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The results of the JWU Alumni Survey are in with opinions of how the university is doing and how it can improve.
As we begin this academic year, there are 36 undergraduate programs, six graduate programs and a doctoral program going on across our four campuses. More than 17,000 students from all 50 states and 98 countries are pursuing career success in these programs. This is both the strength and identity of our university — a diverse student population from around the globe actively learning across a wide range of programs taught by educators with industry backgrounds.

Today we're also fortunate to have more than 83,000 alumni from 140 countries who add to the strength of the university's reputation. By sharing their individual successes, their expertise and their experience, JWU ensures the success of today's students who aspire to join their ranks. This powerful alumni network is critical to JWU's success and will be instrumental in its future, as together we begin the journey towards our 100th anniversary.

Our alumni base is as diverse as our programs and student population. It is made up of decades of graduates, all of whom have helped to shape the university. Just this past month, many of these groups have come back to campus to reminisce, reconnect and reengage with JWU. We've had evenings honoring alumni who have served in the armed forces, who have been student athletes and who have been members of the inaugural classes at our campuses. The individual backgrounds they brought to JWU, their talents and experiences, and their dedication to each other and to their alma mater continue to enrich our JWU community and define who we are as a university.

Over the past months, we've conducted an extensive alumni survey to garner feedback and to inform the direction of our alumni efforts and programs. We thank the nearly 4,000 alumni who participated. They told us what they want and need from their relationship with JWU. When we contacted alumni with this survey, we promised we'd share this important feedback with the JWU community. We've done so in this issue's future.

The results of this survey are not the end of this project, but rather the beginning of an ongoing, meaningful dialogue around issues important to our alumni and to the university. As with any relationship, that will mean sharing good times, and finding programs and initiatives we can advance together. It will also mean having difficult conversations as we further open these lines of communication. We're committed to doing this as a university and look to our alumni to join us in deepening this engagement. It's only through this strong partnership that JWU will continue to be the international leader in career education dedicated to the success of new generations of driven students.

Your life journey will always include your time at JWU, and we are a stronger community because of the time you spent here. Stay connected to JWU, and bring your current life experiences and successes back to campus. Help take the university and this new generation of student leaders to great heights.

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

Johnson & Wales has long and proud ties with the U.S. Armed Forces. Edward Triangolo '80 Hon. and Morris Gaebel '98 Hon., Navy buddies returning from service after World War II, followed Mses Johnson and Wales, founders, in running J&W Business School. In the 1960s and 70s, thousands of U.S. veterans capitalized on the G.I. Bill to receive a Johnson & Wales education. To meet the need for advanced culinary training for Navy cooks and food service personnel in the 1980s, Johnson & Wales College launched Culinary Arts Military Training Program (C.A.M.P.), and its Norfolk and Charleston campuses.

In September, the S.S. John W. Brown, one of two surviving fully operational Liberty Ships, docked in the Port of Providence to honor the men and women of the city's former Walsh-Kaiser Co. Their wartime efforts produced six Liberty Ships between 1943 and 1945. During WWII, Gaebel and Triangolo had both loaded Liberty Ships. Today, part of JWU's Harborside Campus is housed on former shipyard land.

In conjunction with the ship's visit, Alumni Relations hosted a reception to honor members of the university community who have served in the U.S. military. Those attending heard the history of the S.S. John W. Brown from the vice chairman of Project Liberty Ship, Joe Colgan, and enjoyed a tour of the ship itself.

"It was a great opportunity to catch up with some familiar faces while taking in a significant part of our nation's history," said Col. Bennett Singer '98 M.B.A., a member of the U.S. Army and R.I. National Guard, of the evening.

Alumni Relations will continue to recognize the important role veterans have played in JWU's history, and build upon the proud tradition by honoring those who have served their country. We are in the planning phase of installing a memorial to all who have served in the armed forces on each of our campuses.

Please e-mail us at alumni@jwu.edu to share your story or leave your contact information. Or call Jeff Cartee '97, '00 M.B.A. at 401-598-1876. Visit alumni.jwu.edu to update your directory listing to include your branch of service. We want to be sure you are included in this deserving tribute.
Athletics: Experience that Traverses the Terrain Between Ball Field and Workplace

Back in the 1950s and 60s, Johnson & Wales’ athletic teams played in undersized high school gyms or fields, and coaches and student-athletes joined in a partnership — doing what they could to make the collegiate experience better.

Now, intercollegiate athletics programs are becoming a staple at all four JWU campuses, with 34 intercollegiate teams (16 in Providence, 10 in North Miami, six in Denver, and two in Charlotte), and the number is growing. The goal of teams, though, remains the same — to provide the intangibles of the workplace through a positive extracurricular experience.

Teams at the Providence Campus have traveled up and down the East Coast and beyond — to Italy, Great Britain, and Puerto Rico. Denver’s teams have played throughout the Midwest, and the teams from North Miami venture to games all over the Southeast. There have been championship events far beyond the memorable 1971 trip to Hutchinson, Kan., by the Johnson & Wales Junior College men’s basketball team. Nowadays, Providence’s conference champions play at NCAA Division III national tournament sites: places like Cedar Rapids, Iowa, and Cincinnati, Ohio. The Denver Campus men’s basketball team reached the NAIA National Tournament in Missouri in 2005, 2009 and 2010, and North Miami’s golfers have put their mark on the map at NAIA national events in Oklahoma City and elsewhere.

The travel perks and the thrill of competition against some of the nation’s best are nice, but the overall experiences of athletic competition; the dedication to purpose, the teamwork, the camaraderie and friendships made for a lifetime, far outweigh those hours upon hours of practice to get to those magical championship heights.
Culinary Artists Stack Up Television Credit

Most sculptors work with marble, clay or wood. But not Chef Ciri Hitz, Providence department chair of JWU’s International Baking & Pastry Institute. He and an army of faculty and students designed, baked and built an 18-plus-foot-high work of art made completely of “dead” bread dough. Don’t think white bread. The abstract sculpture contained 1,000 separate components, each artistically placed into a masterpiece weighting more than 700 pounds and requiring a forklift to assemble.

The creation and behind-the-scenes excitement, hilarity and occasional stress were the subject of TLC’s “Extreme Food Sculptors” which aired nationwide in August. A crew from Los Angeles-based Stone & Company Entertainment came to campus in February where the filming took place under-wraps when hundreds of potential students and their families were visiting for an Admissions Wildcat Weekend.

A few months later another production crew was on campus to film an episode of “Ciao Italia” with Mary Anne Esposito to air later on PBS stations throughout the U.S. Chef “TJ” Delle Donne ‘04 made his television debut along with a cast of students during the long day of filming. The segment features pasta recipes from the Emilia-Romagna area of Italy.

Another brush with television occurred when Chef Dave Ricci turned his senior-level Tiered and Themed Decorated Cakes course into a competition for best design. Five teams were charged with creating a cake to become the centerpiece of the main event at the Greater Providence Chamber of Commerce Business EXPO 2010 in May, which featured guest hosts Joe Scarborough and Mika Brzezinski, of MSNBC’s “Morning Joe” cable news broadcast. The experience gave students the chance to meet the noted broadcasters who, in turn, got to have their cake and eat it, too.

*TOP: Chef Ciri Hitz puts the finishing touches on a record-breaking bread sculpture.

*ABOVE: Mary Anne Esposito, center, works along with students on a segment for PBS’ “Ciao Italia.”*
JWU, CIA Celebrate an Evening of Firsts

In 1947, Jefferson Evans was the first of his race to complete a culinary education program at what was then called The Restaurant Institute of Connecticut, now the Culinary Institute of America (CIA). Johnson & Wales University’s Bridging Culinary Arts (BCA, formerly the Black Culinary Alliance) Student Chapter honored Evans, the nation’s first African-American culinary school graduate, during An Evening of Reflection and Recognition in May.

The evening marked the first time the university joined with students, faculty and administration from the CIA at an event held at JWU. Together, the schools presented the 86-year-old culinarian with the first BCA Anchor Award. Established by the JWU BCA (the nation’s first student chapter), the award recognizes an industry professional’s personification of the organization’s contributions towards diversity. It reflects the state symbol of Rhode Island, where the JWU’s student chapter was launched in 2007.

Crisis Analyzed

Michael Brandl, Ph.D., presented a concise history of U.S. economic highs and lows to a full house at Xavier Auditorium in April. The professor and senior lecturer at McCombs School of Business at The University of Texas at Austin spoke of the impact of Baby Boomers on the housing market during the 1950s, "stagnation" and the increase in the money supply of the 70s, and predatory lending and mortgage foreclosures of the last decade. Citing the causes of the global banking crisis, he predicted that we are doomed to repeat history if changes aren’t made. Government intervention tries to fix problems, says Brandl, but in reality, it only addresses the symptoms. He suggested the financial system has to change if Congress wants to pass laws to regulate its structure. His appearance was sponsored by the Department of Economics in the John Hazen White School of Arts & Sciences.

Bravo

Audiences packed Xavier Auditorium in April for the JWU Players’ production of "Urinetown," an award-winning musical that pokes fun at capitalism, social irresponsibility, bureaucracy and petty small-town politics. Twenty-four students from across all disciplines were cast in the play along with Kim Frenze, executive assistant for University Office. Kevin Flynn ’13 narrated as Officer Lockstock, TeJay McGrath ’12 acted lead as hero Bobby Strong and Carrie Vail ’12 played Bobby’s love interest, Hope Cladwell. Michele Forand, executive assistant in Academic Affairs, managed behind the scenes with the help of four students and four faculty members.

Months of after-hours planning and rehearsals went into staging "Urinetown" with stellar results. Frenze’s acting was awarded Female Performance of the Year by Montif Magazine, Assistant Professor Mari Dias ’03 Ed.D., JWU Players driving force along with Forand, was nominated for Director of the Year and Shaughn Earle ’12 for Male Performance of the Year.

Culture Fest

Sho Yeon Kim ’11 (right) performed a traditional dance from her home country of South Korea as part of the 2010 International Festival held in April at the Pepsi Forum. The festival is a collaborative effort among the International Center, ESL and the John Hazen White School of Arts & Sciences, and is supported financially by University Recruitment & Training and the Intercultural Center. A Parade of Flags, cultural booths and acts representing 20 nations drew more than 400 students, staff and faculty to the event.
Tilling the World’s Most Famous Garden

There’s a vital connection between farming and what ends up on tables across the country, Farmer Lee Jones told students in April. The farm-to-plate process can impact the nutrition, quality and chemical levels of food.

Jones recalled the history of Ohio’s renowned The Chef’s Garden, which began with his own family’s farm. “I watched my parents lose their livelihood, and was there when all of their property was sold at auction,” said Jones. “But even then, I always knew that I wanted to start another farm. It was just in my blood.”

While other farms around the United States worked at getting the most out of the land, Jones and his family created a more sustainable farming model, and The Chef’s Garden now provides vegetables for some of the world’s most famous restaurants and chefs including Wolfgang Puck ’98 Hon., Bobby Flay, Thomas Keller ’03 Hon., and Alain Ducasse. In addition, chefs trust Jones’ enterprise to grow specialty vegetables with seeds that have been passed down from generation to generation.

The successful agrarian addressed questions from students about farming and sustainability, the relationship between taste and farming procedures, and how to identify local sources of the freshest fruits and vegetables.

“I didn’t know you could grow so many different kinds of squash and zucchini,” said culinary major Tationa Innocent ’13. “The whole idea of this farm made me want to learn more about it.”
Our students share a common experience that prepares them for successful careers. Our professors leverage their expertise and years of experience in the industry to create meaningful learning opportunities, and introduce students to professionals from their field.” — President Loreen Chant ’89

Cookin’ Up a Magazine
Since 2008, Professor Michael Moskwa’s English classes have journeyed through the publication process. The resulting Food Writing magazine — in its fourth installment — and his class have gained momentum across all majors.

The initial issue was printed because one student’s father owned a printing company. “The bar had been set and the following year students rose to the challenge and published the second Food Writing magazine, improving not only the layout and graphics, but the quality of the writing as well,” said Moskwa. “I couldn’t have been more pleased.” During production of the third issue, another student enlisted a professional photographer friend to take shots pro bono of each contributor with a chosen food-related prop, adding to the quality of the final product.

The thoughtful collection of information, history and autobiography pairs articles with colorful images and recipes, enticing students to consider a new way to put their talents to work. Taking the exercise to a higher level, this year the magazine found a different publisher, allowing for more copies and wider distribution.

Marks for Culture Shock
Sports/Entertainment/Event Management students learned the ins and outs of putting together a major production as they worked to stage Culture Shock in May, a concert that raised funds for Meds & Food for Kids to provide relief to Haitian earthquake victims.

Professor Craig Skilling got cheers from his class when he charged them with recruiting talent and a production crew, booking an on-campus location and marketing the event. When assignments were doled out for sound and lighting, food and beverage, talent management, and marketing and public relations, many students played dual roles.

Among the eight performers were Kevin Lyttle, Verse Simmonds, T-Vice, Casely and Rio Latin Impact by Liz dance group. North Miami Mayor Andre Pierre made a guest appearance for an audience of several hundred who were thrilled to take photos on the “red carpet” outside the concert hall.

“We worked together so they understood what it takes to adhere to the pressure and deadlines associated with an event of this caliber,” said Skilling. “The outcome was a great success.” Ticket sales brought in close to $1,000 for the charity program.

Fashion Forward
Freshmen in the Fashion Merchandising & Retail Marketing program got a behind-the-scenes look at Perry Ellis International’s corporate offices in February. The tour was part of the 3rd Annual Perry Ellis International Day. Retail executives spoke about what it takes to create a successful marketing campaign, and the detail that goes into choosing fabrics for garments.

Professor Jack Rose emphasizes the importance of giving each student the opportunity to witness firsthand how the industry works. “Students study with professionals from the industry, and are engaged in every facet of the business. This real world experience really enhances what they are learning in the classroom,” says Rose.

Kudos to Volunteers
The Volunteer Appreciation Awards is a quarterly program that publicly recognizes outstanding volunteers or volunteer groups throughout the city of Hollywood, Fl. In June, JWU’s Experiential Education & Career Services team, which provides students to help with city projects, was honored with the Volunteer Group Award in ceremonies at the Hollywood City Commission meeting. Along with a President’s Volunteer Service Award, which was also presented by city representatives, the team received a congratulatory letter from the President’s Council on Service and Civic Participation signed by President Barack Obama.

Coors Tribute Marks Start of Anniversary Celebrations

Peter Coors '97 Hon. has been an active champion of Johnson & Wales University since visionaries first considered a move west. In June the campus quad was renamed Coors Family Commons, honoring the family's unwavering dedication to JWU.

In the first of a string of festivities planned to celebrate the 10th anniversary of the campus, university trustees, leaders, guests and the Coors watched as a bronze plaque at the base of historic Treat Hall was unveiled.

"Placing the plaque to honor the Coors family near the Taylor Gates has special meaning for this campus," President Bette Matkowski said. "Every incoming student and every graduate will walk by this plaque, and will be reminded of how significant the Coors family has been to Johnson & Wales University."

In the early 1990s, as JWU administrators looked toward the new millennium, a western campus was a key target. Many cities, including San Diego, Calif., and Dallas, Texas, were considered. But with the personal lobbying and hands-on assistance of Coors, the decision was made to call Denver, with its gorgeous mountain geography and ideal central location, home. Without Coors and his thoughtful guidance, Colorado would be without JWU's economic impact and unique educational model.

"It was a beautiful night in Denver, a beautiful dedication and a fitting tribute to the Coors family," Matkowski said.

The campus launched its anniversary events in June, and will continue to celebrate throughout the coming academic year with faculty, staff and other dedicated individuals. The 10-year milestone serves as a time to reflect on past progress and future growth for the decades to come.
Taking the Lead in Nutrition

In April, Jorge de la Torre, Denver dean of culinary education, was among influential culinary leaders in Colorado who took part in a roundtable discussion with Kevin Concannon, United States Department of Agriculture's under secretary of food, nutrition and consumer services, and Sen. Michael Bennett (D-Colo.) at Coronado Hills Elementary School. Traveling around the country soliciting advice and ideas from food experts, Concannon is on a mission to shape the USDA's programs to reduce hunger, combat obesity and promote healthy eating.

De la Torre spoke with passion about the importance of nutrition and nutrition education. “Going back to scratch cooking with the basics of whole foods and whole grains rather than packages or pre-prepared foods is of utmost importance,” he told his audience. “Not only is it a fiscally smart move, but it’s a healthier choice for students of all ages across the nation. Fresh fruits and vegetables are integral to one’s diet.”

JWU is working directly with Denver schools to develop cost-efficient, tasty and healthy meals to improve nutrition throughout the region.

Waste to Win

Students composted enough food waste between January and March to win a first place award in the 10th Annual Collegiate RecycleMania Tournament. The 10-week challenge had students from 607 colleges and universities including JWU reusing, reducing and recycling to top their categories for conservation efforts. Averaging 41.79 pounds per student, Denver led the Food Service Organics category of the Targeted Material division of the program. Campus efforts were organized by Jorge de la Torre, campus dean of culinary education and Kurt Swensen, director of facilities for Sodexo food services on campus.

RecycleMania wrapped up its annual recycling competition with more than 84.5 million pounds of recyclables and organics recovered nationwide, preventing the release of nearly 137,500 metric tons of carbon dioxide equivalent. This reduction in greenhouse gases is equal to annual emissions from 23,850 passenger cars, electricity use of 15,140 homes or burning 650 railcars' worth of coal, according to the College and University Recycling Coalition (CURC). The tournament is a coordinated effort of CURC in conjunction with Keep America Beautiful and the U.S. Environmental Protection Agency's WasteWise program.

Opening Cultured Vistas

Museums, opera, rock-n-roll — the Wildcat Cultural Connection Series introduces students to a world of diverse activities. Last year's ranged from Heritage Square outings to the Ellie Caulkins theatre and an assortment of musical and artistic events in the Denver Metro Area.

Supported by Joe Blake, former CEO of the Denver Chamber of Commerce, with a gift of $25,000 allotted over five years, the series allows students to take advantage of city offerings and cultural events they might not otherwise experience, at no cost. A member of JWU's President's Roundtable, Blake hopes they'll love Denver as much as he does, and make emotional connections that lead them to stay beyond graduation.

"It was wonderful to experience the colorful cultural opportunities Denver has to offer," says management major Sebastian Kelly '11. "I have tapped my creative side due to the series, and I want to be more involved in different aspects of the community now."

