04 THEN & NOW

JWU Greek life has gone from a few local organizations to a network of national affiliates emphasizing scholarship, leadership and philanthropy.

26 PROFILES OF SUCCESS: PAST AND PRESENT

Twenty notable graduates are enriching organizations and fields with their passion, drive and knowledge.

SUCCESS PROFILE PHOTOS BY BRIAN ANDERSON, ANDREW CAMPBELL, KAREK CHAPPELL, TONY AHIM CLAPPERS, LINDA FORD, LEO GOLDBERG, LARRY AND STEVE LAKODIN, MICHAEL LEGAND, ROGER MILLER, HARRY MOSS, PAUL MULGREW, JAMES TRAGEN, BRIAN TRAPPEDEN, WAYNE WALLACE

CLOCKWISE, L-R: Sanee Halpin '91; William Strzykowski '83 demonstrates cooking techniques to students during Alumni Leaders Week at the Providence Campus; members of the Greek life community gather on the North Miami Campus; l-r: Leonard P. Prout '88 M.B.A., Allie Crowder-Schaefer '08 M.B.A. and Adil Bouzaffour '04 M.B.A., P.M.P. take part in an Alumni Leaders Week panel at the Alan Shawn Feinstein Graduate School.
Greek Life: 
Supporting the Social, Academic and Professional Growth of Members

In 1776, Greek scholar John Heath and four friends created Phi Beta Kappa, the first secret Greek letter society in the United States. Fostering moral ideals, academic achievement and good fellowship, the organization set standards and traditions for future sorories and fraternities while becoming a highly respected undergraduate honors society.

Greek life at Johnson & Wales began in the 1960s with informal local organizations without ties to national societies. As universities met with pressure from the insurance industry for the high-risk behavior of sorories and fraternities nationwide in the following decades, Johnson & Wales mandated that all campus groups find national affiliates. By the mid 1990s, all JWU sorories and fraternities were reorganized under wider chapters.

Today, there are more than 400 members of nationally or internationally connected sorories and fraternities on the Providence Campus. In 2003, North Miami students organized that campus’ first two fraternities, both affiliates of the historically African American National Pan-Hellenic Council. The North Miami Campus now has four active fraternities and four sorories with more than 70 members. At the Denver Campus, Alpha Sigma Tau sorority welcomes members.

Greek societies on the three campuses emphasize friendship, scholarship, leadership and philanthropy. From raising funds for worthy causes to mutual support in social, intellectual and professional development, JWU’s Greeks log thousands of hours of community service each year while maintaining high grade point averages. Greeks are among the most involved and active students on campus, as well as some of our most successful alumni.

“When it comes to community outreach, our Greeks are phenomenal,” says Ismire Monreal, North Miami dean of students. “With at-risk youth, the homeless and in many other areas of need, people know our Greeks.”
Exploring ‘Sugar Beach’ as a Campus Community

Angela Renaud Ed.D., dean of the John Hazen White School of Arts & Sciences, heard New York Times reporter Helene Cooper on the radio talking about her recent memoir detailing her family’s flight from Liberia to the United States. Learning that the author’s career in journalism began at The Providence Journal and knowing Rhode Island is home to the second largest Liberian population in the United States, Renaud decided “The House at Sugar Beach” was the perfect book for the first Campus Reads project.

During the 2009–10 fall and winter terms, Cooper’s book was incorporated into many arts and sciences classes. A group of volunteers, led by English Department chair, Donna Thomsen, developed a month-long exploration of Liberia open to the entire campus community that included film, theater, group book discussions and an art exhibit. Former Sen. Lincoln Chafee (R-R.I.) spoke at The Yena Center about overseeing the first election held in Liberia after a decade of civil war. Through photographs of the time, Chafee cited the passionate spirit of the country’s people and their hope for a peaceful future.

A lecture by Cooper in February was the culmination of Campus Reads. She read passages from her memoir, including those on her 1987 journey to Rhode Island to start her first job after college. “I feel like I’ve come home in so many ways,” said Cooper to an audience of students, faculty, staff and members of Rhode Island’s Liberian community. She happily greeted those waiting patiently in the long line to have their copies of “The House at Sugar Beach” autographed.

Local Motors Founder Maps Highway to Success

The bottom line for John “Jay” Rogers? To make cool cars. That was the driving force behind Local Motors, in Wareham, Mass., a custom design car manufacturer with a twist. Car designs are determined by vote of an online community. Just hearing the passion when he speaks is a giveaway that Rogers, who came to the campus in February as the Distinguished Visiting Professor for the School of Technology, is a car buff. Perhaps it is in his genes.

In 1901 Rogers’ grandfather co-founded Indian Motorcycle. Yet Rogers’ own career path took a number of interesting turns — banking, specialty medical equipment, the Marines at age 27 — before he followed his heart to the car industry. He financed his dream with his “go to hell fund” — money he had saved so he would have the freedom to tell an employer “where to go.”

Known for its “Rally Fighter,” Local Motors produces customized vehicles suitable for the Baja 500 or a weekend romping around the desert. This is a company with a mission: Lead the next generation of automotive manufacturing, design and technology by revolutionizing the industry with game-changing, efficient vehicles and an unprecedented standard of customer service.

Rogers’ advice to the students? It is never too late to do what you want to do.

DVC Talks Shop from Accolades to Packaging

As the 159th Distinguished Visiting Chef, Champe Speidel ’00 brought a hard-earned list of tips to 200 students gathered in the Harborside Culinary Amphitheater in February.

“Good press and great comments just make us work harder,” said the co-owner and executive chef of the award-winning restaurant, Persimmon, in Bristol, R.I. Accolades bring pressure.

One of only a few chefs in American restaurants pioneering the sous vide method of food packaging popular in Europe, Speidel butterched a chicken during his demo, praising JWU for instilling his skills in meat-cutting.

“You have every single tool at your disposal,” he said with a wave towards The Center for Culinary Excellence. “The new building is a Cadillac,” he declared. “You’ll never see equipment like [what’s there] again.”

He encouraged students to read “a lot,” as he had. “I didn’t dare for three years,” he joked as his wife and business partner, Lisa, smiled from the front row.

Take Heart

Invited guests were served healthy snacks by students from the Feinstein Community Service Center in the House of Representatives’ Lounge at the Rhode Island State House. The event marked National Wear Red Day to raise awareness of heart disease as the leading cause of death in women.

ABOVE, L-R: Julissa Quinones ’11, Joshua Wallace ’12, Johandy Rodriguez ’10, Nicholas Obleschuk ’10, Colin Boisvert ’10 and Scott Damuz ’10 stand ready to serve guests at the Rhode Island State House.

Change Agent

Dr. Richard Heinzl, founder of Doctors Without Borders Canada, spoke to students as part of the John Hazen White Crossing Cultures Series in January. He reminded students that they don’t have to be doctors to affect change in the world: by virtue of their age they will have many opportunities to make their mark. Heinzl said working with children was most rewarding because “no matter where you go, what the situation is, kids just want to play, laugh and learn.”
Campus Camps Out, Makes a Wish to Help Haiti

In response to the devastating earthquake in Haiti, the campus organized a united effort to provide assistance to Meds & Food for Kids, a Haiti-based organization that generates ready-to-use therapeutic food to prevent starvation in children. A class of honors leadership students proposed a sleep out to contribute to fundraising. As momentum grew, students, faculty and staff sought pledge donations as backing for sleeping outdoors for an evening. Nearly 200 campers poured into Arch Creek Field on campus for the night out, bringing blankets, cardboard boxes and tents for makeshift sleeping quarters. North Miami Mayor Andre Pierre paid a visit in support of the event.

"While I have been fortunate to experience many wonderful events at this campus, Thursday evening’s Sleep Out captured the essence of who we are as a campus and as a university," said Professor Michael Moskwa, at the forefront of students’ efforts. "It is a testament to the deep commitment we all have to community service and showing our students how they can positively impact the lives of others."

Just days before, when campus Vice President Larry Rice, Ed.D., ’90 learned of a group of Baptist Health surgeons were willing to donate their services in Haiti but could not secure transportation, Jeunievie Ceant ‘13, a sports/entertainment/event management student, volunteered her father Jean-Henry Ceant’s private jet, hoping it could be of use. Rice contacted the airport and brought Jeunievie, her father and the surgeons together.
a kidney disease, he'd been limited to a restricted, bland diet and decided to try preparing meals for himself. After experimenting with ways to enhance the flavors of his food, Young found his passion at 13, and set his sights on a culinary career.

In preparation for competition, Young worked tirelessly with Chef James Hensley and Chef Mika Kochi for both the national competition and the South regional competition in West Palm Beach, Fla., in January, that sent him forward.

"Ultimately you compete with yourself and I think I did very well," said Young from Napa Valley with success behind him. "I think winning is awesome, but I didn't come [to the competition] to win, I came here to learn, and it's been a great learning experience."

Online > www.almostfamouschef.com

Cadet Honored by ROTC

Rene Marrero '13, a criminal justice major, received four awards from the Army Reserve Officer Training Corp (ROTC). Marrero garnered the Honor Cadet Award for perfect attendance to training sessions, the Color Guard Cadet Award for completing the required color-guard events, the Recruiter Award for successful recruiting efforts, and the Dean's List Award for maintaining a 4.0 GPA at JWU. Marrero hopes to become both an officer in the U.S. Army and a police officer.

Almost Famous

Luis Young '12 won the 2010 S.Pellegrino™ Almost Famous Chef® competition in Napa Valley, Calif., in March, earning $10,000 in scholarship aid and a paid apprenticeship with Chef Massimo Bottura at Osteria Francescana in Modena, Italy. Not only did the food service management major take home the title, but his Herb Scented Seared Venison Tenderloin won the $3,000 Signature Dish prize.

Young, a native of Panama, began his culinary journey at an early age. Diagnosed with

Internship Has SEE Major Designing for Converse

With a bachelor's degree in sports/entertainment/event management and an associate degree in management, Jose Deschamps ’09 set out to find an internship to complete his degree requirements. He began by visiting his old supervisor at Converse, minutes from his hometown of Lawrence, Mass. Weeks after applying, he was hired as a product marketing intern for the Converse basketball line.

On the job, he shadowed his supervisor and sat in on daily meetings with designers, merchandisers and developers. Assignments included brainstorming names for sneakers, checking legal use and researching basketball players who might endorse Converse and add value to marketing efforts.

His most exciting task involved designing sneakers to be worn on special occasions by Converse athletes. "I had the job to redesign the sneakers for Kirk Hinrich of the Chicago Bulls for Thanksgiving; Udonis Haslem of the Miami Heat and Alando Tucker of the Phoenix Suns for Christmas; Kyle Korver of the Utah Jazz, Ace Law of the Chicago Bulls and Elton Brand of the Philadelphia 76ers for St. Patrick's Day."

The assignment's success led to a similar project for Foot Locker, where nine of his sneaker styles could hit the shelves in spring 2011. "It was pretty cool seeing my designs come back as a finished product," Deschamps says. "I got two pairs of the sneakers in my size, although I'll never wear them because I have them as trophies."

Above: Jose Deschamps '09 shows off sneaker styles he designed for Converse.
Former U.N. Attorney Discusses Rwandan Genocide

In the dim light of Jared S. Polis Auditorium, hundreds listened as David Akerson, J.D., a former trial attorney with the United Nations International Criminal Tribunal for Rwanda (ICTR), detailed bloody atrocities that occurred in Rwanda between April and June 1994. In a few short months, ethnic Hutsu viciously murdered 800,000 Tutsi in retaliation for years of subjugation.

During Akerson’s January visit to campus, he provided an in-depth history and background of the conflict, as well as the formation of the international process for criminal prosecution. Touching on his personal experiences as chief of the Information and Evidence Section in the Office of the Prosecutor of the ICTR, Akerson spoke of individual families affected by the genocide. When he reflected on the personal nature of his time in Africa, it was difficult for him to hold back his raw emotions. He choked up as he explained his work with one family of Africans who experienced the violence and horrors of the genocide.

Business student Mia Fite ’11 observed, “It was encouraging to see something being done about the issue... that action was being taken on a global level.”

“It was a prime opportunity to reflect on the pulse of a country thousands of miles away,” agreed Anthony Osteen ’12, another student in the College of Business. “David Akerson brought his firsthand stories of prosecuting social injustice to the JWU campus, and I hope that impacts others to replicate his good work.”
Addressing a Country’s Crisis as a Team

Soon after the earthquake in Haiti, students, staff and faculty formed the Haiti Response Team. The campus-wide effort involved student organizations, student government, academic departments, student affairs and the office of the dean of academic affairs, all focused on three areas: education, fundraising (service) and solidarity.

Starting in late January and continuing through February, students hosted a booth in the Student Union for information and donations, as well as a Wear Red Day every Tuesday. Proceeds went directly to the Red Cross, thanks to a local branch of TCF Bank. The Student Government Association also wove a medical supply donation drive for Project C.U.R.E. into its Love Fest week.

Bulletin boards with Haitian history and news updates were installed in the Student Union, and professors were provided with discussion topics for classes to explore the many facets of the crisis. In March, A Night for Haiti brought keynote speaker, Beverly Lynne ’12, who recently returned from an earthquake relief trip in Haiti for the Colorado Haiti Project.

'Mystery' Mixes Experiential Ed with Experience

“Holy Charlie Trotter,” Chef Matt Selby blurted excitedly after tasting an entrée dished up by students in a Mystery Basket competition in February. The team couldn’t have received a finer compliment. Each term the competition brings internship students back to campus to display the skills they learned in the classroom and at their internship sites. Entrants are randomly assigned to teams of four and are challenged to prepare three dishes using a supply of “mystery” ingredients in just two hours.

With menus displayed and cutting boards sanitized, the teams were off and cooking. Each dish brought boasts from students about what they prepared, and an expert panel of local celebrity chefs sampled the creations and gave constructive guidance. Selby of Vesta Dipping Grill & Steuben’s Food Service joined Jon Emanuel of Project Angel Heart, Paul Reilly of Encore and Shaemus O’Brien ’93 of Doubletree Hotel in judging the execution of the demanding task.

Serving at the Pleasure of Presidents

Roland Mesnier ’93 Hon. worked for five presidents, starting with President Jimmy Carter and ending with President George W. Bush. In January, the former executive pastry chef of the White House visited campus bringing stories about his life and career serving world leaders.

Mesnier was born in a small village in Bonny, France, where he started baking at age 12. His passion for a career in desserts and pastries catapulted him into a world of prestigious establishments. In 1979, First Lady Rosalyn Carter hired Mesnier to work in the White House as executive pastry chef. During his 26 years there, he never made the same dessert twice. Mesnier told students during his visit that every item was made from scratch to create more than just a “good dessert.” Chef Mesnier retired from the White House in 2004, and has since written three books about himself, his career and his desserts.

Above: During his visit in January, Chef Roland Mesnier ’93 Hon. told a pastry class about his experiences as White House pastry chef.

Senior a Published Poet

Desiree Pearcey ’10 hopes teens, especially girls, will find shared experiences in her newly published book of poetry, “Deceiving Boys – Crazy Friends – And the Best Family in the World.”

“It depicts the up-and-down roller coaster that a teenage girl can go through and the emotions that go along with it,” she explains. “It’s about love, trust, heartache, pain, family and friends all rolled into emotions and poured out into poetry.”

When she hit a roadblock looking for a publisher, she went to lulu.com. “Next thing I knew I had developed the book, including the cover,” Pearcey says.

A criminal justice major, Pearcey wants to teach or work for the federal government, but will continue her literary pursuits. “I love writing and will always express myself through poetry.”

Above: Student author Desiree Pearcey ’10
Using Posters to Showcase Faculty Talents

Simplicity was the key to the unique faculty in-service held in January. Posters showcased faculty members’ talents, publications or research. Instructors from all colleges participated, asking questions and sharing opinions and advice about qualitative research, publication and curriculum development.

Alistair Williams, associate professor in The Hospitality College, read from a conference paper he will present in Costa Rica in June. Mary Eta Moorachian, Ph.D., of the College of Culinary Arts, displayed information on “Healthy Futures Starring in the Kitchen.” The pilot program, developed through a collaborative grant with the Charlotte-Mecklenburg County Health Department, will tackle nutrition issues and provide culinary training to food service workers in North Carolina child care centers.

“It was an informal teaching and learning group, a more interactive way to learn from one another,” said Williams, who organized the session. “We didn’t want a teaching session. The format was a confidence builder, less formal and more visual.”

Manasheh Zechariah, Ph.D., from the College of Business, presented his paper, “Using ‘Clickers’ in Teaching Principle-level Economics Courses,” from the Gulf Coast Economics Association annual conference in Savannah, Ga. Clickers is an audience response system technology ubiquitous in TV game shows, being adopted by educators in classrooms across the globe. Research shows that most students’ attention lapses 15 to 20 minutes into a traditional lecture, and solutions include active learning as an intrinsic part of the instructor’s toolkit.

The School of Arts & Sciences was represented by Pat MacEnulty, Ph.D., who brought her latest book, “An American Requiem,” a memoir about caring for her aging mother. Alana Sherrill displayed her dissertation research on “Tokens on Smoke: Poetry on Displacement from the Great Smoky Mountains National Park.” Sherrill’s focus is on poems by an array of emigrants from the park — from early natives and mountaineers to modern poets — and the influence of its bioregion as a force that molded actions, communication, literature and culture.

Inservice Learning is an important part of the JWU community. By showcasing their outside scholarly activities, faculty members build a stronger educational environment.

Above: Alana Sherrill displays dissertation research on poetry from the Great Smoky Mountains for faculty during Inservice Learning.
**JWU a Voice in State Health Issues**

Peter Lehmuller, associate dean of academic affairs, recently served on the task force for the North Carolina Institute of Medicine’s Prevention (NCIOM) for the Health of North Carolina: Prevention Action Plan.

NCIOM works on the premise that prevention is a basic health care strategy for improving public health and decreasing costs. The task force considered obesity, nutrition and physical activity in the equation. While virtually all participating academic institutions were research, medical or public health oriented, JWU provided more application-based information. The campus is involved with farmers’ markets, “slow food,” farm-to-fork, composting and sustainable seafood initiatives that are corollaries of socio-environmental awareness and nutrition.

“The interaction of food and health is a critical focus for the College of Culinary Arts, and will become of ever greater importance in our curriculum as we move through the 21st century,” Lehmuller said. “As a leader in food service education, JWU must participate in, and use the results of this type of forum as a way to integrate our mission with the nation’s future health.”

**A Rising Culinary Star**

Timothy DeVore ’10 won the regional heat of the S.Pellegrino” Almost Famous Chef” Competition at the Art Institute of Atlanta, in February. DeVore created Sumac-Seared Duck Breast, knocking out seven competitors, and earning a seat at the finals in Napa Valley, Calif., in March.

DeVore also helped bring home gold from the American Culinary Federation (ACF) Cold Food Salon and North Carolina State Competition, held this year on campus. The Charlotte team went on to win a silver medal at the regionals in April, in Birmingham, Ala.

