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The twilight of shareholder value gives way to the dawn of stakeholder interest, as a shift in human consciousness changes the face of global business.
On behalf of the Johnson & Wales community, I am pleased to welcome you to the first issue of our redesigned JWU Magazine. Production has been on hiatus for a year as we worked to refresh magazine content and develop a new “look and feel.”

Our process was guided by input from the many of you who completed our survey, distributed last spring by the university Office of Alumni Relations. Our objective was to provide more news of the events and people who represent the essence of our multi-faceted institution in an attractive and user-friendly format. I want to thank Diane Sawyer of Sawyer Design Associates, Inc. for her expertise and guidance through the design process.

There are added departments in the magazine as well as returning favorites. You can now review news by campus and by academic program, as well as stay abreast of updates on the university’s new strategic plan, FOCUS 2011. The survey favorite section, Classnotes, has been redesigned to include campus designations for each individual, plus more news about your fellow classmates.

We also worked to make our publication eco-friendly. JWU Magazine is an important communication vehicle for our university community, but we recognize its effect on natural resources. We are committed to providing a magazine that makes a lesser environmental imprint.

As a university, Johnson & Wales is globally oriented, community minded and career focused. Going forward in the next year, each issue of JWU Magazine will highlight one of these core themes. Our inaugural issue casts a spotlight on the university’s global connections. Throughout these pages you will read about the impact our domestic and international alumni, as well as our faculty, are making on the world stage. We’ve also included news about University President John Bowen’s involvement in global issues of higher education, and articles about alumni making contributions that are out of this world — like university trustee Emeril Lagasse ’78, ’90 Hon. and his role in the NASA space program.

Our features explore the changing dynamics of global business. Our main feature analyzes an emerging business paradigm in the global economy driven by a shift in social consciousness. Our second feature highlights how “Millennials” — the newest generation of workers — are impacting business and culture.

We invite you to spend time exploring the many facets of this relaunch issue. Please send your feedback on the new design to jwumagazine@jwu.edu. Also, let us know what information you would like included in upcoming issues. Most importantly, enjoy.

Patricia McLaughlin, J.D.
Senior Vice President of Institutional Advancement
New University Logo Draws on Past to Reflect Future

Throughout its history, Johnson & Wales University has championed career education and its curriculum has developed to reflect industry trends. Similarly, the university’s visual identity, as represented by its logo, reflects institutional development. This singular image is an important element in communicating the academic quality inherent in JWU’s unique career educational model, and further positions us as a leader in higher education.

Now a new graphic identity (shown at right) has been introduced by University President John Bowen ’77. Developed by the university’s Design & Editorial Services department, the logo includes graphic elements from Johnson & Wales’ history. The crest is a modified version of the current university seal. It contains the dragon from the country flag of Wales atop the cross of St. John, and represents Johnson & Wales two founders, Gertrude L. Johnson and Mary T. Wales. The crest is topped by a banner displaying the year of the school’s founding — 1914. The typography to the right of the crest is from the old step and flame logo, modified for this application.

The logo progressed from a strictly classical seal in early years to a more contemporary image introduced in 1989 and revised in 1998. The step and flame logo graphically combined fundamental elements of earning a degree: the steps to success; and the passion of learning illustrated by the flame of knowledge.

Taken together the elements in the new logo acknowledge milestones in Johnson & Wales’ history. Just as the FOCUS 2011 five-year strategic plan establishes a renewed commitment to student success, the logo will provide a renewed identity for the university — one that relies on the past to present a broader image in the future.

JWU Magazine Goes ‘Green’

A compelling interest on university campuses is the commitment to provide a “green” environment, whether through energy savings, recycling, or other efforts. Johnson & Wales University is pursuing environmental options in several areas including production of publications like JWU Magazine.

Historically, the paper industry has been one of the largest commercial users of water, wood and pulp in North America with little regard for declining supplies. Today, however, the industry has become more responsible, actively pursuing sustainable practices. Many paper manufactures are members of worldwide associations such as the Forest Stewardship Council (FSC) and the Sustainable Forestry Initiative (SFI), two leading organizations that promote and practice responsible forestry management. Each group provides certification that a paper manufacturer adheres to strict standards of preservation and conservation of renewable forest resources, elimination of chlorine as a bleaching element, and greater use of recycled fiber and paper products.

To receive FSC certification, paper manufacturers, distributors and printers must undergo a rigorous examination of their processes, such as recycling filtered water during printing, and eliminating petroleum inks by switching to soy-based products.

With the launch of the new JWU Magazine, the paper used contains 30 percent post consumer waste, and we are proud to display the FSC certification logo. It indicates Johnson & Wales’ commitment to sustainable and responsible forest management and industry practices.
Brains, Beauty, and a Goodwill Ambassadorship

Less than two weeks after receiving her MBA in organizational leadership from JWU, Natascha Saunders ‘07 MBA took a few days off from her position as co-op and employment specialist in the Career Development Office to jet off on a fairy tale adventure to The Gambia in Western Africa. Representing the state of Rhode Island in the Miss Black USA pageant, Saunders had no idea how her education and career would become more important than the tiara.

Although the crown title eluded her, Saunders’ speech on career development, getting into college and the importance of work internships so impressed government officials, that The Gambia’s President Yahya Jammeh named her an official goodwill ambassador of the African country.

“Although I didn’t win the title, I left with a new level of confidence, a new vision for myself and a new view of the world,” says Saunders.

In her role as goodwill ambassador, Saunders will be speaking at conferences and events across the U.S. to help dispel myths about Africa, and tell of the rapid development occurring in The Gambia. She’ll also be speaking about career development to encourage young girls to seek education and professional opportunities, especially in the fields of mathematics and science.


Using Marketing and Management in the Arts

Artist Arnor Bielvedt ‘88, ‘89 MS, always considered himself more “creative, right-brain oriented,” which is why he majored in marketing and gravitated toward classes in which new product ideas were developed. While still at JWU, Bielvedt was asked by a friend to paint his portrait. It was then the native of Iceland realized his life’s calling.

Now, as an artist, art teacher and visual arts department chair at three high schools, Bielvedt says marketing and management are important parts of his life. “As an artist, you need to produce, market and sell a good. And I count on my general management skills to effectively direct the art departments.”

Online > View Bielvedt’s art at www.artistarmor.com.
Delivering Analysis to International Trade Commission

When Suzanne Baldaia, associate professor in marketing at the College of Business, was invited to present her research to economists and trade policy analysts at the United States International Trade Commission (USITC) last February, she didn’t disappoint. Her topic, “Fashion Semiotics and the Product Lifecycle: Tools for Competing in Global and ‘Post-Global’ Trade” broke new ground.

Baldaia, an expert in the field of textiles and apparel, was invited by Dennis Rapkins, chief of chemicals and textiles for the Commission. Using the concept of semiotics, a method of interpretation using signs, symbols and meaning, Baldaia presented a case study analysis on “green,” the tag for environmentally conscious products, and its significance to international trade.

“When we get to the point when a ‘green’ wedding dress becomes the embodiment of an environmentally-conscious wedding dress, then the product life-cycle is rising towards its peak,” says Baldaia.

Although she believes that “green” as a competitive selling tool still has a way to go before it starts to decline, she’s used her methodology of analyzing popular media to predict the next competitive selling trend.

“Space age content, imagery and meaning will be the next big marketing concept,” she says. Pointing to such emerging markets as privatization and commercialization of space travel, and the future possibility of producing products in a space station, Baldaia coined the term “post-global” to refer to commerce beyond the earth’s atmosphere.

Building Bridges to South Africa

Invited to participate as an education representative of the International Trade Consortium of Miami-Dade County’s Business Development Mission to South Africa, Larry Rice ‘90, Ed.D., dean of academic affairs at the North Miami Campus, was amazed to discover the level of development the country has experienced since the end of apartheid 13 years ago. “We did not see one pot-hole in the streets, and Wi-Fi permeated the cities in most public areas and universities,” says Rice.

Following an initial visit by the group to South Africa, through which a sister-city relationship was developed between Miami and Cape Town, the delegation was invited back to explore trade opportunities.

A highlight of Rice’s trip was an invitation to deliver a lecture in one of the tourism department’s graduate courses at Cape Peninsula University of Technology in Cape Town, which he titled: “Building Sustainable Tourism in a Developing Country.”

“I am excited to report that my participation as a member of the Business Development Mission to South Africa was indeed fruitful in opening doors for collaboration on future exchange programs with Cape Peninsula University,” says Rice. “The climate is ripe for instituting faculty and student exchanges, as well as study abroad.”

Rice was invited back to serve as a keynote speaker at the university’s Continental Conference in November, where tourism experts and professors from countries throughout Africa will be in attendance.

Immersion in Virtual Morocco

Global Outreach Morocco, a project teaming students from the School of Technology (SoT) and the College of Business (CoB), made digital headlines and the pages of USA Today.

Students, along with SoT instructor Hilary Mason and entrepreneurship department chair Mehdi Moutahir, partnered with the Moroccan Ministry of Tourism to promote awareness of Moroccan culture, tourism and business opportunities. The project included real-life travel to Morocco for students who used the nearly 3,000 photographs from the trip to create their Web-based model.

Second Life is a user-defined virtual environment in which “residents” can play, do business and interact with each other through “avatars.” Through Virtual Morocco, visitors to the site can tour well-known monuments in Marrakesh and Casablanca, including Hassan II Mosque, a souk market, a traditional residential area, and a café where users can try a hookah.

Online > Visit Virtual Morocco at http://siurl.com/secondlife/Casablanca/134/87/26/
Students, Refugees Make A Place at the Table

After the 2001 murder of her husband, Zahra Abdirahman and her children fled the strife of Somalia to Egypt. With assistance from the United Nations they arrived in Providence, R.I. in November 2006. Through a volunteer program — A Place at the Table — they were greeted by Johnson & Wales students eager to help them and other refugees acclimate to their new homes.

Created in collaboration with the International Institute of Rhode Island, an independent non-profit organization, the outreach was organized by Dorothy Abram, Ph.D., assistant professor in the John Hazen White School of Arts & Science, as part of the Culture & Food course. “It seems as if almost everyday I am asked by my students, ‘What can we do about genocide, refugees, and human rights around the world when international powers are unable or unwilling to intervene?’” says Abrams. Complexities often lead to outrage, sadness, hopelessness and cynicism. “I see my students’ expressions change,” she notes. “Then, the worst follows: they become complacent.”

Her conclusion to their quandary seemed clear. “Human rights, refugees, genocide, and many other troubled terms could enter our lives with a face, history, and stories to share together. In that moment, A Place at the Table was set.”

To create a comfortable home environment, cook and share a meal gave both groups balance. Graduate student Jhumur Chowdury, a native of India, participated in the program. Living thousands of miles away from home, the exchange offered what she missed most. “My refugee families from Somalia and Burundi gave me the opportunity to break bread with them at their family’s dining table, which was indeed a rewarding and most humbling experience,” she says.

For Chowdury it will have a life-long impact. “I now know that when there is a bonding of the human mind and spirit; language, and race are of no significance ... I realize that every action we undertake and every word that we speak has the power to change a life for the better.”
“Johnson & Wales University has been a strong influence within our global community. Our graduates’ career paths, which started in Providence, have led them to extraordinary opportunities throughout the United States and around the world.”
—Pres. Irving Schneider, Ph.D.

Pastry Art’s ‘Best’ Ambassador for ‘Better Bread’

On a hot August morning, 8-year-old Cailen Hitz interrupted his father Cyril Hitz, on the phone, by opening the freezer for some ice cream. Recently named by Pastry Art and Design magazine one of the 10 Best Pastry Chefs in America 2007, Hitz, a native of Switzerland, gently scolded his son and suggested a piece of fruit as an alternative.

Such moments at the Hitz household are especially endearing since the family spent most of the summer on the road with the chef crisscrossing the nation to spread the word about “better bread.” As department chair of the Providence Campus’ International Baking & Pastry Institute (IBPI), Hitz advances the reach and relevance of education with both his peers and students. During the summer he taught fellow professionals at other institutions, all with wife and kids in tow.

Along with his JWU responsibilities, he has created a new series of instructional videos called “Better Bread,” along with his premiere “Bread Art” series.

With awards, a DVD series and most recently, a new book for the home baker underway, Hitz shares his philosophy for success. “Today, you must have an education,” he notes. “Education is expensive, no doubt, but any student that has the right work ethic and mindset will be successful.”

Who would he like to have working alongside him in a pastry lab? Picasso. “I’d talk to him about how his designs affected his lifestyle and how my bread has impacted mine,” he says. “Then I’d like to explore a joint venture with him.”

Apartment ‘Village’ Newest Resident Complex

They say the more things change, the more they stay the same. Not so for the Harborside Campus.

Take Harborside Village or “the Village” as its residents have dubbed it. This $28 million student housing project opened its doors in fall of 2006 and has become the residence venue of choice.

The Village contains 12 three-level residential buildings each containing 12 apartment-style units sufficient for four residents per apartment — enough room for 576 students. Every fully-furnished apartment includes four private bedrooms, two semi-private bathrooms, a common living space, an eat-in kitchen, a side-by-side washer and dryer unit, cable TV, Internet service, and utilities. A number of apartments have a panoramic view of Narragansett Bay. A central community center serves as a meeting and gathering area, and the Village even has its own bus stop.

Keep your eyes on the horizon. There are more plans for the Harborside Campus that include an outdoor athletic, fitness and recreation center, bayside walking and jogging trails, academic facilities, parking, and open green space.

Taking Care of Business — Earlier

A celebratory ribbon-cutting marked the opening of Harborside Village in August 2006. FROM LEFT TO RIGHT: Ron Martel, Ph.D. vice president of student affairs and dean of students; Margot Wass, honorary first student resident; University President John Bowen ’77; Providence Campus President Irving Schneider, Ph.D.; Merlin DeConti, senior vice president of facilities management; John Gray, president, Spectrum Properties; and Tom Dwyer, executive vice president.

Clutching pillows, iPods, and the remnants of childhood, more than 2,200 new students paraded into McNulty Hall on a daily basis this past summer, and settled in for New Student Orientation. Under the direction of Jeanine B. Went, the inaugural program requires all new students to attend one of the two-day programs held in June and July. Some 2,500 parents, guardians and relatives also took part. The new approach to orientation provides a more intimate venue in which students can better acclimate before the start of classes.
Symposium Spotlights Varied Perspectives on Diversity

“Diversity is not just the right thing for businesses to do; it's essential. If you can't relate to your diverse clients, you can't meet their needs,” Vincent Berkeley, chief diversity officer for Compass Group told students at the first annual Diversity Symposium, in May.

More than 100 business, culinary arts and hospitality students from the North Miami Campus took a break from the traditional classroom setting to attend the symposium at the Carnival Center for the Performing Arts. The event, sponsored and held in collaboration with the Compass Group, was the first of its kind for the campus.

The theme of the event, “Transforming Minds,” was demonstrated through a variety of roundtable discussions with alumni, question and answer sessions and workshops. Sessions included a keynote address from diversity expert and consultant Deryl G. Hunt, Ph.D., etiquette workshops delivered by diversity managers from Compass tailored for men and women, and a session from arts and sciences adjunct professor Jendayi Saada that showed the impact of negative stereotypes.

“Our students already learn about diversity in the classroom, but this special event offered them the opportunity to open a serious dialogue with industry experts,” said Larry Rice ’90 Ed.D., dean of academic affairs. “From everyday tasks to major management decisions, working with culturally different people plays a critical role for professionals working in today’s diverse marketplace.”

Berkeley spoke to students about the role diversity played in his more than 30 years in the hospitality industry. He recommended that companies recruit a diverse workforce of entry-level employees, target diverse associates and train those already in the company. “It was eye opening to see how diversity works in different workplace settings,” said Jeffrey Saylor, a senior hospitality management major who attended the event. “I also appreciated the speakers’ ability to relate to young adults and the contemporary issues we face as young hospitality professionals.”

According to Rice, feedback was so positive that he plans to work with Compass to make this an annual event.
Alumni Return to Stand on Other Side of Classroom

Michael Bloise ’98, chef of Wish in Miami Beach, and Jason Morale ’02, a pastry chef at the Four Seasons in Houston (previously pastry chef of Wish), experienced what the other side of a JWU culinary arts education is like when they were honored as Distinguished Visiting Chefs in January. Bloise, who was selected as one of the country’s “Rising Star” chefs by Restaurant Hospitality, and Morale, who previously worked at Do & Co., a well-respected, high-end catering company, served as guest instructors and produced a dinner with culinary and baking and pastry students.

During their time in the classrooms, Bloise and Morale shared their knack for using ordinary items to create extraordinary dishes (i.e., black pepper in foie gras peanut butter and jelly).

“Food is first and foremost a science,” Bloise said. “Once you understand it, you can manipulate it, and then it becomes an art.”

That evening, Bloise and Morale prepared a four-course menu with students, for 60 guests, to raise money for culinary scholarships.

Dean of Culinary Education Bruce Ozga ’92 presents Michael Bloise ’98, left, and Jason Morale ’02, center, with their Distinguished Visiting Chef awards.

Campus Hosts Mock Trial

For business students at the North Miami Campus, there was no better way to prepare for the adrenaline and on-your-feet thinking that comes with real world court trials than to experience it firsthand. So during the fall academic term, 25 business and criminal justice students tested their skills during a two-day mock trial.

Instructors and students created the scenario for United States v. Otario, a fictitious criminal case involving the charge of murder of a federal agent.

“The mock trial gave our students an accurate impression of the legal system,” said Joanne Leoni, Ed.D., department chair for the College of Business. “Many of our business students want to learn more about law, either because they’re majoring in criminal justice or because our business law classes have piqued their interest.”

Joseph P. Farina, chief judge of the 11th Circuit Court of Miami-Dade County, presided over the mock courtroom, with JWU students acting as the attorneys, witnesses, bailiffs and jury members. Legal advisers for the prosecution and defendant included Barry Vogel, ’83, ’89 MS, J.D., director of administration and Rachel Diaz, assistant professor in the School of Arts & Sciences.
Treat Hall’s Future Adapted for FOCUS 2011

Plans for historic Treat Hall, the imposing Romanesque structure in the midst of the Denver Campus, have been readapted recently to better fit the short and long term needs of the campus. Central to the effort is Johnson & Wales continued commitment to restore the Denver landmark, vacant since 1982. This shift in plans aligns with FOCUS 2011, the university’s strategic plan.

In August, the university sold its land assets at Stapleton back to Forest City, its developer. In a deliberate decision to channel time and resources into the original campus footprint, the sale at Stapleton makes historic Treat Hall the last remaining physical asset to redevelop.

Original home of the former Colorado Women’s College, Treat Hall was erected in 1890 and is listed on the National Register of Historic Places. Maximizing its student and campus use is now a priority. Initial plans for adapting the structure to accommodate a hotel and restaurant have been redeveloped, and stabilization work began over the summer. The section of the building built in 1890 will serve as a signature location for The Hospitality College and the wing constructed in 1916 will become the campus’ student center.

“While an operating hotel may have served 25 to 50 students per year, the new plans offer a signature location for the more than 400 students and faculty of The Hospitality College. A student center will serve the campus community of more than 1,500,” Denver Campus President Bette Matkowsk says. “At the same time, an expanding relationship with Sage Hospitality for experiential learning within its growing Denver Metro market will provide the hands-on learning anticipated in the original hotel concept. Together, all of these components strengthen the experience for students, on and off campus.”

Restoration and renovations should be complete by 2009.
Business Students ‘Brand Morocco’ for National Prize

In April 2006 Denver business students were among teams from 48 colleges and universities to take part in a national student competition sponsored by eVEntures, an educational company specializing in course simulation programs, to “brand Morocco.” Coached by Prof. Peter Lohaus, JWU students Christopher Barone, Jeul Brin, Dominic Hithon, Derrika Ragdale, Garrett Schopper, Jonna Stroup and Moroccan native Rhada Boujil selected the information technology category. Using the tagline, “Morocco, Where Business Speaks French,” the team designed and prepared an integrated marketing campaign whose purpose was to have American companies locate call centers in Morocco to deal with French speaking customers and businesses.

In late fall, Denver’s submission was declared the category winner, defeating a host of prominent universities including New York University and Rensselaer Polytechnic, and went on to the national competition in San Diego. Judges there included a panel of university faculty and business executives from the government of Morocco and their American trade consultants. In what was described as a very close competition, Johnson & Wales placed second nationally. As silver medalists in the overall competition, the team of seniors received a prize of $2,000 for its work.

“[Your team] made a great contribution to the competition,” said Jean Abi-Nader, the managing director of the Moroccan American Center in Washington. “I think that their recommendations will find great interest in Morocco, especially since outsourcing is now a national priority.”

Denver Honored by Restaurant Association

Peter Meersman, president and chief executive of the Colorado Restaurant Association (CRA), presented Denver Campus President Bette Matkowski with the Reaching for the Stars Knoebel Award for furthering workforce and educational initiatives in the food service and hospitality industries, at the CRA Education Luncheon in May. A tangible sign of the value of JWU’s strong relationship with ProStart and the CRA, the recognition acknowledges the university’s inroads into attracting the best and brightest of Colorado’s culinary and hospitality students. The two high school students who won CRAEF’s highest honors, Colton Nesmith, Industry Achievement Student of the Year, and Nicole Weatherford, ProStart Student of the Year, are now JWU freshmen.

Tailgate ‘Chefs’ Recognized in National Magazine

In May 2006, seven students got together the day before graduation to pose for photos for Better Homes & Gardens. On invitation from the magazine, 15 students submitted their own recipes for a tailgate party. Editors chose seven student finalists: Aspen Hoffman, Carl Blackbird, David Fischer, Anna Espinosa, Rachel Cummings, Dennis Taylor, and Redmond Cole. Professional photographers flew in from Los Angeles and spent the day creating action shots and still photos of each. They were featured along with their recipes in the September issue.