Reading for Impact

In a collaborative endeavor to encourage reading and thoughtful dialogue, the Denver Campus is participating in Campus Reads, first launched at the Providence Campus by the John Hazen White School of Arts & Sciences. Over the winter term, students, staff and faculty will read "No Impact Man." The book focuses on the attempt by one man and his family to live without having a negative effect on the environment. This theme will be incorporated into campus life in classes, activities and events throughout the winter term. The project aligns with this year's Providence Campus Reads on the same book. It also dovetails with the launch of a new minor in sustainability offered by the School of Arts & Sciences.
Yan Can and Does as DVC

It was a frenzy of slicing, dicing and peeling by the celebrity chef who kept students laughing and learning. Martin Yan '95 Hon., chef, television host and author, served as a Distinguished Visiting Chef and guest of honor at an Epicurean Scholarship Society dinner. During two DVC demonstrations for students in February, Yan urged them to have fun. It was clear he was having a blast. Few chefs have better knife skills, which was apparent by his paper-thin slices and don't-blink-or-you'll-miss-it cuts.

"In this business, you have to have emotion and ... you've got to be on time," Yan told them, drawing laughs from the standing-room-only student audience as he addressed one who was tip-toeing in late. "The kitchen is like a battlefield. In the kitchen it's about skill, proficiency. Be fast. Learn to use your knife and your tools."

It wasn't just students Yan was wooing. As an honored guest during an Epicurean Scholarship Society dinner, he brought the same enthusiasm and frenetic knife skills to educate some of JWU's most dedicated supporters. The society invites individuals with an interest in fine food and wine to share exceptional culinary experiences while supporting Johnson & Wales University. Donations to the society support students through the Epicurean Scholarship Society Fund.

ABOVE AND LEFT: Celebrated Chef Martin Yan '95 Hon. wowed students with his skills as a DVC in February, and was an honored guest at the Epicurean Scholarship Society dinner later in the day.
"It is vitally important for students to experience the broad range of programs offered at Johnson & Wales, to ensure that they make excellent life choices. Students at Johnson & Wales are at a crossroads in their lives, and our programs provide a building block for greater success in their future."

— President Arthur J. Gallagher

**Table to Earth to Table**

It started with a dad who took home a bucket of food waste to teach his young children about gardening and green ethics. But when Chef Paul Malcolm's students questioned why he was taking "trash" from class, the instructor found two five-gallon buckets and had them collect waste to compost. Now the campus' eight culinary labs each generate about five gallons of compost per morning and afternoon session for a total of 80 gallons per day.

The green movement inside led to another green movement outside: a community garden built on a concrete slab in a gravel parking lot — using more buckets. "We are growing a wide range of fruits and vegetables: various tomatoes, cucumbers, melons, okra, herbs, leafy greens and much more," Chef Robert Brener '01 said. Plants designed from five-gallon buckets use collected rainwater.

Melinda Law, Communications & Media Relations manager, saw the potential of their work and spread the news. The story went viral from India to India and the United Kingdom to the United Arab Emirates.

Brener and Malcolm, along with other faculty, are resuscitating a garden in a low-income neighborhood and incorporating what they're learning on and off campus into the academic curriculum. All agree that understanding the complete earth-to-table cycle is critical to the wellness of the university and the community.

**DVP Insights Pave Road to Future**

Industry experts who visited campus as Distinguished Visiting Professors delivered realistic perspectives on business and the job market. "Get to know your professor and get an internship," Mike McGuire, managing partner for Grant Thornton LLP's four offices in the Carolinas, advised business students in March. "Use it as a way to decide what you want to do. It will get you ahead of the people who will start a job at the same time you do."

As DVP for the College of Business, McGuire stressed "differentiation" as the key to employment — each student's "value proposition" of what they bring to the table that makes them different, and why they should be hired over someone else.

More advice from McGuire to students: "Build your "mosaic." Make yourself more interesting. Get involved in the community. Get to know different people. Participate in interesting hobbies. Have a general business knowledge and relevant work experience. "This is not the road to the Final Four; this is the road to your future. Image is everything. Image is the most important thing you'll carry the rest of your professional life," said Davin Olsen, DVP for the Hospitality College in April.

The vice president and general manager of the RBC Center in Raleigh, home of hockey's Carolina Hurricanes, Olsen told students, "You never know where your career path will take you. Keep your eyes open." And, "Let people know your passions. They could make an impression and leverage you to get the job."

**Center City Partners Honor JWU**

The Charlotte Campus was recognized by Center City Partners in April at the 2010 Vision Awards celebrating the contributions of individuals, businesses and organizations. In front of nearly 800 people in the Charlotte Convention Center, President Art Gallagher, along with students representing the three colleges, accepted a special achievement award. JWU was honored for its "impact on Center City's ongoing transformation," its "pioneering and entrepreneurial spirit" and "contribution to the city's quality of life."

Gallagher thanked Center City for its support since the campus doors opened in 2004. "The Charlotte community has welcomed us with open arms, and this award helped solidify our position, not just in the culinary and hospitality worlds, but in the city's visionary and leadership landscape as well," Gallagher said.

**Straight Shot of Reality**

She took her first sip of alcohol at age 14, and was treated for alcohol poisoning at 16. Koren Zaalickas, author of "Smashed: Story of a Drunken Girlhood," told her tale to JWU students and grabbed their attention.

"The young author read from her book about her life as a young drunk. "Amaretto Light is my upper and my downer; it is my euphoric bump, my sweet nod into vagueness, the hallucinogenic that contours my world into one that's worth living in." Her message to students was anything but subtle. This was real life, and it could easily happen to them."

Health & Counseling Services, which sponsored the author's visit, held student focus groups to encourage dialogue about alcohol use as well as media influence on the subject.
Minding the Community’s Business

SBDC Caters to Diverse Clientele

Owning a small business runs in Elizabeth Lewis’s family, so launching her own legal practice was almost a given. Still, the Denver-based attorney knew she needed a business plan, and wanted to be sure it stayed on track. That’s when she connected with Denver Metro Small Business Development Center (SBDC) through its satellite office on JWU’s Denver Campus.

Lewis regularly meets with Jeff Gilbert, a business consultant at the SBDC and entrepreneurship professor at the university. Gilbert helped Lewis develop business and marketing plans for her practice, which serves small businesses. Lewis’ plan includes boosting her visibility by teaching classes in online marketing law and contracts.

“One of the most helpful things about working with Jeff,” she says, “is having someone to run ideas by. It’s been absolutely wonderful.”

Gilbert came to JWU with years of experience in a variety of restaurant operations and 15 years involvement with the SBDC. “It just made sense to try to find ways to get the SBDC involved with JWU in a collaboration between students and industry,” he says. “Students get a great learning opportunity and industry gets a better bang for the buck when they come in to get counseling and services that they need.”

SBDC clients span the gamut from relative newcomers to veterans of the corporate world. Frank Hare and Nick Krut, seasoned engineering and communication experts, have launched Red Team USA, a state-of-the-art cyber security company. For them, Krut says, “Jeff was a tremendous help while acting as our mentor, and connecting us with other SBDC experts who advised us on setting up our business.”

Still others are in the early stages of developing an idea and seek strategic advice. Said one, “Getting Jeff’s input about food branding was certainly useful because of his experience in food retail.”

E-MAXIMIZING POSSIBILITIES

Last spring, Jeri Langford, D.B.A., sent the juniors and seniors in her marketing class into Charlotte to find businesses that needed marketing help but had no budget. They were to meet with clients and recommend ways to promote their businesses that would cost little or no money. “I asked them to work with startup and one-person firms to help them realize there are opportunities out there that cost next to nothing,” says Langford.

Students learn to communicate with business owners on a professional level and bring young demographics and fresh ideas to the equation. “The students love it because it’s so real-world,” she says.

Direct-mail marketing, once the standard, is being overtaken by the Internet, Langford notes. As students craft ways to publicize the businesses their clients have built, recommendations go from using websites to free blogs, Twitter and Facebook and the newer foursquare.

A dozen businesses including a sandwich shop, a realtor, a jewelry designer and the U.S. National Whitewater Center were among those served. Students met them onsite, made recommendations and then made final presentations to clients on campus. When a participating shoe store owner questioned the value of using Twitter as a marketing tool, a student snapped a shot of his shoes on her cell phone and easily posted it online.

“It was quite a moment,” Langford says. “You could see what went off in his head.” Two other owners who came for the same presentation began talking about co-marketing services. A spa that had hired an outside agency to design a website asked to use the student design instead.

Langford’s “first career” was in marketing, product development design and product management in sales for IBM, AT&T and Bell South. Her class not only educates students but also enlightens the neighbors about JWU’s College of Business.

Below: Jeri Langford, D.B.A.

“It’s not earthshaking, but we targeted small on purpose because we’re new to the Charlotte business community. They think we’re just a culinary college,” Langford says. “Now they know we have a College of Business.”

Above: Jeff Gilbert, second from left, works with clients at the Denver Metro Small Business Development Center and teaches entrepreneurship on the Denver Campus.
SPOTLIGHT

PRESIDENT SCHNEIDER REFLECTS ON 40 YEARS AT JWU

As JWU completes its strategic plan, FOCUS 2011, President Irving Schneider, Ph.D., has another plan to consider. After a 40-year career with the university, his plan to retire at the end of this academic year was announced in May.

When asked what he would want the university’s founders, the Misses Gertrude Johnson and Mary Wales, to know about their school today, Schneider responds, “It’s better than they ever could have imagined. They should be proud to have their names attached to such a quality institution.”

That quality can be attributed in part to Schneider’s tenure, which parallels FOCUS 2011 — strengthening the university. A JWU graduate (A.S., ‘66), he was a member of the faculty for 16 years and later dean of the Business Division, now the College of Business. Following his role in academics, he held positions in administration, and in 2004, was selected as new University President John Bowen’s successor as president of the Providence Campus.

“His trademark is his ‘wicked’ dry sense of humor complemented by an intense connection to faculty,” he recalls. “He’s always been very supportive of the faculty and he’s always been an advocate for the faculty.”

The faculty has a voice, and they should feel a part of the decision-making process,” he advises as he prepares to hand off his leadership responsibility. “When I refer to the faculty as the heart of the organization, he’s more than just in the center of his chest emphasizing his message: “You have to make sure you have their support; he states, ‘or you won’t have success.”

During his tenure as president, Schneider has met with many JWU alumni. He praises the alumni as the university’s jewels. “Our alumni are the cream of the crop. Those who graduated were the better students, and we are recruiting more like them,” a reference to the university’s more selective admissions policy.

From his office overlooking Gaebe Commons, Schneider’s view has changed significantly since 1970. He can recall a time when “registration” was a day when people and cars were lined up for hours. “Now look at the process,” he beams. “It’s a pleasant experience for parents and students since being streamlined.”

The landscape outside his office reflects the university’s physical growth and inherent commitment to community. Of his many successes, Schneider notes that he is most proud of being a part of JWU’s community involvement. Acknowledging the support of Susan Connery, director of the Alan Shaw Fenstein Community Service Center, he has molded the Providence Campus into an essential component of Rhode Island’s future.

In November, JWU hosts the 49th EIUHOF International Congress. EIUHOF International is a European-based association for hotel and tourism school administrators, owners and senior managers whose mission is to enhance the quality of the training of the tourism industry throughout the world. The EIUHOF Congress was held in America only once before, in 1994, also in Providence.

As president of this year’s congress, Schneider has been instrumental in organizing the full week of sessions, events and activities. With an esteemed group of attendees, and a subject that is so relevant to JWU and beyond, the congress will shine the spotlight on Rhode Island and international hotel and tourism education. It seems only fitting that an event of this scale should top off a career of equal substance.

LEFT Irving Schneider, Ph. D., began as a teacher at Johnson & Wales in 1970.

ANALYZING EXCELLENCE

The students in Leilani Baumanis’ (Ph.D.) Foundations of Business class have a challenge from the Greater Miami Chamber of Commerce for the year 2011. Using business guru Jim Collins’ “Good to Great” book as a guide, they will identify 16 large organizations worthy of consideration for the Chamber’s prestigious South Florida “Good to Great” Award. Last year Auto Nation garnered the honor.

Baumanis, who’s taught at the North Miami Campus for 13 years, sits on the board for the Chamber covering Miami-Dade, Broward and Palm Beach counties. The area is a hub of world businesses, but few participate in chamber activities. “The GMCC stimulates business, the economy and gets a lot of advertising and marketing for the businesses,” Baumanis says. “Our students get the analytical component — a lot of corporate analysis.”

Last year she designed the rubric used by award judges. Applying her measure, students are combing Dunn & Bradstreet for companies ranging from up to 50 to more than 1,000 employees showing a pattern of moving from solid performance to great performance, proven leadership and a strong workforce base. Criteria include corporate social responsibility, employee retention, motivation and community service — all components in all. “There are a lot of good companies out there, but what makes them great?” Baumanis asks rhetorically. Students learn by comparison.

Baumanis, a native of the Philippines, came to the U.S. at the age of 10, served in the military and lived in Germany while her husband served. “I come from another country,” she says. “I consider myself a global citizen and I think we’re all interdependent.”

When the GMCC announces its winners for its ‘Great’ business award at its Goals Conference in May, it comes thanks in part to Johnson & Wales students.
Promoting the Latest in Consumer Electronics

Blu-ray disc players, 3D-ready TV, high-definition and streaming video are the latest in techno viewing. It’s all about having a theater-like experience at home. As purchasing and merchandising director for BrandsMart U.S.A., a regional consumer electronics retailer in Florida and Georgia, Francisco Lozano ’04 crafts marketing campaigns to help consumers understand how and why they should upgrade their personal entertainment systems.

Lozano’s challenge is to sell the benefits of home video, audio and car audio products, among them possible long-term savings over the cost of video arcades, movie tickets and buckets of popcorn. If he succeeds in convincing his target audience, customers spend up to $2,000 or more on a new TV or an entire system to make watching movies at home almost as good as going to the multiplex.

Spending may be down, but the company’s lower prices have helped keep sales steady. "Customers are a little more frugal in their shopping habits, but BrandsMart has been able to capitalize on that, being the price leader in both of our markets," Lozano says.

He began working at BrandsMart’s North Miami, Fla., store in his sophomore year, and completed an internship there during his last term. Three days before graduation, he was offered a full-time position as assistant buyer. Now he works at the retailer’s office in Fort Lauderdale, and has four assistant buyers reporting to him.

Lozano credits much of his success to his internship and membership in DECA, an international student association that helps students develop business skills. He joined in high school, and at JWU’s North Miami Campus he was chapter president in 2003. “Doing simulations in front of judges and selling myself and my projects … was incredibly consistent with what I do now,” Lozano says.

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Modeling JWU in Ireland

Orla O’Doherty, program chair for the retail and customer service management program at Galway-Mayo Institute of Technology (GMIT) in Galway, Ireland, spent 10 days at Johnson & Wales University’s Providence Campus in April. She came to observe fashion merchandising and retail marketing classes. Since GMIT has a similar program, just two years old, O’Doherty was curious about what’s being taught at JWU.

She was especially impressed with the hands-on learning in the College of Business’ Retail Lab. “It was fascinating to see the layout of the room and the class of students … Half were buyers for a company and half were selling lines of fashion.”

Students prepared trend boards of fashions for the upcoming season. The layouts included photos of clothing, the range of sizes and colors available, wholesale prices and product codes. It’s the type of “practical” learning O’Doherty said she wanted to take back to GMIT.

O’Doherty also spoke to JWU students about Ireland’s retail industry. “The influence we have is from England fashion companies that set up shops in Ireland,” said O’Doherty. “Very little is influenced by the U.S. We have some Tommy Hilfiger and one Gap but no Abercrombie & Fitch or Ann Taylor Loft.”

JWU and GMIT have been partners in a successful 27-year culinary arts exchange program created by now University President John Bowen ’77 and Mary Owens of the Irish-government-created Council for Education, Recruitment and Training in Tourism of which GMIT is a member. “Students need universal skills, and international exchanges are an effective way of obtaining them,” says Bowen. “The program brings cultural, academic and personal enrichment to the entire university community.”

Adding Bling to Fashion

The shimmer of Swarovski crystals adds dazzle to many of the world’s fashionable and glamorous products — everything from glittering gowns and encrusted cell phones to chandeliers and even a crystal-adorned wedding cake in “Sex and the City 2.” Designers including Versace, Dior, Dolce and Gabanna, Chanel, Alexander McQueen, Jason Wu and Louis Vuitton use the glass gems to adorn their creations, bringing bling to catwalks from New York and Paris to Milan and London.

Swarovski’s crystals make a strong impact off the runway as well. Including the 1976 Winter Olympics, when a commemorative silver crystal mouse was created for the games. The company, begun in 1891 in Austria, is holding its own in a tough economy.

Jessica (Jacobs) Meyer ’05, key account manager for Swarovski Elements, the company’s crystal components division, explains the economy’s indirect affect on Swarovski crystal sales over the past few years. Though people are dressing more plainly, they are wearing — and buying — more jewelry and accessories. “[Customers] spend the money on jewelry and accessories because they can mix and match them with various outfits,” says Meyer. “So that helps us.” Swarovski crystals are used to decorate jewelry, coin purses, belts, key rings and more.

Rings and pendants are the most popular Swarovski items for designers these days, she adds, including large pieces — big necklaces and huge cocktail rings.

Meyer began working for Swarovski five years ago as one of the first marketing interns at the corporation’s Cranston, R.I. office, which handles the North American market.

Like Meyer, Samiksha Rai ’10 also completed a marketing internship at Swarovski’s Cranston office this past summer.

One of Rai’s projects was the manufacturer’s new e-learning program to train managers and associates at Swarovski’s 227 U.S. retail stores. “It helped them roll out the pilot program first and then a webinar series,” said Rai, who got her internship through Experiential Education & Career Services.

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Johnson & Wales Visits the White House

JWU department chairs, chef-instructors and alumni joined more than 500 chefs from across the U.S. at the White House to inaugurate Chefs Move to Schools, part of first lady Michelle Obama’s Let’s Move! campaign to end childhood obesity.

The new initiative pairs chefs with local schools to create budget-conscious, balanced meals, and to teach students about healthy diet choices. The program comes at a time when one in three children in the U.S. is overweight or obese, according to the Centers for Disease Control and Prevention.

A number of JWU alumni were invited to the June event including Evan Brockman ’08, sous chef in research, quality and innovation for ConAgra Foods; Robert Hedetniemi ’97, C.E.C., with the Nutrition Department of the NIH Clinical Center; Belinda Smith-Sullivan ’09, personal chef and food writer; Don “Chef Ozzie” Godleski ’86, chef for Heartland Sweetseners and regular guest on Lifetime Television’s “The Balancing Act,” and Michael Speranza ’81, C.E.C., a corporate executive chef for Custom Culinary Inc.

Faculty and administrators including Associate Provost James Griffin, Ed.D. ’88, ’92 M.S., Maureen Pothier, department chair in the College of Culinary Arts, Providence chef-instructor Kevin Crowley, Denver chef-instructors Kerstin Kluber and Birch DeVault ’96 and Denver student Renee Petriello ’10 were also on hand to hear Mrs. Obama speak to the need for the program.

