30 JWU ALUMNI: SHAPING THE FUTURE

JWU graduates are leaders in their fields, as is evident in the profiles of 20 notable alumni.

Right: Adrienne Calvo '04 is among Chef Report’s Best Chefs in the World.

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CLOCKWISE, FROM LEFT TO RIGHT: Eileen Crane, CEO and founding winemaker of Domaine Carneros; Tracy Wilczek, R.D., L.D., ’04; renovations to the Wildcat Center at the Denver Campus; JWU alumni whoop it up at a Chicago Cubs game in Chicago, Ill., in September 2008.
We are honored to continue our spring tradition of showcasing successful alumni. As a national leader in career education, nothing demonstrates our philosophy as an educational institution better than the success of our graduates. Built upon the strong foundation they established as students, our alumni are reaching career heights in more than 200 industries throughout the United States and 109 countries around the world.

The individuals highlighted in this issue are shaping the future of technology, media and education; leading innovative ways to do business and making an impact on the global stage. Additionally, our young alumni are bursting onto the scene in a variety of industries. We know, however, these are but a few examples of our accomplished alumni. Below, we have provided a way for you to reconnect with the university and make us aware of your success. We look forward to sharing your stories with our readers over the coming issues.

We also pay tribute to two very special friends of the university who have sadly passed away — Mary “Happy” White and David Friedman ‘75 Hon. Mary and her late husband, John Hazen White ‘93 Hon., were Rhode Island’s most prominent philanthropists — a tradition continued by their son, University Trustee John Hazen White Jr. ’96, and the other members of her family. David Friedman was a university trustee for more than 30 years, the catalyst for the introduction of culinary arts at the university and a renowned leader in the foodservice industry. Although they will be deeply missed, their legacies will live on at JWU through generations of students who will benefit from their dedication and generous support.

In this issue, we unveil details of our relaunched annual fund — Making a Difference. All gifts to the JWU Fund will support scholarships and student programs. Although the university is dedicating more than $116 million dollars in financial aid in the coming year, it is unfortunately still not enough. More than 84 percent of our students require financial assistance. We need alumni, friends, industry and community leaders to help make their educational dreams a reality.

As we approach Commencement weekend at our four campuses, we are thrilled to see another class of students join our powerful global network of more than 77,000 alumni. Together, we can make an impact, by ensuring that those students who deserve to join this group can continue to do so. Connect back with classmates and faculty, inspire current students by coming back to campus and give your time and resources to the next generation of JWU alumni — it does make a difference.

Patricia McLaughlin, J.D.
Senior Vice President of Institutional Advancement

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**SHARE YOUR STORIES WITH US**

Each spring we will feature another group of notable alumni in *JWU Magazine*. We encourage you to reconnect with us on events and programs, get involved and keep us updated on your careers. Contact Jeffrey Cartee, ‘00 M.B.A., executive director of alumni relations at 401-598-1876.

Contact us at our e-mail address: jwumagazine@jwu.edu. Selection and publication of entries are at the editor’s discretion. *JWU Magazine* is produced by the university’s Creative Services Group in cooperation with the Offices of University Advancement and Alumni Relations.

**JWU University President**
John Bowen ’77

**Campus Presidents**
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Loren Chant ’89, North Miami
Donald McGregor, J.D., Emeritus, North Miami
Betty Matkowski, Denver
Arthur Gallagher, Charlotte

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JWU’s Honorary Class of 2009

BY PIYA SARAGGI-FENN ‘94, ’02 M.B.A.

PROVIDENCE CAMPUS

Alun Shawn Feinstein Graduate School and School of Education

PETER MCWALTERS
Commissioner
Rhode Island Department of Elementary and Secondary Education
Doctor of Education

ROGER J. DOW
President and Chief Executive Officer
U.S. Travel Association
Doctor of Business Administration in Hospitality Management

The Hospitality College and College of Culinary Arts

ROBERT H. CASTELLINI
Chairman
Castellini Group of Companies
Doctor of Business Administration in Hospitality Management

LEAH CHASE
Co-Owner and Chef
Dooky Chase Restaurant
Doctor of Culinary Arts

College of Business and School of Technology

DANA H. GAEBE, J.D.
Senior Partner
Gaebe & Kezirian
Doctor of Business Administration

CHRISTOPHER W. BODINE
Retired President
CVS Caremark Health Care Services
Doctor of Business Administration

NORTH MIAMI CAMPUS

DONALD GRANT
MCGREGOR, J.D.
President Emeritus
Johnson & Wales University
North Miami Campus
Doctor of Education in Educational Leadership

RICHARD J. KOSH, Ph.D.
University Provost Emeritus
Johnson & Wales University
Doctor of Education in Educational Leadership

DENVER CAMPUS

STEVEN JILLEBA, C.M.C., C.C.E., A.A.C.
Corporate Executive Chef for North America
Unilever Food Solutions
Doctor of Culinary Arts

RICHARD W. SCHARF JR.
President and Chief Executive Officer
VISIT Denver
Doctor of Business Administration in Travel-Tourism & Hospitality Management

CHARLOTTE CAMPUS

DAVID S. DOOLEY
Chief Executive Officer
R T Dooley Construction Co.
Doctor of Business Administration

EN-MING HSU
Pastry Chef and Consultant
En-Ming Hsu Inc.
Doctor of Culinary Arts

Every May, Johnson & Wales University honors its accomplished graduates, and recognizes seasoned individuals as honorary members of that class. This year, JWU also has the unique privilege of honoring its own — Donald Grant McGregor, J.D., Richard J. Kosh, Ph.D. and Dana H. Gaebe, J.D.

Over Memorial Day Weekend of 2009, JWU will salute 12 honorary degree recipients in ceremonies across its four campuses. Each supports our mission, and in their own distinct way, serve as role models for our students and graduates.
Career Goals Worth Cross-Country Commute

Anders Jönsson ’03 lives in one country and works in another. He considers the lengthy commute a minor inconvenience for a job in his target field. The Swedish native decided he wanted a career in international marketing during his JWU internship at a communications agency that helped customers to adapt marketing and advertising programs for foreign countries. “I didn’t expect such an exciting task on an internship. My main project was to research business contacts to launch products outside the U.S.,” he says. “It was a good start in the industry, and I knew I wanted to pursue a similar career.”

Facing a tough Swedish job market following graduation, Jönsson freelanced at a variety of communications agencies, always looking for the international marketing job he envisioned. He took an account manager position on the sales side at Cisco Systems, thinking he might eventually transfer into the marketing department. Despite the excellent pay, Jönsson continued networking both inside the company and out.

Last fall, through a call from a headhunter, he accepted a marketing position with IBM in Copenhagen, Denmark — an hour’s drive across the bridge from his hometown of Malmö, Sweden.

“The commute doesn’t matter, and neither does the temporary reduction in pay. It took a few years to get what I was looking for, and this move has greater long-term career potential,” he says. “My number one career tip, especially in a tough economy, is to keep networking and looking while evolving towards the position you want. Get involved, keep working toward your goal, take on assignments in other departments, get to know people and build your resources.”

A GASTRONOMIC SCHOLARSHIP OF A LIFETIME

By the end of his year-long studies in Spain, Matt Pratta ’08 will have eaten at every Michelin two-star restaurant in the country, and visited every important food producing region. Pratta was selected as one of 22 recent culinary graduates from the U.S., Denmark, China, Japan and beyond for the comprehensive scholarship program offered through Spain’s International Trade Commission. The program introduces promising young chefs to the fine restaurants, techniques, products and creative flair of Spanish cuisine.

Following an immersive language “boot camp” in August 2008, Pratta and other scholarship recipients embarked for a month on an all-expenses-paid culinary tour of Spain, sampling the country’s restaurants, finest food products and wines. He then moved to the mountainous La Rioja wine region for a four-month internship at El Portal, a Michelin two-star restaurant. “It’s amazing how fast I became fluent in Spanish. To survive in the kitchen and pull my weight, I had to,” says Pratta.

At the Madrid Fusion food show in January, he mingled with culinary giants including Charlie Trotter ’01 Hon., Thomas Keller ’03 Hon., and Nobu Matsuhisa. A trip to Extremadura for traditional “Matanza” pig slaughter celebration followed. The program took Pratta to Barcelona in March, where he’s currently interning at a Michelin-starred restaurant.

At the end of his adventure, Pratta and the other recipients will convene for a friendly culinary competition, and pass the torch to the next crop of scholarship winners. “What’s next for Pratta? “I have no idea,” he says. “Through this program, I have job offers to cook in Spain, Japan and Australia — but I might also explore career opportunities in food product development or even importing.”

Online > mateupratta@hotmail.com
Are trade barriers a threat to the global economy?

As the world economy teeters, the impulse is to institute protectionist trade restrictions to insulate national interests. Jerry Cohen, retired CEO of DTI, a manufacturer of die casting machinery sold globally, and Brittney Smith ’08, with DHL Global Forwarding and a research intern for Global ID LLC, weigh in on the topic.

Protectionism can no longer exist. Restricting trade has proven time and again to cause more harm than good. The countries of the world have steadily become more intertwined as each trades with its own comparative advantage in hopes of receiving cheaper goods and services from abroad. This connected world is reflected in today’s current economic situation. One country — the United States — began a decline, and like dominoes all lined up, the collapse of one economy led to the fall of others.

Globalization is the easiest force to blame for this world-wide recession. But political corruption and greed aside, looking back on our history, we see that opening of borders to the free flow of goods and services — with fair and limited regulation — increases productivity and lifts the economy. During the Great Depression, the United States imposed The Tariff Act of 1930, ultimately leading to a decrease in foreign exports as other countries followed suit. Fewer exports resulted in reduced revenues.

Many goods are produced among groups of countries, and not just in a single nation as in the past. American cars may be put together in America with parts from nations and companies outside the United States. When borders are closed and trade shrinks, this integrated supply chain breaks down and the pain is felt globally. It is obvious governments want to protect domestic interests, but looking ahead to better times, the only way these interests will be kept safe is if trade continues without hindrances.

Business in an interdependent, competitive global economy, with access to selective real and, or artificial trade barriers, enforceable oversight and regulatory authority is vital for survival and success in the current world economy.

Historically, trade barriers have created numerous industry successes. Nations, governments, businesses and groups employ them to protect their own business interests and prevent outside competitors from disrupting their native commercial ventures.

Early into the 21st century, outcomes of free trade without barriers have created global apprehension, uncertainty and havoc in an international playing field which is far from level, whether part of developed or developing economies.

Cotton has been the historic recipient of trade barrier protection for numerous developing and mature economies, creating successful enterprises globally in the process.

It typifies the need for trade barrier protection as a means to success. Based on a natural crop grown throughout the world, as cotton is refined, it creates demand for manufacturing bases for growth, harvesting, production and distribution of finished goods. Every successful business involved anywhere in the cotton supply chain has been, or still is, the beneficiary of some form of trade protection.

Developed industrialized economies of the U.S. and other nations confront threats to their survival, and are urging formulation of protective trade barriers for their most vulnerable industries. Developing and underdeveloped economies have little hope of success without some form of trade barrier protection for their fledgling industries. Trade barrier protection helps create and maintain relative conditions for sustained decent standards of living for all.
‘You Will Never Give More than You Receive’

With the job market tightening, hundreds of hospitality students were eager to get directions to a successful career from Joe Martin, the 50th Distinguished Visiting Professor (DVP) to The Hospitality College.

Martin, the 2009 chairman of the American Hotel & Lodging Association (AH&LA) and a 27-year veteran of the industry, offered insight from his own experience and a birds-eye view: Be part of a team, know yourself and be comfortable with yourself; connect with everyone and think about the value you can provide, he advised.

Martin encouraged the audience to volunteer and serve others. As the owner-operator of Stillwater Hospitality LLC of Oklahoma, Martin noted, “My desire is to be able to make a difference in the community in which I live and work ... As you get involved in organizations and the community, you will never give more than you will receive.”

He emphasized that employers want potential employees who can be part of a team. “It’s invaluable in today’s business world,” he said. “It is important to those looking for talent.”

Reflecting on the 2009 Super Bowl, he said the Pittsburgh Steelers may not be the best team — but as a team, the players had the “faith and trust” in one another that made them able to win. “Eighty percent of leadership is earning the respect of your co-workers.”
“Networking is the key to finding employment, especially during these challenging economic times. This is a career development skill that has — and continues to — serve our graduates well as they compete for jobs all over the world.”

— President Irving Schneider, Ph.D.

From Africa to Einstein

The horrors of war were brought to campus in February when Ishmael Beah, author of “A Long Way Gone, Memoirs of a Boy Soldier,” spoke about his adolescence in Sierra Leone. As part of the John Hazen White School of Arts & Sciences’ Cultural Life Series, Beah recalled his experiences when the country’s civil war claimed his family, and Beah and his friends were forced to join the Sierra Leone Army or be killed. Using the boys’ desire for revenge and a steady supply of drugs, the government military indoctrinated children into a culture of violent brutality. Beah realized at age 11 that to live, he must kill others.

UNICEF freed Beah from the army when he was 13. Finding a long-lost uncle, cousins and counseling proved to be his salvation. Representing UNICEF at the United Nations gave him hope that his story, along with thousands of others, could enlighten the rest of the world to the boy soldiers’ plight. Beah now lives in New York City. He uses his speaking opportunities to talk about the inhumanities of war, urging all to have the “strength and courage to resist violence.”

Days earlier, as part of the same A&S cultural series, theoretical physicist Alan Lightman, author of “Einstein’s Dreams,” noted the surprising similarities between scientists and artists. Both, he told students, seek beauty, crave simplicity and want to name things, such as paintings and theories. Lightman urged his audience to “find something you love to do. Find something you are passionate about. Only when you have passion are you truly alive.”

Serving Green for Planet and Profit

The green movement is not just about saving the planet; it can also enhance businesses’ bottom line. That was a common theme of JWU’s Focus on Green Committee’s “Green Plate Special,” a discussion on food sustainability, held in February in the Harborside Amphitheater. The participants, all from Rhode Island, included Lee Kane, eco czar and forager for Whole Foods Markets; Christine Nevers, general manager of the NYLO Hotel Warwick; Chris Mathis, owner of Benders Caffe; and Nicole Vitello, owner of Manic Organic Farms. The obstacles green entrepreneurs face can be daunting; added paperwork, rigorous requirements and higher operating costs. Panelists urged students to become the next generation willing to go the extra mile, give up a portion of the profits and work more diligently to protect the environment.

ABOVE: Panelists discuss sustainability with students at the Harborside Campus in February.

Tips for a Tight Market

Finding a job in today’s economy can be overwhelming, even for the well-seasoned worker, never mind a student with minimal experience. “Navigating Your Job Search in a Recession” was a new topic added to a daylong roster of Career Development Office (CDO) workshops held this spring for upcoming graduates. The traditional job-search strategies will no longer be enough, students were told by Providence CDO Director Sheri Ispir ’93, ’94 M.S. Networking is essential, and volunteering or working part time helps to develop contacts. Graduates may also have to accept a lesser position with a company to get a foot in the door. On an optimistic note, Ispir reminded students that the economy moves in cycles, and that this, too, will pass, as it has in other years.

RIGHT: Sheri Ispir ’93, ’94 M.S., director of career development offers students job advice.
Community Leader Launches Black History Month

**Bradley Bennett**, executive editor of *The South Florida Times*, kicked off a series of events in celebration of Black History Month. Bennett, a former *Miami Herald* reporter and editor, elevated the dialogue about issues that can improve the lives of people in the black community and foster relationships among individuals of different ethnic backgrounds.

While recounting his career, Bennett encouraged students to believe in their abilities and strive for greatness in order to face and overcome obstacles that may appear as threats on their roads to success. With the changing media landscape, Bennett also discussed the important role the media plays in introducing discussions on race, and its pivotal role in major events such as the civil rights movement.

Bennett's appearance was also an opportunity for students to learn more about his industry, and served as an open door for **Iasia Jenkins**, a sophomore College of Business student and editor-in-chief of *The Wildcat Chronicles*, the campus student newspaper, who now contributes a column to *The South Florida Times*.

In addition to Bennett's motivational discussion, the Office of Student Activities orchestrated a series of events in honor of Black History Month including "Negative Words: A Discussion," hosted by Iota Phi Theta, "The Emmett Till Story: Documentary and Discussion on Race and the Justice System," and "Stereotypes and T-Shirts" on the affect of labels on the temperament of race relations.

"The [Stereotypes and T-shirts] event gave everyone a chance to learn about new stereotypes and ask questions without feeling intimidated or cautious. In the end, I learned a lot," said senior hospitality major, **Jeff Saylor**.

With each event as a catalyst, students concluded that, above all, talking about issues surrounding stereotypes and discrimination is the best way to resolve misconceptions and create open-minded perspectives.
Emmy Winner Offers Insight of Industry Insider

Lisa Petrillo, Emmy Award-winning entertainment reporter for South Florida’s WFOR CBS-4, gave College of Business students a behind-the-scenes look at life in the television industry. Petrillo detailed her career and how she was able to break into television and remain a force in the South Florida entertainment world. In addition to her work on CBS-4, Petrillo is the Miami correspondent for “Extra.”

Petrillo recounted a landmark interview with Sir Paul McCartney. Though she was unprepared and underdressed, she decided to tape the interview on a Saturday afternoon. It was a turning point in her career, the result of being willing to take a chance. She used the story as an example of a last-minute opportunity that came when she least expected it and ended up being a milestone in her career. She spoke of being prepared for opportunities that can potentially provide invaluable experience.

Fashion merchandising students were also interested to learn more about the fashion aspect of Petrillo’s beat. The presentation included various news clips featuring Petrillo at work followed by an overview of how each of the stories advanced her career.

DVC Paints Culinary Scene for Students

Chef Tre Wilcox, former contestant on Bravo TV’s hit reality series “Top Chef,” was honored as a Distinguished Visiting Chef (DVC) in February. Wilcox, currently a private chef, was recognized for his success as chef de cuisine at Abacus Restaurant in Dallas, Texas, before his television debut. He told students he considers utensils used for plating dishes “paintbrushes” and serving plates, his “canvases.” Wilcox says he lives by the motto, “Make it nice or make it twice.”

Crime Simulation Tests Students’ Investigative Skills

In January, supervised by law enforcement professionals from the North Miami Police Department, students enacted every step of an investigation during an “active shooter simulation.” Criminal justice faculty prepared students for the activity that began with an early morning briefing including questioning witnesses, processing information, writing reports, identifying suspects, gathering evidence and obtaining warrants.

Freshman and sophomore students wrote an accurate, complete report and documented the incident. “Talking to so many people was a great experience, and I loved every minute of it,” said criminal justice major, freshman Lance Lopez.

Juniors and seniors presented the case for final review to a panel of faculty and two FBI agents. Upperclass students presented digital photographs and evidence they collected, and the panel focused on the students’ investigative performance and presentation of the case and evidence.

“The mock shooter simulation was a very realistic experience for the students involved,” said Emid Conley, Ph.D., a criminal justice instructor. “They were able to conduct an investigation from beginning to end and experience what goes on in an actual police investigation. There is no better way to learn than to actually apply what you know in a realistic simulation.”

Rose Contributes to Marketing Textbook

Jack Rose, associate professor in the College of Business, served on the evaluation committee for the recently revised 14th edition of “Contemporary Marketing” by Louis Boone and David Kurtz. The authors asked the committee of five from around the country to share positives and negatives about the textbook and establish goals to enhance the learning of marketing students. Johnson & Wales University was one of only two universities invited to participate in the textbook analysis.
Raising the Roof to Expand an Historic Center

Wildcat Athletics Center, originally known as Mason Hall, is located on the beautiful, northwest corner of the campus. The ornamental building was constructed in 1946 for Colorado Women's College. It's undergone many interior renovations over its 60-year life span with different collegiate owners, at different times housing a pool, bookstore and campus dining center. In addition, the building served as the primary athletics hall with a small gym, fitness center and locker rooms.

As part of the 2008 Denver Campus master plan, it was determined that the structure needed major upgrades. The existing basketball court was too short for regulation play. Men's and women's basketball teams had to play all home games at a local high school. The fitness center and locker rooms were too small to meet the demands of the campus community.

