Fashionably Positioned

J&W’s alumni trend toward the top in the retail trades

PLUS:
Farewells to Charleston and Norfolk
Tips for Entrepreneurs
Cakes Extraordinaire
Reflections

Dear Fellow Alumni and Friends:

The 2006–2007 academic year is well underway, and our fall issue allows us the perfect opportunity to reflect on the past and learn about new initiatives that will impact our future.

For the first and last time, Johnson & Wales hosted commencement ceremonies at six campuses, We held our first commencement at our Charlotte Campus, and simultaneously held our final commencements at our Charleston and Norfolk campuses. J&W Magazine highlights this milestone occasion with a special 2006 Commencement Supplement, and profiles its student commencement speakers, who speak fondly of their time at J&W.

In a fitting tribute, this supplement is dedicated to Gene Burns '50, '86 HDR, member of the J&W Board of Trustees and proud alumnus. Dr. Burns was diagnosed with cancer in 2005, and he succumbed to the illness in April after a brave fight over several months. From collecting the business cards of alumni he encountered, to funding scholarships, to updating his fellow Board members on the efforts of the Alumni Association, he was a model ambassador and worked tirelessly to keep the university’s mission and vision alive and vital.

On pages 32 through 37, you will see the spirit of dedicated and loyal alumni reflected in two features that salute our Charleston and Norfolk campuses as they closed their doors. These two campuses will forever hold a special place in the heart and history of J&W. We have created a legacy that will live on within those communities and through our continued commitment to career education on the Charlotte Campus.

And whether you’re an alumn or a friend, I think you’ll be interested in reading about some exciting things happening at our campuses. Our Providence Campus was chosen as the new home for the Rhode Island Small Business Development Center. Our colorful cover story about our North Miami fashion merchandising students’ trip to New York City gives us insider information from alums and professionals in the fashion industry, and reinforces the knowledge that our industry-relevant curricula and experiential-based programs are always in vogue and not just a passing trend.

Earlier this year, I had the honor of participating in the U.S. University Presidents Summit on International Education. The forum focused on strengthening international education, emphasizing its importance to the prosperity of the nation, and attracting foreign students and scholars to U.S. institutions. J&W serves students from more than 97 countries across the globe, and has a reputation of being an institution that promises international students a world of new ideas and challenges, and a lifetime of special memories and friends. On behalf of our university, I was happy to have the opportunity to voice our concerns at the national level. You can read about my experiences on page 22.

As always, I encourage you to keep us posted on your accomplishments and successes; and stay connected through the various events listed in the calendar, by reading this magazine and e-mailing your ideas and comments to jwmagazine@jwu.edu.

Sincerely,

John J. Bowen '77
University President

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48 CAREER UPDATE
It is always a pleasure to read this wonderful magazine and see where fellow alumni are now, but it was disheartening to read a misspelled subject about the Denver Campus. One of the articles mentions that the Class of 2005 was the first from the Sports/Entertainment/Event Management Department.

I am one of the 10 proud members of the Class of 2004 that graduated with this same degree. We were a small graduation class but very proud to be the first Sports/Entertainment/Event Management graduates. There are some amazing graduates who work for the Denver Broncos, local entertainment venues, and other positions in this industry.

Rachel Laura Brand ’04 Superior, Colo.  
As a recent graduate, I just received my first issue of J&W Magazine and want to congratulate you on the magnificent job that you and the staff have done with this publication. I found it to be immensely interesting to see the wide breadth of activities that so many JUW students, faculty and graduates are involved with. How exciting and encouraging! Thank you for your excellent product.

Continued success!  
Jay A. Egan ’05 Woonsocket, R.I.

On page 47, in the light blue section of the Spring 2006 issue of J&W Magazine, “Calling All Eagle Scouts,” it reads, “all former Eagle Scouts.” Having spent time in scouting, I am proud of my accomplishment of Eagle Scout. The rank is never taken away, therefore, once an Eagle, always an Eagle! Eagle Scouts are never referred to as former. Daniel Joseph Poray ’91 MBA Piscataway, N.J.

Congratulations on a great J&W Magazine, Spring 2006. This is probably the best issue ever. I enjoyed all of it, but my favorite reads were the Classnotes, the recipes, and the whole book of a wonderful read.

Joan M. Giampietro ’73 Warren, R.I.

P.S. Is there a low calorie, healthy eating recipe book by J&W?  
J&W’s response: Though there is currently no recipe book available, perhaps folks in culinary valley will take a hint and put one together. We’ll let you know if that happens.

I just wanted to say thanks for including the “Reports from the Hurricane Zone” article in J&W Magazine. That single event continues to change my life every day. I was fighting Hurricane New Orleans during the storm and through the week that followed. Words cannot truly express what it was like to be there in the days and hours that followed Hurricane Katrina.

It’s been quite a journey since then. I spent about eight weeks in Atlanta with Hyatt Regency New Orleans and maintained human resources and accounting functions in a satellite office. I transferred to Chicago in November and am now working at the corporate office for Hyatt Hotel Corp., as a senior information systems analyst. My home is still as it was as we await insurance to finalize our claim some seven months later.

We did make it back for the 150th anniversary of Mardi Gras, and supported the city as its legendary tradition. The city continues to make strides, but still has a long way to go. Thank you again for your continued support of New Orleans and those who were affected.

James Robinson ’97 Oak Park, Ill.

R.I. SBDC Finds New Home On Providence Campus  
Johnson & Wales University’s Providence Campus is now host site to the Rhode Island Small Business Development Center (SBDC). The partnership, announced in April by representatives of the U.S. Small Business Administration (SBA), moves center activities from Bryant University in Smithfield, R.I., where it was based for more than 20 years.

"I can’t think of an institution that has been more entrepreneurial than Johnson & Wales University," said R.I. Gov. Donald Carcieri at a press conference marking the collaboration. "They have transformed the Capitol City," he added, referring to the university’s growth in the ‘90s.

The SBDC offers a wide range of services for small business, including counseling and training in financial management, marketing, technical assistance, and programs for specialized topics such as international trade. J&W will complement the SBDC’s services with the knowledge and practical experience of faculty, staff and students of its School of Technology, College of Business, The Hospitality College and College of Culinary Arts.

"We are proud and pleased to be the new host of the state’s thriving center for entrepreneurship and our students’ and faculty’s know-how. This is an opportunity for the university and our community to show our strengths and expertise." Through community outreach, the university regularly provides management training for small businesses in the state. Students at both the undergraduate and graduate levels work with local businesses as part of their educational experience. From designing Web sites, to creating marketing plans and assessing financial plans, faculty and students have already made an impact on local businesses.

“As part of the selection process, I saw the tremendous commitment that Johnson & Wales set forth to obtain the SBDC,” said Mark Hayward, district director of the SBA. “It’s amazing to see what they have rolled out to show their commitment.”

Along with a new location in J&W’s Richmond Building on Weybosset Street, the SBDC is under the leadership of a new state director, John Cronin, appointed by Schneider. Cronin was former chief executive officer of Rhode Island Manufacturing Extension Services.

The SBA will provide annual grants of $500,000 to J&W, which the university has committed to match with cash and in-kind contributions. With the SBDC now a part of the Providence Campus, we’ve essentially expanded the capacity to serve more of the community,” said Schneider.

—From staff reports
Marriott Leader Visits Florida as Tiedef Chair

“...Our campus identified him because we think he is the type of leader students should experience first hand,” said dean of academic affairs, Larry Rice ’90 Ed.D. Weiss spent his morning speaking with more than 30 hospitality professionals and J&J&W staff and faculty at a breakfast off campus. Later, he spoke to hospitality students in smaller and larger groups as a guest lecturer. “Mr. Weiss really stressed the importance of leadership, and the influence a manager has to have in order to hold a team together,” said Anzi Kasban, a student attendee. One of Weiss’s key recommendations to the students was to network and learn as much as possible. He also spoke about the future of the hotel industry and the importance of understand- ing and remembering that guests come first. “No matter what a guest needs, a hospitality professional is expected to remember it the next day and deliver it when the guest asks, whether it be pillows, newspapers or beds,” Weiss said. He spoke specifically of Marriott’s decision to make large capital investments in luxury mattress and linens as well as services like high-speed Internet, to remain a leader in the industry. A graduate of Cornell University, Weiss joined Marriott in 1972 as a front office trainee in Virginia. He told students of his beginnings with the company when Marriott owned only a handful of hotels, to his position now, overseeing their brands. “He was able to provide a reality check for the students,” said Rice. “He explained how to get to the level he is at today. He paid his dues and understood he had to take one step at a time.” Indeed, Weiss credits his knowledge of the industry with the variety of positions he’s held in his 35 years with the company, including senior vice president of sales and marketing for Marriott Hotels, Resorts and Suites; regional vice president for the mid-Atlantic; vice president of revenue management; and vice president of rooms operations and related services and general manager of the Bethesda Marriott in Maryland. “I was honored to have met him, and greatly appreciated his words of wisdom,” Kasban said. “I know most of us strive to be at the top and through his words, we were able to taste our dreams.” — Joanne Burvet

Denver Cup Champions Leadership

Kevin Hall, leadership guru, spoke as Distinguished Visiting Professor for the Community Leadership Institute at J&J&W’s Denver Campus in April. Hall is chairman of the Board of Directors of the Responsibility Foundation and a frequent speaker at business, educational, and social events. “We have to stop being so talkative,” he warned. “If we want to change the world, we have to get off our high horses.” Hall started his career working with Franklin Covey, which merged with the Covey organization in 2007, and is now president of Covey Leadership Institute. Hall visited J&J&W’s Denver Campus in April to speak with students and faculty about the importance of leadership in today’s world. “We have to start building a culture that is focused on not only what we do, but how we do it,” he said. “We must be able to communicate effectively with each other and with our communities.” Hall also discussed the importance of developing strong relationships with others. “In order to be successful, we must learn to listen and to understand other people’s perspectives,” he said. “If we can do that, we will be able to achieve more together.” — Joanne Burvet

Trade Commission Director Speaks as Business DVP

As The World Bank was making seismic concessions among monetary powerbrokers in Doha, Qatar in April, Robert Rogowsky, director of operations for the U.S. International Trade Commission, talked of inevitable change as countries like China and India enter the global arena. Rogowsky visited the Providence Campus as a Distinguished Visiting Professor and keynote speaker for the 14th Annual Executive Suite hosted by the College of Business. Speaking on “Ruminations on the Global Marketplace,” Rogowsky sketched the development of trade structure following World War II, and the resulting World Bank and International Monetary Fund. Since that time, he said, participating countries have gone from 25 to 150, and volume of global trade from $10 billion in 1947 to $5 trillion in 2001. “Most of what business does and cares about it in the negotiations,” from eliminating barriers and tariffs to intellectual property rights, use of growth hormones in agriculture, equity and transparency. Until the past decade, decisions for the many were made largely by a few powers, Rogowsky said. In the last 10 years, nations like China have stepped in wanting to exert influence. “With nations enjoying very different agendas having a voice, there is a different dynamic emerging in how countries and businesses work together at all levels,” said Rogowsky. “We’re on a fine line in the global economy.” In the last 100 years, the world’s population has quadrupled. Less developed nations are experiencing huge population increases, while most developed nations do not have enough workers to support baby boomers approaching retirement. Changing societies, politics, structures and values are something the “flat world” will have to face,” he warned. “We’re all in this together.” Implications of such migration are already altering the economic and political landscape. “In the Philippines, 20 percent of the electorate lives abroad,” Rogowsky noted. Our citizens are their citizens, weighing in on what a democracy is supposed to focus on. Despite the upheaval change brings, Rogowsky expressed hopes for the future. “I am extremely optimistic about the next 25 years. With big countries coming on board with millions of young people, the education of the nation, innovations and creativity will be phenomenal...I think it’s the best of times,” he concluded.

How Much Pastry Is Too Much?

The top 5 French pastries. The final test for North Miami professors, Eric Fraiswits’s Classical French Pastries class! Create something relatively simple but with a twist. The results! From chocolate cheese sticks to a scrap book and a collage, to a Web-based pastry game, imagination kicked in and pushed up pastries to the dimensions of Justin Fermeli’s three-foot wide crescent—now an entry for inclusion in the Guinness World Records. Kyle Foster’s crowning glory was a three-foot wide gateau St. Honoré. Fraiswits’s quips about profiterole sculptures were jokes when Christian Capo and Brandon Malmam teamed up to build a 5-foot tall reproduction of the Eiffel Tower from gingerbread and over 1,000 poundings of varying sizes. The sculpture was complete with traffic underneath and a small sidewalk café.

As part of the evening’s ceremonies, representatives of the College of Business faculty each received a $1,000 scholarship to the Professional Students in Education Awards to businesses that contribute to the education of J&J&W students through internships and cooperative educative experiences. This year, companies honored included: Bacherel, Frechette, McCrory, Domenick & Co., VCS Corp. and GTECH Corp.

— Cathy Sengel
Ex-POW Delivers Lessons on Humanity

On Oct. 17, 1965, 24-year-old Porter Halyburton was captured after his plane was shot down in North Vietnam. He was imprisoned at the infamous “Hanoi Hilton.”

“We were given a choice when we were interrogated: we could cooperate by talking to them and get moved to a better place or we could refuse and be moved to a worse place,” said Halyburton. “My choice was to move to a worse place.”

The Naval flight officer was given the same choice three more times and each time elected to be moved to a worse prison. Interrogations and beatings occurred daily, food was inadequate, living conditions were abysmal and communication with other prisoners was forbidden.

In April, former Vietnam POW Halyburton came to Johnson & Wales University’s Providence Campus to tell his amazing story of survival to a roomful of students. His presentation was sponsored by the Cultural Life Committee of the John Hannah White School of Arts & Sciences.

The audience was enthralled as the war hero described his horrific experience, which lasted seven and one-half years. After being moved to the worst possible place the Vietnamese could provide—a small cell with holes in the floor—the next step would change his life.

Raised in the segregated South, Halyburton, a white boy, had never been placed in a small cell with a badly wounded African American officer named Fred Cherry. “I didn’t care that Fred was black, but he was an Air Force officer and I was in the Navy,” joked Halyburton.

The two prisoners helped each other survive Halyburton treated Cherry’s wounds, and made sure he received enough food and water. And Cherry gave Halyburton the motivation and strength to resist the Vietnamese. “That experience with Fred defined what it meant to be patriotic,” said Halyburton.

In total, Halyburton was moved 35 times to eight different prisons. He and the other POWs were fed little more than rice, which had to be eaten in the dark in fierce competition with rats and cockroaches.

Despite the horrendous conditions, the other prisoners found strength from one another. “Common suffering forms strong bonds,” he said.

The prisoners communicated by tapping on the walls. They used toilet paper, brick dust, glue and a stolen razor to create a deck of cards to play bridge. When the cards were discovered and burned, the prisoners continued to play by memory. On Sundays they joined together in prayer and the Pledge of Allegiance.

“Life is so short,” said Halyburton. “We have to make the best of it.”

Halyburton believes that the best way to overcome adversity is to find a reason to live. The reason for his reason for hope is his family. “My wife, my parents and my kids,” he said.

“I’m a very healthy, normal, average guy,” Halyburton said. “I can’t believe I was a prisoner.”

To attend the presentation, students could sign a petition inciting President Bush to release all the prisoners of war from the Vietnam War.

Alum DVC Doing What Comes Naturally

It’s served up helplings of healthy fare for everyone from the Grateful Dead to the gang at Google, and in March, Jamie Ayers ‘90, independent chef and natural foods guru, visited the Denver Campus as a Distinguished Visiting Chef.

Discussing ways in which organic, vegan and local foods can taste great and be incorporated into current restaurant themes, Ayers spoke about sustainability and health, current health-related trends and flirted with the idea of aquaponics. Additionally, Ayers described his involvement with Chefs for Humanity.

Born in Chicago and raised in Brooklyn, N.Y., Ayers grew up with a love for music. The chef piece, he says, “fell a little later in high school” which led him to pursue a culinary degree followed by a business degree at J&W’s Providence Campus.

In college, Ayers practiced his love and respect for the food at eating restaurants in Boston for music to led behind-the-scenes cooking jobs at music festivals and eventually to the role of executive chef for the Grateful Dead. Later, he cooked privately for families and ran the prepared food department at a Whole Foods Market before becoming the executive chef for Google.

