A Man With Plan

Bringing hope and help to a devasted land

PLUS:
Commencement 2005
Stories of Success
Manners to Mind
Reflections

Another academic year has passed and J&W's Class of 2005 is poised to make its mark on the world. The highlights of this year's ceremonies at which our influential array of Commencement speakers shared their advice appear in this issue's pages. I'm confident that a popular refrain—the importance of making a difference in the community—was a familiar concept for most of the 8,872 graduates attending the seven ceremonies across our five campuses. J&W students, alumni, faculty and staff repeatedly exceed common expectations in the areas of community outreach, public service and neighborhood activism.

When the tsunami devastated thousands of communities in Southeast Asia last December, both the disaster and immediate relief efforts saturated the news. While many of the headlines have since faded, the needs of the local communities only increased. One of our alumni, Brooks Weisman-Ross '01 MBA, traveled to a previously unassisted territory to manage relief efforts through the nonprofit organization Plan International. His moving journal entries outlining his efforts are excerpted in this issue's cover story, "A Man with Plan."

But members of the Johnson & Wales family don't need to travel across the globe to change people's lives. While an alumni turned teacher in Los Angeles is challenging promising high school students to achieve, a campus president and staff in Charlotte are helping local teachers access the supplies they need. Another of our recent graduates is putting his marketing degree to work by pioneering nonprofit campaigns that keep kids off drugs, while teaching assistants and interns in our travel-tourism department are mentoring local middle school girls, helping them experience life outside their neighborhoods. Meanwhile, three of our business students earmarked for their leadership potential learned how to blend public service with corporate career goals.

These efforts owe their origins in part to those like Rena (Gizzarrilli) Tresiano '64, '79 HDR, honorary trustee and corporate secretary emerita for Johnson & Wales, who passed away on April 13. As her obituary reveals, she was instrumental in the early genesis of J&W, and left a legacy of "love and generosity." While her presence will be greatly missed, her spirit clearly endures.

From random acts of kindness to meticulously planned relief efforts, our students, faculty, alumni and staff integrate community service into their life's work and their daily lives. These stories and more can be found within this issue of J&W Magazine. I invite you to read about your fellow members of the J&W family, and how their efforts are impacting our campuses, our cities, and our world.

Sincerely,

John J. Bowen '77
University President
Dressed for Success

This is how we looked in 1938 when we were at J&W with the two wonderful and special women (Bartrude Johnston and Mary Wales). We had to dress up in hat and gloves and high "silly shoes." We had to look real sensible, intelligent and be on time for one’s interviews.

I am now 88 years old. Marion Nelson Erickson has died and Frances Smith is in a nursing home. We had a wonderful time and I am so proud to say I went to J&W and proud of how far the school has come in education.

—Wilfrid M. Johnson

Follow Winifred’s Lead

Get an old photograph that reflects a memory from your days at Johnson & Wales. Send it along with a brief description (150 words or less) and state it with redlines. One will be selected for publication for each issue. Mail to Editor, JW Magazine, 8 Abbott Park Place, Providence, RI 02908.

J&W Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor in JW Magazine, Johnson & Wales University, 8 Abbott Park Place, Providence, Rhode Island 02908, or e-mail us at jmymagazine@yahoo.com.

Summer 2005

J&W Magazine

USDA Chooses J&W to Promote ‘Healthier You’

The recipe idea below, developed to meet the USDA 2005 Dietary Guidelines for Americans, was contributed by J&W Chef Todd Seyfarth.

**Smoked Turkey Panini**

**Yield:** 4 servings

**Ingredients:**
- 1/4 cup red pepper pesto
- 1 tablespoon olive oil
- 1 small jar roasted red bell peppers
- 1/4 cup basil, finely chopped
- 1 tablespoon parmesan cheese, grated
- 1 tablespoon water
- 3 garlic cloves, roasted
- Panini
- 1 small onion, sliced thin
- 1/2-inch slices whole wheat bread
- 2 slices smoked turkey breast, sliced thin
- 2 slices Monterrey jack cheese, shredded

**Cooking spray as needed**

**Method of Preparation:**
- Place the pesto ingredients into a food processor and blend until smooth. Reserve.
- Panini: Up 4 slices of bread on a work surface and spread pesto evenly among the 4 slices of bread.
- Layer: turkey, cheese, and onions. Top with second slice of bread.
- Heat a large nonstick skillet with cooking spray over medium heat until hot. Add sandwiches to skillet. Top with another pan to press down. Cook 2 minutes on each side until golden brown.

**Nutritional Analysis Per Serving**
- Calories: 382; Fat 11.3 g; Fiber: 4 g; Protein: 28 g; Cholesterol: 52.3 mg; Sodium: 1684 mg; Carbohydrates: 40 g; Calcium: 165 mg

**USDA**

**Guide for Americans**

**I just wanted to let you know that**

the information, presented by

Vince Sacel, in the Spring

2005 edition of J&W

Magazine (Fund-Raising) was

of great interest to me and

many of my friends. He cer-

tainly focused on many points

with great clarity and yet made

his points with few, but yet

well chosen words.

My compliments to you, your

publication and to Vince for

a very useful presentation,

and a well thought out and

precisely presented article.

Frank Hertel

Newman Keos Measurements and Engineering
Hertel Engineering

ON THE COVER

Sarah Fong, Instructor, Shoe Distribution - "You are on Tuesday helping to find the right size of shoes for the surviving school children—49 of the original 202. I was able to find the right size of shoes for all but two of the largest students, and tomorrow I am going to buy them a pair each in the size they requested. I then wore that warm winter cloth which we provided on Monday. Also notice the silver decoration in the background, with only the highly flexible coconut trees on higher ground remain-

—From the journals of Brook Wissmiller-Ror 1979 MRI
American Icon Talks of Lessons, Lies and Realities of Black History

It was Black History Month and there was history to be recollected. The Rev. Jesse Jackson, pastor, rights activist and one-time presidential candidate, addressed an audience at the Providence Campus in February, debunking myths and setting the record straight on America's race relations.

"You can't have Black History Month without someone teaching black history," the president and founder of the Rainbow/PUSH Coalition said, launching into a litany of markers challenging common beliefs.

From Lincoln's post-war proclamation that came without actual emancipation, to disenfranchisement of voters in the 2000 and 2004 elections, Jackson, with characteristic eloquence, delivered a lesson in facts about slavery running contrary to popular misconception, and lofty rhetoric out of Washington portraying the reality of current events.

"Thanksgiving was declared a federal holiday by Lincoln. It was not about the Pilgrims and turkeys, it was about giving thanks to God for ending the Civil War...France gave us the gift of the Statue of Liberty for ending slavery..." Martin Luther King's "I Have A Dream speech was not about the dream. The speech was about the broken promise of equal rights. Read the whole speech, not the TV excerpts," Jackson said.

In building to make a more perfect union, we must look at what is less perfect," said Jackson listing example after example of racism and marginalization of minorities that continue into the present, to make his point.

Only a firm grasp of the facts and lessons of history can break the cycle of oppression. "If you come to school for four years and you don't leave with a true knowledge of these events—a true knowledge of history, you have only reinforced ignorance," Jackson said.

"The key thing is to close the information gap," Jackson, who worked alongside King in the 1960s as part of the Southern Christian Leadership Conference, spoke about the moral morass engulfing America's youth, and urged students to set high goals, be physically and spiritually strong, mentally alert, and avoid self-destructive behavior. View the gap dividing young and old as less generational than intergenerational, he warned students not to glamorize the desegregating language of hip-hop and rap. "If you call your woman 'bitch' and 'whore', that's a violation of her dignity. That's not a difference in generation, that's ignorance."

Known as the "Great Unifier" in part for his work around the globe, Jackson urged the crowd to look beyond barriers to more inclusive and humane priorities. "Be loving, bitterness blinds. Be informed. Have a vision bigger than your own situation. That makes you world citizens. See beyond color and culture to character. See bigger than one denomination, one race," he challenged.

"The world responded to the tsunami, but in Sudan, two million were killed by a man-made disaster. In the Congo four million have been killed in the last five years," Jackson underscored as examples. "See bigger than one side of town to make the world a better place."—Cathy Sengel

Bank of America Exec. Delivers Visionary Message

Bank of America is the second largest bank in the country, headquartered in the second largest banking city in the world—Charlotte, N. C. So in March, the bank's retired vice chairman, James Hance Jr., considered one of the world's quintessential bankers, was welcomed to the Charlotte Campus as its first Distinguished Visiting Professor.

Addressing students in the College of Business, Hance listed traits that he believed served him well during his 36 years in the business community. Passion, integrity, leadership and Makeshift gun store, and "At last I wrapped the black band around my head," he added.

"In many ways, the terrorist plays the same game of duping people by pretending to have 'informed' or 'sensitive' knowledge," Hance advised. "Be positive nobody will be accountable for what's going on. —Melinda Lau Rapp

Forensic Science: Not As Seen on TV

Amercians are fascinated with crime. Nightly "TV offers at least one episode of "CSI: Crime Scene Investigation"— New York, LA & Order"—"Criminal Intent" or "Special Victims Unit." But according to Dr. Henry Lee, one of the world's foremost forensic scientists, and an icon in modern-day criminal investigations, the shows are "excellent," but far from reality.

"People think real life is like CSI." By the second commercial you have a clue. By the third commercial you have an arrest," he told an audience of more than 200 students.

Lee, who is chief emeritus of the Connecticut State Police and founder of the Forensic Science Program at the University of New Haven, was honored as a Distinguished Visiting Professor by the College of Business and the John Hasbrouck White School of Arts & Sciences at the Providence Campus in April. He outlined the rise of forensic science. "A crime scene has sign language," Lee said. "Everything we want to know is at the crime scene.

Once a body is turned over, a crime scene is contaminated.

Having worked on the still unresolved, high-profile case of Jon Benet Ramsey, the child beauty queen who was found dead in the basement of her parents' Colorado home, Lee said that one of the reasons this case has not been solved is because the scene was not kept pure. "The body was moved so many times and covered with a blanket. All race evidence was broken up."

Physical evidence, however, is not the only thing a forensic scientist looks for. "A good crime scene investigator has to have knowledge of science, good logic and understanding of human behavior," Lee told students.

A prominent player in many of the most challenging cases of the last 45 years, Lee has helped law enforcement agencies solve more than 6,000 cases. His testimony figured prominently in the O. J. Simpson trial and in the conviction of the "Woodchipper" murderer. Additionally, he has aided in the investigation of the 1993 suicide of White House counsel, Vincent Foster; the murder of Chandra Levy; the kidnapping of Elizabeth Smart; and the reinvestigation of the Kennedy assassination.

In recent years, he has worked in England, Bosnia, China, Brunei, Bermuda, the Middle East, South America, and other locations around the world. Lee is the recipient of numerous awards including the 1996 Medal of Justice from the Justice Foundation; the 1998 Lifetime Achievement Award from the Science and Engineering Association; the Distinguished Citizen Award from the American Academy of Forensic Sciences (AAFS) and the J. Donan Award from the International Association of Identification.

Winning Norfolk Student Journeys to Australia

Twenty-two JUFL students, faculty and alumni met head to head in the Toasts Down Under Debate Challenge, held in April at the Florida Campus, and it was Oly Nayok's '03 'Asian Blossom' who took top honors in the student lamb category.

As the winner, the Norfolk graduate joined other category winners, dinner chef-instructor Robert Meister and Tobias Cox '94, for a two week trip "Down Under" sponsored by the Australian Beef Commission. In New South Wales, Western Australia, Tasmania and the Northern Territory.

"I'm thrilled that Toasts Down Under came to school last year and hoped they'd come back," Nayok said. "Since I had two more years of school under my belt, I figured I had a better chance, so I decided to get creative and try some new flares to see how people would respond."

Now in its third year, the competition was open exclusively to JUFL students, faculty and alumni. The 22 finalists were required to submit an original recipe using Australian lamb leg of lamb, wattleseed, an indigenous Australian spice, or one of three featured methods: western Australian rock lobster, royal Tasmanian salmon, and western Australian tiger prawns.

Nayok works as a night driver featuring the cuisine of Australian Chef Alfie Wark and music by former Men at Work frontman Colin Hay. Not only did they perform classic songs from Man at Work days, they joined Wark in the kitchen to help plate grass-chop soup infused with bush tomato oil topped with western Australian kimchi.

"I haven't done it without my JUFL education," Nayok said. "Every teacher I had imparted knowledge that helped me succeed, presentation, plate composition, even mise-en-place, organization and food sanitation were all essential ingredients in this competition."—Jordan Fields
The Apprentice' Comes to Providence

Amy Henry distinguished herself in the first season of NBC's hit show, 'The Apprentice,' for her cool good looks, can-do attitude and knack for always being on the winning team. Speaking on "Life Lessons of The Apprentice," on the Providence Campus in March as part of an NSO Leadership series, Henry passed on wisdom she garnered in the experience.

For an audience of a few hundred, the Texas businesswoman first recalled waiting in the bar before the open casting call for her Trump audition, and taking in the advice of two of the veterans of the process seated beside her.

"Reality television is about entertainment. Casting agents are looking for personalities to fit the bill," Henry realized. "In those minutes between the drink at the bar and her interview, Henry felt it was important of creating a persona—a personal brand that set her apart.

"An MBA who worked for Travelocity as a start-up, and been on both sides of the dot.com boom to bust, she decided she'd found her "it." Now she's an identity as a paper millionaire who lost it all.

The build-up introduced Lesson One: "It's important when interviewing to create your own personal brand to differentiate yourself from others." Henry said. "Make yourself memorable," she advised, having been told by one potential employer, "I only hire people I can remember."

Lesson Two: It's important to be a team player. In a 1954 Today poll, six CEOs were asked why Henry made it to the final three and still holds the title for "The Apprentice," with 10 wins and one loss. They all agreed she was "the strong man," and what it is to be a strong team player. "If my team wins, I win," says Henry. "You don't get to be a leader unless you're a team player first."

Lesson Four: Face time and networking are two of the most important aspects of a career. "Get face time with the people who are in a position of power. This is important," she said that she worked in Donald Trump's boardroom, and consequently had little personal exposure with "The Donald." On the flip side, the task teams successfully accomplished taught her that "if you surround yourself with great people, you can accomplish a great deal in a small amount of time." Henry is now married to former model. He had no problem downing her calories, but he's in all the wrong foods, boyfriends, and fast-loaded fast food sandwiches. "My wife cooks a couple of times a week, but she's always at work with it."