“It was such a privilege for faculty and alumni to be invited to the inauguration of Mrs. Obama’s Chef’s Move to Schools initiative,” says Griffin. “The program relates wholly to JWU’s commitment to healthy cooking and nutritious diets through our curricula, our culinary nutrition program, and our community service and outreach to schools.”

The event wasn’t the first time JWU alumni were involved with the White House. Over the years culinary graduates who have had the privilege of working in the White House kitchens include Lt. Frank Fuller ’92, director of presidential food service for the West Wing and in charge of food service security from 1999 to 2004, John Moeller ’81, sous chef in the main kitchen from 1992 to 2006 and Sgt. Adam Long ’03, sous chef during 2007.

“JWU’s culinary program has been so oriented towards structure, uniform, grooming and professionalism — it’s not difficult for them to be in this type of environment ... at the White House, protocol is essential,” Griffin says proudly.

Online > www.letsmove.gov/chefs-step-1.php
German Chef Rides High in Competition
Susanne DeOcampo-Herrmann '05, sous chef at Hotel Berlin in Germany, was one of 10 members of Germany's national team of chefs that took second place at the Food & Hotel Asia Culinary Challenge Singapore in April. DeOcampo-Herrmann was also one of only two females on the team that competed against eight other teams including Australia, Hong Kong and New Zealand.

She describes the competition as "Amazing. Exciting. Interesting." In Singapore for three weeks with 10 days practice time, "I slept about three hours a night; some nights not at all."

Each team prepared dishes for three competitions: warm, cold and the Battle of the Lion, for which the teams learned of the ingredients to make a three-course menu only an hour before start time.

Besides being an award-winning chef at Hotel Berlin, DeOcampo-Herrmann also enthusiastically runs the apprentice program there. "I want to show them [students] that it's fun and creative to work in our business," she says. "I want them to see if you work hard you can fulfill your dreams and do whatever you want."

DeOcampo-Herrmann lives in Berlin with her husband, Emilio DeOcampo, their son, Jan, 5, and daughter Isabella, 3. Emilio, also a chef, attended the Culinary French Institute in New York — to which DeOcampo-Herrmann says with a laugh, "It's all right, I took him anyway."

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TEAMING UP FOR FOOD, FUN AND THE FUTURE
"We used to torture him. Before he became a bartender we made him put liquor away for six months. ... Then someone called in sick, I said, 'Harry you're up. Sink or swim'" says John Elkhay '77 of his son, Harrison's time at the former XO Café in Providence, R.I.

Harrison Elkhay '08 is general manager of Harry's Bar & Burger, one of Chow Fun Food Group's five restaurants in Providence, R.I., run and co-owned by his father. But he wasn't handed the job on a platter. He's worked for his dad since he was 15, headed out to California to make his way, and was enticed back by the prospect of managing his own enterprise alongside John.

The two spent weeks testing burgers before opening Harry's in May. "He did all the beverages, I did all the food. I drank his beverages and told him what I thought. He ate my food and told me what he thought," John says. "It was a good collaborative effort."

While John's background is in the kitchen, Harrison, with his degree in restaurant management from The Hospitality College, is into the business end. He handles payroll, forecasting and purchasing.

"I loved the cost control and accounting classes," Harrison says. He knows without checking which of their 10 burgers — all Hereford beef — is selling the best. "Last week it was the Mother of All Burgers, with Wisconsin cheese, fried onion strings, portabella mushroom, our special sauce," he rattles off.

The staff at Harry's reflects the Elkhays' respect for JWU — about 75 percent are JWU students, including kitchen manager John Asendorf '11.

Before running Harry's, Harrison was in Sausalito, Calif., in charge of the bar at Murray Circle, a 2009 Michelin one-star restaurant. When his family visited, they got an earful. "We love your son so much. Don't take him away," John recalls being told. "It was really nice. A big source of pride," he adds.

Though in Rhode Island for now, with the entrepreneurial bent Harrison inherited from dad, he envisions taking bar, burger and business to San Francisco and beyond. He can already see another Elkhay venue.

Online > www.harrysbarburger.com www.chowfunfoodgroup.com

L-R: Harrison Elkhay '08 and his dad, John Elkhay '77, have no beefs about business at their restaurant on North Main St. in Providence, R.I.
**From Lavish Hotels to Luxury Travel**

After 12 years on the fast track in the hotel industry, Jeff DeSosal '00 entered the world of luxury travel in 2009 when he was recruited by Identity Travel in Hollywood, Fla., and took on the role of vice president.

"I wanted to do something a little bit different; definitely wanted a change," he says. "Identity was a great opportunity to do something new but still have the hotel connection."

Since DeSosal had worked entirely at high-end hotels, he is in his element at Identity, which specializes in arranging itineraries for a select clientele.

Customized excursions he's crafted to fulfill clients' dreams include a trip for two to the 2010 FIFA World Cup South Africa, private jet included, and "generational" trips for extended families. An 80-something-year-old patriarch hired Identity to manage his family's annual vacations, including trips to Hawaii and Tuscany. He engaged DeSosal and Todd May, president and founder of Identity, to accompany his entourage to "facilitate, check them into hotels," DeSosal says. "Everything from beginning to end."

DeSosal has also organized such philanthropic jaunts as combining luxury lodging for an African safari with a side trip to help build a school at a local village.

An internship at Sonesta Beach Resort Key Biscayne which he landed through a JWU career conference, was DeSosal's first hospitality position. After gaining experience in a variety of departments, he moved on to the Mandarin Oriental in Miami as convention services manager. From there he joined the sales team opening Miami's Four Seasons. Skills he learned landed him at Identity with panoramas of glamour and travel.

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Journey Takes Couple From Malaysia to Providence and Back

They came to the U.S. together from Malaysia in 1997 to study hospitality at Johnson & Wales. They've been together since, graduating, marrying, having three children and following career paths back to their homeland.

Siti Ramadhaniatun Ismail ’97, ’99 M.B.A. is deputy dean of the School of Culinary Arts at Taylor's University College in Subang Jaya, Selangor. In addition to managing the school and its 1,000 students, she teaches food and beverage and supply chain management courses.

Tengku Murad Tengku Mohktar ’97, ’99 M.B.A. dreamed of opening a restaurant. Now his Bouquet Garni, in neighboring Shah Alam, serves Western and local Malaysian cuisine. He's also taught food and beverage and entrepreneurship courses at Taylor's.

Both of their perspectives were affected by the five years they spent at the Radisson Hotel in Warwick, R.I., where they started working as graduate students, became full-time employees and learned skills they employ daily.

Ismail was Radisson's restaurant manager as a graduate assistant. "I worked with students, taught them, guided them, evaluated them. It was the same as teaching at Taylor's. There is a lot of hands-on teaching at Taylor's too," Ismail says.

As banquet manager at the Radisson, Tengku Mohktar's exposure to a diverse group of international students proved important. "I worked with at least 20 different nationalities," he says. "It helped to understand their culture, respect them and learn their values."

He carries the lesson to his business. "Malaysians are willing to try new things in the culinary world, but since it is a Halal community, the business owners have to be sensitive to guests' needs."

Insuring Hospitality

There's a big advantage to knowing the nuances of the hospitality trade when 70 percent of your business is tied to restaurants, hotels and nightclubs. Ryan Toto '04, CEO and president of Toto Group LLC, says his clients feel comfortable with an insurance agency specializing in their field.

After working in a few hotels, and then for insurance brokerage companies, Toto knew what his next step should be. "I wanted my own business but not a 'regular' insurance company," he says. "I wanted to focus on hospitality."

In August 2008 Toto Group was born in Bedminster, N.J., and by August 2010 growth was substantial. Among the group's more common policies are liability coverage protecting employers against claims by employees for discrimination, wrongful termination, sexual harassment and other employment-related allegations, and protection for refrigeration meltdowns and food spoilage. Pay-as-you-go workmen's compensation allows businesses to enter the actual number of employee work hours into their payroll system. Paying only for the coverage needed eliminates the large, upfront down payment and the lengthy end-of-year audit that goes with standard workmen's comp.

Toto's clients are all in New York and New Jersey, but he plans to expand nationally. "At the level we're growing now, I think we're going to be successful and will keep growing into the future," he says.

His education helped him beyond the "ins and outs of hospitality," Toto adds. "It played a part in going after what I wanted to do. It helped me think outside the box and be an entrepreneur."
Bringing Design within Reach of Local Entrepreneurs

For small businesses, every dollar counts. Since 2006, the Rhode Island Small Business Development Center (RISBDC) has collaborated with JWU students, faculty and resource partners to provide local entrepreneurs with technical support to create and grow their businesses.

School of Technology (SoT) students showcased their work at this year’s Design Forum in May. Co-sponsored by SoT and RISBDC, the event brought students and clients together to discuss process, the benefits of working collaboratively and lessons learned. Seven students presented their final projects, ranging from an instructional video for a local cake delivery company to marketing collateral and finished websites.

“Everybody involved learned how to develop more productive skill sets that will take their careers and businesses to the next level,” noted Lelani Bonner ’98, RISBDC’s director of training and marketing.

For Jacqueline Turtur ’10, a graphic design and digital media major, the association had a positive effect on her work and the final product. Turtur’s client, Harris Alkins, of Warwick, R.I.-based Harris Blinds and Shutters, saw design in a new light. “For someone who rarely ever thinks of graphic design, [he saw] the advantage to having professional design work,” said Turtur.

Beyond her student-client work, Turtur also acted as liaison between the students and their clients — a first for RISBDC. “Having a dedicated project manager kept everything moving forward and on track,” said Bonner, who hopes to see the program grow and mature over the next five years.

A Future in Film

Producing commercials, corporate videos and wedding videos is the bread and butter of Daylight Films in Warwick, R.I. But Daylight’s owners, Michael Day ’03 and Jessica Drew-Day ’01 love making movies and see that as their future.

The couple started the business in 1998, working around Mike’s day job as an editor for WNE-TV in Providence, while Jessica stayed at home with their two children. In 2003 they made the business their full-time career. With the added time to work on films between their commercials and other paid work, they’ve already won awards.

“Writer’s Block” is a 10-minute “zany comedy” Daylight produced for The 48-Hour Film Project in 2007, took first runner up awards for best actor, best screenplay, audience choice and best supporting actress. Given two days to write, produce and edit a short film, the couple had a creative team of 40 who volunteered their time, Mike explains.

“Subject-C” is a superhero sci-fi film still in the works, but its 15-minute selling piece has already won a Telly Award for visual effects. “Our success with our movies is because the cast and crew knew they had the freedom to make changes to the scripts and move props around in the scenes, or suggest a better shot,” Jess notes. “We are critical of our work … We spent time and effort in preproduction on both movies. Basically we believe in doing our homework.”

Making movies for theaters and television with artists from across the globe is the ultimate goal.

“My main focus is to grow the business … I meet with clients, do the accounting, marketing and promoting,” Jess says as company president. Mike’s time as vice president goes into the creative end — script writing, camera work, editing and special effects.

“We work together on the concepts,” say Jess and Mike, at the same time.

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Jaqueline Turtur ’10 presented business cards and brochures she created for Harris Blinds and Shutters, during the 2010 Design Forum at the RISBDC.
Spirits Up in Down Market

There are some things people won't sacrifice, even in a stagnant economy. "The spirits industry historically is recession resilient," says Camille Costa '90, '93 M.B.A., national accounts manager for Beam Global Spirits & Wine.

The first half of 2010 saw solid sales for Beam, with continued growth on the horizon. "While some consumers traded down to economy and mid-range brands ... our premium brands certainly held their own," she adds. Sales in the U.S. have been up between one and five percent; up one percent in Europe, the United Kingdom and Germany; and in Russia and India, where liquor is duty-free, there's been an equally strong return.

While business is moving forward, one industry trend is a return to years gone by — a resurgence of vintage cocktails. The Old Fashioned (bourbon or rye, sugar, water and bitters), the Side Car (cognac, orange liqueur and lemon juice) and the Sazerac (rye whiskey, bitters and absinthe) — proclaimed New Orleans’ official cocktail by the Louisiana House of Representatives — are all making a comeback.

Molecular mixology is also en vogue. Scientific techniques change the look, feel, texture and taste of drinks, with cocktails in the form of foams and gels the most current popular concoctions.

Costa, who lives in Thornton, Colo., "literally fell into the industry." While she was working as a bartender and earning her M.B.A., she was recruited by The Paddington Corp. for a management position. She's since worked for Southern Wine & Spirits, W.J. Deutsch Wines and MillerCoors.

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HOSPITALITY JOBS THRIVE DESPITE VOLCANIC INTERRUPTION

Polychronis "Chronis" Griveas '96, '97 M.B.A., deputy chief executive officer for Astir Palace in Athens, Greece, remains positive about the nation's tourism industry despite political and economic challenges: "It's hard for us to do a good strategic plan for the next three to five years ... it is hard to know where we are heading in the next five months," Griveas says. "Who could have predicted the volcano eruption in Iceland would cause all flights to be suspended for nine days that alone cost me over €700,000."

But after a downturn in 2008 and 2009, Greece's tourism industry has seen a resurgence in the past year. With more than 9,000 hotels, hospitality revenues make up 19 percent of its gross domestic product. So it's no wonder that despite some setbacks, there is an abundance of hospitality jobs. "The prospects are amazing," Griveas says.

For hospitality professionals, he suggests starting a career in Greece, gaining experience and then moving elsewhere to rise on the career ladder. With 97 percent of hotels family owned and run, advancement prospects are slim, but low- to mid-level employment opportunities abound. Since the National Bank of Greece owns 80 percent of Astir, Griveas faced no such challenge.

Griveas lived in Greece from age 5 to 20. His parents are both natives. He moved back to his homeland in 1999 with wife, Cheryl, for a job with Sofitel Capris Hotels in Athens and on the island of Rhodes. They have since welcomed a daughter, Eleni, 2 and newborn Spiros.

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Psychology Fair Explores Disorders

As part of a class project for the Spring 2010 term, students in Instructor Kenneth Barker’s Personal Development and Abnormal Psychology courses at the North Miami Campus conducted research on a myriad of topics within the realm of mental illness. Once the group of 70 to 80 finished its research, students became “resident experts,” explains Barker. The resulting Psychology Fair in May included 13 information booths and displays. Each was dedicated to a different topic with students who shared their research with other students, staff and faculty.

The idea for the project was born out of fears about mental illness. Topics ranged from personality testing, obsessive-compulsive disorder, alcoholism, and narcissism to eating, bipolar and sexual disorders.

Barker said the students loved working on the project, and each class also put together a portfolio from the information. Since mental issues come up in the workplace, the project helped all participants.

FIRST MINORS MARK MAJOR ACADEMIC ADDITION

The start of a new academic year brought another milestone in Johnson & Wales University’s curriculum — the addition of the university’s first minors. Students can now broaden their knowledge in a subject outside their majors. Offered through the School of Arts & Sciences, the Technical Communication and Environmental Sustainability minors are available at all four campuses and in all majors, with a series of required courses totaling a minimum of 22.5 quarter credit hours.

“Academic minors provide students with an opportunity to delve into a specific discipline or area of interest in more depth than a concentration … in the popular employment-oriented areas of technical writing and sustainability,” says University Provost Veera Gaul, Ph.D., ’91 M.S.

Through class work, field research and service learning, students enrolled in the Environmental Sustainability minor will explore the public policy, scientific and economic challenges of such current problems as global climate change and renewable energy. “Sustainability is a field that is growing and being applied in more areas than just the environment. It’s definitely a field on the rise,” says David Jewell, Charlotte Campus college chair of the School of Arts & Sciences.

According to a report by Global Insight Inc., the U.S. generates more than 750,000 green jobs, projected to grow to more than 4.2 million jobs over the next three decades. With the expanding environmental focus, the ability to navigate the emerging green economy will add significantly to students’ employment options. The new minor will introduce a set of courses that includes Environmental Science, Ethics of Business Leadership and Food Sustainability.

The Technical Communication minor combines English and technology courses to enhance skills in written and oral communication, collaborative management and new media.

“Communication skills are necessary for whatever a student’s chosen career field is. Students need to be able to communicate clearly on all levels — speaking, writing, creating through computers and other technical devices,” says Velda Iverson, assistant professor in Denver’s School of Arts & Sciences. “This minor gives credibility to those skills.”

Courses in the Technical Communication minor will explore copy and contextual editing, document design and ways of drafting proposals, feasibility studies, project reports and technical correspondence in both print and electronic formats.

According to Angela Renaud, Ed.D., dean of the John Hazen White School of Arts & Sciences in Providence, both minors are designed to complement business, hospitality, technology and culinary majors.

Gaul notes that the university will continue to explore arts and sciences discipline areas that have high value in the employment market and in which JWU does not offer degree programs.
Hospitality Triumphs over Tragedy

Educational alliance adds hope to Rwanda’s future

BY MIRIAM WEINSTEIN ’08 M.B.A.

“My story starts here,” Rick Daniels says, holding a tiny gray-white remnant of a clam shell between his fingers. Daniels is coordinator of Admissions events at the Providence Campus where he has worked since 1995. Along with a team of student assistants, he is responsible for scores of annual events that connect thousands of potential students and parents to JWU. But it is the traditional clamboil he hosts for his small hometown that connects the shell to a school for the survivors and orphans of Rwandan genocide and the Akilah Institute for Women to Johnson & Wales University.

Each August, Daniels returns to boyhood roots in his Indian Neck neighborhood on Long Island, N.Y. In 2009, one of the guests was Daphne Petri, a Newton, Mass.-based architect. Months after his annual clamboil, Petri remembered Daniels and his connection to JWU, and e-mailed about a client developing a hospitality school in Kigali, Rwanda. Could he be of help? In the 1990s, the land-locked country's turmoil had made chilling headlines. Daniels recalled the international community’s lack of response. When he read Petri’s note, he felt the “proverbial spiritual tap on the shoulder.”
After researching the organization, Daniels called Erin FitzGerald, JWU dean of international programs and development, and met with others in administration. Soon Elizabeth Dearborn Davis, CEO of the nonprofit Akilah Institute for Women was on the Providence Campus impressing a group of JWU decision-makers. With a degree in international development, Davis had studied the Rwandan genocide and developed a “fascination with the country,” vowing she would be a part of its rebuilding. In 2007, she founded a nonprofit to provide scholarships to street children and to support an orphanage in Kigali. The next year, after targeting the gaps between the Rwandan private sector and the education system, she and colleague Dave Hughes founded Akilah.

“We spent six months researching,” she says of the work she and a team of Rwandan and European interns conducted as she was developing the plans for the institute. They interviewed dozens of aid agencies and government officials to get a handle on where the country’s economy was heading. “Our mission was to make sure that our training was in line with what the private sector needed.”

