Dear Alumni and Friends:

Winter is finally behind us, and at all of our campus locations the signs of Spring are everywhere—not just in the flowers and trees—but students throwing frisbees and playing ball, or running to class in their short-sleeves as they finish their final courses for the year. It is an exciting time at Johnson & Wales University, as job offers are being made and accepted, and future plans are being finalized.

Students, faculty, staff and alumni are all working together to plant the seeds for the future.

This issue of the J&W Magazine includes a number of stories that relate to a very timely and relevant topic—globalization and the importance of an international perspective in education and industry. You will read about students who spent their summer working with international corporations to solve real-world problems with cutting-edge solutions. Our faculty experts contribute their thoughts to critical discussions of global issues and multinational corporations. And on the home front, one faculty member documents his experiences on Capitol Hill, where he educated congressional members on a significant technology bill.

You’ll also hear from three alumni who responded to our request for their own Olympic experiences. While they have three very different stories, they all share a common theme: Taking part in the Salt Lake Winter Olympics was a highlight of their personal and professional lives, just as it was for the J&W students who participated in the experience.

And don’t forget to vote in the Alumni Council elections. Return the ballot in the back of the magazine so your voice will be heard, as new initiatives are undertaken in alumni relations.

John A. Yena
University President

P.S. This news just in: “Master Class at Johnson & Wales” made its national premiere on WNET in New York City on April 28, closely followed by KQED in San Francisco. Call your local PBS affiliate to find out when you’ll be able to see it in your viewing area!
I’m Charles Laserte, graduate of culinary arts ’96 and hotel and restaurant management ’98 from the Charleston Campus. I wanted to touch base and tell you guys that I enjoy the J&W Magazine. I currently work for the Anuila Island Plantation as the sous chef at the Marche Burette. I intern with Johnson & Wales every fall and I always enjoy reading the stories about school. I was wondering if there was a way to look up other alumni, maybe you have a directory? Anyway you guys keep up the good work.

Charles Laserte ’98

Editor’s Reply: You’re in luck, Charles. The new J&W Alumni Online Community is about to go on the Web. You’ll be able to check in with your classmates in the near future. See page 41 for more details.

Why doesn’t J&W post its alumni magazine online?

This would be quick, cheap and efficient. I did notice that there was a link on the Web site for the J&W alumni magazine (http://www.jwu.edu/alum_mag.htm), but it isn’t a magazine! Since criticism without suggestions for improvement amounts to nothing more than complaints and observations—and we all get enough of both—I’m suggesting the University do a few things:

• Reinforce the University’s commitment to alumni relations.
• Develop real resources and tools for alumni. The planned expansion of the Web site and the alumni council are two positive steps in the right direction; the former is a real tool, the latter provides a forum to explore what other tools would be useful.
• Ask for money. I haven’t received a single letter or phone call requesting money.
• Get alumni involved. Ask for your advice. I believe in the often cited mantra that people support with what they help create.
• Figure out how the University can help its alumni in their careers—I promise we’ll repay the favor.

Unfortunately, I don’t have room to get into more details here, but I hope you get the point. I know the University has the potential to continue to realize its goals, and to help its alumni realize their dreams, but more must be done.

Sincerely, with frustration.

Allen Tackett ’99

Editor’s Reply: Thanks for your suggestions, Allen. We’re working to bring you an even better print magazine before we go virtual. Don’t miss our fall issue for news on new developments in the Office of Alumni Relations.

This is just a suggestion. I graduated Johnson & Wales in 2000. My first job was a nightmare and that job was taken in desperation. Finding a job was extremely harder than I had expected it to be. I don’t feel that the college emphasized enough on the importance of networking. I have a wonderful job now that I love. The reason I got this job was taking a temporary position and networking while I was working for our local chamber of commerce. This networking did not pay off right away. It took about a year, and was well worth waiting for. If you could, I would love to see an article on the importance of networking because it is why you know in the land of job seeking! Thanks.

P.S. I love the J&W Magazine.

Lauren C. Moser ’00

Editor’s Reply: You’re right, Lauren. Networking is a big part of landing a new job. J&W Magazine actually ran an article offering tips on how to network effectively in our Fall 2001 issue. To receive a copy of the article please send an email to jwmagazine@jwu.edu or call 1-888-JFWU-ALUM.

Correction

J&W Magazine mistakenly identified a couple as Meghan Bogen ‘97 and Michael Shaw ’96, ‘99. The couple is Diane Greenspan and Josh Beno ’92. We also misidentified Kathryn Lamberson ’02. The student is Jessica Emery ’01.

Advertising Legend Honored as Distinguished Visiting Professor

Hundreds of Johnson & Wales University business students fished the Pepsi Forum on the Providence Campus to meet advertising legend Miff Gossett. The former chairman of Sanichi & Sanchi Worldwide was on campus recently as part of the Distinguished Visiting Professor program.

Gossett, who has had a distinguished career in advertising and public service, was very impressed with the turnout.

“I’ve been speaking to colleges for about 11 years,” Gossett said. “I’ve never had such a warm reception or a better turnout than I have here today.”

Beginning as a secretary at Compton Advertising in 1949, following his wartime Navy service, Gossett quickly became a copywriter and rose through the ranks to become head of the creative department by the mid-1960s. In 1975, as chairman and CEO, he engineered the merger with Europe’s largest agency, Sanichi & Sanchi. Brands like Tide, Comet, Ivory and Tylenol have become American icons.

Thanks to his creative contributions, Gossett told the students that although the economic times are not the best, there are advantages they possess—education being chief among them.

“Don’t hesitate to take a chance,” said Gossett. “Where you sit right now, you probably aren’t sure about where you’re going, but you are getting a tremendous education and you need to make the most of it.”

Gossett has been a pioneer in education and public service. Working with the American Advertising Foundation, he established a trust fund that enables college students to travel to New York City to visit advertising agencies. Johnson & Wales was one of three universities to benefit from the program this year.

“Mil’s visit to Johnson & Wales is a testament to how far our program has come,” says Oscar Church, School of Creative Marketing associate professor. “It was a tremendous boost to our marketing communications program. Our opportunity to go to New York City through the AAF was also a tremendous experience. Our students saw firsthand how the core creative minds in the industry work.”

Two other industry experts also spoke with the students: Tim Love, managing partner of Sanichi & Sanchi; and media consultant Jack Irving, formerly of Sanichi & Sanchi. Both were honored as Distinguished Visiting Lecturers—J&W Hall of Fame.

Commencement Exercises—which mark Norfolk’s 20th since the campus began on the Norfolk Naval Base as Culinary Arts Military Program (C.A.M.P.)—will be a black tie gala on Sunday, September 22, a scholarship benefit honoring the campus’ military roots and propelling it into the future, as well as an “Alumni Showcase” during fall’s Family Weekend. The Roaring 20’s: 20 Years of Roaring Success.” On Saturday, October 5, when students and their loved ones traditionally “Meet and Greet” faculty and staff, a huge white tent erected on the front lawn will be center stage for the success stories that began at Norfolk. Graduates are invited to demonstrate the cuisine they serve at their present establishments. Whether alumni are now working as managers, chefs, caterers, sales representatives, whether they graduated last year or so far back they’ve got to check their diplomas to remember, all are invited to show off their food and their careers.

“Alumni are our past and future,” says President Debi Gray. “We’re looking forward to welcoming many of them back to our campus this fall. It will be a wonderful opportunity for them to show us how much they’ve progressed personally and professionally. And they can see how their alma mater has grown, too.” —Marisa Maney

Norfolk to Commemorate Two Top Decades

There’s been much sitting through newspaper clippings, combing of scrapbooks, and probing the memories of veteran instructors and administrators at the Norfolk Campus to capture the highlights of the last two decades in preparation for the campus’ 20th anniversary.

In addition to a special commemoration at the 2002 Spring
J&W Contributes to 9-11 Memorial

Hope and healing. These thoughts were in the minds of many Johnson & Wales University students, staff and faculty who came together at the Providence Campus in February to help build the Wall of Hope. The wall, a monument in memory of the events of Sept. 11, will be comprised of as many as 17,000 ceramic tiles painted by individuals from all around Rhode Island. Of the area colleges and universities, Johnson & Wales was first to make the tile-painting project open to students, faculty and staff—creating a totally inclusive, campus-wide event.

"As the nation continues to heal from the tragedy of Sept. 11, Rhode Island's Wall of Hope project gave the

University community an opportunity to come together and express their grief, but with a shared vision of hope," says John E. Lohr, ’77, president of the Providence Campus. "More than 230 tiles were painted on campus. Participants were asked for a $10 contribution per tile to help raise funds to support the project. In a special group project, the College of Business put together 49 tiles to create a small mural designed by School of Creative Marketing professor, Suzanne Baldia. A number of COB faculty members assisted with the painting duties of the piece.

The wall will be erected in a yet-to-be-determined location in Providence to commemorate the state's vision of hope for 10 years to come. The project, sponsored by The National Conference for Community and Justice (NCCJ), is meant to build community relationships by bringing people together from a wide variety of backgrounds in a wide variety of settings.

"Participates join in a statement that our community came together, valued its diversity and did not come apart," says NCCJ executive director, Anthony Mastro. "We appreciate all of Johnson & Wales' efforts in assisting us with our efforts."—J.H.

Doing What We Can for Détente

From Russia to the United States is a long way to travel to talk with the experts, but that's just what a delegation of Russian hotel and resort owners and managers did in February as they came to tour Johnson & Wales.

The group of a dozen visitors spent 10 days touring the Providence Campus and taking a closer look at the way Johnson & Wales runs its practicum programs. Armed with video cameras and note-books, the Russians documented many different ideas put forth to them.

On their tour of the College of Culinary Arts, Chef Kevin Duffy took the group through kitchens, showing the guests the students' basic courses. The delegation was particularly interested in the attention paid to keeping the kitchen spotless and the cleaning techniques used in that process.

While they were in Providence, the group stayed at both of Johnson & Wales' practicum properties, the Radisson Airport Hotel and the JW Inn. While there, the Russians toured both properties, from the front desk to the back of the kitchen.

When Johnson & Wales learned of the group's training interests, we decided to host them in a special way by placing them in the Radisson and JW Inn," says Erin Farrell, associate dean in the international office at Johnson & Wales. "The Q & A sessions with the general managers of our properties were particularly interesting. The Russians came well prepared with very specific questions about the operations of the properties. It became very clear that what they were seeing and hearing would provide them with many ideas to bring back to their own properties."

"They were very interested in all aspects of our property," agrees Kathy Kavanagh, general manager of the JW Inn. "In Russia, they told us, there are no taxes. So they had quite a few questions along those lines, as well as about our reservation system and the ratio of staff to guests."

Some of their other Rhode Island tours included a meeting at City Hall with Providence Mayor Vincent A. Cianci, a tour of the State House and visits to many local restaurants in Providence and Newport. In addition, Johnson & Wales alumna Chye Chua ’95 was able to provide access to training programs as well as tours of the Foxwoods Resort and Casinos.

The group's trip was sponsored in part by Johnson & Wales and the Rhode Island Rotary Club in conjunction with Rhode Island's Center for Citizen Initiatives Productivity Enhancement Program.—J.H.

Distinguished Visitors Hit Norfolk Campus

Students at "America's Career University" tend to have chosen their future professions at an early age, even while students at other schools are still trying to decide on theirs. Perhaps that's why students at the Norfolk Campus enjoyed the stories of Peter Timmins, CMG executive chef of the AAA five-diamond-rated Greenbrier Resort in West Virginia. Timmins, the campus' 14th annual Distinguished Visiting Chef and one of our nation's newest certified master chefs, relished relating the story of how, at the age of 17 in Ireland, he was almost too young to begin the apprentice program. He stressed to his audience the importance of knowing where you ultimately want to end up and of making sure that the next job you take will lead you in that direction.

Timmins shared with the group his own "Pete's Principles." Instead of seeking a management position, he continued to cook because it was something in which he excelled. He has no desire to perform at a lesser level, and knows that his skills are in the kitchen and not behind a desk.

While Timmins was performing at his extraordinary level in the Norfolk kitchen, Rodney C. Solarman, owner and president of food and beverage for the Greenbrier Resort Management Company, met with food service management students as Norfolk's inaugural Distinguished Visiting Professor. He discussed the strategic thinking necessary to survive catastrophic events such as SARS. He highlighted recession-proof segments of the hospitality field. Stoner also encouraged the audience to be networkers and involved in the community. "Always remember to give back. It feels good," he said, patting his hair.

After their presentations both pros had to return swiftly to The Greenbrier to address another important group—one that included President George W. Bush,—Steven J. Maney '02

Distinguished Visitors Hit Norfolk Campus

The Charleston Campus' golf team recently hosted the Third Annual Invitational Golf Tournament and its still compete among 19 golf teams from colleges all along the East Coast. The tournament was held over the weekend of March 23 and 24 at the Links at Stono Ferry in Charleston.

The Charleston golf team is a member of the National Association of Intercollegiate Athletics. Other teams that participated in the tournament are NCAA schools, such as Brown University, a Division III team, and Limestone and Newberry Colleges, both Division II teams.