Lesson Three: "In life you will be edited. Only provide good footage. In reality, people don't see the full you, just edited minutes of Life." Henry said. "Nutting that camera footage for "The Apprentice" was cut from more than 300 hours of filming, and I learned that I am a runner-up, Kwame Jackson, as a case study. On camera, the Harvard MBA came across as reserved, stiff and mild-mannered. Off camera, Jackson was an equally fun-loving ladies' man. Always aware of being filmed, Jackson stuck with his design on-camera persona. Of all the candidates, Jackson was the most than perceived, Henry said. (And Omari Hardwick was more than projected, she added.) "What character do you want to be? Henry asked. "Think about the character and stick with it."

Charlotte's Feeding a Panther

The man needs to eat. During a routine day on the job, he needs the equivalent of five average people consume. His name is Mike Rucker. He is 6'9", 275 pounds and the defensive wide end for the Carolina Panthers. Rucker recently asked experts at the J&W Charlotte Campus for help setting the nutritional needs for him and his family. He has no problem downsizing calories, but he's in all the wrong foods, boyfriends, and fast-loaded fast food sandwiches. "My wife cooks a couple of times a week, but she's always at work with it."

DVP Lists Traits for 'Slight Edge' to Success

Do the right thing without being told and do what needs to be done, was the advice from Howard "Smoky" Bisell, the first Distinguished Visiting Professor for The Hospitality College at the Charlotte Campus.

The CEO and chairman of The Bisell Family of Companies and J&W students know that he is always looking for people who want to learn and innovate and who want a career. Bisell.

Anne-Marie Weldon, chair of the Hospitality College at the Commonwealth University, said he is "not getting caught up in that 15 minutes of fame." C. S.

Mike Rucker, left, of the Carolina Panthers, gets a culinary lesson in a lab at the Charlotte Campus, running around, we hit the drive thru," said Rucker. Chef Joseph Benedetto, Rucker's "nutritional coach," says it's not as simple as one-menu-fits-all. "Everything that applies to him doesn't apply to his family. What he needs is off the charts," Benedetto says. "He really is a super human when it comes right down to it.

Based on recommended daily allowances, Benedetto says, Rucker needs about 4,793 calories a day just to maintain his current physical status. On game days, his nutrient requirements can make more than double to a whopping 10,000 calories due to the demand on his body. The average adult needs about 2,000 calories a day.

All food calories are not created equal. Fast foods and junk foods do not provide sustained nutrition and long-term energy to the body. Healthy foods like fruits, vegetables, whole grains and lean meats are nutrient dense and contain a lower level of nutrients compared to the amount of calories.

Rucker has two young children, ages three and one. He wants to set good examples now, preparing and eating right for the future, for him and his "home team." — M. L. R.

Howard "Smoky" Bisell, CEO of The Bisell Family of Companies, spoke with students at the campus’ first Distinguished Visiting Professor in The Hospitality College.

you were friendly, it could have a tremendous payoff.

Even the employee in charge of cleaning rooms who sees a cigarette burn in some sheets and makes sure the sheets are not reused can make a difference, Bisell says. It is the little things that bring his customers back. — M. L. R.
Fashion Master: It’s All about Moxie.

“It takes sparkle, and it takes a disease-like obsession with detail to make it in this competitive (fashion) industry,” according to Martha Abraham, a 32-year veteran of the trade. Though she says she’s no longer a “fashion diva,” the former fashion guru gave marketing students at the Charlotte Campus a glimpse at her past and tips on the fashion industry.

The industry insider warned students to avoid her first mistake: “Don’t ever think you’re smarter than everyone else.” She advised that they, like she, must learn to listen to people. Be willing to do whatever it takes to make an impression, Abraham said. It is better to work your way up from the bottom of an organization where decisions are made, than it is to start out with a better position in an outpost of a chain that is just following a plan. She emphasized that retail is all about making money. If your decisions lead to profit you will be noticed and can ask for more responsibility, she told them.

Abraham, a commanding presence in her quirky red round glasses, frequently referred to the best-selling novel, “The Devil Wears Prada,” whose characters mimic people in the industry. She began her own career with major department stores like J. Magnin and J.W. Robinson’s in California. She developed the plan for the four original Ann Taylor stores. Launched Marshall Field’s private label program, was vice president of product development for Carroll Reed, and served as design consultant to Warnaco, The Limited, Victoria’s Secret and Wal-Mart. Abraham was vice president of catalog merchandising for Frederick’s of Hollywood and director of brand merchandising for the $35 million Storybook: Heirlooms children’s catalog. Back in the late 1960s and early 70s, she was expected to be a teacher, nurse or social worker, she said, but Abraham knew that just wasn’t for her. She loved the department stores, the feel of the clothes and organizing color. She said she was lucky to have good instincts from the beginning. “It’s all about moxie,” Abraham emphasized. And nothing replaces her “tired focus.” “If fashion’s not your passion, find something else,” she said. “You’ve got to breathe it and live it. If you love it, you see it and express it, and don’t stop until you get it right.”—Jennifer Stareton

Do the Right Thing: Graduate School, Arts & Sciences Explore Ethics

The key to running an ethical business is to lead by example. Two recent panels at the Providence Campus came to that conclusion.

In April, The John Hazen White School of Arts & Sciences Annual Ethics Panel focused on labor issues in the food service industry, including rules for overtime in restaurants, the ethical ramifications of paying employees under the table, business taxes and citizenship in the culinary world.

“You’re the future of the industry,” Gerald A. Fernandez, ’86, 98 HDR, founder and president of the Multi-Cultural Foodservice and Hospitality Alliance, told students concerned about their overtime rights as employees. “You’re going to be the one who’s going to perpetuate that or correct it.”

Fernandez added that he believes employers should look forward to being treated with respect as they enter the industry. “One of the most important changes in the [food service industry] is that employees look at people as an asset, not as a cost,” he said.

Neil Patrick, assistant director in the wage hour division of the U.S. Department of Labor, had a stern warning for employers. “If you’re over-working and under-paying, you lose employees,” he said. “You have to be on the books. All wages have to be recorded. All hourly employees have to be governed.”

According to Marilyn Pieple Cohan and adjunct professor at JWC, the tough part of running a business is figuring out “how to do all that and still be successful, legal and ethical.”

Nearly 200 students of the Alan Shaw Feinstein Graduate School heard similar musings, but on a broader scope from representatives of some of Rhode Island’s most prominent corporations, including GTECH, Citizens Bank and Taco Inc.

Pieple, who spoke on both panels, reiterated that a code of professional conduct governs her life. “My objective is to do what is in the best interest of my client while maintaining a code of conduct.”

Those were a few of the common goals four Johnson & Wales graduates cited as traits of a successful leader, during the third Alumni Mentorship Program in Providence. The message from the alumni was clear: You can always do more.

“Develop yourself and your career,” suggested Kellie Rosano ’02, operations finance manager at Taco Inc.

Alumni Mentorship Panel Defines Features of a Good Leader

Be forward looking.
Be able to inspire.
Be a lifelong learner.
Be patient.
Be smart enough to know what you can’t know.
Be dedicated.
Be committed.
Be passionate.

Those were a few of the common goals four Johnson & Wales graduates cited as traits of a successful leader, during the third Alumni Mentorship Program in Providence. The message from the alumni was clear: You can always do more.

“Develop yourself and your career,” suggested Kellie Rosano ’02, operations finance manager at Taco Inc.

Braintrust, Mass. And prove herself she did by being a team player and applying lessons she learned in classes at Johnson & Wales.

As a career development supervisor and financial advisor at MWF Financial Group, Michael Grossi ’95, 99 MBA, OTA certified team leader, enhances leadership skills. By motivating the team, he said you build. "Motivational leadership is the key to that success." Grossi believes that a good leader sets his employees up to succeed. "The day of the single leader—the person who is going to save the company—is long gone. It’s not about managing a process, it’s about leading people," he said.

The event was sponsored by the Department of Management in JW’s College of Business. —S. D.

Medal-Winning Equestrian Clinician Featured at JW Center for Equine Studies

I tempo equestrian Lisa Wilcox passed her knowledge along to riders at the 2005 Spring Clinic at the Center for Equine Studies at Johnson & Wales in April. Wilcox won the team bronze medal in the 2004 Olympics in Athens, an individual silver medal at the 2003 European Championships and a team silver medal at the 2002 World Equine Games. She was making her fifth appearance in New England, and took the opportunity to further clinic attendees’ understanding of the methods and skills needed to travel safely. One of the top riders in the U.S., Wilcox offered instruction to nine riders. Seven were selected with their own horses from a group of applicants, and two were chosen by a raffle held during the clinic. Raffle winners rode JW’s horses provided by the Center for Equine Studies.

During the clinic, Wilcox worked with each rider to focus on reins and proper bend throughout the balance of the lesson, and handled the horses steadily and honest connection with the horse at all times. One of the goals of the exercises was to bring the horse through correctly, and over the course of three days of private training and presentations of horses and riders, made significant progress.

At a reception held at the JW Inn following workshops, Wilcox showed video clips of her new base in Switzerland where she now lives and trains in Spring, Switzerland, a 25-year-old Holstein and her current prospect for the international top event free of cost. Fees for the clinic, held this year for the first time, were donated to the University program. Beckerman said money raised will go towards development of the Equine Center in Rahway, Mass. "Our wish is quite long, and we need to fund a project, including new clear indoor and adding classroom space, under way."—Barbara Beckerman
Banner Night for A Decade of Stars

It was a night 10 years in the making. And when all was said and done, it was truly a night of history. The Providence Campus’ Department of Athletics celebrated the close of its first decade with a gala celebration of achievement, bringing the annual Senior Athlete Appreciation Night and Hall of Fame induction ceremony with the unveiling of 26 championship banners.

The banners were unfurled one by one throughout the night by a myriad of alumni and guests before a crowd of nearly 300 at the HarborSide Recreation Center. The feasts on their banner, All-Conference midfielder Lucía Sanchez ’03 traveled from Boulder, Colo., to be on hand. Summit Valeen ’01 came back to Providence from Florida, while some of her former teammates showed up from homes in Connecticut, Massachusetts, and New Jersey.

The night also produced four new members of the Johnson & Wales Athletic Hall of Fame, bringing the total number of inductees to 27. Ron Bachman, the institution’s first director of athletics, made his way from J&W’s Denver Campus back home to Providence. Bachman, who coached four teams during the embryonic stages of NCAA athletics, told those on hand that “the major reasons athletics has flourished at Johnson & Wales is because of the dedication of its student-athletes to their sports and their academic and love of their particular sport.”

The brothers Jacob ’01—Scott and Tory—who came from Milford, Conn. to write the first chapters of Johnson & Wales’ ice hockey record book, were also inducted. Scott Jacob summed up the goal for the first four years of Johnson & Wales’ NCAA history, and set the standard for those to come. Tory, like his twin brother, holds records that still stand. However, he was the offensive catalyst of those first varsity teams that ventured into the highly-competitive ECAC from 1997-8 to 2000-1.

Chris LeFave ’99, the Tewksbury, Mass. native who smashed Great Northeast Athletic Conference soccer scoring records, was the fourth inductee. LeFave still holds the Wildcat scoring record for career points and career goals. The former GNAC Player of the Year in 1999, LeFave also spoke of his playing experiences and how they amplified his collegiate days.

-A Walk for a Cause

"very three minutes someone in the United States is diagnosed with breast cancer. That statistic and more individually personal reasons motivated LeFave to take part, along with 800 others, in the 23-mile 2005 Denver Avon Walk for Breast Cancer in June. The four from the Denver Campus raised close to $8,000 for the Avon Foundation and cancer research.

Men’s Golfer Capture NAIA Championship

After winning its fifth consecutive regional championship, the Florida Campus men’s golf team snatched the NAIA National Championship at the end of May, capturing the title 28 strokes ahead of the second-place team, Oklahoma Christian University (OCU).

Jim Renner, a hospitality major and a first-team All-American, won the individual medalist competition with a 7-under-par-281, one stroke ahead of the runner-up from OCU. J&W’s other top performers were fellow first-team All-Americans Adam Scrimer and John Stutz. The team’s coach, hospitality instructor Dave Adamson, also received the 2005 NAIA National Coach of the Year, as well as Southeast Regional Coach of the Year for the ninth consecutive year.

Winning a national championship is an accomplishment for any team, but I am especially proud of our men’s golfers, who have only played since 2000,” said David Graham, director of athletics for the Florida Campus.

Johnson & Wales Atlanta Athletic Conference soccer scoring records, was the fourth inductee. LeFave still holds the Wildcat scoring record

“A Walk for a Cause" - very three minutes someone in the United States is diagnosed with breast cancer. That statistic and more individually personal reasons motived LeFave to take part, along with 800 others, in the 23-mile 2005 Denver Avon Walk for Breast Cancer in June. The four from the Denver Campus raised close to $8,000 for the Avon Foundation and cancer research.

J&W, Silveira solidified her career ambitions. “I used to visit high school culinary classrooms. Their sad little eyes told me they were looking for help.”

Because teachers regularly commented that she “really captivated the students,” Silveira’s attention turned to earning a master’s in food service at J&W.

After a tireless two-hour wait, Silveira led her group into the kitchen where they spent two hours vying for a birth in the state competition. Competitors crisscrossed the room gathering ingredients in tense silence as four judges hovered. Among them moved another J&W alum, Scott Basin ’01, digging competitors on infractions ranging from unsanitary poultry storage to clothing malfunctions. Also a graduate from the Providence Campus, Basin began networking with Silveira in June of 2004 when her teaching career was set to begin in southern California. She found J&W’s La Metro Chaper Web site Basin launched just days before, and phoned him one morning.

Later Basin volunteered to help in her classrooms.

“He was a natural in front of all my classes. His knife demonstration and knowledge of culinary history really excite all my students,” Silveira said.

“What I saw in them as 16 and 17-year-olds I saw in myself. I wished that I had made the decisions they did instead of waiting 15 years to begin my career,” Basin said.

“Her students are very dedicated to their individual disciplines. It is a testament to Debbie’s abilities as a teacher.”

Silveira credits her strengths, however, to others. “I owe it to Johnson & Wales—the chefs, academic counselors, even my English teacher—that I’m a becoming woman. I want my kids to have the same opportunities I did.”

In just her first year of restructuring an under-funded program, three of Silveira’s students placed at regionals and one competed at state finals in May, placing in the top eight. Another promising scholar, Felix Luna, 18, is bound for J&W’s Denver Campus in the fall to begin a degree in criminal justice thanks to Silveira’s encouragement.