**Lifelines**

During its last blood drive, the Charlotte Campus donated 45 units of blood to the Community Blood Center of the Carolinas. Those units had the potential to save 135 lives. The blood center donates six pounds of food to the Second Harvest Food Bank for each unit collected, so in all, 270 pounds of food were donated on behalf of the university.

**DVC: ‘Keep an Open Mind’**

Rachael Burns ’05, executive pastry chef at Noble’s Restaurants, was the Distinguished Visiting Chef in February. Burns reminded students that food and the act of dining can provide a powerful connection to friends, family and loved ones.

“Keep an open mind in the kitchen. Even if you do not agree with another’s method of doing something, try to take from it what you can,” she advised. “Be willing to see and accept other points of view; you will learn so much more this way.”

**Bankers’ Hours**

Charlotte Campus President Arthur Gallagher attended the North Carolina Economic Forecast Forum in Raleigh as a guest of Bank of America, and met its new CEO, Brian Moynihan, on his first official day on the job. The annual forum was sponsored by the North Carolina Bankers Association and the North Carolina Chamber of Commerce. Moynihan talked about what the financial services industry might expect in the year ahead.
Veterans Combine Passion with Love of Teaching

Twenty Seven Years at JWU Burners

Johnson & Wales was running cooking classes for the military on a Navy base in Norfolk, Va., when Associate Instructor Susan Yellott-Batten C.E.C., C.C.E., F.M.P. was hired to teach full time for a program about to go public. “[Former Norfolk Campus President] Debi Gray and I started looking for facilities, realtors, did all the subcontracting, interviewed contractors, plumbers, electricians — all of that,” Batten recalls 27 years later.

Over time she taught on aircraft carriers, worked with admirals’ staffs, toured ships and trained top Air Force, Coast Guard and Navy cooks from around the world. Batten helped start a chapter of the American Culinary Federation in Norfolk. She was also a mentorship coordinator, training high school teachers for the Careers Through Culinary Arts Program (C-CAP), a scholarship program for at-risk youth. In between, she taught at JWU’s program in Vail, Colo.

When the Norfolk Campus closed, she and husband, Ed Batten, also a JWU culinary instructor, moved to the Charlotte Campus. Batten is quick with a long list of changes over time: Some women instructors — she was once one of two — and more female students reflect the field nationally. “A gazillion” curriculum shifts, including the addition of nutrition, have set the pace for national trends, she notes.

Batten has taught everything in the curriculum but advanced pastry, and now focuses on nutrition and sensory analysis. “It’s really fun to see people’s eyes open when they say, ‘I didn’t know that healthy food could be this good,’” she says.

The Food Network and other networks’ food-related shows have had a huge impact on students. “Before, it was PBS, Julia Child and Martha Yan. They were great, but there wasn’t a lot of other role models. All the new chefs on TV have unleashed a torrent of people who have an interest in good food. I hope many will become the chefs, writers and managers in our industry. It’s an exciting future for us all.”

Offering Wisdom on Planning for the Future

Before Michael Vander Kooi came to JWU, he’d run an opera company, managed a Colorado bank, brokered stocks and was advising on personal finances for 50- and 60-year-old clients. Asked to cover a class for a community college in a pinch, he found he liked teaching better than being a stockbroker. So when he got a call from representatives of JWU’s then-new Denver Campus, Vander Kooi stepped right into teaching accounting, economics and finance classes full time and helping students to understand that the key to financial stability later in life, needs to be turned now.

“When I was growing up, there wasn’t anybody willing to take time to plan with the 20- and 30-year-olds,” Vander Kooi says. Roth IRAs didn’t exist until 1995. Mutual funds were not part of a typical portfolio until the 1980s. “Some of those made it possible for the common man to get involved.”

Students are surprised to learn that if they don’t start investing early, their financial futures are questionable. “Putting a little aside — $100 a month or so — they can end up with $1,000,000 by retirement,” he advises.

Vander Kooi is giving his students the savvy to meet the challenges of economic uncertainty. “My work coincides with exactly the generation who’s going to have an issue with Social Security not being there to help them out,” he says. “This is when they truly have to take ownership themselves.”

After 10 years in a job, many would be looking for the next challenge. “I feel blessed to be teaching,” Vander Kooi says. “I can be much more engaged than if I was still in the industry. I don’t have any desire to step above where I am.”
MEETING THE CHALLENGE OF CHANGE

"I have a class that I think you'll be good at, but I need you to tell me you're going to put together a class that's going to knock the socks off of these students," Mark Testa, then director of the hospitality program at the North Miami Campus, told Alan Seidman in 1998 when he was hired to teach as an adjunct.

Seidman met the mandate and was soon given a second course. Nine years later he became the college chair. "I was in the right place at the right time."

JWU's first full-service regional campus was less than a decade old and poised for growth when Seidman joined the faculty. Since then, technology and social networks have changed the face of the industry, the planet and students as well. "Twelve years ago, not everybody had a cell phone. Now, they not only have a cell phone, it's attached to their heads," he laughs. "We have to understand that this is a part of life for students. Our challenge is to really engage them and keep doing that five or 10 years from now."

Technology's influence on their career prospects has been more subtle. "It hasn't taken away as many jobs as it might have in other industries," he says. "There's still a need for the restaurant, hotel, and events managers. Travel tourism has been affected, but there's taken away some jobs, but created others."

Lodged in the midst of a tourist mecca, Seidman's program is now a respected talent pool. "Our brand name is very strong down here," he notes. "Our hotels, restaurants, cruise lines, sport teams and event companies all know us and most enjoy partnering with us to provide internships and employment for graduates that knock their socks off."

Evolution with Time and Technology

When School of Technology associate professor Gerianne Chapman '83 came to JWU to pursue a culinary degree in the late 1970s, Johnson & Wales was still a college and computers were programmed with punch cards. "I learned before there was a Windows operating system and a mouse pointer," she chuckles. "The opportunities and where you can focus on in the field are much different now."

Chapman's road has evolved as continually as the technology. After receiving a degree in culinary arts on top of a degree in theater, she started a bakery while completing courses for a food service management degree. She came back to JWU to teach in 1985. "We didn't have a lot of computers when I started out in culinary, and I was fascinated by computers," she says. Chapman had completed an M.B.A. and was using computer technology in teaching business-related courses when JWU was building its technology program. She went over to help and has been there since. "It's worlds apart from where I was."

Teaching business and computer applications, she makes sure students understand the impact technology will have on them further along in their careers. "There's a tendency to think that just because they use technology every day they're familiar with the kinds of things that they're going to be confronted with," said Chapman. Software evolves rapidly. She points out that her biggest challenge is staying current, as curriculum has to be constantly updated when new versions of software are released and new technologies are introduced.

She takes advantage of university resources provided for personal training. "One of the best parts is being able to stay at JWU, grow myself and change as the university has," Chapman adds. "It will be interesting to see where we are five years from now."

ABOVE: School of Technology Associate Professor Gerianne Chapman '83, with the Providence Campus of JWU since 1985, guides Randall Dobbins '13 and Sage Callahan '13 through the nuances of the latest computer software.
Technology Brings Wall Street to Business

The flashing multicolored lights of the electronic stock ticker suspended from a hallway ceiling announce the new College of Business Finance and Operations Lab in the Providence Xavier Academic Complex.

The lab simulates a Wall Street environment. Split into a classroom and a conference room, it’s loaded with state-of-the-art components: new computers with Morningstar® software, three large, flat-screen televisions airing financial news and a data board with real-time stock and securities information. Instructors can use a Smart Board to write on while also viewing a website or PowerPoint presentation. The conference room is soundproof so meetings can be held during classes.

According to Assistant Professor Tim Howes, who teaches finance courses, “The idea is to have an interactive lab for both operations and finance … recognizing the relationship between those fields of study and the necessity for having financially articulate operations students and finance students who understand business operations.”

The tech-packed lab gives students a real-world setting to prepare for careers. “It brings a feel of importance and professionalism into the classroom,” said Briana Raymond ’10, who took two courses there. It is also used for speakers, events and meetings. The American Product and Inventory Control Society Providence Chapter uses it for professional training, and in return trains JWU students at no cost.

“I think it gives them [students] a real-world example of what they’re going to be dealing with day in and day out,” said David Brochu, president and founding partner of StrategicPoint Investment Advisors, in Providence. JWU trustee and member of the COB advisory committee, Brochu helped shape the lab. “It is hard to understand finance until you are in it … This gives them an opportunity to get out of the theory and into the reality of it.”

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Doors Open Wide for Civil Servants

In September 2009, the nonprofit Partnership for Public Service reported that the federal government expected to hire nearly 273,000 new workers over the following three years. Shenise Foster ’05 is one of many employed by the federal government who has watched the number of openings rise. She began her civil service career as an intern with the Department of the Army in the Office of the Assistant Chief of Staff for Installation Management, Installation Services Directorate—Housing Division, in Washington, D.C. She helps find housing for servicemen and women and civilian staff around the world. To make her job clearer for herself and future interns, she developed a standard operating procedures manual. “From there they decided to keep me on,” Foster says. Later, she created an online presence and community outreach by developing a Facebook page and maintaining sites like militaryonesource.com and myarmyonesource.com that provide housing and community information on child care, libraries, schools and other pertinent topics. “The favorite part of my job is being able to create something that hasn’t been created before,” says Foster. She appreciates the government’s practice of allowing employees to work in areas of personal interest and providing cross training.

WHERE THE JOBS ARE

Government areas with a large number of open positions include security and protection, compliance and enforcement, human resources and accounting. To make the most of government career opportunities, JWU joined a consortium of local colleges and universities that host annual Government Career Fairs. One is scheduled for Nov. 4 at the Providence Campus and is open to alumni and students.

Online > http://wherethejobsare.org

Determination Trumps Disaster in Haiti

Riché Zamor Sr., Ph.D., ’81, is determined to help Haitians rise from poverty using education as the hoist. But after becoming president and CEO of the University of Fondwa (UNIF) in Haiti, in January 2009, and moving back to his homeland from Boston, his resolve was tested mightily.

In March 2009, Zamor and two UNIF deans were in a horrific car accident. Zamor suffered the worst injuries, including two broken legs. He returned to Boston for medical treatment and worked long distance from his hospital bed using Skype, e-mail and phone calls.

With his healing progressing, Zamor planned to return to Haiti on Jan. 19. On Jan. 12, the worst earthquake in 200 years struck Haiti. Amidst the devastation, UNIF was completely destroyed. Thankfully, all faculty, staff and students survived.

By mid-February, Zamor and his colleagues were planning how to get the school up and running by September. He was recently appointed Haiti earthquake response coordinator for Catholic Charities of Boston, and is working part time to guide the organization’s response to the disaster while in Massachusetts. He has resolved to return as soon as possible. “I’m from a country where… the only ticket out of poverty is education… my drive was always to be able to go back and contribute.”

Zamor, who lived in Haiti until he was 16, mourns its loss. “I tell my friends, the Haiti we knew, we’ll never see it again. There’s going to be a new Haiti because all the symbols to us that were Haiti, are gone. What will it look like? We don’t know.”

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A Shining Star in Trinidad and Tobago

Imagination and flare have redefined the stardom of celebrity chefs in America. “I think I have that,” said Chef Jason Peru ’06, realizing he could take those talents back home to Trinidad and Tobago with two goals: to be a culinary lecturer and to have his own TV show.

As a chef-lecturer at the Trinidad and Tobago Hospitality & Tourism Institute (TTHTI), Peru accomplished his first goal. “I wanted to apply what I learned at JWU in academics and practical training and bring it here. The administration recognized I had the expertise and experience from being at an international university… I put a lot into place — a lot of the courses, new teachings and new trends.”

Even the avant-garde gastronomic cuisine — manipulating the chemical properties of food to recreate select flavors in exotic forms — is slowly being adopted.

Peru’s TV presence evolved over time. After having “many doors slammed in my face,” he got enough small gigs to impress producer Lisa Wickham, who offered him his own show. “Fast Food Fixes in Five” premiered in April on Ultimaxtv.com, a Web-based television station under EZone Entertainment Ltd. Co., and will air on broadcast television in late summer.

Peru is ecstatic about his success. “At the age of 24, I am pleased to say that I have attained this dream of mine. I am finally recognized as a chef-lecturer as well as a TV chef… I always think I have the upper edge over someone else due to my experience of going to such a prestigious university as JWU.”

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Living, Learning and Baking in France

Ecole Nationale Supérieure de la Pâtisserie (ENSP), a leading pastry arts school in France, is partnering with JWU in a new baking and pastry internship and study abroad program for culinary students. An international option for the sophomore internship requirement, the program will enhance students’ education and future career opportunities.

“The students will be fully engaged in the classroom, but also work with industry and see things from an international perspective. There is no other program we have now that gives students that type of exposure,” said Maureen Dumas, vice president of experiential education and career services and co-advisor for the program with Erin Fitzgerald, dean of international programs and development.

Approximately 20 students each term will have the opportunity to earn a certificate of completion while learning French terminology and the theory and practice of French pastry arts. Students will be exposed to modern technologies and trends, engage in research projects and product development, and go on excursions to businesses and purveyors of ingredients and products.

“The ENSP is honored and proud to work hand-in-hand with Johnson & Wales to provide a tailor-made program that will meet the needs and expectations of not only the students, but also the profession — an exclusive cultural and educational experience,” said Zakari Benkhradra, director of ENSP.

Located in the countryside of Ysingeaux, ENSP is owned and operated by Alain Ducasse Formation & Conseil (ADFC) and Yves Thuriès. Ducasse was the youngest chef in France to be awarded three Michelin stars and the first in 60 years to win six stars at once. A member of the Académie Française du Chocolat, Thuriès published the first volume of La Pâtisserie Française, a reference book used by thousands. His patisserie creations are sold worldwide.

SCHOLARSHIP HONORS ENSP AMBASSADOR

The new Baking & Pastry Arts international internship program at the Ecole Nationale Supérieure de la Pâtisserie (ENSP) in France owes much credit to Nicolas Touliou, a former administrator. Touliou approached JWU in April 2009 about a joint program between the two schools, and visited the Providence Campus on June 1, 2009, he was a passenger aboard Air France Flight 447, which crashed en route from Rio de Janeiro to Paris, ending his life. JWU established a renewable $5,000 scholarship in Touliou’s name to be awarded annually to a sophomore in the baking and pastry program. Julia Dykstra '12 is the first recipient who will study at ENSP for two months in the fall. “To have earned a position to study in a prestigious program ... is a once in a lifetime opportunity,” Dykstra said.

Filling the Gluten-Free Niche

When John DePuma’s ’00 wife, Gina, was diagnosed with celiac disease and put on a gluten-free diet five years ago, she missed eating good pasta. So DePuma spent more than a year working on a recipe for gluten-free pasta and then began making it at home. Three years later, he opened DePuma’s Gluten Free Pasta in New Haven, Conn., and sells his products online.

According to Richard Copppedge Jr. ’82, author of “Gluten-Free Baking With The Culinary Institute of America,” about one percent of Americans — an estimated three million — have celiac disease, but 97 percent are undiagnosed. Symptoms of celiac and non-celiac gluten intolerance include stomach pain, bloating and intestinal distress.

JWU tackled the issue four years ago by co-sponsoring the Gluten-Free Summit at the Denver Campus along with GF Culinary Productions. The summit became an annual event. Speakers at the October 2009 forum included JWU chefs-instructors Eric Stein ’04 and Marcia Kramer ’97 and Robert Landolphi ’91, author of the “Gluten Free Every Day Cookbook.”

Marleen Swanson, R.D., chair of culinary nutrition at the Denver Campus, stresses the importance of educating students on the topic. “By having our students learn to bake more in the focus of gluten-free ... they’re going to have a niche in the market.”

DePuma concurs, “Mainstream supermarkets have gluten-free aisles or shelves ... Chefs are more aware about what is going on and how to accommodate people with celiac.”

The gluten-free food market is growing dramatically. Research by Packaged Facts puts the gluten-free market at nearly $700 million in 2007.

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ABOVE: John DePuma ’00 and wife, Gina, outside DePuma’s Gluten Free Pasta, a thriving niche business in New Haven, Conn.
Taking the LEED

Paul Damico ’86 raves about the sophisticated heater installed in the newly built and sustainable Moe’s in Williston, Vt. "If the bathroom needs more heat, it will get more heat. But if it doesn’t, then it won’t."

Damico, president of Moe’s Southwest Grill, a subsidiary of FOCUS Brands of Atlanta, Ga., is leading his franchisees to become eco-friendly restaurateurs.

Opened in October 2009, the Williston store marks the first Moe’s franchise built to Leadership in Energy and Environmental Design (LEED) Silver certification guidelines set by the U.S. Green Building Council. From the foundation to the furniture, all aspects of the property were designed to enhance sustainability. The goal doesn’t end with efficient facilities. Sustainability is so much more than LEED certification, says Damico. "It’s about your supply chain; it’s about your PR, and your culinary, and then it’s about your waste and utilities."

To ensure all aspects of the franchise are focusing from that perspective, Damico put together a sustainability team that includes fellow JWU grads, Scott Shotter ’90 and Dan Barash ’96. The group champions everything from reducing sodium in Moe’s tortillas, to partnering with compatible companies to spark an industry change.

New composting techniques are being tested at its research and development center, and no food from the center has gone into a landfill.

Older franchises are being updated with more environmentally conscious exterior and interior designs, and green options are in place for all new, transferred or sold franchises. “At the end of the day, it is [the franchisers’] investment,” Damico says, “and [eco-friendliness has] not been a tough sell.”

“We have a guiding value here at Moe’s,” he adds. "It’s a fairly simple one. Do the right thing."

Moe’s was named a Top Ten Growth Chain by Restaurant Hospitality in 2007, a Gold Award winner of the 2008 Consumer’s Choice in Chains and the next “It” brand by AOL Business in 2009.
Technology Enhances but Doesn’t Replace

"There's some fantastic new technology that ... puts people in the same room no matter where they are in the world," says Joel Pyser '85. Pyser, who lives in Darnestown, Md., with his wife, Lisa (Birnback) Pyser '85, is chief client officer for Paskey, which offers online booking resources for hotels, convention and visitor bureaus, travel providers and event and meeting planners. Paskey's GroupMAX is used by the hospitality industry to allow guests to make reservations, maximize efficiency and generate revenue through add-ons and upgrades.

As in all other industries, social media has also entered the events arena. Sites like Facebook, Twitter and LinkedIn are used to deliver offers, updates and communication. "I think once the business community gets hold of the understanding of what social media will enable them to do ... there's going to be an explosion there," he predicts.

For connecting a global community, Pyser notes that Starwood Hotels & Resorts used Cisco TelePresence to hold a "virtual, interactive meeting" in February, with participants in Chicago, Ill., and Sydney, Australia. "Guests and corporate clients were brought together in a true-to-life meeting setting, despite [being] more than 9,000 miles apart and a 17-hour time difference," according to a press release from Cisco. High-definition video and "life-size imagery of all participants" were included.

