The Toughest Job They'll Ever Love

Three alumni put their education to work in the Peace Corps

PLUS:
What you can learn from a family business
Charleston & Norfolk celebrate anniversaries
Dear Alumni and Friends:

Around the nation and around the globe—this issue of J&W Magazine highlights the efforts of our students, alumni and staff in a multitude of exotic locales. From alumni making a difference in the Peace Corps, to a distinguished visitor from Greece and local celebrations at each of our Southeastern campuses, J&W truly is an example of all that is right with our global community.

It seems particularly appropriate that we see the international reach and influence of Johnson & Wales during this time of increased global awareness and national concern, and that we are able to see what makes us all one united people, even when world situations might so easily push us apart.

In the story "It's All in the Family" (page 25) we see how alumni from Rhode Island to Turkey, New Jersey to Nepal, and Singapore to Uganda all share the same challenges and satisfactions of working in multi-generational family businesses. In "The Toughest Job They'll Ever Love" (page 18) former students from Connecticut, Nevada and Texas bring their skills and their compassion to regions as diverse as West Africa and the Ukraine. One alumna is even continuing her international adventure—living and working in Hong Kong.

At Johnson & Wales University we are justifiably proud of our diverse student population, bringing together young people from all 50 of the United States and over 90 different countries. We stand together during times of international and domestic crisis as one family—and the faculty and staff of the University are making all accommodations to keep this family safe. In response to the heightened security alert nationwide, we have chosen to reactivate our Web page, J&W Unites, which will serve as the most current and up-to-date place for all of our students, alumni and friends to access important information on world, national and campus events. Please visit this link from www.jwu.edu as situations warrant.

In the meantime, enjoy this multinational issue of J&W Magazine—and see how many different places you can locate throughout its pages. From the South Pole to an Indian wedding held in England and Sweden—it's like being on a world tour, all from the comfort of your easy chair!

John A. Yena
University President
By the time this magazine has reached your mail box, Tom Bowles ’02 will have completed a five-month stint working for Raytheon Polar Services at the South Pole. He shared his experi-
ence with us in this letter.

Hello all,

I came to Antarctica because I wanted to travel to all seven con-
tinents, and working here is the best way to get there. After two months at McMurdo Station, I was asked to relocate to the South Pole for a month or so to replace a cook who broke her ankle. She has been sent back to Christchurch, New Zealand, to recover, and I have been sent to the coldest place in the world. At first, I was some-
what hesitant to accept the offer, knowing that leaving my friends and all the accommodations in McMurdo would take some get-
ing used to, but after a couple of seconds I accepted the posi-
tion. I am currently the head production cook at the South Pole, and in charge of the vege-
tarian entrées as well as much of the rest of the meal. It is really a nice change from McMurdo because I have been in a cre-
ative freedom, and just cooking scrambled eggs and French toast everyday! I thought that having fresh vegetables at McMurdo was nice, but here we get them only twice a month.

The living arrangements at the South Pole are certainly more rustic than any I have lived in for an extended amount of time. Most everyone lives in Jameways, which, if you are not

familiar, are long tents with five rooms on each side of a central hallway. The rooms are barely long enough to hold a twin bed, and there is about 2.5 square feet of space for all kinds of clothes. The walls of the Jameways are made of canvas, although there is ample insulation provided by blue foam boards and lots of blankets hanging all over the place. I am lucky enough to have a sheet on one of my walls, which gave someone before me the opportunity to make some shelves out of some scrap wood. Shelving is a true luxury. When I arrived at the South Pole I was met with some nice amenities. There was a beer on the floor (which is 35 degrees so the beer was nice and cold), a few maga-
zines, a candy bar, an alarm clock and flannel sheets. There are only 200 people here at the South Pole, so the atmosphere here is much differ-
ent than McMurdo station. Everyone knows everyone, what they do, where they’re from, and things like that. Another aspect of the people at the pole is that there is a strong community spirit. People watch out for each other, and all pitch in to help when help is needed. I’ve gone on a couple of adventures since I got here at the South Pole. Last weekend I joined up with some people who work in the cargo department. Cargo has their own snowmob-
bles and sleds and we put those to work. We were able to take two snowmobiles, but since there were five of us we hitched up one of the cargo sleds. The sled has a footrest at the back, a bar to hold on to, and enough room to hold boxes. I hopped on, and we took off. It was a lit-
tle chilly that day, -43 degrees outside, ambient temperature, with wind and chilly approaching -110 on the snowmobile. As I was standing on the back of that sled I imag-
ed that I was one of the explorers 100 years ago who came to this dasolate and harsh continent to reach the South Pole. Well, here I am, and there isn’t anything to look at for 800 miles. Imagine hiking or trekking with dogs at tempera-
tures colder than you can imagine, and never getting a change of scenery. It had to have driven people mad. There are no land-
marks, no stopping points except when your body gives out from exhaustion. But here I was, being pulled by a mechanized vehicle, standing on the back of a sled, and really, I mean really experiencing Antarctica. It is strange to temporarily call this place home, but for now I suppose it is. I am trying to make the best of my experience down here, knowing that I may never come back. I hope all of you are doing well in your respective lives.

Making the most of it at 90 degrees South,

Tom Bowles ’02

Correction
In the Winter 2002 issue of J&WMagazine, Jonathan Dennis ’04, and Bill Menahan, diverse temperature wearers, were misidentified on page 9, and Michelle Kukowski on pages 9 and 11.

J&W Magazine invites you to the editor. Letters may be edited for length and clarity. Please send letters to the editor in J&W Magazine, Johnson & Wales University, 8 Albion Park Place, Providence, Rhode Island 02903, or e-mail us at jwmagazine@jwu.edu.

Entrepreneurship Center
gets a New Home

Hot cider and memories of Larry Friedman warmed guests at the dedication in November of the new headquarters for Johnson & Wales’ entrepre-
nurship program. "There is no more clear-cut example of the indelible mark that our donors leave on our students than the Larry Friedman International Center for Entrepreneurship," Tom Wright, ’82, senior vice president for development for the University, told the gathering of more than 50 guests who attended the ceremony.

Sitting next door to Plantations Hall, the Larry Friedman Center is the first floor-anchored of the newly renovated TACOC Center for Business and the Arts & Sciences also known as the Waire Thresher & Co. Building. It houses upscale workspace, the latest in wire-
less technology, and support services that provide students, staff and faculty with the resources necessary to develop ideas into viable businesses.

The venture began with a challenge made from the Senior Commerce’s high podium of the Rhode Island State House in June of 1997 by Edward "Ned" Grace III, entrepreneur, restaurateur and president of Pledge Grace International Inc. With an audience of 200 business execu-
tives, Grace donated $500,000 to Johnson & Wales to train young entrepreneurs and issued a challenge to match his gift. Restaurant supply magnate David Friedman responded with a donation in the name of his son: Rhode Island business-
man, the late Larry Friedman.

Describing Larry Friedman, former president of PM Industries and Swiss Craft, as a man who "seamlessly blended hard work, a natural business acumen and a sparkling sense of humor," Providence Campus President John Bowen ’77 said Friedman was a man "not afraid to dream big... It is here that the future Larry Friedmans are provided the tools, the guidance and the education they need to bring their dreams to fruition," he added.

Tools, guidance and education are part of what students will need along with a strong dose of imagination to succeed, according to Matthew Kenney ’91, who spoke at the ceremony on behalf of alumni. "With launching a new ven-
ture is exciting, it can be stress-
ful, terrifying and lonely, but

Above: David Friedman at the dedication of the Larry Friedman International Center for Entrepreneurship by a portrait of his late son for whom the center is named. Left: left to right Larry Friedman Center director Ken Proudfoot, Ken Lavoie, WSU senior vice president external affairs, and Maurine Kremenski, Larry’s sister.

With a proper support network, entrepreneurial suc-
cess is virtually impossible," the adjunct professor said. Entrepreneurs practice "the art of business. Like artists, entrepreneurs start with noth-
ing more than a vision in their mind and through diligence and working with others, create something of value." Helping accomplish that is a staff that includes Kenneth Proudfoot, Center director since its inception; Associate Professor Alan Krugger, Assistant Professor Eric

Gamble ’89; Jeff Mason, entrepreneur-in-residence; Kenney, on board to teach and work through the Rhode Island Venture Cooperative to help with funding student ventures; Ann Marie Marshall, director of the Rhode Island MicroEnterprise Association, and Brian Knight of the Center for Performance Excellence. In addition, Assistant Professor Anthony Fruzzetti has a market research office on site. Associate Professor Oscar Chilibarito, an advertising lab.

“We all expect this school to be an outstanding addition to the Rhode Island & Johnson & Wales and best of the kind in the United States,” said David Friedman, current CEO of PM Industries and a University trustee. On a more personal note, the father sees the Center as a lasting memorial to his son. "Time flies and soon life is over, but leaves its shadow behind," he said. "Larry Friedman’s shadow leaves as its legacy, this center.”—Cathy Sungel
Teacher Joins Ranks of Honorees

The Florida Campus has a new honorary alumna. Billie DeNunzio, the director of the Institute of Culinary Arts at Eastside High School in Gainesville, Fla., was recognized at the Florida Restaurant Association’s salute to Excellence Luncheon in September 2002 at the Orange County Convention Center in Orlando. Florida Campus President Donald McGregor presented DeNunzio with a certificate in recognition of her outstanding achievements as a high school teacher of culinary arts. She is a graduate of Georgia College and State University in Milledgeville, Ga., with a degree in home economics. After college she began her career at Georgia Power and Light in Atlanta, demonstrating cooking equipment, working in the test kitchen, and appearing on early morning television shows. Later she took a job as a banquet manager at the Quality Inn in Atlanta in an attempt to learn more about the hospitality industry. She also wrote articles for the Epicurean Society, a magazine on fine dining.

After taking seven years off to have two children, she began her career at Eastside High School. She took a small home ec program of 15 students and through her leadership, has developed the most highly recognized magnet school program in Florida with an enrollment of 75 students and a waiting list of qualified students. In 1999, she was named first Florida ProStart Teacher of the Year and her food production students were runners-up in the 2002 national ProStart competition in Denver. This year, three of her students are finalists in the J&C/W National High School Recipe Contest—a first in contest history.

DeNunzio achieved her recognition as an outstanding teacher through her passion for excellence and her continuous pursuit of her own professional development. In addition to participating in summer institutes at the Culinary Institute of America and Johnson & Wales’ Providence Campus, she has attended ProStart teacher training sessions at the Florida Campus for the last four years. —Manuel Pimentel

First VIP Comes from Greece

The PAP Corporation, a family-run hotel business in Greece, has spent 35 years training many corporate executives in the tourism field. And for the last four of those 35 years, America’s Career College has teamed up with this Greek company in providing global training opportunities for hospitality and tourism students.

"Over the years we adopted our own training method, an efficient way of managing the human resources and information that (applies) to all students and employees that participate regardless of their nationality," says Nontita Papadopoulos, vice president and managing director for PAP. "In our attempt to reach out for valuable information regarding the demands and the needs of our field internationally, we established this very promising relationship with Johnson & Wales University. J&W shares the same philosophy that we in PAP Corp. do—tourism is a global idea—and that means that the success of the partnership is mutual."

Papadopoulos, who is responsible for overseeing four hotels, the company’s agency agreement with Aginer leather goods, a dynamic construction company, and a catering division, came to the Providence Campus in the fall as the first visiting Industry Professional (VIP). Her visit celebrated the partnership between PAP Corporation and J&W in which PAP offers J&W students co-op positions and hosts study abroad groups. PAP is also working with J&W and the American College of Thessaloniki to open a new hospitality program in 2004.

"Partnerships like ours are the most prosperous elements for the times ahead," says Papadopoulos.

As the University’s first ever VIP, Papadopoulos provided valuable insight to several classes of hospitality students, offering her philosophies and observations. The team in Career Development found the opportunity to learn more about European hospitality trends in an in-service Enrichment Program, as well as to discuss new cooperative educational programs.

"Papadopoulos was the obvious choice for our first Visiting Industry Professional," says Celeste Brantolin ’93 MS, director of career development & alumni relations for the Providence Campus. "Her wealth of knowledge regarding international hospitality trends and issues, coupled with her diverse business portfolio, brought a tremendous amount of information to the faculty, staff and students."

