Florida Campus Celebrates 10th Anniversary and a New Master Plan

PLUS:
A New Vision for J&W's Alumni
Sweden Campus Also Celebrates its 10th
Norfolk's Unique Collection
Reflections

Dear Alumni and Friends:

The 2002–2003 academic year has officially begun at Johnson & Wales University. With record enrollments (over 15,000 students university-wide) enhanced student services, facility improvements and a faculty and staff more dedicated than ever to furthering our career university focus, it looks to be a banner year for everyone involved with the institution.

We continue to plan for the Charlotte Campus opening in September ’04 and the ongoing presence for Charleston and Norfolk is beginning to take shape. Career Conference ’02 was a huge success at the Providence, Florida and Charleston campuses (Norfolk and Denver are holding theirs in the spring), and employers are already beginning to look at the next round of Johnson & Wales graduates as their future employees.

This issue of J&W Magazine commemorates two special anniversaries—10 years for both Sweden and Florida. Look to future issues for word of Norfolk and Charleston celebrations, as they mark important milestones as well. Having just celebrated my 40th anniversary with Johnson & Wales, I know how important it is to take the time to look back to our roots and to see how far we’ve come in our mission of bringing students and employers together through career education.

And whether you’re an alum or a friend, I think you’ll be interested in reading the article on our new vision for alumni relations, including the revamped Web site and new alumni council. You’ll be amazed at the many opportunities to connect with J&W, both online and in person!

I hope you will continue to stay connected with Johnson & Wales by registering on the Web site, reading this magazine, e-mailing your ideas, writing or phoning us with your comments. You can always reach me at john. yena@jwu.edu.

John A. Yena
University President
Sept. 11 Anniversary
Memorial ceremonies were held on Gleebo Commons in Providence to mark the anniversary of the terrorist attacks on the World Trade Center. A candlelight vigil was also held later in the day with a procession to WaterFire and the unveiling of the Wall of Hope, Rhode Island's tribute to the victims.

J&W Hosts Intercollegiate Dressage Competition

Add another first to the J&W list. Late in April, J&W’s Center for Equine Studies hosted the first National Championship of the Intercollegiate/Interfraternal Dressage Association (IDA). In the paddocks and pastures edged by oaks, maples and pine off a back road in rural Rehoboth, Mass., a total of 70 competitors put their horses through required choreographed patterns at walks, trots and canter, in the farm’s arena. Three of J&W’s own placed in their levels.

Kathleen Travale ’03, a two-year veteran of the University’s Hunt Seat team, was Reserve Champion, placing second in the introductory level. Kelly O’Neil ’02, placed third in the first level division, and has since graduated into a job as a riding teacher in Harvard, Mass. Angie Parizek ’03 placed sixth in the training level division.

The IDA was formed in 1995 as an informal competition among a small group of schools and colleges, mostly from the Northeast. By the time the organization incorporated, it had an educational mission to develop dressage as a team sport at the college and secondary school level, and bring others onboard.

Early members included Mr. Holyoke College, Johnson & Wales, Stoneleigh Burnham School and Savannah School of Art and Design. Regions now span from Michigan to Florida—Northeast, Southeast and Midwest—with a region-in-the-making of four colleges in California. Today the IDA counts 273 members, most represented in the Northeast. Beth Beukema, chairman of the department of equine studies and a 22-year veteran of J&W’s program, is IDA president. Beukema says that while most schools in the competitions offer equestrian programs as part of academics, others like Mr. Holyoke have a team that competes as a sport.

In regular IDA competition, individual and team points count toward standings in the region and qualification for the national finals. In April’s nationals, teams drew groups of four horses, which were then assigned to riders by coaches. Riders were only allowed a 10-minute warm-up to get acquainted with their unfamiliar mounts. At host farm, J&W supplied horses from its stables with four mounts added by Mr. Holyoke.

Judges included Joan Humphreys, on the executive board of the United States Dressage Federation. IDA members were duly appreciative of J&W’s facilities and hospitality. Beukema says, “I’ve been getting lots of very nice ‘thank you’ notes.”

In spring 2003, Virginia Intermont College will play host to the nationals. By October 2002, the Johnson & Wales dressage team was back in competition on the circuit and spending less time in the paddocks.—Cathy Sengel

McGregor Meets Young Leaders

Early last summer, Donald McGregor, president of the Florida Campus, hosted the United Way’s Young Leaders’ Society at the campus’ pragmatic property, the Bay Harbor Inn & Suites. Members of the Young Leader’s Society are all under the age of 40 and contribute at least $1,000 to the United Way annually. This exclusive group of movers and shakers, 1,400 strong, developed a lunch series to gain access to seasoned experts, leaders and politicians on a one-to-one basis. “Luncheon with Leaders” events have featured William Talbert, president of the Greater Miami Convention & Visitors Bureau; Arthur Hertz, president of Wometco Enterprises; and Richard Fain, president of Royal Caribbean Cruise Lines to name a few.

As each young leader arrived, Dr. McGregor shared a bit of humor and explanation about the 45-room hotel and restaurant where they were lunching. He proceeded to explain a bit about himself, starting with how he began at Johnson & Wales University 34 years ago in Providence, R.I., as an accounting teacher. “I never imagined I’d be a campus president in Florida,” said Dr. McGregor. “So don’t limit your expectations and never stop learning.”—Zoraya Suarez
Stedman Graham Honored as Distinguished Visiting Professor

"Without an education, you have no freedom and you turn your power over to other people," Stedman Graham, chairman and CEO of S. Graham & Associates told students at the Alan Shaw Feinstein Graduate School in April. "Education is a very important thing in people's lives. Johnson & Wales is one of the few schools in the United States that teaches you how to look at what you learn and apply it to your current situation." Graham delivered that key message as he spoke at the Providence Campus as part of the Distinguished Visiting Professor program. "I want you to think and use your brains," he challenged. "Once you understand your talents and skills, you can utilize your resources and build a strong foundation for yourself to pursue your passions." S. Graham & Associates is an investment company that creates customized corporate training and leadership development programs. Clients include Hyatt Hotels Corporation, Marriott, GlassWelcomke, Frankel, the Department of Labor's Job Corps, and State Universities of New York. Joe J. Goldblatt, dean of the graduate school, invited the writer and motivational speaker to campus. Graham and Dr. Goldblatt were co-authors of The Ultimate Guide to Sport Event Management & Marketing. Graham has published books than include the 1997 New York Times bestseller You Can Make It Happen: A Nine-Step Plan for Success.

"Graham's visit to Johnson & Wales was a very positive experience for our students," says Dr. Goldblatt. "His message is one that can inspire all of us to achieve our dreams." Graham is also lending his talents to J&G by sitting on the Dean's Board of Distinguished Counselors to the Alan Shaw Feinstein Graduate School, a group of individuals representing a wide range of professions and organizations which correspond to many of the University's career-focused graduate programs and studies. During Graham's visit, Zoe Baker, a graduate student in global business, with a concentration in international trade, was awarded a Distinguished Visiting Professor Scholarship from Johnson & Wales. Baker, a native of Kenya, is a member of the Johnson & Wales Experiential Education Committee and was the vice president of the Graduate Student Association for 2001-2002—Joel Houston

R.I. Recognizes J&W with Tourism Award

The Rhode Island Tourism Division honored Johnson & Wales University with the 2002 Rhode Island Tourism Achievement Award at the 17th Annual Tourism Travel Exchange & Unity Luncheon. Governor Lincoln Almond and R.I. tourism director David DePetrillo presented the award to John Bowen, president of the Providence Campus. Dr. Bowen accepted the award on behalf of the campus and acknowledged that it takes a team of students, faculty and deans to achieve such an honor.

"Since 1973, our own Johnson & Wales University has educated an entire generation of talented chefs," said DePetrillo. "Fortunately for us, many of them have chosen to remain in Rhode Island and open restaurants and other food-related businesses that have truly made Rhode Island a culinary capital of America. Our state's new reputation as a dining destination has played a pivotal role in bringing visitors here from across the country and around the globe."

Businesses in Rhode Island's travel and tourism industry made enough money in the first half of 2001 to stem the losses in the last six months caused by the recession and the Sept. 11 terrorist attacks. Estimates compiled by the state Economic Development Corporation show that sales tax revenue in the travel industry were $3.26 billion, up slightly from 2000 when they were $3.23 billion.

"Despite a national recession and the impact of the events of Sept. 11 on the nation's tourism industry as a whole, Rhode Island's tourism industry held the line last year, maintaining the previous year's record-breaking economic impact, with even a small increase," said Almond. "This is a truly remarkable accomplishment that should make every Rhode Islander very proud."

Denver Campus Opens International Baking & Pastry Program

According to the U.S. Bureau of Labor Statistics, the demand for skilled bakers and pastry chefs is on the rise. By 2008 the industry is expected to grow by 16 percent in retail bakeries, 12 percent in baking manufacturing and 32 percent in hotels and lodging. Thanks to a brand-new International Baking & Pastry Institute (IBPI) at the Denver Campus, more Johnson & Wales students will get to help meet this demand.

The Denver Campus began offering baking and pastry classes in 2001, but fall 2002 marks the first term of classes working toward a degree. What is more, it marks a milestone in the Denver Campus business plan.

"We noticed increasing enrollment numbers in both the associate and the bachelor's program in Providence, so we knew more and more students were interested in pursuing a baking and pastry degree," says Martha Crawford, who heads the IBPI at the Providence Campus, and was instrumental in helping plan the program in Denver. "As we planned our goals for the Denver Campus, it made sense to choose that campus for the growth of the program."

Bruce Osga, director of culinary education at the Denver Campus, spearheaded the process of setting up the 1,400-square-foot bakeshop and pastry lab, as well as hiring faculty. Chef instructor Elena Clement also contributed greatly. "It's an exciting time here at the Denver Campus," Osga says. "Helping Johnson & Wales to expand into a new presence while adding to the resources available to students has been a great opportunity."

Story new students began classes in September, learning from such expert chef instructors as Ronald Lavallée, former pastry chef at the Bellagio hotel in Las Vegas, and Jerry Comar, former executive pastry chef at the Inverness Hotel.