With Colorado already established as a national leader in health and wellness initiatives, administrators recognized and embraced the high expectations that current and prospective students have for quality athletic and fitness facilities. The exciting endeavor “improves the student life experience on campus and will help build our campus community,” says J.D. Sawyer, director of operations.

The transformation of the new facility will provide for a regulation-size gymnasium, allowing teams to comfortably compete on campus. It will seat 550 spectators, more than doubling its original capacity. Dedicated Fitness space will triple in size and include an aerobics room along with four varsity-size locker rooms. Expansion has been cleverly configured within the existing building shell, preserving the historic nature of the building’s facade.

“Since Johnson & Wales University arrived in Colorado in 2000, it has, and will always be important for us to preserve and honor the significance of the Park Hill campus while also adapting our facilities to meet the needs of today’s students,” Sawyer notes.
“Finding the right career is a major part of defining one’s intellectual, social and economic life. Our careers shape who we are and what we care about. At Johnson & Wales, we take career preparation very seriously, and we encourage our students to use every resource we make available to them.”
— President Bette Mattkowsk

Café Backers Help Feed Community’s Needs

Inspired by the successful “Casual for Community” program run by the Providence Feinstein Community Service Center, Denver’s Community Leadership Institute (CLI) developed the Making a Difference (MAD) for the Community campaign. This spring, MAD for the Community supported SAME (So All May Eat) Café, a nonprofit restaurant.

SAME Café provides healthy and gourmet food to residents in need in nearby East Colfax, through a donation-based model. Diners pay what they can. Faculty, staff and students donate items like jars of Newman’s Own pizza sauce, that SAME Café needs constantly. CLI collects all donations and delivers the items to the café. All participants receive a “MAD” badge, which allows participating faculty, staff and students to dress casually on a designated MAD day for the Community day.

The MAD campaign increases awareness of local partner sites. SAME Café works with the culinary pantry, the Collegiate Entrepreneurship Association and CLI, providing the JWU Denver Campus with volunteer opportunities and education on community leadership.

ABOVE: Brad Birk, founder of the SAME Café, prepares a dish for a patron.

FBI Agent Brings Insight to Conflict

The war on terrorism and U.S. missions in the Middle East were brought into focus by Special Agent in Charge (SAC) James Davis of the Denver, Colo., office of the Federal Bureau of Investigation (FBI), in February.

Davis’ presentation to the Criminal Justice Association (CJA) of the College of Business centered on his experiences as critical incident commander for FBI special agents embedded with forces in Iraq and Afghanistan. Agents accompanied the military to examine documents, cell phones, computers and messages that might offer intelligence with a direct impact on the security of the United States and forces doing battle with militants.

One of the first federal investigators included in the interrogation of former Iraqi dictator, Saddam Hussein, after his capture, Davis spoke of Hussein’s humane treatment while in U.S custody. He underscored respect for the long histories of the cultures and countries in which the U.S. is currently engaged. “To make sure we are helping instead of hindering other countries, it’s a great necessity that the U.S. cooperate, and learn from other cultures, as well as teach,” Davis told the gathering.

CJA members called the lecture a “one-of-a-kind” experience, more enlightening than typical media coverage.

Civic Engagement at Heart of AmeriCorps Initiative

Collaboration between the Community Leadership Institute (CLI) and Denver’s Manual High School is supporting positive change and encouraging area students.

In August 2008, Matt Clark, coordinator of the campus AmeriCorps VISTA Schools Partnership program, launched a student-run, school store at Manual High, founded in social entrepreneurship. Placed in academic settings, AmeriCorps VISTA members develop year-long projects to increase retention rates and access to college for participants. After a meeting with Manual administration, students now have a room for the store, $300 in start-up money, and an industrial refrigerator from a local donor. Clark works with JWU students to mentor participants and bring Manual students to campus for tours.

On the January 16 birthday of slain civil rights leader, Martin Luther King Jr., students from JWU and Manual High School together signed a Season of Peace 40-Day Pledge of Nonviolence and marched in the MLK Day Parade. In March, 200 Manual students were on campus to mark the finale of the Season of Peace.

ABOVE: Matt Clark, far left, holds the MLK Day banner with students from JWU and from Denver’s Manual High School.

Instructor Earns Distinction

Scott R. Smith, Ph.D., C.E.C., C.C.E., an associate professor in The Hospitality College, earned his Doctor of Philosophy in Education and Human Resource Studies from Colorado State University in December 2008. Smith, an American Culinary Federation Certified Chef Educator, is one of a select few in the United States to hold the level of Certified Executive Chef and Ph.D. He also owns and operates SR Solutions LLC, specializing in food safety and operations management.
Stellar Visitors Educate Future Chefs

A star-studded lineup visited campus recently, starting with heavy hitter, Chef Thomas Keller '03 Hon., restaurateur and author. Students were in awe of the culinary rock star who spoke as Distinguished Visiting Guest Lecturer. Executive chef and owner of The French Laundry, Keller demonstrated "sous vide," a professional cooking technique using immersion circulators and vacuum machines, and discussed his new book, "Under Pressure." Keller's advice to students: "It's about a team. It's not one person who makes a success. You need a tri-pod of support... Try to be a little better than the day before."

Next up was Distinguished Visiting Chef (DVC) Amy Scherber, who launched Amy's Bread in New York City, with only five employees. She now oversees a staff of 150, two production kitchens and three retail cafés. While cutting dough, Scherber told students, "Quality, day to day...consistency is everything. With so many different employees, something can change."

Addressing students most recently was the man with the bow tie — and not Charlotte President Arthur Gallagher — Farmer Lee Jones. The co-owner of The Chef's Garden in Ohio, he teamed up with Aaron Deal '06 to discuss sustainability and using local ingredients. Jones has been featured in Bon Appetit, Cooking Light and on "The Martha Stewart Show." In 2003, Jones opened The Culinary Vegetable Institute, a culinary retreat and learning facility.
“Our students are ready for the workforce because of our uncommon approach of integrating professional skills, leadership training and career-focused education.”
— President Arthur Gallagher

Get it Right or Pick It Up

As culinary students prep, they work around three containers marked “Compost,” “Trash” and “Recycle.” One day, Chef Paul Malcolm, an instructor in the College of Culinary Arts, found everything mixed in a trash can, so he dumped it on the floor and made the class sort it all. It is a lesson for any age.

Little goes to waste in Malcolm’s class. He is teaching the importance of composting, explaining to culinary students what is compostable and what is not. What is ends up in Malcolm’s backyard.

Malcolm started with two, five-gallon buckets in his lab. Those two multiplied into what he now calls the “bucket brigade.” Student Robby Senkbeil says what Malcolm is doing is admirable, but he had no idea his instructor was actually taking it all home. JWU currently has eight culinary classes generating about five gallons of compost per session, or 70 pounds of compost per class, for a total of 1,120 pounds generated daily. That doesn’t include baking and pastry classes. “We are trying to bring cost-effective teaching into the culinary labs, enhancing learning with a sustainable curriculum,” Malcolm says.

The campus is currently on the scent of a compost recycling company to collect the product. For the time being, Malcolm takes the malodorous mix home — with the car windows down.

Five Campus Presidents Convene

The Charlotte Chamber of Commerce hosted “The Business of Higher Education” at Queens University of Charlotte in February. Ron Carter, Ph.D., of Johnson C. Smith University; Pamela Davies, Ph.D., Queens University; Chancellor Phil Dubois, University of North Carolina Charlotte; President Arthur Gallagher, JWU Charlotte Campus; and Tony Zeiss, Ph.D., Central Piedmont Community College discussed the singularity of their individual institutions as well as their economic impacts on the area.

“According to published reports, one NFL playoff game in Charlotte generates $10 million for the Charlotte area,” said Gallagher. “The institutions of higher education in Charlotte are estimated to generate approximately $600 million a year. One could say that higher education in Charlotte generates the equivalent of 60 NFL playoff games per year.”

*The Business of Higher Education* brought presidents from five local campuses together in Charlotte, in February.

Veterans Serve Veterans

Providing lunch to veterans at a local United Service Organizations (USO) was more than another JWU community outreach for certain campus chefs and students, U.S. military veterans themselves. It was a way to connect through a hot meal and share memories.

Chef Joseph Benedetto, culinary instructor and retired Naval officer, Chef Ted Mccall, a culinary instructor, with eight years in the Marine Corps, and culinary students Shawn Degree, a Navy veteran, and Raymond Ramos, in the Naval Reserve, provided a gourmet pasta lunch for military and families passing through the Charlotte Douglas International Airport. “I was humbled to serve the veterans who were passing through, but even more humbled to serve the individuals who were right off the plane from Iraq,” Mccall said.

Since the USO Airport Center opened in 2006, JWU has donated baked goods, providing a taste of home to more than 7,000 monthly. Both military and hosts feel appreciated. “It was quite an honor to serve the men and women protecting this country,” says Degree. “For one young Marine just back from Iraq to tell us this was the best meal he’s had in a year really brought the message home about the wonderful thing we were doing for the troops.”

*Above:* Military returning through Charlotte Douglas International Airport are treated to a warm meal by the USO and JWU students and faculty.

Were Ads Worth $100,000 a Second?

This year’s Super Bowl ads, priced at $100,000 per second or $3 million for 30 seconds, were the most expensive ever. Advertising students in the College of Business got together to mix fun with academics as they reviewed the commercials on HDTVs in the campus Cyber Lounge. Jeri Langford, Ph.D., assistant professor of marketing said, “The students were curious to learn how advertisers were going to spend their $3 million given the current business environment.” Students ranked the ads and enjoyed comparing their results to national polls of commercial-viewers through USA Today.
**Career Development: Backbone of a JWU Education**

Co-ops. Career Fairs. Internships. Externships. All offer Johnson & Wales University students an inside track to sought-after jobs — even in a tight economy. Each year, on every campus, programs run in conjunction with, and by Career Development Offices place JWU graduates on paths to the careers they envision.

### CHARLOTTE 'CO-OPALOOZA' FINDS THE RIGHT BUSINESSES FOR SENIORS

Senior marketing students at the Charlotte Campus, worried about the worsening economy, wondered about job opportunities. A class discussion last fall led to a major recruiting event. Thus ‘Co-opalooza’ was born.

Area businesses were invited on campus to recruit students for spring co-ops and externships. "Each student was paired with certain employers to recruit, answer questions and assist them when they arrived on campus," said Jeri Langford, Ph.D., assistant professor of marketing. "We waived booth rentals and treated employers to free parking and lunch. In return, we asked them to talk to our students and consider them for co-op positions — not a long-term commitment."

More employers showed up than projected, and it was the final push to ensure that all senior marketing students had either co-ops or externships in place.

"Co-opalooza was a remarkable experience for graduating seniors and underclassmen alike," Danny Persaud ’09 wrote of the experience. "It was a great way for students to interact with business professionals and help prepare them for their exit from Johnson & Wales by on-the-spot interviewing."

Recruiting small businesses to participate was key to the success of the event according to Shelley Tyler, co-op manager of Bissell Career Development Office. "We knew that most large employers with long-standing internships were not filling the positions this year. This event gave us the opportunity to hook up with small businesses we might have overlooked in previous years."

"Co-opalooza was one of the best events we’ve had since I first arrived at JWU," wrote marketing senior Jason Wilder ’09. "Being that everyone has the misconception that Johnson & Wales is a cooking school, it was great to have a career fair structured around our majors. It was also a great way to network for future endeavors."

With Co-opalooza, there were winners all around.

### Reaching Goals Before Graduation through Career Fair and Faculty

Lily Mockerman ’09 graduated in February and has already topped her five-year plan. "I never imagined I’d have my dream job this soon," says Mockerman, now revenue manager at Hilton Phoenix East Hotel in Mesa, Ariz. She thanks the Denver Campus Career Fair and Assistant Professor Kimberly Tranter, C.H.E. “Without them, it never would have happened.”

Mockerman knew nothing of the position when she transferred to the campus from a hospitality college in Connecticut. In Tranter’s class, she was introduced to revenue management — predicting room demand weeks and months out, creating valued-added promotions to attract guests and business groups and setting rates to meet projections and anticipate trends.

Tranter, author of the first text on the subject, “An Introduction to Revenue Management for the Hospitality Industry: Principles and Practices for the Real World,” sparked Mockerman’s interest. “Most colleges are just getting into that now and even those don’t have as advanced a class,” she says. Mockerman recognized immediately it was the career she would pursue.

She was working as night auditor supervisor at a local Marriott hotel when she attended Career Fair in December 2008. She wasn’t looking for a job. But when the rooms director of The Brown Palace Hotel met her, he offered higher pay for the same post. There, she met the vice president in rooms and marketing for Quorum Hotels and Resorts, and when a job in revenue management opened in December 2008, she was flown to its property in Arizona for interviews and offered her ideal job in Phoenix — even before she completed her classes at JWU.

“This is a very big challenge and I’m glad now is the time I get to learn. It’s really exciting. You have to be a lot more creative,” Mockerman says. “If I can handle this job in this economy, I can handle anything.”
Connections Open Doors to HLA Members

Graduate student Youn Park is focused on a career with the United Nations, coordinating and running international conferences. The native of South Korea recently founded the Hospitality Leadership Association (HLA) where students can network, build skills and discuss industry developments. With support from Frank Pontarelli, Ph.D., dean of the Alan Shaw Feinstein Graduate School, the group attended the American Hotel & Lodging Association’s (AH&LA) Fall Conference in New York in November 2008. An inside track through Carolyn Cooper, Ed.D., JWU professor and AH&LA chairman, propelled students into the midst of activity.

Over the course of three days, they met CEOs, V.P.s, managers of the AH&LA and industry executives. They dined with the Hilton Corp. leadership team and got advice from Denise Coll, president of Starwood Corp. N.A. Taking part in the 5th Annual Hospitality Leadership Forum, they heard David Kong, CEO of Best Western International, lead a discussion among hospitality, travel, and food service executives on trends, forecasts and survival in an industry recession. At the Waldorf=Astoria, Ravi Ramani '03 M.B.A., rooms division manager, and Gillian Wong, corporate training manager, gave them a tour of hotel operations. B.K. Kang '05 M.B.A., a sales manager for Highgate Hotels representing six Manhattan hotels, discussed his work.

Sandra Lindblom '03, graduate school career development advisor, says the group has a large number of international students unfamiliar with the hospitality industry in the U.S. The HLA offers valuable insight unavailable through course work alone. Club activities include case studies, hotel tours, guest speakers and workshops on career prospects.

"The conference was very important for building a career," Youn says. "We were able to listen and ask 'What makes a good leader?' We could be inspired and motivated by those who could be our models. It was very important, as well, for finding good mentors and networking."

Putting the Real in Real World Experience

Mary Buckley, North Miami campus director of experiential education, enthusiastically lists students reaping the rewards of internships and co-ops with stellar companies over the past year.

During his time at MTV Latin America, Karim Baylor '09 helped manage production of Quiero Mis Quines, the Latin version of "My Super Sweet Sixteen," and was instrumental in developing a new show, "Click." Dana Lee '09 did such impressive work in her co-op with RBB Public Relations in Coral Gables, Fla., she was hired full time, as was Karene Willet '09, who did her co-op with Broward Sheriff's Office. Hospitality major, Cait Ramsay '08, got to work for the Boston Celtics and Natasha Charley '09 completed her food service management rotation at the Westin Diplomat.

And for Eleisy Quilles '09, an internship at the Food Network was a pie-in-the-sky dream she never thought she'd land at such a young age. But after talking to Melissa Pauly, cooperative education coordinator for the NMI culinary program, Quilles found herself flying to New York for a four-hour interview. One of the lucky few, Quilles spent the next three months learning the tricks of cooking on air from food stylists, prepping for celebrity chefs like Tyler Florence '94, '04 Hon. and Bobby Flay, and assisting Sunny Anderson on "Cooking for Real."

Quilles, who plans a career as a personal chef, says a dose of reality was the most valuable outcome of her experience. "I learned what it's like to work a full-time job. The days were eight to 14 hours long. It opened my eyes to what it takes to make it in the real world."

Eleisy Quilles '09 races around to assist celebrity chef, Sunny Anderson, on the set of "Cooking for Real," during her three-month internship with the Food Network.

Above: Young Kwon, HLA executive secretary; Priyanka Pontis, HLA director of PR; Thomas Corcoran Jr., chairman of Felcor Lodging Trust Inc.; Professor Carolyn Cooper, Ed. D.; Joseph Martin, chairman, owner and operator, Stillwater Hospitality LLC; Curtis Kim, HLA vice president; Youn Park, HLA president; and Tony Kuo, HLA manager of marketing, take a break from the AH&LA Fall Conference in November 2008.
Top Alum Brings New Opportunities to Students

Thanks to one of Johnson & Wales University's top alumni, business students now have the chance to interview for positions previously reserved for Ivy Leaguers and students from other top-tier schools. Fran Garton '99, '01 M.B.A., business sales manager for AT&T in its New York City market, reached out to his employer and to David Mitchell, Ph.D., Providence dean of the College of Business, to bring the partnership to life.

In October 2008, for the first time, AT&T recruited JWU students for its College New Hire Program. After graduation, those accepted become full-time employees and enter a six-month program. "They are trained in all types of AT&T systems, products strategic sales, relationship selling, and industry knowledge," explains Garton.

Along with his nine-member team, Garton is responsible for $30 million in revenue through sales to companies with one to 5,000-plus employees. Products include wireless devices like the iPhone and BlackBerry and the applications and services that make them work well for clients. "At the end of the day, our goal is to provide our clients more productivity time so they can make more money. We do that by enabling them to do their work through a wireless world, so to speak," Garton says. And he's not just talking about phones.

Garton sells devices and applications for lawyers to track billable hours on wireless handsets, wireless networks that recover data from crashed cash registers and get them back online quickly, and a geographic accountability program to track a vehicle's movements.
**did you know?**

The JWU Equine Center in Rehoboth, Mass., part of the Providence Campus College of Business, was one of 37 horse farms and stables chosen by the Massachusetts Farm Bureau Federation (MFBF) as a 2009 Horse Farm of Distinction.

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**Volunteer Opportunity Leads to Much More**

When sophomore **Johana Rodriguez**, a fashion merchandising and retail marketing student at the Denver Campus, volunteered for Women with a Cause’s DiverCITY fashion show in February, she ended up with an internship and a new mentor.

Women with a Cause is dedicated to women helping women. Teams of American women go to global locations including India, Thailand and Burma, and teach impoverished women how to sew and produce clothing and other goods. The organization then sells the items and puts all proceeds back into the program.

While volunteering at the fashion show, Rodriguez viewed a video describing the transformational journey of women in these countries from having no marketable skills to becoming skilled seamstresses and teaching the craft to others.

Rodriguez says she realized that “fashion can do more than dress people. It can truly make a difference.” After the show, she had the opportunity to speak with **Susan Kiely**, the founder of Women with a Cause. That conversation resulted in an internship with the organization for Rodriguez.

Kiely, who was already familiar with JWU’s programs, community involvement and experiential education said, “Working with Johana is fabulous. She’s a great young leader with so much energy.”

Kiely has also become Rodriguez’s mentor, teaching her about marketing and inventory, and how to create a business plan. “The best way to mentor someone is to be in their lives and get to be in Johana’s,” said Kiely.

Online > womenwithacause.com

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**VENTURE CAPITALIST VISITS COB CLASS**

**David Coit**, managing director for North Atlantic Capital, a venture capital firm, was in the audience as a group of freshmen in the College of Business at the Providence Campus presented their concept for an invented start-up, Giftbank.

The students described Giftbank as an online mechanism that allows college students to receive funds to pay debt. The premise is to ask family and friends to make deposits to an online account in lieu of material gifts.

Coit, whose company is based in Portland, Maine, gave the students, who did the project for a business plan class with Assistant Professor **Mehdi Moutahir ’02**, some constructive criticism. He suggested more thought and planning go into the following:

- Identifying a specific target market
- Using financial analysis to come up with a detailed game plan
- Building a realistic as opposed to optimistic business plan
- Creating a business plan with specific “steps to be taken” each month

Coit stressed that his firm looks at a plan’s credibility, what the return could be, what the business might be worth in three to five years, and ultimately, whether it will go public or be sold.

Interestingly, 90 percent of North Atlantic’s decisions to fund a start-up is based on a personality test to determine if the applicant can work effectively in a group, can live with high risk and has the temperament needed to be an entrepreneur.

