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We are at an interesting time of both reflection and anticipation at Johnson & Wales University. As we begin this academic year, our thoughts are beginning to turn to our 100th anniversary as an institution of higher education. Since our founding in 1914, the rich tradition of entrepreneurial spirit and hard work that has propelled the university’s growth continues to guide our pioneering eye towards the future.

Our strategic plan, FOCUS 2011, has reached beyond its mid-point and you’ll read how much we’ve achieved to date and how much more we have yet to do. It’s always both rewarding and challenging at JWU. After all, nothing stands still for long here. We have been, and continue to be, an institution on the move — giving driven students a competitive edge in a global economy.

This interesting crossroads is a good time to reflect on our roots as they guide us into the future. Our main feature examines the evolution of our academic programs. As a national leader in career education, we continue to keep our curriculum relevant. Our faculty takes the pulse of industry trends and brings that knowledge into the classroom as educators, to challenge today’s students to become leaders of tomorrow. As you read through this feature, be proud of where we’ve been and all that we’ve accomplished. We hope it brings back a memory or two of a person or moment at JWU that made a difference in your life.

Our second feature is in juxtaposition to our first. It’s about a new learning delivery tool in higher education — online learning, and JWU’s new online learning platform. One of the signature objectives of FOCUS 2011, online learning is opening the door to educational opportunities across the curriculum. Additionally, the university is pleased to announce its first online learning program for JWU alumni. We often hear from alumni who are proud of having been in the inaugural class of one of our programs that went on to become a strong tradition at the university. This is a chance for you to be part of this unique opportunity and we wanted you to be the first to preview it.

Of course, the rest of our issue is packed with current news of our campuses and programs as they begin a new year. They are a testament to the fact that JWU is stronger than ever, and positioned to make great strides as we reach our centennial year — and beyond.

As you see on the opposite page, we plan to introduce a new element to JWU Magazine in our next issue — Then and Now. We would like to feature the photos and stories that recall your memories of JWU. You are an important part of the university’s past and we are eager to have you be part of our documented history.

Patricia McLaughlin, J.D.
Senior Vice President of Institutional Advancement
Remembering JWU: Send Us Your Photos.

As Johnson & Wales University approaches its 100th anniversary in 2014, the pull of history is cause for celebration, pride and remembrance. In the months ahead, JWU Magazine and other university initiatives will draw on the theme of Then and Now. We want you to be a part of our journey.

If you have photographs of your days at Johnson & Wales stored away in albums and boxes, we’d appreciate copies of any you care to share. If you send actual photographs and would like them returned, be sure that a label with your name and address is affixed to the back. Photos may also be scanned at high resolution and sent as jpegs or tiffs via e-mail. Be sure to include information along with photos identifying place, year and subjects.

In addition to providing images for our upcoming Then and Now feature in the Winter 2009 issue of this magazine, your photographs may be used in brochures, at alumni events, on the JWU Web site and for future presentations linking the past to the present. Who knows? That photo of you at a graduation, or mixer, or club meeting with those “friends for life” might rekindle relationships you thought were long lost.

Mail photos along with descriptions to
JWU Magazine,
8 Abbott Park Place,
Providence, RI 02903

Photo scans may be e-mailed to
jwumagazine@jwu.edu

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JWU Hosts H1N1 Preparedness Summit

Wash your hands frequently. Use alcohol-based hand gel. Sneeze and cough into your arm. Stay home if you are sick. Following these preventive measures will slow the spread of the H1N1 virus during the upcoming flu season. That was the advice from health officials invited to a summit in August hosted at the Johnson & Wales University Yena Center by Sen. Jack Reed (D-R.I.).

With mass quantities of an H1N1 vaccine not expected until late fall, public education is essential to lower infection rates and prevent significant disruption to schools and businesses. Officials urge inoculation when supplies are available.

"Collectively, as a society, if we care about our families and friends, we strongly recommend vaccination for both seasonal flu and H1N1," said Dr. David Gifford, director of the Rhode Island Department of Health.

Classes and activities at the Providence Campus were cancelled for three days at the recommendation of the R.I. Department of Health when probable student cases emerged in May.

"We have revised our plans based on the evolving guidelines from the national Centers for Disease Control and Prevention (CDC) and the R.I. Department of Health, and have begun a major public education campaign," says Campus President Irving Schneider, Ph.D. "Our goal is to keep the JWU community healthy and informed."

Flexibility must be incorporated into the plans being put into place this fall as the country prepares for the spread of this new strain of flu. As Cndr. Francisco Alvarado-Ramy of the U.S. Centers for Disease Control noted during the summit, influenza is one of the most unpredictable and ever-changing viruses that exists today.
JWU Visitors Offer Thoughts on Varied Topics

April brought a diverse group of speakers to Providence with sage advice for their audiences. Mawi Asgedom, an Ethiopian refugee who fled civil war, told students that resilience is the first step to reaching your goals. His own belief that he would eventually leave a Sudanese refugee camp with his family motivated him to keep living.

“Our senses are like our pets; every so often we need to give them treats,” was the directive from Diane Ackerman, poet, naturalist, and author of “A Natural History of the Senses.” Our senses present a texture to life only noticed when we pay attention to our surroundings. Ackerman noted to students gathered in the Harborside Amphitheater.

“It’s easy to move up when you’re a waiter because no one wants to be there. They’re all trying to be something else: a writer, an actress, a drummer. What’s wrong with wanting to be in food service?” The question was posed by Phoebe Damrosch, Distinguished Visiting Professor for the John Hazen White School of Arts & Sciences, author of “Service Included,” and one of the first female captains of top New York restaurants, Per Se.

Distinguished Visiting Chef Anne Cooper talked about the challenge of revamping the Berkeley, Calif., elementary school lunch program into what it is today: an institutional service offering nutritious and delicious food, while teaching students to cook and garden.

“You won’t be young for as long as you think you will be.”

ADVICE ON WHY TO CONSIDER STARTING A BUSINESS RIGHT OUT OF COLLEGE
— SCHOOL OF TECHNOLOGY D.V.T. JACK TEMPLIN, PRINCIPAL, THOUGHTCAP, RHODE ISLAND NEXUS

Students Read, Play, Talk Together

On a steamy July morning, a group of five-year-olds finish their breakfast of a bagel and cream cheese, apple and milk in the cafeteria at Captain Hunt School in Central Falls, R.I. Optimism beckons. “Three claps if you’re ready to have a great day,” Principal Joseph Rousseau chants.

It’s the start of Read, Play, Talk Together, a program bringing 400 elementary school youngsters back to class during the traditional summer vacation. The program that kept education top-of-mind throughout the traditional time off was the creation of Central Falls School Superintendent Fran Gallo, Ed.D., and two of her retired colleagues: Barbara Haziel and Claire Pollard. One of its highlights is the daily healthy meal demo, led by JWU chef-instructor Michael Makuch ’03, ’05 M.A.T., and a team of students from the School of Education and the College of Culinary Arts.

Central Falls is the smallest city in the smallest state in the nation. Only 1.2 square miles, it is an ethnically rich community facing its share of socioeconomic challenges.

On this day, baking and pastry student, Jocelyn Keich, prepped tofu stir-fry in a makeshift kitchen with Makuch. Each day, a different dish is made, discussed, and shared. At lunchtime, the entire school has samples included with its meal. Makuch does his best to purchase ingredients from local markets — swapping hard-to-find Spanish quinoa, for instance, for couscous families can find close to home.

“This program is exactly what drives success,” Rousseau says. “We are serving inner-city children and exposing them to career choices and a healthy lifestyle.”

ABOVE: L-R: Student Jocelyn Keich and Chef Michael Makuch ’03, ’05 M.A.T. help youngsters appreciate good nutrition.

FALL 2009 5
Center Partnership Fosters Good Health and Hope

Over the summer, the campus hosted close to three dozen children from Overtown Youth Center (OYC) in Miami, Fla. for a day of healthy cooking and eating.

Ranging in age from 5 to 13, the group learned how to prepare and eat healthy meals and snacks with chef-instructor Wayne Bryan '93. During their visit, they got tips for preparing foods, properly setting a table and building a team, as they worked together to make lunch. Hosting the students is among Johnson & Wales University's efforts to champion healthy eating habits and home cooking.

Watermelon juice, salad, fruit kabobs, garlic pita bread and grilled chicken were among the group's creations. "Chef Bryan showed our students how taking a few minutes to prepare healthy food can create something deliciously edible," said Carla Penn, executive director of the center.

In 2003, Overtown Youth Center opened its doors through a partnership between the Margulies Foundation and NBA great, Alonzo Mourning. A state-of-the-art facility in the heart of Miami’s inner city, the OYC provides education and recreation in a safe environment, working together with the families, schools and children from grade two through graduation.

This fall, the campus furthered the ongoing collaboration with the OYC by simulating a crime scene investigation and offering an instructional overview of the game of golf. All sessions with students from the center not only provide helpful take-away skills but present information on future career possibilities.

"We are so grateful for our partnership and appreciate the time invested in teaching Overtown students," said Penn about JWU’s efforts. "This type of exposure is a necessary component in creating well-rounded, successful adults."
Campus Leaders Honored for Accomplishments

Two members of the campus staff were recently recognized with prestigious awards from South Florida Business Journal.

President Loren Chant ’89, was named one of South Florida’s Top 25 Female Business Leaders by the journal in partnership with CBIZ Benefits & Insurance Services. The 25 were chosen based on business accomplishments, professional leadership and community contributions and were honored at an award luncheon in July at the Hyatt Regency in Fort Lauderdale.

Also honored for excellence, leadership and community involvement, Fred Menachem, director of development and alumni relations, was named one of SFBJ’s 40 Under 40. Selected from a pool of more than 300 nominees, Menachem was recognized in June at a reception sponsored by Nova Southeastern University at the Design Center of the Americas in Dania.

‘Miami Spice Girls’ Turn Up the Heat for JWU

For the first time in competition history, a JWU team reached the finals of the American Culinary Federation’s annual Knowledge Bowl Championship. Students Marisa Roussell, Victoria Gonzalez, Alissa Ebel and Catherine Gonzalez traveled to Orlando, Fla., this summer for the national tournament.

Preparation was rigorous. The group put in hours a day, quizzing one another from more than 900 note cards of culinary trivia. Studies included food sanitation and safety, nutrition and management as well as techniques Chef Auguste Escoffier outlined in his 1903, “Le Guide Culinaire.” Impressed by their dedication, the Miami Herald spotlighted the foursome in a full-page feature, calling them “The Miami Spice Girls.”

The decisive showdown pitted North Miami against the reigning champions from St. Louis, who nearly lost their title on the final question.

The ACF has hosted the Knowledge Bowl since 1992. Questions are drawn from six textbooks. “These are some of the sharpest students that I have seen,” Kristy Begley, ACF director of education and professional development, says. “It’s unbelievable the caliber of students that come through this competition.”

Latest Street Improvements Feted

Ceremonies were held in the Robert M. Nogrod Center for Bachelor’s Degree Studies to celebrate recently completed improvements to 17th Avenue, which runs through the center of campus. The changes mark a major milestone in the campus master plan. “The North Miami Campus has come a long way since our inception in 1992 and I continue to see important changes and improvements as we progress,” said President Loren Chant ’89, looking ahead to further developments.

In addition to beautifying the campus with a new roundabout, sidewalks and landscaping, the drainage system was also upgraded. New street signs indicate that 17th Avenue can also be referred to as Wales Ave., and 127th Street as Johnson St.

City administrators, including former Mayor Kevin Burns and newly elected Mayor Andre Pierre, were recognized for their contributions and support with gold, embossed shovels presented to them at a reception before the outdoor ribbon-cutting ceremony.

JWU Among Best Employers

Recently named one of Florida’s Best Companies to Work For by regional business journal Florida Trend, the North Miami Campus ranked 27 on a list of 50 mid-sized companies (defined by Florida Trend as having fewer than 250 employees).

Building on JWU ideals, the North Miami Campus is operated with employee satisfaction in mind. In addition to strong support for work-life balance, employees are encouraged to participate in professional development.

“We are pleased to be recognized. We take great pride in not only investing in students, but also in our valued faculty and staff who make operations possible on a daily basis,” said Jordan Fickess, executive administrator.

Florida Trend’s list is made up of 100 companies from across the state, and drawn from a wide range of industries, including construction, law, healthcare and education.
Commited to a Green Future

In keeping with an ongoing campus campaign to be environmentally conscientious, this year's Commencement President's Dinner was themed green. Produce for the meal was locally grown. Organic ingredients went into menu selections and wines. Invitations and programs were printed on paper containing 30 percent post-consumer waste using soy-based inks on a water-efficient press. Flowers decorating tables were later planted to enhance campus greens.

Annually, the President's Dinner recognizes Johnson & Wales University's Honorary Degree Recipients (Hon.) and their personal and professional achievements. This year's dinner honored Steven Jilleba '09 Hon., C.M.C., C.C.E., A.A.C., corporate executive chef of Unilever Foodsolutions North America and Richard Scharf Jr. '09 Hon., president and chief executive officer of VISIT Denver.

Party favors for the event included gourmet Philippine salt, an all-natural and eco-friendly product. In addition to its ecological benefit, the product aids local Filipino economies. The gift's packaging was woven from nipa palm and abaca twine native to the islands. Cards, handmade from cogon grass, abaca and salago fibers, were attached to each box and marked with JWU's new eco-friendly logo. Its arching leaf was a visual reminder that event plans considered the environment in both mission and development.

"Producing this event was no more costly than any other — it just took extra creativity, research, time and effort," said Joshua Casto '06, advancement marketing coordinator. Throughout the university, projects are moving forward with a focus on sustainability, including construction and operational efforts. JWU Magazine and recycling and composting programs to reduce the campus carbon footprint.
Campus Hosts State’s Leaders for Focus on Service

A day and a half Summit on Service brought state leaders to campus in August and underscored the university’s commitment to giving back to the community.

JWU was honored to host Sen. Michael Bennet (D-Colo.), Gov. Bill Ritter Jr. and Denver Mayor John Hickenlooper, who spoke on the important role nonprofits play in trying economic times. When government budgets are being slashed and businesses are going under, nonprofits need to serve in greater capacities, the three stressed. The trio also addressed ways organizations can work collectively and collaboratively to meet the needs of the community.

President Bette Matkowski welcomed the more than 300 attending, and spoke about the importance of giving back. JWU, she said, is creating the next generation of leaders thanks to singularly focused aspects of Denver’s leadership curriculum integrated in classrooms and activities throughout a student’s time on campus. “As the university continues to evolve and assess our leadership curriculum, our students, faculty and staff will continue to shape the world in which we live and do business,” she promised.

Special Series Has Local Chefs Offering Sage Advice

Last spring, Jorge de la Torre, dean of culinary education, invited high-profile Denver chefs to campus and challenged them with one question. “If you had JWU students for one hour, what would you share with them?”

The results were phenomenal. For four Fridays during the term, classrooms were packed with eager students wanting to learn from area professionals Michael Long of Opus Restaurant, Hosea Rosenberg from Bravo TV’s “Top Chef,” Matt Selby of Vesta Dipping Grill and Jennifer Jansinski from Rioja.

Jansinski, like many, stressed the importance of learning from the ground up, and reiterated that it takes hard work and drive to get to the top.

“These hour-long sessions were fabulous because they were student-driven events,” says de la Torre. “The students’ commitment to learning and showing up on their days off was impressive. They were genuinely interested in learning from leaders in the industry, learning their trends, and learning about their career experiences.”

Plans are in the works to make the chef series a regular part of culinary offerings.

Cowboy Hits Trail to Success

Dana Hill ’09 started Cowboy Catering with his father many moons ago in Montana. They crafted a wooden cart resembling wagons from the early 20th century and cooked up mouthwatering BBQ, corn on the cob and crepes from its confines. When Hill was admitted to JWU, he disassembled the cart, brought the concept to the Colorado Rockies, and has been busy with both studies and business in the four years since.

This summer the cowboys catered more than 80 events including four farmers markets a week, private parties and a street festival. Hill, who’s enlisted fellow students in his operations since the get-go, recently hired seniors Collin Bender and Dylan Gaffney to bring their skills to the mix.

“Everything I learned at JWU and all of my culinary classes were beneficial in the business world,” Hill says. He credits faculty and staff across the colleges for providing marketing and networking tools, recommendations, business lessons, contacts and doors to the Denver community.

Massive Oak is Claim to Fame

JWU’s Denver Campus is a standout for reasons that include its stunning landscape. Now its Chinkapin oak tree will be featured in the 2010 Colorado Tree Coalition’s (CTC) annual tree calendar as the largest known of its species in the state. CTC’s best guess is that the tree was planted in front of Treat Hall while part of the original Colorado Women’s College, sometime after 1920.

Chinkapin oak, Quercus muehlenbergii, also called the yellow chestnut oak, typically grows 40 to 60 feet tall. Fruits are small oval acorns, food for a variety of wildlife.
JWU Prepares to Help Victims of Natural Disasters

In a matter of 50 minutes, 500 boxed meals were prepared from scratch. Sounds easy enough for a world-renowned culinary institution, but that was just a drill for what will more likely be 6,000 meals. In the event of a true disaster anywhere in the state, the university will open its culinary labs to the American Red Cross and SUBWAY restaurants of North Carolina to provide meals for victims.

To get ready for an event of such magnitude, JWU students and employees, SUBWAY franchisees, Red Cross staff and other support personnel conducted an emergency food preparedness drill in August.

"Charlotte is an ideal staging area due to its central location and our ability to reach disaster victims anywhere in the state within four to five hours," said Pamela Jefsen, chapter executive of the Carolina Piedmont Region American Red Cross, which encompasses 14 counties in North Carolina. "We're grateful to JWU and SUBWAY for helping our organization provide basic needs to those most in need."

Twenty-five people lined up to slice bread, assemble sandwiches, gather condiments and box everything up using supplies donated by companies including SUBWAY®, Kraft Foods Inc. and Butterball®. Harry Peemöller, instructor and bread expert, was a bit out of his element when handed the job of folding turkey instead of shaping dough, but noted, "The more you make, it gets faster and faster; you get into a rhythm."

Following the drill, the boxed meals were delivered to the Uptown Shelter. Staffers say the drill went better than anyone could have imagined. The team filled the final box an hour sooner than expected.

If a disaster hits and there are at least 3,000 victims, the alliance will be asked to recruit 10 to 12 times the number of volunteers lined up during rehearsal. They will need to bake 160 loaves of bread every 30 minutes and collect 610 boxes of foods.

In August 2005, displaced families from Hurricane Katrina were relocated to cities throughout the state. The Red Cross estimates more than 27,000 meals were provided over a two-week period. And, when Hurricanes Fran and Ivan hit the Tar Heel state in 2004, the Red Cross served more than 73,000.
Reyclers Leave No Waste in Haste

Sometimes it's just easier to leave items behind, rather than cram them in with bathing suits and flip-flops. As students moved out last spring, Residential Life made recycling easy with a Don't Waste in a Haste program. Mops, ironing boards, cleaning supplies, sheets and lamps were saved from becoming junk at the local landfill. Students piled up their throw-aways on donation tables or hauled them to a Salvation Army truck conveniently parked right outside their doors. A load of treasures was given to various nonprofit organizations around Charlotte.

