Where in the World is Hazem Gamal?

Alum's Long & Winding Road Spans the Globe

PLUS:
Slicing up the loaf of life
Keeping computer viruses at bay
Dear Alumni and Friends:

On first glance, the features in this issue of J&W Magazine may seem to be about a variety of unrelated topics. What does bread have in common with computer viruses? How does an alumnus whose career path has taken him around the world relate to microchips and nano-seconds?

Well, I invite you to pull a chair up to your virtual fireplace, start reading, and see the connection. For connectivity is what it's all about. Even as the world's population expands, we become more and more interconnected. Thanks to advanced technology, instantaneous communication, and travel options that make the entire world our playground, we can no longer be content to do things the way we've always done them, or the way our parents did.

At Johnson & Wales, through our active partnerships with so many of the world's greatest employers, we find ourselves well placed to take advantage of these new opportunities. Whether through a Covenant partnership with the world's largest food service company, on-campus lectures that run the gamut from a Russian presidential advisor to a Buddhist nun, or a unique training facility that serves the global resort and cruise line industries, Johnson & Wales is teaching, is learning and is leading the way.

And what of the bread? Well, despite the many rapid changes in the global marketplace, the most basic of things remain the same—the stabilizing forces that bind us together as human beings. Even in the current low-carb frenzy, breaking bread with our friends and families remains as a cornerstone of all civilizations, and a grounding force in an ever-changing world.

The same is true of Johnson & Wales. We teach for the here and now, even as we prepare for the future. But we never lose touch with the most basic of human needs, as tomorrow's culinarians learn how to feed the world.

John A. Yena
University President
I received my Fall 2003 issue of J&W Magazine. It was wonderful, particularly the article on Frank Fuller at the White House. Of course, I guess with my background, I’m partial to anything political.

I have always been a legal secretary and, although I worked in private law practices until 1973, I also worked as a confidential secretary to the Senate Majority Leader (RL) from 1973–1984 and was an elected member of the 41st Senatorial District Committee. Hence, some of my “political” background. I’ve just retired as assistant court secretary for the State of Rhode Island.

Harriet Sharp ’58

Kudos for another great alumni publication! Thanks for the great story on the Multi-Cultural Foodservice & Hospitality Alliance’s National Award Winning. “Showcase of the Stars,” An Industry of Opportunity event for high school students.

The magazine keeps getting better and better. It is so much fun to read about fellow “wait- ers” doing so well in their careers. Keep up the great work that you are doing on behalf of the alumni of J&W.

Dennis R. Labasserie ’79
Manager, Member Relations & Special Events
Multi-Cultural Foodservice & Hospitality Alliance (MFAH)

Correction
In the Fall 2003 issue Roderich Smith ’79 was mistakenly labeled as certified master chef (CMC). His correct designation is certified executive chef (CEC), American Academy of Chefs (AAC).

J&W Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor in J&W Magazine, Johnson & Wales University, 1 Abbott Park Plaza, Providence, Rhode Island 02903; or e-mail us at jwmagazine@jwu.edu.

Marriott Exec Named to First Hospitality Chair

The stage was set in the Pepsi Forum as robed industry representatives and academics entered with pomp and circumstance to bestow the University’s first professorial chair with an investiture ceremony. Bill Tiefel, retired vice chairman of Marriott International Inc., and chairman emeritus of The Ritz-Carlton Hotel Company, stood proudly in front of a packed house to accept.

“Johnston & Wales is close to my heart,” said Tiefel. “I like the kind of students who come here, I like what you do here, and I like the kind of employees that come out of here. I’m a big believer that Johnston & Wales has a great future. There’s a wide open field out there, and I hope that the work we do with this chair will bring more recognition to Johnston & Wales and what you do.”

University President John Yena shared his thoughts about his long working friendship with Tiefel, and introduced a video full of testimonials from Tiefel’s colleagues. Each person revealed his fondest memories of Tiefel and what he had imparted about the business.

“Throughout his tenure in the hospitality industry, Bill Tiefel has devoted himself tirelessly to hospitality education and the young people who will fill leadership roles in the future,” said Yena. “Today, he brings this dedication to a whole new level—one that will ensure that hundreds of hospitality students will reap the benefits of his generosity in the coming years.”

Tiefel joined Marriott in 1961 as sales manager at the Key Bridge Marriott, and was later named general manager. In 1971, he was appointed regional vice president and supervised various locations in the United States, the Caribbean, Europe, the Middle East, Mexico and South America. He was named executive vice president in 1980 and president of Marriott Hotels, Resorts and Suites in 1988. In 1992, Tiefel was named president of Marriott Lodging with overall responsibility for the company’s lodging brands. He has earned numerous awards, including an honorary doctorate in 1998 from Johnson & Wales.

Michael Leven will be the first person to occupy the chair in The Hospitality College. As president and chief executive officer of U.S. Franchise Systems, franchisee of the Microtel Inns & Suites and the Hawthorn Suites brands, he will be the first industry expert to assist in the education of J&W students and broaden their industry insight.

Leven was honored to be included. “To be chosen by the University and Bill for this honor is humbling and challenging,” he said. “I look forward with great anticipation to executing their vision.”

Leven’s 42 years in the hospitality industry encompasses many big names in the business. In his previous position as president and chief operating officer of Holiday Inn Worldwide, Leven pioneered their highly successful Holiday Inn Express concepts. From 1985 to 1990, he was president of Days Inn of America. He co-founded the Asian Hotel Owners Association (AAHOA) which now has over 7,000 members, and has lectured at most of the hotel schools in the United States. He was named an honorary degree recipient and was commencement speaker in 2000 at the Johnson and Wales Campus.

The chair also brings with it the Tiefel Lecture Series, an annual panel of seasoned professionals who will come together to speak on students about industry topics. Richard Brush, Dean of The Hospitality College, said, “The programs and student opportunities that will grow out of the Tiefel chair initiative will advance significantly our students’ careers and ultimately, The Hospitality College.”

A large, etched-glass plaque honoring Tiefel hangs on the second floor of University Hall.—Jodi Houston
Students and Alumni Make Solid Career Connections

It’s 8:15 on a brisk October morning in Providence and scores of graduating students and alumni are eagerly waiting their chance to approach a conference arena of recruiters representing local, national, and global companies. When the doors open at 8:30 a.m., the hopeful advance toward recruiters, resumes and portfolios in hand. By 10 a.m., seniors and alumni have networked and conversed with employers, and started filing out of the Rhode Island Convention Center. It’s now time for juniors, sophomores, and freshmen to enter and make their mark.

Career Conference offers an opportunity for underclassmen to connect with employers, and arrange cooperative education experiences, as well as establish future business contacts. Seniors and alumni network and scope out job prospects. Since its inception in 1980, Career Conference has attracted a colossal array of companies, and expanded awareness of Johnson & Wales and what it has to offer employers.

Showcasing J&W’s qualified, career-focused students, the annual career fair affords recruiters the opportunity to select best-fit candidates—individuals who will complement their work force. “J&W Career Conference has become a must-attend event for all of Compass Group’s companies. We have already seen extremely positive returns as a result,” says John Tuomala ’92, college relations/corporate recruiter for Compass Group, NAD, a newly proclaimed J&W Covenant partner.

“Our J&W grad at Enterprise Rent-A-Car are top notch,” says Kelly Blaz, recruiting supervisor for Enterprise, one of more than 210 recruiters who packed the Main Lab Building on the Florida Campus for Career Conference. “Great experience. I can’t wait to do the next one,” agreed Rafael Sprafield ’99, recruiter for Red Lobster.

Raves about the conference come from students as well. “The types of companies in attendance were surprising,” I received three job offers,“ said Michelle McLaughlin.

Joshua Dea was thrilled with his conversation with folks with New York Life. “I left New York Life was really eager to talk to the students and get to know us. It was almost like a mini interview.” They took my contact information and followed up with me the next day with career opportunities. The Career Conference was a great networking opportunity. In addition to meeting recruiters, students gathered in classroom settings across the campus to participate in Career Track Seminars. The talks gave them the added encouragement and confidence to approach employers, and discuss about career opportunities. Marriott International reps also made presentations on the Marriott brand to those students and alumni who wanted to learn more about that corporation. If there’s any indication of the impact the University is having on the participating companies, it’s in the number of alumni who return on the other side of the table as recruiters themselves. In Florida, they included Terry Ann Tesseroll ’01, assistant director of Career Services at Taylor; Chris Bierley ’94, a chef at Ellie’s; Shana Simmons ’01, management trainee at Enterprise Rent-A-Car; Gregory Foss ’94, banquet manager for Lou’s for Hotel; Emily Webster ’01, manager at Nordstrom, and Anthony Cole ’94, executive sous chef at the Ritz-Carlton.

On this 199th anniversary of our annual Career Conference, we are excited about the opportunity to connect our students and graduates with premier industry partners. This conference has emerged as a key J&W hiring opportunity,” says Darline Camor, director of career development and alumni relations in Florida. “When employers hire a Johnson & Wales graduate, they are confident they are adding a qualified and energetic professional to their team. Our best-fit-employment focus allows us to provide employers with career-oriented, ready-to-work, graduates and students prepared to succeed in their organizations.”

In Denver, more than 70 companies, both local and national, turned out for Job Fair 2003 in September, held in the Wildcat Center and the brand new Student Union. Trish Blake, a career management instructor, had students attend the fair as a class assignment. The students came back completely enthused. “It was a great confidence-building experience for all of them,” Blake says. “It was practical, too. No fewer than four students came back with solid job offers.”

Denver senior David Kimmelman sums up the cross-campus consensus on the annual career networking event. “It gets better every year. The career opportunities and successes expand as the University does.”

From staff reports

At top right: Compliments of the College of Business, Alumni Mentorship program one of left to right standing: Eric Weinert ’93, Coleen Cardonis ’03, Eric Morhe ’94. Matthew Kenney ’91, ’02 MBA, seated: Associate Professor Kenneth Roussas, host; Nicole Laporte ’02, and Ron Tesoriero ’02.

Mentors Offer Insights On Building Careers

If experience is the best teacher, then alumni returning to impart lessons from their experiences to students has to be the next best. In November 2003, the Department of Management hosted the second annual College Of Business Alumni Mentorship program on the Providence Campus. Topics included: 320; the business student; faculty, and staff. “One of the great things of the forum was there were six different people from six different backgrounds who followed six different career paths,” said student Ronald Gentile.

The Department of Management created the alumni mentorship program to help fulfill the University’s commitment to providing employers with high-quality, career-focused students prepared for today’s dynamic and ever-changing world.

From staff reports

Denver Dedicates Halls to History

On a beautiful October afternoon, students, faculty, staff, alumni and friends of the University gathered to dedicate and rename four residence halls in honor of Gertrude J. Johnson, Mary T. Wales, Edward P. Triangolo and Morris J. W. Gaebe, the founders and builders of Johnson & Wales University.

Prior to the dedication were Chancellor Morris Gaebe, Gina and Valmo Triangolo ‘56, student and employee of Miss Johnson and Miss Wales, and wife of Johnson & Wales Business School’s first president, the late Edward Triangolo. University President John Yena was also among the more than 300 additional guests and members of the Denver Campus community gathered for the occasion.

The dedication ceremony included a rendition of the national anthem sung by freshman student Melissa Fuller, and an invocation by senior Kay Sterling. Yena read a proclamation extolling the virtues and accomplishments of each of the University founders, and a commemorative plaque was placed in each of the four dormitories. Chancellor Gaebe shared stories from Miss Johnson and Miss Wales, and his memories and experiences at J&W’s 90-year history.

“From the moment we arrived on this campus, we knew we wanted to rename residence halls in honor of our founders,” said Campus President Mark Burke ’77. The Denver Campus was formerly home to the Colorado Women’s College, which began in 1890 as the first non-Catholic institution for higher learning west of Mississippi. “This campus is steeped in amazing history,” Burke added. “I very much wanted Johnson & Wales’ own amazing past to become a part of that.”