Robert Fink, Ph.D., associate dean of The Hospitality College, suggested the university share its former associate degree curriculum in hotel management with Davis as an institute guide. He sees the economic, educational and emotional potential. “The program as they have designed it can accomplish two things: provide graduates who will have some skills and knowledge that will allow them to become contributors to the growth and development of their nation’s tourism and hospitality industries and provide a new avenue for these women to become productive contributors as adults and take on roles in which they can develop a strong sense of self-worth and independence,” Fink says.

In 2009, “Lonely Planet,” globally known adventure bible to decades of travelers, named Rwanda one of the top ten travel destinations. Fifteen years previously, the country’s ethnic conflict killed nearly one million people, and the flight towards safety of another two million. The remaining citizens were predominantly women and orphans. Today, the country has a growing populace of more than 10.7 million. It is Africa’s most densely populated country. To overcome the limitations of its small, landlocked economy, during the past eight years, the government and investors have spent more than $100 million on national park facilities, new lodges and hotels, transportation infrastructure, and cultural site upgrades to make Rwanda the hub of ecotourism in Africa.

The hospitality industry is now the fastest growing economic sector of the economy and the largest draw on foreign exchange. Travelers come to see the mountain gorillas — made famous by Jane Goodall, Ph.D., — in the volcanic region of the north and the chimps in Nyungwe Forest National Park, one of the largest tracts of mountain forest in East and Central Africa. The country is home to some 670 species of birds.

Rwanda is a wildlife and tourism destination as well as a regional conference hub. Major hotel companies are marking their territory. The 237-room Kigali Marriott Hotel in Rwanda is opening in 2012. Opulent Hotel Group is building a Hilton brand hotel as well as upscale residences. Radisson is also opening a 292-room property in 2012 in Kigali, considered to be the cleanest city in Africa. Non-biodegradable plastic bags are banned in Rwanda. Travelers arriving at the Kayibanda International airport may have them confiscated and pay close to $4 for a reusable cloth replacement.
In 2005, tourism revenue was $26 million. By 2008, it jumped to $214 million. Projections estimate it will hit $650 million by 2020. In a nation the size of Maryland, tourism generated 343,000 jobs in 2008, an increase of 26 percent in one year. (In 2007, the state of Maryland had 141,000 jobs in tourism.) The Rwandan government — 56 percent female — estimates that at least 5,000 to 6,000 people must be trained annually in the hospitality and tourism sector to keep up with present economic growth and demand.

Akilah's first 50 students began taking courses in February 2010. Four instructors teach intensive English, health and nutrition, hospitality, leadership and ethics, public speaking, composition, and computer skills five days a week. This highly concentrated one-year program provides a critical foundation. Progression to the Diploma program is dependent on satisfactorily completing the Foundation Year. Students participate in site visits and excursions to hotels, restaurants and private businesses around the country to meet with professionals in the industry. The average age of the students is between 18 and 25. They are continuously supported and encouraged to reflect on and understand Rwanda's past while creating hope for the future through reconciliation.

Anita Umwutoni was seven years old when her country was torn apart by the genocide. Like many of those who survived, she has prevailed. After completing the equivalent of high school in a Frankophone education system, she bounced from one job to another, most of the time volunteering. As a member of Akilah's inaugural class, she is optimistic about a career in the hospitality industry of her nation. Asked about the most interesting part of her education, she says, "First of all, I've learned English. Now I can communicate. Through leadership studies, we are discovering who we are, how strong we are, and how to give good service."

In October, JWU hosted a reception for the Akilah Institute for Women's Metropolitan Safari Tour at the Culinary Arts Museum at Johnson & Wales University. In addition to JWU students, faculty and staff, hospitality professionals from the New England area attended. Davis provided an overview of the project, but it was Umwutoni and her classmate Gisele Bahati, 19, who were the center of attention. Together, they are traveling through the U.S. as ambassadors of hope on this Metropolitan Safari Tour. Providence was one of eight cities they visited over two months.

With the JWU model of hospitality in hand, Davis notes, "Johnson & Wales is the gold standard. Its graduates are career-ready and committed to the industry. We have similar goals in Rwanda. We want to make sure our students go right into the work world. With the adaptation of the JWU program, Akilah can offer its students the combination of courses, skills, competencies they need to succeed."

Through word-of-mouth, interest in the school is growing. As the first 50 students move into their second year, another 70 spots will open. The school has received some 1,500 applications. Tuition is $3,000 per year which covers books and lunch. Through sponsorship, all of the current students are attending on scholarships.

Says Fink, whose Ph.D. is in leadership studies, "I am in awe of the commitment that Elizabeth has made to these women. She is someone I truly respect as a leader." In the coming years, the university will explore developing exchange programs for both JWU students and faculty.

As for Daniels, he now envisions a diverging road ahead. At 46, he talks about retiring and someday moving to Rwanda as if it's the near future. "A clam changed my life," he laughs. He views his shell as a symbol of hope for a recovering nation.
Equine Students Ride Thanks to Donors

Since the equine program began on the Providence Campus in 1980, the Center for Equine Studies has evolved from leased facilities to a JWU-owned 31-acre farm in nearby Rehoboth, Mass.

Current offerings include two bachelor’s degree majors, one in equine business management and the other with an emphasis on riding instruction. With more than 110 students enrolled, farm facilities include an indoor riding arena with observation room, outdoor arenas for jumping, dressage and warmup, along with paddocks and pastures. The 32-stall barn houses an impressive collection of premier breeds of horses used for hands-on training and student competitions. Land is currently being developed for conditioning trails and cross-country jumping that will open up additional learning opportunities for students. All the horses in the program were acquired through the generosity of donors.

Department Chair Beth Beukema, who has been with the program since 1983, notes, “Without the support of these individuals, JWU would not be able to provide the full equine experience to students. Allowing them to work with animals with the required training, temperament and ability to compete is important for our curriculum.”

Heather Ryan ’11 holds recently donated Oldenberg gelding “Indy” at the JWU Equine Center in Rehoboth, Mass.

A recent benefactor is Dr. Molly Brewer, a veterinarian from Farmington, Conn., who donated an Oldenberg gelding named Indigo to the university. “I am delighted that Indy is teaching students the fundamentals of dressage and that he is well cared for and loved,” Brewer says.

The Center for Equine Studies is a special niche in the College of Business. Alumni and friends have a number of opportunities to provide program, facility and scholarship support for students who share a passion for the equine profession.

For information about how to support the program, contact Fran Audette at 401-598-1467 or faudette@jwu.edu
A Legacy of Love: The Joel Ingersoll Memorial

The 10th Annual Joel Ingersoll Memorial Golf Tournament was held in Naples, Fla., this summer, marking a celebration of Joel’s life, and a commitment to ensuring that today’s Johnson & Wales students will have the resources they need to continue their studies.

Despite the devastating loss of her son, Joel, a hospitality major at JWU’s North Miami Campus, Lori Ingersoll Jaffe was steadfast in her commitment to honor his memory by creating a tournament to support scholarships for students attending that campus.

Each year over the past decade, Jaffe has marshaled friends, colleagues, local businesses, professional contacts and volunteers to provide students with the support they needed to continue their studies, each one a living legacy to the memory of her son.

Since the tournament’s inception, Jaffe has raised close to $130,000 and made 55 awards to 40 recipients through the 2009-10 academic year. “On a campus where 94 percent of students receive some sort of financial aid to meet their educational goals, this support is often the critical difference that a student needs,” says President Loreen Chant ’89. “All of us on the North Miami Campus — and most of all the students who benefit from Lori Jaffe’s continuing dedication and commitment — thank Lori, her husband, Joe, the volunteers, sponsors, donors and players who keep Joel’s memory alive and our students’ educational experience on track.”

For tournament information contact Peter Rood at 305-892-7036 or prwood@jwu.edu

Empowering Leaders

Since 2006, the Denver Metro Chamber Leadership Foundation (DMCLF) has supported the Community Leadership Institute (CLI) on the Denver Campus with annual gifts totaling $45,000. Through the Colorado Leadership Alliance (CLA), a signature DMCLF program, students are given opportunities to connect with seasoned executives to develop as leaders through academic and experiential learning.

Thanks to CLA executive director Maureen McDonald and her staff, students from CLI recently visited the DMCLF offices to learn about innovative leadership, and met with one of Denver’s most prominent urban planners and preservationists, Dana Crawford. They heard how Crawford envisioned a once-dilapidated warehouse district would become the lively and bustling “LoDo” section of the city Denverites enjoy today.

Community leadership is a fundamental component of a JWU education. “The Leadership Foundation is happy to provide support to students of the CLI because we have seen firsthand how JWU values community service and real-world experience,” says McDonald. “We believe these activities, combined with solid academic training, make for graduates who are well prepared for the workforce.”

Through private support to CLI, JWU students have contributed more than 30,000 hours of community service annually to more than 100 Denver area nonprofits. JWU is one of 11 Colorado universities under the CLA alliance.

For information contact Kara Johnston at 303-256-9682 or kjohnston@jwu.edu

Enhancing the Student Experience

JWU’s roots are growing deeper in Charlotte thanks to the addition of a 33,000-square-foot Student Center that will be completed in spring 2011. The new building will be home to a gymnasium, fitness center, cyber lounge, locker rooms, offices and meeting spaces, and continue the JWU tradition of offering a well-rounded experience for students.

“Education does not only take place within classroom walls,” says Charlotte Campus President Art Gallagher. “This new facility is necessary to develop our students’ organizational, leadership and communication skills.”

The university’s investment in the project was necessary but not without strain. Given the increase in the number of students requiring financial aid to attend JWU — from 93 percent to 97 percent — students need help more than ever. JWU will rely on the generosity of alumni, parents and community for donations to help make the Student Center project possible. “When we seek support, we first ask how it helps our students,” says Gallagher. “Gifts for the Student Center allow the university to provide an excellent student experience both inside and outside of the classroom to achieve optimal personal and professional development.”

It was the joint commitment of the university and donors that allowed us to locate our campus in Charlotte and we look once again to our community to help us grow stronger,” he adds.

For information about the center contact Nekia Van Goor at 980-598-1027 or Nekia.VanGoor@jwu.edu.
What should constitute the measure of success for an institution of higher learning?

With the proliferation of for-profit, nonprofit, public and online offerings in higher education and the effects of technology and globalization on future employment prospects, we asked Brenda Dann-Messier '00 Ed.D., an assistant secretary in the U.S. Department of Education, and JWU Provost Veera Gaul, Ph.D., 91 M.S. about educating for the 21st century.

President Obama has said that education may be the economic issue of our time. I couldn’t agree more. The days of being able to rely on a high school diploma to access a middle class life are over. Nearly eight of 10 new jobs in the next decade will require workforce training or higher education beyond high school. The economic imperative of higher education, for individuals and our economy, is clear — yet we have fallen from top in the world in college-educated young adults to tied for ninth place.

The President has set a goal for our nation to reclaim its position as the most educated, most competitive workforce in the world by 2020. Higher education institutions will be critical to our nation in meeting this goal. Institutional and state leaders across the country are talking about how to measure success and I would identify three broad areas to which we should all pay close attention: completion, affordability and quality.

Completion: More than half of all college students do not earn degrees or credentials — and the numbers for low-income and minority students are even worse. We need to make sure that those who go to college finish college. Affordability: College costs have increased at nearly four times the rate of inflation over the past three decades. We need to reverse the tide of students who are either priced out of college or who leave saddled with unmanageable debt. Quality: We need to ensure that students graduate with the skills — both academic and technical — they need to succeed in the jobs of today and tomorrow.

We aren’t there yet, but I have no doubt that the concerted and strategic efforts of our nation’s institutions of higher education will help us reclaim our place as the education and economic leader of the 21st century.

Higher education must be an engine of our economy and should, as Thomas Jefferson advocated, foster an informed citizenry while functioning as an investment in the nation’s economic future. The challenge is to meet the exploding demands of a global, knowledge-based economy that is highly competitive and will require skilled workers with education beyond a high school degree.

It is vitally important that our universities assess their performance in facing these new challenges. There are three key measures of success for higher education: affordability, learning and engagement, and completion.

Affordability: It is imperative that institutions invest in their students through data-driven awarding decisions that provide institutional aid to both financially needy and meritorious students, and limit the need for students to borrow to fund their education.

Learning and Engagement: The objectives of higher education include assuring that students are engaged in the learning process. Higher education needs to commit to stating and measuring its educational outcomes and making these outcomes transparent and holistic for students.

Completion: Retention and completion are the Achilles heel of American higher education. Far too many students who enroll in college fail to graduate. To change this we must look to the college experience itself, which is significantly impacted by the quality of teaching. Faculty are the primary influencers in engaging and retaining students. Institutions must invest in the professional development, teaching skills and student engagement, competence of faculty to enhance student completion.

Success in higher education is not about enrolling students, or about research dollars, but about engaging students, supporting them, assuring their learning and graduating them with skills, knowledge and attributes that help them launch professionally and personally fulfilling careers.
Are We on Track?

Alumni Survey offers telling perceptions of the JWU experience

BY JAMES B. FLYNN, PH.D.

What is important to JWU alumni and what do they think of their experiences at Johnson & Wales? Guided by the university’s FOCUS 2011 strategic plan, Harford Survey Research recently conducted a survey to garner feedback and better understand how the university can serve and engage its alumni community. When alumni describe their student experience or talk about their feelings toward the university, what do they discuss?

A rating system gauging level of agreement was used to evaluate the student experience of graduates as well as their attitudes toward the university. In addition, three open-ended survey questions allowed alumni to elaborate in key areas: What does JWU do well? Where can the university improve how it educates students and relates to alumni? Why do alumni give or not give to the university?

Alumni provided a wealth of information. A total of 3,986 surveys were submitted, with 80 percent of respondents having graduated between 1990 and 2009. When asked what they liked best about the university, engaged faculty, small class sizes, real world experience and student focus topped the lists. At the other end, dissatisfaction was voiced over the caliber of students and the inadequacies of promised career and alumni services. In between, some found quality in areas that others considered in need of attention.

What follows is a summary of the key survey findings.
Faculty Top the Charts

Overall, alumni attitudes toward the university are positive: 84.1 percent of respondents speak well of JWU and would recommend it to family and relatives. In addition, 83.3 percent of surveyed alumni were satisfied with the education they received. They praised internships and work experiences, their sense of belonging to a campus community, the value of a JWU degree and the news and communication from Alumni Relations.

When asked what they liked best about Johnson & Wales, an overwhelming number wrote about their positive interactions with faculty. Teachers were knowledgeable about their industry, accessible and available to help. Alumni valued the mentoring and career advice they received from individual faculty, as well as their connections to industry and the help they provided with internships and work experiences.

"The chef instructors showed a certain personal bond with us and looked after our well-being not only as students but as young people learning how to be great men and women," wrote one alumna. "I've always considered that to be the one thing that I carry with me."

Another said, "Above all else, I enjoyed the faculty and staff at JWU Denver. They were warm and welcoming and almost always available to lend knowledge or just a listening ear."

Many noted that the majority of faculty enjoyed being in the classroom and were truly concerned about the success of individual students. "I'm really pleased with my educators, both from my undergrad experience and my current graduate experience. Each of my professors has shown to be knowledgeable and experienced in their subject matter," said a graduate student.

The real-world work experiences that faculty bring into the classroom scored high with alumni. Most appreciated the small class sizes, the quality of classroom instruction and the individual attention they received from faculty and chef instructors. "The professors were people who worked in the industry," said one alumna. "Their advice on how to achieve success in my chosen field has proven invaluable over and over again."
> 59.8% are interested in social events with classmates, faculty and friends

"The chefs who I had as instructors really were able to notice the stars in the class," said one Norfolk Campus alumna. "They pushed us to be better than we thought we could be."

Another summed up the thoughts of the group, "There was a charm about the school. Enough professors cared."

**Career and Community**

Alumni value the fact that JWU is a career university where real life work experience and career services are central to its educational model. Based on survey results, faculty appear to play a significant role in this focus. Internships and other work experiences won high marks from many, and some gave individual faculty much credit for what they learned, the work experiences they had received and their current career success.

"Most teachers were there to help you not only with class work but with life and future endeavors," said one respondent. "There was a set path for particular majors which helped students stay focused."

"My best experience was with arts and sciences teachers. They were always available to guide me through my education and career decisions," another wrote.

A large contingent reported having been actively involved in campus life. Alumni from the North Miami Campus reported the strongest sense of community. Membership in National Student Organizations (NSOs) was often noted. Others wrote about their ties to student clubs, athletic teams or Greek organizations. Still more mentioned faculty mentors as well as friendships they'd developed with classmates.

"The camaraderie that was forged among students runs deep in my core group of friends. Twenty-five years later, we're still close and available to help each other out, in good times and bad," said one graduate.

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**SURVEY STATS**

> **By College**
- 22.5% College of Business
- 32.3% College of Culinary Arts
- 35.4% The Hospitality College

> **By Degree**
- 93.1% undergraduate degree
- 73.2% A.S.
- 8.5% B.S.
- 6% A.A.S.
"I especially enjoyed that the [North] Miami Campus felt like more of a family environment than that of a regular college or university," observed another. "The smaller classes made me feel like an individual rather than a number. The professors and staff were all really helpful."

A significant portion of alumni enjoyed the diversity on campus. "JWU opens your mind to so many different things. Starting with all the wonderful people you meet from around the world on campus, to all the career-focused classes JWU offers," said one grad.

"The diversity was the best part — many students from all over the world and the U.S., all coming together to learn something," agreed another.

**How Can We Improve?**

We asked how Johnson & Wales can improve the way it educates students and relates to alumni. Some targeted flaws in such areas as "real-world" experience and the university’s career focus that other alumni praised. While a small number were dissatisfied with the quality of their internships, the majority wrote about the importance of these real-world work experiences and advised that more be added.

Although large numbers said they had been involved in campus life, a number wrote about the lack of a campus community. Many older alumni noted too few opportunities to socialize, make friends or participate in campus life.

Some alumni were not satisfied with the quality of the education they received, and many felt that academic standards at JWU need to be improved. A repeated complaint was about faculty having to target their teaching at academically weaker students, negatively affecting the overall classroom environment. "The caliber of students is the university’s biggest problem. The admissions standards should be raised to improve the university as a whole," said one graduate.

"JWU has an image problem due to its low admission standards over the years," said another. "Fix that, and you’ll see more giving by alumni, and more participation."

Another irritation was the university’s claim of 98 percent employment for its graduates and
its promise of career services for life. Many felt that with the current economic crisis, JWU has not been able to meet the needs of alumni. "If the college boasts 98 percent employment, then even in this economy, something should be done about it," said one graduate.

Respondents underscored an immediate need for refined alumni career services and connections to employment opportunities, job search databases, networking and job placement.

Alumni repeatedly found fault with the university's image as a culinary institute to the exclusion of other colleges. "It would be great if JWU could revamp its marketing efforts to include the College of Business and not just culinary," wrote one Denver Campus graduate. "The people of Denver still don't know that JWU has more to offer than just culinary."