Denver's Dean Jim Griffin sums up the feelings of the entire faculty of the IBPI. "This will be the best pastry program west of the Mississippi."—Meredith Moore

A Night of Lowcountry Cooking, Camaraderie and Kitchen Secrets in Charleston

I was an evening to remember. Executive chefs Bob Waggoner of Charleston Grill, Robert Carter '89, '99 HDR of Peninsula Grill, Frank Lee of Maverick Southern Kitchens Inc. and Donald Barickman of Hospitality Management Group Inc. joined forces on a dynamic chef's panel at the National Association of Catering Executives (NACE) Conference held at Charleston Place in July. Aside from all being close friends, these chefs are considered some of the "founding fathers" of the innovative lowcountry cuisine so popular today.

Moderating was Stephen D. Parker, president of the Charleston Campus. More than 400 NACE members attended the panel that chefs' panel chairman, Scott Malochue called "groundbreaking."

"It's a standard that was set in two areas," says Malochue, "the first being how well the chefs and the moderator worked together, and the second that these chefs showcased a banquet menu using a lowcountry theme with a truly amazing outcome."

Each chef concentrated on a certain aspect of the meal, addressing what, from a lowcountry perspective, should be served, how to prepare it, and how to use the dish in a number of different ways. For example, Lee used plain gazpacho, first as an appetizer and then as a gumbo entree, and finally as a salsa sauce for fish.

"It is always special to see these very popular and respected chefs working together side-by-side as they so frequently do throughout the year," says Parker. "As expected, their preparations were incredible, and so was their friendly attitude toward one another. Waggoner was trying Carter's hush puppies, Lee was stirring Waggoner's grits, Carter was helping Barickman with his quail. It was all very casual, upbeat and relaxed, and I think everyone had a great time. It was a privilege to be on stage with these outstanding, yet down-to-earth, chefs."

As carte blanche cooking as cooking can happen on the cook-top; the chefs really let their hair down and offered many helpful tips that they use in the kitchen. In addition to Lee's secrets on gazpacho, Carter reminded the audience that frying hush puppies keeps them fresher longer; Waggoner noted that grape seed oil is the only of that won't congeal when chilled, and Barickman taught that the more rice is stirred before cooking, the sticker it will be. —Paige Crone

Left, Martha Crawford, director of the International Baking & Pastry Institute at the Providence Campus, breaks ground with Denver Dean Jim Griffin and Chef Bruce Osga.

Charleston Campus President Stephen Parker poses with chefs, from left, Donald Barickman, Frank Lee, Bob Waggoner and Robert Carter '89, '99 HDR.
Denver Wins First Intra-Campus Competition

Johnson & Wales University held its first ever intra-campus culinary competition for students last spring at the Providence Campus. Teams featuring the finest student culinary talent from Providence, Norfolk, Charleston, Florida and Denver gathered in Rhode Island to pit their culinary skills against one another. When the dust cleared, the University's newest campus walked away the champs.

J&W campus loyalists love to argue over who's best, and many students tried out to make the teams. "We were thrilled by the numbers of students who turned out for the competition," said Dean of Culinary Arts Christopher Heath Stone '95.

Norfolk Campus Helps VHTA Minimize Risk of Foodborne Illness

If you want to be the best, you've got to learn from the best. That, it seems, is what brought the Virginia Hospitality and Tourism Association to the Norfolk Campus. Enter ServSafe®, the food safety training program administered by the National Restaurant Association Educational Foundation, and taught to J&W students in the College of Culinary Arts. When the VHTA decided to launch a program offering ServSafe techniques, the organization turned to J&W's Norfolk Campus for help.

In response, Associate Professor Paul Magnant, hospitality coordinator, created a six-hour class ending with a test for ServSafe certification. With the certification, companies can provide safer food practices for the public by having a better-educated workforce. What's more, in many Virginia cities the ServSafe certification is accepted by the Department of Health. Organizations such as Colonial Williamsburg, the Williamsburg Landmark, and the Marques in Richmond have already sent employees through the program.

"The ServSafe certification helps to open the eyes of people who are jaded with day-to-day activities, and helps them to think about how germs really get transferred," says Greg Burroughs '96, director of culinary purchasing at Norfolk Campus and a ServSafe instructor. "It is better to look at ServSafe not as a microbiology class but as business maintenance."

Along with Magnant and Burroughs, Norfolk instructors Brian Campbell, Suzanne LaCost '99 and Addie Magnant also teach the VHTA-sponsored course. The success of the project has prompted VHTA to think of other avenues of education, including a Spanish language version of ServSafe, front-of-the-house server training, studio offerings for supervisors and a "serving alcohol with care" course that offers the best ever annual events of the Golden Toque. —PC.

Nogrard, Guggenmos Named Officers of a Society

"It was nothing short of an enchanted evening," says Stephen D. Parker, president of the Charleston Campus, about the Commander's Dinner. The dinner was held by the Honorable Order of the Golden Toque, an international chef's honor society, during its 40th Annual Meeting and Reunion in Charleston in June.

During the three-day conference, Johnson & Wales University hosted a reception on campus, featuring local country gospel music by the Plantation Singers. The gala Commander's Dinner was held the next evening as the closing event for the Annual Meeting. After gathering on the lawn of the historic William Aiken House in downtown Charleston for cocktails and a group picture, the members of the Golden Toque convened in the ballroom of this recently renovated mansion to indulge their newest members.

Following the induction, the group installed its new officers, including Johnson & Wales University's College of Culinary Arts Dean Emeritus Robert Nogrard '99, HEIR at the Grand Commanders, and Dean of the College of Culinary Arts Karl Guggenmos '02 MBA as Commander Director.

The Golden Toque was established in 1960 to honor and bring some of the best chefs in the United States together in a fraternal group. The organization is limited to 100 active members and 15 honorary members, each of whom must have a minimum of 25 years of experience, have received prestigious awards and culinary honors, and be recognized as a leader in the culinary profession.

The Golden Toque organization celebrates culinary traditions, yes, but it also recognizes new trends and techniques, Chef Nogrard said in a brief presentation. "One of our goals this year will be to help the next generation of up-and-coming chefs through scholarships."

After the awards ceremony, the group moved upstairs for dinner, which was prepared by Johnson & Wales students under the guidance of chef instructors Karl Syble and Shane Pearson.

"It was a real privilege to meet with so many of the country's best chefs," says Nogrard. "Karl and Shane have made a significant contribution to and investment in the Denver community, but we were able to let the community—prospective students and their families, neighbors, civic leaders and interested citizens alike—know what we are doing and the benefits of our unique approach to career education."

Loni Anderson Brings TV Show to J&W Kitchens

Loni Anderson of "WKBK" fame was on the Florida Campus in July taping segments of her syndicated television show "The Best of Modern Cuisine." She is shown above with TA Jaime Montilla, left, Campus President Donald McGregor and Chef Instructor Mike Lyle. The show airs on cable stations including TVFN and PANX Broadcasting.

Compass Group Participates in Career Conference

The Compass Group is a food service consortium that includes Au Bon Pain, Fournier, Restaurant Associates, Bon Appetit, Flik, Chartwells, Morrison and Crothall, Levy Restaurants and Canteen. Each of its nine. companies sent representatives to the fall Career Conference at the Providence Campus as part of an effort to make its name and companies known to prospective future employees.

Summer Sizzled in the Rockies

Although one might guess that summer on a college campus would be a sleepy time, that was anything but the case at the Denver Campus. Throughout the summer, the campus played host to a multitude of students, educational, civic and professional groups.

"We were thrilled by the level of business on our campus this summer," says Denver director of admissions and student services David McKevon. "By sharing our campus space and resources, not only do we help Johnson & Wales University to make a significant contribution to and investment in the Denver community, but we were able to let the community—prospective students and their families, neighbors, civic leaders and interested citizens alike—know what we are doing and the benefits of our unique approach to career education."

During the summer, Denver hosted Junior Achievement's Business Week program; the Mayor's Office Council on AIDS; the Denver Summer School's program, and various professional groups of food educators and guidance counselors, as well as the Hugh O'Brien Youth Leadership Program (HOBY), for high school students and others.

Denise Delgado, a member of the board of directors of Colorado HOBY, was delighted with her J&W experience. "Johnson & Wales University is a great match with our program, and makes a great partner because the University understand the value of leadership. This institution walks the talk by infusing leadership curriculum within its own academic programs."

The summer activity culminated in July when the campus hosted the City of Denver's Taste of the Nation (See separate article on page 9).—T.R.
Visiting Lecturers
Champion Creativity

Imagine. You are following the wagging tail of a Dalmatian in the dark. You can barely see ahead of you on a foggy, wind- ing path. You are chasing eagerly—obsessively—but never reaching the moving target ahead of you. That is the feeling of the writing experience for Andre Dubus III, the author of *Sand and Fog,* a finalist for the National Book Award. “Writing is an act of discovery,” he told the audience of more than 100 students and faculty at the Pepi Forum in Providence. “What makes a writer write a book is a nagging question. We write what we don’t know we know.” It is essential, and not necessarily talent that makes the great writer, he added.

Dubus, a Tufts professor and son of the eminent short story writer of the same name, spoke as Distinguished Visiting Professor at the John Haven White Center for Arts & Sciences. He recalled his conversion from boxing and pick-up work as a bartender, private investigator and carpenter to a career in writing. “I felt more like myself than I ever had in my entire life.” Quoting, William Faulkner, Mary McCarthy, Samuel Beckett, Leo Tolstoy and a myriad of companions, he defined writing as “the ability to transfer a feeling from one man’s heart to another.”

Be prepared for rejection, he told listeners, admitting that his first novel took six years to write and received 117 rejections before it was published; his second was rejected by 23 publishers and his third by 30 publishers. “Don’t expect the world to notice your creativity,” he warned. As for championing the writing of others, Dubus named Larry Brown author of *Father and Son,* his pick for the most talented American writer on the current literary scene. Right next door at the Larry Friedman International Center for Entrepreneurship, former investigator and carpenter to a career in writing, "I felt more like myself than I ever had in my entire life.”