Michael Passarell, dean of university relations at the campus, explained the decision to rename the buildings this way: “As the end of July, Johnson & Wales University’s Denver Campus became the sole steward of these beautiful, historic grounds. As such, we have a responsibility to take care of, and honor the part. However, we also have an equally compelling history of our own. The commitment made by Ms. Johnson and Ms. Wales, as well as that of Dr. Triangolo and Dr. Gaebe together with their wives, Wilma and Audrey, brought the dream of education to life,” he said. “We want to make this campus a showcase for that dream, while simultaneously paying tribute to the Colorado Women’s College, and all who have made this campus what it is today.”

Trish Blake
Student Team Begins Training for Olympics

Five Johnson & Wales students are training for an Olympic competition. They aren’t athletes, but focus, precision and motivation are still part of their path to the gold. “The year 2004 will mark the first time in 16 years that Johnson & Wales University sends a school-sponsored student team to Germany for the Culinary Olympics,” says Karl Guggemos ’93, ’02 MBA, dean of the College of Culinary Arts. “I have been looking forward to this accomplishment since I took over as dean three years ago, and I have a lot of faith in this group of students.”

J&W’s culinary Olympians include juniors Guillaume Bienaime, John Paul Scaronza, Michael Finnen, Nicholas Manning, and soprano Britanny Tanelli. Their journey began in May 2003, when they followed a rigorous selection process judged by Daniel Scannell ’98, CMC, a member of the American Culinary Federation (ACF) Culinary Team USA; David Megens, CMC, vice president of purchasing for Compass Group; and Susan Norter, vice president and dean of Education and Culinary, and former Culinary Olympic gold-medal winner.

Before reaching Germany the group will compete in a long list of other competitions to gain the experience they’ll need to make their global mark. A typical practice session for them includes painstakingly weaving a latticework of carrots and leek strips to wrap around a version pate stuffed with slender asparagus shoots. Or dipping each and every element of a salad in aspic gelée three times. And their practice is paying off. The team’s performance so far has surpassed expectations. In October, the group took home one gold, three silver, and six bronze medals at the ACF-sanctioned 2003 Culinary Classic hosted by Miami-Dade Community College.

“Not our first competition on the road to the Olympics,” says Bienaime, who specializes in the appetizer category. “For me, the thing I most looked forward to was getting comments from the judges and finding out where we had to improve.”

And improve they did. In November, each team member came home with a gold medal from the 135th Annual Salon de Cuisine, organized by the Société Culinaire, L’Électrophil, and held in conjunction with the 88th International Hotel/Motel & Restaurant Show, in New York City. Furthermore, Manning won best in his category for the venison platter. “I can’t draw; I can’t do anything traditionally considered art,” he says, “but this comes naturally for me.”

Finnen also received the award for best in his category (fish platter). “I’ve been competing since I was 16 in culinary events for SkillsUSA-VICA and Chaine des Rotisseurs Young Commis contests,” he says, “but the Olympics—this is big.”

Next on the horizon was a trip to Germany in January to train with Chef Ronny Petzner of Germany, who won two gold and two silver medals at the Culinary Olympics in 2000. Petzner first visited Johnson & Wales last year as a Distinguished Visiting Chef and returned earlier this month to advise the student team. He will serve as a team consultant for the entire project. Coaches at J&W include Culinary Arts Department Chair Joseph Leonardi ’97, ’99.

MAT: Chef Instructor George O’Paleri, a member of the 1988 Chaine des Rotisseurs Olympic Culinary Team, will take home a gold, silver and bronze medal; Chef Uta Schepers ’93, a former member of the Providence Campus Intracollegiate Team, and Chef Instructor Mark Scopelliti. Team manager is Chef Kevin Duffy, assistant director of culinary education. Duffy and the coaches will also come up with your own color.

“Competitions require a combination of talent, desire and commitment,” says O’Paleri. “As their coach, I am extremely impressed with their commitment and performance for which is in addition to their academic studies.”

Bienaime, Finnen and Manning all took part in the annual intracollegiate competition last year. Carmona and Tanelli, however, are new to the competitive arena. Says Guggemos, “I am confident that they will showcase amazing creations when they compete in Germany next fall.”

In a major show of support from industry, cookbook manufacturer Voltzah Co. is providing financial support as well as cookware to the Olympic team. The funds will be used toward the cost of practice, food, travel expenses and equipment. “We are extremely pleased to be involved in the education and training of future chefs,” and sponsoring Johnson & Wales’ student Culinary Olympics team. The team wins the overall gold medal by the judges.

“Students training to compete at the Culinary Olympics in Germany in the fall are from left, Guillaume Bienaime, Michael Finnen, Nicholas Manning, Britanny Tanelli, and John Paul Scaronza.”

Artist Shares Worldly Wisdom and Bold Works

Artist Joseph Norman does not flood the canvas with color. In fact, many of his paintings and lithographs—especially florals—are done in black and white. “I want you to bring your experience to my work,” the artist recently told a group of Johnson & Wales students. “People have a tendency for different colors. I want you to add your own color.”

Norman, an art professor at the University of Georgia, shared his work and wisdom as the 23rd Distinguished Visiting Professor sponsored by the John Hayer White School of Arts & Sciences. He uses visual metaphors to challenge viewers to reflect upon their own participation in racism, sexism and discrimination in their human relationships.

Norman began weaving threads of the pain he saw in the world into his artwork from early on, using universal elements to tell the story. He drew bananas, to signify the pain of lynching victims whose skin was peeled from their bodies. And fish, to signify injustice because a fish on a line can not act on free will. “This is art, so you don’t want to hit people over the head,” said Norman. His goal is for people to view his art and then reexamine it to find the deeper meaning.

Norman, who grew up in Chicago during the 1960s between a large public housing project and an industrial area on the south side, says his neighborhood was full of hidden menace and beautiful things—sand to play in that was used to clean up industrial waste, or pipes to bang on that were covered in chemical residue. “I kept asking myself, ‘How do I get out of this dangerous garden?’ I kept thinking that there was another place out there for me.”

As he moved into his thirtieth years, he started to feel the effects of racism directly. “I found out that I was different because adults told me I was different,” he said. The more he learned about discrimination, the more he felt compelled to put his own spin on historical events, using art. “At its best, art is a vehicle to illuminate the purpose of man’s existence.”

Norman’s art propelled him from that “dangerous garden.” He left Chicago and went on to earn degrees in art education, and fine arts in drawing. His work has been showcased in the major collections of the Museum of Modern Art in New York, and the Corcoran Gallery of the National Museum of American Art in Washington, D.C., among many notable others.

Previously a professor at the Rhode Island School of Design, Norman said he was thrilled to be back in the Ocean State. Johnson & Wales forged a relationship with him after Angela Renaud, dean of the School of Arts & Sciences, saw his work six years ago. Three of Norman’s paintings are now displayed on the fifth floor of the John Hayer White Building. Two purchased by the University, and the third from an anonymous donor.

Norman advised students that self-awareness is key to reaching full potential. “Try hard, turn to the left, turn to the right and head north,” Norman said. “Finding your north is the most important decision you’ll make in your life.”

“Spanish Garden #4,” 1994-95, by Joseph Norman (from the series “Spanish Gardens”).


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“Spanish Garden #4,” 1994-95, by Joseph Norman (from the series “Spanish Gardens”).
Colorado ACF Moves Offices to Denver

The Colorado Chefs Association, a chapter of the American Culinary Federation (ACF), moved its offices to the Denver Campus. Since opening a campus in Denver, JWU has had an ongoing relationship with the association. In October 2003, the campus hosted the Governor’s Symposium on Western Cuisine, sponsored by the ACF, bringing close to 400 chefs from Colorado and neighboring states.

in for competitions, seminars and demonstrations. "For such fine talent to come together in one place, provided our students, staff and chefs the chance to learn, appreciate and be reinspired about their profession,” says Bruce Ogra, director of culinary education in Denver. "This conference is just one example of the ways in which having the ACF located directly on our campus will provide amazing opportunities for us.”

Chef Jacques Wilson, CEO, and president of the ACF, is enthused about the alliance. "The partnership of two great culinary organizations offers limitless possibilities," Wilson says. "To say that we are pleased to be part of the Johnson & Wales campus would not do justice to how we truly feel," seconds Joan Brewster, executive director of the ACF. "It’s the least JWU can do for an arrangement that will give students the advantage of being exposed to members of the premier national professional culinary organization. It is Ogra’s hope that students will, in turn, fuel inspiration. "Because they can see our students in action every day, I like to think that the ACF can stay close to the roots—the very passion and inspiration—that makes culinary arts such an amazing, fulfilling profession.”

From staff reports

Hollywood Comes Home with Alumni

Homecoming and Family Weekend 2003 at the Providence Campus was full of exciting festivities that brought together many decades of alumni. From participating in the annual parade to an all night extravaganza at the beautiful Westin Hotel, alumni were able to reconnect with friends, old roommates and professors.

The weekend started with a fun-filled parade. The morning began bright and early with the alumni council and the Rhode Island and Massachusetts alumni chapter adding the finishing touches to the alumni float. Soon the theme of the weekend became more apparent. Johnson & Wales had gone Hollywood. Flags were created and assembled by the students of many of the residence halls, and clubs and organizations. Special appearances were made by Marilyn Monroe, the cost from the Wizard of Oz and the Pink Ladies and the T-Birds from Grease among others.

When the parade came to a close, alumni and their guests were invited to lunch under a private tent where an array of authentic Italian dishes awaited them. Provided by Kevin Milliron ’98, owner and executive chef of Aromatic Catering in Providence. Throughout the afternoon, reconnecting became much easier as conversations turned to stories of past years at Johnson & Wales. From the off-campus parties and riding on the Big Blue Bus to hanging out in Chestnuts, and stories repeated only in "familiar company,” everyone had an anecdote. Evening brought the All Class Reunion at the Providence Westin Hotel, an extraordinary cocktail reception and dinner. Old roommates, study partners, sorority sisters and professors who had lost touch with one another over the years reconvened. Special attention had been paid to represent the many JWU decades past. From the roasting '20s through Elvis, the swinging '60s, the disco and straight through to the '80s. Another attraction of the evening was the presentation of alumni success boards—framed posters spotlighting accomplishments of alumni serving as role models for students and other alumni. Paul Damico ’86, co-founder and vice president of operations and concept development for FoodBrand LLC, was honored by The Hospitality College; Loren Falzone ’91, culinary entrepreneur by the College of Culinary Arts; Tracey Nguyen ’98, co-founder of Tai-Ash LLC, by the College of Business, and Bennett Singer ’98 MBA, vice president of portfolio management for Citizen’s Bank, by the Alan Shawn Feinstein Graduate School. Recipients were each presented with a framed "success board" collage of personal and professional background materials, testimonials and photos. The boards, part of a program initiated in 2001, will be showcased within the recipients’ respective colleges. After the live band, Match took to the stage, alumni danced their way to midnight.

—Laura Schiffer ’01

Exhibit Opens Door to What’s Cookin’ With Diners

“They’re unlike anything else. They’re efficien-
cially designed, generic and yet simultane-
ously each one manages to be a little differ-
en from the last,” says Richard Gutman, waxing poetic while discussing his life’s work—the study and preservation of diners.

America’s roadside food to the run first hitched its wagon to a walk-up trade in Providence, R.I. in 1872. Walter Scott, a sometime street peddler who was then working as a newspaper pressman, saw that newspaper morning editions were put together by crews that worked well into the early morning hours. Recognizing a substantial demand was being totally unmet, he began selling food, on foot, from newspaper office to newspaper office. Before long, he was feeding a whole variety of other workers as well. Scott bought a horse (named Patient Dick) along with a small freight wagon, and rode off into history. Now a remarkable exhibition at the Culinary Archives & Museum on JWU’s Providence Campus traces the equally remarkable history of that American icon.