On a wall in her office hangs a card from a student that reads, “Thank you for giving me a reason to come to school.” —M. Juez Smith

Ambitious L.A. Alumni Challenge Promising High School Students

Thick clouds covered the Los Angeles sky on a February morning, chilling participants of the Future Homemakers of America—Home Economics Related Occupations (FHA-HERO) regional competition, but not dampening their intentions. By 10 a.m., the day’s first-round Commercial Foods Preparation competition was already underway at eight high school culinary studios awaiting further directions from their event advisor, Debbie Silveira ’93, MBA.

Silveira sounded off a checklist listing each student’s equipment. The full-time Bell Gardens High School (BCHS) culinary instructor volunteered for the event to cultivate a mutually beneficial relationship with FHA-HERO, an organization that provides high school students opportunities to
Charlotte President, Students, Staff Pitch In at Classroom Central

There are three words that are never far from his mind: not for profit. Having put together a new campus from the ground up, Arthur Gallagher, Charlotte Campus president, knows what it’s like to need. So he was the right person to fill in at Classroom Central, where needs are filled along with shopping carts.

Classroom Central houses supplies donated for at-risk schools to give every child in North Carolina’s Mecklenburg County an equal opportunity to learn and to succeed. It’s a straightforward operation where organizations with excess supplies can be assured they’re going directly to schools that need assistance,” says an impressed Gallagher. “They are a very efficient clearing house for those who wish to make a contribution and for those in need.”

Teachers make appointments to shop, and then, armed with a grocery cart and wish list, stroll up and down the aisles for school supplies for their students. They load up on everything from trinkers like silver coins to award elementary school students, to erasers markers that are normal the first things out of stock. And on one afternoon a week during the academic year, Gallagher, along with J&W students from the President’s Leadership Council, revisited time to the effort.

According to Classroom Central, one in four children who enters a Charlotte - Mecklenburg classroom each day arrives without the tools they need to succeed. A pencil, a pad of paper, a glue stick and a backpack are critically important to a child, and sometimes the difference between completing a classroom assignment and failure.

On an afternoon in mid March, Gallagher helped teachers stick to their allotments while J&W student Shaqiau Smith, a Charlotte native, helped with the check-out. Joe Campos ’95, ‘02, director of advancement and Tanaya Walters ’96, director of student affairs, grabbed school supplies by the armload and helped the teachers to their cars.

“Teachers in our Equity-Plus schools in CMS have the unique opportunity to shop at Classroom Central, which provides much-needed classroom materials and resources. Often, these teachers reach deep in their pockets to provide the materials their students need. School supplies such as pencils, pens, notebook paper, binders, and bookbags are in great demand,” says James Pughley, superintendent of Charlotte-Mecklenburg Schools. “CMS is fortunate to be part of a community that cares about its teachers and students. Classroom Central is one way the community can provide the resources some of our students lack.” — M. L. R.

Charlotte Chef On a Roll in Biscuit Bake-Off

The flour was flying. It was Johnson & Waits vs. Bojangles Famous Chicken ‘n Biscuits and there were cheers and jeers for two experts vying for the title of Master Biscuit Maker.

For the last ten years, Bojangles, a well- known Southern restaurant headquartered in Charlotte, with franchises all over the southeast, has held a ‘n biscuit competitions among its 3,000 employees. Once the field is narrowed, the company champ takes on someone from the “outside” — usually a local celebrity. In this case, it was Chef Jeff Alexander, a Charlotte Campus baking and pastry instructor.

In February, Alexander went cut to cut with Bojangles district manager, Buddy Carlton, who’s made tens of thousands of biscuits during his career. The goal is to make 50 perfect biscuits in less than five minutes. Though the biscuits are light and fluffy, the competition is stiff. The Charlotte Regional Sports Commission even declares biscuit making an official Charlotte sport for the day. “It takes hours of training, only a few can claim the title of Master Biscuit Maker and biscuit making can involve a high level of trash taking,” said Jeff Besse, executive director of the sports commission. In the end, Alexander, with only one practice run under his arm, made his biscuits in just over four minutes. A number of the judges marveled about how impressed they were with the “first timer.” Alexander was presented a baseball cap and apron and pronounced a Master Biscuit Maker — even though he officially didn’t win. But the competitive part of him is ready for a rematch.

“I think Jeff was very brave to come out here and participate. He’s up against almost impossible odds. He’s got to use Bojangles mix, Bojangles methods, Bojangles equipment, Bojangles standards, Bojangles judges, Bojangles rules,” said Peter Lehrmuller, Charlotte dean of culinary arts. “But we just love doing things in this community. I think everyone here was doing this in a spirit of fun and professional pride.” — M. L. R.

Social Change at Heart of SBA Entrepreneur

Jeff Jordan ’05, at the helm of a company promoting positive social change through marketing, was named both Rhode Island and New England Young Entrepreneur of the Year for 2005 by the Small Business Administration. The J&W marketing major launched Rescue Productions in 2003 to help organizations around the country use commercial branding strategies on public health and social causes, like smoking prevention.

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Campaigns are predominantly aimed at young people age 10 to 24. Focusing primarily on print and Web services, Jordan’s group uses savvy social marketing techniques for mass behavior modification adaptable to any target group. Rescue’s most notable achievements include helping the Clark County Health District in Las Vegas reduce high school age smoking by 40 percent in four years, primarily among urban youth. “If we can stop selling young people why these behaviors are wrong, and instead show them that the healthier behavior is ‘cooler,’ we will succeed beyond any of our current goals,” says the company leader.

And Rescue Productions is showing that positive social change is a profitable business model as well. With offices in Providence, San Diego, and Baltimore, RP’s sales increased 600 percent in its first year and topped $350,000 in 2003. Rescue currently has seven full-time employees, and will add four new jobs this year as it reaches $1 million in sales. “The incredible part is we’re actually developing scientific models to help us understand the identities of young people. Our clients want to know how to influence culture, instead of pun- ishing young people,” he says.

Jeff Jordan, who attended J&W on full scholarship for his efforts in high school as nationa- Charleston Student a Stand Out At Leadership Summit.

Peter Ney, a food service management senior at the Charleston Campus, was one of 60 students from across the United States invited to attend Marriott’s Student Leadership Summit. The summit, Empowering Tomorrow’s Leaders, was held at Renaissance, St. Petersburg, Fla. in January. Johnson & Wales was well represented at the summit where participants were introduced to leadership training through team building exercises to strengthen leadership abilities in both professional and personal situations.

Ney enjoyed learning about the Adversity Quotient, a method of screening applicants by noting how people react to adversity. A person with a low AQ can be taught to improve, to see challenges as opportunities, so it is beneficial for corporations to identify students early to help raise their AQ. Marriott used this process as a recruiting tool to hire them—those people who can embrace and overcome challenge, and who can identify opportunities through obstacles. They are the people who possess the potential and drive to become true leaders in the industry.

Participants were busy from 6 a.m. to 10 p.m., competing in challenges and exploring career possibilities at the Marriott International.

Students were introduced to senior Marriott executives, managers and industry partners. Ney’s team earned bragging rights by finishing first in the overall team challenges, and students voted for Ney for the Outstanding Leadership Award.

—Lyle Judson

Sara Wild, right, national recruiting manager for Marriott, congratulates student Peter Ney, winner of the Outstanding Student Leadership Award, at Marriott’s Student Leadership Summit, while Charleston Campus President Ron Riley, left, looks on.

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Hospitality Collaboration Brings the World to Sophia’s Door

Adatara, Latin for “Reach for the Stars,” is a membership program that matches Johnson & Wales travel-tourism teaching assistants and interns, with middle school students enrolled in Sophia Academy, a non-profit school for Providence inner-city and low-income adolescent girls. While Adatara could be considered a “club” of sorts, the program uses the resources and skills of the travel-tourism field to make students curious about the world as local, national, and international levels, and to explore those worlds both physically and intellectually.

Adatara came about in 2002 when former Johnson & Wales teaching and graduate assistant Christine Boudreau ’03, Kate Fontaine ’02, Kim Jernegan ’03, Jodi-Lyn Pontonthier ’94, and Lorentia Soegiarto ’02 wanted to become more involved in the community. Along with Kathy Drohan ’05, director of the travel practicum in The Hospitality College, they toured around ideas ranging from volunteering at nursing homes to helping with Habitat for Humanity. When then-community service learning coordinator, Corrie Martin suggested working with the middle school students at Sophia Academy, the partnership seemed like a perfect match.

Since then more than 45 young ladies have learned about role models, kept journals about their experiences and, through a variety of activities, been introduced to countries around the globe, cultural holidays, traditions and crafts, and ongoing field trips. Many of the teens had never traveled beyond city and state boarders. As Fontaine and Pontonthier watched “their” girls graduate and move on to high school, Damaris Betances ’97, Byzha Jacobo ’02, Jessica Lyons ’98 and Bill Messina were waiting in the wings to take on the Adatara program for the 2004-2005 academic year. As a result of their efforts, a total of seven J&W students have assisted in academy classrooms through the Community Service Learning program, the National Society of Minorities in Hospitality (NSMH) lent a hand in the community garden, and event management students planned a successful Field Day.

“We thought we could be role models and show these girls that there is a future for them, and we wanted them to learn in a different setting. What we got in return has been totally unexpected,” says Drohan.

In the course of three years, J&W students’ leadership, organization, communication and team-building skills have improved and they’ve had the opportunity to write successful grants as part of this program, she adds. “But most of all, the students are excited about making a difference in the lives of these younger girls.”

Standing behind Sophia’s girls all the way are J&BW’s Byzha Jacobo ’02, Bill Messina in the rear, Damaris Betances ’97, next to Jacobo, and BV Messina.

FastTrac Honors First Graduates

Local and state dignitaries were on hand in April to honor the first 23 graduates of First Step FastTrac, a 12-week course to teach budding entrepreneurs how to plan and finance a start-up business. Ceremonies were held at the Pepsi Forum in Providence to underscore the success of the inaugural class. The program, a collaborative initiative of the Kauffman Foundation of Kansas City, Mo., Johnson & Wales and Progressive Latinos of Central Falls, R.I., targeted Rhode Island’s minority community as a catalyst to job growth. Over the course of the last year, Progressive Latinos’ Economic Development Center (PLEDC) worked with faculty and students from the Larry Friedman International Center for Entrepreneurship in the College of Business to test the program. Budding business owners attended classes at the entrepreneurship center and worked with entrepreneurship students who assisted with the project. Through an English version of the course is available around the country, J&W housed the only program in New England taught in Spanish. Workshops covered a wide range of topics from finance and market research to service and cost-pricing strategies. In addition to Progressive Latinos and Johnson & Wales, sponsors for the training program include Milenio Associates, Bank RI, Citizens Bank, Bank of America, and Rhode Island Housing Lead Hazard Reduction Program.

—From staff reports

Culinary Essentials Reach Younger Audiences

Thousands of students in high-school food classes will be using the newest textbook written by Johnson & Wales University experts this fall—the second edition of “Culinary Essentials” ( McGraw-Hill, 2006). Colorful and friendly, “Culinary Essentials” covers the food service industry, practices and equipment as well as recipes and techniques. Sections on math and science apply to other classroom teachings; sample career pathways help inspire students for their future, and “Link to the Past” columns ground them in history.

An entry on page 220 for example, explains the origins of the bristol-like piece of equipment called a salamander. “Hundreds of years ago, salamanders, small amphibians, were unknowingly carried into homes with the fireplace. When the fire was lit, the animal would awaken and emerge from the flames, angry but unharmed. Thus began a popular myth that the salamander was able to endure great heat and could even live in fire.”

Manuel Frenette ’98, H.R.D., senior vice president of university relations, developed the partnership with Clinton/McCraw at an American Association of Family & Consumer Sciences (AACFS) conference several years ago. By 2001, the first edition was available, and saw sales beyond expectations.

“In addition to the text, teachers can purchase teaching and learning resources, such as recipe cards, and culinary math skills materials.” Frenette notes. “Thus, this is more than just a textbook; it’s an entire program.” – M.A.

Denver Student a High Flyer

During the winter and spring terms of the 2004-2005 school year, Becky Payne ’05, a marketing and international business major on the Denver Campus, did her externship with Bangkok Airways in Thailand. She was responsible for a supplier consolidation project. Payne oversaw the bidding process, organized the purchases and developed a method for tracking suppliers. Her work went well beyond a simple case study or a class project to affect the ongoing business processes of Bangkok Airways.

During the winter it was business as usual, but on weekends Payne explored the land and immersed herself in the culture. “I was ready to try anything, do anything, sing anything,” Payne said.

—Audrey Tyrrell

Accounting for the Next Generation

There’s a police officer, a judge, a bank, a city hall...sounds like any city, right? Wrong. It’s a mini-pseudo city built in the basement of the Wachovia building in uptown Charlotte, and it’s sized for elementary school children.

Exchange City, a hands-on learning lab site, helps young-sters imagine, investigate and become citizens of their own community. The children take on the roles of business owners, bankers, reporters and government officials, and that’s where the J&W Charlotte Campus comes in. Students in J&W’s Accounting Society volunteered to help fourth graders learn about checks and finances.

“it was a joy working with the students. They loved doing the payroll and came ready to work,” said accounting major Zack Fennell.

“They helped resark my love for teaching,” agreed accounting major Ayshah Evans.

There currently are 21 Exchange Cities operating nationally, serving close to 150,000 young people. — M.L.R.
J&W Service Above Par at U.S. Open

North Carolina's Pinehurst resort was the setting for the 105th U.S. Open, and it proved to be an exhausting week. Golfers including Phil Mickelson, Tiger Woods and Ernie Els hit the course in full swing and ready for battle as did faculty, staff and 68 students from the Charlotte Campus who greeted, served and fed players, their families and hundreds of executives and guests the entire week.

They could be found everywhere from the clubhouse and executive tents to the production kitchens and private homes. They represented all of the colleges, some of the part-time jobbers for the unique opportunity to work a major event and have the chance to rub elbows with people in the industry.

In the middle of the golf course was an area affectionately called Carolina Village where all of the executive tents of "marquees" were located. Amid a maze of white tents students were foundered around loaded down with ice and food and a plethora of J&W students, staff and faculty worked the assorted venues.

