DEFINING SUCCESS

JWU alumni are at the forefront of a fast track to the future.
04 THEN & NOW
Teaching assistants and fellows have been the hands in hands-on learning in JWU's kitchens, labs, and practicum sites since the 1970s.

27 DEFINING SUCCESS
Innovation and creativity are bringing 20 JWU alumni to the global frontiers of their fields.
Colleges often boast about the success of their alumni. Not at JWU. We’re proud of our alumni because they do not accept someone else’s definition of success — they define success. This spirit and determination is a common denominator of our university, our students and our alumni.

The university. A small New England school defied the odds and became an international leader in career education by offering a pioneering, outcome-oriented model of education. But it didn’t end there. In the 1970s, who would have predicted the explosion of the food service industry and the need for a unique educational model to educate the leaders of this changing field? JWU did.

Our campuses. What university broke through geographical boundaries to offer students academically consistent career education against the backdrop of four different campus experiences that reflect the regions they call home? We did with our campuses in Providence, North Miami, Denver and Charlotte.

Our students. Our students arrive on campus having overcome challenges to get here, but bring the drive, determination and dedication necessary to succeed. They know what they want, and they come to learn from industry-experienced educators and be exposed to a wide variety of leadership experiences outside the classroom. These tools give them what they need to succeed. And they do.

Our celebrated leaders. Our recent honorary degree recipients also defined their success. When critics told Bob Trinchero, chairman of Trinchero Family Estates, that his newly launched White Zinfandel wouldn’t succeed, he knew it would — forever changing the wine industry. Former Rhode Island Gov. Donald Carcieri rejected the notion that ongoing problems of government couldn’t be addressed differently when he brought his skills from the boardroom to the State House. Ecolab CEO Doug Baker wouldn’t accept that the business world had to be run on outdated assumptions. His vision for a better environment, combined with his down to earth, decisive leadership, made that vision a reality. His committed support to education ensures that the next generation will steward that vision.

Our alumni. In this annual spring issue showcasing career success, you’ll see JWU alumni who have defined success for themselves and for their fields through their unwillingness to accept the status quo.

Our difference. Too often, universities and the people in them are content to stay locked inside the walls of academia and lose touch with the realities that surround them. Not at JWU. We stay connected to the fields our students strive to enter and actively engage the communities where our campuses are located, while our more than 85,000 alumni push the boundaries of their respective industries with innovative, entrepreneurial leadership. We continue to define success for higher education and for our industries on a global stage. That’s the spirit of JWU.

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

JWU Magazine is published four times a year including a special Commencement Supplement for recent graduates. Photos (black and white or color prints), high-resolution digital prints (at least 300 dpi) and news can be sent to JWU Magazine, R Abbott Park Place, Providence, RI 02903, or email jwmagazine@jwu.edu.

Selection and publication of entries are at the editor’s discretion. JWU Magazine is produced by the university’s Creative Services Group in cooperation with University Advancement and Alumni Relations.

JWU University Chancellor
John Bowen ’77

Campus Presidents
Irving Schneider, Ph.D., Providence
Loren C. Chafee ’69, North Miami
Bette Matkowski, Denver
Arthur Gallagher, Charlotte
JWU's Honorary Class of 2011

PROVIDENCE CAMPUS
Alan Shawn Feinstein Graduate School

Kwan Siu Lui-Tan
Founder and Director
At-Sunrice Global Chef Academy
Doctor of Education in Educational Leadership

John E. Ritacco
President and CEO
Community Mutual Savings Bank and CMS Bancorp Inc.
Doctor of Business Administration

The Hospitality College and College of Culinary Arts

Louis "Bob" Trinchero
Owner
Trinchero Family Estates
Doctor of Oenology

Douglas M. Baker Jr.
Chairman of the Board, President and CEO
Ecolab Inc.
Doctor of Culinary Arts

Every year, Johnson & Wales University celebrates the accomplishments of its graduates at commencement, and inducts an august group of leaders as honorary members of the graduating class.

During Commencement 2011, the following individuals were recognized at ceremonies across JWU's four campuses. All have carved out notable reputations in their fields, and are honored for their distinguished careers and positive influence on their industries and communities. They have also demonstrated their support of the mission of JWU, and graciously shared their knowledge and experience with our graduates.

NORTH MIAMI CAMPUS

Gordon Arthur Cyril Stewart
Chairman
Sandals Resorts International
Doctor of Business Administration in Travel Tourism & Hospitality Management

Donald L. Graham
United States District Judge
Doctor of Business Administration in Criminal Justice

DENVER CAMPUS

Keegan Holland Gerhard
Chair and Owner
D Bar Desserts
Doctor of Culinary Arts

Theophilus Delonia Gregory
Vice President
El Pomar Foundation
Doctor of Business Administration in Sports/Entertainment/Event Management

College of Business and School of Technology

Donald L. Carcieri
Former Governor of Rhode Island
Doctor of Business Administration

Irving Schneider, Ph.D.
President
Providence Campus
Johnson & Wales University
Doctor of Education in Educational Leadership

Charlotte CAMPUS

Julia A. Stewart
Chairman and CEO
DineEquity Inc.
Doctor of Business Administration in Food Service Management

Eric A. Danziger
President and CEO
Wyndham Hotel Group
Doctor of Business Administration in Hospitality Management

Spring 2011 3
TAs and Fellows:
Best of the Best

"Look at the TAs in the dish room washing up. It's Saturday and they're here working," says Kevin Duffy, dean of the College of Culinary Arts in Providence. "Remember how you used to clean the kitchen," he teases Keith Boston '85. Boston, director of foodservice for Cumberland Farms Inc., is one of more than two dozen alumni who returned to campus in April for a reunion of teaching assistants and fellows.

For more than three decades, there have been teaching assistants — TAs — and fellows at Johnson & Wales. Paul McVey '78, '09 Ed.D., recalls that culinary director Franz Lemoine established the program in the mid-'70s as a model for hands-on learning. In addition to regular classes, select students in culinary arts, hospitality and travel-tourism put in hours in JWU's kitchens, dining rooms, hotels and other service venues to help professional staff teach. During vacations, holiday breaks and summers, TAs are on the job — baristas at Starbucks®, working front desk and night auditing at the Radisson or helping students in culinary labs at HarborSide Academic Center. In return they earn scholarship dollars and hourly pay.

Students apply, usually as juniors, once they've completed a sophomore internship. It's a full-time job — a 32-hour work week at the TA level in addition to classes. Fellows, usually more experienced seniors who can move toward a master's degree and the Management Development program, put in a 40-hour week. Karen Miller has been director of practicum internship programs since 1985. Back then there were fewer than 20 TAs and fellows a year; now classes average 160. Programs are more fledgling at other campuses.

In decades past, it was TAs and fellows who helped ready and open JWU's first "practicum property," the Gustatorium, as well as the former Rhode Island Inn and the Johnson & Wales Inn in Seekonk, Mass.

"It really does prepare them for work when they leave," Miller says. Students become good managers because they learn how to multi-task and train others. "That's a hard thing to learn right out of the box," she adds. "It does give them an edge to work for a school like this."
Culinary arts teaching assistants and fellows from the 1980s gathered for a reunion at Harborside Campus in April.
New Center Greets Harborside Visitors

Grace Welcome Center, new home of the culinary and graduate admissions offices, was dedicated in November 2010 to Edward P. "Ned" Grace III ’97 Hon. Grace is president of Phelps Grace International Inc., an Orlando-based investment management company, and managing director of Grace Venture Partners LP and Grace Restaurant Partners LP. He has been a trustee of JWU since 1992 and is currently a member of the corporation.

"Ned Grace has built his career success upon a strong entrepreneurial spirit, a commitment to excellence and a visionary approach. His hard work, dedication and strong leadership have earned him respect across multiple industries," says JWU Chancellor John Bowen ’77. "It is fitting that this admissions facility — the place where our students will begin their career journeys at JWU — is named in his honor."

For the nearly 4,000 students enrolled in JWU’s culinary and graduate programs at the Harborside Campus, Grace Welcome Center stands as a gateway to their careers. The 7,900-square-foot facility is the third environmentally sustainable building at Harborside. Everything about the design, materials and fixtures was chosen to reduce impact on the environment.

The center was built to be not only the admissions center for culinary and graduate students, but also a gathering place. The glass-walled building includes a large entrance lobby, presentation room, meeting space, kitchen and gallery featuring artifacts from the nearby Culinary Arts Museum at Johnson & Wales University. A patio with views of Narragansett Bay opens up from the main meeting space and has become a sought-after location for special functions and receptions.
“By staying connected to our alumni’s career progression, we are able to enhance our academic courses and offer relevant internship opportunities for our current students so they, too, can be on the path to lifelong career satisfaction.”

— President Irving Schneider, Ph.D.

**JWU Celebrates the Environment**

Earth Day — that single day in April when we celebrate the environment nationally — has become a yearlong event and a way of life at the Providence Campus. Efforts to cut emissions and reduce waste have touched a number of fronts.

Since September, students have had the option of renting a Zipcar — a green transportation alternative — to run errands or visit nearby attractions. Campus Dining has eliminated trays, reducing water use for washing and cutting back on food waste and trash. Locavore dinners have been staged to engage with area farmers and vendors. For this year’s Campus Reads event, the focus was on being green. Movies such as “The Eleventh Hour,” and “Six Degrees Could Change the World,” produced by the National Geographic Society, were shown free. A locavore dinner serving products grown or farmed close to the campus, a recycled-clothing drive and guest speakers rounded out a week of environmental consciousness. Topics varied from wind farms and preservation of Narragansett Bay to the effects of climate change on tourism and hospitality. The events were capped by reading “No Impact Man,” this year’s selected title, and a visit to campus by author Colin Beavan. Beavan “recycled” himself by also serving as the keynote speaker at the 14th Annual Cassola Conference on Teaching Communication, a yearly gathering bringing together high school and college teachers to discuss communication in the classroom.

**Empowering Gambian Women**

During this year’s spring break, Erin Wilkinson, D.B.A., traveled to Africa for the second time in her life, this time to The Gambia. Wilkinson, a professor of marketing in the College of Business, brought her expertise to the TRY Association, a community-based organization of more than 500 women who harvest oysters for a living.

In The Gambia, she helped develop a business plan and marketing strategies to sell and brand the organization’s oysters and other sustainable products. The women are working to raise their standard of living and become self-sufficient. “Empowering women and training them in small business development are important and needed. As sustainable entrepreneurship draws to the forefront of small business development, African women are part of its future,” Wilkinson says.

In 2008, Wilkinson was in Zanzibar doing similar work. She will go back in 2012 on a Fulbright Scholarship she was granted to continue her work in Tanzania and Zanzibar.

The project was sponsored by the U.S. Agency for International Development in collaboration with the World Wildlife Fund and the Coastal Resource Center at the University of Rhode Island.

**Documentary Brings JWU Audiences ‘A Sense of Place’**


In this final episode, Gagnon tells JWU’s story through the years of the university’s third president, John Yena ’06 Hon., from 1989 through 2004. When he was named chairman of the board. During his tenure, the university experienced unprecedented growth both physically and academically.

The first documentary of the series, “HERstory: The Founding Mothers of Johnson & Wales University,” focused on the women who established the school nearly 100 years ago. Gertrude Johnson and Mary Wales. It was followed by “Johnson & Wales University: Men of Vision,” which continued the institutional story with Morris Gaebel ’98 Hon. and Ed Triangolo ’80 Hon. at the helm.

In addition to extensive interviews with Yena and University Chancellor John Bowen ’77, the final episode offers interviews with the new generation of women now guiding the university forward including campus presidents Loreen Chant ’89 and Bette Markowski, and University Provost Veera Gaul, Ph.D., ’91 M.S.

“The powerful partnerships, mission, out-of-the-box thinking and vision for this school — these were common elements in all three stories. Yet the people — Gertrude Johnson and Mary Wales, Morris Gaebel and Ed Triangolo, and most recently Jack Yena — were so distinctly unique from one another,” Gagnon notes. “That is what really captivated me.”

**Above, left: Above:** Damon Isl and Mariam Gagnon, Ph.D, mark the premiere of Gagnon’s documentary with JWU Chairman John Yena ’06 Hon. and his wife, Donna Yena.

**S P R I N G  2 0 1 3  ?**
Mock Restaurants Serve Up Creativity

Brian Connors ’93, instructor in The Hospitality College, has created a new buzz on campus for his Food Service Operations Management class. Each term, class groups are creating and operating actual restaurants for one meal period. From concept, menu development and marketing to schedules, food service and fiscal accountability, students get a full taste of being in charge.

“The students run the operation. I’m the coach and am there to help them achieve their vision; but they are ultimately in charge of what happens,” Connors says.

Recent restaurants have included Fiesta Food Truck, a take on the trend of restaurants on wheels; Fizz’s Restaurant & Soda Shoppe, a retro spin on the current burger-joint craze; and Hogwart’s Hall, themed after the popular Harry Potter series.

“The main objective is to highlight creativity and innovation in the hospitality segment of the restaurant industry,” Connors explains.

As word gets out across campus, students eagerly await their chance to create a restaurant through the upper-level capstone course. Groups are responsible for inviting guests to their “grand opening” and assessing their experience with comment cards and feedback.

“The great thing about this course is that it’s extremely relevant. It teaches the students to be timely and to move with or ahead of trends,” says Connors.

In response to the excitement it’s generated, the course was extended to include a total of 10 restaurant experiences for the spring term.

ABOVE: The Fiesta Food Truck was just one of the imaginative restaurant concepts launched in Brian Connors’ Food Service Operations Management class.
"I am continually impressed with the creative ways our faculty members bring the JWU curriculum to life. These experiences help prepare students for the workplace realities that lie ahead."
— President Loreen Chant '89

**Students SEE Employment Future**

Tim Robbie, president of South Florida’s newest soccer team, the Fort Lauderdale Strikers, was among panelists at the 2nd Annual Sports, Entertainment & Events Conference (S.E.E.C.), held on campus in April. Hosted by Experiential Education & Career Services, the daylong event began with Robbie’s overview of his career, from past owner of the Miami Dolphins to current oversight and rebirth of the Strikers.

Robbie’s presentation was followed by a number of panel discussions open to all interested students covering athlete and celebrity events, entrepreneurship in the entertainment and event businesses and the future of the industry.

The day included a career expo where students networked with such top-name industry employers as the Florida Breast Cancer Foundation, the Florida Marlins, the Florida Panthers, MTV Latin America, the Orange Bowl Committee, the Miami Heat and many more.

“The goal in organizing this event is to help students understand the playing field in the real world,” said Craig Skilling, experiential education coordinator. “Networking and discussing current industry trends take them beyond the classroom and give them insight into their career of choice.”

**McGregor Forever**

Donald McGregor Jr., J.D. '10 Hon., campus president emeritus, dedicated his career to serving students for more than four decades. In April, the campus library was named in his honor. As part of ceremonies, which included greetings and remarks from University Chancellor John Bowen ’77 and JWU Chairman John Yessa ’06 Hon., McGregor was given an original painting, “Illuminare,” by Solangel Rodriguez ’13 to mark the event. Donations were made to benefit the Donald Grant McGregor Family Endowed Scholarship.

**Tops for Marketing**

College of Business students took first, second and third place at the Annual Florida Direct Marketing Association (FDMA) Scholarship Awards Luncheon. Each completed a marketing plan for Reef Explorer Submarine Sea Lodge, the world’s first submarine cruise ship and the cruise industry’s newest concept. Winning students (left to right) Jirkanny Sandoval ’11, Ahmed Raza ’13 and Cassandra Cardona ’13 were awarded recognition and scholarship funds.

**Aloha Biscayne Commons**

To celebrate the opening of Biscayne Commons, the campus’ newest residence hall, students, faculty and staff were treated to a luau on the lawn. Guests enjoyed grilled dishes and picnic favorites. As part of the celebration, members of the Residential Life team were also on hand to provide tours of the new living space. The building serves as the new home to the Wildcat Living-Learning Community and houses 200 freshmen and returning students.

top: North Miami President Emeritus Donald McGregor Jr., J.D., '10 Hon., is honored with an original work of art by Solangel Rodriguez ’13 at the dedication of the campus library in April.

S P R I N G  2 0 1 3 9
Campus Marks 10th Year

Over the past year, celebration of the campus’ 10th anniversary has been integrated into regular campus activities. The traditional Faculty and Staff Barbeque, hosted at the beginning of the school year, featured a 10th anniversary video about the impact of the campus over the decade. Family and Alumni Weekend included a 10th Anniversary Alumni Reception and 10th Anniversary Family Reception. A timeline of past holiday ceremonies was on display at December’s traditional Hanging of the Greens, as was a history exhibit of the last decade at the annual Black & White Gala sponsored by the Student Alumni Association.

In addition, events were added to recognize outside constituents who have helped shape the campus. Members of the community were invited to a fall program that included a wine and cheese reception and a campus tour. In March, the 10th Anniversary Committee partnered with JWU’s Experiential Education & Career Services office to invite top employers of JWU students to a breakfast recognizing their commitment to student success. In May, a time capsule containing photos of the campus’ history was buried. The scope of festivities was also extended into the broader community throughout the year with events such as VISIT Denver and programs held in conjunction with the Denver Lions Club.

President Bette Markowski (top) was among dignitaries helping to bury a commemorative time capsule in May to be opened in 2020.
JWU Student Joins Nationwide Fight Against Hunger

Denver culinary nutrition student Matthew Everett '11 was one of 15 nationwide who received an all-expense paid trip to Share Our Strength's Conference of Leaders in Washington, D.C., in October 2010. The three-day event brought together top chefs and restaurateurs, advocates and volunteers for activities focused on fighting childhood hunger.

For Everett, a long-time Share Our Strength volunteer, the opportunity to network and brainstorm with industry leaders and fellow volunteers was "recharging and inspiring."

"As a volunteer, you're in the trenches. At the conference, I got to see the big picture," Everett says.

That big picture includes nearly 17 million children in America — almost one in four — who go hungry.

"It's appalling that this could happen in one of the richest nations in the world," Everett says.

Sam Kass. White House assistant chef and senior policy adviser for healthy food initiatives, kicked off the conference with an inspiring keynote speech. "Teaching people how to cook healthy foods is our most powerful tool in ending hunger," Kass told the gathering. "We don't need to invest in new technology or wait for a new scientific discovery. We have everything we need to solve this problem."

The message resonated with Everett, who left the conference fired up to get involved on a larger level in Denver. "I'm going to continue my involvement with [Share Our Strength program] Cooking Matters," he says. "I also want to work with Slow Food Denver. I'd like to teach children in schools ... there are so many possibilities."

Donning PJs for Homelessness

Sixteen Johnson & Wales University Hospitality Professionals (JHOP) students helped set up and work the Sixth Annual PJ Day event and fundraiser at the Residence Inn Denver Downtown, in February. (Left to right) Alicia Brown '11, Crystal Quinones '12, Samantha Cordova '12 and Ashley Depew '12 were among students who straightened bed linens and tablecloths and rolled silverware in napkins in anticipation of the evening's event. The Corner Office, the Rialto Café, Second Home and Snooze provided delicious delectables to pajama-clad guests. More than $900,000 was raised for the mayor's initiative to end homelessness in Denver.