"Sometimes people are surprised to learn that Johnson & Wales even has a golf team," says Gerald Kemp, Charleston's intercollegiate sports coordinator and golf coach. "So in addition to being a great event, this tournament plays a big part in making the public aware of the growing sports programs at JW.

The tournament was awarded one of the coveted Metro Sports Award for 1999-2000 by the Charleston Metro Sports Council. "We were in good company," says Kemp. "Other winners of the award were the Family Circle Cup and College of Charleston basketball coach, John Kresse." — Paige Cronce

Staff and students worked together to create a tile panel as an addition to the Wall of Hope project from the College of Business.

Above: Chef Kevin Duffy shows Russian visitors a tour of the Johnson & Wales' line of culinary accessories and, right, the kitchens at HarborSide where students are doing some hands-on training.
Rock Station Visits J&W Florida

One of South Florida’s hottest rock stations were “off the chain” earlier this month at Johnson & Wales Florida Campus. ZETA 94.9 FM’s Rock-n-Roll Revelle, hosted by Paul Canistro, and “Young” Ron Brewer, shocked their fans by cutting their waves and their live audience by proving that they are not only funny and obvious, but they can also whip up a mean pasta dish! J&W’s invitation to the radio shock jocks is part of an ongoing admissions effort to reach the teenage demographic audience and to get the word out about the University’s 10th anniversary in Florida. As the Second Annual “Iron Chef II” cook-off between radio personalities Paul & Ron commenced, there was buzz in the air that Paul Canistro was determined to win this year. An avid amateur chef himself, Canistro (the star of the radio show) was not a happy camper when his side-kick won last year without lifting a finger in the kitchen. This year, Canistro delivered a perfect pasta dish that left the judges wanting more. Brewer, on the other hand, made an egg caserole that left him far behind in the ranks. The morning jocks didn’t make much of a mess in the kitchen because they had a lot of help from Chef Mike Lyle, Chef Alan Bergman and J&W’s students. Naturally, both dishes turned out great, but much to Brewer’s dismay, Canistro is now a confirmed, and award-winning Iron Chef wannabe! —Zanaya Suarez

J&W Chef Instructor Civil Hitz perfects his patriotic pastry.

Coors to Chair Denver Campus Campaign

Since its opening in the Fall of 2000, the Denver Campus has been working hard to secure its place in the Colorado community. Last month, the University’s newest campus made great strides in this regard with the announcement that Peter Coors, chairman of the Coors Brewing Company, has agreed to chair a capital campaign for the campus.

Coors, who has been a friend of the

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Team USA Bakers Defend the World Cup

Mountains of flour. Huge slabs of butter. Handsfuls of yeast. All things you’d expect to go into bread dough. But chili powder? “Wild rice!” In March, these ingredients and more were used in Providence by the three-man Bread Bakers Guild Team USA, including Johnson & Wales Chef Instructor Civil Hitz, as they practiced for the Coupe du Monde de la Boulangerie (World Cup of Baking).

This international competition, held every three years in Paris, was founded in 1992. In 1996, Team USA upset the French with a first-place win in the Baguette and Specialty Breads category. In 1999, they won first place overall, beating 11 other teams from all over the world. This year’s team seeks to defend the World Cup title, and has spent hundreds of hours practicing for the eight-hour competition.

Hitz—who teaches courses in specialty breads, chocolate work and marzipan—is the team member in charge of the regulation one-meter-by-one-meter bread sculpture. Team captain Tim Foley concentrates on producing nearly 100 loaves of bread, including 25 identical-as-possible baguettes, and teammate Tim Healy works on a variety of pastries or viennoiserie.

During the Providence practice session, Hitz transformed a multicolored dough into a work of art that represented the American spirit. From an American flag, whose chili-powder red stripes furled realistically, to sheaths of wheat topped with meticulously cut “berries,” the sculpture is made of totally edible ingredients.

“I knew I wanted to include certain pieces, but the overall design is a result of hours of critiques from bakers, pastry chefs and artists,” says Hitz. “I would take elements such as the flag and work it into 20 different positions till I came up with one that seemed to please the most amount of people, including myself.”

While Team USA will be doing as much as they can to win, Hitz stresses that winning is not actually the focus of the competition. “It’s a way for bakers from dozens of countries to get together and share information on technique, ingredients, you name it. In fact, all of the formulas we make are made available to the other teams. I’m looking forward to the opportunity.” —Meredith Moore

Tech Junior Wins Gates Scholarship

Christa Ugalagi, a junior in the School of Technology at the Providence Campus, was recognized as one of the country’s leading young women in the field of technology, and awarded the Gates Millennium Scholarship.

Fundled by a grant from the Bill & Melinda Gates Foundation, the Gates Millennium Scholars (GMS) program was established in 1999 to provide outstanding African American, American Indian/Alaska Native, Asian Pacific Islander Americans, and Hispanic American students with an opportunity to complete an undergraduate college education in any discipline area and a graduate education for those students pursuing studies in mathematics, science, engineering, education, or library science. The goal of GMS is to promote academic excellence and to provide an opportunity for thousands of outstanding students with significant financial need to reach their fullest potential. Students must maintain a 3.3 GPA and demonstrate leadership skills and community involvement to be considered for a GMS.

Interest in technology and community service began early for Ugalagi, who went to high school in Seattle, Washington, home turf for Microsoft. She was interested in the capabilities of technology and its potential for creating a better life for people on her home island of Samoa.

Last summer, Ugalagi, along with the other Gates Millennium Scholarship recipients, took part in a leadership institute in Virginia.

“We participated in a number of workshops, but the one that impressed me most was one in which we examined our cultural differences and discussed how technology played a role in that,” she says. The institute got Ugalagi thinking about her future contributions and her career. “I think I am heading toward a career that will combine my skill in technology and the opportunity for technology leadership in my home in Samoa. There is a great need for women with technology skills. I am intrigued by the idea of how technology can improve health care through networking and databases, and there is definitely a need for that where I come from.”

But before the world of work, Ugalagi is thinking about graduate school. She also wants to create a program for kids to help them learn about technology and community service.

“Going to school at Johnson & Wales University has brought me a long way in my own thinking about the future. Being a Gates Millennium Scholar makes me think about how I can take my education and really affect my community.” —Stephen Andrade
Women’s Event Inspires Audience

The purpose of the Women’s Month event, sponsored by the J&W National Association for the Advancement of Colored People Chapter of Providence, was "to let women of color know the importance of their roles in the African American community and in the United States." Delivering words of inspiration and wisdom of meaning to all who gathered to mark the occasion, the President of the National Association of Colored Women, a member of the New Direction Team at the Martin Luther King Center for Nonviolent Social Change, and director of the Atlanta Project, an urban initiative created by former President Jimmy Carter, a member of the national advisory board for Reading is Fundamental and service on an immeasurable list of civic and non-profit boards, commissions and grassroots organizations.

Black women in America today are moving up the career ladder as quickly as men, and leaving mainstream corporate America to start their own businesses in record numbers, Smith said. In addition to building families and community, and taking pride in their race and religion, they will have to develop a bond with white women "because we can’t make a difference without those around us.”

In conclusion, Dr. Smith challenged all in the audience “to decide to make change and then do it.” And with vehemence and passion, she offered words of caution and encouragement. “Common interests and situational friendships do not mean security. Know who is with you. Watch your back. Think. Work. Expect only success do not expect failure. Any failure should be seen as a lesson learned... Don’t look back and don’t let the guilt of any mistakes you made hold you back. Don’t quit. We are Americans. We are the promise for the future. We are the promise for the world,” she continued. “Profiling exists. Sexism exists. Prisoners are filling with people of color. Be part of the critical mass who choose to stay and find a solution... Respect your fellow man. Be thankful. Bring someone up. Do the best you can... and believe always and without question that the universe is on the side of justice.”

—Cathy Sengel

Florida Campus Hits the Big 10

The Florida Campus is celebrating a “Decade of Excellence,” marking the fact that Johnson & Wales has been educating passionate young people in North Miami for 10 years. In 1992 the campus opened with just 81 students, but enrollment has grown to nearly 1,400 students as of this spring.

Ten years ago, the Miami area was making headline news with its Art Deco architecture, the newly renovated South Beach, and the great restaurants and cuisine that were being developed around the fusion of cultures and products available in the area. South Florida was evolving into a food service hotspot that was ready to be discovered. As a result, J&W Chancellor Morris Garber and a few others decided to visit the North Miami Medical Center, which was for sale. There was plenty of space to grow into and the hospital rooms could be converted into spacious dorm rooms. The team decided to take the plunge with an “If you build it, they will come” attitude—and the students have responded. As part of this year’s anniversary celebration, the Florida team has lined up a variety of activities that will culminate in a gala event featuring the Florida Philharmonic Orchestra and Grammy Award winner Peter Nero and conductor, Nestor Torres on Nov. 9. Tickets are $120 per person. To purchase a ticket, please call 305-892-7556 or e-mail zoraya.suarez@jwu.edu. —Z.S.

Charleston Faculty Join Elite Group of Bakers

Two Charleston faculty members joined an elite group when they recently earned the title of Certified Master Baker. Frances Burnett and Marcel Masnser both received the prestigious designation after working for more than eight years each in the commercial baking field. Burnett and Masnser, two of only 121 certified master bakers in the United States, also passed extensive written and practical exams to qualify.

Burnett, who is one of only eight women to become a certified master baker, credits her motivation to achieve this level to a former boss. "I have always wanted to become a Master Baker because of my apprenticeship under Wolfgang Stange of Germany," she says. "He inspired me and was my mentor. Having gotten her start in bakeries at the age of 16, Burnett moved onward and upward, eventually working for Marriott, which afforded her plenty of opportunities to travel and meet master chefs around the world. She has taught at Johnson & Wales since 1993.

For his part, Masnser believes that certification is an important step for a professional. "It represents a standard of knowledge, dedication to the profession and the ethics necessary to be an example, a teacher, and a leader." He is encouraging all of his baking & pastry arts students to work towards attaining their certification as well.

Masnser came to J&W in 1990 having worked in a host of hotels and resorts including a stint as assistant executive pastry chef at the Watergate Hotel in Washington, D.C., and as executive pastry chef at Kiawah Island in South Carolina. —From staff report


F L O R I D A C A M P U S

Bringing Bam! to Miami Beach

While Emeril Lagasse ’78, chef extraordinare, was visiting Miami Beach, he took time out to tape a live segment for “Good Morning America” at the Loews Hotel. Johnson & Wales students were there to cheer him on.
Husband-and-Wife Team Receives Honors in Florida

Critically acclaimed Chef Frank Randazzo '92 and Chef Andrea Cuto-Randazzo were honored last month as the Florida Campus’ newest Distinguished Visiting Chefs (DVCs). Randazzo hit the scene at South Beach several years ago bringing save reviews to the then newly opened Gaucho Room at the Loew’s Miami Beach Hotel. Last year he had the honor of being a guest chef at the prestigious James Beard House. Randazzo’s dream of operating his own restaurant (which he has had since the age of 16) will soon be realized as Talula, a joint venture with his wife, is due to open this summer on Miami Beach.

For her part, Cuto-Randazzo emerged as one of the most popular chefs on the beach in recent years. Food & Wine magazine declared her to be among the “Top 10 New Chefs in America” just two years ago. As the former executive chef of Wish at The Hotel, Cuto-Randazzo has been featured in more than 20 publications and has been nominated for the James Beard Award. After a day filled with demonstrations for culinary arts students, Randazzo and Cuto-Randazzo, assisted by students, created a spectacular six-course meal, including an out-of-this-world grilled, marinated domestic rack of lamb, wheatberry-walnut and oven mushroom wash, with a calabaza puree, and a cabecil chile demi-glace that had everyone believing they were at a party for the pope. The dinner extravaganza was perfectly complemented by the wines selected by a former Distinguished Visiting Sommelier, Rick Garcel. He coordinated all of the wines for the evening, which were donated by Southern Wines & Spirits and included Laurent Perrier Brut Champagne; Pouilly Fume, Baron de Ladoucette; Grand Ardeche Chardonnay, Louis Latour; Domaine de Valmoinne; Cotes du Verdon, Louis Latour; and Chateau Doisy Vedrines, Barsac, Premier Cru. The evening was a testament to his belief that “all we had to worry about was making the food good, but the students did a great job and made it very easy for us to look good tonight,” said Cuto-Randazzo with a smile. This was a very worthwhile endeavor, plus, it’s nice to give the students something for them to learn from and to enjoy.

A loyal patron of the DVC dinner series and vice president of the Chaine d’Rôtisseurs-Miami, Al Wallster said, “This was the best dinner yet. The food was outstanding. We must go to their new restaurant, Talula, when it opens.” A Culinary Institute of America graduate, Cuto-Randazzo plans to develop the couple’s current relationship with Johnson & Wales University. Over dinner they shared the story of how they first met. She was an extern at Tribeca Grill in New York and he was a cook, and the two didn’t hit it off until months later. Later they announced the JW&J award that they are expecting a baby in the fall—not Talula, but an actual newborn! We wish them well with both upcoming deliveries.