**To Give or Not to Give**

Survey feedback also shed light on alumni attitudes toward supporting the university. While Johnson & Wales has only recently introduced a formal giving program for alumni with the JWU Fund, only 24 percent of those surveyed said they would not be willing to make a gift to the university. Another 36.3 percent said that they plan to make a financial gift to Johnson & Wales in the future.

When asked why they would give, alumni noted the strength of faculty relationships, a desire to help students or to support a specific program or student activity. Some questioned how their financial gifts would be used. Of those responding, 41.4 percent would like to see their gifts support student scholarships.

Of those who said they would not make contributions, a large number are new to the workforce or just beginning to advance in their careers. Many had other expenses that were a priority (e.g. starting a family, mortgage payments, children in college, etc.). A smaller cohort chose to give to other organizations that championed causes they support or were local to their communities. A significant number cited the high cost of tuition at JWU, and the fact that they were still paying off student loans — or that they didn't believe the school needed their money.

Survey results revealed that alumni want to choose how their gifts will be used for a specific campus, program, activity or area of interest.
Going Forward

One of the primary purposes of the JWU Alumni Survey was to better understand alumni attitudes toward Johnson & Wales as well as to provide data-driven solutions for building an engaged alumni community.

The findings reveal that JWU needs to continue to provide a quality education with high academic standards. Faculty need to remain available and accessible. The focus needs to be on student success and well-being and students need to be given meaningful opportunities to become involved in a range of campus life experiences.

In addition, alumni want to have meaningful ways to remain engaged with the university and with other alumni.

During the fall of 2010, representatives of Harford Survey Research are meeting with alumni chapter leaders from around the country and conducting alumni focus groups. Survey results will be shared in more detail, and alumni and university representatives will collaborate to incorporate this feedback into changes in alumni programming.

James Flynn is CEO and founder of Harford Survey Research (HSR). HSR provides survey research, data mining and organizational consulting services that are directed at enhancing engagement and increasing giving to colleges, universities and not-for-profits.
Let Your Voice Be Heard

BY PATRICIA MCLAUGHLIN, J.D.
AND JEFFREY CARTER, '97, '00 M.B.A.

Johnson & Wales University is committed to providing more opportunities for alumni to be involved with the strategic direction of the university. JWU's Alumni Survey offered insight into particular concerns that include caliber of students, career assistance, quality of services, cost of an education and sense of community. It is striking to note how many of the suggestions for improvement revealed in the survey results are elements of FOCUS 2011, the university's strategic plan currently in progress.

A major tenet of FOCUS 2011 is student selectivity. Over the past few years, admissions standards have been sharpened to better align acceptances with probable student success at JWU. This has fostered increased academic rigor in the classroom as well as a higher university retention rate. Alumni are playing a critical role in these efforts by participating in Admissions presentations and meetings in their local communities. We also now have scholarships available for children of alumni.

To provide even more effective career preparation for students, JWU has recently revamped its Experiential Education & Career Services. Not only are career services more integrated with all academic programs, but the department is also offering more specialized career nights so that students can meet employers who are focused on their particular field of study. JWU alumni are bringing their life experiences to current students by speaking in classrooms during annual Alumni Leaders Week on each of the university's four campuses.

Concerns about quality of service are being addressed through initiatives that enhance the student experience and make administrative interactions more effective on each campus. JWU has created a centralized "one-stop shopping" venue for all student services. We have also recently launched an online student portal where students can access all online services more easily as well as their information and records with one simple log-in.

Younger alumni noted the positive impact of student life outside the classroom on their overall student experience and feelings of engagement with the university, and older alumni were disappointed they didn't have more opportunities in this realm. The university has been actively building ways for students to connect with their campus and their peers. On each campus, students now can choose from numerous student clubs and organizations, an expanding range of sports and fitness options and new student centers to enhance campus life.

Feedback about the cost of a JWU education reinforces the university's decision to bolster financial aid. Since the start of FOCUS 2011, JWU has increased institutional aid for students from $72 million in 2006 to $120 million for the 2010–2011 academic year. This significant investment has stabilized student borrowing and significantly improved the retention rates of our students, many of whom were struggling to afford a JWU education.

The university has made difficult decisions over the past few years to reallocate a large amount of university funding to scholarship aid while at the same time improving all aspects of the student experience. The increased funding needs of both initiatives resulted in the creation of the JWU Fund. Its purpose is to build a strong base of support among alumni, parents, industry leaders and friends of the university to help make a JWU education as accessible and valuable as possible. The fund has been structured so that gifts of any level can be designated to a specific campus, program or activity.

Survey respondents expressed interest in meaningful ways to remain engaged with the university and with other alumni. Toward this end, over the past few years, Alumni Relations has created 22 regional chapters across the U.S. and the Caribbean. A listing of regional alumni chapters can be found at alumni.jwu.edu. (In the survey, African American and Hispanic alumni indicated higher overall levels of affinity with the university. The influence of these groups is evident in the composition of leadership positions among the 22 alumni chapters throughout the United States and the Caribbean.)

The results of the survey will instruct our work going forward. It is our hope that this survey is just the beginning of an increased communication with our alumni about these important issues. We're interested in what you have to say about the survey, the issues, alumni programming and our strategic direction. Express your opinions and participate in the online alumni discussion group at alumni.jwu.edu/surveydiscussion or contact us to be part of a focus group or to speak with us directly.

We encourage you to reconnect, be involved and have your voice heard.

Building an Engaged Alumni Community
Dear Friends:

It's the combination of people, places and programs that make Johnson & Wales University the unique institution it is. Our students, alumni, faculty, staff and friends meld academic offerings, services and initiatives to strengthen the quality of a JWU experience and the value of a JWU degree.

In this issue we celebrate our programs. On the academic front, fall marks the launch of fully online degree programs universitywide and adult and continuing education at our Denver Campus. The Alan Shaw Feinstein Graduate School is offering a new and enhanced M.B.A. program in global leadership with a concentration in accounting; and our School of Arts & Sciences is offering two new minors, Technical Communication and Environmental Sustainability (page 24). Both include real-world applications to help students develop expertise in high-demand areas that complement their majors. Starting in fall 2011, our College of Business at the Denver and Providence campuses will offer a new bachelor’s degree in security management.

Experiential Education & Career Services is collaborating with Academics to connect students to enriching internships (pages 40 and 42). And beyond the classroom, Student Activities offers countless ways for students to connect with their campus. Clubs and organizations range from cultural arts, athletics and community service to leadership programs, student government and Greek life. These programs help students build leadership skills and career-related experience and taking part in activities reflecting their passions.

A great university also deserves a great alumni association and alumni programming. We want to draw every graduate into a lifelong connection with JWU. The university recently conducted a survey of alumni experiences to understand more about the role your alma mater has played in your professional and personal life. We learned a lot, and we hope you do too as you read through the results (page 25).

There are a number of ways that you can continue to connect, inspire and give. We value your involvement, and do not take lightly the relationships we have with you and others who believe in our mission, and recognize it as an investment in your own future. We encourage your input and 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.

In fall 1973, 141 students joined the School of Culinary Arts at Johnson & Wales College. Led by Belgium native Franz K. Lemoine, it offered a two-year associate in science degree focused on food preparation and service, with the objective of training students to become professional chefs. Within the decade, the program experienced phenomenal enrollment: 400 in 1974; 800 in 1975; 1,200 in 1976.

The business school kept growing as well, and by 1974, for the first time in more than two decades, had enrolled more women than men.

By the mid-1970s, the culinary program was offering eight adult education courses for men and women. This was borne out of requests from area residents who were impressed with the facility and level of instruction. “Educator Weekends” and “Walking Dinner Tours” also enhanced the reputation of the program in its fledgling years.

Another signature effort that helped define culinary arts as career oriented emerged in 1976 when culinary instructor, John J. Bowen ’77 — now university president — met with then Vice President Jack Yeni ’66 Hon., to propose that students gain relevant work experience and engage with employers before graduation.

While leaders agreed with the concept of early involvement with industry, there was skepticism. Would 25 recruiters come to campus? A confident and enthusiastic Bowen brought 29 companies to Johnson & Wales that year. It was a critical step in the evolution of JWU’s approach to employer relations, and the school’s focus on providing the skills and work experience students need to build successful careers.

John J. Bowen ’77, then a culinary instructor, laid the groundwork for the career services concept that has become a signature of JWU.
UPDATE: FOCUS 2011

Coming Into FOCUS

BY PIYA SARAWGI-FENN ’94, ’02 M.B.A.

We are entering the final year of our current strategic plan, FOCUS 2011. These pages reflect “FOCUS in action” — stories and images that bring our strategic plan to life.

You will see we are continually striving to provide our students rewarding experiences both inside and beyond the classroom. We’re addressing affordability in this changing economy for our traditional and nontraditional student populations. And we are making the necessary investments in structural, fiscal and human resources to ensure the best possible educational experience for future generations of JWU graduates.

This plan was designed to be bold and ambitious, and to advance JWU as a global leader in career education. Goals have deliberately preserved the university’s mission, core values and academic purpose while being proactive and relevant to the dynamic times that our entire university community is witnessing.

Spread the word about the value of a JWU education. You are a vital connection to the larger community and in our shared and ongoing success.

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

TOP TO BOTTOM:
In 2009–2010 alone, more than 750 companies participated in on-campus career conferences and other industry networking events that connect students with leading companies in their field.

University President John Bowen ’77 shakes hands with renowned Chef Alain Ducasse, owner and operator of France’s Ecole Nationale Supérieure de la Pâtisserie, baking and pastry internship host for JWU sophomores.

Students gather at a 2010 Denver Campus Summer Orientation session. This summer more than 4,100 future Wildcats attended orientation across JWU’s four campuses.

Alumni chapter events allow graduates to network as they work and play.
STRENGTHENING THE STUDENT EXPERIENCE:

Academic and Student Life

Tech Students Getting In the Game

States generate millions of dollars in gaming revenue. This, and an aging baby boomer population had GTECH, a leading international gaming technology and services company headquartered in Providence, R.I., eager to harness how 20-somethings approach lottery gaming in virtual, online and mobile social spaces.

At the 2008 Business Innovation Conference, Don Stanford, chief technical officer of GTECH, approached Stephen Andrade, computer graphics department chair in JWU’s School of Technology (SoT) about interns for GTECH. Andrade suggested they collaborate on a course, and cherry-pick student engineers to attack a real problem.

GTECH departments identified issues and an assignment emerged: Absorb GTECH culture, technology and gaming priorities; conduct ethnographic research of 20-somethings in real, simulated and digital social spaces; propose a social space game prototype; create and "demo" the working prototype; and present graphics and marketing collateral for it. Andrade led the course. Mark Truman, GTECH’s senior technical architect, helped with planning.

SoT juniors and seniors applied for the course in the 2009-2010 winter term. Only 22 students from across technology programs and one fashion merchandising student from the College of Business made the final cut. The first three weeks were held at GTECH. Students were immersed in the history and scope of global gaming. They read books on gaming, heard presentations from marketing and technical executives, and Social Sciences department chair, David Newman, lectured on the role of values, norms and relationships so they could be professional observers of customer behavior in social spaces. Teams spent the next seven weeks in JWU project labs and conference rooms, creating and finishing their prototypes. Week 11, four games that had been developed were presented: "Flip Off," a mobile application; an online "Big Pocket Billiards" game; a simulated iPhone "scratch ticket" and a feature involving Microsoft Surface technology for hookah bars.

GTECH's chief marketing officer, Connie Laverty, was so impressed she invited student representatives from the top teams — Flip Off and Big Pocket Billiards — to deliver the keynote address at LaFleur's, the national conference of the lottery industry in Washington, D.C. "After their keynote, people were rushing the stage and handing our students business cards asking them to 'do lunch,'" smiles Andrade. JWU earned a trusted insider position in a growing technical global industry.

"This project completely changed their [GTECH’s] opinion of JWU and our students," Maureen Dumas, vice president of Experiential Education & Career Services (EE&CS) says. It has led to additional internships and a full-time hire. "It validates our academic model, experiential approach and career services and the work of our students."

Providence EE&CS director, Sheri Isip ‘93, ‘94 M.S., and coordinator, Trudy Michaud, worked with GTECH to create paid internships, attended sessions and advised students on how to parlay the experience into future internships and employment.

Students presented gaming concepts to senior management in the GTECH boardroom.

"Our students are team ready, project ready and presentation ready," says Frank Tweedie ‘95, ‘98 M.S., SoT dean. He, assistant dean Nick LaManna and their faculty understand their students’ abilities, academic preparedness and commitment, and how to nurture that. "We’re educating and shaping these young people to respond and anticipate the needs of industry."

"I can’t describe it. I knew this opportunity was big," says Christina “Tina” DeSormier ‘11. Her computer science department chair, James Sheusi, informed her about this innovative course. "He said ‘It’s going to be really cool,’" DeSormier adds. "I didn’t have the time, but I made time, and it changed my life." A software engineering and network engineering double major, this course demanded she have a strong handle on both disciplines. Her team produced a functional prototype deployed via WiFi hotspot and delivered through cellular Web browsers. It landed DeSormier a summer internship at GTECH. "I wanted a multidisciplinary approach to my education; this course reinforced that," she says. "Saying it’s impacted my educational journey is an understatement."

www.jwu.edu
STRENGTHENING STUDENT POTENTIAL:

Admissions and Enrollment

Making JWU an Affordable Reality for Caribbean Students

The Caribbean comprises more than 7,000 islands, islets, reefs and cays, most of whose economies rely on tourism. JWU culinary, hospitality and tourism programs are internationally renowned and "some governments recognize the benefit of providing financial support, especially to their best students to be educated here," says JWU's dean of International Recruitment, Manny Tavares. "They realize that when they return, these graduates make a significant contribution to life in their own country."

JWU boasts 499 Caribbean alumni, and currently enrolls more than 188 Caribbean students. For more than 20 years, JWU has recruited Caribbean students, particularly from the island of St. Maarten. A partnership spurred a generous scholarship loan program funded by the island's educational ministry for its residents. This Study Financing program provides funds towards covering tuition, room and board costs. "As a former Dutch colony, St. Maarten's students were traditionally directed to schools in the Netherlands," explains Fred Johnson '96, director of Caribbean and Latin American relations. "With the popularity of, and proximity to the U.S.

and JWU's matching scholarships, we've been able to attract some of those students."

Other Caribbean islands encouraging their students to study at JWU include Turks and Caicos, the Bahamas, Barbados and Saint Lucia. On Virgin Gorda in the British Virgin Islands, a scholarship program has enabled two outstanding students to study hospitality or culinary arts at any JWU campus through the generous support of the Littlefield Family Foundation. Parents of a current JWU student, the Littlefields also established a separate general scholarship fund to support the dreams of deserving Providence students. Katherine Littlefield further advances the university's mission by serving as a member of the JWU corporation.

"While these exchanges have been rewarding to these Caribbean students, JWU has benefited tremendously from this group of highly motivated young adults who appreciate what they've been given, and have a true drive to succeed," says Kenneth DiSala '87, '92 M.B.A., vice president of enrollment management. "We're honored to be their hosts, their educators and their guides to successful futures."

University registrar and vice president of student services, Marie Bernardo-Sousa '92, agrees. "Our goal is to have accessible and affordable programs. Our international students benefit from our educational approach, and our campuses benefit from the perspective these students bring."

JWU is constantly evolving services, programs and activities to bridge communication and cultural gaps and integrate international students. The Caribbean Student Associations at the Providence and North Miami campuses promote diversity and cultural diffusion, welcoming Caribbean and non-Caribbean members, and helping them acculturate to the university community.

STUDENT SERVICES ASSESS NEEDS OF GROWING VETERAN POPULATION

Johnson & Wales' proud history of enrolling veterans and supporting their educational needs dates back to the 1940s. Today, JWU remains among a select number of universities participating in the Yellow Ribbon GI Education Enhancement Program, making it financially feasible for military veterans and their dependents to pursue higher education. The program allows the federal government to match the university's contributions to cover the maximum in-state public college tuition cost and help with fees, housing, even books and supplies. Currently 160 enrollees at JWU meet the criteria, and are taking advantage of this bill.

"So much can be accomplished on behalf of this population," says Maureen Minarik, Ph.D., a clinical psychologist at the Providence Campus' Counseling Services. " Bridging gaps in communication is important. " She is part of the newly formed Supporting Student Veterans Committee.

"We have broad reach and representation," she says, listing staff from Student Academic & Financial Services, the Student Life arena, Admissions and faculty from arts and sciences and culinary. Many committee members have been on active duty, and some have family who have served. Minarik's father was a Navy pilot, and she served as a naval officer. "So we truly are an invested group," she says.

This initiative launched in 2009, with Minarik and special needs advisor Mary Magers holding sessions with faculty and staff to assess the population's needs.

This year, the committee is surveying enrolled students who have served or are dependent beneficiaries to assess services being accessed, barriers to access, and interest in forming a student organization. Questions and calls may be directed to 401-598-1016.

Online > www.jwu.edu/admissions
Building a Career on a Perfect Match

"You only get out of education what you put into it," says Adam Christopher Austin ’11. "If you can make yourself indispensable to a company during an internship, they may want to make your position permanent."

Austin just completed his first internship in the commercial sales and marketing department of Taco Inc., an industry leader in hydronic systems for residential and commercial buildings, headquartered in Cranston, R.I. He’s been invited back for a second internship in their engineering department in the fall.

It began in January when Austin, an engineering design and configuration management major, stepped into the Technology Career Fair. His experiential education coordinator, Trudy Michaud, excitedly informed him of an internship that would suit his background. She introduced Austin to Nan Quinlan, Taco’s training and development manager. He talked about his JWU major, his experience and his associate degree in mechanical engineering technology from the Community College of Rhode Island.

For five years Austin worked at Chemical Systems Services Inc. in Attleboro, Mass. Starting as a plastic and metal welder constructing heat transfer and pumping packages, he graduated to draftsman-designer, taking his knowledge from building packages to designing them. "I had a great deal of experience with Taco products and their distributors. When I mentioned this, Nan Quinlan immediately handed me her card, and requested my résumé," Austin says.

Older brother, Dennis Austin Jr. ’05, had recommended JWU to Adam, who was interested in pursuing a bachelor’s degree. "CCRI and JWU have a great relationship which allowed me to transfer a large amount of credits," says Austin. "That and the quality of the program made his decision to come to JWU very simple."

Austin’s Taco internship had him assisting with a product launch package. He coordinated marketing with an agency, researched competitors and developed strategy documents, technical literature and spreadsheets on product information. He collaborated with engineering, updated CAD drawings and used product development and timeline management software. "I constantly find myself relating the knowledge areas discussed in class with my internship...[It] has been truly an eye-opening experience," he says.