The images and artifacts that highlight Diners: Still Cookin’ in the 21st Century are all from the collection of Richard Gutman, a Massachusetts architect and guest curator. Gutman and his wife Kellee Ogra, made the history and cultural impact of diners their life’s mission. "Reference the museum has the 1926, 15-stool Ever Ready Diner in its collection, the executive director, Barbara Kuck, asked me to assemble a show about diners,” says Gutman. “I wanted to trace the colorful history of these unique restaurants, touching on the way they have reflected American culture.

That colorful history is one that belongs to "All Anyone," as Gutman says, "feels comfortable in a diner.

"Because of their convenient locations, long operating hours, and simple fare, they became the regular meeting place for busy people," says College of Business Prof. Dan Vierios, Ph.D., who did doctoral work on the subject. "Diners attracted all classes and types of people in search of quick meals. Diners became one of the most democratic gathering centers in the country. They served as a way station, an oasis where people from all walks of life could dine and mingle in a homey environment. At the end of the entry facade, a full-scale stainless steel diner entrance created by Kullan Industries Inc., Lebanon, N.H. the interactive celebration at the museum explores the evolution of a quintessentially American invention from horse-drawn lunch wagons, to sprawling "retro" establishments. Using original photos, graphics, advertising, artwork, postcards, matchbooks, and artifacts, the exhibit reveals the ever-changing image of the diner, while exploring its artistic and cultural significance. The exhibit even includes the Everready diner, a 1926 Worcester lunch car, once operating in Providence and now awaiting restoration. "It was great to be able to do something in Providence," said Gutman, "and to be connected with Johnson & Wales University. Often culinary schools don't pay attention to the humble aspects of the industry."

The exhibit will be on display through June 2008.—C.S.
Shields in Providence Leadership Team Mark Shifts University-Wide

Changes in senior administration at the Providence Campus will mean a shift in positions all along the line, radiating out University-wide. With January 2004 came adjusted job titles and responsibilities for members of an expanded senior management team that includes the university executive vice president, the Providence Campus president and vice president, and three new vice presidents of facilities management.

As of the new year, former Providence Campus President John Bowen ’77, is devoting himself full-time to the role of executive vice president of the University, Irving Schneider, a 33-year veteran of the University, is now president of the Providence Campus and Veera Sarawgi ’91 MS replaces Schneider as vice president while continuing her role as associate provost.

"As part of the evolution of our multi-campus system, we are continually assessing our administrative structure in order to be appropriately organized to address the many exciting opportunities that the University continues to explore," explains John Y. House, university president.

Bowen began his career at the university as a faculty member in the newly-formed cultural studies department in 1974, becoming director of the cultural division, and then dean of cultural arts in 1983. In 1987, he was promoted to vice president of the arts and in 1990, he assumed the role of executive vice president, being named to the additional role of president of the Providence Campus in 1997. Bowen feels secure with his successor, and eager to focus on his new role. "I’m very excited about getting more involved in advancement and relationship building University-wide," says Bowen, "and I’m confident in Irving Schneider taking on the role of president."

With expertise in academics, operations and leadership, Schneider will focus on the direction of the University’s original campus. In 1996, Schneider became dean of the College of Business after 16 years of teaching. He was promoted to vice president of academic affairs in 1997, and then president of the Providence Campus in 2000. "I’m thrilled with the opportunity to take on this leadership position," admits Schneider. "After 33 years with Johnson & Wales, I’m fully prepared for the next step and ready to take on this role."

"There’s going to be a transition here," he adds. "It doesn’t happen overnight. I will definitely remain supportive of our initiatives within the community. That’s going to continue."

Sarawgi’s responsibilities in taking over as vice president will include campus operations, residence life, and university-wide academic programming. She joined JW in 1989, and worked as a graduate assistant in the Alan Shaw Feinstein Graduate School. Among her responsibilities, she served as assistant dean, instructing in MBA programs in hospitality and international business from 1991 to 2000. Additionally, she created and taught courses in the undergraduate Leadership Studies concentration, and served as a business consultant for the University’s Renaissance Group, the internal consulting and redesigning systems for efficiency and improvement throughout the university. She participated in the reorganization of student academic services, resulting in its more streamlined and student-centered approach. She has served as assistant provost since September 2000.

Sarawgi is excited about the opportunity to start "looking at things from a global perspective—at the Johnson & Wales experience as a whole." She credits her experience with Renaissance as fostering her natural "willingness to question every aspect of established infrastructures. She describes herself as an 'agent for positive change.' That’s what I perceive my initial role as (vice campus president) to be.”

Sarawgi adds that her new role at the Providence Campus "is one more step towards my goal for being in administration: The position gives me the opportunity to have a positive influence on more students in a variety of areas."

In other University appointments, two vice presidents have been promoted to senior vice presidents. Robin Krakowski ’88, has been named senior vice president of administration. Her responsibilities include student financial services, student academic services and information technology. The executive sponsor for the Banner software implementation at the institution and a member of the opening team for the Charlotte Campus, Krakowski has served as vice president of administration since 2000. She also directs the Renaissance Group.

Merlin DeConti has also been promoted to senior vice president, facilities management. He is responsible for the design and construction of the new $82 million Charlotte Campus, opening in September, and will also assume responsibility for development and management of capital budgets for all of the University’s campuses. DeConti joined the University in 1994 as its first vice president of facilities management. Prior to joining Johnson & Wales, he served as the director of the Department of Inspection and Standards, and building inspector for the City of Providence for 19 years.

Another change in leadership is Christopher Placco, AIA, formerly executive director of construction and planning, to vice president of facilities management. He is responsible for planning and implementing capital projects, and oversees all operations relating to buildings, grounds, security, and other functions for the Providence Campus.

Author Shares the Story of the Whaleship Essex

Nathanial Philbrick is passionate about the sea. So inspired is he by his work as director of the Egan Institute of Maritime Studies on Nantucket, that he has written three popular books about the island, in which one unique event on which Herman Melville based his classic novel, "Moby Dick."

That event was the sinking of a 228-ton whaleship in 1819, as Philbrick described to students during a recent visit to Johnson & Wales where he was honored as a Distinguished Visitor.

Visiting Professor by the John Hazen White School of Arts & Sciences, Philbrick’s book, “In the Heart of the Sea: The Tragedy of the Whaleship Essex,” begins where Melville left off, chronicling the story of the Essex, the Nantucket-based ship that was capsized by a bull sperm whale, leaving the 20 member crew—only eight of whom survived—to navigate their way to safety.

Many people have written accounts of the Essex tragedy, based on a manuscript written by the ship’s first mate, Owen Chase. The addition of a third point of view—that of Tomm Nickelson, the 14-year-old cabin boy, on his first whaling voyage, whose documented version did not surface until 1840—gives Philbrick’s imporance.

While Philbrick has spent much of his life researching and writing about the rich history of Nantucket’s maritime culture, it wasn’t until he read Tomm Nickelson’s narrative that he knew he wanted to be the one to tell the story. "I wanted to do justice to the story of the Essex. It’s not just a story of survival,” he said, “It’s a story of discovery and exploration.”

During his visit, Philbrick talked of the Essex crew’s decisions following the sinking of the ship. Piled into smaller whale boats that were normal used to spare whales, they discussed the course of action. “Pollard was a first-time captain and operated with a very consensual leadership style,” said Philbrick. Originally Pollard suggested rowing towards the closest island, Tahiti. Ironically, his mates’ fear of cannibals on the island persuaded the first-time captain to sail against the trade winds towards South America, what they knew as a civilized port. In the end, the eight surviving crew members were forced to resort to cannibalism.

Upon finally returning to Nantucket, one would think the survivors would never set foot on a whaleship again. But, according to Philbrick, “All went back to sea within the next year. On Nantucket, there was nothing else to do.”

Because there was no petroleum in 1819, whale blubber was the main source of oil used in light cities, making Nantucket a global empire. “Whaling was everything...It was the way you made your fortune,” those who were not directly involved in the industry were supplied. According to Philbrick, Nickerson was horrified at the events of his first whaling expedition, even before the tragedy began. “It was a real education for Tomm Nickelson. He had worshiped these whales.”

Whaling was so respected on the island that there were groups of women who would only marry a man who had killed a whale.

During Philbrick’s visit, Guillaume Bienaimé, a junior at Johnson & Wales University, was awarded a DVP scholarship in his honor. —S.D.
"HER Story: Video Explores Lives of J&W's Pioneering Founders"

They founded Johnson & Wales in 1914 with one student and a tiny campus. Nearly 90 years later, that's all Marian Gagnon, assistant professor at the John Hazen White School of Arts & Sciences, knew of Gertrude L. Johnson and Mary T. Wales. Those with only a passing familiarity with the University would be surprised to learn that the multicampus educational institution was actually founded in Providence, R.I., by two enterprising women.

Gagnon intends to get the word out through the documentary video, "HER Story: The Founding Mothers of Johnson & Wales University," which she researched, wrote, produced and directed during the fall of 2003. The video is part of a larger project comparing the rest of the country and the rest of the world between J&W and Ocean State Video of Cranston, R.I., "HER Story" is the first video in a series chronicling the history of Johnson & Wales.

The documentary premiered in October 2003, in conjunction with the University Hall Library's 10th anniversary celebration and an exhibit honoring the great women of Johnson & Wales' past. Gagnon describes the premier as "one of the crowning points in my career at Johnson & Wales." The video, which played to a packed house, was "received so well," by an audience that included friends of the University along with former students of Miss Johnson and Miss Wales who were interviewed for the documentary.

We had women in attendance who were alumnae from the 1940s and earlier," says dean of University libraries, Helena Rodrigues. The premier allowed these former classmates to catch up and share their own recollections unfolded on the screen in front of them.

Watching the interview subjects view the video for the first time was the best part of one evening, says Jodi Glass, a member of Feminist Voices, a Rhode Island-based chorus of women. "I found myself with tears in my eyes," says she, who chose the songs performed live at the premier and on the soundtrack of "HER Story." "It was unbelievable."

According to the videographer, the audience responded to the drive for authenticity. "You could see people's reaction to that. They were very receptive to it," says she, who also understood what happened, when it happened, and why it happened," says Gagnon.

Gagnon was intrigued by Johnson & Wales' status as an "internationally recognized career university with two founding mothers," but frustrated by the state of documentation of the lives of the founders. "There was nothing left," she insisted. "Nothing—not even a photo."

Gagnon says any existing records of Mary Johnson and Gertrude Wales and the Johnson & Wales Business School bearing their names had been "gathered up into one box" and "inadvertently thrown out" after flooding damaged the container. But one valuable resource still remained: the memories of Miss Johnson and Wales' former students.

Gagnon used the project as part of her doctoral dissertation in media studies, basically retraced their steps from the beginning," she says. Her narrative research received a kick-start when a columnist for the local newspaper, the Providence Journal, published Gagnon's plea for former students of the two ladies to come forward. "Where there had been only once being fruitful silence, she recalls, her phone started to "ring off the hook."

"I taped got off on the right foot with Gagnon's very first interview subject, Vilma Triangolo '36. "I knew the most wonderful, heartfelt and inspiring interview," recalls Gagnon, noting the striking vivacity of Triangolo's description of her former teachers and employers, Miss Johnson and Miss Wales. Once the interview begans, she was "highly transportable," says Gagnon. "She was relaying it like it was yesterday."

Triangolo, who not only knew the founders as her studies, and worked with them for years, was married to J&W College's first president, Edward Triangolo, was the backbone of the story. "Vilma brought an authenticity to it. She had an excellent memory," and most importantly, memories of the two ladies. "I feel really grateful that she shared this with me, and admires Gagnon. "Ten years from now," the story would have been completely lost."