Taste of Hampton Roads

Shawn McClain ’01 and Brad Ward ’02
chef for the Swan Terrace restaurant at the annual Taste of Hampton Roads Fund-raiser for FoodBank in Norfolk, Va. This year’s theme was April in Paris.

Co-Founder of Taste of the Nation Brings Event to J&W

In July, more than 2,200 guests came to the Denver Campus to sample culinary creations by the city’s most celebrated chefs for Share Our Strength’s Taste of the Nation, the largest culinary benefit in the country dedicated to ending hunger.

For more than 10 years the event had been hosted at Coors Field in Denver. “This year, we wanted to try something different,” says Noel Cunningham ’92 HDR, event cofounder, and owner of Stratus Restaurant. “The true essence of what Johnson & Wales University teaches—academics, career skills, leadership and commitment to the community—came together in the most amazing way. Faculty, students, staff and committed volunteers from the restaurant and hospitality industry, came together to create the best event that Denver has ever seen.”

Taste of the Nation began one evening as a late-night idea at the kitchen table of Denver celebrity and radio personality Pat “The Gabby Gourmet” Miller, as she, Cunningham and a few others discussed the problem of ending hunger in America.

“It just seemed inconceivable to me,” says Cunningham, recalling the earliest discussions, “that a country as abundantly blessed as this one could still be grappling with a problem as basic as hunger. We live in a country that claims some of the greatest advancements in math, science, technology and every other arena under the sun. We simply refused to accept the fact that if we put our minds to it, we couldn’t find a solution for hunger, too. Being in the food and dining profession, we felt as if we had a moral obligation to address this issue—and we knew that we could make a difference.”

Since those humble beginnings, Taste of the Nation has grown into an event that takes place in many cities throughout the United States and raises millions of dollars.

Director of culinary education, Bruce Oega, who, together with Denver senior team member Marie McGovern coordinated the event from the University’s side, says, “The opportunity for our students to participate in an event of this magnitude was extremely worthwhile. Furthermore, the finished product—in terms of a well-organized effort and the impact our industry can have on a problem as troubling as hunger—was extremely worthwhile.”

Friend and business partner, Jonathan Davis ’04, spent much of the summer at The Cookie Place, developing recipes for Portuguese pastries. “This program has allowed us to test both original flavors and products, and variations on traditional ones,” she says. “We’ve gone through production runs and had many, many tastes—including Bill—give us their feedback. Now that we know we have delicious products, the next step is to work on our business plan and find investors.”

Indeed, the Entrepreneurship program takes all aspects of starting a business into consideration, from brainstorming the product to analyzing costs to shipping. As Proudfoot says, “We’re bringing the real world in, and getting the students out into it.”—M.M.
USDA Visits 2 J&W Programs for Disadvantaged

How can fixed-income families make the most of available fruits and veggies year-round? Johnson & Wales graduates and student advocates Jay Johnson and Katie Wildmann, along with Linda Kane, community service educator/events coordinator for the Feinstein Community Service Center, answered such questions while Veggin’ Out at Providence-area farmers’ markets and produce distribution sites last summer.

A collaborative effort with the Rhode Island Department of Health, Women, Infants, and Children (WIC) and the Department of Environmental Management, with additional funding provided by the United States Department of Health and Human Services, Veggin’ Out taps into J&W’s culinary expertise to address issues of hunger and food security. Since 1999, the program has used demonstrations by students like Johnson and Wildmann as well as recipes and nutritional information to help hundreds of families, particularly those on fixed incomes or at nutritional risk, learn to cook and eat more locally grown, fresh produce.

Chef Jeff Wirtz ’98, developer of the Veggin’ Out curriculum, recently expanded his experience with the program. Now working at the largest soup kitchen in Rhode Island, he is chef/instructor of the Amos House Culinary Education (ACE) program where he is piloting a 14-week work force training program for residents, teaching them culinary arts, ServSafe techniques and life skills.

“The combination of culinary arts training, community service and curriculum development I received at Johnson & Wales gave me the background to help me run a successful program here at Amos House,” says Wirtz. Both the ACE program and Veggin’ Out garnered interest from the United States Department of Agriculture (USDA), with a recent visit from Eric M. Bost, under secretary for food, nutrition and consumer services, and Frank Zorn, Northeast regional administrator of food and nutrition service.

“Both traveled across the country looking at best practices in food and nutrition programs,” says Nancy Northrop Wolanski, assistant director of the Feinstein Community Service Center. “It was gratifying that he chose to come to Johnson & Wales to see initiatives developed collaboratively with our community partners. It supports our belief that the critical community needs we see in the areas of food and nutrition require the energy, effectiveness and effectiveness of strategically linking public, private and non-profit resources in creative ways.” —Stacie Demareis

Up Against Corporate Goliaths, J&W Shows Its Many Colors

To say the competition was formidable was an understatement. Johnson & Wales was up against household names Pepsi, Hyatt and McDonald’s, as well as food service giants Darden Restaurant Group (which includes Olive Garden and Red Lobster) and AFC Enterprises (operators of Popeye’s Chicken, Cinnabon and Seattle’s Best Coffee franchises). Yet, when the winner’s name was announced to a ballroom packed with corporate executives, the cheers were for J&W. The excitement was over the University’s Corporate Champion Award from the Multicultural Foodservice & Hospitality Association (MFHA). The MFHA is a nonprofit organization dedicated to promoting multicultural diversity and its economic benefits within the restaurant, food service and lodging industries.

The award is typically presented to the company that has demonstrated outstanding commitment and leadership in support of MFHA’s mission, goals and objectives. Previous winners have included General Mills and the U.S. Foodservice Corporation. J&W is the first educational institution to be honored. A selection committee comprised of diversity officers from large corporations, journalists and previous winners chose Johnson & Wales as the award recipient.

“It was a hands-down, unanimous vote,” says MFHA President Gerry Fernandez ’76. “When you stack up all of the contributions that Johnson & Wales has made to the MFHA, it was really no contest.” Fernandez cited numerous examples of the University’s dedication to the organization, including J&W’s status as a founding member of the MFHA and its push to move MFHA’s headquarters to Providence from Minnesota.

“At Johnson & Wales, we don’t just embrace multiculturalism, we tutor it as one of our biggest strengths,” said Providence Campus President John J. Bowen ’77 via a videotaped acceptance speech. “I am personally committed to making sure that cultural diversity remains one of our greatest assets.” —Kristen Adamo

Students Participate in Youth Leadership Forum

Three students from the College of Business and a recent graduate took time out from their summer activities to help at the first Rhode Island Youth Leadership Forum for high school students with disabilities. Adam Anthony ’02, legally blind, traveled by bus all the way from his home in New Jersey to make a presentation to the group. He was joined by Michelle Kulinkowski ’03, Reather Hollingsworth ’02 and Ralph Balsamo ’02.

“Being disabled myself, I thought it was a good chance to help someone,” Anthony says.

Participants were selected from among Rhode Island high school juniors and seniors with disabilities who have distinguished themselves through academics, extracurricular or community involvement, athletics, social interaction or leadership.

Held at Camp Conanicus in Exeter, R.I., the three-day event was sponsored by the Rhode Island Department of Human Services Office of Rehabilitative Services, the Ocean State Center for Independent Living, and the U.S. Department of Labor in an effort to help 12 of the state’s promising students with disabilities harness the support, pride and resources to develop to their potential. Organizers included Ann Marie Marshall, state director of the Rhode Island MicroEnterprise Association at Johnson & Wales.

Over the course of the gathering, students took part in educational programs on developing self-esteem, choosing a career, recognizing the history of disability as a culture, tapping into available financial resources, viewing business with an entrepreneurial spirit, and using technology to promote independence. They were encouraged to identify personal barriers and develop plans for success.

Activities included a visit to the Rhode Island State House and a formal luncheon where Rep. James Langevin (D-R.I.) and Lt. Gov. Charles Fossgrey were among the speakers.

Kulinkowski says the event helped her recognize her own misconceptions about handicaps. “I had never worked with kids with disabilities before. They were all very inspiring. I was amazed at all the opportunities they do have.” She felt rewarded by the students’ enthusiasm for the forum. For Anthony, it offered a chance for self-examination as well as contribution.

“I think the kids all get a lot out of it, and I think doing it gave me a better understanding of myself and a way to start understanding my own inner demons about being disabled,” Anthony says.

Kenneth Poudfoot, director of the Larry Friedman International Center for Entrepreneurship at Johnson & Wales and a forum presenter, announced that the Center will award an annual scholarship in Adam Anthony’s name to a student with a mental or physical challenge who would like to study entrepreneurship at J&W. —C.S.

j&W Magazine

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Norfolk Grad Helps Himself and Others to Cook Again

During the six months Bob Bayton '95 spent at Keswick Institute for Neurological Studies, he had plenty of time to think. He came to the conclusion that he was lucky, although that's not always a word associated with breaking your neck in a freak, one-vehicle accident. But despite being paralyzed from the chest down, he does, indeed, feel fortunate.

First, he has a wonderful wife, Debra, who supported his decision in the mid-'90s to leave the government post he had held for 16 years and attend Johnson & Wales University. She was with him the night their truck skidded off the road and, needing only stitches, spent the next 28 days by his side while he was in a coma. After he was transferred to the East Orange, N.J., facility for rehab, she made the seven-hour drive every Friday from their home in Williamsburg, Va., so he’d be with him, having worked all week as a staffing specialist.

Second, he has true friends, many of them colleagues from The Dining Room at Ford’s Colony, where he was sous chef before the accident. On their days off, they’d pack up pots, pans and product before daybreak and trek up the Eastern Shore just to whip up a gourmet meal—including the fois gras and sweetbreads Bayton adores—in the little kitchen on his floor at the institute.

Third, he has insurance.

"But the food service industry is infamous for its lack of health insurance," he says. "And if a cook just breaks his leg, they may not be able to hold his job." So while counting his blessings, as well as the mounting bills that even the most comprehensive insurance plans don’t cover, Bayton cooked up a plan.