Austin acknowledges his parents, Associate Professor Clarence King and many at Taco for an enjoyable and educational experience. "Especially product manager Gene Fina ’08 who guided and worked with me during every stage of the project," he says. "He’s been a great mentor and friend who I admire and respect. It’s helpful to have supportive alumni who can make recommendations to you while you fulfill your education."

Vice president of Experiential Education & Career Services (EE&CS), Maureen Dumas, recognizes what a supportive environment Taco has provided JWU interns and alumni. It starts with their president, John Hazen White Jr. ’96 Hon. A member of the JWU Board of Trustees and longtime friend and donor, White "understands the evolving role of EE&CS and believes our students bring a lot to the table," says Dumas. That Taco hired Abel D’Anello ’10 and many JWU interns including Austin and Poon Shing Chi ’11 is a sign that “we are meeting expectations.”

"Taco has been fortunate to have two JWU interns," says Quinlan. "We are impressed with their work ethic, technical aptitude and great attitude. They more than met our expectations by fully immersing themselves in projects, willingly sharing responsibilities with their project team, staying late to help meet deadlines, and delivering quality work throughout their time with us."
Resource Development

Changing Lives

JWU has a proud tradition of providing career education for driven students. For many of these students and their families, however, financing that education is an increasingly difficult challenge.

The JWU Fund was established in 2009 to assist students with that challenge. As an initiative under the university’s strategic plan, the fund was established to provide a strong base of philanthropic support from alumni, parents, graduating seniors, community leaders and friends in order to help students make their educational dreams a reality. In just a year, more than 700 donors have contributed to the JWU Fund and supported our students both inside and outside of the classroom.

Outreach efforts have focused on scholarship aid and support of programs and activities at both the campus and university level. Supporters of the fund have directed their giving in meaningful ways. A full 40 percent of donors targeted scholarships and an additional 15 percent directed their gifts to emergency funds. Emergency funds were established to assist students if they have gaps in meeting the costs of their education, whether it be to purchase books, cover internship costs, etc.

Another hallmark of the JWU Fund is the ability for donors to designate areas most meaningful to them. While many supported scholarship and other financial aid, others chose to give to athletics, faculty development, green initiatives or to student clubs and organizations. Supporters may also make campus specific gifts to the fund. One hundred percent of gifts to the fund go directly to support scholarships, programs and activities. Gifts are also tax deductible.

We publicly thank these individuals who have led this effort by participating in our inaugural year. As a result of your generosity, we are able to continue our tradition of providing a world-class career education to deserving students, regardless of their financial means. It is now up to the JWU community to continue that tradition for generations to come.

For more information about the JWU Fund, contact Ann-Marie Reddy at areddy@jwu.edu or 401-598-2184.

Online > alumni.jwu.edu/jwufund
Alumni have told us time and time again how much their involvement in clubs and organizations meant while they were on campus — National Student Organizations, Greek Life, athletics and such academically related clubs as the American Marketing Association and the Bridging Culinary Alliances.

In 2009, the university held its first athletic reception with more than 150 alumni attending, and more than 95 returned again in 2010 during Family Weekend. In summer 2010, a group of culinary teaching assistants and fellows returned for a mini-reunion and a larger reunion is already being planned for March 2011. Each spring more than 300 Greek Life alumni return for a weekend in Providence to meet up with brothers and sisters, to see how things have improved, and to stay connected.

Did you know that today there are more than 100 clubs and organizations on the Providence Campus alone?

In addition, North Miami has more than 30. Denver has close to two dozen and our newest campus in Charlotte already has more than 30 clubs and organizations for students to join and experience. Not only do these groups create lifelong friends and bonds that last well past your time in school, they supplement your academic program and are important parts of the education you received at JWU.

The university continues to plan events and activities around these common bonds. If you were involved in a club and are interested in bringing your group together for an event on campus, contact the manager of alumni relations on that campus. We also want to make sure you’re invited and included in future events. Let us know about your organizational ties by updating your online alumni profile with your affiliations listed correctly.

**Online** > alumni.jwu.edu
Marking Tradition

It’s hard to believe it is close to 100 years since Gertrude Johnson and Mary Wales started Johnson & Wales Business School with one student and one typewriter. With 2010 Commencement, our global alumni network grew to nearly 83,000 members.

This year, six of our accomplished alumni returned to campus to induct new graduates into the alumni association, and offer advice on how to stay involved with the university and connected to fellow graduates.

In Providence, alumni were invited back to campus for commencement ceremonies. Wearing special blue robes with white tassels honoring the school colors, alumni walked in the academic procession and sat with graduates and faculty during the ceremony. For those who participated, it was a moving experience and the beginning of a new tradition that will be expanded to all campuses in 2011.

![Providence Campus alumni donned blue robes to launch a new commencement tradition.](image)

Chapter Contacts — Northeast Region
- Providence, R.I.
  - Jennifer Witt-Gallam ’96
  - jenwitt@gmail.com
- Hartford/Springfield, Conn.
  - Marion Spalding ’78
  - marionspalding@comcast.net
  - Bryan McCombs ’97
  - Bmccomb97@alumni.jwu.edu
- Boston, Mass.
  - Suzanne Markham ’96, ’98 M.B.A.
  - suszj3102@aol.com
- New York, N.Y.
  - Victor Donnelly ’96
  - victordonnelly@gmail.com

Chapter Contacts — Western Region
- Dallas, Texas
  - Andy Coolidge ’89
  - acoolj141.com
- Denver, Colo.
  - cherry-whitfield-crittendon ’04
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- Las Vegas, Nev.
  - Bill Schake ’90
  - schake@cox.net
- Los Angeles, Calif.
  - Anita Horvath ’96
  - muhavai@yahoo.com
- Phoenix
  - Paul Johnson ’95
  - prejono@q.com

Chapter Contacts — Southern Region
- Miami, Fla.
  - Eric Singleton ’99
  - eds1973@gmail.com
- Tampa Bay, Fla.
  - Terence Williams ’89
  - williamsbj@yahoo.com
- Bahamas
  - Jamilah Thompson ’92
  - jamy2101@yahoo.com
- Orlando, Fla.
  - Tobias Cox ’84
  - tcox@omnihotels.com
- Puerto Rico
  - Dihana Quiles ’01
  - dihana1979@yahoo.com

Chapter Contacts — Southeastern Region
- Atlanta, Ga.
  - Lori Coleblatt ’95
  - lori.coleblatt@comcast.net
- Charleston, S.C.
  - Hoyt Collins ’05
  - collinshoyt@sc.rr.com
- Charlotte, N.C.
  - Adam Denich ’04
  - dbdcharlotte@gmail.com
- Norfolk, Va.
  - Walter Blanche ’04
  - cweb54@gmail.com
- Washington, D.C.
  - Shenise Foster ’05
  - sheniseleigh@hotmail.com

Onlineshould be updated

> alumni quick facts

Total Alumni: 82,488

By College:
- Business: 21,647
- Culinary: 28,516
- Hospitality: 22,796
- Technology: 3,247
- Graduate: 5,680
- Education: 402

By Campus:
- Providence: 62,746
- Charleston: 6,207
- Norfolk: 2,553
- St. Maarten: 111
- Vail: 196
- North Miami: 5,506
- Denver: 2,616
- Charlotte: 2,553

FALL 2010 45
2010-2011: Events

November
2  Fall Dinner, The Ritz Carlton, Tampa, Fla
4  Career Fair, North Miami Campus
6  Las Vegas Chapter BBQ, Sunset Park, Las Vegas, Nev.
10  Hartford/Springfield Alumni Reception, Max Downtown
13  Los Angeles Alumni Reception, The Ritz-Carlton Marina del Rey, Los Angeles, Calif.
18  Atlanta Alumni Reception, World of Coke, Atlanta, Ga.
19  Holiday & Welcome Home to Students, Hosted by the Orlando Alumni Chapter

December
1  Wildcat Wednesday, In conjunction with local alumni chapters
7  Denver Holiday Alumni Reception, Denver Cola, TBA
12  Ice Skating Event, Washington, D.C. Alumni Chapter Events, Pentagon Row Outdoor Rink
16  2nd Annual Holiday Alumni Reception, Providence, R.I., Providence Marriott Downtown

January
5  Wildcat Wednesday, In conjunction with local alumni chapters
24-26  Alumni Leaders Week, Denver Campus
31-2/4  Alumni Leaders Week, Providence Campus

February
2  Wildcat Wednesday, In conjunction with local alumni chapters
5  Wine Tasting, Hosted by the L.A. Alumni Chapter
15  Bahamas Alumni Reception, Nassau, Bahamas, TBA
16  Phoenix Alumni Reception, Phoenix, Ariz., TBA

March
1  Wildcat Wednesday, In conjunction with local alumni chapters
2  Charleston Alumni Reception, Charleston, S.C.
11  35th Annual Career Expo, Providence Campus
14  Tampa Bay Alumni Reception, Tampa Bay, Fla.
14-16  Alumni Leaders Week, Charlotte Campus
18-20  LA/Fellow Reunion, Providence, R.I.
23  Las Vegas Alumni Reception, Las Vegas, Nev.
27  Washington, D.C. Alumni Reception, Washington, D.C.
28-31  Alumni Leaders Week, North Miami Campus

April
5  Dallas Alumni Reception, Dallas, Texas
6  Wildcat Wednesday, In conjunction with local alumni chapters
12  Miami Alumni Reception, North Miami Campus
12  Success Board Series Reception, North Miami Campus
14  New Jersey Alumni Reception, TBA
16  Success Board Series Reception, Culinary Arts Museum, Providence Campus
29-5/1  3rd Annual Greek Alumni Reunion, Providence, R.I.

May
4  Wildcat Wednesday, In conjunction with local alumni chapters
16  Norfolk Alumni Reception, Norfolk, Va.
18  Chicago Reception, Chicago, Ill.
19  Commencement, Graduates, Providence Campus
20  Student Awards Day, All Campuses
21  Commencement, Undergraduates, All Campuses

For upcoming events or information, visit: alumni.jwu.edu/events

CONTACTS
Alumni Leaders Week is an annual program at each campus. If you are interested in participating in a future event, contact the nearest campus:

Meredith Brassil
Providence Campus, 401-598-2465
Karen McGibbon '00
North Miami Campus, 305-892-5375
Chrysean Page
Denver Campus, 303-256-9338
Sara Guerry
Charlotte Campus, 980-598-1201

Online > mbrassil@jwu.edu
kmcgibbon@jwu.edu
cpages@jwu.edu
sguerry@jwu.edu

Will Gibson '05 addresses students as part of a panel in The Hospitality College during Alumni Leaders Week on the Providence Campus in February.
Providence Campus 2010 Success Board Reception
More than 100 alumni, guests, and families attended the 2010 Providence Success Board Reception at the Culinary Arts Museum at Johnson & Wales University in Providence, R.I., in April. Alumni from all six colleges were honored for accomplishments that inspire prospective students and alumni.

Orlando Alumni Reception
Alumni from the Orlando Chapter gathered at the annual Orlando Alumni Reception, at the Tavern on the Lake Restaurant in April.

Norfolk Alumni Reception
The Sandler Center for the Performing Arts was the setting for more than 75 guests at the annual Norfolk Alumni Reception held in May.

Alumni Student Social — Charlotte Campus
Alumni gathered to congratulate the newest members of the Student Alumni Association by hosting a social to introduce them to the extensive network of JMU graduates.

Phoenix Alumni Reception
Phoenix Alumni Chapter gathered for its first chapter reception at The Sanctuary at Camelback Mountain in June.
1973

DONALD SHEAFF PVD
Antioch, Tenn.
Donald is an agent with Mutual of Omaha in Nashville. He was previously the owner of D. E. Sheaff Wallcovering.

1976

WILLIAM RONCI PVD
Levittown, Pa.
Bill is owner of Five Star Foods in Trenton, N.J. He recently opened Biganje Productions, a broadcasting production company.

1977

DEBORAH FERRIS PVD
Tampa, Fla.
Debbie is director of chain development at Beltrami's Foodservice Group in Tampa.

1978

JOHN H. CHAPLIN PVD
Vernon Rockville, Conn.
John is chef and owner of Chaplin's Restaurant in New London.

CURT CHESLEY PVD
Center Harbor, N.H.
Curt is dining room manager at Lacoia County Club in Laconia.

1979

MICHAEL CZARCINSKI PVD
Los Angeles, Calif.
Michael was named General Manager of the Year by The Greater Los Angeles Chapter of Hospitality Sales and Marketing Association International.

PETER FINNEGAN PVD
Yarmouth Port, Mass.
Peter is dining services manager at Victorian Assisted Living in Chatham.

1980

KEVIN F. BROWN PVD
Albany, N.Y.
Kevin and his wife, Robin, own Cajun Catering in Schenectady.

ROGER FICKENSCHER PVD
Issaquah, Wash.
Roger is director of product development with Orca Bay Seafood's Inc. in Renton.

1981

SUSANNA HARWELL-TOLINI PVD
Watertown, Mass.
Susanna is executive chef at Al Fresco in Chelsea.

MICHAEL SPERANZA, C.E.C. PVD
Vicor, N.Y.
Michael participated in the kick-off of first lady Michelle Obama's Chefs Move to Schools program.

1982

JACK E. WICH PVD
Fitchburg, Mass.
Jack and his wife, Christy, own The Black Cat Bakery in Missoula.

MARK ANDERSON PVD
Fitchburg, Mass.
Mark is general manager at The Hilton Stamford Hotel & Executive Meeting Center in Stamford, Conn.

CHRIS CAVENDER PVD
Dublin, Ohio.
Chris is executive chef at Jay's Restaurant in Dayton.

1983

THEODORE DISALVO PVD
Boca Raton, Fla.
Ted is a personal injury attorney with Kogan & DiSalvo in Boynton Beach. He and wife, Rita, live in Boca Raton. He was recently sworn in as the president of the South Palm Beach County Bar Association with more than 200 in attendance including 25 judges.

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

1984

JEFFREY CLAPP PVD
Brunswick, Maine.
Jeffrey is owner of Bells From Everest, a sculpture company reusing oxygen canisters from climbing expeditions. His work was recently commissioned for the Messner Mountain Museum in Italy.

WILLIAM COURCHESNE PVD
Chicopee, Mass.
Bill is owner of Courchesne Consulting in Chicopee.

1985

BRIAN MALOTA PVD
Beacon Falls, Conn.
Brian is culinary department head at Oliver Wolcott Technical School in Torrington.

KATRINA L. WHITE PVD
Norton, Mass.
Katrina is travel trade manager at the Rhode Island Tourism Division in Providence, R.I.

1986

SAMUEL MCCLELAND CHS
Bridgehampton, N.Y.
Sam is executive chef of creative cuisine at The Beacon restaurant in the Hamptons, Long Island.

1987

ROBERT DAMANTE PVD
West Palm Beach, Fla.
Robert is general manager at Rocks Downtown Eatery & Tavern in Palm Beach.

1988

DOUGLAS L. ALLEY PVD
Woonsocket, R.I.
Douglas is executive chef at Stonington Harbor Yacht Club in Stonington, Conn.
GILON RUBANENKO PVD
Pepper Pike, Ohio
Gil is chief operating officer with The Mandel in Cleveland.

DONNA WING PVD
Mystic, Conn.
Donna is director of sales and catering at Twin River Casino in Lincoln, R.I.

1990
FRANK CAPASA PVD
Mendon, N.J.
Frank is director of corporate accounts for Ecolab Inc., and was recognized by Cambridge Who’s Who for demonstrating dedication, leadership and excellence in chemical cleaning and sanitation.

STACEY COFFKA PVD
Toms River, N.J.
Stacey is owner of A Blossom Shop Florist in Bayville. As a result of her direct work with the Flowers For Kids program, Stacey recently received an all expense paid trip to Ecuador.

TRACY EDELHERTZ PVD
Pukalani, Hawaii
Tracy is chef at Lulu’s Restaurant in Kehei, Maui.

PETER N. JACKSON PVD
Barrington, R.I.
Peter is general manager and executive chef at Billy’s Restaurant in Barrington.

1991
JOHN SHORTSLEEVE PVD
Wallingford, Conn.
John is senior tax manager at Grill & Partners LLC, a certified public accountant and business adviser firm in Fairfield.

WHITAKER BAKER CHS
Tulsa, Okla.
Whitaker is executive chef at La Villa at Philbrook Restaurant in Tulsa.
Chimney Park’s staff prides itself on relationships with local producers and creating delicious dishes using only the freshest seasonal ingredients, staying true to Jason’s culinary philosophy. “Simply let the ingredients do their job,” Jason says. “When the best quality ingredient is sourced and brought into the back door, respect the integrity of it.”

Training under four of Food & Wine magazine’s Top American Chefs — Trey Foshee, Terrance Brennan, Thomas Keller ‘03 Hon. and Jonathan Benno — reinforced that belief and carried over to his approach to cooking. Working for mentors, Foshee, at Georges at the Cove in LoJolla, Calif., and Brennan at Artisinal Bistro in New York City, Jason learned from the best as he climbed the culinary ladder.

Under Keller and Benno at New York’s Per Se restaurant, Jason was in constant pursuit of perfection. “Thomas and Jonathan are, by far, two very driven chefs who do not compromise quality or integrity on a single item within the restaurant, down to the hand soap in the employee restroom,” he says. “[It] was the most intense and rewarding experience I have encountered.”

Leaving Per Se as Keller and Benno’s protégé, Jason followed his entrepreneurial spirit and moved on to 1500 Ocean at the Hotel del Coronado in San Diego. then traveled to Colorado and became the chef-owner of Chimney Park in 2007.

Jason’s work has drawn media accolades in San Diego magazine, Bon Appetit and The Wall Street Journal. Most recently, his talents were toured in a Wine Spectator article on Keller. Active in his Fort Collins, Colo., community, Jason has contributed his services for fundraisers for such causes as Operation Frontline Colorado, Partners Mentoring Youth and Sexually Assaulted Victims Advocacy Center (SAVA).

CHARMAINE CASTLE PVD
Skaneateles, N.Y.
Charmaine is senior sales manager at the Hilton Rye Town Hotel in Rye Brook.

KELLY LETOURNEAU-YEATO PVD
Dover, N.H.
Kelly is service manager at Prime Acura North in North Hampton.

GREGORY RICHIE CHS
Ocoee, Fla.
Gregory is chef de cuisine at Emeril Lagasse’s Tchoup Chop in Orlando.

THOMAS TRAVERS PVD
West Roxbury, Mass.
Tom is director of food and beverage at Lasell Village in Auburndale. He recently graduated with a master’s degree in management concentrating in elder care administration from Lasell College.

SPENCER TURER PVD
Mount Holly, N.J.
Spencer is general manager of sales operations at Mitsui Foods Coffee Division in Norwood.

WILLIAM YEATON PVD
Dover, N.H.
William is chef at Abenaqui Country Club in Rye Beach.