CBS Producer Lectures as DVP

Susan Zirinsky, executive producer of CBS’ “48 Hours” visited campus as Distinguished Visiting Professor (DVP) in the Distinguished Visiting Faculty (DVF) Series in January. Involved in nearly every major news event since the early 1970s, Zirinsky advised students to be inquisitive when it comes to finding the truth. “Learn to work hard and efficient under pressure,” Zirinsky advised. “Find a goal and go for it. Look for opportunities in every job you have. Try and find balance in life.”

TOP FROM LEFT TO RIGHT: Students, Aspen Hoffman, Redmond Cole, Anna Espinosa and Rachel Cummings; bottom left, arrange themselves on a tailgate for a photographer from Better Homes & Gardens in May.

RIGHT: Susan Zirinsky
DEDICATED TO THE ONE THEY LOVE.

Chef Emeril Lagasse '78, '90 Hon. wowed students in March at the dedication in his honor of the Charlotte Campus Classical French Kitchen. In 2004, University President John J. Bowen '77 announced that the sophomore kitchen would be named for the university's most recognizable alum, but with Lagasse's corporate headquarters in New Orleans, Hurricane Katrina postponed the original dedication.

Career Advice Delivered by Business Icon

He has rubbed elbows with celebrities like Caroline Kennedy, Vera Wang and Sarah Jessica Parker. And it all started because he could fix the copy machine. Jeff Orluff, senior vice president of IMG, the world's premiere sports, entertainment and media company, recalled his internship two decades ago, for business and hospitality students last fall in Charlotte Campus' Hance Auditorium.

"I decided to make myself more useful than the other three I worked with," Orluff said. "I learned the filing system and I could fix the copy machine. Twenty years later, I still get calls about the copy machine."

Today at IMG, he is at the forefront of Fashion Week events that can make or break investors and designers. From the runways to the fairway, IMG markets and manages the multi-city extravaganza including the marquee Mercedes-Benz Fashion Week in New York's Bryant Park. The company represents hundreds of sports figures, entertainers, television properties, artists, musicians, writers, celebrities and prestigious organizations and events around the world.

"We have a huge intern program. We hire 50 to 70 interns, but we get 1,000-plus résumés," Orluff told students. "Write the more interesting letter and follow up. Use your contacts," he added. "We don't have interns just to get free work. We hire them. They are the people who are going to run this company down the road."

Orloff barely had time to thank students before one of them walked straight up to him, résumé in hand.
Students Take Pulse of Human Resource

Students from the College of Business traveled to Las Vegas this summer to attend the Society for Human Resource Management (SHRM) 2007 annual conference. The group is part of a Charlotte Campus student chapter of SHRM.

Students spoke with business consultants, studied problem solving and employment policies and brought back information from experts in the field.

The group was told that a boost in morale can bolster performance and increase a company’s bottom line. As an influential voice, the society’s mission is to advance the human resource profession as an essential partner in developing and executing organizational strategy.

A Job Change from Death Row to Whole Foods

He went from working in the cell block of death row to the culinary kitchens of Johnson & Wales University. Michael Gannon ’07, always wanted to attend a culinary university, but his parents urged him to attend “a major university with a broader curriculum.” The 29-year-old graduated from North Carolina State with a bachelor’s degree in sociology and a concentration in criminal justice and landed a job as a correctional officer at Raleigh’s Central Prison.

Two years into the job, he started getting rashes, grew weak and was diagnosed with a rare autoimmune disorder that destroyed his kidneys. In September 2004, his brother donated a kidney and gave Gannon back his life. Though his strength returned, Gannon knew prison work would be too strenuous, so he took a job at Whole Foods in Raleigh, N.C. and turned his time to his first dream of culinary studies. He now prepares food for catering jobs, a large hot food bar, and ready-to-eat meals at Whole Foods.

Gannon thrives on the challenge of creating a dish from scratch. “My culinary interests tend to be more savory than sweet and more healthy than decadent,” he says. “I love to be at the stove sautéing just about anything.”

He feels well these days. He used to walk the corridors of the prison checking on inmates, helping keep order. He still helps keep order, but now in the kitchen, working side-by-side with a whole team of chefs.

Hastening Toward Health

“Don’t get caught up in the celebrity trap where it’s all about you and not about the customer,” Graham Kerr ’03 Hon., pioneering celebrity chef, told students in October 2006. Kerr, now an expert on nutrition and healthful eating, is best known for his decadent cooking on the 60s cooking show, “The Galloping Gourmet.” The 72-year-old lectured on topics that included turning habits that harm into resources that heal. His latest book is titled “Recipe for Life,” and can be seen on networks across the nation in “The Gathering Place.”

DVC Among Pastry World’s Top 10

In February, students were excited to welcome DVC En-Ming Hsu, former captain of the U.S. Pastry Team for Coupe du Monde de la Pâtisserie in Lyon, France and Patisfrance 1997 Pastry Chef of the Year, to campus. Named among the Top 10 Pastry Chefs in America in 1998 by Chocolatier and Pastry Art and Design magazines, Hsu lives in the Las Vegas area where she runs a pastry consulting company.

DVP Addresses Business Students

In February, the College of Business welcomed Vicki Wilson-McEreath, retired managing partner, PricewaterhouseCoopers LLP Carolina. She talked about the importance of setting goals and successful leadership. “Long term sustainability depends on balancing competing priorities among shareholders, employees, customers, vendors and the community,” she told students.
With a staggering $1 trillion in disposable income, Generation Y is revolutionizing consumer markets — and as they surge into the workplace they're changing the rules of engagement. To compete at home and in the global marketplace, should companies change them, or change for them?

Saviors or Saboteurs?

Generation Reinvents the Workplace
For eight years, Johnson & Wales University alumnus Christopher Martini enjoyed a stellar career working in the Embedded Product Group at the Microsoft Corp. in San Jose, Calif. He worked from home, traveled frequently to desirable locations at the company’s expense, and earned about $250,000 annually. He felt mentored, valued and satisfied.

So he quit.

Martini left because he found a company he thinks is even better, Primitive Logic, also in Silicon Valley, has won numerous “best company to work for” awards, and gets high marks for employee satisfaction. Martini will have more freedom, create his own job description, and, in essence, be empowered to better advocate for the customer and the company.

Martini is not an enigma; he is an archetypal example of Generation Y. Born roughly between 1977 and 1994, this generation is 70 million strong — the largest population bubble in America since the baby boomers. Also referred to as Millennials, they have a tendency to share social views with boomers, and culture with Gen X.

In May of this year, the peak of this age group graduated from college and entered the workforce. At a time of major demographic change, this generation will supply the labor pool as 78 million boomers begin to retire. However, unlike boomers — who placed a premium on their careers — today’s young workers place a higher value on self-fulfillment, and are equally interested in making their jobs accommodate their family and personal lives.

According to the New York Times, this is the first time in history that four generations — the Silent Generation (born 1925 – 1942), the Baby Boomers (born 1946 –1964), Generation X (born 1965 –1977) and Generation Y — are at work under one roof. With such differing attitudes and approaches to work, along with intensifying competition in the global marketplace, intergenerational conflicts are developing in the workplace.

Often perceived to be demanding, impatient and rude — with poor spelling and grammar, and no understanding of corporate culture — Millennials are rolling the traditional careerists. “Gen Y has been pampered, nurtured, and programmed with a slew of activities since they were toddlers,” reports USA Today, “meaning they are both high-performance and high-maintenance.”

Gen Y has little need for what they see as an antiquated system — rigid, top-down hierarchical structures, a five-day work week, an eight-hour day and a two-day weekend. They are driving the merit-based workplace, where rewards are based upon the quality of work, and employees have equal opportunity to contribute, criticize and make change. Katie Patterson, a 23-year-old account executive at Edelman Public Relations, tells USA Today, “We are willing and not afraid to challenge the status quo. An environment where creativity and independent thinking are looked upon as a positive is appealing to people my age.”

“Our generation is called generation Y but also W-h-y,” says Angel Montez ’06, marketing manager at Décor ‘N More, a special event company in Denver. “We were brought up with our parents giving us options — What do you want to wear today? What do you want to watch on TV? Now in our professional lives, we’re looking for those opportunities to touch and see and do and feel a lot of things. We want to be a part of it all rather than just one person sitting in a cubicle. We really want to be involved.”

Recently named Corporate Marketing Professional of the Year by Events Solutions magazines, Montez, characteristic of her generation, values validation, recognition and feedback. “It may not be huge incentives or a prize trip, but just ‘You did a great job. I really appreciate it.’—some kind of verbal acknowledgment.”
Young, smart, well educated, and technically-savvy — today’s generation brings its own distinctive talents and aspirations to the workplace. “Their unique ability is the information they have at their fingertips, more than any generation before them,” says Stephen Thomas, vice president of Nation Hire, an Irvine, Calif. staffing company. Yet, with an unparalleled ability to multi-task, Millennials prefer communicating via e-mail and text messages. Social networks like MySpace, Facebook and others have all but eradicated their need to develop effective face-to-face interpersonal communication skills, frustrating older workers who prefer an in-person meeting or at least a telephone call.

In response to their wants and preferred style of working, employers are beginning to examine ways to recruit and retain, by attracting younger workers with quality-of-life programs. Insurance giant Aflac is highlighting such perks as time off given as rewards, and flexible work schedules. Xerox is using the slogan “Express Yourself” as a way to describe its culture to recruits. As one in three Millennials is a minority, the slogan is not only geared toward Gen Y’s desire to develop solutions and change, but also to attract diversity to its workforce.

Googoplex, Internet search engine Google’s headquarters in Mountain View, Calif., is as state-of-the-art a workplace as a Millennial could imagine. Employees can swim in the pool, play foosball, or billiards, enjoy gourmet meals in the cafeteria and bring their dog to work. They don’t have to be in front of their computer to be working, and they decide how they will spend their day. With an atmosphere that encourages learning and creativity — and where employees tend to go the extra mile — Google seems to have decoded how this generation works best, and is attracting innovative and talented Millennials.

Other companies are looking to creative methods of training employees, with the hope that recruits will better assimilate to new jobs. Kathy Crabtree, director of learning services for Marriott Hotels, says “We knew we wanted to use media, to give information in smaller doses so that it didn’t have to be taken in all at once, and to make it mobile so that trainees could take it with them.” Marriott chose the Sony PlayStation device with downloaded training materials. “It’s fun, mobile, and durable,” Crabtree says. “It’s been a huge hit, and the feedback we have gotten thus far is terrific.” Crabtree acknowledges some hesitation on the part of older management about using the PlayStation, but they quickly recognized its value. “Marriott has done a good job of educating management about generational differences, and the events that led them to being who they are,” she says.

“A trend in advertising agencies nationwide is where they take people who have been on the job for more than 20 years and re-educate them about this younger generation,” says Madhavi Reese, planning director for the advertising firm ASD&M, based in Austin, Texas. “So it has changed the way we work. But on the positive side, it’s made our work environment more creative overall.”

And that is good news, because Millennials say they want to have a positive impact in the workplace and the world. The most socially conscious generation since the 1960s, Millennials are not only engaged in the life of their communities, and expect to improve it — they’re demanding their employers share their commitment to social and environmental causes.

In a 2006 study titled TeensTalk®, by Stamats, a higher education marketing solutions company in the U.S., researchers found that helping others in need and making a difference in the world were among the most important goals of this young generation, followed by raising a family. Securing a large income was among the least important goal. The latter, the study concluded, “has lost importance.” Instead, Millennials prefer jobs that not only challenge them, but that have a sense of purpose.
In his book "Talent: Develop It, Sell It, Be It," management guru and author Tom Peters writes, "Something fundamental is going on ... the nature of who we are is undergoing a tectonic shift. The transformation affects not just the kind of work we do, but our fundamental relationship to work."

Redefining career progression, Millennials want to be fully engaged in their work, and if that doesn't happen, they'll move on quickly. Bruce Tulgan, founder of Rainmaker Thinking, which studies the lives of young people, told USA Today, "They've seen the scandals that imploded Enron and Arthur Anderson, and they're skeptical when it comes to employer loyalty." Montez has noticed that restlessness in herself and her friends. "We've done the school thing, now we've done the work thing for about a year, but it's not the way we imagined it to be ... We don't have anything that permanently ties us to what we're doing right now, and if we have the opportunity to pack up and move across the country, there's no absolute reason to have to stay here."

Frank Tomassi, D.B.A., chair of the Department of Management at Johnson & Wales University in Providence, R.I., says, "Employees will seek other job opportunities where they feel their talent is appreciated." Since the average American will change jobs 10 to 14 times before their 38th birthday, according to the U.S. Department of Labor, the onus is falling on employers to both attract and retain high performers, or risk millions of dollars in lost training expenditures.

With a belief in their own self-worth, value and ability to succeed — and with a preference for self-fulfillment and demands for a healthier life-work balance — how will this generation impact America's competitiveness in the global market?

Compared with other industrialized nations, standardized international tests indicate that U.S. teenage students generally do not compare well with students from other countries. In "Findings from the Condition of Education 2006," by the National Center for Education Statistics of the U.S. Department of Education, performance by U.S. teenage students in math and science skills is not keeping pace with their international peers.

Another indicator of competitive strength is efficiency and productivity. With productivity in China and other East Asian countries doubling in the past decade and accelerating faster than anywhere else, competition in the global economy is undoubtedly intensifying. However, the United States retains the highest annual productivity rate in the world — but only because "Workers in the U.S. are putting in more hours than anyone else in the industrialized world," says Lawrence Johnson, chief labor market economist with the International Labor Organization (ILO), in a recent interview with CNN.com.

When measured by output-per-hour; productivity rates are higher in the countries of Norway, Belgium, the Netherlands and France. In addition, long-term productivity gains are more pronounced in Western Europe and Japan than in the United States. Since workers in these countries also log considerably fewer hours than their American counterparts, an article this August from Economist.com concluded that increased productivity may be linked to shorter hours and more holidays — an as yet untested positive that Gen Y might eventually bring to the American workplace.

As for the productivity of this youngest generation of American workers, while research is scant, some initial indicators are positive. Reese says, "My agency conducted an audit whereby they took two people in different generations and monitored their output for a week. In the end, we found that the output was the same. Millennials are working hard; they're just doing it in a different way."

"Millennials are working hard; they're just doing it in a different way."

— MADHAVI REESE, PLANNING DIRECTOR, ASD&M ADVERTISING
Educating Beyond the Classroom

Cooking Up a Diet for a Healthier Life

Mark Allison has a compelling reason to learn and teach about cooking for a healthy diet — his son Matthew.

At 14 months old, Matthew was diagnosed with type 1 diabetes. To help keep his son’s condition under control, Allison, associate instructor for the College of Culinary Arts at Johnson & Wales’ Charlotte Campus, changed the way his family cooked and ate. He researched what ingredients to use to keep Matthew’s blood glucose level safe and at the same time, provide a healthier diet for himself, his wife and their two other sons.

Eating healthier, explained Allison, is important for everyone — especially in the United States, where the obesity problem is worse than any other country. “There are 400 million vegetarians in India, so a lot of their cuisine is healthy,” says Allison. “This type of cooking would help our obesity problem by cutting back on processed food and meats and having more vegetables cooked with herbs and flavorings.”

Allison offers some of the changes he made to his family’s diet as healthy tips for anyone to use: eat fish at least twice a week; cut down on fat; eat more protein items rather than carbohydrates that raise sugar levels; and eat brown bread — the sugar won’t absorb into your blood as quickly.

Allison started teaching a Chef’s Choice class, Diabetic Cookery, in October 2006 and now hopes to offer it every term.

Meeting of the Minds in France

Earlier this year, students from Johnson & Wales’ North Miami Campus and the Groupe Sup de Co La Rochelle in France were introduced, and exchanged anecdotes about their lifestyles and customs through a videotaped question and answer session. The exchange grew from a presentation by Leilani Baumanis, Ph.D., “Cultural Values and Understanding Diversities,” which she gave during the Conférence des Grandes Ecoles (Conference of the Grand School) at La Rochelle.

After comparing American culture to world cultures, and discussing the cultural makeup of Miami, Baumanis engaged La Rochelle students in answering questions from JWU students about food (Do you really eat cow brains?); the legal drinking age, transportation and more.

For both groups, seeing, hearing and sharing conversations was a personal and interactive way to learn about their respective lifestyles. When answering “How do you think Johnson & Wales students look?” one La Rochelle student said, “Very smart — the tie, the skirt for the girls — it’s not the same here, as you can see.”

For Baumanis, the opportunity to meet and learn from students and faculty from around the globe at the conference — Germany, Chile, Thailand — was an exciting endeavor.

“As an international business professor, I feel obligated to constantly learn something new about different places and cultures. If I don’t go somewhere and really live it, I feel I’m cheating my students of the precious experience of being a global person in a global community — even if it’s through my eyes,” said Baumanis.

Sharing Intelligence

Vincent Wincelowicz, Ph.D. brings real-life scenarios to the classrooms that no textbook could. His experience in law enforcement, terrorism and crime prevention give his criminal justice students an insider’s perspective.

Wincelowicz, department chair of the College of Business at Johnson & Wales’ Denver Campus, has served as chief of undercover operations for the FBI, worked with agencies that include the Federal Emergency Management Agency (FEMA), and the Homeland Security and Defense Education Consortium (HSDEC).

His national and international experience have a crucial effect on his role as a faculty member. “It’s of the utmost importance that students, faculty and staff share the concept that the problems we have are not germane to our small locality; that they are global and international issues,” says Wincelowicz.

Although he’s already been called on for his expertise after the Virginia Tech shootings, Wincelowicz says his work and studies in the area of school violence are an ongoing process.
History Takes Center Stage

Mari Dias, Ed.D., holds a reader’s theatre for maximum security male inmates; created a drama program for students in her hometown; started Johnson & Wales’ theatre program at the Providence Campus and is in a film that previewed this year at the Palm Beach International Film Festival.

Dias’ jump into the world of theatre began on her 40th birthday after making a list of things to do before she dies. Getting an audition was one, and she got an invitation for one right on her birthday. She snagged the lead role, and an avalanche of acting and theatre projects began, tumbling into the lives of many young people.

“My involvement in acting made me think that kids should have more opportunities for involvement in theatre,” says Dias, who teaches psychology and sociology in the John Hazen White School of Arts & Sciences. “I wanted to teach them ‘emotional intelligence’—the ability to manage one’s emotions — and I knew theatre would be the best way to accomplish that.”

JWU has a mentoring partnership with the Mary E. Fogarty Elementary School in Providence and its large minority population, many living at or below poverty level and struggling academically.

With that in mind, Dias directed and choreographed “Fogarty on Broadway,” a compilation of hits from 11 Broadway shows. While in rehearsal, the 68 students researched the historical settings of each musical. For “Miss Saigon” they studied the Vietnam War; for “The Sound of Music” it was the invasion of Austria by Germany.

Dias hopes to stage “Fogarty on Broadway” annually, bringing music to learning and history to song.

NORTH MIAMI

Joanne Leoni Ed.D., chair of the College of Business, was appointed by the Florida Department of Education’s Center for Information, Training and Evaluation Services to serve on a committee to update the curriculum for marketing in grades 6 – 12 for all public schools in Florida.

Patricia Wilson, Ph.D., a professor at the College of Culinary Arts, was named to the board of directors of the Bakehouse Art Complex, a nonprofit arts and education organization dedicated to attracting artists in South Florida and maintaining affordable workspaces for local artists.

CHARLOTTE

Instructor Tricia Childress is the food and wine writer and restaurant critic for Creative Loafing, an alternative newspaper. She also published 16 articles during the 2006 – 2007 winter term that included “They Eat Horses Don’t They” about the three foreign-owned slaughter-houses in the U.S. that export American horse meat.

Michael Stephens, Ph.D., associate professor of English for the School of Arts & Sciences presented “The Self-Identification of Irish Republicanism with the American Civil Rights Movement in Belfast Mural Art” at The Irish in the Atlantic World Conference at the College of Charleston, Charleston, S.C. this past February and March. Stephens also presented at the annual Southern Regional American Conference for Irish Studies: A Piece of the Irish Dream, held at Winthrop University last March.

DENVER

Bruce Ozga ‘92, dean of culinary education, was presented with American Culinary Federation’s Chef Educator of the Year award for the Southeast Region in April.

Alan Bergman, associate instructor, College of Culinary Arts, made an appearance on NBC’s “Weekend Today,” giving viewers the history of hamburgers and tips on delicious ways to cook them for Memorial Day.

PROVIDENCE

Maureen Pothier ‘05, ’07 MBA is the new president of Women Chefs & Restaurateurs, dedicated to the education and advancement of women in the restaurant industry and the only national organization of women who are owners or chefs at restaurants. Pothier, who co-chaired the group’s November 2006 conference, was owner and executive chef of Bluepoint Oyster Bar & Restaurant in Providence, R.I. with husband Paul R. Inveen from 1980 to 1997.

Geraldine Wagner, Ph.D., assistant professor, John Hazen White School of Arts & Sciences, has had her screenplay, “Marital Arts,” optioned by Grumpy Productions, the producers of the “Rush Hour” series of movies. The movie will hopefully star Jackie Chan.

Karen Silva Ed.D., sports, entertainment and event management department chair, was asked to be a member of the Rhode Island Geotourism Collaborative. Formed in response to a “geotourism charter” signed by the National Geographic Society and the state, the group will promote and work to preserve the natural and cultural heritage of Rhode Island. Silva represents Johnson & Wales, one of 18 private, public and nonprofit interests.
Everything Old Is New Again for JWU Sports

**A NEW LOOK**

Varsity athletics at Johnson & Wales are taking a giant step forward by taking a small step back.

Student-athletes at all campuses sported (no pun intended) a new look when they took to the field this fall with a new Wildcat logo and new uniforms in the traditional institution colors, blue, white and gold.

While the end of the red-and-gold era brought with it competitive success after success, a return to the original color scheme brings with it a consistency with the university brand — something institutional administrators hope will promote the instant identification of Johnson & Wales’ athletic program.