He started a foundation that would help him and other chefs Blount ’93 and an "around-the-world" spirit rating from instructor Carrie Moranz ’94, helped bring in $30,000 for the Foundation.

Bayton has more fund-raising ideas on the drawing board and would like to join forces with the American Culinary Federation to reach out to chefs around the country. But that’s not all. He’s also developing utensils for people who have lost the use of their hands.

J&W Staff Fights Hunger for Children

Brian Campbell Jr., a chef instructor at the Norfolk Campus, was moved by the problems of chronic hunger and child poverty. So, during the winter term of 2000 his ACF Club began mailing meals—500 to 800 of them—once a week to be distributed to area Kids Cafes. Kids Cafe is one of the nation’s largest free meal service programs for children. Joining Campbell’s crusade, student and staff volunteers have contributed 31,783 meals since January 2001, providing 25 percent of the meals offered to Kids Cafe in the area. "Our involvement in Kids Cafe only seems natural since we have a culinary arts program," insists Lisa Kendell, community service coordinator. "Chef Campbell and I started out on a voluntary basis and this year we were asked to be board members. It is a wonderful honor to be asked.

And a well-deserved one, according to Debbie St. Clair, nutrition education and Kids Cafe coordinator for Foodbank. "You can’t imagine how much J&W has helped Kids Cafe. First of all, they have helped us offer healthy alternatives and make the meals child friendly. Reducing food waste by working with the food that we have on site and even using the leftovers for other meals is vital to an organization such as ours." —S.C.

Alumni and Students Have a Taste of Great Achievement

Think the beverage of choice for space travel is Tang? Think again. On May 3, more than 300 people sipped fine wine while they were transported to the international space station, watching the IMAX movie "Space Station 3D" in the Providence Feinstein IMAX Theater. At this Taste of Great Achievement gala, hosted by Junior Achievement of Rhode Island Inc. and sponsored by Textron, attendees paid $100 per ticket to dine on sparkling wine and hors d’oeuvres, and bid on silent and live auction items. The event helped Junior Achievement raise $44,000 to support its economic education programs.

Executives from such companies as Verizon, Hasbro, Fleet and Citizens bid on wines and sculptures at a silent auction prior to the movie, including a six-bottle set of Schieffelin & Somseter scotches, which went for $330, and a seven-bottle J&M.

Moreau et Fils Chablis collection which grabbed $260. The Taste of Great Achievement theme continued in the live auction items, which included a beginner’s wine cellar that sold for $700 and an upscale version that netted $2,000. One of the evening’s most anticipated live auction items was a one-night stay at the Franciscan Winery guesthouse in Napa Valley, California, and a tour for two of the winery, as well as roundtrip airfare, an exclusive lunch at Opus One Winery, and a rare bottle of Opus I signed by Robert Mondavi. The package sold for $3,000.

Other live auction items included a football signed by the 2002 Super Bowl champions, the New England Patriots, which garnered $1,000, and a week in Quebec, Vermont, that sold for $1,500.

The Taste of Great Achievement gala required the joint efforts of J&W culinary and business college students, staff and alumni. Atomic

Kevin Millioni ’98 and Lee Lewis ’99 helped make the Junior Achievement Taste of Great Achievement gala a huge success.

and special events manager for Junior Achievement of Rhode Island Inc., coordinated the event along with Eric Morse ’99 and Kendra Dennis ’99. "Junior Achievement has a great relationship with Johnson & Wales," Lewis says. "Staff has helped us with our bowl-a-thons and students teach the JA program for local schools. Plus we always work with alumni." Lewis, the recently elected director of events for the J&W alumni council, also noted the feedback he received from the event. "People enjoyed the movie and the food, and it was great for alumni to get together as well. Business people meet with culinary people to raise money for a good cause. What could be more important than that?" —Jennifer Brouillard

Front and center, Bob Bayton, is Breaked by (clockwise) Gulf Thomas '91, Debra Bayton, Bob's wife, Jason Steng '91, Mike Zando '92, Forrest Warren '91 and Dada Blount '93.

Reassembling standard stainless steel knives, spoons and forks, they have loops that slip over the thumb and index finger. "I use them whenever I go out," he explains (he has the use of his arms). "The one thing I have about being disabled is being fed in public." He's getting a patent for the line he calls Dining with Dignity, hoping it helps everyone from stroke victims to those with multiple sclerosis.

If you would like to help, please send your contribution to To Cook Again Foundation, Inc., 214 Washington Street, Portsmouth, VA 23704.

—Marita Marny

Nation Celebrates Birthday Girl Julia Child

Julia Child's 90th birthday generated celebratory parties in 20 cities across the nation. Mike Moskwa, director of culinary arts at the Florida Campus, marked the occasion with the culinary icon at the Smithsonian in Washington (above). J&W's Chancellor Morris Gehrke, Mrs. Audrey Gehrke, Jackie Gourd, secretary to the chancellor, and Barbara Kuck, director of the Culinary Museum and Archives, also attended.

Catering chef-owner Kevin Millioni ’98 designed the wine and food presentation, which was served by J&W culinary student and staff volunteers on the night of the festivities. Johnson’s provided desserts, while busines alum Lee Lewis ’99, the marketing
Getting Some Northern Exposure

Two hundred miles south of Anchorage in the Alaskan wilderness, students, faculty and graduates of J&W's Culinary Arts program in Charleston, S.C., spent the summer preparing native cuisine for adventurous vacationers at the Copper River Princess Wilderness Lodge. Located on the periphery of North America's largest national park, Wrangell-St. Elias, and situated on more than 200 acres in the Glenallen and Copper River area of south central Alaska, this newly opened riverside lodge offers a breathtakingly scenic location and premier accommodations to a number of Princess cruise passengers.

Executive chef and Charleston chef instructor Mark Segobiano led a staff of 30, including interns and students in the co-op program, at Two Rivers, the lodge's upscale restaurant. Two recent graduates, Ryan Scanlon '02 and Erin Wheeler '02, also joined the team.

According to Jim Schmidt, food and beverage director, the intimacy and newness of the lodge offered students a challenging learning opportunity. "This year's students have been involved in the property's opening. They have been able to experience firsthand any problems that may arise, and observe how management reacts to and solves them."

In addition, students worked on a distinctive menu in keeping with the lodge's upscale restaurant's emphasis on native Alaskan food and game dishes like buffalo London broil, reindeer oso bucco, elk burgers, and the locally renowned Copper River red salmon. "Our signature Alaskan cuisine is one of the many features that add to the authentic wilderness experience found at our Copper River lodge," says Dean Brown, CEO/chairman of Princess Tours.

But the Charleston crew was not the only one to brave the north this summer. More than 500 miles away from Copper Center, Markus Gerstenberger, a first-year culinary arts student from the Denver Campus, was at the Waterfall Resort in Ketchikan, Alaska. Formerly Waterfall Cannery, the property was converted to an 88-guest sportfishing resort in the 1960s and attracts anglers from every corner of the globe, and of every skill level.

Gerstenberger recently retired from the U.S. Army after 20 years of service and spent his summer as an apprentice to Chef Stuart Campbell, assisting with the week's menu plan and preparation of two entrees, one fish and one meat, each night. Gerstenberger prepared fresh fish stocks and soups daily and tackled the menu planning and meal preparation for the crew kitchen on his own.

—Piya Savangi

J&W Places Third at International Competition

London was the backdrop as two Johnson & Wales students gave winning performances at the recent European Catering Association's Student of the Year competition. Representing The Hospitality College located at the Providence Campus, Corey Davis '04 and Alison Limpit '03 placed third. The duo, selected by the Society of Food Service Management to represent the United States, competed against teams from nine other countries in the one-day contest, which consisted of a presentation and tests covering all aspects of the food service industry. The competition was divided into two sections—theoretical and folkloric. The theoretical portion focused on a timed test of 50 multiple-choice questions, on subjects ranging from hospitality to English history. During the folkloric section, the duo had to speak in a foreign language and perform a skit.

Davis recalls that halfway through the competition, the team was not satisfied with its fifth-place position, and refocused on the task at hand. "We were the only team there with jet lag," she says. "We didn't want to fly seven hours just to lose, so we got very competitive. We didn't want to let down our teachers, our school, or our country."

Professors Stephen Carluccio and William Janie, both from the Center for Food Service Management, helped the students train and accompanied the team to Europe. "It was an eye-opening experience," says Carluccio. "Our students got a chance to meet other students from all over Europe and form lifelong bonds. They also spoke about how world class they felt their education is, and how well it has prepared them for such a diverse industry."

While there, the group also toured London, visiting Buckingham Palace, London Bridge, St. Paul's Cathedral, the London Eye—a giant wheel also known as the Millennium Wheel—and Kensinglon College, home of the second-oldest food service collegiate program in the world.

Johnson & Wales students have represented the United States in this contest for three years, finishing third in the last two. —JH

J&W Hosts Career Conference

J&W alumni socialized and networked with leading industry representatives at this year's Career Conference Opening Cocktail Reception and Trade Show at the Providence Campus.

WaterFire Rooftop Reception

A cocktail reception hosted by J&W alumni at RBC Dain Rauscher, and the Office of Career Development & Alumni Relations was set against a backdrop of Providence and WaterFire.

Summer Pops in the City

More than 1,200 guests enjoyed the Rhode Island Philharmonic, vocalists J. Mark McVey and Elizabeth Blanke-Blugs, and artist-in-residence Enrico Garilli at, the 5th Summer Pops on Gaebe Commons in Providence in July.
A NEW VISION FOR J&W'S ALUMNI

With a revamped Web site, a newly elected alumni council, and a new home, alumni relations takes a giant step forward.

By Stephen Friedheim '78 HDR

“Stay in touch!”

one graduate said to another after the commencement ceremony last spring. “You too!” her friend answered. They hugged, remembering the memories developed over their time together at Johnson & Wales. Staying in touch, in fact, is one of the reasons graduates become involved with the University's alumni association.

But there should be more for alumni, the University administration reasoned. And so it happened: “Lifelong Relationship with Alumni” was adopted as one of the objectives of Vision 2006, the current five-year plan.