A Tiger Woods' drive away from the course Charlotte Campus chef Brian Campbell '94 and Jeremy Houghton '93, four students and Andrea DeMarchena, '01, and Scott Weiss, '00, took pride in the Golf Digest Companies' 10-bedroom home rented for advertising clients. Guests included NBC sports announcers Bob Costas and Johnny Miller, renowned golf author, Dan Jenkins, and CEOs and senior management from The Golf Digest Companies, Pfizer, Porshe, Bacardi, Polo Ralph Lauren and Royal Bank of Scotland among others.

"I have to tell you, I've been doing these kinds of events for 17 years. This is by far—the quality of food, the way it is served. The presentation—absolutely superb!" said Karen Elyse, events marketing director for The Golf Digest Companies. "I came in skeptical when I came to the South. But this has been just like I'm in New York. Better than New York, actually."

Student assistants were chosen based on background, college and results of a three-step interview process. "This was experience that was a once-in-a-lifetime opportunity. What a resume builder."

"For me, it was great experience. I not only saw the day-to-day operations from the food and beverage standpoint, but I was also in contact with some great clientele," said hospitality major Steve DePiano. "When watching these televised events, we often forget how much time and effort is required to successfully host a sporting event of such magnitude. Being part of the U.S. Open has given me a greater appreciation for all those who worked so hard to give the spectators, patrons, players, and sponsors a wonderful experience that surpassed their anticipated expectation."

"Just as everyone was beginning to catch a collective breath, Campbell and crew were asked to hold the week of April 3, 2006 open for The Masters in Augusta, Ga."

—M.L.R.

J&W Entrants Win Big at International Conference

More than 65 competitors representing the Providence, Denver and Florida campuses traveled to Asheville, Calif. in May for the 95th Annual International Career Development Conference, and made a stellar showing.

Going head to head with 2,000 students representing Delta Epsilon Chi Association (DECA) and National Student Organization (NSO) chapters from across the nation and from countries that included Germany, Guam, Puerto Rico, Canada and Mexico, the

On the Plaza

the "Today" show's Katie Couric squeezed in for a light shot with Florida Campus professor, Jack Rose, Joannie Lionti, chair of the College of Business, Mary Buckley '01, director of practicum education and Debra Bartkowiak '89, fashion internship coordinator and assistant director of admissions, on Rockefeller Plaza outside the show's studio during the group's annual trip for retailing majors to Manhattan's fashion district in March.

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—M.L.R.

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Preparing for the nationals is a year-round activity at the campuses. The Providence Campus tested a competitive training pilot program with National DECA—the only one of its kind in the country—and students from the campus were required to qualify to attend.

In the Larry Friedman International Center for Entrepreneurship, guidelines from the Kauffman Foundation are integrated in the curriculm. "In terms of experiential education, integrating some of these exercises—role playing, the case studies, the prepared events—actually seems to make a difference," said Wilkinson.

Winning students with the Entrepreneurship Academy earned scholarships as well. And perhaps the biggest advantage to the competition is that judges are usually from corporate human resource departments from top financial and hospitality companies, said Cummings. "Our (Denver) competitors got six full-time job offers from major restaurants and companies like lodging and entertainment Gaylord Entertainment, Waddell and Reed financial services and Finish Line athletic gear." Add five job offers to Providence students to that count. —C.S.
TUNE IN
Summer “reality” had Johnson & Wales graduates showing up around the TV dial. Johnson & Wales was the only culinary school chosen as a filming loca- tion for PBS’ “Cooking Under Fire.” The Florida Campus hosted two episodes of the show, which follows 12 finalists—including Matthew Leeper ’04—from kitchen to kitchen around the country as they compete in cooking challenges. Judges Todd English, Michael Ruhlman, and Ming Tsai — along with guest contestants, including a full house of hungry customers on the first episode. The prize was the winner’s own restaurant, but the champion accepted an offer to apprentice in one of Ramsay’s London kitchens.

SETTING THE RECORD
In September 2004, students from J&W’s Charlotte Campus were part of a team that won entry into the Guinness Book of World Records for the World’s Largest Stir-Fry. A combination of 898 pounds of pork, 303 pounds of day—annual festival celebrating the art of food. Half of the stir-fry was sold at the event to raise money for the Dell Curry Foundation, a local children’s charity, and half was frozen and delivered to a local food bank.

TAKING THE CAKE
It takes a degree of stature to have your wedding mentioned in the New York Times, but in May, Lindsay Morgan, public rela- tions director at the Denver Campus and Ryan Tracy campus systems administrator for infor- mation technology, were the lead couple in an article by Ellen Grimmett on “Finding Just the Right Match for the Do-You’s” about nontraditional officiants. Morgan and Tracy, who married on a beach in Fenwick Island, Del. in August 2004, enlisted food writer and longtime friend, Ellen Sweeny to deliver their vows, giving new meaning to the question, “What’s cookin’?”

SAY “THANK YOU”
When Chef Dan Scanell ’98 and Anna’s on the Providence Pavement CMC was in April as a Distin- guished Visiting Chef, he under- scored a point repeated in pro- fessional forums on all J&W campuses, by everyone from human resource managers to CEOs: “Nothing is better than a ‘thank you,’ ” said Scanell. Whether coming from a job interview, a meeting with some- one who’s taken time out of their day, a special lunch, or contact with a mentor or teacher who’s been a positive influence, a handwritten expres- sion of appreciation makes a lasting impression. (One human resource manager even advised having a “thank you” letter addressed and stamped before going into an interview so that it can be dropped in the mail on the way out.)

ALL STAR
The winesome blond belting out the national anthem before the National Lacrosse League (NLL) All-Star Game in Denver was none other than Melissa Fuller, a junior in the College of Business on the Denver Campus. Fuller, who started singing at age 3, is a frequent traveler to Denver, where she’s worked with a voice coach and recorded a few demo CDs. When she graduates in May 2008, she’s planning to focus on her singing full time. In the meantime, she’s been selected as a contestant on “Next American Superstar.”

GIVING BACK
In July, the Rotary Club of Providence, R.I., honored J&W’s Chancellor Morris Gaebe with the Rotarian of the Year award “to thank him for his more than 43 years of membership and the many, many times he came forward to give ‘Service above Self.’” Gaebe who’s served as Rotary president and traveled the world as an ambassador for both the international service organization and Johnson & Wales, was presented with engraved glass bookends at a special ceremony at the Providence Marriott Inn.

TRY IT, YOU’LL LIKE IT
In May, his Chinitown Manhat- tan apartment was featured in G. H. He has three popular Food Network shows on the air: “Food 911,” “How to Boil Water” and “Tyler’s Ultimate”— and there’s a new restaurant in the works. And while that seem like enough to keep any man in the limelight and busy to the max, Tyler Florence ’94 HDR recently unveiled his second cookbook, “Eat This Book” (Cookson Potter, 2005). Packed with recipes blending flavors from around the globe, it’s an eclectic, sumptuous and user-friendly invitation to stay at home and taste the world.

Texas holding ‘EM
Denver Campus math instructor Tom Fitzpatrick won a coveted seat at the Texas Hold’em World Series of Poker in Las Vegas to go hand to hand among 6,000 others. Fitzpatrick, who started playing Texas Hold’em two years ago as a hobby, earned an entry fee that would otherwise cost $10,000. Though he failed to advance to the tournament, he was aiming at a $7.5 million jack- pot.

Tonie Jackson
Tonie Jackson” and “Great Times” to name a few. About three hours from Washington, D.C. and five hours from New York City, this little town by the sea has a lot to offer. Check It Out
This Barbados Beach Cari lets you check the current surfing conditions or see how long the line is at Dickers From East End. www.barbados.com

Dining
One of the best spots for upscale, ocean front dining in Mango’s, Garfield Pwy. 302-337-5872. For the best view of the ocean, try Blues, N. Pennsylvania Ave. 302-337-1900. For the best steak, try Giroto’s Pizza, Garfield Pwy. 302-227-3567.

Lodging
Bethany Beach Motel and Apartments is on the boardwalk and has oceanfront accommoda- tions. Atlantic Ave. and Hollywood, Bethany Beach, 302-538-8603. Surf’s up also is at Blue Surf Motel, Garfield Pwy. and Boardwalk, Bethany Beach, 302-538-7391. The Addy Sea Red & Breakfast is an oceanfront B&B housed in a Victorian mansion filled with antiques, fine art and original artwork. 1028 W. 27th, Bethany Beach, Del. 19930: 302-337-3793.

Night Life
The Cottage Café, known to the locals as “The Cottage,” is one of my favorites. It offers a great bar and staff and a beautiful patio. Route 1, across from Sea Colony, Bethany Beach; or try Secrets Bar & Grill, a few miles south in Ocean City, Md., 117 W 49th St. 410-524-4000.
Chicago Alumni Reception

More than 140 alumni and industry friends gathered at the Sheraton Hotel & Towers in Chicago for an evening of networking and reminiscing. The annual event was held in May in conjunction with the National Restaurant Association's Restaurant/Hotel-Motel Show.

Networking in Las Vegas

Alumni in the Las Vegas area were invited to join staff from the office of career development and employers from the Las Vegas International Hotel and Restaurant Association Show in April at the Mandalay Bay for networking and connecting with fellow alumni.

Boston Reception

Good food, great conversation and valuable networking marked the night at the Boston Marriott Copley Place in April. The event was held in conjunction with the Northeast Foodservice & Lodging Exposition & Conference.

On the Ski Train

Alumni gathered from the Denver Campus for a trip on the Winter Park (Colo.) Ski Train with their families for a day of fun in the sun skiing.

Providence Alumni Weekend

Alumni and their families had a fun-filled weekend of activities and celebration during Alumni Weekend at the Providence Campus in May. The event was held in combination with the Battle of the Campus, the battle between alumni, the residence halls, clubs and on-campus organizations competing in games, and the Wildcat Wahoo, where the Harborside Campus is transformed into a carnival complete with rides, games and free food. Other family activities included a trip to Roger Williams Zoo, an Ice Cream Social, Movie Night on the Commons featuring "The Incredibles" and a day at Ringling Bros. & Barnum Bailey Circus.

Florida Spring Career Expo

Alumni were in peak attendance as employers at the Florida Career Expo at the Florida Campus in February. They included, from left to right: Richard Potter, John Tuszalek '92, college relations, Donors' Group; Shereeha Vanover '94, Ritz Carlton Naples Golf Resort; Karen Robinson '88, sous chef, Casa Restaurants; Nick Mazzocca '82, The Ritz-Carlton Naples; Beach Spa Trading, general manager, Eddy Labast, Emily Willamson '93, event manager, Norstar at Merrick Park; Jack on left, Laura Wagner, alumni relations coordinator, Florida Campus; Steven Gar '91, executive chef, Hyatt Regency Coconut Grove; Michael Spalding '92, event manager, Hyatt Regency Coconut Grove, Ritz-Carlton, Key Biscayne; Michael Foster '92, general manager, Ritz Carlton Naples Golf Resort; Anthony Zemski '94, banquet chef, The Ritz-Carlton, Biscayne Bay; Norstar at Merrick Park; Debbie Carter, director of career development, Florida Campus, and Donna Zee, sous chef, Ritz-Carlton Naples Golf Resort.
Rising to Lead

Fidelity’s Emerging Leaders program invests in the community and its future

By Stacie Demarais

According to Kathleen Swann, president and chief operating officer of LR1, the primary goal is for participants to get a good understanding of the depth and breadth of civic engagement in Rhode Island. “As they transition from former students to the workforce,” Swann notes, “the hope is that they maintain a commitment to civic engagement while at the same time developing an appreciation of the Ocean State as a good place to live and work.”

The Class of 2005 was made up of 29 students from such institutions as the University of Rhode Island, Brown University, Providence College, Bryant University, and Community College of Rhode Island and Johnson & Wales. They attended four full-day sessions: Rhode Island history reviewed the state’s place in the industrial revolution and immigration’s effect on the current community; the role of government and the rights of the citizen were explored; and organizations were shown how they can address social issues.

Community Leadership and Public Service concentrated on government structure and the importance of participating in the system, and Civic Engagement and the arts were presented.

The students were shown how to develop a strong network with their peers, as well as with people, educators, and civic leaders in the state.

As an organization, LR1 has regular contact with nearly all of last year’s Emerging Leaders alumni, more than half of whom were on the committee to help organize this year’s sessions.

Additionally, the program offers insight into how to be a good participating citizen. “What can you do when you start working 40 hours a week?” says Swans. “It’s all about building good networks.”

This was put into action at the final session where representatives from Fidelity, Hasbro, CVS, and other local corporations talked about their community involvement.

The Emerging Leaders program is also in line with the University’s commitment to community service. “It’s a great complement to what’s going on in the community,” says Donna Connery, director of the Feinstein Community Service Center at Johnson & Wales. “It highlights the importance of community-based teaching and learning in higher education.”

Amanda Longo, a sophomore studying advertising and marketing communications, grew up in Raleigh, N.C. When approached to participate in the Emerging Leaders program, she was intrigued by the opportunity to learn more about Rhode Island, while getting involved in the community and meeting different people. “I really got to explore the history of North Carolina when I lived there. I felt really connected to the community,” says Longo. “It’s important to know about your community so you can grow and be involved.”

She was most affected by the community landscape session which took the group to Crossroads Rhode Island, the largest homeless services organization in the state. So started was she by the high level of poverty for the smallest state, that she was moved to action, offering to assist with a customer service course to help residents obtain jobs.

Longo relished the opportunity to work with people as passionate as herself. “The best thing for me was to be in a room with 29 other leaders,” she says. Rather than one person taking the lead as in the case in group projects, Longo says that all team members worked hard to head to head to reach their goal. “It was nice to be in a classroom setting with other people who are always looking for a new learning experience.”

Longo was also impressed with the fact that rather than just donating money, many of the major corporations in Rhode Island set community service goals for their employees. “It’s the smartest thing for a company to do,” says Longo. “Saying to employees ‘this is important to us and we want it to be important to you.’”

“I never thought of community involvement as a question to ask before—never thought of it as part of a job. Now, it will be the main thing I look for in a job,” says Longo.

Longo’s only criticism of the experience was that she wanted more. “I had hoped there would be more time for the group to work together to develop solutions for some of the issues that were tackled. As she continues her education at Johnson & Rhode Island, her goal is to incorporate the skills she learned through Emerging Leaders to mentor younger students. “Hopefully we can do something to get more of our classmate involved—bring what we’ve learned back to the RI,” Longo says.