—Sheri Ipir

Pulitzer Prize Winner Speaks in Providence

The power and quality of the media has increased exponentially in the last 50 years and it is as much a creation of the consumer as the reporters and editors who produce it, according to Anna Quindlen, Pulitzer Prize-winning journalist. "We [in the media] hand the menu over to you. Decide what to eat, you told J&W students, faculty and staff who filled McVinney Auditorium in Providence in October 2002. As the John Hazen White School of Arts and Sciences 19th Distinguished Visiting Professor, Quindlen spoke on "Choices and Changes in the 21st Century." She compared the TV of her youth—when programming turned to test patterns at 2 a.m. and the 6 p.m. news was only broadcast in a day to today’s real-time reporting and networks and airplay for every conceivable interest. She rejected "rose-colored" perspectives that television was better in its infancy. Nor does she compare with the writing on shows like "NYPD Blue" or "Law and Order," according to Quindlen. "Children’s program- ming never approached the educational value of "Seasame Street," or even sitcoms the real humor of "The Simpsons." And while it featured some of the greatest newscasters of all time—Edward R. Murrow, Eric Seiderer, David Brinkley—the news of decades ago was essentially produced by white men for white men. It kept secrets, overlooking presi- dental indiscretions and infi- nities and ignoring the issues of women and minorities.

Since then the pendulum has swung widely, more accurately reflecting the population of the country and becoming more democratic by providing understanding for all about all. "It’s taught this generation something I never learned from the media when I was growing up—how the world really works," she said and added, "Though the media has the power to mess with our minds, it also has the power to educate, unite and transcend barriers."

And while the journalistic community scrutinizes its responsibilities and impact on the public more closely than at any other time in history, "it may be more important to examine the role of the con- sumer of the media."

Government studies have shown that the rise in greatness of children’s programming in the last decade can be attrib- uted to the demands of the marketplace. The plethora of choices, from TV and maga- zines to Internet services and movies demands consumers be more educated. "The impact of the news can be pro- found," Quindlen reminded the audience. "If you don’t like [what’s presented] the power to shape it in your hands. Don’t listen, don’t watch, don’t buy, don’t read."

In tracing the course of changes in the nation’s leading media outlets, Quindlen recalled her beginnings as a young reporter banging her 60’s-liberated prose into the editorial standards of The New York Times. Five years later it was The New York Times that had become a different paper "more welcoming to expressive renderings of the day’s events." As only the third female columnist in the paper’s history, Quindlen was the first to write in "a vein that was flagrantly female." In 1992, she won a Pulitzer Prize for her commentary and now she gets The Last Word in Newsweek twice a month as a voice of reason, sense and humanity.

Her novels, "One True Thing," "Black and Blue," "Object Lessons," "A Short Guide to a Happy Life" have enjoyed best-seller status on immor- tal lists.

Admitting that she hates to write, but enjoys "having written," she urged the audience to write as a way of freeing their emotions and defining for their children, loved ones and future generations who they are as individuals. "Writing is you forever," Quindlen told them. "If you want to be immortal, write a letter. Put words on paper. Write..."—C.S.

Gingerbread Contest

Sophomore Shanila Williams was the winner of the J&W Gingerbread Contest held on the Charleston Campus in December 2002. Prizes were provided by the Holiday Historic District Hotel.
An ACE Delivers PCs to Africa

Oliveir Gerspacher '98 founded African Distribution Company (ADC) for one purpose and one purpose alone: to help others. Created in 2002, ADC brings computers and other technology to developing nations by selling them at sig-
ificantly reduced costs.

Because of his work in Africa and his ongoing dedication to Johnson & Wales, Gerspacher was recently recognized as JWC's first recipient of the Alumni Contributing to Excellence (ACE) honor. Gerspacher, who lives in Glind, Switzerland, visited the Providence Campus in November 2002 to receive the honor, meet with professors and faculty, and discuss ideas for building a stronger connection between the University and its international alumni. In the future, Gerspacher hopes to be able to offer community service-related co-op experiences to students in the entrepreneur-
ship program who are interested in exploring Africa.

The Alumni Contributing to Excellence initiative was cre-
ated to recognize those alumni who are interested in coming back to re-connect with the University, assist with program development and share their experiences with JWCW students.

"Johnson & Wales University wants to re-establish ties with alumni and bring them back on campus," says Lori (Vasile) Zahab's '93, man-
ger of alumni relations for the Providence Campus. "Our alumni have so much to offer, whether it's life experience or career-oriented insight. Their knowledge is valuable and the ACE program is a great way for them to contribute to the growth of our students. ACE candidates not only have the ability to enlighten our stu-
dents in the classroom, but they also act as role models and a source of inspiration. It's a wonderful opportuni-
ty to bring out Johnson & Wales University."—S.L.

Students See a Face from Home in Iceland

Charleston Travel-Tourism Management students went a long way north to find some southern hospitality. During their week-long familiarization tour abroad in November 2002, 22 sophomores had the opportunity to visit the newly-appointed ambassador to Iceland, James Gaddes, him-
self a Charleston native.

"It was an honor to meet Ambassador Gaddes and to offer our students a very unique and exciting opportunity," says Jeremy W. Kiser, who serves as faculty and director of the international travel-tourism experience. After greeting the students at the U.S. Embassy in Reykjavik, the ambassador invited the Johnson & Wales cohort into his private residence for an official welcome and a presentation on tourism, fol-
lowed by afternoon tea, coffee and desserts prepared by his chef and embassy staff.

"Ambassador Gaddes made us all feel very welcome and took a great deal of time from his schedule to collaborate with each and every student on a personal level," says Kiser. "It was truly a memorable experi-
ence and one which left a very positive impression upon the minds of our student partici-
pants."

Each year the University sponsors students on interna-
tional FAM Tours where stu-
dents are assigned the task of planning, directing and coordi-
nating activities while abroad, assuming the role of interna-
tional tour planners. The Iceland tour included visits to the Blue Lagoon, Golden Circle, South Shore Region, Borganjordur Valley, National School of Tourism, University of Iceland, Reykjavik Art Museum, Skagur Museum of History and, of course, the U.S. Embassy.

—Paige Canady Crew

Winter 2003

Justice Offers Lincoln as Model of Leadership

A rough-hewn farm boy with a love for politics and a com-
mand of the law, Abraham Lincoln remains today what he was 150 years ago: "a universal individual" and a profile of a leader for eternity, the Honorable Frank Williams '02, HDR, chief justice of the Rhode Island Supreme Court, told a standing-room-only audience in Providence.

The presentation, part of the Capomacchio Lecture Series sponsored by the John Hasen White School of Arts and Sciences, offered Williams the opportunity to speak on a topic that has captured his interest since his youth. Holding aloft an American hero, Williams traced the 16th president's development from a country lawyer to arguably the greatest president in our nation's history.

Without precedents or guidelines, Lincoln navigated the turbulence of a nation at war with itself. He was vilified for being too hard and too soft, called a coward, a traitor and a scoundrel. Through it all, he persevered with an all-
abiding devotion to service and a vision for humanity. "Lincoln followed the warrior tradition," Williams says. "He understood what war-
ning felt, but he under-
stood that war was only one part of the whole man—that lovers of peace can also be warriors."

In a time before mass communication, pamphlets, and political handlers, Lincoln distinguished him-
self by his honesty, integri-
ty, commitment, and what Williams called "his genius for being a person."

In the question and answer session that fol-
lowed, Williams defined Lincoln's greatest accom-
plishment as his overriding commitment to the nation of the people, by the people and for the people he outlined in his Gettysburg Address.

Had he not been assass-
inated, the United States might be "on a much better road to what a democracy should be than we are today," Williams believes.

And would a 6'6" craggy-
Faced candidate with uncont-
ractable hair and a less than movie-idol appeal have a chance at the presidency in the 21st century?

"Williams said he would like to believe that the American public would 'invariably recognize and embrace someone with courage and integrity who was honest and sincere'—with or without a multillion-dollar advertising budget and hand-
some face—"—C.S.

Florida Honored by Career Education Group

When it comes to education in the Sunshine State, the Florida Association for Career and Technical Education (FACTE) is a powerhouse in workforce leader-
ship programs, professional develop-
ment, political advocacy and vocational training. The associa-
tion honored another prominent Florida career educator in the fall of 2002 when FACTE presented its Walter G. Clewiston Award for con-
tributions to career education to Johnson & Wales University's Florida Campus.

In selecting J&W, FACTE noted its support for public school pro-
grams and student associations centered around family and con-
sumer sciences, business technol-
ology, cooperative education and marketing programs. The associa-
tion also pointed out the campus' commitment to ProStart, serving as a training site for ProStart teachers and as the first location to host an alumni chapter of the Family, Career and Community Leaders of America. The Florida Campus partners with Miami-
Dade County schools, sponsoring shadowing opportunities and field trips for students, hosting choir competitions, providing classroom teachers and workshop sessions whenever called upon. Through scholarships and contests like A Taste of Florida Recipe Contest and the Middle School Healthy Challenge, it has encour-
gaged local students to further their education. —C.S.

Digging into Roots of Lowcountry Cuisine

This month the Charleston Campus is cocoping a major food conference that brings together the Lowcountry and the Caroli-
nes—as long as the Citadel and the College of Charleston. The conference will include panels, scholarly pre-
sentations, demonstrations and field trips, as well as numerous tastings.

"We at the Charleston Campus are very excited about our role in this conference and in helping to tell the story of the evolution and current cul-

uary practices of the world- renowned lowcountry cuisine," says Stephen Parker, president of the Charleston Campus.

We also are honored to be working together with our col-
leagues at the College of Charleston and the Citadel to ensure that this event is mean-
ingful and memorable for all participants."" —Audra, Jessica B. Harris, John Martin Taylor and Damon Lee Fowler and other experts will discuss the technol-
ogy of milling and the role of the cuisine in ethnicity, litera-
language and religion.

Robert Lukyey, chairman of the department of arts & sci-
ciences, says the academic collabor-
ação adds to the excitement.

"This is the first time that the three major academic institu-
tion in the city have worked together to sponsor a confer-
ence," he says. "This is going to be a major event attended by members of the national and local press, food scholars and ex-
ecutives, cookbook authors and—as we like to call them—foodies of every description."

—From staff reports
Big Blue Meets Blue & Gold

We all know that technology is advancing at an unprecedented pace, but a day-long demonstration at the University of Providence last fall proved that things are moving faster than we think.

Johnson & Wales University was recently selected to host IBM University Day for close to 200 technology faculty and students from Rhode Island's colleges and universities.

"We were excited when we found out that Johnson & Wales had been selected to host this event," says Edie Chorley, career development executive at IBM. "Our students and faculty were very pleased with IBM's commitment to the students of Rhode Island. This event captures both our work force development and community mission at RITEC. By exposing students and faculty to the state-of-the-art technologies at this event, we hope to enhance the technical skills of our future workforce."

Keynoter speaker David Barnes of IBM shared his views on the future of technology and the changing face of the industry. Don Stanford, of Stanford Scientific, former chief technology officer at GTECH, helped attendees explore technical career paths within the IT world.

"It was a great experience for our students to see IBM's exciting, cutting-edge technologies," says Everett Zavattini, dean of the School of Technology—a great opportunity not afforded to many students around the country.

Industry experts from IBM addressed issues like Web services and Linux. Participants also learned about IBM's role in the future of technology. At the end of the day, students had an opportunity to network with business leaders and gather information about internship programs.

-Alan Hsioan

Alumni Web Site Launches with Syratech's Help

In October 2002, Johnson & Wales honored Leonard Florence '88 HDR, chairman of the board of Syratech Corporation, for his strong commitment to J&W. Florence's generous contributions to the University were instrumental in launching the new alumni Web site and other projects. Over the past several years, Florence and Syratech International Silver Company, a conglomerate of gift and houseware manufacturers, have been avid supporters of the University. "We are pleased to partner with Johnson & Wales University to enhance your students' education, and support the hospitality and culinary industries," says Florence. "Your practical approach to education is truly hands-on. This is something that we also believe in."

"Dr. Lenny Florence is not only a successful businessman and entrepreneur, but also a leading philanthropist," says Rick Tarantino, executive director of advancement and annual giving. "His dedication to helping others constantly shines through with his warm and friendly personality. He is a true champion; we are grateful to have him as a leading philanthropist in our University family."—S.F.

Culinary Library Opens with "Magic of Menus"

At the opening reception, Feingold remarked that menus have evolved from a simple listing of the food available to a genre, one that reflects a diversity of ethnic cuisines and socioeconomic groups. They serve as a prologue for the theatrical performance of a meal. She began collecting menus 36 years ago as a way to "keep the memory of a joyful experience alive. Menus help you to remember special events, and the people who came to the table."

For the past year, Feingold worked closely with Helena Rodrigues, dean of University libraries, to organize the Harborside collection and digitize images of menus that are now available to students to use as reference materials. Barbara Janson, director of the Culinary Library, will oversee the collection.