Residential students donated close to $5,000 worth of goods, according to Samantha Ledford, residential life coordinator. "I am really looking forward to improving this program for next year and including more of our campus' community partners."

To help nudge the recycling efforts along, trash rooms were closed a week before vacation so students wouldn't throw all of their "trash" away.

Child Inspired Chef Pays Tribute at Film Opening

Just before the premiere of "Julie & Julia," based on the memoirs of Julia Child '95 Hon. and the book by Julie Powell, moviegoers were greeted by the aroma, not of popcorn, but bouche bourguignon. In the movie, it was a recipe meant to impress.

Inside Regal Phillips Place Stadium 10, Child fans were treated to JWU Chef Instructor Fred Tiess' kickoff for the movie premiere with his demonstration of the dish. One of Tiess' fondest childhood memories is of spending time with his grandmother, watching Child and Graham Kerr '03 Hon. work their magic on television. Child inspired Tiess to become a chef, and he was honored to create the recipe adapted from her book, "Mastering the Art of French Cooking."

"I met Julia in October of 2001 while filming 'Master Chef: Test of a Lifetime' for The Food Network, a moment I will never forget," Tiess says. "Before cooking was cool, Julia caught our attention and helped to design the American culinary landscape."

JWU Chef Fred Tiess treats movie-goers to a demonstration of a Julia Child favorite.

Camp Fires Up Young Chefs

It's a dilemma for parents every summer. What kind of camp should their child attend? Baseball, swimming and dance sometimes just don't cut it anymore. But when 10-year-old Catherine Semmes was told she could learn how to make ganache, tuxedo strawberries and puff pastries, she was excited to don a chef's hat.

"I kind of started liking cooking when I was nine or eight," Semmes said. "It was really fun! I like being able to use the oven and stuff. I definitely liked making all those desserts and eating them."

Dozens of students ages 10 to 16 enrolled in the week-long JWU baking and pastry and culinary kids camps. But it was more than learning how to make homemade pizza, brioche and piped butter cookies. The young students had a refresher on proper hand-washing and avoiding bad habits such as licking the chocolate off their fingers. Quite a few students were caught in the act and told to switch out their gloves. One giggling student shouted, "I didn't even know I did it," as she wiped the confection off her face.

Business Students Named to Accounting Board

Four Charlotte Campus accounting students have been asked to participate on the board of directors for the Charlotte Chapter of the Institute of Management Accountants (IMA), Juniors Claudia Garcia and Shawn Holmes, and seniors Van Nguyen and Reba Prevost will have an opportunity to network with the chapter's more than 400 members.

"We are proud to have excellent student representation on our board and encourage more students to become involved with our chapter and the community," said Stefanie Schulman, president of the IMA Charlotte Chapter.
Experienced Professionals Open Paths for Students

Charlotte C.M.A. Takes Lead in Accounting

Her "practical side" drew Dawn Lopez, M.B.A., C.M.A. to her field. "An accounting degree opens many doors. Accounting teaches you the language of business. If you can speak the language, you can do anything in business that you want," she says.

Lopez came to the Charlotte Campus in 2004 as accounting team lead, with extensive experience in public accounting. In March, after testing the terrain as an adjunct, she moved from campus controller to full-time professor of management accounting — the only faculty member to be a certified management accountant. Her work in the public arena underscored the distinction. "A C.P.A. does a lot of auditing, looking backward to verify the historical factualness of a statement ... A C.M.A. has an opportunity to look forward and direct where you want to go," she explains, noting the singularity of Charlotte's program in management accounting. "A lot of schools gear students toward certified public accountant. The reality is 70 percent of accounting jobs are in private practice versus public practice," Lopez says. At JWU, students finish with a degree in accounting, well prepped to take or having taken the C.M.A. exam.

She stands by her own career choice. "What started as a practical decision became a very passionate decision," she says. "I don't know if I'd be saying that if I stayed in public accounting."

North Miami Dean Tied to Many a Graduate's Apron Strings

On a recent trip to a culinary school in Puerto Rico, Bruce Ozga '82, M.A., C.E.C., C.C.E., dean of culinary administration at the North Miami Campus, estimated he'd taught two-thirds of the school's faculty members. One of them tearfully thanked Ozga for the guidance that led him to teaching, telling him, "You made a difference."

Notes, visits and calls from former students come often and are the dean's most prized rewards in a long career in culinary arts. "That keeps you focused on the priority of giving our students the best experience we can offer," Ozga says.

With a JWU degree in food service management, the chef worked for high-end restaurants in Connecticut and as director of culinary arts at a Texas community college. In 1997 he was hired to teach at JWU's North Miami Campus. When the Denver Campus opened, Ozga headed west to launch culinary programs, bringing his leadership, can-do approach and skill at moving initiatives forward, back to Florida in 2005.

In his years at JWU, he's seen culinary programs constantly improve and advance, going from recipe driven to skills driven. JWU students develop a strong work ethic, having learned by doing, not by watching as in many other institutions, he says. "We're not necessarily training cooks; we're training food service professionals for the career and for a lifetime."

NEW ADMINISTRATOR ENVISIONS PATH FROM PRESENT TO FUTURE

A month into his new post as vice president of academic affairs, Jeffrey Senese, Ph.D., was already thinking about what Johnson & Wales University could look like in 100 years. After studying job forecasts from the Bureau of Labor Statistics, he ventures that programs might include the allied health sector, counseling and mechanical, an emerging field combining mechanical and electrical engineering. "If in 100 years there is a need to build program strength that will move us in that direction?" he asks himself in preparation.

These are the visions of a man with an extensive and varied background. A statistician educated in criminal justice, administration of justice and multidisciplinary social science, his work has put him in charge of academic affairs at Philadelphia University, Mount Ida College and Penn/Wyoming State University Wilkes-Barre. Extensively published in academic and trade journals, and a presenter at national conferences during his faculty career, he is adept at program and resource development. Moves among institutions gave him oversight in fields encompassing architecture, textile design, telecommunications, civil engineering, animal science and biomedical research as well as undergraduate, postgraduate and doctoral programs.

Attracted to JWU's curriculum mix, Senese gravitates toward "professional institutions." he says. "Our campuses make Johnson & Wales national in scope."

With the university's FOCUS 2011 as a guide, he hopes to elevate academic rigor and student expectation while helping define new vistas for growth, both here and abroad.

"One hundred years from now when none of us is here, Johnson & Wales will be," says Senese. He plans to ready JWU for that future.
PART OF JWU ARCHITECTURE FROM PILLAR TO POST

If Johnson & Wales University were a building that had four corners, Manuel Pimentel ’98 Hon. would be a cornerstone guy," says Chairman of the Board John Yena ‘06 Hon., about the senior vice president emeritus of university relations. 'In Johnson & Wales history, he's an absolute giant.'

Known affectionately as "Mr. P." in his 42 years at JWU, Pimentel's duties included directing financial aid, admissions and its marketing, pioneering residential life and student activities and coaching a golf team to national competition. He was responsible for creating the National High School Recipe Contest and the Admissions Representative system in place today.

Pimentel downplays his importance, in typical humble understatement. "I never felt like I ever worked a day."

The East Providence native met Morris Gaebel ’98 Hon. on the golf course. Pimentel was teaching and coaching at Nichols College in Massachusetts and wanted to return to Rhode Island. "Come and work for us," Gaebel offered.

When Pimentel came on board in 1967 as the first director of financial aid, there were 880 students enrolled, all commuting. The Higher Education Act of 1965 had put funding for loans and grants into the system. Pimentel was charged with creating the first financial aid office.

Few things were unique about Johnson & Wales Junior College of Business when he became a part of the architecture, he says. With ascension to a full degree-granting college in 1970 and the addition of a culinary arts program, all that changed. Pimentel had been splitting duties and visiting guidance counselors in Rhode Island and Connecticut to recruit new students. Trustees approved culinary arts in 1973 on the condition that there be at least 80 students in the inaugural class. With little more than an artist's sketch and the promise of a building by September, Pimentel proved his worth, landing 141.

"In those days, it wasn't always smooth, but what budget. It was, just do it," he says. "Johnson & Wales was becoming legitimate as a growing academic institution and it was exciting."

Back then, "had you pulled him out of Johnson & Wales, we might have buckled at our knees," Yena says. "He did two jobs that probably 150 people did today."

From 1974 through 1985, Pimentel and Gaebel hit the road from Sunday to Wednesday from Connecticut to Texas for Meetings with the President, speaking with parents, educators and high school students. The sessions later became Regional Open Houses, today's Admissions Information Meetings (AIMs). From Fly-In Week-ends flying banners over beaches in summer, Pimentel's creativity drew new students to JWU's doors. During that time, culinary programs alone saw enrollment numbers double in each successive year.

When the university opened its North Miami Campus in 1990, Pimentel was sent south to help launch the campus. "We were entering a community for the first time. Who better than Manny?" Yena says.

"Manny's incredible work ethic and innumerable contributions are legendary at JWU," University President John Bowen '77 says. "Our university has benefited immensely from his innovative knowledge."

These days, his role is something of a senior ambassador, connecting with professional organizations and programs such as ProStart® and the Center for the Advancement of Foodservice Education (CAFE), a clearinghouse for high school teachers with JWU as its global sponsor. Pimentel clinched an alliance with McGraw-Hill for the JWU-authored "Culinary Essentials" textbook now used in more than 1,000 high schools around the world.
ONLINE
EXPANDING EDUCATION'S REACH THROUGH LEARNING

BY DICK UPSON AND CATHY SENGEL

Online education is hot — so hot that the virtual campus and social media are quickly burning down the "ivory tower" as well as other "brick and mortar" aspects of college life.

The facts speak for themselves. Sixty-six percent of America's institutions of higher education now offer distance programs, according to a 2008 survey by the National Center for Educational Statistics. Thirty-two percent have degree or certification programs that can be completed entirely online. Credit-granting online courses accounted for 12.2 million enrollments in 2006 to 2007 alone. Theoretically, students can go from enrollment to graduation without leaving their PCs.

Some benefits of online education are obvious. Courses can be taken bent over a laptop cruising on a plane at 33,000 feet, or in your pajamas at a workstation in the bedroom — anytime, anywhere. Distance learning offers the chance to complete a degree without interrupting a career, or to pursue more cost-effective study while unemployed. Online discussions can be less intimidating than speaking in the classroom. Offerings can be tailored to individual learning styles. Medium can be shaped to demand. And in the face of rising fuel prices, telecommuting significantly cuts costs and reduces both a student's and an institution's carbon footprint.

As distance education expands, it offers a wide range of opportunities and challenges for entrepreneurs, educators and students alike.

"I think institutions that offer this type of instruction understand that it's different from offering on-ground instruction, and that some of the processes and procedures that they use in more traditional settings don't work as well in the online environment," says Patricia O'Brien, S.N.D., deputy director of the New England Association of Schools & Colleges (NEASC) Commission on Institutions of Higher Education (CIHE), an educational accrediting agency.

Back to the Future

Though "computer-mediated distance education" is a familiar term in 2009, as recently as 2003, Columbia University unplugged its commercial online venture, Fathom.com, after investing more than $25 million to get the program going. Ironically, one of the biggest reasons for the company's demise had to do with lack of interest. "One of the greatest barriers to online learning was peoples' unfamiliarity with the process," said Fathom chief executive, Anne Kirschner, in a 2003 New York Times piece. "They know what a book is. They know what a course is. But what exactly is an online course? That they don't know."

Six years later, technology is no longer an obstacle, says Johnson & Wales University Provost Vera Gaul, Ph.D., '91 M.S., as the university prepares to launch its first online programs (see sidebar). "Today students expect and are very receptive to technologically mediated instruction."
Technology is just one factor in online growth. O’Brien says the commission looks for quality of the program as well as the capacity of the institution to offer online education — if it has the technological, financial and human resources needed to do a good job as well as to support faculty in learning how to teach online and to do it effectively.

Online students have different needs than those who study exclusively on ground, she notes. Consideration must be given to how the institution will provide the panoply of services that students who never come to their campuses need, such as library and information resources, and how to best use those resources once they’ve gained access.

**Global Appeal**

An obvious advantage of the classroom without walls may be its acceptance by the international community. Matthew Kenney, D.B.A., ‘91 B.S., ‘02 M.B.A., understands fully the potential of both online education and the global marketplace. An entrepreneur and educator, his entirely virtual Kenney College is set to launch in November with two areas of concentration: a College of Professional Development with open enrollment will help students develop entrepreneurial skills; the college’s Graduate School of Global Entrepreneurship will offer a master’s degree with an entrepreneurship specialization.

Content will be delivered both in asynchronous communications and real time, buttressed by streaming video, audio and video conferencing and 24/7 student access to a digital library of 500,000 e-books and 80 million articles.

“We specifically created the Graduate School of Global Entrepreneurship to position ourselves as a global brand,” says Kenney. “I recently had a meeting in Bangkok with investors interested in Kenney College. They came to me, so that suggests that others around the world are looking at the growth of this industry and want to get on board.”

Gaul understands the appeal, noting that online courses are a boon to overseas students who are not fluent in English. “Many are more comfortable responding through technology and in ways that allow them the time to compose their responses in their second or third language … As with all students, international students will also benefit from the modular approach that online learning courses are presented in.”

**Quality Control**

And while from an educational standpoint, comfort, access and technology will continue to shape the growth of distance learning, the expansion of the virtual classroom is a challenge for many institutions. Universities need extensive planning before launching online courses. “Without a long-term strategy and true understanding of what is needed to move online, many universities have tried and failed,” says Jo Hamilton, Ph.D., director of teaching effectiveness at Ohio’s Franklin University. Lack of focus has forced some to outsource courses to third-party vendors with decidedly mixed results. In addition, concerns have been raised about the quality of online programs.

Testing is another area that each institution grapples with — something on the mind of federal government as well, O’Brien observes. In the recent reauthorization of the Higher Education Act of 1965, a provision was added that institutions offering online education now must have verification procedures in place to assure that the student who registers for the course is the same one who enrolls in the course, does the work and gets the grade. Though similar criteria apply to on-ground students, online instruction has brought the issue into high relief.

“I think also for institutions there is a growing awareness of the level of support needed for students who study online and also an appreciation for the fact that online education is not the best choice for every student. It takes a fairly high level of motivation and students who are self-starters — who are able to thrive in the online environment,” O’Brien says.

Given the demographic of individuals drawn to online classrooms, institutions that make the commitment will find a broad student base for their offerings “Online students tend to be older, with the average age of freshmen being 36,” Kenney notes. Online students have a better sense of what they want to accomplish personally and professionally.

**Sense and Savvy**

From the student’s standpoint, those considering online study should find a program that will meet their needs and learn about what services the institution provides, O’Brien advises. Questions to consider include how one accesses necessary academic support, career counseling or financial services, and what kind of orientation program the institution offers for students enrolled in online programs. “The student wants to make sure that she or he has a good understanding of the expectations of the institution with regard to the program,” O’Brien says.

Hamilton favors intelligent growth on the part of providers to ensure quality. “Too many programs today lack the pedagogical rigor required to maximize the medium for most effective learning.”

Gaul notes that expansion depends on competence as well as experience in online delivery. “Online classes require diligence, self discipline and consistent preparation by both the student and the faculty member.”

Constant monitoring and a good understanding of the student population are the best ways to address the issue, in Hamilton’s opinion. “Ensure the course design is informed by highly qualified instructional designers who can provide strategies that promote learning and intelligently embed multimedia that enhances learning,” she says.

And enhanced learning, whether on campus or online is any valued educational institution’s ultimate goal.
JWU Offers Online BAs in Food Service Management

BY DICK UPSON

Johnson & Wales University is in the midst of preparing for the launch of online degree programs. Starting in September 2010, students will be able to complete the third and fourth years of a bachelor's degree in Culinary Arts and Food Service Management or Baking & Pastry Arts and Food Service Management online. "These degrees are for individuals who already have an associate degree in either culinary arts or baking and pastry arts and have completed their A.S. degree at least two years ago," says Amy Ricci, JWU director of online learning.

The key to JWU's virtual campus is ulearn, the university's course delivery platform. Students submit assignments and take exams and quizzes through ulearn and interact with each other and faculty via e-mail and discussion boards. Class size is limited to 20 students.

Ricci says the university has two primary goals for online programming: One is to expand JWU's reach to new populations through degree programs that are entirely online. "The second angle is to enhance the JWU experience for our residential students at the four campuses by using online courses to increase course options for them." Faculty from all four JWU campuses are collaborating on class content. Another aspect of the experience emphasizes the advantages of distance learning. "uLearn is asynchronous. Students and faculty do not have to be online at any specific time," Ricci notes.

While expanding its virtual campus, the university intends to maintain its commitment to high academic standards, she stresses. "Each [online] course goes through a quality review by instructors across the university who are familiar with the curriculum ... as well as a review for logistics and navigation."

Experiential education, a hallmark of a JWU education, was also being considered in the formation. "The university continues to be committed to hands-on learning," says Provost Veera Gaul, Ph.D., '91 M.S.

The "learn by doing" nature of some courses has led to modifying at least one component to be part of the 2010 launch. "There is one course that we felt strongly was a capstone class ... that could not be offered purely in the online format," Gaul says. "Lab time will be provided through a residency requirement of five days for the fully online students."

Gaul anticipates that the university will begin to aggressively market its online program over the next few months. "We expect, based on national trends, to see significant interest in our initial programs, given our reputation in the hospitality and culinary fields." The ulearn platform will also be phased in for "face-to-face" courses over the next few years.

The key to JWU's virtual campus is ulearn, the university's course delivery platform

No matter how the final course components are developed, there is no question that the demand for JWU's virtual campus will continue to increase, even as its "bricks and mortar" presence remains solid. The university took a pragmatic approach to positioning content rather than trying to challenge other online learning providers, says Gaul. "It is our intent, not to compete head on with these well-entrenched programs, but instead to continue to leverage our strength, especially in the hospitality and culinary arena and provide quality education in these niche markets."

JWU's commitment to online education will ensure that the university is positioned to thrive in 2010 and beyond. Its virtual campus is poised for intelligent growth. Gaul says, "Once we have developed the processes and can assure that we are providing appropriate services ... we will continue to expand our offerings to attract continuing education and non-traditional students."

Information about the online program can be found at www.jwu.edu/onlinelearning or by contacting Joanne McQuesten at jmquesten@jwu.edu

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Ad Team Attracts Industry Attention

The student Ad Team from the Providence Campus made headlines in the advertising world when Ilya Vedarshko, emerging media strategist at Hill Holliday, a national ad agency based in Boston, Mass., wrote “Binge Meets Nudge” on “AD LAB.” “This presentation by a group of Johnson & Wales University ad students showcases some of the smartest thinking I’ve ever seen coming from persuasion pros of any age and caliber.” With more than 10,000 readers, the blog tracks the future of advertising.