Environmentally Engaged

Student members of Leadership Academy's "Module 1" tackled the topic of environmental leadership in February through an interactive day of learning. Ford Church, founder of the Denver-based Cottonwood Institute, and his colleagues coordinated the day-long session at the Alliance for Sustainable Colorado focused on the importance of environmental sustainability and how it is being addressed by Denver leaders and businesses.

Students watched an informative video, "The Story of Stuff," about the life cycle of material goods in the United States and discussed how to avoid apathy toward the environment. They also interacted with guest speakers including a group of inspiring students who make up Earth Task Force from New Vista High School in Boulder. Other guest speakers included Libby Birky, co-owner of SAME Café; Jana Six from the Alliance for Sustainable Colorado; Bridget Jankovsky from the Alliance for Climate Education and Ryan Ferrero, owner of Green Garage.

Above: 1-N: A student from New Vista High School in Boulder, Colo., a member of Earth Task Force, joined Paige Doughty from the Cottonwood Institute and Holly Hall '11, Leadership Academy member, to discuss building a better world.

Eco-Entrepreneurs All Winners

The decision was unanimous. Due to the incredible success of student presentations for the Community Leadership Institute's first annual Social Business Plan Competition in February, all three entries garnered honors.

Students were asked to present a plan for a socially responsible business — a business that meaningfully addresses both environmentally sustainable practices and community needs — to a panel of faculty, staff and community members. Ideas included a food cart that serves a local, organic and vegetarian menu, an eco-friendly extreme-adventure resort that provides career education to its community, and a restaurant that serves nutritious food and educates its customers about the food and the renewable energy used by the restaurant in its demonstration garden. The panel agreed to provide each student with some form of professional development, enabling the inspirational entrepreneurs to take the next steps toward seeing their vision become a reality.
Dream Machines and Sundaes Feed Recycling Efforts

As part of Winter Week activities, JWU launched the Dream Machine recycling initiative, providing students and faculty with a convenient and rewarding way to recycle their bottles and cans while on-the-go. Now students are crumpling cans and dropping plastic bottles down the campus machine’s chute.

Dream Machine kiosks are computerized receptacles that include a personal reward system and are set up in high-traffic areas nationwide. Powered by Greenopolis, an online green community, the recycling initiative allows consumers to earn points for every bottle or can dropped in the kiosk and redeem those points online for local discounts on entertainment, dining, and travel.

The more bottles and cans people recycle in Dream Machines, the more support sponsor PepsiCo will provide to the Entrepreneurship Bootcamp for Veterans with Disabilities (EBV), a national program offering free experiential training in entrepreneurship and small business management to post-9/11 veterans with disabilities.

Led by student Bryce Shearer ’11 and the Student Government Association (SGA), the Machine launch coincided with the annual One-Ton Sundae where students enjoyed free ice cream and all the toppings. The event boosted the number of registered Dream Machine users on campus while promoting other sustainable programs such as the JWU Community Garden.

“Having the opportunity to be a part of something that has the potential of really changing lives and the community could not be more rewarding to me while still in college,” Bryce said.
In Touch with Progress

Now JWU students can take customer orders with the touch of a button. Some hospitality and culinary labs are using POSitouch, an industry standard point-of-sale (POS) system. Wait staff can transmit instructions to the kitchen via a terminal or hand-held device, putting the campus on the cutting edge. Among its functions, the system can track amounts of items, sales category and timeline; track voids and deletes; separate checks at any time in the order cycle; place an order by table photo or number; track menus and prices by workstation, day of week and time of day; and channel bar tabs and credit authorizations.

"Having the POSitouch system in the classrooms gives students real-life experience," noted Culinary Arts Assistant Professor Deet Gilbert. "Today, almost any establishment they work in will have a computerized ordering system. This introduces them to this technology ... I have to say, the students are enthusiastic about having it and have really taken to it," she added.

Local Chapter Leads NSMH

The National Society of Minorities in Hospitality (NSMH) Charlotte Chapter took top spots at the 22nd annual national conference in Atlanta, Ga., in February. "This year's conference proved once again that our students are pushing beyond the limits and reaching for higher heights," says Scott King, club advisor and professor in The Hospitality College.

The Charlotte chapter claimed three of the 2011-2012 positions on the national board: Steven Tiller '12, a sports/entertainment/event management major, received top honors and was elected as national chair; Joshua Fleming '12, a hotel management major, was elected national program chair; and Frederick Jenkins '13, a business major, was elected national treasurer. King received the NSMH Founders Award for Advisor of the Year.

As a university, JWU has more members on the national board than any other NSMH chapter in the country. "All the students networked and interviewed for various positions with companies such as Marriott and Hilton and Hyatt," King says. "Some students were offered jobs and internships right on the spot."

Best in Baking

Congratulations to Chef Harry Peemoeller, senior instructor, captain and member of the Bread Bakers Guild Team USA. In January, Peemoeller and three teammates took first place in the fifth SIGEP Bread Cup in Rimini, Italy. The international baking competition selects the team whose objective best actively promotes, celebrates and expands the art of artisan baking within Italy and throughout the world. Other nations represented in the competition included Australia, France, Germany, Great Britain, Israel, Italy, Portugal, Russia and Slovenia.

Team USA comprised four members, each with a specific skill and all working together. Peemoeller's category was artistic bread pieces.

Minorities Leadership Team Attends MBA Conference

Seven students, College of Business attended the National Black MBA Association's 32nd Annual Conference and Expo held in Los Angeles in September 2010. Students were afforded the opportunity to listen to and network with speakers from corporate, government, entrepreneurial, health and financial backgrounds. In addition, they learned about graduate school opportunities and how to prepare for graduate school testing and admissions.

The JWU Minorities About Business Leadership Team students were selected to facilitate "Gender Wars: Battle of the Boardroom" during an education program. Gender Wars is a competitive event between the sexes that addresses issues on education, leadership, lifestyle and more.

JWU's Charlotte Campus was one of only 28 universities to achieve the status of collegiate chapter in the NBMBAA. In addition, the JWU students are active members of the Charlotte chapter and volunteer with the local Leadership for Tomorrow program that helps high school students achieve their college goals.

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DENVER GUEST CHEF
Cary Neff

Chef Cary Neff, vice president of culinary for Atlanta, Ga.-based Morrison Management Specialists, visited campus during Compass Days. Known for his Conscious Cuisine, the former executive chef at La Costa Resort and Spa in Carlsbad, Calif., spoke about the evolution of health food service management. Neff demonstrated the use of different grains and vegetables and healthier cooking techniques. The celebrity chef has appeared on “Oprah,” “Today,” and Food Network and been heralded in The New York Times, Bon Appétit, Gourmet and Conde Nast Traveler.

CHARLOTTE DVC
Ben Roche

Distinguished Visiting Chef Ben Roche, pastry chef of Moto Restaurant in Chicago, Ill., wowed the Charlotte crowd in February as he used liquid nitrogen in some of his recipes and had vapor coming out of his nostrils. Moto offers a 10- or 20-course dining experience, including an edible menu.

“I learn as I go. That’s the exciting part for me, constantly learning.”

Roche calls his style a combination of education and trial and error. “I learn as I go. That’s the exciting part for me; constantly learning.” Roche showed off chocolate beef and dipped his edible packaging materials into the liquid nitrogen. Samples had nitrogen pouring out of the mouths and noses of students who were also clamoring to talk to him about potential internships.

PROVIDENCE GUEST
Jarvis Green

Jarvis Green, a two-time Super Bowl champion with the New England Patriots, chose the Providence Campus Pepsi Forum to promote the fourth Annual Jarvis Green Foundation Wine Tasting Gala in March. Green’s message to the many sports/entertainment/event management students in attendance was about the importance of listening when communicating with others. Too often we are distracted by texts, emails and other diversions, he told students. Green is now a member of the Houston Texans.

NORTH MIAMI DVC
Jessica B. Harris, Ph.D.

Jessica B. Harris, Ph.D., a culinary historian and bestselling author of 11 cookbooks, hosted the Distinguished Visiting Chef dinner in February. Harris’ meal was a journey through the African culinary landscape. Most engaging were her descriptions of each menu item’s history and connection to current American cuisine. Her presentation sparked an appetite for knowing more about how ingredients became staple items and how they transcend borders to develop America’s eclectic variety of food.
CHARLOTTE DVP

Tim Belk

The chairman and CEO of Belk Inc. told College of Business students, "Companies aren't successful, people are." Tim Belk heads the 122-year-old chain of stores that was founded by his grandfather. What started out as the "cheapest store on earth, selling clothing for farmers, overalls mostly," is now a private company with 305 stores in 16 states. Belk discussed the new store logo which hadn't been updated since the 1960s.

"Companies aren't successful; people are."

ALL CAMPUSES: TIEFEL CHAIR

DeNita Turner

DeNita Turner, president of Maryland-based consulting firm Image Builders Inc., visited each of the four JWU campuses in January and February as the sixth William R. Tiefel Professorial Chair, sharing her professional insight and perspective. After a career in sales and marketing for Fortune 500 companies including Marriott International and Coca-Cola, Turner founded Image Builders in 1994. The firm specializes in training clients to establish more effective, positive images using personal and professional tools. High-profile clients include General Electric and the NBA.

Turner urged students to discover who they are and what they want to be. "It's never too early to understand your strengths or your weaknesses ... and what you need to do to fix them."

"Michael Jordan was one of the first [athletes] to make more money off the court than on due to his brand, charisma, confidence, air of comfort ... You can learn how to be like that ... Mirror people who do it well and start before you begin your career," she advised.

Skills Turner deems valuable include civility, verbal and non-verbal communication, charisma, personal warmth and good manners. Asked about challenges she's faced as an African-American female entrepreneur, Turner said she's learned to be assertive but not aggressive. "Speak up, or you'll be overlooked. But you also want to be personable and welcoming in everything you do ... Don't just survive, thrive."

"It's never too early to understand your strengths or your weaknesses ... and what you need to do to fix them."
Adding Value Beyond the Classroom

Cultivating Global Connections

Students in the International Learning Community at the North Miami Campus are focused on contributing to and experiencing American culture. Students in the Black Student Union (BSU) are intent on asserting themselves as an African American community active on campus, and making others aware of their culture and history.

"Students in both groups are all enthusiastic; they're ready to try anything and do anything. They're very intelligent, very motivated. They share those similarities," says Petas Bonaparte, instructor in the School of Arts & Sciences on the North Miami Campus. What the groups also have in common is Bonaparte as club advisor.

On campus teaching English, communication skills, composition and literature for four years, Bonaparte recalls being in clubs during her own student days and their vital impact on her education. "That interaction with other students I remember as being a highlight of my college experience," Bonaparte says. "I want to share my expertise."

Bonaparte guides the nearly 45 students in her learning community and the dozen BSU members who meet biweekly and for monthly outings, with characteristic high energy and imagination. The international group takes trips to places like colonial Williamsburg where members can learn about the history of America. The group also stages an annual holiday World Celebrations to spotlight cultural traditions. For the BSU, Bonaparte helped organize a highly praised presentation on the legacy of the Black arts movement and literary experience in New York during the 1960s.

"The contributions I make are always based on creativity — anything that's new and exciting and current — and students love that," she notes.

Her own affections encompass the entire campus community. "It was love at first sight. I loved the campus, the faculty, the energy and diversity of the students," Bonaparte gushes. "Interaction with students is my reward."

An Ad for Talent

Associate Professor Kris Hefley came to the Denver Campus as a guest speaker and stayed to become a full-time instructor in the College of Business in 2002. His decades in market research and running focus groups for companies like PepsiCo, General Motors and Bank of America carry an insider's perspective to the classroom. As advisor to the campus' student chapters of the American Advertising Federation, DECA and Phi Beta Lambda, he brings that classroom into the real world.

Field trips to career fairs, ad agencies and events sponsored by the Ad Club of Denver, of which he is a member, put students on track with industry direction. "Students are wowed and amazed that they can sit in a presentation with advertising professionals," he says. "They meet them, get to shake hands with them, talk to them about internships, be involved with the networking aspect, so they get a lot out of it."

Students learn the language of advertising, how to apply it, when to use it and how to connect with business. E-commerce is yet another part of the discipline. Hefley brings in speakers who understand how companies are employing social media for branding and market research. "Students certainly know how to use technology; they just don't understand all the terms and Internet marketing metrics that go around it," he observes.

Club activities broaden the knowledge base. For DECA and PBL, Hefley helps students prepare for competitions — speeches, content and presentation. With AAF, it's more about networking and getting members involved with the local advertising business.

It's all about marketing: presenting the industry insights of experts to JWU students and JWU students to advertising professionals and opportunity.
A Chapter Hospitable to Minorities

There’s a particular challenge for minorities trying to break into the hospitality industry. “I don’t think that stigma is ever going to go away,” says Scott King, associate professor in The Hospitality College in Charlotte and advisor to the campus chapter of the National Society of Minorities in Hospitality (NSMH). “[Employers] see you so they’ve already classified you as a minority. You have to find ways to set yourself apart. That’s what we’re doing here in the organization,” he tells his charges.

NSMH, founded in 1989 to promote minority success in such fields as hotel administration, restaurant management, gaming and culinary, currently has close to 70 chapters and more than 1,000 members. The organization puts minority students in contact with industry partners as a demographic available for employment, King notes. “It’s not just to educate students, but to educate employers to the fact that if you’re trying to diversify, NSMH is the best option,” King says.

At this year’s 22nd annual conference, three NSMH Charlotte members were elected officers on the national board. “At that level, they come into contact with leaders of industry and commerce,” he says. “They have the ear of CEOs of organizations.”

Most students who serve leave with job offers at graduation, usually into manager-in-training (MIT) programs, and rightfully so. “When you get a position on the national board, you’re governing all of the chapters both here and in the Caribbean. That speaks volumes and adds to net worth,” King adds.

King’s worth was recognized with the 2011 NSMH Founders Award for Adviser of the Year. He takes pleasure in seeing students graduate knowing that they have a job because of NSMH. “The more of them I help, the more of the JWU family that’s going to get out there and show employers what this university’s all about,” King says. “More students will start getting in and more recruiters will start coming here. That’s what it’s all about.”

Above: Associate Professor Scott King (center with laptop) joins members at the NSMH regional conference.

FUNDAMENTALS WITH FROSTING

There are areas of culinary study beyond labs and textbooks. Unexplored novel and tangential topics are the playground of the Providence Campus Pastry Arts Club. Christina Harvey, instructor in the International Baking & Pastry Institute, took over the defunct Cake Club seven years ago, changing the focus to pastry arts. “I try to expose students to parts of the pastry industry that they wouldn’t get in class,” Harvey says.

Food photography, demonstrations by JWU and outside chefs and hands-on sessions offer forums for exploration. “It gives them an outlet if they want to create something outside the classroom which they’re not exposed to,” she notes.

The club meets at least once a month with members dictating direction. Field trips have included three excursions to the Chocolate Bar in Boston, Mass., and an outing to a local cinema for a showing of “King of Pastry.” Lectures include discussion of trends.

“Right now the key word is sustainability — what is within season and available whether culinary or pastry,” Harvey says. Club members consider the texture-altering magic of molecular gastronomy and sample gourmet chocolates harboring complex flavors. They explore ways pastry recipes are being shaped by dietary restrictions to offer gluten- or sugar-free alternatives.

Beyond the group’s educational sessions are its contributions to community. The Pastry Arts Club bakes close to 1,000 cookies during the holidays for the university’s Drop In & Decorate efforts. Students and staff of the sweets to be distributed to local food pantries, emergency shelters, senior centers, lunch programs and other community agencies.

While Harvey’s own specialty is plated desserts, in her 11 years with the institute, she’s taught every area but bread. “We wouldn’t be where we are today without Food Network or Martha Stewart. Students are graduating from high school knowing that they want to be a food star,” she says. “I’m introducing pastry techniques that might spark their interest in other avenues that students are not exposed to in their education at JWU.”

Christina Harvey works with a student on a plated dessert.
Peter Vinci ’10 started his own business, Rosemary Pete’s, when he was 17. While working on his marketing degree at JWU, Vinci grew his specialty herb company into a thriving Charlotte, N.C., enterprise.

With lots of determination, Vinci took 50 pots of rosemary to the Charlotte Regional Farmer’s Market. Curious customers swarmed the booth of “the young hippie kid selling herbs,” Vinci says. “My hair was down to my back.”

But they bought his herbs, and Vinci went back the next week. “It took off.” Knowing he’d have to learn all he could to keep his business growing, he paid close attention in class. “I found myself subconsciously doing what I was learning,” he says.

Lessons made sense as he put them to work, and Rosemary Pete’s expanded to a greenhouse brimming with heirloom and cherry tomatoes, basil, cucumbers, habanero and tabasco chili peppers, paprika, peppers, zucchini and squash.

Marketing classes were a big help. Vinci created a website, blog, Facebook page and e-newsletters. He used different images of ripe tomatoes and leafy greens on business cards. “I figure people are more likely to pick up the cards if they’re different,” he explains, noting a professor told him to make his materials stand out.

The most important lesson came from his professors’ collective mantra, “Network, network,” he recites.

“I talked with a lot of people — chefs, restaurant owners and farmers,” Vinci says. Being a teenager and lacking shame made it easier to approach chefs, he recalls, even JWU grads. “I got a feel for how to generally run a business.”

Vinci returned to JWU in fall 2010 to pursue a culinary degree, another fertile field.

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Teaching As She Was Taught

It's most likely Donna Viens '02, '04 MBA would never have gone into teaching if it weren't for her own professors. Viens was raising four young children and working full time in accounting for a construction company when she became a part-time accounting student at JWU's Providence Campus. "I realized I was going no place unless I got a degree," she says.

Robert Lazart, one of her professors, was so impressed with her potential, he half-jokingly predicted she would replace him one day. He was right, but it was only a first step. Today, she is chair of the Accountancy and Finance departments in the College of Business in Providence.

After earning her bachelor's, Viens started on her MBA. She moved up quickly in her accounting career to chief financial officer, earning close to six figures. When Viens finished her MBA, Associate Professor Robert Christopher, Economics department chair, called her about an opening for an adjunct instructor and said, "You're it kid … I know you can do it."

Christopher, her mentor, later talked her into leaving the corporate world to teach full time, saying, "This is what you should be doing." He later encouraged her to apply for the post of Accountancy department chair when longtime chair Associate Professor Kevin Poitier left the position, assuring her she was more than qualified.

In December 2009 Viens took over the role and became a mentor to her students as her own professors had done. When students come to her saying, "I don't think I can do it anymore," Viens recounts her own story and tells them she graduated with a 3.8 GPA for her B.S. and a 4.0 for her MBA. "You can do it," she assures them.

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Digital Marketing Dominates Ad World

Leah Peterson '01 is versed in digital marketing, a vital tool to gain customers and sell more products and services in today's technology-driven world.

