CIRCLE OF FRIENDS
International students from 89 nations help define the university’s relationship to the world.

TO ZANZIBAR WITH SUCCESS
Marketing Professor Erin Wilkinson, D.B.A. taught villagers in Tanzania to build livelihoods from local ventures.

WORLD NICHE
Alumni bring global perspectives from emerging markets as they develop international businesses.

Cover photo by Kathleen Doolin
Back cover photo by Lisa Kessler
It is an exciting time at JWU as we begin the 2008–2009 academic year. New students are arriving at all of our campuses, faculty and students are returning and alumni are connecting back to the university.

Over the first weekend of October, 15 chapter leaders from around the country came together to develop an annual plan for alumni events and programs nationwide. The weekend before, Chef Emeril Lagasse ’78, ’90 Hon. returned to his alma mater to raise scholarship dollars for students at each of our campuses. These are the individuals who remain committed to the university and carry the flag of JWU one street farther to make us a stronger institution. The efforts of our alumni are helping to achieve the goals of our strategic plan, FOCUS 2011.

In this issue, we celebrate alumni who carry the university flag far beyond our campuses, taking their education and experiences from JWU to countries around the world. From Belgrade to Warsaw, our alumni play dynamic roles on the global stage and important parts in shaping its economy. Our feature gives you a glimpse of trends and perspectives from their geographically diverse vantage points. We also celebrate the reach of our faculty. We follow marketing professor Erin Wilkinson, D.B.A. to Zanzibar where she contributed her business expertise to villagers developing local industries. Just returned from Study Abroad in Russia and South Korea, Professor Alex Katkov offers advice and wisdom on preparing for the future as global citizens.

We enjoy a large international student population at JWU. Our current students come from 89 countries. Those pictured on our cover are from Sweden, Malaysia, Netherlands, Hong Kong, India, Somalia, Ethiopia, Bahamas, Thailand, Bulgaria, Morocco, Vietnam and Russia. They bring their languages, cultures and diverse views to enhance the educational experience for all of us. Our 76,000 alumni extend the reach of the JWU community to 109 countries. Through them, we are able to form lifelong relationships that reach around our planet. To our advantage, technology enables us to stay connected to the friends we have made and the JWU community.

Also as a result of that technology, we are excited to launch our new university Web site, www.jwu.edu. The new site gives us another opportunity to open JWU to the world and the world to JWU. JWU Magazine is also now online. We look forward to your feedback and comments at webfeedback@jwu.edu as you browse and enjoy the site. Please also visit the alumni section and update your contact information. We want you to stay connected to our university community.

Patricia McLaughlin, J.D.
Senior Vice President of Institutional Advancement
JWU Alumni Bring the Globe to Global

Nothing speaks more to the diversity of our educational culture than the 76,000 graduates who hail from 146 different countries of origin. As part of the Johnson & Wales University family, they embody the global orientation that is a hallmark of university values. We celebrate their worldly perspectives and salute the nations they represent:

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Markets Driving Internet Growth

As an international business development analyst at America Online (AOL), Tej Kapoor ’03 M.B.A. has a bird’s eye view of global Internet trends. His own life experience reflects how the Internet has created a world without boundaries. A native of Bangalore, India, Kapoor now works at AOL’s offices in Virginia, where he’s responsible for expanding the company’s presence in the Asia Pacific region.

“The Internet has accelerated the pace of work, creating a 24/7 cycle for many companies,” he says. “AOL has a team of developers in India. We send them work when we leave for the day, and that work is back on our desks when we return in the morning.” With information available in a split second to fuel decisions, Kapoor says it’s making the world faster and more competitive in markets across the globe.

He sees any technology that makes life easier, provides information faster, offers better personalization or social networking, or puts more control in the hands of consumers, finding a profitable market. “Internet applications are becoming ever more user driven,” he says. “Third generation mobile phones will play a big role in the next generation of Internet use, as these phones are becoming increasingly like hand-held computers.” He predicts that within the next 10 years, consumers will be tapping the Internet through hand-held devices to remotely operate home appliances, electronics and even their sprinkler systems.

Kapoor predicts sites will cater to smaller and smarter niche audiences. Ironically, as the market grows more vertical and sites continue to fragment, the industry itself is becoming increasingly consolidated by fewer industry giants. Despite this consolidation, Kapoor says the market will continue to reward people with innovative knowledge who have a sense of entrepreneurial spirit. “There’s also always room for good developers and those who specialize in one specific area of industry knowledge,” he says. “Whatever your passion, go deep with it.”

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LAUNCHING AN INTERNATIONAL HOSPITALITY CAREER

Since the age of 14, when she began working at a posh country club in the Hamptons where her father was assistant manager, Kelly Euell ’06 was determined to work in some aspect of the hospitality industry. So perhaps it’s destiny that Euell is only the second U.S. student — and first from JWU — to be accepted into Marriott’s highly competitive International Graduate Management Program for the U.K., Middle East and Africa regions, known as Voyage.

Following an extensive interviewing and testing process, Euell was selected from among more than 4,000 applicants for one of 80 program positions. For the duration of the 24-month fast-track course, she’ll be working at London’s swank Park Lane Hotel, gaining management-level experience in various facets of the hotel’s operations.

Euell has excelled at every stage of her career pursuit. She was a runner-up in the Outstanding High School Student Leader of the Year competition, earning a scholarship. Once at JWU, she pursued a triple concentration, completing her degree requirements in three years and one term. Along the way, she spent summer terms abroad in both Greece and Canada, and a term studying in Sweden. She also enjoyed a rigorous internship at Foxwood’s Resort Casino, and was awarded a JWU Presidential Trophy in 2005.

That kind of experience and recognition allowed Euell to land no less than 14 interviews at JWU’s Career Conference in November 2007, including one with Marriott that led to the international management program.

Online > kelly.euell@gmail.com

Kelly Euell ’06 and Jonas Svensson ’06, now working for MultiMind Bemannning AB in Sweden
Will China or India Be the Next Great World Power?

Forecasters and futurists are often divided between those who see China as the next global leader and those who argue it will be India. Teeshna Bahadur, a legal expert with Lenovo International, India and Sheila Enriques ’08, a research associate with Global ID LLC, offer insights on which is most poised for dominance.

China appears to have many competitive advantages, but India will prevail by leveraging long-term opportunities. While China is definitely rising, the “One-Child” policy has led to an increasingly aging population: Growth stands at 0.87 percent compared to India’s at 1.51 percent — the largest growing population in the world and a major competitive threat for China.

China rose to power in part on its manufacturing base, fueled mostly by foreign investors, not Chinese companies. Foreign direct investment (FDI) has been a substitute for domestic entrepreneurship. In contrast, India is now well equipped, efficient, and emerging in the manufacturing sector. Indian democracy, efficient capital markets and a strong legal infrastructure have led to strong fundamentals that support entrepreneurs while China’s authoritarianism exists only to support State interests. A recent study by Cap Gemini predicts India will overtake China in the manufacturing sector in the next three to five years. Indian companies such as Ispat, Tata, Sundaram Fasteners, and Dr. Reddy’s Labs are all entrepreneur-led, and many more are creating their niche in the world market. In a survey of leading Asian companies by Far Eastern Economic Review (FEER) on overall leadership performance, India registered a higher average score than any other country in the region.

As has been predicted by international pundits, within 50 years, India’s growth will beat China’s. This will be primarily due to a robust democratic system, a diverse, educated and technologically-savvy working class, well-laid financial and banking systems, a progressive and institutionalized legal structure and India’s rise militarily. Adding to that is the rise of IT and outsourcing services, growing tourism, and an ever-increasing English-speaking population ensuring India is emerging and is being propelled forward with maturity and depth to surpass Rising China as a world leader in the 21st century.

The Republic of China is often shamelessly referred to as the “Sleeping Dragon.” Nonetheless, it is not China which has slept for the past decade, but the people in the developing countries who failed to recognize the progress of this ambitious nation. Since the 1989 student protests at Tiananmen Square, the Chinese have fought diligently to regain the economic and technological advantages which once distinguished them as the ruling empire during the Imperial Era from 214 B.C. to 1911 A.D.

In 2007 — with a population of more than 1,303,701,000 and a per capita GDP of U.S. $5,300 — China claimed the second largest economy in the world. The market-oriented economy, which the Chinese adapted in the early 1970s after phasing out collectivized agriculture, has allowed for a large growing private sector and turned China into a major global player. At this very moment, more than 172 countries and regions of the world depend on Chinese direct foreign investment. Furthermore, China currently accounts for eight percent of the global manufacturing output and ranks third in industrial output.

Challenges, however, have arisen both in the Chinese and Indian economies. Due to the large amounts of direct investments and globalization, both markets have taken a downward plunge since the economic lapse in the United States. Higher oil and commodity prices, among other factors, have played a part as they detracted money from the eastern countries and attracted investors to Brazil where such resources are lower cost.

Luckily, China just closed the last economic quarter with successful Olympic games, and anyone who has travelled there can attest that the determination of the Chinese will surely drive them towards success.
New Student Services Center Streamlines Taking Care of Business

Nearly a decade ago, Robin Krakowsky '88, '08 Ed.D., then vice president of administration, stood in an empty, run-down 30,000-square-foot building in the former jewelry district of Providence. Through the dust, she envisioned “this funky building as the perfect location for a one-stop student services operation at the Downcity Campus location.”

In 1997, the university purchased the 86-year-old building located at 274 Pine Street. What followed Krakowsky’s insight was the strategic Vision 2006 plan that held “excellence in customer experience” as a vision point.

With a $12.5 million renovation to support the concept, student financial and academic services, previously in separate buildings, along with the International Center, are now under one roof that glimmers in the middle of Rhode Island’s most substantial construction effort — the relocation of Interstate 195. The new Student Services Center for the Downcity Campus opened this summer. The design of Boston-based ARC/Architectural Resources of Cambridge, Mass., has maintained the building’s historical integrity with vibrant colors and functional elements that reflect its purpose: efficiency.

The trend to create centralized student services has been reshaping campuses around the country since the 1990s, says Krakowsky, now senior vice president of administration. “A one-stop shopping model not only provides benefits for our students but for our staff as well,” notes Marie Bernardo-Sousa ’92, university registrar and vice president of student services. “The co-location of these areas allows us to build work groups by function versus department, which ultimately adds to the overall student experience.”
"Our international students enlighten classroom discussion with their global perspectives and strengthen the bond between JWU and their home country when they graduate."

— Pres. Irving Schneider, Ph.D.

Distinguished Visitors Weigh In on Environment, Marketing, Middle East

The challenge for the next U.S. president’s administration will be in whether Iraq ends up stable or in conflict, according to Vali Nasr, one of the world’s leading experts on the Islamic world and Muslim politics. Nasr, who spoke to students in April as part of the John Hazen White School of Arts & Sciences Cultural Life series, believes that the future of the Middle East is largely dependent on Iraq and Iran. The College of Business celebrated its 91st Distinguished Visiting Professor presentation in April by honoring Hill Holliday’s Mike Sheehan and Karen Kaplan. These senior executives from one of the nation's top communications firms met with students and advised graduates approaching an agency that there is no substitute for hard work, urging all to “volunteer for everything” and put in as many extra hours as possible.

The environment was high on the mind of The Hospitality College’s Distinguished Visiting Professor, George McKerrow Jr., when he visited in June. The president and CEO of Ted’s Montana Grill believes the hospitality industry holds “a unique position” to act as a custodian in preserving the Earth’s natural resources. Ted’s prides itself on using paper straws, bamboo flooring, borax soap and wooden coffee stirrers — all sustainable products. McKerrow said the organization always looks for alternatives that balance the cost, noting “We’re not perfect, but definitely a work in progress.”

Student Speech Leads to Career Opportunity

When Nathan Tambu ’08 finished delivering his student address at the May commencement ceremony, he received powerful applause and then landed a job.

Originally from Liberia, he shared memories of his escape and his dreams for the future with his fellow graduates — one of whom was Joseph MarcAurele ’08 Hon., president of Citizens Bank of Rhode Island, there to receive an honorary Doctor of Business Administration degree.

A conversation the two shared led to lunch, a full interview process and a position with Citizen’s. Today, Tambu is a member of the operational risk management audit team at the bank’s Smithfield operation.

“My job feels awesome,” Tambu, who earned a degree in business, explained. “My team manager is a superb leader. My boss is a smart, cool gentleman. My teammates are extremely kind and friendly. Certainly there have been some challenges — the things you can only learn on the job. But I see myself getting through smoothly.”

Rhode Races Honor JWU Community

A cold, steady May rain drummed on rooftops, but didn’t dampen the enthusiasm of the 5,000 runners who went to the Harborside and DOWnCity campuses to compete in the inaugural Cox Providence Rhode Races, co-sponsored by Johnson & Wales University. Runners aged 10 to 71 came from as far away as Hong Kong and Belgium to participate in the day-long event, which included a full and half marathon, and a 5K race.

In addition to bringing a full marathon back to Providence, the race offered hands-on education. Students from The Hospitality College, the College of Business and the School of Technology worked on all facets of the event, including marketing, sponsorship sales and Web site design.

The race, which served as a qualifying event for the 2009 Boston Marathon, also honored ties to the JWU community. The top finisher received the McNulty Award in honor of the late Col. John McNulty ’89 Hon., a former administrator who brought cross-country racing to the then-Johnson & Wales Junior College in the 1960s. One of the charitable beneficiaries was the Brendan Doyle Recovery Fund honoring Brendan Doyle, a Rhode Island state trooper injured during an off-duty altercation, and son of the late Johnson & Wales All-American runner Bobby Doyle. Plans have begun for the next Providence marathon in May 2009.

ABOVE: Runners sprint from the 5K start line in front of Snowden Hall on the DOWnCity Campus.

Rhode Island’s Guide to Dining à la JWU

The campus now has the answer to the often-asked question, “Where is a good place to eat?” The JWU Dining Guide features more than 40 restaurants located throughout Rhode Island where residents and visitors can enjoy a meal prepared by a graduate of Johnson & Wales University. The guide can be found in Admissions offices, bookstores, and informational kiosks throughout the city.

Online > http://www.jw.edu/diningguide
Life in Law Enforcement Far from Glamour of ‘CSI’

For many students from the Overtown Youth Center, TV’s “CSI: Miami” is the model for the life and work of a crime scene investigator; crimes are solved in less than an hour by officers of the law in high-heeled shoes and designer suits.

But after visiting a mock crime scene staged by instructors from the College of Business who walked them through the steps to conducting an effective investigation, more than two dozen inner-city youth understood the arduous and less-than-glamorous task of gathering evidence and securing the scene.

Joanne Leoni, Ed.D., chairperson of the college, and JWU instructors including David Sabot J.D., Ignacio Vila and Enid Conley, talked to the group that visited in July about the challenges facing law enforcement, the growing criminal justice field and various career possibilities including forensics and criminalistics. Students toured JWU crime labs and took part in a question-and-answer session.

Vila, a Broward County deputy sheriff and detective, described late night calls to come down to a crime scene, and the detailed work necessary to secure an area under investigation, question witnesses and gather untainted evidence. He also spoke of the sometimes emotional work of talking with distraught family members, and described his job as at times thankless, but rewarding.

The event was part of an ongoing effort to partner with organizations throughout South Florida to promote the university’s mission, serve as a resource to community and civic organizations and increase awareness about the degree programs available at the North Miami Campus.

Located near downtown Miami, the Overtown Youth Center provides a safe haven for youth. The center offers in-school, after-school, weekend and summer programs designed to engage children in activities that promote their physical, academic and social development. The goal of the presentation was to introduce the students to the campus and the many opportunities in their own backyard.
New President Looks Forward to Challenges Ahead

As the new president of the North Miami Campus, Loreen Chant ’89 looks toward the future with both optimism and enthusiasm. Having been with the effort since its inception and previously worked side-by-side with now President Emeritus Donald McGregor, J.D., as campus vice president since 2000, Chant recalls how far the campus has come from its former home as North Miami General Hospital.

On opening day in 1992, the campus welcomed 81 culinary arts students. “The very first day of class, Mac stood and shook the hand of every student as they entered the building,” Chant recalls. “I will never forget the enthusiasm in their eyes. In that moment, those students crystallized Mac’s vision for the campus. I understood that all of our hard work was an investment in the future. It’s a day I’ll never forget.”

In September, with Chant at the helm, the campus opened its doors to more than 2,000 future business, culinary arts and hospitality professionals. She shares McGregor’s vision to make education affordable and accessible for students, and his commitment to dedicate the university’s resources toward academics and the student experience.

“I am so honored by this opportunity and excited about the challenges ahead of us,” she says, adding, “Our plan is the most comprehensive, and therefore the strongest plan in our history but with our talented, hard-working team and FOCUS 2011 as our blueprint, I am confident we will be successful.”

Global Media Get a Taste of Chef’s Choice

Writers from Canada, Brazil, Germany and London toured the College of Culinary Arts and took a Chef’s Choice® class as part of the Greater Miami Convention & Visitors Bureau (GMCVB) media tour. Under the auspices of the GMCVB’s annual Miami Spice, the event showcases the best of Miami restaurants, as well as key culinary influencers like JWU.

Following a tour of the College of Culinary Arts, writers made homemade pasta alongside Chef Frank Randazzo ’92, owner of Miami Beach restaurant Talula and Creative Tastes Catering. Following the cooking presentation, reporters enjoyed celery-scaled sea bass on Israeli couscous with saffron sauce prepared by director of culinary operations and Global Master Chef Chris Wagner ’07. Dessert was a fresh passion fruit ice cream with whipped brie and pear chip and red wine reduction. After the meal was served, reporters were joined by student chefs who spoke about their career goals and their passion for culinary arts.

In its seventh year, Miami Spice is a two-month-long annual restaurant promotion where guests can dine on three-course meals at some of Miami’s finest restaurants, for a fixed price. The program has boosted revenue for restaurants in a time that was once considered low season.

Rice Featured Expert in Hospitality Text


Lodging Association Awards Scholarship

The American Hotel & Lodging Educational Foundation awarded incoming freshman Richard Stevens a $2,000 tuition scholarship to pursue a career in hotel and lodging management. Stevens is the only JWU student to receive this year’s award, granted to only a few students each academic year.

The American Hotel & Lodging Educational Foundation (AH&LEF) is the not-for-profit, charitable-giving, and fund-raising affiliate of the American Hotel & Lodging Association (AH&LA). For more than 50 years, the foundation has been the prime source of financial support for industry-related scholarships and research. In recent years its mandate has expanded to launch school-to-career and workforce development initiatives to attract and retain more employees in the hospitality trades.
Global Forum Offers Lessons in International Trade

Import, export and Asian markets were among the topics at the Global Professionals Forum held on campus in July. Students learned alongside more than 100 participants from across the country. Hosted by Roy Becker Seminars and Global ID LLC, an international market research company owned by College of Business instructor Kelly Kasic, the event offered opportunities for networking as well.

Jim Reis, president of the Rocky Mountain World Trade Center, welcomed guests to workshops conducted by Kasic and Roy Becker on starting an import-export business, mitigating financial risks to improve cash flow, and Asian sales and marketing. Gilbert Devlyn, a student in the College of Business, discussed his experiences at JWU from an international student perspective.

He and his classmate, Brittney Smith, appreciated the high-caliber content on international business practices and trends. "The forum was a great way to meet professional businessmen and women from the Denver area who work in the global arena. It was fascinating to see the president of the Denver World Trade Center, the education director of the Denver World Trade Center, and renowned business owners and professors all in one place," said Smith. "It was an opportunity I wouldn’t have wanted to miss."

Said student Justine Franz, completing a concentration in Supply Chain Management, "I gained valuable insights and techniques about importing and exporting... The information will definitely help me later in my course work."

The collaboration has other advantages. Kasic employs students as interns for Global ID LLC, some working for international companies.
“This year, international students on the Denver Campus come from Sweden, Korea, Taiwan, Zimbabwe, India, China, Nepal, Mexico, Turks and Caicos and Liberia. These students bring a healthy global perspective and dialogue to our classes. Their viewpoints strengthen the global approach we take in all of the studies on campus.”
— Pres. Bette Matkowsky

Using Education and Leadership to Affect Change

Ryan Judge is a senior in the last class of the campus’ School of Education. In the year ahead, he will be teaching at a high school in the northern suburbs of Denver and is excited about putting his knowledge and passion to good use in the classroom.

As last year’s student body president, his experience through Leadership Academy and the Student Government Association gave him confidence, and channels to use his enthusiasm to create positive change.

This summer, Judge was production coordinator for Denver’s Pride Fest, the main fund-raiser for the GLBT Community Center of Colorado. More than 325 vendors, a dozen staff and more than 200 volunteers made the two-day festival one of the top-10 Pride festivals in the nation.