—Z.S.

ELS Brings World of Difference to Denver

Beginning in September 2002, the Denver Campus will enjoy a distinctly international flair. Effective Sept. 1, the Denver Campus will be sharing space and resources with ELS, a subsidiary of the Berlin Language Learning Centers. ELS, whose mission is to teach international English students and encourage them to enroll in American universities, will bring approximately 300 international students to the Denver Campus.

“Our partnership with ELS is a natural fit,” says Denver Campus President Mark Burke. “Not only does it make sense for us to share our campus resources at this point, but the international students that ELS will bring to our campus will make our community a richer, more interesting and diverse place to live and learn.” In exchange for classroom and office space, ELS has agreed, among other things, to build a state-of-the-art language learning lab that will be shared by Johnson & Wales’ international business students and others who are interested in learning a new language.

“In addition to the benefits of shared resources and an enriched community, the ELS students are an entirely new audience from which we can enroll students,” points out David McKeeven, Denver Campus director of admissions. "Many of them will be looking for four-year American universities once they complete their language studies, given Johnson & Wales’ unique approach and commitment to excellence in education. I have to believe that many of them will want to continue their education with us. It’s definitely a win-win situation.”

Dan Plaut, the executive director of ELS, has “been impressed with the professionalism and the presence of the program that he has run very well and has established a high reputation at Johnson & Wales University —in Denver across the board.” —T.R.

Equine Center Honored

The Center for Equine Studies under the College of Business at the Providence Campus of Johnson & Wales University recently received the Horse Farm of Distinction Award for 2001–2002 from the Massachusetts Farm Bureau Federation. The Equine Center, located in Rehoboth, Mass., received a perfect score of 100. Farms and stables with a score of 85 and above are eligible for the award. The award, given annually, was established to recognize those Massachusetts horse farms whose farms meet high standards on many levels and achieve a level of excellence in overall horse health, farm management and compliance with public safety. The “Horse Farm of Distinction” program is overseen by the Massachusetts Farm Bureau Federation Equine Advisory Committee. Johnson & Wales offers associate and bachelor’s degrees in equine business management and equine studies through the College of Business. Students receive hands-on training, classroom learning and riding experience at the Johnson & Wales Equine Center, a 31-acre horse farm. The University also maintains a herd of horses, which are used in teaching horse management and equitation skills.

I am pleased and honored that the University has been selected for this award,” says Beth Beaumers, center director. “This honor reflects the high standard of training received by our equine studies students at the Equine Center.”

—Pya Sanaszgi

Titans Coach Herman Boone Remembers with JW&J Students

As Coach Herman Boone watched his audience file in, he saw something that never would have happened back in 1971 in Alexandria, Va.: black and white students sitting together, chatting, even greeting each other with hugs.

Boone had come to the Providence Campus to speak about his experiences as coach of a high school football team 30 years ago. But not just any high school football team. He coached the Titans.

Remember the Titans? A movie by that name starred Denzel Washington as Boone, following him and his assistant coach Bill Yoast through the 1971 season. They coached at T.C. Williams High School, a newly integrated school in Alexandria where the students regarded each other with distrust and anger. Boone was black. Yoast white. Boone’s appointment as head coach had caused outrage in the community. Yet the two men managed to work through their differences and lead the team to the state championship.

“We took angry, unfocused boys and made them a team,” Boone said, and then recounted what it took to get nearly 100 teenagers to look beyond color and act as a team. “I was told I had to make them like each other ... you can’t make anyone like anyone else. But you can make them respect each other.”

During two weeks of summer training in Gettysburg, for example, each player was required to “meet and greet” every other player and recount his conversations to the coaches to prove they had really sat down and spoken. By opening up to each other, the boys saw each other as people with emotions and backgrounds, not just black blockers or white quarterbacks.

A commanding presence with a booming voice, Boone paced the stage as he described what it was like to run the team. “I had to be organized 24-7. I had to kick adversity in the butt!” His unsung hero manner and homespun wisdom touched many of the students who had come to hear him. “It was so inspiring to hear Coach Boone speak,” said freshman Dan Higgins. “He’s proven that just one person can make a difference.”

—M. Moore
Wine Lovers Raise Spirits and Funds

For the fifth year in a row, the Charleston Campus and Southern Wine & Spirits joined to raise money for Johnstone & Wales scholarships. Through a wine expo, which included a silent auction and a vinner’s dinner, the two-day event raised more than $50,000.

“The University is excited about working with Southern Wine & Spirits again this year,” said Charleston Campus President Stephen Parker. “The support we receive from the community in events such as this is a wonderful way to help future hospitality professionals realize their goals. The students that these gifts help today will be those students who will contribute to the success of the hospitality industry tomorrow.”

—from staff report

Denver Students Fly to Italy

In February, a group of 25 Denver Campus students and four staff members departed for Denver Students Italy for the spring-break trip of a lifetime. The Denver Campus’ Italian adventure began in Rome, where the highlights were a guided tour through the Vatican Museum, the Sistine Chapel, and St. Peter’s Square. Following a cooking lesson at a quaint Italian restaurant named Georges, the tour continued to the Colosseum and other ancient Roman ruins, the Spanish Steps, and the Fountain of Trevi.

On the second day, the Denver contingent traveled by bus to Assisi, a quintessential Italian village situated on a hillside in one of the most picturesque regions of the country, and the birthplace of St. Francis, the patron saint of animals.

“Assisi was one of my favorite stops on the tour,” said sophomore business student Erin Hagberg. “The cathedral where St. Francis is buried has all the magnificence of Rome, but was somehow more simple and down to earth.

The group also stopped in Tuscany and the Villa Banti Vineyards. Specializing in red wine and olive oil, the Banti Vineyards are located at the largest, privately-owned tract of land in Italy. Johnstone & Wales University has a partnership with the House of Banti, and because of this special relationship, the Denver contingent received an in-depth tour.

Denver culinary student Aimee Ort said, “The entire trip was wonderful, but the trip to Villa Banti was really special.”

In Florence, students wandered around the ancient city, visited the Uffizi Gallery, and the final resting places of Michelangelo, Leonardo Da Vinci and Galileo: as well as the National Gallery of Art and DaVinci’s “David.”

James Tarascon, chair of the Denver Campus’ School of Arts and Sciences, and organizer of the trip relayed, “I love Italy. Its history, culture, art, beauty of the lands, all serve to open the hearts and minds of those who visit. It’s a perfect place to learn.”

—T.R.

Norfolk Students Glide to Medals

To paraphrase an old showbiz joke, “Do you know how you get to the Spring Jamboree Ice Carving Competition? Practice. Practice. Practice.”

Four members of the Decorative Edible Arts Club of the Norfolk Campus—Justin Vanderlinde, Candice Liprik, Gustavo Muzzolino and Beth Hayes—worked hard to perfect their skills for the 2002 Spring Jamboree Ice Carving Competition in St. Augustine, Florida, in March.

Each competitor was allowed one block of ice that was approximately 44 inches tall by 22 inches wide and 10 inches thick, and only three hours in which to carve the ice into a masterpiece. Competitors were allowed to use power tools, chisels and recipe books. However, except for the occasional coaching from their coach, Chef Instructor Timmy Brown, students were not allowed any physical help.

At 9:30 a.m. all contestants in the ice carving competition had their tools in hand and the ice chips started flying. The temperature was warm and humid—challenging conditions for carving ice. The judging by seven judges from the American Chefs Association was based on carving tech- nique, creativity, degree of difficulty and finished product. Hayes took second place, receiving a silver medal and a cash prize. Vanderlinde, Liprik and Muzzolino all brought home bronze medals.

—Timothy Brown and Shannon Curtis

Corporate Speakers Convene for 10th Executive Suite

"Protect yourself and protect your assets. An uninsured loss of even $20,000 can put a small company out of business," Brian Hunter, president of Hunter Insurance Inc., told an audience gathered in a confer- ence room at the Radisson Airport Hotel in Warwick, R.I., in February. Across the hall, Lynne Bernhard, senior director of marketing for Samsonite Corporation, detailed the finer points of branding as a way of ensuring that a company’s products are identified with the same strong values globally.

These topics as well as diversity in the workplace, financial planning in a shifting economy, and cutting the fat out of manufacturing systems were all given equal consideration at Executive Suite 2002.

Sponsored through the College of Business and coordinated by Dr. Frank Tomassi, director of the School of Global Management, Executive Suite 2002 was run for the 10th year, giving Johnson & Wales students and faculty the opportunity to socialize with executives from the University’s business alliances. The forum, which includes lecturers by business insiders and an awards banquet to thank companies that provide training and work experiences for students, had more than 100 attendees beginning in 1993 when one or two companies met with students in the Providence Campus’ Starler Dining Room for mentoring. "This was the best yet. We got lots of feedback and it was all positive," Dr. Tomassi said, reflecting on the event. With 210 participants and six presenters, there were plenty of opportunities for networking with experts from the fields of finance, human resources, accounting, marketing and production.

At the evening awards ceremony, even Rhode Island Governor Lincoln Almond was on hand to thank Johnstone & Wales as an "economic generator" to the state. "And the best thing you bring to the state is your students," he added. Students played a key role in making presentations to representatives of the companies that work with the University on programs that provide experience and education throughout the year. Certificates of appreciation went to Dolce International and Autostrac Inc.

The first annual Entrepreneurial Spirit Award from the Larry Friedman International Center for Entrepreneurship was presented to Judi Johnson, J&W’s executive director of communications. Eagle Award recipients included Tony Petranna and Amy Goldstein of WPRI-12 and Fox Providence Putsam Investments, Target Corporation and Phoenix Controls, a company that has been a faithful participant since the first Executive Suite. Tim Callahan, vice president of operations for Phoenix, explained the company’s motivation for the J&W partnership: "We’re working together to prepare the future leaders of the United States and the world. I can’t think of anything that has more importance.”

Fidelity Investments, recipient of the 2002 Eagle Leadership Award for its cooperative effort in preparing students to sit for the National Association of Securities Organizations exam.
An Indelible Olympic Memory

In our Winter issue, we invited J&W alumni who were involved with the Winter Olympics in Salt Lake City to share their experiences with us. Robert D. Carlin ‘88, William Flynn ‘92 and Tony Reid ‘95 accepted our invitation. Following are their accounts of a once-in-a-lifetime experience.

By Robert D. Carlin ‘88

The James Beard Foundation joined with the Salt Lake Organizing Committee (SLOC) to create an unparalleled culinary program for the 2002 Olympic Winter Games. For this program, 62 chefs were organized into groups of three (each group would have a turn to prepare a special invitation-only dinner at one or more of the 19 days of the games) under the direction of SLOC consultant and Executive Chef Christopher Young.

When thoughts are conjured of the Olympics, two words resonate: Pride and passion. As the athletes and fans of the Olympics, pride and passion are the driving force behind chefs. Accomplished chefs with diverse backgrounds and styles of cuisine were unified by a common love—the desire to create and serve the dishes that best represent our culture and traditions.

For many chefs, the opportunity to participate in such a prestigious event was afforded the opportunity to cook alongside the culinary talent assembled for this program. The moment one arrived in Salt Lake City, it was evident that this was something special. Walking down the street, you would hear 10 different languages being spoken at once. It was amazing! The energy was electrifying. The genuine warmth and hospitality of the people felt immediately. Volunteers emerged and were friendly and approachable.

I arrived in Salt Lake City on the morning of the opening ceremony of the Olympics, and the excitement was palpable. The opening ceremony was a stunning event. As the athletes entered the stadium, the crowd roared in appreciation. The athletes were the heroes of the day, and their presence added to the overall atmosphere of the event.

As the opening ceremony came to a close, the fireworks display was a stunning sight. The atmosphere was electric, and the energy was palpable. I knew I was in for a memorable experience.

The main events of the day were centered around the Olympic Flame ceremony. The Olympic Flame was lit by a group of children, representing the future generation of athletes, and was carried by torchbearers to the Olympic cauldron. The cauldron was a magnificent sight, and the Olympic Flame illuminated the stadium.

Throughout the day, the atmosphere was electric. The presence of athletes and fans added to the overall energy of the event.

The evening’s gala dinner was a highlight of the day. The James Beard Foundation dinner was for 81 people and took place at America Hall, Salt Lake City’s premier society theatre, which had been decorated to resemble the James Beard House in New York City. Each chef in my group (Christopher Gross joined Donna and me) was able to acquire tickets to the final night of the Olympic Games.

The evening was a tremendous success. The offerings included a salad bar, a variety of fresh fruits and vegetables, and a main course of fresh fish and vegetables, all of which were prepared by chefs from around the world. The atmosphere was electric, and the energy was palpable.

The dishes were a testament to the creativity and skill of the chefs involved. The offerings included a variety of dishes, from traditional recipes to modern interpretations of classic dishes.

As the night came to a close, the atmosphere was electric. The presence of athletes and fans added to the overall energy of the event.