Since there was virtually no paper trail, Gagnon estimates her research was 85 percent narrative. In addition to Triangolo, Sister Michela DeLoia '42, Beatrice Spinto '43, Helen Kramer '45, Robert Tingle Sr. '45, Ruth Dennes '46, and Frances McCormick '35 also contributed their reminiscences.

Director of photography, Jim Karpickich of Ocean State Video, also helped Gagnon navigate the project. "His direct, no-nonsense approach to things helped to keep my budget in line," says Gagnon. "And no matter what I envisioned, he always responded with a real can-do attitude."

Gagnon describes her year-long exploration of J&W's figures of her generation. She divides her time between teaching and research in the West, working with a Tibetan Buddhist nunner in India, and supporting charity projects for Tibetan refugees in India. Last fall, the Community Leadership Institute (CLI) at the Denver Campus cosponsored a visit from Rinpoch with the Denver Shambhala Center, as part of the annual Women in Leadership series, which exposes students and the local community to women who are setting high standards in the working world. In the campus chapel and convocation center, Rinpoch imparted messages from her new book, "The Precious Life." (Shambhala Press, 2003), to an audience of more than 200 guests. She spoke about how to appreciate simple things and live a more balanced existence. Many Johnson & Wales students are unfamiliar with Buddhist thought and practice, and Rinpoch made her message relevant to the college community, to women, and to men.

"Their work ethic and their mission is still the mission of Johnson & Wales today," says K.L. Winter 2004
Hospitality College Named Champion of R.I. Industry

Hospitality and tourism leaders from all over the Ocean State assembled at the Rhode Island Convention Center in December 2003 to honor the best and the brightest with the “Stars of the Industry” annual dinner.

The Hospitality College at J&W, now celebrating “30 years of education excellence,” was named Industry Champion of the Year for its contributions to the state by the Rhode Island Hospitality and Tourism Association (RIHTA). On hand to accept the award on behalf of the college’s faculty was Assistant Dean Robert Fink. “We are extremely proud to be recognized by the hospitality and tourism industry in the state of Rhode Island,” said Fink. “As a testament to the University, we are especially pleased that several other award winners included current students and alumni from our program.”

Among alumni in hospitality honored were Linda O’Keefe ’89, sales manager at the Radisson Airport Hotel, named Hotel Employee of the Year; Gerry Fernandez ’86, ’98 HDR, founder and president of the MultiCultural Foodservice & Hospitality Alliance, given the Chairman’s Award; Scott Doggett ’96, general manager of the Bay Voyage Inn & Restaurant, who earned the School-Tie Career Partnership Award; and Kevin Milliron ’98, co-owner of Restaurant PROV and Atomic Catering, who accepted the Restaurant Neighboring Award.

Norfolk’s Finest Add Spice to Charity Fund-Raiser

Five Johnson & Wales alumni were among the 24 talented chefs from the area’s top restaurants gathered at the Sheraton Warwick Hotel in Norfolk to compete in the March of Dimes Star Chefs Greatest Hampton Roads charity event in October. All of the chefs involved donated their time, food, and culinary prowess to benefit the organization that strives to improve the health of babies by preventing birth defects and reducing infant mortality.

Brian Anderson ’95 of the Holiday Inn Select, Aaron Beach ’94 from the Williamsburg Hospitality House, Erika Nelder ’92 from the Hilton Norfolk Airport, Gregory Retz ’96 with Sodexo contract dining, and Roxanne Young ’93, of Buzz Crown Inc., contributed time and talents generously, Marisa and Steve Manse ’02 also were among those helping with the event. Marisa Manse, a university admissions representative, and Steve Manse, now a local food writer, served as the chairman of judges.

Beyond vying for a number of awards, the real motivation that drove the evening was the chefs’ devotion to the March of Dimes’ commitment to the children in the community. “There’s a real fun, professional competition, but [the chefs] all realize it’s the babies who are the winners,” Marisa Manse says. “Nobody ever loses sight of that.”

Not only did J&W chefs provide much of the culinary talent, but students helped with everything from unloading trucks to setting up for the event and assisting the chefs. Cheryl Lee, the Tidewater Division director, noted that the event couldn’t have happened without the help. The can-do dedication netted an amazing $22,000 – $20,000 more than last year. “-Linda Murden

J&W Family Spreads Cheer for Charity

’Twas the season of giving, as J&W alumni, students and staff across all campuses came out in abundance, packing for food banks, collecting Toys for Tots, and gathering gifts for community programs. Every holiday season, the Rhode Island Community Food Bank sponsors its annual Sort-A-Thon food drive, where volunteers sort through hundreds of thousands of pounds of canned goods and perishable food. One way they fuel their initiative is to create a healthy fill of rivalry, offering local colleges and universities the opportunity to compete for the coveted Golden Pallet award.

Established in 1993, the Rhode Island Community Food Bank is a food distribution warehouse and center, accepting food products donated by supermarkets, wholesale food processors, local farmers, and community members. Donated food items are redistributed to the Food Bank’s 477 member agency programs throughout Rhode Island and southern Massachusetts. Annually, the Food Bank delivers an average of 580,000 pounds of donated food; however, last year, the bank received over seven million pounds of food donations. As last year’s winners, beating the reigning champs from Roger Williams University, Johnson & Wales University sorority handled more than 45,500 pounds of food. Vying to keep their title, alumni response to the call was overwhelming. Local participants, as well as representatives from the J&W Alumni Council and R.I. Mass. Chapter put in time at sorting dates throughout November and December. The aura of support engulfs the perimeters of the sorting stations, as alumni sorted food and caught up with old friends. Adding to sorting efforts, the University Admissions department in Providence adopted a family of six this year for the holidays and delivered 10 bags of clothing along with shoes and toys to St. Vincent de Paul to be given to the family. And in a campy event at the Pepsi Forum, JA Achievers Speakers Corps, a match of student organization on campus, presented "Bobby Joe and Dick’s Wild Wacky Wedding." Cost of admission was a gift or toy for St. Mary’s Home for Children and more than 130 guests made the event a huge success. The Junior Achievement group volunteers monthly at St. Mary’s, helping with arts and crafts, games and cooking.

J&W graduates got together at the Florida Campus and organized a toy drive in conjunction with the annual alumni holiday reception to donate to the Children’s Home Society. The Society provides services for more than 2,500 children and families each month and offers 14 programs and services for abused, abandoned and neglected children, those with health impairments, and at-risk children and their families.

The holiday is a time for joy, for giving, and for the dreams of children to come true. We could never accomplish miracles such as these without the support of the community—corporations that allow our alumni to do toy drives, the spec’s ‘angels’ who take on the task of organizing their co-workers, individuals, organizations, and groups that helped us collect over 500 new toys," said Darlene Cantor, Florida’s director of career development and alumni relations.

The Montebello Recreation Center and the surrounding Denver Campus community are a little bit more thanks to students from the Denver Campus. Students volunteered their services to serve breakfast to more than 100 children and their families, helped them decorate Christmas cookies and ornaments, and spent quality time with the children. Santa and Mrs. Claus stopped by to take a few photos and brought along even more holiday cheer.

—from staff reports
University Buys Charlotte Doubletree Hotel

In keeping with its commitment to providing hands-on, industry-relevant educational opportunities for its students—and in order to further cement its campus presence in center city Charlotte, N.C.—Johnson & Wales recently purchased the Doubletree Hotel Charlotte Gateway Village from Bank of America. The Doubletree Hotel, and the green-space attached, is located adjacent to the academic center and close to the residence halls, which are under construction for the fall 2004 opening. It is situated across the street from the student services complex which includes the library, bookstore, and a number of student support offices.

“Throughout its history, the Doubletree property, situated at the heart of our Charlotte campus, has always been a popular hotel with the university community, and will continue to be a fantastic gathering place for citizens and visitors to Charlotte,” says Art Gallagher, president of the Charlotte Campus. “Our new ownership interest in the Doubletree and the programs we have planned at the hotel certainly will add value to our students’ overall academic experience.”

The current Hilton and Doubletree management team will remain in place, and the University will make significant enhancements to the property in order to continue attracting business and leisure customers, as well as prospective students and their parents, who can now stay right on the JW&J campus. The strategic move not only gives the hospitality program in Charlotte added visibility in the community and a high-quality, on-campus training ground, but it further contributes to the exciting urban campus presence of the newest member of the Johnson & Wales University family.

—Judi Johnson

Charlotte Campus Partners with State-Wide Education Experts

Twenty-five leading educators from across the state were recently named to the Charlotte Campus’ North Carolina Educators’ Advisory Council, a panel developed to enhance Johnson & Wales University’s connection with North Carolina’s secondary and technical education community. The 25-member council will meet three times a year to learn about industry trends, participate in break-out sessions, and receive information on program and up-coming initiatives on campus. Johnson & Wales extended invitations to key members of the North Carolina educational community who had demonstrated a continued commitment to the state’s education system.

“The council will share with us feedback on how we’re doing as a university, and help us get our name out to the entire state,” explains Brian Stanley, director of admissions for the Charlotte Campus. The advisory panel will directly manage the council’s marketing and admissions efforts within the state as the Charlotte Campus approaches its first working term in September. New York City-based Johnson & Wales will call upon its industry expertise to help local educators redesign North Carolina’s culinary, hotel and hospitality programs at the high school level. “The entire curriculum is being rewritten this year,” says Stanley. “It truly is a impressive collection of educators,” says University president, relations. “Their positions range from classroom teachers up to state supervisors of career and technical education.”

One popular element that will carry over from the advisory council’s Florida predecessor is the unique attendance incentive. Each member who maintains perfect attendance at the tri-annual meetings can travel to other campuses for Educator Workshops, explains Pimentel. Besides providing a forum for educators to network with their colleagues in other states, the trips offer council members a broader perspective of the University’s national presence.

“Staying abreast of Charlotte Campus admissions representative (and former educator) Jan Jordan and her networking savvy with attracting the impressive list of educators assembled in the 25-member council. “The advisory council is working together to provide North Carolina students with a career-focused educational environment,” says Arthur Gallagher, Charlotte Campus president. —K.E.

Promoting Fine Wines And Education For 13 years

Southern wine experts await Virginia’s premiere wine celebration, the 13th Annual Chesapeake Bay Wine Classic (CBWC). The series of events includes the largest and most successful wine auction in the Commonwealth, attracting hundreds. Proceeds from the 2003 event support the Tidewater Scholarship Fund ACCESS Program and Johnson & Wales University. “Helping Educate Young People,” the 2003 theme, was inspired through the strong relationship the CBWC has cultivated with both educational facilities.

Events play to a variety of local communities. In August 2003, Wine, Women and Fishing, the Women’s Billfish Tournament, raised funds that also benefit the OMS Foundation for Breast Cancer Research. October brought the annual Gala Dinner at the Cavalier Golf & Yacht Club in Virginia Beach. The premier dining event in Hampton Roads, it featured four courses of exceptional gourmet food prepared by Walter Bundy, executive chef of Lameire at the Jefferson Hotel. The sumptuous fare was paired with distinctive wines chosen to enhance both the meal and the dining experience.

The Grand Auction, which took place in November 2003 at the home of Eleanor and Bob Stanton, Wine Classic founder, at the Bayville Golf Club in Virginia Beach, is the largest and most successful wine auction in the mid-Atlantic, attracting wine lovers from Hampton Roads and along the East Coast.

The fourth main event of the CBWC was the Grand Tasting, held in February on the Norfolk Waterside. Guests had the opportunity to sample more than 100 of the finest wines from around the world, attend educational seminars, participate in a silent auction and sample tempting cuisine from restaurants throughout the region.