When Moutahir asked Coit what educators should focus on to prepare students for entrepreneurship, Coit answered, “Seems like you are doing it … You guys know so much more than my peers knew at this point.”

Online > dcoit@northatlanticcapital.com

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**Above, L-R:** Freshman Haakon Weinstein, David Coit, managing director for North Atlantic Capital, and freshmen Andrew Carr, Kayla Garfano and Winsor Williams

**Right, L-R:** Susan Kiely, founder of Women with a Cause, poses with sophomore, Johana Rodriguez.

**Below, L-R:** Students Lea Workman, Kristina Prasilik, Tiffany Turner, Heidi Koski and Lauren Diehm model for a cause.
Baking Bread Together

Since meeting in a culinary class in 2000, Michael Gates Rickard '02 and Kate (Link) Rickard '03 got married, had two sons and opened their own business — Rickard's Wholesale Bakery. Gates already had a degree in philosophy and psychology and Kate was studying pre-veterinary medicine and English. Both ended up in JWU's baking and pastry arts program after working in the field and realizing their love for the art.

After interning in Europe and living in Boston, Mass., plying their trade, the couple moved to Martha's Vineyard in 2004. With the birth of their second son, money became tight. Kate baked wedding cakes and made chocolates for extra income. When a local grocery chain showed an interest in selling their home-baked breads, Gates switched his shift as a pastry chef at Slice of Life restaurant to dinner, and after hours, churned out baguettes and specialty loaves.

Before long their breads were selling out regularly at the market and local restaurants were calling with orders. By May 2008, the couple moved the business into its own space. In high seasons they now average more than 2,500 loaves a day along with pies, cookies and desserts, and sell to 35 outlets on the island.

The Rickards are also busy holding baking classes. “We’ve done two bread classes, a cookie class and gingerbread houses,” says Gates. “Anything we can do to get more knowledge out there about good breads and quality products helps our business.”

Online > rickardbread@gmail.com
Kitchens and Careers Are Calling for Educated Chefs

Even in a sour economy there are good employment prospects according to Karl Guggenmos '93, ’02 M.B.A., university dean of culinary education. Jobs in food safety, nutrition, sustainability and teaching are hot right now. In the baking and pastry field, people with both artistry and management skills can find work for companies like Whole Foods Market* and Wegmans.

Other hot prospects:
• Personal chef for celebrities and non-celebrities
• Chef for a sports team
• Nutritionist personalizing wellness programs to a client’s body and medical history
• Sales representative for culinary equipment manufacturers who want food-savvy salespeople

• Molecular gastronomist using the science behind cooking to create new culinary practices and delights
• Creator of prepared and semi-prepared meals for home consumption and the multitude of venues that offer them

For high-level positions, Guggenmos says the best places to live and work are Asia, United Arab Emirates, Australia and Singapore. “Their need for trained culinary people is immense.”

A Dose of Healthy Advice

As a registered dietitian at the Pritikin Longevity Center & Spa in Aventura, Fla., Tracy Wilczek ’04, R.D., L.D. is all about healthy living. With a bachelor’s in culinary nutrition from JWU, a master’s in clinical nutrition from New York University and a license in dietetics and nutrition, she puts her knowledge to good use for Pritikin clientele.

During the clients’ stay at the residential spa, Wilczek gives them the tools and knowledge needed to lead a healthy lifestyle when they leave. Her methods include lectures on dining, menus and “Cooking Like a Pritikin Chef.”

Wilczek also takes clients to a local Whole Foods Market* and teaches them how to read food labels. “We promise our guests they can pick up any packaged good and evaluate it in 10 seconds or less... They feel so much more comfortable going to the store and actually knowing what to look for on the label,” she says.

Wilczek urges diners to ask questions about items on restaurant menus, specific ingredients and cooking methods. Ask for substitutions and alternative preparations — broiled rather than fried. “When your health is a priority, you have to be in control of what you’re eating,” says Wilczek. “Every opportunity to eat is an opportunity for good nutrition.”

Online > twilczek@pritikin.com
Travel and Tourism Expert Gives Reality-Based Advice

Roger Dow, president and chief executive officer of the U.S. Travel Association, is speaking at each Johnson & Wales University campus over the next year as fifth holder of the William R. Tiefel Professorial Chair. As industry leaders, honorees speak to hospitality students, adding insight and professional perspective to classroom learning.

In his presentation to students at the Providence Campus in January, Dow touched on the harsh realities of today's economic climate. He also offered hope despite a gloomy job forecast.

Dow told students that with a rising unemployment rate and travel to the U.S. down 3.5 percent in 2007 from the mid-1990s, they are in for a challenge. But he added that hospitality is one industry in which skills are valued and transferable almost anywhere in the world. Then he gave the students some advice:

- Think globally: If you do not travel outside the U.S., you will be left behind by those who do.
- Get global experience while you're still a student. You'll stand out more at interviews.
- To be a manager, you need to be a generalist with a variety of skills (technology, communications, etc.), learn to delegate work to others and work well in teams.
- To be a good leader, be a good listener and excel at building trust and rapport with others.
- To achieve success, don't let people “put you in a box.” Step outside their expectations.
- Have the guts to speak up and be willing to be a little uncomfortable.
- Push yourself to find challenging work.
- If you're not happy with your work, find something that does make you happy.
Students Reap Awards at NSMH Conference

JWU hospitality students were honored with some impressive accolades at the National Society of Minorities in Hospitality (NSMH) 20th Anniversary Convention in February.

The NSMH JWU Providence chapter was named Chapter of the Year, and took home the award for Best Chapter Membership Drive. NSMH JWU’s Charlotte chapter president, Brianna Fowler, a junior, was elected to the NSMH National Board as national planning director, and Providence chapter president, Tiffany Robles, a senior, was named one of the Starwood Hotels & Resorts “Star Student Scholars.”

“NSMH is a remarkable professional student organization full of young hospitality leaders from all over the country,” said Robles. “The 20th anniversary conference confirmed that NSMH will not only survive as it’s done since 1989, but continue to thrive.”

Held in Greensboro, N.C., the event was an important opportunity for students from the Providence, North Miami and Charlotte campuses, all of which have chapters, to network with more than 400 recruiters, 75 hospitality-related companies and more than 600 students from other colleges and universities.

Online > www.nsmh.org
Tiffany Robles: tyr651@jwu.edu
Brianna Fowler: baf037@students.jwu.edu

KEEPING CUSTOMERS SATISFIED

Marie Keough ’87, ’91 M.A., director of business travel at the Colonnade Hotel in Boston, Mass., says today’s clients, especially business clients — 50 to 60 percent of the Colonnade’s customers — want convenience when working away from the office. That includes more electrical outlets, high-speed Internet, HDTV and DVD players and iPod docking stations.

The hotel surveyed thousands of customers and then added the highly sought-after items to all 285 rooms.

Keough said customers also look for “value add-ons” — extras included in the price of the room, from in-room breakfast to parking. Package deals, like Colonnade’s “Bulls & Bears” with discounts based on daily stock shifts, are an active attraction.

Keough keeps a savvy eye on the habits of new and younger business travelers, understanding the implications of the culture: “They’re traveling more, and I think one big reason why is they’re so mobile and good with mobile communications. They don’t feel like they have to be in the office,” she notes. “It’s such a global economy now, I think the younger generation won’t think twice about flying to the Middle East for a meeting.”

To answer the call of guests looking for an eco-friendly environment, the hotel instituted a hotelwide recycling program, a “harsh-chemical-free cleaning system,” and bought smart® cars to transport guests.

Was the Colonnade’s accommodating $22 million renovation worth it? Keough thinks so. “We’ve seen a big increase in the number of customers now compared to our pre-renovation days … and the upgraded property appeals to a lot of new travelers.”

Online > mkeough@colonnadehotel.com

Karen Silva, Ed.D., department chairperson of the Providence Campus Hospitality College was elected gubernatorial representative to the Executive Committee of the Providence Warwick Convention and Visitors Bureau where she is a board member.
Encouraging Career News

Christopher Lee ’00 is a business alumnus, but as senior recruiter for the Friedman Williams Group in New York City, he helps information technology and creative services professionals find work in their fields. Despite current high unemployment, his news is optimistic.

Lee says the firm is filling the same number of jobs it was a few years ago. Though this is partly due to working with small- to mid-size companies that are still financially sound, he’s also filling a lot of contract jobs for clients that are not hiring full-time employees.

Current popular IT positions are project managers and database administrators, “more on the SQL (Standard Query Language) side,” says Lee. On the creative side, positions for art directors and high-level designers and architects are most abundant.

When choosing candidates, Lee looks for those who best meet clients’ needs, have a stable work background and solid knowledge of their skill area. Though higher education is important, someone with an associate degree, extensive experience and good “soft” skills is just as strong a candidate as someone with a four-year degree, said Lee.

If you do lose your job, look for a new one immediately and be aggressive, he advises. He also recommends posting your résumé on job boards, keeping your skills sharp and joining networking sites like LinkedIn. “Let people know what your skills are and that you are available.” And stay positive.

Online > clef@friedmanwilliams.com
Managing Money in a Bleak Economy

Ben Singer ’98 M.B.A., vice president and portfolio manager at Citizens Bank Wealth Management in Providence, R.I., spends his workday making investment decisions for his clients — a real challenge in today’s economy. Below are some of Singer’s views on keeping your money safer and being prepared for hard times.

- Understand your own investment timeframe and risk tolerance, and make sure your mix of cash, stocks and bonds fits them.
- Stay away from investments you do not completely understand. Last year’s best performing stocks or funds may not be the best this year.
- The lowest risk is found in FDIC-backed accounts and short-term U.S. treasuries.
- Do not rely on the government as your sole source of retirement income; invest in your 401(k) or an IRA to take advantage of the tax benefits.
- For major investment decisions, talk to an investment professional to avoid bad choices.
- Prepare for a potential job loss by saving enough to cover a minimum of three to six months’ expenses.

- Pay off high-cost credit cards but keep one for potential emergencies.
- Only buy what you can pay for today.
- If you are in school, stay there and earn your degree; education is one key to success.

GLOBAL JOBS TAKE SPECIAL SKILLS

With the economy and workforce going more global daily, Associate Professor Roger Achille, J.D., of the Alan Shaw Feinstein Graduate School on the Providence Campus, offers insight into some of the challenges of working in another country or for a global company.

Work in human resources (HR), says Achille, requires an understanding of the employment laws of that country since they go hand-in-hand with HR. Not all countries share U.S. workplace protection laws. “In the U.S., the Family Medical Leave Act is 12 weeks for the birth of a child; in France, maternity leave can increase to 26 weeks for a woman’s third pregnancy,” says Achille.

He advises those who plan to work for a global company to learn as much as possible about the culture and communication of the country of employment. Countries deal differently with work and family balance, gender issues, work ethic and more. Brazilians may view Americans as “too rushed and serious,” while the Japanese may view them as “relaxed and spontaneous.”

“A manager would not be able to take the same approach towards a Brazilian workforce as a Japanese one,” Achille says, noting communication differences even among English-speaking people.

In England, “to table” a subject means to bring it up for discussion; in the U.S. it means to postpone a discussion. The more familiar you are with a company’s language of origin, the better you’ll be at your job.

Online > roger.achille@jwu.edu
**Winemaker Wows Food Writing Students**

Students in Assistant Professor Patricia Childress' Introduction to Food Writing class circled around to hear Eileen Crane, CEO and founding winemaker of Domaine Carneros. Crane is among the first of only a handful of female winemakers producing sparkling wine in the U.S. She has been at the helm of the company since its first harvest and continues to oversee and direct winemaking and operational duties. She discussed going organic in the vineyards and her experiences as a woman breaking into the wine business.

"Having the chance to meet a woman in the winemaking industry who is of such prominence was inspirational," said sophomore Courtney Lancaster. "She shared her story about working her way up from the bottom to the top. I loved the opportunity to meet her and listen to her story."

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**‘Play’ Explores Cultural Challenges of Refugees**

"Child's Play," a drama of resistance, reconciliation and hope, written by Assistant Professor Dorothy Abram, Ed.D. of the Social Sciences Department in the John Hazen White School of Arts & Sciences in Providence, was performed in September 2008 at the Xavier Auditorium. Funded by a grant for research and writing from the Rhode Island Council for the Humanities, Abram's project, "Sources of Strength: Our Refugee Communities," is comprised of three theatrical presentations drawing on the cultural traditions of India's Bene Israel Jews, Cambodians and the peoples of the Burundi-Rwanda borderlands. Abrams hopes to provoke thought and inspire new approaches in working with refugee populations.

Community volunteer actors perform in, "Sources of Strength: Our Refugee Communities." Omar Bah (center), a political refugee from Gambia, plays the role of Jamal, with Daniel Rozenbaum (left) and Kevin Phat.

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**A&S OFFERS VALUABLE CULTURAL PERSPECTIVE**

According to the 2008 Executive Summary of the Association of American Colleges and Universities' high percentage of employers want college graduates to put more emphasis on ensuring students have the skills to compete in the world economy. Among areas of knowledge considered essential by those polled, 60 percent identified global issues, 53 percent, cultural values and traditions, as key components of a well-rounded education for students facing a much more global workforce than any generation before them.

Programs recently offered through the John Hazen White School of Arts & Sciences on the Providence Campus go a long way toward a broader perspective on diverse cultures. In the 2008-2009 academic year alone, plays put on by students considered the cultures of Japan, Guatemala and China. An international film series focused discussion on films such as "Ratu Secret" about Iraq, "Children of Heaven," set in Iran, and "OSAMA" filmed in Afghanistan, as well as entertainment about Cambodia, Australia, Uganda, Argentina, South Africa and Holocaust Europe. Theatrical dramas on human rights were presented.

"JWU graduates will enter a complex world with a global economy, competition for scarce resources in some areas and often conflicting views about the best ways to address issues faced in the workplace and their communities," Associate Dean Christine Thompson, Ph.D. says. "In addition to the many courses that address different cultural traditions and perspectives, the JWU Cultural Life program helps students gain a deeper understanding of the conditions and crossovers between diverse peoples and the world."

**ABOVE:** In January, an authentic yurt was erected in the Intercultural Center in Providence for "Beyond Borat: Open House at Kazakh Yurt," by artist Daniyar Baidaralin, right, of Daniyar Productions and Bakshiyar Baidaralin, to teach others about the national heritage.
‘Always Looking Out for the Little Guy’

BY CATHY SENGEL

Fresh out of Harvard Business School, Louis “Lou” D’Amico ’00 Hon. was the first teacher Edward Triangolo ’80 Hon. and Morris Gaebel ’98 Hon. hired, in 1947. From instructor and member of “the kitchen cabinet” to Legacy Trustee, after 62 years D’Amico remains an ambassador for all that JWU represents.

“I often thought if Lou cut his finger it would bleed J&W blue,” says Chairman of the Board John Yena ’06 Hon. “From Lou we got personal attention that went beyond business obligations to a dedication and love.”

D’Amico first met Morris Gaebel and Edward Triangolo at a lunch counter at 40 Fountain Street. The two strangers had just bought Johnson & Wales Business School housed upstairs, and asked about his plans. Just out of Harvard after duty in the U.S. Navy, D’Amico was about to tell his young, widowed mother that all job offers were far from home.

He told them he faulted Harvard’s message to graduates: “Be a big CEO or we’ve lost you. I was a poor kid from Providence, and I did not think the future of America would be with the large corporations, but in small business.” Small business management was a course he’d loved there.

“Come teach that,” Gaebel offered. “We’re as small as you get.”

D’Amico was reluctant, but intrigued. “Those two fellas spoke in a sense that I liked to hear ... students are going to come first and be trained to get good jobs.”

The duo pressed for a five-year commitment but settled for three. Love of the educational enterprise kept D’Amico tied long beyond. Positive, jovial and enthusiastic, “as a teacher, he was so noisy we had to move his classroom downstairs,” now Chancellor Emeritus Gaebel recalls.

In 1951 D’Amico moved on to Duro Finishing LLC, in Fall River, Mass. As Johnson & Wales went from a business school to a junior college, “Mose [Gaebel] operated from ‘the kitchen cabinet,’” D’Amico among them.

He recalls J&W’s first acquisition, Plantations Hall, and the many “recycled properties” that followed. In 1973 D’Amico became an official trustee of a more complex institution launching hospitality and culinary programs. While chief financial officer at Duro, he was told by a downcast worker that the man’s son, a gifted musician, wanted to do nothing but cook. “Anybody can be a cook.”

Cooks will one day be like rock stars, D’Amico assured him, suggesting culinary classes at J&W. The education fueled an icon. “Emeril is a great guy, but when he first came to J&W, he didn’t talk,” says D’Amico’s wife, Mary. “He changed from introvert to ‘Bam!’”

D’Amico’s opinions were valued. “Lou had a million ideas and we used a lot of them,” says Gaebel. “He was not afraid of change.”

Yena praises D’Amico’s contributions in the years that followed. As chair of the first academic committee, D’Amico brought a teacher’s perspective. He chaired the first audit committee creating standing charters. “Lou had a good nose for finance and real estate and a barometer tuned into what was right to do.”

Involved in the real business of education, D’Amico was “always looking out for the little guy,” and mentoring small businesses. “Being at Johnson & Wales is like going to a movie,” D’Amico says. “It’s moving so fast you better keep your eye on the screen.”

His favorite scenes play out at graduation. He has gone to every commencement since 1947, often with wife, Mary, by his side, Yena notes. Once, trustees and their wives participated jointly in university activities. Mary was a value added to Lou’s service.

D’Amico is amazed at the institution built by the two boys at the lunch counter. “I don’t think it could be duplicated again,” he says.

Trustees are now limited to nine-year terms. There will never be another to serve as long or with as much pride and enthusiasm.

“More than any other trustee, Lou had a working knowledge of how a university operates,” Yena says. “He touched students. His service was extraordinary.”

Alliance Promotes Diversity in the Culinary Industry

Every other Tuesday night, 40 or so culinary and hospitality students gather at the Culinary Arts Museum at Johnson & Wales University's Providence Campus to network and discuss weighty topics.

The group comes together as the first student chapter of Bridging Culinary Arts (BCA), formerly the Black Culinary Alliance, a national nonprofit organization for minority culinary professionals based in New York City. Now comprised of all ethnic groups, the BCA represents one of the largest percentages of professional women in the industry, provides employment and networking opportunities, and celebrates and promotes diversity.

The JWU chapter, launched during the 2008–2009 academic year, undertakes similar projects. Adam Joseph '06, the group's faculty advisor, explained that they deal with issues including multicultural awareness, promote diversity within their industries and equip themselves with the knowledge needed to succeed. "It's all about staying in the loop, staying educated and continuing to move forward with their confidence and careers," says Joseph.

The chapter, including Bethany Tolbert '08, president, and members from Haiti, India, Jamaica, Korea and the U.S., has taken on community service projects including neighborhood clean-ups, cooking demonstrations and a Halloween party for local children.

Alex Askew, president of the BCA in New York, said social consciousness is at the forefront of the organization and "we're looking to use this model [JWU's chapter] to base other student chapters on." He added that an alumni group of the Culinary Institute of America, which included him, originally started BCA. "They [JWU's student members] brought it to another level. They're a light year ahead of where we were," he noted.

USING HER HEAD FOR BUSINESS TO HELP THE COMMUNITY

Once a week, Erika McCauley '08 spends her lunch hour reading to children at the Mary E. Fogarty Elementary School in Providence, R.I. She began volunteering as a "reading buddy" for the Power Lunch program while still a student. She connected to the partnership through the Feinstein Community Service Center (CSC) where she also worked part time during her junior and senior years.

Since graduating, McCauley uses many of the skills she learned at the center in her role as a development associate at Lifespan, a nonprofit health care system in Providence that includes three of Rhode Island's hospitals. While McCauley worked as an office assistant for the CSC, she gained a broad background in the nonprofit world — recruiting volunteers, coordinating community projects and representing JWU at nonprofit events and information sessions. She also designed a research tool for a mentoring program and helped update the curriculum for the Community Service Learning course. She became a certified mediator through the Mediation Center of Rhode Island and completed the College Leadership Rhode Island program.