Pyser believes virtual telecommuting will never replace the benefits of in-person gatherings. For large meetings or conferences, virtual meetings aren't enough. "Meetings mean so much more than just listening to a presentation ... It's the networking, side meetings, conversations ... the things not on the agenda," he adds. "You could never replace those without physically being in the same room."

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WRANGLING WITH A CHANGING WORKPLACE

Recent economic forces and continued technological advances have had a significant impact on the workplace. Whether you’re an employee or an employer, your work environment likely has or will see some major changes predicts Theresa Murphy '94, P.H.R.

Murphy, co-owner of HR Partner Advantage in Raleigh, N.C., offers insight and advice for making the most of those changes.

Flexible work options are gaining momentum as a way to save time and money. Telecommuting cuts costs in transportation, parking and office space, and puts time previously spent commuting to better use. It also reduces a company's carbon footprint.

Outsourcing is on the rise. Hiring consultants saves money in training, operations and benefits, and contractors are likely to have access to better technology and the expertise to use it. On the down side, says Murphy, "employers might feel a lower sense of control."

Social media is becoming increasingly popular. For employers looking to hire, networking sites like LinkedIn, which Murphy recommends as a more professional site, can lead to top talent. But job seekers need to be aggressive. "Some recruiters won't even look at candidates with fewer than seven recommendations on their LinkedIn profile," she notes.

Due to later retirement ages and a longer life expectancy, today's workforce is made up of four generations - from WWII "radio babies" to Generation Y. Managing all four is a challenge. "Baby boomers and Gen Y talk want to be recognized for their time and experience, but generations X and Y want to be seen as equals," Employment need to be aware of people and not manage everybody cookie cutter. That's where they get into trouble and lose top quality talent."

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ABOVE, L-R: Theresa Murphy '94, P.H.R. and Mayor Ronnie Williams of Garner, N.C., at a ribbon-cutting to welcome HR Partner Advantage, to the Garner Chamber of Commerce community.
Combined Degrees Broaden Career Options

Having degrees in more than one discipline can boost a career, as Jenny Huynh '05 and Satish Zope '99, '02, '05 M.B.A. can attest.

With one bachelor's degree in information science and another in marketing, Huynh is a consultant with CSC, a global technology and business services company with clients in industries from finance and technology to consumer and natural resources. She handles software integration for customers, taking projects from design through testing and refining. "They were interested in me because of my dual background," says Huynh, who was hired by Amit Patel '92 M.B.A., a partner at CSC. "A lot of times you see conflicts between the two [business and technology], so being able to understand both sides was a good choice."

While studying at JWU, Huynh worked for the Internet Communications department. "It gave me a good balance of actual work experience ... a lot of opportunities to build all my skills," she says. "My writing improved a lot and it still helps me today."

Huynh lives in San Francisco, Calif., but spends most of her work time at clients' offices. Project test cycles alone can take up to two years. Since Huynh deals with IT and business professionals, her background serves her and her clients well. "I work on more of the front-end — the customer relationship management side — where my marketing degree comes in."

Zope has three degrees from JWU: a B.S. in Web management and Internet commerce, another in hotel-restaurant management and an M.B.A. in global business management. Working for Aditi Technologies in Seattle, Wash., where he lives, he is under contract with Verizon Wireless as senior user acceptance test lead (UAT). Zope is in charge of business-to-business Web applications, drawing up requirements for applications, adding modules and detecting and solving customer problems. "I'm in business ops, but part IT and part business. The best of both worlds if you would."

It was not part of his original plan to work in technology. "When I first came to America, I didn't know anything about computers." After earning his B.S. in hospitality, the native of India worked for the Radnor Hotel chain in Philadelphia, Pa., as a night auditor, and his job included maintaining computer systems. "I started picking up computer books to learn how to do it, and that increased my curiosity ... so I figured I may as well get a degree and make it formal on my résumé," says Zope, who worked on the JWU Helpdesk for four years as a student.

All parts of his education regularly come into play. "Hospitality teaches you all about customer service and how to present yourself to customers even if the customer doesn't agree with you," Zope says. Interacting with superiors and co-workers, his M.B.A. has relevance. "I look at the bigger picture now as opposed to being task oriented."

"Education never hurts you. Everything you learn is somehow going to help you in doing your job."

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Passion Leads to High-Tech Invention

Anjali Chawla '93, '95 M.B.A., is not only developing cutting-edge software products, she is inventing them. Chawla, of Foster City, Calif., is director of program strategy right tools for George P. Johnson (GPJ), a global, integrated event marketing agency specializing in interactive designs for computer and Web platforms. She recently created a prototype for Portfolio Analyzer™, a software application that allows GPJ strategists to securely access and track data to make event-specific recommendations for clients. Chawla is listed as one of three co-inventors on the patent, and Cisco Systems Inc. is a test client.

Chawla first realized she had a “passion for product management” when she was working for MOMENTIX Inc., an early-stage application service provider that delivered Web-based enterprise software for the events industry in the “dot com” era. With an undergraduate degree in hospitality and an M.B.A., she had no formal training in the area at the time, but has learned on the job.

Her passion was rekindled when GPJ gave her sole responsibility for commercializing her prototype. Strategizing face-to-face with both clients and in-house product development, "helps keep me on top of market needs and trends," she says. The combination of roles "ensures that our products remain cutting edge and market driven." The results are clear. In 2009 Special Events magazine named GPJ the number one agency among its 50 Top Event Companies in the U.S.

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DEMONSTRATING CAREER BARRIERS

Victoria Kearns '89, '91 M.S., is one of only two women in Rhode Island who own companies that specialize in hazardous waste removal and interior demolition. Unlike electrical, carpentry, masonry and similar trades which draw slightly more numbers because of the formal training provided by unions, women are scarce in Kearns' field. But the landscape is changing and she’s doing her part to sell the next generation on its career potential.

Kearns’ own career path took a big twist after managing restaurants and nightclubs, when she was offered a job with an asbestos removal company. “I didn’t even know what asbestos was,” she says. That was in 1995, in 2001 she opened her own company, General Environmental Services, in Warwick, R.I.

This was the third year she spoke and demonstrated her company’s work to teenage girls at the annual Girls Non-Traditional Trades Event sponsored by the Rhode Island Commission of Women, in Conston, R.I., in March. The first year saw 40 girls attend; the second and third years had to be capped at 100.

“More and more women are getting into the trades," Kearns says. "When they see business owners or women carpenters or electricians, they … say ‘I won’t be the only one, or I won’t be the first.’" Though Kearns has had female employees, she usually has a workforce of about 15 men. "I’ve been really fortunate … I get along really good with the guys," For the time being, it’s a necessary talent.

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Women, in Conston, R.I., in March. The first year saw 40 girls attend; the second and third years had to be capped at 100. More and more women are getting into the trades, Kearns says. "When they see business owners or women carpenters or electricians, they … say 'I won't be the only one, or I won't be the first.'" Though Kearns has had female employees, she usually has a workforce of about 15 men. "I've been really fortunate … I get along really good with the guys," For the time being, it's a necessary talent.

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Victoria Kearns '89, '91 M.S., far left, and her crew worked on the future home of The Institute for the Study of Nonviolence in Providence, R.I. The project was funded with stimulus money from the federal government.
Collaborative Learning Bonds
Students, Faculty and Curriculum

For the past eight years, faculty on Johnson & Wales University's Providence Campus have been using a teaching method that’s becoming increasingly popular in higher education — developing programs that fall under the umbrella of collaborative or community learning. More than 130 four-year colleges and universities including JWU are listed in the National Learning Communities Directory.

JWU’s Collaborative Learning Program (CLP), run by the John Hazen White School of Arts & Sciences, the College of Business and The Hospitality College, allows faculty to combine classroom learning, projects and activities across disciplines.

At the start of each fall term, about 140 business and hospitality freshmen are grouped by concentrations into classes of roughly 40 students. They spend the fall and winter terms together for introductory business or hospitality courses and English composition. Business and hospitality instructors are paired with English instructors to develop projects that combine writing and communication skills with business or hospitality skills.

English Professor Terry Novak, Ph.D., who runs the program, gives an example of a CLP assignment joining two disciplines.

“Business students research how a startup company could be run in two different countries and which would be the best fit. Then they analyze the research and use critical thinking and English skills to write a final presentation.”

CLP students also go on industry-related excursions. Business students go to Taco Inc., in Cranston, R.I., a manufacturer of HVAC products, and hospitality students tour the NYLO Hotel, in Warwick, R.I.

The 15 JWU CLP faculty and staff are members of the Adult Center for Learning Communities (ACLC), and attend its annual Learning Communities Retreat every October. The retreat offers support and resources such as curriculum planning and best practices, for programs like JWU’s, held at institutions across the country.

INSPIRATIONAL SPEECH BECOMES ESSAY IN 'GUIDEBOOK'

When Ashley White ‘11 submitted her introductory speech for her freshman honors Communication Skills class, it was just an assignment. When the speech was accepted for publication in the fourth edition of "A Speaker’s Guidebook," a text used in colleges and universities throughout the United States and Canada, it became much more.

To challenge her honors class, Assistant Professor Corinne Koris answered the call for submissions from Bedford-St. Martin’s Press, even though the class had only met twice. White remembers thinking, "What story could possibly tell that anyone would find worth publishing?"

Her speech was not only well written, but touched on the universal question of what happens when our direction in life suddenly needs to change.

White, who has "danced since birth," was diagnosed as a young child with scoliosis and was successfully treated.

The illness returned while she was in Marymount Manhattan College as a dance major, and at an age beyond which people are normally further affected, she had to let go of her lifelong dream of dancing. "Choosing this experience to write about was a challenge because it was still very emotional about the transition I’d just been through," White says.

A food service management major, White has turned her honors thesis on "liver mukt"; a regional food from her native North Carolina. Acquaintances from the past who see her picture in the recently published text, engaging with a speech by Bone, frequently contact her via Facebook asking if she is "that Ashley White."

While she is indeed that Ashley White, she is held down a very different road than she expected while growing up. "It simply proved to me that opportunities await us no matter what life path we choose, and that everyone has a story worth telling.”

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Ashley White ‘11
Will increased government involvement in regulation of the economy help or hamper global economic stability?

As financial markets grapple with the fallout from a global economic crisis, we asked former executive vice president of Bank of America, Jim Palermo, and respected economist Professor Alexander Katkov, for their opinions on government intervention.

In today’s complex business environment, rules, laws, regulations — call them what you will — are essential. They provide guiding principles for businesses to operate within reasonable parameters. There is now intense public discussion about the need for more regulation to prevent a recurrence of the current recession. Will these regulations strengthen us domestically and enhance our ability to be a global economic force, or are we tiring the hands of our free market society? When is enough regulation enough?

It is no secret that excessive regulation can weaken or even kill an industry. The financial markets are particularly sensitive to excessive scrutiny given that capital can flow from one regulatory jurisdiction to another with the speed of light. Regulation within this industry, if not undertaken with care, can have long-lasting negative effects on creativity, innovation and the ability to remain competitive.

A study done by Peter Wallison, former general counsel of the U.S. Treasury, documented the ongoing destruction of the world’s premier financial market. His study found instances of congressional regulations, as well as government agency rulings that put huge financial burdens on U.S. firms. In many cases, legislation was poorly thought out and attempted to cure problems that were not problems. The Wallison study is a belated warning not only to U.S. policy makers, but to policy makers everywhere.

Could history repeat itself? It often does, and it is again. Government agencies are jockeying for power. Financial and insurance markets are targets for populist themes that will lead either to government takeover or senseless over-regulation. As you would expect, the findings of the Wallison study will be repeated. While we all acknowledge that mistakes have been made, it is imperative that we never forget what has made American business great. We are a free market society. To stifle that freedom is un-American.

The U.S. national economy is showing signs of recovery after the deep, long recession. Most economists and politicians name two main causes for the recession: the collapse of the real estate market after the housing market bubble burst in 2007, and the crisis of the financial system that benefited from financing the bubble. The “neo-liberal” strategy of economic growth adopted by the government in the 1980s, and the nation’s role as the largest consumer of cheap imported goods manufactured by multinationals outside the United States are macroeconomic reasons less broadly discussed.

To fight the recession the government used both fiscal and monetary mechanisms. The Emergency Economic Stabilization Act of 2008 and its Troubled Asset Relief Program (TARP) gave the Treasury $700 billion to buy mortgages and other financial instruments. But TARP was unable to recover lending to banks that received government money, and the recession deepened. In response, the American Recovery and Reinvestment Act added $787 billion to create jobs and promote investment and consumer spending. One year after the Recovery Act, we see positive consequences of its stimulus package: GDP is no longer falling and unemployment has dropped. In March, 162,000 jobs were created, a sign the market is recovering. With subsidies to state and municipal government, interest on municipal bonds has increased, bringing investors to finance local projects.

There is no doubt that government took the leading role in helping the economy. Recovery from such deep recession will take more than one year. Government economic policy is working and by the end of 2010, we will see more progress in job creation and economic growth.
PROFILES OF SUCCESS: PAST MEETS PRESENT

Once again, we are proud to showcase Johnson & Wales University alumni whose passion, drive and knowledge are influencing their fields of business, hospitality, culinary arts, technology and education. The 2010 profiles of success feature alumni distinguished by their extracurricular involvement in activities beyond the classroom. Their accomplishments show paths buoyed by lessons of life and leadership gained as members of the student clubs, National Student Organizations (NSO), athletic programs, Greek societies and teaching fellowships offered on JWU campuses. Then and now, they remain leaders contributing to their professions and communities.

NATIONAL STUDENT ORGANIZATIONS

BY DAN WILGA ’05, ’08 M.B.A.
AND CATHY SENGEL

John M. Broda ’83
John Broda ’83 is the executive vice president of the Armed Forces Financial Network (AFFN), in Tampa, Fla. John is responsible for increasing the versatility of more than 352 financial institutions serving the United States Armed Services. He provides business development and sales leadership to enhance regional, national and international banking, credit union and retail merchant relationships. He also serves as assistant secretary for the AFFN Board of Directors.

What brought you to JWU
The DECA organization. DECA was an important component of my high school education and JWU provided me the opportunity to continue with this program at a collegiate level.

Best advice
Build and protect your reputation. In your personal and professional lives, your reputation will follow you.

Qualities admired in others
Honesty, integrity, dedication, humor, sincerity, compassion, loyalty, motivation and determination.

Favorite quote
“THe best way to find yourself is to lose yourself in service to others.” — Mohandas Gandhi

Defining moment
I created the Armed Forces Financial Network Community Support Program designed to support members of the U.S. Armed Services and their families. Since 2004 the program has generated over $1 million in direct support ... for such items as care, comfort, entertainment, emergency assistance, financial education and literacy programs.

Bridget Laveri-Palmieri ’94
Bridget Laveri-Palmieri ’94 is director of marketing analytics for Macy’s Merchandising Group, using findings to guide market strategies. With more than 15 years of experience in store management, product development, buying and planning with Macy’s, Bloomingdale’s and the Federated Merchandising Group, Bridget is also an inspiring leader. A founding member of Young Executives for Success (YES!), Bridget champions the mission of the Dress for Success Worldwide charity.

What brought you to JWU
The unique curriculum of classroom and hands-on experience. I also loved the city setting, yet always had a true feeling of “campus.”

Memorable JWU experience
The one-and-one-half years I worked at the downtown bookstore as the assistant buyer of clothing and accessories. My opinions were respected and trusted.

Impact of clubs and organizations
My involvement in NSO, Greek life and retail/marketing-related clubs helped me build the skill of networking. One of the keys to success is who and how many people you know.

Book on your nightstand
“Energy Leadership” by Bruce Schneider

Career advice for new alumni
Do not ever pass up an opportunity to try something new that interests you. Every step may not take you forward at that moment, but it will make you that much more knowledgeable and marketable.
Kenneth DiSaia ’87, ’92 M.B.A.

Kenneth DiSaia ’87, ’92 M.B.A. has held a variety of leadership positions during his 23-year career with JWU. From 1999 to 2002, Ken was the university’s dean of admissions. Today, as vice president of enrollment management, he leads annual recruiting efforts for more than 5,000 new students at all four JWU campuses. He is a member of DECA Inc. and serves on DECA’s National Advisory Board. As Rhode Island’s Delta Epsilon Chi chairperson, Ken leads collaborative efforts of six colleges and universities in the state.

Most important ingredient in life
Happiness. Specifically in regards to work … If you enjoy and feel good about what you do, it helps you to meet your full potential, and it certainly contributes to a more fulfilling personal life.

Favorite quote
“Change happens. Anticipate change, monitor change, adapt to change, enjoy change, and be ready to change quickly and enjoy it again.”
— Dr. Spencer Johnson, author of “Who Moved My Cheese!”

Role JWU played in your career
The hands-on, career-focused education at JWU quickly guided me to my career path. I knew right away that I liked the field of marketing and I certainly loved the university itself.

Impact of clubs and organizations
My involvement in NSO (DECA specifically) was the key link to my success. Not only did it lead to my first job with the university, it remains an important element of my career responsibilities today.

Source of career passion
I value the positive impact I can have on students’ first steps into university life and their future as successful adults. The ultimate reward is watching students I welcomed to JWU cross the stage at graduation.

Robert Mellwig ’97
Robert Mellwig ’97 is senior vice president of human resources (a.k.a. “really cool people”) for multibillion-dollar real estate company, Lowe Enterprises, and its Destination Hotels & Resorts. He governs all aspects of the organization’s human resources for both hospitality and non-hospitality related businesses and their more than 8,000 employees. Before joining Lowe, Robert was in charge of corporate staffing at the home office with Starwood Hotels & Resorts, and worked within the W Group and for Hilton Hotel Corp. He is an active member of the Society for Human Resources Management (SHRM).

Most important lesson at JWU
Working within and across diverse teams. In a rapidly shrinking global environment, the ability to interact, strengthen relationships and leverage ideas across a broad range of backgrounds, languages and experiences, is key.

Impact of clubs and organizations
I was a member of an NSO, Career Ambassador Program and the men’s volleyball team. The ability to fully experience many facets of the college experience, make friendships and build leadership skills was important to my earlier career and professional development.

Best advice
God gave us two ears and one mouth. Listen twice as much as you talk.

Future vision
I envision an industry that continues to bifurcate into two major segments: brands and independents. The future will be dictated by the consumer, and what type of experience they seek and are willing to pay a premium for.

Personal response to challenge
Reflect on those who do not have it as good as you do. Humble yourself. Be appreciative for what you have.
ATHLETICS

John Russo '00
John Russo '00 is a vice president for Fidelity Advisor Funds through Fidelity Investments Institutional Services Co. Inc. (FIIS), in Smithfield, R.I. He sells mutual fund products through financial institutions, planners, insurance and wire house firms throughout southern Ohio and northern Kentucky. Before working for Fidelity, he was a sales representative for MBNA America Bank of Wilmington, Del.

Role JWU played in your career
It was JWU that first set up an interview for me with a senior sales executive at Fidelity Investments. This eventually led to an internship and then to a full-time job. Had I not been introduced to Fidelity through JWU, I might be in a very different place today.