Many Johnson & Wales students from the Norfolk Campus volunteered their time assisting with everything from food preparation to wine service for the series of events, thereby qualifying for scholarships.

Founded in 1991 by Stanton and a group of local wine enthusiasts, the stellar fund-raiser began as a way to bring local wine lovers together, promote the wine trade in Virginia, and raise money for local charities. In its first year, $1,100 was raised. Each year since, the event has become more successful. The 12th Annual CBWC raised $175,000 and more than $1,000,000 has been donated to various local charities since its inception. —W.M.

Hospitality Panel Focuses on Career Building

When the crowd at the International Hotel/Motel & Restaurant Show at the Jacob Javitz Center in New York City grouped for a presentation on "Career Common Sense," a panel of recent college graduates stood before the students from a variety of colleges and universities to deliver advice on getting that first "real" job in the hospitality industry after graduation. Among the panelists was Karen Duenkel, '02, beverage and hospitality manager at Red Lobster in Hicksville, N.Y.

For those present at the November 2003 event, Duenkel described her job and the path she took to achieve her goals. From recognizing she had a passion for the restaurant industry by watching "Great Chefs" on the Discovery Channel with her dad, to baking in a catering company where she was 16 and eventually becoming a kitchen manager overseeing off-site venues in New York, her career began to take form. After graduating from Johnson & Wales with a bachelor's degree in food service management, she researched companies for a month before deciding that Red Lobster was a perfect fit.

Duenkel spoke candidly of her transition from the classroom to the work place, and the bumps and bruises along the way. She described the training process of her company, Red Lobster, and her thoughts and feelings throughout the training process. After a year of hard work and dedication, Duenkel was promoted into the general manager training program, which will lead to managing her own Red Lobster restaurants in two years.

Among the suggestions for building a solid career foundation were other surefire recommendations: Get as much experience as possible while in school. It will make for greater marketability come graduation. Be prepared to pay dues, participants were told. Don't expect to walk out of school and into a supervisory job right away. Require hands-on ability. Be an "on-the-job" manager with employees' respect. Be open-minded and flexible. A career path may take many twists and turns along the way, but keep the final goal in focus. Use every experience to gain as much knowledge as possible. It may be valuable in helping transfer skills to another job in one way or another later down the road.

During the session, Duenkel offered advice of her own on what to do after college. "Being a college student one day and then a hospitality management graduate the next is a little nerve racking," she said. "Have confidence in yourself and the education that you received in order to be successful.”

—Matthew Harrington

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Florida Reception

The Florida Campus hosted its annual Alumni Reception & Dewar’s Scotch Tasting at the Diplomat Country Club & Spa in Hallandale, to mix celebration with the business end of the 10th annual career conference. More than 375 attended the dinner dance laced with Scottish overtones (and an occasional kilo) thanks to Dewar’s. A select master class in scotch tasting was held for 65 alumni, guests and staff.

Right: From left, Karen McCallon-Lucio ’90, and Sean Roy ’97

Left: From left, Patricia Fields, Colin Myattaus, Kim Roberts and Tresha Joseph, served as student volunteers for the reception.

New York City Reception

Manhattan’s Waldorf-Astoria was the congenial point for more than 500 alumni and friends at 2003’s grand reception in November. In addition to the well-established cocktail gala, complimentary photos of individual alumni and their friends were given as keepsakes of evening. In the hope of reestablishing ties, a display listing “lost” alumni had visitors helpfully scanning 4,000 names for possible leads.

Two Internet computer kiosks “connected alumni for life” to the newly enhanced alumni Website.

Denver Alumni Reunion

Wild, Wild West was the theme of this year’s Homecoming and Family Weekend at the Denver Campus. The Office of Alumni Relations sponsored two golf foursomes to participate in the annual Family Weekend Golf Tournament. After golf, alumni relaxed in Pete’s Pub before the Wild Wild West Dinner.

Above: From left, William Horvitz ’85, Teresa Thurstan ’91, three Denver students, and David Elmson ’10.

Right: From left, Allison Melfor, guest Denver Campus President Mark Burke ’79 and Richard Beery ’90.

For Right: In the background, from left, Tim Conroy ’93, Steven Ping ’10, Lindsey Allen ’12, and Steven’s wife Stephanie.

“All Class” Reunion

Those assembled for the All Class Reunion held at the Westin hotel in Providence, R.I. during Homecoming and Family Weekend in October winced, danced and gathered together for a reunion photo as part of the evening’s festivities.

Cyprus Reception

In October 2003, JHU held its second alumni dinner at CRESCENDO restaurant in Nicosia, Cyprus. Andreas Paradies 02 organized the networking event that sparked an effort by the group to form a Cyprus online alumni chapter which will be linked to the alumni Web site.

Right: From left, George Kyriakou, a professor of International, Nicosia, Cyprus, Israel, Captain of MBA, JHU director of European relations, and Constantinos Petrakos 02, intercollegiate instructor.

Below: From left, Linnea Johanssen, Theresa Lorentz 92, Jason D’Agostino 90, Andrea Benavidez 93, and Michelle Bellantoni 92.
BREAD – The Loaf of Life

Listening to the Grain: Bread Has Stories to Tell

By Peter Reinhart

In the bread classes in the International Baking and Pastry Institute at Johnson & Wales, students have 22 days to learn everything they need to know about bread. Their instruction begins by stressing two important principles: The first is that their goal as bakers will be to evoke from the wheat the fullness of its potential, through the manipulation of time and temperature, the art of fermentation, and mastery of their tools. The second principle is that after they become good at making many types of bread, they must become excellent at one—going first bread and then deep. The lessons are punctuated with a liberal sprinkling of lore: the stories, myths, histories and allegories surrounding the stuff of life. By the end of the five weeks their relationship with bread—their connection to it—is changed forever. Bread has a story to tell.

A FOOD OF BIBLICAL PROPORTIONS

When the youngest child at the Passover Seder table asks the highest ranking elder at the table: “Why is this night different from all other nights?” it begins a process of transmission that runs right through bread.

“On all other nights we eat leavened bread. Why on this night do we eat only unleavened bread?” is a question that follows. The elder then tells the story of the Hebrew’s escape from bondage in Egypt.

It is a religious ritual entwined in the origins of bread itself. What the elder does not say is that Egypt was the proud creator of leavened bread. The Egyptians were credited with figuring out how to ferment grain, apply heat, and transform a beer-like substance into something now called bread. Unleavened bread—matzo—was considered an inferior product, a humble antecedent to its more exalted leavened counterpart. Yet in the elder’s story, the exalted matzos were brought down by their enslaved, humbled, matzo-eating servants. The great leavened culture was trumped by unleavened renegades.

A TRANSFORMATION OF LIFE

In order for young bakers to learn how to evoke the full potential of flavor trapped in grain, they must discover what is unique and different about bread from all other culinary creations—that it is a transformational food. While in regular cooking, where ingredients that were once alive and then harvested, are recombined with other ingredients to make something new and delicious, bread baking is different. With bread, the baker takes ingredients that were once alive and then harvested, such as wheat, and brings them to life; The mixture is transformed, through the process of leavening, a word whose very root means to enliven or vivify. A transformation implies a radical change. In this instance, clay made from flour, salt, and water, through the injection of yeast, is brought to life and becomes dough. The dead becomes the living; it does not get much more radical than that.

Not only is there a transformation from clay to dough, but later, after the fermentation process in which this now-living organism called dough begins to change, grow, and develop character, it is formed by the baker into individual loaves. Then there is a second transformation, as this living dough goes into the oven, and what happens? The leaven, having accomplished its mission, gives up its life as the dough is baked. What emerges from the oven is radically different from what went in. Living dough, as it dies, is transformed into bread.

Dough, as alive as it may be, is not particularly palatable. It is not something that would earn the title “the staff of life.” Only after baking does it become a nourishing staple as the life cycle continues yet again. Two transformations: from dead to alive, then from alive to a sacrificial death for the purpose of sustenance and thus continued life. Is it any wonder that bread has served in all cultures as a sacred symbol for life, and for the presence of the Creator in the world of creation?
Struan Five-Grain Bread

Ingredients
2% cups bread flour (high-gluten)
3 tablespoons uncooked polenta (coarse cornmeal)
3 tablespoons rolled oats
3 tablespoons brown sugar
2 tablespoons wheat bran
1/2 teaspoon salt
1 tablespoon instant yeast (or 1 1/4 teaspoons active dry yeast, dissolved in 3 tablespoons warm water)
3 tablespoons cooked brown rice
1/2 tablespoons honey
1/3 cup buttermilk
1 cup water, approximately
1 tablespoon poppy seeds (for sprinkling)

In a bowl mix all the dry ingredients, including the salt and yeast.
Add the cooked rice, honey, and buttermilk, and mix. Then add 1 1/2 cups of water, reserving the rest for adjustments during kneading.
With your hands, squeeze the ingredients together until they form a ball.
Sprinkle some flour on the counter, and turn the ball out of the bowl and begin kneading. Add water as needed.
Knead for approximately 15 minutes, until the dough is soft and elastic and has doubled in size.

For the crust:
In a small bowl mix the following ingredients:
1/4 cup brown sugar
1/4 cup molasses
1/4 cup honey
1 tablespoon honey
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon ground cloves

Generously brush the loaf with the mixture, and bake in a preheated 350°F oven for 30 to 40 minutes.

By Peter Reinhart

The past two decades the status of bread has certainly had a promising rise, an unchallenged rise, and it seemed as though the country was on the cusp of a true bread renaissance. After all, in 1999, Team USA won the world cup of bread, the prestigious Coupe Du Monde du Boulangerie, and artisan bakeries began appearing in many, even unlikely, places.

Yet now we face, perhaps, the first real challenge to this renaissance as we enter an era of anti-carbohydrate mania.

Who are those spinning the scary carbohydrate stories may not be friends of bread bakers, but they may be doing us a huge favor. They have created a buzz that has brought us to a point, long overdue, of valid and proper concern about diet and healthy eating and connectedness of all life. We may not necessarily come up with all the answers, but perhaps we can begin to identify the right questions.

And as we do, bread will tell its story, its many stories. From a religious symbol to a cultural force, bread connects generations through disparate ages and cultures. When the youngest at the table asks us to explain whether bread is bad for us or good, or when the latest dietary guru asks, “What is the rightful place of bread in our lives?” the answers can be framed in many ways and on many levels. Bread has been here and has played a major role in humanity for 6,000 years. It definitely is not going away. After thousands of years of creating bread—a universal symbol for life and for transformation—bread bakers don’t react, they transmit. Bakers tell stories, celebrate, and evoke the full potential of flavor trapped in the grain. They transmit the story, and they connect. In so doing, they contribute on every level, as they always have and always will, to the greater good.

Chef Peter Reinhart is on assignment with the Charlotte Campus. This essay was part of his keynote address to the National Bread Summit. It is printed in its entirety in a new book from The Panera Bread Company.

While Prof. Peter Bortolotti was “a nerdy kid in glasses” running track at the dawning of the Age of Aquarius, he was always thinking. Miles of thinking, running, and paying close attention to his environment gave him an awareness of two things: shoes and the interconnectedness of the universe. With a master’s in business administration and a history that includes stints with Converse, Adidas, and Reebok (who paid him to analyze Nike’s competitive advantages), the marketing teacher at JWU’s College of Business in Providence, is packaging his theories and enlightening others about survival in the Age of Information. He calls time at the entrance to the 21st century The Great Crossover. To function within its boundless parameters will require, not just a readjustment in thinking, but new models for business, commerce and life on a global scale. Bortolotti sketches the impact technology will have on the future and offers suggestions for adapting to the change.
much in the way the invention of the printing press in the 16th century made knowledge available to the masses, ending feudal society and sparking the Renaissance. The change gives advantage to individuality, creativity, flexibility and holistic process. Just as linear thinking and top-down management benefited the precise edges of the machine age, Bortolotti says, circular networks, cross-level communication and bottom-up development will support the business model of the future. In an age when information is currency, the ability to absorb and analyze in context and convert it to useful knowledge will drive the bottom line. Those who can anticipate trends and meet the needs of an exponential-ly expanding market with rapid adaptation and innovation will best survive in a "knowledge economy."