Judge worked to make this year’s event a family-friendly function and help dispel negative stereotypes. During his tenure as coordinator, last year’s event proceeds of $210,000 were surpassed by 26 percent to raise close to a quarter of a million dollars, an impressive accomplishment in an economy that’s struggling to meet the needs of the nonprofit community.

Judge’s long-term goal is to affect change on a national level.

LEFT TO RIGHT: Amy Drayer, GLBT Community Center events manager, and senior Ryan Judge

Legacy Career Path a Denver Family Matter

Though it’s not even 10 years old, the campus is already seeing legacies — sons or daughters of JWU alumni — on campus. Jordan Rothschild, daughter of Samuel Rothschild ’82 of Leawood, Kan., is breaking out of her father’s mold by studying fashion merchandising and not culinary arts as he did. Samuel Rothschild is the senior vice president of franchise operations for the Applebee’s Corp. in Kansas City. He graduated with a bachelor’s degree from the Providence Campus.

Jordan started her studies at the University of Kansas and found that she really wanted to study fashion merchandising. Her father talked to her about JWU and specifically, the Denver Campus.

As a transfer student from a large university, she loves the campus because it’s “a smaller school combined with a great business program.” Her father, a proud JWU graduate, “is excited that I chose a similar path.”

As a student, Rothschild traveled to San Francisco for the inaugural spring fashion trip to meet local designers and learn firsthand from the best in the Bay area.

She admits she would never have looked at Johnson & Wales University if it hadn’t been for the sage advice from her dear father.

JWU Students Tops at DNC

When the City of Denver became home to the 2008 Democratic National Convention, staff and students of Johnson & Wales University — trained in all facets of the hospitality field — became hot commodities. The scope of the event offered opportunities for nonpartisan hands-on training for a number of student interns.

During her junior year, Macy Pinkussohn was hired at the Colorado Convention Center to help with sales aspects of the DNC. The sports, entertainment, events management major was involved in early planning, handling site tours, issuing contracts, and receiving deposits for the designated groups at the convention. “As the CCC DNC sales associate, I was very fortunate to have this position and it truly was the experience of a lifetime,” says Pinkussohn.

Barbara Young, a junior, interned at the Pepsi Center for the past year working directly with the center’s general manager, and Stefanie Davidowitz interned alongside the deputy CEO for Convention Hall Operations helping “build-out” the Pepsi Center, overseeing program productions, media logistics and hall operations, readying the center for the more than 80,000 converging on the city.

ABOVE: Student Macy Pinkussohn and friend, Janelle Veers, at the Pepsi Center for the Democratic National Convention

WOW WEEK WELCOMES BACK STUDENTS

A group of 592 students, including 352 freshmen, arrived on campus for a full Week of Welcome (WOW) and a Move-In crew ready to be of service. Beginning Labor Day weekend, the group was immersed in 10 days of activities. This year’s returning students represent 46 states and five countries.

FALL 2008 11
European Cuisines Offer Insight for Both Students and Instructor

What he learned in a one-month trip will change the way he teaches in the classroom. Associate instructor Robert Brener '01 was the sole chaperone for 19 students who traveled to Switzerland and Italy for a Study Abroad of European wines and cuisine in June.

Students visited cheese factories, breweries, chocolatiers, vineyards, olive oil pressings and truffle producers. Brener was intrigued by the subtleties of production that distinguish cheeses at each of the three factories the group visited.

For Brener, this trip brings him full circle. As a student at the Charleston Campus, he traveled to Ireland. As an instructor, he may have learned just as much as the students.

"I wasn't the teacher. I learned as a teacher," Brener said. "I got to see how other cultures work in the classroom; I was a fly on the wall. When you watch that firsthand, up close, it changes your perspective."
To be relevant in today’s world marketplace, we need to look well beyond the boundaries of the U.S. The economy we deal with every day is increasingly complex and interdependent. World markets are up and running daily before our classes start. Johnson & Wales offers an international perspective. The Charlotte Campus has already had nearly 200 students participate in our Study Abroad program.”

— Pres. Arthur Gallagher

DVC Calls ‘Multi-Skilling’ a Pivotal Commodity

He supervises a kitchen brigade of more than 160 in seven kitchens. At 4:30 a.m., more than 50 waiters are preparing to go home; 78 chefs are preparing breakfast. Despite the chaos, Henry Brosi, executive chef of The Dorchester Hotel in London, England, says he knows 80 percent of his staff by name.

Whether it’s a banquet for a dozen or 500, “multi-skilling” is very important, the Distinguished Visiting Chef told students who were packed into the Hance Auditorium awaiting his words of wisdom.

“They will pay you very good money for your experience,” Brosi said. “We’re not cooking only these days; we’re business members too. I’ve been more and more involved with management, food budgets and food and beverage revenue.”

Just when students marveled most at the complexities of Brosi’s workplace, a response to one student’s questions drew laughs for his playful side. Asked what he considered the most valuable piece of equipment in the kitchen, Brosi smirked, “The stove.”

Peemoeller Wins National Title

In a city known for gaming, the odds were against Chef Harry Peemoeller. The 2008 National Bread & Pastry Team Championship, held in Atlantic City in September, was the associate instructor’s first major competition. “I practiced this summer every day, except Sundays, for 10 to 12 hours a day,” Peemoeller said. “Placing first? I didn’t dare dream it. Through hard work and dedication and the great support of JWU, we pulled off an upset!”

Chef Peemoeller teamed up with former JWU instructor, Sadruddin Abdullah ’00. Peemoeller was the underdog, with competitors wondering who the guy was with the German accent.

Peemoeller created a sculpture made exclusively of edible bread dough, shaped like Euterpe, a mythical Greek muse of music. He hit the jackpot with the $10,000 overall first-place prize. The Providence Campus team of Mitch Stamm and Eugenia Jimenez-Constatin placed fourth overall.

Online > www.breadandpastrychampionship.com

Leaders Bring Play to Playground

They were hauling wheelbarrows full of mulch, luging bags of cement and assembling picnic tables. It wasn’t a typical day on the job at JWU. In April, about 150 of Charlotte’s top business leaders, along with neighborhood volunteers, gathered in the early morning chill at an area at-risk elementary school to build a playground formed in many children’s dreams.

Team JWU rolled up its sleeves for the Business Volunteer Council’s 6th Playground Build, co-chaired by President Art Gallagher and Jeannie Falknor, publisher of the Charlotte Business Journal. The effort raises money and organizes manpower.

“It was invigorating to spend a day with folks who were willing to get out there and get dirty for such a great cause,” said Johanna Wilson, JWU director of health and counseling services.

Above: (l-r) Roland Sparks, Susan Flaherty, Johanna Wilson, Bernice Parenti and President Art Gallagher at rest with their shovels.

Panel Gives Voice to Food’s Future

More than 100 foodies were on campus in August for “Local Food: The Future of Food in Charlotte.”

Chef on Assignment Peter Reinhart moderated a discussion that included Kathleen Purvis, food editor for The Charlotte Observer, Chef Tim Groody of Sonoma Restaurant, Chef Joseph Bonaparte of the Art Institute Culinary School, Pauline Wood, director of Matthews Community Farmers Market and farmer, Sammy Koenigsburg.

Lively debate considered the forecast for locally produced food, sustainability of farmlands, educating children about healthy eating and prices at farmer’s markets. The event was organized by the local NPR station, WFAE, as part of its ongoing “Community Engagement” series — town-hall-style gatherings about local issues.
Circle of Friends

JWU’s international students strengthen our global bonds

BY CATHY SENGEL
PHOTOS BY LISA KESSLER

Across the four campuses, Johnson & Wales University welcomed more than 1,000 international students representing 89 nations to our educational communities in September. They come as visitors from halfway around the world, bringing their languages, experiences and diverse cultural perspectives to a common dialog.

The increasingly global nature of business demands that we all be citizens of the world. Our international students bring their knowledge of that world to our doors.

“We live being global in ways other institutions talk about being global and there’s a world of difference between those two things,” says Provost Designate Veera Gaul ’90 M.S. “Being globally minded is embedded in everything we do.”

Our students study through cooperative education at more than 50 international sites. JWU has formal agreements for transfer of credits with 50 international institutions. Each year more than 450 students take part in one of 28 Study Abroad programs. Our faculty hails from many countries and travel extensively. In every classroom, our international students articulate their diverse points of view to enrich the experiences of us all. Their numbers speak to the breadth of the conversation.
Managing Academics with Sights on Students

Championing Interactive Learning

As vice president and dean of academic affairs at the Charlotte Campus, Tarun Malik ’90 M.S. is on a mission to make learning a more interactive experience for students. “It is going to require a lot of patience, good participation and the wherewithal for a small nucleus of faculty members to embrace the concept of a learning-centric institution. And then with good adequate supportive resources and leadership from the institution to slowly widen the circle so that this becomes the new ethos of what JWU is all about.”

Schooled in India, Malik was working for Taj Hotels when he traveled to JWU to showcase the hotel’s Wang management. Having built relationships on campus, when he considered graduate school, Professor Carolyn Cooper was quick with encouragement. He returned, becoming her teaching assistant. “Since graduation in 1990, I’ve worked my way up the ranks. There’s a JWU story for you,” he chuckles. “It says a lot about the fairness, the opportunities the institution presents, their open-mindedness. I can’t say that for too many other places.”

Coming to campus via posts at the Providence and Charleston campuses, he oversees faculty, retention, library, academic support and the academics of business, arts and sciences, and hospitality. He advises students to look beyond immediate horizons. “You’ve got to understand different cultures. You’ve got to go where the opportunities take you,” he tells them. Students who study abroad come back more worldly, more confident the longer their stay in a culture.

His own travels led him to a career he’d never imagined. “Education was not even on the radar. It was one of those proverbial opportunistic left turns you take and it turns out to be absolutely wonderful.”

Harnessing Entrepreneurial Spirit

Clifton Boyle, Ed.D. had already retired from a 24-year career as a teacher, principal and superintendent when he was drafted as assistant dean of the Alan Shaw Feinstein Graduate School. Boyle admits to being too awed to say no to then-University President Jack Yena. His track at the university was as upward as his career before retirement.

In the next 20 years at JWU, Boyle rose to dean of the school and is now vice president of academic affairs under Providence Campus President Irving Schneider, Ph.D., ’66. “I felt honored,” he says. “Johnson & Wales is a progressive university that has entrepreneurial spirit. It has students as the center of your attention and supports administration and faculty like no other educational institution that I’ve been employed by.”

Charged with oversight of the campus’ three colleges and four schools, Boyle harnessed that spirit to help bring the Rhode Island Small Business Development Center to campus for the benefit of students and community alike. “At other institutions it takes you 20 years to get something done. At Johnson & Wales if you have a good idea they let you run with it,” he says.

It has been Boyle’s job to ensure faculty get needed resources. “I’m only as successful as they are.” Calling JWU “a roll-up-your-sleeves, do-it-yourself kind of university,” constructive learning has dovetailed with Boyle’s vocational technical background to both his and the university’s advantage.

BRINGING A NONTRADITIONAL VISION TO ACADEMICS

As dean of academic services since August, Richard Wiscott, Ph.D., is the newest eye on education on the Denver Campus. He’s already working to expand academic support, champion “non-traditional” learning and foster cultural awareness.

Most recently Wiscott served as assistant dean of the East Liverpool Campus of Kent State University in Ohio. After years in banking, he mixed his doctoral studies in research psychology with a minor in gerontology. The cross-collaboration expanded his vision. “I got to see the world from very different viewpoints: I had to learn very quickly how to work and speak the language for each of those other disciplines. One minute I might be talking to a chef and the next to an historian and I feel just as comfortable because I have that kind of training,” he says.

He hopes to similarly expand students’ viewpoints through “out-of-classroom academic classes.” Learning opportunities offered in public forums and residence halls through lectures, discussions and debates would help in “making a student that well-rounded individual,” Wiscott believes. “It’s learning to be exposed to a lot of different information, critically think about it and be able to hold a professional conversation about it.”

The unconventional approach, he says, also cultivates the types of cross-cultural exchanges and conversations among students that encourage global citizenship. “I firmly believe we live in a global society,” he says. “We need to expose our students to different cultures, different ways of doing business and different ways of thinking.”
SPOTLIGHT

ATTUNED TO THE WORLD OF STUDENTS AND THE WORLD AT LARGE

If there is an international perspective that runs through Johnson & Wales University, Veera Gaul ‘91 M.S. is a prime conduit. From her arrival in 1989 as a homesick young woman from India to her role as provost designate, she carries the wisdom of an ancient culture, the heritage of a family of educators and the diligence of a global citizen to her every consideration and decision.

The Calcutta native applied to graduate school in the U.S. when gender limited her career prospects in the hospitality industry in her homeland. “From Johnson & Wales, I never got a letter that said, ‘Dear prospective student! It was always ‘Dear Veera, I never felt I was going to be a number in this place’.”

When she arrived, in the days before an international center, “cultural differences became monumental challenges,” she recalls. She was befriended by teachers who took an interest immediately. She was urged to “stick it out for six months.”

“It was the best advice my father ever gave me. It taught me that if you stick with things long enough, even when they’re difficult, they usually work themselves out.” Once that first year was over there was no looking back,” she says. By graduation, “I fit better in the United States than I fit in India... I got more opportunity to be myself in the work environment here than my limited experience in India allowed me to have.”

Opportunities grew with her passion for challenge. In 1991, she was hired full-time — half as a teacher and half as administrative assistant to Louis D’Abroscia, Ed.D. and Clifton Boyle, Ed.D. in the then-fledgling graduate school.

“In many respects, Veera was the organizational glue that held together the entrepreneurial efforts of the graduate school,” says now-Chairman of the Board John Yena ’06 Hon. “I think that’s when she really began to attract attention as a high-potential leader.”

When Boyle was named dean, Gaul became his assistant dean. The shift brought an administrator’s vantage point to her experiences as a teacher. In 2000, she brought her skills to Project Renaissance, retooling and streamlining processes to better serve students. Through Senior Management Academy she was tagged as a leader and began mentoring with Provost Richard Kosh, Ph.D. to assume his role.

The provost’s office supports deans and faculty by making curriculum continually relevant to industry and to help instruction, notes Gaul. World perspective plays a pivotal role. “I rarely mention global because that is an absolute necessity. It is who we already are as an institution. We live being global in ways other institutions talk about being global and there’s a world of difference between those two things.” Career education requires students be global citizens as preparation for future employment. “You can’t walk into a Marriott today without a multigenerational, multicultural workforce to deal with.”

Being global, she says, does not come from taking a class, but from teachers who are practitioners and world travelers, from interacting with students from other environments, it’s the skill of communicating across cultures and respecting the opinions of others. She leads by example. As assistant dean, she spent weeks learning to correctly pronounce the name of every graduate for announcement at Commence-

Building a Global Community

Larry Rice, Ed.D., ’90, vice president and dean of academic affairs, is dedicated to community building, but among the disadvantaged of South Miami, the cultural enclaves of the Caribbean or faculty and students on the North Miami Campus. “I firmly believe that every dean chooses their niche. My personal interest creates strength for my position as a dean,” he says.

With a background as a trainer for the hospitality industry and more than a decade teaching, Rice’s outreach efforts with his wife, Michele — both are certified mediators — have meant college scholarships for at-risk youth, democracy training for women in Haiti, leadership workshops throughout the Bahamas and Nassau, and assistance with poverty elimination plans for the Turks and Caicos and mentoring on conflict resolution here and abroad. Invited to travel to South Africa as part of a trade commission, he admits he learned more than he imparted, and returned with an altered perspective on hospitality management, a subject on which he is a published author.

With the largest population of students from the Caribbean of any JWU Campus, North Miami is a beehive of diversity. Rice’s work has taught him that cultural differences, even among neighboring islands, are vast.

“All of those experiences help me interact better with students,” he says. “Understanding the cultural diversity of those who come from other countries is more complex than people might think.” A focus away from his own self interests and toward the global community “makes my role here much more valuable to the institution and allows me to grow in other areas that transcend my role as dean.”

ABOVE: Larry Rice with students
International Students Played Pivotal Roles in Competition

By John Parente

OK ... Let’s check the list. There were men’s soccer players from Argentina, Great Britain, Spain, Australia, and Germany. Men’s basketball had participants from Brazil, Senegal, and Slovenia, among others. There were sailors from Sweden and Venezuela, volleyball players from Japan, softball and baseball players from the Netherlands Antilles, women’s tennis standouts from Turkey, Belgium, and Guatemala, and men’s tennis was represented by a total of 10 nations, Costa Rica, Sweden, Denmark, China, Israel, and India among them. The best golfer may have been from Colombia, the top hockey player from Canada.

What is this? A roster of competitors from the Beijing Olympics? Not at all. It is a partial list of countries represented by Johnson & Wales University’s international student population through the first 13 years of National Collegiate Athletic Association (NCAA) competition. Since the inception of NCAA athletics on the Providence Campus in 1995, international students have been standouts as an integral part of competition. Many have received post-season honors and were members of championship teams. All have been a large part of the JWU story of athletic success.

More than 70 international student-athletes have participated in 15 of the 16 varsity sports in Providence. Participation began with the very first teams. The impact, especially in those sports with worldwide appeal, was immediate. Amit Daswani ’97, who was born in India and grew up in Las Palmas, Spain, was among the first two-sport athletes, and a standout in both soccer and tennis. Keino Spring ’98 came to JWU from St. Vincent in the West Indies, and, after receiving all-conference accolades in 1996 and 1997, remains one of the all-time best defenders in JWU soccer history. St. Maarten contributed three players to the first softball team. Marcella Wigley ’96, Shailiah Lake ’98, and power-hitting Klaudia Vingatama ’98 helped the program take its first successful steps. In 1997, Masako Onuki ’98 of Japan was Rookie of the Year for the Great Northeast Athletic Conference (GNAC) women’s volleyball.

The hockey exploits of Mark Deveaux ’99 are legend in Providence. The native of New Brunswick, Canada, is generally considered the best hockey player the institution has ever seen. Though most of Deveaux’s career spanned the final club years for the sport, he was a veritable scoring machine. In 1995–96, he scored 45 goals and 75 points. His record 99 points — 56 goals and 43 assists — led the nation in scoring in 1996–97, JWU’s final year as a club team. He climaxd his prolific career in 1998–99 as the NCAA Division III national scoring leader. But Deveaux was also an outstanding outfielder on the JWU baseball team for three seasons. He was twice named All-GNAC First Team; in 1997 and again in 1998.

Net Gains

Then, there is tennis. Allan Freedman, Ed.D., has coached a roster that could have easily been mistaken for a list of United Nations representatives. In 1999, the best tennis team that JWU has ever had started an Egyptian, the undefeated Ahmed Hassan ’02; a Swede, Jon-Daniel Sjogren ’99; a Dane, Peter Kornerup ’99; an Israeli, Shachar Gat ’00; and a Turk, Alp Yoruk. Other starters on that team were American. Still, Freedman had the ability to go all-international with the insertion of the highly skilled Ron Raviv ’99, another Israeli; Ajay John ’00 of New Delhi, India, or Johnny Chan ’00 of Beijing, into the lineup. “They were,” Freedman recounts, “by far, the best team I’ve ever seen.”

One of the greatest rebrandings in the history of the entire GNAC men’s basketball league came from Senegal — JWU’s Mamadou Gueye ’06, a two-time first-team all-league selection. Along with Spring, the GNAC honored nearly a dozen international student-athletes with post-season
athletics at JWU

awards in soccer: Patrik Soderberg ’06 and Chris Thunman ’04 of Sweden, Gokan Ozcel ‘01 of Turkey, Brian Nathan ’95 of Australia, and Donnie Juan ’95 of Germany, a member of the very first GNAC championship team in the fall of 1995.

HERE AND NOW

While Juan, Spring, Deveaux and other pioneers helped to build Wildcat athletics, the international flavor of varsity sports rosters continues.

Senior Olivia Molhant was born in Belgium, and spent parts of her life in the Netherlands, South Korea, the Philippines, and Morocco before coming to JWU. A senior captain on the women’s tennis team, Molhant says tennis “helped make coming here comfortable. I wanted to play tennis in college, and getting to know my teammates made it easier for me,” the hotel management major says off court.

Contributions reached farther than Providence. In North Miami, senior Dave Tobon, a native of Medellin, Colombia, was a two-time regional Player of the Year. He was named a National Association of Intercollegiate Athletics (NAIA) All-American and an NAIA Academic All-American in 2007 and 2008. His three-stroke victory against the field led the Wildcat golf team to the NAIA Region 14 title. Tobon was also twice named the North Miami Campus’ Athlete of the Year.