The 14-member student team put in hundreds of hours creating a unique social marketing campaign that it presented during the American Advertising Federation’s 2009 National Student Advertising Competition (NSAC). The team placed first at the regional level in Boston in May, beating five other schools including Emerson and Boston University. In June they competed on the national level in Washington, D.C. and came in 13th out of 18 — an impressive feat among 140 teams at the start. “Their performance was tremendous ... They did the university proud,” said Assistant Professor Oscar Chilabato, co-faculty advisor for the team along with Assistant Professor Christine Ure and Tom Monahan, creative advertising director, all from the Providence Campus College of Business.

The task for all was to address binge drinking on college campuses, for NSAC’s 2009 sponsor and client, the Century Council, a national nonprofit fighting drunk driving and underage drinking. JWU’s team focused on preventing excess drinking by changing or “nudging” students’ behavior. The proactive plan included enlisting college administrators to provide interactive, low-cost social activities to steer them away from situations (i.e. clubs and parties) that invite binges.

Ad Team members included Abigail Agress ’09, Juan Alavarado ’09, Sierra Barter ’09, Andrew Childers ’09, Yousef Khory ’09, Audrey Kushner ’09, Jonathan Vega ’09, Nicholas Verrochi ’09, juniors, Ginelle DeAntonio, Victoria Deetz, Evan Dunn and Bruce Millard, sophomores, Joseph Russomono and freshman, Foluso Akinikuolu.

JWU’s Ad Team took a graphic marketing campaign to curb binge drinking all the way to national competition.
Fashion merchandising and marketing major, Anthony Heimann, won first place in the Design Presentation category at the DECA International Career Development Conference (ICDC), in Anaheim, Calif., in April. The North Miami senior impressed judges with his sophisticated designs and savvy sense of marketability.

Design Driven by Entrepreneurial Spirit
As a high school sophomore, Bryan Veloso '05 knew two things: He wanted to major in entrepreneurship in college and he had a strong affinity for Web design. He's succeeded in both areas.

With a degree in entrepreneurship from JWU, Veloso started "five or six" businesses — three that still keep him busy. As CEO at Revyver Inc., Veloso and his fiancée, Jen Verduzco, do everything from design for the Web to stage corporate training workshops and networking events. Veloso and three friends co-founded Sidebar Creative, offering higher-level products than they can through their individual businesses — books, tutorials, interfaces, Web applications and content management. And his longest-running vocation, begun in 2000, is his blog, "Avalonstar."

"Did I think I would start this many businesses? No. I think it just goes with my personality," says Veloso, "I will always be a startup person. It aligns perfectly with entrepreneurship ... I got the degree first and then learned through working that my personality matched the degree ... Entrepreneurship is who I am."

His instincts also led him to leave a job others would envy. Veloso worked for Facebook for one year, first as interaction designer and then as creative director. Self-described as "sensitive to the corporate environment," he left in May 2006 when the company grew to more than 150 people. Having once worked closely with founder, Mark Zuckerberg, he began having to go through others to speak to him. "When I reminisce about Facebook, I tell people ... I loved the start-up experience. I came in fairly early ... I believe I was employee number 27 — what they used to call the original Facebook mafia."

Based in Los Angeles, Calif., Veloso now charts his own creative and entrepreneurial course. "Revyver and Sidebar Creative are ever-evolving. We sort of take it as our mood changes," he says. "It all revolves around a desire to seek happiness ... through my designs and making sure people have good experiences."

Equine Service Leaves Clients Riding High
Brendan Tetreault '06 found a niche market that's serving him and his customers well.

With a B.S. in entrepreneurship, Tetreault founded HorseWorks, an equine staffing service, in June 2007. His clients, including JWU students and alumni, have been placed at some of the top circuits and farms in Florida and the Northeast: the Dana Hall School Riding Center in Wellesley, Mass.; the International Equestrian Connection in Wellington, Fla.; and Sand Castle Farm in Saratoga Springs, N.Y."

"I figured I'd create a service that was very much in need," says Tetreault, who lives in Wakefield, R.I. and has been around the horse business his whole life. His goal was to ease the exchange between employers and employees and take the uncertainty out of recruiting.

Equine students are an important part of Tetreault's client base and he's matched them up with prime spots for internships and jobs ranging from show grooms, to exercise riders, to administrative assistants and barn managers. Some have worked at impressive events such as the Hampton Classic in Bridgehampton, N.Y.; the New England Equitation Championships in West Springfield, Mass. and the Winter Equestrian Festival in Wellington, Fla.

Tetreault gets a sense of pride out of helping "deserving professionals find worthwhile positions." Beyond his staffing services, he passed along his industry knowledge to JWU students by speaking at Equine Career Night in 2008 and 2009 and plans to in the future. "I love working with students, especially equine majors," Tetreault says. "Their enthusiasm, education and dedication to the horse industry help us all succeed."
Nutritionist Awarded First A.D.A. International Fellowship

Last April, in an e-mail to his former culinary professor, Patricia Blenkiron, Ed.D., Yean Hoong "Thomas" Teh '02, R.D. wrote, "It is wonderful to feel the seal of the A.D.A. — every registered dietitian's proudest moment."

The A.D.A. seal was on a plaque Teh received from the American Dietetic Association Foundation for the first International Nutritionist Dietitian Fellowship for Study in the U.S.A. Teh has had little time to bask in the glow of the distinguished honor.

With his M.S. in food science from the University of Maine at Orono and his license as a registered dietitian in hand, he is studying for his Doctorate in Clinical Nutrition (D.C.N.) from the University of Medicine & Dentistry of New Jersey in Newark.

In May, Teh was back in Providence where he'd earned his bachelor's degree in culinary nutrition at JWU. This time he was doing a 10-week clinical residency at Hasbro Children's Hospital, treating patients in the Pediatric Gastroenterology, Nutrition and Liver Diseases divisions, and developing a guideline to treat vitamin D deficiency.

Originally from Malaysia, Teh also works as an instructor for the food science and nutrition program at Nanyang Polytechnic's School of Chemical & Life Sciences in Singapore. Next year the school is adding more nutrition courses, Teh says, noting the importance for students to be well prepared in that area when seeking jobs in food manufacturing. Students need to know "not just how to make baby formula, but how the formula works once it's in the baby's body."

Online: chefpastry@hotmail.com
Cooking up a Storm in the Antarctic

"Some of you have asked why I want to do this. Simply put, I want an adventure. Very few people can say they have been to the seventh continent, and it is my dream to visit all of them. One day I would like to teach at JWU and to do that I need to get back into the industry and gain experience. So why not get some of the most unusual sort available?" writes Zachary Hedden '06.

On Saturday, Aug. 2, Hedden arrived at McMurdo Station in Antarctica where he spent three months as lead cook. It was summertime there, which means 24 hours of sunlight. The temperature upon arrival was a balmy minus 42 degrees Fahrenheit.

Hedden, who worked at the Providence Campus as culinary experiential education specialist from 2006 until July, is now a government subcontractor for the U.S. Antarctic Program, funded by the National Science Foundation. Research on ice — climatology, geology, glaciology and ecosystems — that cannot be done elsewhere is done there.

McMurdo, one of three main stations, supports 1,300 people during the summer, so Hedden is cooking lots of food. "And it is not cafeteria slop," says Hedden, who has a degree in nutrition. "The food on the ice is important for two reasons: morale and nutrition … staff work hard to maintain high nutritional quality for the scientists who tend to lose weight from being outside in the cold, and the support staff who tend to gain weight from being indoors with free food all the time."

Once Hedden settled in with his government-issued extreme-cold-weather clothing and other supplies, he described his first night on his blog. "We were privy to the most spectacular sight ever … nacreous clouds; evil little buggars, but beautiful nonetheless. I could have stayed out all night staring at them if the wind chill wasn’t at a brisk -62°F."

Follow Zach Hedden’s adventures and photos from the Antarctic:

Online > ambrosiaisaladandwich.blogspot.com

BRIEFS

Joseph Leonardi, C.E.C., '97, '99 M.A.T., (above) took the top honor — U.S.A.'s Chef of the Year Award — at the American Culinary Federation's 2009 ACF National Convention in Orlando, Fla., in May and got a standing ovation as he left the stage with his award. Leonardi is the executive chef at the Someset Club in Boston, Mass, and a member of the ACF Rhode Island Chapter. The award recognizes an outstanding culinarian who works and cooks in a full-service dining establishment, demonstrates the highest standard of culinary skills, advances America's cuisine and gives back to the profession by developing students and apprentices.

Other members of the JWU community to make the prestigious list of award winners are Dale Miller, C.M.C., W.G.M.C., A.A.C. '03, executive chef-owner, Dale Miller, Albany, N.Y.; ACF Capital District-Central New York Chef Professionalism Award.


Jeremy Brown '02, member of Chefs de Cuisine Association of St. Louis, Baron H. Galand Culinary Knowledge Bowl.

ACF President's Medallion Recipients

Lorena Garcia '00, owner-executive chef, Elements, Miami; ACF National Chapter; Patrick O'Connell '01 Hon., chef-proprietor, The Inn at Little Washington, Washington, Va.

American Academy of Chefs Honorary Fellow

Robert Nograd, C.M.C., '99 Hon., dean emeritus, Johnson & Wales University

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Study Abroad: South Africa
Students’ Lives Altered by a Journey of Contrasts

By Miriam Weinstein '09 M.B.A.

“Amazing ... amazing ... absolutely amazing,” is how Professor Kathy Drohan, of the Sports/Entertainment/Event Management (SEE) program, describes her first JWU Study Abroad trip to South Africa.

In June, she joined 23 students from three JWU campuses and Denver hospitality instructor, Sean Daly, for a program it took four years to develop. The three-week journey combined academics, community service, sightseeing and group dynamics. Students took three complete classes, earning 13.5 credits and a concentration in an exciting area — Adventure, Sport- and Nature-Based Tourism. For participants, the program was life-altering.

“The time which I have spent on study abroad in Cape Town has changed my life on so many levels,” wrote senior SEE major John Kelvey. “I have experienced a completely different type of learning; one that connects with students on a much higher level.”

For SEE students on the trip, the country was their classroom — a textbook case of a nation going global. South Africa's notoriety came from apartheid, a government-instituted system of legal racial hierarchy that lasted for most of the 20th century. In the mid '90s, the country resurfaced under its first non-racially elected president, Nelson Mandela. Despite rapid progress, the nation still has social, political and economic problems.

“South Africa is the world’s workshop,” says Roddy Bray, of African Dawn Touring, the group’s local guide. “Every challenging issue plays out here, typically in a most visible and extreme form. Rarely does one find a country where the link between history and the present is so obvious or where the stakes are so high.”

Drohan’s primary focus was on the present. Tourism is new in the country and sport is a huge part of South Africa's pastime and culture, she says. “I wanted our students to see the beauty of the country, but also to be able to see the birth of tourism with a new government — how tourism can put a country on the map.”

Having traveled to the country previously for a Hospitality College familiarization (FAM) trip, Drohan has spent the years since working to create a program that would bring students and country together to the benefit of both. She was relentless in creating the concentration and handling the myriad details to develop a study abroad for these and future students to address her mission.

The community service segment of the program occurred over five days at the Rocklands Centre. Students took on the role of counselors for a sports leadership camp. Seventy-five South African young adults between
the ages of 15 and 21 were selected for their leadership skills. Campers reflected the nation’s diversity. Whites, blacks, “colored,” from different schools and townships, they spoke Xhosa, Afrikaans or English. Even post-apartheid, it is rare for such crossovers in Cape Town.

For both the college students and the campers, the culture shock was overwhelming. While campers were adjusting to peers, so too were the university students from different campuses with different life experiences. “Our biggest challenge was to create group cohesion,” Daly says.

Both groups came together around sport. South Africa is about to host the world’s biggest sporting event: the 2010 FIFA World Cup. Football (soccer) teams from more than 30 countries will converge upon this nation that’s about twice the size of Texas, boasting 11 official languages. A tour of the construction site for the stadium offered a glimpse of the enormity of the event.

“One of the deepest professional ‘eye-openers’ I have experienced... is seeing firsthand the effects that mega-events have throughout all social and commercial levels of their host nations,” Kelvey wrote.

Though interaction with local people can make deep impressions, “voluntourism” has some major ethical and practical problems,” notes Bray, who made the arrangements for community service. “To jet in, create expectations, take over and fly off again is deeply problematic.” Working with local organizations, he created a program lasting a week. “We all know that a good camp can change young people forever, and I am confident that this one made a huge impact not only on the local kids, but also on the JWU students who got to know them so well.”

Education came from many directions: a trek up Table Mountain, a tour through the Cape of Good Hope, a trip to the False Bay coast and its thousands of penguins; and a stop at the village of Simon’s Town, rich in wildlife, surrounded by mountains and seascapes.

Bray compressed 20 years of life in South Africa into a few weeks for the students. “Visitors cannot miss the contradictions: beauty and poverty, quality and need, passion and disregard. South Africa can do so much so well and yet grapples to address the overwhelming social problems it faces,” he notes. From visiting places of beauty and meeting inspiring people, to sleeping in shacks and coming face-to-face with the dead ends of poverty was a roller coaster, intellectually and emotionally for students.

For junior Colleen Marasco, the journey brought awareness. In her required reflection paper she wrote, “My time in South Africa has not been life changing, it has been life encouraging. I’m encouraged by the teenagers from the townships; they maintain a steadfast hope... despite their adverse home and economic situation.”

“My time on Study Abroad has given me an opportunity which I would never have experienced in any Johnson & Wales University classroom,” wrote Kelvey. “Words cannot do justice to the absolutely incredible times I have been so privileged to experience.”
Design for a Cause

Dustin Geneceux '10 was one of 38 School of Technology students exhibiting work at the Student Technology & Design Conference in Providence, R.I., in May. Geneceux presented three different projects, but the standout was his Work Abroad Campaign. In it he detailed a view of the human trafficking trade across the globe through thought-provoking graphics, stories and photos of young adults and children. Included were interactive maps with statistics and facts and ways to "Join the Cause." Geneceux’s goal was "to increase awareness and prevention of human trafficking through a massive street campaign, online content, live events and partnerships with other anti-trafficking organizations."

TECH AND HEALTHCARE
MAKE FOR A GOOD MATCH

If you want a job that's safe even in bad economic times, it's smart to acquire skills that are rare and in demand in an industry that's likely to be around for a long time. That's what Kadian Smith '03 got when he was trained in application integration by Care New England in Providence, R.I., where he worked for three years. He took his experience to Children's Hospital Boston in 2006 and is now an application development specialist.

Smith manages and integrates health information systems to share patients' health records in real time. If a patient is seen in the E.D. (emergency department), the patient's records can also be accessed in the pharmacy, radiology and cardiology departments simultaneously, he says.

His skills mesh neatly with the changes taking place in the healthcare information industry to digitize medical records. Massachusetts already has a statewide insurance in the works to link all hospitals and outpatient care facilities. Similar plans are taking shape nationally, Smith says.

"I think one of the propositions of the Obama administration is to make patients' medical records electronically available across states."

Access would save time and effort for hospitals and other healthcare providers. With nationwide digital access to patients' records, providers could gain approval for services faster and treat patients sooner. Reimbursement from insurance companies would also take less time. "The turnaround would be quicker because everything would be electronic instead of (through) paper trails and phone calls," says Smith.

Though his job requires specific training, programming courses such as C++, Java and the engineering courses Smith took at JWU gave him a solid base for his work.
Helping the Community with Creativity

As vice president and senior public affairs manager for Citizens Bank in Providence, R.I., Amie (Picard) Kershaw '07 M.B.A. works with nonprofit agencies serving people throughout Rhode Island. Kershaw reviews requests for assistance and manages the bank's three annual signature programs. Champions in Action gives $25,000 grants to four nonprofits each year; Gear for Grades provides 12,000 new backpacks filled with school supplies to students and Striking Out Hunger — a "bowling fundraiser" — collects upwards of $50,000 for the Rhode Island Community Food Bank.

The need for help continues to grow "across the board," says Kershaw. Agencies are looking at new ways to generate income through social entrepreneurship and by creating business opportunities.

Kershaw is a board member of RiverEdge Arts Project in Woonsocket, R.I., an example of entrepreneurial fundraising. The program gives economically and educationally deprived youth training in the arts, pay and a voice in the community. Classes in the organization's studios teach graphic design, painting, photography, woodworking and silk screening. Participants sell products, drawing proceeds while learning about economics and management.

Working on her master's degree in global business leadership and marketing with classmates at JWU from around the world offered a view of how business is conducted in other nations, Kershaw says. It's the kind of perspective that only adds to her creativity.

Online > amie.kershaw@citizensbank.com

DOCTORAL DISSERTATION PLAYS ROLE IN REFORM

In 2003, Rhode Island's Department of Education introduced requirements and standards for school reform. As the director of secondary reform with the Pawtucket School District, Monique Jacob '08 Ed. D., is helping to steer a huge ship into unchartered waters. Jacob is developing ways that teachers can align their curricula and assessments to the state's requirements.

Districts were told to choose two out of three performance methods: Pawtucket chose portfolios and course assessments. To meet criteria, teachers in all subjects must know writing, reading and math standards, and have similar expectations for their students work. "You cannot deny that it moved us ahead in terms of quality instruction," Jacobs says of the reform.

Although beneficial, regulations came without defined procedures. "This has been frustrating at times, but also has produced tremendous learning on the part of all professionals included in the conversation."

In May, Jacob received the New England Educational Research Organization (NEERO) 2009 John Schmitt Award for her dissertation, "Expectations for Career and Social Support by Mentors and Mentees Participating in Formal Elementary and Secondary School Mentoring Programs." Her discourse for JWU's School of Education within the Alan Shawn Feinstein Graduate School has proven to be a valuable tool in that respect. Research confirmed that when expectations of mentors for their mentees are made clear early, the outcome is successful. With this as a basis, she is devising professional development programs that she anticipates will bring positive results to the district.

Despite hurdles, the regulations have had some very positive effects. "It's about improving teaching and learning — eventually improving the quality of students' lives. Our kids were leaving high school without the necessary skills to be successful in work or college," Jacob says. Change for the better is on her horizon.

Online > Mjoab4@cox.net

> quick take

In October, the U.S. Senate confirmed the nomination Brenda Dann-Messier '00 Ed.D. for the position of Assistant Secretary of Education for Vocational and Adult Education. Dann-Messier served in the federal Department of Education during the Clinton administration.
A&S Gave Alumni the Write Stuff

Nikki Batsford '08 is a freelance writer in Rhode Island with a degree in baking and pastry arts. Fueled by a desire to be published, she completed a concentration in career writing by taking food, travel and news writing courses at Providence's John Hazen White School of Arts & Sciences. An honors student, her final paper was a collection of food and travel writing that she turned in to associate instructor Cyril Hitz in the College of Culinary Arts. "When he handed it back to me, he wrote, 'This has food editor written all over it,'" says Batsford.

Eileen Medeiros, Ph.D., Batsford's food writing instructor, submitted her students' stories to Beacon Communications, a local newspaper publisher. That led to an internship, and now Batsford is a contributing food writer for Beacon and for Edible Rhody, a quarterly journal on seasonal and local food.