1992
NIALL G. BOWEN PVD
Summerville, Key, Fla.
Niall is owner of Old Town Bakery in Key West.

WILLIAM FRANCIS PVD
Telford, Pa.
William is owner of the Francis Kaufman House Restaurant in Sunnynortown.

ANDREW HUSBANDS PVD
Boston, Mass.
Andy is a celebrity chef teaching at the Clarke Culinary Center in Millford. He also owns Tremont 647 in Boston.

JOHN KERKESLAGER PVD
Peachtree City, Ga.
John is executive chef at Wyndham Peachtree Conference Center in Peachtree City.

WAYNE A. LESTER PVD
Kennett Square, Pa.
Wayne is director of dining services for the Heatherwood Retirement Community in Honey Brook. He was recognized by Cambridge Who’s Who for excellence in business administration.

DIOMNE M. REED CHS
Clearwater, Fla.
Dionna is human resources manager at HFC Cable Systems in Largo.

1993
SUSANNE DEEGAN PVD
Sea Cliff, N.Y.
Susanne is managing director in the Public Affairs department of Burson-Marssteller in New York.

JONATHAN C. HALL PVD
San Francisco, Calif.
Jonathan is executive chef of Parcel 104 Restaurant at the Santa Clara Marriott in Santa Clara.

JACQUELINE A. KELLY PVD
Boston, Mass.
Jacqueline is head chef of Jerry Remy’s Sports Bar & Grill in Boston.

ROBERT WYSONG C.E.C., CHS
Johns Island, S.C.
Robert demonstrated at the Chef to Chef Second Annual Conference in March hosted by Club and Resort Business magazine in Palm Beach, Fla.
ALUMNI OVERSEAS

1988
JOSEPH MASI PVD
Seoul, South Korea
Joseph is general manager at Coex InterContinental Hotel in Seoul.

1995
JOEL ARVIDSSON CHS
Göteborg, Sweden
Joel accepted a position as food and beverage director at Casino Cosmopol in Göteborg.

JULIUS C. QUIMO CHS
Davao, Philippines
Julius is executive chef at Tats International Wine Club, Mimosa Leisure Estate, in Pampanga.

1997
SABIA CHEREBIN PVD
Vioux Foix, St. Lucia
Sabia is airport manager for British Airways, in St. Lucia.

ZAMZANI ABDUL WAHAB PVD
Kuala Lumpur, Malaysia
Zamzani started Silver Spoon International College specializing in culinary arts in Selangor.

1998
OLIVIER GERSPACHER PVD
Commugny, Switzerland
Olivier is business development manager for West Africa at Doimo Contract SRL in Commugny.

2001
DESIREE WARD PVD
St. Philip, Barbados
Desiree Ward was promoted to senior coordinator, International Markets/Trade shows at Gildan in St. Philip.

2007
JOSEPH COLUCCI PVD
Curacao, Netherlands Antilles
Joseph was promoted from Hyatt Regency Mission Bay to open the Hyatt Regency Curacao Golf Resort Spa and Marina in Curacao.

2008
PIRAMON KARNKUNWITHIT M.B.A. PVD
Burapha, Thailand
Piramon is director of Sterngold Co. Ltd., in Thailand. He is also instructor at International College Burapha University in Burapha.

2009
DAVID SQUIALANTE PVD
Plettenberg Bay, South Africa
David is demi chef de partie at Hunters Hotels in Plettenberg Bay.

off the shelf

Books by University Authors
As convenience foods sabotage health, and childhood obesity rates rise, there's a call for widespread change in the eating habits of the nation's children. Chef Rahman "Rock" Harper '96 answers with "44 Things Parents Should Know About Healthy Cooking For Kids," from Turner Publishing — an approachable guide to healthy choices and conscious eating for parents and kids. From "Skip commercials," to "Smile, give hugs and love," the winner of Fox's "Season 3 Hell's Kitchen" pairs straight talk on parental responsibility with tricks from his trade for 44 steps toward slowing the epidemic.

Online > ChefRockInc.com

Hundreds of thousands of individuals annually opt for surgery to control weight. "The Complete Idiot's Guide to Eating Well After Weight Loss Surgery" by Joseph Ewing '08 and Margaret Furtado, M.S., R.D. L.D.N., R.Y.T, published by The Penguin Group, offers guidance and recipes to help keep pounds off. Half a compendium of nutrition insight, medical research, meal plans and sage advice, half an array of 150 flavor-filled recipes tailored to curb appetites, the collaboration addresses the challenges ahead with resources to sustain nutritional and emotional balance.

Online > yojo628@gmail.com

Photos of Civil War belt buckles, swords and the revolver of Lt. S.T. Little and ancestral tintypes are the centerpiece of "Samuel Trawin Little," compiled and published by Donald T. Little, and designed by Jennifer Rolfsena of JWU's Creative Services Group. The family history is drawn from journals, records and genealogical tracings beginning in 1828 with Little, the son of a watchmaker-jeweler and a teacher in Middleburg, Va. Tales of the family's 19th-century struggles, travels and successes from England to Maryland to India and Cumberland to China and beyond put telling faces on the generations past.

Online > creativechica.com
Jared Kloos '03
Fast Track Finance

Jared Kloos '03 is a retirement consultant for the Asset Management division of J.P. Morgan Institutional Investments, working with more than 350 companies and 1.3 million 401(k) plan participants. The company services' first seven years of his career, he's gained a broad range of experience in retail and wholesale investment sales, securities trading and defined contribution plans.

After graduating from JWU's Providence Campus, Jared returned to his home state of Colorado, where he was the youngest person to enter the Financial Consultant Training program at RBC Dain Rauscher. In his three years with RBC, he planned clients' investments based on risk tolerances and time horizons.

Before moving to J.P. Morgan, Jared was regional vice president at Claymore Securities Inc., managing relationships in a seven-state region and amassing more than $100 million in annual unit Investment Trust sales. He was also involved in the launch of five exchange-traded funds (ETFs) and two closed-end fund initial public offerings (IPOs). Claymore gave Jared the opportunity to learn the wholesale side of the investment industry.

While at JWU, Jared passed the Series 7 Securities Registered Representative Exam and was a member of DECA/Delta Epsilon Chi, the American Marketing Association, Financial Management Association, and the Society for the Advancement of Management. He was also selected for "Who's Who Among Students in American Universities and Colleges," the Silver Key Honor Society, and won the JWU Trustee Award for Business. He graduated magna cum laude in three years with a degree in management and a concentration in financial services.

Recognizing hard work as the key to his success, "Be willing to put in extra time and effort to gain experience early in your career," Jared says. "Hard work does pay off."

He continues to be involved with JWU as a member of the Mile High Alumni Chapter Leadership Board, and volunteers with the Denver Tech Center Optimists International Club to help support children in the local community.

Online: jaredkloos@yahoo.com

1994

KATHERINE CREAN CHS
Lawrenceville, Ga.
Katherine was named 2010 Educator of the Year by the American Culinary Federation's Greater Atlanta Chapter.

RAYMOND KIRBY NOR
Newton, N.C.
Ray is coordinator for the J.E. Broyhill Civic Center Catering Group in Lenoir.

PAUL R. LEMIEUX PVD
Napa, Calif.
Paul creates desserts for Auberge du Soleil, a Napa Valley Inn in Rutherford.

THERESA MURPHY PVD
Willow Spring, N.C.
Theresa is principal consultant for HR Partner Advantage in Raleigh.

ARI OBERSTEIN PVD
Miami, Fla.
Ari is owner and director of Eden Funeral Services in Miami.

BRETT ORLANDO PVD
Miami Beach, Fla.
Brett is managing director of Gansevoort Miami Beach Hotel, Spa and Residences in Miami.

TERESA ROBERT CHS
Holly Springs, N.C.
Teresa has walked more than 440 miles in 10 walks raising more than $35,000 to end breast cancer.

MICHAEL TAVARES PVD
New Bedford, Mass.
Michael is a regional healthcare manager for PharmaHealth Pharmacy in New Bedford.

JAMES TAYLOR PVD
Baldwinville, N.Y.
James is an assistant professor of hospitality management at Onondaga Community College in Syracuse.

1995

SHELLEY BALTZ NOR
Somerville, Tenn.
Shelley writes the "Weekend Entertaining" column for The Commercial Appeal in Memphis.

BRYAN CICCINI CHS
Tampa, Fla.
Bryan is executive chef at Tampa General Hospital in Tampa. He was previously employed at ARAMARK Healthcare as senior executive chef.

THURMAN GLEB CHS
Omaha, Neb.
Thurman is chef de cuisine at Bourbon's BBQ & Steaks in the Ameristar Casino in Council Bluffs, Iowa.

BRIAN OSBORN NMI
Maudlin, S.C.
Brian is research and development manager at Hunt Brothers Pizza in Nashville, Tenn.

CHENDA PEN PVD
Providence, R.I.
Chenda is author and illustrator of "Dara Learns How To Ride A Bike! An Autism Story."

DELBERT REICHERD T NMI
Omaha, Neb.
Deke is chef and co-owner of Jackson Street Tavern in Omaha.

1996

JASON BACH, ESQ. PVD
Austin, Texas
Jason founded The Bach Law Group, PLLC in Austin. He also owns The Bach Law Firm LLC in Las Vegas, Nev., which has satellite offices in Long Beach, Calif., and Chicago, Ill.
JENNIFER KOPP PVD
Rockville, Md.
Jennifer was named Northeast Region Pastry Chef of the Year by the American Culinary Federation in Hershey, Pa.

JILL LUNING PVD
Dubuque, Iowa
Jill is general manager at the Hotel Julien Dubuque in Dubuque.

LARRY MANDEL M.B.A. PVD
Concord, N.H.
Larry is general manager at Sbarro in Concord.

ABRAHAM PIERSON PVD
Little Elm, Texas
Abraham is dining services director at The Fountains at Canterbury in Canterbury, Okla.

TIMMY SKIBER PVD
Cleveland, Ohio
Tim is executive chef at the 1980 Restaurant at the Hyatt Regency Cleveland in Cleveland.

WILLIAM TURNER CHS
Blythewood, S.C.
William is culinary arts instructor at Blythewood High School in Blythewood. Chef Turner’s culinary team won first place at the 2010 Carolinas ProStart Student Invitational in Myrtle Beach.

1997
JOSEPH COZZA PVD
Dayville, Conn.
Joseph is chef at Wicked Good at Twin Rivers Casino in Lincoln, R.I.

JAROD DESROCHES PVD
Norwell, Mass.
Jarod is executive chef at the University Club in Boston.

JASON DICESEAR PVD
Brookton, Mass.
Jason is line cook at the University Club in Boston.

MICHAEL W. GASS CHS
Fernandina Beach, Fla.
Michael is owner of Kelley's Courtyard Cafe in Fernandina Beach.

TRACEY MEDEIROS PVD
West Wareham, Mass.
Tracey's book "Dishing Up Vermont" was a finalist in the cookbooks regional category of the national Best Books 2009 awards. Her recipes have appeared in Bon Appetit, Cooking Light and Eating Well magazines and on Epicurious.com.

WALLER PERROW CHS
Huddleston, Va.
Waller co-owns Small Plates: Tapas on the Lake at Smith Mountain Lake in Huddleston.

ANDREA THIBEAULT PVD
Hudson, N.Y.
Andrea is e-commerce director for Buffalo Lodging Associates in Stoughton, Mass.

1998
MICHAEL BLOISE NMI
Hollywood, Fla.
Michael is owner of American Noodle Bar in Miami.

ROGER DWYER M.E.D. PVD
Providence, R.I.
Roger is owner of Top This Pizza Crusts Inc. in Providence. (topthispizzacrusts.com)

SEASHAL BELLDINA PVD
San Francisco, Calif.
Seashal is vice president of strategic development with Oteme Advertising in San Francisco.

ERIN (LONGWORTH) FOSS
Milton, Vt.
Erin owns a horse farm where she is a horse trainer, riding instructor and shows quarter horses. Her husband, George, is a pressman at Lane Press where AWM Magazine is printed.

KATIE PIKUS PVD
Bradford, Mass.
Katie is district sales manager at U.S. Foodservice Boston Group in Peabody.

SCOTT POPOVIC CHS
Olmsted Falls, Ohio.
Scott is corporate chef at Certified Angus Beef in Olmsted Falls, and recently hosted a winemakers dinner at the Waterlot Inn in Bermuda.

SARAH POTENZA PVD
Providence, R.I.
Sarah is sales coordinator at Hotel Providence in Providence.

BRETT SIKSNIUS PVD
Brooklyn Heights, N.J.
Brett is installation and support manager at EnergyHub Inc. in Brooklyn, N.Y. He was previously employed at J+M Flooring Inc. as director of sales and marketing for residential markets.

LISSA (D’AMICO) SINGER M.B.A., BENNETT SINGER, M.B.A.
Rehoboth, Mass.
Lissa and Bennett were both recently promoted to the rank of colonel in the Rhode Island Army National Guard.

DEBORAH ULMER CHS
Raleigh, N.C.
Deborah is owner and operator of Dee’s Kitchen: Sweet Treats and Small Event Planning in Raleigh.

MERCY VERA NMI
Miami, Fla.
Mercy is lead culinary arts instructor at Coral Gables High School in Coral Gables.

CHRISTIAN WIDEN PVD
New York, N.Y.
Christian is senior vice president of RBC Advisor Services in New York.

1999
VISHWESH BHATT NMI
Oxford, Miss.
Vishwesh won the 1st Great Mississippi Seafood Cook-Off held in May in Biloxi. He is a native of Gujarat, India.

JUSTIN CLEMENTE PVD
Ewa Beach, Hawaii
Justin was promoted to department chair of performing arts at Renaissance Academy in Honolulu.

KEVIN EMLINGER PVD
North Attleboro, Mass.
Kevin is food and beverage director at the University Club in Boston.

SEAN HARRIS PVD
Malden, Mass.
Sean is line cook at the University Club in Boston.

JEFF HEADLEY PVD
Columbus, Ohio.
Jeff is owner of Park Creek Kitchen in Columbus.

AMY HITZEMANN PVD
Warwick, R.I.
Amy is co-owner of A&J’s Bakery in Cranston. She created more than 25 flavors of gluten-free biscotti and was featured on NBC’s “The Rachael Ray Show”.

JOSEPH LEONARDI PVD
Johnston, R.I.
Joseph is executive chef at Somerset Club in Boston, Mass.

JOSE R. LOPEZ PVD
Smithfield, R.I.
Jose was promoted to manager of Sullivan & Company in Providence.
government agencies and corporate entities from across the country, and sells out programs, expos and trade shows promoting Newport tourism. "It's all about making sure [they] receive great customer service with a high level of satisfaction," she says. "You want ... to develop relationships that last a lifetime."

Ann Marie was recently appointed to the hospitality committee for Providence Career Technical Academy, a new state-of-the-art education center providing integrated academic and technical instruction to area high school students. She is responsible for increasing the visibility and quality of its hospitality program and is an advocate of community service. "You need to give back," she says of the opportunity to leave a legacy for others.

Throughout her career, Ann Marie has learned to persevere through personal and professional obstacles. "When you think the task, job or idea is impossible, it probably means you'll do a great job at it," she says. "Even if you do not succeed, you will ultimately walk away with more knowledge and experience than you had before. One can't achieve success in life without some level of failure."

Before her work in the hospitality industry, Ann Marie served as director of marketing for Lombardi's 1025 Banquet & Event Centre in Johnston, R.I., director of planning, policy and regulation for the Narragansett Bay Commission and marketing specialist for the Castle Cinema & Café in Providence.

2000

CHRISTINA COLAFRANCESCO
PVD
Cranston, R.I.
Christina is hairdresser and cosmetologist at Fantastic Sams in Providence.

AMY DIBIASE PVD
San Diego, Calif.
Amy is executive chef of the Glass Door at The Porto Vista Hotel in San Diego.

STEVEN ELSEA PVD
Dallas, Texas.
Steven owns Villa O in Dallas.

RICARDO HARRISON MS PVD
Richmond, Texas.
Ricardo is purchasing and distribution manager at Luby's Inc. in Houston.

JUAN MARTINEZ NMI
Orlando, Fla.
Juan is chef de cuisine at Prime at J.W. Marriott Orlando, Grand Lakes in Orlando.

CHAMPE SPEIDEL
Warren, R.I.
Champe was a Distinguished Visiting Chef (DVC) at Johnson & Wales University in Providence. He is chef-owner of Persimmon in Bristol.

2001

DONALD AGATE NOR
Fort Worth, Texas.
Don is executive chef at Eddie V's Museum Place in Fort Worth.

P. CRAIG ASHMAN CHS
North Charleston, S.C.
Craig is executive chef at The Purpodock Club in Cape Elizabeth.

ALEX J. FRIEDMAN CHS
Atlanta, Ga.
Alex is owner of P'Cheen International Bistro and Pub in Atlanta.

CAROLYN GLOSTER PVD
Somerset, Mass.
Carolyn teaches food, nutrition and consumerism at Somerset High School in Somerset. She has been a personal chef caterer for the last six years.

DAVID KELLY PVD
Dover, N.H.
Dave and co-owner Heather opened Sticky Fingers Bakery in West Dover.

ROXY LAYTON PVD
New York, N.Y.
Roxy is sales representative for Loving Pets in New York, N.Y.

VANESSA LUIS HARRIS CHS
Charleston, S.C.
Vanessa operates the bistro El Bohio in Charleston.

MICHAEL MARCHAND PVD
Wilmington Island, Ga.
Michael is owner and chef of Michael's Cafe on Wilmington Island.

THEODORE NEWCOMER PVD
Providence, R.I.
Ted was promoted to senior vice president of operations of the Chow Fun Food Group; operators of 10 Prime Steak & Sushi, Rick's Roadhouse, Luxe Burger Bar, Café Noir and Harry's Bar & Burger in Providence.

KOURTNEY O'CONNOR PVD
Schenectady, N.Y.
Kourtney is a licensed professional nurse in the Neuroscience Intensive Care Unit at Ellis Hospital in Schenectady.

MINDY PETERSON CHS
Decatur, Ill.
Mindy is the program coordinator of community and economic development at the University of Illinois Extension Macon County, in Warbeburg.

JOSHUA T. SPIESS NOR
Alexandria, Va.
Joshua has been named Armed Forces Chef of the Year at the 33rd U.S. Army Culinary Arts Competition at Fort Lee, in Petersburg.

TIFFANY SY PVD
Warwick, R.I.
Tiffany was the winner of the Providence Business News "Women to Watch" feature for her role as senior vice president and controller at Bank Rhode Island in Providence.

SCOTT D. SOPER PVD
Bonita Springs, Fla.
Scott is executive chef at the Naples Bay Resort in Naples.

ERIC WARNSTEDT NMI
Waterbury, Vt.
Eric was nominated as one of 40 chefs under 40 by Mother Nature Network (MNN) as a green chef. He is owner of Hen of the Wood restaurant in Waterbury.