University Creative Services Group spearheaded the work that entailed updating both the logo and the color scheme. And while at first brush, such a decision seemed simple, consider the complexity of the move.

The effort was much greater than a simple change of uniform colors. Everything from apparel to wrestling mats was converted. In Providence, the 10-year-old Harborside Recreation Center received a complete facelift. The floor sports a cleaner, more dynamic look, featuring the new logo, which has a more dimensional, defined, and aggressive-looking Wildcat. Seats and walls of the gymnasiums were converted. The scoreboard was changed, and the championship banners have all been updated to reflect the new colors. Venerable Delaney Gym also received a coat of new colors.

**A NEW AGE**

While the infusion of “new” began in the fall, it’ll be tough to match or beat the success of the “old.” The retirement year of the red-and-gold coincides with the end of the “childhood years” of the 16-team National Collegiate Athletic Association (NCAA) program in Providence. As it enters its 13th year, Johnson & Wales has taken its rightful place as a competitive force among New England’s Division III schools. With conference championships in wrestling and golf this past season, the Wildcats have now won 32 titles in their first 12 NCAA seasons.

The opportunity to increase that magic number is quite possible, as the men’s and women’s soccer, women’s volleyball, and women’s tennis teams are among the favorites to capture Great Northeast Athletic Conference championships. The two soccer teams are the GNAC’s defending regular-season champs, while the Wildcat golf team will be ready to defend its conference crown on Oct. 26 and 27 at the conference’s newly-expanded two-day tournament.

Once winter roars into Providence, all eyes will be upon a Wildcat wrestling team that enjoyed its best-ever season last year (2006); a men’s basketball team that returns all five starters from last year’s successful season; a women’s basketball team that returned to respectability two years ago; and a hockey team that could be ready to challenge for its first-ever Eastern Collegiate Athletic Conference (ECAC) Northeast Conference crown.

**A NEW HORIZON**

In North Miami, it’s “the drive for five,” as the men’s golf team will seek its fifth consecutive top-five finish at the National Association of Intercollegiate Athletics (NAIA) National Championships later this year. Winners of the national title in 2005, the Wildcats finished fourth last year. JWU men’s golf team finished in fourth place at the NAIA National Champion-
JWU BASEBALL'S FIRST ALL AMERICAN

Alex Hurley '07 made his senior year a season of historical significance. The second-baseman from East Hartford, Conn. became the first baseball player in Johnson & Wales history to earn All-American honors. In fact, other than wrestling, where All-American honors are based on end-of-season position at the national tournament, Hurley became the first selected All-American of any kind in Johnson & Wales’ NCAA history.

Hurley was named second-team All-American by the American Baseball Coaches’ Assoc., and by D3Baseball.com. A two-time All-New England honoree, Hurley picked up his second Great Northeast Athletic Conference Player of the Year award after he hit .429 with a league-leading 11 home runs, 52 runs batted in, 56 runs scored, and 30 stolen bases. His Johnson & Wales seasonal and career records in virtually every offensive category double as GNAC records as well. Hurley spent his summer playing in Canada, where he led the Moncton, New Brunswick, Mets to a second-place league finish.

Daniels will try for a three-peat of his own — he’s led the entire NAIA in steals in each of the past two seasons. Daniels’ 4.8 steals per game, in fact, led all of college basketball last year.

Eleven new recruits will vie for playing time on Denver’s new-look women’s basketball team. Coach Clifton Durant’s team, like the women’s team in North Miami, will compete for the second time at the varsity level this year.

Let’s see, then: New programs, new colors, new logo, check. New achievements and new excitement can’t be very far behind.

Online > For more about teams and programs go to www.jwu.edu/athletics
“Many executives with whom I work are dominant individuals who are passionate about their craft and use their intensity to motivate others ... I help clients shift behaviors and perceptions so that they can become powerful and positive communicators.”

—JESSIKA FERM ’96, ’98 MAT

Jessika Ferm ’96, ’98 MAT — J. Ferm L.L.C. — has built a global business being candid with CEOs. As a consultant to senior executives, her teams offer services that evaluate management’s behaviors and suggest more productive alternatives. “The C-level team [senior executives] doesn’t always get honest feedback,” says Ferm, who opened her first office in Boston in 2002 under the name Coeur Coaching. “No frills, no fluff. We promise our clients to speak the truth as we see it.”

Executives come to her wanting to be more connected. “My work centers around maximizing leadership potential. Many executives with whom I work are dominant individuals who are passionate about their craft and use their intensity to motivate others,” says Ferm. “Sometimes, this passion is perceived as anger and intimidation, which can have disastrous results. I help clients shift behaviors and perceptions so that they can become powerful and positive communicators.”

The prevalence of the trait led Ferm, who opened a second office in 2005 in Columbus, Ohio, to author “Dealing With the Dominant Big Shots,” a how-to manual for communicating with controlling personalities. “We're not asking them to change. We're asking them to be themselves more effectively. Small changes can produce enormous results.”

Having come from a culture where words are not minced, Ferm, a native of Sweden, says she recognizes now she may have offended her American counterparts with her to-the-point manner. “There’s a knack to communicating directly without being blunt or rude.” In 2007 she changed the company name and opened an office in Göteborg to accommodate the many Swedish executives wanting to do business with more sensitive American competition, and to maintain a European presence.

Thanks to networking within the university, Ferm’s first client was the CEO of the Radisson Hotels Worldwide. His work led to consulting with Kempinski Hotels in Dubai, and then to Moevenpick Hotels in Switzerland and Germany. “Always network no matter how old you are,” she advises. She’s practicing as she preaches: “Work hard. Show up, follow up, follow through and above all, be courteous.”

Online > http://www.jferm.com

Equine Center Takes Reins at Dressage Show

In April, the Center for Equine Studies hosted the Intercollegiate Dressage Show. Twenty-four students comprising six four-student teams represented the University of New Hampshire, Harvard University and Johnson & Wales University. UNH finished first overall, Johnson & Wales’ Team B finished second overall and Team A finished third overall. JWU’s Lindsey Lechner finished second and Daryl Kinney on Wizard finished third in the First Level Division, and Michelle Matschke placed first in her Lower Training Division. JWU’s team also qualified for the Intercollegiate National Championships held at Centenary College in New Jersey. Students who qualified...
Finding Answers by Fingerprinting Prints

When Jennifer Hackett ’03 got into the field of criminal justice, she had no idea what to expect. To watch “CSI” she’d think crime investigations took an hour. Now as one of 32 fingerprint analysts in the Miami-Dade Police Department’s 24-hour operation, she knows better. “You don’t solve everything in a day,” she says recounting a recent routine registration fingerprinting that hit on a five-year-old cold case.

Hackett’s intent since childhood was to become a homicide detective. In crime lab classes at JWU’s North Miami Campus, he learned how to secure a crime scene, analyze evidence and the 10 to 15 points of identification in processing fingerprints. The fact that her professors “weren’t just professors; they were professors who worked in the field giving insight everyday,” added to her overall interest. A job posting for a fingerprint analyst charted her course.

After three years in the department and certification in FBI fingerprint classification, Hackett loves her work. Processing at least 80 prints in a day, she handles everything from identity verification and prisoners’ records to criminal cases and court testimonies. It’s never boring she says, though she’s still surprised by the volume of crime.

While she hopes to one day work crime scenes, with a husband and a 15-month-old daughter she finds her current role rewarding. “What I love is to find an answer to an unsolved thing,” she says.

Retired to Hard-Boiled Mysteries and Suspense

Paul Mcgoran's life is the stuff of pulp fiction but it took retirement and a writing challenge to bring a fascination with the genre to print.

A native of Pawtucket, R.I., Mcgoran '77 spent the Cold War years first as a laboratory technician and then a Russian interpreter for the U.S. Navy, intercepting radio traffic off Soviet fishing fleets. After leaving the military, he worked as director of product marketing for Blue Cross, later freelancing as a management consultant and cashing in as a day trader, until the market slumped.

Retirement beckoned. “In 2005, after a few years of late mornings and long vacations, I began to grow ambitious again.” He’d made fits and starts at fiction. “But at age 63, I wondered if the time for that was past,” he confesses.

Enter National Novel Writing Month (NaNoWri-Mo), an internet collaborative. Participants sign on to write a 50,000-word novel in 30 days.

Mcgoran, smitten in youth by the dark, seedy romance of film noir, met his metal. That November he completed a first attempt of his first novel “Porkpie,” a crime thriller. Since then he’s written a second novel, “A Tale of Two,” and completed two short stories and a novella, “The Breastplate of Faith and Love,” published with the Internet house Lulu. Set in San Francisco and Newport, it introduced his detective alter-ego, Stafford Boyle. “He’s an ex-navy guy like me, but younger, smarter and prettier,” says Mcgoran.

Globetrotting Grad Helps ‘Loser’ Win Big

Nutritionist Varun Shivdasani ’00 has criss-crossed the globe, infusing flavor into healthy cuisine. “Most nutritionists will get you where you want to be... my goal is to create balanced cuisine that allows you to maintain the lifestyle you want and enjoy rich flavors.”

His work has transported him from kitchens and labs in the U.S., to the Caribbean, Holland, England, France, Spain, Thailand, Vietnam, Hong Kong and the Maldives catering to famous athletes, Hollywood celebs, music icons and the king of Thailand. His most gratifying experience came recently in Amby Valley, India, where he and his fitness trainer wife, Danielle Bennet from England, joined a team of wellness experts to transform the lives of 16 contestants on the set of the blockbuster TV-hit “Biggest Loser Jeetega” (translated Biggest Loser Wins — the Indian version of the popular American series).

Shivdasani spent two months analyzing, modifying and creating 230 recipes, meticulously replacing fattening ingredients with healthy substitutes and training four chefs to create balanced yet tasty meals for the contestants. The set has a “table of temptation” that includes delectable desserts designed to test the willpower of the contestants. “I’m glad they didn’t give in,” says Shivdasani, “To treat them I created a 70-calorie chocolate soufflé.” The soufflé didn’t just win over the contestants, the director actually stopped tapering to say it was one of the best desserts he had tasted.

“Obesity is a worldwide issue. I was just happy to have played a role in helping these contestants achieve their goals... One contestant hadn’t been able to tie his shoe-laces for 15 years; others had a hard time walking. They are now running long distances.” The contestants leave armed with a fitness program, 250 recipes they can make in their own homes and a new lease on life. “They’re on their way to healthier lives and we’ve given them the tools to sustain that,” he says.

Online

> did you know?

JWU is the first in the nation to offer: a four-year culinary arts degree, a four-year baking and pastry degree and a bachelor’s degree in culinary nutrition (see pg. 42 on new Culinary Arts and Food Service Management degree).

JWU culinary students are required to pass a national food safety certification exam before graduating.

JWU received the 2007 Excellence in Education Award at the American Culinary Federation’s National Convention.

Varun Shivdasani ’00 poses on the set of “Biggest Loser Jeetega.”

A Byte of Apple Brings New Ways of Teaching

College of Culinary Arts (CCA) Instructor Rolando Robledo ’06 MAT, found himself this past February among scientific photographers, astronomers, computer scientists, a graphic designer and a museum exhibit director — immersed in a workshop at Apple Computer’s headquarters in Cupertino, Calif.

Through his research on using technology to more effectively teach, as part of his master’s degree at JWU’s School of Education, Robledo was invited to the two-day workshop to explore different ways of learning with artistic images and visual expressions.

The group was divided into smaller teams and Robledo’s was charged with making a slice of starch granule easier to see and manipulate with computer graphics, to better demonstrate how it swells and thickens a sauce.

As a result of the Apple workshop, Robledo has begun a project of videotaping students in various classes, and will make them available by podcast to other students who may require additional help in perfecting specific culinary techniques.
Iraq's First Celebrity Chef Comes to Campus

JWU hosted Iraq's celebrity chef, Khaldoon al-Khazaali, at the Providence Campus as part of a cultural exchange. The star chef of "Good Morning Iraq," presented a cooking demonstration for 200 JWU students and faculty who enjoyed his re interpretations of Middle Eastern cuisine. All translation and assistance throughout al-Khazaali's visit was provided by graduate student, Badr Fayez '05, of Saudi Arabia, who also holds a bachelor's degree in culinary arts. This was the chef's first visit to the U.S., and first time cooking for an in-studio audience, rather than a TV camera. His visit was covered by USA Today, The Chronicle of Higher Education, The International Herald Tribune, 43 Associated Press newspapers and local newspapers, TV and radio stations.


ME TALENTS HIT PRIMETIME

Culinary stars have been sizzling on TV. Here are some recent time sightings. At the top of the list is "Rock" Rahman Harper, winner of season three of the FOX show, "Hell's Kitchen." He won a quarter of a million dollars in salary to be head chef of a new Italian grill at the Green Valley Ranch Resort and Spa in Las Vegas.

Dar Boucher '96 ("Iron Chef America," Season 4, Food Network USA)

Tom Fernandez ("Top Chef," Season 2, Bravo TV)

Trt Leibfried '93 ("Hell's Kitchen" Sous Chef, FOX TV)

La Tomick-Olson '95 ("Sugar," Food Network Canada)

P Talbot ("Top Chef," Season 2, Bravo TV)

MIXED GRAIN SALAD WITH SEARED SEA SCALLOPS, MISO SAUCE AND SESAME BOK CHOY

by Eric Stein '05, MS RD

Chef Stein owns Enlightened Flavors LLC, a food and nutrition consulting company. He provides menu and recipe design services to restaurants and resorts, personal chef and nutrition consulting services, and national nutrition education demos and healthy cooking techniques.

The following recipe is gluten free as quinoa is a gluten-free grain.

INGREDIENTS:

**Mixed Grain Salad:**
- 2 cups multi-grain blend, rinsed
- ½ cup organic quinoa, rinsed
- 4½ cups water
- 2 teaspoons sea salt
- ½ cup carrot, washed, peeled, and cut julienne, blanched
- ½ cup green onions, sliced
- ½ ripe avocado, diced
- 1 tablespoon brown rice vinegar
- 1 teaspoon toasted sesame oil

**Miso Sauce:**
- 3 tablespoons brown rice vinegar
- 4 tablespoons mirin
- 2 tablespoons tahini
- 3 tablespoons shiro miso
- 2 teaspoons fresh lemon juice
- 1 teaspoon Sambal chile sauce

**Sesame Bok Choy:**
- 2 baby bok choy, cut in half
- 1 cup water
- 2 teaspoons toasted sesame seeds

**Seared Sea Scallops:**
- 2 tablespoons canola oil
- 12 large sea scallops

PREPARATION:

**For the Grain Salad:**
- Place the rice blend, quinoa, water, and salt in a medium sized saucepan and mix thoroughly.
- Place the saucepan over high heat until the water begins to boil; stir the rice; cover the pan.
- Turn the heat to low and allow rice to simmer for 40 minutes.
- Remove pan from heat and allow to rest for 5 minutes.
- Mix the vegetables and remaining ingredients into the cooked grains and set aside.

**For the Miso Sauce:**
- Combine all ingredients in a small saucepan and bring to boil while stirring constantly.
- Remove from heat and set aside.

**For the Sesame Bok Choy:**
- Bring water to boil in a medium saucepan with lid.
- Add bok choy, cover, and steam for 3 minutes.
- Drain water from pan and toss bok choy with sesame seeds.

**For the Seared Scallops:**
- Heat a large non stick skillet over high heat. Add canola oil and swirl around the pan.
- Add scallops to hot pan and sear for about 90 seconds on each side.
- Remove from pan and toss with miso sauce.
- Plate immediately.

**To Assemble Dish:**
- Mold 2/3 cup of Mixed Grain Salad on the plate. Top with Sesame Bok Choy.
- Spoon 1 tablespoon of Miso Sauce on plate and top with 3 Seared Scallops.

Chef's Note: When buying miso for this dish, make sure to buy a brand that does not handle gluten containing products such as barley miso or soy sauce.

Nutritional Content:
- 4 servings: 500 calories per serving: 12g total fat; 1.5g saturated fat; 15mg cholesterol; 600mg sodium; 72g total carbohydrate; 8g dietary fiber; 6g sugars; 22g protein
Welcoming the Luxury of Personal Design

“The world fascinates me,” says Anthony C. Shishler. “To be a great hotelier one has to understand and experience hospitality in as many regions and cultures in the world.”

Shishler, a certified hotel trainer, is general manager of the boutique, all-suite hotel, Kemang Icon by Alila (Alila Hotels and Resorts) in South Jakarta. At 31, the native of South Africa has worked for 12 years in hospitality in Johannesburg, S. A. at the Intercontinental Sandton Sun. Past posts included Carnival Cruise Lines in Miami, the famous Burj Al Arab in the United Arab Emirates and Eilat, Israel.

A self-described workaholic and perfectionist, he is a “people’s person who loves to connect and network” and attributes his success to maintaining an objective but compassionate point of view.

In February Shishler assumed his current role, heading promotions, sales and marketing efforts for the luxury property. Working at Alila, Shishler sees the evolving model of boutique properties coming into its own.

“The boutique hotel business has been around ... just never referred to as an independent model,” he notes.

Defined by how a hotel presents lifestyle, boutique hotels pull away from the pack by offering personal design to individuals of enormous wealth and the business traveler looking for a new experience that suits their travel needs. “The idea is to push the envelope. People will pay for quality and experience. The balance is to make sure that you can provide both the personal touch and the WOW experience.”

From his Asian vantage, Shishler predicts what’s ahead for the trade: the merge of the resort experience into a business traveler market; enhanced designed service and customized lifestyle experiences; and tailored “smart and eco-friendly” travel experiences.

One constant trend? “The industry is changing daily, so I advise graduates to never be afraid, stay focused on the customer, and understand the world they intend to adventure in.”
Spotlight Shines on SEE Grad

In August, Angel Montez '06 was named 2007 Marketing Professional of the Year at the Event Solutions Spotlight Awards, the most prestigious awards given in the events industry.

"I'm very excited and honored about winning this award, especially since the winners are chosen by their peers, and my fellow finalists hail from California and New York — both major cities in the event industry," says Montez, marketing manager at Décor 'N More in Denver.

Montez, a hospitality graduate of the Denver Campus, began working for Décor 'N More as an intern in her senior year, and became a full-time employee by May. She met the owner of the company through an industry association. "When I was a student I heard a lot from faculty and staff about the importance of networking," Montez says. "In my junior year I joined the Denver chapter of the International Special Events Society as a student member."

The Spotlight Award is presented to marketing professionals working for corporations which use events effectively to promote or market the company's goals. The ceremony, held in Miami Beach, Fla., was attended by more than 500 industry professionals. Recipients will be recognized in the December issue of Event Solutions magazine, a monthly trade publication covering the events, meetings and incentives industry.

He then shared his "10-point drill on the things that are really important" — the things he encourages people to bring to work everyday:

1. Use common sense.
2. Have a high degree of personal integrity in everything you do.
3. Be curious and inquisitive.
4. Find a mentor.
5. Know that mistakes are okay.
6. Have a sense of humor and the ability to laugh at yourself.
7. Be nurturing.
8. Be engaged with your company, community, family, friends and alma mater.
9. Perfect your writing skills.
10. Read every day whether it's a national or local newspaper, a Web site or a podcast.

As an industry, food service is second only to the federal government in size."

—ALAN GOULD

Honor Miss Tips to the Top

In May Alan Gould '07 Hon., publisher of Nation's Restaurant News, joined 12 other distinguished captains of industry as honorary degree recipients at Commencement ceremonies across all four JWU campuses.

"Why am I so eager to extend a warm welcome to you?" Gould asked, congratulating the graduates of the Providence Campus' College of Culinary Arts and The Hospitality College. "Because the food service industry is the largest single industry in the U.S. — larger than the aerospace industry, the computer industry, the pharmaceutical industry. The food service industry is a $540 billion Goliath that employs 12-and-a-half million people. It's the largest employer of teens, of minorities and of seniors.

As an industry, food service is second only to the federal government in size."

TOP TRENDS FROM THE TRAVEL INDUSTRY OF AMERICA

(Source: Travel Industry Association of America)

- Travel is the largest service export sector in the U.S. When compared with the top merchandise trade categories, it ranks as the fourth largest export for the country (U.S. Department of Commerce, Office of Travel & Tourism Industries).
- The U.S. ranks as the top country for international travel spending. The top markets for international spending are Japan ($131 billion), the U.K. ($127 billion), Canada ($104 billion), Mexico ($76 billion) and Germany ($47 billion).
- Cultural and heritage tourism is one of the fastest growing segments of the travel industry.
- The average overseas cultural and heritage tourism traveler visits the country for over 19 nights compared to 16 nights for all overseas travelers.
- International visitors make up about 10 percent of guest bookings with most coming from England and Germany.
Manifesting an Entrepreneurial Dream

Kyle Poulion '07 wanted his own company long before attending JWU, and the idea for his entrepreneurial venture began to seriously brew a few months before he graduated. Choosing a name for the design and programming start-up he began with his brother, Chad, was the easy part. The pineal gland is the dream center of the brain. The name Pineal Media, Poulion believes, will help fulfill his dream for a successful business. Just three months after graduating, Poulion's venture is up and running. Pineal Media's Web site portfolio showcases Web works, graphics, prints and videos he's providing for a myriad of clients. "The challenge with a start-up is getting your name out there, and the lack of solid industry experience usually turns people away until they see our portfolio."

But there are also advantages, Poulion adds. "Seeing a business grow from a seed into a garden — it brings a major sense of accomplishment."

There is also space where dreams can run wild. "One of the coolest projects we've done is a 'Noise-O-Meter' video animation for the Portland Pirates AHL hockey team, as it reaches the audience through an unconventional medium with the overhead jumbo screen."

Online > To learn more, visit www.pinealmedia.com

Inaugural Robotics Team Takes Silver in Professional Competition

A Johnson & Wales' student team won second place and an award for the "most unique and robust design" at a robotics competition sponsored by the International Electrical and Electronic Engineers held in Rhode Island. The students competed against teams that included professional mechanical engineers.