Peterson is vice president of client development for Response Mine Interactive in Atlanta, Ga., a direct marketing agency specializing in digital media. Although there's still a fair amount of traditional, "offline" marketing, the majority of businesses are spending more time and money on search engine optimization (SEO) and paid search advertising, the two most common forms of digital marketing.

SEO, a.k.a. organic search, increases traffic to websites through various cost-free ways, including using targeted keywords most likely to be picked up by search engines and through inbound website links from ads, blogs, digital press releases and other online avenues.

Paid search involves paying search engine sites like Google or Bing every time a keyword you've "bid" on is clicked through a company's ad on the sites. Competitors can out-bid each other by paying more for the same keywords (e.g., "recliner" for the retail furniture industry) in an effort to get their ad to appear higher in the paid sections of search engine sites.

Digital marketing strategies and methods will continue to develop, and consumers and businesses will do even more marketing and selling online than they do now, Peterson predicts. Companies will advertise more through online directories including yelp.com, whitepages.com and superpages.com; advertisers will focus closer to home.

"It's going to be a lot about local, and making sure you're working to compete with the morns and pops, rather than taking on a more national approach," says Peterson.

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SPRING 2011 19
Feeding Facebook

As culinary overlord for Facebook, Chef Josef Desimone ’02 manages the food end of the social media giant’s 25 offices around the world including the Palo Alto, Calif., headquarters. Desimone himself rarely gets to cook, spending time on planning, budgeting, designing and developing new cafés (each building has its own). His Palo Alto staff of close to 90 includes Desimone’s Charleston Campus classmates, Michael “Dean” Spinks, executive chef; and Shane Bondurant ’01, sous chef.

Desimone’s culinary team prepares more than 4,600 meals every weekday. Employees are treated to breakfast, lunch and dinner cooked from scratch and prepared from mostly organic, natural and locally sourced ingredients. All are coded for “level of healthiness” and food allergens. Vegetarian and vegan options are also offered.

The menu for each meal follows a different ethnic theme and is never repeated. “We try not to cycle the same thing,” says Desimone. “If it’s Cuban for lunch, it’s going to be Vietnamese for dinner, and the next day it will be French bistro.”

Denver student Stephen Owens ’13 interned with Desimone and crew over the winter 2011 term. On a typical day Owens and his co-workers cook for more than 1,000 employees in 2 ½ hours. “It’s a lot to juggle,” he says. “You need to be efficient and quick, but you also need to take pride in the food and make it taste good.”

Desimone and Spinks met during entrance exams freshman year and have been friends since. They work well together, each with his own strengths. Spinks is great with customer service and unbelievably creative with menus, food flavors and profiles, says Desimone, who describes himself as a “systems guy.” “I can take any business and make it very efficient — less waste, less cost.”

Both agree they wouldn’t be where they are today without having gone to JWU. “It got me into working in nicer, higher-level places and thinking of [culinary arts] as more of a career than just a job,” Spinks says.

JWU did two things for Desimone: opened his eyes to cuisines around the world and legitimized his skills. “You had to have a degree if you wanted a real job with any of the big players,” he notes.

When he takes to the kitchens himself these days it’s for high-level events like board meetings, company-related meals at the home of Facebook founder Mark Zuckerberg and charity events Facebook supports. Players don’t get much bigger than that.
The Culinary Arts Museum at Johnson & Wales University won a grant from the R.I. Council for the Humanities to support the creation of an exhibition on African-American cooking. Included will be an oral history document of African-American chefs, restaurateurs and church cooks, and a booklet listing venues with Black food in R.I. and recipes from the Black community.

On the Cutting Edge of Flavors and Food

Aspen Hoffman ’07, ’09 and Stephanie Heiser ’07, both Denver culinary nutrition alums, work in culinary research — tracking and creating the latest trends for anything from seasonings and sauces to frozen foods.

Hoffman, a research chef at Illes Seasonings & Flavors in Carrollton, Texas, spends much of her time concocting flavor profiles to use for marinades, dips, glazes and more. Her clients include food manufacturers, chain restaurants and meat processing companies.

Hoffman is seeing a fusion of Korean and Mexican cuisines. The sweet and savory mix became popular thanks to Kogi’s BBQ trucks in Los Angeles, Calif., serving dishes like Korean-Mexican tacos and kimchi quesadillas. To wash down the tacos, she suggests a beverage with antioxidants like yumberrys, goji berries and phytonutrients, the organic components in plants. All are popular ingredients used to promote health.

Food trucks in general have really taken off, selling everything from grilled cheese sandwiches to cupcakes, says Hoffman, who has degrees in both food service management and culinary arts.

On the restaurant side of food research, Heiser, a culinary technologist for Heinz*, in Pittsburgh, Pa., works on T.G.I. Friday’s frozen food products from conception to creation, followed by consumer and market research.

Even for frozen food, the health factor counts. “We definitely have nutritional values we work against … We target a certain amount of fat and sodium and calories based on an entire day’s portion,” says Heiser. “We’re also incorporating more whole grains,” she adds.

Heiser is one of the few chefs where she works. “Most of the employees have a food science background … I lean on them for technical information I’m not familiar with, and they rely on me to help provide flavor guidance. It’s pretty fun.”

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Left, Stephanie Heiser ’07, culinary technologist at Heinz*, in Pittsburgh, Pa., and right, Aspen Hoffman ’07, ’09 at work in the test kitchen at Illes Seasonings & Flavors in Carrollton, Texas.

ALUMNI NOMINATED FOR JAMES BEARD AWARDS

Will Gilson ’05
Champe Spiedel ’00

In the culinary world, the James Beard Foundation Awards are the Oscars and Emmys rolled into one. Each year, the finest chefs and restaurants in America are recognized for culinary excellence and achievement, and their emphasis on the Foundation’s mission to celebrate, preserve and nurture America’s culinary heritage and diversity. JWU is proud to recognize these alumni as 2011 award semi-finalists. At the end of March, Chris Hastings ’82, Zach Bell ’97 and Wylie Dufresne ’07 Hon. rose to become finalists.

Rising Star Chef
Will Gilson ’05, Garden at the Cellar, Cambridge, Mass.
Greg LaPrad ’04, Quiessence, Phoenix, Ariz.

Outstanding Restaurateur
Roger Berkowitz ’01 Hon. Legal Sea Foods, Boston

Best Chef: Great Lakes
Regina Mehalick ’91, Il Bistro, Indianapolis, Ind.
Chris Nugent ’91, Les Nomades, Chicago, Ill.

Best Chef: South
Zach Bell ’97, Café Boulud, Palm Beach, Fla.
Aaron Burgau ’98, Patois, New Orleans, La.

Best Chef: Southeast
Craig Deihl ’83, Cypress, Charleston, S.C.
Aaron Vandemark ’01, Parchute, Hillsborough, N.C.

Best Chef: Mid-Atlantic
Dale Reitzner ’88, Acacia, Richmond, Va.

Best Chef: Midwest
Erik Anderson ’86, Sea Change, Minneapolis, Minn.
Russell Klein ’79, Mentage, St. Paul, Minn.

Best Chef: New York City
Wylie Dufresne ’07 Hon., WD-50
Mark Ladner ’90, Del Posto

Best Chef: Northeast
Champe Spiedel ’00, Pensive and Pensive Provisions, Bristol and Barrington, R.I.
Erik Warnstedt ’95, Hen of the Wood, Waterbury, Vt.
Making the Machine Run

Peter Matra '94 is a big sports fan. "Short of being a shortstop for the Yankees," he laughs, "I've got the best job out there."

Matra is vice president of operations for Centerplate, in Newark, N.J., a food service company specializing in stadiums, arenas and convention centers. His home base is the Prudential Center in Newark where he makes sure the food, beverages and merchandise service roll out smoothly when the NHL's New Jersey Devils, the NBA's New Jersey Nets and Seton Hall's basketball teams compete. The center also hosts special events and concerts.

Prior to the doors opening, Matra and his staff walk around the entire arena checking that food is being prepped, employees are in uniform and the entire operation is clean and ready for fans. Lending Matra a hand at the center are JWU alumni Brian Gatskill '07, assistant concessions manager; Emily Brennan '09, catering supervisor; and Justin Thomas '09, concessions supervisor.

With seating for up to 18,000, 200 annual events, a full-service restaurant, bars, concession stands, 75 suites and a merchandise store, "There are a lot of pieces and parts that go into making the machine run," Matra says.

He has seven other accounts in the New York tri-state area — minor league baseball teams and a hockey team — with their own arenas. In all, he has 25 managers report to him and oversees revenue in excess of $16 million.

"It's the best of both worlds," says Matra. "I went to school for hospitality management and this kind of brings it all together. I get to go to work at a ballpark, stadium or an arena every day."

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Providence student Taylor Amanda '12 was chosen as the first recipient of a $3,000 Bob Zappassteli Culinary Arts Scholarship, presented by Benchmark Hospitality International in Woodlands, Texas, in partnership with the James Beard Foundation.

At Home in Her Work

After growing up in small-town Cut Bank, Mont., and spending time at her grandparents’ wheat and barley farm and her aunt’s and uncle’s pig farm, Kari Rude '06 found exactly what she was looking for in her position at CoBank in Denver, Colo.

CoBank provides loans and financial services for U.S. agribusiness, agricultural cooperatives, agricultural credit associations, and rural energy, communications and water companies.

Rude, a certified meeting professional (CMP), earned her B.S. in sports, entertainment, event management with concentrations in meeting management, entrepreneurship and leadership studies. As an event marketing specialist for the national office of CoBank, she plans and manages VIP meetings for all 13 of the bank’s locations for CEOs, CFOs, boards of directors and agricultural cooperatives that the bank serves. She also lines up speakers for the clients’ areas of interest.

For Rude, working alongside farm and agricultural organizations makes her feel right at home.

She says JWU’s Denver Campus feels like her home as well. As a student, she was the founding member of both the Denver Student Government Association and Greek life at the campus.

As a student intern, Rude worked for the national headquarters of the Distinguished Young Women of America, complementing her degree and giving her valuable experience. While there she stepped in as interim state chairman, running programs for seven states. The nonprofit organization runs a national scholarship program for female high school students.

Rude stays connected with JWU as chair of the Mile High Alumni Chapter’s Student Programs and Academics Board and is heavily involved with the Student Alumni Association.

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Sophomore travel-tourism students on the Scalina Spagna (Spanish Steps) leading to Trinita dei Monti in Rome, while on a Familiarization (FAM) trip during the fall 2010 term.

ONLINE PROGRAM DRAWS PRAISE

In September 2010, 39 students embarked on JWU’s first two online degree programs, a B.S. in baking and pastry arts and food service management and a B.S. in culinary arts and food service management. After three terms, the programs are thriving: the group of pioneering students is up to 72, courses developed for the program rose from 26 to 33, faculty trained to teach the courses increased from 79 to 105, and the number of online sections grew from six to eight. With the count still climbing, the program and its students represent 26 states and Turkey.

Returning alumni make up 89 percent of current students. Most hold associate degrees from JWU in baking & pastry arts or culinary arts and are immersed in culinary and food service careers. In addition to being more convenient for people who work full time, the online program is particularly well-suited for alumni because it incorporates course material required for the associate programs they have already completed. Thus far, feedback has been positive: “With these new programs available, I was able to transfer a school in Delaware and then transfer to a school in Rhode Island, and I’ve done it all from my office in Pennsylvania,” says Dan Muthersbaugh ‘94. “If it weren’t for online learning, I would not even consider continuing my education at this stage in my life and career.”

For information call 1-800-342-5198 ext. 2300.

Online > jwu.edu/onlinelearning

Kari Rude '06
Top Tech Employers Offer Career Advice

"The integration of JWU into a larger tech and design scene that's now [dominated by] Brown and RISD is changing, JWU is starting to make its place on the map," T. J. Sondermann, manager of business development for Providence software start-up BatchBlue, told students in January. Among the 15 employers at the Technology Career Forum at the Providence Campus, Sondermann and others were eager to give students tips about their areas of hire and ways into their industries and employment in general.

A standing-room-only crowd listened intently as representatives from large companies like GTECH and FM Global, and smaller, tech-focused operations including BatchBlue and ThinkTech Computers Inc., offered insider insights about the field.

Kevin Gilmartin, vice president of research and development for Cardiorobotics, a medical robotic device developer in Raynham, Mass., is on the lookout for people with combined skills in marketing and electronic and software engineering. "The robotics program at JWU is good because it ties some of these areas together," he observed.

"Web is where it's at. Designing for small-screen Web apps for mobile — that is taking off," said Jack Templin, partner in Betaspring, a startup for young entrepreneurs, and principal of ThoughtCap, a boutique Internet development firm. Entry to the domain calls for knowledge of coding, designing and hosting for websites, he advised.

GTECH, headquartered in Providence, looks for applicants skilled in industrial design, electrical engineering, software development, graphics and animation, along with the ability to manage projects, according to Bob Mylesko, director of engineering. The global leader in gaming technology also pays attention to enthusiasm and personality and how applicants present themselves.

Motivation and confidence go a long way, agreed Christopher Young, director of the Office of Continuous Improvement at Blue Cross & Blue Shield of R.I. "When an employer makes a job description, it's a wish list. You don't have to have everything listed to apply. Let them know you want the job. If I find someone extremely motivated, I can teach them the job."

Julie Libuti, HR manager at FM Global, in Johnson, R.I., says the insurance company keeps an eye out for people with skills in marketing, IT, development and manufacturing, as well as a willingness to learn, good communication skills, ability to work in a team and flexibility.

Students were told to tailor résumés to companies they're approaching. Nan Quinlan, training and development manager for Taco Inc., a manufacturer of HVAC systems in Cranston, R.I., advised they study websites and use company jargon to sell strengths. The targeted terms help applications pop up when search engines are used to scan through groups of résumés.

"You should make yourself stand out and have real-world experience," Templin told them. He suggested contributing to open-source projects and building websites for a friend's business or a worthy cause. "They can be viewed all over the world."

Sondermann said BatchBlue likes to find and nurture young talents who show potential. "We're always looking for smart, sharp people, no matter what their skill set."

Some students, résumés in hand, were ready to pitch themselves for positions during the day's one-on-one sessions.
Online Travel Spans Oceans of Options

Anyone working in travel knows that the industry has changed considerably over the past decade. Planning and booking leisure travel is done predominantly online, not through the storefront agencies travelers once visited in person or called for help. Such agencies are now fewer and farther between. Today’s online, global travel trade is mainstream, quick and easy enough for anyone to navigate alone.

Parag Vohra ’98 MBA, commercial director of Business listings for the Americas for TripAdvisor, leads a team of 15, based in Newton, Mass., who sell and manage business listings for hotels, airlines and other travel-related businesses in North and South America. Basically a search engine and content site, TripAdvisor.com provides travel reviews, flight information and prices, places to stay and things to do on upcoming trips. Vohra says TripAdvisor is the top travel website for posted user reviews.

Other types of online travel sites include Expedia.com and Travelocity.com, which let customers book trips as well as research and plan. Other options include booking directly through hotels, airlines and other vendor websites.

Corporate travel hasn’t gone digital to the extent leisure travel has, but booking business trips through “real” travel agencies is a less common practice than it once was.

The newest tools for online travel, says Vohra, are mobile apps and social media. With partnerships like that of TripAdvisor and Facebook, travelers can log in and find a destination and see if any online friends have been there. Instead of taking the advice of strangers, you can read what friends have to say about an island resort or hotels near an upcoming trade show.

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> did you know?

JWU’s enhanced accounting MBA program began in fall 2010 with 16 students in its first year. The program prepares students to sit for their CPA exam while still in graduate school by including advanced study and preparatory courses from the Becker CPA Review. Of the 16 students, 12 are JWU undergraduate alumni.

LEADING IN ENGLISH LANGUAGE EDUCATION

When Kathleen Meller ’99 Ed.D. joined the North Kingstown, R.I. School Department as an English as a Second Language (ESL) teacher in 1985, the number of English language learners (ELLs) at the elementary and middle school levels had grown significantly, requiring another ESL teacher, and pupils in grades 1 through 8 were being bused from home schools at irregular times to centralized ESL classes.

While the structure met federal regulations, Meller saw too many variables to allow children to succeed. Students ranged in age from 6 to 13 with differing levels of English proficiency. Some couldn’t read; others fell below grade level. With the support of colleagues and administrators, she created a program to deal with the full scope of the challenge. “It was the birth of a program model that has worked very effectively,” Meller says. “Programs often fail because they provide support for mainstream classes without teaching language or literacy skills, or segregate students into inadequately staffed programs,” she notes. Children move beyond classes before they are linguistically ready to succeed. “Students must learn English well enough to learn through English.”

In 2004, Meller was named National Teacher of the Year by President George W. Bush for her work in ESL. There are 14 million language minority students in the U.S., 1.1 million of whom are in a variety of program models. While 43 percent of all teachers have at least one such student in their classes, only 13 percent feel competent to teach them effectively. Meller believes all teachers should be trained to teach ELLs.

“There is a lot at stake not only for the future of these students, but the economic future of the country if we don’t improve the academic achievement of such a sizable population,” Meller says with conviction. “It’s imperative the group of students does well for all our sakes.”

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A Week to Reflect on Civility

The School of Arts & Sciences at the Charlotte Campus hosted a “Peace and Justice” week in March. Events included workshops, movies and presentations. Don Taylor, assistant professor, and Richard Pinder, instructor, discussed Black activism and the Black Panthers; the JWU PRIDE club presented The Trevor Project, an organization working to prevent suicide resulting from bullying of homosexuals. Pat MacEnulty, Ph.D., assistant professor, shared a reading from her book “Picara,” and students attended a workshop on social justice.

Justice and peace do not happen accidentally. Mayor Anthony Foxx told students, “One of the most critical aspects to make our country more peaceful and just is to make sure you take that one step to make your dreams a reality.” Foxx spoke from the heart about his experience at New York University School of Law when a professor encouraged him to write a paper from the opposite point of view of his beliefs. “It was a painful experience,” he joked, noting he learned a valuable lesson about 35 pages into the paper — a lesson that has lasted. “The fundamental rule of civility is, articulate the other person’s perspective before you can begin to defend your own.”

Harvey Gantt ’08 Hon., Charlotte’s first black mayor, introduced Foxx.

JWU OFFERS FIRST A&S DEGREE

A bachelor of science in counseling psychology will debut as JWU’s first degree program granted through the John Hazen White School of Arts & Sciences, beginning in fall 2011 at the Providence Campus, the first class of students will study and train to become counselors in one of three concentrations: addictions counseling, mental health counseling or career and school counseling.

“It’s a really important moment in the history of JWU to offer a professional degree out of the School of Arts & Sciences,” said Provost Veera Gauli, Ph.D., ’91 M.S. “It’s a very good step to take because it allows us to explore other areas students might be interested in that don’t fit in our traditional colleges.”

Unlike typical undergraduate psychology degrees, JWU’s program allows students to complete internships with licensed practitioners and gain supervised clinical work experience.

“We basically took the best of psychology programs, then focused on training students for careers in practical psychology. It’s a tremendous project,” says social sciences professor Cheryl Almeida, Ph.D.