There is no doubt this is a power-to-the-people moment in time. Just as the Internet created a conduit for rapid response and mobilization in fund-raising and recent politics, and eBay is democratizing global commerce by offering a level field for all merchants, with advantage dictated entirely by the consumer, today's technological advances offer any individual with access and savoir faire, an equal starting point for success. It will require a readjustment of vision beginning with self-awareness, says Bortolotti. "The individual will need to start viewing life from a wider perspective. Stay current," he advises. "The more you know about the structure of your environment—how it operates, how things are done—the more easily you can assimilate yourself into the works." Problem solving will be the most valued skill. Listen actively, says Bortolotti. Gather information, view it objectively, weigh its merit, and file it in a compartment of the brain with other related information. "Look for patterns, notice trends, be aware of your information environment."

Connecting related data and acting on the knowledge it provides, will require critical thinking. Understanding other points of view and cross-fertilization is the key to success on business and daily life," he says. One need only consider today's sonic-paced, gotta-have-it-now, cell-phone-implanted, 24-hour-news-cycle culture and its stresses to see the scope of the equation. "Unlike other institutional changes, this one is happening more rapidly. Change doesn't come easy. The burdens on everyday life are speed, pace, time pressures, changing values of convenience and security, and cultural implications in tastes and trends."

The microchip has created a moment in history when vast amounts of information have become universally accessible, work that challenges the most advanced military establishment in the history of the world, and it functions more on the manipulation of information than might. CONNECT AND COMMUNES

Such are the advantages of a communicative network. Top down management and military lockstep mentality are outmoded models, says Bortolotti. "Many organizational hierarchies thus far have used the microchip for short term, short sighted, linear-oriented goals (eg. quarterly profits, mergers and acquisitions) as a vehicle for technological change. At least these goals should be viewed as valuable assets which require investment, and not the company's biggest expense in times of trouble."

Decentralized decision making, bottom-up incentives and empowerment of employees better serve the infrastructure of the immediate future. Industry leader Southwest Airlines gives all its workers the power to determine a need and solve a problem as it unfolds. When Southwest CEO Colleen Barrett was on the Providence Campus in summer 2003, she described the low-fare, point-to-point carrier as a 'whole company built on relationships...We have very few rules and regulations. We don't want our people to live out of a manual. We trust them to use common sense and good judgment. There are some things you know in your heart, no matter what the rule is.' It's a philosophy that has made Southwest number one in customer service. It is also a model for the now that's here. Collaboration and teamwork will drive trade playing emphasis on fostering relationships and engaging the customer, and creating the potential for synergy to develop via shared knowledge and skills. Symbiotic energy is at the core of any successful information-age network. Technology is democratizing all areas of commerce. Those who can weave the most interconnected, fluid networks in the most creative and flexible ways will adapt and thrive. Accelerated product life cycles and globalization will create new markets, new neighbors, and demand for constant innovation.

It is a direction that favors the individual. In the future, more of a premium will be placed on the small business environment, Bortolotti believes. Start-up companies have as much—if not more—of a shot at information-age fortune as Fortune's finest. "While Fortune 500 companies may get all the attention, nine out of 10 real jobs are created in companies of 100 employees or less," Bortolotti points out, adding "sixty per cent of them are owned by women." eBay's free-market forum concentric configurations of geometric shapes. Science dia- gram what olden cultures knew intuitively and modern man would do well to study, Bortolotti advises. Just as salmon swim upstream by instinct, and plants communicate across the planet by cellular telepathy, it is from the interconnected realms beyond sight that life spins outward. "If we were able to see the value of each person's role or potential as that of an individual cell in the body of humanity, we would have the possibility of being more connected in a positive way today," he concludes. "One could suppose we are at some sort of crossroads or inter- val in our collective evolution. As I tell my students, when I look at my hand I cannot see the individual cells, but without them collectively, my hand—my body for that matter—would not exist. When you fly in an airplane you only have to be a few thousand feet up and people (individuals) become invisible—you do, however, see the patterns of our collective manifestation."

Change will bring new patterns.

"Permanence is the last measure of those with shrivelled imaginations," wrote I.M. Pei in "In Search of Eternity" fame. In the final measure it will not be man's ability to convert information into knowledge, but to convert knowledge into wisdom, and to do it at ever-accelerating speed, that will decide the future of the planet."
Where in the World is Hazem Gamal?

by Cathy Sengel

H e has the dark, chiseled looks and dignified bearing of a pharaoh with an analyst's eyes. Of Egyptian and Texan parentage, Hazem Gamal '90, was born and grew up primarily in Cairo, a citizen of two worlds. With a degree in international hotel and travel management, he's helped advise managers and run hotels and food venues from Boston to Hong Kong and Geneva to Dublin. A side route for an MBA from Thunderbird redirected his career into the domain finance with American Express and now as a vice president with Oppenheimer Funds in New York.

Though the path of Gamal's career has wound through geographic points around the globe, there have been constants that have shaped both his attitude and personal philosophy. Since early childhood, political turmoil has left an imprint—in Egypt, Lebanon, London and Turkey. And on Sept. 11, a day back from his honeymoon, he found himself racing for safety from the tidal wave of Trade Center debris choking lower Manhattan. As the dust settles still, two years later, he has a clearer sense of the interwoven fabric of human connection. But it is from a French chef on a dude ranch in Wyoming where he worked during summer vacations, and in the kitchens of Providence, in his early years at Johnson & Wales, that he learned the lessons that continue to serve him best throughout his private and professional life.

"Treat your clients and your work with the same level of dignity and energy you would like for yourself," he recalls learning from Chef Bruno Georgeton. "Pay attention to what you are doing, and how you are doing it. Remember that you are creating something for someone to consume. It is not just a job, it is a passion." It is a level of care even more important in relating to hotel guests, he came to learn.

Gamal's passion for his work was not always directed toward travel and tourism, but architecture. He was intent on becoming an architect and was well entrenched in an architecture program at Cornell when his compass told him he lacked the necessary discipline. At a career forum in high school, Greg Deline, the father of a classmate, convinced him that the hotel industry might be a better fit. Johnson & Wales welcomed him with scholarships and open arms.

His first summers at J&W were spent working at the Crescent H and Firehole ranches in Wyoming and Montana, riding off on trips into the mountains with high-paying guests. In the kitchen of the resort in Wyoming he met Georgeton, from Vichy, France. "He infused and furthered my interest and capacity in the culinary arts as well as the hospitality industry," Gamal says. "The other concept he introduced me to was professionalism. Chefs learn a trade and practice it."

The lessons served him well. Combined with focused energy and motivation it became the underpinning of a rapid rise in industry ranks. When an entrepreneurial venture in his senior year fell through, "With nothing much but the shirt on my back, I went up to Boston to see if I could recover a position that was offered to me by Swissôtel when they came to recruit on campus in April of 1990. I knocked on their door sheepishly, and they didn't have the job they'd offered, but they were in need of an assistant executive housekeeper."

It was the beginning of a commitment that would evolve and grow into a lucrative career. After three months he was sent to open the Buckhead hotel in Atlanta. When he returned he was asked to assist with a special project run by strategy consultants, McKinsey & Company, focused on increasing revenues and lowering costs for the hotel in the economic slowdown of the early '90s. "When the hotel's executive housekeeper left, he was asked to oversee the department while taking over room service operations. He did well and was rewarded. "I was recognized for my efforts by being selected to outline the McKinsey process at a general manager's meeting in Istanbul in the summer of 1991." There, he would cross paths with Deline, who was now a headhunter based in Istanbul, for a second time. "The last time I saw him was when he recommended the hotel industry, and now I was being heralded as a success within in the company. It was a real celebration and an affirmation that I'd chosen the right field," says Gamal.

After returning from Turkey, he was asked to transfer from Boston to run the food and beverage operations at a recently opened property in Beijing, China, that included a 450-room hotel, a 200,000-square-foot office tower and a 150-apartment complex with retail operations, four restaurants, an executive lounge, and a karaoke club open to 4 a.m. "I used to make more money in that karaoke club than in all six other operations," he laughs. High level negotiations for Hong Kong's return to China were often held at the hotel.

After two years in China, where he ran into Deline yet again, he returned to the U.S., joined the management consulting team arm of Swissôtel, and headed for the Swissôtel Bosphorus in Istanbul. It would mark a new direction for his career and life. "It was a dramatic shift, going from operations to consulting," he says. Suddenly he was working 9 a.m. to 5 p.m., and was faced with leisure time. "It was my first taste of the good life. Before I was working all the time and then I would escape for life, now I had a life."

When his duties were complete in late 1994, Gamal joined Icareus Consulting, in Zurich, Switzerland, leading consulting projects for, among others, the catering division of Swiss Air's Gate Gourmet. Between working in Turkey and beginning the job in Switzerland, he came back to the states for the first time in five years, and began looking into graduate schools—particularly the prestigious Thunderbird in Arizona, specializing in international management. While staying in New York with Vincent Santoro '89, a friend from J&W, Santoro's fiancé suggested he meet her cousin, who was already accepted at Thunderbird. It was the beginning of a four-year international relationship followed by three years of living together in New York and marriage in 2001.

In the interim, Gamal was hired by American Express in 1998. "It was my first job with an American corporation in America and I was working on the 17th floor of a building on Wall Street. How much more American can you get than that?"
he reflects. However, within a short time Oppenheimer Funds came calling with offers too lucrative to ignore. It would move his offices to Two World Trade Center.

On Sept. 11, just back from honeymooning and visiting with friends throughout Europe and the Middle East, Gamal lingered at home, choosing photos from his trip to take into the office. "I took the subway the way I normally did. At Chambers Street I switched to a local train, to go to the next stop at the World Trade Center," he recounts, the details of the horrific day, etched in his brain. "When we got to the World Trade Center, the platform was completely deserted but there was a flagman there...waving the train through to the next stop. I didn't think much of it."

Making his way from the subway, he overheard in a conversation that a plane had hit the Trade Center. "I imagined a small prop plane. But as I'm climbing up the steps from the subway, I see people walking and running and stumbling and crying in disbelief. There are all of these emotions and the physical movement, as I'm going up the steps."

Seeing the building on fire, he realized the enormity of the situation. In the frantic minutes that followed he met others from Oppenheimer and together they devised a plan to make their way back up town. "We're at the end of Greenwich Street and just as we're ready to go, the second building collapses in front of us, and then we watch this huge cloud of dust and debris come towards us. For a split second you're thinking, is it going to make it all this way or not! And during that split second you calculate that in fact, it has the velocity and is going to make it." Fleeting the rapidly approaching wall of ruin, the group scattered. Gamal raced toward the entrance to Battery Park Tunnel, too late to escape the fallout. "I'm engulfed by this cloud and day turns to night immediately, and as I approach the tunnel I decide I don't want to go in there. I will suffocate in there."

Finding a toll booth, he shared the shelter with another man and a woman "in complete hysterics. I am completely covered with dust." Eventually, upon instruction, he would enter the tunnel for a harrowing 45 minute walk to the other end, then make his way to Santoro's home in Brooklyn where he could contact friends and relatives and his wife, Liz, who watched in horror from her offices on the 45th floor in midtown, as the towers were struck and collapsed, not knowing whether her husband was alive or dead.