Impact of participation in sports
Men's soccer allowed me to build great relationships and work in a team. Teamwork and relationships are crucial to my current role and career in general at Fidelity Investments.

Best advice
Dance like no one is watching. Sing like no one is listening. Love like you've never been hurt and live like it's heaven on Earth ... originally from Mark Twain, but I first heard it during one of my classes with the late Prof. Frank Tomassi, D.B.A. I can still visualize him saying this today.

Formula for work-life balance
I make a conscious effort to work while I'm working and to be with family while I'm with family. Having the support of loved ones is very comforting both personally and professionally.

Favorite quote
"Opportunity is missed by most people because it is dressed in overalls and looks like work."
— Thomas A. Edison

Jacqueline Kelly '93
Jacqueline Kelly '93 is executive chef at Jerry Remy's Sports Bar & Grill in Boston, Mass. Her culinary talents have been on display at Bravo restaurant in Boston's Museum of Fine Arts, The Roof Terrace Restaurant & Bar at the Kennedy Center for the Performing Arts in Washington, D.C., and the Metropolitan Museum of Art in New York. Jacqueline has appeared on NBC's "TODAY" show and catered the Ryder Cup, Wachovia Golf Championships and the U.S. Open.

Lessons learned at JWU
Everyone has the same degree in culinary. It's the hard work, dedication and commitment that will set you apart from others.

Memorable JWU experience
Being a member of the JWU culinary team, it taught me about teamwork, being able to take constructive criticism and learn from it; Dedication will pay off.

Career advice for new alumni
I can only speak for young chefs, but I would say stop wanting to be the next "Top Chef" or Food Network star. Be a cook first.

Favorite professional websites
www.grubstreet.com
www.bostonchefs.com
www.zagat.com

Career satisfaction
I am lucky that I was a cook for many years in some great restaurants. I also worked in Italy, which was a great experience for a young cook and gave me great insight on food.

Books on your nightstand
"The Yankee Years" by Joe Torre and "The Foie Gras Wars" by Mark Caro
“Playing soccer for JWU taught me a lot about hard work, determination, respect, communication, etc. I take all of those attributes from the field and apply them to my everyday responsibilities.” — RYAN LESTER '05

Ryan Lester '05
Ryan Lester '05 is advertising and promotions manager for the U.S. Soccer Federation. He oversees marketing for the men's and women's national teams, constructing media campaigns and directing creative design and ad placement — a “dream job.” An internship with the National Lacrosse League’s Philadelphia Wings led to full-time work with parent company Comcast Spectacor. Promoted to marketing manager for its subsidiary, Global Spectrum, Ryan coordinated events for San José State University’s Spartan Stadium.

Outsider, rebel, entrepreneur or team player
A bit of a rebel-team player, I like to think outside of the box, love brainstorming activities and I'm a go-getter. I find that including other members within my department definitely makes it easier to accomplish the object or goal.

Favorite quote
“Pain is temporary. It may last for a minute, an hour, a day or a week. If I quit however, that lasts for a lifetime.”
— Lance Armstrong

Career satisfaction
I am very happy with how I have progressed through the sports world. I'm 26 [and] have had the chance to live across the U.S., gain a ton of knowledge on running sports teams and managing stadiums and arenas. I couldn't be happier.

Industry future
I see soccer in the U.S. continuing to grow. The team is primed for a great run in the 2010 Federation Internationale de Football Association (FIFA) World Cup in South Africa. We also are bidding on hosting the World Cup here in the states.

James B. Norton IV, M.B.A., '00
James Norton IV, M.B.A., '00 is senior vice president of Branch Banking & Trust Co. (BB&T) Commercial Real Estate Lending in Atlanta, Ga. He manages a commercial loan portfolio with assets in excess of $1.3 billion, and banking relationships with large commercial developers of hotels, shopping centers, office buildings and industrial complexes across the nation. James is a member of the National Association of Industrial and Office Properties (NAIOP) and was a guest panelist and moderator for the 2010 Databank Inc. Real Estate Symposium.

Role JWU played in your career
I have financed several hotel projects across the country and find that my hospitality management education brings added value to my client relationships within the hospitality sector.

Career satisfaction
Absolutely, if somebody would have told me 10 years ago that I would hold a senior-level position with one of the nation's largest financial institutions before I turned 30 years old, I'm pretty sure I would have told them that they were crazy.

Formula for work-life balance
I personally struggle with it daily, but I have picked up several hobbies — golf, travel, fly-fishing — which help me maintain my sanity.

Future vision
Today's forecast for the banking industry is partly cloudy. In my opinion, there is nothing but an up side in my business at this point.

Rebel, entrepreneur or dedicated team player
All of the above.

Qualities most admired in others
Honest, dependable and driven individuals. I am also intrigued by people who possess excellent public speaking abilities.
Profiles of Success: Past Meets Present

Greek Life

Lori Pleva '96
Lori Pleva '96 is a sourcing manager of broadband and distribution for NBC Universal Inc. She is responsible for strategic sourcing, supplier negotiations, and contracting for digital media products and services. Lori has held similar positions with such Fortune 100 companies as GE Capital and JPMorgan Chase. She reduced NBC Universal's digital advertising cost by 50 percent, resulting in significant savings in capital and expenses.

Impact of clubs and organizations
My participation [in Sigma Delta Tau Sorority] was a starting point to a lifetime of learning and experiences in the disciplines of loyalty, leadership, teamwork, negotiation and conflict resolutions.

Best advice
My father advised me to be well rounded: to have a job, do an internship, volunteer, be involved, hold an office and remember that the best office is the president.

Source of career passion
My job directly impacts the company's bottom line and mitigates risk for the business. My customers are both internal and external which gives me a unique view of the business and how the operations tie directly to the work we do. I've played a significant role in the cutting-edge technology NBC Universal Inc. (NBCU) uses.

Career advice for new alumni
Recognize what you don’t know and learn from those who do. Learn from those around you.

Most important ingredient in life
Integrity, passion, compassion and humor.

Clay Snyder '93
Clay Snyder '93 is senior director of brand performance for Hilton Worldwide. Based in Atlanta, Ga., he provides Doubletree hotels around the world with strategic and operational support to increase profits. Clay has helped open hotels in Tanzania, Russia and China. He is the president of the JWU Alumni Council and the primary link between alumni chapters and the university.

Qualities admired in others
Honesty, integrity and straightforwardness.

Impact of Greek life
Being part of establishing our local chapter of Tau Kappa Epsilon at JWU, I was able to take that experience and utilize it in my career building successful teams and organizations.

Future vision
Global growth will be critical to expanding the hospitality industry. Many countries have a need for quality organizations to fill a necessary void with the expanding middle class.

Highest priority
Leaving life better than I found it.

Heroes
The people I work with every day.

Book on your nightstand
“Tribes: We Need You to Lead Us” by Seth Godin

Career role of JWU
Alumni connections have opened each opportunity from my first job as a valet parking attendant to my current role with Hilton Worldwide.
“Whatever you do, do it with passion and always be true to yourself. The rest will fall into place.” — Ian McPhee '94

Katie Cavuto-Boyle '02, M.S., R.D., L.D.N.
Katie Cavuto-Boyle ’02, M.S., R.D., L.D.N. is president of Healthy Bites LLC, a nutrition and personal chef service. An expert in her field, she is a regular contributor on the Fox, NBC and CBS networks, has appeared on Rachel Ray and was one of 10 finalists on season five of “The Next Food Network Star.” Katie promotes farm-to-table fare using seasonal, local ingredients and “green cuisine” — eating healthy for body and planet.

What brought you to JWU
As a gymnast growing up, I was always interested in healthy eating but I knew that to be a good dietitian I needed a good understanding of food.

Memorable JWU personality
Professor [Janet] Roussin was a huge support system and always believed that I could achieve my dreams.

Advice for new alumni
Work hard, never say “no” to an opportunity and always make a good first impression with every person you meet.

Source of career passion
I live what I teach and my mission is to help others see how easy living a healthy lifestyle can be if given the tools and information.

Defining moment
Being a finalist on the “The Next Food Network Star,” being hired as the Philadelphia Phillies’ dietitian and opening my locally sourced market and café, Healthy Bites To-Go.

Outsider, rebel, entrepreneur or team player
A driven entrepreneur.

Ian McPhee ’94
Ian McPhee ’94 is executive assistant manager of food and beverage for The Ritz-Carlton Kapalua, Maui, Hawaii. With the luxury hospitality giant since graduation, Ian advanced from director of banquets in Boston, Mass., to fine dining manager in Osaka, Japan, and then to director of food and beverage in Washington, D.C. His responsibilities have included managing staff and payroll, piloting programs and events and leading a team that is among the company’s top 10 for guest engagement.

Favorite quote
“Seek first to understand, then to be understood.”

Impact of clubs and organizations
My ability to work in teams, whether I was the leader or not, was strengthened knowing that my part was always equal and just as important. Great followers become great leaders.

Career satisfaction
I am very satisfied with my career progression. Someone from Career Development saw value in the work I was doing and signed me up for an interview with The Ritz-Carlton. I have worked and lived in Boston, Japan, San Francisco, Washington, D.C. and now Hawaii for The Ritz-Carlton.

Books on your nightstand
John C. Maxwell’s “Developing the Leader Within You,” “Developing the Leaders Around You” and “Winning with People.”

Advice for new alumni
Set goals, follow your heart, whatever you do, do it with passion and always be true to yourself. The rest will fall into place.

Most important ingredient in life
Love.

Joseph Leonardi '97, '99 M.A.T., C.E.C. is executive chef at the Somerset Club in Boston, Mass., and a member of the American Culinary Federation (ACF) 2010 Team USA. He taught in the College of Culinary Arts until 2009. Joe was a member of the ACF Team U.S.A. that won World Title for regional cuisines at the 2008 Internationale Kochkunst Ausstellung's (IKA) Culinary Olympics in Erfurt, Germany. Under his coaching, the JWU Student Culinary Team took home seven gold medals from the 2004 Société Culinaire Philanthropique Salon of Culinary Arts at the New York Food Show, where Leonardi garnered the Grand Prize of Salon medal awarded by the French government.

What brought you to JWU

I liked that there were young chefs willing to teach you, and staff that was willing to support you... I also enjoyed being close to the city so that I could work on the weekends and take what I was learning in class and apply it to my job.

Most important lesson at JWU

Not all things go the way they are supposed to, but it's the way you react to change that will determine your new challenges. Dedication to your career or job.

Defining moment

In July 2009, I competed and won the title of American Culinary Federation (ACF) National Chef of the Year. It was a goal I set for myself. When the opportunity presented itself, I pushed and strived to win the competition.

Career satisfaction

I am the chef at one of the top social clubs in the world and work with great people and quality products everyday. Before I compete in the 2012 [IKA] Culinary Olympics, I would like to earn the title of Certified Master Chef.
Abid Butt, M.B.A., '84

Abid Butt, M.B.A., '84 is vice president of asset management for Host Hotels & Resorts, overseeing more than a dozen properties in the eastern United States. He has opened and managed operations in luxury hotels in Hawaii, Thailand, Canada, Malaysia and the U.S. for Benchmark Hospitality and Banyan Tree Hotels & Resorts, and helped launch two lodging brands: Angsana Hotels & Resorts and Four Points by Sheraton.

Favorite quote

“Never tell people how to do things. Tell them what to do and they will surprise you with their ingenuity.”

— George Patton

Role JWU played in your career

Education prepared me for the practical world. On-campus recruitment provided me with opportunities and I was able to secure a general management trainee position immediately after graduation.

Formula for work-life balance

It is difficult at times to maintain the work-life balance due to the 24 operating hours of this business. You have to schedule and block time to spend with your loved ones.

Career advice for new alumni

Learn as much as you can as early in your career as you can ... Find an industry leader to mentor your progression and help with career development. Stay in touch with the school and always network.

Most important ingredient in life

Friends and family, health and happiness.

Brian Foye '85, '88 M.S.

Brian Foye '85, '88 M.S. is senior vice president of operations with The Capital Grille, a division of Darden Restaurants. He is responsible for the overall operations of 40 restaurants in 23 states. A chef by trade, Brian has won gold and silver medals in international culinary competitions, and has worked as vice president of operations at RARE Hospitality International, and vice president and general manager at The Educated Palate.

Heroes

My grandfathers Bryan D. Foye and Lionel W. Allaire. They both defied the limits set for them and overcame various life challenges to achieve success.

Lessons from JWU

Mis en place — a place for everything, everything in its place.

Best advice

From my grandfather: Love what you do and the day you don’t, quit! It’s hard work — you should enjoy it. At the end of the restaurant shift, go home. You don’t want to end up doing something you shouldn’t.

Impact of being a TA/Fellow

As Joseph Jouberz said, “To teach is to learn twice.” The core competencies and the ability to teach what I have learned have allowed me to mentor others throughout my career.

Future vision

Restaurant experiences are now a part of daily life, so health and nutrition will play a major role in what is on the menu and the manner in which it is sold.

Book on your nightstand

“How The Mighty Fall, And Why Some Companies Never Give In” by Jim Collins

James Fisher, M.B.A., '96 is an assistant vice president of State Street Investors Services in Boston, Mass. As senior manager of risk oversight with 15 years of experience in financial services, he provides support for clients with $147 billion in assets under management. Before joining State Street, James monitored fund trade for MFS Investments, developing and enforcing trading rules on mutual funds held in 401K retirement portfolios. He built relationships with more than 60 mutual fund companies to ensure that the actions of a few individuals would not adversely affect investors.

Most important ingredient in life
The key ingredients are perseverance, focus, optimism, laughter and love.

Impact of campus involvement
Being a resident assistant (RA) helped me develop my people skills — more than any class, seminar or experience. The ability to understand all sides of an issue, identify the key players, recognize the emotion of an issue, and come up with a solution is invaluable.

Career satisfaction
I am satisfied with my current role, but my drive, will and ambition push me to exceed the career goals I set for myself after graduation from JWU.

What brought you to JWU
The curriculum allowed me to take classes in my major my first year and being a thousand miles away from home allowed me to grow as a person.

Career advice for young alumni
Be flexible. Whatever you do, do it well and give your all. You can learn something from even the worst job.

Dana E. Herbert '00

Dana Herbert '00 is the owner and pastry chef of Desserts by Dana in Bear, Del. Known for his creative wedding cakes, sugar sculptures and custom cakes, Dana has been featured on WETV’s “Wedding Cake Wars” and TLC’s “Ultimate Cake Off.” Desserts by Dana was selected for the 2008 and 2009 Best of Bear Awards in the Wedding Supplies category by the U.S. Local Business Association (USLBA). He is also the author of the “Sweet and Savory Union Cookbook.”

Lessons from JWU
Life is truly what you make of it. If you practice like a champion then you will play like a champion ... it is up to us to choose to be great.

Best advice
You can achieve anything you want in life. It’s a matter of how bad do you want it and are you willing to sacrifice to get it.

Source of career passion
My desire is totally unquenchable. I am always pushing, watching every TV show, looking through every magazine, taking classes, teaching classes ... I’m like a computer. Even when it looks like it’s in sleep mode, it’s continually calculating and downloading something.

Defining moment
In 2006 when I was the pastry chef in charge of the National American Culinary Federation (ACF) Convention in Philadelphia ... I had to clearly motivate my staff and exceed many expectations ... I felt like I had arrived and was pressing forward.
“Life is truly what you make of it. It is up to us to choose to be great.” — DANA E. HERBERT ’00

Sanee Halpin ’91
Sanee Halpin ’91 is sommelier for BARMASA and Shaboo at Aria Resort & Casino in CityCenter in Las Vegas, Nev. She has served as sommelier at some of Las Vegas’ finest venues including Bellagio’s Sensi, Todd English’s Olives and Jasmine. Sanee is also a certified Kikisake-shi (sake sommelier), and hopes her industry expertise will eventually take her around the globe to learn about new cultures, food and wine.

Memorable JWU personality
Francis [Koon Fah] Wong ’89 was a very energetic, kind, big-hearted guy from Singapore. We met in the International Club and we’re still friends after 21 years.

Defining moment
When I passed the Advanced Sommelier exam on the first attempt in October 2009.

Career advice for new alumni
Nothing is made easy. You can get a result only when you work hard on it.

Heroes
My parents who believed in me and sent me to the U.S. as an exchange student when I was only 15. Virginia Philip ’89, a female master sommelier at The Breakers in Palm Beach, Fla.

Favorite industry websites
www.goldsommer.com
www.mastersommeliers.org
www.winesommelier.org

J. Hugh McEvoy ’78, C.E.C., C.R.C., C.d.R.
J. Hugh McEvoy ’78, C.E.C., C.R.C., C.d.R. is owner and president of Chicago Research Chefs LLC. J has a long record of success in conceiving new culinary products and prototypes, and bringing them to a global market. He teaches at Kendall College as an adjunct culinary professor. He is a syndicated weekly columnist for StreetWise newspaper writing on trends, food, nutrition and fitness, and food editor for Prepared Foods magazine, a nationally published trade monthly on the food and beverage industry. Recently, J co-authored a children’s book, “What Color Is a Pickle Pie?”

What brought you to JWU
My mother was a professional chef. Working with her in pro kitchens from a very early age gave me a love of the culinary business. By the 10th grade I knew where I was headed ... to J&W.

Memorable JWU experience
One of my first-year “home room” classmates was Emeril [Lagasse] ’78. He and I wrecked quite a few recipes together that first year. His drive and determination were contagious.

Outsider, rebel, entrepreneur or team player
I have always been an innovator. Then I became an entrepreneur. Because of that, I have sometimes been called a rebel.

Defining moment
I created a job as “research chef” long before there were any research chefs.

Hero
My mother. She worked full time as a professional chef until she was 72.

Favorite quote
“A little butter never killed anyone!” — Julia Child said it to me.
"We are thrilled to be able to help students further their passions in culinary arts and hospitality through the creation of the Mohegan Scholarship," said Mitchell Grossinger Etess, president and CEO of Mohegan Sun. "Hopefully, through this scholarship, we will develop future leaders in our industry who might have otherwise not had that opportunity."

The Mohegan Tribal Gaming Authority, owner of Mohegan Sun in Uncasville, Conn., has established a scholarship at the Providence Campus for incoming freshmen enrolled in Johnson & Wales University's College of Culinary Arts or The Hospitality College. Students from southeastern Connecticut who meet JWU's financial aid requirements will be given first consideration as recipients. Awards will be given annually and extend over the next five years.

Since its opening in October 1996, Mohegan Sun has been a gaming and entertainment complex providing a variety of entertainment and leisure activities. The extensive facility is within an hour's drive of Providence, R.I., and offers a wide range of employment and work experiences in food service and hospitality for JWU alumni and students.

Members of the Tribal Gaming Authority realize that affordability is a continued issue for many, and the scholarship will provide the means for students from neighboring towns to fulfill their dream of an education.