At Lifespan, McCauley has similar duties, but puts her business background to use handling many administrative and financial tasks. And she continues to volunteer, helping out with many of the organization's fundraising events like the Hasbro Children's Hospital's 15th Anniversary Gala.

McCauley speaks highly of her time working for the CSC: "They're all very good people," she says of the staff. "Susan [Connery, director] even looked over my résumé and put me into contact with the agency that actually got me this position [at Lifespan] ... Everyone is very helpful and sensitive to people's needs."

Erika McCauley '08 pitches in at the Rhode Island Community Food Bank, one of the many organizations for which she volunteers her time.
Books by University Authors

Simple Food for Busy Families, co-authored by Tracee Yablon-Brenner, R.D. '86, published by Ten Speed Press, offers convenient cooking solutions based on fresh, healthful ingredients and sound nutritional science. The book identifies negative health effects of the Standard American Diet (SAD) and gives tips for balancing a busy lifestyle so SAD eaters can become natural eaters. Core pantry staples and cooking techniques accompany 65 healthy, easy recipes. Yablon-Brenner is a board certified holistic health counselor, and owner of Nutrition is Healing, a counseling practice. She lives in Haworth, N.J. Online > www.realfoodmoms.com

In Paving the Way: New York Road Building and the American State, 1880–1956 (Lawrence: University Press of Kansas) Michael Fein, Ph.D., presents the evolution of the American highway network as helping to shape the bureaucracies that service the American state. Fein, a humanities professor in JWU’s John Hazen White School of Arts & Sciences, uses infrastructure development in New York to trace the path of state governance paved by public works policies and the politics of special interests. Fein received the 2008 Annual Archives Award for Excellence in Research Using the Holdings of the New York State Archives. Online > mfein@jwu.edu

In 1906, 23-year-old Helen Bate Druar and her recently widowed 54-year-old mother, Clara Bate Druar, left their Buffalo, N.Y. home on a "grand tour" of Europe. Clara and Helen, Journals of their Trip to Europe 1906–07, published by Helen’s grandson, Donald Little, chronicles their travels as part of the post-Civil War privileged class. The book and its parallel-diary format was designed by Jennifer Rolfsema, of JWU’s Creative Services Group. Online > jrolfsema@jwu.edu

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

Culinary Competition: Rural Roots and Global Reach

From rural fairs to Le Coupe du Monde de la Boulangerie (World Baking Cup), culinary competitions have been a tradition for more than 150 years. While their origins are debatable, many believe cook-offs began not long after the first local agricultural fair was held in Washington, D.C. in 1804. Women were the dominant force early on, but men made an entry at the 1906 Minnesota State Fair, which featured the first male prize winner for cakes. Similar to chefs of today, entrants worked for months to perfect their techniques in order to "make the best better." Beyond the prizes and rewards they could receive, they competed to gain exposure, impress spectators and other competitors, and ultimately to better themselves.

"Country Fair to Culinary Olympics" is a new, permanent, interactive exhibit at the Culinary Arts Museum. The show features homemade preserves put up by 4-H members, prize-winning pies and produce, student showpieces, decorated cakes, and a documentary on "The Best Bread in the World," when Team USA brought home the silver medal from France in the 2004 World Baking Cup. Visitors pass through a portal from rural nostalgia into a stylized setting of fantasy wedding cakes, inventive bread sculptures and displays highlighting the university’s representatives at the world's gatherings of culinary masters.

From JWU’s Inter Campus Competition (ICC) to the Internationale Kochkunst Ausstellung, or "Culinary Olympics" — begun in 1896 and now the longest-running world competition — cooks of all ages compete in a high-pressure environment to hone their skills and style, as well as to be inspired, rewarded and recognized. Today, culinary competitions not only provide local, national and global perspectives, they offer exposure to new cultures, ideas and expertise. They are educational venues serving up information and entertainment on a fiercely competitive stage.

—Nicholas Verrochi ’09

Online > www.culinary.org

MUSEUM CALENDAR

Oct. 3 Weekend of Fire IV
Oct. 3 – 4 Guided tours for JWU families; 11 a.m., 1 p.m. and 3 p.m.
Oct. 10–11 Eating Chinese, Part 2 Conference hosted by Culinary Arts Museum and Brown University

ABOVE, TOP: A pastillage showpiece created by Providence baking and pastry instructors Charles Armstrong and David Ricci; BOTTOM: students' chocolate box showpieces are on display.
Trustee’s Gift Brings Industry’s Best to Hospitality Students

Since 2004, more than 5,000 Johnson & Wales University hospitality students and industry friends have benefited from a generous gift from university trustee, William Tiefel ’98 Hon.

Each year, an academic committee selects an industry leader as recipient of the William R. Tiefel Professorial Chair Honorees visit JWU campuses to lecture to hospitality students, arming their knowledge, insight and professional experiences. Providence Campus lectures are recorded, and DVD copies are available to faculty at all campuses for future classroom presentations; they are also available to more than 500 industry professionals.

Past holders of the Tiefel Professorial Chair include Michael Leven, president and CEO of Las Vegas Sands Corp.; Niki Leondakis, chairman of the board of Diamond Resorts International; and Niki Leondakis, chief operating officer of Kimpton Hotels & Restaurants.

“Our students are fortunate to have the opportunity to interact with these respected members of the industry. They are exposed to a unique resource of hospitality history, current practices, and an understanding of what they may expect when they graduate,” says Richard Brush, Providence dean of the Hospitality College. “We are able to integrate the lectures as a valuable complement to the classroom and experiential education components of the curriculum.”

Roger Dow, president and CEO of the U.S. Travel Association, will speak at each of the JWU campuses over the next year.
Epicurean Society Showcases JWU Faculty

The Charlotte Campus Epicurean Society, a signature group of donors who contribute $2,500 annually to scholarships for JWU students in the culinary arts and hospitality programs, hosted its second event in November 2008. Johnson & Wales University's own Chef Peter Reinhart, five-time winner of the prestigious James Beard Award, showcased bread — a perfect comfort theme for a fall evening.

Known for his expertise in artisan bread baking, Reinhart presented a whole grain bread demonstration to the gathering. A cocktail reception followed, featuring dishes such as chanterelle soup, lollipops of baby New Zealand lamb and a sauté station with pan-seared BBQ shrimp.

The semi-annual event is an opportunity for members to see firsthand the difference their gifts make to the Charlotte Campus. Students who receive the Epicurean scholarships demonstrate their culinary skills at gourmet food stations and socialize with the members throughout the evening. The Epicurean Society is an important part of the JWU community, providing critical scholarship funding for Charlotte Campus students. The event offers an opportunity to show appreciation to these special donors.

Denver FIVE Dish Up Dinner

Some of Denver's most respected chefs partnered with Pat Miller '05 Hon., Roth Distributing, Trinity Fine Wines, Sullivan Enterprises and the Denver Campus in January to host an unforgettable demonstration and dining experience. More than 70 guests watched as chefs Troy Guard of TAG, Matt Selby of Vesta Dipping Grill and Tyler Wiard of Elway's prepared a four-course tribute to Colorado's rich culinary tradition.

Guard, Selby and Wiard, along with Chef Jamey Fader of Lola and Chef Keegan Gerhard of D Bar Desserts, form the Denver FIVE. The team brought the Denver culinary scene to a national audience with a dinner at the James Beard House in 2008 and return to New York City in May. The evening's proceeds funded a scholarship for a Denver Campus culinary student in memory of respected Denver restaurateur, Doug Fleischmann.

A Parallel Life Journey in North Miami

Marc Buoniconti, president and inspiration for The Miami Project to Cure Paralysis and the Buoniconti Fund, is supporting the culinary dreams of Herman Jacobs, the man on the receiving end of the tackle that paralyzed Buoniconti nearly 25 years ago.

During the 1985 college football matchup between East Tennessee State University and The Citadel, Buoniconti suffered paralyzing injuries after taking down Jacobs on the field. The debilitating hit changed the lives of both men.

Eventually, the two reunited, recalling what had happened in their lives since that fateful day. Buoniconti told Jacobs how he felt the accident propelled his life in a more positive direction, and Jacobs recounted a life filled with obstacles and his unfulfilled dream to pursue a career as a chef.

The two men forged a friendship, and Buoniconti encouraged Jacobs to pursue a culinary degree at JWU, underwriting a scholarship for Jacobs so that he could focus on achieving his goal.

Buoniconti told the story at a recent Distinguished Visiting Chef dinner at the North Miami Campus where he talked about how rewarding it was to help Jacobs and encouraged others attending to support the dreams of other students in need by contributing to the JWU scholarship program.

Online > fred.menachem@jwu.edu

Above, L-R: Marc Buoniconti, president of The Miami Project to Cure Paralysis; Loren Chant '89, president of the North Miami Campus; Chef Tre Wilcox, Distinguished Visiting Chef, and Herman Jacobs photographed at the Wilcox DVC ceremony.
For nearly 100 years Johnson & Wales University has held true to its mission — to empower its diverse student body to succeed in today’s dynamic world. Nowhere is it more evident than in the achievements of its graduates. Once again, we are proud to highlight the stellar accomplishments of just a few of JWU’s more than 77,000 alumni, residing in 109 countries. Innovative professionals committed to the global community, they are influential leaders in their industries and worlds.

Michael Laliberte ’03 Ed.D.
*Putting students and education first*
As vice president of student affairs at Boise State University, Michael Laliberte oversees eight departments centered in student programs and activities. His goal at Idaho’s largest university is to create the preeminent student affairs program in the country for his campus’ more than 19,500 students.

**Lessons from JWU**
Teamwork and collaboration. Everyone, regardless of title or position, must share in the responsibility for the outcome or output of a project.

**Quality admired in others**
The most outstanding quality that an individual can maintain is personal integrity. It is impossible to be truly successful without having a solid commitment to one’s integrity.

**Most important ingredient in life**
Laughter. Whether it is at my own expense, or the result of an awkward experience, it should be treasured and used frequently.

**Career advice for new alumni**
Never give up your hopes, dreams and aspirations. Try to live each day thinking “How is what I have done today assisting me in accomplishing my ultimate goal?”

**Favorite quote**
“Our deepest fear is not that we are inadequate. Our deepest fear is that we are powerful beyond measure. It is our light, not our darkness that most frightens us.”
— Marianne Williamson

Debbie Basque ’05
*Pioneering government technology*
Debbie Basque is an electrical design engineer for Cobham Sensor Systems in Bolton, Mass. She meets the demands of high-profile organizations, developing antenna subsystems for such government agencies as the U.S. Federal Aviation Administration and Department of Defense.

**Lessons from JWU**
There is no such thing as a stupid question. Do not be afraid to ask for help if you don’t understand the details of a task or project.

**Role JWU played in your career**
From interviewing skills and résumé writing, to understanding my personal motivations, JWU made me more confident and prepared for the business world.

**Best advice**
Believe in yourself, because if you don’t think you can do something or be someone special, no one else will.

**Formula for work-life balance**
I enjoy my job and what I do. When you can feel that good about your career, it makes for a healthier life and an easy balance between the two.

**Career advice for new alumni**
When moving into your first career, ask someone to be your mentor. Having someone you can turn to for professional advice is always helpful.
Matt Gordon ’04
Managing multimillion dollar Web sites
Matt Gordon is an e-commerce marketing analyst for Time Warner which owns CNN, TBS and TNT and several other high-profile companies. In a highly-competitive forum, Matt manages new initiatives to make the network’s Web site more exciting and interactive. He received the Outstanding Web Development Award from the Web Marketing Association.

Lessons from JWU
While I always had a knack for technology, I needed to learn the finer points of business, from résumé development, to interview skills, to understanding cultural differences.

Best advice
Never be afraid or embarrassed to admit when you make an error. It is better to admit your mistakes and learn from them, than to not say anything at all.

Career advice for new alumni
Do what others think can’t be done, do it well, and do it ahead of schedule.

Heroes in life
My parents. They taught me to never give up, never give in and if you believe in something, don’t back down. It has been the backbone of who and what I am.

Book on your nightstand
“Tough Choices” by Carly Fiorina.

Karin Edwards ’05 Ed.D.
Making education affordable and accessible
Karin Edwards is chief student affairs officer at Three Rivers Community College in Norwich, Conn. By providing opportunities for student engagement and learning in a diverse environment, she bolsters an educational experience that prepares students to serve a global community.

What brought you to JWU
The doctoral program in educational leadership. The executive-style program was ideal for my work and family schedule. I had outstanding instructors who were examples of leaders in higher education.

Outsider, rebel, entrepreneur or team player
Being part of a team affords me the opportunity to learn from the others and to garner their support and encouragement. I’ve recognized my own talents and strengths, and work to improve my weaknesses.

Heroes in life
Martin Luther King Jr., Stevie Wonder and Maya Angelou.

Qualities admired in others
Honesty, humility and humor.

Most important ingredient in life
Happiness.
Chad Pawlak '95  
Bringing new meaning to organic dairy

As founder and president of Organic Farm Marketing, Wisconsin Organics and Grass Point Farms, Chad Pawlak '95 is working to revitalize his state's waning dairy business. Approaching national distribution of products free of pesticides, chemicals and growth hormones, Pawlak's companies promote family farms, grass-fed cows, fair compensation for farmers and preservation of the country's agricultural community.

Lessons from JWU
The world is full of talent and being exposed to so many students from all corners of the country and planet showed me how competitive life is.

Role JWU played in your career
It jump-started my career by preparing me for the reality of the business world. I was armed with an understanding of how business worked, rather than just graded papers.

Outsider, rebel, entrepreneur or team player
For me stepping off the curb and walking into the street of owning my own business required me to be all of the above at some point in my career.

Career advice for new alumni
Be an entrepreneur. Find something that needs fixing; look for an injustice. If you feel up to it, you might end up making money as a byproduct of your efforts.

Qualities admired in others
Faith, patience, loyalty and perseverance.

Laurel Miller '96  
Championing sustainable agriculture

Laurel Miller '96, owner of The Sustainable Kitchen, teaches cooking with local, seasonal ingredients, to children and adults alike. A California-based food and travel writer for regional and national publications, she's visited Australia, Singapore, Vietnam, Peru, Canada and Mexico in the last year researching regional food and farm cultures.

Lessons from JWU
The professional kitchen is no place for the weak, the whiny or the lazy, and you never know everything there is to know about food or cooking.

Role JWU played in your career
It gave me the fundamentals to the culinary arts, which helped me become an effective recreational cooking instructor. It also gave me the confidence to teach.

Formula for work-life balance
My work is my life. I love educating people about topics that are so important to me, and I have been fortunate enough to travel all over the world.

Career advice for new alumni
Don't assume that a culinary arts degree and, or experience make you deserving of a high-ranking job. You have to be prepared to pay your dues, just like everyone else.

Favorite quote
"Eat, drink and be merry, for tomorrow you may be hit by a bus." Value every moment.
John Turenne '78

Developing dining programs for a healthy planet

John Turenne '78 is founder and president of Sustainable Food Systems. Turenne draws on 25 years of culinary experience to create environmentally, socially and nutritionally responsible dining programs for universities, hospitals and public institutions. He educates diverse audiences on food policy and food service practices.

Lessons from JWU

Professionalism. The food industry can fluctuate between high drama and laid back fun. It takes a committed focus to not lose sight of one’s purpose while still managing to enjoy yourself.

Role JWU played in your career

Credibility in my educational background. People know and respect the name and the role it plays in the food industry. Coincidentally, it led my son [Evan Turenne '03] to follow suit.

Defining moment

Being told that I wasn’t ready for a promotion added oil to my fire. When I succeeded, I realized I can do anything I set my mind to.

Career advice for new alumni

Keep yourself flexible and open to whatever comes your way. Don’t look too far into the future, and don’t sweat the things you can’t control. Let them go.

Favorite quote

“If we couldn’t laugh, we would all go insane.”
— Jimmy Buffett

Paul O’Connell ’83

Bringing the farm to the table

Paul O’Connell ’83, is owner of Chez Henri in Cambridge, Mass. Paul developed his signature cuisines by working with Boston culinary icons, Lydia Shire and Jasper White. His restaurant only uses fresh, organic ingredients from area farms. He’s appeared on “Good Morning America,” and “The CBS Early Show” and has written for an assortment of culinary publications.

Lessons from JWU

Personal appearance and the way you conduct yourself in the workplace. Also, paying attention to the details of preparing food are paramount.

Vision for your industry’s future

Every day a greater percentage of educated chefs will influence the way the majority of people eat in a positive way for their health.

Defining moment

When I opened my first restaurant, Providence, in Brookline, Mass., and received numerous accolades from press as well as chef peers.

Formula for work-life balance

I am still learning how to maintain a work-life balance. It is one of the hardest parts of being a passionate chef and having a family. It has gotten easier as I get older.

Books on your nightstand

Jeff Jordan ’05
Empowering the youth of tomorrow

Jeff Jordan ’05 is president of Rescue Social Change Group (RSCG) based in San Diego, Calif. A pioneer in social branding, the marketing company uses progressive marketing strategies to positively change youth culture. Jordan was named 2005 Young Entrepreneur of the Year by the Rhode Island division of the Small Business Administration for his accomplishments.

Lessons from JWU
The entrepreneurship courses were very helpful. Having a foundation in finance and management has helped me run my company and been a critical part of my entrepreneurial growth.

Role JWU played in your career
What I learned at JWU was practical and applicable to the real world. I have truly applied my business education in every aspect of my career thus far.

Best advice
“You are not good at everything.” The more that I embrace this concept by understanding my strengths and weaknesses, the more successful my company will be.

Quality admired in others
I admire anyone that is accountable for their actions, taking both the good and the bad side of responsibility. There is always an opportunity to learn from your mistakes.

Most important ingredient in life
Passion. Without it, everything is mundane and we rarely challenge ourselves to grow.

Adrianne Calvo ’04
Carving out a multidimensional career

Adrianne Calvo ’04 is chef-owner of Chef Adrianne’s Vineyard and Wine Bar, in Miami, Fla. She is author of two cookbooks, has been a guest on television programs throughout the country and is the youngest chef ever to cook at the United Nations, for ambassadors. She was named one of the 50 Best Chefs in the World by Chef Report.

Lessons from JWU
Mise en place — the French term for everything in its place. I have a very busy life, so if I am not organized, things would be chaotic.

Role JWU played in your career
JWU taught me the essential skills to become a good chef and to be competitive with the best that are out there.

Defining moment
JWU’s Taste Down Under competition; as a finalist, I had the opportunity to meet magazine editors, television stars and celebrity chefs.

Career advice for new alumni
Work hard for your dreams. The sky is the limit. Focus and dedicate yourself to accomplishing them and you will be successful.

Personal opportunities amidst challenges
I see opportunities amidst challenges in my personal life the same way I see them in my career. Like Albert Einstein once said, “In the middle of every difficulty lies opportunity.”
Will Gilson '04
Bringing inspiration to 'farm fresh' food

Will Gilson '04 is chef-owner of Garden at the Cellar, a gastropub in Cambridge, Mass. He is consulting chef at The Herb Lyceum in Groton, Mass., where he opened his first restaurant at 15. His menus celebrate the seasonal bounties of local farms and purveyors. He is a recent nominee for the James Beard Award.

Lesson from JWU
Using the resources that the school provided would be my ticket to advancing my career and personal education.

Outsider, rebel, entrepreneur or team player
All the above.

Defining moment
Traveling to the wine countries of California, Italy and France representing JWU as one of six U.S. students to receive an R.C. Kopf Student Achievement Scholarship.

Qualities admired in others
Honesty, hard work ethic and the ability to take risks.

Favorite quote
“There is a point at which the pleasure of what you put yourself through outweighs the pain you endure. When that point switches then it is time to change your life.”
—George Carlin

Tiffany Sy, C.P.A., '01
Blazing her trail in banking

Tiffany Sy, C.P.A., '01 is senior vice president and controller of BankRI, handling Securities Exchange Commission (SEC) reporting and accounting. As a former audit manager at Ernst & Young, her clients included Fortune 500 and mid-market companies.

Role JWU played in your career
The programs and courses offered at JWU focus on preparing students to be successful. That gave me an advantage stepping into my career.

Vision for your industry's future
Moves in the right direction to restore confidence in the banking industry, including the additional reporting requirements of Sarbanes Oxley and the upcoming convergence with International Financial Reporting Standards (IFRS).