Some international students were instrumental in the development of entire athletic entities. Take the sailing program in Providence. Two females, Ebba Kalbfele ’00 and Malin Lindgren ’00 of Sweden, started the sailing club in 1999. After their graduation, another pair of Swedish sailing enthusiasts, Sebastian Wessman ’01 and Anders Hallgren ’02, took the program to the doorstep of varsity status in 2002.

Thanks to the Swedish quartet, the current group of sailors, like Andres Benzecri, of Venezuela, are sailing varsity races for the 2008 Wildcats. “I came from Caracas after sailing just about my entire life with my family,” recounts Benzecri, “It was a great way to meet new friends quickly, and it made things easier for me. We bonded quickly, and it helped a little in the classroom, too.”

Some international students became coaches. Gregg Miller ’97, who played on JWU club teams in the early 1990’s, grew up in Birmingham, England. When the university became a member of the GNAC in 1995, he coached the team to its first championship, and guided the Wildcats to five championships in his 13 years.

Alphons Gumbs ’96 was a shortstop for the 1996 JWU baseball team. A native of the Netherlands Antilles, Gumbs was a slick fielder, whose knack for the game eventually took him into the coaching ranks both at Johnson & Wales upon graduation, and currently, back home in St. Maarten.

Hassan, like Miller, won a men’s tennis championship as a player in 1999 and as a coach, leading the Wildcats to the 2001 GNAC title.

Miller’s take is much like Molhant’s, and the majority of international students who become Wildcat athletes, “I adjusted more quickly, and adjusted better because of the team experience,” Miller says, “I had originally thought about getting a two-year degree, but playing soccer was a major factor that led me to stay.” He stayed on for more than a decade to coach.

As a coach, Miller says he was surprised to see his players in the same light. “The game’s a little more physical and the terminology may be a little different for the international students, but soccer is soccer, and teammates become fast friends. There weren’t very many who didn’t stay.”
Typically, Erin Wilkinson, D.B.A. observes student presentations from the back of a classroom or while seated at a desk. In August, she added a new perspective: the Indian Ocean.

Wilkinson recalls standing as inconspicuously as possible in two feet of cerulean water along the shore of Zanzibar while she evaluated the sales skills of a student who was marketing hand-crafted jewelry to tourists, from a make-shift stall on the beach. This was just one of her many experiences during three weeks as a volunteer small business and marketing specialist with the Coastal Resource Center (CRC) at the University of Rhode Island (URI) Graduate School of Oceanography.

CRC mobilizes governments, business and communities around the world to work together as stewards of coastal ecosystems locally and globally. The organization invited Wilkinson, a professor in the College of Business at the Providence Campus, to train women’s groups in Bwelelo and Fumba villages on Zanzibar, a small island adjacent to Tanzania, so that they could establish viable shell craft jewelry businesses. Not unlike the undergraduate and graduate classes she has taught, Wilkinson covered the essential elements — from establishing price points and quality control to creating a marketing and advertising campaign.

The project was partially funded by the United States Agency for International Development’s (USAID) Sustainable Coastal Communities and Ecosystems (SUCCESS) Program.
Tanzania is not a country that comes to mind during most discussions of global competition. It does however, when Wilkinson, who has an unabashed passion for teaching and marketing, describes her experience. She weaves together the trends of sustainability, women’s role in the workplace, and entrepreneurship with a focus on Africa’s role as an emerging leader in the global marketplace.

When she first walked into the “classroom” — cement floors, no windows, a cement roof, and no blackboard — her students greeted her by collectively shouting, “We need marketing.” She chuckles when she notes that if they did not fully understand what they were saying, they did when they finished training with their “Bush Professor,” the nickname they gave their teacher.

Throughout Tanzania, fishing has been a livelihood for centuries, and a man’s job. With over-fishing and dwindling resources, the government is seeking new commerce. SUCCESS recognized the opportunity that lies in farming mabe (half-pearl). Community training focuses on women, mabe farming and making jewelry from the final product. Still in its early stages, this project is already showing potential to generate income for the Tanzanians.

Wilkinson says her students put the lessons of the day to use, as when taught the concept of packaging. “These women had their jewelry wrapped in pink and white paper. It was pretty to them, but nothing special. I showed them mesh bags that could be used.” The next day, they came back with bags homemade from their own materials.

Perhaps her impact was most exemplified by student retention. Several stopped coming to classes as the result of her management lessons. “I’d ask, ‘Which one of you is best at cutting? Managing? Polishing?’” she remembers. “Then one day I noticed a few students missing. I was told they were home working. One of the women in my class got the concept and hired them for their expertise.”

Wilkinson describes the entire experience as life changing. “I made an absolute difference to their lives…I could see it day to day, hour to hour. I’ve never seen it that fast.”

It is this entrepreneurial spunk that is Wilkinson’s fondest souvenir.
Working Her Own Way

After working full time for an ad agency for three years, Lindsay Lake '04 wanted a change. Little did she know her life would end up reflecting the pages of a book she'd yet to read.

Now living in Spain, freelancing in marketing and traveling around Europe, Lake is ecstatic about her lifestyle change. Emulating her Spanish neighbors, she works from 4:30 p.m. to midnight each day, which "works out really well since life gets started late here due to the heat."

Her clients are almost all small U.S. companies that can't afford a full-time marketing person. Lake says she's gotten "a good handle" on who would be open to having someone work off-site. "I think small companies are very open to it. I have seven or eight clients ... I work with them on one project and it will turn into something more long-term." She works via e-mail and telephone, and "it can be anything a typical marketing person would do," explains Lake.

Already settled in her new life, Lake happened to read "The 4-Hour Workweek" by Timothy Ferriss. "The book is basically my life in a nutshell," she says. The advice guide walks you through changing your 40- to 60-hour workweek to one that makes room for what you really want to do — whether it's traveling or picking up a new sport. "It's about transforming your work into something flexible enough for you to take full advantage of other things life has to offer."

In the 16 months she has been in Spain, Lake has traveled all over southern Spain, Lisbon, Paris, and beyond. "The Spanish lifestyle is amazing and lends itself well to working highly productive and then taking off and enjoying yourself outside of work."

Online > Lindsay.lake@gmail.com

BUSINESS TRENDS

Freelance marketer Lindsay Lake '04 tracked these European business trends in her travels:

In England, they've coined the term LOAF — Local, Organic, Animal-friendly, Fairly traded — for the way food habits are trending. There is more of a focus on premium as well. Think Whole Foods-esque and prepared healthy cooking.

Online > telegraph.co.uk/wine/main.jhtml?xml=/wine/2007/12/29/ed-foodtrends.xml

Fashion is seeing a change, often attributed to the economic recession. For instance, darker hairstyles — brunette is the new blond. Longer skirts and bohemian styles are also on the rise.

Online > helium.com/items/866918-2008-european-summer-fashion-trends

When it comes to holiday or vacation time, there is a definite difference between Europe and the U.S. The European Union requires its members to set a minimum standard of four weeks paid vacation (covering part-time workers as well) plus paid holidays. Some countries take it even further. Finland and France require six weeks paid vacation.

Online > inthesetimes.com/article/3233/what_vacation_days/

Spain is the fourth largest manufacturer of solar power technology in the world. Seville has a solar tower, which should ultimately generate enough energy for the city's 600,000 residents.

Online > http://news.bbc.co.uk/2/hi/science/nature/6616651.stm
National Student Organizations (NSO) at the Providence Campus now sponsors two alternative spring break programs. Each year about 30 students work on a volunteer project at a specific location. Among the past projects was GO (Global Outreach) Morocco Project, a model for multidisciplinary collaborative education between the College of Business and School of Technology.

Harnessing Potential

In Tilonia, Rajasthan in the north of India, women from underdeveloped countries are being trained through Barefoot College as solar panel engineers to set up solar power in their villages. The women, from countries that include Timbuktu, Benin and Bolivia, are all middle aged, illiterate and economically depressed. In summer 2008, North Miami Campus professor, Leilani Baumanis, traveled to Rajasthan as part of her research for her second Ph.D., in international management.

KEEPING HOPE GLOBAL ON THE GREEN FOREFRONT

It isn’t easy being green, but Hope Global’s Andrew Urban ‘05, ‘06 M.B.A. is earning high marks. Urban is the environmental health and safety manager for the international company. Headquartered in Cumberland, RI, and celebrating its 125th anniversary this year, Hope manufactures “engineered textile solutions,” ranging from parachute cord to Form-a-Grip®, a reinforcement for automobile trunk and door seals that keeps rain out.

Urban makes sure the work environment is safe and clean, and that workers are well trained for equipment use, CPR and first aid. With plants in Mexico, France, Ireland and Brazil, trainings are in multiple languages including Spanish and Portuguese.

Urban reviews environmental health and safety policies and ensures the company is in line with all federal, state, and local regulations. He also deals with reducing the company’s carbon footprint.

Hope Global is certified as E14001 by National Quality Assurance, which Urban says is a global certification for environmental awareness. “It means our company goes above and beyond what is required by law. So we do more to recycle, to find green chemicals, to reduce and conserve energy, and try to be as environmentally conscious as possible.”

With differing national rules for sustainability, the company follows the strictest regulations. Urban says, “Currently the EU is more strict than the U.S. … So we’ve taken their rules and implemented them in the U.S. and Mexico.”

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> quick take

North Miami Campus’ Debra Bartkowski, assistant director of admissions, appeared on NBC 6’s “Today in South Florida” giving tips on dressing for the office, casual office socializing and company cocktail parties. She also wrote an article for the Business Monday section of The Miami Herald on how dressing for success is still key for landing a job.
LEFT TO RIGHT: A coffee picker at Ipanema Farms in Brazil separates coffee cherries from sticks and leaves; Spencer Turer ’91 inspects beans while visiting coffee exporters in Sao Paulo, Brazil; Turer ‘cups’ coffee, sampling for flavor, in Matagalpa, Nicaragua.

> did you know?

Kopi Luwak, or Civet coffee, sells for $100 to $600 dollars per pound. The coffee is expensive because it is so rare — the beans come from civet cats, not actually felines, but members of the Viverridae family found from Africa to eastern Asia and closely related to the mongoose. Civet cats eat raw coffee berries. The beans inside the berries pass through the cat’s system undigested and are collected by the brave folks that make a living off them. Thanks to the Internet, Civet coffee is now available to connoisseurs everywhere who desire its purported robust flavor.

The Complex World of Coffee

A lot more goes into your morning cup of java than you would imagine.

There are two types of coffee: Robusta is easier to grow, is in large supply, is less expensive, has more caffeine and is used mostly as a commercial coffee for national brands. Arabica is higher quality, costs more and is used for milder, gourmet, aromatic coffees, explains Spencer Turer ’91, national sales manager for Mitsui Foods International’s coffee division in Norwood, N.J.

In the coffee business for 15 years, Turer notes that besides Africa, coffee also grows through Southeast Asia, Australia, Hawaii and Puerto Rico, “and there are rumors of it growing in China.” Providence Campus beverage instructor, Jennifer Pereira, notes coffee was originally discovered in Ethiopia. She and Turer provided a list of factors, besides origin, that affect the taste, aroma and strength of your morning coffee:

- the altitude where it is grown — the higher, the stronger the flavor
- the type of technology used in processing
- the philosophies of the regions and farms where it is grown
- whether beans are grown organically
- how long and at what temperature the beans are roasted
- the number and type of beans blended together

“I like to tinker with my coffee depending on my mood,” says Pereira. “I try a lot of brands and go for the whole bean.”

No surprise to Turer. “Coffee is a beverage of choice; not a matter of chance. The best coffee is the one you like.”

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Fine Chocolate
Is Never Out of Reach

Around the world, high-quality chocolate has remained an affordable way to splurge, even in a sagging economy. So chocolate producers like Godiva Chocolatier, and its senior chef chocolatier, Anthony Polakowski ’85, continue to create the latest and greatest chocolates for all who savor them — whether it’s milk, dark, shaped like an oyster shell or filled with key lime ganache.

Polakowski, at the company’s Reading, Pa. location, is at the core of what’s to come in chocolate, creating prototypes and concepts for Godiva’s Japanese, European and North American markets.

The big trends in chocolates include a move towards nutraceuticals — foods that provide a health benefit — and a major shift to dark chocolate. “There’s been more of a globalization of ingredients, especially in the U.S., as it has refined its palate, especially to dark chocolate, but also with exposure to different cuisines worldwide … Whereas 15 years ago passion fruit would have never crossed someone’s mind in a chocolate, now it is merely mainstream,” Polakowski explains. And not surprisingly, Europe is still ahead of the U.S. as far as tastes. “They do some more avant garde pieces.”

Among the eye-opening insights Polakowski came across in his consumer research: “People in Japan love strawberries as much as we do, and coffee, which I think is sort of surprising, since they are quintessential tea drinkers — but coffee is quite a popular flavor.”

There are no signs of chocolate, especially Godiva, founded back in 1926, losing its popularity. “The allure of chocolate is always there … In 80 years it has truly gone around the globe.”

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FACULTY, ALUMNI RACK UP HONORS

Three JWU faculty members earned Global Master Chef certification — the highest level to be awarded to a chef — from the World Association of Chefs Societies (WACS), Karl Guggenmos ’93, ‘02 M.B.A., university dean of culinary education; Rainer Hiernerwalde ’96, department chair of the culinary baccalaureate program, Providence Campus; and Chris Wagner ’07, director of culinary operations at the North Miami Campus, were three out of only 27 chefs to receive the distinction in May at the World Trade Center in Dubai, United Arab Emirates.

James Beard Awards

Charlotte Campus’ chef on assignment, Peter Reinhart, won the 2008 James Beard Foundation Book Award in the Baking and Dessert category for his book, “Whole Grain Breads: New Techniques, Extraordinary Flavor.” The book was also nominated by the International Association of Culinary Professionals (IACP). This is Reinhart’s third James Beard Foundation Book Award.

Two JWU alumni were named Best Chefs in America for their regions by the James Beard Foundation: Patrick Connolly, executive chef of Radius in Boston was chosen for the Northeast, and Michelle Bernstein ’94, ’03 Hon., owner of Michy’s and co-host of the Food Network’s “Melting Pot,” was chosen for the South.

Gallo Family Gold Medal

JWU chef instructor Mark DeNittis ’92 was awarded the 2008 Gallo Family Vineyards Gold Medal for his Pacific Rim Sea Salt and Citrus Duck Breast entry for the Outstanding Meat and Charcuterie category. DeNittis received a $5,000 business development grant from the vineyards; an annual membership in the Chefs Collaborative and the Gallo Family Vineyards Gold Medal Award for Excellence to display on his winning product.

Above: Karl Guggenmos ’93, ‘02 M.B.A., left, and Chris Wagner ’07, right, were presented with Global Master Chefs certification from the World Association of Chefs (WACS), by Reinhold Metz, center, WACS European Chapter president.
Sharing The Ritz-Carlton's Secrets of Success

The Ritz-Carlton Hotel Company’s customer service and employee training has served the multinational so well it is educating outside businesses interested in benchmarking the company’s Gold Standards.

**Jill Guindon-Nasir ’97** is senior director of global business development for the The Ritz-Carlton Leadership Center, established in Chevy Chase, Md. in 1999 after the hotel conglomerate became a two-time recipient of the Malcolm Baldrige National Quality Award. Guindon-Nasir says clients come from industries as diverse as healthcare, finance, law and manufacturing to classes that are held at Ritz-Carlton hotels as well as on-site at clients’ locations.

The company’s practices are effective no matter the industry or location, and are used in 71 Ritz-Carltons around the world, including Moscow, China and Egypt. The basic but effective methods transcend cultures, countries and nationalities, says Guindon-Nasir. “Ritz-Carlton’s Gold Standards used in our trainings include our Three Steps of Service: Give warm and sincere greetings, always use the guests’ names and anticipate and fulfill each guest’s needs.”

As a leader in global hospitality, The Ritz-Carlton relies on a diverse workforce. According to Guindon-Nasir the trend bodes well for career options. “We’re going to hire 36,000 ladies and gentlemen [employees] in the next three years. Our company is doubling in size and most of that will be internationally. We encourage minority students to view the service industry not just as a job, but as a career with great opportunities that could take them all over the world.”

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Be Ready for Anything

Security checks, unexpected guests, special diets — these are just a few things Mary Windham, C.M.P., '98 deals with as an event planner.

Windham and a friend opened Occasions Inc. in 2007 in Washington, D.C. Both had several years of experience. But even with that, there are surprises.

In 2006 the Iraq embassy called Windham wanting to hold a press conference in 24 hours. With world leaders such as the secretary for Homeland Security, Michael Chertoff, and Iraqi Prime Minister Noori al-Maliki attending, security was tight. “We had to go through Secret Service’s regiments and give them our Social Security numbers to run background checks. The event was at the embassy so everyone was checked just going in,” said Windham.

Occasions also planned a two-day event for the southern Sudan government. Knowing the Sudanese are family oriented, she was ready when attendees brought children, spouses and parents along. “We made sure there were appropriate rooms for the families to spend time in during the conference. You need to be prepared for something like that.”

For any event, “you have to be cognizant of foods from different cultures — if it has to be kosher, for example, most hotels do not have kosher kitchens and have to order out,” Windham explains. “We need to know that in advance.”

Extremely large events, says Windham, “totally impact the area they are held in … Take the Olympics. You’re bringing in millions of people for a certain time period. You’re using hotels, restaurants, ground transportation … It can have a great positive impact for cities that can accommodate them, but it can also be a negative. If the tourism doesn’t stay up when the event is over … you could have companies going out of business.”

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HORIZONS HOPEFUL ON THE HOSPITALITY FRONT

The credit crunch, a weak U.S. dollar, new construction, green building, globalization and rapidly shifting U.S. demographics are all factors shaping U.S. hospitality for 2008, according to a report released by Ernst & Young in January.

Among other findings:

The weak U.S. dollar is attracting capital into the U.S. hotel sector from sources including sovereign wealth funds, a new major player in world finance. At the same time, U.S. hotel operators and investors are looking to Europe and Asia for new business opportunities.

Growth will continue in the condo hotel and destination club sector as more baby boomers look for second home options in the U.S. and abroad.

Green hotels will proliferate as construction premiums for green building designs and shortened cost-recovery times encourage developers to pursue sustainable properties.

According to Travel Industry Wire:

Visitors from abroad are shoring up forecasts on the U.S. home front. Total international arrivals will surpass 59.2 million in 2008, a growth of 4.4 percent over 2007.

The U.S.’s most important source markets - Canada, Mexico, the United Kingdom and Japan — are all showing growth as foreign visitors come to destinations such as New York, Orlando, Fia., Washington, D.C., and Las Vegas to play, shop, visit and gamble.

ON THE LINE JWU students and faculty get ready for a zip line during a Familiarization (FAM) Tour to Costa Rica in May that focused on outdoor adventure. From front to back, students Erika June, Stephanie Idrobo, Marcie Pelletier, Jeanne Welsh, Sharon Macko, advisor and admissions representative; Sandy Tremblay, director of Travel and Tourism Internship; and students Joe Frahm and Jamie Tang get set to ride. The group hiked through rainforests, went river rafting, and visited volcanoes during their stay.
Not Getting Lost in Translation

Working with clients from other countries can be somewhat of a challenge, even for a native. Niklas Wahlberg ’01 completed his first year of studies at Johnson & Wales University’s former campus in Göteborg, Sweden, his homeland, before transferring to the Providence Campus. With a B.S. in Web management and Internet commerce, Wahlberg opened his own company, Scandia Consulting, in Brooklyn, Conn.

Providing services such as Web site development, online marketing, merchant services, and content management, Scandia has clients both within and outside the U.S., including Wimex Trade International in Sweden, an import and export company. But as Wahlberg explains, there are still language and cultural differences to deal with. “Even with Sweden it can be difficult, because everything I’ve learned in my professional life has been in English. I speak fluent Swedish, but the terminologies I learned in English are different than in Swedish.”

Similar issues arise with some of Scandia’s U.S. clients that have Web sites in English and Spanish. Wahlberg says he makes sure there is a resource through the client to handle translations, or he partners with a consultant that works in other languages.

Wahlberg says it is important to meet the expectations of the businesses in other countries “in terms of perceptions and to make sure you’re communicating on a level appropriate for that country.”

Lately, Wahlberg has an expert on his team to help out. His wife, Amy Gagnon Wahlberg ’02, serves as a business analyst for some of Scandia’s larger projects. She is also a full-time senior analyst for Amgen Inc. in West Greenwich, R.I.

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GREAT SOUND HEARD AROUND THE WORLD

A Bose is a Bose anywhere on the planet — and that’s a good thing. Bose Corp.’s acoustical products, especially its trademark WAVETM radio, are made, bought and heard across the globe.