While she would like to stay in Providence after graduation, she dreams of working in marketing communications for a television network or production company, which will probably take her to New York or Los Angeles. “No matter where I am or what I’m doing,” she notes, “I always want to be involved in my community.”

Being from Cranston, R.I., Rachel Mancini thought she knew all there was to know about “Little Rhody.” But the Emerging Leaders I program showed her that there is always more to learn. “I learned so much that I did not know about Rhode Island, even though I am a life-long resident,” she says. “I learned so much that I may have never had the opportunity to discover without this program. Especially about the history and culture of R.I. that I never knew existed.”

She was especially impressed with the amount of critical information packed into each of the four sessions. The program focuses on social problems, mainly poverty. It allowed her to see the economic problems threatening the state in the future. “I think the Rhode Island State House gives insight to the legislation process. Another session discussed the importance of community involvement, not only on the part of individuals, but also on the part of organizations.”

“The most valuable thing I took away from this program was the importance of getting involved in the community; that I can help make a difference,” says Mancini. “I feel this experience will aid me in my career. It not only open[s] up a substantial new work of diverse individuals, they also guide you to the connections and resources you need to accomplish these goals,” says Mancini. “I was also able to make connections locally with other students and business leaders from all over New England.”

Joseph Eberh, a sophomore entrepreneurship major from Foxboro, Mass., lobbied his city council to build a skate park in his hometown as a teenager. But that was nothing compared to playing the role of majority house leader in a mock senate session. As such, he led a debate on a casino bill. While his party’s pro-casino stance did not win, he enjoyed the challenge of the government process.

“The program was so much more than I expected,” says Eberh of Emerging Leaders. “During each session something always amazed me.”

Eberh, who serves as vice president for the Society for the Advancement of Management, jumped at the opportunity to enhance his leadership abilities. The connections he made were tremendous, Eberh said. Not only did he get to meet business leaders from Fidelity, CVS, Hasbro and Citizens Bank, but he also made lasting connections with the students from Rhode Island College and CCRI.

All students who graduated from the 2005 program plan to form a Yahoo! chat group to keep in touch and continue to work together to improve the state’s social landscape through their leadership.
Commencement 2005

A moment to celebrate achievement

By Cathy Sengel

"Listen," advised the director. "Travel when you can," urged the master chef. "Learn another's language," challenged the international host. "Keep your mind open to change and ideas," reminded the publisher.

And with wisdom and wishes from oracles and industry leaders, the 8,872 graduates of Johnson & Wales University Class of 2005 were honored for their accomplishments at ceremonies in Providence and North Miami, Charleston, Norfolk, and Denver.

For many, whose college experience began with the shock of Sept. 11, the four years since then J&W had forged bonds beyond friendship. "When something bad happened, we survived it together," said Kelli Watts '05 to her classmates at the 98th Commencement ceremony in Providence. "You are my family and I am not alone.

So together with friends and loved ones they marked a day of accomplishment with joy and expectation for adventures to come. Speakers—giants of hospitality, culinary arts, business, entertainment and media—brought global perspective and advice for coping with a world of uncertainty and conflict.

"I know what it's like to live in an area of turmoil. Garland Lawless HDR '05, told the 634 marking completion of studies in the Alan Shaw Feinstein Graduate School. "It is easier to destroy things than rebuild them."

The chief executive officer of Jumeirah International recalled his career as a hotelier, spanning 23 years from his home in Ireland to nations that included Syria, Egypt, Lebanon, Uzbekistan and the Sudan—hot spots that have known both commerce and terror over the centuries. Today he runs 11 hotels: nine in Dubai and two in London.

"You are entering a fast-moving and dynamic world," Lawless said. "Traveling and living in other countries contributes to world peace and understanding."

Communication and knowledge are vital components. "Learn the language of another land," he told them. "If you don't know the language, you're probably not going to know what's going on... Prejudice is based on ignorance."

Lawless challenged fellow graduates representing 52 countries to appreciate each others "cultures to sow seeds of future harmony."

At the Charleston Campus where hospitality and culinary programs are ending in the year ahead, and moving north to Charlotte, an unseasonal chill was warmed by the return of instructors from the campus, who have already relocated. Back to work in procession with former students and colleagues, their gesture of camaraderie brought a sense of a community without boundaries.

"Never stop learning," Eugene Lee Jr., HDR '05, president and CEO, RARE Hospitality International, Inc., told those gathered to honor 761 new graduates. "Learn from experience. Learn from your successes and failures. Learn from the people around you. Learn about the people around you."

Lee, who's overseen operations of restaurant chains that include Long Horn Steakhouse, Bugaboo Creek Steak House and Fazarena Uno, reminded his audience that in life, only death is inevitable—everything else is a choice. "Each choice is a building block... Some lead to success, some to failure," he added. "But each one is a part of the structure of a life." In Providence, Christopher Misiano HDR '05, a self-described "failed actor" recalled his rise in the entertainment industry for 3,995 graduates of the College of Business, The Hospitality College and the School of Technology. The executive producer and director of the Emmy Award-winning drama, "The West Wing" sketched his journey from production assistant to film technician, later working eight years on television commercials and studying acting, before abandoning acting to become the director he was meant to be.

In analyzing his success and that of two childhood friends "who all turned out better than we'd hoped," Misiano concluded. "We have all shared one important skill. We are here because we learned how to listen. It sounds simple but it's not... Listening has become a highly undersold skill," he said.

Dr. Springer, Jerry Seinfeld and I could all tell you that hard work, perseverance and dedication and yadda-yadda, yadda-yadda are all important, but you've heard that your whole life. On the other hand, listening is kind of a secret weapon," he added.

"You are only truly listening if you're willing to be changed," Misiano quoted actor Alan Alda, asking. "When was the last time you allowed someone to really change your mind?"

Be present in the moment, he told them. Hear what others say and more importantly, what they don't say. "That's the last thing I want and the last thing the world needs right now," Misiano said. "You need to make some noise, but first you have to learn to hear what's being said."

In Norfolk, Lawrence T. McFadden, CMG '05 HDR, reminded 309 graduates that the future is theirs to mold. "In the age of computerization when technology can replace most workers, there's yet to be a machine made that can replace a chef," he offered.

"Chefs are becoming household names— even full-blown celebrities, and as such your profession must have a broader voice on political and social issues in our culture," said the vice president of culinary and corporate chef for The Ritz Carlton Hotel Co.

McFadden, who was on opening teams for 11 new Ritz Carlton hotels worldwide including Chaim of Sheikhs, Dubai and San Juan, Puerto Rico, represented the U.S. in 1992 and 1996, at the IKA International "Culinary Olympics," competing in nine world championship events and winning numerous gold medals.

Click photo from top left: Chancellor President Win Rowsay; Rindle grant; Dr. Dennis Vavak; Rindle grant; receiving a graduation kiss; Norfolk President Deb Gray with Robert M. Baxter '88 HDR; Providence president; E-W Bill Ston in HDR and Providence President Irving Schneider, Ph.D. W.B. Denver Campus graduates celebrate.

Center photo: Providence grad as evil photo; Denver Mayor John Hickenlooper and son Teddy.

According to the Harvard Journal information doubles every seven years, McFadden told graduates. Realization may be necessary as many as seven times during the length of their careers.

"We must find new ways to present, produce and educate our craft," he said. "We must move our kitchens forward with progressive ideas and empathy."

Special tribute was paid to Maria Patricia Glenn '05, recipient of the Norfolk President's Award for academic excellence and professionalism during her time at the University. Battling breast cancer throughout her years of study, Glenn hopes to make a career in non-profit catering to the dietary needs of chemotherapy patients and other health-impaired individuals.
For some at the campus, the day marked a milestone in history. "We are the last (continuing education) class to receive a culinary arts degree from Johnson & Wales University at the Norfolk, Virginia Campus," said Livell Thompson '05, told weekend/eveing program classmates. Thompson congratulated those who'd struggled with responsibilities and full time jobs to reach their goals. "We maintained our course and finished this race. It wasn't easy, but it certainly was worth it," he said.

And while commencement signaled a conclusion to formal studies, "The learning never begins," said Edward G. Leonard, CMC, AAC, '98, HDR, president of the American Culinary Federation (ACF), told 1,359 classmates in the College of Culinary Arts in Providence.

Leonard, executive chef of The Westminster Country Club in New York, N.Y., and vice president of the World Association of Cooks Societies, is one of only 72 certified master chefs in the U.S., and a member of the World Master Chef Society. Educator, experienced public speaker, successful author, renowned executive chef and restaurant owner, Leonard challenged them to broaden their possibilities by broadening their knowledge.

"Find the right kitchen. Only you know what that kitchen will be," he advised. "Take that youthful energy. Travel when you can. There is a world out there and there is so much food and so much culture.

Use the intensity of your disconnections to fuel your adventure," he added. "How you bounce back is a true mark of character.

At the Florida Campus, Alberto Barquen, publisher of the Miami Herald and El Nuevo Herald told 1,183 classmates that their efforts had equipped them with tools, but it is prospective that will dictate their capacity.

"The one thing you came to college for is to learn creativity and innovation," said Barquen, under whom leadership the Miami Herald has won three of its 18 Pulitzer Prizes, and El Nuevo Herald, the 2002 Ortega y Gasset Prize for Journalism. "Always keep your mind open to change and ideas." he advised, in a brief, insightful and touching address.

Noting that the date marked the 50th anniversary of Charles Lindbergh's flight, Barquen added, "The only restrictions we have on our creativity are the restrictions we place on ourselves." "Invention is suicide," warned Russell Jones, student speaker for the class of 2005 at the Denver Campus. Quoting Ralph Waldo Emerson, he urged classmates to value their lives and their individuality.

To the wait of a bagpipe, 837 graduates exited the campus in a symbolic procession through the Robert E. Taylor gates and into the "real world." Joseph Blake, president and CEO of Denver Metro Chamber of Commerce and the Metro Denver Economic Corporation called graduation day "time's gift to students." They would come to view the University as more than a campus, Blake told them. "It's the source of knowledge and it is only what you take with you that counts.

And in Providence and Denver, Florida, Norfolk and Charleston students recounted milestones, memories and enlightenment. "At some point over the course of our four years, we have lost close friends and personal classmates. The abrupt ending of their lives has served as a wake-up call," Waits reminded her classmates. "Life is too short and too valuable not to be happy... Cherish your loved ones and live your life as an example for others.

I salute your friendship and I applaud your accomplishments," agreed Veronica Cadagpi '05 MBA, at graduate school ceremonies. "This is only the beginning."

_A Man With Plan_
A narrow strip of land is all that now connects Lamboro Nejaid to the accreted land and the wa- terline to rebuild what was lost in the language, even serving as Citizens’ Indonesian interpreter. During his time in Aceh, Weissman-Ross was officially a senior program advisor for Plan, and unofficially, the overall relief manager, working directly with more than 40 refugee camps and devastated villages on rehabilitation and reconstruction projects including building schools, health centers, water works, and other critical community infrastructure.

More than 200,000 people in Aceh, on the northern tip of Sumatra, were killed outright by the Dec. 26, 2004 earthquake and tsunami, with an additional 700,000 people left homeless and hundreds of communities entirely destroyed. While he managed dozens of programs expanding into many communities in Aceh, below are excerpts from Weissman-Ross’ journal that focus on one previously-unnoticed community, one of hundreds equally devastated.

**Friday, May 27, 2005**

“We heard a terrible wind approaching, looked out to the sea and saw a long ridge of mountains growing larger on the ocean’s horizon.” The village elder who spoke these words to me last Friday afternoon—sitting together with legs crossed on the road spread across the raised platform under the cool of the palm-strap roofing while slowly sipping coffee—had never heard of a “tsunami” before. Beyond the word, one that every person here now knows too personally, he had never even imagined the concept of a tsunami. It was completely alien to his worldview and that of his village, Lamboro Nejaid. Yet the “mountains” in the sea loomed closer. The wind preceding it had a terrible roar, making everyone flee in panic toward the hills, he told me. Only when the mountain ridge swiftly grew closer to shore, did they realize what it was—the sea itself.

While flexing, the old man witnessed the power of the sea during glances back to their village and the short two kilometers beyond. The air pressure was snapping entire trees 150 feet in advance of the mountainous water, he said. It tore through the land, consuming their fish farms, dikes, roads, trucks, school buildings, houses and mosques as if they were china dolls in ragging surf. Adults, children, and animals not fast enough—or just too far from the hills—were lost instantly. The village was gone. For 10 minutes the mountain of water surged and boiled, and for another 10 minutes it slowly subsided, returning to the sea proper. Afraid the sea would betray them again, and still not knowing what it was that destroyed their village, the survivors of Lamboro Nejaid reconjured for days in the high hills and moun- tains above the land of their birth. They had no shelter, no food, no water. On the second day, the youngest men climbed down to see what remained of their homes and families. They stayed down just long enough to collect coccuses to feed the survivors and to scavenging some plastic sheets for makeshift tents. On the third day, all of the men, young and old, climbed down during the daylight hours to begin the long process of digging graves and burying the bodies of their loved ones.

During the fourth day they lay spent in the hills, too exhaust- ed from lack of food to continue burying their dead. Nor until the fifth day did they see help in the distance: an emergency food distribution center six kilometers away. Summoning the strength of all of their people, they made the long and painful journey to safety and food. Only then did they hear the word and learn the meaning of “tsunami.”

Nourished and strengthened at the emergency center, the men returned to their village several days later to finish the process of burying friends and family.

I first arrived in Lamboro Nejaid two weeks ago with another Plan staff member, with intentions of introducing our- selves and conducting an initial assessment of their needs. The village elders invited us into their recently constructed hut, made from salvaged tsunami wood, snuggled amid the fold of mountains above and surrounded by devastation below. After serving coffee and making sure I was comfortable, the village elder said, “We thank you for coming here today. It has been many months that we have not had assistance from anyone at all. You are the first to come.”

Plan International, they told us, was the first aid organization to visit them, and they helped for our help with many critical needs. Lamboro Nejaid has no source of drinking water, no bath- rooms or sanitation, no jobs or tools to rebuild their destroyed rice paddies and farms, no trans- portation or communication to contact the world beyond their village, no schools or health workers for their children, and no help to rebuild their homes. Anything we can do to assist them, “anything at all,” would very graciously be received and very warmly welcomed by all of their sur- viving people.