Students at JWU are exposed to experiences inside and outside the classroom to prepare them for professional success.
Fanning the Flames for a Fund

Every year since 2004, the finest female chefs in Denver, Colo., and Boulder, have come together for Females on Fire. The two-night event features delicious menus with wine pairings and silent auctions to support scholarships for culinary students on the Denver Campus. The brainchild of Sheila Lucero, executive chef of Jax Fish House in Denver and Boulder, the intent was to create an all-female chef cooking event to bring some of the best female chefs in Denver together.

This year’s events were held in January, bringing in a record $11,000 for JWU scholarships, and increasing the total scholarship dollars raised to more than $24,000 through the years. Three of the nine participating chefs are graduates of JWU: Aniedra Nichols ’04, sous chef at Elway’s Cherry Creek; Kathleen Kenny Davia ’94, co-owner and pastry chef at Gateau Specialty Cakes and Pastries, and Elyia Golden ’05, head sous chef at The Med in Boulder.

In the early 1980s, fewer than 10 percent of culinary students nationwide were female; by the mid-90s that number had risen to 35 percent. Today, almost 55 percent of culinary students on the Denver Campus are female — good news for aspiring female chefs, the industry and JWU. Even with these gains, Lucero still sees very few women filling executive chef positions in either Denver or Boulder. She hopes that Females on Fire can inspire more women to reach for the executive chef level.

Scholarship Donors Change Lives at JWU

Frank Scibelli, the founder of FS Food Group, and representatives of Goodnight Brothers Country Ham, of Boone, N.C., made scholarship commitments during the holidays — generous gifts during a generous season.

Scibelli established a $25,000 scholarship for culinary students enrolled in the food service management program at the Charlotte Campus. Between his successful restaurants, Cantina 1511, Mama Ricotta’s and Big Daddy’s Burger Bar, and his catering operation, Plate Perfect Catering, Scibelli is one of the most celebrated restaurateurs in Charlotte. He also understands the importance of supporting the food service industry’s future leaders. Since the campus opened in 2004, Scibelli has employed many JWU students. “This is a good time for FS Food Group to increase our involvement with Johnson & Wales University,” he says. He is also hosting an annual Celebrity Chefs Dinner to help raise additional money for students in financial need.

Goodnight Brothers, the leading manufacturer of cured hams in the Southeast, also made a significant contribution. Company agents began their involvement with JWU through a serendipitous introduction of Goodnight’s food broker to Mark Allison, dean of culinary education on the Charlotte Campus. Since then, Goodnight experts have made classroom presentations and given virtual tours of their plant to teach students about traditional ham curing. In December 2009, Goodnight representatives committed $10,000 to support scholarships for culinary arts students. “We enjoy the opportunity to educate students about what we do, and expose them to industry leaders,” says Bill Goodnight, vice president of sales and operations.

Student Helps Other Students

Sam Weisbuch ’11, an enterprising and altruistic student at the Providence Campus, used his job skills and understanding of philanthropy to elicit a gift for the university. The New Jersey junior majoring in hospitality management worked in a variety of summer jobs at country clubs. The skills and accomplishments of his management teams left a lasting impression that brought him to JWU to study for a career in the industry.

In his sophomore year, Weisbuch enjoyed an internship at the Marriott Courtyard in Providence, and returned last year to work part time at the front desk. He often interacted with guests to ensure that hotel employees were meeting their expectations. One guest, whose work brings him to Rhode Island for extended periods, had stayed several times at the Marriott Courtyard and wanted to express his gratitude to Weisbuch for a job well done. The student asked that the guest instead make a contribution to Johnson & Wales University. Weisbuch knew the gift could help other deserving students.

“Sam’s appreciation of the impact of philanthropy inspired the generosity of another individual,” says Providence Campus President Irving Schneider, Ph.D. “We are fortunate that he will bring this understanding into the hospitality industry when he graduates.”
Dear Friends:
How do you measure success? I’m asked this question all the time. Is it JWU’s 80,000 alumni engaged in professionally enviable and personally satisfying careers across the globe? Individual student successes? JWU’s unique education model? Our commitment to affordability and engaging programs? Our dedicated faculty and staff? Our strong employer connections and commitment to community? Or our ability, during tough economic times, to stay on task and realize the goals of our ambitious strategic plan, FOCUS 2011? It’s a combination of many such factors.

We have four vibrant campuses serving more than 16,000 students. Like every university, we’re focused on improving our graduation and retention rates. We’ve become more selective without compromising enrollment or student body diversity. Affordability remains key — 84 percent of JWU students need financial aid and 82 percent work part time to supplement aid. In 2009–2010 we committed $112 million in institutional aid. Even that’s not enough. We’re budgeting $120 million for 2010–2011 and tenaciously seeking funding for scholarships and program support.

As we close the 2009–2010 academic year, JWU is financially strong. We’re allocating precious resources to what enables us to remain competitive while delivering the best student experience possible. We’re enhancing student life through major construction: the new Denver Wildcat Athletics Center which opened in fall 2009; The Center for Culinary Excellence, in Providence, the country’s first Leadership in Energy and Environmental Design (LEED) certified culinary facility, which opened this year; a new Charlotte student center; and a new residence hall and student center in North Miami are underway. Stormy economic times have many organizations trimming employee development. Not JWU. We provide a nurturing learning environment for students, and we’re doing the same for faculty and staff.

We’re launching online degree programs, and our Denver Campus kicks off its Adult & Continuing Education Program in the fall. We’re establishing our reputation as a leader in experiential education and career services, honing better experiences for students, better academic outcomes and better learning overall.

There’s more to be done; more success to be achieved. Along with our students, faculty and staff, our alumni and friends remain at the core of all we do. Join us as we continue strengthening JWU. How do you measure success? I value your feedback at universitypresident@jwu.edu.

University President John J. Bowen ’77

100 YEAR
Count Down

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

The Johnson & Wales College business program saw the advent of the hospitality division in 1972. Students could pursue associate degrees in hotel–restaurant management, travel-tourism management or a travel-tourism diploma. The first bachelor’s degrees in hotel–restaurant management were awarded in 1975 and in food service management in 1978.

In the early 1970s, David Friedman ’75 Hon., then CEO of Paramount Restaurant Supply in Providence, offered to donate and renovate buildings to house a culinary program at HarborSide Park. President Morris Gaebel ’98 Hon., Vice President John Yena ’06 Hon. and Director of Admissions Manuel Pimentel Jr. ’98 Hon. researched the food service market and tie-ins with the hospitality program. After initial hesitating, the trustees approved the proposal, stipulating a minimum of 80 applicants by May 1973.

In fall 1973, 141 students reported for orientation at the School of Culinary Arts. Led by Belgium native Franz K. Lemoine, it offered an associate in science degree focused on food preparation and service, training students to become professional chefs. Lemoine appointed chef-instructor Hugh Larkin, David S. Howe, Socrates Inoseg and Joseph Weigand, recognized experts in their culinary disciplines. Within the decade, the program experienced phenomenal enrollment: 400 in 1974; 800 in 1975; 1,200 in 1976. The launch of the culinary program had a major impact on the scope and success of the institution.

L-R: Franz Lemoine, director of the culinary arts program, and President Gaebel ’98 Hon., accept a contribution from Nicholas Follasch, president of the Connecticut Chef’s Association, in November 1973.
Launching Driven Students

BY PIYA SARAWGI-FENN ’94, ’02 M.B.A.

Thanks to a culture of planning formalized in 1989 and since continued at regular intervals, Johnson & Wales University has enjoyed tremendous success. Today, like other institutions of higher education, and countless organizations across this country, JWU is tackling the challenges that an uncertain economy brings. Despite this, we’re committed to investing in and strengthening the value of a JWU education.

The university’s current five-year strategic plan, FOCUS 2011, is ambitious, demanding rigor, relevance and excellence in the classroom. It is raising the bar on student experiences outside the classroom. Greater selectivity hasn’t negatively affected either enrollment or the diversity of JWU’s student body. In fact, making education accessible and affordable remains at the heart of our efforts. FOCUS 2011 has compelled us to re-engineer our approach to experiential education, career services and employer relations, and called for multifaceted investment in our faculty and staff, finances and infrastructure.

We remain the destination and launch pad for driven students who are seeking a competitive edge in the global economy. As members of our JWU community, we want you to appreciate how you impact and contribute to the ongoing success of our university. The following pages illustrate “FOCUS in action,” and bring JWU’s strategic plan to life.

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

A celebratory mood dominated all four JWU campuses in May 2009, as our university community, graduates, family and friends marked commencement.
Safe Food For Thought: JWU Setting the Standard

Despite the U.S. food supply being among the world’s safest, food safety is a national health concern, complicated by the global network of food sources and millions of establishments preparing and serving food. Troubling annual statistics from the Centers for Disease Control and Prevention (CDC) include: 76 million cases of food borne illnesses, 300,000 associated hospitalizations and 5,000 deaths. JWU received a CDC grant for its Gold Standard for Food Safety Initiative, an outreach program to educate food service professionals and consumers on minimizing their risk of food borne illness. “We’re determined to be diligent and committed to surpass all local and federal requirements, and to strive to make it the standard across the country,” says University Dean of Culinary Education, Karl Guggenmos ’93, ’02 M.B.A. The CDC grant is one manifestation of the “support and enthusiastic commitment in this effort.”

Implementing systems and policies and practicing what they teach, JWU procedures exceed state and local regulations requiring all chefs, managers and students to complete a food safety manager certification. JWU has also established an internal inspection system and a committee that monitors related practices and responds to issues to prevent risk, using opportunities for students to learn remedies and accept accountability.

“We’re going above and beyond minimum requirements,” says Susan Wallace, JWU’s executive director of food safety. “We’re heightening our students’ awareness about food safety — making it as intuitive as knife skills. Safe food handling and preparation is as important as taste and presentation.” She points to increasing food recalls and related illnesses facing professionals and consumers. “Years ago people ate what was seasonal and local. Today food comes from all over, and many countries don’t mirror our [U.S.] regulations. The quickest way to lose your business is to have a food borne illness associated with your name or your business.”

Recognizing this, the grant funds related symposia, training, educational programs and materials to help professionals and consumers better understand food safety. JWU is offering innovative resources and panels at the National Restaurant Association and American Culinary Federation conferences, Food Safety Education Conference and Conference on Food Protection. Community, and kid-friendly events are being planned across JWU’s campus communities. “Thanks to the funding, this initiative will help our organizations share their knowledge, as well as review food borne illness outbreaks with the ultimate goal of helping prevent future outbreaks within the food service industry,” says Ruth L. Petran.

Through cooperation with the office of Rep. Patrick Kennedy (D-R.I.), JWU was awarded a $190,000 appropriation from the Center for Disease Control and Prevention for its Gold Standard for Food Safety initiative.


corporate scientist for food safety at Ecolab Inc. She is a panelist alongside experts from JWU, the Darden Restaurant Group and Ecolab’s EcoSure division.

“At this stage, we’re the experts, getting questions from alumni chef-owners, educators and restaurateurs,” says JWU Associate Professor Linda Kender ’95, ’97 M.A.T., food safety liaison. “Our reputation as the premier culinary school demands we be at the head of the class on issues like food safety.” Kender is doing her bit by conducting inspections, instructing students and updating faculty by incorporating food safety into meetings, trainings and communications. An industry panel expert, she works with vendors and purveyors, investigating their sources and facilities before products reach JWU’s culinary storeroom. “This has always been a passion of mine.” That passion has inspired many, including William E. Long ’08.

“She bridges being a great chef and practicing proper food handling, safety and sanitation.” The Providence Campus’ culinary purchaser, Long is pursuing his M.B.A. in hospitality at JWU. “A chef’s approach to sanitation and food safety can determine reputation and even livelihood.” He plans to make an impact through food product research and development. “I’m part of the ‘Captain Planet’ generation,” he says. “Social responsibility plays a big role, and food safety is part of that.”

STRENGTHENING STUDENT POTENTIAL:

Admissions and Enrollment

The Global Face of JWU

The Institute of International Education's (IIE) Student Census reports that across the U.S., international student numbers rose to an all-time high in 2008-2009, and JWU's student population mirrored the trend. More than 1,500 international students representing 98 countries attend JWU. Ken DiSaia '87, '92 M.B.A., vice president of enrollment management, pinpoints Asia as the region of significant growth. "Approximately 60 percent of our international students come from this region, mostly from China."

In 2006, JWU had 11 undergraduate students from China. By 2009, there were 297. Today, JWU's undergraduate and graduate Chinese students total 497. "These students are determined to study in the U.S. and are supported by families willing to invest in an international education," adds Manny Tavares, dean of international recruitment and training.

International recruitment's robust results have allowed JWU to exceed its five-year goal of increasing international undergraduate enrollment from 535 (in 2006) to 850, an entire year ahead of plan. It also resulted in a student body with a higher probability of success since, historically, international students have high retention and graduation rates.

IIE ranks JWU 106 overall and sixth in graduate international enrollment, among the thousands of U.S. colleges. "We're honored to be such an influence internationally, but our job isn't just to recruit international scholars; it's also to educate, retain and help them feel at home here," says DiSaia. "It starts with Admissions and spans faculty, staff, alumni, students and communities."

The International Center at the Providence Campus recently employed Barna, a card game, to foster intercultural awareness. Participants began the game with seemingly shared rules. Conflicts arose as they moved between groups and realized group rules differed. Participants struggled to effectively navigate the game as they could only gesture or draw, not speak. "Adjusting to the new game, new people and new rules without even basic information was challenging, frustrating and sometimes funny," notes Providence Campus School of Arts & Sciences instructor, Erin Wynn. But it fueled brainstorming around the challenges of cross-cultural encounters, languages, cultural assumptions and academic differences that international students face.

JWU constantly shapes services, programs and activities to integrate international students. Groups like I-Club, run for and by students, help bridge communication and cultural gaps. The Chinese Student Association in Providence and the International Community in North Miami, help students meet others from their native countries. The Friendship Family Program matches international students with local families, allowing both to gain perspective on unfamiliar cultures and leading to lifelong friendships.

AFTER HOURS: AFFORDABLE, CONVENIENT AND IN DEMAND

According to Scarborough Research, a national consumer behavior research firm, close to 100,000 people in the Denver area are employed in the hospitality industry. That number is expected to increase 21 percent by 2016. In Colorado, hospitality and leisure employs more than 265,000 people, and the 2016 forecast projects that figure will increase 23 percent to create an additional 61,000 jobs. Jobs in food preparation and related fields are also projected to grow by nearly 25 percent in the next seven years.

With a goal of providing affordable education to adult learners seeking professional development, career transition, personal enrichment or academic growth, JWU's Denver Campus is launching its Adult & Continuing Education (ACE) Program in September 2010.

"We are committed to Denver and the region by providing a high quality education for all students interested in culinary, hospitality and business degrees," says Campus President Bette Mathkowski. "Students will have the choice of flexible evening and weekend classes to accommodate their busy lives."

Info sessions will be held on July 21, Aug. 18 and Nov. 3, from 5:30-7 p.m. on the Denver Campus. Call 877-598-3368 or visit www.jwu.edu/denver > Adult & Continuing Ed.
Internships — A First Step in Career Success

Texas native Kingsley Fuller ’09 was a culinary nutrition major at the Denver Campus, and interested in an internship at a farm-to-table, fine dining property. She researched several with her on-campus internship coordinator, after which she knew, “The Herbfarm was the experience I wanted.”

The Herbfarm in Woodinville, Wash., is a AAA, five-diamond property recognized by the James Beard Foundation, Travel & Leisure, Wine Spectator, Zagat Survey and other prestigious industry sources. Owner Ron Zimmerman has welcomed past JWU interns, and hired Chris Weber ’00 as sous chef. For Fuller, this internship was the experience she sought. The stakes are high and she acknowledges it required patience and an eagerness to learn. “The experience is unique, and the people you work with and learn from will impact the rest of your culinary career.”

The Herbfarm interns hone kitchen skills, but Zimmerman and the chefs expose them to the finest local dairies, wineries and other farms so interns experience and learn about food sources as well. “The internship is what you make of it,” says Fuller. “If you express a particular area of interest, chances are [the chef in charge] will make sure you learn what you would like to. Every position is valuable, and every person has something to teach you.” Beyond this, she’s learned the importance of quality and consistency, and witnessed firsthand the advantages of creating “from a farm down the road and an herb garden across the street.”

She reflects on her overall JWU experience, and highlights her time on the culinary team for the American Culinary Federation and Intercollegiate Culinary Competition and her instructors as “great resources, particularly Chef Bernard Schrag.” Aside from a great sense of humor and knowledge of classical cuisine, “he doesn’t settle for anything but the best,” says Fuller.

Weber remains connected to his alma mater and shares his talent and time with the next generation of JWU students when they intern at The Herbfarm. “Chris is amazing. I couldn’t have asked for a better sous chef,” Fuller says of her work with him. “He’s like a human encyclopedia when it comes to food.”

She offers advice to other young graduates. “Give people a reason to hire you … Be professional. The first impression is the cover letter and résumé. Be optimistic, realize that everyone is busy. If you don’t get accepted it doesn’t mean the restaurant doesn’t want you. You are not the only variable in the equation.”

Online > www.herbfarm.com

Lefts: Kingsley Fuller ’09 poses with Ron Zimmerman, owner of the five-diamond property The Herbfarm, in Woodinville, Wash., where Fuller completed an internship. Zimmerman has welcomed other JWU interns and hired Chris Weber ’00 as a sous chef.
Resource Development

Alumni Legacy Scholarships Bring A Second Generation to JWU

“Nicky’s the third of my three daughters … The alumni scholarship was like manna from heaven,” says Ronald Michaud ’76. “We qualified because I’m an alum. I got a great Johnson & Wales business education, and my sister graduated from culinary.”

Vice president and controller of leasing at Bank of America in Providence, R.I., Michaud’s bachelor’s in accounting helped me land my first job, and as I’ve built my career. Working in Providence for more than 24 years, he’s witnessed JWU’s tremendous transition. “It’s great to see how well my school has done.”

As a student, Michaud worked full time, was unable to live on campus and borrowed 100 percent Stafford loans. “Today students can’t borrow that much.” He wanted Nicole to attend the college of her choice and grow through a full university experience. He was excited when she decided to attend a JWU Career Explorations event. “I didn’t convince her; that weekend sold her,” he adds. “She had an extraordinary experience.”

Attending dad’s alma mater wasn’t Nicole Michaud’s ’10 plan. “Then I visited and enjoyed everything about it.” She began in fashion merchandising, but found her niche in human resources, and graduates in May with a bachelor’s in management. “With classes in my major from day one, I decided against fashion, and went with HR without wasting a whole year.”

As her parents hoped, Nicole has taken advantage of flexible class schedules, worked, participated in campus events and made lifelong friends. Currently on an internship, she hopes it will lead to full-time employment. “I love JWU. I wish my experience could last longer,” she says. “I appreciate it [the alumni scholarship]. So does my Dad. I know it has helped.”