As Peter Lehnuller, associate dean of academic affairs, Charlotte Campus, put it, "Students learn about other things through arts and sciences than they would in culinary, hospitality and other programs ... and they can parlay their degrees into something else."

Erin Simpson '07, associate food editor for Better Homes and Gardens, already had a degree in English when she entered JWU's culinary arts program specifically to become a food writer. Others who followed the path into print include hospitality alumni Michael Schramm '93, editor and co-owner of Rockaway Point News in Breezy Point, N.Y.; Brett Brubaker '98, co-founder of Brubaker & Ford Ltd., a book packaging and consulting firm in London; and Gina Marie Miraglia '96, a former food editor for Gourmet magazine. Miraglia says, "Having arts and sciences courses and getting a bachelor's degree made me more well rounded and gave me other options than working in a restaurant."

For Batsford, A&S courses were steppingstones to her dream career as a food writer.

FACULTY LEAD GIFTED STUDENTS TO SELF-AWARENESS

Two JWU faculty members combined their specialties to teach leadership skills to 38 academically gifted high school students from across the U.S. and beyond for two weeks in July.

For Mari Dias, Ed.D., an instructor in the John Hazen White School of Arts & Sciences in Providence, it was her third time as lead instructor for the Duke Talent Identification Program (TIP) at Duke University's Leadership Institute at its Durham, N.C., campus. Mehd Moutahir '02 of the College of Business, served as second chair instructor. It was his first time with the institute.

Dias developed the program in 2000. "It's based on the premise that self-awareness and accurate self-assessment are the foundation components before you can talk about any other leadership skills," she says. Her lessons focused on service leadership.

"We wanted students to understand themselves and others, and then make plans to solve problems," says Moutahir, who concentrated on areas he teaches regularly — social entrepreneurship, entrepreneurial leadership, risk-taking and social media.

Unexpected visitors added to both the instructors' and students' education. Dias received a "random e-mail" asking her to bring her students together with a group from an Iraq high school stopping in at Duke. "We had 11 kids from Baghdad come into our class. We had a pizza party. It was fascinating. The Iraqi students were so Americanized ... My kids loved so much how similar we all are," Dias. "That was my best experience down there."
Should Internet content be regulated?

The Internet has become globally ubiquitous. In its web lie lawless vistas of rapidly expanding information. Associate Professor Tom Calabrese and Professor James Sheusi of Johnson & Wales University’s School of Technology offer views on defining its structure.

In a simpler time, early Internet architects envisioned a community of computers, whose purpose was to support intellectual discourse and the free exchange of ideas. It was safe, well intentioned and self-regulating. Content was largely text based and was neither threatening nor dangerous.

Today, the Internet is a techno-exploited fabric of globally interconnected computing sites, accessible to everyone, with diverse content. Popular applications are designed so the average fifth grader can use them — and most do. There are approximately 1.5 billion users, who collectively send 210 billion e-mails per day, have amassed 133 million blogs, posted more than 10 billion photos on Facebook alone, instant message constantly and watch 12.7 billion online videos a month. Google™ estimates the Internet contains more than five million terabytes of data, accessible from anywhere in fewer than 246 milliseconds.

The Internet is a high-tech extravaganza, but what about the social consequences? We all know the content is not safe for kids and can be offensive without warning. Users (including 80 percent of children age 8 and over) collectively make 23,258 visits per second to pornographic Web sites. We know content is often unreliable — yet we rely on it without question constantly for work and school. We know private information is at risk. Criminals and terrorists subvert our information resources, assume identities, commit fraud and threaten to destabilize information reliability.

Regulating Internet content is as necessary as tending a garden. Rating systems, education, appropriate content filtering and identity-based access restrictions can be our tools. We need to give industry, government, service providers, parents and academia, guidance and direction so they can organize and responsibly begin the process of picking weeds and cultivating a healthier Internet farm.

Citing reasons ranging from national security to protection of intellectual property, from economic security to protection of minors, one's first inclination is to support regulation of content transmitted on the Internet. A look at the complexity and futility of regulation might cause a person to rethink that position.

I would define the Internet as a transmission medium — a carrier of information. In social terms, it is similar to a postal service. In technological terms it is more akin to the electric power grid on a global scale. If a regulatory model is developed on the postal analogy, the attempt to regulate fails since mail is rarely opened and examined. Though technology to examine Internet content exists, complications arise due to the global nature of the medium. Would content regulation standards begin where the information originates or where it terminates? Even if we accept someone's standard of appropriate and lawful content in a particular jurisdiction, the offending party is likely to be beyond the regulator's reach.

The power-grid model poses its own barriers to regulation. Is every party whose transmission lines and equipment the offending material passes through guilty of the offense? Would Cox Communications, AT&T, AOL, Cisco and ultimately every computer hardware manufacturer be responsible for the electrical impulses that pass through its products and services?

While content can be questionable, the Internet is not the place to regulate. For all the reasons mentioned, it just isn't feasible. Let the bits flow freely.
Accomplished Professionals
Long-Serving Champions
of JWU

Not-for-profit institutions such as Johnson & Wales University are entities chartered by the state to exist. They are awarded tax-exempt status because their missions serve the greater public good. Hospitals, public schools and charitable organizations are authorized to govern themselves through a board made up of members of the public. The assets of the institution are placed in the hands of the members of this board and they have a responsibility to preserve and use them to achieve stated institutional purposes. It is a public trust.

JWU has been fortunate to have a legion of accomplished and dedicated individuals who have, in the last 40 years, given freely and generously of their time to oversee and shape the institution. It is their duty to view, understand and support the university’s strategies and vision. They review finances, assess academics and govern at the highest level. Each makes a significant commitment of time to ensure that Johnson & Wales University fulfills its mission.

In the last 20 years, the university has made many positive transitions including the opening of the North Miami, Denver and Charlotte campuses. Its board helped to shepherd growth. Three of its most revered members are about to retire: Dana Gaebe, J.D., ’09 Hon., William Tiefel ’98 Hon. and Guy Snowden ’92 Hon. “They are all three special trustees with aggregate service of 44 years,” says Board of Trustees Chairman John Yena ’06 Hon.

A trustee since 1989, Dana Gaebe has had perfect attendance at board meetings. He served as co-chair of the Finance & Budget Committee for 2002 and 2003, and chair from 2003 to 2008. A senior partner for Gaebe & Kezirian in Providence, R.I., he is a member of the Rhode Island and Massachusetts Bar as well as the United States Tax Court. In personal and professional life, his work on behalf of youth, community and legal ethics has received highest commendations from such august bodies as the Rhode Island Supreme Court, the R.I. Bar Association and Boy Scouts of America. He was awarded a Bronze Star Medal for his service in the United States Armed Forces during the Vietnam War.

“Of all the trustees who ever served, he probably understood the particulars of the school business better than most,” Yena says of Gaebe, a trustee throughout his 15 years as university president. “Whenever Dana had something to say, it was worth listening to. Smart, low key, he talked the talk and always asked great questions. He’s the prototype for a trustee. He brought value to the table — the best of the best.”

Guy Snowden has been a trustee since 1993. In his 16 years on the board, Snowden served as chair of the Compensation Committee from 2003 to 2008 and chair of the Nominating Committee (now the Committee on Trustees) from 2003 to 2005. An entrepreneur and international businessman, his computer expertise
revolutionized the lottery industry. In 1980 Snowden and two partners acquired the assets of DataTrol’s Gaming System Division and founded GTECH Corp. Snowden served as CEO of GTECH and was chairman from 1987 until his retirement in 1998. Snowden Hall on the Providence Campus is named in his honor.

“In a word, Guy is a visionary; quick to see opportunity where others see only risk ... More than anything else, Guy had the courage of his convictions, the courage to criticize, the wisdom to find ways to make things better. I always felt he was a thoroughly engaged trustee,” Yena says.

Snowden championed the modern governance structure that exists today at JWU, Yena notes. “Fair-minded, honest, loyal, he was the initial chair of many of the important trustee committees and has left a legacy of structure that will live beyond his service.”

William “Bill” Tiefel has served as a trustee since 2001, stepping in to fill a mid-term vacancy. Tiefel is chairman-elect of the board of CarMax, retired vice-chairman of Marriott International Inc. and chairman emeritus of The Ritz-Carlton Hotel Co. LLC. He is a director of Bulgari Hotels and Resorts and Lydian Private Bank.

“Bill Marriott identified Bill Tiefel as the individual Marriott employee who would best represent Marriott with Johnson & Wales and it turned out to be so,” Yena says. Tiefel was instrumental in creating JWU’s covenant with Marriott, the university’s first such alliance with an employer, he notes. “He understood the value of the large number of JWU alumni — 1,000 plus — who worked at Marriott and always exhibited a delight in J&W graduates. Our graduates impressed him as being practical young men and women with the right kind of skills, but more importantly the right attitude — coming in to work, proving themselves and eventually growing in their careers.”

In 2003, the hotelier’s establishment of the William R. Tiefel Professorial Chair in The Hospitality College was “unique in higher education,” according to Yena. “Bill insisted it not be held for a long time by a single individual, but by a practical professional for a year only. Funding the distinctive post, Tiefel has helped attract a “hall-of-fame grouping” of five industry leaders as recipients to date. As a trustee, he brought real-world perspective and common sense to the table.

Expressing deepest gratitude for the contributions of the three as they retire, Yena is quick to underscore their roles in the university’s evolution. “Trustees are supposed to be outsiders and overseers, responsible for governance. These were more like insiders — typical JWU employees: long serving, committed, contributing, participating.

“I feel touched each of them has heartstrings tied to the institution. I don’t think trustees generally get as attached as these three,” Yena says. “If I were to orient a new trustee today and wanted to align that trustee with a mentor as an example of effective trusteeship, I’d be hard pressed to find three better examples.

“Many of us can identify the individual fingerprints of these three gentlemen upon the university and those fingerprints will be felt for years to come.”

— CHAIRMAN JOHN YENA ’66 HON.
YOU SAY YOU WANT AN

BY MARISA MARSEY

Johnson & Wales has succeeded, not by changing with the decades, but by continually keeping pace with or ahead of industry.

Dial back the decade to the 1960s. Phil and Sally Blitzer, husband and wife admissions trailblazers, enter Manhattan’s Summit Hotel expecting to address a curious few about Johnson & Wales, a small junior business college in Providence. They find a packed house. “What should we do?” asks Phil. Sally shrugs, “Make more coffee.” And to think, hospitality and culinary arts weren’t yet a twinkle in Johnson & Wales’ eye.

Today JWU is an accredited university of 16,634 students with top-notch facilities at campuses in North Miami, Denver and Charlotte, as well as Providence, awarding undergraduate and graduate degrees in 40 majors. Yet the university’s strengths promoted by the Blitzers that day remain: small classes, well-rounded, industry-relevant curriculum and hands-on experiences resulting in rewarding careers.

Johnson & Wales has succeeded, not by changing with the decades, but by continually keeping pace with or ahead of industry. Here’s a look at how the College of Business, The Hospitality College and the College of Culinary Arts, the three at all JWU campuses today, have evolved in the last half-century.
College of Business

Odds are that anyone associated with Johnson & Wales University can recite the “one student, one typewriter in 1914” legend of founding mothers, Gertrude I. Johnson and Mary T. Wales. They’ve heard about World War II veterans Morris Gaebel ’58 Hon. and Edward Triegel ’80 Hon. taking over the secretarial school in 1947, and expanding course offerings based on the most frequent help-wanted ads. Most even know that 1973 was the watershed year when culinary arts education began (in Johnson & Wales vernacular, B.C., before culinary, and A.C., after.)

At that point, Johnson & Wales was a business college of 1,600 students, a fraction of the 4,755 now enrolled in the College of Business alone. Since then, some majors — like court reporting — have become history. “But management, marketing, accounting, finance are still core degrees from when I was an undergrad,” says Eric Gamble ’89, who joined the faculty in Providence in 2002, moving to Charlotte in 2004. “Just because something doesn’t change dramatically, doesn’t mean it isn’t good. Like with cars, the ones that are highly respected — Volvo, Saab — very little change happens to their shape, but their performance gets better.”

To up performance over the decades, JWU tailored its business programs to maximize career opportunities. Finance morphed into the more in-demand financial services management. Accounting majors can now concentrate in such fast-growing disciplines as fraud examination, casino operations and information technology.

In Charlotte, accounting itself has evolved into management accounting. “Most college accounting programs are very similar, training students to become certified public accountants,” explains Roland Sparks, D.B.A., Charlotte’s business department chair. “But we found that only 20 percent of the accountants working need a C.P.A., while 80 percent actually work in the management accounting field ... money coming into a company, how it’s distributed, and how it manages to make the company more money.”

Through collaboration with the Institute of Management Accountants (IMA), the campus developed “one-stop shopping” in the field with an IMA Learning Center, where students prepare for and take the Certified Management Accountant (C.M.A.) exam, and may become internationally certified before graduation, an obvious edge in the job market. The center also serves the greater business community as a site for C.M.A. review classes, testing, chapter meetings and continuing education. Based on Charlotte’s success, the Denver Campus recently opened its own IMA Learning Center with an eye toward offering management accounting to its students, too.

Through the IMA affiliation, JWU Accounting Club members attend the national IMA conference. “It allows our students to get involved with a professional organization which they’ll be involved with for the rest of their accounting life,” adds

—DAVE MITCHELL, PH.D., DEAN OF THE COLLEGE OF BUSINESS, PROVIDENCE CAMPUS
Equine Rides Into Business in Providence

JWU's equine major began, naturally enough, with a love of horses. Chancellor and Chairman of the Board Emeritus Morris Gaebel's family had a thoroughbred breeding farm, and the children of Col. John McNulty '89 Hon., former athletic director and dean of students, were avid riders. But what clinched the deal was a student survey on sports placing equestrian at the top. So in 1980, at a leased facility, Johnson & Wales introduced a one-year certificate program which developed into a two-year associate degree. Beth Beukema joined JWU in 1983 and still directs the Center for Equine Studies. Today the university awards bachelor's degrees in equine business management and equine business management/riding with an optional instructor/trainer concentration for those who'd like to teach.

"Ours was probably the first equine program within a business school," says Beukema. "Traditionally they're in the agricultural part of a university, the animal science department." While JWU's classes involve sciences such as physiology, anatomy, nutrition and diseases, students also study accounting, marketing, management, and entrepreneurship. "We're also very strong in dressage, which is the classical basis for all riding," reports Beukema. "So we don't overlook the basics."

The biggest change to the program occurred 14 years ago when the university purchased a 31-acre farm in Rehoboth, Mass., housing more than 30 horses. "It allowed us more control and enabled us to do more hands-on," says Beukema. "Basically, our students are running the farm. They do the feeding, grooming, care and maintenance of the horses on a daily basis."

The program expanded from 50 students to 120. "We cap it at that and it's very competitive," says Beukema. By December every year, the following academic year's class is filled. "It's a small enough size that we get to know our students individually and can give one-on-one career counseling." Grads embark on careers as diverse as public relations for equestrian sports, barn ownership and management, and even equine insurance.

What's next for equine studies at JWU? "We'd like to grow the program to the North Miami Campus," says Beukema. "The horse industry is huge in Florida. All those folks from up north head there for the winter and it's a very well-developed industry there."

Sparks. It's just one of many career-related clubs at the campuses, including the Fashion Society, Minorities About Business, Society for Human Resource Management, American Marketing Association and Criminal Justice Society.

For potential business students, such curricular and extracurricular developments have elevated JWU's prestige from safety school to dream school. Greater selectivity used in admitting students to increasingly competitive slots means, "There's less of a knowledge gap that you have to close in the classroom, which means you can change your trajectory of success and take them further into the knowledge base," says Gamble, noting that JWU has kept pace with the concomitant need for enhanced instruction by recruiting faculty with "not only industry skills, but also with the appropriate teaching skills." His work experience at IBM, Oracle and high-tech start ups, coupled with his current pursuit of a Ph.D. in urban education, embodies this blending of industry and education.

Gamble's JWU degree in computer systems management moved to the School of Technology and became technology services management, but what hasn't changed is that business students still hear, "You're at JWU? I didn't know you wanted to be a chef."

"If I had a dime for every time I've been asked if I cook, I would have socked away my retirement fund by now," says the father of four. But Gamble saw the mistaken identity as a challenge. "It fed your fire to go and do things to separate yourself from the pack and give credence to the College of Business that it's doing what it needs to do."

"We want to set up our students for long-term career growth, and employers have made it clear that a bachelor's is required."
—DAVE MITCHELL, PH.D., DEAN OF THE COLLEGE OF BUSINESS, PROVIDENCE CAMPUS

And those who know JWU know that business permeates all of its majors. Review the classes for any student, regardless of college, and management is the word that appears most often in course titles. Yet even with the deepest roots at JWU, the most stunning change within the College of Business occurred just last year when, along with The Hospitality College, it eliminated associate degree programs. "It's not just about that first job after graduation," says Dave Mitchell, Ph.D., dean of the College of Business at the Providence Campus. "We want to set up our students for long-term career growth, and employers have made it clear that a bachelor's is required."
North Miami Hospitality Swings into Golf Management within Sports/Entertainment/Event Management

You could hear the pride in Dave Adamonis’ voice when he talked about his son. One followed in dad’s spiked footsteps and runs the publication Ocean State Golf and the U.S. Challenge Cup Junior Golf Foundation, both founded by Adamonis. Another plays on the PGA tour. “About every third hole, they flash Brad’s player summary on the Jumbotron,” he said. “And it always includes that his dad, Dave, is the Johnson & Wales golf coach.”

It’s a position held held since 2000, after pitching an in-depth proposal for a golf management concentration at JWU. “This was back when the Tiger Woods boom was beginning and we saw new clubs being introduced, and a growth in facilities and technology that we equated with jobs including the tourism aspect with hotels,” recalls Manuel Pimentel ’98 Hon., senior vice president emeritus of university relations. “It was a natural for Johnson & Wales with our hospitality background and our North Miami Campus.”

Students flocked to the concentration — separate from the team — as soon as it was introduced nine years ago. Thanks in large part to Adamonis, this year marks the first that Sports/Entertainment/Event Management (S/EM) majors can enroll in an expanded golf concentration program under the direction of Eric Johnson, through The Hospitality College on campus. Launched in September, the full-immersion golf concentration includes nine academic golf management courses — seven of nine instructed on the golf course in addition to an 11-week externship and access to 15 area golf courses for 12 months per year. The program also has a strategic alliance with the Jim McLean Golf School, a leader in world-class golf instruction. “This translates to them being at The Jim McLean Golf School at the Doral Resort and the Country Club of Miami more frequently, seeing what goes on every day at world class courses,” explained Adamonis.

To put the value of the newly implemented golf management program into perspective, the golf industry generates $76 billion annually, according to the Professional Golfers Association (PGA) of America, employing more than 500,000 people at more than 21,000 golf courses and clubs across the United States. Careers in golf include titles spanning from head golf professional, director of golf and director of instruction to college golf coach, golf association manager and more.