**Saturday, June 18, 2005**

Tucked in the back corner where the steep mountains come to the ocean, Lamboro Nejaid is at the end of the road—the only road in or out was largely washed out for the first three months after the tsunami. The fish farms to the road’s north and the rice paddies to the south are now both wiped away and full of sea water, that rises and falls with each tide, and waves that continue to erode the remaining pavement over a tenacious two kilometer stretch. The villagers’ first reconstruction effort was to patch the gaps in the road with concrete and brick shards of their destroyed homes, so that relief vehicles could some day get through. Since I first drove along that road to talk with them about a new school I, have been told that Lamboro Nejaid’s critical needs are water and food. All wells were destroyed or are full of tsunami debris, leaving only brackish water to drink. With rice paddies, fish farms and barns all destroyed, there is no source of food, but the monthly ration of rice they have to walk five kilometers to receive. For protein they are able to catch a few crabs by hand and dig up a few clams, but this far from enough to nutritionally sustain the 70 families, 273 surviving people, including more than 40 children. They badly need a local source of clean water and a sus- tainable means of providing food.

Learning this during my first visit, I ask our water and sani- tation officer to immediately have a water tanker truck diverted to this village to begin supplying critical drinking water. The tanker truck arrived the very next day, but had great difficulty navigating the narrow, eroded road—so we needed to find a per- manent solution quickly. I returned again with our water officer and our engineer, and asked them to survey every well in the vil- lage to determine which were repairable—and to create an action plan. The crew identified 26 wells, and we contracted a specialist that afternoon to begin repairs—using interested locals as labor. In doing so we provided their first paid work in almost six months. With their water problem addressed, I returned to Lamboro Nejaid to talk with them about immediate and permanent food solutions. I was very direct, “You have no fishing boats, you have no rice paddies—and it will take months to rebuild them even if we start this week. Because you need to feed your families, if you could begin today with grow- ing food or catching fish, what tools and equipment would you need now?”

At first they were hesitant. “We don’t have any money to repay loans,” they said, “so we don’t know how many families could join in this program.” That threw me for a bit. I didn’t know the Indonesian word for “loan,” but once I figured out what they meant, I assured them this was not a loan program—this was to give them the basic tools and equipment they needed to begin catching and growing food for their families, and we wanted nothing in return. When they heard that, and began to believe in my sincerity, they said every family would want to join in—and we got down to work.

For the next three weeks, sitting cross-legged again on the floor in their small hut, we discussed every tool, every seed, every net, every hook and line—every facet—of what they need to begin growing food right away, in the existing soil conditions, and to begin catching fish immediately, given that they had no boats. Tomatans, cucumbers, chili peppers, corn and watermelons—on that’s what they say can grow now, and begin giving vita- mins and nutrients to their children. From the shore and by wading into the sea, they can catch small fish and shrimp—crit- ical protein—with small purse seine, throw nets, and with books, lines, flares and weights.
there was extra money remaining, so I purchased light bulbs, electrical wire, a radio and a television. We bought hammers, saws and nails to help them rebuild. From our distribution warehouse, I found an extra generator, a guitar, and two tambourines—which I gave to them yesterday. From my personal equipment, I gave them the last of my Citizens Bank soccer balls. Now, this village of 273 people has light at night, communication with the outside world, and basic toys for their children—in addition to sustainable food security and local sources of water.

One week of concentrated effort, that’s all it took to make the critical difference for this village. And using donations to Plan USA, all of it—the Singer sewing machines, the hand tractor, the throw nets, the television, everything—only cost the equivalent of $20 per man, woman or child in Lambargo Nejidal.

**Thursday, June 23, 2005**

In my time in Aceh, while I have both witnessed and participated in huge ongoing projects to ensure people have food, water, shelter, education, and health, the two greater areas still in need of much work—years of work—are permanent housing and rebuilding livelihoods. Yet hundreds of thousands still wait in Aceh for that hope, for the assistance of a hammer or saw, a plow or seed, of a net and fishing line. These are strong people, a proud people who don’t want to have to ask for anything. If they have even the simplest tools, they can start rebuilding their communities and their lives.

Pak Razid, the village elder of Lambargo Nejidal, told me six weeks ago that Plan was the first organization to come to help their village. My eyes swelled with tears when I heard that. Just one month later, I fulfilled my promise by delivering the last of the fishing equipment, farming tools, and reconstruction supplies—just the basics so every family can again catch fish and grow vegetables to feed their children, and just enough to stop the monsoon rains from entering their huts as their children try to sleep.

Pak Razid again moved me to tears with his words, a simple, “Thank you for your help.”

“Pak Razid,” I said, choosing formal words showing respect, “don’t thank me or Plan for giving you what you need to feed your children. This isn’t ‘help.’ This is a human right. This is the world’s moral responsibility.”

Weisman-Rowe’s complete journals and pictures, along with relief donation information, can be found at www.PlantUSA.org/Book.
Q: How do I know which utensils and dishes to use?

TP: You start from the outside of the cover [place setting] and move to the center. As the flatware is used, it should be taken with the empty plates so when the entree is served, only the dinner knife and fork remain. If flatware is placed above the cover, it is usually for the dessert and coffee course.

MC: Your glass is on the right, while your bread plate is to the left.

Q: Is it ok to order an alcoholic drink to go in the glass?

MD: At the beginning of most dining situations, a drink leads us into the meal. If I am not sure what to do in a business situation, I might ask the interviewer what they are thinking of having. A successful interviewer will also guide just enough to build a comfort zone for the interviewee. Keep the drinks simple and relative to the dining experience (i.e., no "Ses on the Beach").

MC: Only if the interviewer orders a drink should you. The best answer: just say "No."

Q: If we order wine, and I am asked to taste it, what do I do if I end up not liking it?

TP: You shouldn’t make a habit of it, but if upon tasting the wine you do not like it, you may tell the server that. If the wine has not "turned" or is not "corked" and is basically drinkable, you should have to pay for it. Moreover, there are restaurants that because you don’t like it, will send it to the bar to be served off by the glass that night and present the wine list to you again. That’s good management providing it’s not abused.

Q: What are some foods to avoid in a business situation?

MD: If it goes pop or squirts easily, why push yourself to the limit? Avoid such foods as linguini, cherry tomatoes, olives in solid menu items that are easily handled and can allow you to focus on the task at hand.

Q: Should everyone at the table wait until everyone is served before eating?

TP: Everyone should wait. If someone does say “please go ahead,” say thank you, and just wait.

MC: You should even wait until the host or hostess begins to eat. In a situation where one person’s course is delayed, I think its a good show of solidarity for all to abstain, and certainly could influence the speed with which the server returns to the table.

Q: Is it ever proper to have your elbows on the table?

TP: Elbows do not belong on the table while fellow guests at the table are eating a course.

Q: What do I do if my napkin when I leave my chair? Do I leave it on the table or chair?

MC: If temporarily excusing yourself, put the napkin to the side of your place setting, on the table. If finished with the meal, you can put it in the center of the place setting, assuming your plate was cleared, as it should have been. Do everyone a favor and NEVER place it on your plate.

Q: What should I do with a spit or seed in my mouth?

MC: If the food went in with your fingers, the pit, etc. can come out on your tongue. If the food went in with a fork, the pit, etc. should come out on the fork (tricky, unfortunately).

MD: Don’t put things in your mouth that you don’t or can’t eat. Use your knife and fork to carve away items that aren’t wanted.

Q: What if I bite into something and just cannot swallow it, like a piece of fatty meat?

MC: If you can get up and excuse yourself, head to the restroom and deal with it. But the smartest alternative I’ve witnessed was a guest who beckoned the server over and discreetly requested a paper napkin from the bus. Then the guest deposited the gristle into the napkin as surreptitiously as possible and tucked the napkin under the edge of the plate until the server came to clear. Nobody wants to put that chewed piece of whatever on the plate for all to see and lose their appetites.

Q: How do you place your utensils to signify that you are finished eating?

MC: In this country, the most common practice is to place them parallel to each other in the center of the plate with the handles at four o’clock.

Q: What do you do if the bill for your meal is a lot less than some other diners’ and everyone wants to split the bill evenly?

TP: Payment of the bill is the same. Split it and don’t say anything. Perhaps the next time one of them won’t be hungry and you will. The purpose in going out with friends is to enjoy their company. Good friends are worth it. What goes down goes.

MC: Well, if you are on a tight budget or typically eat less than others, again, I would request a separate check, and don’t be ashamed. Just because half the country’s citizens are spending themselves into debt doesn’t mean you have to. Inject some humor into the situation if people give you grief. Have a ready answer, like you’re saving the difference to pay off your tab at Starbucks or to have your husband’s back waxed. Whatever!

Q: So if I’m requesting a separate check, I should do it before the meal?

TP: First check with the responsible person at the door upon being taken to the dining room if that can be done in that establishment.

MC: And if you can do it, please, please, please, do it before even ordering. The server needs to know NOW, whether or not the restaurant has a computerized POS system sophisticated enough to do it for him or her.
Honor for Excellence

Stand-outs are notable for stories of success

By Elizabeth Robberson

Success can be defined in many ways. Johnson & Wales alumni have proven that with hard work and dedication they can achieve their own success. As a result of their accomplishments, these individuals are being featured as Alumni Success Stories.

The Success Board program was launched at the Providence Campus in 2001. Today, the program is a university-wide initiative which highlights the accomplishments of alumni and their career paths to inspire current students and other alumni, as well as attract prospective students. Here is just a sampling of those recently spotlighted:

George Dural '90's career path in the high tech industry began as a technician, struggling to make ends meet. While standing in a line as a food bank client one day, this single father reached a turning point in his life and realized he needed to do something to advance his career. Dural walked into the Johnson & Wales satellite campus in Worcester, Mass., with kids in tow, where staff showed him how close he was to his dream.

At Intel, Dural was promoted to engineer in 1999. He became involved with the Peripheral Components Interconnect-Special Interest Group, leading him around the world to conferences in Tokyo, Berlin, and Taipei. Since becoming an engineer, his technical designs helped him earn two local recognition awards, two Spontaneous Recognition awards, a divisional award, and a regional award for his involvement with the silicon design team.

Always a JWV advocate, Dural lobbying Intel to include the University's School of Technology in their tuition reimbursement program. Through a corporate program, he has introduced an innovative hands-on mentorship program, in which JWV students have participated. Dural enjoys playing in local chess tournaments, is a member of national and state chess associations, and coaches a student chess team. He has twice represented Intel as a judge and commentator for science and math fairs.

Bill Linihan '87, an 18-year hotel and marketing veteran, began his association with Johnson & Wales as a National Student Organization scholarship recipient for his work with DECA. Today, he is responsible for marketing Starwood's hotel development, and branded expansion initiatives worldwide.

Before joining Starwood, Linihan was instrumental in the acquisition of Surburban Franchise System, Inc., where he helped develop growth strategies that included a new identity and positioning for Suburban Extended Stay Hotels. Previously, he provided strategic planning and business development within the hospitality industry for Radiant Systems. Linihan's tenure in the hotel industry includes launching Stearbridge Suites by Holiday Inn, and serving in other sales and marketing roles with Hyatt, Hilton International and ITT Sheraton.

Linihan received his bachelor's degree from Johnson & Wales and earned his international executive master of business administration degree from Lancaster University in England. He is the recipient of six Adrian Marketing awards and the Golden Bell Public Relations award from the Hospitality Sales and Marketing Association, International. Linihan is married with three children and is based in Starwood's White Plains, N.Y., corporate headquarters.

Upon graduation, Sherron Peart '98 made the move to Wall Street, joining the Bank of New York management program. After completing the program, he moved to Chase Manhattan Bank, then to Pricewaterhouse Coopers, working with top Fortune 500 clients. After a year and a half, he moved up the ranks quickly and was promoted to senior auditor.

Pearl also started his own firm, ERP Associates, advising small business and non-profit organizations on tax, audit and strategic planning services. Now at Johnson & Johnson, he has the opportunity to travel to various parts of Europe, Latin America, and Asia as a senior finance auditor for the world's most comprehensive and broadly-based manufacturer of health care products.

Outside of work, Pearl is a certified speaker with Monster.com. He visits middle schools and high schools in the New York Metropolitan area, talking to students about educational success and also worked as a private chef in New York City, and most recently opened Peking Tom's restaurant as a consulting partner. Esquire magazine and Boston Magazine have both named Orfaly one of the top chefs to watch in the country. His restaurant, Piggalle, has received honors from several publications, including Food & Wine, Bon Appetit, and the Boston Globe.

Known among his peers for his assertive, his commitment to authenticity, his insistence on only the freshest and finest ingredients and his enthusiasm for all things culinary, Orfaly developed a menu that has critics applauding, and customers returning for more.

Lorraine Nemeyer '98, 00 MBA is a global market research analyst and international product manager for Ipsen pharmaceutical company. Headquartered in Paris, Ipsen currently markets more than 20 medicinal products throughout the world; mainly in Europe. Nemeyer is part of the corporate strategic marketing group and supports Ipsen's endocrinology franchise. She is responsible for developing market research plans and providing data and analysis to support high quality business decisions for both existing products and potential licensing opportunities.

Nemeyer's travels include Paris, as well as destinations across Europe and the world. Nemeyer sits on an international product marketing committee where she is responsible for leading all global marketing initiatives, including core global branding, marketing messages and material, product positioning, medical publications and symposia management.

Prior to joining Ipsen, Nemeyer was a project manager at NFO Migliara/ Kaplan, a healthcare consulting firm located in Princeton, N.J. At MKR, she was responsible for managing both qualitative and advanced quantitative market research for major, worldwide pharmaceutical companies.

These and all other alumni success stories are displayed in their individual colleges on their respective campuses.
Aubrey (McKnight) Coffee is an instructor at Dlamomile University in Doulton, SC where she resides. After attending Johnson & Wales, she obtained a doctorate in food technology from Drexel University in Philadelphia.

Jeffrey Congdon and Melanie Rhodes were married in Charleston, SC. Jeffrey is employed by Kiah Island Golf Resort. The couple honeymooned in New Orleans and Cancun, Mexico. They are living in Charleston.

Tina Giokoumou and Jeff Turner were married at the Spanish Country Inn in Spencer, Mass. Tina is a paralegal with Risk Management Foundation in Cambridge. They are living in Rutland.

Kevin Magrey is a food and beverage manager at Lagoa Heights River Club in Nokomis, Fl. He lives in Sarasota.

Raquel Hernandez and Alfonso Otero are the parents of a baby girl, Aniza Hope Otero, born on Oct. 6, 2004, in Providence, R.I., where they live.

Jennifer (Campbell) Jenkins and Adam Jenkins announced the birth of a baby boy, Adam Campbell, on Dec. 16, 2004, in Providence, R.I.