Online: thenewport-hotel.com
AARON VANDEMARK NOR
Hillsborough, N.C.
Aaron is chef at Panciuto Restaurant in Hillsborough.

KAREEM ANGUIN NMI
Lauderhill, Fla.
Kareem is executive chef at the Oceanside Seafood Room in Miami.

JAMI ELYNN BARLOW PVD
Delray Beach, Fla.
Jamie is co-owner of La Stella’s Restaurant and Catering in Boca Raton.

ADAM DRAKE PVD
Lawrence Township, N.J.
Adam is chef at Zinna’s Bistro by Luca in Cranbury.

DANIELLA GIORGIO PVD
West Warwick, R.I.
Daniella is activities director at Hyatt Regency Newport on Goat Island in Newport.

WENDELL GOVEIA M.B.A PVD
Roslindale, Mass.
Wendell is front office manager at the Boston Park Plaza in Boston.

EDWARD HABEREK PVD
Pawcatuck, Conn.
Edward has been recognized as 2010 Distinguished Alumnus by Southern Vermont College. He is first selection of the Town of Stonington.

MATTHEW KENNEY M.B.A. PVD
Groton, N.H.
Matthew’s article “Professor Pay Satisfaction: A Comparison of Academic Entrepreneurs and Traditional Faculty” was published in the June 2010 edition of the peer-reviewed Journal of Business Services Quarterly.

BRADLEY MILLER CHS
Oakwood Village, Ohio
Bradley is a licensed realtor with Howard Hanna in Aurora.

LIN OLD CHS
Virginia Beach, Va.
Lin is chef instructor at Art Institute of Virginia Beach. He previously held the position of sous chef at The Westin in Virginia Beach.

WALCKIRIA PRETELT-KIESWETTER M.B.A. PVD
Miami, Fla.
Wally is recruiting specialist at The Seven Seas Group in Miami.

BENJAMIN ROCHE PVD
Chicago, Ill.
Ben is co-host of “Future Food” on Discovery’s Planet Green network. He is also the pastry chef at Moto in Chicago.

SHANI SMITH PVD
Columbia, S.C.
Shani recently graduated from basic combat training with the U.S. Army National Guard at Fort Jackson in Columbia.

KARL STOEHR PVD
Pittsburgh, Pa.
Karl oversees the kitchen and creates dishes for Cafe Zinna in Shady Side.

MICHAEL BOSCO PVD
Quincy, Mass.
Michael is dean of admissions at the Benjamin Franklin Institute of Technology in Boston. He was recently employed at Mount Ida College as manager of Enrollment Management Operations.

MAYUKH CHATTERJEE M.B.A. PVD
Fort Lauderdale, Fla.
Mayukh is market manager at Expedia in Fort Lauderdale.

MICHAEL COLARUSSO PVD
Jesup, Pa.
Michael owns Colarusso’s Coal Fired Pizza in Scranton.

WARDINE CULLENS PVD
Riverdale, Ga.
Wardine is sales administrative assistant at Hyatt Regency Atlanta.

Sandy Martins ‘08
Challenged by Atrion
As project manager for medium-to large-scale clients with Atrion Networking Corp. in Warwick, R.I., Sandy Martins ’08 ensures projects move along successfully from start to finish. Since graduating from the Providence Campus, she’s attended client meetings, created agendas and scheduled engineers within the Project Office.

“I love that I am given the opportunity to be challenged and exceed my own skills,” Sandy says. Her personal growth and confidence have allowed her to concentrate on the vision of the company, and provide the “ultimate client experience” for customers looking for engineering, planning and support services for customized technology.

Sandy says she’s had continuous support from her managers, teammates, family and friends. They inspire her to “become someone and lead the way for them.” Sandy has received the Hedgehog recognition, awarded monthly to three Atrion employees who have gone beyond their responsibilities to assist their clients. She has completed leadership challenge workshops as well, and is preparing for her project management professional certification.

Since working at Atrion, Sandy has proven she can handle responsibility. As an active member of her community, she is also the director of registration for the Ocean State Project Manager Institute, a Rhode Island professional development organization. In her free time she enjoys planning family events and reading.

ROBERT T. GORDON PVD
Pawtucket, R.I.
Robert was promoted to vice president for Citizens Bank’s Commercial Field Exam Department in Providence.

LAUREN KRAUSE PVD
West Hollywood, Calif.
Lauren is senior group sales manager with The Langham Huntington in Pasadena.

KIMBERLY LETZIA PVD
Lombard, Ill.
Kimberly is director of culinary innovation and menu strategy at Cosi Inc. in Deerfield.

JENNIFER OSTROWSKI PVD
Norwich, Conn.
Jennifer is owner of O’Live-a-Little Bake Shop in Noank Village.

MICHAEL J. OSHCH PVD
Whitehouse Station, N.J.
Michael is executive chef of Stanton Ridge Country Club in Hunterdon County.
GUS PASHALIS PVD
Southampton, Pa.
Gus is executive chef at Estia in Philadelphia.

JOSEPH PRESLER CHS
California, Md.
Joseph is chef manager at Brock & Company Inc. in Solomons. He was the former director at Restaurant Associates.

KEVIN SBRAGA NMI
Wilmington, N.J.
Kevin is executive chef at Stephen Starr’s Rat’s restaurant in Hamilton. He won Bravo TV’s “Top Chef D.C. Season 7”.

TOMAS TOLENTINO PVD
West Yarmouth, Mass.
Tomas is director of front office at Ocean Edge Resort & Golf Club on Cape Cod.

2004

JAMES BANNOS PVD
Park Ridge, Ill.
Jimmy is chef at The Purple Pig in Chicago.

JEFFREY BEARD NOR
Frederick, Md.
Jeff is sous chef at Firestone’s Restaurant in Frederick.

DAVID MARCELLO M.B.A. PVD
Cranston, R.I.
Dave founded Marcello Entertainment, an untraditional marketing agency focusing on guerrilla marketing, word of mouth and live event tactics for small businesses in Providence.

ELENA MOREL M.B.A. PVD
Warwick, R.I.
Elena is senior contract analyst at Blue Cross Blue Shield of Rhode Island in Providence.

JESSICA QUINTANA NMI
Miami, Fla.
Jessica runs Cheers-Joe’s in Beavard, Palm Bay.

MATTHEW ROTH PVD
New York, N.Y.
Matthew is general manager at Barbarini in New York.

TRACY WILCEK PVD
Hollywood, Fla.
Tracy is dietician at Pritikin Longevity Center in Miami.

NATHANIEL WILLIAMS PVD
Augusta, Ga.
Nate is executive chef for the Masters Tournament at Augusta National in Augusta.

2005

MICHAEL S. BRADY CHS
Shreveport, La.
Michael is chef at Wine Country Bistro & Bottle Shop in Shreveport. He is also one of five chefs to receive a Louisiana Cookin’ magazine 2010 Chefs to Watch Award.

DUSTIN BURNETTE CHS
Seymour, Tenn.
Dustin is general manager of Olive Garden Italian Restaurant in Alcoa.

ADAM FINKELSTEIN PVD
Narraganset, R.I.
Adam is executive chef of Amalfi’s in Narraganset.

WILLIAM GILSON PVD
Somerville, Mass.
Will was a semifinalist for the 2010 Rising Star Chef of the Year Award from the James Beard Foundation. He owns Garden at the Cellar in Cambridge.

MICHAEL HENDRICKSON NOR
North Lauderdale, Fla.
Michael is executive sous chef at Deerfield Beach Hilton in Deerfield Beach.

SARAH MCGOY PVD
Lyndeborough, N.H.
Sarah is an inpatient registered dietitian with Sodexo at St. Joseph Hospital in Nashua.

SHANE SCHAIBLY NMI
Tampa, Fla.
Shane has been promoted to director of food and beverage with The Melting Pot Restaurant in Tampa.

MARY JO SCHMIDT PVD
Atlanta, Ga.
Mary Jo is general manager at STATs and Max’s Coal Oven Pizzeria in Atlanta.

MATT VARGA PVD
Clinton, Conn.
Matthew has been promoted to executive chef at Gracie’s in Providence, R.I.

2006

BRIAN ALLEN ’07 M.B.A. PVD
Abington, Pa.
Brian was named a Pennsylvania Keystone Technology Integrator K-12. He is going into his third year of teaching 7th grade in a Pennsylvania public school.

BRIAN BARRETT CHS
Newton, N.C.
Brian was promoted to store manager at The Pantry in Newton.

JOSHUA BOCHMAN PVD
Vernon, Conn.
Josh is marketing specialist at Drexnet Corp. in Wallingford.

ALICIA CASE PVD
Brighton, Mass.
Alicia is sous chef at Back Bay Restaurant Group in Boston.

LUKE M. COMBS CLT
Bloomington, Ind.
Luke is co-owner of Sweet Grass Restaurant in Bloomington.

DERRICK COOK CLT
Spruce Pine, N.C.
Derrick and wife, Anna, opened Crow Hill restaurant in Wilmington.

SAMANTHA DELARROYO PVD
Norton, Mass.
Samantha is executive pastry chef at Mills Tavern in Providence.

DON’TRELL HAM NMI
Duluth, Ga.
Don’trell was promoted to sous chef at Hilfiker Kitchen and Cocktails in Norcross.

ADAM HICKMAN NMI
Birmingham, Ala.
Adam is test kitchen professional at Cooking Light magazine in Birmingham.

JUAN MARIO MAZA NMI
VAN MAHARAJ
Doral, Fla.
Juan and Van are co-owners and chefs at 72nd Bar + Grill and former owners of Alta Cocina in South Miami.

HARSHIL U. PARikh PVD
Warwick, R.I.
Harshil is general manager at the Hampton Inn Bedford/Burlington in Billerica, Mass.

AMBER SEViTTs DEN
Mandarin, N.D.
Amber is vice president of human resources at HTI Inc. in Mandan.

KRISTEN STABLE PVD
Boston, Mass.
Kristin is director of front office at the Fairmont Battery Wharf at The Fairmont Copley Plaza in Boston.

GWENDOLYN STOKES PVD
Providence, R.I.
Gwendolyn is account services manager at CVS Caremark in Woonsocket.

2007

MICHAEL CASAREZ DEN
Pueblo, Colo.
Michael is co-owner and baker and pastry chef at Cook’s Palace restaurant and bar in Black Hawk.

NICHOLAS DEBEBARDINIS PVD
Mount Laurel, N.J.
Nicholas is sous chef at Palm Restaurant in Atlantic City.

RACHEL FRANCOIS NMI
Delray Beach, Fla.
Rachel is store manager at Rainbow Apparel in Pompano Beach.
In Memoriam

LIBERATE BUCI '48
July 22, 2010

JOHN J. CONNORS '76
March 14, 2010

STEPHEN J. LATTINVILLE '79
April 23, 2010

STEVEN R. MANEY '79
May 7, 2010

SEAN P. MARTIN '80
Feb. 25, 2010

CLIFFORD C. GIOVANNUCCI '80
April 24, 2010

MARTIN R. ANDERSON '81
Jan. 28, 2010

ERIC R. MIDDLETON '86
April 15, 2010

STEPHEN DAY '87
June 21, 2010

THIERRY J. GOUST '87
July 21, 2010

LISA E. RANDALL '90
May 24, 2010

JOHN A. FISHER '90
June 20, 2010

WILLIAM T. LEMAY '94
March 1, 2010

GORDON MCKNIGHT '99
May 15, 2010

GEOFFREY T. BREWSTER '00
April 26, 2010

ELIZABETH E. JOHNSON '01
March 2, 2010

KEVIN M. LEAR '02
Oct. 11, 2010

LEEANNE B. TRIPP '07
April 2, 2010

BRADLEY J. DECHIARO '08
July 8, 2010

KAYLEE A. THERRIEN '09
May 16, 2010

JASON D. ALBERT '09
April 30, 2010

Faculty and Staff

HERBERT V. NICHOLAS
April 19, 2010

BARRY L. GEIM, ED.D.
May 29, 2010

JEROME T. GREEN PVD
Providence, R.I.
Jerome is district manager at Frito-Lay in Cranston.

AARON LAWSON CLT
Toledo, Ohio
Aaron is executive chef and food and beverage director at Crown Plaza in Toledo.

AMANDA LINQUIST PVD
Tucson, Ariz.
Amanda is chef de cuisine at AZUL at Westin La Paloma Resort & Spa in Tucson.

JON MARLER, JR. PVD
El Segundo, Calif.
Jon is director of West Coast sales and distribution at Carico Cowin Global in El Segundo.

CHRISTINA MERCADO PVD
Newport, R.I.
Christina is pastry chef at the Spiced Pear Restaurant at the Chanler at Cliffwalk in Newport.

THOMAS O'CONNOR PVD
Lynnfield, Mass.
Tom is food and beverage manager at the University Club in Boston.

NICOLE PETTINEO NMI
Plantation, Fla.
Nikki is owner of Bash Wine Café and Catering in Sunrise. She is a private chef to a few of the Miami Dolphins players, including Ronnie Brown.

JEFFREY VARGA PVD
Somerest, N.J.
Jeff is pastry chef at the Grain House restaurant at the Olde Mill Inn in Basking Ridge.

CHRISTOPHER VETRANO DEN
Denver, Colo.
Christopher is managing partner at eMeWe Marketing in Denver.

2008

JUSTIN RYAN ANDREWS CLT
Bloomington, Ind.
Ryan is co-owner of Sweet Grass Restaurant in Bloomington.

VICTORIA BYRD CLT
Charlotte, N.C.
Victoria is sales coordinator at Habitat Restore in Charlotte.

ANASTAZIA CARTER NMI
Coral Gables, Fla.
Anastasia is pastry chef at Wish in The Hotel in Miami Beach in Miami.

NICHOLAS COLLINS PVD
Pleasant Valley, Conn.
Nicholas is head chef at The Swingin’ Parrot Pub in Winsted.

NICHOLAS HUNTER CLT
Johns Island, S.C.
Nicholas is sous chef at Jasmine Porch at the Sanctuary on Kiawah Island Golf Resort on Johns Island.

JASON PALLADINO PVD
Concord, Mass.
Jason is fund accounting specialist at J.P. Morgan in Boston.

KYLE PRUITT CLT
Queens Village, N.Y.
Kyle is executive chef at The Hideaway in New York.

Barry Geim, Ed.D.
Charleston Campus President

It is with great sadness that the university community notes the passing on May 29 of former Charleston Campus President Barry Geim, Ed.D., in Charleston, S.C.

"Dr. Geim made Johnson & Wales University's Charleston Campus better through-out his years of leadership," University President John Bowen '77 said. "Barry was a very compassionate campus president who cared deeply for all students, faculty, staff and friends."

A member of the inaugural class of the Peace Corps, Geim served in Peru. After a career as a superintendent of schools in New Jersey, he joined the Providence Campus where he led the efforts to transform a former television studio into what is now the University Library. He was appointed president of the Charleston Campus, which realized unprecedented growth during his tenure from 1993 to 2000.

The educator was active in his community, serving on the boards of directors for the Lowcountry Food Bank, the Education Foundation of the Charleston Chamber of Commerce, Charleston's Symphony Orchestra and Ballet Theater.

"Dr. Geim was a gentle man and kind soul who was truly loved and respected by the university community," said Min Runey, UPD, JMU senior vice president of regional campuses, who succeeded Geim as Charleston president. "He dedicated his life to education and to helping others through his career work and volunteer efforts with multiple organizations."

Geim leaves his wife, Sherry; sons, Jeff and Bradford; daughters Lisa Penn, step-sons, John and Eric Seaman; two brothers, one sister and four grandchildren. Said Runey, "Dr. Geim is remembered for his many contributions, but even more importantly for his happy and giving heart and unique ability to enrich the lives of others."
1998
ELIZABETH LONGWORTH
and George Foss
June 20, 2009

JEN W. MOORE
and Jeff Milette
June 18, 2010, PVD

1999
DARYL PAOILLO
and Nick Kenworthy
May 1, 2010, PVD

2000
KATHRYN CARLIN
and Duke Heberling
May 22, 2010, PVD

TRACY E. GOULD
and Clayon J. Mitchell
March 25, 2010, PVD

CHRISTOPHER KOREJWO
and Lauren Phillips
June 19, 2010, PVD

JILL MARGOLIES
and Justin Fried
Jan. 30, 2010, PVD

JOSE PENA
and Stephanie Madore
Sept. 25, 2009, PVD

2002
ZOË BAKER, M.B.A.
and Jonathan Swai
March 6, 2010, PVD

2003
ALAN FREDERICK
and Diana Christine Schulze
May 30, 2010, PVD

2005
EDWARD SMITH JR. M.B.A.
and Erin Lowe
June 12, 2010, PVD

2006
NATALIE CALABRO M.A.T.
and Brian Lepore
Aug. 1, 2009, PVD

2007
BOON LAI CHUNG M.B.A.
and Thomas Sorrentino
Sept. 26, 2009 PVD

EDWIN GRIFFITH
and Joanna Green ’08
June 26, 2010

AMANDA NIBORSKI
and Charles Frizziola
April 10, 2010, PVD

SHAWN SMIYAY
and Franklin Barnes
July 12, 2010, DEN

2009
LAURENIE DIEHM
and Derek Cleveland ’09
July 11, 2009, DEN

Daryl Paolillo and Nick Kenworthy

Luaren Diehm and Derek Cleveland
1991
KEITH BRANCHE
and Wendy Branche, PVD
Murphy Kenneth

1993
ZUBIN NAZIR M.B.A.
and Sabrina (Gill) Nazir, PVD
Jayden Zubin

1994
JEANNE (BEAUSOLEIL)
MICHON and
Robert Michon, PVD
Aubrey Rose

1997
ANGELA (BEALE)
GUIFFRIDA and
Joseph Guiffrida, CHS
Francesca Elise

POLYCHRONIS GRIEVA
'96, '97 M.B.A. and
Cheryl Ann Novak, PVD
Spiros Richard

2003
MEREDITH (CERVENKA)
BUTTON and
Andrew Button, PVD
Luna MacKenzie

2004
DAVID LAUDON
and Katie Laudon, PVD
Isabelle Mary

2005
CHRISTINA (TRUESDALE)
CATANA and
Michael Catana, PVD
Sophia Grace

2007
RACHEL (FRANCOIS)
DIEUJUSTE and
Jean Dieujuste, NMI
Jayden Tyson

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

Submitting Images
To submit images from your event, please provide high resolution digital files (min. 300 dpi, 5 x 7 inches) or actual photograph.
Teams of Yesteryear

1969

In 1969, Johnson & Wales Junior College of Business had a track team, a cheerleading squad, a baseball team with a winning 12-2 season, and a basketball team that included NCCAA All-American Nate Adger '69.

ABOVE, LEFT-BOTTOM:
Erick Isadore '72, Jerry Browner and Shawn Harris