—Mercedes Moore

Clockwise starting above:
From left, Cornelia Henry '83, Helena Rodrigues, dean of University Libraries; Leah D'Alfonzo, dean of academic administration; Barbara Janson, director of the Culinary Library; Christine Thompson, assistant dean of the John Hower White School of Arts & Sciences; Paul McRee, associate dean of food service academic studies; and Brandon Lewis '94 at the unveiling ceremony for the menu: Modern Diner menu cover and inside spread; bookmark for "The Magic of Menus" exhibit; bonne ton tray with "The Menu as Metaphor"; and Rainbow Room cocktail menu.
THE WINNERS!

Andrea Schulte ‘90
The Best of Shive grand prize of $10,000 went to Andrea Schulte, who created a Molten Chocolate Biscuit O’Clock with Orange Chocolate Ganache. A graduate from the Charleston Vocals School, Schulte is a pastry chef at the Campus Smith. Schulte is a pastry chef at the

David Loofaro ’97
David Loofaro won the $5,000 first prize in the Apple Pie category for his Cubo Libre Miniature Park. A graduate of the Contessa’s School of Cucina's Cucina Sweet Potato Succotash/Cucumber Almond Soup. A graduate of the Providence Campus, Loofaro is a line cook at James in Tucson, Ariz.

Jean-Jacques Dietrich ’94
Jean-Jacques Dietrich won the $5,000 first prize in the Pastry Dessert category for his Country Pudding with Bacardi and Rum Brandy. A graduate from the Providence Campus, Dietrich is a professor at the College of Culinary Arts at Johnson & Wales.

Bacardi Chooses Recipes that Rule

Rum was the word at the 5th Annual Bacardi Recipe Contest and Reception held on the Denver Campus in October 2002. Ten finalists were chosen from more than 250 J&W alumni who entered the annual competition. Judges included Monica Parcell of Bon Appetit magazine, Charlene Lyons of Ebony magazine and John LaMonte of WJUN National Public Radio. Look for details on the Bacardi Recipe Contest in the fall 2003 issue of J&W Magazine.

Business Forum Centerpiece of Sweden Celebration

Plans are in the works to include the Göteborg business community in the celebration for the 10th anniversary of Johnson & Wales' Sweden Campus. James Palermo, vice president of corporate real estate and security for Bank of America, will be the featured speaker at a forum on "How to Make a City Rise to Its Potential," along with Anders Kallstrom, vice president of Vansvenska Industri och Handelshemmen, co-host of the event.

Swedish Campus Director Kathleen Parchesco says the topic was selected to draw interest from city planners working on revitalization efforts and to encourage the community to be actively involved in the coastal city's downtown area. "By hosting this event, we celebrate our cooperative relationship with business, education and community and renew our commitment to the continued growth of Göteborg and the Western Sweden region," says Parchesco.

Parchesco will speak on cycles of city center development: birth, deterioration and revival; the rise of city planning and the challenges of funding change; the role of public-private partnerships as a tool to bring about change, and the importance of leadership in bringing about city center change.

The afternoon forum, to be held on Thursday, April 10, will lead into a gala evening cocktail reception at the Radisson SAS Park Avenue Hotel in Göteborg for J&W alumni and friends. C.S.

JOHNSON & WALES UNIVERSITY

SWEDEN CAMPUS

40th ANNIVERSARY

Charlotte Shouts

Johnson & Wales roared into town as part of Charlotte Shouts, a month-long arts celebration held in Charlotte, N.C. As part of the festival, Gateway Village in downtown Charlotte was transformed into the Culinary Arts Pavilion and J&W joined forces with The Campus Group NAD (North American Division) to showcase culinary talent from around the country. Randall Andrews ’92, a personal chef to celebrities in Los Angeles, was just one of the chefs representing the school while giving demonstrations.

"It was such a pleasure to be involved in this exciting and well-attended event," says Andrews. "The city of Charlotte is really welcoming JWU with open arms." Chefs Ed Brown of the Sea Grill in New York and Tom Condron ’88 of Harper’s Restaurant in Charlotte were also on hand to demonstrate their talents. Steve Casarino ’79 and Lee Genovese ’77, a.k.a. The Clever Cleaver Brothers, flew in to help entertain the crowd.

The Charlotte Campus helped coordinate the event with Campus and Charlotte Center City Partners. Cindy Parker, executive director of development and campus relations in Charlotte, spearheaded the planning.

"I was really impressed when I saw the transformation of Gateway Village," says Parker. The Culinary Pavilion was a first-class venue. I was truly proud of the quality of work and great pride I saw in our students, faculty and staff.

Thirty students, four teaching assistants, and four staff and faculty from the Charlotte Campus headed to North Carolina to help make the dream of the Culinary Pavilion a reality, assisting the Compan and restaurant chefs in demonstrations, competitions and cook-offs.

The Charlotte Center City Partners wanted to put Charlotte on the culinary map and, thanks to Johnson & Wales and The Campus Group, it was a success. Thousands got a taste of Johnson & Wales and how its presence will change the landscape of the city.

—From staff reports

Neighborhood Ministries: J&W is a "Good Neighbor"

Johnson & Wales University recently received the "Good Neighbor Award" from the South Providence Neighborhood Ministries (SPNM) at the group’s annual Fund-raising dinner. "It is an honor to accept this award on behalf of the almost 9,000 students and more than 1,400 employees at the Providence Campus of Johnson & Wales University," said John J. Bowen ’77, president of the campus. "South Providence Neighborhood Ministries is a great organization. We have had a very long partnership with them and look forward to continuing to work with them in the future.

SPNM is a nonprofit organization whose mission is to meet essential needs, enhance the quality of life for children and adults, encourage a sense of self-worth and self-sufficiency, and foster community pride in a neighborhood of diverse ethnic, racial and cultural backgrounds.

Through the Feinstein Community Service Center, Johnson & Wales volunteers provide cooking and nutrition classes to community members as well as food for neighborhood health fairs. Each summer, representatives from the University bring the Veggie! Out program to SPNM’s produce distribution sites to help families, particularly those on fixed incomes or on nutritional risk, learn to cook and eat more locally-grown, fresh produce. Additionally, faculty and students volunteer regularly at SPNM’s youth programs, Louis Place, teaching computer skills, coaching sports and helping with homework.

"Johnson & Wales volunteers are a constant reminder that college is an attainable goal and that everyone has something to teach," said Wanda Michaelson, executive director of SPNM, at the dinner.

—Stacie Demarrais
Marketing Students Meet with Top N.Y. Executives

A World Wrestling Entertainment (WWE) smackdown would be memorable in and of itself. But for 20 marketing students from the Denver Campus it was a small part in a large and impressive trip to New York where the students met with executives from several marketing and communications companies. In fact, says Denver marketing professor Mark Brand, “The trip was memorable from several perspectives. First and foremost, it gave the students an inside look at the senior-most levels of several media and marketing firms. We met with no executive under the senior-vice-president level. The students heard what it took to ‘make it in the Big Apple’ and found it quite close to what they were told in their classes.”

The trip—just four days long—was packed with meetings. The students heard from Steve Nazaruk, the corporate marketing director of Southern Progress, the division of AOL/Time Warner that publishes Southern Living magazine; John Carlo and James Rotchchild, the senior sales executives; and vice president of sales North America respectively for WWE; Steve Rogerson, the senior director of RLX/Polo Ralph Lauren; David Cohen, the general manager of MTV2 and Susan Zirinsky, the senior executive producer of “48 Hours,” and senior marketing recruiters at the firm of Heyman & Associates. Zirinsky wowed the students with stories of her experiences dating back to the 1976 presidential election and including her travels with Presidents Carter, Reagan, Bush and Clinton. “Her stories brought home a degree of history for the students,” says Brand. “She clearly captivated their attention with stories and probably will serve as a role model to several of the female students.”

The students were exposed to a full range of marketing efforts, particularly in their meeting with the WWE executives. “While the students were familiar with the WWE, “ says Brand, “they were really amazed by the media hold that the company has in terms of scope of outlets: pay-per-view, live shows, Internet, print, record label and motion pictures.”

But Brand feels that the students gained a positive impression on the executives as well. “Due to the unique approach we take in job training, through examinations but also through critical thinking and papers, the students were able to ask very insightful questions. They engaged with the speakers from the very onset of each meeting. At the executive recruiter’s, the two senior vice presidents commented on how professional the JWUers were in asking the right types of questions and having not only professionally appropriate resumes, but in having business cards that reflected a seriousness in their approach to their careers.” — From staff report.

Alumnus ‘Makes It Work’ in Job Training Program

Michael Macioci ‘96 runs a kitchen with a revolving door. Since opening his establishment six years ago he has seen 300 people come and go, but he’s never discouraged. In fact, he’s overjoyed. Macioci’s kitchen is actually The Genesis Center’s Culinary Arts Training Program in Providence, an initiative that he created after completing a 12-week course at the center while studying for his master’s degree at Johnson & Wales. The program, which teaches entry-level culinary skills to adults, is partially funded by Making It Work, a collaborative effort between United Way of Rhode Island and the Rhode Island Human Resource Investment Council that strategically links job training with human services.

“With a broad training in the preparation of hot and cold meals, buffets, delis, and desserts, past graduates of Macioci’s program have been able to find permanent employment as banquet managers, cooks and kitchen staff in hotels, restaurants and in 1995. The Genesis Center’s Culinary Arts Training Program has an 87 percent job placement rate, and is ranked first of only four other programs in the state like it.”

“Making It Work really provides a holistic approach to job training and placement,” says Macioci. “After the students complete the classes, Making It Work continues to support them by financially aiding them to get uniforms, kitchen knives, transportation vouchers, or whatever they need to eliminate the barriers that might stand in the way of their self-sufficiency or prevent successful, full-time employment.”

Chef Mike, as his students call him, runs his program as an intensive 12-week course from 8 a.m. to 3:30 p.m. every day. As part of their hands-on training, the students in the class prepare, cook and serve three daily meals for the center’s day-care program, as well as the full-service cafeteria that feeds all of Genesis’ students and teachers. With a broad training in the preparation of hot and cold meals, buffets, delis, and desserts, past graduates of Macioci’s program have been able to find permanent employment as banquet managers, cooks and kitchen staff in hotels, restaurants and in 1995. The Genesis Center’s Culinary Arts Training Program has an 87 percent job placement rate, and is ranked first of only four other programs in the state like it. “We’re so proud of all our graduates, and we look forward to seeing what the future will bring for them,” Macioci beams. —From staff reports

Community Service Reaches Rapid Boil in Denver

Community service is a priority at Johnson & Wales—important enough, the University believes, to be required of all students. But one student came to J&W literally bubbling over with the need to do for others. Donny Edison, a sophomore at the Denver Campus, has raised more than $47,000 for individuals in need over the last few years putting on Cajun boil dinners.

Edison’s Cajun boils are a sight to see. Nine large stainless steel pots sit on large propane burners. Each pot is filled with seasoned water into which go corn-on-the cob, sausage, potatoes and crab legs or shrimp. His guests pay a minimal fee for the pleasure of helping others while helping themselves to the feast.

The first time Edison ran a Cajun boil to raise money was for his junior prom. He raised $500 from just 60 people. He doubled that with his second and was up to $1,500 with his third. When he was a senior in high school, Edison, with the help of friends and family, organized a Cajun boil for a high school football player who had been paralyzed during a game. The student collected $2,000 for the young man and his family.

Since coming to J&W, Edison has enlisted the help of his fellow students in the J&W Leadership Academy, a highly selective leadership development program run through the Community Leadership Institute at the Denver Campus. The group pulled together last November to help Edison produce a Cajun boil for a little girl named Pamela Rowland and her family. Pamela was born legally blind and then became paralyzed after a blood vessel ruptured in her back. More than 300 people attended the dinner in two settings, raising more than $12,000 for the footers.

“I think it’s important to do these Cajun boils because it helps you to put life into better perspective,” says Edison. “Every day we take life for granted and we never really stop to think about other things. Helping other people really helps you realize how fortunate you are and how precious the things around you are. I also think that it is great to volunteer, and that there is nothing stronger than the heart of a volunteer.” —From staff reports

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J&W sophomore Donny Edison produces fund-raising dinners for people in need.

Denver Campus sophomore Donny Edison produces fund-raising dinners for people in need.
Alumni Reception in the “Big Apple”

J&W hosted its annual alumni reception at the Waldorf-Astoria in November 2002, in conjunction with the New York Food Show. The theme of the alumni event was “Bridge the Distance—Connect in NYC” and connections were made with more than 600 alumni and friends of the University in attendance.

Top: Left to right, Abil Butt ‘98, Maria Haynes-Coleody ‘99 and Ken Levy, senior vice president of external affairs for the University.
Center: Fall colors and scores of alumni filled the Waldorf’s Sunlight Room.
Right: Hamim Gomal ‘90 and Iari (Keshia) Zobetta ‘93, manager of alumni relations for the Providence Campus.