When he started in 1999, Ayers was the fifth Google employee. By the time he left the company in 2005, he oversaw a kitchen staff of 135. His kitchen served 4,000 meals a day and was in charge of Google’s special events and parties. While at Google, Ayers ran the cafeteria for six years serving free breakfast, lunch and dinner to employees, and hired his recipes with feedback from the diverse work force.

With a new restaurant, Cafalina, opened to service 2007, Ayers champions the use of natural foods and the belief that “whatever possible, buy or grow organics.” As a member of the Chef’s Council of Chefs for Humanity, co-founded by Chef Cat Cora of Iron Chef America fame, he is a part of grassroots coalition of chefs and culinary professionals guided by a mission to quickly be able to raise funds and provide resources for important emergency, education, and hunger-relief initiatives throughout the world.

It is possible to eat organic, natural foods that taste good, and make a difference in one’s community, Ayers told his audience.

Additionally, he advised treating all people, from dishwashers to executive chefs, with respect. “The world is a small place,” he said, and you never know when you might run into someone again for what position they might be in at that time. —E.M.

Telecommunications Exec Gives Advice on Teams and Leadership

“Houston, we have a problem.” It was a phrase used during what was almost a national disaster. It is now a clichéd warning announcing mundane mistakes that can lead to crisis.

“Apologies are easy to say,” said Kenya Tillman, chief technology officer at B2B strategist Telecommunications Executive. “It is now a clichéd warning announcing mundane mistakes that can lead to crisis.”

Tillman works for AT&T and ATT Wireless.

“Work hard and you will do well no matter what industry you are in,” said Tillman. “These words are true for many of the students, faculty and community members who attended the Distinguished Visiting Professor presentation by Michele Bailey DeMartino ‘91 on the Denver Campus in January. As vice president of human resources for Marriott Lodging International’s western region, DeMartino has experienced many levels of leadership throughout the hospitality industry. She stressed the importance of using your experiences and internships to gain experience and to form relationships; and to remember that one’s career path is not always a straight shot.”

“In order to prepare for the business world, one should develop confidence, take risks and face challenges while in college,” DeMartino said.

Her senior year internship with JWU’s Career Development Office taught her to explore a variety of options to find her career passion and to take risks and challenge herself within her chosen industry. Forming relationships with peers and potential mentors can build an important network on which to develop a future career she stressed. Once in a professional business or organization, treat associates and colleagues with respect and dignity as their ideas and motivation are key facets in getting ahead in a competitive market.

DeMartino discussed the importance of the kind of professional development that really starts at Johnson & Wales.

Author! Author!

Dr. Khalid Hosseini, author of the critically acclaimed novel, “The Kite Runner,” will swap copies of his book for students at a reception in his honor at the Providence Campus in March. During a lecture sponsored by the John Hannah White School of Arts & Sciences, Hosseini recalled his journey from a childhood in Afghanistan through his family’s immigration to America and his own development as a physician and writer. Tangled in the political turmoil of his brutalized homeland, Hosseini’s heartbreaking tale of friendship, betrayal and redemption has sold more than 2 million copies worldwide. —C.S.

Relationship Key to Career Growth According to DVP

“Work hard and you will do well no matter what industry you are in.” These words rang true for many of the students, faculty and community members who attended the Distinguished Visiting Professor presentation by Michele Bailey DeMartino ‘91 on the Denver Campus in January. As vice president of human resources for Marriott Lodging International’s western region, DeMartino has experienced many levels of leadership throughout the hospitality industry. She stressed the importance of using your experiences and internships to gain experience and to form relationships; and to remember that one’s career path is not always a straight shot.

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DeMartino discussed the importance of the kind of professional development that really starts at Johnson & Wales.

Gaining a variety of experiences allows one to stand toe to toe with fellow professionals, and to be realistic and reliable.

Scrath beyond comfort zones and explore different industries, she concluded. It is always possible to continue to develop as a professional throughout one’s career and to be true to personal values.

—Kellie Morris ’14
North Miami ICC Champs Times Two

They did it again. For the second year in a row, the North Miami Campus pastry team, led by department chair, Michael Angnardo, proved that they could handle the heat of J&W’s 5th Annual Intercollegiate Culinary Competition (ICC) by adding another gold medal to its collection. The February competition at the North Campus invited student chefs from the university’s four campuses to compete for the ultimate bragging rights among their peers. The event was sanctioned by the American Culinary Federation and provided intense training for some of J&W’s most ambitious students.

North Miami Campus teammates included Gian Flores, Oprah Davidson and Jose Osorio, who lead the pastry team to victory for the second year.

“Winning the gold felt like a great accomplishment. I’m still a little awe-struck about the matter,” said Davidson, a first-time participant.

Angnardo doesn’t have any grand secret recipe for winning twice in a row. He said all it took was teamwork and dedication.

“Other than my team, we have to be available to practice on Fridays, Saturdays and Sundays, and they have to be able to get along.”

Apart from the pastry team’s gold, another medal was won by Grossman’s Providence Campus, led by Ross Zino ’92, ‘94 MS and Rainer Heinenwaedl, won the gold medal in the hot foods competition. Team members were Mariana Delgado-Gambini, Carlos Laguana, Gary Davis, Adam Polincki and Astrid Aichmuthy.

The event was sponsored by Tyson Foods Inc. In 2004, Johnson & Wales and Tyson Foods entered into a five-year “Education for Generations” program, combining academic initiatives, classroom support, and opportunities for hands-on experience in the food service industry. ICC judges included Uta Schepers ’03 and Jennifer Riley from Tyson Foods. Each team was judged on ACF sanction, sanitation, knife skills and team work.

—Tanya Venezia

CEUs Get Inside View of Showcase Charlotte

More than 50 top executives from among the country’s most influential hospitality and food service conglomerates were guests at J&W’s Charlotte Campus in March for “Showcase Charlotte.”

Welcomed by University President John Bowen ’77 and Charlotte Campus President Art Gallgher, industry movers hosted included Paul Keeler, vice president of food and beverage for Hilton Hotel Corp.; Ted Ratcliff, senior vice president for Hilton/Doubledtree Operations-East; William Leuze, president of F. Dick Cutlery; Jim Miller, executive vice president for the North American institutional sector of Robert Amick; founder and managing partner of Concentriss Restaurants and Concentriss Hospitality Solutions, and Larry Benjamin, president and CEO of U.S Foodservice.

The two-day conference cast a bright beam on J&W’s newest campus.

Both students and executives packed into James H. Hance Jr. Auditorium on day two for a lecture on the U.S. economy by John Silvia, chief economist for Wachovia Corp.

One statistic that caught students’ attention was the average U.S. income level of college graduates versus those with only a high school diploma. According to a 2004 report from the Federal Reserve, a college graduate averages $100,000 more annually than one with only a high school education.

A panel moderated by Alan Gould, publisher of Nation’s Restaurant News considered “Opportunities and Challenges of Tomorrow’s Foodservice Marketplace.” Panels included Keeler, Ann Marie Solomon ’87, associate vice president of merchandising for ARAMARK Corp.; Dan White, senior director of food service marketing, for Tyson Foods Inc. and Amick.

The group agreed their most pressing need for focused employees, “Finding passionate people leads to great execution...at a higher level,” Amick said.

Keeler urged students to never stop learning. “Don’t be in a hurry. Get real time experience. Be excited about the job you’re going to do.”

“Manage your own career path,” was Solomon’s advice. “You’re not learning if you’re not failing at some point.”

—Staff reports

Students Swept Away by Exotic DVC Fare

Chef Stefan Spath may be German by birth, but when it comes to culinary cuisine, his latest passion is Caribbean food. Spath is the executive chef for Couples Negril and Couples Swept Away Jamaica. He has a reputation for being one of the most creative and innovative chefs in the Caribbean, and received honors this March as a Distinguished Visiting Chef at the North Miami Campus.

As regional executive chef of two all-inclusive resorts, Spath spoke of the challenge of creating a cost-effective menu that’s still creative and accessible to the wide variety of guests his restaurants see. Total food costs for Couples Resorts do not exceed $15 per guest per day—a tall order considering much of the food Couples serves is not native to Jamaica.

Spath presented two of his favorite dishes to the students—pumpkin and chorower with ginger and cumin and grilled scallops with leeks and bacon and orange jerk mayoise. His lecture included a discussion on Caribbean fruit and spices, most of which have been derived over centuries from a variety of settlement cultures.

As a native Jamaican, I was very interested to see Chef Spath take the ingredients I would use to make dishes I never would have imagined,” said Elizabeth Sutherland, a senior culinary arts student.

In addition to his skill in the kitchen, Spath is also an accomplished artist, having shown his work internationally. The reception preceding the dinner included an exhibition of his artwork, which currently focuses on Caribbean abstractions and nudes.—Jordan Picken
Co-Op Marks a Century of Career Collaboration

The year was 1906. Teddy Roosevelt was president; the most disastrous earthquake in America's history hit San Francisco and the first powered flight took off in Europe. And a century ago, Herman Schneider, first dean of the College of Engineering at University of Cincinnati, sent 27 untrained engineering students into turn-of-the-century mines and mills to see what lessons they would learn from the paid positions he had arranged for them. The cooperative venture began a revolution in education. Now, 100 years and more than 40 countries later, generations of students worldwide follow that lead. The anniversary was marked by the National Commission for Cooperative Education (NCCE) in March at Johnson & Wales—altogether 30 years of coop- erative education, 10 as part of the alliance.

At a breakfast and reception at the Providence Campus for educators, and guidance counselors and businesses with an interest in "co-op," NCCE President Paul Stoley rallied supporters. "This is an exciting time at the National Council on Cooperation for Education. There is a significant movement worldwide with countries such as Japan and China recognizing the value of co-op education, developing programs in their schools, and promoting awareness," he told the gathering. Alumni helping mark the celebration included Diane Rose Garry ’99, Ph.D., educational consultant for the Connecticut State Department of Education; Bonnie Jean Perkins ’97, product manager with Biogen Idec; and Debra Hill ’77, vice president of publication technology for The Providence Journal Co.

"I am a success model of co-op education," said Gerry Fernandez ’86, ’96 HDRI, president and founder of the Multicultural Foodservice & Hospitality Alliance (MFHA), noting his own co-op included his first plane ride and his first glimpse of orange trees.

"Johnston’s Wales was one of the more than a dozen colleges and universities that is a member of the NCCE. "Over the years, employers have continually 'preferred' graduates who have had co-op experience," says Chairman of the Board John Yen, himself a member of the NCCE for 16 years. "The education-to-work formula is an interaction that contributes to a 'hiring advantage,' he notes. "Co-op students contribute to the business success of the organizations they intern with, and very high percentage of our students actually begin their business careers with a first job with their coop employer.""--Miriam Weinreich

Charlotte DVP Coach to Stars for Southern Drawl

He was the most unique Distinguished Visiting Professor the Charleston Campus has seen by far. Charles O. "Doc" Hadley, Ph.D., Distinguished Professor of English at Queens University in Charlotte, N.C., is a dialect coach to the stars. His specialty—the southern accent. Dialect coaching is hard as hell to do," the feisty expert said. "I’m not formally trained. I went overseas to study, answered an ad requesting a civilized southern voice, and it turned into a 20-year career."

The School of Arts & Science students laughed at Hadley’s stories. Hadley works on movie sets and has coached celebrities like Vivian Leigh, John Travolta, Charlton Heston, Tom Hanks, Robert Duval and Nick Nolte. "When Hollywood rolls in," Hadley said, "I ask 'Why do you come to the South?'" He’s heard it all. "It’s so ugly, it’s pretty!" The people in the South are interessing, "You all are dumb as hell and everybody’s name is Bobba. “Southerners are so cute.” According to Hollywood, says Hadley, southerners: pitch fits; like to say ‘wait on you’ instead of ‘wait for you’; 'cut on lights' instead of ‘turn on lights’; like to say ‘you don’t know diddi squat’; are not nacked, but ‘buck naked’; love the saying ‘Bless your heart!’ ‘It sounds so nice even when you’re not being nice. Bless your heart, but you’re the ugliest person I’ve ever seen,' Hadley quipped. The Charleston Campus represents students from more than 40 states. During his presentation, Hadley encouraged the students to be patient with one another. "I hope you listen to each other, carefully. Don’t discriminate because of the way someone else sounds. Be proud of your accent. It’s your heritage, dad-gum-it."--M.E.

Rights Icon Marks Black History Month

A veteran of the fight for equal- ity spoke of rights earned, gains threatened and the need for active support. "This is an exciting time at the Providence Campus for Cooperative Education," said President Paul Stoley. "There is a significant movement worldwide with countries such as Japan and China recognizing the value of co-op education, developing programs in their schools, and promoting awareness," he said. The anniversary was marked by the National Commission for Cooperative Education (NCCE) in March at Johnson & Wales—altogether 30 years of cooperative education, 10 as part of the alliance.

At a breakfast and reception at the Providence Campus for educators, and guidance counselors and businesses with an interest in "co-op," NCCE President Paul Stoley rallied supporters. "This is an exciting time at the National Council on Cooperation for Education. There is a significant movement worldwide with countries such as Japan and China recognizing the value of co-op education, developing programs in their schools, and promoting awareness," he told the gathering. Alumni helping mark the celebration included Diane Rose Garry ’99, Ph.D., educational consultant for the Connecticut State Department of Education; Bonnie Jean Perkins ’97, product manager with Biogen Idec; and Debra Hill ’77, vice president of publication technology for The Providence Journal Co.

"I am a success model of co-op education," said Gerry Fernandez ’86, ’96 HDRI, president and founder of the Multicultural Foodservice & Hospitality Alliance (MFHA), noting his own co-op included his first plane ride and his first glimpse of orange trees.

"Johnston’s Wales was one of the more than a dozen colleges and universities that is a member of the NCCE. "Over the years, employers have continually ‘preferred’ graduates who have had co-op experience," says Chairman of the Board John Yen, himself a member of the NCCE for 16 years. "The education-to-work formula is an interaction that contributes to a ‘hiring advantage,' he notes. "Co-op students contribute to the business success of the organizations they intern with, and very high percentage of our students actually begin their business careers with a first job with their coop employer.”--Miriam Weinreich

Behavior as Viewed by an FBI Criminal Profiler

E xposing the myths about serial killers and the motiva- tion for war crimes, retired F.B.I. profiler Roy Hazelwood addressed a packed Pepsi Forum at the Providence Campus in March. Sponsored by the John Hazen White School of Arts & Sciences, his talk drew from his more than 16 years of experience in the Behavioral Science Unit that he helped found. "Don’t refer to serial killers as ‘weirdos’ or ‘perverts.’ As soon as you do, the investigation starts to go down the wrong path. The men operate in a different sphere of reality.”

That sphere usually involves intense narcissism and a view of victims as objects, without a sense of humanity. Hazelwood gave examples of the tendency by reading excerpts of a letter from Florida serial killer John Richard Schebler. By having the power to wield death, serial killers view themselves as gods who can’t be touched, which can lead them to make mistakes. "These mistakes are made by people who have done the damage and will do it again, until they are stopped.”--C.S.

J&W Magazine

"When one party is shameless, the other can’t afford to be spineless," said Bond. "As an activist who faced jail for his convictions and a veteran of more than 20 years of service in the Georgia General Assembly, Bond has been at the forefront of social change since 1960. In 2002, he received the prestigious National Freedom Award.

Bond challenged his audi- ence to go beyond just “doing good” to do the work required to fight discrimination whether in government, corporations or communities.

The diversity that runs to all levels of American life will define the coming decades, he said, urging cooperation. "It doesn’t make sense if blacks and Latinos fight over which group has the least amount of power. Together we can constitu- te a mighty force for right." Evoking King’s belief that “the great commodity that all Americans share is hope,” he concluded with a call to duty.

"We have a long and hono- rable tradition of social justice in this country. It will send forth the message that when we act together we can overcome.”--C.S.
Tiefel Chair Shares Wisdom with Hospitality Students

From career advice to predications on the recovery of New Orleans’ tourism industry, questions ran the gamut as a select group of Hospitality students at the Providence Campus enjoyed the opportunity to sit down with industry luminaries and current J&W Tiefel Professorial Chair, Don Landry.