The program prepares students for a range of careers including counselor, probation officer and caseworker, giving them an advantage when applying for graduate programs in counseling and related fields.

The degree was created after reviewing research from the Bureau of Labor Statistics, showing an overall growth of 18 percent for job opportunities in counseling in the next decade. Like JWU’s other degree programs, the B.S. in counseling psychology combines academics, professional skills and work experience, giving students a well-rounded education with both theory and practice.

Leaders in business, technology, food service and hospitality, they are models of achievement in work and in life — underwriting multimillion-dollar loans at Bank of America Merrill Lynch; fueling Google’s energized environs; branding entertainment at Telemundo. For the fourth year, JWU Magazine is proud to highlight the accomplishments of 20 of its more than 85,000 alumni. Innovative professionals, they are at the forefront of a global arena on a fast track to the future.

DEFINING SUCCESS

BY GREGORY DISTEFANO
ANDREA FELDMAN
SHANNON ROBBINS
DAN RYAN
PIYA SAWARGI’94, ’02 MBA
CATHERINE SENGEL
DEFINING SUCCESS
IN BUSINESS

Hector Loyola ’93
Course Designer
Fédération Équestre Internationale

Hector is the youngest licensed FEI show jumping course designer in the world. Although he grew up with horses in Puerto Rico, Loyola never knew about English riding or the sport of show jumping until he enrolled in JWU’s Equine Management program. Now he spends more than half the year traveling the U.S., Canada, South and Central America and the Caribbean setting jumps and jumping difficulty in every class of competition.

Person of greatest influence at JWU
One above all: Beth Beukema. I owe her all my success and career.

Managing work and life balance
I once said as a boy that I’d love to work at the circus. It came true with the show jumping circuit: In traveling 25 weeks of the year, I work and life follows me, but it balances itself out.

Vision for your industry’s future
Show jumping will always be show jumping. What will change is the quality of the shows, the safety of our horses and horse breeding will be more competitive.

“Never stop dreaming and set your goals. Success is not necessarily achieving your goal. You’re already successful when you start pursuing your goals.”
—HECTOR LOYOLA ’93

“Endurance racing has helped me imagine completing a race and has helped in my career. I imagine where I want to be and visualize the path to get there.”
—DIRK SHAW ’97

“Identify your professional interests early as possible and remain open to exploring new experiences outside your comfort zone.”
—REGINALD HEARD ’86
Dirk Shaw '97
Senior Vice President
Ogilvy PR's 360° Digital Influence Practice

Dirk oversees strategic planning and creative deployment of social media for Ogilvy's West Coast clients. An industry pioneer with 15 years in the digital marketing field, his previous experience includes development of digital marketing solutions for Delta Air Lines, Coca-Cola and Marriott. Dirk also co-founded Aperio, a company that develops digital business solutions and marketing strategies. His blog can be found at www.dirkshaw.com.

Most important 21st-century workplace skill
Creativity Answering questions in new ways requires creative thinking — the kind of thinking that can't be found via Google.

Vision for your industry's future
It's going from mass to social to relevant media. Brands are competing for a scarce resource — attention. People can only process so much. What sticks are things that matter and are relevant.

Advice for new graduates
Build your personal brand online. First step is to clean up your social profile. Having compromising photos can cost you a job. Second, establish a point of view in an area you want to pursue.

Favorite quote
"Do or do not; there is no 'try.'" — Yoda, from "Star Wars"

Reginald Heard '86
President, CEO and Founding Principal
Bankers One Capital

Reggie runs Bankers One Capital, a financial advisory firm that specializes in loan packaging and debt placement for new and existing small business owners, operators, single and multi-unit franchise operators and portfolio investors. In his more than 20 years of industry experience, he culled an extensive commercial finance career by working for such large financial institutions as the GIT Group, GE Capital, Fleet Bank and State Street Bank.

Most lasting impression of JWU
The quality of faculty and resources, and my successful internship with Dun & Bradstreet that allowed me to land my first permanent job with State Street Bank.

Career gurus
Bill Gates of Microsoft, Ben Cohen and Jerry Greenfield of Ben & Jerry's, and Mark Zuckerberg of Facebook. They began their ventures as small business operators with relentless drive.

Biggest challenge you've overcome
Starting a small business finance company shortly before the onset of the greatest financial market meltdown since the last Great Depression.

Advice for new grads
Identify your professional interest as early as possible and remain open to exploring new experiences outside your comfort zone.

Susanne Deegan '93
Managing Director
The Harbour Group

As managing director of The Harbour Group, a public affairs firm, Susanne develops and executes strategic communications programs to help clients protect their brand reputation in the face of a high-profile crisis. With nearly 15 years experience in government and public affairs, she has worked with companies and trade associations in the aerospace, consumer products, energy, hospitality, higher education, steel and transportation industries. Before joining The Harbour Group, Susanne was managing director of public affairs practice at the global PR giant Burson-Marsteller.

Role JWU played in your career
My internships at the Providence mayor's office and then the State House put me ahead of the competition and allowed me to land a job out of college with the NYC mayor's office under [Rudy] Giuliani.

Vision for your industry's future
Social media engagement and strategy on the issues management side of things will be a growing area of focus.

Most important 21st-century workplace skill
The lost art of knowing how to write.

Favorite quote
"Nothing great is ever achieved without much enduring." — St. Catherine of Siena (and Theta Phi Alpha motto)
DEFINING SUCCESS IN CULINARY

“People don’t care how much you know, until they know how much you care.”
— Paola (Gaitan) Petrella ’97

“If you can make it yourself, why buy it?”
— Charlie Ayers ’90

“If you decide to give your best each day, sleep will come easy and fulfillment will be readily available.”
— Regina Mehallick ’91

Charlie Ayers ’90
Chef and Owner
Calafia Café & Market a Go Go, Palo Alto, Calif.

After revolutionizing the corporate cafeteria as Google’s first executive chef—a gig he won in a cook-off—Charlie opened Calafia Café & Market a Go Go to bring his “slow foods served fast” philosophy to the public. He also caters the backstage areas at open-air music festivals, a scene he got into by working as a private chef for the Grateful Dead. In addition, he is the author of “Food 2.0” and does consulting work for start-up companies.

JWU’s role in your career
Being a JWU graduate has opened doors at places where I otherwise would never have had the chance to work.

Most important 21st century workplace skill
Learning how to work with your competitors and turn them into partners.

Biggest challenge you’ve overcome
Learning to ask for and accepting help, knowing that I can’t do it all on my own.

Advice for graduates
Don’t just dip your toes in the pool of life; go for the cannonball! Live your life, follow your dreams; don’t take “no” for an answer; don’t surround yourself with “yes” men—question authority.

Regina Mehallick ’91
Chef and Owner, R bistro
Regina is the internationally trained chef and owner of Indianapolis’ R bistro. Raised in Pennsylvania, she studied culinary arts in Washington, D.C.; Charleston, S.C.; County Cork, Ireland; Sicily, Italy; and Napa Valley, Calif. In addition, she has worked in Glasgow, Scotland and North Yorkshire, England. Regina has twice been a James Beard semi-finalist and has served as a delegate at Slow Food International’s Terra Madre world meeting.
Lasting impression from JWU
Realizing that it was all about my knowing when
the time was right, not anything written down
in a book.

Industry prediction
A trend towards Slow Food-style eating. I am
hoping this will continue with people wanting
scratch-cooking items that are lovingly prepared.

Strongest asset
Dedication to the task at hand.

Advice for new grads
This is a hard business on your body and mind.
Decide whether you want to go towards an
independent or corporate style of restaurant.
Know you will be working long hours when
all your friends are enjoying the weekends and
holidays.

Paola (Gaitan) Petrella ’99
Founder, President and Owner
Two Peas Inc.

Having made a name for herself as a private chef
for celebrities, athletes and A-list personalities,
Paola founded Two Peas Inc. in 2005. Two Peas
is a boutique catering, daily meal delivery and
private jet catering business that offers
health-conscious meals tailored to each client’s
needs and goals. Two Peas is the embodiment
of Paola’s belief that chefs have a great impact
on and responsibility to society; they can inspire
those around them to make healthier choices.

Biggest challenge you’ve overcome
Moving to L.A. without knowing anyone. I gained
great confidence by realizing that I can achieve
anything I want to if I have the determination,
organization and discipline to make it happen.

Strongest asset
I’m able to communicate with people and engage
with anyone at any given point. I feel a very
strong connection with people no matter where
I am or who it is.

Advice for new grads
Stay humble. Learn from the best. Do more than
is ever asked from you. Exceed expectations
in your workplace and in your life overall; the
return is much more rewarding than the
comfort zone.

Kevin Sbraga ’03
Winner
Bravo TV’s “Top Chef”
Kevin, who specializes in French cuisine, has
studied culinary arts since high school. He’s
worked in many aspects of the industry,
including menu development, restaurant re-
conceptualization and culinary development.
Kevin recently won Season 7 of “Top Chef”
and was a semifinalist at the Bocuse d’Or USA
culinary competition.

Most important 21st-century workplace skill
Listening. My love of cooking came from listening
to my parents about the importance of quality
ingredients, customer service and following
my passion.

Industry prediction
I see the industry focusing less on
concept-style restaurants.

Biggest challenge you’ve overcome
Winning “Top Chef.”

Strongest asset
My relentless energy. While a student at JWU North
Miami, I worked at The Ritz-Carlton in Naples, a
two-hour trek from school. The commute proved
to be well worth my time.

Favorite culinary weapon
The spoon for its versatility. It helps you plate,
baste, flip, taste and bang on the counter to get
people’s attention!
"Being able to manage and lead people is the hallmark of running a business."
— DHARMENDRA "D.J." RAMA '90

"Our industry allows us to make a difference for people on a daily basis. It's all about creating memories that guests will treasure forever."
— JULIE COKER '89

"Take risks when you're starting out. Volunteer for tough assignments; take on positions that are outside your comfort zone. It'll pay off in the long run."
— GARY CROMPTON '87
Dharmendra “D.J.” Rama ’90
President
JHM Hotels Inc.
As president of JHM Hotels Inc., a family-owned hotel chain allied with luxury brands Hilton, Hyatt, Marriott and Starwood, D.J. is responsible for maintaining company standards of operational excellence and profitability across a growing roster of properties. He is active on industry boards that include the American Hotel Foundation, the Hyatt Owners Advisory Board and the Cornell Hotel Society of South Carolina.

Role JHU played in your career
JHU gave me a solid operational foundation which allows me to successfully manage — and earn the respect of — our 1,600 associates.

Biggest challenge you’ve overcome
Transitioning a family-run business into a top-tier hotel management company.

Vision for your industry’s future
The hotel business cannot be exported and will therefore remain strong, so long as supply and demand are in balance.

Favorite guilty pleasure
Even with my extensive travel schedule, I always take a break to tour local food spots.

Julie Coker ’89
Senior Vice President, Convention Division
Philadelphia Convention & Visitors Bureau
As senior VP of the Philadelphia Convention & Visitors Bureau’s Convention Division, Julie oversees national sales of hotel packages for the city’s convention and hotel consortium. Julie spent 20 years with Hyatt, most recently as general manager of a 350-room hotel located on Philadelphia’s revitalized waterfront. She serves as chair of the American Hotel & Lodging Association’s Women in Lodging Networking Group and vice chair for the Greater Philadelphia Hospitality and Lodging Association.

Managing work and life balance
Make time for things that are a priority to you, including family, community service projects and, for me, sports. A little pampering now and then doesn’t hurt either.

Biggest challenge you’ve overcome
Understanding that you can’t always change people, but you can change your approach. It’s all about influence.

Career guru
Those leaders who continue to raise the bar and expect more of themselves each and every day.

JHU’s role in your career
Being able to work during the school year gave me an advantage over other graduates.

Gary Crompton ’87
President
ARAMARK Business Dining Division
ARAMARK’s largest division, Business Dining, provides on-site cafeteria, catering and executive dining operations for Fortune 1,000 companies. Gary is responsible for the financial performance of the group’s nine operating regions in North America, encompassing 1,500 locations, 400 client families and $1.3 billion in annual revenue. Now in his 20th year with the company, he remains focused on cultivating client relationships and improving productivity for this global leader in professional services.

Defining moment in your career
When I decided to leave fine dining for the world of on-site dining. It was the first time I decided that quality of life and family was the priority.

Your strongest asset
Perseverance. Understanding that there are peaks and valleys in every business and every career. To survive you need to know how to weather anything.

Most important 21st-century workplace skill
The ability to influence people without having formal authority is a valuable skill in a world where employees often report to multiple stakeholders.

Advice for new grads
Take risks when you’re starting out. Volunteer for tough assignments; take on positions that are outside of your comfort zone. It’ll pay off in the long run.

Ahmet Kılımcı ’84
General Manager
İzmir Palas Tourism & Trade Inc
Raised in Turkey, Ahmet was 12 when he began working in his family-run business, İzmir Palas Tourism & Trade Inc. Upon graduation from JHU, he returned home to oversee day-to-day operations of their key property, an elegant seaside hotel built in 1927. Today he serves as the hotel’s general manager and sits on the family company’s board of directors. One day he hopes to pass the company to his twin daughters.

Most lasting impression of JHU
The way faculty treated the students, always available, understanding and very helpful.

Most important 21st-century workplace skill
Understanding and using technology.

Career guru
My uncle, who taught me everything and encouraged me to study at JHU.

Advice for new grads
Employment is different from a student and amateur working life. You have to mix what you have learned in school with experience. You have to work hard.

“Tourism will never end. As wealth increases, tourism will also expand.”
— AHMET KILI MC ’84
DEFINING SUCCESS
AS RISING STARS

“Think out of the box, and be always one step ahead to bring the right solutions to the table.”
CAROLINA PAVEZ ’06

“The ability to adapt and learn is critical. There is always new technology to keep up with.”
TED BENNETT ’05

“Set goals that are incredibly difficult to achieve. They should seem unattainable. Then go after them.”
— SEAN BROCK ’00

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Ted Bennett '05
Hardware Team Manager
Marvell Semiconductor Inc.
He graduated just a few years ago, but Ted’s already leading a team of engineers to new frontiers in technology. His group creates the blueprint for Marvell application processors — including one for a new tablet. Students can use as a textbook. Lead designer, system architect, team manager: it’s a challenging job, but Ted loves it. That’s important, he says. “Find a career in an industry you enjoy. I see a lot of people who after graduating decided the field isn’t what they wanted.”

JWU’s role in your career
Because of JWU’s internship programs and alumni connections, I got an internship at Intel. This really jump-started my career. I was able to prove myself, and get offered a full-time position.

Greatest JWU influence
Dean Frank Tweedie was one of my first professors at JWU, my advisor, not to mention a great guy. He really helped decide my education and career path.

Favorite website
Between working in the handheld business and personal interest, I spend a lot of time on http://phandroid.com.

Career milestone
Becoming a manager, I was a senior engineer, but this new challenge meant responsibility and decisions for the entire team.

Favorite quote
“I’d rather be hated for who I am, than loved for who I am not.” — Kurt Cobain

Carolina Pavez ’06
Marketing Producer
Telemundo
Carolina’s father told her: “Doesn’t matter what you do, do it right and be the best.” The Venezuelan native took those words to heart. “My biggest challenge was to be part of the TV industry in the USA,” she says. “With a lot of work and sacrifice, I gained my place.” Carolina’s life changed when she enrolled at JWU. She got an internship at Telemundo, which led to a job. Then she was promoted to marketing producer of the company’s Branded Entertainment department. “Hispanics are changing our communities and economy,” she says. “The industry will need more and more big ideas to reach that target.” Carolina is right at the forefront, helping provide those ideas.

Defining career moment
The first time I watched one of my creations on national TV!

JWU’s role in your career
Because of JWU, I had the opportunity to make my internship site my actual workplace.

Advice for new grads
Take advantage of your internship. It’s your passport to a good job.

Favorite quote
“Believe in yourself and you can achieve greatness in your life.” — Judy Blume

Sean Brock ’00
Executive Chef
McCraeys and Husk, Charleston, S.C.
The future is all about growing local, says Sean. “More people are going to start paying attention to where their food comes from.” The Food Network’s “Challenge: The Next Great Chef” and James Beard Award winner should know. That’s exactly what he’s doing at his hit restaurants. He believes it’s not sustainable for chefs to order food from all over, so he improvises daily, mostly with fresh produce he grows at a 100-acre organic farm nearby. “We start piecing the recipes together. It’s like a game of Jenga. Given Sean’s stellar New York Times review, it’s a game he’ll win.”

Favorite JWU memory
My first class was stocks and sauces. I learned so much in that class, things that I still use on a daily basis. It’s the backbone of cooking.

Lessons learned at JWU
Being a chef is much more than just cooking. The sooner you realize that, the better chef you’ll be.

Managing work and life balance
My work is my life and my life is my work. I made that decision 10 years ago. There’s no turning back now!

Marshall Freeman ’06
President and CEO
Creative Music Group Inc.
Marshall’s always looking forward. He’s helped coordinate Super Bowls and MTV Video Music Awards, and choreograph Redman and Snoop Dogg concerts while he was still a student. Now, he manages artists he believes will change music. “My vision for the future of entertainment is getting music back to where it was true and authentic.” Marshall says. He’s helping Saba, City of God, Elijah King and other artists make that happen. “If you can align yourself with artists you truly believe in, the so-called work is the easy part,” he says.

Career milestone
Signing my first artist to a recording label. This was a huge accomplishment.

Favorite JWU memory
Helping to plan university events and activities. Welcome Week and Homecoming were always my favorite.

Career guru
Managers like Johnny Wright, who has really paved the way with his branding, marketing and corporate structure.

Managing work and life balance
I am very fortunate to be doing my ultimate dream job, while making a living, I find excitement and joy in doing what I love the most.

Favorite quote
“As long as you keep your head to the sky, you can win. Be optimistic.” — “Optimistic,” by Sounds of Blackness

“The most important skill is the ability to learn. No one ever knows it all. You need to be ready to learn, and very quickly!”

— MARSHALL FREEMAN ’06

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DEFINING SUCCESS ACROSS THE GLOBE

Fasih Hussain '92 M.S.
COO, Summa Technology Group (SummaTG), Dallas and Fort Worth

As COO of SummaTG, Fasih is responsible for driving innovation and growth at every level of the organization. SummaTG provides managed energy solution services to some of the largest companies in the world, with a focus on commodity trading and risk management. Before joining SummaTG, he held management positions at Allegro Development in Dallas, another company specializing in energy trading and risk management.

Most important 21st-century workplace skill
Understanding the dynamics of a globalized workforce and instilling a culture of financial, operational and geopolitical risk awareness.

Defining moment in your career
Leading a company to financial success with three contiguous years of 100 percent growth.

Favorite JWU memory
The international diversity of the student body and what I was able to learn by investing students from different countries.

JWU’s role in your career
My international business degree gave me the foundation to succeed in the globalized economy I encountered in the real world.

Biggest challenge you’ve overcome
It was challenging being a first generation American, but I found the American dream.