Highest priority
Being happy with who I am. If I'm happy with who I am, then everything else falls into place.

Books on your nightstand
I started reading the "Twilight" series and I couldn't get enough. Now I'm reading "The Host" by Stephenie Meyer.

Qualities admired in others
Patience and honesty. Patience is a quality that I don't quite have yet, but hope to develop as I get older. Honesty, to me, is the most important trait that a person can have.
Charles Nault ’79
Helping those less fortunate

Charles Nault ’79, founder and chairman of Atrion Networking Corp., led the company to $22 million in annual sales in the technology industry. In 2006, he stepped down to volunteer as executive director of The Arctic Mission, a nonprofit inner-city organization in West Warwick, R.I., mentoring life skills and helping the disadvantaged to find food, jobs, housing and educational opportunities.

Lessons from JWU
The importance of self-discipline. The instructors were demanding, and they wouldn’t “hold your hand.” I actually did much better in that environment than in high school.

Formula for work-life balance
Establishing clear boundaries that you will not allow your work to encroach upon. Without them you become a workaholic, which is never a good thing.

Career advice for new alumni
Be a dedicated team player. Work hard for the team, and be interested in other people's success as much as your own.

Favorite quote
“And in the end it’s not the years in your life that count. It’s the life in your years.”
—Abraham Lincoln

Most important ingredient in life
A good sense of humor. Laugh and you can never get through, but enjoy the way.

Ben Salisbury ’82
Branding the world’s fine wines

Ben Salisbury ’82 is vice president of global account development for Ste. Michelle Wine Estates in Woodinville, Wash. Ben’s company is a collection of fine wine estates from Washington State, California and Oregon including the popular brands Chateau Ste. Michelle, Columbia Crest and Stag’s Leap Wine Cellars. The company also imports Antinori Wines from Italy as well as Champagne Nicolas Feuillatte from France.

Lessons from JWU
The importance of having strong business writing and oral communication skills. These skills have made a big difference for me as I progressed through the ranks in the business world.

Best advice
Work when you’re supposed to be working; play when you’re supposed to be playing; otherwise you’ll spend all of your play time thinking about the work you didn’t get done.

Career advice for new alumni
There are no shortcuts to true success. Hard work is the key. You have to pay your dues. Success in business and in life is a get-rich-slowly proposition.

Vision for your industry’s future
The wine business has a very bright future. Per capita consumption of wine continues to rise in the U.S. and consumers’ interest in food and wine is greater than ever.

Most important ingredient in life
Selflessness. So many people live only for themselves and their own satisfaction. True happiness comes from serving other people in whatever way that means for today.
Nanci Goldberg '94
Passion for the environment and advocate for change

Nanci Goldberg '94, a sustainability and event consultant, educates the community on conserving the earth's natural resources. She was part of Denver's Green Team for the 2008 Democratic National Convention, managing resource recovery and more than 100 volunteers. Recently, she worked on the Host Committee and in registration for Denver's first annual Green Festival, which drew close to 22,000 participants.

Role JWU played in your career
JWU reminded me what networking is really all about, and what it takes to get to where you want to be. I continue to network both personally and professionally.

Best advice
Always try your best, and don’t give up. It’s okay to make mistakes; they’re only learning experiences to get you closer to your dreams.

Career advice for new alumni
Follow your passion to land your dream job. If it doesn’t exist, then create it. It’s okay to compromise, but never settle on what you really want in life.

Qualities admired in others
Respect for self; respect for others; and responsibility for your actions.

Most important ingredient in life
Be true to yourself and follow your dreams both personally and professionally. Remember the good things and people along the way that helped you get to where you are now.

Darryl 'Chip' Wade '83, '06 Hon.
Celebrating service, dining and diversity

Darryl "Chip" Wade is senior vice president of Darden Restaurants Inc. Chip is responsible for Red Lobster's Liberty Division and its 93 restaurants in seven states. A founding member of the MultiCultural Foodservice & Hospitality Alliance, Wade is a dedicated proponent of diversity and seeing others achieve their goals.

What brought you to JWU
A mentor and friend who advised me to "learn how to cook." My early aspirations were to be a restaurant manager; however, the above advice from my manager proved invaluable to me.

Inspiration
Gerry Fernandez '86, '98 Hon. was influential to me and played a key role in my externship at Walt Disney World. His tenacity, drive and personal commitment to lead has always been a source of inspiration.

Hero in life
My mother, Jeanne S. Wade.

Book on your nightstand

Highest priority in life
My goals are to raise my two boys to be intelligent, curious and value-driven young men. I hope that they both make meaningful contributions to all who come in contact with them.
Zamzani Abdul Wahab ’97

Celebrity chef and educator

Zamzani Abdul Wahab ’97 is head of special projects for KDU College in Malaysia. Known to millions of Malaysians as “Chef Zam” a.k.a. “The Singing Chef,” he combined his passion for food with vocal talents and comic banter to gain national fame. Chef Zam has been featured on TV shows, and in newspapers and magazines promoting products and charities.

Biggest challenge
My shyness in public and little self-confidence was the biggest obstacle, and now its history.

What brought you to JWU
My own aspiration to be educated at a university that nurtures its graduates to be ready for the world.

Best advice
Once you have the knowledge, no one will ever be able to take that away from you and the more you share, the better person you will be.

Quality admired in others
Ability to speak different languages.

Favorite quote
“He who asks a question may be a fool for five minutes, but he who never asks a question remains a fool forever.”
—Tom Connelly

Bashar Wali ’92

Leader in hospitality and financial guru

Bashar Wali ’92 is executive vice president and chief development officer for Provenance Hotels in Portland, Ore. With more than 15 years of industry experience from acquisitions and finance to operations and technology, he is now leading the growth of Provenance Hotels to ensure strategic success for the company’s portfolio.

Lessons from JWU
Concepts and theories are great; hands-on experience is invaluable. The ability to perform every discipline within an operation and apply all the theories you learned in class, is extremely useful.

Role JWU played in your career
JWU’s reputation in the hospitality industry has helped open many doors. The name immediately gives you credibility backed by the quality education, experience and successful alumni.

Best advice
Tough times do not last; tough people do.

Career advice for new alumni
Neither the company you choose nor the title you start out with matter; the most important keys to success are hard work, determination and drive.

Favorite quote
“A pessimist sees the difficulty in every opportunity; an optimist sees the opportunity in every difficulty.”
—Winston Churchill
Yogesh Agrawal '91
Expanding the pharmaceutical industry
Yogesh Agrawal '91 is managing director of Ajanta Pharma Ltd., a global, Indian pharmaceutical company with presence in more than 35 countries across various continents. He is responsible for expanding company efforts in Asia, the Americas, the Middle East and Africa. Yogesh won the Young Achievers Excellence Award for dynamic leadership shown in his field and at a very young age.

Role JWU played in your career
Overall atmosphere at the university was very healthy and supportive. It really helped shape my fundamental orientation towards work, and provided me with insight on various subject matters.

Defining moment
Becoming CEO of Ajanta Pharma (Mauritius) Ltd. (APML). It gave me enormous exposure to various functions of an organization and continues to be a great highlight of my career.

Biggest challenge
To restructure the parent company, Ajanta Pharma Ltd., from low-margin generic business to higher margin, sustainable brand marketing company in India and countries across the globe.

Vision for your industry's future
Despite the current global economic situation, I am optimistic about the pharmaceutical industry. I believe India holds enormous opportunity for contract research and manufacturing services.

Most important ingredient in life
Besides my family, drive to achieve and excel. Being able to successfully overcome the challenges that come your way.

Tarun Malik '90 M.S.
Advocate for students, community leader
Tarun Malik '90 M.S. is vice president and dean of academic affairs at Johnson & Wales University's Charlotte Campus. Tarun oversees academic, fiscal and physical environments for all academic programming and serves as an ambassador for the campus community.

Lessons from JWU
At JWU, I gained a new appreciation for “work ethic,” and reaffirmed the importance of fairness and caring for peers and students.

Outsider, rebel, entrepreneur or team player
All of the above. Circumstances and situations demand that you play a different role. Whatever role you choose to play, your intentions should be honorable and loyalty to your employer should never be questionable.

Quality admired in others
The ability to remain focused in the face of adversity.

Most important ingredient in life
Humor. You have to learn to enjoy and appreciate the lighter part of life.

On your nightstand
"Noble Rot" by William Eckholm and "Brain Rules" by John Medina.
Dear Friends:

I began my career at Johnson & Wales University in September 1974. In my 35 years as a student, alumnus, instructor, dean and administrator, I have never witnessed a greater time of need for our students, or a more challenging economy for our young graduates.

JWU proactively increased institutional aid by more than 25 percent in 2008-2009 alone. We anticipate that number going higher in the next academic year. But even as we reallocate institutional resources, it is still not enough. We need the support of alumni, parents, friends and industry leaders to help our students.

Aligned with our strategic plan, FOCUS 2011, you’ll see that JWU is relaunching an annual fund program (pages 50-51). Part of a renewed fundraising effort, this year all gifts to the JWU Fund will be entirely dedicated to student scholarships and programs on our four campuses. I am giving voice to the thousands of students who can and benefit from your financial support. Many of our alumni have gained from similar funding, and today gifts to the JWU Fund will help propel our students’ success (page 45).

Trying economic times demand that we make difficult decisions. However, I assure you that in all aspects the university will preserve and protect the mission, core values and academic purposes on which it was established and has grown.

We continue making strides in our academic delivery, whether it is through investing in online learning or international collaborations with institutions overseas (page 43). Even in the face of challenge, it is imperative we make the necessary investments as we continue to raise the bar in our academic programs. The Center for Culinary Excellence being completed on the Providence Campus is one way in which we are further laying our stake in the ground as a leading culinary educator.

I come back to where I began my letter. This is a time of great need for our students. For almost 100 years, JWU has counted on, but never taken for granted, the support of the larger university community across the world. Now we must work together to ensure our graduates a secure and bright future, and that JWU remains competitive and a leader in career focused education.

University President John J. Bowen '77

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**100 YEAR COUNT DOWN**

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

The 1960s were significant in the growth of Johnson & Wales, and the last year of the decade continued in that vein.

Edward P. Triangolo '80 Hon. assumed the role of president in 1947. After 22 years at the helm, he transitioned into the role of chairman of the board and president emeritus. Morris J.W. Gaebe '98 Hon. was elected president and took over the responsibility for 1,223 full-time students taking day and evening classes, as well as 54 faculty members — a far cry from the small school they had taken over from the Misses Johnson and Wales.

At this time John Yena '06 Hon. was elected vice president. Ralph Distefano, treasurer and bursar and Severina (Rena) Troiano '48, '79 Hon., assistant secretary. Judge Christopher Del Sesto continued as secretary, and key individuals like Retired U.S. Lt. Col. John McNulty '89 Hon., Cecilia Ranallo, Manuel Pimentel Jr. '98 Hon. and Donald G. McGregor '09 Hon. served multiple roles as instructors and administrators.

With growing enrollment and more students living on campus, student activities, student life and athletics programs expanded. In 1969, coach and part-time teacher, Paul Magan, and star player, Nate Adger '69, took the basketball team to the National Junior College tournament.

Faculty and staff upheld the philosophy of "students come first," and in May 1969 the institution announced it would become a four-year college. It was made official on Feb. 13, 1970, when Johnson & Wales Junior College of Business became Johnson & Wales College. A new and even more dynamic era in our history was about to be launched.
UPDATE: FOCUS 2011

At the Crossroads of Goals and Success
BY PIYA SARAWGI-FENN ’94, ’02 M.B.A.

Johnson & Wales University launched its current strategic plan, FOCUS 2011, in October 2006. By design, the four areas of Experience, Student Potential, Career Opportunities and the Foundation were closely intertwined. As we enter the fourth year of the plan, meshing of the areas is unmistakable.

In our stories highlighting FOCUS-in-action, affordability, accessibility, retention, recruitment, experiential education and careers are being addressed in a proactive, cross-functional manner.

The interplay among the initiatives demands that university and campus-specific administrators, faculty, staff, students and friends work as a cohesive community to attain shared goals and reap shared successes.

JWU is also giving thought to strategy around the effects of the current economic and financial landscape. The test of a community is in how we work shoulder-to-shoulder to meet and emerge from these unprecedented times. Our mission and student-centric strategic plan will continue to be our compass, and each of you is asked to engage as we continue the work of strengthening our university.

Online > Visit www.jwu.edu/focus2011; send feedback at focus2011@jwu.edu

On April 23, JWU marked the ceremonial transfer of the university mace — symbol of academic authority. Celebrants saluted University Provost Emeritus Richard Kosh, Ph.D., center, and his many accomplishments as first university provost. University President John Bowen ’77, right, inducted new University Provost Veera Gaul, Ph.D., ’91 M.S., left, as JWU’s next chief academic officer. This significant milestone is a tribute to the university’s legacy, and heralds the next level of maturity in JWU academics.
Junior Consultant Program Builds Clients, Portfolios and Confidence

"The interviewer wasn't interested, so I whipped out my 'life preserver.' It turned things around," grins Nicholas Verrochi '09. His "life preserver" is his portfolio. It's bursting with evidence of the academic knowledge he's gained in the Providence Campus' College of Business (CoB). It highlights work from his internships at communications firms, a nuclear energy center in New York, his on-campus job in University Marketing and contributions to JWU's Advertising Team, which competes nationally, and Junior Consultant projects.

Through JWU's Junior Consultant program, upperclassmen earn academic credit by helping business-owner clients solve problems. Verrochi developed marketing tactics for nonprofits, tech firms, even an environmentally friendly catering company. He recently analyzed financials and marketing operations, re-designed the logo and created a direct mail campaign for a fledgling pottery art gallery. JWU junior consultants receive a certificate at project completion and letters of reference. "I love the interaction," he says. "It's rewarding to help, and it's broadened my perspective — what I can do; what I bring to the table."

That's why Associate Professor John Krupa conceived the program — so that students gain maturity and learn the realities of business. "It augments their résumé and gives them an edge," says Krupa, while nurturing potential, accountability and credibility.

Having the Rhode Island Small Business Development Center (RISBDC) on campus allows Krupa to "marry their client's needs and expectations with our students' skills and abilities." The RISBDC is inundated with organizations hungry for resources. Krupa's brainchild is in its second year. Repeated success has lured non-SBDC clients and led to projects across academic programs. "Students negotiate terms, I coach so they're not overwhelmed," and he pushes whichever entity in the equation needs it.

David Mitchell, Ph.D., Providence dean of the College of Business, likens it to a stairway. "It begins with classroom case studies and alumni speakers, ascends through co-ops and these experiences to ongoing career progression." It also underscores JWU's commitment to community.

Higher education authorities demand we're "accountable, effective and efficient," Mitchell says. Here students gain knowledge, experience and confidence. "Employers do gauge a candidate's ability to contribute by reviewing their portfolio." Particularly important for graduating seniors like Verrochi who are doing all they can to stand out in a tough economy.
Admissions and Enrollment

International Alumni Help Recruit the Next Generation of JWU Grads

The facts: more than 1,300 overseas students from 96 countries; 77,000 alumni worldwide from 140 nations. In the ’07–08 academic year, 369 students participated in one of 26 study abroad and exchange programs. Every year, through exchange programs, faculty teach business, hospitality and culinary arts abroad. These are all ways Johnson & Wales University manifests its global orientation.

In 2006, in strengthening student potential, JWU committed to a five-year recruitment plan to support a universitywide enrollment goal of 850 international undergraduates. “We’re tracking to potentially accomplish this one year ahead of schedule,” says Manny Tavares, dean of International Recruitment and Training. According to the Institute of International Education’s Open Doors report, among the thousands of American colleges recruiting international students, JWU ranks 106 overall and sixth in graduate-level international enrollment.

Tavares attributes success to JWU’s approximately 50 articulation (formal transfer credit) agreements and key relationships with counseling agencies worldwide. “But, our international alumni and friends assist tremendously,” he says. “Here and abroad our alumni are passionate about their JWU experience,” reiterates vice president of enrollment management, Ken DiSaia ’87, ’92 M.B.A. “Who better to host information meetings, speak to and refer students, and they’re excited to do it.”

Founder of Global Exchange, Lahnse Bizragane ’06 M.B.A. recruits Moroccan and Canadian students seeking U.S. higher education. He educates them on all of their options, including JWU.

Siti Ismail Murad ’97, ’99 M.B.A., teaching at Taylor’s University College in Malaysia, says, “After their two-year degrees, many transfer to JWU’s Providence Campus to complete their bachelor’s.”

In Indonesia, both deputy head of the hotel management department at Pelita Harapan Tourism Institute Ringkar Situmorang ’98, ’00 M.B.A. and Zaldy Iskandar ’96, executive chef and principal of The SAGES Institute International, encourage students enrolled in their hospitality and culinary programs to consider JWU for related studies. “Daily exposure to cultural diversity is important for students aspiring to global careers,” says Iskandar. Starting a program in Surabaya and finishing it elsewhere is “a highly rewarding experience.” He convinced his younger brother Ferdinand Iskandar ’01 to attend, who along with Situmorang spoke at JWU’s Admissions Information Session in Indonesia.

Garnering experiences abroad to compete in an increasingly flat world is no longer a “nice-to-have” but a “have-to-have.” “When our alumni speak to students across the globe, it makes that student realize that JWU could be their launching pad too,” says Tavares.

ADVANCING ACADEMIC COLLABORATIONS ACROSS DISCIPLINES AND BORDERS

“Today’s global challenges demand global solutions,” says Johnson & Wales University President John J. Bowen ’77. “Students need universal skills, and international exchanges are a win-win,” he adds. Students and faculty benefit, but participants “bring cultural, academic and personal enrichment to the entire university community.”

JWU is shining up its competitiveness and enhancing its students’ global reach by evolving its relationship with Ireland’s Galway-Mayo Institute of Technology (GMIT). For 27 years, the two have nurtured a successful culinary student exchange. Bowen and Failte Ireland’s Mary Owens were the program founders.

Today both institutions’ academics (business, hospitality, culinary, technology and graduate programs) and educational philosophy (experiential, industry relevant education with a global orientation), transcend culinary. In March, Marion Coy, GMIT president and her team, visited JWU to discuss how this collaboration could encompass all programs and push the envelope on course development and delivery.

The JWU-GMIT collaboration will go beyond traditional faculty and student exchanges. Academic and cultural interchange will provide links for the communities in which the schools are located, and advance international learning and engagement. A much needed component in today’s shrinking world.

JWU and GMIT representatives met at the Providence Campus to map a trans-Atlantic collaboration. Back, l-r: dean of the School of Technology, Frank Tweedie ’95, ’98 M.S.; dean of the College of Culinary Arts, Kevin Duffy ’82, ’04 M.A.T.; dean of the College of Business, David Mitchell, Ph.D.; dean of international programs and development, Erin FitzGerald; and GMIT’s Registrar Bernard O’Hara; center, l-r: dean of The Hospitality College, Richard Brush; head of GMIT’s Hotel School, Cait Noone; front, l-r: JWU President John Bowen ’77; GMIT President Marion Coy and dean of the Alan Shawn Feinstein Graduate School, Frank Pontarelli, Ph.D.
Diary of a Student on a Champion Career Path

Oct. 23, 2008

Nicole Remington ’09 wishes she could trade her heels for sneakers, and her suit for a comfy sweater. But, that wouldn’t fly today, not at Johnson & Wales University’s Career Conference.

JWU’s Career Development Offices have not sugar-coated the current hiring landscape. Students are told to be flexible and innovative as they scour for positions. Look for entry-level versus management positions so they can pounce when something opens up. Volunteer so employers can test drive their skills. Don’t just “network,” leverage every resource they have inside and outside the university.

Like countless JWU students, Remington is primed, armed with meticulously checked résumés and looking for a job. The Sports/Entertainment/Event (SEE) Management senior attends classes from 7 to 11 a.m. and works at the Howley Bread Company (a.k.a. Panera) corporate office until 5 p.m. She’s won their nationwide Associate of the Quarter and Associate of the Year awards, so why not stay?

“I want to work in events,” she says as she joins the line at the Champion Exposition Services booth.