The second recipient of the Tiefel Professorial Chair, Landry is former vice chairman of the board of directors and CEO of Sunburst Hospitality Corp. He weighed in on the value of higher education in the hospitality industry, “I would strongly recommend that you get a bachelor’s degree if you want to manage hotels. Your broader knowledge base would serve you very well,” he advised.

He was equally bullish on technology within the hospitality and tourism industries. “Finding a job after college is a great deal more on the minds of many of the seniors in the room,” “Don’t waste time,” urged Landry. “It’s not rocket science, but do take time.” Hard work will pay off, he insisted. “This industry is strapped for good, hard-working, smart, honest people. The opportunity is there. I wouldn’t get too hung up on the money.”

Landry said he looks for those things when interviewing applicants. Do they really want the job; have they been successful at something else and do they have at least half of the technical knowledge required? “Do a little homework,” he urged future applicants. And come prepared to sell. “All of life is selling,” he underscored. It’s up to the applicant to “determine a need and attempt to fill it.”

What’s the key to success once you land the perfect job?

Landry List

Ten rules for success:
1. Have fun.
2. Fantasize.
3. Live fast; don’t become stagnant.
4. Play hard.
5. Be fresh; have new ideas.
7. Write big checks; give back to others.
8. Get all you want; go after everything you dream.
9. Forget the Golden Rule. Treat others not as you’d like to be treated but as they’d like to be treated.
10. Do what no one else is doing — keep your integrity intact and be the same credible person when you’re alone as you are when you’re in front of others.

According to Landry it lies in “doing what other people find just a little too difficult to do.”

Superiors notice initiative.

Landry was in town to address students and sit for the taping of the next installment of J&W’s DVD series, “Inside Hospitality Leadership.”

Through lectures, panel discussions and interactive question-and-answer sessions, "Inside Hospitality Leadership" brings hospitality industry luminaries out of the boardroom and into the classroom to share their insights and wisdom with the next generation of hospitality leaders.

Each presenter is a recipient of the William R. Tiefel Professorial Chair, J&W’s first endowed chair, dedicated to Bill Tiefel, vice chairman retired, Marriott International Inc. “Don’t consider yourself one of the true innovators in the lodging industry. But he talks with our students centered around the basics: practical advice about how to conduct business, how to advance your career and how to balance your work and private life,” says Dick Beaul, dean of the Hospitality College.

To learn more about the series, visit www.jwa.edu/hosp.

—Kimberly Lawrence ’95 MBA

Middle Schoolers Advised to ‘Stay in the Game’

Delivered by two of J&W’s star athletes who both overcame tough challenges to earn college degrees, the message to an audience of eighth graders was powerful and direct: “Stay in the game. School is not a spectator sport.”

Brian Bannister ’05, a graduate student majoring in global business leadership, and Shanuya Greene ’06, a food marketing major at the Providence Campus, stood before a crowded auditorium at the Oliver Hazard Perry Middle School and told their personal stories of resisting influences earlier in their lives that would have steered them away from further education.

As an undergraduate at universities, Johnson & Wales does not provide athletic scholarships, so student-athletes are not exempt from the attendance policy, regardless of game or playoff status. “Our students get the concept that studies come first,” notes Providence Campus President Irving Schneider ’66, Ph.D. “It is in this philosophy that the Stay in the Game event team hopes to share with the Perry Middle School students.”

The Providence school system is faced with the challenge of providing a quality education to a generation of children who struggle with myriad poverty-related issues at home and in school. This presents serious challenges for students, teachers, and schools.

Realizing that truancy is often the precursor to more serious behavior, students of Alan Shaw Feinstein Graduate School hope that by having student-athletes discuss how class attendance is vital to their college life and athletic careers, Perry students will be inspired to not only attend school, but also do well, especially when attendance is linked to taking part in after-school sports. The project, a one-day, intensive service-learning project designed to empower Perry students, was made possible through a $1,000 grant from State Farm Insurance Companies which partners with Youth Service America for National and Global Youth Service Day. J&W efforts were coordinated by Joanne Crossman, Ph.D., professor of communication and education, who involved her Special Communications classes in the development of a proposal. In addition, Thomas Rossi, associate professor, and students in his Events Management course helped with activities.

Middle schoolers were each given a “Stay In the Game...School IS NOT a Spectator Sport” T-shirt and answered sports trivia questions to win basketballs courtesy of organizers.

—From staff report

Banking on Education

Chatham Denton, left, market president executive of Bank of America, and Charlotte Campus President Art Galagher flew in from Miami and hauled dirt to help build a playground for at-risk youngsters at Reid Park Elementary School in Charlotte, N.C., in April. Sponsoring the event was the Business Volunteer Council of Charlotte and co-chairs of Galagher and Michael Baker of Dilworth and Touche, the volunteer effort got help from community leaders and J&W community outreach director, Bernetta Parente, Richard "Richard" Kilgore from facilities maintenance and public relations director, Melissa Law.

Feel the Love

In March, the Multicultural Center at the Providence Campus hosted the first annual Love Fest honoring 13 women who have had a significant impact as mentors on the lives of others, and 12 “Young Strengths” —form among J&W’s female students. Above, Marie Bernardi, university registrar and executive director of student services, an honored mentor, received gifts designed for the occasion while Nancy Hardendorf, parent relations liaison, center, hugs one of the honored Young Strengths. The weekend included pampers at the J&W Inn in Screening Room, a gala reception and award ceremony, and breakfast with entertainment provided by vocal groups, Nettakunzi and Feminist Voices.
Chef, Firefighter, TV Star: All in a Day's Work

Johnny Carino '81 somehow finds time to do the many things he loves. He's become famous in Texas for his cooking show "Break Me Off A Piece of That" which airs on PBS there.

Already into his next venture, Carino is building off the show's success by producing a series of DVDs featuring some of his favorite shows and recipes. His "day job"—working in concept development for Yum! Brands, the largest restaurant company in the world—keeps him busy. But he manages to serve as a volunteer firefighter in Austin (inspired to do so by his father and brothers, who all are or were New York City firefighters).

Carino is also a former bodybuilder who competed in championships and keeps in shape in his home gym. But his love for food, which began early in his life in Brooklyn and was instilled by his Italian grandparents, seems to be his biggest motivator. Beyond studying culinary arts at JWU in the Advanced Standing program, he has more than 20 years of restaurant management under his belt, including positions with Brinker International and Carlsons Restaurants Worldwide, to name a few. Carino has opened restaurants around the world (Malaysia, Indonesia, the Philippines and Korail) and is the namesake for Johnny Carino’s Italian Restaurants, now in close to 350 locations.

What keeps him going, and in so many directions? "I'm just very goal oriented. It was my goal as a kid to compete as a bodybuilder," says Carino. "My family (members) are firefighters, so when I had the opportunity to do that, I did," he adds. Is his plate completely full now? Probably not.—M.H.

Basics Are Elementary When Little Chefs Meet Big Chefs

W. J. Bryan Elementary School students learned that there’s a lot more to cooking than chopping and stirring when they participated in JWU North Miami Campus’ Big Chef Little Chef program.

This year, about 20 Johnson & Wales students helped with classes that taught close to 100 elementary school students how to cook a meal from scratch.

During one of the programs, students made vegetable skewers, vegetable pizza and a chicken plate. In addition to instruction on cooking, they learned about proper sanitation, nutrition and international cuisine. They also received a lesson in etiquette when they got to enjoy their own cooking in the university’s dining room.

"I think it’s just being able to give kids an understanding of the importance of eating right; letting them be able to differentiate between things that are high in fat and low in fat," said North Miami chef-instructor Wayne Bryan ’93 about the program. Bryan had the opportunity to work with many of the students in this year’s program.

The campus has a long-standing relationship with the nearby school and officially "adopted" it three years ago. In addition to the Big Chef Little Chef program, students from JWU’s College of Business, College of Culinary Arts and The Hospitality College visit the school to mentor students and assist them with tutoring.—Mary Cirelli

J&W Brings Read Across America to Local Communities

Red and white-striped stopwatches "Dr. Seuss" hats were spotted around the nation on March 2 when volunteers spread out for the 9th Annual Read Across America program. Held in celebration of the 102nd birthday of the late children’s book legend, Theodor Seuss Geisel, the annual literacy campaign enlisted JWU volunteer efforts through the Providence, North Miami and Denver campuses.

At the Providence Campus, more than 60 JWU students, staff, faculty, and guests donated the hats while reading to students at 33 locations throughout the city. Culinary students baked "Car in the Hat" cupcakes for children visited by the volunteers. Guest readers included Providence Mayor David Cicilline, Providence Campus President Irving Schneider ’66, P.H.D., and Mary Jane Begin, a children’s book illustrator.

Prof. William Strader, Ed.D., of the School of Education, coordinated the Providence event and spearheaded efforts at other campuses. A book drive held in Providence collected more than 500 children’s books later shipped to Franklin Elementary School in Louisiana, one of many schools affected by Hurricane Katrina. More than 100 books were sent from Academic Affairs, overwatch efforts.

"Yertle the Turtle," "Green Eggs and Ham," "Lorax," and "Mr. Brown Can Moo, Can You?" were just a few of the Seuss books that faculty read in the student union at the Denver Campus.

Contributions organized by instructor Jane Darne sent 115 books to Poplarville High School in Mississippi, also impacted by Katrina.

Sponsored by the National Education Association, Read Across America last year saw contributions from nearly 50 million children, adults and celebrities who shared books and reading time with at-risk populations across the country.

"I thought for the first time out [at JWU] it went very well," said Strader, "I envision another approach for the future—to read across Rhode Island, to cover the whole state."

Dare extended the vision further. "It’s important that students remember that reading does not have to stop after they are finished with English class," she said. "This was not only to get students reading, but to get the nation reading."

She urged others to become involved with a forgotten form of community service: reading to children in schools or hospitals.—M.H.

On the Map

From left, JWU culinary students Chad Willis, Courtney Reed and Carl Zimmermann were on hand along with R.I. Gov. Donald L. Carcieri and wife, Suzanne Carcieri, at a press conference for Tour RI, a program promoting the sites and activities in Rhode Island. Tour RI kicked off its 2006 season in February with a press conference at the State House where the students helped promote the University’s Culinary Archives & Museum, one of the stops on The Providence Heritage Trail tour. The Rhode Island Tourism Division’s "Visit Rhode Island" Web site—www.visitriode.com—describes the tour as "a look at three centuries of homes and buildings that have played a key role in Rhode Island’s and America’s social, religious, governmental, commercial and industrial history."
Students Play Major Role at Sundance

It was J&W culinary students who were in the spotlight during the 2006 Sundance Film Festival in January. Cooking for ChefDance, an invitation-only series of gourmet dinners for festival goers, two students from each campus assisted a different big-name guest chef each night, and worked alongside Tyler Florence ’94, ’94 HDR, Food Network personality, who played the lead as host. The students’ schedule was a tough one, working from 8 a.m. to 1 a.m. every day, and preparing enough food for 250 guests for 10 days in a row, but they didn’t seem to mind.

Dinners were held at the legendary Harry O’s in Park City, Utah, with renowned chefs including Ming Tsai, Todd English and Gale Gand preparing fabulous four-course meals with the students’ assistance.

Star sightings added to the thrill in the dining room filled with film-makers, producers, media and celebrities, including Jennifer Aniston, Sting and Counting Crows. “ChefDance was an experience of a lifetime. It was filled with many challenges and many rewards that I’ll continue to reap for years to come,” said Denver student Stacy Wyly. “After working with some of the best chefs in the country, I know it takes passion to do what they do every day.”

Kevin Chan, from the Charlotte Campus, described the event as one of the best experiences of his life, as well. “I had a great time learning from the top chefs in America and working alongside them to serve the rich and famous. These chefs created the most amazing menus I’ve seen yet and put out some of the most beautiful plates,” said Chan for a repeat performance next year. —M.H.

Charlotte Professor Honored with BCA Award

At a black-tie event in February in New York City, Suddadin Abdullah ’00, assistant professor of culinary arts at the Charlotte Campus, received the 2006 James Lewis Award from the Black Culinarians Alliance (BCA). Presented to Abdullah by Karl Guggenmos ’02 MBA, J&W dean of culinary education, the award honors the 40-year career of James Lewis, a man who rose from dishwasher to become executive chef for Restaurant Associates. The honor recognizes individuals whose persistence and fortitude overcame the obstacles that historically confronted people of color in food service.

“I must say that it was one of the most humbling experiences of my life,” said Abdullah, surrounded by his wife, his sister, his mother and a family friend. “When you go about your life doing what you do, you don’t see yourself as a pioneer or otherwise, an inspiration to others,” he added.

The BCA is a nonprofit hospitality networking organization committed to enhancing educational opportunities for minorities in the hospitality and food service industries. At the end of the evening, Suddadin did what any good son would do. He gave his trophy to his mother. —M.L.

Dynamic Grads Reach New Heights in Real Estate

Dan Saffer ’03 and Rouben Balagian ’03 went from strangers on opposite sides of a J&W lecture hall to co-owners of a multimillion dollar company in just over two years. It all started during the usual “Introduce yourself and tell the class something about you” at the start of a course. Both said they owned investment property. They chatted briefly after class, but their paths did not cross again until six months later.

They ran into each other at a gym and had a long conversation about each other’s business experience, vision and future goals. That night they decided to go into business together and to write a six-month business plan for purchasing and developing distressed real estate into high-end properties. To raise start-up capital they sold property they already owned. Now the package was complete—they had the vision, the plan, and the funding. Dynamic Investments LLC, based in Cranston, R.I., was officially in business.

The company quickly made a big splash into the real estate world by acquiring properties, overseeing the renovations and selling the finished products to homeowners. Their previous experience, real estate knowledge and J&W education made their company a winner from the start. Their success came from meticulously reconstructing distressed historical properties, preserving the properties’ historical integrity and adding amenities that define today’s luxury living.

Though already enjoying much success, Saffer and Balagian aren’t resting on their laurels. They’re committed to making Dynamic Investments synonymous with quality, luxury and client satisfaction, and have added a full-service construc tion company, real estate brokerage, design company and mortgage division to their line of services.

What’s in the future for Dynamic? The plan includes taking on larger residential and commercial development projects, developing affordable housing through their nonprof it, Building a Better Life Inc., and establishing a real estate investment trust. “It’s been a good ride so far,” says Saffer. For these two J&W grads, it should only get better.

—Thomas Hynes

On a Mission to Educate Palates

Most culinary schools make a living adding spice to food. Kathy McCann ’01 is bringing spice to life. McCann, founder of The Educated Palate, developed a “tasting kit” of flavors that allows cooks and would-be chefs to sample the essence of a space before adding it to food.

At a culinary student at age 47 with a fairly educated palate of her own, McCann assumed that there were flavors she could not identify by herb or spice. Sensory awareness of a flavor’s essence and potential could take cooking into new realms, she reasoned.

And on a mission to lead, the Riverside, R.I., resident channeled her studies through the entrepreneurship program and developed a kit of flavor samples. A Connecticut company, Flavor Sciences, combined oils of herbs and spices with a neutral food-grade oil to produce small vials of flavors. J&W professors helped her refine taste and aroma levels, and a renowned chef in voluntary memory is an advisor on the relation of the two, and the educational potential of McCann’s product.

Kits contain 25, 2-gram vials of liquid flavors with key codes and guides for use. A game with edible paper wrappers for samplings of flavors is in the works. Between the two, she’s drawing interest from educators salivating for a new approach to imparting knowledge.

“It’s a fast way to do a learning exercise with students,” McCann says. Chefs and educators from schools that include the New England Culinary Institute are lining up for her product. Anyone else with a taste for flavor can go to www.educatedpalate.com.

—C.S.

Sun WineFest Mohegan Sun

J&W students were on hand at Sun WineFest at Mohegan Sun Casino in Connecticut in January assisting chefs that included Lidia Shin and Todd English. The event for wine afficionados featured tastings of more than 1,000 wines from vineyards around the world and cooking demonstrations by celebrity chefs. Among the chefs who participated were a region of J&W alumni including Mario Capone '98, center, who took time out to have some fun with J&W students.