Left: Left to right, Jessica Rogers ‘94, Christina Song ‘97, Mark Webb ‘98 and Kristen Rogers ‘97
Right: Left to right, Amy Cooper ‘94, Greg Gilroy ‘94 and Jordan Clingman ‘99

Florida Celebrates 10th Anniversary

The Florida Campus marked its first decade with a gala celebration at the Diplomat Hotel in Hollywood, Fla., in November 2002 featuring the Florida Philharmonic Orchestra and Grammy Award-winners Peter Nero and Nestor Torres.

Left: Grammy Award-winner Nestor Torres entertained on the stage.
Below: Center photo, left: Grammy and Emmy Award-winner Peter Nero congratulated Florida Campus President Dan McGregor.
Bottom, David Doegel and Barbara Doegel, owners of Abel Gower Enterprises.

Above: Seated from left, Joan Maddaloni, Martin Maddaloni, general president of the United Association; Florida Campus President Donald McGregor and Linda McGregor.
Standing from left: Mary Pimental, Manual Pimental, senior vice president of University Relations; Tom Patchell, secretary of the United Association; Lucy Lujan, Providence Campus faculty; Nancy Magal, president United Way Miami and his wife, Alcides Magal.
Right: From left, Peter Gammons, R. Kirk Landman of The Kirk Foundation, and Brenda Bennett, senior advancement officer of the Florida Campus.

From left, Jeff Dosal ‘96, Mark Aiken (of Miami), Karen Miller ‘94, Debra London-Haron ‘90, Pago Valley Grill, Matthew Lloyd-James ‘96, Karen Schmidt ‘96, and Cathy Hugentobler and Peter Jones, director of contract education services at the Florida Campus.

Florida Campus Alumni Gather

The North Miami Alumni Association got together in October at the Diplomat Country Club in Hollywood, Fla. IUW alumni, faculty, staff, industry professionals and Florida educators were all on the invitation list and more than 255 guests attended.
America’s Best Sommelier

In less than one month’s time, Virginia Philip ’92 garnered two of the most respected accolades in the food and beverage profession. After passing a series of grueling exams in London, she earned certification as Master Sommelier to become one of only 106 in the world—just 10 of them women. Weeks later she took her skills to New York for a three-day competition sponsored by the American Sommelier Association (ASA) to be awarded the title of Best Sommelier in America.

“Those back-to-back triumphs are an extraordinary feat by any standard—it’s almost unheard of,” says Nick Velardo, director of food and beverage at The Breakers Palm Beach. Philip presides over the resort’s 20,000-bottle collection, oversees its 7,500-bottle Display Wine Cellar and two others on the property and maintains a list of 1,250 selections for the resort’s L’Escalet restaurant.

Virginia Philip ’92

“People don’t understand the level of training and knowledge that is required to succeed,” Philip says. “It’s especially important to have the support of your professional colleagues and family.” Her husband scores higher on that list, encouraging her and testing her through every phase of preparation, she adds.

It takes far more than the ability to sniff, swirl and discern the accurate origin of a French pinot noir to go nose to nose with experts.

“A lot of high-profile people don’t apply, as it’s risky to put your reputation on the line,” Philip notes. While she’s not the first woman to compete or earn the distinction of Best in America, Philip was moved by women from the audience who voiced their personal appreciation for her courage—thanking me for going for it—their gestures truly expressed what I hoped to prove.”

Before joining the staff of The Breakers in 2000, Philip, who earned her degree in hotel and restaurant management at the Providence Campus, worked as a wine buyer and sommelier for a major wine retailer in San Antonio, Texas, and at a number of upscale establishments in Colorado and Texas. “Ultimately the goal of the sommelier is to meet and exceed guests’ preferences and to have a hand in enhancing their overall dining experience,” Philip says. “Reading the guest and anticipating their needs is always the most difficult part of the job.” —C.S.

Alumnus Spearheads Sept. 11 Fund-raiser

S cott Bassin ’10 experienced shock and disbelief like everyone else on Sept. 11, 2001. When he went home to visit family in California that Christmas, he, his brother and Stephan, got talking about what they could do to help the families of victims, particularly those from Windows on the World.

“We’re not talking about people with million-dollar life insurance policies here,” says Scott Bassin. “Being in the culinary field myself, I wanted to help them.”

Both supported collecting signatures of chefs from the East and West Coasts on a poster he created in celebration of the 50th anniversary of the 1939 World’s Fair in New York. The brothers thought they would then be able to sell the collectible to raise money. After Stephan secured several signatures in San Francisco, Scott took the piece to Aspen, Colo., for the Food & Wine Expo. As word spread, renowned chefs started to seek him out, wanting to add their names to the poster.

“A lot of people were willing and excited knowing it was going to Windows of Hope and to help a lot of families,” Bassin says.

When Bassin left Aspen, his brother’s art career took the form of more than 40 chefs, winemakers and sommeliers such as Andrea Immer, Wolfgang Puck, Jacques Pepin, Todd English and Mario Batali. Bassin also left with Julia Child’s phone number, given to him by Pepin who was sure the culinary grande dame would want to be a part of the effort. When Bassin called her, she invited the brothers to one of her birthday celebrations and added her name to the poster—thus giving it an even 50 signatures.

Bassin met with Michael Lomonaco, the former executive chef of Windows on the World in October 2002, and with the administrators of the Windows of Hope fund, the charity created specifically for the restaurant’s families. Gratefully, Lomonaco and Windows of Hope accepted the poster and plan to auction it with other fund-raising items on Ebay this spring.

From staff reports

Norfolk’s Nicki Nixon Gives of Herself to Students—and Stray Animals

By Jennifer Brouillard

Growing up on a farm in Hertford, N.C., Nicki Nixon learned from a young age to respect and appreciate animals. She was responsible for taking care of dogs, cats, horses, sheep, cows, ducks and chickens. So it seemed only natural that this Norfolk Arts & Sciences department chairperson became one of 300 volunteers with the Virginia Beach Society for the Prevention of Cruelty to Animals (SPCA).

Nixon’s involvement with the Virginia Beach SPCA began a few years ago when her cat caught a baby rabbit. She was able to get the wounded animal away from the cat and called the SPCA. They suggested she take the bunny to an SPCA wildlife rehabilitator, a person who helps animals for free or from funds donated to the SPCA for its rehabilitation program. From there Nixon found out more about the organization.

Nixon learned that the Virginia Beach SPCA is the only shelter in South Hampton Roads (home to almost one million residents) to accept every animal brought to them. They also investigate nearly 200 lost or found pets per report each week. Approximately 25 percent of the animals are turned in by active members of the military.

To do her part, Nixon transports animals to wildlife rehabilitators twice a week for people like the elderly who won’t or can’t move them. Transporters report to the SPCA daily just before closing to find out what animals need to be picked up. Then they deliver these animals to the wildlife rehabilitators. Rehabilitators set wings and legs and administer antibiotics to heal the injured animals.

Sometimes there are surprises. One elderly woman reported that she had a bird about the size of a pigeon. When Nixon arrived with a cage the appropriate size to transport the small bird, she discovered it was an osprey the size of a full-grown duck. She managed to transport it with a towel over its head, getting it treated for the water it had in its lungs, and see it released back into the wild.

“On one trip in the spring,” Nixon recalls, “I had 21 baby birds from cardinals to mourning doves, all in need of a surrogate parent. My husband, Keith Mathews, usually makes the get-em runs with me. We’ve picked up everything from penguins to possums! He just asks me to try not to keep them all.”

Volunteering for the Virginia Beach SPCA is not the only way Nixon helps in her community. Five years ago, she learned about Christmas in April, a nonprofit organization with branch offices across the nation that rehabilitate the homes of low-income and disabled seniors. She discovered that a branch was beginning in Norfolk, and she has participated every year since. In its first year, Nixon’s local Christmas in April renovated five homes. Last year, that number grew to 15.

“It’s very rewarding, not to mention hard work,” Nixon notes. “Our project this year actually occurred in July, and boy, was it hot: 90-plus [degrees] that day with our usual high humidity, but we got the job done!”

Before becoming actively involved in Virginia Beach community service and teaching, Nixon received her B.A. in English from North Carolina State University. She began her career as a journalist for a small weekly paper before entering the advertising and marketing field. She pursued and received her M.A. in Communications from Norfolk State University.

Nixon’s love of learning turned into a love of teaching when she took a Dale Carnegie effective speaking course. It made such a difference in her life and in other students’ lives, she decided to teach it to continue making that same difference. In 1990 she switched careers by becoming a Norfolk adjunct professor teaching “Psychology of Success.” To supplement her income in teaching, she became a career development counselor, until a full-time teaching position opened in 1999. She has taught courses in professional development, communications skills, foundations of leadership studies, and business ethics.

“The students [at J&W’s Norfolk Campus] are great and hard-working,” Nixon observes. “Most are going to school while working full-time jobs. They have a dedication to what they are doing, and almost all of them give 100 percent.” It’s a dedication much like Nixon’s own.
The Toughest Job They’ll Ever Love

You’ve got your degree in hand and you’re looking for an adventure. Where do you go next? For these three Johnson & Wales graduates, the answer was the Peace Corps.

By Stacie Domenais

In 1961, President John F. Kennedy challenged young Americans to join “a grand and global alliance ... to fight tyranny, poverty, disease and war.” From that challenge, the Peace Corps was born and more than 165,000 Americans have gone into service around the world. Here are the stories of three Peace Corps volunteers—Johnson & Wales graduates all—who hadn’t yet been born when President Kennedy spoke those words, but answered his call nonetheless.

Teaching Women in a Man’s World

Nathalie Gamache ’98, a native of Willimantic, Conn., and a graduate of the international business program, “wanted to really feel how people lived” and so she joined the Peace Corps. She found herself in Sohoo, a small village in Cote d’Ivoire, West Africa, where she worked with the regional health center staff, village health workers, community leaders and others as a business development advisor. A great part of Gamache’s job was to change the village girls’ perceptions that their career options were limited.

“In a village [like Sohoo], the only professional women a girl will see are teachers and midwives,” she says. “And the girls are given the impression that that is all there is to be if you want to get out of working in the fields.” She also notes that because girls are often needed at home to look after younger children or help with household chores, few are encouraged to go to school.

In an effort to show village girls that there are other options, Gamache designed a Girls’ Club curriculum to teach life skills, health education and team building to middle school girls. Additionally, she worked with four other Peace Corps volunteers to organize a week-long Girls’ Empowerment Camp for 22 village girls. The camp helped the girls focus on having an objective and finding ways to reach it. One of these objectives was climbing a small mountain in Korhogo, the cultural capital of Cote d’Ivoire. Although the mountain took only 30 minutes to climb, many of the girls had never approached it, nor did they believe it was possible. “It was hard, they were sweating and thirsty,” she says. “But once they got to the top they felt really good about what they had done.”

Gamache also worked with older village women, involving them in initiatives such as a women’s cooperative where she taught business practices to help the group gain funding and training in new gardening practices.

Gender roles in the African village were very obvious to Gamache and dictated just about every part of daily life right down to the way meals are served. Men and women always eat separately, for example, and women wait until the men finish before beginning their meal. And yet, says Gamache, the men of the village showed her a respect that they did not show village women, inviting her to eat with them and participate in meetings that were attended only by men.

Gamache’s Peace Corps experience gave her “an appreciation for the basic things in life,” allowing her to enjoy the beauty around her, sit and read a book and to really get to know people. Her tour in the Peace Corps also clarified for her that while the pace of life in the United States is very hectic and often business-focused, in West Africa the focus is more on family and survival.

“If there was a funeral, I had to accept that meetings would be cancelled and nothing could happen [that day]. Family was number one and a funeral meant that the whole village stopped what they were doing to support the family and since I was now part of the village, I did the same,” she says. “When it rained, I had to accept that everyone would choose the fields over my projects. I was only there temporarily and they knew that. Their lives depended on their fields.”

After serving the required two years, Gamache signed on for a third and was selected as a Peace Corps Volunteer Leader in Korhogo, where she administered the Peace Corps regional...
Building Bridges in the Classroom

For many who hear "Peace Corps" and think crop fields and river dams, Nathalie Gamache's stay in a small African village typifies the Peace Corps experience. But Tristan Hayes '97 had other ideas. His interest in the Peace Corps was piqued at a Johnson & Wales Career Day where he talked with a representative about business consulting and other activities in Eastern Europe. After completing the application process, Hayes was accepted and off to volunteer as a teacher in the Ukraine.