One reason Bose has kept its enviable reputation for so long is the human factor, says Jason Scott ’03, a test engineer for the company’s acoustic test group in Framingham, Mass. “We still have operators listen to every part the company produces. A lot of audio companies don’t do that. We strive on our name, our quality and our sound. One of our biggest objectives is to just want everybody ... to go above and beyond with whatever we’re working on.”

Scott and the other test engineers build the equipment and develop software to test all Bose acoustic products. “Anything Bose produces that makes sound, goes through our equipment, so we test raw speakers before they go into any product or vehicle — all the way up to surround sound systems.”

Bose’s customer base is only getting bigger with the surge of personal audio. “We produce the SoundDock you can plug your MP3 player into. That business has really exploded. Also, the headphone industry. It is all personal audio,” says Scott.

The rapidly changing tech world is also one of Scott’s challenges. “To stay current with technology you always have to be on your toes — taking training classes, reading periodicals, browsing the Web and keeping up to date with new methods.”

Founded in Massachusetts in 1964, Bose now has operations in Europe, Canada, Australia, Asia and South America. But, Scott says, “Bose products are mostly the same no matter the location.”

Scott is also a long-term fan, always partial to Bose, even before he started working for the company.
Managing Traffic at the Gateway to Global Commerce

"It is no longer a uni-polar world. There are various trading blocks that have more and more influence, whether they are in the Middle East, Southeast Asia, or the former Soviet Republic," says Andrew Gelfuso ’01 M.B.A., executive director of the International Gateway in Washington, D.C. — the trade arm of the Ronald Reagan Building and International Trade Center and the nation’s access point to the global market.

From his vantage point at the intersection of trade and hospitality, he advises collaboration among nations. "We need to see different economies as customers and partners rather than competitors … From the day companies open, they’re going to have to see the world as their market.”

Working for Trade Center Management Associates, Gelfuso is part of a six-member executive committee overseeing operations and a multi-lingual staff of almost 2,000 in the 3.1 million-square-foot hub of commerce, part of the U.S. General Services Administration’s largest public/private partnership. He manages trade promotion, government relations, and business development as the first point of contact for businesses, embassies and trade associations. “We spend a lot of time brokering relationships, and working with different partners to craft a vision for trade events here at the center,” he says.

Gelfuso’s career path veered toward the U.S. Foreign Service after he spent a semester in Vietnam during his senior year at Hobart College in Geneva, N.Y. "I just watched a developing economy bustling with activity firsthand and I thought ‘I want to be a part of this.’” Before taking on his current role, he worked for the U.S. Department of Commerce managing the commercial section of embassies in Southeast Asia, and promoting trade agreements with Singapore, Vietnam and Thailand.

The growing demands of the middle class in developing nations may strain energy supplies and raise food costs, "but that also means people in India and China have more money in their pockets to purchase U.S. goods and services," he notes with optimism. "With more purchasing power and the capital to locate companies in the U.S. and hire U.S. workers, to me, that is an often overlooked part of the global economy.”

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PROFESSORS OFFER INSIGHT INTO GLOBAL DEVELOPMENTS

International business is developing rapidly and embracing new countries and areas of the world economy. Students in Johnson & Wales University’s Alan Shinfield Feinstein Graduate School studying Strategy and Change with Professor Ralph Jaspargo, Ph.D., identified and analyzed global trends likely to impact education. Among their findings:

• the U.S. in decline as the world’s dominant economic power
• rapid and continuous changes in technology
• a shift from natural resource-based industries to brain-based industries
• emergence of Asian ring countries (China, India, Singapore) as leading economic competitors
• global climate stress from changes in the world’s atmosphere
• ever-widening gaps between rich and poor throughout the world

Developments potentially defining the direction of commerce include a huge army of new consumers from emerging markets in Asia and Central and Eastern Europe, according to Professor Alexander Portnyagin, Ph.D., who teaches international business, cross-cultural leadership and marketing concepts courses in the graduate school.

During a recent trip to Germany, Portnyagin spoke with students at the Ravensburg University of Co-operative Studies. Ninety-four percent would prefer a course detailing analysis of the Russian market as opposed to one on Asia or the Middle East. Most work for companies that have, or plan to have business connections in Russia. “Businesses and educators here [in the U.S.] need to give more thought to how to penetrate new emerging markets in Eastern Europe before it is too late,” notes Portnyagin. Among his other forecasts:

• growing competition with the U.S. for the well-educated from labor markets worldwide
• emerging regional markets offering great economic potential as areas of new opportunities and challenges in the contemporary world

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Images from Other Worlds

Two Denver Campus students went to Africa during the past year. Their trips were unrelated, but for both students, the journeys were an awakening to a life very different than their own.

In July, senior Shaun Jewell arrived in Pretoria, South Africa for a month-long stay. A student in food service management, he went with the Campus Crusade for Christ, a student-run Christian organization.

Jewell and 30 others from across the country volunteered at a development center in Nellmapiutus that feeds and clothes children and teaches job skills to adults. Jewell was struck by the disparity he saw when visiting cities to gather information on the children. “There are lines where real houses stop, and then … there are little huts made out of tin. There’s such a big jump from the people that have money and the ones who don’t,” he says. “The cities are like first world but then you get outside of them and it is third world.”

Kristin Howell, a College of Business student who also works for the Denver Campus’ Community Leadership Institute (CLI), spent her 10-day trip in Ethiopia at a compound run by Project Mercy, an international emergency relief and community development ministry. While there she taught English to children, most of whom were orphans.

Howell’s most lasting impression was the demeanor of the people. “Here [in the U.S.] when you go to a place where people are impoverished you see a lot of anger. Over there, it blew me away how happy everyone was … how happy these people could be with so little.”

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IMMERSED IN CULTURE

Senior Marc Stimson took his first foray outside the U.S. last spring — to Spain for 11 weeks through JWU’s Language & Cultural Immersion program.

Unlike other JWU study abroad programs, students in the immersion program stayed at the home of a local individual or family, giving them the opportunity to experience the culture and language firsthand, not just through classes. Stimson and two other U.S. students stayed with a gentleman in Seville, Jesus Garcia.

Students must have a demonstrated level of skill in the language before going to Spain, France or Germany — countries where the intensive programs are held.

For Stimson, learning the language barrier was tough at first, but “after the first couple of weeks it started to show how much of an impact living with my señor — who only spoke Spanish — had on my speech.”
A Voice for Teachers in a Business Environment

BY CATHY SENGEL

To longtime colleagues he is known as “The Legend.” In a group of decision makers concerned with finance and operations, Richard Kosh, Ph.D was often the lone voice of academics.

“A contrarian with courage and conviction who provided a lot of valuable input,” says Chairman of the Board John Yena ‘06 Hon.

Dick Kosh and Jack Yena first met in grade school in West Warwick, R.I. When their paths crossed later in the early 1970s, Yena was helping run Johnson & Wales and offered him a part-time job teaching anatomy and physiology.

“I didn’t think he was going to be the right kind of fit. He had his Ph.D. in biology and we were a career-oriented school,” says Yena. “He proved early on he understood the Johnson & Wales position in higher education.” In his 35 years at JWU, Kosh became the catalyst that would elevate a business college to an accredited academic institution of global renown.

From teaching nights, he moved to supervising programs for veterans, with as many as 5,000 in attendance — GIs returning from Vietnam. Kosh became academic administrator, hiring and evaluating hundreds of instructors and proctors. With the retirement of legendary Dean Cecelia Ranallo, Kosh took her place. When he’d arrived, the institution was a small business college housed in two or three buildings downtown. As the school grew, Kosh’s penchant for quality brought substance to a basic curriculum.

When Johnson & Wales reached university status in 1980s, Kosh was its first dean. He found a mentor in culinary Dean Robert Nograd ’99 Hon. who introduced him to the food service industry. In return, Kosh helped move the department to what Nograd calls “a more democratic” approach that set the framework for teaching universitywide.

Firm but fair, Kosh championed the needs of faculty in a tug of war with bottom-line focused management. On no front was his voice more solitary than as “the agitator for accreditation,” says Yena, then a vocal opponent.

JWU lacked regional accreditation, the measure of a university. Problems arose transferring credits and attracting international applicants. Arguing on its rewards for students, Kosh prevailed and spearheaded the process, earning initial five-year accreditation from the New England Association of Schools and Colleges in 1993.

When JWU opened its North Miami Campus, he stepped in as vice president to Donald McGregor, J.D. and was instrumental in shaping the university’s second full-service campus, putting systems and people in place and “making the tough calls,” says McGregor. He repeated the exercise as the university grew and the first international campus in Sweden opened gateways for students and sent faculty into the international arena.

Over the years, Kosh’s teacher’s perspective and love of people earned the respect and trust to move an educational institution forward. When the time came to foster next-generation leaders from within, his involvement in Senior Management Academy helped produce a cadre of future deans, vice presidents and administrators, and a collaborative culture that crossed campuses.

“Dr. Kosh’s name is synonymous with academics at Johnson & Wales,” says Provost Designate Veera Gaul ’91 M.S., his admirer successor. “Because of his tenacity, we have options today that we did not have as an institution 10 or 15 or 20 years ago.”

Now as Kosh sees the university through its third NEASC accreditation, he is ready to retire. A father of sons, Steven and Jason and grandfather of three, he is still a hometown boy, living in West Warwick with wife, Inez, a JWU computer lab supervisor for 20 years.

It is his balance as a work-hard, play-hard, consummate professional that most impresses his friends. “He’s a fox-hole buddy who knows how to enjoy life,” says Yena, part of his well-heeled band of compatriots.

“At the end of the day it wasn’t about me,” says Kosh. “I always wore my Johnson & Wales hat.”

And for a reason. “Not every student makes the grade, but those that do, when you see them walk across the stage as graduates, you see you’ve helped to polish the apple and you share their collective success,” Kosh says. “That’s what education is all about.”
Economies around the world are evolving and the need for skilled workers is becoming more acute. Once overlooked or disregarded regions are rising to become international challengers. Countries previously crippled by war or hamstrung by political turmoil, have found their way to become traders in global business. Cultural traditions are giving way to modern practices. And the feverish advance of new technology is enabling commerce where there once was none.

Graduates of Johnson & Wales have been leaping into this turbulence, racing with the pace, often among those pushing the trends forward. They’re finding new opportunities for their companies and their careers by viewing the world as a big community, but a much smaller place. A marketing professional divides his time between Belgrade and Boston. A chief executive in Dubai has business plans for 22 new countries. A sales manager in Warsaw has a defined territory — the globe. Too big? Not if you figure it out.

JWU interviewed a number of these graduates to learn about business trends emerging in their parts of the world. Entrepreneurial and ambitious, they are individuals who run companies or lead departments. They’re in fields such as technology, human resources, education and finance. They’ve traveled considerably and they’ve seen firsthand how companies are reaching across borders to compete and expand their markets.
Simon Taylor ’01
Belgrade and Boston

In Serbia, a country marked by war and political unrest during much of the 1990s, Simon Taylor ’01 sees a market that is increasingly attracting foreign investment through affordability and the quality of its goods and services.

As the president of Spinnaker New Technologies, an applications software development firm based in Belgrade, Taylor has a clear view of the niche that Serbian companies and others in Central and Eastern Europe are trying to establish as they grow their businesses. It is defined by a cost structure that is below the U.S. and western European countries, yet a quality level that exceeds other developing markets such as China and India.

"Quality is really becoming a major priority in terms of global initiatives,” says Taylor, a graduate of JWU’s hospitality management program. "One of the downsides to both of those markets has been on the quality side. A lot of different people have come back and said ‘You know, we've tried Asia, we've tried China and the quality isn't always there.’"

"In the technology community, for years people have been looking to India for all of their outsourcing and software development needs,” he adds. "Now companies are saying that if they pay a little bit more, they may get a lot more quality. Quality is really becoming a major priority in terms of global initiatives."

While the numbers aren't yet overwhelming, there is evidence that Eastern and Central European countries are making progress. Foreign direct investment into that region has been growing. In Serbia it is expected to exceed $5 billion this year, up from about $1.5 billion in 2005, according to the Serbia Investment and Export Promotion Agency.

Taylor, who divides his time between Belgrade and Boston where he oversees Spinnaker's U.S. efforts, says that Eastern Europe is "about 60 to 70 percent cheaper than the U.S. marketplace." Yet even at that discount he says there is still enough profit for companies there to afford quality controls and inspections.

Meanwhile the governments of many of the countries in that region have made quality a priority and are acting to assure outside investors.

"In a large system, it's very difficult to affect change on a national level, but a country like Serbia can very quickly enact legislation and regulations to insure that the proper quality controls are in place to protect investors,” says Taylor.

He also expects more emphasis to be placed on marketing and branding of the region in the future. While India has a dominant position in the global outsourced IT market, and China gained enormous exposure by hosting the recent summer Olympics, Eastern Europe is still shaking a lingering communist image even as it has embraced capitalism and free markets.

"This is all new and just starting to happen now," says Taylor.

“When I drive down a city road in Belgrade in Serbia, there's a lot of work to do. But those people have a major appetite for success and want to build their country into everything it can be.”
José-Carlos Redon '04
Kununurra, Australia

In Kununurra, Western Australia, José-Carlos Redon '04 spends his days meeting with farmers and his nights as a restaurant chef, studying the cultural aspects of food Down Under from beginning to end.

It's the latest stop for Redon, a graduate of JWU’s food service management program, who has become a global gastronome of sorts. During the past three years, he has lived in and studied the food industries of Croatia, France, Italy, Spain, Switzerland and Mexico.

Much of what Redon does is related to his involvement with Slow Food, the international non-profit organization whose mission is to preserve cultural cuisine and support local production. While living in Mexico, Redon was the Latin America and Caribbean area coordinator for Slow Food, which is based in Italy and has 85,000 members in more than 100 countries.

The Slow Food movement was founded in Italy on the concept of “eco-gastronomy,” recognition that there’s a connection between “plate and planet.” It’s catchy, but not as simple as it sounds. Redon is building a base of experience that will enable him to act as a link between farmers, cooks and universities to create awareness and a demand for certain types of foods — specifically locally grown.

“The generation of people born in the 1970s and earlier — they’re aware of what good food means,” he says. “They have a better understanding than young people in their 20s.”

It was once more common for fresh milk to be delivered to homes, he notes as an example. Today people buy milk at the grocery store when they need it. “But you don’t know how fresh it is, even if there’s an expiration date,” says Redon. “The taste is very different. So as a social phenomenon you have the milk that is less fresh than what is outside your home. That happens with a variety of other foods, too.”

“The generation of people born in the 1970s and earlier — they’re aware of what good food means. They have a better understanding than young people in their 20s.”

By studying the cultures and cuisines of different countries, as he is doing with the Aborigines in Australia, Redon also hopes to learn about mealtime traditions — and how they might be maintained. In today’s fast food market, he sees those traditions slipping away.

“The changes in food service restaurants such as fast food have meant a change in our lives,” he says. “We no longer consider it time to prepare the meal or enjoy a meal, as perhaps you do in a family occasion. That has changed that aspect of peoples’ lives and ways of eating and what we eat.”
Michael Zawadski '04
Warsaw, Poland

Michael Zawadski's job is to convince international event organizers to run their shows in Poland, an often challenging task when, as he admits, three things usually come to mind when people think of Poland: World War II, communism and Pope John Paul II.

But as the senior sales manager for the Warsaw International Expo Center, Zawadski '04 enlightens them about something else — the strong economic expansion occurring in Eastern Europe. While the economies of the U.S.

“Because things aren’t going too well in the U.S. or Western Europe, a lot of organizers are launching their events in Central and Eastern Europe.”

and Western Europe have been on the edge of recession for the past year, the gross domestic product in Poland has been growing at a healthy seven percent. Cities such as Warsaw and Prague, once dreary under the old Soviet Union, are emerging as dynamic business and tourist destinations.

That gives Zawadski, who received his graduate degree in hospitality administration, plenty to talk about as he travels to trade shows around the world recruiting international organizers to run an event in Warsaw.

“THERE’S A REALLY GOOD MARKET IN POLAND FOR SOMETHING LIKE THIS. THERE ISN’T A TRADE SHOW THAT ADEQUATELY REPRESENTS THIS INDUSTRY. YOU SHOULD COME HERE AND ORGANIZE THE FAIR” SAYS ZAWADSKI.

“What we notice in terms of international shows is that because things aren’t going too well in the U.S. or Western Europe, a lot of organizers are launching their events in Central and Eastern Europe,” he adds. “There has been a huge influx of foreign organizers.”

During the past two years two of Europe’s most glamorous events, the Miss World pageant and the European Film Awards, were held in Warsaw. Expectations are that 2009 and 2010 are likely to be “breakthrough years.”

But challenges exist. Zawadski says that Poland’s “destination marketing” needs to improve and that the country lacks a brand image. That differs from competing markets such as Hong Kong or India, which are the trade fair capitals of their regions.

“SO I FACE WHEN TRYING TO BRING INTERNATIONAL ORGANIZERS IN TO POLAND IS THAT THEY DON’T KNOW MUCH ABOUT THE COUNTRY,” HE SAYS. “BUT WHEN THEY COME OUT HERE AND THEY SEE THE DEVELOPMENT, THEY SAY ‘WE NEVER KNEW ABOUT THIS PLACE.’”

Making his sales pitch easier has been Poland’s integration into the European economy since its break from the Soviet Union in 1989 and its membership in the European Union since 1991. International companies face fewer regulations than in the past.

“JOINING THE EU] CHANGED POLAND’S POSITION ON THE WORLD STAGE,” SAYS ZAWADSKI. “AS PART OF THE EUROPEAN COMMON MARKET, IT’S EASIER TO DO BUSINESS. YOU DON’T NEED TRAVEL PERMITS OR VISAS AND THERE AREN’T THAT MANY BORDER CONTROL PROBLEMS AS IN THE PAST. THAT’S ALL IMPORTANT FOR A TRADE FAIR.”
Hicham Driouech ’03  
M.B.A.  
Casablanca, Morocco

In Africa, a continent often associated with Third World nations, Hicham Driouech ’03 M.B.A., sees a surprising technology trend — the rapid advancement of mobile phone usage in African countries.

In fact the reality of Africa as an underdeveloped continent with poor communications and infrastructure in many regions is what’s driving the growth. While telephone land lines crisscross the U.S., the network in Africa is far less organized. But cell phones and satellite communications have provided the solution for many developing countries. According to several studies in recent years, Africa has had the largest growth rate of cellular subscribers in the world.

Based in Morocco, Driouech is the retail marketing manager for Nokia, the international mobile phone producer, covering North and West Africa. While overseeing a sales territory that includes 22 countries and five different languages, he’s observed how the lack of land lines in his part of the world has also prompted cell phone users to typically want a more sophisticated device than in the United States.

“In the U.S. most people use their phone to make a call, not to connect to the Internet or watch movies or TV,” he says. “In Africa people are looking for the most expensive phone, to have everything. They want to invest in a single device so they can have everything instead of having many devices.”

Also driving the growth is the cost of cell phone service, which Driouech says is 30 to 35 percent less expensive in Africa than in the U.S. Additionally, subscribers only pay for calls that they make and not for calls they receive, as they do on many plans in the U.S.

“The cost of the service is the most important element of (the mobile phone) business,” he says. “If the cost is high, people won’t buy a lot of phones. If the service in the U.S. remains as high as it is today, if people continue paying for incoming calls and if the rate for the Internet connection remains high, I don’t think it will develop fast compared to Africa and Europe.”

Driouech says the penetration rate of cell phone subscribers is still only about 30 percent in Africa, compared to about 85 percent in the U.S. and much higher than that in many European countries. But the cell phone has become a vital part of economic development in many developing countries, helping small businesses to expand their markets.

“The whole industry is moving from making phone calls to more sophisticated devices with all features from GPS navigation, Internet, Mobile TV, online gaming. Today the whole industry is moving towards that.”
Sarah Palin meet Melissa Ooi ’99 — a career woman in Malaysia who is “going for it.”

Married, in her early 30s and the mother of a young child, Ooi is a finance manager for Dell Computer, helping to develop best accounting practices for operations in Dell’s Asia Pacific Japan region. Her ambition, to move up the corporate ladder, is becoming more common among women in Southeast Asia. But it is a break from the traditions of those countries, where working women were expected at some point to put their careers aside and turn to their families.

Instead they are trying to do both, pursuing new opportunities as Malaysia becomes more involved in the world economy. Just as Palin’s run for vice-president while being the mother of five children renewed discussion about career women trying to “have it all” in the U.S., so too there are questions in Malaysia.