In September 2007, JWU became the first school in New England to incorporate the subject of robotics — usually reserved for graduate-level college work — into an associate degree program. Integrating science and math, robotics is used as a tool for introducing students to the underlying concepts of engineering. Frank Tweedie, dean of the School of Technology says, "The program provides skills for immediate employment, since local industries need people who can understand the interface between the mechanical side and the electronics side" of their automation systems. The program's orientation includes an experiential component, where students are required to compete at the local, regional and national level.

STUDENTS AID GALACTIC RESEARCH WITH VIRTUAL BLAST

BLAST (Balloon-borne Large-Aperture Sub-millimeter Telescope) is a scientific balooning project dedicated to understanding the origin of the universe. Last December, BLAST flew from a long-duration balloon over Antarctica. By providing the first sensitive, large-area sub-millimeter surveys at these wavelengths, BLAST will address some of the most important cosmological and galactic questions about the formation and evolution of stars, galaxies and clusters.

Virtual BLAST brought a detailed recreation of the gondola and telescope to Internet virtual community Second Life. Virtual BLAST was created by students Bjorn Minde, Chris Hempel, Kyle Poulion, and Eric Ferreira, and faculty member Hilary Mason, in cooperation with BLAST scientists from Brown University and the University of Pennsylvania. The virtual balloon visited several educational and scientific projects in Second Life. The JWU BLAST crew handed out scientific ballooning goodies and spread the word about balloon-borne scientific achievements, then hosted a talk by Matthew Truch, Ph.D., one of the BLAST scientists.

Inspiring Hope in a Battle-Scarred Land

His students have experienced war and violence costing them family, friends and a way of life that was "peaceful and beautiful," said Jason T. Phillips '06 MBA.

An officer in the U.S. Navy for 12 years, Phillips received orders in fall 2006 for a one-year tour of duty in Afghanistan. He was just finishing his Ed.D. dissertation in educational leadership at JWU. That degree helped secure the position of senior academic advisor of Afghanistan's Senior Command and Staff Course. With 16 senior Afghan officers as students, the program focuses on strategic leadership, international relations and developing sustainable strategies that "can break the cycle of violence this country has endured for 30 years," said Phillips.

The work is paramount to Phillips. "In this program we study the strategic importance of international interconnectedness. What affects one country does indeed affect the security, well-being and development of other countries." So he works intently, alongside ambassadors, professors, and others on initiatives including a Web-based mentoring program between Afghan students and institutions from more affluent countries.

He is also organizing an event for Afghani college students to create kites — outlawed during the Taliban reign — to give to local school children with donated clothes and toys. "Such an event can inspire hope, optimism and creativity," writes Phillips to one of many contacts he is courting for educational partnerships.

His deepest motivation is the Afghan people themselves. "I see children walking ... holding hands ... as if everyone, from the older, battle-hardened combat veterans to the youngest children hold hands to encourage each other ... as if to say 'We have been through a lot ... but hold on. We are still here. There is still hope.'"

MAKING GLOBAL CONNECTIONS

Hicham Driouech '03 MBA stopped in Providence, on holiday from his home in Morocco. "Our way of going on vacation is you don't go to the office and you check your e-mails everywhere." As director for Nokia mobile marketing services for north and west Africa, he oversees operations and stages events in 22 countries and five languages.

Equipped with a two-by-six-inch Nokia E90 Communicator with all the capabilities of a laptop, and a passport renewed annually to make space, Driouech checks in, one country a week, on his teams pitching to retail outlets in countries throughout the Middle East and Northern Africa.

The Finland-based mobile pioneer was an easy fit for the Casablanca native who came to Johnson & Wales to study marketing. He credits the international diversity of the campus for opening lines of awareness. "Working with people with different nationalities, people with different backgrounds — being more open to the cultures and the differences — it was a good start."

The challenge of working on a rapidly evolving globe is staying connected, he says, noting it's not just about technology. "You need to know about different people, others ways of life, their customs, their languages."

For those who'd care to connect, he's in Canada and the U.S. every three or four months, and e-mail is always as close as his pocket.

Online > hdriouech@hotmail.com
Should Students Be Paid to Perform?

To combat inequality in public schools, New York City educators, led by Harvard University economist, Roland G. Fryer, will pay students for such positive behaviors as showing up for class and performing well on tests. Cash incentives will also be offered to parents for such tasks as keeping a full-time job. Students in the Alan Shawn Feinstein Graduate School School of Education were asked to offer opposing perspectives on the issue of payment for performance.

FOR

I commend Roland Fryer for implementing a revolutionary idea in the New York City school system. His plan will be beneficial to students and teachers. Similar reward systems have been used throughout the country and proven successful from Chicago to Dallas.

The idea of giving money for good grades, attendance, and high standardized test scores is nothing more than a merit-based scholarship. Such scholarships have been given for hundreds of years to students planning to attend college. Money offers hope to young students, creates opportunities, and fosters an environment similar to the adult world.

Too often teachers prepare students to become teachers: Teachers teach what they know. This plan prepares students for a competitive business world which offers incentives for exemplary performance. If extrinsic rewards motivate employees to become better professionals, then both the business and the employee have succeeded. If monetary rewards in school help students think, attend, engage, and become better students, then the rewards are successful motivators.

An educator needs to model rewarding and successful experiences. Psychologist Lev Vygotsky might argue that extrinsic rewards can be used as tools to scaffold feelings of success until students are capable of feeling success intrinsically. Rewards bring a sense of pride, honor and accomplishment. That extrinsic reward ultimately conjures emotions of intrinsic content.

Monetary rewards in the schools are worth implementing. They motivate students to learn, create a microcosm of the business world in the classroom, develop intrinsic motivation, and reward academic achievement.

AGAINST

The solution to the deepening education woes of New York doesn’t lie in placing money into the hands of children who have yet to understand and experience financial responsibility. Instead the government should be exploring new ways to improve their educational system.

With the growing number of jobs that require some form of college degree, students who live in the impoverished areas are at a major disadvantage when competing with their middle class cohorts. Having an education equal to that of someone living in a community where the residents are above the poverty level is the key. With the proper educational foundation during crucial years of school, students increase their chances of continuing to college and expand their career options.

The money that New York officials are proposing to give students should be redirected into their education fund to improve the conditions of their schools. By no means should this approach involve placing money into the hands of children. What happens when these students feel as though they have earned enough money and they don’t need to go to school for monetary gains anymore? The same that has occurred over the years: They will drop out, only perpetuating the cycle.

The solution lies in the hands of the United States government, which needs to take a more proactive approach. The key is to get students involved by having them become active participants in their education. Students have to want to learn; they must have the desire and willingness to know more. Students must have a commitment to their education and their future; otherwise, all attempts to make them learn fail.
Kenyan Artifacts Lend ‘On Safari’ History

Among the more than a half million artifacts housed in Johnson & Wales’ Culinary Arts Museum in Providence are wooden bowls and vessels hand-carved by the Turkana people, Kenya’s third-largest tribe. The portability of the food-related pieces reflects their lifestyle.

The hollow cylinder, right, with leather base, lid and strap was used for carrying and storing milk. The shallow oval serving and storage bowl, below right, has the head of a sheep on one side and an antelope carved in deep relief for use as a handle on the other.

The carved wood, hollow pear-shaped vessel, left, holds liquid and is topped by a loose-fitting oval lid that doubles as a cup and was used for ceremonial purposes. It has a leather carrying-strap.

Donated by Brown University anthropologist Dwight Heath and his wife, Anna, these handmade 20th century rarities are part of an exhibition that originated at the Culinary Arts Museum in Providence. “On Safari,” now on view at the North Miami Campus, celebrates one of the most exotic forms of travel and tourism.

Research on the Turkana artifacts was conducted by Stella Kabugo, a Uganda native and graduate student assistant in the museum.

International graduate students Sree Modigapelli from Chennai, India; and Paola Messa from Milan, Italy; are also currently assisting at the museum.

The exhibit, “Counter Culture: The Diner in American Life” opened in September at the Charlotte Campus.

MUSEUM CALENDAR

OCT. 13-14: Weekend of Fire Event
NOV. 1: Opening of Exhibit: “Country Fair to Culinary Olympics”
DEC. 6: Opening of Exhibit: “Dripping with Color: The Art of the Fruit Crate Label”

Books by University Authors

Pat MacEnulty, assistant professor at JWU’s Charlotte Campus, had her fourth novel, “From May to December,” published by Serpent’s Trail Press. The story follows four women with very different lives whose paths come together in a Florida prison.

MacEnulty teaches at the School of Arts & Sciences and has taught creative writing classes at prisons, conferences and summer arts camps.

In “New England Soup Factory Cookbook,” Chef Marjorie Druker ’84, shares 130 of her favorite recipes, from Sweet Potato Corn Chowder to Raspberry Gazpacho, along with anecdotes and colorful photos. Co-authored by Clara Silverstein, the book was published by Thomas Nelson Publishers.

Druker, a resident of Newton, Mass., is executive chef and co-owner of the New England Soup Factory along with husband Paul Brophy, ’84 ’86.

“Strategic Communication: Persuasion at Work” by Lisa Sisco, Ph.D., associate professor, JWU’s Alan Feinstein Graduate School in Providence, R.I. gives practical information for improving communication skills in the workplace by using strategic concepts in e-mails, memos and other communication vehicles. MindEdge Press is the publisher.

Sisco, who teaches written and oral communications, holds a doctorate from the University of New Hampshire and bachelor’s and master’s degrees from Georgetown University.

By adding fun, flavorful ingredients to one basic vanilla cake recipe, Keri Fisher ’96 gives us formulas for 100 decadent desserts, from Milk Chocolate Mousse Cake to Root Beer Float Ice Cream Cake, in “One Cake, One Hundred Desserts,” published by William Morrow.

Fisher switched from baking to food writing in 2000 and has written for publications including Saveur, Gastronomica and Fine Cooking. She lives in Pennsylvania.

“American Diner Then and Now,” by Richard Gutman, takes us from the era of 19th century quick-lunch wagons to streamlined, stainless steel diners to the big family diner of today.

Richard J.S. Gutman is the director of the Culinary Arts Museum at JWU’s Providence Campus where he has curated a major diner exhibition. He is a leading expert on the history of diners and holds a B.A. from Cornell University.

If you are a JWU alumnus, faculty or staff member with a recently published book you’d like listed in Off the Shelf, forward information to jwmagazine@jwu.edu.
The twilight of shareholder value gives way to the dawn of stakeholder interest, as a shift in human consciousness changes the face of global business.

The Rise of Stakeholder Interest

An Integrated Business Paradigm Emerges On the Global Stage

BY GREGORY DISTEFANO AND ANN MOAN

When Colleen Barrett, Southwest Airlines president, spoke at Johnson & Wales University as a Distinguished Visiting Professor in May 2003, some were caught by surprise. Dressed in a floor-length, tee-shirt dress, her long blond hair pulled back in a ponytail, she appeared anything but one of Fortune’s most powerful women in business, a spot she has held for years running. Her message was even more unconventional: “People before profits.”

Describing her business as “a customer service that just happens to provide transportation,” Barrett named Southwest’s employees as its most important constituent, followed by passengers, and its shareholders last. “If we treat our employees well, give them an enjoyable — maybe even fun — and healthy environment in which to work, treat them with respect, and empower them to make a difference, they might just share their inner happiness with passengers,” explained Barrett.

Declaring her distaste for the traditional suit-and-tie business dress code, Barrett described a company that takes pride in creating a casual, friendly-family work environment. “We hire for character and train for skills,” she continued. Further strengthening the company’s workplace culture, Barrett detailed how Southwest became the first airline to offer employee profit-sharing — not because it was demanded, but because “it was the right thing to do.”

Considering the traditional, ends-justify-the-means type of American business obsession with maximizing shareholder value, Barrett’s message caught some by surprise. After all, since 1970, when Nobel Prize-winning economist Milton Friedman wrote, “There is one and only one social responsibility of business — to use its resources and engage in activities designed to increase its profits,” the power of the free-market has been idealized.
“If we treat our employees well, give them an enjoyable — maybe even fun — and healthy environment in which to work, treat them with respect, and empower them to make a difference, they might just share their inner happiness with passengers.”

— COLLEEN BARRETT, PRESIDENT, SOUTHWEST AIRLINES

Barrett’s unconventional mode, however, has bolstered profits as much as pride. For the past 15 years, Southwest has ranked number one in customer satisfaction among all U.S. airlines, and continued to record profits after Sept. 11. Although this financial performance was an anomaly in the airline business, Southwest’s approach to business was not. While American companies such as Costco, Starbucks and Google are embracing employee-centric practices — others on the global stage are incorporating an even more holistic paradigm that nurtures human potential and sustains the planet.

INNOVATIVE SOLUTIONS

A few months after Barrett’s presentation, Doris Magaysay Ho walked onstage half-way around the globe to accept an award as Ernest & Young’s “Entrepreneur of the Year Philippines 2004,” an impressive feat in a patriarchal business culture. Manila-based Ho, CEO of Magaysay Maritime Corp., presides over the largest maritime manning company in the Philippines, with 18,000 men and women trained to work in its own vessels and those of other shipping lines. Raised and educated in countries throughout the world, Ho has been able to integrate a myriad of cultures and business philosophies.

“Globalization has so far focused on the free movement of goods, of capital, and of knowledge but has ignored labor. One force that will push companies all over the world, including Asia, to be more responsive to employees’ needs and aspirations is labor mobility,” Ho said in a recent interview. “Thus, people have choices they never had before. This is ... challenging companies to improve employee retention with creative and meaningful practices.”

The need to find innovative, competitive business solutions and the paradigm shift away from strict, bottom-
line capitalism has also gained ground on Wall Street. Hazem Gamal ’90 is a vice president at Oppenheimer Funds in New York, one of the world’s largest financial services companies. “These days, more and more companies are paying attention to their core values, because everything else is changing so quickly,” he says. “Companies are now asking, ‘What are we all about? How should we treat our customers? What is our relationship to our community?’”

“Businesses and all kinds of institutions are all created for the ultimate purpose of taking care of human beings and having a good life,” Gamal adds. “We can’t forget that business is about taking care of one another.”

Through the services she provides for her employees, Doris Magsaysay Ho embodies this commitment. “There is undoubtedly more cognizance of the importance of employee care in inspiring buy-in to the corporate mission,” she explains. Her company has created family centers for workers so that seafarers can stay connected with their families, instituted Seafarers’ Savings and Educational Assistance programs, and built a guest house that provides lodging for sailors returning to their home provinces. “Whatever we do should encompass the greater good for all,” she says, “because if more people become prosperous, in the end it is also our interest being served.”

At Taj Hotels, it’s all about people. Raymond Bickson ’06 Hon. is the managing director and CEO of the Mumbai-based hotel chain, and presides over a rapidly expanding empire of 76 luxury hotels in 12 countries on five continents. Born and raised in Hawaii, he grew up with an intimate familiarity with Asian cultures and traditions, and to respect the diversity of far-flung cultures. “At Taj Hotels, our mission is to create a supportive community for the Taj family of employees, so that they can continually exceed the expectations of our guests,” says Bickson. “We value diversity of people, ideas and cultures, and want to ensure that our employees are passionate about excellence, embrace social responsibility and find joy at work every day.”

“Yes, technical skills are critical, and we have ongoing training programs to ensure that skills are at the highest levels,” he adds, “but the essence of sincere welcoming is fundamental to Taj Hotels’ hiring and retention efforts. Long term, inspired talent management is our most sustainable competitive advantage.”

**A NEW MODEL**

The focus on empowering employees is a relatively recent trend. In 1973, a report generated by a task force commissioned by Pres. Richard Nixon’s Secretary of Health, Education and Welfare, entitled “Work in America,” portrayed a dismal picture of the American workplace. Most Americans were unhappy in their jobs. Wages and productivity were declining. The top-down, heavy-handed managerial structure that moved companies in the Industrial Age was becoming outdated. Workers had learned how integrally important it was to have a sense of purpose in creating job satisfaction.

In seeking ways to reinvigorate employees and workplace culture, American businesses — becoming more global themselves — began looking overseas for inspiration. Modeling from European competitors, U.S. front-running companies refocused on quality-of-life and employee-involvement. And from the East, American companies adopted concepts that embrace stakeholder versus shareholder interests, hospitality as an art form rather than a technical service, holistic business strategies, social responsibility and respect for cultural differences.

No other consultant or author leveraged these workplace changes better than Tom Peters, whose revolutionizing “In Search of Excellence” in 1982 became one
The 3 Facets of Stakeholder Interest:

**MODES OF EMPLOYEE EMPOWERMENT:**
- Meritocracy and bottom-up incentives
- Decentralized decision-making
- Flattened hierarchical structures
- Collaborative environments to replicate and spread ideas
- Project ownership
- Quality of work-life programs
- Profit-sharing and instilling a sense of ownership

**HOSPITALITY-DRIVEN BUSINESS PRACTICE AND SERVICE:**
- Anticipate and deliver customer needs before being requested
- Listen and respond; service as a two-way conversation
- Embrace diversity; understand nuances of foreign cultures
- Hire for personality and train for skills

**CORPORATE MISSION THAT ALL STAKEHOLDERS CAN EMBRACE:**
- Equal consideration for employees, customers, and investors
- Corporate responsibility, environmental sensitivity and sustainability
- Support and care for the communities in which a business operates

...of the all-time best-selling business bibles. In a follow-up book with Nancy Austin in 1985, titled “A Passion for Excellence,” the authors championed an innovative, customer and people-oriented spirit — spreading these ideas further.

With the growing prominence of international business, there eventually came more globally conscious perspectives. Different voices — while less audible — were offering alternative views. In the preface to a 1984 collection of readings titled “Transforming Work,” John Adams set the context in which global business operates — a context that still resonates today. He outlines such issues as exploding populations and radical climate change, an alarming reduction of the world’s forests and an intensifying competition for the world’s natural resources. From this perspective, Adam wrote: “The organizations of the world, whether or not they are direct contributors to the problems such as these, will have to be part of the solution. The predominant mode of operating, focusing primarily on profit and return on investment, will have to give way to more global purposes if we are to survive.”

As a more all-embracing, trans-capitalist consciousness evolved, even unlikely free-market proponents began to take a stand. In an article titled “The Capitalist Threat” from the February, 1997 issue of *Atlantic Monthly*, billionaire financier George Soros had this to say: “Although I have made a fortune in the financial markets, I now fear that the untrammeled intensification of laissez-faire capitalism and the spread of market values into all areas of life is endangering our open and democratic society.” Clearly, a new consciousness was emerging on the global stage, challenging international entities to find more sustainable business models.

**ALL ABOUT PEOPLE**

Ho Kwon Ping, founder and chairman of Banyan Tree Holdings, has strung a necklace of luxury spas and resorts around the world, and was recently named by *Forbes* as among the 40 richest men in Singapore. In 1984, he and his wife purchased an abandoned tin mine along a stretch of pristine beach in Phuket, Thailand, in order to develop a luxury hotel. “My wife and I were neither hoteliers nor businesspeople; she was an academic and I was a journalist. Our interests were in how Third World societies could develop on a balanced and sustainable basis,” Ho Kwon Ping said.

It’s all about people and relationships, according to Ho Kwon Ping. “Managers must build ties of loyalty between them and their staff, and between managers and customers, and finally to close the loop, between staff and customers,” he said in *Hospitality News*.

Asked about implications of globalization, Ho Kwon Ping gets right to the point. “In the United States, the shareholder rather than the customer has been king for far too long. Under the mantra of maximizing shareholder value, companies and CEOs destroyed the fabric of what makes a successful company — and that is the thread which makes up the tapestry of stakeholders,” he says. “The concept of optimizing stakeholder interests is a much more holistic approach,” Ho believes it is the wider stakeholders — employees and customers — who are affected by decisions the company makes.

Pushing the boundaries of employee empowerment, successful New York City restaurateur Danny Meyer has extended the concept to include an enlightened form of customer service. His Union Square Café, which opened in 1985, is still voted one of the city’s best restaurants by *New York Magazine*. Since then, he has opened eight other acclaimed eateries. In his book, “Setting the Table: The Transforming Power of Hospitality,” Meyer’s defines his own leadership style.
“I’ve learned how crucially important it is to put hospitality to work first for the people who work for me and subsequently for all the other people and stakeholders who are in any way affected by our business — our guests, community, suppliers and investors — in intentionally descending order.”

Meyer contends that we are moving into what he has coined “the hospitality economy.” “There will always be someone who can do what you do as well as you do it. So it’s how you make people feel when they are using your product that makes the difference,” Meyer told an audience at Food and Wine magazine’s Classic in Aspen in June. Like Southwest Airlines, Meyer also hires for personality. “Service is a one-way conversation: You decide on the standards of service and you deliver them. Hospitality, on the other hand, requires interaction: You listen to what the customer has to say and adjust to meet their needs,” he further explained.

Bickson reports a similar, longstanding tradition at Taj Hotels. “I love the concept of the hospitality economy,” he says. “In fact, Eastern cultures have embraced this concept for centuries. Traditionally, Western cultures focus on defining and delivering a service, a technical skill, while Eastern cultures understand that the art of hospitality is about creating positive, memorable experiences for guests.”

“In the U.S., the shareholder rather than the customer has been king for far too long. The concept of optimizing stakeholder interests is a much more holistic approach.”

— HO KWON PING, ASIAN ENTREPRENEUR

Scott Davis ’80, is the president of Flik International, a Westchester County, New York-based division of Compass Group (the world’s largest food service company with 400,000 employees in 90 countries). Flik provides high-end dining in executive, hotel, conference, and Fortune 500 corporate settings. Flik recognized the need for employees to go beyond the rudimentary “smile; be in uniform; look people in the eye” notion of service 15 to 20 years ago. Embracing Ritz Carlton’s award-winning model, Flik adopted the global hotelier’s slogan as well: “We are ladies and gentlemen, serving ladies and gentlemen.”