Upon arriving in the Ukraine, Hayes, who grew up in Las Vegas, Nev., was assigned a host family with whom he lived until he mastered enough Ukrainian and Russian language skills to survive on his own. After three months of training, he moved to Berdyansk, a small city located in the southeastern part of the country on the Sea of Azov, where he taught marketing and economics at the high school and first-year college level. He also worked with the local mayor and the administration to create student internships programs and improve relations with Berdyansk's sister-city of Lowell, Mass.

Hayes, who earned his bachelor's degree in marketing at Johnson & Wales, says teaching in the Ukraine was a difficult but enlightening experience. "Being a foreign teacher with no ability to enforce grades did not immediately create an environment of mutual respect," he says. "The school system is structured where teachers dictate what to do and do not allow students to question anything. This did not jibe with my philosophy and did not work well when trying to invoke creative thinking in a marketing class."

Hayes highly recommends traveling overseas in any capacity, but said that experiencing the world Peace Corps-style, where you live like the locals for a significant period of time, builds mutual respect that cannot be experienced otherwise. "The secret to really enjoying Peace Corps is to enter the country as a sponge and soak up as much as you can," he says. "To go in thinking you know everything or you know more than the locals you're there to help will only lead to dissatisfaction with the job."

Hayes completed his service with the Peace Corps in May of 2002. He is currently completing his master's degree in public policy at Duquesne University in Pittsburgh, Penn., and working as an assistant program manager for the Allegheny County Department of Economic Development. Because of his experiences in the Ukraine, he hopes to someday work for a governing body that could build business relationships with Ukrainian business owners, or for a company that builds community engagement within cities throughout Eastern Europe.

"Overall, the experience was rewarding and I miss many of the people with whom I shared numerous days," says Hayes. "Playing chess with the retired men by the Sea of Azov talking about old days was enlightening; but I never won a game."

Encouraging Entrepreneurship in Students

Like Tristan Hayes, Anjelina Maria Buenetto '99 from Devine, Texas, knew early on that she wanted to join the Peace Corps. She decided during her sophomore year that she would apply when she graduated. After graduating with bachelor's degrees in international business and marketing, she left with 30 other Americans for Cotonou, Benin, West Africa.

Through her work in small business development with Junior Achievement International, Benin region, Buenetto helped run entrepreneurial programs at the primary, high school and college levels. She says the work transformed her business and marketing education into experience and skill. "On a daily basis I was in an international economic area, communicating with foreigners from all over the world — China, France, Germany, Japan—with different political and business affiliations."

Buenetto's experience was unique in that she did not work in a village, but rather in the economic capital of Benin. During her Peace Corps service, she joined Junior Chamber International, a group dedicated to developing the leadership and entrepreneurial skills of young people, as well as a sense of social responsibility necessary to create positive change around the world. "This helped me make more business connections in the community while improving my French," she says. "I understood the community I lived in more than simply working in an office with my local NGO (non-governmental organization)."

In her last year, she served as assistant treasurer of the chapter in Cotonou.

"I loved my job in West Africa, made lots of contacts, learned and talked professionally as well as personally," says Buenetto. She says she used many of the skills she learned at J & C including human resources and time management, budgeting, finance, marketing, advertising, and public relations.

"I hope more students go into the Peace Corps," says Buenetto. "It is the best way to get a first-year overseas assignment without waiting for a local company to send you. I have met more foreigners, Americans and politicians than if I would have remained in the U.S. When I was in West Africa, I confirmed my career goals and expectations to a much stronger point."

While culture shock can be an issue for Peace Corps volunteers, Buenetto had no problem. She is second-generation Mexican-American and says that in many ways Benin reminded her of Mexico. "I felt at home [in Benin], like with my Latin friends. I went to West Africa to learn about another culture, but in fact found it was so similar to Mexican culture."

Following her Peace Corps experience, Buenetto went on to teach Business English and International Marketing at the Jinlin Institute of Chemical and Conversational English for Hello School in Beijing, China. She is currently living in Hong Kong where she works as a language consultant.

A Professor's Perspective

Along with running with the bulls in Pamplona and writing a book, Ken Proudfoot, director of the Larry Friedman International Center for Entrepreneurship had joining the Peace Corps on his list of things to accomplish in his lifetime. In 1974, he was accepted to the Peace Corps and made that dream reality.

Proudfoot spent four years as a Peace Corps volunteer, beginning his journey in Peru. Shortly after he began his service, the United States suspended Peace Corps service in Peru. So, he returned to the states until he was reassigned to Chile, where he stayed until 1978.

In Chile, Proudfoot worked in commercial fishing and whaling, assisting fisherman's coops in marketing their products. During the time of his service, Chile was under martial law. Proudfoot says that seeing tanks come down the street to enforce the 8:00 p.m. curfew gave him a definite case of culture shock, but that the return to the United States after four years was just as shocking. "It wasn't like today. [Peace Corps Volunteers] can keep in touch with family and friends by e-mail," Proudfoot says his Peace Corps experience changed the world, particularly the United States. "The only true way to see the United States is not to be here," he says. "You develop an appreciation for this country. If you have any question about why people want to emigrate here, you understand real quick." He explains that the distinct class system in many foreign countries leaves many of the natives without hope. "If you are born poor, you are poor your whole life. We don't accept that here."

Proudfoot also stresses that the Peace Corps is not just for young Americans. "You don't have to be in your early 20s to join the Peace Corps. I served alongside people who were 85 years old," he says.

Proudfoot's Peace Corps experience left him wanting more of the world outside of the United States. Since completing his service in 1978, he has traveled to 40 different countries.

Keeping the Benefits of Experience

"The Peace Corps gives individuals a two-fold opportunity," says Edie Chorney, executive recruitment planning specialist for business and technology in the Career Development office. "(First), to explore and understand different cultures and mores, as well as to grow personally and spiritually in learning how to live on a daily basis with a totally different cultural and political environment."

What's more, Chorney says, "The Peace Corps experience molds the volunteers into better individuals and leaders who will have a much better understanding of the human resource population they may someday lead."

Viveiros, director of international programs in the College of Business, also believes that the Peace Corps is an excellent stepping-stone for students looking to succeed in international business, from both a personal and professional perspective. "From a business perspective, if I were an employer and saw that [a candidate] had the Peace Corps on his or her resume, all things being equal, I would definitely take a closer look at that student. It shows that the student has gone above and beyond the call of duty, learned new skills, taken risks. It is a tremendous asset to have on your resume," says Viveiros. On a more personal level, he says, "I always wanted to join the Peace Corps. I tell students to do it while they are young, before they have a mortgage and [other responsibilities]."
Charleston celebrates 20 years of J&W graduates in South Carolina

By Paige Camaday Crone

Loosely it sounds like the folks at the Charleston Campus have been humming a lot of Sgt. Pepper's Lonely Hearts Club Band. You know how the Beatles tune goes: "It was 20 years ago today..." The campus, you see, is celebrating its 20th anniversary and, last October, threw a weekend-long party to cap the commemoration.

It was Betty Nix, store-room director at the Charleston Campus who noticed the date first. Nix, whose husband, Joe, was part of the first graduating class remembers saying, "It sure would be great if we could somehow celebrate that and recognize those in this special class." Betty planted the seed, and there it was.

That "special class" as Nix called it grew out of a program Johnson & Wales had started in the late 1970s when the then-Colege was asked by the United States Navy to provide culinary training to its submarine cooks at nearby bases in Newport, R.I., and Groton, Conn. The program proved to be so successful in New England that, in 1981, it headed south to Charleston, S.C., where Johnson & Wales trained cooks at military bases in that area. The soldiers also were offered the opportunity to pursue a two-year degree in culinary arts.

Joseph F. Riley, mayor of Charleston both then and now, was impressed with the success of the program and worked with J&W administrators to develop a full-fledged campus in the city. The Charleston Campus opened its doors to non-military students for the first time in 1984.

From those beginnings the campus grew, and so it seemed natural to make the anniversary celebration part of a whole weekend of events to honor not just the first graduates but all of the graduates. Soon there were plans of a Navy Dinner followed by a day of alumni cooking demonstrations, classes and cook-offs; an outdoor gala with a Tuscan street festival theme catered exclusively by J&W alumni; a golf tournament, and finally, Career Day.

All that said, there were meetings and mailing lists, and ads to find "missing" alumni of the first class. And when the weekend arrived, it did so with shipmates, teachers and staff gathering in the campus dining room. There were hugs and laughs, bellows and tears as all of those involved in the first class 20 years ago reunited.

After plenty of picture-taking and a delicious meal coordinated by Chef Steve Nogle, who taught these men 20 years before, Charleston Campus President Stephen Parker called U.S. Navy Retired Master Chief Petty Officer Carson Burgess '83 to the podium. Officer Burgess spoke of humble beginnings that were short on class space and supplies but that produced many great memories.

"When I learned that Johnson & Wales was holding an alumni dinner for the first graduating class, I got all excited and couldn't resist the opportunity to tell other people how Johnson & Wales got started here in Charleston, South Carolina, and that we were the first true graduating class," said Officer Burgess to his classmates. "One of the hardest working people I have ever met is Mr. Steve Nogle. Steve, I do not know how you keep the pace. Steve taught us in the classroom and in the lab. We could have been known as the "Traveling Gypsy Culinary Arts School". Each Saturday and Sunday, we had to pack up all of our stuff and take it to Chieora High School, or the Office's Club, or Market Place Chapel. At the end of the school day, we put everything back in the van and took it back to the storage warehouse. We should have put a sign on the van that read "Johnson & Wales Culinary Arts School on Wheels."

Each returning graduate was honored with a Johnson & Wales "First Class" commemorative medallion and certificate. The men then shared their memories, many speaking of those who had worked to found the campus 20 years ago, including Ken Levy, the University's senior vice president of external affairs, and retired U.S. Navy Admiral Albert Baciacco. Admiral Baciacco spoke of his own memories and then presented the Charleston Campus with a beautiful rendering of the Cold War Submarine Memorial being installed on Patriot's Point in Mount Pleasant, S.C., across the Cooper River from the Charleston Campus. (The memorial was dedicated in December 2002.)

As a slide show began of this class 20 years ago at work in chefs' uniforms, everyone felt very nostalgic and grateful to be...
honored by the school they helped to shape. It was a very special evening full of camaraderie, but this was only the beginning of the celebration.

A crisp, cool day set the tone for the Alumni Fall Festival that took place on the campus the following day. There was much to do—and so many choices. One could choose from a special Alumni Chef's Choice Class or attend cooking demonstrations given by Charleston alumni who are owners and/or chefs at local restaurants. Demonstrations were given by Matt Wilson '00, a sous chef at the World Golf Village Renaissance Resort in St. Augustine, Fla.; David Porter '98, executive chef at Middleton Place Restaurant in Charleston; Jennifer Orti '98, executive pastry chef at Yeamann's Hall Country Club in Charleston; Joseph Passarini '95, owner and executive chef of Joseph's Restaurant in Charleston; and Craig Diehl '98, executive chef of Cypress in Charleston.

After the friendly banter of the demonstrations, the crowd was treated to Charleston's own version of the Iron Chef, the popular Television Food Network program in which two chefs meet in a culinary showdown. The pressure was on as top university brass and celebrity judges—Nathalie Dupree, author, columnist, TV and radio cooking show host; Dany Shankland, editor of Charleston magazine; writer Pat Yotava, and J&W Chef John Kacala—settled in. In one corner, Robert Carter '89, '99 HDR part owner and executive chef of Charleston's Peninsula Grill, was primed for competition. Carter was assisted by teaching assistant Paul Reinfeld '02. In the other corner, Randall Andrews '92, personal chef to stars like Dustin Hoffman and Dixie Carter, was ready for action with help from teaching assistant Tipp Harrison. As emcee, Moira Quinn led the crowd into "battle," the clock ticked, the mystery baskets were presented and judges had their eyes fixed on the contenders. When it was all said and done and the votes were tallied, Carter walked away with top honors, but both alumni were winning sports and everyone was well entertained.

When the sun went down, the competition gave way to warm companionship and camaraderie as Charleston's celebrants enjoyed a magical Tuscan Street Festival. The candles glowed, overhead lights twinkled, the band played lively music, the wine flowed, and the food—all prepared by J&W alumni—was outstanding. Charleston alumni who showed off their impressive talents included John Iacofano '00, owner of Cater To You; Laura and Shane Pearson '97 and Karl Scribe '95, owners of Creative Catering; Wendy and Jeff Gleim '92, owners of Mediterrana Catering; chef-instructor Armin Gronet, co-owner of Rocco's German Bakery, and Ben McComb '00, owner of The Eclectic Chef.