“In my part of the world the traditional values and traditional view of women is still very strong,” says Ooi. “Women hold positions, but there will be a time when they will say, ‘I’ve done enough. I’m going to stay home and take care of my family.’”

Ooi says that there are women who choose not to have families and focus on their careers. But the decision to aim for senior management while raising a family — “Going for it,” as she says — is still relatively novel and even a source of debate among women of her own generation.

“It’s a very complex society right now,” she says. “I have friends who are very traditional who get married at 20 and have five kids and decide not to work and tell me my place is at home. We’re still trying to strike a balance and achieve that equality for women.”

The split is often determined by post-secondary school experience. Ooi went abroad for her education. Many of her colleagues have experience overseas. Her husband is Malaysian, but also attended a university in the United Kingdom. They believe they’re more “westernized” than other members of their generation who remained in Malaysia.

As tradition slowly yields to what Ooi calls a “modern” view of women in the workplace, government and industry in Malaysia are becoming more accommodating to women. Government employees can take as much as three years maternity leave and return to their jobs. A federal law has been proposed expanding maternity leave for private sector employees from 60 to 90 days, and more employers are providing amenities such as nursing rooms and daycare facilities.

All of that has enabled more career-minded women to stay in the workplace and increased their numbers in middle management positions. But Ooi is looking beyond.

“We tend to see fewer women in senior management positions at the moment,” she says. “I guess that can change in the next couple of years and I hope I’m one of them.”

“We tend to see fewer women in senior management positions at the moment. I guess that can change in the next couple of years and I hope I’m one of them.”
Vasco de Jesus Rodrigues, J.D., ’83
Syo Paulo, Brazil

In the 1970s, before he enrolled in Johnson & Wales, Vasco de Jesus Rodrigues, J.D., ’83 had already traveled to Asia and parts of Europe, studied law in his native Brazil and medicine in Panama, and had come to recognize tremendous gaps in international development.

“What Americans had in New York City or Providence in those days, Brazilians would have in their homes years later,” he says. “But today what you have in New York, may be feasible to have here almost at the same time.”

Boosted in part by commodities, exports, vast oil deposits and recently tapped natural gas, the economy of Brazil has emerged as the largest in Latin America and is thoroughly involved with the global economy.

“There is a lot of investment in Brazil. Now the manager and company president need to know about Brazilian law, international law and laws applicable in the U.S. Brazil has made its way in to the global economy.”

Rodrigues, a professor of international law who works as a consultant to businesses and governments, says the prosperity has brought mixed blessings for Brazil’s major cities. Brazilians are able to afford more luxury goods and automobiles, but roads have not been upgraded to keep pace. The results are enormous traffic jams with all of the associated health hazards.

Rodrigues often works with countries as a United Nations consultant and regularly travels around the globe, observing the impact of globalization. Brazil’s rise in the international economy has placed a spotlight on the weakness of its educational systems. “The changes are very fast and the pace of the universities is like a turtle walk compared to what the economy demands,” he says. “But now we are in a new century and it’s a different Brazil.”

Because the educational system has lagged behind the economy’s growth, the pool of well-educated workers is relatively shallow. To compensate, Rodrigues says that many major companies in Brazil have created their own in-house M.B.A. programs. Often they recruit college professors from overseas to teach classes inside their facilities. It’s a reversal from a practice of an earlier time, he says, when the senior management of Brazilian companies would leave the country for weeks to attend classes in other countries.

Rodrigues expects the demands of industry will force universities to adapt, just as Brazilian companies seeking to compete on global turf are being forced to change their operations. Workplace conditions, labor rights, the humane treatment of workers and local responsibility are coming under particular international scrutiny, making advance inevitable.

“There is a lot of investment in Brazil,” says Rodrigues. “Now, and more and more, the manager and company president need to know about Brazilian law, international law and laws applicable in the U.S. Brazil has made its way into the global economy.”
The demand for labor rises and falls in the global economy, but the need for talent is constant. Sunit Bahadur ’01 M.B.A. says there’s a shortage of talent — in Asia, Africa, Europe, the U.S., everywhere — and it’s his job to find it.

Bahadur is the chief executive of the global division of OMAM Consultants Overseas FZE, an international human resources firm based in Dubai, United Arab Emirates. He’s currently leading a company expansion that will place OMAM offices in 40 countries by the year 2020, 33 more countries than it is in today.

The aggressive program is OMAM’s way of participating in the globalization of the HR industry. International corporations are outsourcing more of their human resources functions, even as they find it harder to hire and keep skilled professionals to run their operations.

“Talent acquisition is the key goal of most of the companies globally today,” says Bahadur. “There is no question we have a lot of workers. India itself produces about 1.5 to 2 million new engineers every year. But how many of them come from good schools? Not many. So you have the workers, but not the talent.”

Bahadur says that ripple effect of the talent shortage has been far reaching. He regularly sees companies postpone planned projects because they lack the personnel to direct them. Succession planning is another problem for companies trying to transfer executive control with minimal disruption.

Bahadur says that HR companies are also helping corporations to form international teams who can lead operations that cross many cultures. He says it’s understood that each team should have members from different countries who have experience in other cultures. The challenge is finding those individuals.

“They don’t know how to define leadership in an international domain,” he says of the corporations. “It’s much easier to define leaders in countrywide or regional or local domains. Defining them in an international domain is a big problem.”

Yet it is that sort of problem that is helping to drive the expansion among international HR companies. A study by the Hackett Group, an Atlanta-based consulting firm, found that internal HR spending among many of the world’s leading companies was 13 percent below a general corporate average, while the HR personnel-to-staff ratio was 15 percent less.

“A lot of these companies are giving exclusive work to consultants like us,” says Bahadur. “We become an extended arm to these companies and that’s only going to increase. As globalization becomes more complex, they are going to be outsourcing more and more.”
Rwanda Has Become Their Mission

Denise Ward ’05 and DeShenell Swann ’03 set off in June with two other Bahamian women to help in Rwanda’s post-genocide rebuilding efforts. They worked with homeless children and taught widows how to make and sell their own jewelry. But the two women were also on a fact-finding trip to learn more about what they see as being most important — educating the children of Rwanda.

Back in the Bahamas in late July, the pair formed the foundation, My Brother’s Keeper, and raised funds to open a school in Rwanda and pay tuition for boarding. “Rwanda is very poor. The average person makes about one U.S. dollar a day. There are no public schools and the average cost to send a child to boarding school is $40 per term. If you make $1 per day you cannot afford that. So the kids grow up, they don’t go to school, and the cycle continues,” said Ward.

It was during her first trip to Rwanda, in the summer of 2007, that Ward found her hospitality training could make a difference in the war-ravaged nation. Symphrose Mukamzimpaka, a victim of the conflict, lost her husband in the genocide and was trying to run the Ku Itaba Prince Hotel in Butare alone, with no experience. For five weeks Ward trained Mukamzimpaka and her few employees in running the hotel, which includes a restaurant. Ward found the opportunity through the Business Council for Peace, a nonprofit international volunteer network helping women in regions of conflict and post-conflict start businesses.

During their recent return, Ward and Swann visited Mukamzimpaka at her hotel. “It is doing very well now,” says Ward. “It was fully occupied when we visited.” The 25-room hotel now has a staff of 46.

ECOLOGICAL ARTIST GAINS NATIONAL GEOGRAPHIC’S ATTENTION

As a culinary arts major, Jeff Clapp ’85 had a talent for ice carving. Watching a documentary about Mt. Everest two years ago, he was inspired to put his skills to work fashioning a use for the empty oxygen cylinders left behind by climbers. Clapp traveled to Nepal and bought discarded canisters from the Nepal Mountaineering Association in Kathmandu. At home in Brunswick, Maine, he sculpted them into bells, bowls, and ornaments — Bells from Everest. Each intricate sculpture is signed, numbered and marked with the fill date and serial number of the original cylinder.

Clapp was recently a finalist, along with North Face and Patagonia, for the 2008 National Geographic Yoga Awards. The awards are given to those who reflect the organization’s mission of inspiring people to care about the planet and explore their world. “We didn’t win,” he says, “…but to have a National Geographic representative up on that stage ringing my bell — literally — was amazing.”

While at JWU, Clapp received the 1985 Trustee’s Award for the student who contributed the most to the college that year. “My life seems to have been a continuation of that theme,” he says. The metal sculptor has been invited to display his work at Walt Disney World to show children how far a little imagination can take them — to the heights of the Earth.
Exploring the Food and Culture of China

In a year when Olympic spectacle brought China’s ancient and rich heritage to the world stage, JWU’s Culinary Arts Museum and the John Nicholas Brown Center for the Study of American Civilization at Brown University collaborated on an exploration of Chinese food, art and culture.

Celebrity Chef Martin Yan ’95 Hon. flew from Hong Kong to Providence for a two-hour demo that capped the April conference, “Eating Chinese: Global and Local Perspectives on Food and Memory.” His event was a brilliant mix of his family background, food history, technique, insights, science and humor. Panel discussions focused on the “authenticity” of foods served in Canadian-Chinese and Latino-Chino restaurants. Filmmaker Cheuk Kwan screened documentaries, historians, restaurateurs, cookbook authors, cultural critics and devotees examined the culinary influence of the Asian empire.

Conference-goers were also treated to ancient and contemporary Chinese art in the museum’s new “Culinary Beginnings” gallery. Fourteen antiquities on long-term loan from the extensive collection of Asian art from the Arthur M. Sackler Foundation in New York City are on display. Artifacts include a 2000-year-old pau (ritual wine vessel) and an 11th century B.C. ding (tripod cooking pot). Also on exhibit are watercolor illustrations by Ellen Blonder used in her cookbook, “Every Grain of Rice: A Taste of Our Chinese Childhood.”

The conference will reconvene in spring 2009 for part two, “Eating Chinese: From Foodstuffs to Cuisine to Cultural Exchange.”

JWU alumni, faculty or staff members with recently published books are encouraged to contact us. Online > www.jwumagazine@jwu.edu
Dear Friends:

We are approaching the mid-point of our strategic plan, FOCUS 2011, and with every step, we are strengthening our role as a national leader in career education. Since 1914, JWU has been a pioneer in higher education. The common thread in our 94-year history is that we prepare our graduates to advance in their chosen careers while providing a full university experience.

While educating for the sake of pure knowledge has been the traditional approach in higher education, we have always recognized the importance of melding academics, hands-on training, relevant work experiences, leadership training and career development. Since its inception, JWU has been outcomes oriented. More than 76,000 of our alumni have entered their professions equipped for successful career progression.

No matter where you are in the world, knowledge is the dominant currency and education is continuous. We are living in dynamic times. According to the United States Department of Labor today’s graduates will have 10 to 14 jobs before their 38th birthday. In fact, many of today’s college majors didn’t exist 10 years ago. We are currently preparing students for jobs and technologies that don’t yet exist, to solve problems we have yet to encounter. What should they study 10 years from now? These are the questions we must be able to answer as we continue to move forward as the destination of choice for career-focused students.

In this interconnected world, it is essential we prepare students to excel in a global marketplace. JWU enjoys a diverse student body of more than 16,000 representing all 50 states and 89 countries. I ask all of you — alumni, employers, faculty, staff and university friends — to work with us to prepare the next generation of professionals who will become the innovators and leaders of the future.

FOCUS 2011 will reposition JWU to rise to this challenge as we create new and distinctive offerings. We need a broad vision and a bold agenda. Achieving this won’t always be easy. It won’t happen quickly or without hard work and our shared commitment. But I am committed to it because I believe nothing less befits an institution such as ours.

University President John J. Bowen ’77

As JWU nears the century mark, share in our enthusiasm and pride as we recount our university’s rich and vibrant history.

The 1960s was an ambitious decade for Johnson & Wales, and one of great transition. Declared a junior college of business in June 1960 by the Accrediting Commission for Business Schools in Washington, D.C., this milestone enhanced the institution’s academic reputation. Co-directors Edward Triangolo ’80 Hon. and Morris Gaebe ’98 Hon. focused on broadening curriculum to meet growing demand from students and industry.

With increasing enrollment and resident students, the school was outgrowing the rented Gardner Building. The 1962 purchase of the prestigious Providence Plantations Club overlooking Abbott Park was an early example of Johnson & Wales’ commitment to establishing a presence in the heart of the city and to thoughtful renovation.

Current Chairman of the Board John A. Yena ’06 Hon. joined the group in 1962. Like core administrators and faculty, Rena Troiano ’48, ’79 Hon., Barry Smith, Louise Burrell, John Hubert ’55, Joan Metcalf ’58, Cecilia Ranallo, Emilio Capomacchio, John Russell and Beulah Dixon, he upheld the credo of “students come first.”

Not unlike today, in 1963 affordability was on the minds of university leadership. Under the counsel of school attorney, Christopher Del Sesto, Johnson & Wales pursued the benefits of the Higher Education Act, and leveraged federal aid, giving deserving students unable to afford higher education, the opportunity to graduate and launch a career.

In 1964, 142 graduates received degrees. Only half-way through the decade, even more significant changes were to come, paving the way to the strong university we know now.

AFTER: Morris Gaebe accepts the key to Plantations Hall. Legacy trustee Christopher T. Del Sesto Jr. (second left) and former R.I. governor, Christopher Del Sesto (fourth left) join others to mark the momentous occasion.
Committed to Affordable Education

BY PIYA SARAWGI ’94, ’02 M.B.A.

In April 2008, Johnson & Wales University announced that in the 2008–2009 academic year alone it will commit $96 million in institutional aid to assist students who demonstrate financial need. All of these funds will be used to support affordability and ease the financial burden our students may be experiencing.

Cost is a critical factor when a student makes a decision to attend and continue at an institution, and nationwide, the student loan crisis is mounting. In light of current economic conditions, and in keeping with the goals of our strategic plan, FOCUS 2011, JWU will continue to strengthen and deepen this financial commitment through conscious choices and data-driven decisions that fund the things we truly believe make JWU an even better place. We hope our JWU alumni and friends are proud to be a part of a university system that is so committed to making education more affordable.

“I was very happy to get a ‘revised’ notice from school that informed me that my financial aid was increased. I am just so grateful, that I cried, and I am still crying with joy! I am most grateful for the help, and I cannot wait to one day be in the position to give back to my school, so JWU can continue to ‘pass it on.’”

— SOPHOMORE MARIE JACKSON, COLLEGE OF CULINARY ARTS, NORTH MIAMI CAMPUS

Online > www.jwu.edu/foocus2011; send feedback to focus2011@jwu.edu
STRENGTHENING THE STUDENT EXPERIENCE:

Academic and Student Life

Ready, Set, Go!

Remember that first day on campus? Different faces, unfamiliar spaces and buildings, new responsibilities. "A comprehensive summer orientation is one of many steps we’re taking to help our incoming students establish a successful college career," says University President John Bowen ’77. "They can explore the campus, its resources and network with current students."

This summer, enthusiastic students and orientation leaders, responsible for introducing JWU staff and faculty to the Class of 2012 members of the Class of 2012 their families transition into their new environment, allowing them to return in the fall with a clearer perspective on JWU life so they can successfully begin their academic careers.

While each campus added its own flair to the program, across the board JWU is proactively developing and implementing campus programs to support student success, retention and graduation.

DEGREEWORKS: LEVERAGING TECHNOLOGY TO PERSONALIZE EDUCATIONAL PLANS

Johnson & Wales University is continually investing in technology to streamline tasks allowing our staff and faculty to further concentrate on students. A wide cross section of university constituents expressed the need for a curriculum counseling tool that allows students to plan their years of academic study comprehensively. Research led to the October implementation of DegreeWorks, a new curriculum advising system.

*DegreeWorks has features that allow JWU faculty, staff and administrators alike to better meet overall student expectations, and help result in timely degree completion for more of our students," says Provost Designate Veera Gaul ’91 M.S.

A user-friendly interface with colorful graphics, DegreeWorks allows users to personalize educational plans. Intuitive and accessible, it is currently offered to new (and post) fall-term entrants, including graduate students. Continuing education integration is scheduled for spring 2009. The program combines the current academic planner, course projections and uconnect degree-progress tools into one easy-to-use format for all stakeholders. It allows counselors and administrators to track curriculum advice given to particular students, gauging a student’s interest in courses and projected progression.

“Our strategic plan, FOCUS 2011, is student-centered plan," continues Gaul. "Other educational institutions that have implemented this type of software have witnessed increased graduation rates through improved communication of degree requirements. JWU will continue to consider and implement best practices that position our students for success through their academic journey.”
STRENGTHENING STUDENT POTENTIAL:
Admissions and Enrollment

Friendship Family Host Program Rewards Everyone

“I miss my family and my dog,” says Hawa Song, a transfer student at the Providence Campus’ College of Culinary Arts. Typical college student emotions, except Song is 6,500 miles away from her native South Korea. “But,” she smiles, “here Bill’s [Priante] family is like my family and it’s really nice.”

Johnson & Wales University’s International Center launched the Friendship Families and Holiday Visits programs for Song and JWU’s more than 1,100 international students from 89 countries. Director of university admissions recruitment and training, Bill Priante ’90 jumped on board. Work has taken him across the globe, and hosting Song and Jongwon Kim keeps Priante entrenched in what attracts and retains JWU’s international population. “I live in Natick, Mass., with limited opportunities to interact with different cultures,” he says. “Selfishly, this has been incredible for me, my wife and kids, siblings, their families, even my parents, mother-in-law and grandparents.”

This American family has gained insight into a different heritage and respect for the sacrifices people make when they leave their families and travel to advance their education, career and language skills. They also have a better understanding of what Priante does on a daily basis and the scope and reputation of JWU’s career education model.

For Song and Kim it has made assimilating into the U.S. a little easier, allowing them to focus on their college experience. They were thrilled that Priante was a fellow JWU grad who had visited Woo Song University and knew their faculty. But enjoying a home-cooked meal, a reassuring hug from a grandparent figure and playing with the Priante children and family dog is what has made them feel “at home.”

International students are paired with a returning domestic or international “student buddy,” but cross cultural relationships with a family lend a perspective on American culture they can’t get on campus,” says international community coordinator Lindsay Valdivia. “It’s another friendly resource outside of student services, they can tap into. It’s enriched our staff, faculty and their families, and we’re hoping JWU alumni will also participate.”

The JWU program balances the wants, needs and requirements of participants with institutional policies. “My mother and father thank Bill so much,” says Song, “my mother likes this program.”

ALUMNI HELP SHAPE FUTURE CLASSES
Involved alumni continue to strengthen Johnson & Wales University. “For decades, we’ve welcomed alumni participation at college fairs, open houses and regional Admissions Information Meetings (AIMS),” says vice president of enrollment management Kenneth DiSaia ’87, ’92 M.B.A. “You’ve been here, know what we’re about, and sharing your experience is appreciated by parents, educators and prospective students.”

Nationwide, alums like Scott Pobuda ’91 at the Great American Ball Park in Ohio, Steven Eisenstein ’95 at the Georgia Aquarium, Karri Palce ’90 from Deloitte Consulting in Arizona and Jose Rosado ‘00 at Florida’s Intercontinental Hotel are participating in AIMS — some hosted at their places of employment. “I enjoyed meeting students and parents and explaining what JWU has done for my career,” says Pobuda. “It’s a lot of fun when students come to a Reds game and tell me they heard me speak at the AIMS. Hopefully I inspired some students to pursue their career to the fullest.”

The combination of information from JWU’s Admissions Office, hearing firsthand from successful and engaged alumni, and witnessing the support of alum employers is a compelling way for prospective Wildcats, parents and teachers to learn about JWU.

By attracting and referring well-matched students, alumni are ensuring a strong future for their alma mater.

Online > jeanne.blanchette@jwu.edu

The Priante Friendship Family hosted (standing, fourth from left to right) undergraduate South Korean transfer students Jongwon Kim, Hawa Song, Wunsuk Baek, Eun-a Kang, (kneeling, left to right), Seung Eun Yang and Haeju Hong, on their first camping trip to Maine with Bill Priante (kneeling, second from left).
Beyond Measuring Employment to Charting Careers

Johnson & Wales University's strategic plan, FOCUS 2011, is all about pushing the envelope. As an internationally recognized leader in career education, it is incumbent on us to move beyond measuring initial employment and instead measure alumni career progressions.

This spring and summer, JWU conducted a study of labor market experiences of alumni from the graduating classes of 1997 to 2007 to understand more about their career progression and the role their alma mater played in helping launch and advance their professional careers. In the longer term, their feedback will help strengthen academic offerings, co-curricular opportunities and career services at JWU. Here are some preliminary findings:

Compensation
For the most recent graduating cohort surveyed, JWU alumni employed full-time year-round (FTYR) report median earnings 13 percent higher than the national average based on U.S. Census Bureau numbers and the 2006 American Community Survey Public Use Micro Data Sample. Based on earnings analysis of prior cohorts, graduates enjoy sustained salary increases over the span of their careers. The majority of JWU alumni enjoy significant job benefits as well. As with compensation, job benefits consistently improve over time as careers advance.