Greatest challenge to your industry
The industry is going through tremendous growth, driven by the need to comply with regulatory practices and risk mitigation in supply chain. This is due to both geopolitical issues and the tremendous strain on natural resources from an agricultural perspective, energy resource volatility and growth in previously underdeveloped countries.

“I look at life as a set of bumper cars; keep hitting and eventually you are going to find an opening.”
— THEODORE HEYLIGER '90

“Persevere in what you’re doing, and be fluent in at least two other languages in addition to English.”
— FASIH HUSSAIN '92 M.S.
**Theodore Heyliger '90**
Deputy Prime Minister
St. Maarten
First elected at age 25, Theo became the youngest commissioner in the history of the Netherlands Antilles. He created a new political party, the United Peoples party, to win in the first election for St. Maarten, recently declared a country. In his role as deputy prime minister, he is minister of public housing, spatial planning, environment, infrastructure, utilities, government companies and harbor affairs, working to better the island and its people.

**JWU's role in your career**
It molded a lot of the ideas and policies I have implemented in government, hospitality and business.

**Biggest challenge you've overcome**
Age and inexperience coming out of college, overcome with hard work, patience and grabbing opportunities to speak up.

**Your strongest asset**
Perseverance.

**Best advice**
Perseverance, patience and prior planning prevents poor performance.

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**Luminita Mititelu '95 MBA**
Vice President and Senior Commercial Products Underwriter
Bank of America Merrill Lynch, Florida
As vice president and senior commercial products underwriter for Bank of America Merrill Lynch in West Palm Beach, Luminita is underwriting loan requests of a minimum $5 million for commercial and industrial enterprises and the health care, food service, golf and real estate business arenas. In her work, she evaluates a businesses' financial condition and capacity to raise and repay financing, and establishes loan structure and credit conditions and mitigates risks.

**Favorite JWU memory**
The years I worked in the Business Learning Center in Providence, first as a tutor, then as a graduate assistant, I was impressed with the diversity of the student body, what each individual brought to the table and their desire to constantly better themselves.

**Most important 21st-century workplace skill**
I believe that if we are to be successful in this century, we must embrace change and be able to adapt to it on short notice.

**Advice for new grads**
Don’t let a tough economic environment discourage you from seeking career opportunities. Stay focused and learn from every experience, it will help you build your foundation and progress into your desired career.

**Favorite quote**
"Education is the most powerful weapon that you can use to change the world."
— Nelson Mandela

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**Kaushik Vardharajan '99, '00 MBA**
Managing Director
HVS Hospitality Services, New Delhi, India
Kaushik joined HVS Hospitality Services as an analyst in its New York office in 2001 and is now managing director of its New Delhi office. He heads a team of 15 consultants with assignments in India, Sri Lanka, Bangladesh, Maldives, Nepal and Bhutan focused on large mixed-use projects and portfolio valuations. Kaushik is on the Valuation Working Committee of the Royal Institute of Chartered Surveyors responsible for establishing standards for property valuations in India.

**Most important 21st-century workplace skill**
The ability to stay focused and be flexible at the same time; great leadership skills where you lead with the heart and not just with your brain; and the ability to think big and small at the same time.

**Greatest influence at JWU**
Veena Sawagi [Gaut] visited my college in India to conduct an information session on the university. She motivated me to apply and was there as my mentor and guide when I arrived in Providence. She helped me develop the work ethics that have stood me well.

**Defining moment in your career**
My decision to move back to India in 2008 after 10 years in the U.S. was a major life decision and will probably turn out to be one of the defining moments in my career.

"When you look back at your life, you will never regret what you did; you will regret what you did not do."
— KAUSHIK VARDHARAJAN '99, '00 MBA

Opened in 1960 by three former employees of Le Pavillon, the restaurant that originated in the French Pavilion of the 1939 World’s Fair, La Caravelle was called “the finest restaurant in New York on almost every count,” by New York Times critic, Craig Claiborne.

Fessaguet is among a handful of French entreprenuers and legendary chefs who opened Manhattan’s haute cuisine restaurants in the 1940s, ’50s and ’60s offering classical cuisine in upscale settings with the service and amenities expected by luminaries in politics, business, society and entertainment who frequented the establishments.

Through a generous gift from Fessaguet, the Culinary Arts Museum at Johnson & Wales University has received an extensive collection of menus, original recipes, cookbooks, journals, reservation books and other documents from the era. His gift will provide a unique collection of resource materials to students and faculty, and a better understanding of the evolution of fine dining in this country. Mr. Fessaguet retired in 1988, and the restaurant closed in 2004.

He is happy to know my collection will be made available to the professionals of the future, and it will be maintained as a historical perspective of La Caravelle.
Helping Students Shoot for the Moon

On Feb. 11, 2010, two lives intersected and were changed forever. Sue Damour, a member of the Denver Campus President’s Roundtable (PRT), recalls the night Christopher Brunson ’10, a quiet but affable member of the men’s basketball team, made a presentation to the PRT. “It was the first time I could put a name and a face and a personality to a student who was struggling financially to complete his education. My grandmother made my college education possible. When I met Chris, I knew that I wanted to support his dreams in the way that someone helped me,” she says.

After Brunson graduated, Damour, Rocky Mountain regional administrator for the U.S. General Service Administration, and her husband, Tim, a Denver attorney, began inviting him to their home for Sunday dinner to mentor him on life skills such as dining etiquette, finances and job interview readiness. Chris — the first one in his family to graduate from both high school and college — “adopted” Sue and Tim as his second family. “I call Sue my second Mom. She and Tim have helped me on so many levels,” Brunson says. “Their support has made a positive difference in my life.”

The Damours want to help other students like Chris, so they have established the Christopher Brunson Scholarship Fund. “I always told my own children to shoot for the moon, and we will help pay for the journey,” Damour says. “Chris opened my eyes to the reality of student need. Because of his influence on my life, I plan to give as much as I can for as long as I can.”

Abraham Foundation Makes Scholarship Commitment

Despite turning 100 earlier this year, he still makes his way to the office several times a week. He attends charity events in his signature formal attire and still holds his “old school, family values.” His five adopted children, and their children too, talk freely and openly about “giving back” — sharing the blessings that they have enjoyed — and living that lesson every day.

Indeed, Anthony Abraham’s rags-to-riches story serves as a model and inspiration to so many. But beyond the businesses he built, bought and sold, perhaps the most lasting of Abraham’s legacies may be the foundation established in his name.

“We’re here to help” appears on the first page of the Anthony R. Abraham Foundation’s website, and over the years that is precisely what it has done and continues to do. In February, the foundation committed $40,000 to support student scholarships at JWU’s North Miami Campus. On a campus where more than 93 percent of the student body depends on some form of financial aid to fulfill educational goals and career dreams, the foundation was indeed “here to help.”

Thanks to the Abraham Foundation, qualified, promising students from Florida are able to continue and complete their educations at JWU. From the students in North Miami, a big “shout out” to you, Mr. Abraham. Thank you!

Charlotte Donors Help Students In Need

The Charlotte Campus has experienced both growth in enrollment and an increase in scholarship support from some of Charlotte’s most generous community members. While the inaugural campaign for the Carolinas supported a number of initiatives to establish the campus, many donors have shifted their giving to have more direct impact on students by supporting their tuition.

Support from the local community is felt daily. Charlotte restaurateurs Frank Scibelli committed $25,000 to FS Food Group Scholarships for Food Service Management Students; a major Charlotte corporation gave $75,000 to scholarships for low-income, first-generation college students; and Sam and Susan Rankin and their family doubled their commitment to scholarships through their OH Rankin Foundation.

The Epicurean Scholarship Society, established in 2008 to support scholarships for culinary arts and hospitality students, has also engaged the local community. With close to 100 members, the society has raised more than $200,000 cumulatively for scholarships while offering members the most unique culinary experiences in the region.

Sources for increased scholarship support vary, but the reasons do not. Donors understand the challenges of being a college student — and today’s recent college graduates are faced with more debt than ever before.

“Scholarships play a critical role in our ability to attract and retain talented students who will not only succeed in their professions but lead in their communities,” says Charlotte President Art Gallagher. “We are very grateful for the businesses and individuals in Charlotte who recognize that need and answer it by supporting our institution.”
As we close the 2010–2011 academic year and enter the final year of our current strategic plan, FOCUS 2011, I cannot help but reflect on what an exceptional institution we are. More so, I am struck by the people in our JWU community, each of whom contributes to making us exceptional.

Our administrators, faculty and staff are making gutsy calls and changes to ensure daily progress and long-term improvements for our students. The changes in the global economy have been extremely challenging, but it seems the harder we have to struggle for accomplishments, the more precious they become and the greater the growth experience for the people involved.

We just celebrated commencement across our four campuses in May, and I am always humbled and proud to be a part of the ceremonies and to share in this significant milestone with our graduating students and their families. In 2006, when JWU launched FOCUS 2011, we made a conscious decision to be more selective and enroll smaller classes. These efforts didn’t compromise the diversity of our student body. This year’s graduates continue to make us proud within the classroom and beyond.

These new alumni have joined a powerful global network of more than 85,000 JWU alumni from 140 countries. The main feature of this issue (pg. 27) highlights their tremendous strides and contributions. We are proud to celebrate these 20 individuals and look forward to including the stories of even more alumni in the magazine and on our website in the coming years.

As a fellow alumna, I encourage our alumni to be examples of the power of a JWU education. We recognize interests are varied and offer many ways for you to connect, learn, inspire and give back:

• Attend local, regional and national alumni chapter and industry networking events.
• Return to campus to lecture in our classrooms and reminisce with faculty and fellow alumni.
• Meet prospective students and families at Admissions Information Meetings and JWU Previews across the country.
• Participate in on-campus recruiting.
• Fund scholarship and student support.

Together we can continue to strengthen our university, make it an even more vibrant educational institution and maintain its position as a national leader of career education.

University Chancellor John J. Bowen '77

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

As the 1970s drew to a close, Johnson & Wales College’s enrollment was second in the state only to that of the University of Rhode Island. Convocations and commencements had to be held at Ocean State Performing Arts Center.

The year 1980 ushered in the launch of the equine program. Then University President Morris Ghee ’88 Hon., and colleague Col. John McNulty ’89 Hon., loved horses and diligently conducted surveys to garner interest and assess the viability of a one-year certificate course. By year’s end, they developed a two-year college-level program, and J&W’s Center for Equine Studies was opened at Journey’s End, a 100-acre farm complex in Scituate, R.I. Students specialized in equitation or farm management combined with business courses and general studies to earn an associate in science degree. In the same year, the State of Rhode Island granted Johnson & Wales a charter to award advanced degrees.

During the 1980s, J&W made significant strides in carving out its niche as a leader in career education. The college focused on offering students programs that were not available at traditional liberal arts schools. Concepts like “upside-down curriculum” and “four-day week” were marketed. The first allowed students to take courses in their major from day one, and the latter allowed students to work on Fridays and weekends when the demand was greatest in the food service industry. It also allowed students to offset their tuition costs and gain critical experience for their résumés.

Beth Beukema and Morris Ghee at the Center for Equine Studies. Beukema joined as an equine academic instructor in 1982 and still serves as department chair and associate professor for this acclaimed boutique program.
Above all else, JWU’s current five-year strategic plan, FOCUS 2011, is student-centric. It demands rigor, relevance, and excellence in the classroom, and it is raising the bar on student experiences outside the classroom. Making a JWU education accessible and affordable remains at the heart of our efforts, and we have managed to increase enrollment while maintaining highly selective admission standards and the diversity of JWU’s student body. FOCUS 2011 has spurred the institution to re-engineer its approach to experiential education, career services, and employer relations and called for multifaceted investment in our faculty and staff, our finances and infrastructure.

All these ambitious goals were set and reached to ensure both the long-term success of our graduates, and JWU’s ongoing status as the destination of choice for driven students seeking a competitive edge in the global economy.

In this final year of FOCUS 2011, we take a closer look at four “faces of FOCUS” — one student from each campus who enrolled and is graduating during the span of the strategic plan. How have the decisions made as a university through FOCUS 2011 affected them? For a better understanding of our current student population, they are highlighted along with a snapshot of the larger student body at each of our campuses.

Online > www.jwu.edu/fopec2011  Send your feedback to focus2011@jwu.edu
“Settling for less is not an option,” says Douglas Palladino ‘11. And this Long Island, NY, native is not kidding. A double major in accounting and finance, he has studied abroad, interned at a local accounting firm and is currently completing a tax internship. Palladino works on campus, has undertaken directed work experiences (DWEs) allowing him to interact with local businesses and is actively involved in the Accounting Association.

After high school, he took a year off from school to figure out his next move. His brother, Jason Palladino ‘08, a financial services management major, now at Fidelity Investments in Smithfield, R.I., encouraged him to consider JWU. “He convinced me to check it out, and I got hooked,” Palladino says. “My experience has exceeded my expectations.”

Palladino began as a management major, but his first accounting class led him to his niche. “JWU faculty are amazing. They get to know you, your career choices, help with internships. I realized I could graduate with an accounting degree and be a good manager,” says Palladino. He switched majors and added a second in finance to supplement his résumé.

“It’s been challenging,” he admits, “but I wanted to explore every opportunity.” And he has. He’s lived on campus and enjoyed the experience of roommates and being immersed in the JWU community. He fondly recalls his freshman Study Abroad in Sweden. “I’d just left Long Island for the first time, and six months later I was experiencing a new country, a new culture, learning about the economies of the European Union, traveling across Europe, making friends. It took me out of my comfort zone. I loved it.”

This spurred him to a sophomore Summer Work Abroad Program in Dublin, Ireland. The class visited the toy giant Hasbro’s plant in Waterford. Two intense weeks devising a plan to retain employees had Palladino and teammates travelling to Galway as well and applying theory to a real-time concern for a multinational.

On campus, his DWEs have ranged from developing a business plan and marketing strategies for a small personal fitness center, to working with the director of economic development in Newport, R.I., on a cost-benefit analysis of electronic parking meters. Palladino and a classmate researched solutions across U.S. municipalities. Their report led to changes in parts of downtown Newport. “Applying what you learn gives you a whole new perspective,” he notes.

Palladino has put himself through college and is grateful for the financial aid and scholarships he received. Upon graduation he will attempt the Certified Public Accountant exam. Eventually he intends to work for a “Big Four” accounting firm.

Palladino plans to stay connected to JWU. “I want students to know it’s up to them to take full advantage of everything like I did.”

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**AT-A-GLANCE: PROVIDENCE CAMPUS STUDENT BODY**

The Providence Campus serves as the university’s flagship campus. Following is a snapshot of the diverse 2010-2011 student body of 10,974 students representing 71 countries and 52 states and territories.

**Enrollment By Ethnicity**

- Hispanic or Latino 690
- Black or African American 706
- Asian 235
- American Indian, Alaska native 25
- Native Hawaiian or Pacific Islander 2
- Unknown 3.9%
- White 4,453

**Total: 10,974**

**Gender Breakdown**

- 56.3 percent female
- 43.7 percent male

**On-Campus Residents**

43.7 percent of the student population lives on campus.

**Aid**

More than 88 percent of Providence Campus students receive federal, state or institutional aid.

In 2010-2011, JWU awarded $70 million in institutional aid to Providence Campus students.

**Global Orientation**

The top five international student populations represent China, South Korea, Taiwan, India and Saudi Arabia.

In 2009-2010, 317 students participated in study abroad and exchange programs.

**Around the Nation**

The campus has 2,077 students from Rhode Island. The top five U.S. states represented apart from R.I. are Massachusetts (2,769), New York (1,472), New Jersey (1,074), Connecticut (854) and Pennsylvania (532).

**Career Focus**

In 2009-2010, 1,874 students gained industry experience related to their major.

In 2009-2010, 927 on-campus interviews were conducted.

In 2009 alone, 263 companies participated in on-campus career events.
NORTH MIAMI

Deandra Bianca Rajan McPhee ’11 never contemplated leaving the Bahamas, until she took part in a high school Junior Achievement competition where 750 students were charged with coming up with a product and a plan to market it. McPhee was one of the four winners and got the chance to travel to JWU’s North Miami Campus for a weekend to check out the College of Business.

“I researched JWU and was blown away by the diversity on campus,” she says. She was also drawn to the small class sizes, the level of faculty engagement and the educational approach.

“I’m a practical person and was excited about the hands-on approach that Professor [Mark] Neckes described,” says McPhee. “He’s one of the reasons I chose to come.”

She flew back home to her grandmother and aunt with JWU on her mind. But the cost to attend was more than her family could afford. Her principal and guidance counselor connected her to a Miami-based family who hired her as a live-in nanny, and McPhee enrolled at JWU, paying her tuition from her salary. “Unfortunately the 2008 economic crash affected them, and they couldn’t keep me on,” says McPhee.

She recalls breaking down in the office of campus vice president and dean of academic affairs, Larry Rice, Ed.D., ’90. “We sat and talked through all the alternatives,” she says. “I got a job in the JWU Admissions office and became a resident hall assistant for the Cultural Living-Learning Community. It worked out. Even today I go to Dr. Rice, Ismace Montreal [dean of students] or Amanda Edun [academic administrative coordinator] for guidance.”

These one-on-one connections have made the difference to McPhee, who says her collegiate experience took off from that point. She joined track and field and drama and traveled on a study abroad to Costa Rica. She’s also involved in the international student community. “We’re like a family… even graduates come back and stay involved.” McPhee contrasts this to being a homesick freshman going home every four weeks. “Since my sophomore year I’ve gone home less. My family visits me and supports me in everything.”

McPhee graduated in May, having completed her degree in management in three years. She is interning at Perry Ellis International corporate headquarters in Miami, in their HR department. “I met Fanny Hanono ’08 Hon. when she visited campus as a panelist. Her passion about HR inspired me,” McPhee wrote to the Perry Ellis secretary and treasurer saying she was an international student looking for an internship, and Hanono asked for her résumé.

As a freshman she represented JWU at the Nassau College Fair. “Two of those students I talked to are now here,” she says. “I will always be connected particularly to the North Miami Campus.”

AT-A-GLANCE: NORTH MIAMI CAMPUS STUDENT BODY

When the North Miami Campus was established in 1992, its inaugural class comprised 61 full-time students. Following is a snapshot of the 2010-2011 student body of 2,096 students representing 55 countries and 45 states and territories:

Enrollment By Ethnicity

<table>
<thead>
<tr>
<th>Ethnicity</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
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<tr>
<td>Asian</td>
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<tr>
<td>American Indian, Alaska native</td>
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<td>Unknown</td>
<td>108</td>
</tr>
<tr>
<td>Total</td>
<td>2,096</td>
</tr>
</tbody>
</table>

Gender Breakdown

57.1 percent female and 42.9 percent male

On-Campus Residents

46.2 percent of the student population lives on campus.

Aid

More than 93 percent of North Miami Campus students receive federal, state or institutional aid.

In 2010-2011, JWU awarded $17.5 million in institutional aid to North Miami Campus students.

Global Orientation

The top five international student populations represent the Bahamas, Jamaica, Trinidad and Tobago, Netherlands Antilles and Colombia. In 2009-2010, 37 students participated in study abroad and exchange programs.