“In a service-based business, you end up with this group of people who feel subservient to the consumer, and we’re saying, ‘No, that’s not the way you should feel; that’s not the way we want you to feel.’” Davis notes. Employees are certified annually in a “platinum service” process for customer relationships that reinforces the belief among employees that they are essentially the business owners, empowered to make decisions on the spot. “A whole host of trainings go into place in fostering this ownership mentality.” Davis adds that it is also important, in a hospitality-driven economy, not to wait for the customer to tell you what they want. Whenever possible, he says, “anticipate their needs, and give them what they want before they know they want it.”
Beyond the Bottom Line

In addition to empowering employees and providing enlightened hospitality service, the notion of stakeholder interest as a more holistic, all-encompassing business doctrine includes a third element — creating and fostering a corporate mission that employees, customers and shareholders alike can embrace. And increasingly, that mission is integrating a socially responsible, sustainable component.

For Bickson and Taj Hotels, a more socially conscious approach to business comes naturally. “I have found that Eastern cultures’ approach to business is significantly influenced by thousands of years of deeply rooted spirituality and social responsibility,” he says. “Increasingly, it seems that international businesses are adopting Westernized business models, where success is measured by rate of growth, profitability, and return on investment.”

At the same time, however, incorporating Eastern-style holistic business strategies may give some companies an innovative global advantage that enables them to more readily adapt to specific market conditions. “For us at Taj Hotels that means we are eliminating trans fats from all of our kitchens worldwide, adding green initiatives on a country by country basis, and supporting grass-roots community outreach efforts in our home country of India,” Bickson says.

While some may question the financial ramifications of sustainability and social responsibility, Ho Kwon Ping, Bickson, and Doris Magsaysay Ho prove that it is not only economically viable, but advantageous in a new age of consumer-driven social consciousness. Besides, as Barrett asks, “How can you expect to become a leader of anything or anybody if you don’t have civic pride in your community?” And the result of this philosophy? In August, the Associated Press reported that Southwest is on pace to unseat American Airlines this year as the world’s biggest carrier, measured by passenger traffic. And who can argue with that?

“I have found that Eastern cultures’ approach to business is significantly influenced by thousands of years of deeply rooted spirituality and social responsibility.”

—Raymond Bickson ’06 Hon., CEO Taj Hotels

Raymond Bickson ’06 Hon. is managing director of Taj Hotels’ Rambagh Palace hotel in Rajasthan, India.
Planting Seeds and Harvesting Hope

Throughout the month of August, students and staff from the Alan Shawn Feinstein Community Service Center manned a booth at farmers’ markets around the state, accepting fresh produce donations from market patrons. Harvesting Hope, a new collaborative effort supported by Sodexo School Services, provides farmers and market patrons with an opportunity to contribute nutritious fresh fruits and vegetables to the diets of those in need, and to learn more about hunger and malnutrition in their community. The produce donations JWU receives at its Harvesting Hope booth are shared with children’s summer programs, soup kitchens, food pantries and other community food venues.

David Rocheleau ’02, left, Feinstein Community Service Center chef educator, offers a “thank you” packet of seeds to a farmer’s market patron contributing fresh vegetables to those in need.

Doing More Than ‘Simply Making Money’

For Grover Ainsworth ’97, ’04 M.S., the Peace Corps represented traveling the world, immersing himself in foreign cultures and making new friends. This became his plan when he was still a child in Mississippi, after reading a story about the corps in a local newspaper.

After completing work for his degrees in marketing at Johnson & Wales, and a five-year stint with the Army Medical Corps, he was ready. “I wanted to do more with my life than simply make money … I wanted to learn new perspectives, to share and gain knowledge … I wanted to feel I was making a positive difference in the world.” He’s now in the thick of doing all of that.

His Peace Corps assignment is assisting the Malindi Handicraft Cooperative Society in Malindi, Kenya, to expand and market itself. “They are the second largest producer in Kenya of hand-carved functional, decorative wood pieces,” says Ainsworth.

Putting his education to work, Ainsworth helps the society to enter new domestic and international markets. He’s also helping it gain Fair Trade Certification, produce a new Web site, introduce new marketing campaigns to position itself globally, and to use wood from sustainable forests. “We are working to be better stewards of the environment.”

Ainsworth also took on a side project. Using Procter & Gamble PUR water filtration systems, provided free to Peace Corps Kenya, he’s teaching residents how to turn their muddy water into clean, safe drinking water.

University Amasses Honors for Community Service

JWU has been recognized for its more than 78,000 hours of annual volunteer community service in a variety of ways:

- In 2006, all four campuses were named to the national President’s Higher Education Community Service Honor Roll for engagement in their communities.
- The Providence Campus was named:
  - One of “81 Great Schools with Outstanding Community Involvement” in the latest edition of the Princeton Review’s Colleges with a Conscience.
  - One of 11 Produce for Better Health Foundation National Excellence Awards recipients, for efforts to promote the benefits of healthy eating.
Hunger for Learning, Hunger for Life

Pioneering Dean Survived Auschwitz

BY MELINDA HILL

He trained as a cook because he never wanted to be hungry again. He was chosen to teach because of his love for education. Despite the atrocities in his life, he excelled at both.

Robert M. Nograd knows hunger better than anyone should have to. Born in Upirst, Hungary, he was only three when his father died and his mother passed him off to an orphanage. He was then given to peasants "not for love, but to work," Nograd recalls.

On his own, a student at 12, he worked before and after school at a carpentry shop to pay for food and a bed in some family's house. "And I survived," he sums it up.

On March 19, 1944 the Germans arrived and by May he and other Jews were forced into boxcars on a train — about 100 people in each car meant to hold eight horses — with no food or water. It was the beginning of a horrendous journey. Even today, Nograd cannot forget the fear of suffocation and the cries of the babies in the cars.

After a stop to work at a brick factory for a few days, a four-day journey to Auschwitz concentration camp ensued. On arrival the prisoners were lined up and separated — who would live and who would die; the weak ones taken to gas chambers. "I was between the lucky or unlucky — I don't know (even) today," says Nograd. The line up went on daily.

Food at Auschwitz was scarce — one loaf of bread for every six people; one large bowl of "dried vegetable soup" for every two people; served in a bowl also used as a chamber pot. "We were only kept alive to be sent to labor camps, but we didn't get enough food to survive or to be ready to work," says Nograd.

Nograd's next stop was a work camp in Bavaria, where prisoners worked 12-hour days and were fed somewhat better and larger amounts of food. Every 10 days they had sausage made from soy beans — "for us this was a holiday," Nograd said.

In March of 1945 Nograd and several others contracted typhus fever and were sent to a different camp to die. Not only did he survive, but he would soon leave his hunger behind.

On April 27, 1945, Americans arrived and liberated the prisoners. Nograd, still recuperating, was 15. Representatives from World ORT, an organization that works for the advancement of Jewish people through education, arrived and offered training in various professions.

"I chose to be trained as a cook for one reason — not to be hungry again in my life. Up to then, from a very early age, I was always hungry. The Hungarian villages, they are not like American farms that have plenty. We had very little to eat. And the two years when I was kicked out from the orphanage, I had to supply my own needs," says Nograd. "I grew up on the hard side of the road."

After training he apprenticed in the south of France for five months and then served in the Israeli Navy for five years before taking a cooking position with a passenger cruise line. He quickly worked his way up to chief cook. The company chose him to train other employees how to cook. His initial dislike for the profession quickly changed. "It took me time to understand the importance to prepare people for life and to give them the foundation on which to build their future. I fell in love with teaching."

Nograd's dedication benefited thousands of students. In 1979 he joined Johnson & Wales and became an invaluable faculty member. "He was one of the founding fathers of the College of Culinary Arts and brought curriculum to the culinary school," says Karl Guggermos '93, '02 MBA university dean of culinary education. "Robert is a consummate professional and a great mentor to me. I consider him a culinary statesman."

Not only did he serve at the Providence and North Miami campuses for more than 20 years, but Nograd was also instrumental in opening the former Charleston and Norfolk campuses as well as North Miami, retiring as dean emeritus in 1999. In 2006 the North Miami Campus unveiled its new Robert M. Nograd Center for Bachelor's Degree Studies kitchen and dining room.

He is now enjoying retirement in Tamarac, Fla., with his wife of 55 years, Ana, who also worked for JWU for 17 years at the Providence Campus. His daughter and two grandchildren live down the street. He still does some part-time work for JWU.

"I am only 77 ... When they need me they call me."

In 2004 University President John Yena, North Miami Campus President Donald McGregor, J.D. and University Provost Richard J. Kosh, Ph.D accompanied Nograd back to Auschwitz. "It helped Robert bring closure to a most challenging past. To experience what he has, and to rise above it all to become a true leader in his profession is a testimony to a man we all love and admire," says Kosh.

A Certified Master Chef, the young orphan and prisoner of war whose hunger filled him with determination, not only survived, but succeeded in a field where the food that once eluded him is abundant and embraced.
Dear Friends:

Johnson & Wales University cherishes its many connected communities. We’ve grown since 1914. Arguably, we’ve changed more in the last 30 years than in the preceding six decades. I joined JWU in 1974, and witnessed our phenomenal growth and expansion as a student, alumnus, faculty member and administrator. I treasure the many memories. But my recent visit to India, representing JWU on an official United States Department of State delegation visit, has left a lasting impression. Led by Under Secretary of State for Public Diplomacy and Public Affairs Karen P. Hughes, our purpose was to promote the quality, dynamism and diversity of American higher education, while underscoring our desire to expand educational partnerships in India.

I was selected because of JWU’s global orientation and commitment to career-focused education. Students who are serious about success are seeking the kind of educational experience we offer. This has translated into an impressive strength — the diversity of our student body. We serve approximately 16,000 students from all 50 states and 89 countries.

The visit reinforced for me the transformational power of education. To excel in today’s shrinking world we must deliberately broaden our horizons. JWU will continue to aggressively pursue all that positions us as a global institution, collaborating with world leaders in education, government and business to launch the next generation of globally competitive professionals. We will align with industry to ensure our graduates have the expertise to launch and advance in their careers; enrolling more international students, who add to the rich discussion and experience all our students enjoy and in fact, need to succeed. We will encourage our American students to learn languages and study and work abroad; and further support faculty and staff in foreign exchange programs and contract training opportunities.

My message to you is to study, teach or work abroad — even for a short period of time. It will broaden your perspective and change your life forever. Network with JWU’s more than 70,000 alumni who reside and work in 140 countries; and expand your own global experience. Share your experiences with us. Engage with JWU through our strategic plan. Connect and join us as we celebrate our dear institution.

University President John J. Bowen ’77

A documentary entitled "HERstory: The Founding Mothers of Johnson & Wales University" has been produced by Marian Gagnon, a professor in JWU’s School of Arts & Sciences. It will be available on DVD in the fall/winter of 2007.
We are on the move. Inherent in FOCUS 2011 are the ideals of raising the bar for ourselves. Past strategic plans have centered on growth. This one is about quality. This is a dynamic time in our history, and growth will be measured in the enhancement of quality across the board.”

— UNIVERSITY PRESIDENT JOHN J. BOWEN ’77

Johnson & Wales University’s strategic plan, FOCUS 2011, is taking our institution to the next level of accomplishment. It is a deliberate exercise in staying true to our roots, and ensures we take the necessary strides to remain proactive, competitive and relevant.

Our alumni play a critical role in FOCUS and JWU’s ongoing success. They serve as a vital connection to the broader world, both in supporting the experience and in educating the community about the value of a JWU education.

We want you to see where JWU is going and why. So, through 2011 we will dedicate pages in this magazine to illustrate “FOCUS in action” — stories and images that bring our strategic plan to life and demonstrate how FOCUS is strengthening the value of your JWU degree exponentially.

Online > www.jwu.edu/focus2011
STRENGTHENING THE STUDENT EXPERIENCE:

Academic and Student Life

The core of any university is its academic programs. Provost Designate Veera Sarawgi ’91 MS is working with Johnson & Wales University’s academic leaders to maintain excellence in all programs, nurture high-quality instruction, re-engineer experiential education, and ensure JWU remains current by pursuing new program development and cutting-edge delivery mechanisms that are mission-centric.

JWU will create an exciting learning community offering programs that are distinguished by their relevance, excellence and rigor as well as a high quality of instruction. Outside the classroom, student life will be characterized by opportunities for personal and intellectual growth.

A leader in career-focused education, JWU is justly proud of the quality and variety of its offerings. “Ongoing improvement-oriented program reviews are directing our attention to those programs which continue to be supported by industry, and provide students an appropriate return on investment as evidenced by career attainment and progression,” says Sarawgi. “The academic community is enthusiastic. Stronger, relevant programs attract the students we wish to serve. It means better retention, graduates with enhanced career opportunities, more successful alums.”

“Alumni and industry have already played a significant role in the decision to eliminate the associate degree (A.S.) programs in business and hospitality,” says Sarawgi. Research proves that students with bachelor’s degrees in these programs are better prepared to succeed in today’s competitive job market, and enjoy higher starting salaries, better career progression and higher levels of career persistence and satisfaction. This decision resulted in the redesign of curricula within the remaining bachelor’s degree programs in these areas, in effect in September 2008.

Eliminating the A.S. hospitality degree allowed for the development of a new and distinct four-year Culinary Arts and Food Service Management (CA-FSM) degree by the College of Culinary Arts and The Hospitality College. Launching in the 2008 – 2009 academic year, it is the first joint-degree program to be offered by JWU, and “reflective of a truly successful collaboration between these two colleges,” says Sarawgi. “Integrating the skills and knowledge of both fields will empower graduates to act in an interdisciplinary fashion.

“We will conduct an Alumni Career Progression Survey in late winter 2007, and are hoping for enthusiastic participation. Alumni input has propelled us in the direction of the CA-FASM degree program. I am confident their experiences and insights will allow us to blaze other trails as well.”

As every institution of higher education today, JWU is also focused on improving retention. “Our alumni know it is not simply a good classroom experience that makes for a good college experience. We want to learn what it is that made their experience at JWU a memorable one, so we can weave them into our campus-specific retention efforts,” Sarawgi says. JWU is dedicated to graduating students with the varied experiences that will allow them to flourish as strong citizens with productive careers.

The connection among the areas of FOCUS 2011 cannot be overstated. Robust academics and an engaged university community enable JWU to enroll and retain graduates who are serious about success. “Our alumni have a huge impact on our students,” concludes Sarawgi. “We need them to share their industry experiences and perspectives with us and with our students, engage our graduates in meaningful work experiences, stay in touch with faculty and share industry-relevant trends and developments.”
"Our students and their parents have entrusted us with their precious aspirations and goals — and we take that responsibility very seriously," said University President John J. Bowen ’77 at a campus presentation. In anticipation of FOCUS 2011, the Strategic Enrollment Team (SET) was formed. Marie Bernardo ’92, university registrar and executive director of student services explains, "SET’s work centers on two issues facing higher education: academic preparedness and cost of education. Through FOCUS, JWU is working to address these issues so our graduates are able to meet the ever-changing demands of industry." SET has already made tremendous headway, knowing that better retention and graduation rates will have profound fiscal and infrastructure consequences.

The university engaged Human Capital Research Corp., a privately held educational consultancy, to build upon years of research with analysis and statistical models that help identify the students who can succeed in JWU programs. Ken DiSaia ’87, ’92 MBA, vice president of enrollment management, is spearheading the effort to identify applicants likely to be successful at JWU. “We want our graduates to thrive. By enhancing our admissions selectivity, we will be giving all students the best possibility to succeed academically and professionally with our employer partners.”

In September 2006 JWU established new admissions standards for the Fall 2007 freshman class. “Improving selectivity benefits students by ensuring they are prepared for academic study and long-term success. This first step toward greater selectivity is not a matter of denying students the opportunity to earn a JWU degree … It is about ensuring the long-term success of our graduates,” says DiSaia. “It also enhances our image within the educational community, and increases the value of a JWU degree which benefits current students and alumni.”

“President Bowen traveled to India as part of a State Department delegation to promote American higher education. To remain a leader in 21st century higher education, JWU will continue to step-up our recruitment efforts abroad as well,” DiSaia says. The International Strategic Enrollment Team was established and is executing a plan for increasing and retaining international enrollment.

"By re-tooling existing recruitment strategies, leveraging new and appropriate technology, and diversifying marketing efforts, we are positioning JWU as the destination of choice for highly motivated and demonstrably capable students seeking career education," continues DiSaia. "Informed alumni are our best ambassadors, be it a referral, sharing their triumphs, or sharing the JWU story in their community, they can help bring in the next set of successful JWU graduates.”

Of course throughout higher education student debt has increased steadily over the past few years. "We have committed to a tuition structure that reallocates aid and is making JWU more affordable to the students we recruit," says Bernardo. The university continues to reduce overall student borrowing by increasing scholarship and grant aid. In 2007 the university provided more than $74 million in overall institutional aid. With the long-term intent of lowering student debt, JWU has also initiated a financial aid awarding model where eligible students will receive a need-based university grant each year of their two or four-year education. JWU has replaced university loans with grants, reducing the average debt upon graduation by 25 to 35 percent per student. "And we want to do more," says Bernardo. "By working with Advancement and Alumni Relations, we hope to identify other ways in which we can boost our scholarship funds, and give our students even greater opportunity."
Core to Johnson & Wales’ reputation is our long history of preparing students for meaningful careers through industry-relevant curriculum supported by a system for career management and work experience. As others imitate our model, it is incumbent upon us to set higher standards in career-focused education.

“FOCUS requires us to collaborate in different ways to improve career development opportunities for our students and graduates through stronger partnerships, particularly with academics and alumni relations. We want to hear from our alumni to ensure we’re current on employment trends, emerging markets and to understand what they benefited from when they were at JWU,” says Vice President of Career Development Donna J. Yena.

Enhancing experiential education (Ex Ed) programs at JWU is a major goal of FOCUS. Career Development (CDO) and Academics are working to ensure a quality Ex Ed opportunity is available for every student. In June 2007 an interim dean of experiential education was appointed who will “...fashion a framework to offer consistent and effective experiential education across all campuses and programs,” says Yena. “...And a new committee is generating academic policies, procedures and learning outcomes necessary to ensure the high-quality of experiential education at JWU.”

With the elimination of the associate degree programs in business and hospitality, CDO teams “continue connecting employers to students, aggressively recruiting employers that best meet the career interests of our graduates,” Yena notes. A newly formed University Employer Development team is working with faculty and campus CDO teams to target new business employers. “We are encouraged by our first year’s success,” says Yena. “Twenty-five new business employers participated in on-campus recruiting programs at all four campuses as a result of this new initiative.” Ameriprise, Amica, Cingular Wireless, Merck Pharmaceuticals are among these new employers.

In March, CDO and Alumni Relations enhanced the delivery of alumni career services with the launch of the Alumni Career Center — an online job search tool built specifically with alumni in mind.

JWU will prepare its students to launch and advance in professionally enviable and personally satisfying careers. JWU graduates will be aggressively sought after in the workplace.

(http://alumni.jwu.edu/careercenter.htm). “...This is the first phase of a larger initiative, and CDO will work with our alumni, guiding them through the online resources, encouraging their involvement with networking events and addressing feedback and needs,” says Sheri Ispir ’93, ’94 MS, director of career development, Providence Campus.

For almost 30 years, CDO has assisted graduates in the attainment of our 98 percent employment benchmark. As JWU challenges itself to go beyond its traditional 98 percent benchmark, work will begin in winter 2007 to measure alumni career progression. “Validating graduate success is an ultimate outcomes measure of higher education. Initial employment is not the measure of quality imperative in FOCUS 2011. Career progression is. JWU benefits from hearing from alumni. Their feedback helps strengthen our programs and career services,” says Yena.
STRENGTHENING THE FOUNDATION:

Resource Development

"None of what we have mapped out for FOCUS 2011 is possible if we don’t make the right investments in our employees, endowment, facilities and long-term financial stability," says Johnson & Wales University Executive Vice President Tom Dwyer, a key architect of the strategic plan. "Renewed advancement efforts, protecting and growing the endowment, developing infrastructures and enhancing human resource capabilities are some of the ways in which we are ensuring JWU continues to be the launch pad for success."

Mim Runey, senior vice president of institutional planning and chair of the FOCUS 2011 Steering Committee explains, "FOCUS 2011 encompasses initiatives at all levels of our institution. The Steering Committee ensures complementary efforts are aligned with the overall plan and that efforts receive adequate funding. More than $15 million has been contributed to date to support financial aid awarding, selectivity and recruitment, academic programming and risk management."

The investment is already paying dividends, but to fulfill its promise to every student of a high caliber experience, JWU cannot rely on tuition alone. Patricia McLaughlin, J.D., senior vice president of institutional advancement and her team are integrating efforts that will help improve infrastructure, scholarships and grow the endowment, allowing JWU to "continually enrich our ability to provide the resources necessary to ensure exemplary educational and experiential opportunities for our students and faculty," said McLaughlin.

This effort is multipronged and will happen through a diversified donor base and multifaceted advancement efforts at the campus and university levels. Additionally, "our Creative Services Group is raising the national image of JWU through integration and consistency of message, positioning and redesign," says McLaughlin. "The university’s Web site redesign is a high-priority project, and critical to accomplishing the goals of our strategic plan as our key communities rely on it for information and services." The design will ensure JWU a more dynamic presence in the online world, greater recognition of the institution and an opportunity to showcase JWU’s academic programs and alumni successes.

McLaughlin, who also oversees Alumni Relations says, "We want JWU alumni to reconnect. We’re hosting events, opportunities and programming to engage students, young and older alumni in a lifetime relationship with the university. As an alum, parent or friend, there are many ways one can help including financial support of the Alumni Council Scholarship Fund. Participating in fundraising events, serving as a diplomat and advocate for JWU in the communities where you live and work, and volunteering on an alumni committee are a handful of others."