“When we heard we were eligible for the alumni scholarship, it was absolutely wonderful,” says Lisa Ouellette ’97 M.B.A., director of product safety and reliability at Rhode Island’s Hasbro headquarters. “It reinforces the connection between my school, its alumni and their families … It helps defray costs, and allows my son, Steven, to experience all JWU has to offer.”

Ouellette attended JWU’s Alan Shawn Feinstein Graduate School, juggled her job, raised a family and forged friendships. “It’s allowed me to grow with my global company. I believe I’ll continue to move forward in my career because of my degree.”

Still, her experience didn’t impact Steven’s decision to attend JWU. “He’d decided to be a chef a long time ago,” taking Chef’s Choice classes as a younger. His high school teacher, a JWU alumna, suggested he consider JWU over the Culinary Institute of America. “Then Ray Dube from JWU Admissions talked to him about the early acceptance program, and Steven was hooked.”

As a freshman culinary arts major, Steven Ouellette ’13, is soaking it all up. “Working with food and these talented chefs is really cool,” he says. “It’s challenging; they push, but they’re here to help and not see you fail. It’s very rewarding.” He’s enjoying life on campus, taking part in the University Involvement Board’s music and concerts, and making friends from “all over the place.”

AN INSIDE TRACK
Alumni Legacy Scholarships are:
• Up to $4,000 per academic year
• Applicable to any JWU campus
• Renewable up to four years of continuous enrollment
• Available for full-time, undergraduate day school students
At least one parent must be an alumnus or alumnna of JWU.
For more information, contact the Admissions Office at 1-800-DIAL-JWU ext. 2345.
The Next Chapter
Alumni Council Reorganizes

CLAY SNYDER ’93, ALUMNI COUNCIL PRESIDENT

For years, the JWU Alumni Council has worked with the Office of Alumni Relations to organize events and activities in support of the university’s strategic initiatives. The council has been crucial to shaping many efforts including the creation of a strong network of chapters across the country, with the goal of connecting JWU alumni and providing opportunities for socializing, networking and professional development.

In 2007, four chapters were officially launched, covering approximately 25,000 alumni in the northeast. Today, we have 18 active chapters, covering 35,000 alumni from coast to coast, including one in the Caribbean, and more are planned for development in the coming year.

With chapter growth, the council realized the emergence of another leadership structure — 18 chapter presidents. JWU and the alumni council discussed how to merge these important groups together with the singular goal of taking alumni relations to the next level. In 2009, recommended changes to the council bylaws made chapter presidents members of the council. Student Alumni Association presidents from each campus were also added to the council to ensure the connection with students remains strong.

This new council met for the first time in October 2009 to solidify its mission and objectives: how to be better JWU ambassadors, how to stay connected with fellow alumni and our alma mater, and how to support such key university initiatives as the JWU Annual Fund.

These pages are a small insight into the commendable time and energy this new council dedicates to making their chapters the best that they can be. I appreciate the work that they, their teams and volunteers put in for Johnson & Wales, our fellow alumni and our students.

I encourage you to get involved with your local chapter. Contact your chapter president or the alumni manager in your area, or visit alumni.jwu.edu.

BOSTON
Alumni In Chapter Territory: 5,994
Suzanne Markham ’96, ’98 M.B.A.
President, Boston Chapter
Program Director of Hospitality & Tourism Dept.
Mount Ida College
Newton, Mass.
suzq3062@aol.com

“I’m excited about the new concepts which chapters are taking on; I’m confident the new direction will provide many opportunities for connection and networking. Boston has so many great features to offer to the alumni.”

PHILADELPHIA
Alumni In Chapter Territory: 2,852
Bryan McCombs ’87
President, Philadelphia Chapter
Senior Territory Manager
Hatfield Quality Meats
Hatfield, Pa.
bmccombs87@yahoo.com

NEW YORK
Alumni In Chapter Territory: 7,114
Drew Madden ’98
President, New York City Chapter
Sales
Edward Don & Company
Mount Laurel, N.J.
dminvestors@gmail.com

“With more than 6,000 alumni residing around New York City, I envision the chapter as a way for many alumni new to the city to be a part of a ‘family’ that can help them settle in.”
My plan is to increase alumni participation in the Miami tri-county area including Broward and Palm Beach through social networks such as Facebook as well as events and activities that will be planned for the coming year.

“It is my hope that the Bahamas Chapter can influence the way the culinary school in the Bahamas runs, by fully employing JWU graduates [and] increasing the student enrollment of Bahamians at Johnson & Wales.”

“We are making a conscious commitment to focus on philanthropy and dedicate our time and determination to enriching other students’ lives with opportunities to gain scholarships through our efforts in the Tampa Bay area.”

SPRING 2010 45
DENVER
Alumni In Chapter Territory: 1,476
Chelsey Whitfield-Crittenden ’04
President, Mile High Chapter
Independent Regional
Vice President
Arbonne International
Thornton, Colo.
chelseyjwusalumni@yahoo.com

“My goals for the Mile High alumni chapter are to create opportunities for my fellow alumni to get involved with current students, network with each other and to have fun building the relationship with their alma mater.”

DALLAS
Alumni In Chapter Territory: 450
Tom Neal ’91
President,
North Texas Chapter
Lewisville, Texas
thyme_savor_cheff@yahoo.com

LOS ANGELES
Alumni In Chapter Territory: 744
Anita Holisaple ’96
President, Los Angeles Chapter
Documentary Film Producer
Grizzly Bear Productions
Studio City, Calif.
mushahi@aol.com

“This past year has proven to be quite fruitful in finding new faces and old friends. Our biggest goal is to continue reaching out to our local alumni and expand our leadership team to help accomplish this objective.”

PHOENIX
Alumni In Chapter Territory: 387
Paul Jonson ’95
President, Phoenix Chapter
Managing Partner
Carabas Italian Grill
Surprise, Ariz.
pj1960@yahoo.com

SOUTHEASTERN

ATLANTA
Alumni In Chapter Territory: 1,272
Lori Goldblatt ’95
President, Atlanta Chapter
Director of Catering
Doubletree Hotels Corp.
Atlanta, Ga.
lorigoldblatt@comcast.net

“Many alumni don’t update e-mail addresses with the university. We are trying to find them one alumni at a time. The more alumni we find, the more diverse our networking and events can be.”

CHARLESTON
Alumni In Chapter Territory: 1,077
Victor Donnelly ’06
President,
Low Country Chapter
Director of Catering
ARAMARK
Charleston, S.C.
victordonnelly@gmail.com
“The 2010 plan for the D.C. chapter is to prepare an interactive event schedule that will range from networking events to themed socials that pertain to what you were involved in during your JWU days. The D.C. chapter is striving to collect $1,000 to go to a high school senior in the D.C. area to attend any of the four JWU campuses.”

“SAA is a great way to network with alumni, get involved in your campus and to make connections with Johnson & Wales University. It is also a great way to make a lasting impression on your campus, to leave a legacy.”
Alumni Return to Plant Seeds for Successful Futures

BY DAN WILGA '05, '08 M.B.A.

"Making the right career decision after graduation is a stressful situation, so feeding the students the right information benefits them immensely," explains William Strynkowski '83 about his reasons for returning to campus for Alumni Leaders Week. A graduate of the College of Culinary Arts and executive chef for Restaurant Associates and Cooking Light magazine, he understands the value of the exchange and the setting. "It's a great opportunity for the students to sit and ask questions in a very unpretentious way."

Alumni Leaders Week began as a pilot program on the Providence Campus in 2006 and is now presented universitywide. The week of panels, forums and classroom discussions puts students face-to-face with graduates to talk about industry prospects and gain insights from professionals in the field. Alumni from each college discuss their own successes, hoping to inspire students and fellow alumni alike. Each year, the program has grown in scope as more alumni become involved with the effort at each campus.

This year, Denver leaders returned in January, Providence in February, Charlotte in March and North Miami in April, just as juniors and seniors were making decisions about their career direction. The extended exposure gave students a view of what to expect upon graduation and the challenges or obstacles within a particular industry, from those already there.

"The benefit to students comes from the fact that someone in the audience shares the same dream of achievement [we] alumni did when we were students," says Bobby Fitzgerald '93, Charleston Campus graduate and director of operations at White Chocolate Grill Inc., who spoke in Denver. For Fitzgerald, being asked to come back to share those experiences had an added bonus. "Alumni week was great for me. Being able to share my life and business experience since graduation with tomorrow's leaders, and seeing their response is re-energizing. I get as much out of it as the students," he says.

Plans are underway to expand Alumni Leaders Week programming at each campus next year and to involve more alumni in the weeklong event. Strynkowski was impressed by the enthusiasm and dedication of students and alumni on campus for the College of Culinary Arts day. "It [Alumni Leaders Week] focuses on what JWU is all about — the past, the present, and the future ... Giving back to the students is key to their success."

Online > alumni.jwu.edu
Alumni Join to Revive Providence Tradition

A decade ago, alumni holiday receptions were an annual Johnson & Wales festivity which has been forgotten in recent years. In December, Eric Weiner ’93, president of All Occasion Transportation, and Eric Churchill ’93, general manager of the Providence Marriott Downtown Hotel, revived the tradition, enlisting a host of fellow alumni and sponsors to help with the celebration. More than 150 alumni and friends gathered at the Marriott for the 1st Annual Alumni Holiday Reception.

A lighted ice sculpture of the JWU Alumni logo was the centerpiece of the festivities. Decorated serving stations showcased a variety of classic, nouveau and ethnic cuisines, dished up by alumni from 12 local sponsoring restaurants. In the spirit of the season and the occasion, the food, beer, wine, champagne and space were all donated by sponsoring businesses.

Noting the talents and enthusiasm of JWU alumni evident in planning, organizing and staging the evening’s gathering, Weiner urged them to connect and give back, both to the university and to each other, and to build a network of support for the enterprises of fellow graduates and future students.

Directed by Professor Mari Dias, Ph.D., the JWU Players entertained guests with a chorus of holiday songs, to a rousing ovation. The event was a feast of hospitality, thanks to the many who donated their time, talents and creations to reinstating the memorable event that hopefully will continue for many years to come.

Alumni Holiday Reception Committee
Eric Weiner ’93, Co-Chair, Event Committee
President, All Occasion Transportation
Eric Churchill ’93, Co-Chair, Event Committee
Director, Providence Marriott Downtown
Steven Bailey ’07, Metro Providence Alumni Chapter
学术园俱乐部, 罗德岛设计学院
Damaris Betances ’05
Sales Manager, Renaissance Providence Hotel
Dennis Labossiere ’79
Director of Catering Sales, Pinelli Maria Fine Caterers
Rick Simone ’95
President, Bella Consulting & Events
Heather Singleton ’97, ’99 M.B.A.
Senior Vice President, R.I. Hospitality Association

Thanks to contributors:
- A&J Bakery
- Bacardi USA
- Blackstone Caterers
- Hotel Providence/Aspire
- India Restaurant
- Jonathan Edwards Winery
- Martinetti Co. of Rhode Island
- More than a Meal Catering
- Newport Restaurant Group (Hemenway’s Seafood Grill & Oyster Bar, Smokehouse Café, Waterman Grille)
- Napa Valley Grille
- Newport Storm
- Olivia’s Catering
- Pinelli Maria Fine Caterers
- Providence Marriott, Bluefin Grille, Aqua
- Sierra Restaurant/Sierra Cucina-Enoteca
- Temple Downtown Restaurant & Lounge at the Renaissance Providence Hotel
- Trinity Brewhouse
Charleston Alumni Reception

More than 100 gathered to celebrate the legacy of the university’s Charleston Campus at the 3rd Annual Charleston Alumni Reception at Eye Level Art at the 103 Gallery in historic Charleston, S.C., in March. Alumni reminisced with former campus faculty and staff.

> LEFT TO RIGHT:
Jared Koons '03
Jessica Visinsky '99
Jenny Hightower '06
Kristen Powell '05

2010 Phoenix RCA Conference

MJU alumni and faculty (above) attended the Research Chef's Association (RCA) annual conference in Phoenix, Ariz., in March. The RCA conference included chefs, food scientists and other industry professionals who are shaping the future of food research and development.

> LEFT TO RIGHT:
Alumni Luke Wilson '06, Megan Morgan '04 and Emily Weddle '04

Dallas Alumni Reception

Alumni from the Dallas region gathered in April at The Crescent Club for the 3rd Annual Dallas Alumni Reception, a regional chapter event. More than 55 alumni attended, mixed and mingled with other alumni and met with local chapter leaders.

> LEFT TO RIGHT:
Tom Neal '91, Abe Goldfarb '88 Hon., Andy Coolidge '89, Elena Doemire and Jenny Hightower '06

Denver Holiday Alumni Reception

More than 100 alumni, former faculty and friends of the university celebrated the holidays at the Denver Holiday Alumni Reception at Colorado Convention Center in December 2009. Alumni heard about expanding the chapter in the coming year as well as how they can become more involved.

> LEFT TO RIGHT:
Alumni Jared Koons '03, Jessica Visinsky '99, Jenny Hightower '06, Kristen Powell '05
1969
RICHARD BURDA '75 B.S., '94 M.S. PVD
North Kingstown, R.I.
Richard retired from National Grid, Natural Gas Division in 2007.

1971
LAWRENCE COOPER PVD
Mariesville, Maine
Larry is a recent retiree.

1978
CURT EWALD PVD
Los Angeles, Calif.
Curt is director of marketing at The Beverly Hilton in Beverly Hills.

1977
BARRY WASCO PVD
Silver Spring, Md.
Barry accepted a position as hospitality management instructor for Lincoln Culinary Institute in Columbia.

1979
ALFONSO CONTRISCIANI PVD
Alexandria, Ohio.
Alfonso is executive chef at New Albany Country Club in New Albany.

LISA JOYCE PVD
Rochester, N.Y.
Lisa is senior product analyst at Paychex Inc. in Rochester.

1981
BRIAN MCSHERRY PVD
Raleigh, N.C.
Brian is vice president of operations at Concord Hospitality in Raleigh.

WILLIAM O'BRIEN PVD
South Bend, Ind.
William is in-house chef at Elkhart General Hospital in Elkhart.

JOSEPH RUSSO PVD
New Hartford, Conn.
Joseph is a clinical nutritional manager at Hebrew Home & Hospital in West Hartford.

1982
DIANE SYLVIA '05 M.A.T. PVD
South Dartmouth, Mass.
Diann is review and outreach coordinator for school nutrition programs at the Massachusetts Department of Elementary and Secondary Education in Malden.

1983
KENNETH FALK PVD
Glen Cove, N.Y.
Kenneth is a personal chef on Park Avenue in Manhattan.

MARIANNE (HOOPER) FURMAN PVD
Wayne, Pa.
Marianne received her master's degree in library and information science from the University of Pittsburgh. She is the director of programming and publicity for Upper Merion Library in King of Prussia.

BRIAN JULIAN PVD
Crisfield, Md.
Brian is owner and chef at Petite Fleur Café in Princess Anne.

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

D. J. DONNELLY PVD
Donnelly, Idaho
D. J. is president and executive producer at DJ Donnelly Productions Ltd. and Triumph Group Studios Ltd. The companies are developing Shuttle Chef's All Star Café, a chain of entertainment-themed restaurants with movie-viewing.

1985
SUSAN MAZZARELLA PVD
Gaithersburg, Md.
Susan celebrated her 25th year of service with Marriott International in Bethesda.

ANTHONY KASZUBA PVD
Toms River, N.J.
Anthony was promoted to president from vice president at Restaurant Marketing Associates in Jersey City. He has worked with the company for 13 years.

1986
SUSAN MAZZARELLA PVD
Gaithersburg, Md.
Susan celebrated her 25th year of service with Marriott International in Bethesda.

1986
SAMUEL PRESTON PVD
Chandler, Ariz.
Samuel is director of golf at Seville Golf and Country Club in Gilbert.

1986
ERIC KRAVCHICK PVD
Fairfax, Va.
Eric was promoted to senior program manager at the U.S. Department of Defense in Washington, D.C. He travels around the world putting together systems and processes.

DONALD MCGILL PVD
East Stroudsburg, Pa.
Donald is CEO and executive chef of Creative Kusine Inc. He also manages a weekend gourmet soup kitchen in New York City.

KATHLEEN MICHAEL PVD
Atlanta, Ga.
Kathleen is customer service agent with American Airlines in Raleigh, N.C.

JEFFREY POLITO PVD
Cromwell, Conn.
Jeffrey is accountant for the State of Connecticut Department of Mental Health in New Haven.

GARY RYAN PVD
Lyndhurst, N.J.
Gary was promoted to executive chef at Toast in Montclair.

CAMILLE STERN PVD
Annandale, Va.
Camille is vice president of operations at NaylorCMG in Fairfax.

PAUL TOPPING PVD
Stockton, Calif.
Paul was re-elected president of the American Culinary Federation's Heart of the Valley chapter in Modesto.

DANIEL ORR PVD
Bloomington, Ind.
Daniel is owner of FARMbloomington, hosts "Earth Eats" radio show in Bloomington and was awarded the Distinguished Chef Award by Sullivan University in Louisville, Ky.
1987

ELIZABETH BAASE C.C.C., A.A.C.
Chs.
Perry, Ga.
Elizabeth is a culinary instructor at Polly’s Hospitality Institute at the Goodwill Conference Center in Macon. She also received the American Culinary Presidential Medallion at the 2009 ACF National Convention.

PETER KRAUSA PVD
Wheat Ridge, Colo.
Peter is senior manager at Standard Parking in Denver.

DAVID LAVALLEY PVD
New Bedford, Mass.
David is assistant general manager of Hyatt Place Hotel in Uncasville, Conn.

KAREN MUSA PVD
Allen, Texas
Karen is program chair of Hospitality and Culinary Arts Education at Collin College in Frisco. She also serves on the board of the Texas Restaurant Association Education Foundation, Greater Dallas Restaurant Association, and the Dallas/Fort Worth Area Tourism Council Education Foundation.

1988

CANDACE FITCH PVD
Silver Springs, Md.
Candace is attorney at Doyle, Barlow & Mazard PLLC in Washington, D.C.

SHRISH GADRE PVD
Dallas, Texas
Shrish is senior software developer for Fiserv in Dallas.

RICHARD HIRSCH PVD
Nobleboro, Maine
Rick is owner of Damariscotta Grill in Damariscotta. He was named the Maine Restaurant Association’s 2010 Chef of the Year.

MARILYN JOHNSON CHS
Chardon, Ohio
Marilyn is assistant director of student services at International Culinary Arts and Sciences Institute in Chesterland.

RITA WEISS PVD
Mirror Lake, N.H.
Rita is owner of Details, a boutique clothing and gift shop in Wolfeboro. (www.DetailsGiftsOnline.com)

1989

DAN ZIEGLER PVD
Patchogue, N.Y.
Dan is chief information officer for The Ready Group in New York City.

1990

QUINN CORBETT PVD
Carlton, Ore.
Quinn is chef de cuisine at Motor Yacht Freedom in the Virgin Islands.