In conclusion, the Olympic Games were a memorable experience. The atmosphere was electric, and the energy was palpable. The presence of athletes and fans added to the overall energy of the event. The Olympic Flame illuminated the stadium, and the atmosphere was electric. The dishes were a testament to the creativity and skill of the chefs involved. The offerings included a variety of dishes, from traditional recipes to modern interpretations of classic dishes.

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NSO Oscars

In celebration of the 100th anniversary of the National Student Organization (NSO) Oscars, a stellar group of alumni paraded up the red carpet to join the festivities in March at Rhode-on-the-Pawtuxet in Cranston, R.I. Included in the group were founding members Bruno Alfaro '93, Tonya Olpin '94, Roy Olpin '94 and Paul Blanchette '98. Victoria Benthall '02 was named the winner of the 2002 Mark Burke Living Legend Award. Burke, Denver Campus president, was on hand to mark the occasion.

Texas Instruments and Textron reap the benefits of a J&W summer program

By Cathy Sengel

They're a blit team—they get in, they get the picture, they get results and they get out. Who are these people? High-powered business consultants! Expensive professionals! Industry insiders! No, they're Johnson & Wales students in the College of Business who for the fourth year in a row will participate in J&W's Summer Work Abroad Program or SWAP. SWAP is a 13,3-credit program that puts J&W students on the factory floor with employees of major corporations to analyze the finer points of production processes. At the end of the week-long exercise, participants present their findings to company executives and make recommendations. In 1999, 13 SWAP students visited Textron Fastening Systems in Great Britain (TFS-UK) and in just one week, cut the factory's production time by two hours and saved Textron $52,000.

"Has the project been successful? A resounding, 'YES!'" says Dale Viles, director of TKS-UK's Warlington plant. "The things that they unearthed within the company have been highly beneficial to the business."

Since 1999, teams of 8 to 12 students have returned each summer to review the Perricone 500 company's operations. In addition to the Textron factories in England, SWAP has sent students to Textron factories in France, and to a Texas Instruments factory in Brazil. This summer the program is expanding to include a Texas Instruments site in the Netherlands as well. A similar project put students to work here in the states, with Dolce International.

Beyond the hands-on experience inherent in the Johnson & Wales approach to education, SWAP allows students to be agents for meaningful, quantifiable change. It adds professional polish to their work skills, value to their resumes and includes an eye-opening cultural component that gives real meaning to the "going global" mission of the College of Business.

"All of our business students take a course in international business (IB1001). From day one they're exposed to the notion of global markets and international business. Right from the get-go they know that this isn't about the donut shop down the street," says Dave Mitchell, assistant dean of the College of Business.

In the process of bringing inside industry into the management curriculum, Mitchell and Dean Doug Fitzgerald put the question to associates at Textron. "What can we do to provide a meaningful work experience for students in an international setting?" They were told about Textron's "blitz teams" in process improvement. If students could qualify to be part of a blitz team, and were willing to travel to Europe, Textron would provide the setting.

"Students at Johnson & Wales are trained in process improvement procedures and operations so that they can be brought in to an industrial site to help improve that site's operations, whether they be in manufacturing, or human resources operations or whatever," Fitzgerald says. The SWAP program is now based on the awareness that companies have more problems than they can work on with their own resources, and students can fill the void.
"One of the reasons Johnson & Wales students are so powerful in business is they're not afraid to get their hands dirty," Mitchell says proudly, having accompanied SWAP workers since the beginning. "They don't expect to be the president of the company in their first month, but they do want to be the president at some point. They have high expectations and a great work ethic. And that's not baloney, that's true."

Students take courses in process improvement, production and operations management, supply chain management, process and quality management and teamwork. By the time they get to their overseas site, they've had both the academics and the experience of working on a project as a team. "Students go in with eyes wide open and know what they're getting into," Mitchell adds.

What Textron SWAPers are getting into is a week in Dublin, Ireland, immersed in an overseas culture, while going through orientation exercises that train them to rely on one another. Last year's team was required to go out into the Irish community and put together a project for this year's group that would expose them to the myriad of differences in the foreign land. Sightseeing, factory tours, cultural tours and a stopover at Guinness breweries allow them to be tourists, kick back and have a little fun.

"It also gives them the opportunity to get to know each other's strengths and weaknesses so that they truly are colleagues as they walk in the Textron door," says Mark Goudreau, assistant professor in operations management, who traveled with the students in 2001.

With the start of week two, days are long and can be grueling. On Monday morning they meet, get ground rules and discuss cultural issues. By afternoon they cross cut through hierarchy to involve workers in teams. Students leave for work at 7 a.m. and often don't return to hotels until 7 p.m. when they have to record findings and strategize.

In the summer of 2001 one group was assigned to "pre blitz" operations by identifying manufacturing systems in need of improvement and areas of wasted product, motion and time. "They rounded us up on the first day gave us a tour, introduced us to our team managers, and we had to search out our safety goggles. Here are your carpooling. Go where you like. Do what you please. Ask any questions, and if we don't have the answers, we'll get them for you," recalls John Cordeiro '02, a major in international business. "We could take what we learned in the book and apply it. This was for real. It wasn't something on paper."

Jenna Lundberg '03 says, "When we made our presentation to executives, they had no idea they were actually wasting that much material in production and shipping."

The second group was asked to identify safety issues. They had to suggest improvements, objectives and discuss ways to implement change. The exercise was a lesson in itself.

"Things like ear protection, guards for machines and other safety equipment were new items to them," says Leni John '92, a management major who took part in the project. "The standards in England were quite different from the standards that are legally required to be met here in the United States. It just showed me that not every country holds things like employee safety as one of the top priorities. It left me with a broader understanding of how culture plays a significant role in business, and opened my eyes to the manufacturing industry and illustrated the different concerns and issues companies face."

In all projects students are responsible for presenting their findings on their last day to senior level management, including the company president, executive staff and any workers their suggested changes will affect. The impressions the SWAPers make are lasting and meaningful.

"The students are agents for real change," says Mitchell. "It makes a difference. It's quantifiable. They respect our students. It rejuvenates them. It's positive and really uplifting. The company president, visiting dignitaries, everyone makes it a point to tell me how incredible these kids are, and even more gratifying, what good people they are." One was even hired to continue working with TFS-UK.

Buoyed by the success of the Textron pilot, Johnson & Wales began a similar program with Texas Instruments in 2001. Assistant professor Bob Brown, a former human resource manager for the company, took a group of students to a TI factory in Brazil last summer. Student-worker teams were assigned to do a process mapping for six areas in need of improvement. They worked side-by-side for nine days learning about injection molding, analyzing data and making recommendations. The first obstacle to overcome was a language barrier. Ron Tesseriero '02, a management major with the group, says, "The workers on the floor didn't speak English. I was amazed that we could understand each other using hand gestures and a lot of simplifying. The first couple of days were rough, but one of the members of our team could speak Portuguese perfectly so she did a lot of the communication."

Texas Instruments execs were so pleased with the results, they put many of the changes into effect immediately. Skeptics became converts overnight. As a result of last summer's foray into their Brazil plant, Brown has been given carte blanche and a map of TI's sites around the world by management.

"Last year, being the first time we've ever done a process mapping, I couldn't be prouder of the results," Brown says. "This is a value-added type thing and that's what makes it great for corporations looking to do things better. It's quick, and our students proved they were capable of performing like seasoned employees. Group leaders got managerial experience on how to interact with subordinates. They did so well, they were asked to look at operations on the second shift."

For students who've taken part in SWAP, the experience is an awakening, professors underscore. Students all say they've never worked as hard in their lives, but they've never had as much fun. Some say the exposure to another country makes them reevaluate their own. Katrina Rendh '02 admits her visit to Brazil was in itself, a view broadening "major culture shock. I couldn't believe the poverty level, I realized that what's poverty for us is luxury for them."

For others, it bridges a more practical gap. "It provides a nice synergy between real work experience and classroom experience," John says. Students can work in a Fortune 500 company like Textron and find that the business practices they hear about in class aren't necessarily put into practice, observes Goudreau. "Every company can benefit from an outside perspective of deficiencies."

That alone could be the strongest selling tool to bring other corporations into J&W's education lesson plan. "There's not a manager in the world who doesn't have a folder of little wish-I-should-do projects that never get done, and those are the ones we can grab. It's meaningful work and it helps the company. All business partners with overseas operations are considering for each of the career tracks, from sales management, advertising and retailing to financial services, banking and marketing."

According to Goudreau, "The biggest benefit is that students can put on their resumes they have been a continuous improvement consultant working overseas for a company which is known worldwide."

For John, it's already obvious that SWAP is opening doors. "It gave me a competitive edge when I applied for a job that I am currently working for at Autocor Inc. Now that have started interviewing for full-time positions, the SWAP program is one of the main topics that captures interviewers' interest and becomes a major part of the discussion during the interview. In fact, an interviewer recently said to me 'based on your experiences, you are far more qualified for a position beyond an entry level position.'"

Mitchell says any interviewer would be impressed. "These kids are improving a production process and saving x amount of pounds for this British company. On a cultural level they're working hand in hand in a pretty tough nuts from the UK breaking down barriers in communication. They take that intangible with them too. If you bust your butt you're going to get something from it, which then fosters that whole idea of a better student makes a better employee."
GOING GLOBAL

J&W faculty weigh in on globalization of corporations

Globalization and multinational conglomerates sound like dirty words to some college students. In fact, classroom debate can become quite heated, notes Professor Christina Coles, as her global business students consider issues raised by protesters about non-governmental institutions like the World Trade Organization and the social conscience of corporations. That agenda is usually topped by concerns about the exploitation of workers, destruction of natural environment, dominance of corporate entities run by CEOs and boards legally absolved of liabilities, and dissolution of native cultures. Coles uses the catastrophic Union Carbide gas leak that killed thousands in Bhopal, India, in 1984 as a pivotal example.

But while protesters have a degree of legitimacy to their complaints, they only see part of the big picture, says Coles and economics professor Alex Katkov. Corporate boards, Coles points out, have become much more environmental aware and media savvy since Bhopal and the Exxon Valdez oil spill. Attention to safety has become an imperative for companies like the Gillette subsidiaries in Egypt, Turkey and South Africa, as have public relations campaigns spotlighting the more humanitarian actions of major conglomerates. In nations where governments have established fair systems of taxation and distribution, worker exploitation isn’t an issue.

So, considering corporations’ newfound “sensitivity” and despite the fashionable anti-conglomerate protests, is the globalization of business a bad thing?

“I see it as very healthy. I see it in the long run as a world that has a lot more [Gross Domestic Product] per capita in countries that need it. Those countries can have a higher standard of living. I’m a big believer in free trade,” says Professor John Gounaris who teaches principles of management, and whose work as a buyer in import and export before coming to J&W took him to more than half of the world’s 170 organized nations. “In all my travels I’ve seen the benefits of trade as key to progress. On my return visits to countries where outside business has made an investment, I’ve always seen an improvement and a better standard of living for the people.”

In fact, not only is globalization a positive development—globalization is reality, and from entrepreneurship and economics to marketing and international business it is the subject of an ongoing dialogue in the College of Business at Johnson & Wales. Gounaris offers a host of statistics he’s collected to underscore the degree to which the world of business is shrinking—characteristic of going global: Since the fall of the Berlin Wall in 1989, trade between nations has increased 14-fold and with the exception of North Korea and Cuba, all countries have seen movement toward free enterprise. In 1992 $820 billion a day moved among banks around the world. In the year 2000, the figure had swelled to $2 trillion. In 1900, 65 percent of the population in the United States derived an income from agriculture. By 1985, the number had dropped to six percent. In the immediate future, one in five Americans between the ages of 20 and 25 will be working for a business or government of another country and living abroad. It takes little to illustrate that the prediction is not so far fetched. Shop and Save supermarkets are, after all, Dutch owned, and the all-American Chrysler now rides off the same corporate production ramp as German Daimler’s Mercedes.

By Cathy Sengel

For the definition of globalization, Gounaris defers to Thomas L. Friedman, New York Times foreign affairs journalist and author of “The Lexus and the Olive Tree,” who describes it as an overarching international system that is shaping the domestic politics and foreign relations of virtually every country. Home computers, cell phones, fiber optics, and cable systems have shrung the world together in a way that is creating a single global market and to some degree a global village. Today billions of dollars can change hands in the click of a mouse. If the world was made smaller by the airplane and the automobile, the Internet has made it navigable in mere seconds from even the most remote hamlets.

But globalization is not just an outgrowth of technology. It is a necessity for the viability of some businesses. “Globalization is partly the result of the creation of mega-conglomerates,” says Professor Katkov, who teaches economics. “To sustain current levels of growth in the national GDP and for these corporations to grow, they need to grow over the borders of their countries, and they can do it only if they grab more resources, more territory, and more consumers in other parts of the world. It’s a natural process. I am for globalization because I understand that this is an objective way of developing modern civilization.”

In theory, when market forces are allowed to grow without restriction, natural resources, labor and technology become valuable assets and the countries that supply them become repositories for foreign investment. “Businesses have to be global to stay alive,” says Gounaris.