"We hope that alumni hold dear the role that JWU has played in their lives," said University President Bowen to members of the Alumni Council in May. "We want you to lend the support that makes a great alma mater even greater, for yourselves and for all those who come behind you. There are countless ways to do that: Personal involvement and investment are almost always a by-product of a greater understanding of where the university is going."

JWU will continue to make a multifaceted investment in its structural, fiscal and human assets to support the achievement of FOCUS 2011.

Members of the current Alumni Council gather at the Yena Center.
Charlotte Campus Receives Major Scholarship from Coach's Low Country Brands

Joseph Crosby, known as “Coach Joe,” has made a five-year, $500,000 commitment to provide scholarships for students from South Carolina and Charlotte-Mecklenburg County to study at the Charlotte Campus of Johnson & Wales. He first became interested in Johnson & Wales when young employees at his restaurant, Crosby’s T-60 Grill* on Lake Hartwell, S.C., spoke of wanting a high quality culinary and hospitality education and often Johnson & Wales was their first choice.

When Crosby opened his first restaurant, Crosby’s T-60 Grill® in 2003, he had no inkling that Coach’s Low Country Boil Seasoning® would catapult him into the culinary industry. His company, Coach’s Low Country Brands™, now offers a growing line of products including barbecue sauce, marinades, pork rinds, peanuts, potato chips, brisket and Boston butt and is carried by major supermarkets, school systems and more than 1,000 restaurants. As the business grew, Crosby and his wife created the Joe and Kristina Crosby Educational Foundation to fund university and college scholarships as well as elementary education by helping teachers to buy supplies.

The value of education has always been important to Crosby, perhaps instilled in him through his mother, Kat Crosby, the first African American female superintendent of schools for the Charlotte-Mecklenburg School system. Crosby looks forward to providing “Coach’s Scholars” with $5,000 annually renewable scholarships to culinary and hospitality students in need.

Beginning in the fall of 2008, Coach’s Low Country Brands™ Scholarship Fund will help more than 40 culinary or hospitality students pay for their education. Of the scholarship gift Crosby says, “The first time we met with Joe Campos and Art Gallagher to pay for our first student’s tuition, we were proud to be ensuring our industry’s future with fresh-trained and educated talent.”

“His commitment and gift to our campus has provided us with an outstanding example of philanthropy in our region and will impact the lives of many of our students,” says Charlotte Campus President Art Gallagher of Crosby’s gift.
Colorado’s Largest Foundation Throws Support Behind FOCUS 2011

The Daniels Fund, Colorado’s largest foundation, recently awarded a $375,000 grant to the Denver Campus of Johnson & Wales University for one of FOCUS 2011’s four tenets: Strengthening Career Opportunities.

Pre-enrollment career awareness initiatives will be enhanced through high school presentations and career exploration; undergraduate activity through career management; and alumni career progression through on-line tools and alumni chapter development.

“Founder Bill Daniels believed in enhancing the potential of individuals,” said Denver Campus President Bette Matkowski. “With this unique program support, JWU is strengthened to help young people launch their professional success.”

North Miami Student Receives First Columbia Sussex Corp. Scholarship

Student Ashlee Ciliberti is the first recipient of the Columbia Sussex Scholarship Fund that provides a $7,500 scholarship each year to a deserving student. Columbia Sussex Corp. develops and manages more than 50 hotels and casinos in about 25 states. It has made a five-year, $37,500 commitment to fund scholarships for students in the culinary and hospitality colleges on any of the university’s campuses. Ciliberti is a sports/entertainment/events management student whose career goal is to become director of marketing for a National Basketball Association (NBA) team, and currently has a part-time position with the Miami Heat.

17th Annual Providence Golf Classic Raises Scholarship Dollars

More than 120 golfers participated in the 17th annual Providence Golf Classic held in June. Of the 32 foursomes which participated this year, 10 have been a part of the tournament since it began in 1990. More than $100,000 from the event will support scholarships for Providence Campus students.

Emeril Lagasse Golf Classic Surpasses $2 million

The 5th Annual Emeril Lagasse Golf Classic at Johnson & Wales University in August raised $418,000. After five years, the event has surpassed the $2 million mark. The Emeril Lagasse Endowed Scholarship Fund provides scholarship dollars to students studying within the College of Culinary Arts at all four campuses.

The event began with a Kick Off Dinner where 225 guests enjoyed a menu selected by Emeril while he officially awarded his $10,000 scholarships to four students. Selected from each of the campuses, the students will each complete an internship at one of Emeril’s restaurants. “This was one of the most outstanding JWU experiences I have had since graduating,” Brandi Morrell (Strashofer) ’97 said. “I was so happy to see the scholarship students interact with Emeril and the donors to the event. It continued to show how significant the scholarship dollars that these students receive are to completing their education.”

Day two of the event continued at the TPC-Boston Golf Course. Emeril Lagasse ’78, ’90 Hon., a Providence Campus graduate, was pleased to see increased participation by fellow alumni including Gene McGonigle ’89.

“Since I graduated from JWU, I have developed a growing pride in my alma mater. I feel our university has developed an uncompromising brand that has a real value in the workplace and now that I have the ability to give back through this outstanding event, I encourage other alumni to get more involved,” McGonigle said.

Lagasse concluded the event by saying, “I am proud to say I graduated from Johnson & Wales and I am dedicated to continuing to host this tournament in order to assist students in the College of Culinary Arts. I encourage my fellow alumni to find ways to give back to Johnson & Wales that are as meaningful to them as this event is to me.”

IRA Charitable Rollovers, Special Tax Benefits Expire December 31

For donors who are 70 1/2 or older, there is a small window of opportunity to benefit Johnson & Wales and reduce your tax liability. The Pension Protection Act of 2006 permits individu- als to roll over up to $100,000 from an IRA directly to a charity without recognizing the assets transferred as income, thus potentially reducing their gross income and tax liability. This provision is in effect only through Dec. 31, 2007.

In most cases, IRA rollover gifts will be a transfer from a regular or Roth IRA to a public charity for general purposes. However, it is possible to transfer an IRA to JWU for a particular scholarship fund.

Please contact Page Sciotto, University Advancement at (401) 598-2145 or page.sciotto@jwu.edu.
As One Chapter Ends, Another Begins

The May 2007 Commencement held at the university’s Charlotte Campus saw the last of the students to attend the Norfolk and Charleston campuses walk across the stage and accept their degrees, ending one chapter and beginning a new one. Even though the Charleston Campus, which opened in 1984, and the Norfolk Campus, which opened in 1986, are now closed, the memory and legacy of these campuses were foremost on everyone’s mind on this special occasion.

This year’s commencement also brought back former campus presidents Mim Runey from Charleston and Debra Gray from Norfolk. Each recalled special memories while assuring that the legacy of their campuses lives on in alumni. In its 22 years, the Charleston Campus graduated 6,604 students, Runey noted. “Each of these graduates has made significant contributions to their profession and our country’s economy.”

“As I look out upon the students of the final Norfolk class and the new Charlotte class, I see the promise of Johnson & Wales fulfilled, for it is in you that the aspirations of your family, your friends, and your faculty will be realized,” said Gray. “The successes of Norfolk and Charleston made Charlotte possible, and in Charlotte I see the potential of those two campuses realized.”

With the closing of the two campuses, many have wondered how the university plans to maintain its connection to those communities. As Alumni Relations develops chapters, Charleston and Norfolk will be on the top of the list. “Establishing and maintaining alumni chapters are a vital way to ensure that alumni continue to have the opportunity to be engaged in the development and continued growth of the institution,” says Vanessa Garcia, manager of alumni relations, Charlotte Campus. Over the next academic year, the alumni office will host and coordinate events within the Charleston and Norfolk regions to encourage local alumni to connect and interact.

The Charlotte Campus will be the connecting base for Charleston and Norfolk Campus alumni and is proud to carry on the traditions and legacies of the campuses. For more information or questions on how to become involved, contact Vanessa Garcia at 980-598-1201.

“The successes of Norfolk and Charleston made Charlotte possible, and in Charlotte I see the potential of those two campuses realized.”

—DEBRA GRAY, FORMER PRESIDENT NORFOLK CAMPUS
Alumni Relations Launches Chapter Development Initiative

As the Office of Alumni Relations and the Alumni Council align their plans with the university’s strategic plan, FOCUS 2011, major efforts will be made to revitalize existing alumni chapters around the country, and to launch new ones in metro areas with a high concentration of JWU alumni. Seventeen areas have been identified and staff will be working with alumni in each area over the next 12 to 15 months to launch their programs. These alumni chapters will be the cornerstone of the university’s alumni relations efforts.

“Alumni chapters are designed to keep alumni in contact with JWU and with each other,” says Michael Grossi ’95, ’99 MAT, ’01, former alumni council president and current president of the Metro Providence Chapter. “Chapters provide opportunities for socializing, networking and professional development, and a way for alumni to channel concern, opinion, and interest back to the university.”

As new chapters develop around the country, those already established have been hard at work. Chapters currently exist in New York City, Providence, Chicago, and Washington, while alumni staff have met with graduates in Orlando, Philadelphia, and Charlotte to begin programs.

For more on chapter development, contact the alumni manager in your region:

**OROESTEN REGION**

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Miranda Garcia
Manager of Alumni Relations
Southeast Region
91-598-1201, mgarcia@jwu.edu
Washington, D.C., Norfolk/Tidewater, Charlotte, Charleston, Atlanta

**SOUTHERN REGION**

Karen McGibbon ’00
Manager of Alumni Relations
Southern Region
305-892-5375, kmcgibbon@jwu.edu
Orlando/Tampa Bay, Miami-Dade, Ft. Lauderdale

**WESTERN REGION**

Andrei Gisetti
Manager of Alumni Relations
Western Region
303-256-9338, agisetti@jwu.edu
Denver, Dallas/Ft. Worth, Los Angeles, Las Vegas

**HARRISON CAMPUS**

Melanie Afi ‘94
Chair, Events Committee
Kerry Porter ‘96
Chair, Communications Committee
Rob Corliss ’88
Chair, Programs Committee
Matthew Cohen ’92
Chair, Clubs & Organizations Committee
John Bowen ’77
University President Trustee Representative
Patricia McLaughlin, J.D.
Sr. VP, of Institutional Advancement, University Representative

**ALUMNI COUNCIL**

2007–2008 Alumni Council Executive Committee
Jodi Huyler ’94
President
Walter Ellerman ’04
Vice President
Peter Cooper ’77
Past President
Melanie Afi ’94
Chair, Events Committee
Kerry Porter ’96
Chair, Communications Committee
Rob Corliss ’88
Chair, Programs Committee
Matthew Cohen ’92
Chair, Clubs & Organizations Committee
John Bowen ’77
University President Trustee Representative
Patricia McLaughlin, J.D.
Sr. VP, of Institutional Advancement, University Representative

**Alumni Council Representatives**
Xin (Lewis) Luo ’99 MBA
International Representative
Karriem Kanston ’98, ’00 MBA
Graduate School Representative
Christine Lewis ’92, ’94 MS
Providences Campus Representative
Clay Snyder ’93
Charleston Campus Representative
Shenise Foster ’05
Norfolk Campus Representative
Sandy Finkin ’01
North Miami Campus Representative
Joe Chioleria ’86
Charlotte Campus Representative
Suzanne Kissell ’91
Undergraduate Representative, The Hospitality College
Doug Ness ’84
Undergraduate Representative, School of Technology
Yanelle Powell ’05
Undergraduate Representative, College of Business
Don Schoffstall ’02
Undergraduate Representative, College of Culinary Arts

**SAA CHAPTERS TO FOSTER STUDENT INVOLVEMENT**

During the 2007 – 2008 academic year, chapters of the Student Alumni Association (SAA) will be launched at each of the JWU campuses. SAA is key to making students today, alumni tomorrow. Association activities can help build institutional pride, spirit and tradition, and educate students about philanthropy. The SAA will also connect students and alumni on the local and national levels, welcome alumni back to JWU and encourage them to stay invested and involved at the campus level. Current students will work directly with campus administration and network with alumni through campus and community events.

Online > http://alumni.jwu.edu/council.htm

Online > Contact information for existing chapters can be found on the alumni Web site at http://alumni.jwu.edu.

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Signing on for Posterity

Members of the university’s Alumni Council “leave their mark” on the signature wall outside the new Alumni Suite in The Yena Center (formerly University Hall) on the Providence Campus. The inscription on the wall reads “In honor of the worldwide network of Johnson & Wales University Alumni, who have made and continue to make this a strong and dynamic educational institution.” The suite was dedicated on Oct. 12, during the council’s fall meeting.

February

2 Homecoming Ball, North Miami Campus
4 – 8 Alumni Emerging Leaders Week, Providence Campus
6 Wildcat Wednesday, in conjunction with local alumni chapters
9 Admissions Open House, North Miami, Denver, and Charlotte Campuses
13 Business-to-Business Networking Session, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
15 Rhythm & Praise Gospel Concert, North Miami Campus
16 Admissions Open House, Providence Campus
20 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus (PM Session)

March

5 Wildcat Wednesday, in conjunction with local alumni chapters
8 Winterpark Alumni Ski Train Day Trip, Winter Park, Colo.
8 Admissions Open House, Denver Campus
10 – 13 Emerging Leadership Conference, Charlotte Campus
12 Business-to-Business Networking Session, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)

Online For more information on these and other upcoming events visit the events calendar at http://alumni.jwu.edu
Elliot Leadership Seminar
Kwadwo Moore '05, Compass Group, left, and Matt Reilly, right, Bellggers Enterprises, participated in a communications and diversity workshop at the Charlotte Campus in October 2006. The event sponsored by the Elliot Leadership Institute included valuable workshops that build sustainable leadership skills to advance careers and personal levels of success.

3rd Annual Alumni Ski Train
Alumni and students from the Student Alumni Association gathered from the Denver Campus for a trip on the Winter Park Ski Train with their families for a day of skiing on the slopes of the Rockies.

Emerging Leaders Return to Campus
In early May, the Office of Alumni Relations rolled out a new and very successful initiative — Alumni Emerging Leaders Week. Held at the Providence Campus, each day was dedicated to a specific college. Working in collaboration with faculty, the office invited 24 alumni from a variety of professions back to campus. Alumni visited classrooms and voiced opinions in panel discussions offering career tips and advice. Keynote sessions gave students a professional's perspective of the value of an education, whether in business, hospitality, culinary or technology, as well as an insider's views of the latest trends within their industries.

With the success of the week-long event, Providence Campus Alumni Relations plans to continue the tradition in the 2007-2008 academic year, and efforts are being made to bring the program to all JWU campuses.

4th Annual Alumni Relations Day
Alumni from the North Miami region served on a panel to educate the 2007 Senior Class at the North Miami Campus on what they'll encounter when searching for the right job. This one-on-one discussion gave perspective alumni key insight towards career success. The alumni professionals also hosted a mini-brand fair hiring students as well as a one-on-one for private advice and questions.

All Class Reunion
More than 200 alumni, faculty, and friends attended the All Class Reunion at the Providence Campus in early May. Alumni in attendance had the opportunity to sign and "leave their mark" on the outer wall of the suite (see opposite page above).
1938
WINIFRED JOHNSON PVD
East Providence, R.I.
Winifred Johnson is retired from Sears Roebuck.

1943
BEATRICE SPIRITO PVD
North Providence, R.I.
Beatrice retired in December of 1984 after 20 years of working for the Providence School Department.

1950
ANTHONY BRUNETTI PVD
Narragansett, R.I.
Anthony is director of Brunetti Realty Co. LLC in Narragansett.

IDA LIBERATI PVD
Cranston, R.I.
Ida was secretary for Handy & Harman for 35 years. She retired in 1987.

1954
DOLORES CORSETTI PVD
North Providence, R.I.
Dolores retired as office manager and receptionist from John Jay Corsetti D.D.S., in Providence.

1956
CHARLES NAZARIAN PVD
North Providence, R.I.
Charles was an industrial engineer for Federal Products Corp. He retired after 42 years in 1996.

1960
CECELIA MOSCA PVD
Johnston, R.I.
Cecelia is an administrative assistant for the Sisters of Mercy of the Northeast in Cumberland.

1962
JOYCE SCOTTO PVD
Warwick, R.I.
Joyce was a research secretary for the Department of Chemistry at State University of New York in Binghamton, N.Y. She retired after 15 years in 1993.

1966
MAUREEN GUILBAULT PVD
Pascoag, R.I.
Maureen is executive director for Burrillville Housing Authority in Harrisville.

1967
ERNEST MARTINELLI PVD
Warwick, R.I.
Ernest is wholesales sales manager at Atlantic Auto Center in Cranston.

1968
MADELINE RUGGIERI PVD
Cranston, R.I.
Madeleine is administrative assistant for Ruggieri Bros. Inc.

1969
GARY ROBICHAUD PVD
Coventry, R.I.
Gary is a library clerk at the Coventry Public Library.

1977
RICHARD BAIRHALTER PVD
Charlotte, N.C.
Richard is relief manager for Sodexho.

1978
ROBERT MILLER PVD
Honolulu
Robert is executive chef at Tower Grill at Aloha Tower Marketplace in Honolulu.

1979
STEVEN CASSARINO PVD
San Diego
Steven and Lee N. Gerovitz are partners in Clever Cleaver Productions in San Diego.

GEORGE DELISLE PVD
Southern Pines, N.C.
George is chef-owner of Café lanO in Southern Pines. The restaurant was named after his sons, Jan, 11, and Noah, 9.

STEPHEN GALAZIN PVD
Langhorne, Pa.
Stephen is owner of The Pretzel Zone in Willingboro, N.J. He also teaches social studies at Central Bucks South School District in Warrington.

1980
DAVID CARON PVD
East Sandwich, Mass.
David is executive chef of Casual Gourmet Catering on Cape Cod.

ELIZABETH CASEY PVD
Elizabeth is director of provider relations for Network Health in Cambridge.

1981
JOHNNY CARINO PVD
Corinth, Tex.
Johnny is corporate executive chef of national accounts at Sara Lee Food Service in Downers Grove, Ill.

ROBERT EMERY PVD
Albion, R.I.
Robert is manager of Emery's Catering Service Inc., in Central Falls.

1983
MATTHEW DONEGAN PVD
Rockland, Mass.
Matthew is executive chef of The Catered Affair in Hingham.

1984
CARLA CHEIFETZ PVD
Lawrenceville, N.J.
Carla is executive director at Lawrenceville Main Street in Lawrenceville.

NINA DOLISHNY PVD
Old Saybrook, Conn.
Nina is volunteering with marketing efforts for Angel Ride 2007. Angel RideCT is a 130-mile, two-day charitable cycling event held each Memorial Day weekend. All the benefits go to Hole in The Wall Gang Camp.

MARMORIE DRUKER PVD
Newtonville, Mass.
Marjorie and Paul Brophy '86 are owners of New England Soup Factory, which serves award-winning homemade soups, stews and chowders in Brookline.

GREGORY GORGONE PVD
Mount Pleasant, S.C.
Gregory is project manager at Loftis Holdings LLC in Mount Pleasant.

ALEXANDER SMITH PVD
Alexander is owner and executive chef of Gramercy Bistro in Williamstown.

1985
JEFFREY CLAPP PVD
Brunswick, Maine
Jeffrey is founder of Bells from Everest in Brunswick. He collects oxygen cylinders from Mt. Everest to create bells, bowls and ornaments.

ALBERT LUNALOVOY PVD
Cumming, Ga.
Albert is the chef and owner of Luna's Restaurant in Gainesville, Fla.
STEVEN SHIPLEY PVD
East Greenwich, R.I.
Steven is chef and director of culinary relations at Johnson & Wales University in Providence.

1986

SAMUEL MCGANN PVD
Southern Shores, N.C.
Sam and his wife Cindy are co-owners of Vintage Tavern at Governor’s Pointe in Suffolk, Va. They’re also the owners of Blue Point in Duck, Va.

PAUL TOPPING PVD
Stockton, Calif.
Paul is culinary director at the Institute of Technology in Modesto.

1987

LISA HENDRICKS PVD
Howell, N.J.
Lisa is sales representative for Verizon Wireless in West Long Branch.

HENRY MEJOLAGBE PVD
Mays Lick, Ky.
Henry is owner of Executive Housekeepers in Erlanger.

JOSEPH STERN PVD
Alexandria, Va.
Joseph is director of marketing for Manchester Grand Hyatt San Diego in San Diego Bay, Calif.

1988

DAVID ARNOLD CHS
Alexandria, Va.
Dave is instructor for the Professional Culinary Development Series at L’Academie de Cuisine in Gaithersburg, Md.

ROBERT COPP PVD
Madison, N.J.
Robert is chef and owner of Café Beethoven in Chatham.

ROBIN COX PVD
Crested Butte, Colo.
Robin is selling cookies in 75 retail outlets around Colorado. She specializes in wedding cakes and gourmet cookies.

PETER DONAHUE PVD
Apex, N.C.
Peter is senior vice president of Paragon Commercial Bank in Raleigh.

PAUL KAPNER PVD
West Orange, N.J.
Paul is chef coordinator at The Community Food Bank of New Jersey in Hillside.

JOANNA NEWCOMBE PVD
Canandaigua, N.Y.
Joanna is plan services specialist for EPIC Advisors Inc. in Rochester.

1989

RICHARD ADAMS PVD
Wallingford, Conn.
Richard is a self-employed private contractor.

NANCY HALEY ‘91 MS PVD
Cleveland, Ohio
Nanci is general manager of the Embassy Suites Cleveland/Beachwood Hotel in Beachwood, Ohio.

DONNA JAMES PVD
Orlando, Fla.
Donna is senior manager at Island One Current in Orlando.

DAVID SCHUTZENROFFER PVD
Atlantic Highlands, N.J.
David is general manager of Trump National Golf Club in Bedminster.

MICHAEL THOMPSON PVD
Clermont, Fla.
Michael is executive chef at Polynesian Resort at Walt Disney World in Orlando.