KIMBERLY ROCRAY PVD
Dover, N.H.
Kimberly accepted a position as function sales and event coordinator at the Beachmere Inn in Ogunquit, Maine.

BRIAN TIERNEY PVD
Bluffton, S.C.
Brian started his own property management and vacation rental company on Hilton Head Island.

1991

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

CHRISTOPHER COLE PVD
Windsor, Colo.
Christopher is executive chef at Embassy Suites in Loveland.

MICHAEL DAVIS CHS
Athens, Ga.
Mike is executive chef at Terra in West Columbia, S.C.

ERIC FRITSCHIE PVD
Jacksonville, Fla.
Eric is co-owner and chef of Pastiche in Jacksonville.

CHEF TODD JOHNSON ’94
Best by All Measures

Todd Johnson ’94 has opened six successful restaurants in fewer than 10 years. Since graduating with the inaugural class of the North Miami Campus, he’s worked as executive sous chef of Chef’s Garden and Bistro 821 in Naples, Fla., and been fortunate to work with top chef Mark Miletello and celebrity chef Michelle Bernstein ’94, ’03 Hon.

“I really enjoy watching and being involved with people who really love what they do,” Todd says. “It inspires me to be the best I can be.”

“Best” is a label often given to his inspired endeavors. In 1997, Johnson and partners Jeff Gately and Michael Hernandez opened their first restaurant, Bistro 41 in Fort Myers, Fla., followed by The Aqua Grill and Mia’s in Naples, Fla. All were named “best new restaurant” by publications throughout southern Florida, and the Zagat Guide rated Bistro 41 among the top 100 best new restaurants in the U.S. Johnson’s ability to work under pressure and manage different aspects of a business were honed over years of experience working in high-volume restaurants.


“My favorite role today is creating food, and teaching my chefs to be the best they can be,” Todd says. “Down the road, it will make me feel good to see people in the industry who have worked under me at some point move on and be successful in their own way.”

His continued commitment to helping others is what keeps him moving. In the last six years, his charity work has raised more than $300,000 for children with cancer. A dedicated family man, he enjoys boating, fishing and traveling in his down time.

Online > www.capeharbourdining.com

1992

MARTY KAHLER PVD
Eliot, Maine
Marty received the USA Track and Field Official of the Year Award for the state of Maine. He also received his certification as a Master Official for the United States Track & Field Association.

JOSEPH DEROSA PVD
Wellington, Fla.
Joe is owner and chef of Mambo Italiano in West Palm Beach.
WAYNE LESTER PVD
Kennett Square, Pa.
Wayne has been recognized by Cambridge Who's Who for demonstrating dedication, leadership and excellence in business administration as director of dining services for the Heatherwood Retirement Community in Kennett Square.

CHRISTOPHER OLCOWY PVD
Denver, Colo.
Christopher is chef of Ballour Residences in Louisville.

LISA POMEROY PVD
Lexington, Ky.
Lisa is media liaison for the Intercollegiate Horse Shows Association and its 2010 WSA National Championships in Lexington.

RICHARD ROCKHILL M.S. PVD
Palm Springs, Calif.
Rick is senior vice president for national and international business development for Natural Balance Pet Foods.

1993

PETER CISEK M.S. PVD
Middlebury, Conn.
Peter was elected to a second term as national director of Education for the American Wine Society. He is in charge of the Wine Judge Certification Program.

ROBERT CIAPANNA PVD
Bluffton, S.C.
Robert is clubhouse manager at Palmetto Bluff in Bluffton. Palmetto Bluff was recognized by Travel + Leisure magazine as the number one resort community in the United States.

CAMILLE COSTA PVD
Deerfield, Ill.
Camille is national accounts manager for BEAM Global Spirits & Wine in Deerfield.

ANGELA JILES CHS
Austin, Texas
Angela is the confection composer at Blue Note Bakery in Austin.

JAMES TODARO PVD
Zellwood, Fla.
James is co-owner and chef of The Whistle Stop Restaurant and Lounge in Zellwood.

1994

MICHAEL CIFALDO PVD
Laurel, Md.
Michael was promoted to general manager at Red Roof Inn in Washington, D.C.

SUZANNE MAXWELL PVD
Bonnockburn, Ill.
Suzanne was promoted to northeast region manager at Barilla in Bonnockburn.

THERESA MURPHY, P.H.R. PVD
Willow Spring, N.C.
Theresa is principal consultant for HR Partners in Raleigh.

ANDREA RAYMOND PVD
Pawtucket, R.I.
Andrea accepted a position as financial analyst at CVS Caremark in Woonsocket. She was employed at Sheraton Boston Hotel as chief accountant.

SHAHEED TOPPIN PVD
New London, Conn.
Shaheed is executive chef at Stonecroft Country Inn in Ledyard.

ALEXANDRA VALENCIA PVD
Washington, D.C.
Alexandra is intelligence analyst with the Drug Enforcement Administration for the U.S. Department of Justice in Washington.

LARA DROLET PVD
Somersworth, N.H.
Lara is communications manager at Avis Goodwin Community Health Center in Dover.

1995

JOHN DELZOTTO PVD
Hartford, Pa.
John is co-chef of Broad Axe Tavern in Ambler.

DAVID REINHOLD PVD
Grand Prairie, Texas
David is manager of retail catering and human resources with Sodexo Health Care at Texoma Medical Center in Denison.

MARK SCHWABENBAUER PVD
Torrance, Calif.
Mark is senior sales manager at Omni Hotels in Los Angeles.

ALEXANDER URRUNAGA PVD
Dallas, Texas
Alexander is partner of Plan B Group in Dallas.

1996

ANA PLANA-ALVAREZ NMI
Sanford, Fla.
Ana was recognized as the 2010 Educator of the Year by the Foodservice Educators Network International.

CRYSTAL ANDERSON NOR
Norfolk, Va.
Crystal is food production manager at St. Mary's Home for Disabled Children in Norfolk.

STEVEN ARMSTRONG NOR
Tucumcari, N.M.
Steven is brand manager of Rockin' Y's Roadhouse in Tucumcari.

STEVEN M. MARMELO PVD
North Dartmouth, Mass.
Steve and his wife, Jessica, opened Cravings Café & Bakery in Dartmouth.

RYAN MCNULTY PVD
Kingston, Pa.
Ryan has been named director of culinary development at Metz & Associates LTD in Dallas, Pa.

ANTHONY SIMS PVD
Dallas, Texas
Anthony is project manager of Allstate Insurance in Irving.

TERESA VOCI PVD
Randolph Center, Vt.
Teresa has been promoted to executive vice president of the medical division at Gifford Medical Center in Randolph.

1997

CYNTHIA CARBONE '99 M.S. PVD
Cranston, R.I.
Cindy is senior accountant at Johnson & Wales University in Providence.

PATRICIA CASEY PVD
Nashua, N.H.
Patricia is director of advancement at Boys & Girls Club of Nashua.

JASON CLARK PVD
Hyde Park, Vt.
Jason is owner and chef of JDC Just Delicious Catering in Hyde Park.

ANGELA GUFFRIDA CHS
Asheville, N.C.
Angela is executive chef of The Bierpark Restaurant on Biltmore Estate in Asheville.

MATTHEW HAAR PVD
Kansas City, Mo.
Matthew and his wife, Haley, purchased an AlphaGraphics print shop in downtown Kansas City.

ROBERT HEDENSTROM PVD
Bethesda, Md.
Robert accepted a position as certified executive chef and head of quality assurance for the Nutrition Department at National Institutes of Health in Bethesda.

CHRISTOPHER LUPINOTTI NOR
Dover, Del.
Chris is executive chef at Doc Magroop's Oyster House in Dover.

TODD MCCONNELL PVD
Elmhurst, N.Y.
Todd produced a documentary on volunteerism in cooperation with Walt Disney World and the Fine Living Network (FLN). He was one of five chosen from around the country to participate.

STEPHEN PRISEISH PVD
Downingtontown, Pa.
Stephen won the 2009 TABASCO Hottest Chef Contest.
1991

SIMON DELL PVD
Pattaya, Thailand
Simon was promoted to general manager from executive assistant manager at Amari Vogue in Krabi.

1992

CARMEL BRODER PVD
Matan, Israel
Carmel is CEO of Takeaway restaurant business solutions in Matan.

AHMAD HAMZAH '09 M.B.A. PVD
Dhaka, Bangladesh
Ahmad is general manager of Dhaka Sheraton Hotel in Dhaka.

1993

NOAM ALMOG PVD
Herzelia, Israel
Noam is co-owner of Almog-Ronen Group in Herzelia.

F. PETER WEEREN M.S. PVD
Paderborn, Germany
F. Peter Weeren is global load control agent at GLC Lufthansa German Airlines in Cape Town, South Africa.

1996

YAAQOV AZARIA M.B.A. PVD
Herzelia, Israel
Yaaqov is CEO of A.D.R.S Investments Inc. in Herzeliya.

LEON SIMA PVD
Stockholm, Sweden
Leon is a consultant at Swedish Export Credit Corp (SEK) in Stockholm.

1998

OFIR GEORGIO HABA PVD
Tel Aviv, Israel
Ofir is general manager at Ami Hotel in Tel Aviv.

2000

KEREN LEVY M.B.A. PVD
Tel Aviv, Israel
Keren is marketing manager at Pelmar Engineering Ltd. in Ramat-Hasharon.

NATHAN STRAWN PVD
Dubai, United Arab Emirates
Nathan managed the advertising launch campaign for At the Top, Burj Khalifa in Dubai, the tallest building in the world.

2001

EHUD LAVI PVD
Ramat Hasharon, Israel
Ehud is director of business development at New Outdoor Israel, a division of News Corp. in Ramat Hasharon.

ANDREAS OQVIST PVD
Brussels, Belgium
Andreas is founder and CEO of Internex at Gourmet Foods in Belgium.

2002

ROY EREZ M.B.A. PVD
Holon, Israel
Roy is assistant food and beverage manager at Hilton Tel Aviv.

KUMIKO KAWATA PVD
Tokyo, Japan
Kumiko is senior sales representative at Total Create Inc. in Tokyo.

2003

UDAY MUKUNDAN M.B.A. PVD
Juffair, Bahrain
Uday is training and brand development manager for Gulf Gourmet Group in Juffair.

2004

YAE L LORBER NMI
Haifa, Israel
Yael is manager of Lorber Clinic in Nesher.

MICHAEL ZAWADZKI M.B.A. PVD
Poznan, Poland
Michael was promoted to head of international sales at Warsaw International Exopcentre in Poland.

2005

RENE KINDEL PVD
Dresden, Germany
Rene is director of food and beverage at Kempinski Hotel Taschenbergpalais in Dresden.
office of MetLife Insurance, Adil manages customer relations through technology applications for their call centers. This includes intelligent routing to MetLife customer service support departments and customer relationship management. "I enjoy the fact that I’m part of a very creative team that offers technical and intelligent solutions to the call centers throughout the U.S., and some offshore locations," Adil says.

In summer 2008, Adil was a facilitator at the International Youth Leadership Conference in Prague, Czech Republic, channeling the exchange of ideas among an ethnically diverse and socially responsible group of young leaders. The interaction provided an unparalleled learning experience and cross-cultural adventure. "I guided students from around the globe through simulations of the United Nations (U.N.) Security Council, the International Criminal Court, and the European Union Parliament," he says. "I believe my contribution made a difference in the lives of those young leaders, and so their active involvement made a difference in my life."

Adil earned a Project Management Professional (P.M.P.) certificate from the Project Management Institute and a Sigma Green Belt Certificate from Villanova University. He enjoys reading fiction, current affairs, and watching and playing soccer whenever he has a chance.

Online > www.metlife.com

DAVID ENGLER PVD
North Las Vegas, Nev.
David accepted a position at IGS, an asset and collateral recovery company, as a skip tracer in Las Vegas.

ADAM GOLOMB PVD
Pittsburgh, Pa.
Adam is director of e-commerce at Earl's Park Hospitality Group in Pittsburgh.

CHRISTOPHER GROOME PVD
Egg Harbor Township, N.J.
Christopher opened Brownies Squared in Mays Landing.

JENNIFER LADISKY CHS
Deerfield Beach, Fla.
Jennifer is pastry chef at Synergy Restaurant Consultants in Boca Raton.

MICHELLE SAUNDERS PVD
Rumford, R.I.
Michelle is director of workforce development for AAA Southern New England in Providence.

GERENDA SAWYER NOR
Midland, Texas
Gerenda is executive chef of Fleur De Lis Foods, professional chef services in Midland.

AMBER STEVENS PVD
Marietta, Ga.
Amber started a natural parenting shop online. (www.HeavenlyFold.com)

PARAG VOHRA PVD
Newton, Mass.
Parag is commercial director at TripAdvisor in Newton.

CHAD WILLIAMS PVD
King of Prussia, Pa.
Chad is co-owner and pastry chef of the Handcrafted Cookie Co. in Phoenixville.

JOSHUA WINSLOW CHS
Lexington, Ky.
Josh is executive chef of The Triangle Grille at the Hilton Hotel in Lexington.

1999

BRIAN CRABTREE CHS
Paducah, Ky.
Brian is co-owner and chef of Sulli’s Signature Steakhouse and Russell’s in Paducah.

ROBERT DAVIS NOR
Naperville, Ill.
Robert is chef at T.F. School District 215 in Calumet City. He is also a part-time culinary instructor for Kennedy-King College in Chicago, and started Bleustone Catering Inc. with his wife. (www.bleustonecatering.com)

JOHN FEDERICI PVD
Bonita Springs, Fla.
John is general manager and chef of The Survey Café in Bonita Springs.

JEFFREY HUTCHINSON NMI
Boynton Beach, Fla.
Jeffrey is distributor at MonaVie in Palm Beach.

JOSÉ R. LOPEZ PVD
Brooklyn, N.Y.
José has been promoted to manager at Sullivan & Co. in New York City.

CHAD LOWCOCK CHS
Mount Holly, N.C.
Chad received the Scorries Award and the Golden Chile at the Fiery Foods Challenge Award for his company, Race City Sauce. Race City uses no preservatives, gluten or any iodized salt. He also started a new line of sauces named Vintages.

SCOT MANGOLD CHS
Evansville Ind.
Scot is vice president of culinary operations at Team Service USA in Evansville.

ARETHA OLIVAREZ NOR
Orlando, Fla.
Aretha is executive director at Lifemax Foundation in Orlando.

OSCAR PATINO NMI
Miami, Fla.
Oscar was promoted to code enforcement officer from dispatcher at Bal Harbour Police Department, in Bal Harbour.
RICHARD SILVIA M.A.T. PVD
Warwick, R.I.
Richard is executive chef at The White Horse Tavern in Newport.

MATTHEW SMITH PVD
Denver, Colo.
Matthew is president of Bring Your A Game to Work in Denver. Matt and his wife, Molly, were also accepted to the Runner's Root Elite running and triathlon team in Denver. They are two of six triathletes on the 20-person team.

JEANNETTE STEFAN-OZGA NMI
Doral, Fla.
Jeanette is chef instructor at the Biltmore Culinary Academy in Coral Gables. She is also senior consultant for The Pampered Chef.

NICK STRAWHECKER PVD
Omaha, Neb.
Nick is co-owner and chef of Dante Pizzeria Napolitana in Omaha.

2000

EDWIN BRANTLEY CHS
Spring Hope, N.C.
Ed is Season 5 winner of "The Biggest Loser" and currently teaches at the Art Institute of Raleigh-Durham.

CARLOS BUENO JR. PVD
Guttenberg, N.J.
Carlos was promoted to director of food and beverage at The Plaza Hotel in New York City.

JEFFREY CHANDLER CHS
Little Rock, Ark.
Jeffrey accepted a position as executive chef at Bravol Cucina Italiana in Little Rock.

ERIC GILBERT M.B.A. PVD
Las Vegas, Nev.
Eric was promoted to business sales officer at Wells Fargo Bank in Las Vegas.

KRISTI HERR PVD
East Lyme, Conn.
Kristi is director of sales for Marriott's Courtyard in Norwich, and Spring Hill Suites in Waterford.

PATRICK NEWMAN CHS
Round Rock, Texas
Patrick is executive chef of the InterContinental Stephen F. Austin Hotel in Austin.

ANDREW POLIQUIN NMI
Orlando, Fla.
Andrew is executive chef at Westin Harbour Island in Tampa.

AARON ROTHGEB NMI
Fort Wayne Ind.
Aarne is executive sous chef at Pine Valley Country Club, and is President of the American Culinary Federation chapter in Fort Wayne.

LISA TOOKER VAIL
Omaha, Neb.
Lisa is director of the Institute for the Culinary Arts, Hospitality and The Center for Horticulture Studies at Metropolitan Community College in Bellevue.

JARED VAN CAMP CHS
Chicago, Ill.
Jared is executive chef at Old Town Social in Chicago.

2001

NATASHA JONES NMI
Miramar, Fla.
Natasha accepted a position as insurance agent at American General Life and Accident Insurance Co. in Hollywood.

ROXY LAYTON PVD
Bristol, Conn.
Roxy is sales representative of Loving Pets in Wallingford.

THEODORE NEWCOMER PVD
Providence, R.I.
Ted has been promoted to senior vice president of operations of the Chow Fun Food Group in Providence.

MATTHEW RUSSELL CHS
Charleston, S.C.
Matthew is sous chef at McCrady's in Charleston.

Bethany Holleran '08

Jackpot Job
As a software engineer for GTECH Corp., a global leader in gaming devices and lottery technology, Bethany Holleran '08 looks forward to every workday. "I like that every project has a separate set of requirements," says Bethany. "We do a lot of customization for each customer, so there is always the opportunity to try something new."

Like many college seniors, Bethany was looking for a dream job that would employ her talents and education to make a difference in a company's future. She met representatives from Rhode Island-based GTECH Corp. at a JWU job fair. They were so impressed with her skills that she was interviewed and hired right away.

Bethany now develops software designs for gaming animation, creates prototypes and wireframes of software applications and advises on the software packages she builds to meet the needs of online lottery operators and Native American, government and commercial gaming venues worldwide.

Recently, Bethany had the privilege of taking part in Developing the Leader in You at GTECH. The eight-month program explores aspects of leadership through a series of monthly workshops. "I received an award for the completion of this leadership program," Bethany says. "It has developed me into a successful leader."

On the web > www.gtech.com

2002

ANDREW BEUTTLER PVD
Providence, R.I.
Andrew is director of catering and sales at LeBarron Hills Country Club in Lakeville, Mass.

AMANDA BOAN PVD
Port St. Lucie, Fla.
Amanda accepted a position as chef manager at Compass Group in Stuart.

SCOTT HILER PVD
Union City, N.J.
Scott is lead teacher of the business and world languages departments at Paramus High School in Paramus. He teaches business law, finance, economics and international business.
DAVID MECHLOWICZ PVD
Oak Bridge, N.J.
David is culinary purchasing manager for The Food Network in New York, N.Y.

DONNA VIENS M.B.A. PVD
Attleboro, Mass.
Donna was promoted to chair of the Department of Accountancy at Johnson & Wales University in Providence, R.I.