Around the Nation

The campus has 1,067 students from Florida. The top five U.S. states or territories represented after Florida are New York (118), New Jersey (76), Virginia Island (99), Maryland (55) and Massachusetts (53).

Career Focus

In 2009-2010, 533 students gained industry experience related to their major. In 2009 alone, 211 companies participated in on-campus career events.

In 2009-2010, 260 on-campus interviews were conducted.
Jason Curnalia '11 has been an athlete his whole life. Growing up in Tucson, Ariz., he played volleyball and in high school decided to pursue a degree in sports medicine. "My family and I went through the recruiting process trying to find the right fit and couldn't," he says.

It was an email he received in his junior year from the coach at JWU's Denver Campus that changed everything. "He invited me to visit and check out the volleyball program. I talked it over with my parents and came out for a Career Explorations Weekend. It was awesome," he says.

Curnalia met other volleyball players, toured the campus and discovered the sports, entertainment, event management major. That was the "fit" he was looking for. "I made my decision to come to JWU, then and there. There's a level of human interaction in this field that I wouldn't experience in sports medicine," he says. "I help people experience some of the biggest and highest moments of their life and get to be creative."

Curnalia says his faculty went "above and beyond" and thanks them for helping him meld his academic pursuits with his athletic and professional passions. He singles out The Hospitality College chair, Associate Professor Stephen Pyle, and Associate Professor Kimberly Tranter, saying, "Faculty here do more than give you a grade; they do everything to make you successful. I've been able to volunteer for the U.S. Olympic Committee in Colorado Springs and integrate a class project into work I did with Colorado Performance Volleyball."

His support system extended beyond the classroom. "Being involved in JWU athletics helped me with time management, staying in shape and being more confident," Curnalia says. In his junior year, his coach secured him an internship in the events department at USA Volleyball in Colorado Springs. Curnalia enjoyed coordinating logistics and working on marketing and promotions and is leveraging all these contacts as he pursues full-time employment. "I use what I learned in class and on the court in my professional life, bridging clients' skills and needs and my strengths."

"If you're looking for the stereotypical college, JWU is not the place. If you're looking to be involved with your industry, to network, to experience and build relationships from day one, then this is the place. Come ready to work and absorb everything you can."

AT-A-GLANCE: DENVER CAMPUS STUDENT BODY

Established as JWU's western anchor in 2000, the Denver Campus' inaugural class comprised 325 full-time students. Following is a snapshot of the 2010-2011 student body of 1,532 students representing 11 countries and 52 states and territories:

Enrollment By Ethnicity

As of Fall 2011:
- Hispanic or Latino: 137
- Black or African American: 44
- Asian: 10
- Nonresident alien: 19
- American Indian, Alaska native: 14
- Two or more races: 3
- Native Hawaiian or Pacific Islander: 1
- Total: 1,532

Gender Breakdown

57.3 percent female; 42.7 percent male

On-Campus Residents

39.1 percent of the student population lives on campus.

Aid

More than 93 percent of Denver Campus students receive federal, state or institutional aid. In 2010-2011, JWU awarded $12 million in institutional aid to Denver Campus students.

Global Orientation

The top five international student populations represent South Korea, Liberia, Mexico, Russia and Barbados.

In 2009-2010, 50 students participated in study abroad and exchange programs.

Around the Nation

The campus has 596 students from Colorado. The top five U.S. states represented after Colorado are California (177), Texas (127), Arizona (34), Nevada (32) and Illinois (31).

Career Focus

In 2009-2010, 395 students gained industry experience related to their majors. In 2009 alone, 110 companies participated in on-campus career events.

In 2009-2010, 154 on-campus interviews were conducted.

Curnalia now calls Denver home. "I've grown up and become my own person here," he says. The city is ripe for professionals in his field. Colorado has nine professional sports teams, lots of college and university sports and people interested in outdoor activity. JWU was the perfect fit — the academics, the chance to keep playing volleyball and even the financial aid. "The scholarships I received allowed my family and me to appreciate this whole experience, he says."
Marisa Marsey's presentation on JWU's upside-down curriculum and hands-on approach intrigued Ros enough to prompt a campus visit. "I'm glad I took the leap; the chefs were amazing. I fell in love with JWU before finishing high school," she gushes.

Full of energy despite having flown cross-country from Anaheim, Calif., Ros led a student chef demo at the Natural Products Expo West representing the Chobani Greek Yogurt Co. in March. "We won Best in Show among 1,000 companies and met the CEO and owners," she says.

This Virginia Beach, Va., native of the Philippines has steadily navigated the JWU experience. Her parents hoped she'd consider an Ivy League school, but she only applied to JWU. "I graduated third in my class, and I'm one of the first in my family to go to college … They wanted the best for me," Ros says. Her father urged her to consider nursing, but "I'm showing them that chefs also work in hospitals, in research and food product development." She plans to pursue a graduate degree in nutritional and food sciences, become a food entrepreneur and return to JWU as a chef instructor.

Ros is doing all she can to secure a bright future: excelling at her internship at the Hyatt Hotel in Kansas City and volunteering at Chef's Choice and Kids Camp to assist her chef-instructors while interacting with the public who are on campus to learn. Now a culinary arts teaching assistant — a goal she set as an entering freshman — Ros is in the Honors Program and graduating in three years with a bachelor's in culinary arts and food service management. "I was on the 2010–2011 Culinary Hot Foods Competition Team for Charlotte, held at JWU's Denver Campus. We won … It's a dream come true."

She acknowledges the Chancellor and Hampton Rhodes scholarships were a big help. "The financial support has allowed me to take advantage of every program the college has to offer," Ros says. This summer she'll round out her JWU experience by studying in Singapore and Thailand. She's hoping to also work for Chef


This "Ninja" is clearly living by the words of another one of her personal heroes, formidable female chef, Julia Child '95 Hon.: "Find something you're passionate about and keep tremendously interested in it."
TAs and Fellows Back in the Kitchen After Decades

Kevin Duffy, dean of the College of Culinary Arts in Providence, beams with parental pride watching two dozen former teaching assistants and fellows making themselves a buffet luncheon at a reunion in April at the Harborside Campus in Providence.

"Hey Jimmy, you look like you know what you're doing," he teases JWU Associate Provost Jim Griffin, Ed.D., '88, '92 M.S.

Set in motion by Keith Boston '85, with the help of former program administrator, Barry Vogel '83, now North Miami Campus director of administration, the day's events included the group lunch, a tour of many changes on the Providence Campus and an evening reception at the Culinary Archives Museum.

The alumni reuniting were teaching assistants and fellows during the 1980s, when the program was in its formative years. They worked alongside chef instructors, bridging communications between students and faculty. "They were our retention program back then, the best of the best," Vogel says. "They made an impression on our students."

Though culinary TAs, this was also the group that "opened" JWU's first practicum properties: the Gustatorium, The Rhode Island Inn (now the Radisson) and the Johnson & Wales Inn in Seekonk, Mass. "They helped create the history of success that has grown to let us become the leader of today," says Vogel.

Duffy, a faculty member in the late 70s when the first teaching assistants and fellows took to the kitchens, notes the ease and interaction around him.

"It's tremendous the bonds they formed," he says. "Just to see them walking in after 20 years is exciting. There are a couple hundred years of experience here."

"We had a group that made amazing contributions to the College of Culinary Arts," Vogel adds. "We didn't always have time to acknowledge people's contributions in the 80s while the university was growing. This is overdue."

Online > alumni.jwu.edu
Lighting a Torch, Leaving a Legacy

The inaugural 2011 JWU Alumni Weekend, hosted by JWU Minority Alumni, was packed with opportunities to reconnect with classmates and relive memories. This weekend provided alumni with the chance to put aside the small things that have separated us as alumni and re-ignite the bond that made us great together.

The primary focus of this weekend was to build strong and mutually beneficial ties between the university and its minority alumni, to create the opportunity for professional and social networking among the minority alumni and to learn about the ways we, as alumni, can assist the university in providing resources, financial and otherwise, to current and potential students of Johnson & Wales University.

As chair of the JWU Alumni Weekend planning committee, I was honored to see so many of my fellow alumni come out and support my vision. We had the opportunity to have open dialogue with the university, and, most importantly, we showed the university that we want to be involved and we want to give back.

I look forward to planning next year’s reunion and hope to see you there!

Tracy M. Thomas ’02, ’03 MBA
Chair, 2011 JWU Alumni Reunion Planning Committee

Greek Reunion: All in the Family

Over the course of the day’s festivities, as many as 400 alumni members of Greek Life chapters at the Providence Campus gathered for a “family” reunion in April. Barbara Christie ’94 and Kevin Schiffman organized the 3rd Annual Greek Reunion, co-hosted by side-by-side South Street Café and Rick’s Roadhouse. Southside owner, Paul Kielyka ‘91, and Teddy Newcomer ’01, vice president of operations for Rick’s, owned by John Elkay ’77, helped coordinate efforts. “For the past three years, the Greek Reunion has been a fun and successful weekend. Partnering with JWUs’ Alumni Association, the events continue to inspire many to return to their old stomping grounds to catch up with their brothers and sisters and interact with current Greeks,” Christie says.
Returning to Offer Sage Advice

By Shannon Robbins

In the five years since its creation, Alumni Leaders Week has established itself as a valued JWU tradition. "I love Alumni Leaders Week, and I always enjoy interacting with the students. We should have more of this type of activity," declares Eric Singleton '99, director of food services for Village South, who returned to the North Miami Campus to speak to culinary students about his food service career.

Alumni Leaders Week is a special occasion for both participating alumni and current students. "Sharing my knowledge of the business and the various things I have done in the industry meant all the sweat, tears and back-breaking days and nights I have put in over the past 19 years have been well spent," says Steven Steltenpohl '97, chef at Discovery Diner at Epcot Center.

Meeting with successful JWU alumni inspires students to believe that they, too, can succeed in their chosen field. "Student engagement was generally high," notes Terence Williams '89, VP of human resources and organizational development at The New York Times. "I encountered many students who were very passionate about their JWU experience, and I believe that they will ultimately succeed if they learn how to harness this passion."

Participating alumni used the occasion to offer advice, such as travel-tourism graduate Luisa Mendoza-Chavez's '03 rules to live by: "One, never forget where you came from and those who help you along the way; two, remember to always pay it forward."

Some also used the time to recruit students for employment. Canteen Catering LLC owner, Mary Fabrikant '04, made a couple of great student contacts for internships next year and catering assistance throughout the summer while at the Denver Campus.

Now a perennial spring favorite, Alumni Leaders Week is sure to continue expanding in the future.

A shining example of JWU's focus on career education, alumni and students alike appreciate the opportunity to share real-world experiences. "Johnson & Wales is much more than a college," explains Providence Campus grad Anthony Ippolito '99. "Yes, it teaches students the fundamentals needed to pursue a chosen career path, but the life experiences learned make for a better overall person of tomorrow. Johnson & Wales does that."

Online > alumni.jwu.edu
North Miami Reception
More than 100 alumni came together at Bongos Cuban Café in the Hard Rock Hotel & Casino in Hollywood, Fla. in May for a night of reminiscing and reconnecting.

LEFT TO RIGHT: Sharief Perera '05, Prince Williams '04, Michelle Lucas '90, Melly Santana '04, Gregory Wynn '02, Allen Perry '04, Karen McGibbon '00

Atlanta Reception
Scores of family and friends explored the World of Coca Cola in November, 2010 while learning about what’s new with JWU and the Atlanta alumni chapter.

ABOVE: Brandon Hawthorne, Randi Grossman '05, Laurie Pal '01, Jonathan Montes Dewar '05

LEFT TO RIGHT: Qingfu Gong '02, Melissa Chevalley '95, Mildred Brooks '03, Ella Carter '81, Phyllis Bedford '99, Alikah Adams '06

Bahamas Reception
In March, dozens of JWU alumni came out to Luciano’s of Chicago in Nassau, meeting with fellow alumni as well as administrators to discuss continuing JWU traditions in the Caribbean.

LEFT TO RIGHT: Ron Johnson '06, Karen McGibbon '00, Charles Colebrooke '09, Raquel Knowles '06, Lewain Johnson '07, Stanlee Bethell '06

Orlando Reception
Vines Grille & Wine Bar was the place to be this April, as 60 JWU alumni enjoyed a nice evening of catching up with old friends and connecting with new ones.

LEFT TO RIGHT: Rebekah Milnarik '09, Anthony Ippolito '95, Steven Stottenbuhl '07
**Tampa Reception**

JWU friends in the Tampa area gathered at Ocean Prime in March. The restaurant's executive chef, Jeff Hostenske '02, served up a fabulous meal as those in attendance mingled with fellow alumni, parents, and staff.

**Phoenix Reception**

The Hilton Phoenix East/Mesa hotel served as a great location for an intimate February reception for alumni who live in the Phoenix area. Graduates from the 1970s to 1990s enjoyed getting to know one another.

**Washington, D.C. Reception**

Washington, D.C.’s annual reception was held at the Crystal City Marriott at Reagan International Airport this March.

*LEFT TO RIGHT:*

- Matthew Lucido '11, Kelson Jordan '97, Ernest Webster '07

*LEFT TO RIGHT:*

- Jeff Hostenske '02, Terrence Williams '89, Koney J. Dismua '82, Karen McGibbon '00

*LEFT TO RIGHT:*

- William Krajewski '75, Kimberly 'Kim' Mahalos '99, Karen Peice-Gibala '80, Brian Donlon '89

*LEFT TO RIGHT:*

- Mary Windham '98, Alyona Santiago '98, Angela Andres '97, Melanie Mallory
1974
CAROLYN LISA PVD
Alexandria, Va.
Carolyn is owner and president of IMT Associates Inc., a management and consulting firm in Tampa, Fla.

1975
ANTHONY CAMPOPIANO PVD
Dallas, Ga.
After serving with the U.S. Army for almost 30 years, Anthony became an ordained minister with the Roots and Wings Ministry in Stephentown, N.Y.

1980
STEPHEN BELLO PVD
Montevasle, N.J.
Stephen was named corporate director of operations for Dolce Hotels and Resorts, operator of 27 upscale hotels, resorts and conference hotels in North America and Europe. Prior to his appointment in November 2010, Bello served Dolce as general manager of the 168-room Lakeview Resort and Spa on Lake Travis in Austin, Texas.

1982
ROBERT BRUCE PVD
Metairie, La.
Robert is executive chef at Bouche wine bar, restaurant and cigar lounge in New Orleans.

1983
JOSEPH WEEMS PVD
Champion, Fla.
Joseph is executive chef for a Four Seasons Premier Resort with total food and beverage sales in excess of $19 million.

1985
JOHN O’NEIL PVD
Lincoln, R.I.
John was promoted to quality enhancement director from regional food service director for the Rhode Island and Connecticut region for Aria Senior Living.

1986
ELLEN (DOBERMAN) ROTHSTEIN
SCOTT ROTHSTEIN PVD
East Meadow, N.Y.
Ellen and Scott are the proud parents of a son, Adam, finishing his freshman year at JWU in the culinary arts and food service management program. Scott is the business development manager for Campbell Soup Co.

1987
BRIAN CALLAN PVD
Ponte Vedra Beach, Fla.
Brian was named St. Johns County 2010 Tourism Employee of the Year. He is human resources manager at the Sawgrass Marriott Resort in Ponte Vedra Beach.

1988
WENDY BRDECKA
MICHAEL HOWE PVD
Davison, Groove, Ill.
Michael and wife, Wendy, are owners of Village Gourmet Cafe & Catering in Clarendon Hills. Michael is also co-owner of The Grey Plume in Omaha, Neb. The Grey Plume was named the greenest restaurant in America by the Green Restaurant Association.

1989
BRIAN J. FOYE PVD
Winter Park, Fla.
Brian is senior vice president of operations at Capital Grille in Orlando.

1990
KEN KAPLAN PVD
Lido Beach, N.Y.
Ken is chef and owner of the cafe, NY Soup Exchange, in Garden City.

1991
PETER MURPHY PVD
Bellingham, Mass.
Peter is chef de cuisine at Restaurant Solace in Haywood Park Hotel in Asheville.

1992
PATRICK REILLY PVD
White Plains, N.Y.
Patrick is a marketing associate with Sysco Metro New York in Jersey City, N.J.

1993
JASON ZYTKO CHS
O’Fallon, Mo.
Jason is executive chef with Compass Group in St. Louis. He won the 2010 Ferguson Farmer’s Market Throwdown, a friendly competition against another university in St. Louis, in September 2010. The theme was to use local produce in every item created for the judges.

1994
TODD CARRELL PVD
North Port, Fla.
Todd is executive vice president of sales and procurement for Food Innovations Inc., a subsidiary of Innovative Food Holdings in Naples.

1995
MARC FRANCO-BAVARO PVD
Rome, Ga.
Maria is senior director of national accounts for Southeastern Mills in Rome. She manages the team responsible for national accounts in the U.S.

1996
DAVID HUNT PVD
Saranac Lake, N.Y.
David is executive chef at Generations restaurant at Golden Arrow Lakeside Resort in Lake Placid. The restaurant recently won a sustainable culinary restaurant award from Sante, a magazine for restaurant professionals.

1997
ALAN CONCHA PVD
Lincoln Park, N.J.
Alan is owner of The HoHoKus School of Trade and Technical Sciences and vice president of Eastwick College and The HoHoKus Schools.

1998
MARK LADNER PVD
New York, N.Y.
Mark is executive chef and partner at Del Posto, a fine-dining Italian restaurant in New York. The restaurant has won a four-star rating from The New York Times.
1992

RICHARD BADGLEY PVD
Parsippany, N.J.
Richard is vice president of global staffing for Starbucks Coffee Co. in Seattle, Wash.

Michele (Block) Lifman PVD
Framingham, Mass.
Michele accepted a position with the Babson Executive Conference Center in Wellesley, as a conference planning assistant. "After being a stay-at-home mom for over 2 1/2 years now, it feels great to be back working in the hospitality industry. I am one proud mommy."

KENNETH NASON PVD
Bluffton, S.C.
Kenneth is vice president of sales at One Ocean Resort Hotel & Spa in Atlantic Beach, Fla. He previously served as director of sales and marketing at The Westin Hilton Head Island Resort & Spa on Hilton Head Island.

FRANK RANDAZZO PVD
Miami, Fla.
Frank is owner of Creative Tastes Catering & Event Production in Miami. He was named Caterer of the Year by Biz Bash Magazine and his business has been praised in Bon Appetit, Epicurean, Food & Wine and Gourmet magazines.

GREGORY WALTER MS PVD
Jacksonville, Fla.
Greg is director of business development at Durham School Services in Jacksonville.

1993

PETER AJELLO PVD
Fort Lauderdale, Fla.
Peter is author of "Mind Over Body."

ROSE CHAMBERLAIN PVD
East Windsor, N.J.
Rose is director of the New Jersey Department of Agriculture's Division of Food and Nutrition in Trenton.

LISA COTTER PVD
Cary, N.C.
Lisa is owner of Doctors Express in Cary.