1990

RUSS BENSON PVD
Bethel Park, Pa.
Russ is senior director of partnership development at Parkhurst Dining Services in Pittsburgh.

HECTOR CORREA PVD
Bear, Del.
Hector is the owner of DelCor Home Interiors in Middletown. He was named the 2003 Tri-State Young Retailer of the Year.

JAMES DAVELLA PVD
Port Jefferson, N.Y.
James is principal for Newmark Design in New York.

KEVIN GRAVEL PVD
Southington, Conn.
Kevin is infrastructure architect for The Hartford Insurance. He also opened a local business called GrabABchef, which specializes in offering freezable gourmet meals.

ALISSA (MILLER) HAMILTON PVD
East Haven, Conn.
Alissa was promoted to human resources manager for the Institutes for Pharmaceutical Discovery LLC in Branford.

STEPHEN JORDAN PVD
Allison Park, Pa.
Stephen is executive chef at Rivers Club in Pittsburgh, and at Emerald Pointe Resort in Lake Lanier Islands, Ga.

SERENA KING PVD
Mineral Wells, W. Va.
Serena is corporate recruiter at Gecko Hospitality in New York.
ANDREA SCOLI  PVD
Harrison, N.Y.
Andrea is president of Sweetface Fashions LLC, a company owned by Jennifer Lopez, in New York.

1991

MATT KENNEY '02 MBA  PVD
Fort Lauderdale, Fla.
Matthew Kenney published a book entitled “Entrepreneurship: Myths, Realities and Rewards.” He is also studying for his doctor of business administration at Nova Southeastern University.

BEAU MACMILLAN  PVD
Scottsdale, Ariz.
Beau is executive chef at Elements Restaurant at the Sanctuary Resort in Paradise.

GRETCHEN OSGOOD  PVD
Freyburg, Maine
Gretchen is owner of a campground on Crystal Lake in Harrison.

SCOTT POBUDA  PVD
Dayton, Ohio
Scott is executive chef at Great American Ball Park in Cincinnati.

1992

STEVE (CECIL) FINK  PVD
Hamburg, Pa.

SHARAN GODWIN  CHS
Saint Pauls, N.C.
Sharan is culinary arts teacher for Durham Public Schools in Durham. She won the Teacher of the Year award at her school. She is also the owner of Nymari’s Desserts and Catering.

MICHAEL ZOELLER  PVD
Fayetteville, Ark.
Michael is information technology manager at Roll of Service in Bethel Heights.

1993

JULIE BASS  PVD
Long Beach, N.Y.
Julie Bass is director of sales and marketing at Hilton Garden Inn Tribeca NYC in New York.

JAMES EPPER  CHS
Mt. Pleasant, S.C.
James is director of dining services at Bishop Gadsden Episcopal Retirement Community in Charleston.

SCOTT LEIBFRIED  PVD
San Diego
Scott is executive chef at Soleil in San Diego.

JONATHAN LUNDY  PVD
Lexington, Ky.
Chef Jonathan is owner of Jonathan at Gratz Park and Woodlands Grill in Lexington. He is also a partner and executive chef at Pacific Peral.

JEFFREY MANGO  PVD
East Brunswick, N.J.
Jeffrey is president at Verizon Wireless in Birmingham, Ala. He oversees sales, customer service operations and marketing for both Alabama and Georgia regions.

FRANCES (PONSFORD) BURNETT  PVD
Fort Mill, S.C.
Frances is chef instructor at Johnson & Wales University in Charlotte, N.C.

CHRISTOPHER SANTOS  PVD
Brooklyn, N.Y.
Christopher is owner and executive chef of Stanton Social Restaurant in New York. He was named as a StarChefs.com 2007 Rising Star Chef.

MARK BILLSE  PVD
Wake Forest, N.C.
Mark is distribution manager for Innovative Concept Group in Cornelius.

Charles Mason ’01
Paving the Way in Technology
Charles Mason ’01 is the youngest technical consultant for IBM Enterprise Content Management in Providence, R.I. where he has worked for five years, meeting new challenges daily. “I like the fact that my job exposes me to many different environments — it allows me to work on a variety of projects that pose many challenges.”

After receiving his B.S. in information science, Charles went on to become certified in FileNet applications and has worked as a FileNet specialist for companies including OneBeacon Insurance Group and CDI Corp.

His love for technology is still going strong and extends into his off-work hours when he likes to “tinker with computers.” But he does take a break from the technology world to spend time cycling, playing volleyball and softball, and following basketball and football games.

1994

JAMES BARRETT  PVD
Annapolis, Md.
James is the executive chef at Treaty of Paris Restaurant in Annapolis.

MICHELLE BERNESTIN  NMI
Miami
Michelle was coined Most Creative Chef in Miami in the November 2006 issue of O Magazine.

GEOFFREY BRAGG  CHS
Charlotte, N.C.
Geoffrey is the executive chef of Pewter Rose Restaurant in Charlotte. He is also the host of the public access TV show “Cooking with Chef Geoff” broadcast within the Charlotte area.

CHRISTOPHER CULP  PVD
Cumming, Ga.
Christopher is manager of food and beverage concepts and innovation at Intercontinental Hotels Group in Atlanta, Ga. He lives with his wife, Melinda, and their two children.

NATASHA (LEE) GOODWIN  PVD
Deep River, Conn.
Natasha and her husband, Rob, are owners of a full-service hair salon in Deep River.

MARCO LIPSON  PVD
Charlotte, N.C.
Marc Lipson is general manager and partner for Gourmet Enhancements in Charlotte.

BRUCE STEWART  CLT
Pisgah Forest, N.C.
Bruce is owner of Lola’s and Tic Toc Sandwich Shop in Charlotte.

1995

WALDEN AGUSTIN  PVD
Chicago
Walden is regional account manager at the Hawaii Convention Center in Chicago.
ALUMNI OVERSEAS

1995

ANNA OLSON VAIL
Welland, Ontario, Canada
Anna is host of “Sugar” on Food Network Canada and owner and pastry chef for Olson Foods & Bakery in St. Catherine’s. She and her husband, Michael, are also authors of “Anna & Michael Olson Cook at Home: Recipes for Everyday and Every Occasion,” a Cuisine Canada gold medal winner.

1998

CLAUDIO MELLI PVD
Edinburgh, United Kingdom
Claudio is executive assistant manager at the Sheraton Grand Hotel & Spa Edinburgh in Scotland.

ÖNDER KUSAN MBA PVD
Istanbul, Turkey
Önder has been working for Akbank which is one of the leading banks in Turkey. He works in the Check & Promissory Notes Operations Department as an assistant manager at headquarters in Istanbul.

2001

JAIME ABELLA PVD
Capital Federal, Argentina
Jaime is sales manager of autodesk.com in Ciudad de Buenos Aires.

2002

CHRISTIAN VALLDEJULI NMI
Bogota, Colombia
Christian is national operations manager at Juan Valdez in Colombia.

PAOLA CINELLI PVD
Dublin, Ireland
Paola is manager at Il Fornaio Ltd in Dublin.

2004

JOSE GIL-RODRIGO PVD
Dorado, Puerto Rico
Jose is corporate sales manager at InterContinental San Juan Hotel & Casino in San Juan.

MOMODOU JARJUE MBA PVD
Momodou is a banking officer of Central Bank of The Gambia.

2005

ALEX MATHEW MBA PVD
Göteborg, Sweden
Alex is material planner for Automotive Components Group in Göteborg.

SAMANTHA KOON DEN
Grahamstown, South Africa
Samantha is catering manager at Compass Group South Africa in Eastern Cape.

2006

JOBST HERR MBA PVD
Cambodia
Jobst is restaurant manager at Raffles Hotel Le Royal in Phnom Penh, Cambodia.

BERNARDO NETTO PVD
Lisbon, Portugal
Bernardo is assistant front office manager at Four Seasons Hotel in Lisbon.

STEPHANIE SCHIERING MBA PVD
Marriott in Eschborn, Germany
Stephanie is financial information analyst at Marriott in Eschborn.

2001

CHRISTOPHER VAUGHAN VAIL
Prairieville, La.
Christopher is district manager at Sysco Food Service in Jackson, Miss.

SETH WITHERSPOON CHS
Longmont, Colo.
Seth is chef and co-owner of Sugarbeet Restaurant in Longmont, with his wife, Justine.

1996

KURT BOUCHER PVD
Basalt, Colo.
Kurt is an executive chef at Pine Creek Cookhouse in Aspen.

SEAN COOPER PVD
Naples, Fla.
Sean is head chef at LaPlaya Resort in Naples.

2005

DANA DEGENNARO PVD
Wilmington, Mass.
Dana recently wrote a book called “Dana’s 100 Favorite Soups.”

JASON DEZIEL PVD
Ozone Park, N.Y.
Jason is sous chef at Google Restaurant Associates in New York.

MICHAEL DUBOSE CHS
Greeneville, Tenn.
Michael is executive chef and manager for Sodexo in Greeneville.

JAMES FISHER PVD
Brookline, Mass.
James is senior manager at Investors Bank and Trust in Boston.
WILLIAM TURNER CHS
Blythewood, S.C.
William is chef instructor for Blythewood High School in Blythewood.

1997

WENDY (SCHNURR) CONWAY PVD
Key West, Fla.
Wendy is resort manager of Hyatt Sunset Harbor Resort in Key West.

ERIC FRAUWIRTH MED PVD
Hailey, Idaho
Eric is assistant pastry chef at Sun Valley Resort in Sun Valley.

MARK GREENSTEIN PVD
Center Moriches, N.Y.
Mark is resident orthotist at National Orthotics and Prosthetics in East Brunswick.

DAVID KIDDY PVD
Jewett City, Conn.
David is chef and co-owner of Simple Elegance in Thompson.

MELISSA KING PVD
Philadelphia
Melissa King is pastry chef at Restaurant Alba in Malvern.

DAVID LAFORCE PVD
Sewell, N.J.
David is chef de cuisine at Alma de Cuba in Philadelphia.

JOSEPH L. LEONE III PVD
Lewiston, N.Y.
Joseph was ordained into the priesthood of Melchizedek in May. He continues to serve spirit as a Reiki master, trance medium and spiritual counselor.

PATRICIA LYONS MBA PVD
Warwick, R.I.
Patricia is director of paralegal studies and academic advisor at Roger Williams University in Providence.

LOUIS MANZONI PVD
Warwick, R.I.
Louis is ice sculptor at Art in Ice in Warwick.

KIMBERLY MITCHELL NOR
Newport News, Va.
Kimberly is marketing associate for Sysco Hampton Roads in Suffolk.

LETITIA NOLAN '06 MBA PVD
New London, Conn.
Letitia is finance manager of home care at Roger Williams Medical Center in Providence.

ALFREDO PATINO NMI
Miami, Fla.
Alfredo is owner and chef of Bin 18 in Miami.

MONTGOMERY STAGGS NMI
Fort Collins, Colo.
Montgomery is corporate restaurant and development chef at Swift & Co. Meats in Denver.

STEPHEN TOPPER PVD
Glens Falls, N.Y.
Stephen is the chef de cuisine for Saratoga Polo in Saratoga.

THEODORE WHITE PVD
Norwalk, Conn.
Theodore is family and consumer science teacher at Nathan Hale Middle School in Norwalk.

LAURA CASH PVD
Waynesboro, Va.
Laura is chef at Stone Soup Books in Waynesboro.

 CRAIG DEIHL CHS
Charleston, S.C.
Craig is executive chef at Cypress Lowcountry Grill in Charleston.

TREVOR DYE CHS
Winston-Salem, N.C.
Trevor is owner and chef of Meridian Restaurant in Winston-Salem.

1998

CHRISTOPHER HOWES CHS
Franklin, Tenn.
Christopher is chef at Wild Boar Restaurant in Nashville.

HEATHER NORKIN-CAHAL MATT PVD
Egg Harbor City, N.J.
Heather is executive pastry chef at Bobby Flay Steak in Atlantic City, N.J.

1999

THOMAS CASEY NOR
Baltimore, Md.
Thomas is the chef and owner of Exquisite Cuisine in Woodlawn, Md.

KELLEY CREWEY CHS
Chilhowie, Va.
Kelley is chef instructor at Virginia Intermont Culinary College in Bristol.

DENNIS DEMARINIS PVD
New Bedford, Mass.
Dennis was promoted to director of operations at HAE Association headquartered in Honolulu, Hawaii.

MARK HYDE PVD
Palo Alto, Calif.
Mark is general manager at Dina's Garden Hotel & Trader Vic's Restaurant in Palo Alto.

DAVID ICKEN MAT PVD
Burlington, Mass.
David is managing partner at The Capital Grille in Burlington.

ANTHONY JOHNSON CHS
Flowery Branch, Ga.
Anthony is executive chef at Emerald Pointe Resort at Lake Lanier in Buford.

LEE LEWIS '04 MBA PVD
Providence, R.I.
Lee is president and chief staff officer of Junior Achievement of Rhode Island in Providence.

MOLLY MARMION PVD
Hoboken, N.J.
Molly is doing a fellowship with the Domestic Violence Clinical Center at the New York Legal Assistance Group in Manhattan.

TYE THOMAS PVD
Mabank, Tex.
Tye has been appointed to serve a two-year term by order of the Dallas County Commissioner's Court as an election judge in Dallas County.

KAREN VIDAMO CHS
Charlotte, N.C.
Karen is education assistant for The Mint Museums in Charlotte.
2001

MRIDULA CHINTAMANI-MENDELSON MBA PVD
Wheaton, Ill.
Mridula is night manager at Sofitel Chicago O’Hare in Chicago.

EMILY COOKSON CHS
Charleston, S.C.
Emily is executive pastry chef at Circa 1886 in Charleston.

R. BLAINE DORSEY MBA PVD
Hampton, Va.
Blaine is general manager at Courtyard by Marriott in Yorktown.

TIMOTHY ELDERS L PVD
Owings Mills, Md.
Timothy is executive sous chef with ARAMARK at Johns Hopkins University in Baltimore.

DAVID HILDEBRANDT PVD
Dorchester, Mass.
David was named Coach of the Year for the women’s volleyball team at Newbury College in Brookline.

TERRY HURLEY PVD
Mechanicsville, Md.
Terry is general manager at Noodles & Co. in Fairfax, Va.

TAMIR LEHRMAN PVD
Mount Pleasant, S.C.
Tamar is owner and executive chef for J. Bistro in Mount Pleasant.

JONATHAN OLIVER CHS
Zionsville, Ind.
Jon is chef and owner of The Personal Palate in Zionsville.

Fredrik Gorthon ’98, ’99 MBA
Seizing a Global Entrepreneurial Opportunity
Fredrik Gorthon ’98, ’99 MBA saw an inter-continental entrepreneurial opportunity and seized it. During his seven-year tenure at a coffee bar start-up in Sweden, Gorthon rose from barista and unit manager at the first location, to operations manager for 14 units, to director of marketing and new product development for more than 30 locations. Gorthon examined industry data and realized that while Swedes consumed four times as much coffee as the British, the U.K. had four times as many coffee bars as Sweden.

With the coffee bar and espresso trend exploding around the world, Gorthon identified a market opportunity and capitalized on it. In June he and a partner launched Espresso Gear, which manufactures espresso equipment such as tampers, pitchers and thermometers. Just three months after operations began, Gorthon is selling equipment to 14 distributors on three different continents. “I was attracted to the practical aspect of education at Johnson & Wales,” says Gorthon. “The program was broad enough that it prepared me for a wide spectrum of business opportunities.”

Online > To learn more go to www.espressogear.com

NATALIA RUSIN PVD
New York, N.Y.
Natalia is a culinary arts development and nutrition specialist at CulinArt on Long Island.

SANTO TOTARO PVD
Santo is assistant front office manager at Sturbridge Host Hotel in Sturbridge.

MECHELLE TOVAR OLOSTEGUI MBA PVD
East Hartford, Conn.
Mechelle is assistant manager at The Hawthorne of Fairfield Properties in Bloomfield.
2002

KAREEM ANGUIN NMI
Margate, Fla.
Kareem is sous chef at Oceanaire
Seafood Room in Miami.

BRIAN BARROW NMI
Memphis, Tenn.
Brian is chef de cuisine at Capriccio Grill
in Memphis.

LAURALEI KAMEES NOR
Yorktown, Va.
Lauralei is manager for Pierce's Pitt
Bar-B-Que in Williamsburg, Va.

MICHAEL KAPLAN CHS
New York, N.Y.
Michael is the executive chef at New York-
Presbyterian Hospital in New York.

RACHEL KLEIN PVD
Hamden, Conn.
Rachel is sales manager at Hilton Hart-
ford in Hartford.

ASHLEE MAH PVD
San Jose, Calif.
Ashlee is front desk manager at
Santa Clara Marriott in Santa Clara.

BRIAN PANNEBACKER CHS
Hartsville, S.C.
Brian is director of dining services at
ARAMARK in South Carolina Governor's
School for Science & Math in Hartsville.

KATE PARKER PVD
Clinton, Mass.
Kate is catering sales manager at the
Boston Marlboro Courtyard by Marriott
in Marlboro.

JASON RAYNOR NMI
Wallingford, Conn.
Jason is operations manager of
Courtyard by Marriott New Haven/
Wallingford in Wallingford.

JUAN SOTO PVD
Yardley, Pa.
Juan is director of rooms for Premiere
Princeton Hotel in Princeton, N.J.

2003

JEFFREY VICTOR PVD
Middlesex, N.J.
Jeffrey is founder, president and CEO
for Victory Hospitality Consulting in
Middlesex. He received his masters of
science in hospitality management
from Fairleigh Dickinson University in
May.

STEPHEN WEBER PVD
Holland, Pa.
Stephen is co-owner of Bonnie Dee's
Creative Continental Cuisine in Holland.

ARIADENE ARIDAS PVD
Brooklyn, N.Y.
Ariadne is conference services manager
at Intercontinental, The Barclay New
York in New York.

MICHAEL BOSCO PVD
Milton, Mass.
Michael is manager of enrollment
management and marketing operations
at Mount Ida College in Newton. He is
also president of San Antonio Di Padova
Da Montefalcione Inc. of Boston.

MARGARET BRAHAN MBA PVD
Hudson, Fla.
Margaret received a doctor of law
degree from Southern New England
School of Law in May 2006.

CHRISTINE CARD PVD
Waterford, Conn.
Christine is catering manager with
Restaurant Associates for AllianceBern-
stein in Midtown Manhattan, N.Y.

MAYUKH CHATTERJEE MBA PVD
Tulsa, Okla.
Mayukh is revenue manager at
Ascension Hotels in Tulsa.

WESLEY CHRISTENSEN PVD
Arlington, Va.
Wesley is senior print and mail analyst
for Intersections Inc. in Chantilly.

DAVID DU PVD
Richmond, Va.
David and his partner are owners of
D33 Asian Bistro in Richmond.

AMOR ECHEVERRIA NMI
Miami
Amor is pastry chef at Normans in
Coral Gables, Fla.

CHARLES KAHN PVD
Vienna, Va.
Charles is senior sales manager at
Renaissance Washington D.C. Hotel
in Washington.

STEVEN LABADIE NMI
Palm Bay, Fla.
Steven is catering sales manager at
the Hilton Melbourne Rialto in Melbourne.

CHRISTOPHER MARK PVD
Johnston, R.I.
Christopher is manager at Bugaboo Creek
Steakhouse in Warwick.

JENNIFER MEADOWS PVD
Montague, N.J.
Jennifer is chef at Inlet Seafood in
Montauk, N.Y.

CHIKA NWOSU PVD
Silver Spring, Md.
ChiKa received a Masters of Science
in Taxation from American University

RAYMOND RENAULT NOR
Dumfries, Va.
Raymond is chef and co-owner of
La Petite Auberge in Fredericksburg.

Kevin Crawley '07
Doing What He Loves
You can order one of his
dishes at Coriander Bistro,
take one of his cooking classes
or watch him on TV.

Since opening his first res-

taurant, Isabella, in Dedham,
Mass. in 1995, Kevin has
accomplished many feats. He
is chef and co-owner, along
with his wife, Jill, of Corian-
der Bistro — one of Zagat
Survey's "Top Restaurants
in America" since opening
in 2001; host of TV show
"The Screaming Hot Pan;"
and competed in the "Food
Network Challenge."

Earlier in his career, Kevin
used his skills to teach
students in Newton, Mass.
public schools. Now he holds
classes at Coriander Bistro
and Boston University.
"I love to inspire people ... being part of that helps
me remember where I came from."

In September 2006 Craw-
ley won the Foxwoods Food
& Wine Festival's Celebrity
Chef Poker Tournament and
asked that half his winnings
go to the Emeril Lagasse
Endowed Scholarship Fund
at JWU.
AUTAM SARIN MBA PVD
Jersey City, N.J.
Autam is finance associate at Lehman Brothers in New York.

KEVIN SBRAGA NMI
Bellingham, N.J.
Kevin is executive chef at the Ritz Carlton in Naples.

JUSTIN "JAY" SCHWARZ '06 MBA PVD
Aniston, R.I.
Jay is director of international relations at Johnson & Wales University in Providence.

SIRI STENN CHS
Charleston, S.C.
Siri is sales associate for Lennar Corp. in Charleston.

MICHAEL TRASH PVD
Newport, N.Y.
Michael is corporate executive chef and senior food service director at Starch Markets in Syracuse N.Y.

2004

EARL BEVERLY PVD
Pawtucket, R.I.
Earl is a substitute teacher for Warwick Public Schools in Warwick.

RACHEL BRAND DEN
Denver, Colo.
Rachel was recently named counselor and head cross country coach at Malvern Hill School in Charlotte, N.C.

JAMES BRUZZI PVD
Globe, Ariz.
James is owner of three Mountain View coffee companies in Fountain Hills, Phoenix, and Scottsdale.

RAVIS FRENCH PVD
Denver
Ravis is kitchen manager at chef Jimmy's Bistro in Denver.