Sun WineFest Mohegan Sun

J&W Magazine
LIFETIME TITLES
In January, Ed Abrain '59, '94 HDR was named the 15th recipient of the Ennie Sabayrac Award for Lifetime Contributions to the Golf Industry, in ceremonies in Orlando, Fla, at The PGA of America Awards Program. Abrain has served as the president of five companies including Titleist and Cobra Divisions of the Acushnet Co. and Aldila Corp., CEO of the Powertec Golf Division and executive vice president and general manager of Wilson Sports Goods Inc. Golf Division.

"Ed Abrain's enthusiasm to find solutions to problems and to energize those around him has been his gift to the golf industry," said Roger Warren, president, The PGA of America in the December '05 edition of PGA Magazine. "For more than three decades, he has committed himself to bettering those around him, and in the same process served the needs of customers like the PGA Professional." Abrain is now president of ESA Inc., a consulting firm in Sherman, N.Y.

FLAVING FLY
The score is 0-0 for the Iron Chefs in face-offs with J&W alumni. In an episode aired on the Food Network's Iron Chef: March, Beau MacMillan '91, executive chef at Elements Restaurant in Scandia, Minn., won in a showdown over Kobe beef against Bobby Flay. In September '05, Michelle Bernstein '94, '03 HDR owner and executive chef of Michy's in North Miami, (assisted by Lindsay Austy '04 as her sous chef) scooped the stoves with Flay and added a new layer to North Miami Campus President Donald McGreevy, J.D. (left) receives the 2006 Beacon Visitor Industry Award from Beacon Council CEO Frank Nero.

OVER THE TOP
He's under 40 and among 40 named by the The Denver Business Journal for the 2006 list of Forty Under 40 leaders in the Denver Community. Jim Griffin '88, '92 MS, Ph.D., is the only leader from higher education to make the list in the last two years. This honor, presented at a DBJ luncheon for more than 400, is an annual listing of Denver's business elite under the age of 40, who are stand-outs for their high level of achievement and devotion both inside and outside of the workplace.

WIN WITH WIRELESS
The Rhode Island Business Plan Competition is a nonprofit supported by 22 public and private businesses, including local businesses, universities, nonprofits, a foundation, and a Rhode Island government agency. In April, David Dowty '05 won cash and in-kind services valued at more than $55,000 as student winner, for his PKE Wireless Systems, a proprietary wireless adapter for broadband, long-range transmission, with any electronic signal. "In selecting the winners of this year's awards, the judges consid- ered the overall value proposi- tion, taking into account the original- ity of the product or service, the size of the market, and the competitive advantages and risks to the enterprise," said Jayne Donegan, a competition judge and partner with the law firm of Brown Rudnick. "We evaluated the feasibility of the applicant's strategy and the likelihood of success within the proposed timeframe and budget, as well as the potential impact on the state in terms of job creation."

GOOD MORNING AMERICA
Fashion merchandising and mar- keting students from the College of Business at the Charlotte Campus made an appearance at the studios of "Good Morning America" during a recent trip to Manhattan in April. While on the set, they met hosts Charlie Gibson and Robin Roberts. Led by Prof. Jennifer Stanton, the group toured fashion houses and met with designer Sheila Walker, visited Ralph Lauren's flagship store in the Rhinelander Mansion and got a behind the scenes tour of Macy's.

HALS from Charleston! This is Craig Dellah '88, executive chef at Cypress Restaurant, inviting you to take a trip to Charleston, a city that goes full circle with things to see and do—natural building and beautiful old homes, a slew of great restaurants, sunny beaches, museums and more.

Attractions
The Charleston Museum (www.charlestonthemuseum.org), founded in 1773, is considered to be the oldest museum in the United States. Antiques range from Egyptian mummeries to a full-scale replica of a Civil War submarine. The South Carolina Aquarium (www.sc Aquarium.com) is another must-see, with more than 60 exhibits, 4,300 animals and 4,500 plants. Get a close-up view of some of the city's historic homes and gar- dens on a guided walking tour (visit www.charlestonmuseum.org for information) and then head over to one of our nearby beaches and check out Sullivan's Island, Folly Beach and the Isle of Palms.

Dining
Cypress, at 167 East Bay Street in historic Charleston, is creating a new category with a three-story wine wall and global flavors for your taste buds. (843) 722-0111. For an entertaining food experience, go to Basil Restaurant, 460 King Street, and sit at the chef's table while enjoying chilled sake and watching the chef cook your Thai cuisine. (843)-724- 3483. For an emphasis on local ingredients and flair combined with well-crafted cooking tech-
Boston Reception

An evening of good food, great conversation and valuable networking marked the night at the Boston Marriott Copley Place in April. More than 40 alumni and guests gathered to network and share industry experiences. The event was held in conjunction with the Northeast Foodservice & Lodging Exposition & Conference.

Above l-r: Rich Hutchins, Jan Kanas '96, Stacy Steyer '95 and Tim Piszek '78.

L-r: John Engelter '77, Mike Peppers '78 and Tom Piszek '78.

Alumni Day in Florida

In May, alumni returned to the North Miami Campus to share their career experiences with upcoming graduates. The highlight of the event was the "Reality Check" series with alumni panelists describing personal experiences. Later, alumni spoke one-on-one with future graduates talking about opportunities within their industry and tips on how to operate a successful business.

Above l-r: North Miami Campus President Donald McSweeney, J.D., Valerie Love '89 and Amnona Ward (student). Right l-r: Student Megan Newton with recruiter Sheila Borisett '74 from The Baker's Bistro.

Alumni Awards Reception

Alumni and their families gathered at the Westin hotel in Providence to present Success Boards to celebrate the accomplishments of selected Providence Campus alumni in their current career paths. The annual event was held in March in conjunction with Spring Weekend alumni reunion reception.

2nd Annual Denver Ski Train

Alumni and students from Student Alumni Association gathered from the Denver Campus for a trip on the Winter Park (Colo.) Ski Train with their families for a day of skiing on the slopes of the Rockies.

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METRO DC Chapter Reception

Members of the Metro DC Chapter held an alumni reception in March at the Eater at SunTrust Washington headquarters. Hosted by Erik Lyles '99, the goal was to bring together past chapter members and new members to reestablish and build the chapter's presence in the metro D.C. area.

L-r: Melissa Kolfisch, Michelle Perry '89, Jeanne O'Donnell '82, Peter Recknagel '82, Sarah Wallace '84 and Brandon Guillone '98.
The President Goes to Washington
by Cathy Sengel

IN JANUARY OF 2006, UNIVERSITY PRESIDENT JOHN BOWEN WAS SELECTED AS ONE AMONG 120 COLLEGE PRESIDENTS NATIONWIDE AND ONE OF ONLY TWO FROM RHODE ISLAND, TO PARTICIPATE IN U.S. UNIVERSITY PRESIDENTS SUMMIT ON INTERNATIONAL EDUCATION. OVER THE COURSE OF HIS WEEK IN WASHINGTON, HE MET WITH PRESIDENT GEORGE BUSH, ATTENDED A DEPARTMENT OF STATE DINNER AND DISCUSSED THE FUTURE OF U.S. HIGHER EDUCATION IN A GLOBAL ARENA.

Q. What was the focus of the summit?
A. The focus of the summit was internationalization and education. After 9/11, the administration virtually shut down the borders. When he addressed us, the president said that we were wrong and we want to get it right! It’s hurting the universities and we don’t want to see that happen, but we have these national security issues. It was very impressive for them to say, we need to get it right and we’re going to ask you.

Q. What effect has the tightened security had on Johnson & Wales?
A. As Chairman (John) Youn said, if Sept. 11 had happened a week or two earlier, it would have been devastating to the university. Borders being closed, people not being able to come might have meant as much as a 10 percent enrollment shock for Johnson & Wales. Prior to that, our trend line was increasing, both in total number of international students as well as the number of international arrangements. A lot of this isn’t even controllable by the U.S. There are countries that require a personal interview to get a visa. Students have to travel hundreds of miles to be able to go through this long, laborious process. That’s what the Bush administration is trying to modify—to accommodate higher education without jeopardizing national security.

Q. What were some of the concerns that you brought to the dialogue?
A. Matty Tavara, director of international recruitment and training, Ken DeSai, ’87, ’92 MBA, vice president of enrollment management, and Erin Fitzgerald, dean of the International Center, put together a position paper of the issues hurting Johnson & Wales. I was able to work all three issues into the final report.

First, the visa process is still too complicated and too costly. The mandatory interview is a substantial obstacle for students living at a great distance from one of our embassies. Enthusias should have the ability to waive the interview in low-risk cases.

Second, the security clearance process takes too long. Low-risk cases should be expedited. Too many applications are denied on the basis that students cannot prove that they do not intend to immigrate to the United States following graduation. This policy needs to be reworked to become more flexible and in some fields, we need to recognize that it may actually be in the best interests of our nation if the student intends to remain in the U.S. following graduation, particularly in the sciences and engineering.

Reports say, in five short years, 80 percent of the world’s engineers will be educated outside of the U.S. Unbelievable. We need to change that. We need a national marketing plan for the U.S. as an educational destination, and we need it now. Other countries are doubling our efforts to market our nation. Australia and even Canada are beating us to the punch. We’re still competing with ourselves here (in the U.S.), with other educational institutions, instead of saying, “The best education you’re going to receive on the planet is in U.S. higher education.”

Q. What do you think that our international student population brings to Johnson & Wales that strengthens the institution?
A. In one word, diversity. In a classroom, a teacher will lecture and there are discussions afterward. If everyone is from the same country, you’re just going to get sameness; you’re not going to get a real, diverse conversation. Students coming in offering a different perspective on issues make the discussion much richer and any conclusions that are drawn are better informed. Decisions are wiser because of it. If everyone is agreeing, there isn’t enough controversy. I see there isn’t enough education taking place. The great thing about this country is our diversity. It’s a fallacy that teachers teach and students learn. We all learn from each other each and every day.

Q. Were your concerns different from those of others at the summit?
A. The overwhelming majority—80 percent—had the exact issues. We need to streamline the process, cut wait time out of the red tape, make it a little easier. If we were all over the place, change might be very slow in coming. I salute the other (colleague) presidents. After rich debates and discussions, we were able to get to this handful of issues. Though our institution is big, or has greater marketability, we’re all equal as one industry. What really brought us together was one marketing plan for the entire body of United States higher education. We agreed, “If we believe in that—which we did—then together, we’re a team of educators trying to make American education more competitive worldwide; these are our recommendations.”

Q. How did you feel rubbing elbows with a president and secretary of state?
A. What I’ve always appreciated more than anything is the political sensitivity and how easy he made it. He’s very open-minded. After all, I’m the national chairman of the Clinton/Gore campaign. I don’t think what your politics are; it’s wonderful to be in a free country and to see that.

Q. What does it mean to you to have gone to the summit?
A. In one short word, invaluable. I was encouraged to hear the president saying bringing these topics to a head and bringing resolution to it. I had a good moment with the president. I was able to shake hands and say a little about Johnson & Wales. It is an interesting time in history. I think he’s more open-minded than a lot of people realize, to have the 2006 summit. It’s really a very exciting time to be here with the nation’s best and brightest educators representing a wonderful educational institution—a professional and personal thrill as well.

For a full account of the summit visit www.state.gov/summit/
It Takes the Cake

Tradition and whimsy inspired this imaginative array of wedding cakes designed by JW’s senior students of baking and pastry arts at the Providence Campus. Cakes were among those displayed in Johnson & Wales Culinary Archives & Museum.

Photography by Stephen Spencer
Entrepreneurship
Myths, Realities and Rewards

By Matthew Kenney ’91, ’02 MBA
Illustration by Debra Page-Trim

“A spiring entrepreneurs often ask, “What is it like owning your own business?” My response is usually a box-metaphor. If you’re interested in the sport of boxing, you can study the theory, analyze techniques, and memorize statistics. But until you’ve been punched in the face, you’ll never know what it’s like to be a boxer. Entrepreneurship is very similar.

Embarking upon an entrepreneurial venture is a paradoxical experience. It can be rewarding and terrifying simultaneously. Taking the plunge may be easier if you remember that entrepreneurship isn’t just about being self-employed, it’s about being yourself. It is the pursuit of fulfilling your true potential, of simultaneously bettering your life and the lives of others and managing your career on your terms.

Is your current career fulfilling you spiritually and professionally? If not, it may be time to strike out on your own. The following list of myths, realities and rewards will hopefully help you arrive at a decision that’s best for you.

Myths

Eighty percent of small businesses fail—

While this myth is widely cited, the actual success rate of new ventures is approximately 50 percent. In fact, 58 percent of new ventures closed voluntarily, and only 18 percent leave outstanding debt, according to experts Donald Kuritz and Richard Hodges.

Entrepreneurs are risk takers—Although this may be the societal view, the vast majority of entrepreneurs do not view themselves as risk takers, says Thomas Stanley in “The Millionaire Mind.” Rather, they go to great lengths to identify and avoid risks. Successful business owners know that research separates ideas from opportunities.

Financing is difficult to obtain—Banks and private equity investors are willing and able to finance entrepreneurial ventures. Unfortunately, many aspiring small business owners don’t prepare a comprehensive business plan that demonstrates the feasibility of their venture. If an entrepreneur is unable to project a return-on-investment for his or her financial interest is unlikely or he or she will receive financing.

Realities

A plan for marketing—While intuition is an important part of entrepreneurship, one can’t rely on it solely. Aspen small business owners need to develop a comprehensive marketing plan that analyzes industry trends, competitors, supply chain issues and pricing strategies.

A need for strategic alliances—Every entrepreneur will have his or her own unique strengths and weaknesses. It’s essential to assemble a group of stakeholders (including employees) whose strengths compensate for the entrepreneur’s weaknesses.

A comfort with ambiguity—Entrepreneurial environments are very dynamic and often require business owners to deal with situations that were unplanned. An entrepreneurial culture tends to be less structured than a corporate culture. Therefore, job responsibilities are often varied and undefined.

Rewards

Unlimited professional potential—As an entrepreneur, your professional growth is limited only by your own ability and dedication. There are no glass ceilings, office politics, or corporate variables preventing you from getting the most out of your ability.

Earning power—While entrepreneurs comprise only 15 percent of the U.S. workforce, they represent 32 percent of all U.S. millionaires, according to Stanley. Entrepreneurs receive both salary and equity—in their business their net worth increases.

Industry expertise and leadership—Small business owners generally can’t compete effectively by offering the lowest price, but can position their company within a lucrative niche. The more narrow the niche, the more likely it is that the entrepreneur will be viewed as an expert and industry leader.

Life and work balance—There is a common misconception that owning a small business requires entrepreneurs to work more hours and sacrifice personal time. Spending too much time managing a business is actually an indication of poor planning and insufficient working capital.

10 Tips for Entrepreneurs

1. Look inward before looking outward.—Opportunity recognition is the cornerstone of entrepreneurship, but is often misunderstood by aspiring entrepreneurs. The word “opportunity” derives from the Latin word meaning “toward part.” Thus, you have to identify your personal and professional part of destination before you’ll be able to analyze opportunities correctly. Look inward, find your passion, and opportunities will manifest before your eyes.

2. Know your entrepreneurial personality. —Some entrepreneurs crave the thrill and ambiguity of a start-up, while others may be better off choosing the stability of a franchise. Still others may be better suited to purchase a going concern. The appropriate path is often dictated by the entrepreneur’s personality and tolerance for risk.

3. Build a strong ethical foundation. —Entrepreneurial ventures tend to develop a corporate culture that is a reflection of the founding entrepreneur’s ethics and values. Therefore, adhering to ethical business practices will increase the likelihood of having ethical employees, and building a respected brand.

4. Pay yourself twice. —Entrepreneurs should always get paid twice: once in the form of a weekly paycheck and once in the form of owner’s equity. Inability to pay oneself a weekly stipend is usually a sign of poor planning and insufficient working capital. Working without a paycheck, in hopes of paying oneself out of potential profits will result in the entrepreneur being frustrated and demoralized.

5. Leadership vs management: learn the balancing act.—Unlike large established corporations, where roles and responsibilities are clearly defined, entrepreneurs must simultaneously perform daily tasks (management) and plan for the future (leadership). This is a very difficult balancing act as too much focus on performing tasks can result in a lack of strategic growth, while too much focus on strategy can result in a poor customer experience.

6. Be slow to hire and quick to fire.—Not every employee is well suited to start-up and/or small business environments. Therefore, entrepreneurs should choose employees very carefully and cut their losses quickly if they make a poor hiring decision.