Sadly, such carnage is not new to Gamal. He lived through two wars as a child—in Egypt during the 1973 war, and in Beirut, Lebanon at the beginning of the civil war several years later. There were bomb threats and actual bombings in Istanbul and Ankara, while he was in Turkey, and Gamal was in London when Oxford Street was evacuated. "I can't say that you get used to it, but perhaps you are more prepared for it," he says quietly.

His global perspective offers a vision of the heart of world events. "I can very clearly understand why the perpetrators did it, but also, I am in a position to reject it too. Because I have lived where they have lived, I have seen the misery that they have seen. I understand the culture that they come from as well as that of the society in the civilization that they targeted."

If his work and travels have taught him anything, it is that technology and commerce have also brought the world closer together. "Global companies have to think locally and local companies have to consider their global capacity," he continues. "Some guy can have a business out of a shack, and all he needs is the Internet, and suddenly he's a global company. So these are very exciting and precarious times and it requires a great deal of attention and focus. Whether we're paralegals or in the hospitality industry or professors in universities or leaders in the financial world, all of these things come into play."

In October, Oppenheimer Funds moved its headquarters from temporary offices in the Fashion District to Two World Financial Center across from the pit where the Trade Center once stood. He requested, and was granted, offices looking west, away from the site. This January brought yet another promotion, but Gamal can see himself in many different places in the future. "What matters is my capacity for being of significant help to the organization, and being appropriately rewarded. I don't only mean in terms of finances, but in terms of life balance—that the environment that I work in supports all my needs and my family as well."

Ask if he is optimistic about the future, and with uncharacteristic emotion, but in his usually-soft, deliberate voice, he replies, "Yes. Unquestionably." And in his words you can hear his smile.
Three out of four persons surveyed stated that a virus infection had caused PC downtime resulting in the loss of personal information and productivity.
How Sweet It Is

Casa de Campo is the newest port of call for Johnson & Wales

By Kimberly Lawrence

On the watery edge of a tropical paradise sits the latest testament to Johnson & Wales’ place in the global hospitality trade. Initiated and financed by the Italian end of Carnival Cruise Lines and Florida sugar magnates, Casa de Campo Preparatory Institute by Johnson & Wales University is the educational hub of a Caribbean haven—La Romana, a 7,000-acre resort on the southeast coast of the Dominican Republic. The one-of-a-kind educational center was developed to instruct resort and cruise line employees in service standards exacting enough to cater to the expectations of its sponsors’ high-end clientele. Some consider the institute a model for J&W involvement in creating future cruise and resort training sites around the world. There’s no question the alliance has brought industry partnerships to a new level. “Casa de Campo built the facility, we’re providing the education, and they hire the faculty based on our recommendations,” says Jim Lyle, executive director of advancement at the Florida Campus and engineer of the venture. It is a sweet deal by anyone’s measure.

Located on a palm-fringed private beach, along the island’s southeastern coast, Casa de Campo is a 21st-century portal to luxury leisure. In addition to the resort’s restaurants, hotels and spas, there are 1,000 privately-owned villas (each equipped with a cook and a housekeeper) in its Altos de Chavon—a replication of a 16th-century Mediterranean village complete with cobblestone streets. Catering to patrician tastes, its owners found themselves in need of professional training for their staff including housekeepers, waiters, stewards, waiters, staff, bar and food-handlers, and the cabin stewards and galley crews of the conjured cruise line. Such a massive project was beyond corporate partner capability. J&W insiders learned of the training needs through Florida Campus involvement with cane magnates Alfeo and Pepe Fanhul HDR ’01. Lyle began building the relationship with Casa de Campo co-owners, CEO Claudio Sylvestri and the Fanhuls, six or seven years ago, he says. For the past nine years the Florida Campus has been providing staff and management training for Carnival Cruise Lines both around Florida and across the Caribbean. The connection with Carnival’s Costa Crociere to educate their collective staff at La Romana’s resort was a natural next step, explains Lyle. After three years of negotiations, Lyle entered a partnership on behalf of Johnson & Wales to develop a made-to-order facility and skills-oriented program for the resort and cruise line. Since their seasonal calendar complements another perfectly, cruise staff train for six months during the resort’s busy season and return to work while the resort staff trains throughout Casa de Campo’s seasonal full. Casa de Campo Preparatory Institute educates more than 12,000 employees in its first year alone.

Through its replicas of resort kitchens and cruise galleys, guest rooms, staterooms, dining rooms, bars and suites, the institute applies Johnson & Wales-developed, copyrighted course material to employee training. Peter James, with more than 20 years behind him at the Providence Campus, oversees day-to-day operations. Florida faculty designed the course plans and instruction will be bilingual, as requested by backers. Under the agreement, Johnson & Wales can contract with other employers and use the institute as a training site. Lyle has already begun efforts to make training available to cruise lines like Royal Caribbean, and hotels around the islands.

In the full-throttle trend of luxury cruising, destination defines market, and Casa de Campo intends to define itself through sumptuous atmosphere and superb service. Casa de Campo Preparatory Institute by Johnson & Wales University sits at its center. Word has it new ships are being built industrywide over the next five years, says Lyle.

That could bode well for both Casa de Campo and Johnson & Wales. Says Florida Campus President Donald McGregor, “The creation of the J&W Preparatory Institute is one of many new strategies which will take the university into the global marketplace.”
1950 - Gene Burns '36 HDR was appraised by the mayor of Providence as a Providence school board member emeritus and will act as a liaison to the superintendent, as well as the mayor's representative in citizens.

1958 - Harriet (Chase) Sharp retired in December 2003, from her position as assistant court secretary for the Rhode Island Superior Court, after 30 years of service to the state.

1969 - Russell Champion is an independent broker-owner for ARMAC in New Bedford, Mass., where he also lives.

1970 - Ronald Black, S.D., is vice president of information technology and library services for Paul Smith's College, College of the Adirondacks, in Paul Smiths, N.Y., where he and his wife also live.

1975 - Ambrose McDaniel is always on the road to adventure, having worked for the U.S. Marines in Saudi Arabia during Desert Storm as a manager in container operations. After retirement, he worked in Kuwait City for the Army of Camp Doha then on to Somalia. When the military left Somalia, he stayed with the United Nations as a Best Manager in Mogadishu, then to Rwanda and Zaire with Care International as a logistics officer leading 70,000 refugees. Later he returned to the United Nations as an air field officer and logistic for famine relief into southern Sudan. Ambrose returned to Somalia as a project manager, operating a hospital, medical clinic, agricultural projects and food programs. He is now operating Senior Safaris. Ambrose resides in Palm Coast, Fla.

1977 - Nicholas Denaro is the owner of Modern Diner in Providence, R.I., the first draw on the National Register of Historic Places. He was recognized in the 2003 issue of Rhode Island Monthly Magazine.

1980 - Karen Bacon is working on her national board certification in special education for autism, and is actively involved with a parent support group for autism, and other community affairs. She lives in San Antonio, Texas.

1981 - Richard Spencer is executive-in-chief of Touch Magazine, a weekly publication covering the TV and entertainment industries.

1982 - Guy Hensoid, director of food and beverage for the Omni Parker House Hotel in Boston, received the hotel food & beverage executive magazine's Food & Beverage Director of the Year award at the annual NOHIB conference in Chicago in 2003. Guy was awarded Operations Executive of the Year by Omni Hotels in December.

1983 - Dennis Laboski is manager of member relations for the Multicultural Foundation for Hospitality Alliance in Providence, R.I. He lives in Lincoln.

1985 - John Hood '84, left, represents the ACF NorthEast (ACF) Professional Chefs Association at the 2003 annual President's Dinner of the ACF Lehigh Valley Professional Chefs Association in Pennsylvania. John joined alumni from left, Lehigh Valley members Steve Escott '76, Shawn Haskel Holsak '76 (AEM alumni representative), Ann Mundrich '83, and Mark Proctor '74 for a photo. Also attending were Ed Barryman '84 and Todd Saylor '87.

1988 - Dawn (Gibb) Tolley and John Tolley have a son, Kevin John, two. They reside in Lakeville, Pa.

1987 - Robert deLagua works in customer service for Continental Airlines. He lives in Brandon, Fl.

1989 - Robert Rubenstein is general manager at Subway in Tempe, Ariz., where he and his family also reside.

1991 - Michael Banks is a territory sales manager for Esobil in Rhode Island. Michael was employed at Seaboard as a chef on the initial team. He and his wife, Lisa (Yates) Banks '79, manager of alumni relations at AEM's Providence Campus, live in Pawtucket, R.I. with their two children, Gabriel, new, and Gavynn, three.

1992 - Eric Barnes is president and senior consultant of National Systems. Support in New York. Eric was formerly director of IT at The Island Head Start.

1993 - Bradford Beaudin is executive chef and general manager at Bluewater Bistro & Bakery in Myrtle Beach, S.C.

1994 - Michael Hamilton is assistant general manager at Crescent Sushi by Marcus in Merrick, Conn. He and his wife, Allissa (Miller) '80, a senior human resources administrator for Institutes for Pharmacopoeia Laboratories Inc, reside in East Haven. Denaella (Hes) McKilllins is a store partner for Fredmire's Jewelers in Gardner, Mass. She lives in Mamaroneck, N.Y.

1995 - Danell (Hess) McKilllins is a store partner for Fredmire's Jewelers in Gardner, Mass. She lives in Mamaroneck, N.Y.

1996 - John Schwartz is completing a master's degree in higher education administration at Columbia University and preparing for the doctoral program. He completed a master's of science in education at AEM in 1999. He and Ann have a daughter, Michelle. She is born in December 2000. The family resides in New Rochelle, N.Y.

1997 - Stephen Stans is the head coach of the Boys & Girls Club of South Beach for David Bank.

1998 - Stacey (Shirley) Albirt is the audit supervisor in the Office of the City Controller in Philadelphia, where she also lives.

2000 - Todd Blanchette works in information systems for Hospitality Research Group in Atlanta, Ga., where he also lives.

2001 - Theresa Fouts is a customer service representative at US Airways at LaGuardia Airport in Queens, N.Y., the West Essex Hempstead.

2002 - Matthew Zanzbak '91 is a broker associate for ERA Van Syckel, Weaver & Lee Realtors in Bridgewater, N.J., and his sister, Debora. Debora '91, is a financial reporting manager for HP Financial Services in Aluminy Hill. The couple lives in Somersett.

2003 - Daniel Wadsworth '95, '91 MS is the chief historian for the Foothills Carriage Inn on restaurant on Tower Hill Road in North Kingston, R.I. She is also the author of "Firefighters - Easy Food Fooling" cooking a five-star review on Amazon.com, as host of the local Cox TV show "Cooking on the Run with Chef Linda."

2004 - Monica (Lankford) Flowers is a public relations representative for DLI Morgan Chase in Garden City, N.J. She lives in Rosedale.

2005 - Dendy Mandeville and Frederic Mercier '83, '74 were married on Oct. 3, 2003, in Middletown, Me., followed by a honeymoon in Honolulu, Hawaii. They reside in Rosedale.

2006 - Edward Ted Roche '70, '73 MBA is territory manager for US Foodservice Inc in Everett, Mass. His wife, Tara '91, is assistant property manager for Pimcare Properties in Warwick, R.I. The couple lives in Johnston.

2007 - Shawn (High) Sizemore is enrolled in a bachelor's degree program in Business Administration at the University of Maine in August. She was formerly an administrative specialist at Harris-Georgetown Technical College in Colorado Springs, Colo.

2008 - Ellen (Leonard) Smith is co-owner and manager of the Olympic Gym, Inc. in Rigby, Idaho. Her son, Billy, who also lives, Ellen has a son, Wyatt, three.
Mark Wilkies '93, right, and his wife, Jamie, left, on co-owners of The Chef & His Wife Restaurant in Hanover, N.H., pose with general manager, Jim Ashman. Recently the American Automobile Association honored them with a triple-diamond rating after a three-year anonymous evaluation. Mark previously worked at the National Press Club in Washington and Little Palm Island, Fla.