Based in Middleboro, Mass., Champion provides exposition and corporate event services. A top North American general service contractor, it donated equipment to create a tradeshow classroom lab at JWU’s Providence Campus. Every term students spend four weeks planning and staging every detail of a trade show. “In tandem with Johnson & Wales’ exceptional curriculum, this innovative educational approach offers a vital experience that will prepare students for the challenges they will confront during their career,” says Bob Priest-Heck, Champion’s chief executive officer.

Oct. 24, 2008

Champion’s special events account executive, Maren Cameron ’06, account executive, Laura Stiles ’07, and vice president of business development, David Connor, call back a handful of candidates. Three will be selected. “We come to campus to speak in classes about hospitality trends and issues,” says Stiles, who did an internship, a co-op, worked part-time in her senior year, and was ultimately hired as a junior account executive. She’s risen through the ranks and now enjoys recruiting at her alma mater.

Remington’s got an interview — a winter externship is at stake.

Oct. 29, 2008


Dec. 2, 2008

“Nicole fits in perfectly,” says Cameron whose love for events and propensity for practical learning attracted her to JWU at 25. She found her niche during her internship that involved a rotation in every department at Champion. She leap-frogged from project manager to account executive as she increased business with Fidelity from one to four events in a year. “We have 700 clients now,” she smiles, “and I fully expect to help grow that as the economy gets better.”

While Champion’s revenues are down from last year, “the return on investment through internships is huge,” Cameron says. “We gravitate to JWU, and have a lot of our alumni here.”

Feb. 16, 2009

With three months to graduation, what is Remington doing? “I’ve learned so much,” she says. “I like what the company does, what they stand for and how they do business.” Champion not only committed to her three-month spring co-op, a full-time position opened up in exhibitor services and Remington got the job. It’s a foot in the door.

Online > www.championexpo.com
Resource Development

Strategically Planning for Challenging Times

In higher education, financial need is skyrocketing, tuition is rising, and the mandate for more accessible and affordable education is up. What’s down? “Access to funds, our students’ and their families’ 401(k)s, savings and house values — the list goes on,” says Tom Dwyer, executive vice president of Johnson & Wales University. “Yet, it’s never been more important for students to pursue a higher education degree, and for JWU to do all it can to meet student needs.”

Many counterparts in academia have undertaken layoffs, canceled faculty and administrative searches and announced flat or reduced salaries. So, how is JWU handling these trying times? “We’re doing our best to weather the storm,” says Dwyer. The annual cost of debt service and liquidity protection has risen and as credit tightens, JWU, like others, has put new facilities projects on hold. “This recession has severely impacted our students and families, and we must invest in scholarships to help meet that need.”

JWU’s history of strategic planning, and the demands of the current five-year plan, FOCUS 2011, launched in fall 2006, have helped faculty and staff make near-term adjustments for long-term growth. “We’re scrutinizing new and replacement positions and reallocating resources to carry out our academic mission and strategic plan,” Dwyer adds. “These priorities will always guide our work.”

Yet, amid volatile conditions, the need to cautiously innovate remains imperative. University and campus leaders are vigilantly monitoring, readjusting and developing mechanisms to ensure JWU emerges even stronger from these challenging circumstances. “An example — we’re committed to investing in online education,” says Dwyer. “It reinforces accessibility and affordability and will benefit current students and graduates.”

JWU takes seriously its charge to increase the value of its graduates’ degrees. “We’re being intentional in this, and that’s why it’s important for our alumni to contribute,” Dwyer continues. Senior vice president of institutional advancement, Patricia McLaughlin, J.D., echoes, “This is the perfect time for our alumni and friends to make a difference.” In support of FOCUS 2011, the advancement office has focused its efforts on identifying donors to support scholarship and student program funding. “Many JWU alumni have benefited from some kind of financial support. Today they can help by doing the same for others, and giving to what they’re passionate about.”

“Paying it forward, giving it back, whatever level alums choose to participate, their investment is not just helping a current student, it’s ensuring a stronger JWU, which reinforces the strength of their own credentials,” Dwyer concludes.

Online > www.jwzu.edu/giving
Alumni Leaders Inspire Students

Celebrating real-life experiences, alumni connections, and the visionaries of tomorrow, each year Alumni Leaders Week grows in success and popularity. The series, which is held at each of the four campuses, invites alumni back to campus to share stories of career successes and experiences with students. The Office of Alumni Relations collaborates with deans and faculty from each college and devotes a day to each specific college. Events include panel discussions, classroom visits and alumni returning to campus to teach the benefits of networking and staying connected to the Johnson & Wales University community.

Providence
The Providence Campus kicked off the 2009 Alumni Leaders Week in February. Forty-one alumni represented the colleges, visiting with more than 1,400 students during the campus' third annual event. “These meetings with our alumni always bring motivation to our students and raise the level of confidence students have in their future endeavors,” says David Mitchell, Ph.D., dean of the College of Business. “The alumni in turn, are enthused by the zeal of present-day students and enlightened by JWU as it thrives today.”

Roundtable discussions drew exchanges between faculty and alumni as well as industry relevant advice.

Paul Zwolenski ’01 M.A.T., assistant professor in the College of Business notes the benefits to students who attend the sessions. “The alum’s ability to speak with and connect with students regarding their career progression, community involvement and life experiences is always a powerful moment that for many current students can be described as an epiphany,” says Zwolenski.

North Miami
In March, the North Miami Campus hosted its first Alumni Leaders Week with 17 alumni representing the College of Business, College of Culinary Arts, and The Hospitality College. “Having alumni return to the campus was very exciting and inspiring. Being able to not only spend time with the alumni, but to be able to share some of their experiences now that they are out in the work force, is very rewarding,” says Joanne Leoni, Ed.D., chairperson for the College of Business, about the success of the first leaders week. “Knowing that what they are doing and the successes they are achieving result from the education they acquired through the College of Business makes me proud.”

Leilani O. Baumanis, associate professor in the College of Business mentions the continuity of the exercise. “It was so wonderful to see my former students come back to the classroom as working professionals. It made a full circle for me,” says Baumanis. “It was also inspiring for the current students to witness this occasion. They can see and believe that they can also accomplish their goals — the opportunity is there; they only need to apply themselves.”
Denver
Sixteen alumni traveled back to campus in late February for Denver’s first Alumni Leaders Week. “The excitement and energy in the classroom not only brought a sense of pride, but was a valuable connection to what it is to be an alumnus,” says Jenny Hightower ’06, manager of alumni relations for the Western region. Students got advice to build leadership skills over the long term, from distinguished visiting alumni.

“Recognizing alumni for their professional accomplishments was inspirational to our students,” says Richard Wiscott, Ph.D., dean of academic affairs. “It showed how the commitment, dedication and enthusiasm for JWU continues long past graduation.”

During the weeklong event, each college celebrated the accomplishments of one of its alumni on varied career paths to inspire students and other alumni, and attract prospective students. Michael Dunlap ’06 received the College of Business Alumni Success Board; Cian Leahy ’04, one from the College of Culinary Arts and Scott Bechhuizen ’05, a success board from The Hospitality College.

Charlotte
The campus hosted its second Alumni Leaders Week during the last week of March, and 35 alumni represented their colleges. Classroom presentations and lectures, demos, panel discussions and special labs showcased the visitors’ areas of expertise. “My students really enjoyed the fact that the alumni were at one time, and it was empowering to see those that were passionate about the industry,” said Sarah Malik, associate professor in The Hospitality College. “I believe it gave students solid encouragement about their futures,” she added.

The Office of Alumni Relations worked with the Admissions Office to bring accepted students in to observe in labs and classrooms. Prospective students had the chance to spend time with alumni as well as current JWU students.

“Being a new campus, it was great to have our own business alumni for the first time,” Professor Jay Shafer said. “They were one year out of school and had taken the same classes from the same professors. Having known them as freshmen and now graduates, it made me proud, and the students could really relate.”

The campus also honored two alumni for their career accomplishments. Clay Snyder ’93 was presented with The Hospitality College Alumni Success Board as was Manuel Rodrigues ’02, from the College of Business.

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WHO TO CONTACT
Alumni Leaders Week is an annual program at each campus. If you are interested in participating in a future event, contact the nearest campus:
Meredith Brassil. Providence Campus, 401-598-2465
Karen McGibbon ’00, North Miami Campus, 305-892-5375
Jenny Hightower ’06, Denver Campus, 303-256-9338
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2009: events

June
1 Norfolk Alumni Reception, Norfolk, Va.
3 Wildcat Wednesday, Metro Providence Chapter
10 Wildcat Wednesday, Chicago Alumni Chapter
17 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus
18 Washington, D.C. Alumni Reception, Suntrust Headquarters, Washington, D.C.
25 New York City Alumni Reception, New York, N.Y.
29 Rhode Island Golf Classic, Riverside, R.I.

July
1 Wildcat Wednesday, Metro Providence Chapter
8 Wildcat Wednesday, Chicago Alumni Chapter
11 Chicago Cubs Rooftop Game, 3639 Wrigley Rooftop, Chicago, Ill.
15 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus

August
5 Wildcat Wednesday, Metro Providence Chapter
12 Wildcat Wednesday, Chicago Alumni Chapter
19 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus

September
2 Wildcat Wednesday, Metro Providence Chapter
7 Denver Campus Day of Service, Denver, Colo.
7 Convocation, All Campuses
8 First Day of Classes, All Campuses
9 Wildcat Wednesday, Chicago Alumni Chapter
16 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus
17 Part-time Job Fair, Charlotte Campus
21–22 Emeril Lagasse Golf Tournament, Newport Country Club, Newport, R.I.

October
2–3 Chapter Leadership Conference, Providence Campus
2–4 Family Weekend, Providence Campus
7 Wildcat Wednesday, Metro Providence Chapter
14 Wildcat Wednesday, Chicago Alumni Chapter
16–21 Fall Term Finals, All Campuses
21 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus
22 Career Conference, Providence Campus
23–25 Family Weekend, Charlotte Campus
28 Alumni & Industry Reception, Denver Campus
29 Career Conference, Denver Campus

November
2 Wildcat Wednesday, Metro Providence Chapter
11 Wildcat Wednesday, Chicago Alumni Chapter
16 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus

December
1 Winter Term Begins, All Campuses
2 Wildcat Wednesday, Metro Providence Chapter
2 JWU Alumni/SAA Hanging of the Wreaths, Charlotte Campus
8 Rocky Mountain Holiday Alumni Reception, Denver, Colo.
9 Wildcat Wednesday, Chicago Alumni Chapter
9 SAA Festival of Lights, Providence Campus

Tickets Available
Saturday, July 11 • 3:30 p.m.
Chicago Cubs Rooftop Game
3639 Wrigley Rooftop
3639 Sheffield Avenue, Chicago

Sunday, Sept. 6 • 1:05 p.m.
Chicago White Sox vs. Boston Red Sox
U.S. Cellular Field – White Sox Diamond Suites
333 W 35th Street, Chicago

Available tickets are limited, so sign up now. For information or to buy tickets, visit the Alumni Relations events calendar.

Online > http://alumni.jwu.edu
Charleston Alumni Reception

More than 125 guests celebrated the legacy of JWU's Charleston Campus at the 2nd Annual Charleston Alumni reception. The event was held at the Governor Thomas Bennett House in historic Charleston, S.C. Alumni reminisced with former campus faculty and staff and heard from Charlotte Campus President Arthur Gallagher.

Las Vegas Reception

More than 60 alumni and friends of the university gathered at the Las Vegas Hilton in March for the Las Vegas Alumni Reception. Alumni met with chapter leaders and heard university updates.

Providence Bruins Alumni Night

More than 100 alumni attended the Providence Bruins hockey game sponsored by the Metro Providence Alumni Chapter. Alumni watched their hometown team beat the Manchester Monarchs at 5–2.

Orlando Reception

Alumni from the region gathered at the Orlando Alumni Reception in April 2009. More than 100 alumni and friends of the university gathered at Emeril's Tchop Chop and discussed revitalization of the Orlando Alumni Chapter.
Making a difference.

"I'm now at a point in my career where I am able to say 'How can I give back to a school that gave me so much?'"  
— JODI HUYLER '94

OUR PLEDGE

At Johnson & Wales University, we have always been dedicated to providing our students with the highest quality career education, while also making it as affordable as possible. And in today's economic climate, this is a crucial concern. More than 84 percent of our students demonstrate financial need, yet the national credit crisis has limited the number and amount of loans available to students.

In response, we have curtailed capital expenditures on our facilities at each of our four campuses in order to increase institutional aid by more than 25 percent in 2008–2009 alone. While this is an ambitious undertaking, it is still not enough. Many of our students need even more help to pursue the JWU degree that will propel their success.

RAISE YOUR HAND

We're grateful for the support that many alumni are already providing to JWU. As a university, we are facing the challenge of developing and improving our industry-relevant programs while increasing financial aid.

We invite you to join your fellow alumni to help students attain their career dreams through the JWU Fund. Strong alumni participation also improves our academic rankings and helps us compete for grants from foundations and corporations. This is your chance to help students achieve what you've achieved — and make the JWU education you enjoyed possible for others.

Providing leadership.

A NATIONAL LEADER

For 95 years, our pioneering model of rigorous academics combined with hands-on training, work experiences, leadership training and career development has set us apart. In addition, our commitment to community service helps equip graduates with leadership skills for career success.
Supporting our students.

Your gift will help students develop essential skills and values, while enriching their educational experience — inside the classroom and beyond.

INSIDE THE CLASSROOM

Scholarships: Financial aid and scholarships are crucial at JWU, where 84 percent of our students demonstrate financial need and 82 percent work part time.

Faculty Development: Our goal is to recruit and develop industry-experienced faculty members who are passionate and dedicated.

Term and Study Abroad: We support close to 30 programs that expand our students’ horizons, including terms abroad, co-ops and competitions in other countries.

Emergency Fund: This fund helps students who encounter short-term financial hardship and are facing the real possibility of leaving JWU.

OUTSIDE THE CLASSROOM

Student Clubs and Organizations: Through a variety of organizations, our students explore personal interests, join national associations, practice leadership and build connections.

Service to the Community: Our integrated service-learning programs help students develop solid values and provide leadership opportunities necessary for their success.

Athletics: Student-athletes learn invaluable lessons about self-discipline and leadership as well as competition and teamwork.

Health Services, Counseling and Wellness: Since physical and emotional health are essential to academic success, we provide our students with key professional health and wellness services in a confidential and compassionate environment.

Green Initiatives: Each year, we seek more sustainable ways to live and teach in a manner that respects and preserves the environment.

Please give.

All gifts to the JWU Fund this year will directly support scholarships and programs that enhance the student experience. Within the fund you can designate your gift to the university or to one of our four campuses. You can also specify an area of need to support, such as scholarships, faculty development and/or community service. We welcome and appreciate gifts of any amount.

MATCHING GIFTS

Employer matching gift programs help us receive additional support. To see if your or your spouse’s company matches gifts, visit: giving.jwu.edu/matchinggifts.

TAX BENEFITS

All gifts to the JWU Fund are tax deductible.

TO GIVE:

giving.jwu.edu/jwufund
1-888-JWU-Alum
(1-888-598-2586)
jwufund@jwu.edu
1974
ELEONORA REZEK PVD
Seekonk, Mass.
Eleonora is co-owner and innkeeper of the Jacob Hill Inn in Seekonk.

1975
MICHAEL LOMBARDI PVD
North Attleboro, Mass.
Michael is executive chef at Johnson & Wales University's Radisson Airport Hotel in Warwick, R.I.

1976
JOHN COLLINS PVD
East Meadow, N.Y.
John celebrates 25 years with US Airways at LaGuardia Airport in New York.

1978
EARL KNIFE PVD
Chelsea, Okla.
Earl is assistant winemaker at Oakhills Winery and Vineyard in Chelsea.

1979
STEPHEN QUICK PVD
Cleveland, Ohio
Stephen earned a Doctorate in Business Administration from Argosy University and accepted a position as program manager of human resources and culinary arts at Cuyahoga Community College in Cleveland.

1980
JUDI GALLAGHER PVD
Sarasota, Fla.
Judi is culinary director for ABC 7 Florida TV's "Suncoast Cuisine."

1981
DAVID WILDEY PVD
Owings Mills, Md.
David was promoted to general manager at Panera Bread in Baltimore.

1982
EVANGELINE (JENNINGS) SIMPSON PVD
Chester, Pa.
Evangeline earned a bachelor of science in accounting from Temple University in Philadelphia.

1983
MARK SUSZ PVD
Mickleton, N.J.
Mark is director of culinary innovation at Pinnacle Foods in Philadelphia.

1984
ABID BUTT PVD
Potomac, Md.
Abid is vice president of asset management at Host Hotels & Resorts in Washington, D.C.

1985
SCOTT BERG PVD
Pelham, Ala.
Scott is author of "Just Soups and The American Chef."

1986
BRUCE COHEN PVD
San Diego, Calif.
Bruce is chef and co-owner of Boomerang's gourmet burger joint in San Diego.

1987
JAMES BOTSACOS PVD
New York, N.Y.
Jim is executive chef and partner of Molyvos restaurant in New York.

1988
MARY E. GREANEY-LAVOIE PVD
Holyoke, Mass.
Mary is a special education teacher at Holyoke Public Schools in Holyoke.

1989
EDWINA ARMSTRONG PVD
Sugar Hill, Ga.
Edwina is an independent representative for ANC Enterprises LLC, telecommunications services in Sugar Hill.
DAVID SHAUGHNESSY PVD
Athens, Pa.
David is operator and chef at the Villa Sena restaurant in Towanda Township.

1990

SUSAN KANE PVD
New York, N.Y.
Susan is director of sales at Real Capital Analytics Inc. in New York.

PETER MAHER PVD
Oxnard, Calif.
Peter is executive chef at Capistrano’s restaurant inside the Embassy Suites Mandalay Beach Hotel in Oxnard.

STEPHEN NASS PVD
Newton, Mass.
Stephen is director of marketing and sales for the Renaissance Providence Hotel in Providence, R.I.

JAMES RYBACK PVD
Salem, Conn.
James is director of restaurants at Marriott Hotels & Resorts in Hartford.

1991

RICK BADGLEY PVD
 Parsippany, N.J.
Rick is senior vice president of selection and staffing at Wyndham Worldwide in New York City.

BARRY M. BOURNSTEIN PVD
Mentor, Ohio
Barry is director of operations for Delivermerfood.com in Lake County.

BERK EVRENSEL PVD
Brooks, Calif.
Berk is hotel manager at Cache Creek Casino in Brooks.

MARC FOURNIER PVD
Princeton, N.J.
Marc is general manager at The Westin Hotel in Princeton.

SANAE HALPRIN PVD
Las Vegas, Nev.
Sanae is sommelier at Olives in the Bellagio in Las Vegas.

JAMES HUDSON PVD
Fort Myers, Fla.
James is the head chef at J Bistro in Fort Myers.

PAUL LARACY PVD
Foxboro, Mass.
Paul works for Comark and is running for a position on the Self-Service Kiosk Association Advisory Board in Foxboro.

BRETT MICHELL PVD
Hilton Head Island, S.C.
Brett is the food and beverage director for The Hilton Oceanfront and won first and second place in The Taste of the Season at Seapine Country Club on Hilton Head Island.

FRANCINE PEDREROS PVD
Marlborough, Mass.
Francine is electronic data interchange coordinator at PUMA North America in Westford.

JEFFREY PERRY PVD
Rockaway, N.J.
Jeff is coordinator for the Flanders pick-up site at Ashley Farms in Rockaway.

DANIEL PORAY M.S. PVD
Piscataway, N.J.
Daniel is director of human resources at Dolce Hotels & Resorts in Basking Ridge.

JAMES ROCK PVD
Delaware Water Gap, Pa.
Jim is the owner of Culinary Architects in Delaware Water Gap.

PAUL ST. CYR PVD
Concord, N.H.
Paul is a registered representative at Fidelity Investments in Merrimack.

1992

MARC COHEN PVD
Mission Viejo, Calif.
Marc is partner and culinary director of Orange County restaurants that include 230 Forest Avenue, Laguna Beach, Opah Restaurant & Bar in Towne

Geoff Bragg ’94
‘Cooking with Geoff’ at the Pewter Rose
Cooking up exotic dishes and entertaining the tastes of culinary enthusiasts in the Charlotte, N.C. area are among the reasons Chef Geoff Bragg ’94 loves what he’s doing. A 19-year veteran of the restaurant industry, Geoff garnered a loyal following in Charlotte through his past restaurant affiliations and his former local television show on Time Warner Cable, “Cooking with Geoff.”