MICHAEL JACOBS PVD
Miami Beach, Fla.
Michael created Strategic Hospitality Group, a multi-service restaurant and hospitality consulting firm in Miami Beach.

ROBERT PERRY PVD
Conway, N.H.
Bob and wife, Alena, own and operate Jonathan's Seafood Restaurant and Fish Market in Conway, N.H.

LaurA Newman '02 MBA PVD
Golden, Colo.
LaurA is a corporate trainer for Campbell's North America Foodservice in Golden. She also completed the Boston Marathon in April, her fourth marathon in the past year and first Boston Marathon. She is a volunteer coach for Girls on the Run.

1994

MICHELLE BERNSTEIN NMI
Miami, Fla.
Michelle is scheduled to participate in the guest-enrichment program on Holland-America Lines Mediterranean Romance Voyage aboard the line's newest ship, ms Nieuw Amsterdam. She is an award-winning chef, restaurateur and culinary author.

CAROLYN Lisa '74
From Fashion to Finance
Carolyn (Cacioppo) Lisa '74 says her diverse career has given her experiences that she can apply to any industry. Carolyn started at a Wall Street investment firm, but four years later she decided to change direction and enrolled in JWU's fashion merchandising program. Working part-time for Col. John McNulty '89 Hon., then dean of students, she became his full-time administrative assistant after graduation. During that time, she gained insight into the inner workings of JWU and witnessed its expansion.


Occasionally Carolyn takes a break from the fast pace of Wall Street. She's worked in the fashion industry, restaurant management and event planning. "You can learn something in every industry that is useful, not just in life, but in any job that you hold," she says. Her most exciting opportunity was a project for a Dutch banking firm in Curacao. "The population of Curacao is a true melting pot. Experiencing life among people from various cultures — Dutch, Venezuelan, British, Italian and Antillean — was priceless."

Online > clisa@imtassociatesinc.com

JULIA CANDIS PVD
York, Pa.
Julia received an M.S. in clinical counseling from Post University in May.
Katy Sparks '86
Kitchen Consultant
Talk about a four-star career: Katy Sparks '86 has worked as a chef in such legendary kitchens as Providence, R.I.'s Al Forno and New York's The Quilted Giraffe, Mesa Grill and Quily's, where she was named one of Food & Wine's Best New Chefs in 1998. In 2000, when her son Luke was born, she realized that running a kitchen just wasn't compatible with parenthood, and she looked for ways to expand her skills within a 9-to-5 framework.
Her first foray was a consulting job with gourmet supermarket mini-chain Baldacci's, where she served as food director. Work for food service giant Sodexo followed, and Katy Sparks Culinary Consulting was born.
Sparks, who lives in Brooklyn, likes to balance corporate work with smaller, independent jobs. "It's a great challenge, and it keeps my skills current and sharp," she says.
She doesn't rule out donning her chef whites again for the right project, but for now she's having too much fun with a variety of ventures, such as menu development for Radish, a Brooklyn gourmet grocery, and Melt Shop, a new fast-casual grilled cheese spot in Manhattan.
She thinks fondly of her time at JWU. "The disciplined approach to the craft was a revelation," she recalls. "That level of rigor really changed my life and turned me into a chef."

Kathleen Davia '94
Kathleen is co-owner of Gateaux Pastries in Denver.

ERIC FRAUWIRTH '97 M.ED. PVD
Baltimore, Md.
Eric is dean of culinary at Baltimore International College.

JAMES KELLENBERGER PVD
Riverside, Calif.
James was named top chef at Art Institute of San Bernardino's culinary school.

JOSEPH LIAOIE PVD
Warwick, R.I.
Joseph was promoted to senior vice president and chief financial officer for Greenwood Credit Union in Warwick.

MARTIN LEGAY PVD
Merrimack, N.H.
Martin was named New Hampshire 2011 Chef of the Year by the American Culinary Federation, Professional Chefs of New Hampshire. He is the executive chef at the Crowne Plaza Hotel in Nashua.

ROBERT BLASI PVD
New York, N.Y.
Robert is director of human resources for InterContinental New York Barclay Hotel.

DIANNE FREEDMAN PVD
Atteboro, Mass.
Dianne accepted a position as business manager at Suburban Shopper Inc. in Canton.

JOHN LIVEA PVD
Chatham, N.J.
John is executive chef at the newly renovated Montville Inn in Montville.

ELaina MENDES PVD
Brookfield, Conn.
Elaina was promoted to catering manager from catering events coordinator at Western Connecticut State University in Danbury.

ANUWAT MORAKOTJANTACHOTE PVD
Chicago, Ill.
Anuwat is executive chef of The Peninsula New York. He previously served as executive chef of The Peninsula Chicago.

MATTHEW SENCHEN CHS
Westerville, Ohio
Matthew is culinary program director at Columbus Culinary Institute at Bradford School in Columbus.

DEREK SCHNEIDER PVD
Hull, Mass.
Derek was promoted to general manager at Big Papi's Grille in Framingham.

HOWARD STUBBS PVD
Brooklyn, N.Y.
Howard has a growing following for his Howard's Hot Dogs stand in Wareham.

ROSS ARSENAULT PVD
Freeport, Maine
Ross accepted a position at Buffalo Wild Wings in Portland as assistant manager and kitchen manager. He will be helping to open a new region for the restaurant chain with five stores in the next two years in northern New England.

CLEOPHUS CLARKE PVD
New York, N.Y.
Cleo is director of human resources at On the Ave Hotel in New York.

STEPHEN DEMARCO PVD
Morristown, N.J.
Steve is executive chef at Roots Steakhouse in Morristown.

BRIAN LENFESTEY PVD
Aurora, Colo.
Brian is general manager of the Marriott Denver South at Park Meadows in Littleton.

IRA LOWMAN CHS
Cornellus, N.C.
Ira received a doctor of pharmacy degree from Medical University of South Carolina in May 2010. Lowman works as a pharmacist for Walgreens in Charlotte.

JENNIFER MINTZ '98 MS PVD
Eagleville, Pa.
Jennifer accepted a position at BioClinica in Audubon, as manager of inside sales.
### ALUMNI OVERSEAS

#### 1976
**MERRILL KENNA PVD**
Bankok, Thailand
Merrill earned a B.A. in psychology and M.S.W. in social work and currently serves as the international advisor for fundraising and programs for the PAVENA Foundation for Women and Children in Bangkok. She has her own company, MKW Grants Consulting, and has traveled extensively throughout the world. Merrill was ordained as a Thudong Bhuddist monk in January at an all-Thai temple. “Life is a journey, not a destination,” she writes.

#### 1979
**THEODORE HEYLIGER PVD**
Philipsburg, St. Maarten
Theo is deputy prime minister of St. Maarten.

#### 1994
**IAN MCPHEE PVD**
Osaka, Japan
Ian is hotel manager at The Ritz-Carlton, Kapalua in Maui.

#### 1997
**MICHAEL ALLEGRA PVD**
Hollywood, Fla.
Michael is director of food and beverage at the Hotel Grand Hyatt Sao Paulo, in Sao Paulo, Brazil.

**TIDTI TIDITCHUMREN RORN PVD**
Chiang Mai, Thailand
Tidti is assistant dean of Payap University International College in Chiang Mai, responsible for the planning and administration of academic affairs.

#### 1998
**DENISE ROA NMI**
Santee, Calif.
Denise is head of La Cocina Que Canta, the cooking school and culinary center at Rancho La Puerta fitness resort and spa in Tecate, Mexico.

#### 2002
**MITSUHARU TSUMURA PVD**
Cercado de Lima, Peru
Mitsuharu is head of the Japanese-Nikkei restaurant Mado and the 2011 Mistura food festival in Peru.

#### 2003
**PRAKASH MOHANSUNDARAM MBA PVD**
Hyderabad, India
Prakash was promoted to assistant general manager at Alliance Group in Chennai. He is head of sales for one of the largest residential projects in Chennai.

**JOHN SASSMAN PVD**
Fairbanks, Alaska
John and his wife, Meagen (Kline) Sassman ’06, are working as Peace Corps volunteers in Albania for 27 months. Meagen will serve as a Health Extension volunteer and John as a community development facilitator.

#### 2005
**CAMILLA STAHL CHS**
Charleston, St. Kitts and Nevis, W.I.
Camilla is assistant director of food and beverage manager at Four Seasons Nevis, West Indies. Camilla was employed at La Samanna by Orient-Express as front office manager.

#### 2006
**JORGE RAMOS NMI**
Hialeah, Fla.
Jorge is chef de cuisine at Starwood Hotels & Resorts (St. Regis) in Rio Grande, Puerto Rico. He will represent Puerto Rico as a member of the National Culinary Team competing in the 2011 Taste of the Caribbean.

#### 2007
**PARMENDER DHANKHAR MBA PVD**
Edmonton, Alberta, Canada
Parmender was recently promoted to culinary manager at Darden Restaurants in Edmonton. He was previously employed by Red Lobster.

**JACOB YOUNG DEN**
Beijing, China
Jacob is assistant director of food and beverage at The Shangri-La Hotel, Beijing. He came to the role from The Ritz-Carlton, Cleveland, where he was assistant director of food and beverage.

#### 2009
**TAIESA LASHLEY NMI**
Saint Thomas, U.S.V.I.
Taises is returning after a deployment to Iraq serving in support of Operation Iraqi Freedom/New Dawn, Operation Enduring Freedom in Afghanistan, and the Southwest Asia Theater of Operations as U.S. Army Reserve specialist.

#### 1997
**STACEY WECKSTEIN NMI**
New York, N.Y.
Stacey is a certified health counselor and has recently signed a publishing deal with CelebrityPress® to collaborate and cowrite "The Next Big Thing: Top Trends from Today’s Leading Experts to Help You Dominate the New Economy."

#### 1998
**MATTHEW CATTANI PVD**
Fort Myers, Fla.
Matthew is distributor specialist at Allstate Food Marketing in Orlando. He recently was employed at Legends Golf and Country Club as director of food and beverage.

**HEATHER JENNERS PVD**
Cumberland, R.I.
Heather is senior human resources manager in sales and customer logistics for the New England/Northeast region at Kraft Foods NA in Slaterstown.

**DAVID WATKINS CHS**
Rochester, N.Y.
David is partner at Hicks and McCarthy in Pittsford.
Ryan Judge '09
Promising New Professional
Ryan Judge '09, a graduate of the Denver Campus’ School of Education, is the most Promising New Professional, according to the New York State Association of Family & Consumer Sciences Educators (NYSFCE). The Promising New Professional award recognizes excellence in the classroom by a teacher with fewer than eight years' experience. Only two years into his career as a family and consumer sciences teacher, Judge is grateful that his commitment and dedication to his field are recognized by his colleagues.

He teaches at both the middle and high school levels in the Millbrook Central School District in New York. Judge has found his subject area to be the perfect combination of his interests in the culinary arts and in inspiring others. He educates students about food science, nutrition and wellness, as well as human development, finance, housing, textiles and consumer issues.

Judge is also active in his field outside the classroom, serving as the public relations chair for the Hudson Valley Northeastern Chapter of the NYSFCE. His mission is to spread the word about the value of family and consumer science programs. Having witnessed their impact on schools and communities firsthand, Judge is an ardent advocate because it "makes a difference in the world every single day."

Online > ryan.judge@millbrookcsd.org

1999
MICHÈLLE BRIDEAUX PVD
Alamogordo, N.M.
Michelle is manager and pastry chef of Mountain View Catering in Alamogordo. She won Most Innovative Table at the 2011 Catersource Conference & Trade-show in Las Vegas, Nev.

JOSE FIGUEROA-SEARY NOR
Charlotte, N.C.
Jose took part in the Food Network South Beach Wine & Food Festival in Florida in February.

GINA (GRUBB) FRANK E.D.D. PVD
Guilford, Conn.
Gina received the first-ever National Association of Student Personnel Administrators Professional Student Services Outstanding Professional Award at the NASPA conference in Philadelphia. Gina is an associate dean of student affairs at Quinnipiac University in Hamden.

CHRISTOPHER JUBINVILLE PVD
Bonita Springs, Fla.
Christopher and wife, Patricia Jubinville '00 are owners of Trail Café & Grill in North Naples.

DEVA SMITH PVD
Pike, N.H.
Devon is director of the food service program at Grafton County Corrections Facility in North Haverhill. She was recently honored by New Hampshire Jobs for America's Graduates at the organization's Leadership Awards Event.

SADRUDDIN ABDULLAH '04 M.S. PVD
Charlotte, N.C.
Sadruddin is chef at Kansas Gallery in Charlotte.

HEATHER FLYNN NOR
Charleston, Va.
Heather and husband, Jud, are owners of Walnut Spring Stables in Blacksburg.

EMILY HENSON CHS
Siler City, N.C.
Emily is assistant general manager at Historic Powhatan Resort, a Diamond Resort in Williamsburg, Va.

DANA HERBERT PVD
Beav. Del.
Dana is owner of Desserts by Dana, and winner of TLC's "Next Great Baker."

DAVID HOUSEMAN PVD
North Providence, R.I.
David was appointed to the board of directors for the Rhode Island Hospitality Association. He is vice president and managing director of Spring House Hotel, and corporate director of food and beverage for Atwells Restaurant Group.

JOSEPH KRENN PVD
Atlanta, Ga.
Joseph was elected president of the Georgia Chapter of Club Managers Association of America (CMAA).

KELLY MARSHALL PVD
Riverview, Fla.
Kelly won the title Top Chef of the Year Tampa Bay 2011 in March, along with Top Philanthropic Chef of the Year and Best Table Design, in an event benefitting the Hillsborough County Child Abuse Council. Kelly is executive chef at Wyndham Tampa Westshore.

AARON ROTHGEB NMI
Fort Wayne, Ind.
Aaron was promoted to executive chef from executive sous chef at Pine Valley Country Club in Fort Wayne.

BRYAN SULLIVAN PVD
Parkville, Md.
Bryan is executive chef at Brookshire Suites and Pier 5 Hotel in Baltimore.

HEATHER (LITTLE) VAILLETTE PVD
Boynton, Mass.
Heather was recently promoted to general manager with Sodexo at Clark University in Worcester.

BENJAMIN "B.J." VOSS PVD
Somerset, Mass.
Benjamin has been promoted from reserve police officer to patrolman in Somerset.
2001

JOSHUA "J.D." CUMMINGS PVD
Chainhoosen, Minn.
J.D. was promoted to national recruiting consultant at Chipotle Mexican Grill in Denver, Colo.

R. BLAINE DORSEY MBA PVD
Memphis, Tenn.
Blaine is director of product improvement at Hilton Garden Inn at Hilton Worldwide in Memphis. He recently was employed at Crestline Hotels & Resorts as general manager.

ANTHONY FUSCO PVD
Middletown, R.I.
Anthony is chef de cuisine at RM Seafood at Mandalay Bay in Las Vegas, Nev.

WILLIAM HUGHES PVD
Daphne, Ala.
Will is executive chef instructor at Faulkner State’s Gulf Coast Culinary Institute in Bay Minette.

JENNIFER POOL NOR
Newport News, Va.
Jennifer was promoted to sous chef at Eola Restaurant in Washington, D.C.

JOSHUA RUSSELL PVD
Atlanta, Ga.
Joshua is cake designer at Highland Bakery in Atlanta. He competed on "Food Challenge: Standup Comedy Cakes" on Food Network in January.

JOHN SALLMAN NMI
Santa Rosa Beach, Fla.
John is food and beverage supervisor of the Courtyard by Marriott at Grand Boulevard and Residence Inn in Destin.

2002

PABLO CABRERA PVD
Johnston, R.I.
Pablo is cash manager at FM Global in Johnston.

CARLOS CROVATO PVD
Atlanta, Ga.
Carlos is associate in the Consulting and Valuation Service Division with HVS in Atlanta.

VINCENT KRINCEK PVD
East Rutherford, N.J.
Vincent was promoted to senior inventory and pricing analyst from junior analyst at Wyndham Worldwide in Parsippany. Vincent manages the Northeastern United States and Eastern Canada. He lives in East Rutherford.

KRISTEN MUIA PVD
Tampa, Fla.
Kristen is a recipient of a Tampa Bay Up and Comers Award. She is sales manager for Palm Restaurant in Tampa.

KELLY NGUYEN PVD
Pottstown, Pa.
Kelly is bakery manager at University Orchards in Media.

ANDREA SCHNELL PVD
West Bridgewater, Mass.
Andrea is executive chef at Square Cafe in Hingham.

JESSICA WILLIAMS PVD
Fall River, Mass.
Jessica is owner of Custom Airbrush Tanning in Somerset.

Jake Coldiron ’10
Internship Leads to Dream Job

Jake Coldiron ’10 knows that “internships are key.” It was an internship that led to his dream job—business development manager for Ohio, for Sandals Resorts. His senior year, Coldiron landed a hospitality internship at a Sandals resort in the Bahamas; by graduation, he had a full-time job waiting for him.

While he believes that his persistence, confidence and enthusiasm helped him get his start, Coldiron also credits his hospitality professors at JWU’s North Miami Campus with teaching him “to be dedicated and successful.”

These skills are still helpful today as he delivers presentations to travel agents and takes them to Sandals’ island locations.

Coldiron is responsible for more than 600 Ohio travel agencies, and he visits each at least once a year, doing what it takes to get them to promote Sandals resorts and vacations.

Coldiron knew from his internship that he wanted to work for Sandals, and he hopes to remain with Sandals for the rest of his career. Coldiron plans to work with upper management and go above and beyond what is expected in order to achieve his goal of attaining a position in the Sandals corporate offices.

2003

CHRISTOPHER BENDER PVD
North Branford, Conn.
Christopher is general manager of Mas (farmhouse) in St. John, N.Y. He will open Mas (la grillade) in 2011.

MARK BRYSON PVD
Middletown, R.I.
Mark is chef de cuisine at Pairings Restaurant at The Boston Park Plaza Hotel & Towers in Boston.
Lou Ramirez ’05
One of a Kind

Lou Ramirez ’05 is making waves in Miami Beach with the city’s first gastropub, Lou’s Beer Garden. Featuring a continually changing gourmet menu, a uniquely diverse micro-brewed beer collection and locally created art, Lou’s Beer Garden is one-of-a-kind; it’s a subcultural phenomenon.

A Miami native who apprenticed at artisan restaurants in Barcelona and Rome, Ramirez is always looking for the next cultural niche. A self-described “eccentric character,” he aims to provide a culinary experience like no other. At Lou’s Beer Garden, customers choose from a menu based on fresh, local ingredients; pair their meals with beers crafted at small microbreweries around the USA; and enjoy monthly art showcases that feature local talent.

Lou’s Beer Garden has been wildly successful in its first year, earning rave reviews and number one rankings. Yet Ramirez is already planning his next venture, Lou’s Black Sheep, which he promises will offer a whole “new concept, a new dining experience.”

Ramirez is constantly changing and looking ahead because he believes that the ability to adapt to one’s environment and learn from one’s experiences are essential. “The industry is an unforgiving realm,” he says. “You need to adapt to it, extract the best and jettison the bad.”