Satisfaction
From a quality of work-life standpoint, more than four in five FTYR employed graduates indicate that they are satisfied or highly satisfied with their work environment and their fit with employer values and their workplace culture. Seventy percent are satisfied or highly satisfied with the potential for career advancement and 82 percent are satisfied or highly satisfied with job security.

Employment
For surveyed alumni who are employed FTYR or actively seeking employment, 92 percent secured employment in a career-level position within 12 months or less of completing their undergraduate program at JWU. A career-level position is defined as the job where you began to acquire and use skills you expect to use and evolve throughout your professional life.

Attribution and Connection
Overall, 77 percent of surveyed alumni employed FTYR would attend JWU if they were to begin their undergraduate education again; 74 percent indicate they would follow the same field of study.
STRENGTHENING THE FOUNDATION:

Resource Development

Redesigned Web site Dynamic New Gateway to JWU

Johnson & Wales University's newly reconstructed Web site, www.jwu.edu, opens up JWU to the world, and the world to JWU. It celebrates our university, our campsues and programs and our commitment to preparing students for professional success.

With more than 5,000 pages of new and revised content; 500 supporting sidebars spotlighting our academic degrees, programs and campuses; approximately 60 videos highlighting our dynamic students, faculty, alumni and donors; and almost 600 photographs and 68 flash banners, www.jwu.edu has been realigned to be informative and inviting. Audience gateways and increased functionality allow students, parents, employees, employers, alumni, donors and other important constituencies to easily access information and services.

This project has been expansive and collaborative, and led by Robin Krakowsky '88, '08 Ed.D., senior vice president of administration and Patricia McLaughlin, J.D., senior vice president of institutional advancement. They along with Greg DiStefano, director of university marketing; Dora Kuan, director of university Web communications; senior project manager of information technology, Steve Sabetta; Chris Lewis, team leader of Web applications, and other members of the Web Redesign Steering Committee and the university’s Creative Services Group (CSG) and Information Technology Department, partnered with individuals across the university to ensure a robust tool that is user-friendly and symbolic of JWU’s evolution as a national leader in career education.

CSG is charged with ensuring that a strong university visual and editorial identity exists across all four campuses. Since early 2007, the launch of an updated Wildcat and alumni logo in signature JWU colors, the redesigned JWU Magazine, the introduction of the JWU Graphic and Editorial Standards, and the creation and incorporation of the new crest logo across publications, signage, transportation and stationery are just some of the ways JWU is articulating its academic quality and experiential education model to a variety of internal and external audiences. The reconstructed site is yet another medium that will further establish JWU’s overall identity.

We rely on the continued enthusiasm and support of our university community in ensuring www.jwu.edu remains a vibrant expression of our mission. It will be critical to accomplishing the goals of FOCUS 2011, and we welcome general feedback.

Online > webfeedback@jwu.edu

Reestablished JWU Annual Fund Supports Student Scholarships

This fall, Johnson & Wales University will reestablish an Annual Fund program as part of a renewed fund-raising effort to secure philanthropic support from university alumni and friends. Aligned with FOCUS 2011, annual fund gifts will be entirely dedicated to student scholarships on our four campuses.

Today, our students are facing more difficulty securing student loans. With 90 percent of JWU students demonstrating financial need and 82 percent already working part-time jobs to support their education, our reestablished annual fund will provide the critical funds they need.

Lauren Jordan, in the newly created position of director of the Annual Fund, joined JWU in May and oversees fund initiatives for the university and its campuses. Previously she was assistant director of the Annual Fund at Providence College, managing reunion class giving, affinity groups, faculty and staff campaigns and parent giving.

Online > lauren.jordon@jwu.edu

Students are Johnson & Wales University's highest priority.
Campuses Unite to Make Students’ Dreams Come True

With 90 percent of our student body in need of financial aid and 82 percent working while in school, raising scholarship dollars for our students is a fund-raising mission for all campuses.

As part of our strategic plan, FOCUS 2011, increasing institutional aid is a university priority. JWU has committed more than $96 million in aid to students, but unfortunately it is not enough. Donor-funded scholarship aid from alumni and friends of the university is necessary to make a JWU education a reality for all students. Campuses recently sponsored the following scholarship fund-raising initiatives:

On the North Miami Campus, the Joel Ingersoll Memorial Golf Tournament has raised more than $117,000 in scholarships for students from Collier County, Fla. since its inception in 2000. The tournament, started by Lori Ingersoll Jaffe in memory of her son Joel Ingersoll, a hospitality major at JWU’s North Miami Campus, has been a way to create something positive out of the loss of her son. This year’s tournament, held in July in Naples, Fla., raised more than $15,000 for North Miami Campus students.

On the Denver Campus, Evan Makovsky ’08 Hon. made a generous gift to establish the Sam Makovsky Scholarship in memory of his father. Makovsky, founder of the Makovsky-Shames Realty Co., helped to redefine Denver’s Downtown district and is known as a visionary developer with a strong belief in community service. He established the scholarship to support students from the Pueblo, Colo. area who are juniors and seniors pursuing College of Business degrees on the Denver Campus.

The Charlotte Campus recently received a donation of $120,000 from the Charlotte Food & Wine Festival. The organization brings winemakers and winey owners from all over the world to participate in entertaining, educational programs that raise awareness about fine wines and food. Funds are also raised for selected charities. The Charlotte Food & Wine Festival chose JWU to be a recipient from this year’s festival held in May. The scholarship funds will support students studying within the College of Culinary Arts over the next four years.

The Providence Campus continued its efforts to raise scholarships for its students when it held the 18th Annual Providence Golf Tournament in June. Since its inception the event has raised more than $920,000 to support student scholarships.

To learn more about donor-funded scholarships contact Page Sciutto, executive director of university advancement services.

Online > page.sciotto@jwu.edu

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Denver and Charlotte Campuses Welcome New Fund-Raising Leadership

Two fund-raising professionals have joined the university to assist the advancement effort to reach the goals of FOCUS 2011.

Lisa James became the executive director of institutional advancement for the Denver Campus in May. With a career that spans 25 years, James most recently lived in San Francisco where she was the director of development for San Francisco Opera and also raised funds for an environmental organization and arthritis-related medical research. Her career has taken her across the U.S., working for such varied organizations as Atlanta’s 7 Stages Theatre, Alverno College in Milwaukee and the New Mexico Repertory Theater. She was the co-curator for a project that brought artists from Serbia, Croatia and Bosnia to the U.S. during the 1996 Atlanta Olympics. James grew up in Colorado Springs and has a B.A. in political science from the University of Denver and an M.A.B. in arts administration from the University of Wisconsin-Madison. As executive director of institutional advancement and a member of the Denver Leadership Team she is responsible for increasing philanthropic support for her campus as well as overseeing alumni relations, public relations and marketing to advance the goals of the Denver Campus.

Nelia Van Goor is the new director of development and alumni relations for the Charlotte Campus. A graduate of Michigan State University, Van Goor was most recently director of development for Dore Academy in Charlotte, a K–12 school for children with learning and attention disabilities. Prior to that position, she led the fund-raising efforts at the McColl School of Business at Queens College for several years. In her position at JWU, she oversees fund-raising from all sources, relationship management, advancement planning and campaign initiatives for the Charlotte Campus. She is also a member of the Charlotte Leadership Team.

JWU Trustee Donors on Giving

“I chaired the $15 million fund drive from the Charlotte community to raise money for JWU’s Charlotte Campus. I really believe in scholarships; they are critical. They allow people who have the desire, but not necessarily the means, to attend college. Student recipients have told me that the James H. Hance Jr. Scholarship has helped them to turn their lives around and to effectively allow them to go in a different direction.”

— JAMES HANCE JR.’06 HON., VICE CHAIRMAN AND CHIEF FINANCIAL OFFICER, RET., BANK OF AMERICA CORP

“I support the scholarship program because I was a recipient of a scholarship award when I was a student and it made all the difference for me. I come from a fairly modest background. When something gives you that much, you have to give back.”

— GERALD FERNANDEZ ’86, ’98 HON., PRESIDENT AND FOUNDER OF THE MULTICULTURAL FOODSERVICE & HOSPITALITY ALLIANCE TRUSTEE, JOHNSON & WALES UNIVERSITY

Top: James Hance Jr. ’06 Hon., left, speaks with student at the Charlotte Campus.

Above: Gerald Fernandez ’86, ’98 Hon. at the Chicago National Restaurant Association Show
Alumni Profiles Exemplify Powerful JWU Network

With the launch of FOCUS 2011, our alumni were asked to play a critical role. There are many ways alumni can contribute — helping recruit students, hiring students and fellow alumni, sharing their expertise, and providing financial support. Another key way that alumni can contribute is by sharing their stories and serving as examples of success to prospective students, current students and fellow alumni. And with more than 76,000 alumni there are plenty of stories to tell.

In the Spring 2008 issue of JWU Magazine, 22 alumni were profiled for the story “JWU Alumni: Raising the Bar.” A diverse cross-section of graduates from the various colleges and campuses were profiled showing how they have become influential leaders in the industries that they serve, and how their JWU education prepared them for their careers. Each spring we plan to feature a group of accomplished alumni.

Another ambitious project is the redesign of the JWU Web site, which launched in September. While alumni have their own online community, their stories will be told throughout the university Web site.

“By featuring alumni success stories from each of our academic programs, we’re excited to convey to prospective students and other constituents how JWU’s unique education model prepares graduates for professional success in careers throughout the world,” explains Greg DiStefano, director of university marketing.

Each year, select alumni are also chosen to be Success Board recipients. Begun at the Providence Campus in 2001, the Success Board program is a universitywide initiative that highlights alumni from each campus as well as their career paths. Honored recipients are an inspiration to current students and fellow alumni and as positive examples of a Johnson & Wales education, attract prospective students.

JWU alumni are leaders in industry and their communities, and this creates a powerful network. We hope you are an active and engaged member. The university continues to be proud of all of its alumni. Please continue to share your stories with us.

Online > http://alumni.jwu.edu
Email > alumni@jwu.edu or jwumagazine@jwu.edu

CLOCKWISE FROM TOP: Alumni profiles on redesigned Web site
JWU Magazine, Spring ’08 issue
Charleston chapter leadership team (clockwise from left)
Matthew Rogers ’04, Jeff Gleim ’92, Denise Elliott ’93, and Victor Donnelly ’06
Josh Wright ’97, recipient of the Providence School of Technology Success Board, and Frank Tweedie ’95, ’98 M.S., dean of the School of Technology.
Alumni Play Leadership Role in Giving

The current state of the economy has impacted all of us and especially students struggling to meet educational costs. As part of FOCUS 2011, Johnson & Wales University made a significant institutional commitment of $96 million to make the dream of a college degree a reality, and alumni are stepping up to help out as well.

At its meeting in May, the Alumni Council took a leadership role by establishing the Alumni Council Emergency Assistance Fund. The fund targets students who are excelling academically, but may be at risk because of financial hardship. The action addresses a key area of FOCUS 2011 — finding and retaining the best talent. “I am certainly proud of this commitment the council has made, and look forward to seeing this fund grow with worthy students benefiting from the support of alumni,” said Peter Cooper ’77, former Alumni Council president and key proponent in establishing this fund.

Our new alumni chapter network is also contributing to this important area. With a desire to keep a connection with the city that Johnson & Wales called home for more than 20 years, the Charleston Alumni Chapter is the first JWU chapter to create a scholarship fund. Launched at the first Charleston Chapter event in February, the fund is dedicated to assisting students from the Charleston and Low Country areas interested in pursuing a degree.

Chapter Leaders Meet in Providence

The leaders of 15 alumni chapters from across the country were on the Providence Campus in October to meet with the Johnson & Wales Alumni Council and Office of Alumni Relations. Joined by the presidents of the Student Alumni Associations from each campus, the group met, shared ideas, heard about university priorities and learned about ways to work with alumni in their areas.

The purpose of the conference, the first of its kind, was to align chapters with university and college goals, and raise awareness in chapter communities of the importance of supporting current student initiatives, returning to the classroom, participating in admissions programs and events, and giving to the university.

Parents of current students, on campus for Family Weekend, were excited to meet alumni leaders who capped off the weekend at the All Class Reunion held on Gaebe Commons. Close to 180 alumni, faculty, staff, and friends attended the annual event, this year themed “You’ve Changed. So Have We.”

To get involved in a chapter in your area, contact the appropriate chapter representative or visit the alumni Web site.

Online > http://alumni.jwu.edu

ALUMNI CHAPTERS

Chapter Contacts — Northeast Region
Philadelphia
Bryant McCombs ’87
bmccombs87@alumni.jwu.edu
Chicago
Mark Bickman, Ed.D., ’88
chicagochapter@alumni.jwu.edu
Boston
Doug Ness ’84
bostonchapter@alumni.jwu.edu
New York
Marvin Bahr ’02
nychapter@alumni.jwu.edu
Providence
Jennifer Witt Oelbaum ’96
jwitt@gmail.com
Chapter Contacts — Western Region
Las Vegas
Maria Keaveney ’03
mtapia713@msn.com
Dallas
Tom Neal ’91
thyme_savor_chef@yahoo.com
Denver
Chelsea Wittfield-Crittenden ’04
ccdianne241@aol.com
Los Angeles
Anita Holshapple ’96
mushashi@aol.com

Chapter Contacts — Southern Region
South Florida
Sandy Finklin ’01
msmcnell2000@yahoo.com
Central Florida
Staceyann Sinclair ’01
Staceyann.sinclair@rasmussen.edu

Chapter Contacts — Southeastern Region
Atlanta
Lori Goldblatt ’95
lorigoldblatt@comcast.net
Charleston, S.C.
Victor Donnelly ’96
Donnelly-Victor@aramark.com
Charlotte, N.C.
Manuel Rodriguez ’02
mrodriguez23@yahoo.com
Hilton Head, S.C.
Lynn Hicks ’88
lhicks@hicksoutdoor.com
Norfolk, Va.
Walter Ellerbe ’04
chef541@gmail.com
Raleigh, N.C.
Peter Donahue ’88
PetD@CarolinaHurricanes.com

Online > http://alumni.jwu.edu
2008–09: events

November

3–21 Thanksgiving Canned Food Drive, North Miami Campus
5 Wildcat Wednesday, in conjunction with local alumni chapters
5 Alumni & Industry Networking Reception, Denver Campus
6 Career Conference, Denver Campus
6 Charlotte Community Outreach Event, University Events Center, Charlotte Campus
7–8 Wildcat Weekend, Denver Campus
8–11 International Hotel/Motel & Restaurant Show, Jacob javits Center, New York City
13 Hilton Head Island Alumni Reception, The Wreck of the Salty Dog, Hilton Head, S.C.
15 Southern California Alumni Reception, Laguna Cliffs Resort & Spa, Los Angeles
19 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus
20 Atlanta Alumni Reception, Atlanta

December

2 Winter Term Begins, All Campuses
3 Wildcat Wednesday, in conjunction with local alumni chapters
3 Alumni Relations & Student Alumni Association Annual Toy Drive, Recreation Center, North Miami Campus
3 Denver Alumni Reception, The Ritz Carlton, Denver
4 RI Community Food Bank, Alumni Sorting Night, Rhode Island Community Food Bank, Providence, R.I.
5 Boston Alumni Reception, Boston
5–7 Wildcat Weekend, North Miami Campus
17 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus

January

7 Wildcat Wednesday, in conjunction with local alumni chapters
21 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus
26–28 Alumni Emerging Leaders Week, Denver Campus
28 Success Board Series Presentation, Denver Campus
30 April 1, Alumni Emerging Leaders Week, Charlotte Campus

February

March

4 Charleston Alumni Reception, Charleston, S.C.
8 Wildcat Wednesday, in conjunction with local alumni chapters
9 Charleston Food & Wine Weekend, Charleston, S.C.
10 Las Vegas Alumni Reception, Las Vegas
11 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus
30–April 1 Alumni Emerging Leaders Week, Charlotte Campus

April

1 Alumni and Employer Reception, University Events Center, Charlotte Campus
1 Wildcat Wednesday, in conjunction with local alumni chapters

More than 30 former participants of the Providence Campus College of Business Textrum Summer Work Abroad Program (SWAP) reunited at a reception at the home of David Mitchell, Ph.D., dean of the Providence Campus College of Business. Those gathered included, front row (l-r), Wes Christenson ’01, Samantha Cowf ’03, Anna Fredh ’02, Julie Joseph ’99, friend, Kristen Kozen ’02, Karly Salley ’06, Aubrie Ricelli ’04, friend; middle row, (l-r) David Vasco ’03, Mark Manna ’03, Ryan Quinn ’06, David Mitchell, Ph.D., Professor Sally Elshout, friend, Chris Biscotti ’08, Professor Mehdi Moutahar ’02, Brice Link ’06, Professor Mark Goudreau, Julie Herman ’04; third row (l-r), Chris Jaswell ’06, Mika Heinonen ’07, Simon Mekonen ’08, Jennifer Patten ’07, Sheri Kirk ’07, friend, Brendan Zvolenski ’08, Krystal Roger ’05, Ryan Hill ’07, friend, Mathew McCarthy ’05; last row (l-r), Professor Paul Zvolenski, Noreen Zvolenski, Gui Siqueira ’08
Philadelphia Alumni Reception
The Philadelphia Alumni Chapter hosted its first alumni reception at the Harrah's Chester Casino & Racetrack in May. More than 65 alumni and friends were in attendance.

Chicago Alumni Reception
More than 50 alumni joined over 350 industry guests at the Diverse Leadership Reception hosted by the Multicultural Foodservice & Hospitality Alliance, Johnson & Wales University, and the Elliot Leadership Institute. The event, held at the Mid-America Club on the 80th floor of the AON Center in May, was in conjunction with the NRA's Restaurant/Hotel-Motel Show.

Washington, D.C. Alumni Reception
Alumni from the Washington D.C. area gathered in the Rotunda at the Ronald Reagan Building and International Trade Center in June. Close to 100 alumni heard about happenings at JWU, and discuss the revitalization of the Metro D.C. chapter.

Norfolk Alumni Reception
Joined by former Norfolk Campus faculty and staff, more than 70 alumni and friends gathered on a hot June night at the Sky Bar on the roof of the Hilton Virginia Beach Oceanfront. Old friends heard about plans for a local Norfolk/Hampton Roads chapter, listened to Charlotte Campus President Arthur Gallagher talk about what's new at JWU and engaged with other alumni.

Chicago White Sox vs. Boston Red Sox Game
Hosted by the Chicago Alumni Chapter, 55 alumni and friends met in August at the White Sox Diamond Suites to see the Chicago White Sox win over the Boston Red Sox, 5-3.
1976
GARY MINTEER PVD
Naples, Fla.
Gary is executive chef at the Classics Country Club at Lely Resort in Naples.

ANGELO PIRRI PVD
Bristol, R.I.
Angelo is owner of Aquidneck Meat Market in Middletown.

JOSEPH WOJTANOWSKI PVD
Providence, R.I.
Joseph is correctional officer for the Rhode Island Department of Corrections in Cranston.

1977
JOHN ELKHAY PVD
Narragansett, R.I.
John is maestro of the Chow Fun Food Group in Providence.

1979
RODERICK SMITH PVD
Lantana, Fla.
Roderick is executive chef at the Falls Country Club in Lake Worth. He was named National Chef of the Year by the American Culinary Federation in 2003.

1980
DENNIS GAVAGAN PVD
Clarksville, Md.
Dennis is corporate executive chef for Phillips Seafood in Baltimore.

JOSEPH MARCONI PVD
Torrington, Conn.
Joseph is general sales manager at Manchester Honda in Manchester.

1981
ANTHONY APRIGLIANO PVD
Jupiter, Fla.
Anthony is president of Villa Brush Co. in Jupiter.

LAURENCE WALLACE PVD
Lahaska, Pa.
Laurence is executive chef at Stockton Inn in Stockton, NJ.

1982
JEFFREY COHN PVD
Alameda, Calif.
Jeffrey is president and winemaker for JC Cellars in Alameda.

CHARLES KOSER JR. PVD
Mashpee, Mass.
Charles is culinary arts instructor at Upper Cape Cod Regional Technical School in Hyannis.

ALBERT SCAZAFAVE PVD
Monsey, N.Y.
Albert is chef at Portobello in Oakland, N.J.