“Because we’re in the Sports/Entertainment/Event major, our students get a broader spectrum of opportunities careerwise,” said Adamonis. “They’re not just pigeonholed into golf.” Grad students become golf pros, coaches, general managers, golf course developers, sales representatives, meeting planners and writers to name just some occupations.

“[Golf] was a natural for Johnson & Wales with our hospitality background and our North Miami Campus.” — MANUEL PIMENTEL ’98 HON.

And that team Adamonis coached was another source of pride. They’d won seven out of the last eight regionals and the NAIA National Championship in 2005, been recognized for 17 academic All-Americans since 2001, 29 athletic All-Americans since 2001, 56 team championships, 25 all-national championship team selections and seven regional. Adamonis’ leadership of the golf team was the guiding force behind its success both on and off the greens. Seeing the program come to fruition required the hard work, dedication and commitment for which Adamonis was known.

This evolution brought with it new opportunities such as the accelerated management program. Starting in September 2010, associate degree graduates from other accredited institutions who meet eligibility requirements can seamlessly earn a bachelor’s degree in management.

Sparks muses that the reason he chose to join JWU is the reason students should pursue a degree in its College of Business, too. “JWU is not a typical academic school; it’s run like a business,” he says. “And that’s great because our students see firsthand how business actually works; how it’s efficient and successful. It’s a great environment for students in business.” Just as it’s always been.
The Hospitality College

Chairman of the Board John Yena '66 Hon. once remarked that hospitality at Johnson & Wales didn’t start with a bang, just a few courses added to business in 1972. It’s heard throughout the world now, the largest hospitality educator in the U.S. with more than 4,099 students preparing for the 1.6 million new jobs the industry anticipates by 2012.

Its first two degrees were associates in hotel and restaurant and travel-tourism management. Subjects included economics, statistics and accounting, and a food preparation course was taught out of a book, augmented by a tour of a local cafeteria.

When Peter Van Kleek, a teacher and administrator, arrived a few years later, “he made a name for the term hospitality,” says Caroline Cooper, Ph.D., former assistant dean of hospitality, now with the Alan Shawn Feinstein Graduate School. “At that time, everybody just called it hotel management or hotel-
restaurant management, but he said, ‘No, it’s this clustering of travel and tourism, hotel, recreation and leisure, and the management of food.’”

Van Kleek recognized that hospitality is a service industry, and revolutionized the concept of what the business of hotel, airlines and restaurants was all about. “In those days, nobody thought about customer service,” recalls Cooper. “Today, everyone, even people in operations and industrial management, think about customer service.”

This new definition fed directly into Johnson & Wales’ experiential education. With university-owned hotels, restaurants and a travel agency, students put the theory learned in classes right to work.

Van Kleek’s vision helped position Johnson & Wales as a leader in global education. He traveled to India in the early 1980s to establish a relationship with Taj Hotels. Partnerships in Switzerland were also formed which led to student exchanges. “Back then, Swiss hotel schools were thought of as the best,” reminisces Cooper. “Historically, if you had a Swiss general manager in your hotel then you had the epitome of protocol.”

After establishing The Hospitality College in 1992, Johnson & Wales further solidified its reputation by hosting a meeting of hotel school directors from 30 countries. A New York Times article reported that, “...the coffee served on the first day tasted weak to most foreign delegates, used to more potent concoctions back home. The next day, after Johnson & Wales doubled the amount of coffee used in brewing, conference participants were astonished ... remarking that if that had happened in their countries, it would have taken a week to change things.”

Curriculum around the mid-90s continued responding to its active industry advisory council — including experts from leading corporations such as Marriott, Interstate Hotels and Prudential — by covering subjects like managing quality services, hospitality human resources and diversity leadership. A course in media relations was the first of its kind and still offered. Documentary filmmaker, Michael Moore, recently spoke to a class in North Miami.

In 1999, The Hospitality College introduced a degree in sports/entertainment/event management (SEE). “This was...
a direct response to industry telling us that nobody is really educating young people who want to go into these areas," says Dick Brush, now dean of The Hospitality College at the Providence Campus. His responsibilities when he joined JWU in 1986 included upgrading college-owned training facilities: The Rhode Island Inn (now the Radisson) and adjacent restaurants J. Wales (now Legal Sea Foods), both in Warwick, R.I. Cooper remembers a meeting in then University Arts Hall with the head of the Providence Performing Arts Center, the head of the R.I. Convention Center, a New England Patriots representative and others. "And so we had them all in one room and told them we were trying to figure out if it should be one degree or multiples, and we talked about skills required, and they told us it's all one degree." The experts also said it needed to be a bachelor's; hence the first hospitality major that students entered into for four years from the start.

Last year, hospitality, like business, eliminated associate degrees. In addition to SEE, current bachelor's degrees include Hotel & Lodging Management; Restaurant, Food & Beverage Management and Travel-Tourism & Hospitality Management. After completing one year in any hospitality major, students may apply to enter International Hotel & Tourism Management.

Brush notes that JWU reflects the dynamism of the industry and the world. As the Internet makes extinct the traditional role of travel agents, for example, travel-tourism majors prepare to become directors of tourism, destination managers and convention and visitor bureau marketing directors. Technology applications continue to grow across the curriculum, as when hotel students explore revenue management, the technique used by hotels and airlines to adjust pricing based on demand.

A major curriculum change early in this decade led to greater electives. These options allow students to choose from more than a dozen concentrations such as Adventure, Sport and Nature-Based Tourism, Casino & Gaming Operations and Sales & Meetings Management and almost any concentration meshes with almost any major.

John A. Kelley III '10, of Laurel, Md., concentrates in entrepreneurship. "It helps broaden my background to better understand the language of investment and business proposals," he allows. He credits courses in real estate, business planning and diversified management for his recent promotion to front desk manager at The Westin Providence. "I'm going into my senior year at JWU and have already achieved a management-level position with a full-service hotel."

Conversational Spanish became a requirement for most hospitality students two years ago. "It was long overdue," Brush admits. "We realized that we were doing a disservice by not giving them foreign language skills."

But the change that excites Brush most is the introduction of the bachelor's programs in Culinary Arts and Food Service Management (CA-FSM) and Baking & Pastry Arts and Food Service Management (BPA-FSM). "We have a world-class hospitality college and a world-class college of culinary arts, but until now we did very little to combine the strengths of each," he says. Traditionally, students who earned an associate degree from the College of Culinary Arts could opt to earn a bachelor's in food service management. The two, however, were seen as separate entities. Now they're operated jointly, and the four-year program allows students more advanced cooking along with the management, accounting, finance and marketing to be successful business people.

"I'm going into my senior year at JWU and have already achieved a management-level position with a full-service hotel."

— JOHN A. KELLEY III '10
College of Culinary Arts

Imagine, Johnson & Wales' culinary arts program — the one most synonymous with its name today — almost didn't happen. When Morris Gabe '98 Hon., now chancellor and chairman of the board emeritus, brought his burning belief in the program to the board of directors, they doused it, asking why he'd want to teach cooks, when they had such a nice little business school. But the next year, armed with help from David Friedman '75 Hon., who owned a restaurant supply company and just happened to have a warehouse full of kitchen equipment left over from the 1964 World's Fair, Gabe's dream was realized.

On Oct. 15, 1973, 141 students reported for orientation at what was called the School of Culinary Arts at Johnson & Wales College, the first such school in the nation affiliated with a private, four-year institution. Led by Belgium native Franz K. Lemoine, it offered a two-year associate in science degree focused on food preparation and service, with the objective of training students to become professional chefs. Two decades later, it would become the first in the country to award bachelor of science degrees in culinary arts and baking and pastry.

One of its earliest enrollees was Peter Cooper '77, who today is JWU's executive director for culinary procurement. He first came to Johnson & Wales to apply for a teaching position, having already completed an apprenticeship. "Socrates Inmon, the assistant dean, started shooting our terms," he remembers. "And although I had the skills to do what needed to be done, I didn't really have the formal terminology it would take to teach."

So they struck a gentlemen's agreement, and Cooper became the first Advanced Standing student (an accelerated program still offered for those with proven experience). The curriculum had similarities to today's. "There was always a storeroom class," he recalls. "But storeroom now is much more intensive, there's much more information given." He also remembers sauce kitchen, garde manger and oriental kitchen. "They were a lot more focused on recipes."

Karl Guggemos '93, '02 M.B.A., university dean of culinary education, concurs. "We've changed from a menu-driven to an outcome-driven curriculum, focusing on specific identifiable, measurable and transferable skills," he says. Through the years, in response to industry feedback, for example, Quantity Foods morphed into Fundamentals of Food Service Production, teaching the techniques of baking, sautéing and shallow frying.

Culinary students can also concentrate in specific areas — sommelier, baking and pastry, wellness and sustainability, to name a few. "Students seem to be more in control of their destiny with all these choices," says Tammy Jaxheimer, former Norfolk director of admissions.

Experiential learning and study abroad have mushroomed with options in Thailand, Germany, Italy, Switzerland and possibly Peru. In addition, an advanced culinary program in Singapore has allowed 80 JWU instructors to teach there for four weeks while immersing themselves in Asian cooking. "Over the years, our faculty evolved from chefs to educators," says Guggemos. Various programs continue providing specific pedagogical training for culinary instructors, who today include everything from artists to scientists. Guggemos, himself, exemplifies the standard of advanced academic degrees earned by faculty. A master chef from Germany, he also possesses an M.B.A. from JWU.

Cooper believes that, in step with a changing world, JWU has become a kinder, gentler place. "The faculty has always been fantastic, but I don't think the rein on them was as tight.

"Facilities have gone from adequate to state-of-the-art,"

— KARL GUGGENMOS '93, '02 M.B.A., UNIVERSITY DEAN OF CULINARY EDUCATION

It was a different era 30-plus years ago and what was appropriate to say back then, you'd probably get fired for now," he recalls. A phenomenal pastry instructor who chomped on a cigar once students left. "I don't think that would go over well in this day and age," he chuckles. "Their personalities left an impression on us, but they really passed on an incredible, indelible skill level."

As industry's bar has risen, the university's student selectivity has increased along with academic rigor in all classes. In the associate program, one-third of the classes are academic. "This combination is one of our biggest differentiators," says Peter
Lehmuller, associate dean of academic affairs at the Charlotte Campus. "By synthesizing culinary skills with a strong foundation in liberal arts and business, we better prepare students for long-term success and satisfaction. It opens up career opportunities that might otherwise not be available to someone from a strictly technical training program." And Guggenmos notes that between 60 and 70 percent of associate degree holders now continue toward their bachelor's.

Lehmuller cites exciting cross-disciplinary conversations among science, sanitation and nutrition instructors about courses and classroom issues, and lab instructors bouncing ideas for written assignments off of English faculty. "This leads to a greater appreciation and understanding of what each does and how to assist students to see the program as a unified whole." Seamless communication among all campuses has increased dramatically.

The multicampus system exists because of the culinary arts. Military chef training begun in the 1980s in Charleston and Norfolk grew into campuses which consolidated into the Charlotte Campus in 2004. And a program in Vail, Colo. vividly remembered for students in chef's whites riding chair lifts to class, predated the Denver Campus.

"Facilities have gone from adequate to state-of-the-art," adds Guggenmos. Indeed, systemwide, there are more than 100 labs, including technologically advanced wine and beverage, chocolate, meat cutting labs and more. The $38 million, 82,000-square-foot Center for Culinary Excellence will open in Providence soon, setting universal standards for food storage, preparation and handling. Designed with faculty input to meet rapid-fire industry changes, it marks yet another first for Johnson & Wales University: the first culinary lab facility in the U.S. built to Leadership in Energy and Environmental Design (LEED) certification standards — as green as you can get.

No longer simply responding to industry, but forging alliances with it, JWU is still transforming the culinary world.

Providence and Denver Bring Nutrition to Culinary

Given the driven nature of Johnson & Wales University, it's fitting that one of its signature programs started in a car. Suzanne Vieira, R.D., L.D.N., was driving to the U.S. Army Research Lab with colleagues when she floated the idea. "I had noticed that several culinary grads were transferring to study nutrition at other universities," she recalls. "It made sense to offer it here." So an advisory board of industry experts was assembled, and their greatest demand was for grads who could take theory and put it into practice.

Started in 1999, JWU is the only bachelor's degree program in nutrition in the U.S. offered by a culinary school. "There are several culinology programs across the country. Ours is very unique in that we're accredited by the American Dietetics Association," notes Marleen Swanson, R.D., Denver department chair for culinary nutrition. "We and our sister campus in Providence are the only two schools in the country that have that accreditation."

Today there are 225 students — juniors and seniors — enrolled in Providence. In 2005, the Denver Campus began offering culinary nutrition and now has 76 students. "It's not for the meek of heart," cautions Vieira. Many of the classes are highly scientific, including organic chemistry, food microbiology and anatomy and physiology, and require specialized facilities.

And the novelty of having graduates with expertise in both culinary and nutrition is very sought after. Students go into research and development roles at food companies, says Swanson. "Graduates have gone into sports nutrition, spa nutrition, vegetarian only. They're personal chefs to celebrities and athletes, the microbiology field. One is even the diettian in charge of food service for the U.S. Olympic Committee."
Evolving with the Times

1970s

**BUSINESS**

Founded in 1914 as a business school, Johnson & Wales grows officially from a junior college to a four-year senior college in 1970. Accounting and business administration are the first bachelor's degree programs offered.

The Double Dresser opens for retailing students in 1971 as J&W's first practicum property.

**HOSPITALITY**

Hospitality programs are added to Johnson & Wales in 1972 as associate degrees in hotel and restaurant management and travel and tourism management along with a travel tourism diploma.

The first bachelor's degrees in hotel restaurant management are awarded in 1975 and in food service management in 1976. An associate of science for dietetic technician becomes part of the menu.

**CULINARY ARTS**

Johnson & Wales breaks new ground in education with the birth of the first full collegiate degree program in the nation in culinary arts. The direction has a major impact on the scope and success of the institution.

There are 141 students in the first culinary class and enrollment numbers nearly double in each successive year in the decade.

1980s

**BUSINESS**

Before the end of the decade, eight bachelor's degree programs join the roster in addition to 27 associate degree programs.

Bachelor's programs in data management and word processing make way for computer technology and software programs.

Entrepreneurship, criminal justice, court reporting, business education and equine studies are added to the mix.

**HOSPITALITY**

Johnson & Wales purchases the Cranston Hilton to use as a residence hall (nicknamed "Paradise") for hospitality students.


Hospitality is divided into departments in Food, Lodging, Recreation & Leisure and Hospitality Tourism in 1986.

**CULINARY ARTS**

Baking and pastry arts is added as a culinary associate degree major in 1982, the first degree program of its kind in the country.

Continuing education courses are offered for food service professionals.


The Student Culinary takes part in the Salon Culinaire de Londres in London in 1988.
1990s

In 1991, an equine business management degree is joined by an equine business management/riding degree option.

JWU goes global with the addition of an international business degree in 1992.

The North Miami Campus opens in 1993 bringing JWU programs to Florida.

Culinary arts cross over into business with bachelor's programs in food marketing, in 1991, and food service entrepreneurship in 1994.

Entrepreneurship, criminal justice, and paralegal studies take center stage with B.S. programs launched in 1994.

2000s

The college's 14 degree programs are tailored to a wide range of concentrations and include all courses at the 21st century approach.

Campus expansion takes business programs to Denver, Colo. and Charlotte, N.C.

Existing programs are strengthened for academic rigor, career progression and 21st century approach.

1990s


Hospitality and tourism departments merge to become The Hospitality College in 1992.


2000s

The Charleston and Norfolk campuses are consolidated in the Charleston Campus in 2004 along with the hospitality and culinary programs.

Culinary weighs hospitality through new Culinary Arts and Food Service Management and Baking & Pastry Arts and Food Service Management degree offerings.

Hospitality programs include concentrations as diverse as adventure, sport and nature-based tourism, cruise line management, casino and gaming operations, sports management and 14 other career specialties.

1990s

Culinary Arts becomes a bachelor's degree program in 1993, leading the way in education.

Julia Child visits the Providence Campus.

A Garnish Your Degree culinary program is launched in Val, Colo.

Baking and pastry arts becomes a bachelor's degree program in 1997, another first for JWU's College of Culinary Arts.

2000s

Culinary nutrition is the newest breakthrough program in 1999 and is the first of its kind accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association.

Denver becomes the second campus to offer a degree in culinary nutrition.

The university's first online courses are set to launch in Culinary Arts and Food Service Management in 2010.

The Center for Culinary Excellence in Providence will open in 2010 as the first LEED certified culinary school in the U.S.
Dear Friends:

We all plan in our personal and professional lives. Plans are thoughtful estimations or calculated understandings. It is necessary we remain flexible. A hallmark of Johnson & Wales University is our history of planning. But it’s our ability to adapt and rise to challenges beyond the plan and embrace them as opportunities that has allowed us to flourish as a leader in career-focused education.

Adding degree programs in hospitality in 1972 (pg. 34) and in culinary arts in 1973 (pg. 36), establishing the Charlotte Campus in 2004, increasing institutional aid in 2009 to $112 million to make education affordable — these are examples of JWU’s ability to adjust and capitalize, yet stay focused on our students’ needs.

Even as issues are addressed, we’re staying true to the strategic goals of FOCUS 2011. Academic reviews are increasing rigor and relevance. Online learning is enhancing student experience and faculty development while expanding our reach (pg 17). JWU is focused on reducing attrition. We’re adopting strategies to improve retention and we’ve exceeded our own goals, but we cannot become complacent.

We have reconfigured our career services to continue to provide students with quality experiences while enhancing employer relations. We’re connecting hands-on learning and career progression and increasing prospects for employment that meet student and employer needs.

JWU has been affected by the economic decline, but we remain strong. We’re developing our employees (pg. 45) and acting prudently in our financial affairs. Our 2009 fall enrollment stands at 16,634 — testament to strong admissions efforts. The academic profiles of new students continue to rise, as does our commitment to affordability (pg. 43).

Based on its 2008 evaluation, the university continues to be accredited by the nation’s oldest regional accrediting association, the New England Association of Schools & Colleges (NEASC). The commission strongly affirmed our strategic direction and goals. The next comprehensive evaluation will be in 2018.

We’ve achieved much and look to the rest of the academic year with optimism. This has been a demanding year. As we approach the holidays and reflect on what we’re thankful for, I hope you’re thankful for being part of our vibrant JWU community, as I am. I wish you a healthy and peaceful holiday season.

University President John J. Bowen ’77

www.jwu.edu
Strengthening

> The Experience
> Student Potential
> Career Opportunities
> The Foundation

Through our strategic plan, FOCUS 2011, we will strengthen Johnson & Wales University to ensure that we attract and retain highly motivated and demonstrably capable students. We will prepare them for professional success through academically rigorous, industry relevant and experientially based programs.

This equilateral triangle depicts the complex goals of FOCUS 2011. JWU students remain at the center of everything we do. We began by being more selective and making education affordable and accessible. More recently, our energies have shifted to our students’ academic, work and life experience. In the 2009-2010 academic year, ongoing work, in each area and in concert, is positively affecting retention and graduation rates, and our graduates’ career progression.