Patricia (Bodell) Jones and Christopher Jones are the parents of a baby boy, Brendan George, born on Nov. 17, 2004, in Providence, R.I. They reside in Providence, Pa.

Wayne King is director of catering for AARAPARK at Worcester College in Nantucket, Mass. He lives in Manhasset.

Alondra (Klein) Bregman is an enterprise network engineer in the Mathison Group in Burrillville, R.I., where she lives.

Dorothy Watkins and Margaret Venable announced their marriage on Dec. 31, 2004, in Waterford, Ct., where they reside.

1997

Matthew Aline is catering sales manager at the Waterford Hotels Group and Connecticut Convention Center in Hartford. Horace is in catering sales at Dino’s in Newington, Ct.

Allison Ante is director of sales at the Avalon hotel in Beverly Hills, Cali.

Elizabeth Belk is area director of business travel sales for the Charlotte-Charlotte Coca-Cola Bottling Co.

Theodore Bertoli is senior manager for FedEx Ground in Rochester, N.Y., where he lives.

Mark Farrell is co-owner and engineer at Sandwood Recording Studios in Charlestown, Va., where he lives with his wife, Kate.

Michelle Gourneauur and her husband, Andreas, have a son, Owen Andreas, born Dec. 3, 2004, in Norfolk, Va. They reside in Chesapeake.

Shmelin Manso is a senior account executive at Oswego Communications in New York, where he lives.

Natalia Gamauche ‘98 and Massoua Daby were married in Wilton, Conn., on May 14. The two met during Natalia’s Peace Corp service on the Ivory Coast. They are pictured here with Mike and Natalia Gamauche, parents of the bride, right, and Justin, ‘98 MBA, left, best man. Their couple reside in Silver Spring, Md. Natalia works for Save the Children.

Ted Stevenson and Sonya Montanari were married Aug. 14, 2004, in Providence, R.I. Ted is employed at Tufts University Management in Middleton. They visit in San Francisco and Maui, Hawaii, on their honeymoon and make their home in Pawtucket.

Andrew Turner is director of driving operations for Rick’s Transportation and is a captain for Allied Van Lines in Rhode Island.

Melanie (Blagden) Walker is a receptionist and sales assistant for Campagnale Catering in South End, N.H., where she lives.

Doris Watkins and Margaret Venable announced their marriage on Dec. 31, 2004, in Waterford, Ct., where they reside.

1998


Allison (Ponente) Beckwith and Dennis Beckwith announced the birth of a daughter,(successor and heir to his famous and accomplished publicist on Oct. 8, 2004, in Englewood, N.J. They reside in Fairfield.

Carolyn (Yoder) Belles is promoted to front desk manager at Andover Country Club in Andover, Mass.

Jeffrey Belebas and Colleens Dehann were married on Sept. 18, 2004, in Providence, R.I. Jeffrey is operations manager at ESPN2 at Las Vegas, where they live.

Inez (Pimco) Barnes and Christian Barnes are the parents of a baby boy, Kristopher Barnes, born on Oct. 8, 2004, in Providence, R.I. Inez is a human resources coordinator for The Procaccianti Group in Cranston. They reside in Johnston.

Deborah (Kiel) Sacks and Michael Sacks are the parents of a baby boy, Dominick Sacks, born on Oct. 22, 2004, in Providence, R.I. Deborah is a nurse practitioner at Hope Hospital in Cranston.

Scott (Kiel) McCaffrey and Michelle Dick are the parents of a baby boy, Scott McCaffrey, born on Oct. 24, 2004, in Providence, R.I. Michelle is a travel agent at Travel and Leisure in Providence.

Stephanie Stearns is the director of sales at the RI Medical Center in Providence.

1999

Eric DeLong is owner and president of Intercoast Sales & Marketing LLC in Columbia, S.C., where he lives.

Danielle Downs is a personal assistant for The Rockford Estate in Cape Cod, Mass.

Stephanie Allyn is a sous chef at the Charlotte Marriott Executive Park. He lives in Charlotte, N.C.

Michael Adair is an installation and training specialist for Par Springer-Miller Systems in Las Vegas, where he lives.

Ryan Covert is owner and personal chef of Covert Affairs Restaurant in New Bedford, Ma. He lives in Beverly.

Jennifer Flinnkoch is assistant general manager at Cape Cod Resorts & Hotels in Milford, Mass. She lives in Hyannis.

Bunny Noel ‘94

On the Move as a Personal Chef

Shadowing Chef Bunny Noel ‘94 is no easy task. Just plenty of rest before the night, before, have an extra cup of coffee, and wear comfortable shoes—preferably running shoes. Her pace is consist-
tent...wet and hurried. She walks with a purpose, like she has somewhere to go, a deadline to meet, a meal to prepare.

Bunny Noel is the personal chef at Vanderbilt University-Chancellors Residence in Nashville, Tenn. The kitchen is a well-equipped commercial kitchen built out nicely to meet the private and pro-
essional needs of the chancellor. Noel has been with the family in Nashville for nearly four years, and spent a previous year with them in Providence at Brown University where she was house chef. By now, she knows what they need, but more importantly, knows what they like.

"It’s a lot different than working in a restaurant because you’re working with a smaller customer base. You’re feeding the same people daily, so your biggest challenge is keeping it fresh,” says Noel. “On this person’s day, they have a strict idea of what they can’t eat. One misconception people have is thinking that a personal chef doesn’t experience the same pressure and stress as a chef would in a restaurant setting. "Definitely not true," she says. She is responsible for the entire meal! planning the menu, shopping, prepping and plating each course, even cleaning the kitchen.

Working alone most of the time, her motivation is music, soulful music. She is also driven by the satisfaction she receives at the end of a meal when she spins the dining room to meet the guests. She has served Putter Prize-winning authors, Sydney Greenberg, director Steven Spielberg, late journalist Peter Jennings, and Vice President Al Gore. No pressure there! You’ll notice a little Asian flair in most of her menus, which probably comes from her native coun-
try, the Philippines. She was born and raised in Monterey, Calif., but grew up eating food prepared in the Philippine style. Her family moved east when she was 21, and there she attended Johnson & Wales University where she earned her associate degree in culinary arts.

Noel advises young women entering the field today to work in a restaurant before investing time and money in culinary school. "The industry is much more receptive to women than it was when I started it 20 years ago. But we still have to watch the way we speak and act. If you don’t fit in, they’ll eat you alive."

What’s the down side? She’d love to create a line of food products, write a cookbook, or maybe do a TV cooking show. She has the energy to do it all. For now, she’s happy driving her new convertible with the top down and spending time renovating her new house. That should keep her busy for a little while—Joane Kane ‘33

Julia Cardone has completed her master in education from Stanford University and is associate director of school programs at the Education Program for Gifted Students at Stanford in Stanford University. She resides in San Jose, Cali.

Laura (Augusta) Canseco is a corporateurning executive chef at Seymour Pharmaceuticals in Marlborough, Ma. She was employed at Fleet Bank in a similar posi-
tion. Laura resides in Athol with her husband, John.

Ryan Covert is owner and personal chef of Covert Affairs Restaurant in New Bedford, Ma. He lives in Beverly.

Jennifer Flinnkoch is assistant general manager at Cape Cod Resorts & Hotels in Milford, Mass. She lives in Hyannis.

Kristi Herr was promoted within the Waterford hotel Group to director of sales and marketing at the Marriott Residence Inn in Downtown Hartford, Conn. She was promoted to general manager at the Residence Inn in Orange and Residence in Manchester.

Tracy Hiner is assistant director and executive chef for Maryland at Babson College in Staunton, Va., where she lives.

Jason Martin and Karen Williams were married on Oct. 16, 2004, in Taunton, Mass. Gregory Roberts ’90 and Heather Showmaker ’89 got married in the wedding. Jason is a sous chef in the loan Company of Cape Cod in Beverly. The couple resides in a Cape Cod.
2001
Ryan Barnes and Nicole (Copple) Barnes were married on June 8, 2001, in Providence, R.I. They honeymooned in Naples, Fla. Ryan is a marketing coordinator at Fiorello Real Estate Group in Warwick, where they live and Nicole is president of Real World School in Providence.
Jonathan Bogler is chief house manager at White Mount Court Club in Malvern, Pa. He lives in Jenkintown.
Jennifer Bonville is banquet and convention shift manager at MGM Grand Hotel in Laurel, Conn. She lives in Westport.
Shanna Connors is catering manager at The Crown Plaza Hotel in Clark, N.J. She resides in Kennerworth.
Tyrus Dwyer is executive chef at Daniel Island Club in Charleston, S.C., where he resides.
Steven Duprey is a production manager for ARAMARK in Boston. He lives in Somerville, Mass.
Scott Faini M.B.A. is partner at Harborstone Lobster Company in East Greenwich, R.I., where he lives.
Dan Fanning is assistant manager at Wingate Inn in Columbus, Ga., where he resides.
Lee Gressens is the food and beverage manager for the Harbour Island Yacht Club. Shelter Island, N.Y. She resides in Calverton.
Adam Hamilton is executive chef at Jeffrey's Restaurant in Rossmoor, N.J., where he and his wife, Beth, both reside.
Shadee Hassan is an academic advisor at Kaplan University in Ft. Lauderdale, Fla. He lives in South Miami.
2002
Amithabh Agarwal M.B.A. is a loan analyst for NE Metro Mortgage Corp. in Waltham, Mass. He lives in Charlestown.
Asmar Agba and Mustafa Adamu Agba are the parents of a baby girl, Uma Adrinn, 2, and they reside in Panama City, Fla.
Michael Anderson is executive chef at the Marriott Suites Club in Clearwater, Fla., where he lives.
Marvin Bahr is hotel restaurant manager at Trump International Hotel in New York, where he lives.
Warren Baird is chef de cuisine at Sonoma Moderno in Napa, Calif.
Jonathan Barlow is a restaurant owner at Q & R in Lincoln, R.I., where he lives in Warwick.
J.D. Cummings ‘01 and Rachel (Massey) Cummings ‘01 were married on Oct. 14, 2001, in Savannah, Ga. They honeymooned in Santorini, Greece, and they reside in Providence.
2003
Grace Lee ‘92 married Tommy Hee on April 16 in Boston. Grace is an information specialist in career development and alumni relations for Johnson & Wales University in Providence, R.I., and Tommy is an information specialist with Hasbro Inc., where he and his wife, Jeana, reside in Newton.
Sylvia Bauerschwanz is a chef at Hyatt Regency Pier 60 in Fort Lauderdale, Fla., where she lives.
Sue (McGuire) Bennett announces the birth of a baby boy, Drew, on Aug. 1, 2004, in Savannah, Ga., where they live.
Thomas Scott is a head chef at Sandestin Golf and Beach Resort in Destin, Fla.
Collin医用M.B.A. is an assistant manager at a Marriott Fairfield Inn in North Brunswick, N.J., where he lives.
Kristine Rutticciola is a chef at Cascadia Restaurant in Seattle, where she lives.
Leslie Rodrigues is food and beverage manager at Indian Creek Country Club in Indian Creek, Fla. She lives in Miami.
Juan Soto and his wife, Alison, announce the birth of a baby girl, Lilyana Merlo, on July 5, 2004, in Naples, Fla. Juan is director of guest services at Sunflower Suites by Wyndham in White Plains, N.Y., and was the future Business Leaders of America recruiter for Johnson & Wales University. She resides in Landstuhl.
Melissa Stewart is working for the sales team at Lawry’s Restaurants at ALTUS, St. John’s, Newfoundland, and she resides in New York.
Jodi Thompson is director of food services at Judge Rotenberg Educational Center in Canton, Mass. She resides in Norwood.
Sandra Trombley is program manager for Newport Hospitality in Newport, R.I. She lives in Cranston.
2004
Emily Laffoon is a patient food services supervisor at UCHS Medical Center in San Francisco, where she lives.
Nicole Meredith Hopkins is a chef at Wine Spectator, where she resides in Ohio.
David Micuci is executive chef at Park Lorre Restaurant in Buffalo, N.Y., where he lives.
Ferando Midulione is general manager for Sobrato at Verona in North Charleston, S.C. He lives in Charleston.
Erik (Adam) Murray and Jeremy Murray announce the birth of a baby girl, Madison Renee, on October 20, 2004, in Naples, Fla., where they live.
David Neishel and Lauren Pettersen were married Sept. 4, 2004, in Providence. They visited Laos on their honeymoon and make their home in West Warwick. David is employed at Extended Stay Americas in Providence. Jake Novak is executive chef at The Breakers in Palm Beach, Fla.
Alisa Philip is a personal chef at Emakhu Shakti, where she manages a kitchen for the Chopra Center for Health & Wellbeing.
Michael Capozzoli is owner and executive chef at Capozzoli’s in Farmingdale, Long Island.
Christine Carbone and Sean Jones are the parents of a baby boy, Jack Anthony, born on Aug. 17, 2004, in Bridgeport, Conn., where they live. Christine is a customer service representative at Healthnet Inc. in Shelton.
Kerren Chen M.B.A. is an account executive at Associated Agency Management in Westfield, Mass. She lives in Barrington.
Maeve Deegan is a food and beverage assistant at Harborside Hotel and Restaurant in Canyonville, Ore., where she lives.
Steve Dore is a food and beverage manager for Manhattan Beach Country Club in Manhattan Beach, Calif.
Kristen (Whitehead) DiVincenzo M.B.A. is a charge of residential programming at ARC Electronics in Warwick, R.I., where she lives in South Kingstown.
Kristen (Ostrowski) Douttwe works for McGraw Hill in Florida, and her husband, Neil Doutt, is a restaurant manager for Steak ‘n Shake. They live in Summerville, S.C.
Kevin Barnawski ‘02 is executive chef at Envision Projects LLC (EP) of Providence, R.I., where he announced his company has secured $102,000 in first-round funding for New York City-based Ristad Biscuit, the only U.S. importer of “MCB” (molded cookie bars) in North America, in helping entreprenuers develop their ideas and fund their ideas’ needs, and helps bring new revenue production and efficiency. His company has been kept on to find a partner for our co-op.
Ulker Ilkay is a software engineer at QualNetMetrics Inc. in Lincoln, R.I. He lives in Providence.
Alexandre Van Riet is executive banquet chef for Marriott in Shelter Island, N.Y. He lives in North Bellport.
Shane Blatch is brand sales manager for Express in Charleston, S.C., where she lives.
Abigail Batten is sales manager at the Marriott New York City Eastside sales office in Woodburn, Mass. She lives in Tewantin, R.I.
Michael Boncio is executive assistant to the president of environment management and marketing at Mount Ida College in Newton, Mass. Michael was a marketing coordinator at Johnson & Wales University. He resides in Milton.
Felicity (Welch) Boyle is an account for the Vermont Airports Transportation in Williston, Vt. She lives in Williston.
Jim Visintainer is a sales manager for Sanion in Burlington, Vt. He lives in Jericho.
Elizabeth (Barnes) Spring is a polar bear manager at the Detroit Zoo in Detroit, Mich. She lives in Detroit.
Brianne Voos and Elizabeth Cordes were married on Oct. 23, 2004, in Madison Bay Resort and Casino in Lemont, Ohio. They reside in Somersett, Mass.
Michelle Gilbert is an account manager for NBC Channel 10 in Warren, R.I., where she lives.