Online > www.lousbeergarden.com

2004

MARIANA DELGADO GAMBINI PVD
Yonkers, N.Y.
Mariana is co-owner of Chantilly Patisserie in Bronxville.

ELIZABETH TARPY PVD
Rutherford, N.J.
Elizabeth is senior editor of culinary at Food Network in New York, N.Y.

2005

DEBORAH HARDEN CHS
Lexington, S.C.
Deborah is marketing associate with Sysco Food Services in Columbia.

MONICA LANG CHS
Birmingham, Ala.
Monica is manager of corporate operations at ADTRAV Travel Management in Birmingham.

NICOLE PARMENTER PVD
Cranston, R.I.
Nicole is pastry chef at Wildflour Vegan Bakery and Juice Bar Café in Pawtucket.

RAL QUIAMBAO NOR
San Francisco, Calif.
Ral accepted a position at Haiyi Hotels Worldwide in San Francisco as food and beverage manager. He was employed at Hilton San Francisco Airport as outlets manager working culinary and front-of-the-house operations.

NATALIE ROBERTS PVD
Concord, N.H.
Natalie is director of hotel performance and customer satisfaction at hotel SystemsPro, a Web-based enterprise that lets hotel companies increase market share and return through improved property and staff performance.

ERIC SAMANIEGO DEN
Whittier, Calif.
Eric is executive sous chef at Comme Ça restaurant in Los Angeles.

JENNIFER SAMANIEGO DEN
Whittier, Calif.
Jennifer is service and operations manager at Walden University.

RUSSELL SIEGEL PVD
Verona, N.J.
Russell is executive chef at The Lodge at Geneva-on-the-Lake in Geneva.

RYAN DELEASANDRO NMI
Alpharetta, Ga.
Ryan was promoted to executive chef at Buckhead Life Restaurant Group’s NAIA in Atlanta.

ERIC DEWES PVD
Totowa, N.J.
Eric is head chef at Morton’s The Steakhouse in White Plains, N.Y.

ELIZABETH ELLIS PVD
Montpelier, Ohio
Elizabeth is entertainment chair for The American Cancer Society’s Relay for Life in Williams County.

MELISSA FOSTER PVD
Providence, R.I.
Melissa is associate in the private client group at Turner Investments, an employee-owned firm in Berwyn, Pa.

CHRISTOPHER LAMB PVD
San Diego, Calif.
Christopher is senior accountant at Alpine Technologies in San Diego. He was a senior accountant at Turner & Shufflin. He will be an integral part of the accounting and finance department as the company grows and makes key strategic changes and advancements over the next few years.

BERNITA LOVELY NOR
Sault, Md.
Bernita changed positions at Con Ed in Bethesda, from contractor to facilities administrator. Bernita was an administrative assistant at Ford Agency.

HEIDI MELENDEZ MBA PVD
Schenectady, N.Y.
Heidi is executive chef at Morrison in Schenectady. She was employed at Saratoga Hospital as food and nutrition manager.

GABRIEL PRICE PVD
Waco, Texas
Gabriel is an assistant district attorney for McLennan County District in Waco.

CASEY QUINN NMI
Jacksonville, Fla.
Casey was promoted to regional sales manager at Taleo Software in Jacksonville. (www.taleo.com)
Books by University Authors

Mark Allison, dean of culinary education at JWU’s Charlotte Campus, was Master Chef of Great Britain in 1999. In 2003 he won the Craft Guild of Chefs Education & Training Award, widely considered the ultimate achievement in culinary arts education in the U.K.

His new book, "150 Projects to Get You Into the Culinary Arts," is a classroom in a cookbook with a full menu of career options. Published by Barrons Books as part of its Aspire Series, Allison's work offers professional guidance and tutorials leading students through a series of progressively more challenging projects. Lessons, punctuated and defined by 350 instructive photographs, cover basics of everything from food and food preparation to standard kitchen procedures in restaurants and hotels. Instruction is followed by advice on applying to and entering culinary schools and the many career possibilities in the profession.

Online > www.katsparks.com

“Sparks in the Kitchen,” published by Knopf, lights a fire for creativity and fans the flames with recipes that encourage improvisation.

Katy Sparks ’86, former chef at New York’s famed Quilted Giraffe and the talent behind SoHo’s Quilty’s, offers anecdotes from her childhood on a Vermont farm and culinary wisdom along with a collection of innovative recipes. Sparks emphasizes the importance of good ingredients and seasonal staples, offering tips on judging freshness, effective storage and making the most of herbs and spices. Recipes for compound butters, infused vinegars and imaginative flavor combinations are proffered as impetus to invent, take risks and enjoy the adventure of cooking.

Online > www.chefcharleys.com

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

Online > jeanmagazine@jwu.edu

2006

BRIAN ATKINSON DEN

Vail, Colo.

Brian is sous chef at InterContinental Hotel (Marcus Corporation) in Milwaukee, Wis. He recently was employed at Vail Cascade Resort & Spa as garde manger chef.

MELISSA BENJAMIN PVD

Brooklyn, N.Y.

Melissa received a Master's in Public Administration (M.P.A.) from Long Island University in May. She also received an Advanced Certificate in Nonprofit Management. In addition, she was inducted into Pi Alpha Alpha, a National Honor Society for graduate students in the public administration field.

CLAUDIUS DUNCAN DEN

Arvada, Colo.

Claudius is branch manager for JP Morgan Chase & Co. in Covina, Calif.

ROBERT FALCONE PVD

N. Attleboro, Mass.

Robert is a security intelligence engineer at VeriSign Defense.

MELISSA MYER CLT

Charlotte, N.C.

Melissa is owner of Food To Die For, managing backstage catering at Verizon Amphitheatre. She expanded to cater in more venues in the Southeast.

SETH RADIN DEN

West Hollywood, Calif.

Seth was promoted to campus recruiter at Yahoo! in Santa Monica.

CHADAE RICKETT CLT

Washington, D.C.

Chadae is sous chef at Kushi Izakaya & Sushi in Washington.

JESSICA WHITE PVD

Rumford, R.I.

Jessica is general manager at Pinkberry. She recently was employed at Something Fishy Inc. as director of retail and marketing.

2007

PATRICK BARBERET PVD

New Hartford, Conn.

Patrick is store manager for The Savory Grape Wine Shop in East Greenwich, R.I.

JEFFREY GARDNER CLT

Dallas, Ga.

Jeffrey is sous chef at South City Kitchen Midtown in Atlanta. He is a competitor on Food Network's "Chopped."

Online > www.chefcharleys.com

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

Online > jeanmagazine@jwu.edu
Mary Erwin '09 is a chef on a mission: to bring a unique identity to each and every female chef in the kitchen. In doing so, Erwin has combined her loves of the culinary arts and fashion to create Madam Chef Couture International, a line of chef coats and apparel for women.

Madam Chef's custom designs represent Erwin's belief that a woman's strengths lie in what makes her different from others; a couture chef coat certainly sets its wearer apart from the pack. Madam Chef produces also aim to inspire confidence, which Erwin thinks leads to better cooking results. "I feel that if a lady chef looks great on the outside, she'll feel better on the inside, and she'll feel more confident. That helps with production in the kitchen," she says.

Ultimately, Erwin's goal is to inspire people to embrace themselves. Similar to the idea behind plate presentation, Erwin and Madam Chef celebrate culinary artistic presentation through fashion. Erwin's company helps her achieve her mission by creatively helping women chefs express their individuality (and femininity) through clothing, much as they do through food.

Andrew Shaparin PVD
Houston, Texas
Andrew is confirmations and financial settlements analyst at Gazprom Marketing & Trading USA Inc. in Houston.

Anthony J. (A.J.) Smart PVD
Cranston, R.I.
A.J. is executive chef at Sullivan's Rhode in Providence.

Benjamin Sukle PVD
East Greenwich, R.I.
Benjamin is chef de cuisine at La Laiterie at Farmstead in Providence.

Robyn Vieira PVD
Rehoboth, Mass.
Robyn is desktop publisher for the proposal team at GTECH in Providence, R.I.

Amber Williams CLT
Charleston, S.C.
Amber is in-room dining supervisor at The Sanctuary at Kiawah Island Golf Resort in Kiawah Island. She recently was employed at Levine Museum of the New South as events manager.

James Horn Jr. PVD
Washington, D.C.
James is general manager and co-owner at Graffiti in Washington, D.C. He opened Graffiti in May 2011, along with chef-owner Mike Isabella, a finalist on "Top Chef All Stars."

Dylan Jordan PVD
Bonita Springs, Fla.
Dylan is executive chef at Wharf Tavern Restaurant & Clam Bar in Naples.

Tony Nicholas CLT
Mobile, Ala.
Tony started The Hungry Owl, a Southern and Creole eatery in Mobile, three years ago. He is now moving into a new building and upgrading from 50 seats to 200 seats. He filmed for a segment of "Man vs. Food," which will air in June on the Travel Channel.

Edward Ortega DEN
Aurora, Colo.
Edward is bail bonds agent at Five Star Multiple Services in Aurora.

Nicholas Leluika DEN
Hilton Head, S.C.
Nicholas was recently promoted from restaurant manager to food service manager at Holiday Inn Oceanfront Resort on Hilton Head Island.

David Lieberman CLT
Downers Grove, Ill.
David is admissions culinary demonstrator at Johnson & Wales University in Charlotte, N.C.

Christopher Maxwell PVD
Providence, R.I.
Christopher is contact support agent at CVS Caremark in Smithfield.

2009

Melanie Beaudoin PVD
Manchester, N.H.
Melanie is cruise director at American Cruise Lines.

Lauren Cleveland DEN
Pittsburgh, Pa.
Lauren is advertising consultant for mywedding.com in Castle Rock, Colo.

Kristyn Galante PVD
Northborough, Mass.
Kristyn is account executive for the Worcester Sharks hockey team in Worcester.

Dong Sik "Tony" Ji PVD
Orlando, Fla.
Tony was recently promoted to housekeeping manager from assistant housekeeping manager at Marriott Cypress Harbour Resort in Orlando.
ROBERT NEWCOMB PVD
Quincy, Mass.
Bobby is staff accountant at Rodman & Rodman P.C., a firm of certified public accountants in Newton.

BV NGUYEN CLT
Edgartown, Mass.
BV is sous chef at Moshulu in Philadelphia, Pa.

JOHN O'CONNELL PVD
Catasauqua, Pa.
John competed for Student Chef of the Year 2011 at the American Culinary Federation Northeast Regional Conference in Columbus, Ohio.

ARMAND ROBINSON PVD
Mount Laurel, N.J.
Armand is sous chef of Chris' Jazz Café in Philadelphia, Pa.

JASON WILDER CLT
Winston Salem, N.C.
Jason is general manager at Krispy Kreme Doughnuts in Fredericksburg, Va. He completed a six-month management trainee program, then worked as an assistant general manager for a year at the flagship store by headquarters in Winston-Salem, N.C.

2010

BAILEY ANDERSON CLT
Matthews, N.C.
Bailey recently accepted a position at Your Event Source in Charlotte as event coordinator.

EMILY BOLASKY PVD
Macungie, Pa.
Emily is opening College Town Bakeries in the annex of The Frying Dutchman Donut Shop in Kutztown.

RYAN BURKART PVD
Franklin, Mass.
Ryan is general manager at Holiday Inn Express in Milford.

HARRY FAIRCLOTH DEN
Evergreen, Colo.
Harry accepted a position at The Kitchen Table in Englewood, as trainee. He is creating some "off the path" quick breads.

ANDREW FINN PVD
Boston, Mass.
Andrew was recently accepted to Northeastern University's Master of Science in Corporate and Organizational Communication program. He will begin his graduate studies this summer while continuing in his positions as membership coordinator of the Family

In Memoriam

JAMES D'AREZZO '72
June 23, 2009
WALTER C. SANTOS '76
Dec. 1, 2009
BILLIE CAREY '78
Jan. 12, 2010
RICHARD P. DOMOROD '80
Jan. 24, 2010
FRANK R. CARROLL '80
Jan. 25, 2010
DOUGLAS VANDERWATER '83
Jan. 31, 2009
PAUL R. COTE '84
Feb. 8, 2010
KATHERINE J. PLANK '85
Feb. 25, 2009
CHRISTINE A. REPETTI '86
Sept. 11, 2008
MICHAEL R. POPE '92
May 6, 2009
DOUGLAS L. TAYLOR '93
Dec. 20, 2009
SAM L. KELLER '95
April 15, 2009
MICHAEL L. FERRERI '08
Jan. 12, 2010

Firm Institute and executive assistant to a managing partner at Green Associates LLC.

EDGARDO GONZALEZ PVD
Lawrence, Mass.
Edgardo is director of public relations and marketing at Indra Salon & City Spa in Andover.

ALEXANDRA HOWES CLT
Charlotte, N.C.
Alexandra recently accepted a position as manager at Biton in Charleston, S.C.

CAMORROW JONES PVD
Wylie, Texas
Camorrow is associate professor at Collin County Community College in Frisco.

JESSICA OSBORN PVD
Boscawen, N.H.
Jessica is marketing coordinator at Spectrum Marketing Companies Inc. in Manchester.

LOGAN TAYLOR DEN
Carbondale, Colo.
Logan was named Rising Star at the Hotel Teatro where he serves as event and sales coordinator in Denver.

BRIAN WEBBER PVD
Providence, R.I.
Brian is head sushi chef for Amici Bar & Grille in Providence.

WHITNEY WHEELER MBA PVD
Providence, R.I.
Whitney is client-services coordinator for GPS Investment Advisors LLC in Providence.

JWESTINGHOUSE LAW CLT
Quincy, Mass.
JWestinghouse is an administrative assistant for Bingham McCutchen in Boston.

JWESTINGHOUSE LAW CLT
licia, Mass.
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<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Date</th>
<th>Location</th>
</tr>
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<tbody>
<tr>
<td>1985</td>
<td>Monica Sanderson and Joe Schuller</td>
<td>Feb 24, 2011, PVD</td>
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<tr>
<td>1988</td>
<td>Lauren Frigerio and Anthony Difalco</td>
<td>July 17, 2009, PVD</td>
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<td>1989</td>
<td>Patrick Reilly and Geraldine Stutti</td>
<td>March 1, 2011, PVD</td>
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<td>1991</td>
<td>Joseph Carino and Michael John Pace</td>
<td>May 6, 2011, PVD</td>
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<td>1993</td>
<td>Gerald &quot;Jerry&quot; Lanuzza and Jan Marie Jackson</td>
<td>November 2010, CHS</td>
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<td>1997</td>
<td>Patricia Kemp and Allen Day</td>
<td>March 20, 2010, PVD</td>
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<td>2000</td>
<td>Scott Bayus and Naomi Fahey</td>
<td>April 15, 2011, NGR</td>
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<td>2002</td>
<td>Robert Cordoba and Renee Calvelli</td>
<td>May 27, 2011, NMI</td>
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<td>2003</td>
<td>Ashley Moser and Elizabeth Cullen Thompson</td>
<td>Sept. 19, 2010, CHS</td>
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<td>2005</td>
<td>John Sassman and Meagen Kline '06</td>
<td>Aug. 30, 2008, PVD</td>
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<td>2007</td>
<td>Sabrina Solares and Jonathan Hand</td>
<td>March 26, 2011, PVD</td>
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<td>2008</td>
<td>Hope Dixon and Brad Cilbard</td>
<td>Aug. 8, 2009, CLT</td>
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<td>2010</td>
<td>Allison Jilson and Michael Goode</td>
<td>Sept. 4, 2010, CLT</td>
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<td>2010</td>
<td>Christine King MBA and Gregory Fraginis</td>
<td>Oct. 2, 2010, PVD</td>
<td></td>
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<tr>
<td>2010</td>
<td>Michael Pierce and Courtney Lester '10</td>
<td>Feb. 26, 2011, NMI</td>
<td></td>
</tr>
</tbody>
</table>

Michael Pierce and Courtney Lester
1991
DANIEL PORAY MS
and Maria Ascencio, PVD
Chase Daniel

1994
PIYA SARAWGI ’94, ’02 MBA and SAROSH FENN ’99 MBA, PVD
Maya

1996
MATTHEY VAILLETTE
and HEATHER (LITTLE) VAILLETTE ’00
Matthew Colin

1998
DANIELLE HILL ’07 MBA
and Peter Nevitt, PVD
Teaghan Violet

1999
MICHAEL BUCELLO
and Laura DiCicco, PVD
Olivia Carmella

ROBIN HILL
and Steven Savory, PVD
Kayla Ashley

THOMAS PFEIFFER
and Stephanie Pfeiffer, PVD
Elizabeth Marion

2000
RICHARD BOSTON
and Kavosheia Boston, NMI
Richard Deshawn Jr.

RUSSELL KERMAN and
Jennifer (Parker) Kerman, PVD
Sloane Roselle

MATTHEW WARSCHAW
and Kimberly Warchaw, PVD
Noah Allen

2001
LAHSEN BIZRAGANE, MBA
and Meredith Bizragane, PVD
Ilias

2004
JENNIFER SAMANIEGO and
ERIC SAMANIEGO ’04, DEN
Benjamin

2006
RYAN RUCKER
and LORIE VASSALLO ’07, PVD
Emeline Isabelle

2007
RACHEL CUMMINGS
and JOSHUA CUMMINGS, DEN
Riley James

2008
AMIT RANGI ’08 MBA
and Sharmila Rangi, PVD
Kiara

2010
ALEXANDRA HOWES
and Nicholas Hunter, CTI
Grace Maria-Lynn

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 photographs.
Have you ever been told you couldn’t?

Not at Johnson & Wales...
People once said that JWU could never be more than a small, local business school. Four campuses across the country, 17,000 students and 85,000 alumni from 140 countries prove that it could.

For years other universities said JWU's career education model didn't work. While we have been teaching hands-on learning since our founding, most colleges are only now seeing the value of experiential education — proving that it does.

In the 1970s, no one thought JWU could build a successful culinary program. Today our College of Culinary Arts is internationally recognized as the leader in culinary education.

Our students and alumni have that same determination to reach success. Regardless of the industry, our alumni are known and respected as professionals who take charge, work hard and achieve. The road to success often means working two jobs, finding an internship, gaining professional skills through volunteering, or participating in a club, sport or other activity. Students need these experiences outside the classroom to gain a competitive edge in today's global economy.

One person can make a big difference. Share the success you've achieved, and our students' desire, through a contribution to the JWU Fund. You can designate your gift to whatever is most meaningful to you — including student clubs and organizations, athletics, scholarships and more. Gifts of all sizes add up, and will help JWU reach new heights of excellence while remaining a global leader in career education for years to come.

From Student Ad Club to Arnold Worldwide

"Without a doubt, JWU's ad club and the National Student Advertising Competition prepared me for my professional career. Participation gave me direct industry experience and an impressive portfolio that helped me earn several job offers before I even graduated."

— Nicholas Verrochi '09
Arnold Worldwide Advertising Agency

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

Providence : North Miami : Denver : Charlotte : Charleston : Norfolk : Vail