As the head chef for the Pewter Rose Bistro and Tutto Mondo, Geoff expresses his creativity by reinventing his restaurant menus and making his customers’ dining experiences memorable. “It’s important that we use the freshest ingredients and keep our menu changing,” says Geoff. When asked what he enjoys most about his current role, Geoff declares, “I would have to say the people I work with; they’re amazing.”

Geoff also works on growing his wine list with offerings from vineyards in France and California. With more than 500 choices, his list has received awards that include the Award of Excellence from Wine Spectator magazine.

“The secret of success is to truly understand what that word means to you,” Geoff says. “Don’t let others tell you what success is. Define it for yourself, then achieve it.”

When not cooking, Geoff practices martial arts, plays guitar and spends time with his family. He also volunteers at the Seige Avenue Partners after-school program, introducing students to different foods from around the world and teaching culinary cultures with each dish he presents.

Online > www.pewterrose.com
On a Cruise Toward Quality

Before his ship leaves its Fort Lauderdale, Fla. dock, Princess Cruises’ quality and receipt inspector, Jason Innis ’00, makes sure all food, beverage and purchase orders are in and the company’s quality standards are being met and maintained.

“My current role affords me opportunities to network and communicate with people from all walks of life,” Jason says. “I interact with a variety of vendors, suppliers, ship personnel, logistics personnel, my own interoffice staff and countless others.”

Before joining Princess, Jason worked for Costa Cruise Lines as a special services supervisor, making sure that onboard events like cocktail parties, reunions and meetings were all conducted in an efficient manner. He also spent time with Orient Lines and Carnival Cruise Lines developing customer service and supporting cruise and travel operations.

“I have always been a firm believer of dreaming big, and chasing it,” says Jason.

Beyond his B.S. in hospitality management, Jason also has an M.S. in tourism studies from Florida International University. In his leisure time, he enjoys reading anything that stimulates his mind and offers food for thought. Jason lives in Fort Lauderdale, spending time with his family, exercising and socializing.

Online > www.princess.com
ALUMNI OVERSEAS

1982

MICHAEL GIERY PVD
St. Thomas, Virgin Islands
Michael was recently promoted to senior corporate counsel at Glacial Energy Virgin Islands located in St. Thomas.

1992

BARAK HIRSCHOWITZ PVD
Cape Town, South Africa
Barak is owner of Barak Hirschowitz Hospitality Recruitment in South Africa.

1995

ANDREW GUMBS ‘98 M.S. PVD
The Valley, Anguilla, BVI
Andrew is director of internal audit for the Government of Anguilla in The Valley, Anguilla, West Indies.

1997

OYKU YENIDOGAN M.B.A. PVD
Istanbul, Turkey
Oyku is import/export manager for Paris Aksesuar in Istanbul.

1999

BERKAN AKMANOGLU ’03 M.B.A. PVD
Istanbul, Turkey
Berk is sales representative for Alesta Muhendislik in Istanbul.

ERHAN INANILIR M.B.A. PVD
Istanbul, Turkey
Erhan is franchise business leader for Burger King in Istanbul.

2001

GOKHAN OZTEL PVD
Bursa, Turkey
Gokhan is the vice chairman of the board for Ilketap label company in Istanbul.

2002

ILKER BICACO PVD
Istanbul, Turkey
Ilker is sales manager for Estra Teksil in Istanbul.

HAKAN ERKmen M.B.A. PVD
Istanbul, Turkey
Hakan is sales manager for Nestle in Istanbul.

2005

SAMANTHA KOON DEN
Winberg, Cape Town, South Africa
Samantha is head chef for The Orchid in Wynberg.

ANDREW KOVEN PVD
Woodbury, Minn.
Andrew is senior conference and recognition planner at Securian Financial Services in Saint Paul.

BRIAN MANSFIELD PVD
Warwick, R.I.
Brian was promoted to oversee development of chefs for the Mooring/Newport Harbor Group in Newport.

PETER MATRA PVD
Little Ferry, N.J.
Peter is general manager for Giants Stadium in New York, N.Y.

MONICA (HARRIS) MUEHL ’01 M.B.A. PVD
Norton, Mass.
Monica is sales manager at the Renaissance Hotel & Spa at Patriot Place in Foxborough.

THeresa MURPHY PVD
Willow Spring, N.C.
Theresa is the principal consultant for HR Partners, an independent human resource advisory firm based in North Carolina.

SEAN O’TOOLE PVD
San Francisco, Calif.
Sean is executive chef at The Restaurant at Bardessono in Yountville.

ED QUINTANA ’96 M.B.A.
Orange County, N.Y.
Ed is a merger and acquisition consultant at PricewaterhouseCoopers LLC, working with private equity groups and the company’s transaction services group in Orange County.

JASON TESSIERO PVD
Amsterdam, N.Y.
Jason is food and beverage director for Mare Ristorante in Saratoga Springs.

MICHAEL SHANE TOUHY CHS
Smyrna, Ga.
Shane is chef and co-owner of Dogwood in Atlanta.

1995

SHELLEY BALTZ NOR
Somerville, Tenn.
Shelley operates Taste Cooking Classes (tastecookingclasses.com).

FREDERICK BISAILLON PVD
Nantucket, Mass.
Frederick is executive chef at the White Elephant at Nantucket Island Resorts.

LEIGH CLARK PVD
Bellingham, Mass.
Leigh is the northeast territory sales executive for Autocrat Inc. in Lincoln.

DIANNE FREEDMAN PVD
Attleboro, Mass.
Dianne is controller at Town Liquor Co. Inc. in East Providence, R.I.

ROCHELLE (KIRCHNER) JONSON PVD
Surprise, Ariz.
Rochelle is the performance manager for Televerde in Phoenix.

MICHAEL MARCHESE PVD
Madison, N.J.
Michael was promoted to broker at Newmark Knight Frank in New Jersey.

DELBERT “DEKE” REICHARDT NMI
Omaha, Neb.
Deke is executive chef at Oak Hill Country Club in Omaha.

TROY SUTTON VAIL
Chattanooga, Tenn.
Troy is co-owner of The Deep Bistro & Lounge in Chattanooga.

MICHAEL TRIETIAK PVD
Washington, D.C.
Michael was promoted to director of revenue management at the Grand Hyatt Washington in Washington.
Carlos Zambrano ’02
On the Rise and In Charge of Technology
Being in charge of the information technology department and guiding the company to its technological peak are daily responsibilities for Carlos Zambrano ’02. As the IT manager for Rhode Island Distributing Co., LLC in West Greenwich, R.I., Carlos supervises three technicians serving the company's technological needs for more than 100 employees in Rhode Island and Connecticut.

“The one thing that I enjoy most about the position I am in is the chance to become a supervisor, then a manager. I have learned many valuable lessons on how a company is run,” says Carlos. “I also enjoy the current role I am in because it proves that I could accomplish things that I thought were going to take years of experience before I could accomplish them.”

Prior to joining Rhode Island Distributing Co., Carlos worked as an infrastructure administrator for Electrochem Power Solutions in Canton, Mass. While there, he maintained the local network infrastructure and brought new wireless concepts to the company.

Carlos is currently working toward his Cisco Certified Network Associate (CCNA) designation as well as his Project Management Professional (PMP) certification from Bryant University. He also serves in the U.S. Air Force Reserve as a personnel technician. In his spare time, Carlos enjoys the outdoors, biking and hiking in the summer months and being involved within his community.

Online www.ridistributing.com

1996
DONNA ABBRUZZESE PVD
Lynbrook, N.Y.
Donna is a designer for Marley in New York.

LUCA CARVELLO PVD
Basking Ridge, N.J.
Luca is part-owner of Trattoria Bolu in Basking Ridge.

CLEO CLARKE PVD
New York, N.Y.
Cleo is the human resources director for the Inter Continental Central Park South in New York.

PAUL DANIEL NMI
Lehigh Acres, Fla.
Paul is executive chef at Bonita Bay’s Marina Club in Bonita Springs.

CHARLES DUNBAR PVD
North Baldwin, N.Y.
Charles is owner of CheapSteals.com on Long Island.

CHET GARLAND PVD
Zelienople, Pa.
Chet is owner of Toast! kitchen and wine bar in Pittsburgh.

1997
WILLIAM BENEDICT CHS
Twin Falls, Ind.
Bill is head chef at the Twin Falls Senior Citizen Center in Twin Falls.

PATRICIA (SCZEPANIAK) CASEY PVD
Nashua, N.H.
Patricia is director of organizational development at New Hampshire Audubon in Concord.

OZGEN CEVIK PVD
Chicago, Ill.
Ozgen is assistant general manager for the Blackstone Hotel in Chicago, a Renaissance Hotel.

SABRINA COLLADO PVD
Providence, R.I.
Sabrina is senior technical manager at Pitney Bowes Legal Solutions in Providence.

PAUL DI MAMBRO PVD
Big Bear Lake, Calif.
Paul is a residential and commercial loan officer for Flagstar Bank in Big Bear Lake.

1998
DENISE BARON PVD
Virginia Beach, Va.
Denise is executive chef of Burton’s Grill in Virginia Beach.

MATTHEW BRODER PVD
Glen Cove, N.Y.
Matthew is executive chef at Sheraton LaGuardia East Hotel in New York City.

CHRISTINE (HOHENSTEIN) CALCAO PVD
Freehold, N.J.
Christine is senior sales manager with Marriott & Renaissance Caribbean Resorts & Mexico Hotels, in New York, N.Y.

CASSANDRA CLIFFORD PVD
Fairfax, Va.
Cassandra is the founder and executive director of Bridge to Freedom Foundation (BTF).

DAVID ENGLER PVD
North Las Vegas, Nev.
David is front desk agent at ALIANTE Station Hotel and Casino in Las Vegas.

DANIEL KENNEDY ‘00 M.A.T.
SUSAN KENNEDY ‘00 M.A.T.
Pomiches, N.Y.
Daniel and Susan are co-founders of L’Chokola’i in Pomiches.

KELLY KEOGH PVD
Plantation, Fla.
Kelly is director of corporate citizenship for DHL in Plantation.

PARAG VOHRA M.S. PVD
Fremont, Calif.
Parag is director of business development at Travelzoo in San Francisco.

ERIC PETERSON CHS
Eagle, Ind.
Eric is executive chef at the Seasons Bistro Wine Bar and Catering restaurant in Eagle.

RILEY SANDERS PVD
Somerset, Mass.
Riley is owner of a Bevinco Corp. franchise in Somerset.

JOSH SWANK PVD
Peoria, Ill.
Josh is global sales manager at Phillipi-Hagenbuch Inc. in Peoria.

SARAH JO WILLEY PVD
Enosburg, Vt.
Sarah earned a 2008 Superior Trainer Award from Dale Carnegie & Associates Inc. She is a trainer and consultant with Dale Carnegie Training working with
1999

KENDRA DENNIS PVD
Milford, Mass.
Kendra is director of marketing at enLabel Global Services in Boston.

BEN MCPHERSON CHS
Atlanta, Ga.
Ben is executive chef at Eclipse di Luna in Atlanta.

THOMAS O’GARA PVD
Germantown, Md.
Thomas was promoted to food and development in culinary sustainability at Marriott Headquarters in Bethesda.

CHRISTOPHER PANDEL PVD
Chicago, Ill.
Chris is chief at The Bristol in Chicago.

BARBARA SARNO PVD
Brooklyn, Conn.
Barbara is executive chef for The Macadamia Nut Brittle Gift online shop in Brooklyn.

COREY WRY PVD
Manchester, Conn.
Corey is co-owner and head chef of Corey’s Catsup and Mustard in Manchester.

2000

BRIAN FOSTER PVD
Ashby, Mass.
Brian is founder of CheXsplit, a flagship product offered to restaurants, which allows patrons to split and pay for their bill using a mobile phone, iPod, or other communications device.

CLIFTON CHOLMONDELEY JR. PVD
New York, N.Y.
Clifton is brand operations manager at L’Oreal for the greater New York City area.

JASON CLINE NMI
St. Petersburg, Fla.
Jason is head chef at Bin 27 restaurant in Tampa.

JENIFER (WEST) DANIELS PVD
Charlotte, N.C.
Jenifer was named to Mecklenburg County’s Information Services & Technology Advisory Committee and will serve a three-year term.

JOHN DEPUMA III PVD
East Haven, Conn.
John is executive chef at Dolci in East Haven.

STEPHEN OLLARD CHS
Mount Pleasant, S.C.
Stephen is executive chef and owner of Coco’s Café in Mount Pleasant.

2001

AARON BANDEMARK NOR
Hillsborough, N.C.
Aaron opened Panciuto, a small, upscale Italian restaurant in Hillsborough.

CAROLYN (BERNIER) GLOSTER PVD
Somerset, Mass.
Carolyn is the owner of Culinary Creations by Carolyn, a personal chef service, serving the Southeastern Massachusetts and Rhode Island areas.

OLIVIA MURRAY PVD
Steamboat Springs, Colo.
Olivia is a catering contractor with The City Café in Steamboat Springs.

2002

RANDY REVOYR PVD
Chicago, Ill.
Randy is vice president of sales and business development at LegalFish LLC in Chicago.

ANDREW BALLANTINE CHS
Rome, Ga.
Andrew is executive chef for Redmond Regional Medical Center in Rome.

Eric Espinoza ’04
Branding Denver’s Biggest
Working for one of Denver’s most prominent advertising and communications firms, Pure Brand Communications, Eric Espinoza ’04, steers the marketing of some of the best-known brands in the world. Managing the accounts of EnCana Oil & Gas (USA) Inc., Stetson and Special Olympics Colorado, Eric is not only responsible for some of the agency’s most challenging clients, but Pure’s longest tenured team member.

A Wyoming native, Eric began his career at the Wyoming Business Council, where he helped with the state’s economic development. As a project manager for the Wyoming Division of Travel & Tourism, he played a role in bringing film, arts and entertainment projects to the state. His political ties later led him to the U.S. Senate, where he spent a summer internment.

It was entering the advertising industry at Denver’s largest ad agency in the project management division, where he gained valuable experience working on one of the region’s most prominent brands, Coors.

“I enjoy the diversity of client business I work on from day to day,” says Eric. “One minute I could be talking hats and boots and the next corporate jets. I also enjoy developing ideas from their conceptual stage through execution. It is amazing seeing the result of your work, not merely in the physical ad you create but in the way people react to the message.”

Eric graduated summa cum laude from Johnson & Wales University with a degree in international business, and was the recipient of the President’s Award for outstanding academic achievement, leadership and community service. During his studies, he traveled extensively throughout Europe, concentrating on emerging Eastern European nations and the culturally rich regions of Italy. In Eric’s spare time, he is an avid runner, training for a half-marathon this June.

Olivia Murray ‘01
669 E. Fourth St.
Nashville, Tenn.
Olivia is the owner of Culinary Creations by Carolyn, a personal chef service, serving the Southeastern Massachusetts and Rhode Island areas.

OLIVIA MURRAY PVD
Steamboat Springs, Colo.
Olivia is a catering contractor with The City Café in Steamboat Springs.

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Online > www.pure-brand.com
Karen Jedson ’03 M.B.A.

Reviving Tourism in Rhode Island

Rhode Island is a world-class destination offering some of the best historical, cultural and natural beauty in the United States. Native Rhode Islander, Karen Jedson ’03 M.B.A., director of the Department of Tourism, Culture and Development for the City of Warwick, knows that well. She oversees tourism and economic development, promoting the city as a great place to visit, live and do business. “Being able to incorporate my job in Warwick as part of the equation to promote the biggest and best little state in the union is truly inspirational,” says Karen. “I always believed, ‘Love what you do and do what you love’ ... I’m lucky enough to incorporate both opportunities.”

Karen was recognized as the 1996 “Tourism Person of the Year” by the Rhode Island Hospitality Association and is very active in the community. She is an avid coach’s assistant for her daughter’s junior high school basketball team, as well as a board member of the Beautification Committee for the City of Warwick. “Rhode Island’s natural beauty truly inspires me. I believe that any path to Rhode Island’s coastline can bring a sense of peacefulness to anyone,” she says.

Online > www.warwickri.com

www.warwickri.gov

KEVIN BARANOWSKI PVD

Trenton, N.J.

Kevin is president of the Luca John Foundation, which provides support for families of children with skeletal dysplasia in Trenton.

KATIE CAVUTO PVD


Katie is a registered dietitian and owner of Healthy Bites in Philadelphia. She is a contestant on The Next Food Network Star.

MARK CHUNG NMI

Brooklyn, N.Y.

Mark is manager of Alessi Soho in New York City.

CRISTINE DEL PIZZO PVD

Hawthorne, N.Y.

Cristine is a pediatric dietitian at Sodexo at Westchester Medical Center in Valhalla.

LUCIA A. EDWARDS PVD

Cranston, R.I.

Lucia was awarded the Certified Meeting Professional designation in March 2008.

JERIMIAH GRADZIEL PVD

Burlington, Vt.

Jeremiah is owner of the Baker’s Corner in Burlington.

MAGNUS HANSSON

Providence, R.I.

Magnus is senior network engineer for Andrea Inc. in Providence.

DANA HERBERT PVD

Bear, Del.

Dana is pastry chef at Philadelphia Downtown Marriott. He also operates Desserts by Dana bakeshop in Bear.

ROBERT LAVIGNE PVD

Lincoln, R.I.

Robert is associate vice president for buildings and grounds at Nichols College in Dudley, Mass.

MARGARET MINCH CHS

Charleston, S.C.

Margaret is co-owner of On the Fly restaurant in Charleston.

2003

STEPHANIE BROWN CHS

North Charleston, S.C.

Stephanie is operating partner of Brown House, LLC real estate company in North Charleston.

PETER J. HOLTZ PVD

Warwick, N.Y.

Peter accepted a position at Bon Secours Charity Health System in Warwick as a dietary chef with the Mount Alverno kitchen staff.

PHILIP NEWTON CHS

Abingdon, Va.

Philip is head chef-investor at The Harvest Table Restaurant in Meadowview.

NATILY SANTOS PVD

Kew Gardens, N.J.

Natyly is director of client services at ARAMARK Citi Field/Key Span Park in New York, N.Y.

KADIAN SMITH PVD

Providence, R.I.

Kadian is an application development specialist at Children’s Hospital Boston in Boston, Mass.

JOAO VIECENTE PVD

Pawtucket, R.I.

Joao is system administrator at Lincon Laboratory at Massachusetts Institute of Technology in Boston, Mass.

SANJAY UTTAM PVD

Fort Lee, N.J.

Sanjay is a technology analyst for Tim Warner in New York City, N.Y.

2004

WALTER ELLERBE NOR

Virginia Beach, Va.

Walter opened Ellerbe’s New World Cuisine restaurant in Norfolk’s East Beach community.

KRISTIAN FRENCH CHS

Mount Pleasant, S.C.

Kristian is co-owner of The Good Dog Bakery in Charleston.

DARRYL HURTS CHS

Charlotte, N.C.

Darryl is owner of Spice Makers Personal Chef Services in Charlotte.

MATTHEW ROTH PVD

New York, N.Y.

Matthew accepted a position at The Supporting Cast in New York as hospitality account executive.

JEREMY WEAVER CHS

Mobile, Ala.

Jeremy was promoted to executive chef from sous chef at Oysterella’s Seafood Restaurant in Spanish Fort.

2005

AARON DEAL CHS

Charleston, S.C.

Aaron is executive chef at Tristan in Charleston. Aaron appeared on CBS’s “The Early Show” in a “Chef on a Shoestring” segment.

Micheal FACCHIOMO PVD

Peapack, N.J.

Michael is the head chef at the Limestone Cafe in Peapack.
BENJAMIN B. BRIGHT PVD
Clifton, N.J.
Benjamin is an associate commodities buyer at Babies "R" Us in Wayne.

JOHN-PAUL BURRIS CHS
Corning, N.Y.
John-Paul is head chef at Market Street Brewing Co. and Restaurant in Corning.