Ideal employees within an entrepreneurial culture generally have greater comfort with ambiguity, and a track record of being self-motivated.

7. Think like your financiers.—Before approaching a lender or investor ask, “What is the most important thing to this financier?” The answer is usually return-on-investment. However, financiers will also be interested in market research, management expertise, and projected financial statements. All of this information should be compiled in a comprehensive business plan.

8. Always ask, “What’s next?” —Every product has a life cycle, and every industry faces competitive pressures. Therefore, it is essential that you ask, “What’s next?” What product or service could replace the need for your company’s product or service?” The entrepreneur who correctly answers the question, “What’s next?” will reap the financial rewards.

9. The customer isn’t always right.—The old adage, “The customer is always right,” is a wonderful sentiment, but not entirely true. In reality, customers may drag you into fragmentaction, act unethically, and treat your employees disrespectfully. A better adage is “The customer always has the right to receive your best effort and exceptional customer service.”

10. Focus on your strengths, but understand your weaknesses.—Pride is perhaps the greatest entrepreneurial sin. Entrepreneurs who ignore their weaknesses, or think they have no weaknesses, generally fail victim to them. The best strategy is to understand your weaknesses, then develop a group of stakeholders (employees, vendors, strategic partners etc.) whose strengths compensate for those weaknesses. This allows the entrepreneur to focus primarily on his or her strengths and passion.

Matthew Kenney ’91, ’02 MBA resides in Fort Lauderdale, Fla., and is pursuing his doctor of business administration degree from Nova Southern University’s H. Wayne Huizenga School of Business and Entrepreneurship. Kenney was the 2005 recipient of Franklin University’s David Award for Faculty Excellence. He recently launched The Entrepreneurship Academy, a nonprofit resource for aspiring entrepreneurs. Visit www.a-careerpath.com.
Fashionably Positioned

In retail merchandizing, marketing and management, J&W’s alumni trend toward the top

By Cathy Sengel
Photos by Cathy Sengel

Students from the North Miami Campus learn about color forecasting and impact at a lecture by author Margaret Walsh of New York’s Color Association.

In New York’s garment district, sidewalk markers map Fashion’s Walk of Fame, a bow to industry greats. Was Johnson & Wales to path its own retail history, it would extend back decades. Between the educators, many who rose in the trade before returning to teach, to standouts in the dazzling of style—Andrea Scoll ‘90, vice president for Laundry by Shelli Segal; Teresa Velmers, ’94, a buyer for Manolo Blahnik; Jose Mercado ‘94, human resource manager for the “tween” slouch of Aeropostale—those who’ve minded their markets at Johnson & Wales cut an impressive trail.

On a recent May afternoon, 23 fashion merchandizing students from the North Miami Campus were on their required Spring New York Trip for an inside view of the industry. The second-year students listened to five J&W alumni—Troy McElrath ’93, Leung Chung ’02, Lisa Buckle ’04, Megan Glyphn ’03 and Stephanie Mattera ’94 MBA. Each handles millions of dollars of products in the off-Broadway corporate offices of the Macy’s Merchandising Group. Four are under 30 and all are up-and-comers. Their positioning is particularly impressive because it’s not something Johnson & Wales is really known for, says Buckle, an associate product manager for MMG.

"You say, ‘Johnson & Wales’ and everyone thinks ‘culinary or hotel?’ Buckle chuckles. ‘You wouldn’t say ‘Johnson & Wales has a great fashion program.’"

But there you would be wrong, she adds. Since first insti-
tuted in 1970, what J&W has had is an associate’s degree pro-
gram in fashion retailing that’s sent it’s most focused students into marketing, management, merchandising, accounting and retailing bachelor’s programs, and MBAs that mark graduates who excel in the trade.

"When Buckle arrived at J&W her goal was to go to New York to be a buyer. On her sophomore trip to New York with Prof. Patricia Fisher, now chair for the Department of Marketing in the College of Business at the Providence Campus, Buckle toured the fashion house of Laundry by Shelli Segal. ‘Andrea Scoll’ did a presentation for us because she was from Johnson & Wales. And I thought, ‘Oh my god. This is what I want to do.’"

With a taste for product development, Buckle set aside visions of being a buyer and continued on to earn a bachelor’s degree in marketing. A fall Career Fair interview for MMG’s internship program won her a summer in 2003 helping to launch the company’s Men’s Inc. brand. Asked to return for product training after graduation, she started on infants’ attire and was quickly promoted.

Today, she oversees all aspects of production working with design teams, shopping in the market, monitoring trends, dealing with overseas offices and working with vendors. Her duties have her projecting sales plans, weighing in on buying for coming seasons, gathering ad samples, analyzing sales and keeping company executives up to date.

"I feel like at Johnson & Wales you really have such a busi-
ness atmosphere," Buckle says. "In your four years there, you’re really responsible for yourself and your schedule and your career planning, and they really help you in becoming a professional."

Right on Target

Professional demeanor was installed in Anat Feniger Ben-
Porat ’93, ’94 MBA, in her native Israel where military service is mandatory for both genders. Feniger Ben Porat came to J&W through the university’s affiliation with Tadmor College in Israel. Majoring in hospitality with a minor in marketing, she had the option to complete her last semester in the United States. She continued on to earn her MBA, and was recruited by Target at Career Fair.

Now, as executive team lead in asset protection for Target’s Warwick, R.I. store, she trains her sights on theft, internal and external—shoplifting, credit card fraud, bad checks et al. Target’s Warwick store does $45 million in business a year with 200 employees. Every store has its own asset protection team and the corporation’s own forensic labs.

What Target also has it is a wealth of J&W graduates who, like Feniger Ben Porat, entered through avenues other than fashion retailing, she notes.

"What has changed in fashion retailing in the last decades, is the power of fashion itself. Mass merchandising, big-box delivery, global involvement and dispos-
able incomes have all turned shopping into a lifestyle.

"We don’t look at it as a re-
tail; we look at it as a business," Feniger Ben Porat says. It’s not about stocking shelves and staging displays. “It’s making sure everything is running smoothly; how to keep em-
ployees happy; it’s scheduling and forecasting; it’s doing the math,” she lists. It’s protecting billions of dollars of assets.

"Retailers today are look-
ung for entrepreneurship—for people who have the leadership skills,” she says. “We take from entrepreneurship, to marketing, to business. We’re not looking for the ‘retail student,’ we are looking for the student who has analytical thinking, critical thinking, can run numbers,” says Feniger Ben Porat. "When you come as an executive for Target we look for someone who can run a store.”

Troy McElrath, with Macy’s, is a polished case in point. An accounting major, McElrath spent two years in the profession before being recruited into Bloomingdales as a gross margin planner, reporting to upper management on sales flow analysis, and managing allocation. He moved into MMG operations and spent 18 months as a buyer. For the last three years he’s
ends for Armani,” she reported. “It’s good to be in that atmosphere, but otherwise, I am an account executive for The New York Times Newspaper in the Advertising & Marketing Departments.”

It’s that kind of personal career vision that sets J&W graduates apart, says Fenneger Ben Porat. “I go to five universities [for recruiting] and I can definitely say about Johnson & Wales, when the students come out, they know what they want to do, which is different from most of the universities I go to.”

From his decision to forsake topics of a culinary career, Jose Mercado ’94, was sure he wanted to go into retailing. After finishing his associate’s degree at the North Miami Campus, he transferred to Providence. Two weeks before graduation, he answered an ad for Aeropostale and shortly afterward he was hired as human resource manager. His self motivation and people skills meshed perfectly with the fun-forward attitude of the 700-store chain.

“The leadership skills I learned at Johnson & Wales through activities like DECA, Collegiate Ambassador Team and [senior level] Capstone executive seminars made me who I am today,” Mercado says. It was the family atmosphere and support that honed his own attitude, he also believes.

As a personal favor to Johnson & Wales and his former instructors, Mercado bought in experts from throughout Aeropostale ranks to discuss product development and show off new styles and trends to students visiting New York with Debra Bartkowski ’80, fashion merchandising internship coordinator at the North Miami Campus.

Bartkowski is herself, a J&W native. “I am in that 98 percent job placement.”

She transferred in as she met “great people” from Johnson & Wales at a DECA conference. She majored in fashion and retail management, and had a job with Federated Department Stores a month before the graduate. She began her career in the sales department when the corporation had 450 stores. Today there are 900. Over time she worked for all the country’s biggest, before coming back to J&W. “Seeing the scope of the program in North Miami brought her home.”

While in Manhattan, her group toured showrooms at Chanel, Bloomindgdales’ and Lucky Brand Jeans learned about trend forecasting at the headquarters of the Tobe Report; and heard talks on hue power at the Color Association.

New York trips have been an internship requirement for more than a decade. Weeks earlier, Prof. Suzanne Baldauf, who’s been making the trips for eight years, led students from the Providence Campus through Cotton Inc., Fashion Snippets and Fairchild Publishing, home to Women’s Wear Daily. This year Charlotte launched the program and sent students to New York with Prof. Jennifer Staatz, of the College of Fashion Design.

“What’s great about that trip is we go to different sites, depending on who’s in the city, but very often they’re [students are] talking to alumni,” says Fisher, noting that at least a dozen alumna work for IMG alone.

While courses in fabrication, buying, color and the ever-essential retail math have been the foundation of the program since it’s inception, what’s changed over the years is the pace and challenge of the trade. Fashion is fickle, sales trends fluid and fierce. There is the need to go beyond an associate degree to rise in the trade, say all involved. Management requires a minimum of a bachelor’s degree. The majority of entry-level positions, require a bachelor’s degree, with the Excel training and leadership skills that don’t come with an associate degree, says Mercado. An associate degree may be an introduction to the trade, but the industry is looking for leaders.

Bartkowski confesses it was years before she really understood the value of a Johnson & Wales degree and the level of her training.

She tells of flying to San Francisco to meet with her college’s CEO, who had worked at Macy’s, Saks, AKS, Bloomingdale’s and Sephora. “I had a 15-year-old resumé in the business, so it was an impressive one,” she notes. “And he looked at the bottom of it and said, ‘You went to Johnson & Wales? You know that school has a good reputation.’”

Today, as assistant director of admissions, she’s back recruiting as well as teaching. Bartkowski has something in common with the students who come through her door. “I was them many years ago sitting in that office in Providence with these stars in my eyes saying, ‘I want to be a fashion buyer.’”

As a student, she was an avid reader and searched for books about fashion. “We thought smaller was better.”

With a new merchandise mix and special attention to the people coming in and out of the Arcade, the shop found its feet. “We built our niche and we are very proud of the fact that we have such a large customer base,” she notes.

That base loss its market in 2005. The university’s lease was up at The Arcade and the program had outgrown its space. Partnering with The Gap and Target expects to bring big-box retailers and the external sales component they need. Perhaps Gildlings was no longer necessary, administrators reasoned.

In June 2005, the venerable Gildlings closed its doors. But when one door closed, another opened. In September 2005, J&W’s program had moved operations back to the Westinstreet Street Academic Center, ironically the former home of Gildlings. New in a retail lab, students do back-of-the-house simulations, and then have an option to do their sales component with an external retailer of their choice.

J&W partnerships with merchandisers like Target will help other students into another generation of sales. “It’s very competitive out there,” says Prof. Patricia Fisher, chair of the Department of Marketing and former Gildlings manager. As the program is revamped, planners feel what students don’t get externally can be delivered better at a lab. “Overall it will be a better experience for students,” she adds.

Annette Ben Porat ’03, ‘04 MBA, who recruits for Target, is working closely with Career Development to draw from J&W’s pool of eager to learn. She notes that Target is building 24 new stores in New England along in the next year.

“We hire a lot from Johnson & Wales,” Johnson & Wales students they say. “They have experience; they’re not afraid to come to work early in the morning and leave late,” she adds.

“What we hear from industry is that our students are prepared and they have a realistic grasp of what’s expected,” agrees Fisher. “Companies no longer have to train up to train new hires. We send our students out knowing that what industry is asking for, we are delivering. Our students are work-ready. They shine in interviews because they can speak the language.”

And though Gildlings closed its doors forever, the program it founded has grown to speak the language of the changing market.

C & —
If Walls Could Talk

History is marked by moments and memories in Charleston

by Lyla Hudson

Weathered brickwork and the warm brownumber of heart pine floors are awash with the sounds and smells of a campus whose history has enhanced thousands of lives. If these walls could talk, they’d tell tales of spinning cotton in the late 1800s and of rolling cigars through the 1960s. They’d speak of civil rights and labor relations and they’d remember the generations that worked to give their families a better life. These walls would talk of stillness after operating for over 50 years as a cigar factory and they’d tell of the regenerate effort to boost the economic outlook of a depressed area. But, it’s never the walls that make a place special, it’s the things within the walls—the changing lives and the laughter—that are significant, that help to forge memories and develop promise. The people are what have made the Charleston Campus the wonderful place it’s been and it’s the people that Johnson & Wales brought together here that will be remembered the most.

It started in the 1970s when Johnson & Wales was providing culinary training to naval bases in New England. A local restaurateur, Steve Nogue, was asked to share that same program in Charleston, S.C., where Navy cooks were given the opportunity to pursue a culinary arts degree. Nogue taught the recruits on weekends, using a van to transport his equipment, and gradually the word spread to other military facilities which were interested in training food service personnel. It wasn’t long before the university’s reputation sparked interest from the private sector, and space was leased in downtown Charleston to house a university branch campus in 1984. Walter Anhalt was named campus director, and by 1989 the building at 701 East Bay was home to more than 400 students from around the country who were eager to learn the culinary skills for which Johnson & Wales had become so famous.

The year 1989 was also when Hurricane Hugo blew through the Lowcountry of South Carolina. The storm did tremendous damage to the area but, like many storms, it strengthened ties and created a cooperative spirit.

The hurricane, perhaps, was the catalyst that cultivated a deeper relationship between the university and the Charleston community. Students who were unable to leave the area before the storm were evacuated from student housing and brought to the building on East Bay to wait it out. Faculty and staff brought families and pets, and Johnson & Wales’ neighbors soon came by looking for shelter. By morning, the storm had passed and the streets of the city were littered with debris and uprooted trees. With no electricity, the university’s refrigerators and freezers were overflowing with food that needed to be prepared immediately. So culinary students got busy doing what they do best—preparing the best hurricane food they possibly could. The word quickly spread and soon the neighborhood was lined up with people waiting to share in the food that the university was handing out. The students continued to feed much of the neighborhood over the next few days, and took food to hungry National Guard units protecting the nearby sea islands. A few months later, Johnson & Wales’ Charleston Campus was the recipient of the Lowcountry Volunteer Award for its efforts in feeding the community after Hurricane Hugo. That event marked the beginning of a lifetime of community between the school and the City of Charleston.

NICK TOWNSEND ’86
Culinary Arts

Nick Townsend ’86 was a part of the early history of the Charleston Campus and had the distinction of being the first class president. Townsend’s memories revolve around the people who taught and directed—those who won the admiration of the class through their leadership and dedication. It was a time when student housing was first opened at Moss Creek Apartments, across the Ashley River. He fondly recalls being asked to sing at graduation, and then making that a tradition for the next 13 years, and he remembers his years with the university as a time when the class learned about themselves and their love for the culinary arts. He and his classmates didn’t really know at the time how special it all was, but he cherishes the moments he spent learning and playing with his Johnson & Wales family, and though that time has gone, he takes pride in it for granted. “It seems just like yesterday that we [the first graduating class] were meeting each other for the first time ready to take a most gratifying journey together.”

JACQUES FICKLIN ’96
Culinary Arts

Jacques Ficklin came to Johnson & Wales to refine his 12 years of on-the-job training. He knew what to do in the kitchen but wanted to expand his knowl-
edge of methods, food properties and pairings. He entered the Advanced站立 Program in the summer of 1995 surrounded by people who loved the food industry as much as he did. J&W was the missing link to what he wanted to offer in the kitchen.

Fiedlin and his wife now own 706 Charles Street Catering in Beaufort, S.C. His success is based on the fundamentals he was so anxious to learn 10 years ago. “So much of what I learned at J&W has saved me...especially when that certain something you need is in the cooler or store room. I ask myself a J&W question, ‘What is it’s function in the recipe? What item or items do I have on hand that will function in the same way?’ Problem solved?”