And as they become global, in the era of the merger,
companies that are everywhere will gradually lose their national identity, Karkov predicts. "You say lkea is Swedish. Yes, for now. General Electric? Yes, right now it is an American company. But will it be in 50 years? I don't think so," he says. If global companies are to be a source of economic and political stability they will go over and beyond national politics and national government. 'That's my personal opinion.'

In the years ahead, Karkov imagines, corporations and mega-conglomerates will become increasingly more powerful, and as they do, they will see global reorganization, possibly within two generations. In the European Union, we are already witnessing the first dissemination of national boundaries to trade, Karkov believes. "As with everything in life," he adds, "it is part good and part bad."

"The boundaries between domestic, international, political and technological affairs are all collapsing," Thomas Friedman notes in his book. So what will it take to be a citizen of a world in flux, dependent on a global economy? Access to technology, education, and adaptability will be the deciding factors in the individual's level of participation.

Entrepreneurial attitude will be an invaluable asset, says Professor Ken Proudfout, director of the Larry Friedman International Center for Entrepreneurship at J&W. "Our students will have to be able to adapt, because they're facing a world that doesn't offer a 30- or 50-year career anymore. When he challenges them with the Center motto, "There are no limits" it is as much about the constantly evolving scope of the market as its possibilities.

Proudfout points to a company like Dell Computer Corporation, global by virtue of the Internet with more than 10,000 Web sites—one for every customer and specific to that customer's needs. "Caterpillar in Belgium can order the same computer systems that they're using in Moline, Illinois. Dell's been able to globalize, not only by being everywhere but with everything that everyone needs, no matter where they are.

"It isn't a business, it's a business model and this model can work anywhere," he says. "The model changes to confront the politics, to confront the culture, to confront the nationalism. If you're going to be global today, you have to learn what those models are and how to change them and adapt them to fit into anywhere in the world—who it's the Congo, or whether it's Detroit. He notes that a McDonald's restaurant in France may be perceived to be an American institution, but everything they sell is grown by French farmers, on French farms, and is French.

"This isn't a U.S. company, it's a French company. I agree globalization is good, but the caveat is sensitivity to culture and nationality and even what you sell."

So what will the guiding forces be as the world enters uncharted territories with transient boundaries? There are more questions than answers. An understanding and access to the power of technology will open virtual doors for many. Gourmaris talks about a business he visited in Patuxter, R.I., at which a worker typed in an order in English to a supplier in Turkey who received it in Turkish minutes later, and answered with a Turkish response that arrived back in Patuxter in English. The computer is programmed to work in 12 languages. He notes that India is reported to be developing as a major back office to the world. Workers throughout India now make calls chasing credit card payments for GE Capital, handle accounting for Swiss Air, track frequent flyer miles for British Airways and take dictation from doctors for HMOs in America. The technology that makes our lives more convenient, comfortable and interesting is also bringing new talent into the global labor pool and raising the world's standards of living.

Above all, we must be conscious of our own value in the equation.

"We will be part of this process [of globalization] and because we are part of this process, we must do two things," says Karkov. "As civilized and educated consumers, we must be able to see not only our role in this process, but also be able to create some kind of mechanism of restraint to stop the bad things that big business will bring to our lives, because big business will want to standardize our lives. And for every person it's important to have some kind of inner work that can help us escape from reality if we need."

The challenge will be to hold onto who we are, even as we all become one.

"For a long time, the American people have been somewhat oblivious to global problems, but I think that's changing. Still they have some catching up to do," says Coles. For centuries, smaller countries have been forced to look outside their boundaries to supply their needs. "We in this country may be somewhat belated in reacting to the problems of other nations. It's not anyone's fault. Individualism is stressed to such a degree in this country, we don't understand that collectively we do have some debt and obligation to the world."

And with that awareness, globalization can open unlimited opportunities for the power of the individual.

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My Life On TV

Norfolk associate instructor Chef Susan Batten takes on a nutritional challenge

My assignment seemed easy enough: talk with a local newscaster about how to make healthy choices on menus and how to—in general—eat healthier. The newscaster, Ester Pierre of NEWS Channel 3 Norfolk, has a goal to lose 100 lbs. She makes an appearance at a different location every morning on her quest: one day with her personal trainer at a gym, another day walking at the mall, and some mornings are spent at Johnson & Wales’ Norfolk Campus learning the basics in nutrition.

Since we had to do live demos, I enlisted the help of two students from my Nutrition and Sensory Analysis class, Jeff Arkenuaz and Shawn Miller. We had to be at school at 4:30 a.m., "o-dark-thirty" as my father says. We were going to prepare seven or eight five-minute segments from 5:30 a.m. to 7:30 a.m. I’ve done lots of news segments in my 19 years at JW and feel pretty confident about how it all works, but there’s one thing that always comes up when we are on air: "If it’s healthy, why does it taste good?"

At 4:30 a.m. Ester and her cameraman showed up and started getting set for the show. Shaun, Jeff and I started cooking. The plan was to do a different topic at every break. We talked about breakfast and made fruit smoothies with yogurt, fresh fruit and ice. Ester screwed up her face and said they weren’t sweet enough. Everyone else thought they weren’t right. We made an omelet with one whole egg and two whites, reduced fat Parmesan, asparagus, other vegetables and cheese. She liked it and asked us to come back.

For the surprise meat segment, I located some shrimp left over from the previous day, fat free cream cheese, fat free half & half and the Parmesan from the omelet and—voila—low fat Fettucine Alfredo with shrimp!

On to dessert in honor of impending Valentine’s Day, we made Red Velvet Cake. We replaced all the oil with applesauce and used two egg whites for every egg. The general consensus was that it was the best, and the verdict was that it’s a success. I guess you just have to get people to try things. Then tell them what’s different. Educating the public, especially those who stubbornly hold on to the belief that if it’s healthy, it won’t taste good, is not easy but I hope to some day get the message across to enough people to make a difference.
If you told
Jonathan Morris ’92
while he was a high school student that he was going to
become a doctor, he wouldn’t have believed you. And per-
haps many people who knew Morris as a teenager would-
ntn’t have believed you either. Yet in June, Morris will begin
his radiology residency at the Mayo Clinic, one of the
world’s best medical facilities, in Rochester, Minn.

Morris had little interest in learning the subjects
taught at his high school in Carver, Mass. He earned Bs
and Cs thanks only to the encouragement of his mother, a
physical therapist, and his father, an optical technician.
Morris’ parents urged their children to get college
degrees, but Morris was unsure of his career goals. He
preferred to skateboard and snowboard, back in the days
when no one had heard of the latter sport. He enjoyed
cooking while working in Cape Cod kitchens during the
summer, so he decided to pursue a culinary career.

“If I heard a lot of positive things about Johnson &
Wales and it was the only college I applied to, I liked the
idea of only having to go to school for two years to get a
degree,” he states. “Then I could decide on my own
whether I wanted to stay to get my bachelor’s.”

Morris describes his time at J&W as one of the best
of his life. He remembers the cutting techniques he learned
in meat-cutting class and the creations they ate during his
soups and stocks, and pastry classes. He fondly recalls the
fun times outside of class, including games with his intras-
mural basketball team, a huge snowball fight between
South and West halls, and all the Pop Tarts they could eat
from his roommate’s father, who worked at Kellogg’s.

On co-op, Morris lived with his grandparents in
Dorchester, Mass., and commuted to Scharff’s candy
company in Boston to work in the employee cafeteria
and apply the basics he learned at J&W. He also worked at the

Providence Biltmore when his class schedule permitted it.
While at the Biltmore, Morris learned the importance of
a good work ethic from a boss who “knew how to do—
and was universally good at—everything, whether it was
carving ice, serving holiday banquet of 300 seatings or
designing the menus.” He also discovered firsthand the
financial end of running a restaurant—from ordering,
purchasing, receiving and banquet managing.

When Morris graduated from J&W in December
1992, the Office of Career Development helped him get a
job at Gardner Merchant, which is now Creative
Gourmet, a division of SODEXHO food service.
Gardner Merchant taught him that food is more than just
sustenance; it is also art. He helped design tables for func-
tions that would fill the Museum of Science and the New
England Aquarium in Boston, including one for a few
thousand people in tribute to John Williams and the
Boston Symphony Orchestra.

After walking in the May commencement ceremony
the following spring, Morris took a job at the Sands
Casino in Atlantic City where he worked a shift in a 24-
hour deli-style restaurant.

“Sands Casino was a great place to work because I had
so many things at my disposal and so many minds to tap
into—the restaurant chef, the area chef, the sous chef, the
executive chef—it was so international,” Morris recalls.
J&W’s international population had helped him learn
about other cultures. Thanks to his good interpersonal
skills, he received a promotion to the gourmet room of
the steakhouse where he worked with union personnel,
some who had been in the business for a while. Morris
notes, “If you had initiative and worked hard, you could
work your way up at the Sands.”

Working hard comes naturally to Morris, especially
when it concerns his physical fitness. Since he didn’t have
to be at work until mid-afternoon, he ran on the board-
walk in the morning, five days a week. When he heard
that personal trainers make $40 an hour for working out and staying fit with someone else, he decided to become one to supplement his income and possibly begin a new career. But his first client had suffered a small stroke and had many questions about his condition that Morris couldn’t answer. When Morris discussed the situation with his physical therapist mother, she suggested that he volunteer at a local physical therapy office. There he could recruit new clients when their insurance-approved visits ended, and he could learn about the conditions these people had and what they faced each day. As a volunteer, he thought he might follow in his mother’s footsteps and pursue a career in physical therapy—until he discovered that physical therapists took their orders from doctors.

“I’m the type of person who wants to be on top, not under anyone,” Morris asserts. “Even as a chef, I didn’t like interacting with too many people above me. So I began interacting with the docs who taught me about the brain, and I thought that was fascinating. I’m a big-time Discovery and Science channel fan. I have an interest in learning, but only if [the subject] interests me.”

After discussing the career change with his then-girlfriend, Trina Dinkins ’93, Morris enrolled at Stockton State College so he could take the two years of science courses (biology, chemistry, biochemistry, organic chemistry, physics, calculus and abnormal psychology) that were required for entrance to medical school.

“I didn’t find it scary, but it was overwhelming,” he says. “These were intense courses. You had to study and know what you were doing.”

Morris worked at night and went to school during the day, still finding the time to run in the mornings. Life was going well for him: he and Trina married in 1996 and when he finished his courses, he earned above a 30 on his MCATs—a test required for admission to medical school. But during that time, doubts lingered in his mind about whether a medical school would accept him.

“Who is going to take a guy with a Food Service Management degree?” he asks. “I knew that medical schools didn’t want to take the gamble of someone who went to a state school.” To counteract these fears, Morris applied to 40 medical schools. He was granted interviews at 19 schools, waitlisted at seven, accepted at four, and ended up at the first college to accept him: Howard University in Washington, D.C.

He remembers the four years at medical school as “extremely hard. You need to study a ridiculous amount of information, all of which is important. I exercised to maintain my sanity.” Up by 5:30 a.m. to exercise, Morris was at school from 8 a.m. to 4 p.m., and then home studying until midnight. “I’d see all the notes four times: during lecture as I was taking them, studying them that night, then again on the weekends, and then right before the test.”

Fortunately, the techniques and skills Morris learned at J&CW have helped him succeed in medicine. Since he was comfortable with meat and knives, he had no qualms about using a scalpel and dissecting a cadaver. “I knew how to trim off the fat and get right to the muscle. If you’re used to doing garnishes, you have the time, patience and attention to detail that surgery requires.”

As an older student switching careers, Morris thrived in medical school and was first in his class during his first year. “The culinary field in general is very disciplined, busy and organized,” he notes. “You need those skills to survive medical school. You need the work ethic.” Many students were the sons and daughters of doctors and had never worked in their lives. Morris drove himself to succeed and considered a career in neurosurgery, the most challenging program. But when his son, Noah Joshua, was born during his second year of medical school, Morris’ priorities changed.

“The neurosurgery residency would have taken up 100 percent of my time,” he admits. “I wanted to be home and with my family, and I needed a field of medicine that would allow me to do that.” While studying functional MRIs during his second year, Morris discovered the world of radiology and a specific branch—neuroradiology—that would allow him to study the brain like he wanted.

Morris’ family responsibilities increased with the birth of his second son, Yusael Imanuel, during his fourth year of medical school, yet Morris maintained his grades. He earned membership into the prestigious Alpha Omega Alpha medical honor society based on his high board scores and good clinical recommendations, and graduated in the top 10 of his class last May.

To Morris, there are some ways in which the culinary and medical fields are the same. “In the kitchen, you have to fast turnover. You’re in a pressured situation in which you have to make fast decisions. The same is true in medicine.” But he also notes that in some ways they are different. “Though the kitchen is hierarchal, it is even more hierarchal in medicine. People working in the kitchen are customer-service oriented, whereas medicine is not.”