And as the band played on it was clear that alumni from all of Charleston's classes—from the first to the most recent—enjoyed themselves. "It was quite an honor that nearly everyone of the First Class Celebration who joined us Friday evening for the Navy Chef's Dinner participated in the Saturday afternoon event and the Gala," says Parker. "It speaks volumes about their experience with the school that they wanted to be involved in the entire weekend."

What Does the Future Hold for Charleston?

The opening of Johnson & Wales' new campus in Charlotte, N.C., opens a new chapter in the history of the Charleston Campus. In making plans for the southeastern campuses, University administrators realized that the hospitality community in Charleston relies heavily on the campus' highly regarded externship program and other career development initiatives to staff local hotels and restaurants, and also hires many J&W students for part-time employment. To maintain this relationship, J&W plans to continue offering a variety of career development services in Charleston, until at least 2006. That being said, while it is committed only until 2006, J&W is open to continuing the Charleston externship and career development programs beyond that—in fact, for as long as they remain a viable educational alternative for its students. J&W expects that the Charleston area's unique training venues, high-end hospitality and culinary employers will be attractive to all of its students system-wide, and will market that city as a co-op and externship site. It is the University's desire to continue to help Charleston to remain a hospitality and culinary capital in the U.S.

For relatives joined in enterprise, business is an ever-present adventure.

By Cathy Sengel

At the age of 12, Ahmet Kilinc '87 started working in his family's boul' business in Izmir, Turkey, cleaning bathrooms, much as his father had before him. By high school he was spending summers and vacations helping with general maintenance. After graduation, responsibilities for running one of the family's hotels fell entirely on his shoulders. Today he is general manager and sits on the board of directors with uncles, aunts and cousins for Izmir Palas Tourism and Trade Inc. an enterprise began in 1923 that now includes two hotels and four movie theaters.

"We have one strategic plan for all times. It is to survive in any circumstances," Kilinc says.

Since the dawn of commerce, time has seen fathers and sons, daughters and cousins work in alliance to bring food to the table and cash to the family coffers. Go anywhere in the world and you'll find enterprises generated within the oldest human organizational structure—those of members of the same family. The nuances of each business may differ according to the native culture, but for all, the path to professional success can mean navigating a minefield of personal relationships. The borders between business and pleasure are often entwined. Sense of ownership is balanced against round-the-clock responsibility. But, say those from J&W in such multi-generational operations, the bounty outweighs the burdens.

"There's a pride built into a family business in that it isn't just you accomplishing something, it's us accomplishing something together," says Ernest Mayo, associate professor of Legal Studies in the College of Business. Having been part of a family business appraising real estate for municipalities along with his father, brother and brother-in-law, and now a commercial real estate business with his father, Mayo has a clear perspective of the perks as well as the pitfalls. "The obvious challenge is separating
family life from business life. Business discussions become personal discussions. Business disagreements can become personal disagreements. The shuttle diplomacy of Henry Kissinger was required sometimes between the offices of all the relatives."

Shawn Tan '00 says his family's company has a cultural advantage in that respect. "[As Asians] we have a family-first mentality. We bring along values of sharing and communications as basic fundamentals of working together." Part of the next generation moving into Triwico Engineers, a great-great-grandfather did. One of the youngest of the fifth generation in a global company established to manufacture fragrances used in making perfumes, she finds roots for her passion planted in fertile soil.

That security has a broader meaning in a country like Uganda where the ability to maintain a profitable family enterprise can ensure sustenance, according to Caroline Kayondo '04 MBA. In an unstable nation where turmoil is the norm, her family's export business, Osumpa Enterprises Ltd., has provided a steady income, and markets for local farmers since 1977. Focusing on global sales for its select organic produce—sesame seeds, cocoa, honey and a variety of fruits and vegetables—the company contracts with 6,000 small farmers and is expanding its Red Bird Eye chilies sales to include another 3,000.

Kayondo, one of five children, assumed her place in the company structure like many in homogenous commerce as "the lowest of the low." Her duties began at 13 navigating public transportation to run messages and deliveries around the countryside. She has grown up with the awareness that government can deliver hidden costs and obstacles, and that company survival can depend on providing steady employment for farmers, playing deaf and dumb to local politics, keeping territorial tribes happy and looking to trade abroad for the future.

It is his own perspective from abroad that Upandra Thapaliya '99 MBA hopes will help his family's company shipping and exporting jewelry and textiles from Nepal to grow and prosper. Business is an elemental part of family structure for many in Nepal where daughters find husbands and move from their familial homes while sons stay behind to live and work together. High unemployment and civil unrest mean his family's 10-year-old Himalayan Packers and Movers provides economic self-preservation for him, his brother, his uncle, five or six other family members and another dozen unrelated employees. "We have no rules and regulations. To make a profit is our goal and to help new generations get an education," Thapaliya says. His studies and travels here in the U.S. allow him to scout for new packing systems, markets and ideas.

In Turkey, where fathers and sons, brothers and uncles have been the backbone of commerce for centuries, Tunay Ildar's overseas education was part of a company plan to ensure future growth. Ildar's father began toet Ildar, the biggest injection machine manufacturer in that nation, in 1969. In 1987 it diversified into high-end plastic garden furniture. Ildar returned from Johnson & Wales to take over for his father as president of the company which includes uncles, aunts and cousins. "I was prepared for this since I was a child," he says. "But it's not easy to give orders to your family members."

No easier task, says Mayo because being a son of a boss. "Life can be difficult. You're the son and by definition subservient to the boss in more than one way. All the pluses and minuses that carry with you from your childhood are always there... You can't file a written grievance that the boss is harassing you. That's just not the way it's done."

Kilimici, who looks to his uncles as fathers since the death of his own, agrees. Even as general manager, "in the family, you're the little boy and you never grow up. That chair is very hot. Whatever decisions I make I hear, 'Ahmet. What the hell are you doing? There is no mercy."

Respect is key to absorbing the pressure, he believes. Answering to older relatives in the business demands finesse as much as gratitude for what's been created. "Young ones should understand. You have to be careful not to hurt each other."

For whatever the banes and blessings, the hold of a family business can be all encompassing and constant. "Other jobs are 40 hours a week, but with a family business even when you're not working you're working...you're thinking about it," Kayondo says. "The biggest disadvantage is that whatever happens you're worried. You can't get away from it."

"When you're part of the family, you're expected to do more, be more involved," Clark notes.

Still, misery has company. "In times of struggle there is some comfort in having your relatives with you coming together, pulling together," Mayo points out.

And ultimately, in a family business, it is the one-for-all and all-for-one dependability that spells security. "You share the problems and you share the profits," Luca says. "There are trade-offs. I may have scrap paper in my nightstand, but how can you go away for 30 days at a clip if you don't have other partners you know will pick up the slack?"

When Tan's father fell ill, Shawn returned from the U.S. to help run the business. "Altruism is very important for each and every one of us," Tan says. "You have to look at the overall big picture of the organization of the business, rather than individual gain and profiting."

It's that kind of safety net that isn't always found in other types of partnerships. Besides, the profits of a family business are not always measured in dollars and cents. The exhilaration of the challenge and beating all odds to succeed is what Kayondo finds most rewarding.

"It's a way to pass wealth on to the next generation tax free," Mayo offers.

"There's always someone to teach you—to stop you from making the wrong decisions," Kilimici adds. "Always someone to watch your back.

Ideals that are more permanent, more rooted in time and tradition ultimately ensure whether the business survives. "We have to understand that change is all around us and we have to stay on top of change, accept the opinions of others and keep learning. Communication, trust, empowerment—basic management principles that all businesses could apply," Tan says his guidelines for success.

Kilimici hopes he's in the family business for the long haul and beyond—perhaps to pass it on to children of his own some day. It was his grandfather who set the company's principles—watch your cash flow and never a borrower nor a lender be. "These principles helped us survive for 75 years. If we can keep them, I am sure the company can survive another 75 years," Kilimici says. Bottom line on family business? He chuckles. "Why would anyone want to cook the chicken that lays the golden egg?" }
NORFOLK CELEBRATES 20 YEARS OF EXCELLENCE

A NEWLYWED LOOKING FOR A JOB. A UNIVERSITY LOOKING TO EXPAND ITS CULINARY PROGRAM WITH A NAVAL BASE. THOSE TWO INGREDIENTS WITH MORE THAN A DASH OF HARD WORK AND A BIG PINCH OF PLANNING BLENDED TO CREATE THE NORFOLK CAMPUS OF JOHNSON & WALES, A CAMPUS THAT JUST CELEBRATED ITS 20TH ANNIVERSARY.

By Shannon Curtis

In the late 1970s the U.S. Navy came to Johnson & Wales in search of training for its food handlers. JW answered by offering classes at the naval bases in Groton and New London, Conn. When word of the program’s success spread south, the military returned with a plea for food service training for bases in Charlotte, North Carolina, and Norfolk, Virginia. “Though we’d never given any serious thought to branch campuses, those first programs in Charleston and Norfolk turned out to be the beginnings of our branch campus system,” says Kenneth Levy, senior vice president of external affairs, recalling the impetus that first sent Johnson & Wales beyond its Rhode Island shores. Hiring Debi Gray anchored it in Norfolk, he adds.

It was an enthusiastic Debi Gray, today president of the Norfolk Campus, who answered an ad in a Norfolk paper looking for a recruit to coordinate the Johnson & Wales program. Newly married and returning to the Hampton Roads area of Virginia, she researched the institution and eagerly responded. “I thought after applying for the position that I would only do this for one year, but I fell in love with Johnson & Wales and what it stood for,” says Gray. “I envisioned what a JW culinary campus could do for the Hampton Roads area and made it happen. When we first started here nobody knew anything about Johnson & Wales University.” It would not be long before both Johnson & Wales and Gray would make names for themselves in the Virginia port.

As the Norfolk Campus marks its 20th year, its reach has grown well beyond what was originally conceived. In 1980, women were scarce in the food service industry and even scarcer at a naval installation. In the beginning, Gray shared an office on the base with 12 Navy men and made presentations on aircraft carriers with crews of 5,000 where—a sign of the times—she would be the only female on board. “The closest ladies’ room was a mile and a half away,” Levy chuckles. “The environment was not particularly woman-friendly.”

The Dietary Arts Military Program (CAMP) was launched with 40 students in Norfolk. Classes were held only on weekends and evenings. Donning many hats in the beginning, Gray was heavily involved in enrollment, found adjunct faculty to teach the classes and, after the newly hired director left, stepped in and ran with that job as well. Looking for the best in the business to teach the classes, Gray set her sites on the highly trained chefs of the Williamsburg, Va., area and most notably Hans Schadler, executive chef of the Williamsburg Inn, who helped out in many binds.

Gray hired her first full-time instructor in 1983. Susan Yelliot Batten, C.E.C., C.C.E., like Gray, would bring a multitude of talents to the table. “I was hired as a full-time chef-instructor but I also did purchasing, admittance, culinary demonstrations, military contracts and eventually helped Debi find a home for the Norfolk Campus.”

From 1981 to 1983 classes were held all day Saturday and Sunday, every other weekend. “I still remember having to roll out the produce every Friday night on carts and rolling the carts back in on Sunday evening because we shared the space with NARF, the Naval Air ReWork Facility,” says Batten. “At that time we bought the products we were going to use in the classes the night before because the amounts we would use were so small and we did not have a lot of storage space. In the evenings, Debi had to check out all the kitchens to make sure everything was spick and span.”

In 1984 the Norfolk Campus weighed anchor and found a home at Westgate Center business park, opening with 60 students. “Before we moved in, the center was home to the Landmarks Elementary School,” says Batten. “I remember walking through the building with contractors and there was water on the floor because one of the pipes had burst due to the cold weather. Debi and I were bundled up looking at the facility. It is amazing to see how far we have come since then.”

Early on there was only one kitchen—what is now known as Lab A—at the Westgate Center. “We used to teach two different classes in the only lab space we had, Lab A,” remembers Patrick Reed, who joined the Norfolk team in 1986, teaching baking and pastry, international cuisine, and garde manger. “In the first years we nearly doubled our population each year. We grew fast but that is not to say that the same high levels of professionalism and belief in the JW name suffered. It only strengthened our resolve to maintain all the positive aspects of the small college life experience.”

Perhaps due to that resolve—and despite the fact that it was still offered only on weekends and evenings—interest in the program was building rapidly. In 1987, to respond to the demand, the school enrolled its first class of day students, numbering 30. The school now had military and civilian personnel in chef’s uniforms learning the in’s and out’s of the culinary program. And just as civilians joined Norfolk’s ranks, so too did women. “In the beginning you could see a male domination to the profession [reflected in the classes],” says William Travis, dean of academic affairs, who joined the Norfolk faculty in 1993. “There were very few women in the program. But as time progressed and as we expanded you could see more women entering the field.”