FOCUS 2011 and You

BY PIYA SARAWGI-FENN ’94, ’92 M.B.A.

Why be interested in Johnson & Wales University’s current strategic plan, FOCUS 2011? Because you are a part of the JWU community. Because even as this plan advances JWU as a global leader in career education — proactive, competitive and relevant — it is deliberately preserving JWU’s mission, core values and academic purposes.

JWU began as a small business school in 1914. Today, it is a nonprofit, private institution of higher learning with multiple campuses, more than 16,000 students enrolled in programs through the doctoral level, nearly 2,000 employees, an endowment exceeding $200 million and more than 80,000 alumni worldwide. Such growth does not come without careful planning and an engaged university community.

FOCUS 2011 is a student-centric plan, demanding excellence in the classroom, enhanced student experiences, strong employer relations and hands-on education. It is built on strategies targeting recruitment, affordability and accessibility supported by multifaceted investments in structural, fiscal and human assets.

Spread the word about the value of a JWU education. You are a vital connection to the larger community and in our shared and ongoing success. These pages demonstrate “FOCUS in action” — stories and images that bring our strategic plan to life — as we strengthen our university.

Online > www.jwu.edu/ focus2011  Send feedback to focus2011@jwu.edu

FALL 2009 41
Academic and Student Life

Initiatives Focus on Building Character and Leadership

Classroom encounters are critical to a student's experience — but student life plays an equally important role. "Growing synergies between academics and student affairs reinforce our goal of providing students with the educational, experiential and student life opportunities that will allow them to flourish as strong citizens with productive careers," says University Provost Veera S. Gaul, Ph.D., '91 M.S. All four Johnson & Wales University campuses are engaged in programs that stress personal development, character building and leadership. Highlights span campuses.

Providence

In conjunction with the Office of Student Affairs, the John Hazen White School of Arts & Sciences is promoting campuswide awareness of the relationship between civility, active learning and academic rigor. The Office of Student Conduct also developed a video for New Student Orientation covering civility on campus and provided training on the student conduct process to residential life and campus safety and security personnel, as well as more general training on the process for a range of campus personnel.

The Gender Equity Center assessed student-learning outcomes through surveys for two residence hall-based programs: Mentor in Violence Prevention (MVP) and What I Am is Not Who I Am. The MVP program hosted its first train-the-trainer session, certifying a mixed-gender, multicultural group of 18 student-peer trainers who will facilitate the program, a primary preventative approach to reducing violence both on and off campus.

North Miami

Student Affairs and Academic Affairs have developed the second year of the Student Leadership Academy. Students who successfully complete the first year are invited to participate as assistant facilitators in the First Year Experience (FYE) alongside faculty. Student volunteers will be trained by FYE faculty to help guide discussions, programs and projects for first-year students.

Student Affairs, in partnership with Academic Affairs, expanded student-learning communities, with an advisor from each area. The living-learning communities now include Leadership, Cultural Living, Culinary, Hospitality, Golf and International Learning.

Denver

Thanks to an anonymous donor, the Wildcat Cultural Connection Series was created for the 2008–2009 academic year. Nine events drew 220 students, along with faculty and staff. They attended plays, the opera, even a rodeo, and then discussed what they'd learned after each. This will expand in 2009–2010 with arts and sciences faculty connecting specific programs and classes.

A new program called Cats in the Community helps students-athletes realize the four Cs that guide Denver athletics: character, competition, community and career. Varsity teams collaborate in community service projects and learn the value of volunteerism while reinforcing JWU's commitment to the community.

Charlotte

The Division of Student Affairs expanded the First-Year Experience programming to include workshops for all new business and hospitality students on life skills such as financial management, gender communication, politics and health and wellness.

Four athletic teams have been established as the campus moves toward intercollegiate varsity status. Already poised to cheer their teams on, the Cheerleading Club competed in its first Cheer LTD National Championship.
Drive + Dollars = Opportunity

To keep education accessible and affordable, JWU is budgeting $112 million in institutional aid in 2009–2010, leveraging federal programs and seeking donor and alumni support for scholarship funds so driven students have greater opportunities.

Morisha Gaul ’10 and her family left Georgetown, Guyana, their hopes and dreams in tow, for the possibility of a better life in America. "I chose Johnson & Wales because of its dedication to the success of students... JWU has introduced me to industry professionals who can help me achieve my ambitions," says Gaul. Her goal is to be an entertainment lawyer, and the Di Leonardo Scholarship the hospitality major received, "encouraged me to pursue greatness in the classroom, and it gave me the opportunity to actually do so."

Gaul is fully immersed in the JWU experience at the North Miami Campus. She's active with the Honors Scholastic Society, the campus' literary magazine and student newspaper, and is a member of the Dean's Student Advisory Committee. "The scholarship took a lot of pressure off my family and me. JWU has helped me become, not only a better scholar and professional, but better person."

"Johnson & Wales works very hard to get their students the most amount of scholarships possible," blogs Kelyn Nabozny ’11, on the popular portal www.chef2chef.net. JWU’s institutional aid helped her stay in school. Nabozny blogs independently and frequently on her experiences, faculty, even her Student Financial Services advisor who helped come up with the right funding and loan combinations. "You're not a number here; you're a person."

Moving from Michigan to a new life in Denver was difficult, but she is grateful. "I've learned so much at JWU," Nabozny says. "Not only the technical aspects of making everything... Lessons on working with others, how to be a manager and run a kitchen are more valuable than any recipe."

What brought Nabozny to JWU? The opportunity to flex her creative muscles in baking and pastry labs, take a food writing class and take part in student activities. What keeps her here? All that, and the ability to complete her bachelor's in food service management on JWU's online learning platform, her goal of opening her own bakery and the comfort of graduating without overwhelming student loans.

U.S. Marine Jason McCoy ’13 graduated high school in 2004 and returned home to Concord, N.C. in 2009, after active duty in Iraq and Afghanistan. Inspired by a food and nutrition teacher, McCoy considered joining JWU's inaugural Charlotte Campus class, but upon graduation answered the call to serve his country instead.

Upon returning home, he pondered a career in law enforcement, until his wife, Samantha asked, "What happened to becoming a chef?" A campus tour reignited McCoy's excitement. "JWU's high standards in culinary attracted me," but the cost of a private institution raised concerns.

"Then I connected with Ms. Seamon and that was huge." JWU's curriculum associate, Susan Seamon, works in Student Academic and Financial Services and informs veterans like McCoy of JWU's participation in the Yellow Ribbon Program — a dollar-for-dollar federal match within the latest GI Bill. Seamon and McCoy studied the intricacies of the bill. Provisions include payments for tuition, fees, housing, books and supplies stipend. McCoy contacted the Veterans Administration and in September 2009 embarked on his culinary arts degree.

"I've always wanted to do this... I can't wait to see where it leads," McCoy says excitedly. "I'm blessed, JWU is proud of veterans and I couldn't have come here without the matching funds."
New Approach Harnesses Integration, Coordination and Reflection

"Johnson & Wales is breaking new ground with InCoRe," says Rick Porter, Ph.D., program director of the Institute on Global and Experiential Education, part of the World Association for Cooperative Education (WACE). InCoRe, an acronym for Integration, Coordination and Reflection is JWU's pioneering approach to undergraduate student learning. The program strategically integrates experiential education (ex ed); coordinates student advisers from among faculty, administrators and staff managing and supporting ex ed; and guides students to reflect on fulfilling learning goals.

In June 2008, JWU administrators including dean of experiential education, Gregory Lorenz, Associate Provost James Griffin, Ed.D., '88, '92 M.S. and David Mitchell, Ph.D., dean of the College of Business (CoB) at the Providence Campus, participated in the Northeastern University/WACE Summer Institute on Experiential Education. Their goal was to devise an operational plan to integrate ex ed into each JWU undergraduate program. InCoRe, an evolutionary model built on the work of academic theorists, was the result. JWU's commitment to employing the model to guide interdisciplinary work as a means for student transformation, is distinctive. Their work received favorable feedback.

In June 2009, they presented the model at the WACE world conference in Vancouver, British Columbia, to enthusiastic response. The paper has been submitted to the International Journal of Cooperative Education. The outcome was the culmination of 18 months of exhaustive work by presenters, JWU's Experiential Education Committee, Tom Monahan, creative advertising director, who steered the multi-media presentation, and student focus groups whose involvement kept the InCoRe concept in-synch with what works.

Porter, former vice president of the Division of Cooperative Education at Northeastern University, and a known authority in the ex ed world, says every school offering co-ops or internships hopes students will leverage and connect their in-and-out-of-class learning. "Where JWU is breaking new ground is in taking it seriously." Others aren't mapping curriculum, overlaying optimal points for work experience and relating it to students' future goals. There may be "fuzzy versions of the reflection component" but nowhere is it being incorporated with such seriousness. "There are no successful models at the level JWU is trying to achieve," Porter says.

The affirmation is significant, admits Lorenz. "It's strategically cementing JWU as a leader in experiential education within a peer group of content experts. We're focusing on quality. Work experiences have great academic, financial and professional significance, and must be meaningful, valuable and relevant to what students learn in class, prior to going out and after they return," says Lorenz. "It involves Academics, Experiential Education & Career Services and students, working together purposefully, coordinating efforts and keeping the students' goals at the center of everything."

Victoria Deetz, a marketing communications senior in Providence, was involved in the development of a new Spectrum Portfolio Education Center (SPEC) in the CoB and tested the InCoRe model. "Before this project I had a certain level of confidence, skills and knowledge. SPEC has put me at a different level. Next time, I'll start at that heightened level," Deetz says.

"The support from my team, Professor Monahan and Dean Mitchell was amazing," she adds. "It all contributed to my success on the project, with the Ad Team, on my internship ... I know it'll impact my future. It's more than traditional learning and courses or even experiential learning, it's exponential learning."

Deetz's reflection shows InCoRe at work, Porter notes. "It's about better experiences for students, better academic outcomes, better learning overall."
STRENGTHENING THE FOUNDATION:

Resource Development

Employee Development: Investing for Today and the Future

Stormy economic times have many organizations cutting back or eliminating employee development. "Not at JWU," says university president John Bowen '77. "Our Employee Development Institute is inherent to FOCUS 2011." Bowen and architects of JWU's strategic plan know there are "few things more powerful than maximizing employee capabilities, aligning their development with strategic goals and investing in employees so they can better serve our students and position JWU for greater success while reaching their own potential."

The programming and JWU Competency Model have been developed to give employees a "shared history, shared expectations and a shared sense of what's important," says Kris McNamara '94 M.S., director of the Employee Development Institute. "JWU is a nurturing learning environment for its students. We asked ourselves, 'Shouldn't we do the same for our faculty and staff?'

Reaction from around the university has been encouraging:

Jeanne Spinoso, manager of telecommunications, Providence Campus

"An organization is only as good as its employees. This programming tells me that JWU cares to invest in its faculty, staff and administrators. The better professionals we are, the better prepared we are to serve our students."

"Personally, the training sessions have meant a lot. It's given me a safe and structured environment within which to reflect on my behaviors and actions, step back, be more self-aware and learn from my colleagues. You connect with people from across the university."

"We have different perspectives, but share challenges and goals. Even though I'm not in the classroom, I affect the student experience through my interactions with my student employees, and through the service my department provides our students, faculty and staff."

Jordan Fickess, executive administrator, North Miami Campus

"Our primary goal is to help students achieve their dream of graduating with a college degree. One way we accomplish that is by developing employees. The knowledge, faculty and staff gain is passed on. We tell our students that learning never stops."

"The institute and workshops have established an environment of continuous growth and improvement. It has challenged staff and faculty to raise the bar in their daily interactions with students and others; helped engage employees; given us a renewed energy; inspired us to think differently and employ new methods to tackle goals."

"The competencies are a great barometer and reflect our campus culture. The Manager Series has changed the way we hire and mentor. JWU101 helps reinforce our university history. We're all asked to think carefully about resources, and work toward a common goal."

Kim Ostrowski, director of admissions, Denver Campus

"I've worked in higher education for 17 years and attended trainings, but these are customized for JWU, so they don't end up as a binder on the shelf. We're incorporating it into our daily routine."

"There is a secondary team-building benefit. Training with employees outside your area fosters an even more collaborative campus environment. I'm just so grateful for this type of professional development. Short-sighted organizations are paring down employee benefits. JWU will reap the rewards of honoring its commitment and allocating time and money to develop its employees."

Mark Norman, executive director of operations, Charlotte Campus

"With increased demand for productivity, organizations must empower employees to make instant decisions to support customers, yet remain consistent with policies. JWU's Employee Development Institute offers developmental workshops to prepare leaders and frontline employees to meet rising expectations. JWU's growth over the past decade no longer allows us to look at a few to make decisions. It has to be a team effort, and through these workshops our employees gain the tools to make decisions with confidence."

"Through surveying our students we have evidence that our employees are the greatest factor in how a student perceives the experience. Therefore, they are the key to our efforts to attain our graduation goals by retaining our students. The institute guides us in selection, training and coaching. It's important we have our 'aces in their places.'"
Chapter Leaders Hold
Second Annual Leadership Conference

SAA and alumni chapter leaders gathered in Charleston, S.C. in October.

given scholarships and are now attending JWU. Victor Donnelly ’06, a graduate of the Charleston Campus and president of the Low Country Chapter, accepted the award on its behalf.

“We were very excited to bring our annual meeting to the city of Charleston, where the Alumni Council was able to present the Low Country Chapter with the annual chapter of the year award and give back to a city that has been so instrumental in the growth of the university,” said Clay Snyder ’93, Alumni Council president.

Eighteen chapter leaders from 21 chapters across North America, plus the SAA leaders, convened for the two-day work session focused on extending the power of the JWU student experience, graduate involvement and future initiatives to extend the reach of the Johnson & Wales experience. The conference also marked a significant transition for the university’s Alumni Council. The council recently voted to change its structure so that chapter presidents and SAA presidents will now make up the council. This shift was in recognition of the daily hands-on work of each of the chapter leadership teams in areas around the country with the highest concentrations of JWU alumni. Three at-large positions will also be part of the council leadership to ensure diverse alumni representation from areas that may not have an alumni chapter.

Were it not for the work of both current and former council members, we would not have been in the position to make these important changes and move our growing alumni network forward.

For more information on how you can become involved in a chapter in your area, please visit alumni.jwu.edu or contact the chapter leader listed on the next page.

> Online > alumni.jwu.edu

alumni quick facts

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Student Association Recognized for Service

The many good deeds of the Charlotte Campus Student Alumni Association have garnered the Outstanding Student Philanthropy Award from the Association of Fundraising Professionals Charlotte Chapter.

In the two years since the Student Alumni Association (SAA) was founded on the campus, the organization has proved to be much more than a group that works to strengthen the relationship between current students and alumni. From delivering chocolates to neighbors in Charlotte’s Third Ward to inspiring their peers to “make a difference” by giving to the JWU Fund, the association isn’t simply supporting the campus, it is contributing to the entire Charlotte community.

The Association of Fundraising Professionals Charlotte Chapter took note and will recognize members with an award presentation and luncheon on Nov. 18, held in conjunction with National Philanthropy Day.

Audrey Quettel ’10, SAA president, a senior marketing major, said students were honored to receive the award. “It is important for us to show the community that we’re here and that we want to help make it better.”

Charlotte’s Student Alumni Association membership is comprised of 20 students who represent all majors and all class years. Nominated by staff or faculty, members must be active on the JWU campus and demonstrate leadership capabilities.

“The Student Alumni Association has taught me a number of practical lessons about the business world, such as punctuality and professionalism and how to communicate with business leaders,” says Allen Brewington, a sophomore culinary arts major. “More importantly, it’s given me the opportunity to connect with our neighbors.”

LEFT: L-R: Jenna Thompson ’06; Third Ward resident; Michelle Lee and Christopher Soto

RIGHT: L-R: William Williams, Keri Rhodes ’09, Vanessa Garcia, Jenna Thompson ’09, Reba Prevost, Amorette Hinley, Audrey Quettel, Megan McVey and Christopher Soto

Chapter Contacts — Northeast Region
Bryant McCombs ’87
Bmccombs@alumni.jwu.edu
Chicago, Ill.
Mark Brickham, Ed.D., ’88
dmarc@gmail.com
Boston, Mass.
Suzanne Markham ’96, M.B.A.
suzq30@comcast.net
New York, N.Y.
Drew Madden ’98
dmadden@gmail.com
Providence, R.I.
Jennifer Witt Oelbaum ’96
jwitt@gmail.com
Hartford/Springfield
Marion Spaulding ’78
marionspaulding@jwu.com

Chapter Contacts — Western Region
Las Vegas, Nev.
Jennifer Luthe ’99
jenniferluthe99@gmail.com
Dallas, Texas
Tom Neal ’91
thymse_savor_chef@yahoo.com
Denver, Colo.
Chelsey Whitefield-Cottendon ’04
chesleyw@jwu.alumni@yahoo.com
Los Angeles, Calif.
Anita Holcape ’96
aholcape@hotmail.com
Phoenix
Paul Johnson ’95
pjjohnson@yahoo.com

Chapter Contacts — Southern Region
Miami, Fla.
Sandy Finklin ’01
msmcn112000@yahoo.com
Orlando, Fla.
Tobias Cox ’94
tobias.cox@umi.com
Tampa Bay/Orlando, Fla.
Staceyann Sinclair ’01
Staceyann.sinclair@rasmussen.edu
Bahamas
Jamilah Thompson ’02
jamy2101@yahoo.com

Chapter Contacts — Southeastern Region
Atlanta, Ga.
Lori Goldblatt ’85
longoldblat@comcast.net
Charleston, S.C.
Victor Donnelly ’06
Donnelly-Victor@aramark.com
Charlotte, N.C.
Manuel Rodrigues ’02
mrodrigues27@yahoo.com
Hilton Head, S.C.
Lynn Hicks ’88
lkicks@chickscoudo.com
Norfolk, Va.
Walter Eierle ’04
chef141@gmail.com
Washington, D.C.
Shenise Foster ’05
shenisefh@hotmail.com

Online > alumni.jwu.edu
2009: events

**November**
- 3 Charlotte Alumni Chapter Meeting, Executive Conference Room, Charlotte Campus
- 4 Wildcat Wednesday, Metro Providence Chapter, India restaurant
- 4 Wildcat Wednesday, Philadelphia Alumni Chapter, Killearn Pub
- 5 Fall Career Expo, North Miami Campus, University Center
- 5 Social Hour, Gastro Pub, Denver, Colo.
- 10 Hartford/Springfield Alumni Reception, Basketball Hall of Fame, Springfield, Mass.
- 10 Los Angeles Alumni Reception, Standard Hotel, Los Angeles, Calif.
- 11 Wildcat Wednesday, Chicago Alumni Chapter
- 12 College of Business Internship Fair, Charlotte Campus
- 19 Atlanta Alumni Reception, Botanical Garden, Atlanta, Ga.
- 19 D.C. Alumni Chapter Networking Event, Washington, D.C.
- 6 Wildcat Wednesday, Metro Providence Chapter
- 6 Wildcat Wednesday, Philadelphia Alumni Chapter, Killearn Pub
- 23 D.C. Alumni Chapter Family Day Event, Ice Skating, Washington, D.C.
- 25-27 **Alumni Leaders Week**, Denver Campus
- 27 Success Board Series Presentation, Denver Campus
- 1-5 **Alumni Leaders Week**, Providence Campus
- 3 Wildcat Wednesday, Metro Providence Chapter
- 3 Wildcat Wednesday, Philadelphia Alumni Chapter, Killearn Pub
- 8-10 **Alumni Leaders Week**, Denver Campus
- 9 Charlotte Alumni Chapter Meeting, Executive Conference Room, Charlotte Campus
- 11 College of Business Career Fair, Charlotte Campus
- 17 Mile High Networking Event, Denver, Colo.
- 18 D.C. Alumni Chapter Networking Event, Washington, D.C.