“Vision 2006 includes a commitment to our greatest asset, our alumni,” says John J. Bowen '77, president of the Providence Campus. “The University is as concerned about our graduates as we are about the students who are currently attending classes on each of our campuses. Our concern for our students does not end when they walk across the stage, shake hands and receive their diplomas. Our concern is lifelong. The question is: How can we best demonstrate and fulfill this mission?”

Charged with answering that question is Donna J. Yena, vice president of Career Development, and now, Alumni Relations. Yena's team in the newly merged Career Development and Alumni Relations offices will be focusing its efforts in three major areas: developing benefits that can be delivered over the Internet; providing career enhancement assistance through the closest campus to the alumnus; and creating certain campus-specific events that encourage alumni to return periodically. Various methods will be used to achieve those goals and to engage and assist J&W alumni, including a new Web site and a newly organized and energized alumni council.

“It is entirely appropriate for America’s Career University to assist our students and graduates to have the most productive careers possible,” says Yena. “To achieve this on behalf of our alumni, we will be deepening the level of services offered to our alumni throughout their lifetime. Our goal is to be recognized as ‘Your Career University for Life.’ This process begins with the realignment of the responsibility for Alumni Relations on each campus to the Career Development Office. Someone in each of these offices will serve as the focal point for all alumni and alumni services. Alumni are invited to contact them for assistance and information about how the University can continue to play an important part in each graduate’s career.”

The Providence Campus has already seen many alumni-focused programs emerge since the partnership of Alumni Relations with Career Development. This year’s Career Conference, for example, included the first Alumni/Industry Networking Reception along with numerous career enhancement seminars.

What’s more, the alumni council has been revitalized with a new mission and bylaws, as well as newly elected officers and directors. One exciting change in the organization is the inclusion of an elected representative from each campus. Through the alumni council, each alumnus has a voice in helping to determine what assistance and which services can be offered by the University to best address the needs of all alumni.

“We have an opportunity to put alumni relations into full gear this year,” says Bryant Currie '91, '94 MS, president of the alumni council. “Having the University focus on the need for a lifelong relationship with alumni in Vision 2006 gives us a perfect platform upon which to build new services and benefits. We are ready for the challenge!”

In addition to the alumni council, technology will play a large role in delivering the new alumni services. The University's alumni Web site, http://alumni.jwu.edu, has been completely revamped and revised with the alumni in mind. With the help of the Internet Services Division of B.C. Harris Publishing, Web site developer for many universities and colleges throughout the United States, the J&W alumni Web site can now serve as the primary communication link between and among all alumni. Alumni can receive a permanent e-mail address through Johnson & Wales by visiting the University’s alumni Web site and registering.
Recent improvements to the Web site include an alumni directory with a search engine; a full-service employment site including job postings, opportunities to post résumés, career-mentoring services and other career service resources, and an up-to-date listing of scheduled events of interest to all alumni.

The Web site provides plenty of opportunities for alumni to contact one another online. An online version of J&W Magazine! Classes allows alumni to post news of births, engagements, marriages and career moves, and search by class year to find news about friends. Former classmates who are now scattered around the country or around the world will be able to gather in a J&W chat room, and message boards will allow alumni to post topics of interest to generate communication and interaction among other alumni, and to solicit feedback toward improving programs and services.

The Web site also offers business opportunities as well, including alum-to-alum yellow pages where alumni can promote their businesses, products and/or services. And, in the future, a secure link will make it possible to use a credit card to pay online for J&W memorabilia.

"We believe that we are on the threshold of a whole new opportunity to be of assistance to our alumni," says Jeff Caree '97, '00 MBA, director of alumni information services and product development. "By using the new alumni Web site, we will be able to communicate more quickly, increase services significantly, and create alumni-driven benefits that make being a Johnson & Wales University graduate just that much more meaningful."

According to Caree, the online alumni directory offers a search-and-locate feature that enables a graduate to identify other alumni who work for the same company or live in the same community. He indicates that this service will become more comprehensive as more alumni visit the Web site, register and update their business data.

"This is easy to do," he says. "It only takes a minute or two to review the information that is already in the file, and provide the appropriate new information. Because each alum will be responsible for updating his or her file, our records will be in a constant state of renewal as alumni change jobs or addresses."

The Web also will enable the University to solicit input from the alumni through online surveys, which will provide timely evaluations on how the alumni programs and services can be improved.

"It is important to note," Yena points out, "that the information provided by each alumnus for his or her “Personal Profile” can be accessed only by a password used by designated Johnson & Wales officials, and by registered Johnson & Wales alumni who, as a condition of registration, have agreed not to use the directory information for any purpose other than private, non-commercial communication. Each alum can indicate how much or how little of his or her Personal Profile can be made available to others. The entire directory is protected by secured Web site technology."

The Internet improvements are already generating plenty of excitement. "The Web site is such a great way to communicate with alumni across the country and the world," says Lori Zabata '95, manager of alumni relations at the Providence Campus. "Many programs and events are in the works that will be greatly impacted by this new communication tool."

While the information superhighway will bring plenty from J&W, Dr. Bowen describes the relationship between the University and the alumni as an important two-way street. "We know that as our alumni grow into their employment positions following graduation they earn opportunities to be promoted and to take on more responsibility. The University wants to help make that happen. We want to deepen the emphasis on career development by extending our services to include career enhancement. Achieving this will be a mark of distinction, making us truly 'Your Career University for Life.'"

At the same time, alumni can be a significant resource for the University, serving as ambassadors for admissions, employers of graduates, and role models for currently enrolled students. "Students have a certain vision when they enroll at J&W about what they want to be, or how their education will help them reach their goal," Dr. Bowen says. "Alumni can be a powerful resource in keeping that vision alive in the minds of our students. This will help reinforce the instruction that's being presented by our faculty."

Currie believes getting fellow alumni involved with J&W is a large part of his job. "When I accepted the post as president [of the alumni council]," he says, "one of the goals I wanted to accomplish was increasing alumni involvement in the community, University admissions, and the University's continuing duty of career-focused education."

Assisting Currie in his mission is his elected executive committee, including Kevin James '93, '98 MBA, director of programs, who echoes Currie when he says, "The bottom line for all of us to realize is when we add to the success of J&W, we increase the value of each of our degrees."

J&W Magazine
The Norfolk Collection

Prompted by Kenneth "Duane" Legg '00, Linda Cornett, Norfolk Campus librarian, has assembled an impressive collection of chargers—or show plates—from some of the nation’s finest restaurants. View these and the entire collection at Norfolk's campus library.
And You Thought Your Midterm Was Scary

James Anderson, Florida Campus instructor and self-proclaimed resident science fiction and horror writer, talks about his fascination with horror stories, what it takes to write one, and why the genre is so popular.

By Jennifer Brouillard

If you had to envision a typical horror story, you would most likely think of haunted houses and ghosts. But what about a story in which you had to work in a haunted office, only to discover that the company you work for feeds its new employees to a monster living in the attic?

Welcome to the mind of James Anderson, an English composition teacher at JWC’s Florida Campus.

Anderson wrote “The Thing on the Third Floor,” the story mentioned above, as his annual Halloween story for East Side Monthly, a publication for the residents of the East Side of Providence. Though he lived in Rhode Island for most of his life, Anderson moved to Florida three years ago to teach at the Florida Campus because “I was tired of snow and ice.”

Anderson’s relationship with JWC extends back to 1984 (the year inestimably linked to George Orwell, he points out) when he became a part-time English teacher and a grant writer for the Office of Advancement. Eventually he began teaching full time and became assistant dean of the School of Arts & Sciences at the Providence Campus before moving to Florida.

Anderson didn’t begin his college career thinking he would become a horror writer. He first majored in biology and later switched to English when he became “semi-serious” about writing during his junior year. His interest in writing horror was piqued simply by reading the genre. “I like to read weird stories,” he says, “and I’ve read enough bad ones to know that I can [write stories] at least as well as them.”

His fascination with horror soon extended into his academic life. He wrote his master’s thesis on “The Illustrated Man,” a story written by one of his favorite authors, Ray Bradbury, and based his doctoral dissertation on the works of another favorite author, H.P. Lovecraft.

To jumpstart his horror writing career, he joined the Horror Writers Association, a professional organization that promotes the interests of horror and dark fantasy writers worldwide. From there, he was hired to write his first book: Sword Against Darkness 5, the fifth and final anthology for that yearly series.

After a publisher who agreed to print one of his original works went out of business, Anderson decided to focus his attention on selling his short stories and anthologies to magazines, at which he met with greater success. One story he composed was printed in the mammoth anthology Horror: 365 Scary Stories, which won the Bram Stoker Award for Best Anthology from the Horror Writers Association in 1998. He has also sold articles to magazines such as Gare Zone in which he interviewed horror writers, and he even talked to Robert Englund (a Shakespearean actor best known for his role as Freddy Kruger in “The Nightmare on Elm Street” movie series) for a feature in the magazine Fangoria.

Anderson describes his taste in literature as wide-ranging, from “Shakespeare to real horror. It depends on my mood.” Besides Lovecraft and Bradbury, Anderson likes Steven King, Clive Barker and Edgar Allan Poe. He also enjoys Elizabethan drama, particularly Ben Jonson, and even Ernest Hemingway.

Like most writers, real-life events inspire some of his stories. When Anderson and his wife found an injured pigeon, they took it to a woman known as the “bird lady” to nurse it back to health. He remembered the woman’s creepy-looking house and wrote “St. Francis of the Damned,” a story in which a person is doomed to take care of animals for eternity.

His own fear also has inspired him. The scariest moment of his life occurred when he was a child. While lifting rocks in the woods to catch salamanders, he came across a “big, hairy spider,” he states, emphasizing each word. “And I don’t like big, hairy spiders.”

People’s fears give a glimpse into their psyches, which can create strong stories with powerful plots and character development.

“If you want to write a great story, you have to write about people,” Anderson advises. “If you don’t believe in the characters, the story isn’t good. That’s why horror movies often fall flat—because they don’t make much sense. You have to get people acting naturally. If they are in a haunted house, they will in all likelihood leave and not stick around. But if they are in a haunted office, it’s harder for them to leave. You have to [create situations] that people get involved in, but end up being horrible and nothing they can do anything about, as opposed to people doing stupid things, because then you don’t feel bad for them.”

