM.

For resume writing assistance, contact Career Development at 401-598-4611.

For all other questions call 1-888-JWU-ALUM or e-mail alumni@jwu.edu.

For more information about PAWS, e-mail jwu@jwu.edu.
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<tr>
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<tr>
<td>January 23</td>
<td>Distinguished Visiting Chef Suzy Crofton, Florida Campus</td>
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<tr>
<td>February 4</td>
<td>Chesapeake Bay Wine Classic Grand Tasting, Norfolk Campus</td>
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<td>February 7</td>
<td>Norfolk Campus Career Day</td>
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<td>February 15</td>
<td>Distinguished Visiting Sommelier Andrea Immer, Charleston Campus</td>
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<td>February 16</td>
<td>Old Dominion Recipe Contest Deadline, Norfolk Campus</td>
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<td>February 20</td>
<td>Distinguished Visiting Chef Sheila Lukins, Florida Campus</td>
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<tr>
<td>February 22</td>
<td>PAWS (Parent Ambassadors Working for Students) Reception, Location to be determined</td>
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<tr>
<td>March 15</td>
<td>Evening of Appreciation Dinner, Providence Campus</td>
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<td>March 17</td>
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<td>Business and Technology Career Expo, Providence Campus</td>
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<td>March 27</td>
<td>Distinguished Visiting Chef Cindy Hudson, Florida Campus</td>
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<td>Mar. 30–Apr. 1</td>
<td>Taste of Florida High School Recipe Contest, Florida Campus</td>
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<td>April 28</td>
<td>Distinguished Visiting Chef Raji Jalepalli, Florida Campus</td>
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<td>March 29</td>
<td>Equine Career Expo, Providence Campus</td>
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<td>May 17</td>
<td>Alan Shawn Feinstein Graduate School Commencement, Providence Campus</td>
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<td>May 19</td>
<td>Commencement, All campuses (except Denver)</td>
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<tr>
<td>May 21</td>
<td>Chicago Reception for Alumni and Friends (held in conjunction with the National Restaurant Association show)</td>
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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