RANDALL GOLDMAN ’95

Hospitality Management

Randall Goldman grew up in Texas and fell in love with Charleston while serving in the U.S. Coast Guard. When he decided to pursue a career in the culinary arts, his love of the city drove him to visit the Johnson & Wales campus. His decision to submit his application was cinched by the注意事项 the faculty gave to individual students during his visit to the campus.

Goldman credits this attention to the connection he felt with faculty during his four years in school, and it was that attention that has kept him connected 11 years later. Personal friendships and the professionalism found in his culinary and hospitality classes, are the foundations which have led him and his classmates to their personal successes. He remembers being told to go on as many interviews as possible before graduation so that when the perfect job came along, he’d do a “perfect interview.” Goldman’s career has brought him full circle. He’s back in Charleston where he founded Patrick Properties LLC in 1998 which now owns and operates several hospitality businesses in the Charleston area. “Though sad to see my school relocate, I feel fortunate to have been a part of something larger than just the location. I am part of the experience that made me decide to join this university. I am part of the Johnson & Wales community.”

DAN AND EVE BLUMENSTOCK ’98

Hotel and Restaurant Management

Dan’s first visit to Johnson & Wales from his home in Illinois was during a fly-in weekend. It was a weekend that marked both the beginning of his college education and of his work as a tour guide with the university’s admissions team. “By my second year it would be amazing the number of people I would run into that I had given a tour of the school.”

The Admissions Office is where Dan really got to know his instructors and fellow students, and it was through the Collegiate Ambassador program that he met his wife, Eve, a hotel and restaurant management major at the university. Eve came from El Paso, Texas where an internship at a local hotel sparked her love of the hospitality trade. Her experiences at Johnson & Wales taught her a lot about herself. Like many young college students, she was away from home for the first time finding for herself. She not only credits J&W with a career-focused education, but with the priceless gift of self-achievement. She and Dan both graduated magna cum laude and began successful careers with local hotels. Dan’s career is now centered on his position as general manager of the Holiday Inn at Charleston’s airport and convention center. After several years with the Embassy Suites, Eve is now the assistant director of a child development center, a position which allows her to focus more time on their three young children.

CLASS OF 2006

For most of the 132 students who walked across the stage at this year’s commencement, the success of the alumni who’ve gone before them are still just dreams. They witnessed a lot of changes at their campus and in their lives since they began their J&W education. But it is those changes that campus president, Mimi Runey, says makes us stronger. “As many times in our lives, change seems difficult, yet in retrospect it’s almost always the right thing. Without it, we don’t just stay the same, we find ourselves left behind.”

Johnson & Wales’ Charleston Campus has provided its students, alumni, faculty and staff with expertise, memories and deep friendships that will sustain them for a lifetime. It began with a traveling kitchen and has cultivated in a bustling, growing success story in Charleston. It may be in another state, but it holds the same vision and commitment and many of the same people that made the campus in Charleston so hard to leave. The imprint that the Charleston campus has left on the lives of its alumni and friends and on the city are indelible.


Grads Reminisce as Norfolk Campus Leaves Lasting Impact on Local Culinary Scene

By Marisa Manse

F

rom 1981, when J&W began drilling the military on the Norfolk Naval Base on the finer aspects of stocks and sauces, to this year, when the last class of 57 culinarians scooped up their degrees, Hampton Roads (a seven-city area including Norfolk, Virginia Beach, Chesapeake, Suffolk, Portsmouth and the Virginia Peninsula) has seen a surge in new and improved restaurants. The quality and variety of food have never been better, and wine and beverage service has soared to sophisticated levels.

With J&W students and grads peppering the back and front of the house at practically every restaurant around, R.W. Apple Jr.'s remarks in The New York Times describing the region as no longer a culinary backwater, is a direct testament to J&W’s local presence. More pointedly, another Times gourmet guru, Mimi Sheraton, raved about J&W grad Scott Bernheim’s ‘87 crab cakes. Even though some grads left Norfolk (Dale Reitz ’88 of Richnond, Va.’s Atria and Graham Elliott Bowles ’97 of Chicago’s Avenues at the Peninsula Hotel made Food & Wine’s “Top 10 Best New Chefs” in 1999 and 2004, respectively) many, such as Claudia Fitzgerald ’92, who cooks for world leaders as chef de cuisine at the Williamsburg Inn (and was the first woman voted “Chef of the Year” by the Virginia Chefs Association), and Jerry Weichbrecht ’00, chef-owner of Zoës in Virginia Beach which recently received four AAA diamonds, stayed close to Norfolk. For them, the campus consolidation is not just a drying up of a talent pool, but also the vanishing of a piece of personal history.

Occupying a converted elementary school near the airport since 1984, the food service-focused campus— the smallest in the J&W system—wasn’t known for its physical beauty. From the outside it looked like a warehouse in an industrial park. Inside, however, were meticulously maintained facilities, including an electric bakeshop and a French showplace kitchen, the first of its kind in an educational setting in the Mid-Atlantic. But what struck folks most about the campus were the close-knit relationships it fostered. A quirky, effi-
Cientify-run, can-do operation, it provided a source and testing ground for some of the university's most innovative programs in areas such as retention. Is it any wonder then, that as the last strains of "Pomp & Circumstance" sounded for Norfolk grad, the cover of Port Folio Weekly, the region's award-winning alternative newspaper, rang out "Opportunity Zone: How Charlotte Lundy Ahead One Of Our Region's Most Valuable Assets."

We talked to some Norfolk grads, representing a variety of classes from the campus' remarkable, near 25-year history, about their experiences as students and today.

Sydney Meers '85

"I was probably ADD, dyslexic, dumb as a board," quips Sydney Meers, recalling his days in the first class at Norfolk. "I was also smart and savvy streetwise, so it was hard for me to get to 32 and do algebra and all that." But stationed at Langley Air Force Base, and having grown up in his grandmother's cafe in Senatobia, Miss., he couldn't resist going to C.A.M.P. — Johnson & Wales University's Culinary Arts Military Program. The small group of military personnel met every other weekend in a space shared with the Naval Air Rework Facility. "Sometimes you had to take leave just to go to class," he says. World-class chefs Hans Schaller and Marcel Walter of the Williamsburg Inn, traveled down from the historic colonial capital to impart their wisdom. "I knew how to cook but I needed the book side and the classical training," Meers states. "Without the Norfolk Campus, I don't think I would be where I am today. Where would I be?"

NOW: Where "that" is, just happens to be as an acclaimed local chef, creating Hampton Roads' most talked about restaurants. After success in the late '80s and for most of the '90s at his groundbreaking The Dumpwater in Norfolk, he is now chef-owner of Cowboy Syd's in Newport News. Also a celebrated artist (his work encompasses everything from acrylics, clay, and black and white photography to black-eyed peas), he was just grand marshal of Norfolk's Doo Dah Parade, putting him on par with the mayor (only a little zanier). Having returned to the Norfolk Campus a few years ago as an instructor, his name is one recent grad who is as well as the Virginia campus special. As a restaurateur who employs many students and grad he says of Norfolk's closing, "I'm feeling the pain now."

Dedra Butts Blount '83

THEN: As a culinary student right out of high school, Blount was so shy and soft-spoken, faculty and staff had to listen closely when she answered a question. But she was a hard-working student who went on to become a teaching assistant at Norfolk and earn her bachelor's degree at Providence. During her student years, Norfolk campus introduced student housing. First it was at the oceanfront's Mai Kai condominiums (a brochure riddled on the old chicken joke: Q: Why did the JW/C student cross the road? A: To get to the beach). Later, JW/C leased more additional residence halls on the campus of Old Dominion University. More students enrolled right out of high school, and from all over the country. Student activities blossomed and Norfolk campus took on a collegiate atmosphere. Blount became involved in clubs and even helped organize the inaugural Winter Gala. "This school taught me not just culinary arts — but culture, pride in my craft, and how to be a well-rounded individual."

NOW: "God has a great sense of humor because I said I would never teach when I was a T.A.," she says shaking her head. She went on to become a beloved JW/C chef-instructor for 11 years. Her deep roots in the area prompted her to stay local rather than move to Charlotte like most Norfolk chef-instructors. She opened her own company, Now You're Cooking, her base for being a sought after teacher and demonstrator. No longer shy, she conducts ongoing classes at Williams-Sonoma and even lectures for the Virginia Beach Public Library System. She also just became a food instructor at Norfolk High School in Norfolk. But it's clear that she will miss JW/C. "There is no other place in the world like this place," she says.

Greg Retz '96

THEN: Retz was a 26-year-old personal trainer and competitive body builder with multiple titles under his belt. But he wasn't happy in his career and was not satisfied," he remembers. "So I sat down and thought, if I had all the money in the world, what would I do." Even though spirits as a waiter were his only food service industry experience, he kept coming back to one answer: cooking. It was the correct one. Since graduating, he has flexed his culinary muscles in several industry hot spots including hotels, restaurants and grocery store chains, working for companies such as Sodexo and ARAMARK. "In all of my jobs, JW/C gave me the core ideas to succeed; the basic skills, but also the professionalism," he states strongly. "I've questioned my decision to embark on a second career a couple of times, but I have never regretted it."

NOW: He's still competitive. Only now it's not only in body building (the was the World Championship Power Lifter in his weight class in 2004) but also in culinary arts. Among many contracts, he won Ben Appetit's A Recipe for Adventure with chill seared salmon with mango salsas and has captured "People's Choice" for two years running at the Greater Hampton Roads March of Dimes Signature Chefs. He's currently food service director at Beth Sholom Village, comprising independent living and assisted care primarily for Jewish senior citizens. Working at a completely kosher facility, Retz says, "I'm enjoying the challenge of learning to cook for 3,000-year-old guideline." He says JW/C was "like going to the French showplace kitchen. That was the library where they're cooking now," he pauses. "They get tear-in-eyes walking through this building," he adds solemnly. As vice president of the Tidewater Chefs Association, the local American Culinary Federation chapter, Retz is building a solid network of culinarians who embody the spirit of JW/C at Norfolk. "Even when this old girl closes down, we will miss her," he says. "But JW/C will always be here."

Tracy Wright '03

THEN: Tracy Wright was a 30-something physician who had achieved the goal she had set in the field of obstetrics and gynecology who found herself asking, "Now what?" The answer came in the mail in the form of a Johnson & Wales University brochure. She had always loved cooking and decided to set some new objectives in that direction. At the end of her education she interested at aforementioned Lucky Star, a popular Virginia Beach restaurant then-owned by Army Brandt '84 now owned by Scott Bernbescher '87, and wound up working there for one and a half years.

NOW: She still practices medicine and plans to combine both her medical degree and culinary degree in the field that interests her most: nutrition. "It's harder being in the kitchen than in the hospital," she says. "Much more physically challenging. You still have to sit down in the hospital, but in the kitchen, you're on your feet from the moment you put on the dart." She gries the loss of the Norfolk Campus, "I don't want to say it but I felt like we were being deserted but it is disappointing," she admits. "But I understand the decision."

Walter Elledge '04

THEN: Walter Elledge already had impressive culinary credentials, including executive chef for The Chop Houses in Raleigh and Greensboro, when Sauce Hospitality recruited him from North Carolina to Virginia to lead the kitchen at Norfolk Collegiate. He swiftly slapped the menu and upgraded the dining hall decor at the elite K-12 private school. Baked chicken became Mediterranean chicken over cous cous. Spaghettis got a topping of fresh clams. He had formed culinary training through continuing education programs at other JW/C campuses and at the Culinary Institute of America, so some scoffed at his idea of returning to school. "But there's always things you tend to miss in the first go-round," he explains. "Like watching a movie again to pick out parts you missed the first time." He finished every class at Norfolk Campus, and his classmates elected him graduation spokesperson. In his closing remarks he said, "We haven't had a Norfolk chapter of the Johnson & Wales University Alumni Association, but it would be my pleasure to start it."

NOW: Along with his responsibilities at Norfolk Collegiate, Elledge is the president of the burgeoning Norfolk chapter of the Alumni Association. He and Greg Retz are working on joining forces between the alumni group and the Tidewater Chefs Association. "When I learned about Norfolk and Charleston closing, I was really concerned because both of these port cities have been instrumental in the legacy of this school," he says. "We need a point of reference, a presence, even with the school not here."

Joshua Ingram '04, '06

THEN: Joshua Ingram started at Norfolk in 2002, months after the university announced that it would be relocating to Charlotte. He was fresh out of Martinsville High School in Martinsville, Va., a place he describes as "very poor." He had tried working with his dad, a salesman. "That lasted about two weeks," he says chuckling. He had also worked at a fine dining restaurant and enjoyed it. The experience prompted him to seek a school that would equip him with the tools and knowledge to succeed in food service. JW/C fit the bill. During his four years at Norfolk, he saw the campus shrink from around 800 students to 60. "It felt special to be a part of something unique," he reveals. "It feels pretty good to be at such a personable campus where everyone knows your name. It's like a family."

NOW: Ingram has the distinction of being among the last graduating class at Norfolk. The Ultimates, if you will. In mid-June he started in the culinary management training program at the Hyatt Regency in Reston, Va. The 15-month program will take him through every kitchen station, working directly with the executive chef, as well as other aspects of the hotel such as accounting and technology. As Ingram and a group of his friends left the campus' final Golden Quill awards ceremony, an event which would see the last food production at the campus, they said good night to alumni president Elledge. One of the soon-to-be grads mentioned he had just taken a position at an oceanfront hotel. "You got your game face on!" Elledge texted him in June when I start. the student shot back. "If you need some recipes, just e-mail me," returned Elledge, adding in a heartfelt aside, "This is what it's all about."
1971
Stephen (Heinzeiger) Heine is the service contract manager for Custom Air Inc. in San Antonio, Tex., where he lives.

1972
Monica (Hutner) Brawner is the executive director at Wellness Options Seminars in Southard, Conn., where she lives.

1977
David Weyant is the president of CBL Communications Inc. in Med. Art. He lives in Queen Creek.

1978
David Heininger is co-owner and pastry chef at Black Mesa Ranch in Snowflake, Ariz. The ranch won six prod.

1981
David Kinch is a chef and partner at Mareares, a restaurant in Los Gatos, Calif., where he lives.

1982
Anthony Alton is the culinary arts teacher for the Department of Education for Watertown, Conn. He lives in Watertown.

1983
Gloria (Chialios) Chobet is the general manager for the Community College of Baltimore County in Baltimore. She resides in Bel Air, Md.

1984
Baker Stratton is the food service director for the Toms River Regional School District in Toms River, N.J., where he redirected the menus to be more nutritious and reduces nutrition classes. He resides in Toms River, N.J.

1985
Kathleen "Kay" Sacks is a culinary arts teacher at Baldwinsville Garfield Health Care Center in Wellington, Conn. He lives in Wellington.

1986
Kenneth Gathers was promoted to food service mana.

1987
Gaston Bernard is production chef at Mosaic Garrard Healthcare Center in Woodforest, Conn. He lives in Woodforest.

1988
Ted Beer is the president at Ivy League Financial Services Inc. in Temp., Ark., where he lives.

1990
Bill Drexel is the director of food and beverage at Fiesta Casino in Las Vegas, where he lives.

1991
Anthony S. Sowls is a Sushi Chef at the Las Vegas, where he lives.

1992
Anthony Porcellini leads the food and beverage manager for Walk Disney World’s Swan and Dolphin Hotel Group in Lake Buena Vista, Fla.

1993
Chris Stewart is the director of dining services at Seafront in Tinton Falls, N.J.

1994
Sue Mallory is the landscape property manager at Oasis Residential Inc. in Las Vegas. He lives in San Manuel.

1995
Clifford J. Couthier ’78

White Collar Crime Stops Here

At July in Washington, D.C.

1996
Joining the staff was John Bell, a 30-year veteran of the food service industry, who has worked for major hotel and restaurant chains across the country. He is currently the executive chef at the Four Seasons Hotel in Washington, D.C., where he lives.