As an example of this premise, Anderson mentions his two favorite Stephen King novels, The Shining and Pet Sematary. The characters in The Shining want to leave the haunted resort they are in, but they are trapped because of a horrible snowstorm. The man in Pet Sematary is consumed with so much grief over his son’s death that he buries the boy in a haunted cemetary to resurrect him, without thinking of the consequences. Character reactions in both of these stories are believable.

So far, Anderson has sold about 300 of his works “in all shapes and sizes,” he notes, including “stories, articles, freelancing for a biomedical magazine, logistic management, science, you name it.” He even has written two mini-romances for the tabloid magazine Star.

Of course, science fiction and horror writing interest him most, even though they are the two toughest fields in which to publish because so many writers enjoy those genres.

But why is horror so popular?

“People have a deep-down desire to be afraid,” Anderson answers. “Way back when, you didn’t know if you were going to survive the morning. But the more civilized we get, the less likely [it became] that we would get killed. We don’t worry about death on a daily basis anymore, and we need that adrenaline rush. That’s why I think people sky dive and have destructive behaviors.”

Despite his fascination with horror stories, Anderson believes that it is all part of a fantasy, although he admits, “I wouldn’t stay in a haunted house—it would depend on how dangerous it was, but I’m not out to prove how macho I am. I might do it to know if it is real, but for the most part, it’s all just escapism. I don’t disbelieve, but I don’t believe either.”
Everyone involved in the beginnings of the Göteborg campus tells the same story about its birth. It started with a romance. He was the son of the late Swedish entrepreneur in the region. She was Lena Anderson, young student from Sweden. When the pair graduated from school, Anderson headed home and Jeroudi followed. "I started working as a hotel manager," recalls Anderson, "and then I started recruiting students for Johnson & Wales from a little office. I remember him buying stationery, stamps and envelopes. I wasn't involved in the actual process, but I can say that I was the reason Lena came here. He was the one who started to think about a campus." Jeroudi's initiative and enthusiasm broke ground in a new market at a time prime for expansion. In the late 1980s, Johnson & Wales found itself at the forefront of an educational movement. It had grown from a business employment school into a "career university" and faced the challenge of how to increase enrollment numbers while bolstering the academic experience. "The Swedish Campus was the beginning of a concept of globalization for the university," says J&W President John Yena. "At one time we were going to have a campus in Europe, in the Pacific Rim, one in South America and one in the Caribbean at least." Jeroudi convinced administrators there were a lot of Scandinavian students who would be interested in J&W programs. Jim Lyle, now executive director of the Office of International Development in Florida, and Lars Hellmer, "another entrepreneur type," found space through the Institute of Higher Marketing in Stockholm. A partnership arrangement was first proposed, but IIM wasn't able to get the necessary student funding from the Swedish government. All students from Sweden who qualify are given full subsidy for study, but since IIM wasn't accredited to offer degrees, it didn't rate funding for students' time in Sweden.

"Without that we were dead in the water," Dr. Yena recalls. And so the university entered into a lease agreement for space in IIM buildings in Göteborg and recruited paying students. The doors opened in 1992 with Jeroudi as director.

As J&W's campus at Göteborg, Sweden, celebrates a decade of providing an international educational experience, it stands as the sole remaining product of the global push. What began as an act of the heart between two students is now what some refer to as Johnson & Wales' best kept secret. Though its development has often reflected the rollercoaster of global commerce, the students and faculty who have been part of its programs are loyal advocates for its continued growth.

"Göteborg was always a campus conceived to serve the Swedish community," says Ervin Farrell, former Sweden professor and campus director. "Those Swedes who are interested in an American business education can start there and have a transition year where they are acclimated to the American educational system, and then after that first year, transfer as a group. Swedish students and families have a long decision-making period and they like to test before they decide. We're also attractive to international students."

Göteborg is a small city linked by green spaces, parks, pedestrian walkways and canals. It's the second largest city in Sweden, but like to refer to itself as that country's "largest village." "It's a great city. It feels like a small town city which is why Swedish students fit so well when they go to Providence."
Schooling in Sweden is different, agrees Johan Grahn ’02. “In many ways the competition is more fierce. Sweden has subsidized universities. If you’re going to put money into your education, you’ve decided you’re doing it and doing it in a good way.”

Fueled by a thirst for knowledge and a recognition of its value, students from Sweden have provided an academic benchmark at J&W. “They place demands on our faculty which is good for the faculty. It’s a pleasure teaching students who are so demanding and want to learn,” says University Vice President Irving Schneider, who has watched the growth of the Swedish program from its beginning.

Faculty have always played an important role. American expats and J&W visiting professors make up the majority of the campus’ professors, and at least one instructor a year from another J&W campus heads to Sweden for an international teaching experience. Among those teachers who have had the pleasure are Robin Krakowski, Donna Thomsen, Alex Katok, and Jim Anderson. Erin Farrell began her work in Sweden teaching in 1992, along with Paul Trznadel, now dean of the College of Business, and Dan Vieitez. Kathryn Parchesco taught computer skills and math fairly regularly from 1993 to 1999 before becoming director in 1999.

Marketing professor Erin Wilkinson calls her time in Sweden “a life-changing experience...Here we live to work; there they work to live.”

Instructing in the IHM amphitheaters equipped with multiple display screens and the latest in wireless technology is a professor’s dream, says Wilkinson. Classes of fewer than 20 students make the interchange more intimate. “If you only have 40 students you become more than a teacher to them, you become a mentor and a bit of a role model,” she says. For all its value and virtue, however, the development of the Göteborg branch of J&W has not gone smoothly. “We had some bumps and bruises there,” says Schneider. The original goal was to recruit 100 new students a year for two years of study in Sweden. Lack of government funds knocked that down to 59 in the first year and then 41, and 20. Enrollments bottomed out when the value of the krona dropped by half, essentially doubling the cost. Study time there was reduced from two years to one.

As the school’s second director, Erin Farrell pursued the necessary requirements and finally in 1996 won accreditation by Högskoleverket (the Swedish National Agency for Higher Education), which made Swedish students eligible for government financial support during their first year of study in Sweden as well as at other J&W campuses. Enrollment immediately reflected the change, reaching 62 in 1998. But national monetary policies, uneven exchange rates and a host of other factors have buffeted enrollment throughout the campus’ decade.

“Quickly, the world was much more volatile than the States and, we found, a lot less predictable,” says Dr. Yena in retrospect. It’s unlikely that J&W will see another international campus in the near future, he adds, despite appeals from a number of foreign constituencies. “Until the world gets straightened out, we’re more focused on articulation agreements than opening new campuses,” Yena says. “It hasn’t been a smooth history to say the least, but 10 years is a noteworthy accomplishment.”

More noteworthy is the loyalty and support of former Swedish students who have the most active J&W alumni chapter in existence. Arvidsson and Maria Irsson ’95 founded an alumni association in 1996. It now counts close to 140 members. Alumni sponsor and host the traditional Julbord—Yule nightclub—for students, faculty and visiting dignitaries a few weeks before Christmas. “Those memories stick,” says Wahlberg of his time at the campus. Alumni generate a familial atmosphere. Arvidsson considers it important to network and help market each other. Parchesco says she meets with alumni regularly. A volunteer ambassador team of Swedish alumni helps with recruiting. Johnson & Wales was and is the only American university with a base in Sweden.

“...a small country like Sweden, it’s always good to have a non-Swedish university represented on your soil, specifically American,” says Christer Nedström, on faculty in Sweden since the beginning. A leading proponent for the Sweden Campus, Nedström is a member of University Associates, a group of representatives of Swedish business, society, banking and hotels who act as supportive consultants to the campus, “because we believe in it and we’d like it to expand,” he says. “A small country like Sweden with 9 million inhabitants needs influences from abroad—it needs an international society at home.”

And many tout the influence Swedish students bring to Johnson & Wales as an example of serious scholarship and a valuable asset to the university. Graduation rates are very high and many complete degrees in less than four years and go on to graduate degrees. Some have gone on to Thunderbird in Arizona, the premier international business school in the U.S., and a few have been accepted to the London School of Economics, says Schneider.

And then there are others who have stayed closer, even coming to work for the university. Until recently Jessica Fern ’98 served as director of leadership training in Providence. Birgitta Rosman ’98 is in charge of marketing and public relations in Sweden. Johan Grahn is financial analyst in the office of Christopher DeSesto, senior vice president, treasurer and University Council. “I’m exactly where I want to be for now,” Grahn says.

Wahlberg is just a block away from the Providence Campus at Andersen where he is a certified macromedia professional and advanced cold fusion developer. “Johnson & Wales provided a really good experience—from the theoretical to the practical.”

Were the Sweden Campus to close down there would be two major losses, says Arvidsson. “The first and foremost of course—it’s a great loss to the western Swedish academic community. What the Sweden Campus boils down to is the best quality education that Johnson & Wales can offer. In terms of keeping quality, I think the Sweden Campus has a lot to share with the other campuses at J&W.”

“The Swedish student population contributes a great deal to the international aspect of the university and the quality of the student is high,” says Parchesco. “For the U.S. student, Sweden offers a three-month turn around. It’s a wonderful experience where they can get involved with the culture of the city and develop friendships with the students who are here and continue them when they get back to the States.”

Faculty exchanges between Sweden and the United States mean teachers get to have a three-month international teaching experience as well. “It’s wonderful for the students here to have a professor from the U.S. campus—faculty that they may see again in Providence—familiar faces. I think it’s a win-win situation all around,” says Parchesco.

Beyond 10 years in existence, it is hard to predict how long Johnson & Wales will remain a university name in Sweden or if it will forever be what Erin Wilkinson calls “J&W’s best hidden asset.”