1983
FAITH KLING PVD
York, Pa.
Faith is a chef instructor at Baltimore International College in Baltimore, Md.

1984
THOMAS SKOLD PVD
Wabasha, Minn.
Thomas is chef at The Harbor View Café in Pepin, Wis.

DALE CLARK PVD
Brewster, Mass.
Dale is chef and owner of Café Alfresco in Brewster.

SCOTT HARVEY PVD
Coral Springs, Fla.
Scott is senior vice president of manufacturing and supply chain for Einstein Noah Restaurant Group Inc. in Lakewood, Colo.

1985
PAUL STEEVES PVD
Foxboro, Mass.
Paul is self-employed at P.W. Steeves Plumbing and Heating Inc. in Foxboro.

RAYMOND CREAL PVD
Conyers, Ga.
Ray was promoted to training and development manager at Sysco Food Services of Atlanta in College Park.

1986
PETER ECO PVD
Northborough, Mass.
Peter is executive chef at 33 Restaurant & Lounge and STIX in Boston.

1987
JAMES LOBOSCO PVD
Rockville, Md.
James is general manager of Lowes Hotel in Annapolis.

MICHELLE RINI PVD
Berkeley, Calif.
Michelle is food and beverage director at the Doubletree Hotel & Executive Meeting Center Berkeley Marina in Berkeley.

1988
CHARLES PHILLIPS PVD
Evanston, Ill.
Charles is executive chef at the Westin Chicago North Shore in Wheeling.

1989
STEPHEN DEUCKER PVD
Oro Valley, Ariz.
Stephen is director of sales and marketing at The Ritz-Carlton, Dove Mountain in Tucson.

1990
WILLIAM BRASSARD PVD
Sterling, Mass.
William is vice president of commercial lending at TD Banknorth in Leominster.

CHRISTOPHER BRAUN PVD
Charlotte, N.C.
Christopher is an officer at Wachovia Corp. in Charlotte.

1991
BETH COLLINS PVD
Hendersonville, Tenn.
Beth is chef at Kalamos in Nashville.
PAUL GIANNARIS PVD
Hagerstown, Md.
Paul is co-owner and executive chef at Nick’s Airport Inn in Hagerstown.

LESLEY JEAN-PIERRE PVD
Stone Mountain, Ga.
Leslie is the senior project manager and co-owner of TJP Networking Inc. He is also the current board member of the Minority Peace Corps Assoc., which he co-founded in 2001.

MICHELE ROYER PVD
Tampa, Fla.
Michele was promoted to staff development officer at The Bank of Tampa in Tampa.

1992
KENNETH BOWDISH PVD
Pawtucket, R.I.
Kenneth is chef at McCoy Stadium in Pawtucket.

MARTY LONG PVD
Phoenixville, Pa.
Marty is a master of the chainsaw. He won a silver medal at the 1998 World Ice Art Championship in Fairbanks, Alaska as well as several first place medals in the National Ice Carving Assoc. United States competition circuit.

RANDY ROTH CHS
Kennesaw, Ga.
Randy is executive chef and area trainer for Compass Group in Alpharetta.

1993
THERESA BOSH PVD
Sterling, Va.
Theresa is a corporate travel agent for the American Red Cross in Arlington.

CHRISTOPHER BRANNON PVD
Barnegat, N.J.
Christopher is executive chef at his newest venture called 217 E. Main in Tuckerton.

PAUL JAGIELSKI CHS
Lorain, Ohio
Paul is chef and owner of Henry’s at the Barn in Avon.

LISA SALTA-HASER NOR
Virginia Beach, Va.
Lisa is chef at Oasis Café in Norfolk.

JASON ARABIAN PVD
West Greenwich, R.I.
Jason is owner and president of the Warwick-based franchise, CMIT Solutions. He was honored by the national IT solutions provider CMIT Solutions as its 2008 Franchisee of the Year.

SHAWN QUIST PVD
Garland, Texas
Shawn received the Certified Meeting Professional designation awarded to 393 professionals worldwide in February.

ADAM ROTH CHS
Boca Raton, Fla.
Adam is general manager of dining facilities and catering manager at Stonebridge Golf & Country Club in Boca Raton.

CLAY SNYDER PVD
Dallas, Ga.
Clay is the regional director of brand performance with Hilton Hotels and the Douilletree Brand. Clay works with 32 Douilletree hotels in the southeastern United States.

MARK WILLSE PVD
Wake Forest, N.C.
Mark is senior executive regional sales manager at Blount Fine Foods in Cornelius.

1994
CHRISTOPHER DICK PVD
Wakefield, Mass.
Christopher is director of business development and marketing at Trinity E.M.S. in Chelmsford.

THOMAS HERN JR. PVD
Hanson, Mass.
Thomas is co-owner of Kingsway in Halifax.

JASON TESSIERO PVD
Amsterdam, N.Y.
Jason is chef and founder of Hot Pursuit Catering Services Inc. in New York.

CPT Brian Ferland ’97, ’01 M.A.T.

Guarding the Country at Home and Abroad
Graduating from the College of Culinary Arts, Capt. Brian Ferland ’97, ’01 M.A.T. never dreamed that he would go from teaching in the classroom to finance and disbursing officer for the United States Army in Bagram, Afghanistan.

Brian began his career as a culinary arts instructor at the Grafton Job Corps Center in Grafton, Mass. In April 2002, the United States Army Culinary Olympic Team visited his classroom to do a cooking demonstration for his students. “Earlier in the day, I expressed to my students that I wished I had known about the opportunities that the U.S. Army had to offer and that I would probably have enlisted,” he said. “As a group the class laughed and said I didn’t know what I was talking about . . . Two weeks later I enlisted in the Army National Guard and left for basic training in June of 2002.”

Brian was awarded the Bronze Star Medal for his 13 months of service in Bagram. During that time he was responsible for distributing more than $93 million a month in U.S. and foreign currency, financing construction, and economic and social infrastructure for the country and its people.

Brian is now employed by Assurance Specialty Property, a Fortune 500 company, while still a member of the Army National Guard. “The best part of being in the Army National Guard is being responsible for the development and execution of missions that have a direct impact in improving local and international communities. I think that is what I enjoy most about my role,” he says modestly.

Online > brian.ferland@gmail.com
Above: Capt. Brian Ferland ’97, ’01 M.A.T., right, with Rhode Island Gov. Donald G. Carcieri, second from left, during a transfer of funds in Afghanistan.

MICHAEL TOUYHI CHS
Smyrna, Ga.
Michael is executive chef and owner of Dogwood in Atlanta.

KATRINA WARNER ’96 M.S. PVD
Mansfield, Texas
Katrina was promoted to department chair of culinary arts, dietetic technology and hospitality management at Tarrant County College, Southeast Campus in Arlington.
Scott Bernheisel '87

'Watch Scott Burn' and Other Stellar Offerings

"Successful," "experienced," and "well-run" are just a few of the words the media has used to describe The Lucky Star Restaurant, Stella Gourmet Pizza and co-owner Scott Bernheisel '87. Since 2004, Scott and his wife, Julie Bernheisel, have partnered in the Virginia Beach dining establishment to raves from among others, Hampton Roads Monthly, the Virginian Pilot, and The New York Times.

In the 1980s, Scott worked in the Virginia Beach area as executive chef for the Holiday Inn, Corner Market and Bay Cafe, Norfolk Waterside Market, and California Cafe. In 1996, he opened Sweet Memories, a catering business. In 1999, Scott went back to the hotel scene for Sheraton Norfolk Waterside Hotel and Norfolk Waterside Marriott as executive chef. While there, he increased retention, improved services, increased safety standards, and handled more than $1 million in catering revenue in one month.

In 2004, Scott jumped at a dream to own his own restaurant. "Satisfying guests, making them feel at home and making them smile through great food is what I love most about my job," says Scott. It's that attitude that earned him recognition as one of Gourmet and Bon Appetit magazines' Top Restaurants of America 2007. With crab cakes declared "Best" by both Hampton Roads Monthly and The New York Times, and a full schedule of Watch Scott Burn classes, Bernheisel is riding his Lucky Star into a stellar future.

Online = chef@theluckystarrestaurant.com

ABOVE: Co-owner Chef Walter Ellerbe '04 with Chef Scott Bernheisel

DAVID MCKLVEEN PVD

Denver, Colo.

David accepted a position as staffing manager at Chipotle Mexican Grill in Denver.

DOMINIC PARISI NMI

Oldsmar, Fla.

Dominic is chef at Dominic's Italian Grill and Pizzeria in Oldsmar.

AUDRA POLLACK CHS

Westport, Conn.

Audra is travel manager at FactSet Research Systems in Norwalk.

SHERYL QUEEN PVD

Woburn, Mass.

Sheryl is co-owner of Twist & Shake in Winthrop and Revere.

MICHAEL REST PVD

Suffolk, Va.

Michael is sales representative at UniFirst Corp. in Norfolk.

CRAIG TOOKER PVD

Pembroke Pines, Fla.

Craig is executive chef at the Miami Beach Resort & Spa in Miami.

MARK ZEITOUNI NMI

Miami, Fla.

Mark is executive chef at Lido Restaurant and Bayside Grill at The Standard Hotel in Miami Beach.

1996

PETER BARTH PVD

Montgomery, Ill.

Peter is general manager at Olive Garden Italian Restaurant in Oswego.

SCOTT DOGGETT PVD

Orlando, Fla.

Scott is director of training at Family of Orange Lake Resorts in Kissimmee.

VITO RACANELLI PVD

Saint Louis, Mo.

Vito is owner of Onesto Pizza and Trattoria in St. Louis.

THOMAS RHYNEER CHS

Miami Shores, Fla.

Thomas is executive chef and food and beverage manager at The Westin Diplomat Resort & Spa in Hollywood.

FRANCIS TOOHEY III PVD

Medfield, Mass.

Francis is chef de cuisine at the Sherborn Inn in Sherborn.

1997

CHRISTINE AVELLA PVD

Cumberland, R.I.

Christine is office services manager for Rhode Island Housing in Providence.

GRAHAM BOWLES NOR

Chicago, Ill.

Graham is executive chef and owner of Graham Elliott in Chicago.

ERIC BRODT NMI

Charlotte, N.C.

Eric is executive chef at Carmel Place in Charlotte.

MICHAEL DADIG PVD

Honesdale, Pa.

Michael is food service supervisor at Wayne County Prison in Honesdale.

JAMES KELLENBERGER PVD

Riverside, Calif.

James was promoted to director of food and beverage at Knotts Berry Farm Resort in Buena Park.

RICK MEEKINS II NOR

Marietta, Ga.

Rick is principal business advisor at Aeiphani Business Solutions in Atlanta.

BRIAN MOTTOLA PVD

Madison, N.J.

Brian is chef and co-owner of Pop's New Orleans Style Cafe and Grille in Madison.

JOSHUA ORLANDO PVD

South Pasadena, Calif.

Joshua is department chair for patisserie and baking at the California School of Culinary Arts in Pasadena.

GREGG BRACKMAN PVD

Swampscott, Mass.

Gregg is chef and owner of G Bar and Kitchen in Swampscott.

1995

TODD LEVICK PVD

Alexander, N.C.

Todd was promoted to vice president of operations at Dining Innovations in Asheville.
ALUMNI OVERSEAS

1995
ZOLTAN MANDEL M.B.A., PVD
Miercurea Ciuc, Romania
Zoltan is manager at Romlink Invest SRL in Romania.

LEON SIMA PVD
Stockholm, Sweden
Leon is a financial consultant for Universal Pictures Nordic and Bonver (ODS) in Stockholm.

1996
SUNIT BAHADUR '96, '01 M.B.A., PVD
Dubai, United Arab Emirates
Sunit is CEO of OMAM HR Consultants Overseas FZE in Dubai.

1998
CLAUDIO MELLI PVD
Doha, Qatar
Claudio was promoted to deputy general manager from executive assistant manager at Sheraton Doha Resort & Convention Hotel in Doha, Qatar.

1999
HOOIMING OOI M.B.A., PVD
Butterworth, Malaysia
HooiMing is manager at Dell APJ Global Financial Services in Pulau Pinang.

2001
AYCE SARIKAYA M.B.A., PVD
Istanbul, Turkey
Ayce is export manager for Alba Textile in Istanbul.

SIMON TAYLOR, PVD
Prague, Czech Republic
Simon is CEO of sourcing solutions for RapidV SRO in Prague.

2003
HICHAM DROUECH, PVD
Casablanca, Morocco
Hicham is retail marketing manager for Nokia North and West Africa in Casablanca.

ANDERS JONSSON, PVD
Malmy, Sweden
Anders is IS account manager for Cisco Systems in Malmy.

2004
JOSÉ CARLOS REDON, DEN
Australia
José is a chef, food writer and photographer currently in the Australian Outback.

MICHAEL ZAWADZKI M.B.A., PVD
Warsaw, Poland
Michael is sales manager at Hyatt Hotels Corp. in Warsaw.

2005
JOSE MONTALVO PVD
Adelaide, Australia
Jose received a Master of Arts in Gastronomy from University of Adelaide of Le Cordon Bleu in Australia in April.

SAMANTHA KOON DEN
Grahamstown, South Africa
Samantha is executive sous chef at River Bend Safari in Addo.

2006
LAHSEN BIZRAGANE M.B.A., PVD
Casablanca, Morocco
Lahsen is founder of Global Exchange in the United States and Morocco.

LUCY GASAWAY PVD
Austin, Texas
Lucy is a community economic developer in the Peace Corps in Azerbaijan.

2007
KORHAN BUYUKSUDA NMI
Istanbul, Turkey
Korhan is executive sous chef at Hotel Les Ottomans in Istanbul.

1998
JAMILA CAPPE NMI
Hialeah, Fla.
Jamila is co-owner of Afro-In Books & Things in Miami.

SEAN DEVLIN PVD
Cranston, R.I.
Sean is owner of Bread Works in Cranston and Coventry. He is also the culinary director at Dave’s Marketplace in Warwick.

AD ZAHN PVD
Delray Beach, Fla.
Ad is chef at La Cigale in Delray Beach.

1999
DON DONLEY DEN
Palmetto, Fla.
Don is head chef at Tommy Bahama’s restaurant division.

DAVID FEITON PVD
Hoboken, N.J.
David is executive chef at Pluckemin Inn in Bedminster.

JAMES DINNSCH CHS
Columbia, S.C.
James is owner of Kendall’s Catering in Columbia.

ROBERT TOSCANO II PVD
Manchester, N.H.
Robert is director of food service at Billericia Crossing in Billericia, Mass.

MECHELLE TOVAR OLORTEGUI
‘01 M.B.A. PVD
Manchester, Conn.
Mechelle is donor relations manager at United Way of Central and Northeastern Connecticut in Hartford.
Miriam DeAndrade ’03
Leading Speech and Imaging

Working for one of the leaders in speech and imaging software technology, Miriam DeAndrade ’03 is enthusiastic about her position and its challenges. She was recently recognized for her work designing and developing Dragon Naturally Speaking. The most advanced speech recognition software to date turns voice into text — dictation into Microsoft Word documents and computer commands.

As the product specialist for Nuance Communications Inc., Miriam is responsible for designing and delivering product training programs for customers and internal staff. She is also instrumental in creating ways to evaluate the effectiveness of the programs that are running at the company.

Miriam prides herself on bringing innovation to the mix. “I love being involved in all aspects of the product; especially working with QA troubleshooting bugs. . . I really love the challenge,” says Miriam about her current role. Outside of the office, Miriam enjoys traveling, going to the beach and shopping.

“Have goals—on your first day of your job, start thinking about your next position,” Miriam counsels fellow alumni. “Have an I-can-do attitude and most importantly, in a world full of followers, dare to be a leader.”

Online > DeAndrade99@aim.com

1999

MATTHEW BRIGHAM NMI
Mount Pleasant, S.C.
Matthew is executive chef at Laura Alberts Tasteful Options in Daniel Island.

TONYA HARMS PVD
Chicago, Ill.
Tonya is regional marketing manager at Noodles & Co. in Chicago.

LYNDA LOUIS CHS
Atlanta, Ga.
Lynda was promoted to senior franchise auditor in the Revenue Compliance Dept. for InterContinental Hotels Group.

CHAD LOWCOCK CHS
Mount Holly, N.C.
Chad is executive chef for Something Eclectic LLC in Charlotte.

LYNETTE MOSHER PVD
Rockland, Maine
Lynette and Robert Krajewski ’98 are owners of Lily Bistro in Rockland.

DARREN STALLINGS NOR
Virginia Beach, Va.
Darren is cafeteria manager at Shelton Park Elementary in Virginia Beach.

ERIC Warnstedt NMI
Waterbury, Vt.
Eric is executive chef and co-owner at Hen of the Wood in Waterbury. He was on Food & Wine magazine’s, 20th anniversary list of 10 Best New Chefs in America.

SHAWN WHALEN PVD
West Fort Ann, N.Y.
Shawn is chef and owner of Bistro Tallulah in Glen Falls.

2000

MICHAEL CAMPBELL CHS
Norwalk, Conn.
Michael is chef at Harvest Supper in New Canaan.

AMY HARRIS CHS
Lehigh Acres, Fla.
Amy is manager of the Amenities Center at Paseo in South Fort Myers.

DANA HERBERT PVD
Bear, Del.
Dana is pastry chef at the Philadelphia Downtown Marriott.

FRANCINE MARZ CHS
Phoenix, Az.
Francine is chef and instructor at The Art Institute of Phoenix.

PIYUSH SAXENA M.S., PVD
Cranston, R.I.
Piyush is project manager for surge protection at Ferraz Shawmut in Newburyport, Mass.

STEPHEN SHARP CHS
Atlanta
Stephen is executive chef at French American Brasserie in Atlanta.

2001

LISA FERNANDES NMI
Woodside, N.Y.
Lisa Fernandes is chef at Mai House in New York.

MARK McCONNELL NOR
Virginia Beach, Va.
Mark is co-owner of Sandbridge Island Restaurant, Raw Bar and Island Pizza in Virginia Beach.

ROBERT RICE II NMI
Orlando, Fla.
Robert is sous chef for Sea World Orlando.

ESTEBAN SAINZ JR., NMI
Wesley Chapel, Fla.
Esteban is executive chef at Mangrove's Restaurant in Tampa.

KYLE TAYLOR CHS
Columbia, S.C.
Kyle is executive chef at The Congress Grill in Columbia.

2002

JOHN DeLOACH III CHS
Atlanta, Ga.
John is caterer at Sawicki's Meat Seafood and More in Decatur.

VINCENT KRINCEK III PVD
Lyndhurst, N.J.
Vincent was promoted to inventory control accounts manager at Commonwealth Metals in Fort Lee.

CHANDA LEWIS CHS
Winter Garden, Fla.
Chanda is owner of LOKA Luxury Cruises-Spas-Tours and LOKA Luxury Meetings and Retreats in Winter Garden.

ANTHONY MANDEVILLE PVD
Newton, N.J.
Anthony is chef at Salt, a gastropub in Byram.

JEFF McVOY PVD
Fitchburg, Mass.
Jeff is service manager of food services at Fitchburg State College in Fitchburg.

TRACIE RYDER, CMP, PVD
Baltimore, Md.
Tracie received Certified Meeting Professional designation in March.

IAN ZUBOWICZ PVD
Charlotte, N.C.
Ian was promoted to manager at Coyote Ugly Saloon in Charlotte.

2003

KYLE ANDERSON DEN
Chicago, Ill.
Kyle is executive chef at V. Mertz in Omaha, Neb.
2004

LINDSAY AUTRY NMI
Fayetteville, N.C.
Lindsay is executive chef at the Lazy Goat in Greenville, S.C. She was also named a 2008 Rising Star by Restaurant Hospitality magazine.

MOSES HERRERA DEN
Austin, Texas
Moses is national account manager at Conference Direct in Austin.

JAROD HIGGINS PVD
Swannanoa, N.C.
Jarod is executive chef at Chop House in Asheville.

CHRISTOPHER RAGO PVD
Emerson, N.J.
Christopher is owner of Doggy Deuce Removal Service in Bergen County and southern Rockland County in New York. He also runs his own catering business called Elite Professional Chef in Emerson.

JENNIFER ROCKWELL DEN
Littleton, Colo.
Jennifer is sales manager with the Aspen Baking Co. in Denver.

MATTHEW ROTH PVD
New York, N.Y.
Matthew accepted a position as sales representative at JAMAC Frozen Food Corp. in New York.

2005

MEGAN BROOKS PVD
North Bennington, Vt.
Megan is program coordinator of Big Brothers and Big Sisters in Bennington.

NICOLE DIPETRO PVD
Melrose, Mass.
Nicole is owner of Pampered Chef Consultant.

DAVID FABRYCKI NOR
Shreveport, La.
David was promoted to executive chef at Zocolo in Shreveport.