Jennifer (Hennies) Hackett is a fingerprint analyst for the Miami-Dade Police Department in Miami. She lives in Hollywood.

Dawn Haswell and Chris (Downey) Dorsey '85 are the parents of a baby boy, Christopher Robert, born on Oct. 31, 2003, in Ventura, Calif. They reside in North Miami Beach, Fl.

Israel Herrera is a lead transportation security screen- er at Miami International Airport in Miami, where he lives.

Lindsay Herrera and Oscar Belardo were married on Sept. 11, 2004, in Pawtucket, R.I. Lindsay is employed at National Assessments in Seekonk, Mass. They took a cruise to the U.S. Virgin Islands and Florida on their honeymoon and now live in Providence.

Andrea Klusfelter is assisting coordinator for the Maryland Historical Society in Baltimore. She lives in Towson, Md.

Jordyn Lenzl is marketing director for Fitness Factory Inc. in Southfield, Mich. He lives in West Bloomfield.

Ashish Mochanand is assistant food and beverage manager at the Marriott in Boston. He lives in Malden, Mass.

Katie Nii is manager at Bagatelle Restaurant Group in Nashville, Tenn. She lives in Franklin, Tenn.

John Melton is executive chef at Miriam’s Café & Gallery in Columbia, Ga., where he lives with his wife, Lisa.

Jessie Miller is food and beverage director at the Cornell College Country Club in Franklin, Va., where he lives.

Sana Mohamed Saed is banquet manager at Lyons Corner House in Vienna, Va. She lives in Falls Church.

Glenn (Beverly) Moore is assistant manager at Flaglers Seaboard Bar & Grill in West Palm Beach, Fla. She lives in Boca Raton.

Gustavo Mazzocchi is executive chef at Benvenuto Country Club in Reddi, N.C.

Matt Nennert is a mortgage specialist for South Bay Lending Inc. in Miami. He lives in Bonita Springs, Fla.

Philip Pappas is assistant operations manager for Princess Restaurant Inc. in Falmouth, Mass. He lives with his family in Falmouth.

Brady Parker is site manager for Parker Thompson Inc. in Providence, R.I., where he lives.

Mercedes Pavia is a customer service specialist for United Linen Technologies in Coral Gables, Fla. She lives in West Palm Beach.

Duba Price is a program manager for FM Global in Johnston, R.I. She lives in Providence.

Alain Reis is a business systems analyst for RGP Global Fund Services, an investment firm in Westport, Mass. She lives in North Attleboro.

Michael Sable is executive chef at D.T. Tierney’s Jazz Cafe in Atlanta, Ga.; a fine dining restaurant with daily live jazz. D.T. Tierney’s has received best food in Augusta and best downtown restaurant awards.

Julie Seavey is regional manager for cargo at United Airlines in Miami, where she lives.

Derek Scholfield earned a private pilots license at Santa Monica Airport in California. He has been working as a financial consultant at TD Warehouse in Beverly Hills and resides in Hermosa Beach.

Gretchen Senott is a territory representative for Access Food Co. at Marlboro, Mass. She lives in Lincoln, R.I.

Timothy Skoryk is a director of sales for American Culinary Concepts in Cleveland. He lives in Lakewood, Ohio.

Paul Tavores is a distribution manager for New England Gas Co. in Providence, R.I. He lives in Bristol.

Eric Tracy is a travel consultant for Collectes Travel in Providence. He lives in New Bedford, Mass.

Kevin Vees is assistant wrestling coach at Rutgers College in New Brunswick, N.J. Kevin was assistant director of marketing at Sports International. He resides in Cranford, N.J.

Claudia Zanini is a regional executive for the American Cancer Society in Providence, R.I., where she lives in Johnston.

Abdul Ali is a securities finance agent at State Street Bank in Boston. He lives in North Providence, R.I.

Giselle Alvarado is a marketing representative for Healthfirst Inc. in New York. She lives in New York City.

Kathryn Asbell is patient service manager at Baystate Health Systems in Springfield, Mass.

Kevin Boyes is a kitchen supervisor at Fire & Ice restaurant in Providence, R.I., where he lives.

Rosa Cardy is a regional sales representative for Firefighter Brands & Beverages in Norwich, Conn. She lives in Middletown.

Natalie Castell is an admissions assistant at Northeastern University in Fort Lauderdale, Fla. She lives in Miami.

Jill Cloutier is an adolescent boys residential counselor at Nashwauk Children’s Home in New Hampshire.

Robert Cack is assistant location manager for ABM- MFS at the College of Charleston in Charleston, S.C., where he lives.

Kevin Crowley is assistant food service director for ABM-MFS at Choate School in Washington, Conn. Dave lives in West Haven.

Sean Daly is food and beverage manager at the Marriott in Charlottesville, S.C., where he lives.

Elizabeth Doyle is marketing coordinator for Hugues Badger Company Inc. in Portsmouth, R.I. She lives in Newport.

Eric Erpinas is an account executive at Pure Brand Communications in Denver, where he lives.

Sharif Fahmy is brand manager at Nair Communications in Providence, R.I., where he lives.

Kevin Fasion is information technology manager at Learmonth North America LLC in Pawtucket, R.I., where he lives.

Kathie Haegele is a front desk agent at Holiday Inn Express in Bellingham, Wash. She lives in Providence.

Sheryl Hall is special projects manager and marketing coordinator at Florida Gulf Club in Powells Point, N.C. She lives in Southern Shores.

Johanna Hamlin is a sales manager at Chesapeake Begley & Baker in Chesapeake, Va. She lives in Norfolk.

Ophelia
Renata (Gazzarri) Tornioli ’48, ’79 HDR, honorary trustee and corporate secretary emerita for Johnson & Wales University, passed away on April 13, 2003, a student of Gertrude Johnson and Mary Wolcot Trinca, was granted J.W. early in the school’s development. When we first started, both Johnson & Wolcot, there were six of us involved and Renata was one of them, says Chancellor Morris Geese. “She was here when we first here and she’s a part of this. We feel inspired,” says Riva, a relative friend and beloved sister. For her dedication and tireless commitment she was awarded the Sonja Marshall Award of the Administrative Management Society Community Leaders and Noteworthy Americans, and was recipient of the Adult Educator of the Year Award, State of Rhode Island Citation Award, the Johnson & Wales University Distinguished Alumna Award, and the Cordell of Kindness by the Sovereign Constantinian Order of St. George.

In addition to three sisters, Tornioli is survived by her husband, Marca, whom she met when she was studying at J.W. under the veteran’s program which she helped pioneer. Her sister, Bea Martin, also worked at J.W. for many years.

“Working with my sister, Renata, was not only a tremendous learning experience, she was a powerful inspiration . . . setting an example with her style of administration, her skills with helping students with career goals and directions, and her sincere respect for students, staff and administration,” says Martin. “Rena will be missed, as a friend and as a colleague,” says John Yea, past president and chairman of the Johnson & Wales Board of Directors, “but we are all richer for her many significant contributions to Johnson & Wales University.”

Write her sister, Teresa Ross, in Norfolk, Va. The image of which will endure that it is that of a beautiful, loving person, overflowing with love and generosity.” —C.J.
Finding Time for Finding Direction
By Larry A. Rice '90, Ed.D.

Before graduating, the average full-time college student spends between 25 and 40 hours per week working, in addition to attending school. In truth, the work load of a full-time student with a part-time job is huge, and most would never want to repeat the struggle. The typical student spends between 8 and 12 hours per week on classroom-related prepping or studying, Nightly test cramming and last minute papers add to the time outside of class finishing assignments, meeting with group members or getting involved in extracurricular activities. This is not only a commendable accomplishment, but a phenomenon to be examined, and an opportunity to explore what can happen to students after they have completed their studies.

One often-missed opportunity for many college graduates is maximizing the time gained after college. Many believe that their new jobs consume all of their free time. But how is that possible? What happened to the time spent in the classroom, the midnight cramming sessions, the time between class and work group meetings?

Alumni Career Services
The following Web sites offer links to career assistance and job search resources. For additional information go to the alumni Web site at http://alumni.jwu.edu.

www.aquent.com (for marketing, information technology and healthcare jobs)
www.CompuGroup.com (for technology)
www.Socsec.org/jobs (for government, law, paralegal, technology, and accounting)
www.sphereon.com (for business and technology)
www.careers.state.gov (for state and foreign services jobs)
www.agneseek.com (for finance)
www.Gocus.net (for hospitality)
www.hribet.com (for event planning)

Council Takes Leadership Role In Alumni Giving
Since the establishment of the first university annual fund in 1890 at Yale, just about every private and public institution of higher education in the United States has successfully sought the financial support of its alumni. It is a special tribute to American generosity and the spirit of philanthropy, a confirmation of the institution's impact on the lives of its graduates and a significant force in a university's ability to improve the educational experience of today's students, and provide opportunities for motivated scholars.

Financial support from alumni, particularly to private institutions, is the most significant source of non-tuition income. For tuition-driven schools (which includes most), it represents the quality level in delivering their educational services. Some call it the "measure of excellence."

At Johnson & Wales, alumni involvement, including through special events and financial support, continues to evolve and grow. Individual gift legacies, book funds, and special capital gifts are all a part of alumni giving history. In recent months, members of the alumni council decided to make a statement about the importance of alumni giving. Under the leadership of George Gusie '76, 90 HDR, president, and Michael Grossi '95, '99 MAT, '01, vice president, the alumni council accepted its own challenge to establish the Alumni Council Endowed Scholarship Fund.

In May 2005, the fund was fully committed and a combined total gift of $52,000. Each year, children of alumni will be eligible to receive scholarship support. In the tradition of a legacy fund, it can be used at any of the University's campuses for any major.

"It is exciting to see the wonderful example of support which members of the alumni council are providing to the University, our students, and fellow alumni, through the creation of this special endowed scholarship fund. It is gratifying to know that children of alumni will be the beneficiaries," says Grossi. "If anyone doubted the dedication and commitment of our younger alumni to the University, they need only look at this scholarship. The majority of the scholarship dollars raised were donated by alumni council members who graduated less than 10 years ago."

Vincent Searle

Book Fund Supports Students
In 1995, Karriem Kanston '98, 90 MAT and Kevin James '93, '98 MBA, established the James & Kanston Book Scholarship Fund as a way of giving something back to their alma mater. Over the last decade, the fund, awarded annually, has helped Providence students with financial need purchase books for classroom study, making education more affordable to students. For more information on the fund, contact the Office of Advancement at (401) 598-2610.

Kevin Kanston '98 MAT
Kevin James '93, 98 MBA
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<tr>
<th>Date</th>
<th>Event</th>
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<tr>
<td>Sept 16</td>
<td>Part-time Job Fair, Providence Campus, Delany Gym</td>
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<tr>
<td>Sept 18</td>
<td>Courage to Care Day, Denver Campus</td>
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<tr>
<td>Sept 22-24</td>
<td>Charlotte Shout Culinary Arts Experience, Gateway Village Homemadec</td>
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<td>Sept 23</td>
<td>Charlotte Shout Alumni Reception, University Events Center, Charlotte Campus</td>
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<td>Oct 5</td>
<td>Wildcat Wednesday, in conjunction with local alumni chapters</td>
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<td>Oct 5</td>
<td>Career Conference Opening Reception, Radisson Airport Hotel</td>
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<td>Oct 6</td>
<td>Career Conference, Rhode Island Convention Center</td>
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<td>Oct 7-8</td>
<td>Alumni Council Annual Meeting, Providence Campus</td>
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<td>Oct 7-9</td>
<td>Family Weekend, Denver Campus</td>
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<td>Oct 8-9</td>
<td>Homecoming &amp; Family Weekend, Providence Campus</td>
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<td>Oct 14-16</td>
<td>Alumni, Family, and Friends Weekend, Florida Campus</td>
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<td>Oct 17</td>
<td>Career Conference Opening Reception, The Radisson Hotel Miami</td>
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<td>Oct 18</td>
<td>Career Conference, The Radisson Hotel Miami</td>
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<td>Oct 19</td>
<td>2nd Annual Blue &amp; White Game, Florida Campus</td>
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<td>Oct 19</td>
<td>Career Day Opening Reception, Special Events Dining Room, Denver Campus</td>
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<td>Oct 20</td>
<td>Career Day, Denver Campus</td>
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<tr>
<td>Oct 21-23</td>
<td>Family Weekend, Charlotte Campus</td>
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<tr>
<td>Oct 24</td>
<td>Career Conference Opening Reception, University Events Center, Charlotte Campus</td>
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<tr>
<td>Oct 25</td>
<td>Career Conference, Charlotte Convention Center</td>
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<td>Nov 2</td>
<td>Wildcat Wednesday, in conjunction with local alumni chapters</td>
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<tr>
<td>Nov 10-13</td>
<td>International Hotel/Motel &amp; Restaurant Show (IHMRSI), Jovita Center, New York</td>
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<tr>
<td>Nov 14</td>
<td>Alumni &amp; Industry Reception, Wolfsdorf-Astonia, New York, (in conjunction with IHMRSI)</td>
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<tr>
<td>Dec 7</td>
<td>Wildcat Wednesday, in conjunction with local alumni chapters</td>
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<td>Dec 8</td>
<td>Toys for Tots Drive, Florida Campus</td>
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<tr>
<td>Jan 4</td>
<td>Wildcat Wednesday, in conjunction with local alumni chapters</td>
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<tr>
<td>Jan 23-25</td>
<td>Winter Week, Charlotte Campus</td>
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<td>Jan 28</td>
<td>Homecoming Ball, Florida 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