“In a lot of ways we were pioneers in bringing women into the food service industry,” Levy notes. “In the early 1980s Debi Gray was the only woman director of a culinary school in the United States.”

In the ‘90s, the Norfolk Campus continued to grow in every direction. The campus now offered one-year certificate and two-year associate degree programs in culinary arts.
Community Service Learning was formally initiated. Enrollment grew to 400 in 1993, leading the Norfolk Campus to find housing for its students at the Old Dominion University campus in 1994. And expanding both the faculty and facility were imperative to keep up with the number of students. In 1995 the Norfolk Campus staff reached 15 professional chef instructors and 65 staff members. Labs included an electric bakeshop and a garden kitchen.

The beginning of the millennium saw Norfolk's expansion continue with the unveiling in 2000 of a state-of-the-art French showplace kitchen, bringing the hands-on labs total to eight. And in 2001 the bachelor's program in food service management was launched. The number of students currently attending the Norfolk Campus exceeds 700.

Most telling of how Norfolk has grown throughout the 20 years are the accomplishments of the campus’ students—past and present. Sydney Meier, a member of the first class, was an Air Force sergeant when he first came to J&W. He went on to head Norfolk's restaurant service as a chef-owner, is currently a member of the campus’ adjunct faculty and is Norfolk Campus representative to the alumni council. Food and Wine magazine honored Dale Reiter ‘88 as one of its top 10 Best New Chefs in America in 1999. Leslie Watson ‘01 took top price in the 1999 Top Tomato Recipe Contest sponsored by the Florida Tomato Committee. Five Norfolk sophomores took part in a J&W University-wide partnership with Sodexo to provide food service to rescue personnel and displaced workers in New York and New Jersey in the wake of Sept. 11. And another group of students joined the Campus Group and students from all of the J&W campuses in feeding athletes at the 2002 Salt Lake City Winter Olympics.

A Campus Setting Sails for the Future

When the creation of a new Johnson & Wales campus in Charlotte, N.C., was announced in the summer of 2002, many in the Norfolk community wondered what this would mean for their own campus. Campus President Debi Gray led a team in coming up with a plan for the campus that would benefit both the city and the University. That plan is a two-pronged approach. The first element focuses on a return to the campus’ roots, working with the U.S. Navy. The proposal involves entering into a contractual agreement to provide culinary training to anywhere from 1,200 to 1,400 sailors annually over a three-year period. Those enrolled in the proposed Johnson & Wales Center for Military Education would receive academic credit for this training, which would be transferable to a Johnson & Wales campus or other higher education institution. A formal proposal on this initiative is currently being developed.

The second element of the plan is the exploration of a possible partnership with the Virginia Beach Public Schools to provide a specialized culinary arts and hospitality education to students within the school system. Successful implementation of these initiatives may also allow the University to offer commuting students the opportunity to work toward their associate degree in culinary arts, allowing J&W to maintain its successful continuing education program in Hampton Roads.

"What cannot possibly be explained in a time line of J&W Norfolk are the experiences and the vibrant spirit of the people," beams Gray. "But it can be found in our dedicated faculty and staff, our successful alumni, the top-notch employers who hire them and our enthusiastic, eager-to-learn students—students who from the first class to the present seize opportunities that only a world-class institution can offer."

Charlotte Campus Update

J&W's newest campus is breaking ground in every direction

By Cathy Sengel

The Charlotte Campus—the newest in America's Career University's system—is rapidly moving off the drawing boards and into the future. J&W CFO Thomas Dwyer and a senior management team have spent months plotting details for campus programs and buildings, making recommendations for a campus president and choosing contractors and architects to bring vision to life.

In January, University President John Yena announced Arthur J. Gallagher, former vice president of student affairs at the Providence Campus, as the new Charlotte Campus president. In February, Gallagher presided over formal groundbreaking ceremonies on the two-acre tract of land that will be the site of the University's academic center. And now Rodgers/Dooley, contractors working with architects of LSJ Partners Ltd. on the center and FN Thompson/Tyler II, contractors in charge of building the residence hall designed by Little & Associates architects, are planting steel girders, giving shape to the beginnings of a network of campus facilities.

"I'm looking forward to the awesome opportunities in Charlotte. We're going to have a world-class campus and it's going to be very exciting watching the development," says President Gallagher in considering the expanding horizons.

Gallagher will now oversee staffing the campus administrative offices and, along with Merlin DeConti, vice president of facilities management, monitor construction of an academic center housing classrooms for business, hospitality and culinary programs and labs on West Trade Street, and a 750-bed residence hall, one block over. Doors will open in September of 2004 to a projected student body of 885.

University administrators have also spent considerable time connecting with industry and community leaders among the city’s 500,000 residents. A large formal reception was held following groundbreaking ceremonies to introduce Gallagher as campus president. In an effort to develop programs best suited to the needs of J&W students and the Charlotte area, Judi Johnson, vice president of university relations, and Bernice Parenti, Charlotte Campus administrator, are working closely with community groups, nonprofit agencies and civic organizations to determine how to structure the community service learning programs that will be a mandatory part of the curriculum.

"The reception in the community has been unbelievable," Johnson says. "We have been welcomed and embraced at every level. The restaurant, business and nonprofit communities are thrilled that we're coming." Nowhere was that more evident than at the campus groundbreaking and related celebrations attended by more than 400. Kitchen foods were donated in the campus' first community service initiative—a community pan drive to benefit Crisis Assistance Ministries.

The next phase of development will include bringing new administrators and staff to the campus. "My personal vision at this point is to make sure that we get an outstanding leadership team assembled and that as we're recruiting students we get the message about the Johnson & Wales brand clearly across to applicants and potential employers," Gallagher says.

The University admissions department began marketing its offerings for the Charlotte Campus to students in March.
Jeanne Gilbert

1966

The Boys & Girls Club of Warwick and Frances United Methodist Church after-school programs, as well as the swim team.

Victor Mc Huff was elected state representative for District 28, in Coventry, R.I., and was appointed to serve on the House Finance Committee that creates Rhode Island’s operating budget.

1981

Sister Billo Keyes has joined the Felician Sisters in Mexico City. She is the latest of the by now 24 nuns on the Felician Sisters’ permanent professional staff.

2018

1966

Jeanne Gilbert, owner of Gilbert’s Bed & Breakfast and Restaurant in Rehoboth, Mass., was selected for the 2003 Steuerhaus’s Who’s Who, inclusion is limited to individuals who have demonstrated leadership and achievement in their occupation, industry or profession. Jeanne also received Alumni of the Year Award in 1976.

1976

Howard Neville is retiring, but has a financial services business with Legacy Financial Services as his broker. He and his family live in two homes and reside in Beverly Beach, Fla.

1978

Paul Bus is the restaurant manager for On the Rocks, a new restaurant on a moun- tain top in East Hadley, Conn. Paul has been employed at a number of restaurants. His family owns Prime Steer and Fishery in Northampton for three decades.

1980

Steven Wolffe works at the Wayside Inn in Sudbury, Mass., and lives with his wife and daughter in Dedham. He also participates in the Boston Marathon.

1979

Dennis Labriola has been hired as manager, member relations and special events for the Multi-Cultural Foodservice & Hospitality Alliance (MHIA) in Providence. He and his family live in Lincoln.

1984

Kenny Corso is employed at Dan’s Jeep in Cranston, R.I. As their senior manager in his spare time, he is the president of the Rhode Island Motorcycle Club and a member of their Web site. He is also the head coach for the Cranston High Prep Hockey team as well as the team’s Webmaster. He is also the head coach for the Cranston High Prep Hockey team.

Zachary Frangis is general manager of the Wyndham Westshore Hotel in Tampa, Fla.

Victor DiTullio is the second-year manager at Cafe Amore in Westchester, N.Y.

Lisa Mackenzie is the manager of Mackenzie blonde in New York City. She is also the owner of the cafe.

Patricia Nelson is the founder and CEO of Cafe Amore in New York City. She is also the owner of the cafe.

Nov 8 (Takao) DiMille and Paul DiMille are pleased to announce the birth of a baby boy, Dylan Michael DiMille, on Nov. 1, 2003, in Providence, R.I. They are the parents of two other children, Deena and Paul.

Craig Gordon works as a manager for Dioright Enterprises at Applebee’s in Framingham, N.Y. Clinton lives in Pearl River, N.Y.

William Charchua and Catherine Charchua were married on Aug. 26, 2007, in Chico, Calif., where they currently reside, and in 2007, he photographed with National Standards, Inc., in South Holland.

Timothy Gillis is the fourth generation in his family to work in a general store in his hometown, New London, Conn. The new owners of Gillis & Son have decided to close the store, which is in the heart of the downtown of the city.

Stephen Moore has been named manager of The Peanut Bar in Restaurant in Rehoboth, R.I. He is a native of Providence and is the owner of The Peanut Bar.

Sharon (Walter) Glenn married Dennis G. Glenn, Jr., on May 11, 2003, in Weleetka, R.I., father and mother of three children. She is a production controller for Anchor Manufacturing Company in West Kingstown and she lives in Warwick.

William Lishman is vice president of product development for Standard Health & Nutrition Worldwide Inc. in White Plains, N.Y. He is a native of London, England, and he joined the company in 1998. He is responsible for marketing, operations, technology and sales for the company.

Kim (Rayna) Picard and her husband, Ralph, live in Great Barrington, Mass., where they own and operate the deli.

Andrew Footanou is an executive pastry chef at the University of Colorado, Boulder. He and his wife live in Freedom, Colo., with their children Amy, 11, Abigail, 9, Allen, 6, Avery, 5, Andrew, 3, and their newest addition, Abigail Catherine, 7 months.

George Jones is the senior territory manager for Milliken Carpet in West Warwick, R.I., where he also resides.

Thomas Nixey is the general manager of the Sheraton Deserted Park Hotel at the Convention Center in Deserted Park, Kansas City.

David Michael Money is employed at Guy P. Line Manufacturing in Mount Pleasant, S.C. He is responsible for the sales and marketing of the company.

Alexa Margulis will be announced as the new assistant director of marketing and sales for the Rhode Island Convention & Visitors Bureau.

Kimberly Kurz and her husband William are proud to announce the birth of a baby girl, Kaia Marie Kurz, on May 15, 2003, in Providence. She is currently living in Lake Park, Fla.

Karen Billions is executive chef for Internet-based restaurant catering company Pro Chef Catering, in Naples, Fla. He is the head of a new catering program that offers free cooking classes called "Custards," which are on tap in Naples, Fla.

2003 Winter

2018

Angela Flowers is an administrative assistant at Dallas Gardens in Smyrna Retirement Community in Smyrna, Ga. Lewis is married to Robert Walls Jr. and they have a baby boy, Robert Walls III, in their newest addition, Abigail Catherine, 7 months.

1986

Ginny Kane provided a cooking demonstration at the Festival for the Arts in Almonte, Ont., this week.

Eric Kranich recently accepted a position with the federal government at the U.S. Patent and Trademark Office in Washington, D.C., as deputy director of operations and administration. Eric was previously employed at WolfsheadCoopers as senior consultant to the company.

Linda Litchfield is the founder of the cafe.

Winnie Fong is president of the Chinese Historical Society of New England.

Robert Bowers Jr. was appointed to the board of directors of the Rhode Island Foundation for Children, in Providence, R.I., to a five-year term.

Thomas Condon is executive chef for Harper’s & Hinckley restaurant.

Nancy (Martinez) Fing and her family are proud to announce the birth of a baby boy, James Andrew, on Feb. 22, 2003, in Providence, R.I. Nancy is technical resource manager for Host Financial Group Inc., in Johnston.

Jenny Cahn is the head of the cafe.

Vince Scotto is a well-known chef in the city.

Robert Brooks is the founder of the restaurant.

John Mattison is a former NFL player and they have a baby girl, Lillie Mattison, in their new addition, Abigail Catherine, 7 months.

Glassboro, N.J.

Cyril Hain is a chef.

2009

David Michael Money is employed at Guy P. Line Manufacturing in Mount Pleasant, S.C. He is responsible for the sales and marketing of the company.

Carl Pappas was recently accepted into the executive MBA program at the University of North Carolina Chapel Hill’s Kenan-Flagler Business School. He started classes in January, 2003, for 18 months, while working full-time. He and his wife, Linda (Gann) Pappas, ‘70 have three daughters and live in Cary, N.C.

David Michael Money is employed at Guy P. Line Manufacturing in Mount Pleasant, S.C. He is responsible for the sales and marketing of the company.


Marnie Gann is the manager of the restaurant.

2010

Joseph Herfinden is an executive chef at Canaletto in Clinton, Md.