By interning at Washington Hospital Center in Washington, D.C., this past year, Morris has realized that customer service in his previous profession has enhanced his abilities as a doctor. “I’m very comfortable with patient interaction,” he states. “In the food service industry, you work with everybody, many international people. The D.C. area has a heavy minority population, so my patient interactions have been very natural.” Morris’ internship requires him to work 12-hour days and every fourth night, which can have him in the hospital for 36 hours at a time. Though the hours are long, he is there for his patients when they need him.

When applying for residencies, the Mayo Clinic was his first choice because of its large radiology residency program, strong academic background and world-renowned reputation. Mayo received 800 applications from new doctors, 90 of which they interviewed for the 10 residency spots available. Unlike gaining admission to medical school, Morris’ previous career as a chef worked to his advantage; it set him apart from other candidates who also excelled in medical school, but took a more traditional route to get there.

He got a residency spot at Mayo, where in June he will begin working 26 days a month for 12 hours a day, including holidays. After his four years in residency, he can take a radiology or neuroradiology fellowship at an academic or private practice hospital. He thinks he may prefer to work in an academic hospital, however, because “I love to teach, which is something I also brought from the kitchen.”

Speaking of which, does he ever miss the kitchen?

“I miss it all the time,” he admits. “I miss being on the grill and on the line—but I have no regrets.” Ideally Morris would like to work in radiology four days a week and a restaurant kitchen one day a week. He still cooks every chance he gets.
A Diary of Democracy in Action

One tech instructor travels to Washington, D.C., to educate a different audience

By Stephen Andrade

Day One

F

our A.M. comes too early this December morn

ing, but the routine is a familiar one for me by

now. Packed the night before, I am prepared for

an intense 36-hour campaign in Washington, D.C. The

friendly faces of Johnson & Wales hospitality students

greet me as I rush through the Airport Radisson in

Warwick, R.I. They know the drill—get the professor to

the airport on time—and they always do. I am grateful

for their smiles and efficiency. The sun peaks over the

runway, and we are boarding.

The D.C. journey this time comes by invitation from

the country’s largest telecommunications company,

Verizon. I have been asked to educate congressional legi

slators on a bill circulating the House of Representa

tives—the Taupin-Dingell broadband deregulation bill (H.R.

1542), legislation that will make high-speed Internet access available to every last corner of the

country, including those “tough-to-reach” fringe areas. As

the aircraft lifts off the runway, I know I will need to hit

the halls of congress running, literally. The schedule is

very tight. I am among a small cohort of national voices

that has been called upon to evaluate, propose, craft and

influence the national debate on telecommunications.

The last two decades of deregulation of telecommu

nications have been historic for this country. As my

plane cruises somewhere above New Jersey (home state

of the deregulated Ma Bell), I reflect on the many

changes I have witnessed through my visits to the

country’s capital. Over the years, I have participated in a

number of groundbreaking national policy shifts. In

1996, I served on the Panel on Educational Technology

for the President’s Committee of Advisors on Science

and Technology. I was also involved throughout the ‘90s

in contentious debates over research funding as a grant

reviewer for the National Telecommunications

Infrastructure Agency. Washington, D.C., is certainly

the center of the universe when it comes to national

telecommunications policy and regulation. In my pro

fession, D.C. is where the action is, and when the call

comes in, you go!

My reflection is interrupted as the plane lands at

Reagan National Airport in D.C. The national telecom

 munications policy wheel is again turning. There is work

to be done. I arrive in time for our briefing luncheon,

but things are hectic. A “war room” has been set up in

our hotel, just blocks from Capitol Hill. Serious business

discussions hatch, there are cell phones going off every

where.

We receive our briefing packages, a quick pep talk

from the head of Verizon’s Strategic Alliances Group, and

then we are off to the congressional office buildings to

meet our appointments.

Things are tense on the Hill. It’s not three months

since Sept. 11. Security is everywhere. I make my way

through the House of Representatives office complex,

meeting legislative staff. In some ways it feels like a col

gle campus. Everyone is young—20-something. We

discuss the bill, and the impact it will have on the

national telecommunications scene. “Good for con

sumer choice.” “Positive impact on the economy.”

“Good for the national infrastructure.” Sound bites. I

wonder—are they getting through? Staffers are preoc

upied. There is a lot going on in the world right now.

Some like the bill, others don’t. I get the sense that there
is a “back story.” What could that be? My hit-and-run appointments carry on through the afternoon of Day One. All the fence sitters—Rhode Island, Texas, Michigan.

I meet the others back at the hotel, debrief well into the evening. Reports are written. My brain function shuts down around 10 p.m. It’s been a long day.

**Day Two**

8 a.m. Time for a quick coffee at the Corporation for Public Broadcasting and a visit with an old friend. It is all about networking in D.C.

9 a.m. It’s off to the Hill again, this time to meet with delegates from Texas. They have been sitting on the fence, too. The majority whip, Tom DeLay, has concerns about the bill’s “survivability” in the Senate if it passes the House. High stakes. In this game it’s critical to back the winner. The bill is not a sure thing in the Senate. What is the back story I was sensing yesterday? There it is. It’s the bill’s survivability. The Senate is struggling with the President’s latest economic stimulus package. Tauzin-Dingell promises $500 million in economic activity, jobs too, but it is not the right time for a vote. A congresswoman runs in and out, nodding everyone is distracted again. The appointment is over. Reminds me of the classroom. The elevators, stairwells and hallways are abuzz with activity. I hit the reset button.

2 p.m. The Press Conference—a carefully orchestrated and potent tool in the language of lawmaking. The press conference is the Moment, the Main Event. Lights, cameras, power suits.

It becomes very clear that lawmaking is a high contact sport. You are either in the game or out of the game. You are in the game if you are present. If you are present with a coalition, you become a larger voice. Bigger is better in D.C. Tauzin-Dingell, because it promises to go the “last mile” (into every nook and cranny with high-speed network access), is very popular among citizen groups, consumer advocates, small businesses, disabilities alliances, etc. An odd patchwork of groups emerges center stage.

This uniquely American process fuses together a vast array of disparate organizations to vocally support the bill. Everyone from the National Association of the Deaf to the National Hispanic Council on Aging to the National Black Chamber of Commerce grips hands to push Congress for a vote. One group plus another plus another for a total of 26 groups representing hundreds of thousands of citizens. The leaders make passionate speeches. The pressure is on. I am once again amazed at the human dimension of lawmaking in D.C. Civics 101: If you want something, get involved. Volume counts. Membership counts. Diversity carries the day in the halls of Congress. My hope is renewed.

But the clock is ticking for me. I have a 4:30 p.m. flight out of Reagan National. At the crescendo of the press conference, I am running out the door of the Rayburn Congressional Office Building. In the taxi, silence returns. I am exhausted. I bid quiet farewell as we glide down Capitol Hill.

A few days later I learn that the vote has been postponed until March 2002. Congress breaks for a holiday recess, a momentary pause in the engine of history. In spite of the delay, I know when the wheel of national telecommunications policy turns, it always moves forward. There is no such direction as “reverse” in D.C.

**Postscript**

On February 28th, I received this e-mail from my colleague at Verison:

“The U.S. House of Representatives today moved to usher in a new era of telecommunications competition and investment by overwhelmingly approving the Tauzin-Dingell Bill (H.R. 1542) on a bipartisan vote. The legislation will update America’s telecommunications laws for the dynamic broadband market, creating powerful incentives for investment in new fiber-optic networks, enhancing competition for broadband services, and providing a critical boost to the technology sector. I wanted to thank you for your support on this issue.”

Next stop, the U.S. Senate. ■

Steve Andrade is the chair of J&J’s Web and eCommerce Department in the School of Technology.

**A Telecommunications Primer: What’s It All About?**

With my colleagues on the Panel on Educational Technology for the President’s Committee of Advisors on Science and Technology in the mid-90s, I was asked to frame responses to a number of questions posed by a number of compelling technology issues. For instance, could we, as a nation, provide universal access to the Internet for every K-12 school? How could it be done? What would the technological focus be? Why would it be a critical competitive position for the United States? What were the infrastructure requirements of such a proposal? What would be the impact on education? How would it influence pedagogy? What kind of learning culture would this create?

Out of those meetings came the “Report to the President on the Use of Technology to Strengthen K-12 Education in the United States,” which articulated the policy imperatives for making universal access to telecommunications a national priority for our nation’s schools. The debate raged on through the Federal Communications Commission, the telecom industry, then to Congress, then to the President, who, ultimately, made “universal access” to telecommunications the goal of the land. Known as the Telecommunications Act of 1996, it is a landmark decision that changed everything.

By 1999, FCC research indicated that more than 95 percent of America’s schools were connected to the Internet. This is possible due to a tax commonly known as the “e-rate.” Through a tariff on telephone calls, we each contribute to a $2 billion national trust fund that helps schools in every community across the nation obtain heavily discounted telecommunications services. Because of universal access and the e-rate, every student who enters Johnson & Wales today can easily navigate the Internet. Policy innovation has produced a generation of young learners who embrace technology.

The 1990s were a decade of great innovation in the national telecommunications scene. The breakup of Ma Bell saw the rise of “baby bells.” Federal legislation and policy continued to play an architectural role in shaping the future through technology experimentation.

In the Department of Commerce, the National Telecommunications Infrastructure Agency (NTIA) played a major role in technology innovation by distributing more than $192.5 million in project grants. The NTIA is charged with (among many other things) funding a wide range of telecommunication experiments throughout the United States.

Through the 1990s I served as a grant reviewer for several rounds of NTIA funding. Millions of dollars were distributed to produce the “proof” that national telecommunications innovation could improve and enhance nearly all aspects of life in our country. Telemedicine, rural connectiv- ity, virtual government, online shopping malls, digital distance education, community health Web sites, police and fire protection databases, “wired” urban renewal; all funded under the mission of NTIA.

Of course today, in 2002, we think nothing of using the Internet for all these things. What we learned as a nation with NTIA funding was that it could be done. All things considered, NTIA funding produced a comparatively inexpensive way to kick-start a global economic revolution.

Once the “demonstration proof” had happened in technology projects across the United States, the American entrepreneurial engine took over. With federally funded “rapid prototyping,” the marketplace boomed with “dot coms” for nearly everything. Sure, there was failure along the way, but that is expected in early phases of industry transformation. Today we enjoy the most robust telecommunications infrastructure on the planet, with attitude to match it.

The lesson is a critical one for our economy, and a lesson that is taught every day to our technology entrepreneurs at J&J. Get your idea up and running before anyone else. Prove that it can work. Be the “first instance” of something. If it is the best idea, the market will follow and reward you.”

Spring 2002

J&J Magazine
1966
Joanne Gilbert is owner/manager of Gilbert's Tree Farm & Mail in Rehoboth, Mass. She also caters to the corporate and spiritual markets, workshops and themed weekends.

1974
Zuckerberg is a program manager at the Business solutions centers for the U.S. Postal Service in Washington. He recently led the development of the building infrastructure that allows USPS to conduct e-commerce and also led the development of the Postal Store where the public can purchase stamps and related products on the Internet. He was nominated in 1997 for the Computerworld Smithsonian Award.

1976
Luther Dowdell is the corporate director of workers compensation for the Blue Cross-Keystone Health System in Allentown, Pa. He resides in Philadelphia with his wife and two children.

Matthew Jacobson is the district operations manager at Canteen Vending, a division of Compass Group, in Westfield, Mass. He resides in Bedford.

Donna Matthews has been promoted to vice president at Citizens Business Banking Group. She lives in Lincoln, R.I.

1977
Stephen P. Henderson

1978
Thomas Botelho is the field manager, customer service for Xerox Corporation in Providence, R.I. He and his family live in Cranston.

Stephen Henderson was recently promoted to vice president/manager of Citizens Bank, Barrington Office where he also lives.

1979
David Dube works in AP Vendors Services for Workforce in Arlington, Va., where he also lives.

Douglas McCera has accepted a chef/teacher's position at the Worcester County Foodbank in Shrewsbury, Mass. He is a Marlborough resident.

1980
Richard Gamsen is the owner of two restaurants, Vineyard Kitchen and Eatery Soup in Dover.

Michelle Moody is a billing administrator at Font/VMC, a medical managed care and economic litigation company, in Austin, Texas where she also lives.

1981
Deborah Murphy Cartaya and her husband own and operate the Lindenhurst vacation Rentals in Glen, N.Y. in the Mt. Washington Valley. Deb recently returned to the couple's former home of Raleigh to celebrate the 10th anniversary of the NGO.

1982
Dennis Shenk is the executive chef and owner of Kent Manor Inn, an old hideaway hotel across the Chesapeake Bay in Maryland. Chef Shenk teaches a cooking course as one of the two-night packages in the winter and runs the kitchen at this inn for seven years.

James Warner is now an employee at Anchor Travel in Pawtucket, R.I. He lives in Seekonk, Mass.

Robert Wilber is chief financial officer for W. E. Audet & Sons Inc., union electrical contractors, in Providence, R.I. He received his MBA in 1984 from the University of Rhode Island. He lives in Townsend, Mass., with his wife and two children.

1983
Kenneth Falk is the executive chef for Dartmouth College in Hanover, N.H. He lives in Glen Cove.

Catherine Field is co-owner of Field Day Farm, a horse farm, also involved in small farm production and other small farm activities in Lincoln, Maine.