And what of the romance that fueled the formation of J&W’s Göteborg Campus? Jeroudi and Andersen went their separate ways—Jeroudi left Sweden for the Middle East hoping to influence education there. Today he is with the Ministry of Higher Education and Scientific Research in the United Arab Emirates. Andersen stayed and now is regional manager out of Stockholm for Amica, finding hotel sites and setting up conferences in Sweden. Her love for Johnson & Wales has never died. “It wasn’t just an education, it was a new language, new friends—that time at Johnson & Wales was very, very important to me,” she says. “That’s why I stay involved and even a little bit emotional about it.” She is not alone.

Swedish alumni welcome all to explore their Web site: www.sjwe.com.
Florida Campus Marks “Decade of Excellence”

J&W’s North Miami offshoot has gone from one kitchen and one classroom to a full-service university with big plans for the future.

By Cathy Sengel

When Chancellor Morris Gaebe recalls the earliest inspiration for a Florida Campus, Phil and Sally-Terry Blitzen—J&W’s pioneer recruiting team extraordinaires—take the stage.

One a Providence proctor, the other a Borscht Belt comedian, the duo cruised the East Coast stopping at high schools and public forums spreading the Johnson & Wales word. “They’d drive their mobile admissions van to all the places where kids would hang out, and recruit. They’d pass out ice cream and drive up and down the beach,” says Dr. Gaebe.

One look at the student population that stormed Florida’s coast for spring break, suggested an environment attractive to youth, the Blitzen reported. “They made it seem very logical to think about Florida as a market,” he adds. Just a hop away from the Caribbean, close to cruise lines, restaurants, tourist havens and hotels that could be possible partners for providing hands-on experience and future employment, the area was well positioned. Gaebe admits his winner home in the Florida Keys and two sons with families in Miami sweetened the thought. At the time, J&W President John Yena was more focused on pursuing a partnership with a group in Japan for a campus there, but it would be one or the other. “Dr. Gaebe was talking Florida and I was talking Japan and when we found out the Japan deal wasn’t going to go anywhere, he said, ‘Good because now we’re going to Florida.’ Miami was the first real strategic decision, the first conscious decision, the first time we really decided to open a full campus,” Yena says.

In November the Florida Campus of Johnson & Wales formally marked its 10th anniversary with a gala celebration featuring the Florida Philharmonic. “Our theme for the year is Celebrating a Decade of Excellence,” says Campus President Donald “Mac” McGregor. “I’m very proud of where we have come over the last 10 years.” From a venture in culinary education built on a warm breeze and a visionary gamble, the Florida Campus of Johnson & Wales has evolved into a full-service business, hospitality and culinary university prepared to spread in size and reputation with an increasing-ly international appeal. It’s come a long way from a former hospital complex gutted to make space for a campus.

After Japan fell through, the decision was made to move forward in Miami backed by the generous support of local patrons and city fathers. Serendipity partnered Morris Gaebe with a guest from Florida on a golf course in Barrington, R.I., and the resulting deal was closed in April of 1992 on the newly vacated North Miami General Hospital. “After that, things were on a fast track,” says Loren Chant ’89, now Florida Campus vice president. “It was crazy, challenging and nutty, but it was fun and it was wonderful.”

McGregor was talked into leaving his post as vice pres-

ident of administration and planning in Providence to give the job of running a campus in Florida a six-month trial. “Within a month I knew I wasn’t going back to Rhode Island. I knew it was going to be a totally different and unique experience getting a campus up and running from scratch,” he recalls. McGregor and Chant along with Dean Emeritus Robert Nograd C.M.C. ’99 HDR, Frank Mahon, director of physical plant and Barry Vogel, now director of administration, gave true meaning to the term hands-on. All able bodies grabbed hammers and worked construction. J&W had bought itself a hospital complete with kitchens, stations and hospital beds. While one crew totally gutted the building, another hit the phones and roads and started recruiting to enroll the first class of Florida’s newest college of culinary arts.

“There was no air conditioning and I was the only one who wasn’t living in one of the hospital rooms,” says Chant. Already in Florida at the time, she’d inquired about work for her alma mater on a whim. Enthusiasm and adaptability proved to be the job’s principal requirement. “It was hot as can be and I was the receptionist, sitting at a desk in an old hospital admitting station with a fan blowing on my feet to keep the bugs away and I kept falling asleep.” One of the worst hurricanes that ever hit the coast of the United States sidewise the area, flood waters rose and power was lost for a spell, but construction flew forward. Though original plans were to open to students in September 1993, on Nov. 8, 1992, culinary classes opened with 81 students and one kitchen, one dining room and one classroom complete.

Michelle Bernstein ’93 remembers being prodded to look into cooking classes at Johnson & Wales after leaving a career in ballet and having studied nutrition and dietet-
ics. "The place was completely under construction but there was something I felt when I walked in that day that said to me, ‘You know you really ought to do this.’”

“IT was very different then from what I see now,” says Shawn Ray ’97, a member of that inaugural group. “All of our labs were in one kitchen with a rollaway bar for our beverage lab. We walked around construction every day. But the real high point was to go away at the beginning of the summer when everything was behind construction walls, and to come back to new labs, art work—the whole design and layout had changed over one summer.” Ray was responsible for naming the Flamingo Café, part of the culinary expansion.

With Chant promoted to registrar, Richard Kosh took the position of vice president and Jim Lyle, now executive director of advancement for Florida, scouted the hospitality scene. Manuel Pimentel, senior vice president of relationships, drove recruiting efforts in Florida from day one. Administrators navigated a last-minute delay in the full opening to opening for 275 students to classes on September 27, 1993, 200 of them in residence. The campus’ first associate degrees were handed out in an emotional ceremony at the Ancient Spanish Monastery in spring of 1994. Growth has moved quickly forward since.

Fast on the heels of culinary classes came contracts with cruise ship lines for employee training. A hospitality program opened its doors in September 1996. In 1997 the College of Business came aboard, distributing its first bachelor’s degrees in May 2001. Programs have been shaped around need and needs.

The Sports/Entertainment/Events Management degree has a track into a golf focus, taking advantage of the high quality and quantity of golf courses in the state. (The Florida golf team has distinguished itself as well, besting its Ivy League competition.) The Criminal Justice program works hand in hand with Dade County law enforcement. The annual High School Gingerbread Challenge brings students from around the country into the city to deck the cookie walls. In addition to the Taste of Florida High School Recipe Contest, the campus has stepped out in front as well by recruiting middle school students to submit recipes for the Middle School Healthy Snack Contest. The program has been so successful it is in line to become a national competition with funding from the Healthy Kids Challenge. For the eighth year, Carnival Cruise Lines has sent up to 600 shore-side and shipboard managers to JW for summer training with support from the Marine Hotel Association. Instructors also now do training shipboard for 6,000 mostly foreign national employees of Carnival and other cruise lines. Culinary training institutes are in place in the Caribbean—Jamaica, Puerto Rico, Montego Bay, Kingston, Belize and Central America. Scholarship funding provided by resorts is helping pay for studies of successful students. Work continues with island resort associations to expand the programs.

Relationships with the educational community are strong. Johnson & Wales Florida Campus is the exclusive trainer of high school food service teachers in Florida and a national training site for ProStart teachers, says Pimentel, who serves as a member of the Board of Trustees of the American Restaurant Association Educational Foundation. Florida also distinguishes itself as the only postsecondary, non-military uniformed campus in the country. “In this day and age of bare midriffs and plunging necklines, our students wear uniforms and respect it. When programs were expanding from culinary-only to business and hospitality, it gave us a way to distinguish between culinary students and others and a chance to make a bold statement,” says Pimentel, who is now semi-retired.

McGregor says he’s pleased the decision was made. “There’s a lot alike with all the campuses, but each has its own identity and location. Our Southeast coastal location and metro multiethnic population make us very different, as do the uniforms. Those things allow us as a university system to hold our own.”

And what of the future? Plans—big plans are in the works. Architects have finished outlining a master plan for the Florida Campus. What Dr. Gaede refers to as “Mac’s incredible vision” has seen to it that properties in the area were purchased as they became available, beginning with the building and parking garage adjacent to the former hospital, and including hospital property on the opposite side of Arch Creek, now linked by a bridge. The focus for the future is to tie all the parts together.

“We created a master plan to transform the campus from a collection of high quality buildings into a campus community—from a drive-through campus to a walking campus where there’ll be student life facilities, and green space and a look and a feeling that lets you know it’s Johnson & Wales,” Chant says.

In the coming months, a new business institute will be opening around the corner on NE 125th Street to serve as a training site for College of Business students to work with retailers, restaurateurs, marketers and accountants.

“We started in 1992 with 82 students. Last September we enrolled 2,100, 90 percent of them are living on campus,” Dr. McGregor says. As the campus looks ahead to the next decade, well over half its students are from outside of Florida, 10 percent are international students. Enrollment is evenly split between whites, Hispanics and African Americans. Florida has the most diverse campus population of any within the JW system. The mix speaks for the universal appeal the campus has to offer as a cultural crossroads.

“The Florida Campus is yet to be discovered by the international community. I think that eventually, being Miami, being an internationally recognized name, there will be a great attraction when this campus matures 20, 30, 40 years out. I can envision a real international college. It is already the campus with the second largest international population. The potential is enormous,” Pimentel says.

Shawn Ray, now director of culinary purchasing at the Florida Campus, and Michelle Bernstein, television personality, author and executive chef at Azul at the Mandarin Oriental Miami, both admit they’re a little envious of the students entering the campus today. Both have a feeling of having been part of something memorable.

“I got to see a lot of development and was part of that growth—to see how things were done and why,” Ray says. “The students now have it pretty well off. They should be grateful in terms of what’s here now.”

“I can’t get over the changes in the university. From the first 20 students to hundreds and now thousands—the amazing library—all the different kitchens,” Bernstein says with awe. “I hope these kids coming in today really know what they have to look forward to.”

If Dr. McGregor’s vision holds true, that will include a graduate school, new facilities and challenging programs. "The look and feel of the Florida Campus will be much different than it is today. It will keep evolving. I have a clearer perspective of where we’re heading in the next 10 years than I did during the first,” he says, adding, “But we’re not sitting fat and happy. The promised land has yet to be reached.”

Architect’s modeling of proposed residence of Biscayne Commons

Hospitality programs came to Florida in 1996.