STEVEN A. GOLDBERG PVD
San Diego
Steven is room divisions manager at Aria at Four Seasons Resort Aviara in Carlsbad.

JONATHAN GREEN NOR
Greensboro, N.C.
Jonathan is sous chef at Fleming Steakhouse in Greensboro.

AMANDA HEISLER CHS
Clyde, N.C.
Amanda is front desk supervisor at Double Tree Hotel in Asheville. She also received her bachelor's degree in hospitality and tourism management from Western Carolina University in May.

MOSES HERRERA DEN
New Orleans
Moses is front office manager at Omni Hotels & Resorts in New Orleans.

QUIANA LONDON PVD
Las Vegas
Quiana is assistant restaurant manager at Treasure Island Hotel & Casino in Las Vegas.

RAULY ROJAS NMI
Miami
Rauly graduated from basic military training at Lackland Air Force Base in San Antonio, Texas.

MARK TEMPEL MS PVD
White Sulphur Springs, W. Va.
Mark is manager at Sam Snead's and Slammers Sammy's at The Greenbrier in White Sulphur Springs.

KEVIN THIELE PVD
Riverside, R.I.
Kevin is executive chef at One Bellevue in the Hotel Viking in Newport.

ADAM THOMPSON CHS
Piedmont, S.C.
Adam is the assistant location manager for ARAMARK at Clemson University in South Carolina.

2005

KIMBERLY ANDRADE PVD
Lincoln, R.I.
Kimberly is marketing manager at Hanna Instruments Inc. in Woonsocket.

SUCCESS BOARDS

2006/2007 ALUMNI SUCCESS BOARD RECIPIENTS

The Success Boards program is a universitywide initiative highlighting the accomplishments of alumni and their career paths to inspire others. Listed below are the 2006 – 2007 recipients from all four campuses.

Providence

Eric Morse '99
Director of Licensing
Global Toys
Sesame Workshop

Eric Churchill '93
General Manager
Providence Marriott Hotel

Andrew Husbands '92
Chef-Owner
Tremont 647 & Sister Sorel

Jennifer Witt '94
Information Security Specialist
Ocean Spray Cranberries Inc.

Leonard Pinault '87, '98 MS
COO and VP of Sales and Service
Nations Heritage Federal Credit Union

North Miami

Barry Vogel, J.D. '83, '89 MS
Director of Administration
Johnson & Wales University
North Miami Campus

Gerry Quinn '81
Executive Chef & Owner
Quinn's

Bill Hembree '89
Republican State Representative
State of Georgia

Denver

James Welsch '94
Manager
JP Morgan Institutional Investments Inc.

Charlotte

Virgina Philip '89
Master Sommelier
The Breakers

Online>

Visit the alumni Web site at http://alumni.jwu.edu/car_stories07.htm for information on these success stories and more.
StaceyAnn Sinclair ’01

On the Path to Changing Lives

StaceyAnn Sinclair ’01 knew that she wanted to work in education right after graduation, with hopes to inspire and change lives. StaceyAnn started her journey as director of student life for Johnson & Wales University’s North Miami Campus. There, she not only staged activities, events, and programs, but also became a part of students’ lives. Broadening her scope, StaceyAnn began to teach communications courses to the students and soon realized that the field of education would be an arena for her success.

Graduating with a master’s degree in organizational management from the University of Phoenix, StaceyAnn capitalized on an opportunity to enter higher education. In March 2006, she became the director of admissions for Rasmussen College in Holiday, Fla., training and developing staff and focusing recruitment strategies. Within the year, StaceyAnn and her staff brought more than 800 students to Rasmussen College. “I love the rewards that higher education has to offer, especially seeing students who never thought that college was an option for them, and turning that perspective around and seeing the emotional factors surrounding that,” says StaceyAnn. “Not only am I able to work, train and develop people, but being able to change lives everyday and being a part of that process is very rewarding.”

GAVINO BORQUEZ DEN
Phoenix, Ariz.
Gavino is lead line chef at The Latilla Room in the 5-Diamond Boulders Resort and Golden Door Spa in Carefree.

ADAM CURLING CHS
Chesapeake, Va.
Adam is sommelier at Charleston's Fig and wine director at The Inn in at Little Washington, in Virginia.

MARIO DELLA GROTTA PVD
Cranston, R.I.
Mario is an accountant at Rhode Island Mortgage in Warwick.

JASON GESSFORD DEN
Greensboro, Md.
Jason was recently promoted to café chef at the John F. Kennedy Center For The Performing Arts in Washington. He currently resides in Greensboro.

CHARLES IACONO MBA PVD
South Kingstown, R.I.
Charles is director of development at Home & Hospice Care of Rhode Island in Wakefield.

LAURIE KILBURN PVD
Charlotte, N.C.
Laurie is tour manager for Collette Vacations.

MAGGIE MCGUNAGLE PVD
Dedham, Mass.
Maggie is event manager at TechTarget in Needham. A member of the custom events team, Maggie coordinates invitation-only information technology seminars held throughout the United States, working with clients such as Microsoft, Google, Cisco and Adobe to achieve their marketing goals.

DAVID MORNEAU PVD
Kamuela, Hawaii
David is night manager at Fairmont Hotels & Resorts in Kamuela.

JAMES ROBERTS PVD
Buffalo, N.Y.
James is executive chef at Park Country Club of Buffalo in Williamsville.

DIANE RUTLEDGE PVD
Fort Mill, S.C.
Diane is director of marketing and communications at Centex Homes in Charlotte, N.C.

ALISSA RUZANSKI PVD
Attleboro, Mass.
Alissa is the assistant store manager at Stop & Shop Supermarket in Amesbury.

DEROLL SCARLETT PVD
Brooklyn, N.Y.
Deroll is in human resources recruitment at NYC Blood Center in New York.

SUSAN B SZERENYI ’07 MBA PVD
Owings Mills, Md.
Susan is regional human resources manager at Office Depot in Baltimore.

AUDREY TURRELL DEN
Chula Vista, Calif.
Audrey is operations coordinator for the United States Olympic Committee at the Olympic Training Center in Chula Vista.

JENNIFER VALYS PVD
Dayville, Conn.
Jennifer is retail space management assistant at United Natural Foods Inc. in Dayville.
2006
GERALD ALLEN JR PVD
Tempe, Ariz.
Gerald is food and beverage director at Onti's La Casa Vieja in Tempe.

SAMUEL BAKIAN NOR
Newport News, Va.
Samuel is general manager of the Arrick Yacht & Country Club in Newport News, Va.

ARYN BAROFFIO MBA PVD
Providence, R.I.
Aryn is guest service manager for Northfield Resorts Properties, Inn on the Harbor and Newport Onshore in Newport.

MICHAEL CASE NMI
Passaic, N.J.
Michael is head chef and kitchen manager at Porky's Last Stand.

ANIELLE DESIMONE PVD
Oden, N.Y.
Anielle is catering sales coordinator Harbor Links in Port Washington.

BENJAMIN EICHENBERGER PVD
Pittsburgh, N.Y.
Benjamin is chef at the Little Bar Restaurant in Goodland, Fla.

TOMAS (CLAY) ELKINS CLT
Ronceverte, W.Va.
Tomas is the assistant manager of the South Carolina Gamecocks Men's Basketball team.

ONTRELL HAM CHS
Dania Beach, Fla.
Ontrell is banquet manager at Columbia Mac's Corp. in Dania Beach.

BLOOMING BAKIEN PVD
Clifton, Colo.
Bloom is the hotel and meeting coordinator at Deloitte and Touche Denver.

2007

ERIC GETZ DEN
Brighton, Colo.
Eric is banquet chef at Westin Tabor Center Hotel in Denver.

JILL LAZAR PVD
Warwick, R.I.
Jill is assistant marketing director at Atrion Corporation.

THOMAS PILLA NMI
North Miami, Fla.
Thomas is food service manager at the Community Partnership for Homeless.

JULIUS KAISER CHS
Pisgah Forest, N.C.
Julius and his partner came up with an award-winning oyster recipe in a contest sponsored by the Greater Charleston Restaurant Association. Julius is sous chef at Coast Restaurant.

KEVIN LONGO PVD
Johnston, R.I.
Kevin is help desk analyst at the Rhode Island Network for Educational Technology (RINET) in North Kingstown.

JASON MCFADDEN CHS
Augusta, Ga.
Jason is catering manager at Red Robin in Evans.

THEODORE POLFELT CLT
Roanoke, Va.
Theodore is assistant chef in charge at 419 West in Roanoke.

SETH RADIN DEN
West Hollywood, Calif.
Seth is a staffing coordinator at Yahoo! Media Group in Santa Monica.

TOVA SCHWARTZ DEN
Englewood, Colo.
Tova is ITV project coordinator at The Media Group in Denver.

MICHAEL SELVAGGIO PVD
River Vale, N.J.

CHELSEA SIMPSON PVD
Shrewsbury, Mass.
Chelsea Simpson is merchandising assistant at TJX in Framingham.

EDWARD SOTO DEN
Pittsburgh, Pa.
Edward is financial analyst at Bayer MaterialScience in Pittsburgh.

GREGORY WHITMORE CLT
Charlotte, N.C.
Gregory is residential life coordinator at Johnson & Wales University in Charlotte.

VINCENT A. Sisson Jr. ‘72
Oct. 26, 2006

MR. MICHAEL D. NUNES ‘73
June 12, 2007

RAYMOND LEVESQUE ‘76
March 31, 2004

NORMAN JOSEPH TROSH ’78
Dec. 15, 2006

MARY G. DEVREAUX ’79
Jan. 05, 2007

MARK D. THEROUX ’82
May 4, 2007

CHARLES SHARP ’84
Sept. 26, 2006

MICHAEL RICHARD CRITES ’88
Oct. 26, 2005

MR. VINCENT J. SCOTIO ’88
May 17, 2007

GREGORY G. HAUPT ’89
Jan. 12, 2007

BARRY W. FARRARE ’91
Jan. 28, 2007

MR. LIOR DAGAN ’92
April 29, 2007

NATALIE J. MORIN ’92, ’98 MBA
Oct. 26, 2006

BARBARA A. BOEGLIN ’94
Oct. 14, 2006

LYNN MASTERSON ’94
Oct. 23, 2006

MS. DIANE M. KOGUT ’96
April 20, 2007

MR. MARK A. SIEGEL ’97
Feb. 13, 2007

SHAD MCLENNAN ’99
July 24, 2006

DANIEL M. PATRICK ’99
Nov. 3, 2006

RONALD GILL JR. ’00
March 25, 2007

MR. MICHAEL A. LEVOFSKY ’00
April 21, 2007

MS. SHARON N. NAMEROV ’01
June 7, 2007

JOHN PAUL COMPTON ’05
March 8, 2007

MR. JOHN P. COMPTON ’05
March 7, 2007

MATTHEW TYSZKA ’06
Oct. 19, 2006

JOSEPH FINN ’06
March 25, 2007

PAMELA L. EPPS ’06
July 25, 2007
1992
MELISSA LOHRER and John Ganz
Aug. 12, 2006, PVD

1993
JOE CARISSIMO and Anna Bonavita
Aug. 19, 2006, PVD

RACHEL LORENZETTI and Tim McGrath
Aug. 21, 2006, PVD

1994
SUSIE KLEIN and Harmon Blanchard
June 7, 2007, PVD

1995
JENNIFER KEANE and Rich Hutchinson
Jan. 13, 2007, PVD

1996
DONNA GREEN and Franklin Prather
Dec. 17, 2006, PVD

1998
JESSICA (ADAMEK) HARPER and Andrew Harper
May 26, 2007, PVD

IRMAK CAGDAS and Mustafa Otrac
Sept. 9, 2007, PVD

AMANDA MILLER and Daniel Auble
May 28, 2007, PVD

CHELSEA JULIEN and James Rosato
Sept. 17, 2005, PVD

1999
CECILY GANS, MAT and Richard Lawrence Stein
Oct. 6, 2006, PVD

KERRY KING and Earl McKennon
April 29, 2006, PVD

PATRICK MCNULTY and Abigail McNerney
Oct. 14, 2006, PVD

2000
PEGGY SCHULTZ and Steve Robinson
Oct. 1, 2006, PVD

AMANDA BUKOWSKI and Sean Smith
April 28, 2007, PVD

VARUN SHIVDASANI and Danielle Bennett
July 29, 2007, PVD

WILLIAM and RACHEL TALBOTT
June 29, 2002, NOR

2001
JOHN F. AMARAL IV and Lauren A. DiBlasi
June 17, 2006, PVD

TIMOTHY ELDERKIN and Jennifer MacDonald
Oct. 28, 2006, PVD

CARLA GARCIA and Ricky Ly
Oct. 2, 2005, PVD

LEIGH MOSELEY and Andre Balta
Nov. 25, 2006, CHS

NATALIE POOL and Michael Crockford
Oct. 28, 2006, CHS

ERIN MARIE VAETH and Bryan A. Hobbs
Feb. 10, 2007, CHS

2002
JULIE and TAMAS VAGO
May 26, 2007, PVD

JEFFREY VICTOR and Laura Konrad
Sept. 16, 2006, PVD

2003
JOSHUA BURK and Julie Banko, Sept. 2, 2006, CHS

MAYUKH CHATTERJEE, MBA and Amy Kong
Dec. 25, 2006, PVD (I)

HICHAM DRIQUECH and Ilham Touhami
Aug. 12, 2006, PVD

LISA DUBY ’05 MBA
and Christopher Novelli
Aug. 12, 2006, PVD

KAMELA GOFFE ’05 MBA
and CHARLES GOFFE ’02
May 11, 2007, PVD

2004
BEAU CZERWINSKI
and JUSTIN KEEGAN ’03
July 7, 2007, PVD

JANWILHELM FRIEDERICHs, MBA
and Kimberly Letizia
July 8, 2006, PVD

EFFIE KALLERGES
and Jamie Poulos
Sept. 17, 2006, PVD

HAINES PRUDEN
and Brian Downes Barkside
May 19, 2007, CHS

2005
LUIS GIERBOLINI
and Learys Mercado
Aug. 19, 2006, PVD

KATHRYN CARTER and MICHAEL HILL
Sept. 30, 2006, PVD

2006
VIRGINIA MARSH, MBA
and Julie Temlak
March 16, 2007, PVD

CAROLINE SMITH
and Michael Orlando
Nov. 25, 2006, CLT
1988
DAWN (SINGER) BELOT and Gregory Belot, PVD
Georgia Elizabeth
ROBIN (DONOVAN) COX and Christopher Cox, PVD
Chris and Charlie

1989
ROBERT YOUNG and Beilei Young, PVD, Juliette Quinayan

1990
NORMAN EHRKE and Anne Ehrke, PVD
Cadence Grace

1991
JOHN HUBERT and SARAH ERVIN, PVD
Analise Bergen
FRANCINE (BETTELYOUNG) PEDEROS and John Pederos, PVD, Derek Jeffrey

1992
MELISSA (HAHRER) GANZ and John Ganz, PVD
Matthew Dylan
ROBIN (STUART) MCCANN and Jim McCann, PVD
Clare Virginia
KRISTIN (HOUGH) MCCARTHY and Sean McCarthy, CHS, Caitlin Maree

1993
TIMOTHY HANLEY and Naomi Hanley, PVD
Morgan Hector Lewis

1994
REBECCA (BERNARD) DESAUTELS and Brent Desautels, PVD
Lane Matthew

1995
DEBBIE (KENDALL) BUCK and Sean Buck, PVD
Joshua Edwin
DEBORAH (GURECKI) and Daniel Burns, PVD
Abigale Theresa
STACEY (COLL) GIORDANO and JOSEPH GIORDANO ’95, PVD, Keely Laura
CHRISTINA (GUGLIELMO) JACKSON and Jeremy Jackson, PVD
Alyssa Sophia
JODY (BROWN) VITUCCI and THOMAS VITUCCI, MBA, PVD, Lacey Jane
WALDEN AGUSTIN and Rachel Agustin, PVD
Isidora Grace
MICHAEL GROSSI, ’99 MAT ’01 and DIANE GROSSI, ’90, ’99 MS, PVD
Marissa Ellin

1996
THOMAS FENN and Anne Fenn, PVD, Quinten Francis
ROSS REYNOLDS ’95 and MALIA (MCNAMARA) REYNOLDS, PVD
Mary Hannah
ROCCO CARRIERO and Heather Carriero, PVD
Ella Donata

1997
PATRICIA (SCZEPANIAK) CASEY and PAUL CASEY, PVD
Scarlett Siobhan
CAROLYN (SHAW) LUTZKA and CRAIG LUTZKA, PVD, Alex Dalton
TAMMY (HANDELAND) SIKSNIUS, and BRETT SIKSNIUS ’98, PVD
Kaitlyn Alexa

1998
SHAWN MARINO and EBRU (BERK) MARINO, PVD, Derin Aslan Berk

1999
CHRISTINE (HOPENSTEIN) CALCAO and Peter Calcao
PVD, Madison Ashley
CHELSEA (JULIEN) ROSATO and James Rosato
PVD, James Anthony, Jr.
RUSSELL STRIDACCHIO and Sammy Stridacchio, NMI
Donato A. and Luciano B.

2001
TIMOTHY ELDERRIN and JENNIFER MACDONALD
PVD, Timothy Joseph

2002
CHARLES GOFFE and KAMELA HUNTER, ’03 MBA, ’05, PVD
Gabrielle Mikayla
CATRICE VIEIRA and ANTONIO VIEIRA ’03, PVD (l)
Jaxon John and Quinn Thomas

2003
CRYSTAL CHAPMAN, PVD
Lacey Jane
JAMES JETT and KRYSTAL (BLOUNT) JETT, NOR
Jeremiah Troy
ASHLEY (KRELL) LEON and RAFAEL LEON III, NMI
Madison Rose

2004
MIA (HUDSON) JOHNSON and Dennis Hudson, PVD
Gabriel Samir Johnson
ABIGAIL JONES and Kevin Gibson, PVD (l), Nathaniel Lukas
JENNIFER NICHOLS and CURTIS NICHOLS, PVD
Hallie Namie Elizabeth
JEREMY WEAVER, CHS
Jeremy Lee Weaver, Jr.

2005
VICTORIA CRONE, PVD
Juliana Marie Fontes

2006
MEREDITH (GREGOIRE) TOMASSI and Ronald
Tomassi, NMI
Ronald Troy Joseph
Portfolios Offer Vehicles for Career Change

Want to make a radical career shift? A portfolio can help.

BY FRANK SATTERTHWAITE, PH.D

"Lucy, you got some splainin' to do!" If you are old enough to remember that oft-repeated line from the TV sitcom, "I Love Lucy," you've probably already changed your career two or three times. And you probably already know that to pull off a successful career shift, indeed, you have got some explaining to do.

When you are trying to get a job that is completely different from what you are doing now, the burden is on you to explain how your past work makes you a person worth taking a chance on. The good news is: A properly targeted career portfolio can help you do just that. Here's how:

Use a functional résumé to introduce your portfolio. Unlike a chronological résumé that lists the order in which you did particular jobs, a functional résumé uses headings that highlight the functions you have performed over the years in one or more jobs. A résumé that uses a "functional" approach to organizing its items can highlight useful transferrable skills and other important "translatable" qualifications that a prospective employer might otherwise miss. If the items in your portfolio verify the qualifications that you feature in your résumé, handing your interviewer a copy of your résumé at the start of the interview will set you up to show these key items from your portfolio.

During your job interview, explain the "translatable skills" you have that will be useful in the new job. Skills that you have developed in one context that can be used in a new arena are often referred to as "transferrable skills." You probably have already developed and demonstrated a number of skills that could ultimately be used in the new career you are trying to enter. The problem is, you may need to do some "translating" so that your potential employer understands that in fact you do have relevant transferrable skills.

If, for example, you are a nurse who is applying for a position in an advertising agency, you can't expect your interviewers to immediately understand the relevance of your nursing background for being a successful account executive. But, you can show your interviewers a picture of disgruntled and anxious faces in from grateful patients, and say, "You know, people are people. Given the way I've been able to handle patients with very distressing medical problems, I think I could be quite effective working with some of your most demanding clients."

Be prepared to show many items from your portfolio. Since you may have to overcome initial skepticism about your ability to add value in your new career, be prepared to show more of your portfolio than you would if you were not trying to make a radical shift.

Do this, and like Lucille Ball, in her sitcom they'll all love ya!

Frank Satterthwaite, Ph.D. is a professor of organizational leadership in the Alan Shawn Feinstein Graduate School at Johnson & Wales University. The above article is adapted from a book he wrote with Gary D'Orosi, "The Career Portfolio Workbook: Using the Newest Tool in Your Job-Hunting Arsenal To Impress Employers and Land a Great Job" (McGraw-Hill, 2003)
Know someone who is serious about success?

We know you are.
As alumni, you understand Johnson & Wales University, our dedication to our students and to launching professional success.

You are key to bringing in the next generation of JWU graduates. If you know a career-focused student who is motivated and serious about success, encourage them to visit www.jwu.edu — one of our programs may be a great fit for them. Or, let us know at http://alumni.jwu.edu/forms/conn_refer.htm or by filling out the form below.

**Alumni Council Legacy Scholarship**

JWU alumni and their families are a part of our university family. JWU and the Alumni Council are pleased to offer a new Legacy Scholarship available to children of alumni.

**Alumni Council Legacy Scholarships are**
- Eligible for $4,000 per academic year
- Applicable to any JWU campus
- Renewable for up to four years of continuous enrollment
- Available for full-time, undergraduate day school students

For more information, please contact the Office of Admissions at 1-800-DIAL-JWU ext. 2345.

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Completed forms should be mailed to: University Admissions, 8 Abbott Park Place. Providence, RI 02903

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By invitation of the U.S. Department of State, Johnson & Wales University President John J. Bowen ’77, fourth from left, visited India with Under Secretary Karen P. Hughes and other university presidents to promote the quality of U.S. higher education.