EVAN C. DELLINGER PVD
Little Egg Harbor, N.J.
Evan is Internet sales department manager and business development center manager for dealerships and brands that include Ford, Lincoln, Mercury, Jeep, Honda, Suzuki and Nissan in southern New Jersey.

JENNIFER FLECK PVD
Providence, R.I.
Jennifer is a copywriter at Devine & Pearson in Providence.

DOMINIQUE O. MARTINEZ DEN
Santa Clara, Calif.
Dominique is district sales leader at Frito Lay in Santa Clara.

JACQUELINE ROWLANDS PVD
North Kingstown, R.I.
Jacqueline accepted a position at B2B Gateway in Wyoming, as a setup engineer.

DAVID WINGE NMI
Naples, Fla.
David is the food and beverage supervisor for the Ritz Carlton Golf Resort in Naples.

JESSICA FRITZ DEN
Saint Paul, Minn.
Jessica is trade commissioner's assistant at the Canadian Consulate in Minneapolis.

JOSEPH HUFFMAN CLT
Brandon, Miss.
Joseph is executive chef at the Governor's Mansion in Jackson.

DANIEL KERN DEN
Fairview, Pa.
Daniel is executive chef and co-owner of Twelve O' One Restaurant and Wine Bar in Erie.

ETHAN POLICASTRO PVD
Phoenixville, Pa.
Ethan is a sales director at Express 1 in Exton.

ARLETY ESTEVEZ RODRIGUEZ PVD
Charlotte, N.C.
Arlety accepted a position at PreGel America in Concord as assistant pastry chef.

ERIC ROSENWACH PVD
Glen Cove, N.Y.
Eric is assistant food and beverage director of the Hagerstown Suns in Hagerstown.

KRISTEN STRINGFELLOW, ED.D. PVD
Hope, R.I.
Kristen is superintendent of schools for South Kingstown.

EMILY BUROW PVD
Chandler, Ariz.
Emily is assistant general manager at Wolff Urban Development located in Phoenix.

ROSE COLON NMI
Lauderdale Lakes, Fla.
Rose is a food writer for Examiner.com.

NIKKI DEBROUSE PVD
Annapolis, Md.
Nikki is pastry supervisor at Baltimore Marriott Waterfront Hotel.

ISABELLA FITZGERALD CLT
Cranford, N.J.
Isabella is reservation coordinator for Gramercy Tavern in New York, N.Y.

LUISA MARANDO PVD
Slate Hill, N.Y.
Luisa is advertising and promotions coordinator at DHS Systems in Orangeburg.

CHRISTOPHER MEE PVD
Norwood, Mass.
Christopher was accepted to be a police officer for the U.S. Capitol Police in Washington, D.C.

APRIL ROGERS CLT
Charlotte, N.C.
April is merchandise assistant for the Charlotte Knights Baseball Club in Fort Mill, S.C.

NATHAN N. TAMBA PVD
North Providence, R.I.
Nathan is staff auditor with RBS Group Internal Audit at Citizens Bank.

ERIC M. WEBB PVD
Columbus, Miss.
Eric is co-owner and chef of Caliente Grille in Hattiesburg.

AMBER WILLIAMS CLT
Charlotte, N.C.
Amber is an event coordinator for the Levine Museum of the New South and was nominated for an EVIE award for her work in Charlotte.
Mary “Happy” White

Friend and Benefactor

The Johnson & Wales University community is greatly saddened by the loss of a loyal friend and ardent supporter, with the passing of Mary “Happy” Tefft Schwarz White on April 9.

White was a generous and thoughtful benefactor of JWU and many other schools and community organizations. She and her late husband, John Hazen White ’93 Hon., founder of Taco Inc., were among Rhode Island’s most prominent philanthropists. In 1995 the family bestowed a $1 million gift on JWU’s Providence Campus School of Arts & Sciences. The funds were used to purchase the Waite-Thresher building, renovated and renamed the John Hazen White Center for Arts & Sciences, which still houses the school today.

JWU’s Summer Pops in the City concerts would not have been possible without the munificence of the Whites, as they worked tirelessly on the fundraising concert that brought together individuals who shared their enthusiasm for music and philanthropy.

In 2002, JWU was proud to honor White, a talented artist, by initiating the annual tradition of gracing the covers of concert programs with one of her stunning watercolors. JWU also honored White for her support, by dedicating the Happy White Courtyard outside the White Center, in 1996.

“Throughout her 92 years, Mrs. White enjoyed life to the fullest,” says University President John J. Bowen ’77. “She was devoted to her family, and an accomplished artist. A true advocate of the community, she dedicated time and thought to the causes she supported.”

In addition to White’s generosity to JWU, she had been an involved volunteer and patron for associations that included the Barrington Preservation Society, the Providence Junior League and the Rhode Island Philharmonic. She served as president of the Board of Trustees of St. Andrews School in Barrington, R.I., where she started an art program for students and volunteered her time as an instructor. She also founded a gallery at the school attracting distinguished artists and offering students an education and appreciation for various art forms.

White is survived by her son, university trustee John Hazen White Jr. ’96 Hon., and daughters Faith Hyde, Priscilla Givan, Mary Perrin Scott and Margaret Houle. She is also survived by a sister, a brother, 13 grandchildren and six great-grandchildren.
David Friedman '75 Hon.
Trustee, Mentor and Supporter

Johnson & Wales University lost a dear friend, mentor and dedicated Legacy Trustee when David Friedman '75 Hon. passed away on April 13. Although JWU was just one of Friedman's many endeavors, it was one he believed in strongly and held close to his heart. Friedman's commitment to JWU was evident through his devoted service of more than 30 years as a member of the board of trustees.

A national leader in the restaurant supply and food service industry, Friedman was chairman of Paramount Restaurant Supply Corp., in Warwick, R.I., and Monarch Industries Inc., in Warren.

Referred to as an unsung hero of the food industry for his business instincts and drive, Friedman had the foresight to approach JWU's then President Morris J.W. Gaebe '98 Hon., about creating a culinary school back in 1971. He offered to build and equip the school with one stipulation — that a minimum of 80 students be recruited for the first class. That number was exceeded in May 1973 when the first class of 141 students began their culinary education. By 1975, enrollment had soared to 800.

Friedman, who once said, “Anyone who does not take chances does not get anywhere,” took a leap of faith that changed the future of JWU and the industry. Thanks to his vision and determination, JWU is an international leader in culinary education with more than 5,700 students enrolled in the College of Culinary Arts and nearly 27,000 culinary alumni.

In 1975, JWU bestowed an honorary Doctor of Business Administration degree on Friedman. The university also dedicated the historic Paramount Building on Providence’s Harborside Campus as The Friedman Center, in 2007, in recognition of Friedman’s steadfast support and desire to give back to the industry he helped shape for nearly 70 years.

“Thousands of JWU students and graduates have benefited from his foresight and generosity, including myself,” says University President John J. Bowen '77. “I've learned many lessons from him. Honorable and fair in his personal and professional life, he set the standard for what a great trustee, entrepreneur, husband and father should be. Our university, our community and the food service industry has forever been transformed by his leadership, drive and commitment.”

A well-respected community member and WWII veteran of the U.S. Army, Friedman was a member of Temple Beth-El and Temple Emanu-El of Providence, and a former board member of the Jewish Federation of Rhode Island and Miriam Hospital in Providence.

Friedman was the beloved husband of Frances (Roy) Friedman for 64 years, and father of Diane Friedman Ducoff and the late Larry Friedman, for whom JWU’s Larry Friedman International Center for Entrepreneurship was named. He is also survived by a brother, son-in-law Robert Ducoff, daughter-in-law, Marilyn Shealey, grandchildren and great-grandchildren. His nephew, Kenneth Levy, is senior vice president of special projects for JWU.

Donations in his memory may be sent to Johnson & Wales University, David Friedman Scholarship Fund, 8 Abbott Park Place, Providence, RI 02903.
<table>
<thead>
<tr>
<th>Year</th>
<th>Name 1</th>
<th>Name 2</th>
<th>Date</th>
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<tbody>
<tr>
<td>1985</td>
<td>DEIRDRE (MCKENNA) REED and Jim Lynch</td>
<td>Donal Taylor</td>
<td>Nov. 3, 2007, PVD</td>
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<td>1992</td>
<td>LAURIE SULLIVAN and Timothy Losardo</td>
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<td>Nov. 26, 2005, PVD</td>
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<td></td>
<td>MATTHEW CARLSON and Kellie Geer</td>
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<td>July 30, 2005, PVD</td>
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<td></td>
<td>LOVIE MILLER and David Thomas</td>
<td></td>
<td>Aug. 30, 2007, PVD</td>
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<td>1996</td>
<td>DONNA GREEN and Franklin Prather</td>
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<td>Dec. 17, 2006, PVD</td>
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<td>1999</td>
<td>SARAH PRINCE and Jesse Shibley</td>
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<td>Aug. 15, 2008, PVD</td>
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<td>2000</td>
<td>ELENA KLEINER and JASON STEVENSON’00</td>
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<td>April 5, 2008, PVD</td>
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<td>2001</td>
<td>DONNA SHAEDLE</td>
<td>Chris Beausoleil</td>
<td>Jan. 19, 2008, PVD</td>
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<td>CHRISTINA ABERNATHY and MATTHIAS HARTMANN ‘01</td>
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<td>June 16, 2007, CHS</td>
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<td>ELIZABETH JOHNSON and Michael Tuckey</td>
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<td>Sept. 20, 2008, PVD</td>
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<td>DAWN ZARA and JAMES WELLS ‘02</td>
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<td>March 22, 2008, CHS</td>
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<td>2002</td>
<td>JENNIFER HORAN FITTON and Joseph Fitton</td>
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<td>Jan. 2, 2009, PVD</td>
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<td>THERESA PALASCiano and Jordan Lord</td>
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<td>Oct. 11, 2008, PVD</td>
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<td>SHOUMALA GHOSH ‘02 M.B.A. 😊 and Awek Datta</td>
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<td>Feb. 19, 2009, PVD</td>
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<td></td>
<td>STACEY MALIZIA and Jimmy Bilotta</td>
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<td>March 29, 2008, PVD</td>
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<td>JOSHUA BURK and Julie Banko</td>
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<td>Sept. 2, 2006, CHS</td>
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<td>APRIL STUCCHI and ROBERT EGGERS ’03</td>
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<td>MARCELLA GAETANIE and NICK SPEZZACATENA ‘03</td>
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<td>Oct. 17, 2008, PVD</td>
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<td>LISA MARQUES and Paul Jacques Jr.</td>
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<td>Aug. 12, 2007, PVD</td>
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<td>NAUREEN MALIK and Atif Chaudhry</td>
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<td>July 2005, PVD</td>
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<td>TANYA RODGERS and Tino Papahtristos</td>
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<td>June 24, 2007, PVD</td>
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<td>WESLEY LANGLOIS and Angela Cid Torres</td>
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<td>Feb. 6, 2008, PVD</td>
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<td>CARRIE HURWITZ and Don Stanford</td>
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<td>Aug. 18, 2007, PVD</td>
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<td>KRISTINA RENEE REYNOLDS and Michael Benjamin Baron</td>
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<td>March 1, 2009, PVD</td>
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<td>2007</td>
<td>TIFFANY GRECO and JAMES GYURE</td>
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<td>Sept. 14, 2007, Chl</td>
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<td>2008</td>
<td>ALAINE COONEY and CALVIN LEWIS</td>
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<td>Dec. 2, 2008, DEN</td>
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<td>STEPHANIE SCHMUTZ and Robert Dixon</td>
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<td>Dec. 6, 2008, CLTgh</td>
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**Submitting Images**

If you wish to submit images from your event, please provide high-resolution digital files (min. 300 dpi, 5 x 7 inches) or actual photographs.
1989

STEPHEN DEUCKER
and Julie Deucker, PVD
Ryan Elizabeth

CYNTHIA L. NICKERSON
and Matthew Nickerson, PVD
William Matthew

WENDY (BALUCH) ROGERS
and Thomas Rogers, PVD
Matthew Bruce

1992

LAURIE SULLIVAN
and Timothy Losardo, PVD
Tyler Patrick

1994

RUSSELL KASTIN
and Susanne Kastin, PVD
Emma Rose

ANASTASIA “STACEY” MACKENZIE
and John Ferguson, PVD
Joseph

1995

CRAIG HELLER, PVD
Katelyn Emily

JENNIFER HUTCHINSON
and Rich Hutchinson, PVD
Sierra Elizabeth

1996

JACQUELINE PRINGLE and
DINO ARRUNDELL ’98, PVD
Cameron

1997

COURTNEY (RENK) BRINKMAN and
DEREK BRINKMAN, PVD
Taylor Marie

CRISTINA (PIRONE) CASOLE
and Jeff Casole, PVD
Alexander Matteo

MATTHEW P. HARR
and Haley Haar, PVD
Hannah Elizabeth

1999

JULIE (KERRINS) COSTA
and Todd Costa, PVD
Jackson David

BRANDI FERRARA
and Lou Ferrara III, PVD
Luciana Eve

CECILY GANS
and Richard Stein, PVD
Leila Jaiden

ARYNNE DAHL
and Jonathan Dahl, PVD
Evan Matthew

2000

RACHEL (KELLEY) TALBOTT
and WILLIAM TALBOTT, NOR
Eli Joseph

2001

KAYELYNE BURGESS, PVD
Soraya Taylor Savannah

CHRISTINA (ABERNATHY) HARTMANN and
MATTHIAS HARTMANN, CHS
Landon Cole

DAWN (ZARA) WELLS
and JAMES WELLS ’02, CHS
Jayden Marie

2002

ZOE BAKER M.B.A.
and Jonathan Swai, PVD
Caelen

CRISTINE DEL PIZZO
and Edward Del Pizzo, PVD
Louis Michael

2003

APRIL (STUCCHI) EGGERS
and ROBERT EGGERS, PVD
Robert William Jr.

JONATHAN MARTINEZ SR.
and LAUREN GOBRECHT ’04, NOR
Elena Sofia

SARA (GIORGIO) OLIVEIRA
and Jose Oliveira, PVD
Alanna Rose

2004

VICTORIA BAKER
and Timothy Ford, PVD
Shane Devlin

TANYA (RODGERS) PAPAHRISTOS
and Tino Papahristos, PVD
Katherena Marie

2005

MARIA (MOORE) COLLINS
and RYAN COLLINS, PVD
Noelle Shea

JESSICA (COLON) CORTEZ
and Chris Cortez, PVD
C.J.

CHERIE B. DIMMICK
and Fields Dimmick, CLT
Anna Beth

JENNIFER (VISS) GAYER
and Jeff Gayer, PVD
Brady Matthew

CHRYSALVA VANAC-LIN
and Jerry Lin, CHS
Justin Chung-Yuen

SHEBA (MUTYALA) OVICHEGAN and
DANIEL KEYGOBAD OVICHEGAN, PVD
Christopher Daniel

2006

ANOUSHKA COLE
and Naldo Cole, NMI
Elisabeth Anne

JENNIFER WOLF
and Michael Alletzhauser, CLT
Lily Grace

2007

BRIAN (MONTOYA) BRADSHAW
and Jacob Bradshaw, DEN
Owen Davis

TIFFANY GYURE
and JAMES GYURE, CLT
Aidan James

SHAWN SMIGAY
and Franklin Barnes, DEN
Charlotte Oktober

< Amit Rangi
and Sharmila Rangi
Advice for Achieving Career Success

These basic tips for career success are from SkillPath, a seminar and training company and university partner that trains more than 500,000 people each year at companies, not-for-profit and government agencies across the globe including American Express, Microsoft and Lucent Technologies.

Know yourself.
To catch the attention of management, use your own personal power. Know yourself, set goals, continue to grow, build relationships and always bring something to your team. It is also important to continually take inventory of your skill set and what areas you may need to develop. Your professional skills open the door for opportunities and advancement.

Eliminate speech habits, gestures and mannerisms that shout “I’m a lightweight!”
To project a professional image, avoid tentative speech, indecision, weak handshake, poor posture and rambling speech. All tell your listeners a lot about you. Work hard to replace negative speech habits and mannerisms with positive ones that will cause your listeners to be open-minded.

Positive body language includes standing straight with shoulders back and head up. Keep your weight distributed evenly on your feet with hands at your sides and fists unclenched, or sit straight, leaning forward slightly to show interest. Avoid such negative body language as slouching, fidgeting or sitting with your arms folded across your chest. Keeping your chin down or glancing up furtively gives the impression of subservience.

Appear confident, comfortable and professional when you speak.
Fear of public speaking is one of the most common phobias that plague business people, and yet, we are always speaking, whether in a meeting with a boss, with a customer or in front of a group. All of these are perfect opportunities for visibility.

It is critical to develop the skills and confidence to speak effectively, no matter what the occasion or audience. An effective speaker is a lot like a good tour guide. It’s your job to make the journey memorable for your listeners. Know your purpose, audience and logistics. Start strong, and with the end in mind. Rather than present a “data dump,” use humor, stories, examples and visual aids.

Online > www.skillpath.com

USE SELF-ASSESSMENT TO DETERMINE HOW TO FURTHER YOUR CAREER
Before you can plan how to get where you want to go, you must know where you want to go. This critical first step in career planning is perhaps the most important step you can take in your professional life. Know yourself:

1. Do you perform better in an office or out in the field?
2. Do you prefer to work as part of a team or alone?
3. Would you feel more comfortable in a small company or in a large corporation?
4. Do you have entrepreneurial traits?
5. Are you more comfortable making decisions or letting others lead?
6. Do you have the need or desire to move up the corporate ladder?
7. Are you prepared to devote time and energy to your career?

Depending on how you answer these questions, you may choose to stay where you are or search for new opportunities.

THE TOP 10 WAYS TO ACHIEVE YOUR GOALS
1. Have a clear understanding of how you define success.
2. Identify your goals.
3. Recognize the support systems you need to meet your goals.
4. Establish an action plan:
   • Outline the steps needed to reach your goals.
   • Have a contingency plan.
   • Identify available resources.
   • Develop a timeline.
5. Execute your plan.
6. Observe, pause, consider and then persist.
7. Make any necessary adjustments.
8. Evaluate your level of success.
10. Consider what you learned that can be used with new goals.

Online > www.skillpath.com
The JWU Fund... Making a Difference

"In the midst of a daunting economic downturn, Johnson & Wales has taken great strides to strengthen its commitment to students, increasing financial aid and pursuing an ambitious plan to further enrich the academic experience."

— WALTER ELLERBE ’04, PRESIDENT, JWU ALUMNI COUNCIL

"With our support, students of today and tomorrow will have the educational opportunities we had and more will be able to complete their degrees and live out their dreams."

— JOEL SPICOLA ’95, DENVER CAMPUS ALUMNI REPRESENTATIVE JWU ALUMNI COUNCIL

"Impressed by JWU’s commitment to students, I decided to join the university’s efforts by establishing an endowed scholarship fund."

— VAUGHN HARDIN ’80, PROVIDENCE CAMPUS

“As graduates of JWU, our investment is crucial to the university and to future alumni.”

— MANUEL RODRIGUES ’02, CHARLOTTE CAMPUS ALUMNI REPRESENTATIVE JWU ALUMNI COUNCIL

Gifts to the JWU Fund will directly support scholarships and programs that enhance the JWU student experience. Designate your gift to the university or to one of our four campuses, as well as choose an area of need to support. We appreciate gifts of any amount. Join us in making a difference. Gifts can be made online at giving.jwedu.edu/jwufund. Completed forms and checks made payable to Johnson & Wales University should be mailed to The JWU Fund, PO Box 844, Providence, RI 02901.

Yes, I would like to support the JWU Fund with a gift of

☐ $25  ☐ $50  ☐ $100  ☐ $250  ☐ $500  ☐ $__________

Please apply my gift to

☐ University Fund  ☐ Providence Fund  ☐ North Miami Fund
☐ Denver Fund  ☐ Charlotte Fund

I would like my gift to be designated for

☐ Scholarships  ☐ Study Abroad
☐ Clubs and Student Activities  ☐ Health Services, Counseling and Wellness
☐ Emergency Fund  ☐ Faculty Development
☐ Service to the Community  ☐ Athletics

Name

Address

City  State  Zip

Telephone

E-mail Address

Year of Graduation