Scott Beekhuizen '05

Managing an Avalanche of Mile High Events

Denver's home of the recent Democratic National Convention is a 45-acre complex expected to look just as good outside as it does inside. "We hold over 250 events a year at the Pepsi Center and I am one of three event managers who oversee, organize and execute every event," Scott Beekhuizen '05 says of his job with Kroenke Sports Enterprises (KSE). Irrigation, mowing, landscaping, horticulture, parking lots, trash management and keeping the exterior of the site in great shape all fall under his supervision, as does serving the needs of the Colorado Avalanche hockey team.

Scott's passion for taking charge started while studying at the Denver Campus. During a seven-month internship in the event department with KSE, he helped develop an expanded internship program. He took charge of it when he was hired full time. The program includes rules, regulations, manuals and hiring practices adopted companywide and has led to significant additional internships.

These days Scott and his ability to change gears are thriving in a charged atmosphere. "My schedule is flexible so I am not tied down to the 9-to-5 typical boredom," he says. "I am always moving and shaking." KSE also owns Denver Nuggets basketball, Colorado Mammoth lacrosse, Colorado Rapids soccer, and a piece of Colorado Crush football.

Online > sbeekhuizen@pepsicenter.com

DEREK RYAN PVD
Boston, Mass.
Derek is manager of luxury suites, restaurant and two bars at the TD Banknorth Garden (formerly Fleet Center) in Boston.

AROLYN STEC '05 M.A.T. PVD
Offman Estates, Ill.
Arolyn is assistant food and beverage manager at Sage Hospitality in Arlington Heights.

JAN THARP CHS
Winston-Salem, N.C.
Jan is executive chef at Bleu Restaurant & Bar in Winston Salem.
Citrone Arbel recruited Levy to lead AAA’s efforts in the United States. His role with the start-up entry of the international company is a natural fit. Levy has been involved and managed sales teams his entire career. He began as a sales and marketing representative for Industrial Software Co. in Rhode Island. He sold computer software to manufacturers nationwide, but learned more about basic sales principles than computing. “I learned how to treat people and how to sell yourself first, not the product,” Levy said.

At 24, he started his own beverage company, SOMOJO International. Levy hired flavor companies to invent a drink that was half coffee and half cola. He marketed the fusion as Café Cola. Seizing a greater opportunity, he sold Café Cola in 2001 and began Universal Florida Beverage Distributors, building a multimillion-dollar business, owning a fleet of vans and a 16,000-square-foot warehouse that held thousands of beverage flavors. He sold the company and continued to run it until the end of 2004. Since then, he’s worked as a consultant for various industries.

Working now as vice president of Air Aroma, Levy will go back to what he loves most. “No matter what I do, I always come back to selling and running a sales team.”

**Online** > spence.levy@air-aroma.com

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**Spence Levy ’92**

**Selling Sensory Branding**

Spence Levy has sold everything from small plastic cards to million dollar companies.

After years of increasing sales in extremely competitive markets, Levy is looking forward to training and motivating a sales team to thrive in the untapped market of fragrance systems and sensory branding. “The market is growing toward scent because we’ve tapped all the other senses so much,” said Levy, vice president for Air Aroma America (AAA).

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**Danielle Desimone PVD**

Long Island, N.Y.

Danielle is human resource analyst at Metro North Rail-Road in New York.

**Larken Egleston CLT**

Charlotte, N.C.

Larken is manager at Alive in Charlotte.

**Antonio Ferrari NMI**

North Miami, Fla.

Antonio is the recipient of the Richard Koschitz Travel, Work and Study Grant for Culinary Professionals.

**Scott Classgnow CLT**

Lenoir, N.C.

Scott is sous chef at Bistro Roca in Blowing Rock.

**Angel Gomes PVD**

Norton, Mass.

Angel is marketing manager with CVS and Caremark Corp. in Woonsocket, R.I.

**Kristie Guest Den**

Aurora, Colo.

Kristie is pastry chef at Pastiche in Tucson, Ariz.

**Cindy Krieger Den**

Chicago

Cindy was promoted to senior convention services manager at the Hyatt Regency O’Hare in Chicago.

**Peter Liberati Den**

Jamestown, N.Y.

Peter Liberati is co-owner and manager of Everyday Gourmet in Newport.

**Anthony Price Den**

Denver, Colo.

Anthony Price is investment financial consultant at U.S. Bancorp Investments in Pueblo, Colo. He also obtained his Series 7, Series 66, and Colorado Life and Health licenses in 2007.

**shrangi Schupak PVD**

Huntington, N.Y.

Shrangi was promoted to emergency medical technician and firefighter for the F.D.N.Y. in New York City.

**Andrea Shorey PVD**

Uxbridge, Mass.

Andrea is line cook at Alta Strada Restaurant in Wellesley.

**Jeffrey Steen Den**

Liberty Lake, Wash.

Jeffrey is associate editor at Dining Out Magazine, Denver.

**Denise Thompson PVD**

Las Vegas

Denise is assistant manager of college relations at MGM Mirage in Las Vegas.

**Gregory Whitmore CLT**

Charlotte, N.C.

Gregory was promoted to residential life coordinator of City View Towers at Johnson & Wales University in Charlotte.

**2007**

**John Bove PVD**

Cumberland, R.I.

John is sous chef at Trio in Narragansett.

**Pamender Dhankhar M.B.A. PVD**

Centreville, Va.

Pamender is food and beverage manager at Grand Hyatt in Washington.

**Laura Flanagan PVD**

Covington, R.I.

Laura is financial adviser at Waddell & Reed Inc. in West Warwick.

**Maurice Manjarres NMI**

Boston, Mass.

Maurice was promoted to assistant food and beverage manager with Hyatt Hotels in Boston.

**Peter Sweet PVD**

Warwick, R.I.

Peter is a police officer in Cumberland.

**2008**

**Colleen Goldrick PVD**

Cleri, N.J.

Colleen is special events coordinator for the American Cancer Society in New York City.
In Memoriam

ANNA DIGATI ’41
June 24, 2008

BARBARA HASSET ’51
Feb. 15, 2008

ROBERT J. PUKAS ’65
May 21, 2008

DAVID M. ROSEN ’76
April 15, 2008

BERNARD C. KELLY ’76
July 12, 2008

STEVEN CZAJKOWSKI ’77
April 16, 2008

DAVID P. SPADER ’77
Oct. 8, 2007

ROBERT O. GREENE ’77
Dec. 21, 2007

JAMES M. ARMITSTEAD ’78
Jan. 8, 2008

ALDO ROSSI ’78
May 25, 2007

GEORGE BARRETT ’79
April 13, 2008

FRANCIS C. VARTULI ’79
Nov. 27, 2007

DONNA A. JACKSON ’80
May 8, 2005

DARIA BRICKER ’81
May 29, 2008

MARYANN T. TOURANGEAU ’81
May 10, 2007

MICHAEL C. GALLUCCI ’82
June 3, 2008

RONALD GULICK ’82
Feb. 28, 2008

GERALDINE L. OLIVEIRA ’82
Jan. 20, 2007

MARK F. DESOUZA ’83
June 21, 2008

TIMOTHY J. BRAINARD ’87
June 11, 2008

SHEILA G. FITZSIMMONS ’87
Nov. 29, 2008

ROBERT FISHER ’88
June 1, 2008

PATRICIA MCHALE ’88
Oct. 20, 2007

MICHELE CHARLESWORTH ’91
May 29, 2008

CHARLES RICHARD LOVELACE ’91
April 29, 2008

PAUL M. LEURCK ’93
July 4, 2008

JOHN B. LYNCH ’94
May 14, 2008

JAYRA TURNBULL ’96
Jan. 29, 2008

ERIC S. NOTIS ’98
Oct. 20, 2007

STEVEN GARCIA ’99
Aug. 27, 2008

JOSEPH SKEHILL ’00
Jan. 25, 2007

CHAD R. RYAN ’02
Oct. 14, 2004

ADAM J. RAINIE ’03
Feb. 17, 2008

BRIAN R. JOHNSON ’05
March 29, 2008

TRACY A. MARTIN ’05
Feb. 15, 2008

SAMANTHA F. NOKES ’06
May 20, 2008

COREY A. CONWARD ’07
May 2, 2008

Staff

EDWARD KUZUSKO
July 26, 2008

Robert G. Mondavi Sr. ’00 Hon.
Founder, Robert Mondavi Winery

“"To succeed and have a happy life, you need common sense, a commitment to hard work and the courage to go your own way,”
— the words of a man who loved his craft, Robert G.
Mondavi Sr., the legendary vintner and founder of the
Robert Mondavi Winery in Napa Valley, Calif. Mon-
davi passed away peacefully
at home on May 16 at the
age of 94.

Johnson & Wales
University was honored
with Mondavi’s presence
in November 2000 during
a special convocation at the Providence Campus. He was awarded
an honorary Doctor of Oenology degree and inducted into
the university’s International Food & Beverage Forum’s Hall of Fame.

“The convocation will serve as an opportunity to recognize the
accomplishments of an industry leader who continues to influence
students, teachers, professionals and the public,” wrote John Yena
’06 Hon., then university president, in the letter of invitation to
Mondavi.

In 1966, Mondavi established the first major winery in Napa
Valley since the repeal of prohibition, combining European craft
and tradition with American technology. The Robert Mondavi
Winery continues to serve as a landmark and reminder of Mondavi,
a true ambassador and pioneer of the wine industry. He is survived
by his wife, Magrit Biever Mondavi, and three children, Michael,
Marcia and Timothy, nine grandchildren and his brother, Peter.

Carolyn Buster Welbon ’91 Hon.
Les Dames d’Escoffier Chicago Chapter Founder

Carolyn Buster Welbon, who worked under the legendary Chef
Louis Szathmary at The Bakery in Chicago and later owned The
Cottage restaurant in Calumet City, Ill., passed away on June 12 in
Albuquerque, N.M. at the age of 66.

Awarded an honorary Doctorate of Culinary Arts degree in
1991, Welbon had no formal culinary training before working with
Szathmary beyond a Sears, Roebuck and Co. 10-week gourmet
cooking course.

In 1974, Welbon and then-husband Gerald Buster opened The
Cottage, the premier fine-dining restaurant in its region.

A founding member of the Chicago chapter of Les Dames
d’Escoffier, an international women’s group for professionals in
the food, beverage and hospitality industries, Welbon is survived by
her husband, Paul Welbon, and two sisters.
1979
ANDREA SVECZ and Morty Rickerson '79
May 5, 2007, PVD

1990
BETH CLINK-CAHILL and David Cahill
Dec. 28, 2007, PVD

1992
MATTHEW KENNEY '02 M.B.A.
and Ozní Nunez Kenney
Dec. 8, 2007, PVD

JENNIFER SPENCER and John Hester
Oct. 4, 2008, CHS

JOEL ARVIDSSON and Anne-Karin Lirius
April 19, 2008, CHS

1996
YVETTE BONANNO and Walter Pharr Tharp
April 5, 2008, PVD

1997
EMILIE BOUSQUET and David Walsh
Aug. 3, 2008, PVD

DAVID BROADOWSKY and Michel Richardson
Dec. 4, 2007, PVD

1998
RILEY SANDERS and Julie Cockriel
Feb. 22, 2008, PVD

1999
CHRISTINE MCDERMOTT and MATT DUCHARME '02
April 28, 2007, PVD

MICHAELA HUNT and Jonathan Finley
June 9, 2001, PVD

MATTHEW KOZAK and Melanie Fatine
April 27, 2008, PVD

SHANNON JOHNSON and Mike Rutkowsk
Oct. 6, 2007, PVD

2000
MICHAEL MCKIERNAN and Carla Lombardo
July 12, 2008, PVD

DONNA SHAEDLE and Chris Beausoleil
Jan. 19, 2008, PVD

2001
SHARI GLAZER and Joshua Marchal
March 14, 2008, PVD

SHADEL HAMILTON and Leander Collier
June 14, 2008, NMI

CANDICE JOHNSON and COSHAUN COLTER '00
Sept. 22, 2007, CHS

2002
BRIAN PANNENBACKER and LESLIE GRAY '03
June 19, 2008, CHS

RYAN MARSHALL and Theresa Glidden
June 12, 2008, PVD

SUE LING REKAS and Thomas Mulligan
Aug. 16, 2008, PVD

2004
JACQUELYN LITTLEFIELD and PATRICK ARMSTRONG '03
Oct. 15, 2006, PVD

JOSEPH CASEY and Jennifer Weatherly
March 8, 2008, DEN

CHRISTINE CASSEL and Justin Martin
Oct. 13, 2007, PVD

MIA HUDSON and Dennis Johnson
March 22, 2008, PVD

DAVID LAUDON and Kathryn Laudon
July 21, 2007, PVD

2006
MAUREEN CLOGHESSY and David DeLuca
May 24, 2008, PVD

ERIKA BANDY and BERNARDO NETTO '06
Nov. 14, 2008, PVD

KRISTY LEGER and Joseph Padilla
Dec. 1, 2007, PVD

AMANDA RAPP and Craig Hill
April 19, 2008, CHS

LAURA STRYCHALSKI and Nils Dietrich
April 14, 2007, PVD

ANDREA SMIGEL and Kenneth Shorey
May 28, 2007, PVD

2007
JESSICA SPENCER and Michael Ross
April 19, 2008, DEN

NATALIE VERNER and SAM STACHON '06
Aug. 4, 2007, CLT

2008
JILL GUIndon-NASIR '97 and YUVRAJ NASIR
June 7, 2008, PVD
1989
DANIELLA (MCWILLIAMS) BURNETT
and Thomas Burnett, PVD
Jeremy Robert

ALAN FUMO
and Stephanie Fumo, PVD
Roman and Cole

JEFFREY HOWES
and Amy Howes, PVD
Thomas

1992
AMIT H. PATEL, M.B.A. and
ANAHITA (KARANI) PATEL
'94, '97 M.B.A., PVD
Puru

MARLA PEARSELL, M.S., PVD
Maya-Alpha Genesis

1993
LISA (CINGARI) PICONE
and Thomas Picone, PVD
Christopher Thomas

1994
JODY (BROWN) VITUCCI
and Thomas Vitucci, PVD
Brady James

PAUL WEEDEN
and Julie Weeden, PVD
Tage Erik

JAMES KELLENBERGER
and Teri Kellenberger, PVD
Riley James and Shawn
Robert

1995
JOEL ARVIDSSON and
Anna-Karin Arvidsson, CHS
Klara Blanché Lirurs

1997
SIMONE GREGG, NMI
Mehki Keith Thorpe

PEGGY (GASPARIK) WATSON
and Gary Watson, PVD
Hannah Arlenda

1998
KRISTY (BENAVIDES) BROOKS and
ROGER BROOKS '96, PVD
Olivia Kristene

ALYSA JOHNSON and
ALEX MACCLELLAN '96, PVD
Riley Grace

SEAN PATRICK
and Elizabeth Patrick, PVD
Alexandra Elizabeth

MARGARET (STEPHENS) STEPHENS-DAVIS
and Patrick Davis, PVD
Marisa Raven-Collise

1999
MICHAELA (HUNT) FINLEY
and Jonathan Finley, PVD
Emmaline Elizabeth

MARIA (AGRO) GARRISON
and David Garrison, PVD
Saefer Cade

2000
TRISHA (MORRILL) BRIEN
and Christopher Brien, PVD
Caitlyn Rose

KAREN (WARGI) RISSMANN and Mark
Rissmann, PVD
Sydney Rose

2001
TASHIMA BEACH and ERIC BEACH '98, PVD
Quentin Ikaiaka

CANDICE JOHNSON and
COSHAUN COLTER '00, CHS
Cheyenne Jeanene

ISIL (YUCESOY) YUCELER
M.B.A. and CEMAL
YUCELER '02 M.B.A., PVD
Kaya

2002
JONELLE (LEE) BERMENT '02 and
Michaela Berment, PVD
Michaela Marie

KATHARINE (CARROLL) SMITH and
ROBERT SMITH '01, PVD
Kera Margret

NADIA (FEARON) FEARON-TEJADA
and Omar Tejada, NMI
Naylanie O.C.

2003
ILAN BARNIV, M.B.A. and
SHIRI (FRYDRICH) BARNIV, M.B.A., PVD
Michaella

JONATHAN MARTINEZ
and Tara Mondell, NOR
Jonathan Ray II

JAIME MONTILLA
and Yudit Arteaga, NMI
Caitlyn Scarlett

2004
JACQUELYN (LITTLEFIELD) ARMSTRONG
and Patrick Armstrong, PVD
Nathan Ryan

DANIELLE KELLY and JULIUS SANDI '03, PVD
Drake James Sandi

DAVID LAUDON
and Kathryn Laudon, PVD
Brandon Thomas

JAKENNA (SWINDLER) LEBSO
and John Lebsok, PVD
Laila Laureli

CARRI NEPINI '04 and
Jacob Nepini, PVD
Nathan Edward

2005
JESSICA (OLON) CORTEZ '05 and Chris Cortez, PVD
C.J.

SARAH (WATERMAN) MCCOY
and Evan McCoy, PVD
Charlotte James

DANIEL OVICHEGAN
and Sheba (Mutyala) Ovichegan, PVD
Christopher Daniel

CRYSTAL (VANAC) VANAC-LIN
and Jerry Lin, CHS
Justin Chung-Yuen Lin

2006
ANOUSHKA COLE
and Naldo Cole, NMI
Elisabeth Anne

NOEL ENGLISH
and Rory Moriarty, NMI
Conner Bryson

MOA (KJEDEMAR) ANDERSSON and
Stefan Andersson, PVD
Aaron Rickard Härold

2007
BRIAHN (MONTOYA) BRADSHAW '07 and
Jacob Bradshaw, DEN
Owen Davis.
Excelling in the Global Economy
Advice from College of Business celebrated economist Alexander Katkov

Counter to statistics that indicate typical U.S. workers of today will have three to five different career changes, College of Business faculty member Alexander Katkov says it's more important to specialize. "It's OK to be a generalist when you're young. But in the global economy, it's more advantageous to develop deep skills in a specialized area of expertise."

Katkov knows a thing or two about global economics, opening up world markets, and surviving tough economic times. Before joining JWU in 1990 to teach economics and international business classes, Katkov was a celebrated economist in his home country of Russia. Through his renowned work in organizational change and management planning at St. Petersburg University of Economics and Finance, Katkov was tapped by the city's mayor to help open the Russian economy to the outside world under the restructuring reforms of Russian President Mikhail Gorbachev. Granted permission to trade in the global arena using the free market model, Soviet enterprises lacked experience and needed help in making the transition.

This past summer, Katkov led two separate summer term abroad trips with College of Business students to St. Petersburg University of Economics and Finance, and Sejong University in Seoul, South Korea. The experience provided firsthand insight into the strategies, perspectives and philosophies driving global business in these growing economies. "It's important to understand the overall Asian economic approach, particularly the Japanese model," he says.

According to Katkov, students and workers in Asia place a higher value on education, from a very young age — which makes them more productive as working adults. "I saw this firsthand at Sejong University, where students are more serious about their studies," he says. "This will give them a better competitive edge in the global economy."

U.S. students and parents would be well advised to pay more attention to the importance of ongoing education — and gaining international perspectives on business. "In order to compete, parents must give their children the best possible education — less Game Boy and more study and reading of books. Learning a foreign language is important, as is exposing them to foreign travel."

When it comes to the subject of outsourcing, Katkov points out that, unlike the manufacturing sector, the service industry can only partially be moved to countries with lower wages. "If you have the option, it's more of a safety net to pursue a career in the service industry," says Katkov. "With that said, however, the service industry itself is getting global, and so again, it's becoming increasingly important to learn a foreign language — in particular, Spanish or Chinese."

Online > alexander.katkov@jwu.edu
JWU Reaches Across the Globe

One of the goals of JWU’s strategic plan, FOCUS 2011, is to increase international undergraduate enrollment by 300 students. Thanks to the efforts of International Admissions and the International Strategic Enrollment Team (iSET), we are well on our way.

Key initiatives include establishing the International Academic Partnership Program (IAPP) which provides scholarships to international transfer students and offers participating institutions a deeper academic partnership through faculty and student exchange. International Admissions is also expanding visibility in high-potential markets like China, India, South Korea and Taiwan through field recruiters, alumni and local representatives.

JWU is proud of its more than 76,000 alumni from across 140 countries. We ask you to encourage career-focused students you know to visit www.jwu.edu. One of our cutting-edge programs may be the right fit. Contact us at alumni@jwu.edu or by completing the form.

Completed forms should be mailed to
University Admissions, 8 Abbott Park Place, Providence, RI 02903
International students gathered for a day of welcome at Colt State Park in Bristol, R.I. in September.