1997
Robert Borkland is executive vice president and treas.

1998
Paul Gager is a hotel manager at the Holiday Inn at both Internationals Airport Hotel in Houston, where he lives.

1999
Gun Hennon is corporate food and beverage manager at Diner Hotels in Irving, Texas.

2000
David Megill is chef de cuisine at Greystone & Co. in Indianapolis, Ind., where he lives.

2001
Robert Berkland is the executive director of operations at the Holiday Inn in Austin, Tex., where he lives.

2002
Leno Cappell is the executive chef at The Last Frontier Restaurant & Bar on Lake Norman, N.C.

2003
Jeffrey Schnieder is corporate executive chef at Providian Foods in San Ramon, Calif., where he lives.

2004
John Bell is the service contract manager for Custom Air Inc. in San Antonio, Tex., where he lives.

2005
Anthony Porcellini is the food and beverage manager for Walk Disney World’s Swan and Dolphin Hotel Group in Lake Buena Vista, Fla.

2006
John Wollanski is the owner and chief executive of White Collar Crime Here is the result in the arrest and conviction of the company’s president, Joseph Mallocco, on charges of fraud and embezzlement totaling over $12 million. He has also invested in other cases involving former state and local officials while with the Rhode Island State Police Financial Crimes Unit, established in 1994 in response to major economic scandals that rocked Rhode Island: the state’s banking crisis, the investigation of former Gov. Edward DiPirro and the ongoing investigation of the Rhode Island State Police.

2007
Stephen (Heinzeiger) Heine is the service contract manager for Custom Air Inc. in San Antonio, Tex., where he lives.

2008
David Kinch is a chef and partner at Mareares, a restaurant in Los Gatos, Calif., where he lives.

2009
Anthony Alton is the culinary arts teacher for the Department of Education for Watertown, Conn. He lives in Watertown.

2010
Gloria (Chialios) Chobet is the general manager for the Community College of Baltimore County in Baltimore. She resides in Bel Air, Md.

2011
Regina (McNeill) Fuller is an account receivable supervisor at the Darby Road Office of Physicians Services in Savannah, Conn. She lives in Waterbury.

2012
Gaston Bernard is production chef at Mosaic Garrard Healthcare Center in Woodforest, Conn. He lives in Woodforest.

2013
Peter Bratton is the food service director for the Toms River Regional School District in Toms River, N.J., where he redirected the menus to be more nutritious and reduces nutrition classes. He resides in Toms River, N.J.

2014
Katherine "Katy" Sacks is a culinary arts teacher at Baldwinsville Garfield Health Care Center in Wellington, Conn. He lives in Wellington.

2015
Donna Corson is the director of the Community College of Baltimore County in Baltimore. She resides in Bel Air, Md.

2016
Kathy "Kay" Sacks is a culinary arts teacher at Baldwinsville Garfield Health Care Center in Wellington, Conn. He lives in Wellington.

2017
George Aschbacher is a culinary arts instructor at the Salem School in Worcester, Mass.

2018
Kurt Bracy is the chef at DAVA International in East Windermore, Conn. He lives in Windover Locks.

2019
Mitchell (Mitch)こん is the director of food and beverage at the Four Seasons Hotel in Washington, D.C., where he lives.

2020
Michael Bennett is the executive director of Oryx Sales and Assistant, a corporate valuation company in Waukesha, Wis. He resides in Atlanta.

2021
Joshua Connell is the executive chef at La Valancia Hotel in La Jolla, Calif. He resides in San Diego.

2022
Eric Katz is the Tide Raising exhibit manager for NCMA’s Technical Institute in Mooresville, N.C. He resides in Concord.

2023
Deborah Walker is the founding partner with CUNA Mutual Group in Portland, Ore. She lives in Seattle.

2024
Bennie (Becky) Wells-Payne and Penny Payne were married in Dec. 2009, in Dinuba, Calif. They couple lives in North Huntingdon with their family.

2025
Steven Wight is chief financial officer at ValBio Properties in Wayland, Conn., where he lives.
Reuben (Stuart) McCarron and Jennifer McCarron were mar- ried on Oct. 23, 2002, at Clay Hill Farm in York, Maine. They reside in Arundel, Me.

Antonia Torres and Kim Torres are the proud parents of a son, Cameron Torres, born on Oct. 9, 2010. They reside in New York, N.Y.

Barbara (Capobianco) Brown and Paul Brown are the proud parents of a daughter, Madeline Christine, born on Jan. 6, 2010. They live in Sayville, N.Y., with their baby, Autumn.

Susan (Sauer) Crear is a staffing specialist for Banner Health in Phoenix, Ariz. She lives with her family in Queen Creek.

Bradley Crayja is executive chef at The Partridge Inn in Augusta, Ga., where he lives.

Jennifer Harding and John Shields are the proud par- ents of a son, Paxton David, born on Aug. 17, 2005, in Jacksonville Beach, Fla. They have a residence in Neptune Beach, with a big sailboat.

Berne Anne Isacksen and Brena Isacksen are the proud parents of a baby girl, Emily Marie, born on Dec. 2, 2005. They live in Freehold Township, N.J. with older brother, Benjamin.

Kevin James '16 MBA is the owner of Mr. Klein's Professional Services in Atlanta. He lives in Lithia Springs, Ga.

Ruth (Griggs) Barten and John Barten, '73, are the proud parents of two sons, Jacob Paul and John Mark. The family lives in Schuylkill Hills, Pa.

Thomas Bergh and Alexa Ruprecht were married on March 19, 2003, in Queen City. They reside in Lumberton, N.C.

Lisa Beaty-Enton is a technology librarian with OmniUCX Inc. in Hooker, N.H. She lives in Manchester, with her son.

Robin (Stuart) McCarron and Jennifer McCarron were mar- ried on Oct. 23, 2002, at Clay Hill Farm in York, Maine. They reside in Arundel, Me.

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1996
Jason Anderson is a manager for Ban Appetit Management in Cleveland, Ohio.
Jason Bach and April (Lamoureux) Bach are the proud parents of twins, a boy and a girl, Riley and Miranda born on Nov. 5, 2000, in Las Vegas, where he lives. Jessie is the managing partner of The Bach Law Firm, LLC, in Las Vegas.
Daren Beasley is a sales representative for Pandion Systems Inc., in Dallas, Texas. He lives in Las Vegas, Nevada.
Scott Daggett and Christine Daggett are the proud parents of a son, Alexander Nicholas, born on Feb. 3, 2000. They reside in Williamson, Missouri.
Christopher Fickel is a partner and chief of Christopher's New Global Cuisine in Winston-Salem, N.C., where he lives with his wife, Robin, and daughter, Alexis.
Denise Gordon is the owner of Café Minou in Lowtown, Ky.
Stephen Kovalick married Catherine Drulis on July 25, 2000, in East Brunswick, N.J. He is a restaurant manager and owner of Urban Chicago Grill in Middletown. The couple lives in EastBrunswick.
Laryn M Need and her wife, Briget, are the parents of a boy, Jason Scott, born on March 15, 2000, in Lewisburg, Virginia. They reside in Ashburn.
Virginia J. DeUit (DeMatteo) Moustacchi and husband, Alex, are the proud parents of two daughters, Amy born on Sept. 23, 2000.
Christy Oitzelweiler is the field marketing manager at BSA Systems Inc. in Denver, where she lives.
Jacqueline Pentecost MBA is director of recruiting for Control Data Services. She resides in Oviedo, Fla.
Michael Press married Shereen Hillian on Nov. 8, 2000, at the Country Club at DC Ranch in Scottsdale, Ariz., where he lives. They reside in Scottsdale.
Gary Schabel is executive chef and operations manager at Canyon Falls Marketplace in Canyonsville, N.Y.
Jennifer (Minto) Spargelino is a staffing executive at Robert Half International in King of Prussia. She lives in Eagleville, with her husband, Joseph, and their daughter, Sydney.
Richard Tawara was promoted to executive director of the SunSpel Manor in Truckee, Calif.
Peter Unger is an account executive at Starchefs.com in New York. He lives in Stamford, Conn.
David Weigelt is the owner of W Wflies American Cuisine in Sidney, Ohio, where he lives.
Dena Green Williams is the owner of DGLS where she sells purses and jewelry. Donna is also an independent associate for Prepaid Legal Services, and lives in Augusta, Ga., with her husband.
1997
Reida Abele owns a franchise of Wing’s To Go in Frederickburg, Va., where he lives.
Theodore Bertella and Lian Tai Lawwern were married on Oct. 19, 2000, at the Holiday Valley Resort in Ellicottville, N.Y., and spent their honeymoon in Lake Placid. They work for FedEx Ground in Pitts, Pa. and reside in Milan Township.
Matthew Cooper is the owner of Market’s Bakery, in Columbia, S.C., where he lives.
Jennifer (Griffith) Darling and Kevin Darling were married on Dec. 20, 2000, at the Firestone Gardens in River Vale, N.J. AWM alumni in attendance were Robert Bonavita ‘92, Danielle Bigley ‘97, Domenica (Ludowick) Foshee ‘97, Jill Cannon ‘98, ‘00, Laurie Plassch ‘97, and Alexis (Poe) Fedder ‘97.
Diane Gilt and Stephanie Gillette are the proud parents of a daughter,ナイa Kaye James, born on July 21, 2000, in South Attleboro, Mass. The family lives in Central Falls, R.I.
Michael Herity MS and Michelle (Hall) Herity ‘97 MBA are the proud parents of a baby girl, Shannon Morgan.
Joseph Lease is a freelance certified level II Reiki practitioner in Lewiston, N.Y.
Toni Maro and Paul Allan Jr. are the proud parents of a son, Kye James Maro. Toni is a customer service manager at Big Y Foods in Waterville. Maine, where the family lives.
Megan McKenna-Daupney and Bryan Daupney ’00 are the proud parents of a baby boy, Andrew Michael, born on March 14, 2001, in Providence, R.I. The family lives in North Providence with daughters, Karin.
James Robinson is senior information systems analyst at the corporate office for Hyatt Hotel Corp. in Chicago. He lives in Oak Park, III.
Petra Taylor is kitchen manager with Jack Spiro Cafe in Davenport Hill, N.C., where she lives.
Sandra West is director of food and nutrition at Good Samaritan Medical Center in West Palm Beach, Fla. She lives in Boca Raton.
Kaye Oglesby is the proud mother of a baby girl, Dayla, born June 30, 2000, in Philadelphia, where she lives.
Amy Ruhl is the catering manager at Tuscan Unified School District in Tucson, Ariz. She lives in Sierra Vista.
Debbie Sanchez is vocational supervisor in charge of Teen Cuisine in Miami, a program that allows at-risk teenagers to serve food to the public five days a week.
Seth Sikorski and Tammy (Hanbold) Sikorski ‘97 are the proud parents of twins, Ryan A. and Jeremy Taylor, born on Jan. 9, 2001, in Summit, N.J. The family resides in Berkeley Heights, N.J.
Saulina Tjibe ’10 MBA is now working for Simpson, Thacher & Bartlett, a global law firm in Manhattan. She lives in Fort Lee, N.J.
Parap Yabu is the travel category manager at Yahoo! Inc., in Sunnyvale, Calif. He lives in Fremont with his wife.
Max Ward ’90 MBA and his wife, Diane, announce the birth of their daughter, Elle, on Nov. 4, 2000, in Falls Church, Va. The family resides in Potomac, Md.
Julianne Butler-Green is the proud mother of a daughter, Marsa Eleni, 2. The family lives in Charleston, S.C.
Amy (Burrow) Dalai and Jonathan Dalai are the proud parents of a baby girl, Olivia Kathryn, born on Dec. 10, 2000, in Fredericksburg, Va. The family resides in Owings Mills.
Bruce Eastman and Shera Feller ’82 are the owners of Balos Notta Restaurant & Wine Bar in Renton, N.C. Barbara Fisher won the 2000 Food Blog Award for Best Post for her essay, “Meat Comes From Animals, Dear Wine,” in Eat Vegetarian, which appeared in her food blog, Tigerberries & Strawberries, in July 2000. She lives in Alexandria, Va. and is also a railway teacher at St La Table in Columbus, and in her home.
George Palega ’95 is the country manager with Eagle Global Logistics in Baghdad, Iraq, where he lives.
Christopher Sullivan ’93 is a restaurant supervisor at the Holiday Inn, Berlinsville, N.J.
Adolfo Barcelo ’93 is the general manager for Portugal and Spain for Micronesia, where he lives.
Timothy Hanley ’93 and wife, Nanci, are the proud parents of a son, Elliott William Howson, born on Aug. 30, 2000, in Sydney, Australia. Timothy is assistant head of Moore College in Newington. The family resides in Hornsby, with older brother, Sebastian.
Sarayc Aumu’97 MBA and her wife, Aysegul, are the proud parents of a baby girl, Zeynep, born on Nov. 27, 2000. The family lives in Istanbul. Saray’s brother, Serkan is a financial analyst with Goldman Beret.
Vincent Panteco ’97 is a promotion manager at Brown-Foreman Spirits Asia Pacific in Indonesia. He lives in Jakarta.
Andrew Gombi ’96 MS is an intern auditor for the government of Angola’s Ministry of Finance in The Valley, where he resides.
Cem Yozucuoglu ’98 MBA, and his wife are the proud parents of a baby girl, Elif, born on Oct. 30, 2000. Cem runs restaurants, and works closely with the Turkish Ministry of Defense. The family lives in Ankara, Turkey.
Veronica Karcin ’91 is a graphic designer and owner of Vera Design in Sweden, where she lives.
Jenice Garcia ’92 is a chef de rez de Rez in Shanghai, China, where he lives.
Abigail James ’94 is the event coordinator at Barbara Conference Services in St. Michael, Barbados. She lives in St. Philip.
Julius Legmans ’94 and Petra (Oszpol) Legmans were married on Sept. 30, 2000, in Siedlaczek, Germany. Greek Christmas, where they live.
Rosa Kindel ’94 and Claudia Haendel were married on July 11, 2000, in Charlottingen, Berlin, Germany. The couple live in Dallas, U.A.E., where Rosa is recipient of associate professor at Al Mirahat Restaurant a Bar at Abu Al Arab.
Michael Imbroglio is the finance manager at American Power Conversion in West Kingston, R.I. He lives in Cranston.
Sahara John did not provide any information.
Norman Leibman is a tax manager at KPMG, Roca & Co. Ltd. in Providencia, R.D.
William Mercurio is a chef at Evan Street Station in Tuckahoe, N.Y.
Michael Read and Elisabeth Read are the proud parents of a baby girl, Emily, born May 10, 2000. They reside in Kingston, Pa.
Kristie Rice is the executive chef at Chef On The Run Dynamic in Lisle, Ill. She lives in Aurora.
Celeste Reynolds is the pastry chef for Raffaelli’s On the Gi, in Charleston, N.C. She competed in the pastry portion of Charleston Show’s main stage competition in Charleston.
Matthew Seisich is executive chef at The Oval Room in Washington, D.C.
Heather Smith S.B. is a associate vice president for enrollment services at Bridgewater State College.
Bryan Sonnen and Heidi Nicoloff-Sonnen ’90 are the proud parents of a daughter, April, born on Oct. 16, 2000. Bryan is a baker and Heidi is the head cake decorator at the Four Ship Bakery in Stevensonville, Mich. The family lives in St. Joseph.
Allan Tackett is the chief executive officer at Underpin Clothing, LLC in Sweet Home, Ore., where he lives.
Vincent D. Armont ’99 MBA at Liberty Food Services with some of the staff.
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Robert Adams is a chef at Goddard’s Restaurant in Cape May, N.J. He lives in North Cape May.

Monica Bonvetti is sales operations coordinator at Turnstone Corp. in Boston. She lives in North Brookfield, Mass.

Sean Bogden is the network sales coordinator for ABC Television Network’s Strategic Advertising Sales Planning Division in New York, where he lives.

Jennifer Burns married Andrew Flynn on Oct. 22, 2005, in Cranston, R.I. Jennifer works for Met, Inc. in Warwick. The couple traveled to Italy on their honeymoon, and they make their home in Warwick.

Allena Davis is the executive chef of Gourmet Catering at Osen on Caesar in Coral Springs, Fla.

Sugar Evans is a clerk at Whole Foods Market in Mount Pleasant, S.C. She lives in Durham, N.C.

Warren Fenno and Marri Ettner were married on Oct. 10, 2005, in Warwick, N.Y. They reside in Greenie.

Jessie Gosch is the assistant chef at Allegro Baking Co. in Denver, where she resides.