1984
Lisa Gluck is an executive assistant to the president of a private financial company in Chagrin Falls, Ohio. She holds Series 6 and 63 licenses, in addition to being licensed to sell life and health insurance. Lisa and her family live in Southfield.

Susan McClean is a management consultant for FEDEX in Bedford, Mass. She lives in Haverhill.

1985
Marlo Harris is a barista technician at St. Paul's College in Cambridge, Mass. She has two children and lives in Newton.

James Murphy is a fish cook for St. Joseph's Hospital in Providence, R.I. He lives in Warwick with his wife and two children.

Barbara Salaio has been promoted from station manager to vice president/chef operations officer at O'Gara Railink/Kingston Inn Jigger Group Inc., a publishing company in Nashua, Pa. where she also resides.

Sondra McDonald Stem is the owner of Maui's Moon Catering, Inc. in Monroe, Conn. She has two children and is a trustee of the Greater Monroe Business and Professional Women's Club as well as a board member of the Monroe Chamber of Commerce.

1986
James Couglan is the executive chef/co-owner of Cono's Restaurant in Westport, R.I. He is a resident of Middletown. He and his wife and two children travel frequently for work to Europe.

Joyce Field is a former chef with the Club Managers Association of America and lives with her son in Metapass, Mass.

Kristin Walz and her husband, Bradley Cowgrew, announce the birth of their son, Cameron Evan Cowgrew, on July 10, 2001. She is the managing director for Foxami International in New York. The family lives in Northwold, Conn.

1988
Jill Ford is a director of conference services for the New York Times and lives in Brooklyn, Minn. She lives in Minneapolis.

Jacque Hill is project manager for NASA in Lehigh Acres, Fla., where she also lives with her husband and two children.

Stephanie McKeech, a resident of Monekinac, N.Y., is the marketing and promotions director for Kith's, Inc., a retail bakery and dining chain store in Elmhurst.

1989
John Mariniello is the culinary skills instructor at Kinston Career and Technical Center in Towaunoma, N.Y., in addition to being the owner/captain of the Big Kahuna Sportfishing Charters.

Laura Quin is a legal secretary for Clark, Thomas & Weinberger, a profession featuring legal work in corporate, civil and criminal matters in Texas. She has two children and lives in Marble Falls.

1990
Matt Yuland who is making a name for himself among the top chefs in the country. The owner of three four-star restaurants that have been featured in Bon Appetit, Esquire and Gourmet, Matt has been nominated for the James Beard Award. He spends his time traveling between New Orleans and his Belle Choile Creole Restaurant & Bar on Decatur Street and Santa Fe, N.M., where he owns Il Pizzaro Italiano and Bistro 315, winner of Zagat's New Orleans Survey 1999.

Donna Barnes and her husband, Tim, announced the birth of their six-day-old daughter, Courtney Lynn, on Sept. 12, 2001. They live in Sanbornville, N.H.

Margaret Barrett Barton married Brent William Barton on December 8, 1990.

Hermia Baxter of Maine is the mainframe/security manager for Fleet Technology Solutions in Johnston, R.I. She lives in Providence.

Hazem Gamal is an assistant vice president for Oppenheimer Funds in New York where he also lives. He received his master of international management from Thunderbird, The American Graduate School of International Management in Phoenix.

Alisa Hamilton and her husband, Michael W., announce the birth of their second child, Logan Averon, Oct. 26, 2001. Alisa works for Harrah's in Laughlin where she is responsible for small business and resource at The Institutes For Hospitality Education and Recreation.

Traci Warrington MS '91 is an associate professor at Salve Regina University in Newport, R.I. She received her MBA in Marketing from the University of Sarasota and lives in Little Compton.

1991
Paul Clark is the chef/manager at the Cranston Country Day School in Cranston, R.I. He was joined by David Parham and his wife, Elizabeth, who joined in February.

Hayden Estrella is the director of MBA admissions at the University of Notre Dame in Notre Dame, Indiana, where he also lives.

Ronald Hewett is a chef for the John C. Lincoln Health Network in Phoenix where he also lives.

1992
Kristen Botelho was married to Daniel Murphy on Aug. 3, 2001. She is the owner of Kristen Sakes in North Kingstown, R.I. where they also live.

Mary Ortiz is the owner of the Palm Tree Cafe Restaurant in Mount Dora, Fl. She lives in Eustis with her husband and son.

Jeffrey Sweetman is the franchise development director for the Philippines Company in Faribault, Minn. He is currently developing Circle K franchise along the eastern coast and lives with his wife, Tina, and two children in Ashland.

1993
Traci Warrington MS '91 is an associate professor at Salve Regina University in Newport, R.I. She received her MBA in Marketing from the University of Sarasota and lives in Little Compton.

1994
Mary Beth Lundberg is the office manager for Johni's Swimming Pools in Westport Beach, N.Y. She and her husband live in Westport Beach.

1996

Thomas Stevens is the territory manager for Ecolab in St. Paul, Minn. He, his wife and two children live in Olinhe, Kan.

1997
Donna Barnes and her husband, Tim, announced the birth of their six-day-old daughter, Courtney Lynn, on Sept. 12, 2001. They live in Sanbornville, N.H.

Margaret Barrett Barton married Brent William Barton on December 8, 1990.
Sarah Leach is event services coordinator for the Hyatt Regency Convention Center in Boston. She lives in Hingham, Mass. Andrea Sanderson is a technical systems consultant for Continental Hotels in Atlanta. She is a resident of Decatur, Ga.

Al Sitz is a director of admissions at the Johnson & Wales University Providence Campus. He lives in Coventry, R.I.

Darrell Snuffer is working for Edison Choate, an oil-shale oil exploration company, in Gallagher, La., to pounce its captain’s license. He was introduced to boating while working as a head chef on a private charter boat and still holds her chef’s certificate with the ACS.

Thomas Topa is the cash services manager for the Federal Reserve Bank in Miami, Fla., where he lives.

Lisa White is a customer service representative for www.2ocean.com, a company that sells wines via the Internet. She is a resident of Portland, Ore.

David Yeeck and his wife, Lisa, welcomed the arrival of their daughter, Victoria Lynn, on March 27, 2001. David is food production manager for Calvary Hospital in the Bronx, N.Y.

Barbara Zeller is an owner representative for Equator, a timeshare resort company. She and her husband reside in Newport, R.I.

1995

Tammy Bodwell and her husband, Robert, announced the birth of Jacob Christopher on May 10, 2001. The family lives in Wakefield, Mass.

James Byrd, "Crazy Jim," the owner of Family Catering in Puajual, Wash., where he and his wife also live. He is currently serving on active duty in the U.S. Army with the rank of sergeant and has entered special forces training.

Brad Feinstein married Shelly J. Harrison on August 25, 1995. Brad is the general manager, Mariner’s Chuck’s in Deer Park, N.Y. They live in Hauppauge, N.Y.

Cheryl Hamilton is the general manager at Reno’s Restaurant & Bar in New Haven, Conn. Cheryl’s new anecdotal column will be called “Out West.” She lives in Pawtucket, R.I.

John Kearney and his wife, Ann, announce the birth of Sydney Morgan on Jan. 24. John is data manager for Balfour & Family Health Services Inc. in Wilms-Barre, Pa. They live in Ashland.


Art Lash works in asset trading and finance for LBS Whomark in New York, where she also lives.

Thomas MacDonald MBA is the rooms division manager at the Holiday Inn Select Boston. He resides in Stoughton, Mass. with his wife, Alicja (MacAmich) MacDonald ’98, director of rooms for the Starhotels Resorts in Burlington.

Sean McCaffrey is the general manager/head tennis professional for Our Court Tennis in White River Junction, Vt. where he resides with his wife and two children. Sean is one of the highest and youngest ranked players by the USTA. He was awarded 2001 USTA New England High School Tennis ‘Coach of the Year,’ after finishing his 6th season as coach of the Hanover, Vt. varsity team. He is currently the USTA tennis coach for Directors of Veterans, and is the USTA Vermont President. Denis (Falack) Falack is a mat- sopherist for Essential Earth, a day spa, in Warren, Ohio, where she also lives with her husband.

1996

Cinde McGill is the chef/owner of Southtown Diner in Canton, Ohio, where she also lives with her husband and two children.

Emily Schmidt is a data integrity analyst for IBM Corp in Mount Olive, N.J. where she lives.

Hope Ann Stellman is the editorial tourism for AAA Eastnortheast in West Stockbridge, Mass. She credits lodging深度 and restaurant experience as great influences and attractors. Hope resides in Montevideo, Minn.

Matthew Stull joined the staff of Jennifer Brothers as a distinct service manager in Elizabeth City, N.C. Her territory covers Cape Hatteras and the Outer Banks. He lives in San Dimas.

Frederick Weber and his wife, Lisa, and their daughter, Alana, reside in the Glendale Heights, Ill.

Carie Ablamsky and her husband announce the birth of their daughter, Kate, on Nov. 21, 2001. Carie is the CFO for the International Tennis Hall of Fame.

Denise (Falack) Falack is a mat- sopherist for Essential Earth, a day spa, in Warren, Ohio, where she also lives with her husband.

Michael Pursell MS is a director of concept development for ARAMARK Corp. in Philadelphia. He lives with his wife and two children.

Jessica Mercado is an agent for famous Frums Inc., in Culver City, Calif. The company represents several TV hosts, restaurants, carpenters and attractions. She resides in Morenoville, Pa.

Jamie Mitchell is the chef for the Well Bread (Sport Service Corporation) at the City College Club, left at Mandeville Stadium, He and his wife, Carolyn ’96, also live in St. Louis with their two children.

Christian Olszewski is the field marketing manager for BEA Systems, Inc. in Denver.

Leanne Owens is the special events director for the San Diego Humane Society.

1997

Carole Acosta works in sales for Walrock Computer in Burbank, Calif. She and her husband live in Pasadena.

Bridget Bosick is the municipal tax collector in Anniston, Conn.

Alice Buchler is the work experience coordinator for Johnson & Johnson University Norfolk Campus and lives in Newport News, Va.

James Corcoran is an assistant general manager at the Tundra Club Country Club in West Palm Beach, Fla. and his family in Palm Beach, Fla.

Damee Golden has been promoted to senior systems analyst at希尔顿Hotels World Headquarters in Beverly Hills, Calif. She resides in West Hollywood.

Francis Hurley and his wife Lorraine (Giacinto) Hurley ’97 welcomed the birth of their fourth daughter, Madeline Ann, Nov. 28, 2001. He is the POR chef for Hilton International in New York and she is the food service director for Fili in Somers, N.Y. They live in Harrison.

Heidi Knauen is the internship coordinator for Connecticut College in New London, Conn. She lives in Quigley Hall.

Michael Pursell MS is a director of concept development for ARAMARK Corp. in Philadelphia. He lives with his wife and two children.

Jessica Mercado is an agent for famous Frums Inc., in Culver City, Calif. The company represents several TV hosts, restaurants, carpenters and attractions. She resides in Morenoville, Pa.

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Christian Olszewski is the field marketing manager for BEA Systems, Inc. in Denver.

Leanne Owens is the special events director for the San Diego Humane Society.

Patrick Hennigan married Kimberly Lefevre on Nov. 2, 2001. They honeymooned in San Francisco where he also lives.

Virginia Wankel married Anthony Menonakes ’85 Feb. 25 in New York, N.Y. Virginia is a sales associate with Walgreens. Doug Rhoads in Montclair, N.J. Anthony is the chef of the Village Tavern & Restaurant in Pleasant Valley, N.Y. who owns his parents.

Marc Yanga is the senior catering sales manager at the Lakeview Hotel/Michael Richard Grotto in Washington.

Priscilla Moreno is a food service director for Compass Group-Conestoga dining corporate dining for Chase Care Services. She and her wife live in Munich, N.J.

Patricia Cline McCrone MBA married Patrick J. McConnochie on October 21, 2001, in Norwalk, Conn., where they make their home. They traveled Ireland on their honeymoon.

Kristin Novak-Cope is an executive accountant for Marrotte & Co. in Philadelphia. She lives with her husband, Marian.

Alyssa Donaldson-Davis is an internal auditor with Friendly’s Corporation in Wilbraham, Mass. She lives in Northampton.

Ryan Dumas is a technical support analyst for Stay In Front, a management software company in Fairview Park, Ohio. He resides in Perrysburg, Ohio.

Kristen Van Auken is a customer service representative at Affordable Auto Insurance in Saratoga, N.Y. where she resides.

Carlos Payne ’01 married Angela Payton on October 17, 2001 on South America. He is a sales representative for Fleet Bank in R.I.

Brandi Labrie is a line/poot cook at Applebees’ Restaurant in Waterville, Maine. She resides in Winslow.

Dennise Lavoie is an administrative assistant at Genesis Foundation in Genesis, N.Y. She lives in Lima.

Shelby Linton is the branch manager/community banking officer for Citizens Bank in Woonsocket, R.I. She resides in Seekonk, Mass.