PATRICIA WENCUS PVD
San Antonio, Texas
Patricia is head chef at Auden’s Kitchen in Stone Oak.

2005

GAVINO BORQUEZ DEN
Phoenix, Ariz.
Gavino is executive sous chef at Tonto Verde Golf & Country Club in Rio Verde. He oversees all culinarians associated with the two restaurants and banquet operations.

RACHAEL BURNS PVD
Charlotte, N.C.
Rachael is head pastry chef of Noble’s Restaurants in Charlotte, and was honored as a 2010 Distinguished Visiting Chef at JWU Charlotte Campus.

RACHEL HARRIS CHS
Chesapeake, Va.
Rachel is a senior consultant with The Pampered Chef.

NATHAN KNIGHTES PVD
Elkhart, Ind.
Nathan is general manager of Hilton Garden Inn in Elkhart.

THOMAS MCKEOWN PVD
Avondale Estates, Ga.
Thomas is executive chef for The Ellis Hotel in Atlanta.

LUIS RAMIREZ NMI
Miami Beach, Fla.
Luis is co-owner of Lou’s Beer Garden in Miami Beach.

JAMES RUGILE DEN
Denver, Colo.
James is executive chef at Venue Bistro in Denver.

SUSAN SZERENYI ’07 M.B.A. PVD
Crofton, Md.
Susan is director of human resources at AECOM in Northern Virginia.

DAN WILGA ’08 M.B.A. PVD
Slattersville, R.I.
Dan is alumni relations communications associate for Johnson & Wales University in Providence.

2006

ZANTIA ARCHULETA DEN
Alamosa, Colo.
Zantia is co-author of “The Pineapple Daisy Recipe Book.”

MELISSA BENJAMIN PVD
Brooklyn, N.Y.
Melissa is alumni relations manager at Bishop Loughlin Memorial High School in Brooklyn.

ERIC BENOIT PVD
Halifax, Mass.
Eric is a senior web designer for Hot Wire Advertising & Web Design in North Dighton.

KATHLEEN HEITMAN CLT
Orlando, Fla.
Katie is a recent member of the U.S. Coast Guard Culinary Arts Team.

JENNIFER KUN PVD
Cumberland, R.I.
Jennifer was nominated for a 2009 Royal Bank of Scotland America’s Manufacturing Excellence Award. Jennifer is senior operations clerk at Citizens Financial Group Inc. in Providence.

KRISTA LEONE DEN
Burtonsville, Md.
Krista is marketing associate at Saint Agnes Hospital in Baltimore.

CATHERINE A. MURPHY PVD
Wilmington, Mass.
Katie is a 7th-grade teacher with Stoneham Public Schools in Stoneham.

SYLVIA CATHY PVD
Cranston, R.I.
Cindy is payroll accountant at Johnson & Wales University in Providence.

2007

JONATHAN DUNN PVD
Norwell, Mass.
Jonathan is owner of Lavishly Dunn catering and event planning company in Boston.

Kim Ziegler ’06
Straight to integer
Kim Ziegler ’06 is a marketing graduate from the Denver Campus of Johnson & Wales University. In December 2009, she accepted a position as a project manager with The Integer Group in Colorado, working with their largest client, MillerCoors.

“I manage the initial opening of a new project and line up the team with specific job duties for the duration of the project,” Ziegler says. “I also ensure that we are in line with budget guidelines and restraints.”

The group is one of America’s largest promotional and retail-integrated marketing agencies. Its services include branding, selling and creating strategic marketing plans for clients in the beverage, packaged goods, telecommunications, fast food, home and shelter, and power sports industries. Ziegler is responsible for seeing each project through to completion.

Her initial job search after graduation was not easy, but she is grateful for all she learned at JWU. She credits Experiential Education & Career Services for helping her find available opportunities with The Integer Group through its continual job posting updates. “I am doing something that I love and working with awesome people.”

Online: kziegler@gmail.com

CATHERINE A. MURPHY PVD
Wilmington, Mass.
Katie is a 7th-grade teacher with Stoneham Public Schools in Stoneham.

CYNTHIA SILVA PVD
Cranston, R.I.
Cindy is payroll accountant at Johnson & Wales University in Providence.

JUSTIN WALSH PVD
Burlington, Mass.
Justin was promoted to front office manager at Marriott’s Custom House in Boston.

JAMES HORN PVD
New York, N.Y.
James is beverage director at Chef Scott Conant’s Faustina restaurant in Manhattan.
TALIA KHAN PVD
Wilmington, Mass.
Talia is owner and general manager of the 7th Wave Restaurant in Rockport.

SCOTT MEDEIROS PVD
Tulsa, Okla.
Scott is music director for a radio cluster in Tulsa.

MICHAEL ROMINE CLT
Lajitas, Texas
Michael is executive chef at Lajitas Golf Resort and Spa in Lajitas.

KELLY WOOLDRIDGE DEN
Denver, Colo.
Kelly is director of sales for Wine Merchants of Colorado. He passed the Certified Sommelier exam through the Court of Master Sommeliers.

2008

ALLISON BURG PVD
West Caldwell, N.J.
Allison is marketing manager for DMC in New York City.

JACK BURTCH PVD
Marlborough, Mass.
Jack accepted a position as account manager at Global Market Institute (GMI) in Marlborough.

MELODIE COFFMAN PVD
Old Town, Maine
Melodie was promoted to off-site catering coordinator at Uno Chicago Grill in Bangor.

MEGAN KENNEY PVD
Providence, R.I.
Megan was promoted to business manager and catering coordinator at Amos House: More Than A Meal Catering in Providence.

MIRANDA ROY PVD
Providence, R.I.
Miranda is assistant steward at The Boat Company in Southeast Alaska.

ALEXANDER ULRICH PVD
Bollwinn, Mo.
Alexander is executive chef at Morrison Management Specialists in Galesburg, Ill.

2009

EKATERINA BAKUEVA M.B.A.
Pinedale, Wyo.
Ekaterina is restaurant supervisor at the Lodge and Spa at Cordillera in Edwards, Colo.

JASON CAPPETTA CLT
Atlantic Highlands, N.J.
Jason is executive chef of The Barn Restaurant in Rumson.

CHRISTOPHER B. COLGAN PVD
East Greenwich, R.I.
Christopher is vice president and regional sales director at Covenant Mortgage LLC in Westford, Mass.

CHAKIA COOPER NMI
Jamaica, N.Y.
Chakia accepted a position as customer experience team logistics at GAP Inc. in New York City.

off the shelf

Books by University Authors


"Picara" by Pat MacEnulty, Ph.D., published by Livingston Press, captures the wild ride of the tumultuous 1970s in the adventures of its free-spirited protagonist. MacEnulty weaves a lesson in love, forgiveness and survival for Eli Burns, abandoned by an alcoholic mother and anti-war activist father to the care of Martie, an opera singer step-grandmother, and her family maid. When Martie dies and her maid retires, Eli, 14, runs away with a draft dodger to partake of the times — good, bad and confusing. An associate professor of writing, literature and communications at the Charlotte Campus, MacEnulty is the author of three other novels and a memoir, due out in 2011.

Jesse Friedman '05, an adjunct in JWU's School of Technology and director of Web operations at Neil Advertising, contributed a chapter on blog design techniques to "The Web Designer's Idea Book, Volume 2" by Patrick McNeil, published by How. Innovative examples and practical information offer a source of inspiration and insight into the latest trends in website design principles for those in graphic fields. Friedman's chapter includes tips on how to design blogs to ensure longer visits by users and better conversion from users to subscribers.

Online > jessefriedman@gmail.com

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

Online > jwumagazine@jwu.edu
In Memoriam

JAMES D’AREZZO ’72
June 23, 2009

WALTER C. SANTOS ’76
Dec. 1, 2009

BILLIE CAREY ’78
Jan. 12, 2010

RICHARD P. DOMOROD ’80
Jan. 24, 2010

FRANK R. CARROLL ’80
Jan. 25, 2010

BAO VIET “BV” NGUYEN CLT
Edgartown, Mass.
BV is sous chef at The Boathouse, on Martha’s Vineyard.

ODSEN PITON PVD
Lynn, Mass.
Odens created the Muslim Athletic League in Lynn.

JOSHUA QUINTIN PVD
Providence, R.I.

ANTHONY ROBERTS JR. NMI
Daytona Beach, Fla.
Anthony is social media specialist at Benedict Advertising in Daytona Beach.

TRACY SCHWARTZ PVD
Mariboro, N.J.
Tracy was promoted to event operations coordinator at World Research Group in New York, N.Y.

PETER TOMASI III PVD
Hawthorne, N.J.
Peter accepted a position as senior network engineer at Creative Networking Concepts in Vernon.

2010: events

June
2 Wildcat Wednesday, in conjunction with local alumni chapters
5 Bahamas Alumni Reception, Sheraton Nassau Beach Resort, Nassau, Bahamas

7 Washington, D.C. Alumni Reception, Gaylord National Harbor Hotel, National Harbor, Md.
22 Boston Alumni Reception, Faneuil Hall on the Green Monster, Boston, Mass.
24 New York City Alumni Reception, The Metropolitan Pavilion, New York City, N.Y.

July
7 Wildcat Wednesday, in conjunction with local alumni chapters

August
4 Wildcat Wednesday, in conjunction with local alumni chapters

September
1 Wildcat Wednesday, in conjunction with local alumni chapters
6 Convocation, All Campus
7 Fall Term Begins
20 Emeril Lagasse Scholarship Presentation, Newport Country Club, Newport, R.I.
21 8th Annual Emeril Golf Classic, Newport, R.I.

October
6 Wildcat Wednesday, in conjunction with local alumni chapters
1986
KENNETH GATHERS A.A.C.
and Karen Ann Hunter
Jan. 13, 2010, PVD

1993
RICHARD ROBERTSON
and Michelle Robertson
Aug. 1, 2009, PVD

1995
DOUGLAS CONAGHAN
and Peggy Gorski
Oct. 24, 2009, PVD

1996
JOHN NEWSOME
and Brooke Newsome
Nov. 30, 2008, PVD

1998
ROBERT CONNERS
and Hilary Visinho
Sept. 26, 2009, PVD

1999
LYTICE BOYD
and Lenin Ferreras
Oct. 31, 2009, PVD

JEFFREY HUTCHINSON
and Jack lou Velasquez
Jan. 19, 2007, NMI

2000
MEGAWATI SOETANTO
M.B.A. ’99
and Seow Zet Tan
June 30, 2007, PVD

TIFFANY LEWIS
and Elgen Lewis
Aug. 22, 2009 PVD

2001
ERICA JAQUISH
and Brent A. Beeman
Nov. 7, 2009, PVD

2002
ANDREW BEUTTLER
and Taryn Osborne
Oct. 3, 2009, PVD

SHANNA CAUDILL
and Cesar Arana
June 12, 2010 NMI

AMANDA RINGER
and Robert Wayne Boan
Sept. 15, 2007, PVD

ALEXANDER COLON
and Sara Cullion
Oct. 24, 2009, PVD

2003
ALYSSA CHERNOW
and Thomas Gensler
Jan. 31, 2010, PVD

MICHAEL HARRELL
and Heather Ream
Feb. 13, 2010 PVD

JUSTIN WILSON ’03
and Danielle Barnes ’05
Feb. 13, 2010 PVD

2004
YIOTA “CYPH”
CHARALAMBOUS
and Michalis Vannakas
Sept. 5, 2009, PVD

KELLY TURNER
and Andres DeMarchena
May 16, 2009, ORI

DANIELLE HARTIGAN
and Shaun O’Leary
June 5, 2009, PVD

2005
KRISTINA SEAMANS
and Mike Shultz
Nov. 7, 2009, DEN

2006
MICHELLE BREMENKAMP
and John Bargo
Sept. 5, 2009, DEN

JAMIE HEISLER
and Iain Findlay
Sept. 5, 2009, NMI

MICHAEL KOBLESKA
and Jennifer Brenczuk
Jan. 8, 2010, PVD

CINDY KRIEGER
and Matthew Dugan
Oct. 17, 2009, DEN

MEGAN LUGAUSKAS
and Tim Szajkowski
Sept 12, 2009, PVD

2007
SIOBHAN GARNER
and Jorel Bedeau
July 25, 2009, PVD

MICHIEL BUSER
and Matthew Kanno
May 30, 2009, PVD

ANGELA GHOBRIAL
and Christopher Ghobrial ’99
June 27, 2009, CLT

DAVID H. MICHAN
and Naava Michan
Dec. 24, 2009 DEN

TIFFANY MOORE
and John Lawson ’04
June 6, 2009, PVD

JENNIFER VALENTE
and Gary Cabral
Aug. 15, 2009, PVD

2008
HOPE DIXON
and Brad Clinard
Aug. 8, 2009, CLT

JOHN ANDREW GIRARD
and Tara Duffy
Aug. 8, 2009, PVD

VALERIE MITCHELL
and Joshua Howard
Aug. 1, 2009, CLT

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1979  
FREDERICK FORCZYK, PVD  
Helen Sophia Marie

1989  
CHRISTOPHER CRAMER  
and Mari Cramer, NMI  
Cayla Salet

JEFFREY HOWES  
and Amy Howes, PVD  
Della Joan

1990  
BETH CLINK-CAHILL  
and David Cahill, PVD  
Aaron Walter

1992  
HEIDI (BRADBURY) RODDY  
and Chris Roddy, PVD  
Connor Wing

1994  
MARIA (PIMENTEL) VANDEVISSE  
and Greg VandeVisser, PVD  
Kai Elizabeth

KATRINA (BOGARDUS) WARNER  
and Scott Warner, PVD  
Emmalyn Kate

1995  
SUSIE SMITH  
and Thomas Smith, PVD  
James Patrick and  
Christopher Thomas

1996  
CARRIE (JACOBS) BEAUCHMEN  
and Chris Beauchemin, PVD  
Ann Marie

1997  
ANGELA PALUMBO HASTINGS  
and Allen Hastings, PVD  
Lucy Giuliana

MARCUS WOMER  
and Beth Womer, PVD  
Kelsea Claire

1998  
ALICIA (CAMACHO) MACDONALD  
and Thomas MacDonald, PVD  
Colin Thomas

NATHALIE GAMBACHE  
and Moussa Diaby, PVD  
Noah Vacaba

1999  
SUSANA (ANTUNES) FIESELER  
and Toby Fieseler, PVD  
Annabelle Lee

MARIA (ARGO) GARRISON  
and David Garrison, PVD  
Memphis Vaughn

2000  
AMANDA SMITH  
and Sean Smith, PVD  
Brayden Michael

2001  
JULIE (BONARO) VAGO  
and Tamas Vago, PVD  
Addison Louise

2002  
DALE BECK  
and Tiffany Beck, CHS  
Benjamin Josiah Allen

ROBYN BRYANT  
and Kyle Brown, PVD  
Lola DuVall

EBONY MOSLEY M.B.A.  
and Tyeshon Mosley, PVD  
Tyeshon Jr.

2003  
SHANEMARIE VAUGHN  
M.B.A.  
and Brian Vaughn, PVD  
Brianna Marie

2004  
TRIPP HARRISON  
and Heather Harrison, CHS  
Garner

CORI (CARPENTER) LOVERN  
and Jeremy Lovern, CHS  
Lillian Grace

JEREMY WEAVER  
and Jenny Weaver, CHS  
Julia Lee

2005  
AMELIA BEONDE  
and Kyle Fisher, DEN  
Olivia Anna

KARA CULIO  
and Matthew Ipock, NOR  
Aaron Joseph

2006  
SANDY TORRENCE  
and Laura Torrence, CLT  
Riley James

2008  
JUAN GARZON  
and Katie Garzon, CLT  
Anasophia Marie

2009  
KRISTEN JELROMINE, PVD  
Michael Raymond Baker

2010  
MELISSA MATCADO  
and Peter Maceado, PVD  
Olivia Elizabeth
Why Alumni Give ...

JWU FUND

JOHNSON & WALES UNIVERSITY

Alumni from every campus are sharing their success by making gifts to the JWU Fund. These gifts allow the university to continue to improve the quality of the student experience inside and outside the classroom. These experiences not only make our students' educational dreams a reality, but also enhance the university's reputation as a leader in career education.

Although this year there is an increasing need for scholarship support, you can also designate your gift to a specific campus, activity or program. With a network of more than 80,000 JWU alumni, gifts of all sizes make a difference. Share your success and support today's students so they can become the next generation of JWU alumni.

Give a gift online:
alumni.jwu.edu/jwufund
888-JWU-ALUM

“Supporting the annual fund is my way of giving back to the university. I chose the Low Country Scholarship Fund since it gives back to the community that I work and live in, and because it supports those young individuals who look to make a career in the hospitality industry. It’s important to support JWU so it can continue the tradition of educating our future leaders.”

— DENISE ELLIOT ’93
CHARLESTON CAMPUS

“My relationship with JWU didn’t end upon graduation, it just moved to a more mature phase. I’ve come to realize just how much of an impact philanthropic acts have on one’s life and the lives of others. From my role as a foster mother and as an active citizen in my community, I know great things are achieved through relationships and I plan to maintain this one.”

— TRACY KELLER ’91
NORFOLK CAMPUS

“I chose the Faculty Development Fund because faculty are in the best position to improve the student experience. There’s a correlation between the amount alumni give and the strength of a university. I’d like to see JWU improve the quality of the experience it offers, and that takes money. I encourage all alumni to give something; it’s a worthy investment in our JWU community.”

— ALLEN TACKETT ’99
PROVIDENCE CAMPUS

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"I support the JWU Fund because JWU supported me when I needed it, financially and otherwise. My involvement in a variety of clubs and organizations at the North Miami Campus really enriched my life, and I still feel a part of them now. Alumni should be the ones to help keep our campuses going. The love JWU showed us should be returned in one way or another."

— LATASHIA GORDON ’03
NORTH MIAMI CAMPUS

"I wouldn’t be where I am today without the support and education I received at JWU. An integral piece of the JWU experience is learning the importance of philanthropy. There are plenty of organizations that could have used my money, but I wanted to give back where I’ve been given so much. No one should be dismissed from the college experience because of monetary concerns."

— JENNA THOMPSON ’09
CHARLOTTE CAMPUS

“I designated my gift to the Denver Green Initiatives Fund because sustainable living is very important to me. JWU Denver was a great experience for me — professionally, educationally and socially. It was a time of my life I’ll never forget, so supporting the school just makes sense.”

— RACHEL KLOSTERMAN ’02
DENVER CAMPUS

**SUPPORTING OUR STUDENTS**

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

**Inside the classroom**

Scholarships: Financial aid and scholarships are crucial at JWU, where 84 percent of our students demonstrate financial need and 92 percent work part time.

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

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

Emergency Fund: This fund helps students who encounter short-term financial hardships and face the real possibility of having to leave JWU.

**Outside the classroom**

Student Clubs and Organizations: Through such organizations as Greek Life and NSOs, our students explore personal interests, join national associations, practice leadership and build connections.

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

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

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

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