**December**
- Winter Term Begins, All Campuses
- 2 Wildcat Wednesday, Metro Providence Chapter
- 2 Wildcat Wednesday, Philadelphia Alumni Chapter, Killearn Pub
- 2 4th Annual Tree Lighting & Wreath Hanging, Charlotte Campus
- 2 Rocky Mountain Holiday Alumni Reception, Denver Convention Center, Denver, Colo.
- 9 Wildcat Wednesday, Chicago Alumni Chapter, McCormick & Schmick
- 9 SAA Festival of Lights, Providence Campus
- 12 Hanging of the Greens, Denver Campus
- 15 Annual Holiday Gathering & Wine Tasting, Tampa Bay Chapter
- 16 Hollywood Nights Networking Event, TART Restaurant, Los Angeles, Calif.
- 19 Holiday Social, Las Vegas, Nev.
- 22-24 **Alumni Leaders Week**, Charlotte Campus
- 24 Success Board Series Presentation, Charlotte Campus
- 25 Hospitality & Food Service Expo, Charlotte Campus
- 7 Wildcat Wednesday, Metro Providence Chapter
- 13 Charlotte Alumni Chapter Meeting, Executive Conference Room, Charlotte Campus
- 13 Dallas Alumni Reception, Dallas/Fort Worth, Texas
- 15 Orlando Alumni Reception, Orlando, Fla.
- 19 Norfolk Alumni Reception, Norfolk, Va.
- 22 D.C. Alumni Chapter Networking Event, Washington, D.C.
- 24 Success Board Series Presentation, Providence Campus
- 24 Spring Picnic, Las Vegas Alumni Chapter, Las Vegas, Nev.

**March**
- 30 - May 1 **Greek Alumni Reunion**, Providence Campus

**CONTACTS**
- **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
- Vanessa Garcia
  Charleston Campus, 803-598-1201
- Online: mbassil@jwu.edu, kmcgibbon@jwu.edu, jhightower@jwu.edu, vgarcia@jwu.edu

PawSox Game
Jennifer Oebbaum '96 hosted the third annual Pawtucket Red Sox game at McCoy Stadium in Rhode Island. Alumni and their families enjoyed a Sunday afternoon at the field. More than 45 alumni and guests attended the event to see the PawSox lose to Syracuse, 6–2.

Philadelphia Alumni Reception
Alumni, former faculty and friends of the university attended the second annual Philadelphia Alumni Reception at McCormick & Schmick's in June. More than 90 alumni and guests were in attendance.

Chicago Cubs Game
Mark K. Bickham '88, Ed.D., president of the Chicago Alumni Chapter, hosted alumni at the third annual Chicago Cubs Rooftop game at Wrigley Field in July where they saw the Chicago Cubs win over the St. Louis Cardinals, 5–2.

New York City Alumni Reception
The New York City Alumni Chapter kicked off its first chapter reception at TheEventSpace in downtown New York. Alumni heard about plans to expand the chapter in the coming year. More than 200 alumni and friends attended the June event.

Washington, D.C. Alumni Reception
1974
ELEONORA REZAK PVD
Seekonk, Mass.
Eleonora is co-owner and innkeeper of historic Jacob Hill Inn in Seekonk, Mass., recently featured in Country Living magazine as Inn of the Month listed in 2009 ZAGAT Top U.S. Hotels, Resorts and Spas.

1978
EARL KNIFE, JR. PVD
Chelsea, Okla.
Earl is assistant wine manager at Oakhills Winery & Vineyards in Chelsea.

1979
THOMAS GAUTHIER PVD
Atlanta, Ga.
Thomas is Butler at St. Regis Hotel in Atlanta.

1980
STEPHEN QUICK PVD
Cleveland, Ohio
Stephen is program manager at Cuyahoga Community College in Cleveland.

1981
JOSEPH FORTE PVD
South Hackensack, N.J.
Joe is chef and owner of Casa Giuseppe in Lyndhurst.

1983
DOUGLAS WEISS PVD
Highland Lakes, N.J.
Doug is owner and chef at Millside Cafe in Lafayette.

1984
WALTER LEFFLER PVD
Martinsville, N.J.
Walter is the director of food, beverage and culinary operations at the Olde Mill Inn and Grain House Restaurant in Basking Ridge.

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

1986
ROBERT AHERHOLT III PVD
Atlanta, Ga.
Rob is owner and chef of Taqueria El Vecino in Atlanta.

1987
MICHELE BROWN PVD
Wylie, Texas
Michele is on the board of directors for the Texas Chefs Association, Dallas Chapter.

1988
JOHN BODI PVD
Wakefield, R.I.
John has been promoted to head chef of The Safari Lounge and Restaurant at Oceancliff Resort and Hotel in Newport.

1989
EDWINA ARMSTRONG PVD
Sugar Hill, Ga.
Edwina is an independent representative for ANC Telecommunications Services in Sugar Hill.

1990
FRANK CAPASA PVD
Mendham, N.J.
Frank is director of corporate accounts for Europe, the Middle East, and Africa regions South for Ecolab Inc. in New York City and was recognized by Cambridge Who's Who for demonstrating dedication, leadership and excellence in chemical cleaning and sanitation.
Zach Bell ’97
Among the South’s Best
Chef Zach Bell’s ’97 fascination with the kitchen began in the fourth grade when his family lived in a hotel for a few months while moving. When the hotel kitchen became his after-school playground, Zach was captivated by its workings. At 14, he went to work at a local restaurant, beginning as a dishwasher and working his way up to cook.

Though Zach began studying physical therapy at Valencia College, he found himself drawn back to the kitchen. He worked at the Orlando Marriott in Florida, where the hotel’s executive chef recognized his talents and encouraged him to transfer to the culinary program at Johnson & Wales University. While a student, Zach joined chefs Marc Poidevin and Sasha Lyon at Miami’s Biz Bistro, the first steps into his future.

As executive chef at Bould Park Beach, Zach has earned the restaurant numerous accolades including Wine Spectator’s “Best of” Award of Excellence, four stars in the Mobil Travel Guide, Boca Raton magazine’s awards for Best New Kid on the Block, Stellar Hotel Restaurant, and Most Exciting New Menu, as well as Florida Trend’s Golden Spoon Award. Bell himself has been nominated for James Beard Best Chef of the South for two consecutive years.

He enjoys the constant seasonal change of the restaurant. “It requires a heightened awareness to maintaining your costs and direction,” Zach says.

His advice to others: “Head down, work hard, use common sense, police yourself, check your ego, and most importantly . . . let your work speak.”

Online: zbell@danielny.com

Craig Halfman CHS
Lynchburg, Va.
Craig is executive chef at Sodexo in Lynchburg.

Christian Harra PVD
Silt, Colo.
Christian is owner and operator of Miner’s Claim restaurant in Glenwood Springs.

Paul Jalaf PVD
Coventry, R.I.
Paul is chef and owner of North End Café in North Providence.
states. His mission: to create great tasting, wholesome food with quality ingredients and a high regard for nutrition. Chris helped overhaul the company's menus to eliminate artificial trans fats from offerings. As a result, his company was named "America's Healthiest Chain Restaurant" by *Health* magazine in 2008.

"Taste is paramount," says Chris. "I love the fact that we are a casual dining restaurant company that puts food and quality first... We are chef-driven and look to create unique items with broad appeal."

Before joining Uno's, Chris was executive chef at Massachusetts country clubs that included Nashawuc Country Club, in Concord and The Woodland Golf Course, in Auburn. His proven success has been well demonstrated in his 30 years in the food industry. He won the Menu Master Award from *Nation's Restaurant News* for best new dessert. He is an active member of the Research Chef's Association, International Corporate Chefs Association, and the JWU Nutritional Advisory Board. Chris lives in North Chelmsford with his wife and three children.

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

**MONICA MUEHL '01 M.B.A. PVD**
New York, N.Y.
Monica is a meeting planner for Marriott International in New York City.

**MICHELLE ROGALO PVD**
Monroe Township, N.J.
Michelle is a cervical cancer spokesperson for Memorial Sloan Kettering Cancer Center. She has appeared in print ads, radio commercials and will be featured on the MSKCC Web site this fall. Michelle is also a cervical cancer survivor.

**CHRISTOPHER MITCHELL PVD**
Westwood, Mass.
Chris is owner and chef of Wicked in Boston and Capri Restaurant and Wine Bar in Braintree.

**1995**

**ROBERT BLASI PVD**
Las Vegas, Nev.
Robert was promoted to director of recruitment and assistant director of human resources with the new Mandarin Oriental, Las Vegas, due to open in December.

**JASON FRIENDLY PVD**
Oneida, Pa.
Jason is executive chef for Resort at Squaw Creek in Squaw.

**1996**

**KEVIN JOHNSON CHS**
Mt. Pleasant, S.C.
Kevin is executive chef at Anson in Charleston.

**MICHAEL PRESS PVD**
Manana, Ariz.
Michael is sous chef at The Ritz-Carlton at Dove Mountain in Marana.

**1997**

**PATRICIA CASEY PVD**
Nashua, N.H.
Patricia was promoted to director of organizational development at New Hampshire Audubon in Concord.

**1998**

**MATTHEW AUDETTE PVD**
Holden, Mass.
Matthew is chef de cuisine for Radius Restaurant Group in Boston.

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

**CASSANDRA CLIFFORD PVD**
Fairfax, Va.
Cassandra is the founder and executive director of the Bridge to Freedom Foundation in Washington, D.C.
1992
AKESH BHATNAGAR PVD
Delhi, India
Akesh is general manager of The O Hotel in Koregaon Park, Pune, India.

2001
MAIRA MORALES PVD
San Juan, P.R.
Maira was recently featured on Bizarre Foods on the Travel Channel.

DAVID WIREAUS PVD
Göteborg, Sweden
David is a senior consultant for Balanced Scorecard Collaborate in Göteborg.

2002
DANIEL BERGER PVD
Göteborg, Sweden
Daniel is product manager for Molnycke Health Care in Göteborg.

University President John Bowen '77 and Ikang Lee, director of the Dooini Institute, Seoul, South Korea. Lee refers to as many as 50 students each year to JWU.

JOHAN ANDERSSON PVD
Göteborg, Sweden
Johan is CEO of Garda Johan in Göteborg.

2003
MARCUS SKOLD PVD
Helsingborg, Sweden
Marcus is managing director for Kosmo Services in Helsingborg.

2004
ABIGAIL JONES PVD
St. Philip, Barbados
Abigail is operations assistant at Osbridge Bank & Trust Ltd. located in Barbados.

2005
PHILIP GUCKSMA PVD
Göteborg, Sweden
Philip is a broker for Cendam Funds in Göteborg.

2008
ERIK JERBEUS PVD
Stockholm, Sweden
Erik is wind advisor and customer service representative for the Australian Wine Club in Stockholm.

SAMANTHA KON DEN
Grahamstown, South Africa
Samantha is head chef at The Orchid in Wynberg, Cape Town, South Africa.

off the shelf

Books by University Authors
Celiac disease — intolerance to gluten — is considered one of the most common and underdiagnosed hereditary autoimmune disorders in the U.S. Confronted with the mysterious affliction in his own family, Robert Landolphi '91 responded with the Gluten Free Every Day Cookbook (Andrews McMeel Publishing) of more than 100 recipes, tutorials, resource guides and advice. From crab cakes and mac and cheese to pies, cakes and chowders, Landolphi, instructor and culinary operations manager at the University of Connecticut, delivers a compendium of gluten-free, wheat-free dishes from entrées and side dishes to appetizers and desserts that nourish without robbing flavor.

Online: glutenfreechefrob@gmail.com

Peter the Great and the Russian Military Campaigns During the Final Years of the Great Northern War, 1719-1721 by James Moulton, Ph.D., an associate professor at the Denver Campus, is the first text of its kind published in English. The book examines the vital impact that the campaigns had in ending the Great Northern War, and Peter the Great's crucial involvement in directing them. Moulton's work includes campaign maps and correspondence pertinent to major military and diplomatic figures involved in events.

Online: jmoulton@jwu.edu

Matt Williams '98, '99 M.A.T. is a strong advocate for "playing with your food." He adds it to his passion for fun and learning and serves it up in Wicked Good Food, published by iUniverse. Williams lives in central Massachusetts where he is culinary arts team leader at Blackstone Valley Regional Vocational Technical High School. With levity and encouragement, recipes from classics to haute cuisine are spiced with chef's tips and saucy quotations in an easy-to-follow format. Nothing fancy, just wicked good.

Online: matt@chefmattwilliams.com
wickedgoodcookbook.com

Alumni, faculty or staff with recently published books are encouraged to contact us.

Online: jwumagazine@jwu.edu
John Diamantkos '05
Building Media and Marketing for an Impressive Client List
Building a company from the ground up in a volatile economic period is a challenge that John Diamantkos '05 was willing to take. As the founder of Diamond Star Media LLC, of Providence, R.I., John and his company develop videography to market clients’ companies through television and Web communications.

John works directly with his customers from project concept to completion, shepherding artistic, technical and managerial aspects. “Our company [team] has the tools, knowledge and experience to guide our client’s ideas across an ever-widening variety of media,” says John. “I enjoy bringing together my team of devoted employees and contractors to execute a project, delivering the ultimate vehicle for our clients’ investments. We’re not just filmmakers, we are facilitators and marketers.”

Diamond Star Media has been recognized by the United Way of America (UWA) for its support in the making of “Sweet Dreams,” an award-winning documentary feature for the organization’s Community Impact Fund campaign. John was named among the top 10 directors by UWA and his video was chosen from among 3,300 submissions. He has received accolades for his works at film festivals that have included North Carolina’s Full-Frame Festival, Paley Docfest in New York, the Rhode Island International Film Festival and Cape Wineland’s Film Festival in South Africa.

“We are entering a very challenging and competitive corporate video advertising world,” John notes. “I’d like to see our company produce more 30-second spots for top corporations and continue delivering valuable media that helps turn ideas into assets for our clients.”

These days John is working with the second largest energy company in the world — Enel Green Power — developing videos on sustainability and renewable energy for internal communications and shareholders. He’s also putting together a television ad campaign with Twin River Casino in Lincoln, R.I.

Online john@diamondstarmedia.com

JOSH SWANK PVD
Peoria, Il.
Josh was promoted to global sales manager at Philippis-Hagenbuch Inc. in Peoria.

1999
PAOLA GAITAN PETRELLA NMI
Los Angeles, Calif.
Paola and her husband, Craig, own and operate Two Peas Inc. in Los Angeles, offering boutique and private jet catering for a celebrity clientele.

MICHAEL HOLFEDER M.B.A.
PVD
Loudon, N.H.
Michael was named Educator of the Year by Manchester School of Technology in Manchester.

JOHN LISTER CHS
Ravenel, S.C.
John is executive chef and was named general manager of Harvest Moon Lowcountry Grille in Ravenel.

2000
MICHAELA ARNABAT NMI
Big Pine Key, Fla.
Michaela is director of Navy Gateway Inns and Suites in Key West and Trumbo Point.

NOEL CORRIEUA PVD
Cranston, R.I.
Noel is regional manager for Gold’s Gym in East Greenwich.

SCOTT GOTTLICH VAIL
Dallas, Texas
Scott is owner and chef of Bijoux in Dallas.

DANA HERBERT PVD
Barr, Del.
Dana appeared on WETV’s “Wedding Cake Wars.”

KURT STRAUSS PVD
Cinnaminson, N.J.
Kurt is general manager at Crowne Plaza New York - LaGuardia in New York, N.Y.

MATTHEW WARSCHAW PVD
Springfield, Va.
Matthew was promoted to executive chef from executive sous chef at Hyatt Hotels and Resorts located in Dulles.

2001
ANDREW DZEJAK CHS
New Orleans, La.
Drew is executive chef of the Windsor Court Hotel in New Orleans.

CAROLYN GLOSTER PVD
Somserset, Mass.
Carolyn is owner of Culinary Creations by Carolyn, a personal chef service. She recently launched Kid Kuisine with Carolyn, children’s cooking classes, with great success.

CHRISTOPHER MUSHALL CHS
Hants, Va.
Chris is chef at Jonathan’s Restaurant at Lake Watch Plantation in Moneta.

MELISSA POUIER PVD
Kittery, Maine
Melissa is co-owner and chef of The Stone Church On Zion Hill in Newmarket, N.H.

NATALIA RUSIN, R.D., PVD
New York, N.Y.
Natalia is culinary nutritionist for Rouge Tomate in New York City.

2002
ANDREW BALLANTINE CHS
Rome, Ga.
Andrew is executive chef for Redmond Regional Medical Center in Rome.
BRAD EGNOR DEN
Dahlonega, Ga.
Brad is general manager of LeVigne restaurant at the Montaluce in Dahlonega.

JERIMIAH GRADZIEL PVD
Burlington, Vt.
Jerimiah is celebrating five years of success at The Baker’s Corner in Burlington.

VINCENT KRINCEK III PVD
Lyndhurst, N.J.
Vincent is pricing and management analyst at Wyndham Worldwide in Parsippany.

THERESA PALASCIANO DEN
Newport, R.I.
Theresa is executive assistant at J & A Marketing in North Kingstown.

ALISA PHIFER CHS
Shelby, N.C.
Alisa earned Certified Sommelier status from the American Court of Master Sommeliers and is working as wine director for Max’s Alley restaurant in Concord.

2003

STEVEN BRAND PVD
Somerville, Mass.
Steven is executive chef at UpStairs on the Square in Boston.

DEREK HEIM PVD
Swansea, Mass.
Derek is executive director of the Dartmouth Massachusetts YMCA in Swansea.

TREVOR JOHNSON CHS
Enid, Okla.
Trevor is regional sales manager at Advance Food Co. in Enid.

RAFAEL LEON III NMI
Lutz, Fla.
Rafael is cafeteria manager at Ham mond Elementary in Odessa.

JENNIFER MEADOWS PVD
Montauk, N.Y.
Jennifer is co-owner and executive chef of Fishbar on the Lake in Montauk.

JESSE MILLER NOR
Richmond, Va.
Jesse is a culinary hospitality instructor at J. Sergeant Reynolds Community College in Richmond.

JAMES MONROE PVD
Eureka, Mont.
James is chef and owner of The Cutting Board in Eureka, and recently was awarded America’s Best Burger on “Live with Regis and Kelly” on NBC.