Amy Lombardo is a merchandise analyst for Sears in Hoffman Estates, Ill. She lives in Palatine.

Scott Mangold accepted an executive chef position at Heritage Lodge/Western Golf Properties in Aurora, Colo.

Julia Miller is catering sales manager for the Top of the Hub, Restaurant & Skyview, located in the historic Freedom Tower in Boston. Julia and her husband live in Everett, Mass.

Emett Penndergast is a police officer for the City of Pawtucket. He’s wife, Wendy, ’82, is a self-employed massage therapist in Rhode Island. They have two children and live in North Kingstown.

Omar Talb is food and beverage manager at the Link Hotel in San Francisco where he also lives.

Cheo Kwong (Michael) MBA is a regional sales manager, flea in the market, and Diagnostic in Holliston, Mass. He and his wife, Saraha Paramour MBA’98 live in Providence, R.I.

Yi-Kwang Lai is a corporate market manager at Smith Corporation Lien. He resides in Brighton, Mass.

Romero Manzano is marketing director for SurfNet Media, a media company in San Jose, Cali. He lives in Campbell.

Natalie Morin MBA is a New England video producer manager for Comcast Business Services in Warren, R.I. She lives in Pawtucket.

Tara (Martin) Morrison married Seth Morrison and is the sous chef at Tyler’s and the Chef Mentor College Alumni House in Southwick, Mass.

Mijan Sarwar MBA is front office manager for the Adam's Mark Hotel in Charleston, N.C where she and her wife also live.

Haishan Sonigora MBA is a program/analyst for the Michigan Bureau in Ann Arbor, Mich. He works in Ridgefield, Conn. where he also lives with his wife. They are both completing their second year of school at Thomas M. Cooley Law School in Royal Oak, Mich.

Katrina Van Auken is a customer service representative at Affordable Auto Insurance in Saratoga, N.Y. where she resides.

Carlos Payne ’01 married Angela Payton on October 17, 2001 on South America. He is a sales representative for Fleet Bank in R.I.

Damon Renfroe is the chef for the fine dining Ragran’s Restaurant at Steamboat Ski and Resort, in Steamboat Springs, Colorado where he and his wife also live.

Jason Rivera MBA ’02 is the development assistant for Wessels’ Providence. He was among one of eight staff members asked to produce an art installation titled “test” in Coventry, R.I., similar to Waterline, in Tacoma, Wash. “test” is also the title of a residency that Kavin Harney is resident director/area coordinator for Johnson & Wales University Providence. He resides in Providence, R.I. where he also lives.
Alumni Council Ballot

Please refer to Platform Statements on the J&W Alumni Web site: www.jwu.edu/alum.htm

PRESIDENT:
Bryant Currie will remain President until the Executive Committee Meeting - 2003

VICE-PRESIDENT: Vote for One (1)
- Peter Cooper
- Christine Mancuso

SECRETARY: Vote for One (1)
- Rochelle Kirschnar Jonson
- Heather Singleton

DIRECTOR OF PROGRAMS: Vote for One (1)
- Brandi Baran
- Kevin James

DIRECTOR OF COMMUNICATIONS*: Vote for One (1)
- George Gousie
- Jay Lentz

DIRECTOR OF EVENTS: Vote for One (1)
- Joe Carnevale
- Lee Lewis
- Adam Strauss

DIRECTOR OF ANNUAL GIVING*: Vote for One (1)
- Bruno Allaire
- D J Donnelly
- John Tuomala

GRADUATE SCHOOL REPRESENTATIVE: Vote for One (1)
- Henry Donnelly
- Lawrence Mandel
- Stella Sigfusdottir

CHARLESTON CAMPUS REPRESENTATIVE: Vote for One (1)
- Anna Coffman
- Jerry Stout

DENVER CAMPUS REPRESENTATIVE: Vote for One (1)
- Nanci Goldberg
- Kristen Hardy

OVER

If more than one alumni is at this mailing address, please contact us at alumni@jwu.edu

Please visit our Web site: www.jwu.edu/alum.htm

Platform Statements • Update Profiles • Council By-laws

In Memoriam

Mary L (McGloth) Fogarty '76 March 7, 2002
Wade Elsner '73 October 23, 2001
Randy Hodges '76 July 12, 2000
James Werner '88 November 18, 2001
Steven Wojciechowski '81 March 2, 2002

Obituaries

Dr. Noel Cullen '83
A tall man with a riling Irish brogue and an eloquent turn of phrase, Noel C. Cullen, CMC, made an indelible impression on the culinary community in general and on the Johnson & Wales community in particular. Dr. Cullen passed away in February, from complications associated with his fight against cancer. He was 53 years old.

Dr. Cullen was honored as a Distinguished Visiting Chef at the Providence Campus during the 1986-87 academic year. From 1987 to 1991, he served as a member of the faculty at the College of Culinary Arts in Providence and then as director of Culinary Education. He also earned a master's degree from the University in 1989. While at Johnson & Wales, he was the coach of the first student Culinary Olympic Team. Most recently, Dr. Cullen received an honorary degree from the Norfolk Campus in 2001 and taped two episodes of "Master Chef at Johnson & Wales" to be aired in the coming months.

Lewis J. Minor, HDR '79, Remembered
Johnson & Wales University lost a great friend and staunch supporter recently with the death of Lewis J. Minor, 93, a renowned food scientist.

"The Minor family has been a generous contributor to the University for many years," says William J. Day, executive director of industry and vendor relations. "They provide products that are used every day in both the culinary and hospitality laboratories."

Dr. Minor received an honorary degree from the Providence Campus in 1979. The Minors, who were married for 63 years, have eight children.
Alumni Council Ballot
(continued)

NORFOLK CAMPUS REPRESENTATIVE*: Vote for One (1)
☐ Sydney Meers

NORTH MIAMI CAMPUS REPRESENTATIVE: Vote for One (1)
☐ Debra Harari ☐ Dalia S. Hutchinson ☐ Steven Kilts

PROVIDENCE CAMPUS REPRESENTATIVE*: Vote for One (1)
☐ Derek Harmon ☐ Patrick Meacham ☐ Eric Morse

INTERNATIONAL ALUMNI REPRESENTATIVE: Vote for One (1)
☐ Sai Arani ☐ Joel Arvidsson ☐ Lewis Luo

UNDERGRADUATE ALUMNI REPRESENTATIVES: Vote for Five (5)**
☐ David Aldrich ☐ Michelle Lennon ☐ Frank Rego
☐ Derek Archambault ☐ Alison Levis ☐ Allen Tackett
☐ Kristen Christiansen ☐ Amy Osber ☐ Virginia Topalian
☐ Robert Corliss ☐ Randy St. John ☐ John Womick

* Due to the need to have knowledge continuation yet allow for turnover, these positions will be one-year terms for the initial period.

** Three of the five undergraduate positions will have an initial one-year term.

All one-year term candidates will be allowed to run for a second two-year term as stated in the by-laws. All other terms are guided by the by-laws.

Signature ___________________________ Date ____________

Mail your ballot in the provided business reply envelope, and place your adhesive-backed return address label (from the back cover of the magazine) onto the back side of the envelope.

BALLOT WILL NOT BE CONSIDERED VALID UNLESS ADDRESS LABEL IS ATTACHED TO ENVELOPE.

ALL BALLOTS MUST BE IN THE MAIL BY FRIDAY, JUNE 28.

Coming soon to a Web site near you

In the near future, JWU alumni will be able to access a multitude of services through a single Web site. Services will include:

Alumni Directory
An accessible directory of comprehensive alumni information with search engine

Permanent E-Mail Address
An e-mail forwarding service that allows members to have their e-mail automatically forwarded no matter what Internet provider they choose (user.name@alumni.jwu.edu)

Career Center
A comprehensive employment site including links to:
  • Job posting and searching
  • Résumé posting and searching
  • Alumni posting or searching for career-mentoring services
  • Other career service resources

Chapter Homepages
An opportunity for chapter alumni volunteers to create and maintain fully functional chapter Web pages

Message Board
A message board that allows you to post topics of interest to generate communication and interaction among alumni, and solicit feedback toward improving programs and services

Live Chat
Ability to 'gather' geographically dispersed members for a live monitored or unmonitored discussion with everyone in one 'room'

Yellow Pages
A Web destination where alumni can promote their businesses, products, and/or services to the JWU alumni community or to many communities

Events Calendar
An up-to-date listing of upcoming JWU events

Classnotes
A direct link for alumni to post births, engagements, marriages, career moves, etc. online, and search by class year to find news about friends

E-Commerce Enabling
A secure link for making on-line credit card payments for events that have a fee, as well as online giving and purchase of JWU memorabilia

Stay tuned for further details.

Alumni Contact Information

For information on obtaining a transcript, contact Inactive Records at 401-598-1898.
To change your address, e-mail www.jwu.edu/alum.htm
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 alumni.events@jwu.edu.
For résumé writing assistance, contact Career Development at 401-598-4611.
For all other questions call 1-888-JWU-ALUM or e-mail alumni@jwu.edu.
<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
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<tbody>
<tr>
<td>May 16</td>
<td>Alan Shaw Feinstein Graduate School Commencement, Providence Campus</td>
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<tr>
<td>May 18</td>
<td>Undergraduate Commencement, Charleston, Norfolk, Florida and Providence Campuses</td>
</tr>
<tr>
<td>May 19</td>
<td>Commencement, Denver Campus</td>
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<tr>
<td>June 21-22</td>
<td>Golden Tote Annual Convention, Charleston Campus</td>
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<tr>
<td>June 24</td>
<td>Golf Classic, Crestwood Country Club, Providence Campus</td>
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<tr>
<td>June 28</td>
<td>Deadline for Alumni Council ballots</td>
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<tr>
<td>July 6-12</td>
<td>Culinary &amp; Hospitality Educator Program, Charleston Campus</td>
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<tr>
<td>July 14-17</td>
<td>National Association of Catering Executives Annual Congress, Charleston Campus</td>
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<tr>
<td>July 21-25</td>
<td>American Culinary Federation, Las Vegas</td>
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<tr>
<td>July 26</td>
<td>Summer Pops in the City, Gaebe Commons, Providence Campus</td>
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<td><em>rain date-July 27</em></td>
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<tr>
<td>July 28</td>
<td>Denver's Taste of The Nation, Denver Campus, A chef and restaurant event to benefit Share Our Strength Charities</td>
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<tr>
<td>August 1-4</td>
<td>August Food Educators Network International (FEHI) Conference, Denver Campus</td>
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<tr>
<td>September 9</td>
<td>Convocation, all campuses</td>
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<tr>
<td>September 11</td>
<td>City of Denver's memorial of 9/11, Denver Campus</td>
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<tr>
<td>September 19</td>
<td>Alumni Reception/Networking, The Foundry Park Inn &amp; Spa, Athens, Georgia</td>
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<tr>
<td>September 20</td>
<td>Southern Hospitality Careers Expo, The Classic Center, Athens, Georgia</td>
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<tr>
<td>September 22</td>
<td>20th Anniversary Gala, Norfolk Campus</td>
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<tr>
<td>Sept. 30-Oct. 3</td>
<td>Spirit Week, Norfolk Campus</td>
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<tr>
<td>October 2</td>
<td>Career Conference Welcome Reception, Providence Campus</td>
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<td>October 3</td>
<td>Career Conference 2002, Providence Campus</td>
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<tr>
<td>October 4-6</td>
<td>Family/Homecoming Weekend, Charleston, Norfolk, Florida and Providence Campuses</td>
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<tr>
<td>October 5</td>
<td>Alumni Showcase, Norfolk Campus</td>
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<tr>
<td>October 11-13</td>
<td>Bacardi Alumni Recipe Contest, Denver Campus</td>
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<tr>
<td>October 16</td>
<td>Wellness Fair, Florida Campus</td>
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<tr>
<td>October 18</td>
<td>Chesapeake Bay Wine Classic Black Tie Gala, Norfolk Campus</td>
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<tr>
<td>October 18-19</td>
<td>Family Weekend, Denver Campus</td>
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<tr>
<td>October 25</td>
<td>Industry Awareness Day, Norfolk Campus</td>
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<tr>
<td>October 25</td>
<td>20th Reunion Celebration for Military Chefs, Charleston Campus</td>
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<tr>
<td>October 25-27</td>
<td>Alumni Reunion Weekend, Charleston Campus</td>
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<tr>
<td>October 26</td>
<td>Chesapeake Bay Wine Classic Grand Auction, Norfolk Campus</td>
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<tr>
<td>October 28</td>
<td>6th Annual Scholarship Golf Classic Tournament, Kiawah Island, Charleston, South Carolina</td>
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<tr>
<td>October 28</td>
<td>Career Day Reception, Charleston Campus</td>
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<td>October 30</td>
<td>Career Day, Charleston Regional Convention Center</td>
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<tr>
<td>November 11</td>
<td>New York Reception, Waldorf-Astoria</td>
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For information on the above events contact the Office of Alumni Relations at 1-888-JW-ALUM or 401-598-1072 or e-mail alumni@jwu.edu