The first class of Florida culinary students who earned bachelor’s degrees celebrated at their 1997 graduation.

A yearbook photo of the Florida Campus 2000 Wildcats basketball team.
Nuschallah Kibra MBA is principal consultant for IT, CONSUMER, Olives applications, in South Africa. He lives in Johannesburg. Anna Valentine questi to the campus landscape of the University of Wisconsin, Madison, where she also lives.

Kathy Kerns is the head chef at the Campus Bakery in Denver, where she also lives.

Jerry Pendallino is operations manager for the Chipotle Mexican Grill, a fast-food restaurant chain with 12,000 stores in Hong Kong, and in a few other parts of the world.

Charleen Saxton is a general manager for the Chipotle in Eugene, Ore., where she and her wife also live.

Adrian Fuller is a senior distributed systems architect for VMware in Cambridge, Mass., where he and his wife also live.

Jenny Davidson and her husband announce the birth of their daughter, Dylan Lucinda, on March 5, just a few days after the birth of her son, Jacob Michael, on March 2. They have announced this news on social media and in a private ceremony. The couple was witnessed by corporate leaders and political figures, who have congratulated them on their achievement.

Richard Decker is an executive chef for Rye Bay Community, a private golf resort and community, in Verona, Tenn. He lives in Knoxville.

Chris D'Innocenzo is CEC, the chef/owner of the Fishermans Grill in Santa Barbara, Calif. He and his wife have three children in Santa Barbara.

Lilia Attanasio is a sales manager for Olive Trees in Naples, Italy. She and her husband have two children in Naples.

Brad Feinstein is a general manager for the Leelanau Market in Naples, Italy. He and his wife both have two children in Naples.

Terresa (White) Scott is professor of Forensic Entomology, an event plan- ner for the University of South Carolina, and an expert in marketing communications. She and her husband, the CEO, attend the annual conference of the Entomological Society of America in January. They live in Indianapolis, Ind.

David Rogers is a research assistant for Farming for the Future in Zambia. He and his wife have one child in Zambia.

Eric Wexler is a general manager for Bollinger in Saint Louis, Mo. He and his wife have two children in Saint Louis.

Kim Delegate is the curator of the School of the Museum of Fine Arts in Cambridge. She and her husband have two children in Cambridge.

John (Peter) Morrell is senior catering sales manager for the Manresa Restaurant in Danville, Calif. He and his wife have two children in Danville, Calif.

Amy (Skibba) Enmons works for the Chipotle restaurant in San Francisco, where she lives with her husband and son.

Maya Gerardi is a chef for Applepie Catering, an event catering company in West County, Concord, where she and her wife also live.

Michael Dudash is chef/owner of the Mountain View, an upscale restaurant in Santa Fe, New Mexico. He and his wife have two children in Santa Fe.

Japhet Pentecost is a recruiting manager for the Ogilvy Food & Spirits Group, a division of Ogilvy, and a specialist in focused on recruiting for Ogilvy Food & Spirits Group, in New York. He and his wife have two children in New York.

Richard Fark is cook in the State of Oregon, preparing three meals a day for 25 to 25-year-old prisoners in Oregon. He, she and his wife also live in Oregon.

Michelle Rohren is a chef/owner of the Washington, D.C., restaurant in New Mexico. She and her wife also live in New Mexico.

James Duggar is a chef and operator of the Chipotle restaurant in Orange County, Calif. He and his wife have two children in Orange County.

Paul Jason and Leslie (Kitchner) Jasons of 95-79 MBA were married on Oct. 7, 2001. He is a chef for Brown University in Providence, R.I. She lives in Providence, R.I. She lives in Providence, R.I.

Jennifer (Armstrong) Kassan is a bookkeeper for the Tuscan Oven Restaurant, three family-owned Italian restaurants in Nashville, Tenn. She and her husband live in Nashville, Tenn.
Faculty Notes

Johnson & Wales presidents and chefs make a difference in their communities and out in the world. The following is a list of those recently recognized for their contributions.

Providence

Robert Kos was named president of American Diner Museum.

Fred Faria was named Schulte (R.I.) Citizen of the Year 2001 for his efforts in historic preservation.

Kevin Potter, chairman of the Department of Accounting, received the 2002 Certified Fraud Examiner Award from the Rhode Island Chapter of the Association of Certified Fraud Examiners for contributions made to the profession and for promoting fraud education. He was also elected treasurer of the chapter.

Kenneth Proudfit, director of the Lamy Friedman International Center for Entrepreneurship, was named 2002 Rhode Island Home-Based Business Advocate of the Year by the U.S. Small Business Administration.

Arthur Jones was appointed to the Rhode Island State Parole Board by Gov. Lincoln Almond. Rae Calusa was elected to the Board of the Volunteer Center of Rhode Island.

Karen Gugemos, dean of the College of Culinary Arts, was given the Sharing Culinary Traditions Award by the American Academy of Chefs.

Chef Instructor Peter Reinhart's book The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread won top honors as cookbook in the baking and dessert category from the James Beard Foundation and was named Cookbook of the Year by the International Association of Culinary Professionals (IACP).

Purnima Pandit MBA is staff accountant for Cayes Prescott Oliver Chatterley LLP, certified public accountants and business consultants, in Providence, R.I., where she also lives.

Scott Quirina was promoted to food and beverage manager for the Hyatt Regency Lake Tahoe Resort and Casinos in Incline Village, Nev., where he also lives.

David A. Ritten is the chef for Augie's Ristorante in Providence, R.I. He has worked in restaurants in Milan, Italy and northern England where he worked with classical French cuisine.

Joanna Rowland is banquet chef for Miller's Double-Tree Guest Suites in Boston. She lives in Woburn, Mass.

Kelly Shaul is a pastry chef at the Aspen Lodge Club in Newtown Square, Pa. She lives in Secane.

Christopher Tomlinson is assistant manager at the pavilion at Wild Dunes in Isle of Palms, S.C. He lives in Mt. Pleasant.

Susan Uso in group/community sales representative for the New York Irish in Rushing, N.Y. She lives in Port Washington.

Sebastian Weissman is an account executive for CBS OperaHouse, a brokerage firm in New York, where he also lives.

IN MemORIAM

Albert White '76 July 23, 2002

David Peterson '79 July 9, 2002

Dennis C. Matl '80 Oct. 18, 2002

Andy Darin '97 April 8, 2002

Scott W. Lance '88 July 13, 2000

Susan Hand '90 Oct. 21, 2002

David H. Arndtger '91 July 3, 2000

Thomas Booth '91 Aug. 7, 2003

David Hildrey '92 Sept. 3, 2002

Tommie Jones '95 May 8, 2002

Richard Lyons '88 June 29, 2002

Share Your Good News!

Fill out and return this form to be listed in the Classnotes pages of an upcoming issue of J&W Magazine. We want to hear from you!

Here's how it works: Information submitted MUST be complete and less than 12 months old. News about marriages must be submitted after the wedding takes place and must include the couple's full names, complete new address and telephone number. Death notices must be accompanied by an obituary notice or follow-up information for next of kin. Due to space limitations, we cannot guarantee printing; due to the volume of submissions, alumni will be limited to one classnotes per year. In order to be sure that we print your news accurately, we request that all submissions be in writing and signed. We reserve the right to edit copy for space and clarity.

Class Note Submission

Type of news: (Check all that apply)

□ Marriage □ Business □ Birth □ Death □ Other

Name (Surname)

Alumna's name

Class year

Home address

City/state/zip

Home phone

E-mail

Employment

Work title

Company name

Address

City/state/zip

Phone

Fax

E-mail

Wedding Announcement

Date of marriage

Wife's full name (include maiden)

If a J&W grad, class year

Campus attended

Husband's full name

If a J&W grad, class year

Birth Announcement

Baby's date of birth

Chiefs full name

Mother's full name (include maiden)

Father's full name

Business News/Promotion

Company name

Your title

Company address

City/state/zip

Company phone

Your extension

Fax

E-mail

Death Notice

Deceased's name

Class year

Last address

City/state/zip

Date of death

Next of kin

Address

City/state/zip

Other

To submit your information to the J&W Alumni Web site, go to www.alumni.jwu.edu.

Please fax this form to M. Carnoy, classnotes editor, at (401) 598-4681; or mail to Classnotes, J&W Magazine, Office of Alumni Relations, 8 Abbott Park Place, Providence, RI 02903. No phone calls, please.
**CALENDAR**

**December**
- Life-size Gingerbread House on display at Aventura Mall, Miami
- Alumni Toys for Tots Drive, Florida Campus
- The Royal Christmas, The Dunkin Donuts Center, Providence

**January 30**
- Marriott Career Day, Providence Campus

**February 1**
- Alumni Renaissance Masquerade Ball, Florida Campus

**February 3**
- Equine Career Night, Providence Campus

**February 5**
- Job Fair, Norfolk Campus

**February 8**
- Southern Wine and Spirits Expo, Charleston Campus

**February 9**
- Southern Wine & Spirits Vintner’s Dinner, Charleston Campus

**February 12**
- Marriott Day, Florida Campus

**February 12**
- Annual Career Day, Providence Campus

**February 13**
- Executive Suite, Radisson Airport Hotel, Warwick, R.I.

**February 15**
- Deadline for application to compete in the U.S. at the first International Culinary and Pastry Competition sponsored by the Académie Culinaire de France, in Paris in October 2003. For more information contact Chef Jean Jacques Delarch at J&W College of Culinary Arts; e-mail jd@jwu.edu

**February 25—26**
- Grad Fair, Florida Campus

**March 25**
- Hospitality/Food Service Career Exposition, Providence Campus

**March 27**
- Business/Technology Career Exposition, Providence Campus

**April 2**
- Sports/Entertainment Career Night, Providence Campus

**April 15**
- Legal Studies Career Night, Providence Campus

**April 30**
- Accounting Career Night, Providence Campus

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**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

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To change your address, e-mail www.jwu.edu/alum.htm

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 alumnevents@jwu.edu

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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.

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For information on the above events contact the Office of Alumni Relations at 1-888-JWU-ALUM or 401-598-1072 or e-mail alumni@jwu.edu