PHILIP NEWTON CHS
Arlington, Va.
Philip is chef and co-owner of The Harvest Table Restaurant in Meadowview.

2004

CASEY CANEVARI PVD
Portland, Ore.
Casey is training manager for the International Culinary Tourism Association in Portland.

PRAVINDER NARULA ’04 M.B.A.
PVD @
Natick, Mass.
Parvinder is director of operations for Bollywood Grill in Framingham.

AMY WILLIAMS DEN
Charleston, S.C.
Amy is e-commerce and marketing manager for Charleston Towne Hotels in Charleston.

2005

BRIAN HUBNER DEN
Denver, Colo.
Brian is 2009 American Culinary Federation Western Region Chef of the Year and is currently the executive sous chef for the Cherry Hill Country Club in Cherry Hill Village.

AMANDA KEEDE AND LANCE MAZZARELLO PVD
Lake Ariel, Pa.
Amanda and Lance won Marriott’s second annual New England Wedding Giveaway in the spring for a wedding at the Boston Marriott Quincy Hotel. Their prize was valued at $10,000.

CHRISTOPHER LAMB PVD
Brookline, Mass.
Christopher has been promoted to senior staff accountant at Walter & Shufflin PC in Brookline.

SETH MERIN PVD
Waltham, Mass.
Seth was promoted to general manager at Daily Grill at Stoppies at Prudential Center in Boston.

TENISSE MIDDLETON NOR
Woodbridge, Va.
Tennille appeared on Season 6 of “Hell’s Kitchen” on the FOX Entertainment network.

2006

DREW ALLEN PVD
Tabernacle, N.J.
Drew is marketing and Web design specialist at Information Today Inc. in Medford.

Tova Schwartz-Scherzer ’06
Managing Long-Term Success for Microsoft
Tova Schwartz-Scherzer ’06 balances her time between managing the account for Microsoft Corp., one of the world’s largest computer software companies, and supervising her team at MarkerTools in Bellevue, Wash. As senior project implementation manager for the Microsoft account, Tova oversees the logistics of developing new software, marketing products and securing internal and external suppliers to meet Microsoft-dicat ed time, cost and quality constraints, for long-term success.

Tova has an extensive background in shepherding projects involving media and software. Before joining MarkerTools, she was an implementation specialist for WideOrbit, working with television and radio to track commerce and markets by integrating Nielsen ratings into traffic software and training account executives to use the ratings to sell air-time to clients.

She finds the broad scope of duties within a defined network fulfilling. “It feels as though we are running our own small business,” says Tova. “Since I work with such a small team, I often wear many hats... It’s a constant challenge as my team is awarded new projects with different research methodologies, and for that, I am not only constantly learning and reinventing myself, but my team as well.”

Currently working on her M.B.A. in technology management from the University of Washington, Tova is actively involved with the Jewish community and plays centerfield in the Jewish Community Center co-ed softball league. She also enjoys spending time with her husband and sightseeing.

Online > tovalynn@gmail.com
The Levine Museum of the New South is an interactive museum housing the nation's most comprehensive interpretation of post-Civil War Southern history. Before moving into her post, Amber was development associate for the museum working on fundraising campaigns and programs. "I love being hands-on with my work. I'm not just sitting in an office all day; I'm giving tours of the venue, setting up tables, and basically whatever else needs to be done," says Amber. "It's great to see the end results of months of planning and days of setup." The museum was recently nominated for the International Special Events Society (ISES) Charlotte "Events in Excellence" Award for Best Venue for a Holiday Party. Amber was a key player. Amber is on the planning committee for the Susan G. Komen Race for the Cure Charlotte and for the Association of Fundraising Professionals' National Philanthropy Day. In her free time, she likes to practice yoga and read. She also loves exploring different restaurants around the city and dining with friends.

BRUCE BETTMANN PVD
Omaha, Neb.
Bruce is a food scientist at ConAgra Foods in Omaha.

JACOB BRIER '08 M.B.A. PVD
Pawtucket, R.I.
Jacob with fiancée Dan Sahn, cofounded LIFEcycle Inc., a nonprofit organization that raises money for local healthcare.

KEIRA MORITZ DEN
Atlanta, Ga.
Keira is chef at Pacci, part of the new Hotel Palomar in Atlanta.

CHRISTOPHER PALIOS '07 M.A.T. PVD
Southbury, Conn.
Christopher is executive chef and owner of Sophias Tuscan Grille in Warwick.

DILO SNIDER CHS
Charleston, S.C.
Dillon is executive chef at Shire in Charleston.

SARA STANGER PVD
Bristol, R.I.
Sara accepted a position at Conservation Services Group in Westborough, Mass. as event coordinator.

WESLEY E. DILLS CLT
Dudley, N.C.
Wesley is special events coordinator and festival marketing manager for Hinnant Family Vineyards and Winery in Pine Level.

2007

ANDREW COINS CLT
Memphis, Tenn.
Andrew is sous chef at Chez Philippe at The Peabody in Memphis.

NICHOLAS DEMAGISTRIS PVD
Carson City, Nev.
Nick is food and beverage manager and chef at the Carson Nugget in Carson City.

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

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

TALIA KHAN PVD
Wilmington, Mass.
Talia, along with her brother, Kalib, own and operate 7th Wave Restaurant in Rockport.

ROBERT LYBRAND CLT
Greenwood, S.C.
Robert is owner and chef of R3 Catering. He is now expanding into a new location with meeting facilities and reception hall, in uptown Greenwood.

PAVAN NAYINI M.B.A. PVD
Lake Worth, Fl.
Pavan is staff accountant at the Four Seasons Palm Beach.

MEGAN OLSEN DEN
Logan, Utah
Megan received a master of arts from Utah State University. She is research and development chef for Rhodes International Inc. in Salt Lake City.

NICOLE PETTINEO NMI
Plantation, Fl.
Nikki is executive chef and co-owner of Bash Wine Café and Catering in Sunrise.

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

BRIAN POWELL DEN
Windsor, Colo.
Brian graduated from basic military training at Lackland Air Force Base, San Antonio, Texas.

STEVEN SHAUGER PVD
Middleton, Conn.
Steven was promoted to general manager at Courtyard by Marriott in Warwick, R.I.

ANDREA J. MENDIZABAL PVD
North Kingstown, R.I.
Andrea is account administrator for Apple Valley Insurance in Greenville, R.I.
In Memoriam

EDNA M. AMES '38
July 13, 2009

ANTONIO FASCIA '48
May 6, 2008

NICHOLA DELRE '48
Aug. 31, 2008

EUGENE HANNON '52
Feb. 28, 1992

ROBERT D. WILLETTE '71
Aug. 9, 2008

JAMES MCDONALD, JR. '76
May 2, 2005

DAVID J. SYLVIA '76
July 25, 2008

ALBERT D. RAPOSA '76
May 5, 2009

DONALD C. MCLINTOCK '77
May 26, 2009

GLENN L. REED '77
July 13, 2009

HARRY R. YETTON '78
April 26, 2009

WILLIAM HALLIWELL '79
May 1, 2009

VOLNEY R. CLARKE '82
Oct. 29, 2008

EDGAR O. LAPLANTE '82
April 7, 2009

JEFFREY DENNERLEIN '84
Sept. 26, 2008

EDWARD FARABAUGH '86
Jan. 29, 2008

JOEL TEIXEIRA '87
May 29, 2005

WILLIAM D. PROCTOR '89
Nov. 23, 2008

PAUL F. PIERCE '90
March 6, 2009

SHAWN M. JEFFORDS '91
Feb. 16, 2008

RICHARD T. ANGSTADT '91
March 4, 2009

WEBSTER GOODWIN III '93
July 15, 2009

JASON C. WITTENBERG '94
Jan. 4, 2009

DAVID G. BENNETT '94
April 25, 2009

DEAN TAGLIONE '97
April 29, 2009

SCOTT M. WANAMAKER '08
June 3, 2009

Faculty and Staff
ALEX INOOG
July 31, 2009

DAVID ADAMONIS SR.
Oct. 10, 2009

2008

CONRAD BARBERA CLT
Raleigh, N.C.
Conrad is sous chef at McCormick & Schmick’s Seafood Restaurant in Raleigh.

AMANDA BRAUER PVD
Kingston, N.Y.
Amanda is a food service supervisor at Gateway Community Industries in Kingston.

AMBER CAPECIE CLT
New Market, Md.
Amber is catering sales manager at Lakewood Country Club in Rockville.

COLLEEN GOLDRICK PVD
Closter, N.J.
Colleen ran in the New York City half marathon in August as a charity runner for the American Cancer Society.

DREW HILL PVD
Warwick, R.I.
Drew is a logistics administrator for Atrion Networking Corp., and has been recognized by Cambridge Who’s Who for dedication, leadership and excellence in information technology management.

CHRISTOPHER MEE PVD
Washington, D.C.
Christopher is a police officer with the U.S. Capitol Police in Washington, D.C.

KYLE PRUITT CLT
New York, N.Y.
Kyle is a culinary supervisor at Levy Restaurants in New York.

KYLE RICHARDSON CLT
Raleigh, N.C.
Kyle is a writer intern with the New York Jets at headquarters in Florham Park, N.J.

BRIAN SOUSA PVD
East Taunton, Mass.
Brian rode his bike 192 miles for two days in the Pan-Mass Challenge.

ERIKA SOUZA PVD
North Dartmouth, Mass.
Erika is a pastry chef at Custom House Coffee in Middletown, R.I.

EMILY VETH PVD
Atlantic Hts., N.J.
Emily is an associate program director at YMCA Camp Speers - Ejabar in Dingmans Ferry.

AMBER WILLIAMS CLT
Charlotte, N.C.
Amber was nominated for an ISSA ELIE award for Best Venue Event in March 2009 and was recently the alumni speaker for the Charlotte Campus convocation.

Charles Jerome Daly ’01 Hon.
Coach and Mentor

It is with sadness that Johnson & Wales University notes the passing of legendary basketball coach Charles Jerome "Chuck" Daly ’01 Hon., 78, after a short battle with cancer.

The recipient of an honorary doctor of business administration from the North Miami Campus, "Mr. Daly’s successes both in the world of professional and Olympic basketball and in life served as an inspiration to our graduates," said campus President Loren M. Chant ’89.

Born in St. Mary’s, Penn., Daly graduated from Bloomsburg University in 1952. His long and illustrious career in coaching began at the high school level, moving into college coaching as an assistant to Vic Bubas at Duke University, as head coach at Boston College in 1969 and later, the University of Pennsylvania.

In 1983, Daly was hired to coach the Detroit Pistons. The team, which had never won an NBA championship, reached the playoffs in every season under his leadership, and made the NBA finals for three consecutive years, winning the NBA title in 1989 and 1990.

Daly led the Dream Team to an Olympic gold medal in 1992 and in 1994, he was inducted into the Naismith Memorial Basketball Hall of Fame. Two years later, he was voted one of the 10 greatest coaches of the NBA’s first half-century and the first coach to win both NBA and Olympic titles.

Daly, who lived in Jupiter, Fla., is survived by his wife Terry and their daughter, Sydney.

A speaker and motivator of dynamic proportions, “In his [Commencement] address he encouraged the graduating class to aim high and work hard.” Chant said. “The JUW family mourns his loss.”
1976
DONALD GRAVALEC, ESQ.
and Naomi Gravalec
Dec. 20, 2008, PVD

1979
FREDERICK FORCZYK
and Kim Loan Thi Nguyen
Sept. 29, 2007, PVD

1985
DEIRDRE REED
and Jim Lynch
Nov. 3, 2007, PVD

1993
RICHARD ROBERTSON
and Michelle Johnson
Aug. 1, 2005, PVD

1998
MATTHEW WILLIAMS ’99
M.A.T.
and Jane Condon
May 2, 2009, PVD

1999
CASEY SHILLER
and Anne Murphy
Jan. 10, 2009, PVD

2000
ELENA KLEINER
and JASON STEVENSON
April 5, 2008, PVD

2001
ELIZABETH JOHNSON
and Michael Tuckey
Sept. 20, 2008, PVD

2002
DAWN ZARA
and JAMES WELLS ’02
March 22, 2008, CHS

2003
BAIN HUTCHINSON
and Stephanie Blass
Aug. 15, 2009, PVD

2004
THERESA PALASCIANO
and Jordan Lord
Oct. 11, 2008, PVD

2005
CINDY BERNIER
and EDGAR ERAZO ’02
May 2, 2009, NMI

2006
ALLISON LUDWICK
and GREG BALCH ’06
May 16, 2009, CLT

ASHLY BORG
and Luis Rivera
May 24, 2009, NMI

2007
ROBERT LYBRAND
and Jennifer Lybrand
July 28, 2007, CLT

MEGAN SPURRIER
and Bryan Argyle Olsen
May 3, 2008, PVD

2008
KRISTA (CORLISS) CLARK
and Chris Clark
July 4, 2009, DEN

TORYAN HOPSTAD-
REDNER and
KENORA KENDALL
Aug. 23, 2008, CLT

ALAIN AVILYN
and CALVIN LEWIS
Dec. 2, 2008, DEN

PAVAN NAYINI M.B.A. and
MICHELLE WOODLAND
M.B.A.
Oct. 21, 2008, PVD

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SUBMISSIONS

If there’s news in your life to share with fellow alumni, please
send us photos and announcements about recent weddings,
unions and additions to your family.

Submitting Images

To submit images from your event, please provide high
resolution digital files (min. 300 dpi, 5 x 7 inches) or actual
photograph.
1979
ROBERT and BARB
WOLFINGER '79, PVD
Abigail Grace

1980
DAVID SMITH, PVD
Brian Rose

1989
AMY NECKES and
Dave Davis, PVD
Joshua Daniel

1991
MARIANDL FRANK-VAN
OTTERLOO and Frits van Otterloo, PVD
Giovanni Adriano

1992
ROBIN MCCANN and Jim McCann, PVD
Lucy Elizabeth

1993
KIM HOWLAND, PVD
Logan

1994
ANASTASIA "STACEY"
MACKENZIE and John Ferguson, PVD
Joseph

1995
DENNIS DIMAURO JR, '08
M.B.A.
and Caryl Dimarto, PVD
Mia Nycole

1997
CHRISTINE MANCUSO '99
M.B.A.
and Paul Kiel, PVD
Julia Rose

2001
CAROLYN GLOSTER and Stephen Gloster, PVD
Abigail Mae and Clare Elizabeth
DAWN WELLS and James Wells, CHS
Jayden Marie

2002
ZOE BAKER M.B.A.,
and Jonathan Swai, PVD
Caelin
GRACE (LEE) HERR '02,
and THOMAS HERR '06, PVD
Kenji C

2003
CINDY ERAZO and Edgar Erazo, NMI
Alexander Emanuel
SARA OLIVEIRA and Jose Oliveira, PVD
Alanna Rose

2007
SHAWN SMIGAY
Franklin Barnes, DEN
Charlotte Oktober

2008
TORYAN HOPSTAD-REDNER
and KENDRA (KENDALL)
HOPSTAD-REDNER, CLT
Sahygen Jade
JWU alumni are making a difference with scholarship gifts of all sizes. Just ask Katherine Harper ’09. Although she was receiving university aid, Katherine wouldn’t have been able to complete her degree without the support of alumni like Vaughn Hardin ’90. Inspired by stories like Katherine’s, Vaughn established a scholarship fund, in honor of his dad, to provide additional support for culinary students.

Katherine’s story is not unique. The difficulties facing students and families today are rougher than ever. In fact, 85 percent of JWU students need significant financial aid to achieve their educational goals — a number that’s rising in these challenging economic times. More than one-third of our students identify themselves as first-generation college attendees; and 84 percent work part-time while attending school, working hard to supplement their financial aid dollars.

OUR SCHOLARSHIP COMMITMENT

As a university, we’re facing the challenge of developing and improving our industry-relevant programs while increasing financial aid. In response to the economic climate, which has limited the aid available to students, we’ve curtailed expenditures on our facilities in order to increase institutional aid by more than 57 percent over the last two years. While this is an ambitious undertaking, many of our students need even more help to pursue their degrees.

HOW YOU CAN HELP

Through the JWU Fund, many alumni like Vaughn are also supporting scholarships and making a big difference for students like Katherine. Please join your fellow alumni in helping students achieve what you’ve achieved — and make the JWU education you enjoyed possible for others.

WHY GIVE?

Because a JWU education made a difference in your life. And because gifts of all sizes matter. Your gift, combined with those by other alumni, allows many additional students the chance to secure the JWU degree that will propel their success. Additionally:

• Participation in the JWU Fund demonstrates your support of the university’s mission.
• Strong alumni participation improves our academic rankings and helps us compete for grants from foundations and corporations.
• By supporting the JWU Fund, you’re not only investing in the future of students and the university, you’re increasing the value of your degree.

THE JWU FUND

The JWU Fund is the university’s newly relaunched annual fund. Its goal is to help make a JWU education as affordable and accessible as possible, while building participation through gifts from alumni, parents and friends. Although this year’s emphasis is on support for student scholarships, you can designate your gift to the university, a specific campus or even another area of need. Give to the JWU Fund and support the next generation of JWU alumni.

"Without the additional scholarship gift, I wouldn’t have become the first college graduate in my family. The degree changed my life and helped me realize my dreams."

— Katherine Harper ’09

Katherine Harper ’09

A first-generation college student, Katherine Harper ’09 was raised by her mother and grandmother in Dothan, Ala. The flames of her passion for cooking were fanned by the many hours the three generations of women spent in their kitchen preparing traditional southern recipes. When her grandmother passed away during her junior year in high school, Katherine decided to honor her by pursuing a career in the culinary arts.

After exploring culinary programs closer to home, Katherine set her sights on JWU’s College of Culinary Arts because of its international reputation and quality of faculty. Financing her dream through university aid became the deciding factor in Katherine’s ability to attend. “After completing my first year, my mom lost her job, and I wasn’t sure if I’d be able to continue,” says Katherine. “Receiving an additional scholarship from JWU allowed me to return to Providence and complete my degree.”

In her second year, Katherine secured an externship at the fabled Greenbrier Resort in West Virginia. Impressed with her ability, the hotel offered her a full-time position — a major stepping stone in her drive to become an executive chef. “Without the additional scholarship gift, I wouldn’t have become the first college graduate in my family. The degree changed my life and helped me realize my dreams.”

2008–2009 PERCENTAGE OF STUDENTS RECEIVING AID

<table>
<thead>
<tr>
<th>Location</th>
<th>Providence</th>
<th>North Miami</th>
<th>Denver</th>
<th>Charlotte</th>
<th>University</th>
</tr>
</thead>
<tbody>
<tr>
<td>2008–2009</td>
<td>81%</td>
<td>90%</td>
<td>89%</td>
<td>95%</td>
<td>85%</td>
</tr>
</tbody>
</table>

JWU FUND

JOHNSON & WALES UNIVERSITY
Business
1914

Hospitality
1972

Culinary
1973

Business, hospitality and culinary programs continue to grow and evolve on four campuses