Danielle Valpey and Shane Gravel were married on Oct. 20, 2005, at Blissful Meadow Golf Club in Ludlow, Mass. They reside in Amherst, Mass.

Jonathan Greene is an assistant chef at Rhoda’s Chris Shaull in Shoaonsen, N.C., where he lives.

Jeremy Kemper is a sales manager for the Southern Beach Country Club in Miami Beach, Fla. He resides in West Palm Beach, Fla.

Craig Kravitz is sous chef with ABA KITCHEN in Hammondsport, Va. He lives in Staunton, Va.

Cien Leyva is the development chef at Lopolos Foods in Denver, Colo., where he lives.

Cristina (Hernandez) McKenzie and Jeremy McKenzie ‘76 were married on Oct. 19, 2005, in Santa Rosa, Calif., where they live.

Marina Rumeir-Nieves is accountant at the Link Agency in Providence, R.I. She lives in East Providence.

Andree Milliron is a prep and line cook at Williamsburg Landing in Williamsburg, Va. She lives in Richmond.

Kell Moody married William Terry on Dec. 24, 2005, at Rockefeller Center in New York. Kell is a pastry chef with busboys at Inwood Crepe. The couple make their home in Richmond.

Michael “Mick” O’Neill is a sous chef at Walt Disney World. He lives in Orlando, Fla.


Stacy Pellerin received her master of science degree in corporate public relations from Boston University in December 2005. She resides in Newton, Mass.

Haiou Prody is the pastry chef for Blue Restaurant in Charlotte, N.C.

Joshua Rosenbaum is the sous chef for the DoubleTree Hotel Gateway Village in Charlotte, N.C. The hotel is an extension property, owned by Johnson & Wales University, and operated by Hilton Hotel.

Brian Roy married Lauren Watts on Sept. 24, 2005, in Farm Hers, Va. They honeymooned in the Bahamas, and make their home in Greensboro, N.C. Brian is a baker at The Sagamore in Boston Landing.

Timothy Taggart was promoted to operations manager at DeWitt’s Investments in Philadelphia. He resides in Sewell, N.J.

Jessica Winkler is a chef at Newport Harbor Corp. in Newport, R.I. She lives in East Providence.

Joshua Baird works in payroll/account payable with Visiting Nurse Association and Hospice of Vermont and New Hampshire, in White River Junction, Vt. He lives in Clasment, N.H.

Lynn (Rodriguez) Barrosa and Daniel Barrosa ’73 were married on Oct. 8, 2005, in Providence, R.I. They reside now in East Providence, and honeymooned in the Caribbean.

Cassidy Bellomy is an assistant planner with Jos. A. Bank Clothiers. She lives in Columbus, Ohio.

William Black was promoted to operations manager at Dave and Buster’s Times Square in New York. Bill resides on Long Island.

Brandon Blaschot is the staff accountant for E.W. Reynolds, an electrical contractor in Providence, R.I.

Nyasha Caldwell is guest services team lead with Target Corp. in Arden, N.C. She lives in Asheville.

Kara (Malcom) Lockwood married Lockwood in August 2005, in Cheyenne, Wyo. She lives in Englewood, Colo. She is a ban-q

Karen Donen is an account and project manager at St. Paul Transfers in Boston.

Michael Dubanowski is a chef instructor at Cornell University High School in Coral Springs, Fla., where he was nominated for Teacher of the Year 2005 and Dini’s Teacher of the Year 2005.

Michael Duncan is a sales representative for Sysco in Dallas. He lives in McKinney, Texas.

Ricardo Gonzalez is a sous chef at CB &I’s Thunder’s Table & Tap in West Bridgewater, Mass.

Douglas Grow MBA is senior vice president and regional director of operations manager of electronic payment services at Citizens Services Group in Citizens Bank in Rhode Island. He lives in North Kingstown, R.I.

Christopher Haile is a line cook at Lola Restaurant in Denver, where he lives.

Jeannette Houston is the lead cashier at Fabric Place in Jamaica, N.Y. She lives in Phoenix City.

Lauren Jusler accepted a public relations position at Action Networking Corp. in Warwick, R.I.

Aran Kanell is a web application developer at NewTrans, Department of Energy in Germantown, Md. He resides in Washington, D.C.

Stacy Miranda is a pastry chef at Chow Food Food Group, based in Providence, R.I. Stany resides in Saugus, Mass.

Daniel Nagle is a chef at CB &I’s Thunder’s Table & Tap in West Bridgewater, Mass.

Deming Prince is a pastry cook at Kingpin’s Ruseat in Williamsburg, Va. She lives in Hampton, N.J.

Gregory Prince is a chef instructor at Genesis Center in Providence, R.I. Gregory was production manager at Radisson Hotel Colorado dining services. He resides in Fall River, Mass.

Cassy Quoian has been appointed to the City of Atlantic Beach, Fla., Miller Board Member Review Committee for the mayor. He resides in Atlantic Beach.

Nicholas Rodrigues is sous chef at J.J.’s Restaurant in St. Julian and Spa in Bristol, R.I. He lives in Loweland.

Samartha Rosoado is a jewelry and accessories specialist at Target in Neenasburg, N.J., where she works.

Alessa Rusakanzu is a custom frame with Michael’s Arts & Crafts in Newington, N.H. She lives in Hampton.

Dorrel Scarlett is human resources administrator at J.C. Penney Co. Inc. Long Island City, N.Y. He resides in New York.

Kristina Samaranca was promoted to baker II at The Fairmont Scandinavia Princess in Scandinavia, Az. She lives in.

Joseph Shires owns Payola Joe’s in Pompei Landing, R.I.

Chystal Vannis-Lee and Jeremy Lin were married on Aug. 13, 2005, in Pineville, Ohio, where they live. The couple honeymooned in Las Vegas.

Dan Wiltgen is coordinator of university alumni relations at Johnson & Wales University in Providence, R.I. He lives in Cranston.

Bobbi Wittingham is the operations manager for Irv’s A Great Coffee House in Charlotte, N.C.

In Memoriam

Gene Burns ’58, 96 HDR April 20, 2006

John Howse ’58 March 26, 2006

James Smith ’66 Feb 1, 2006

Francisco ‘Frank’ Cardosa ’73 April 3, 2006

Keith A Lightfoot ’75 Aug. 13, 2005

Joel Scawley ’76 Oct 14, 2005

Geoffrey J. Janisir ’80 April 23, 2006

Imre Erzegovesi ’81 April 1, 2006

Thomas L. Raught ’94 March 2009

Dennis Schneider ’75 March 12, 2005

Michael Critti ’80 Oct. 28, 2005

Theone Dallin ’88 March 6, 2005

Frook Minorzante ’89 May 2, 2006

Kathleen E. Pavlion ’90 March 28, 2005

Harone Pinder Jr. ’93 Nov. 7, 2004

Michael Schonfeld ’91 Feb. 10, 2006

Robert T. Pautier ’99 September 2005

Andrew Castinell ’01 Dec. 2005

Jeffrey Murch ‘01 Jan. 1, 2006

Staff

Melvin Davis June 1, 2006

Steven D. Parker, Ph.D. Vice President, Executive Relations

Johnson & Wales and the higher education community are greatly saddened by the passing of Stephen D. Parker, Ph.D. Despite a brave fight, Parker, vice president of executive relations for Johnson & Wales, succumbed to serious complications March 16 in his battle with cancer.

Parker was diagnosed with a brain tumor in 2002 and had undergone multiple surgeries and treatments over the last few years. Throughout his illness, he continued his work, contributing to the university with enthusiasm and determination.

He was a consummate professional,” said Chairman of the Board John Yera. “He worked until about a week or two before he died. He told me that this was his favorite job.”

A graduate of Randolph Magazine College in Ashland, Va., with a degree in political science, Parker earned his master of arts in political science and public administration from Virginia Polytechnic Institute and State University in Blacksburg, Va., and his doctor of philosophy degree in education from American University in Washington.

Over the years, he served on numerous state and federal committees and task forces examining issues of career education and accreditation. Parker headed the Accrediting Council for Independent Colleges and Schools (ACICS), in Washington for eight years.

“Steve had many very interesting educational experiences before he came to Johnson & Wales. He was president of three different college systems, he understood higher education regulations,” said Yera.

Parker left the ACICS in 2000 to take the helm as Charleston Campus president. He held the post until 2004 when he moved to Providence.

“He was aookie with a soft center,” said Yera, longtime friend. Parker’s love of MBA candy was emblematic of the man himself, he added. “He had sort of a tough exterior. He was uncompromising with respect to ethics and he did the right thing. You could always count on him not to cut corners or take the shortcut, or find the easy answer and yet he had a soft, caring side)” Yena said. “He cared about people.”

Parker leaves behind his wife, Cindy Parker, senior program manager in Johnson & Wales’ provost’s office; their four daughters and a grandson.

In his more relaxed moments, he ran marathons and loved to dance.

“Though his tenure was short, he really enjoyed being here. He felt that we changed students’ lives in a more marked way than he had previously experienced anywhere.”

“He was a quiet, gentle giant and a nice man and I miss him every day,” said Yera. “He had a great sense of humor.”

“Will he be the fortunate, if our passage through life, impact people the way he did.”—C.S.
Finding Your Best Fit Career: The Employment Search
By Robert Forvier and Elizabeth Robberson

Now that you have identified your personality, skill sets, values and interests, and prioritized them, you should have a better idea of what positions and industries would be a good fit for you. You may very well be working in your best-fit industry and company. If so, then your best-fit position might require a simple transfer. However, if you clearly see that this is not the best-fit industry or company, then you need to start looking for a change.

Do NOT quit your job until you have secured employment elsewhere. You are more employable if you are currently employed. If you are in dire need of getting off your current employment, you might want to connect with a temporary agency to secure employment prior to leaving. Even though you may still be working, finding a best-fit job is a full-time job.

Search the Net
Monster.com is not the best way to find employment. It is aply named “misuser” because it is too large and unmanageable. Although there is value in searching for positions, the best way to apply for those positions is to go to the company’s Web site directly. If a company site directs you back to a search site, apply there. Web sites specific to an industry or professional association, however, offer more targeted resources—bcareers.com for the hospitality industry; starchefs.com for culinary; jobsinhemoney.com for finance; dice.com and computerjobs.com for technology; and idealist.org for not-for-profit jobs.

But while the Internet is a great way to search for open jobs and the fastest growing method for finding them, more than two thirds of all jobs are found through networking.

Network
Step One: The first step in networking is to spend time mapping your network. Identify connections with clubs, religious groups, co-workers, past employers, fitness centers, sports and professional associations.

Step Two: With as much detail as possible, list those people in your first tier of networks. First tier is defined as people you know and with whom you have a give-and-take relationship. The list should include at least an e-mail address or phone number for each contact.

Step Three: Ask your first-tier networking contacts to identify people they have a relationship with in a specific company or industry. These people would serve as second-tier contacts. This list should include a name, title, contact information, and the name of the first-tier contact.

Step Four: Seek referrals from your first-tier contacts. Before connecting with second-tier contacts, talk to the corresponding first-tier people and ask them to speak to their contact on your behalf or give you clearance to call and use them as a named reference.

Step Five: Seek referrals from your second-tier contacts. If a second-tier contact cannot personally help you, ask if they know someone who can. Most likely they are more closely connected to the industry or company you are interested in than your first-tier contact.

Join Professional Affiliations
Belonging to any professional association is a great way to make instant contacts. Most industries have professional associations that hold monthly meetings organized around the goals of education, professional development and networking. In addition, most of these organizations are open to people who are, or intend to be, in the industry. These do come at a cost, but the benefits typically far outweigh the expense.

Network Online
Another way to network is through the Internet—just looking for networking on the Net does not constitute networking.

Networking online means your computer as a connection to people you know and have some affiliation with, either through mutual acquaintances, professional associations, religious affiliations or others.

There are also Web sites that use other people’s contacts to help you establish a network. Much like clausmates.com, which allows you to network with former classmates, these Web sites allow you to pick industries and sub-segment links. Try www.linkedin.com or www.facebook.com.

In addition, you can use the Johnson & Wales University alumni Web site to link to people with whom you have at least one affiliation and, depending upon the industry, possibly more.

Alumni Council Elects New Members
The results are in. Congratulations to the newest members of the Johnson & Wales University Alumni Council.

In addition to the newly elected council members, University President John Bowen ’77 announced that he will be serving as the new trustee representative to the council, taking the place of the late Gene Burns, ’50, ’86 HDR. The new officers stepped into their roles on July 1.

President
Peter Cooper ’77

Vice President
Jodi Huyler ’94

Chairs, Event Committee
Melanie An ’94

Chairs, Program Committee
Robert Collias ’88

Charlotte Campus Representative
Joseph Chiourea, ’86 FMP

International Representative
Xin (Lewis) Luo ’99 MBA

North Miami Campus Representative
Sandy McNell ’01

Undergraduate Program Representative
Suzanne Kilell ’91

Doug Ness ’84

Thanks to all the alumni who ran for a position, and those who took time to vote.

Currently, the alumni council is working on putting together its strategic plan to assist the University in attaining its goals within the following areas: admissions, career development, academics, and advancement. More information about the current members of the alumni council is available on the alumni Web site: alumni.jwu.edu, or by calling 1-888-JWU-ALUM. — Dan Widge ’95

Elliot Workshops Discounted for J&W Alumni
Through an alliance with the Elliot Leadership Institute, Johnson & Wales alumni now have a direct line to executive development programs. The nonprofit institute, specializing in leadership development and advancement for executives in the food service and hospitality industries, offers assessment tools and training workshops based on the 10 Dimensions of Executive Leadership®. Founded in 2003 through a joint collaboration among The Elliot Group, Johnson & Wales University, PepsiCo North America, Nation’s Restaurant News and a number of other high-profile, industry sponsors, the organization is overseen by Stephen Caldeira, a former PepsiCo executive, who is also a co-founder of the Institute and currently its president and CEO.

“The reason this is important is that for the first time, our alumni have a series of educational programs in leadership available, both online and through seminars, at reduced costs,” said Jeffrey Carte ’87, ’00 MBA, executive director of alumni relations. “By working with the Institute to provide these programs, we are responding to requests from alumni who are looking for that next level of training.”

This is a great opportunity for our graduates to form a set of important skills and to do so quickly. The programs are specifically designed to be outcome oriented,” said Kenneth Levy, senior vice president of external affairs. “These programs have been created and are endorsed by industry leaders, which adds significant value to those who participate.”

J&W is the first college or university in the United States to offer this as a training opportunity for alumni,” added Levy.

Alumni may visit www.elliotleadershipinstitute.org and enter the Institute Sponsor Code of JWU to view products, services and discounted prices, or call 1-888-935-5468 for more information.
Nov. 1  Wildcat Wednesday, in conjunction with local alumni chapters
Nov. 8  Business-to-Business Networking, Providence Campus
Nov. 9  Career Conference, Providence Campus
Nov. 12-14  International Hotel/Motel & Restaurant Show (NHMRIS), Jacob Javits Center, New York
Nov. 13  New York Alumni & Industry Reception, Waldorf-Astoria, New York (in conjunction with NHMRIS)
Nov. 17  Women’s Foodservice Forum, Charlotte, N.C.
Dec. 6  Alumni Relations Toys for Tots Drive, Recreation Center, North Miami Campus
Dec. 6  Wildcat Wednesday, in conjunction with local alumni chapters
Dec. 11  Alumni Holiday Reception, Denver
Dec. 13  Business-to-Business Networking, Providence Campus
Jan. 3  Wildcat Wednesday, in conjunction with local alumni chapters

Jan. 10  Business-to-Business Networking, Providence Campus
Jan. 30  Compass Day, North Miami Campus
Feb. 3  Homecoming Ball, North Miami Campus
Feb. 7  Wildcat Wednesday, in conjunction with local alumni chapters
Feb. 7  Marriott Day, North Miami Campus
Feb. 14  Business-to-Business Networking, Providence Campus
Feb. 17  Denver Ski-Trip, Denver Campus
March 7  Wildcat Wednesday, in conjunction with local alumni chapters
March 14  Business-to-Business Networking, Providence Campus
March 17  Chef of the Year Competition, Charlotte Campus
March 28  Compass Day, Charlotte Campus
April 4  Alumni-to-Alumni Business Card Exchange, North Miami Campus

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