Andrea Hubbard and his wife, Katie, own and operate the very successful Kev’s 47 and Cedar Street in Bel Air, Md. They have joined forces with a new owner to open a new restaurant, also in the South End, specializing in southern-style American food.

Kristin (Dorothy) Jernstrom is Webmaster for New England College New Hampshire, in Keene, N.H., where she also lives.

Thomas Kleinman announces his move to Sunfun Young in Sayville, N.Y. The couple has been employed at Cox’s Conny Enterprises and in Sayville until last Tuesday.

Stephen Steinmetz announces his move to Sunfun Young in Sayville, N.Y. The couple has been employed at Cox’s Conny Enterprises and in Sayville until last Tuesday.

Steven Wolffe works at the Wayside Inn in Sudbury, Mass., and lives with his wife and daughter in Dedham. He also participates in the Boston Marathon.

Frank Capella was recently promoted to assistant vice president of corporate communications for Eastman Kodak Co., and wife, Kimberly (Kelly) Capella, ‘91, and children Anthony and Blake, in New Milford, Conn.

Stacia Collin and Charles Collin announce the birth of a baby girl, Shyanne Amy Collin, on Sept. 27, 2003, in Torrington, R.I. The couple lives in Cranston, R.I.

Darren Ellis announced his move to Lax Martindale on Oct. 5, 2003, in Baldwinville, Mass. His new job is state engineer for the Massachusetts Department of Transportation.

Leah Ferrier is vice president of human resources for ABC Carpet & Home in New York City.

Russell Ferguson is chef de cuisine at Tastings in Providence, R.I. Russell worked as a sous chef at Boody restaurant in Providence, before coming to Tastings.

Anna Marie Cosgrove-McIntyre ‘72 and Brandon multiple are happy to announce their marriage on June 1, 2003 at the historic Storybrooke Inn in North Wales, Pa. The couple is attending weddings in the Berkshires.

Dr. Daniel M. Miller is a physician and surgeon in the Division of Plastic Surgery at the University of Pennsylvania.

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Alumna Runs for ACF Office

When did you first know you were destined to become or be something? Elizabeth Beaze 87 remembers her first precocious discovery: “I grew up in the food service industry and agriculture all my life. My immediate and extended family owned all restaurants and resorts. So I guess I always knew what I wanted to be.”

That passion led her to the Charleston College of Johnson & Wales and then, after graduation, to the Black Swan Inn in Hawkinsville, Ga. It was while working for the Black Swan Inn that Beaze became acquainted with the Culinary Academy and Food Service Program at the college. As president of the organization over the summer, she was the Southeastern Chef of the Year and was nominated for the Chef of the Year award at the national ACF convention.

Beaze would like to further her commitment to ACF as well as to her peers by running for office of Southeastern vice president of ACF. In this capacity, she will visit and meet with fellow chefs and share common goals and expertise. Her goal is to uphold the standards that have been established by these fine alums.

To join ACF and vote in May, log on to the ACF website, www.acchef.org. —Kate Howard
Alumni Council Election Campaign 2003

Nominations are in. Now it is time for you to learn more about the candidates for the Alumni Council and cast your vote. Johnson & Wales’ Alumni Council governs the J&W Alumni Association. The council works to ensure that the goals, programs, and communication of the association foster the highest level of engagement with J&W alumni.

For the 2003 Alumni Council, the following positions are up for election:

- Executive Committee
- Vice-President
- Director of Communications
- Director of Annual Giving

Council Representatives
- Denver Campus Representative
- Norfolk Campus Representative
- Phoenix Campus Representative
- Undergraduate Alumni Representatives (3)

CAST YOUR VOTE BY APRIL 11, 2003

To view the ballot, learn more about the candidates and cast your vote, visit the Alumni Web site at http://www.jwu.edu/jwu/alumni.

To request a paper ballot, please contact us at 1-888-JWU-ALUM or alumni@jwu.edu.

Alumni Council Election Campaign 2003

J&W Magazine
In Memoriam

JOSEPH B. DELANEY '64 HDR
A Rhode Island legend in education and athletic Hall of Fame, Joseph P. Delaney, December 17, 2002, at home in Providence, R.I. He was named associate director of admissions at Johnson & Wales' Providence Campus in 1974 and later served as educational dean and director of the culinary arts program and received an honorary doctorate in 1984. The Delaney Gym at the Harborfront Campus was named in his honor in the early 1980s. A 1955 LaSalle Academy graduate and a recipient of a LaSalle Academy Hall of Fame citation, Delaney's athletic career included All-State baseball, basketball and football, having been named to the All-State basketball team in 1955. He achieved All-American status in 1959. He graduated from the College of the Holy Cross in Worcester, Mass., in 1959, where he played football and was the only lineman from Holy Cross to play in the Shrine East-West Game in 1959. He went on to play for two years with the Providence Steamrollers, who were National Football League champions in 1958. Delaney was named to the Holy Cross Hall of Fame in 1967 and the Providence College Hall of Fame in 1973. He won the Bill Kutnieski Basketball Award in 1975.

Delaney grew up in football and turned to education, teaching at St. John's High School in Worcester, Mass., where he also coached baseball, basketball and football. After a stint at Rogers High School, Newport, Delaney worked in the Providence school system for 30 years, culminating in an assistant superintendentship.

He and his wife raised a family of five daughters and three sons during their 61 years of marriage. Joe Delaney was 95 years old.—Mary Kennedy

Obituary

Michael Raven '71 is beverage and hospitality manager for the Red Lobster in Darien, Conn. He lives in Fairfield, Conn.

Johanne Miller was recently hired at Bellagio's in Las Vegas.

Shenika Moore is a compliance analyst at Netflix, Inc. in San Francisco.

Jesse Pazzoni is executive chef for Classical Catering in Bay Harbor Island, Fla., catering special functions and events with kosher food.

Kiddeep Poppala has joined the staff of the Alumni Relations Office at Johnson & Wales' Providence Campus. As information and management systems supervisor, he is responsible for data base integrity. He lives in Miami.

Jason Rivera is an adult student majoring in computer science at Johnson & Wales University.

Susan (Luilli) Roper MBA married Brian Roper MBA '82 on Oct. 14, 2002, at the Keltibay Country Club in Lincoln, R.I. They both received undergraduate degrees from Brown University. Susan is an inside license manager for Corporate Software Technology in Hopkow, Mass., and Brian is employed by Software Spectrum.

Amit Singh MBA is working with Citibank's Bank in Providence, R.I., where he also lives.

Damarion Steward is a management trainee for Market International in Washington, D.C. He lives in Falls Church, Va.

Trey Yarbrough is manager of Hostess of America in Atlanta. He lives in Dunwoody, Ga.

Stay in Touch

To learn more about alumni programs, services and events in your area, please contact the representative at the campus closest to you.

PROVIDENCE

Lori (Vuolo) Zabatta '95 Manager of Alumni Relations 401-598-4757 lorizabatta@jwu.edu

CHARLESTON

Deborah Langenstein '88, '90 MS Director, Career Development & Alumni Relations 843-727-3014 deborah.langenstein@jwu.edu

NORFOLK

Luke Murden Alumni Relations Coordinator 800-277-2433 ext. 265 luke.murden@jwu.edu

FLORIDA

Brady Tillman Jr. '00 Manager of Alumni Relations 800-232-2433 ext.7060 brady.tillman@jwu.edu

DENVER

Andrew Monarch '01 Manager of Alumni Relations 303-256-9338 andrew.monarch@jwu.edu

Visit the Alumni Web site at http://alumni.jwu.edu for information on alumni directory job postings alumni Yellow Pages transcripts events calendar classnotes

For all other questions, call 1-888-JWU-ALUM or send an e-mail to alumni@jwu.edu. Rhode Island residents please call 1-401-598-1072.

JOHNSON & WALES UNIVERSITY Alumni Council Members

President
Bryan Currie '92, '94 MS
Vice President
Christine Mancuso '97, '99 MS
Secretary
Heather Singleton '97, '99 MBA
Director of Programs
Kevin James '93, '98 MBA
Director of Communications
George Gousie '76, '00 HDR
Director of Events
Lee Lewis '99
Director of Annual Giving
Bruno Allaire '93
Graduate School Representative
Henry Donnelly '96, '98 MS
Charleston Representative
Anna Coffman '94
Denver Representative
Kirsten Hardy '01
Norfolk Representative
Sydney Meers '85
North Miami Representative
Dalia Hutchinson '00
Providence Representative
Patrick Meacham '94, '98 MBA
International Representative
Joel Avidson '95
Undergraduate Representatives
David Aldrich '78
Kirsten Christiansen '94
Michelle Lennon '01
Allison Levin '81
Amy Osber '94
University Representative
Donna Yena, Vice President of Career Development & Alumni Relations
Trustee Representative
Eugene Burns '50, '86 HDR
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<tr>
<th>Date</th>
<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>March 20-23</td>
<td>Carolina Lowcountry and Caribbean Cuisine Conference, Charleston Campus</td>
<td>Charleston Campus</td>
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<tr>
<td>March 20</td>
<td>Spring Food Service &amp; Hospitality Expo, Charleston Campus</td>
<td>Charleston Campus</td>
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<tr>
<td>March 21</td>
<td>Spring Interviews, Food Service &amp; Hospitality Expo, Charleston Campus</td>
<td>Charleston Campus</td>
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<tr>
<td>March 24</td>
<td>A presentation by actor and author, B.D. Wong, Providence Campus</td>
<td>Providence Campus</td>
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<td>March 25</td>
<td>Hospitality/Food Service Career Expo, Providence Campus</td>
<td>Providence Campus</td>
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<tr>
<td>March 27</td>
<td>Business/Technology Career Expo, Providence Campus</td>
<td>Providence Campus</td>
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<tr>
<td>March 28</td>
<td>Industry Awareness Day, Norfolk Campus</td>
<td>Norfolk Campus</td>
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<tr>
<td>April 2</td>
<td>Sports/Entertainment Career Night, Providence Campus</td>
<td>Providence Campus</td>
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<td>April 4</td>
<td>NSO Oscars Alumni Reception, Providence Campus</td>
<td>Providence Campus</td>
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<tr>
<td>April 7</td>
<td>Alumni Reception, Boston Harbor Hotel, in conjunction with Northeast Foodservice &amp; Lodging Expo, Boston</td>
<td>Boston Harbor Hotel, Providence Campus</td>
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<td>April 8</td>
<td>SKAL International, Florida Campus</td>
<td>Florida Campus</td>
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<td>April 9</td>
<td>A presentation by Tom Chandler, poet laureate of Rhode Island, Providence Campus</td>
<td>Providence Campus</td>
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<td>April 10</td>
<td>Sweden Campus anniversary celebration, Radisson SAS Park Avenue Hotel, Gotteborg</td>
<td>Denmark</td>
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<td>April 15</td>
<td>Legal Studies Career Night, Providence Campus</td>
<td>Providence Campus</td>
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<td>April 16</td>
<td>Marriott Day 2003, Norfolk Campus</td>
<td>Norfolk Campus</td>
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<td>April 17</td>
<td>The Breakfast of Champions presents Richard Field, president of Autozone, Inc., to discuss &quot;Autozone's Journey to Performance Excellence,&quot; Radisson Airport Hotel, Warwick, R.I.</td>
<td>Radisson Airport Hotel, Warwick, R.I.</td>
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<td>April 30</td>
<td>Accounting Career Night, Providence Campus</td>
<td>Providence Campus</td>
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<td>May 7</td>
<td>Art in the Courtyard, a display of student and faculty art, Providence Campus</td>
<td>Providence Campus</td>
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<td>May 8</td>
<td>International Fest, a celebration of multiculturalism, Providence Campus</td>
<td>Providence Campus</td>
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<td>May 8</td>
<td>The Breakfast of Champions presents David Marquis, president and chief operating officer of Chevron Company, of Lincoln, R.I, to discuss &quot;Never-Ending Journey to Continuous Improvement,&quot; Radisson Airport Hotel, Warwick, R.I.</td>
<td>Radisson Airport Hotel, Warwick, R.I.</td>
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<td>May 22</td>
<td>Commencement, Graduate School</td>
<td>Providence Campus</td>
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<td>May 23</td>
<td>Alumni Relations President's Award Reception, Florida Campus and Providence Campus</td>
<td>Florida Campus and Providence Campus</td>
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<tr>
<td>May 24</td>
<td>Commencement, All campuses except Denver</td>
<td>Commencement, Denver Campus</td>
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<tr>
<td>May 25</td>
<td>Commencement, Denver Campus</td>
<td>Commencement, Denver Campus</td>
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For information on the above events contact the manager of Alumni Relations at the campus nearest you. You can also find these and other alumni related events on the Alumni Web site: http://alumni.jwu.edu