1993

Julie Bass is corporate sales manager for the Radisson Redington Hotel. New York. She lives in Long Island, N.Y.

Robert Casper is a health agent for the town of Amherst, Mass. Robert, a former owner of Back Bay Bagel Company in Newton, is now taking classes and working toward receiving state health certification.

Carl Fortin is the executive chef at the Swiss Stairs Golf Club in Whistle Stop Station, N.H. He lives in Pembroke.

Thomas Garfias and his wife, announce the birth of their son, Ryan Thomas, on Dec. 17, 2003, in Hadlock, N.H. They reside in Nobleboro, Me.

Leah (Wolport) Goldenstein and her husband, Howard, announce the birth of a baby boy, Maxwell Louis, on Sept. 11, 2003, in Worchester, Mass., where they also reside with their son, Rachel.

Shamus E. O’Brien is assistant general manager for the Pei Wei Asian Diner in Highlands Ranch, Colo., where he also lives.

Dawn Reinhardt won the Janet Robinson Memoral Certification Scholarship through the Society of Human Resources Management-Metropolitan N.Y.C. (N.Y.) chapter. Dawn is human resources manager for Prime Hospitality Resources Corp. in Farmingdale, N.Y.

Rejik Shafiee '93 MBA is a director for Phoenix Health Services, in New York. He lives in Brooklyn Ridge, N.J.

1994

Diana Shapiro is senior sales manager for the New York... Manhattan at the Brooklyn Bridge. She lives in Haddonfield, N.J.

Tracey Smith is a senior cook at Loudoun County Sheriff’s Office at the Adult Detention Center in Leesburg, Va., where he resides with his wife, Diana, and two daughters,inion and Cassidy. He is now training for the new kitchen manager position. He is also serving on the transition team involved with the construction for the new detention center.

Vincent Smith is executive chef at Pandidit’s, a family owned/family-owned restaurant in the Newport neighborhood of Pittsburgh. He lives in Bloomfield.

Chapter of the American Culinary Federation. She resides in Ponce with her wife, the. Her four young children and five grandchildren.

Helen (Taylor) Sales recently celebrated her ninetieth birthday with her husband, Frank. The couple lives in Larchmont, N.Y., with their three sons.

Brett Scott is communications and research assistant at the Kent County Legal Cay in Dover, Del., where he also lives.

David Tenck and Erin (Vrankert) Tenck welcomed the birth of a baby boy, Cameron David, on Nov. 3, 2003, in White Plains, N.Y. They reside in Scarsdale, Conn. Cameron has an older sister, Victoria Lynn, three.

1995

Anita Burton is vice president of sales and marketing for the Hilton in New York where she also lives.

Teresa (McCready) Cross is the executive editor for Port City Consultants in Savannah, Ga.

Jeffrey Dillon is the executive chef at Pomerol in Charlotte, N.C.

Gregory Foss is the banquet sous chef for the Loews Miami Beach Hotel. He also lives in Miami.

Scott Gower is a production manager for AMARAK in Savannah, Tenn. He lives in Winchester.

David Jackson is the Michigan state... SigmaBETA-BCH. He lives in Big Rapids.

David Miller is executive chef and... at the... in Pembroke, Va. He lives in Pembroke, Va.

Jennifer Nelson is the executive chef at Thistle’s Downtown in Fort Myers, Fla.

There’s O’Brien ’93, ’95 MBA is a conference manager for Phoenix Club in New York. She lives in January City, N.Y.

Michelle (Lemeris) Piazza is the general manager of Country Inn & Suites in Big Rapids, N.Y. She lives in North America.

Michael O’Connell and Brooke Rohn of Sagamore on June 14, 2003, at Our Lady of Mercy Church, in Sagamore, Mass. They make their home in East Greenwich.

Brett Orlando is the general manager for the Mandarin Oriental in New York. He lives in Nuylg.

Stanley Reinholt, director of dining services... the same position at Liechtenstein College in Tunbridge, Vt. He was named a leader of the New York Chapter of the Greater Phoenix

James Muhlau ’94 and Monica (Hargis) Muhlau ’91 MBA were married Oct. 19, 2003, at the Mystic Manor Hotel in Mystic. Conn. Alums in the wedding party included: Jennifer (Gray) Costoa, Kristine Gertzen ’94, Michelle Santamore ’94, Christopher Dick ’94, Bill Sier ’94, Ed Dostal ’94, MBA ’94, Andy Jodd ’94. James is a sales executive at Google’s office in Chelsea. Monica is the head of the Stewart Bixen Quinn company in Quinn, Mass.

Lynn Matassa ’91 MBA worked in public relations for Tensor in Tokyo. Japan. She is responsible for the... in the foreign... in the outside of the country.

Ming Ng ’91 MBA is a business manager for Tong-Heng Pank Co Ltd. in Singapore.

Vali Stoev ’93 is a student at the University of Virginia. He is working on a business venture to be launched in January.

Zosidos Tafas ’90 MBA is a director... New York, he lives in Caribou, Maine.

Lea Seidler ’93 MBA is an active member of the Student... in Caribou, Maine.

Rabbi Bins is the travel consultant manager for the Grand Hotel New York at Park Avenue and Central. She also lives in New York.

William McDonald is the production manager for... in Alask. Alakii Wild Berry Products in Anchorage, Alaska. He lives in Chicago.

Heather (Boney) Mergl and Joseph Mergl were married July 12, 2003, in Westminster, Md. The couple resides in Petaluma, Calif.

Charles Daoway Ridgeway ’95 has recently published a book, “Lusanga: The Art of Layering Cooking.” He lives in With遒, Colo., where he works as a food and beverage consultant, caterer, and event planner дизайн.

Winter 2004

JW&WMagazine
ALUMNI COUNCIL ELECTION CAMPAIGN 2004

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.

The following positions are up for election:

Executive Committee
- Vice-President
- Secretary
- Director of Events
- Director of Programs

Council Representatives
- Executive Committee
- International
- Graduate School
- Charleston Campus
- Charlotte Campus
- North Miami Campus
- Undergraduate (2)

CAST YOUR VOTE BY APRIL 9, 2004
To view the ballot, learn more about the candidates and cast your vote, visit the Alumni Web site at http://alumni.jwu.edu.

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

IN MEMORIAM

Auriele Guichard and Daniel Gold were married in North Smithfield, RI on Oct. 25, 2003. The couple resides in Providence.

Lauren Krause is a sales assistant for the Hilton Hotels Corp. in Chicago working with Julie Benam '91, corporate sales manager. Lauren was a student assistant in the Student Activities Office while at J&W and very active in Alpha Sigma Tau Sorority.

Michelle Kulikowski was named state director of the Youth Entrepreneurship program for the Rhode Island MicroEnterprise Association in Providence, RI.

Peter Swenson '77
Nov. 20, 2003
Richard Egan '79
Nov. 5, 2003
Marcia Ballard '80
Nov. 29, 2003
Lorraine "Brenn" Breston '80
Jan. 28, 2004
Craig Mohrman '80
Jan. 24, 2004
Manuel Santos '80
Oct. 16, 2003
Earl Wright '82
Oct. 17, 2002
Barbara Canning '86
Oct. 21, 2004
Brian McNeely '87
Dec. 19, 2003
Henria "Yvette-Mia" Booter '90
Nov. 30, 2004
Eric B. Funk '90
Nov. 11, 2003
Christine Mejia-Kellman '94
Dec. 12, 2005
Brian Caizor '98
Dec. 7, 2003
Brian Daniels '99
Dec. 28, 2003
Staff
- Adela Tancayo-Sanella
  Jan. 29, 2004

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

PROVIDENCE
Lori (Vuelio) Zabatta '95
Manager of Alumni Relations
401-598-4757
lori.zabatta@jwu.edu

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Director, Career Development & Alumni Relations
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Luke Murden '02
Manager of Alumni Relations
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luke.murden@jwu.edu

FLORIDA
Brady Tillman Jr. '00
Manager of Alumni Relations
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brady.tillman@jwu.edu

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

For further information call 1-888-JWU-ALUM or e-mail alumni@jwu.edu.

Visit the alumni Web site at http://alumni.jwu.edu for information on:
- online alumni directory
- job postings
- alumni yellow pages
- transcripts
- events calendar
- classmates

JOHNSON & WALES UNIVERSITY
Alumni Council Members
President
George Gousie '76, '00 HDR
Past President
Bryant Currie '92, '94 MBA
Secretary
Heather Singleton '97, '99 MBA
Director of Programs
Kevin James '95, '98 MBA
Director of Communications
Alison Levins '81
Director of Events
Lee Lewis '99
Director of Annual Giving
Sandy McNeill '01
International Representative
Joel Andidson '95
Charleston Representative
Jacquelyn PConcepto '92, '96 MS
Denver Representative
Jessica Visinsky '99
Norfolk Representative
Vickie Brown '97
North Miam Representative
Cassandra Gordon '02
Providence Representative
Patrick Meacham '94, '98 MBA
Graduate School Representative
Henry Donnelly '96, '98 MS
Undergraduate Representatives
Kristen Regine '94
Maria Cline '94
Michael Grossi '95, '99 MAT, '01
Patricia Lyons '97 MBA
Amy Osber '94
University Representative
Donna Yena, Vice President of Career Development & Alumni Relations
Trustee Representative
Eugene Burns '50, '96 HDR

To learn more about the council members and how to contact them, please visit the alumni council section of the alumni Web site.
<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>March 21</td>
<td>Las Vegas Alumni Networking Reception</td>
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<tr>
<td>March 23</td>
<td>Career Employment Expositions, Providence Campus</td>
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<tr>
<td>March 24</td>
<td>Retirement Planning: Developing a Plan That Works for You, University Hall, Providence Campus</td>
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<tr>
<td>April 6</td>
<td>Purchasing Your First Home: A Guide for First Time Home Buyers, University Hall, Providence Campus</td>
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<tr>
<td>April 14</td>
<td>Marriott Day, Norfolk Campus</td>
<td>Norfolk Campus</td>
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<tr>
<td>April 16-18</td>
<td>Homecoming/Family Weekend, Norfolk Campus</td>
<td>Norfolk Campus</td>
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<tr>
<td>April 23</td>
<td>NSO Oscars, Alpine Country Club, Cranston, RI</td>
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<tr>
<td>April 30</td>
<td>President's Leadership Council Recognition/Alumni Dinner, Providence Campus</td>
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<tr>
<td>May 7-8</td>
<td>Spring Fling, Denver Campus</td>
<td>Denver Campus</td>
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<td>May 7</td>
<td>Annual Bash at the Beach, Florida Campus</td>
<td>Florida Campus</td>
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<tr>
<td>May 20</td>
<td>Commencement, Graduate School Reception, Alumni Reception Providence Campus</td>
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<tr>
<td>May 21</td>
<td>President's Reception for Graduates &amp; Guests, Providence Campus</td>
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<tr>
<td>May 22</td>
<td>Commencement, All campuses except Denver</td>
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<tr>
<td>May 22</td>
<td>Alumni &amp; Student Network Send-Off, Providence Campus</td>
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<tr>
<td>May 23</td>
<td>Commencement, Denver Campus</td>
<td>Denver Campus</td>
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<tr>
<td>May 24</td>
<td>Chicago Alumni &amp; Industry Reception (in conjunction with the NRA Restaurant, Hotel-Motel Show)</td>
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<tr>
<td>July 18</td>
<td>Orlando Alumni Cocktail Reception (in conjunction with American Culinary Federation Show)</td>
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<td>June 28</td>
<td>14th Annual Golf Classic, Providence Campus</td>
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<tr>
<td>July 30</td>
<td>Summer Pops in the City, Providence 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