AMONG CHAMPIONS

JWU team scores as Gillette MVPs

Global by the Numbers
International students bring the world to JWU’s graduate school classrooms.
CLOCKWISE, LEFT TO RIGHT: The new Wildcat Center in North Miami is a campus hub; Food Day on Providence’s Hasbrouck Campus included students serving up farm-fresh treats; Providence SGA’s Big Event for 2010 set a world record for arm wrestlers; Lighthouse preservation is a specialty of Keith Lescarbeau ’79, here at Dutch Island Light; Tourists view statuary in Cemetery of Montjuic in Barcelona, Spain.

Cover photo by Patrick O’Connor
Lighthouse photo by Dave Zapatka

4 THEN & NOW
Student life on JWU campuses has gone from ping-pong and prom queens to visits from entertainment headliners and high profile events.

19 GLOBAL BY THE NUMBERS
Alan Shawn Feinstein Graduate School reaps the rewards of a large population of international students.

24 AMONG CHAMPIONS
The Gillette Stadium team that supports all aspects of the enterprise counts JWU interns and graduates among its MVPs.
Over decades, Johnson & Wales has built close relationships with leading employers to develop our pioneering programs and the valuable internships that open doors to future careers for our students. Today, our graduates are highly valued in their industries and their communities.

No matter what your team allegiance, you can't help but cheer for our JWU alumni at Gillette Stadium in Foxborough, Mass. They're on the front lines and in executive offices, ensuring that operations of all kinds run efficiently and effectively for the multimillion dollar enterprise. From 2006 through 2011, 42 students interned at Gillette, many gaining permanent positions and moving up the ranks in event management, marketing, stadium operations and food service. The quality and variety of our programs — designed to meet industry's needs — have continually produced a skilled talent pool that makes both our students and our university a much-valued resource across a wide range of industries.

As we build alliances within our communities, we also draw strength and direction from our connections to the world around us. At JWU, we now educate a population that includes students from nearly 100 countries. At a time when institutions of higher learning are striving to cultivate international ties, our university is ranked on the Carnegie Classification of Institutions of Higher Education™ among the top 100 in the nation for the number of international students who study on our campuses and sixth among master’s level institutions. Since the arrival of our first international student in 1965, we’ve reaped the rewards of the microcosm of cultures and perspectives these students bring to our classrooms.

In the weeks ahead, Terrence Williams '89, our new executive director of international alumni relations, will begin meeting with and gathering groups of alumni in cities across the globe. In bolstering channels of communication, we hope our international alumni will play an active role in our university’s future development. We represent an alumni network that is 86,000 strong and growing. By collaborating and embracing a diversity of perspectives, we create a more dynamic university.

JWU approaches the close of one century as a pioneer in experiential education dedicated to a student-centered culture. Our relevance in the next will rest on our ability to adapt and expand to meet the challenges of a rapidly evolving and increasingly more interconnected world. Get involved. Stay involved. Working together we can make Johnson & Wales University an even more vibrant educational institution.

Chancellor John J. Bowen '77
JWU Alumni App
A mobile community exclusively for JWU grads.

Find businesses run by JWU alumni in cities with large concentrations of fellow alumni.

Search for classmates around the world.

Register online today to promote your business or reconnect with other JWU grads.

alumni.jwu.edu/getshowcased

Launching in 2012.
Student Activities:
Outside the Classroom, the Good Times Roll

BY DAMARIS TEIXEIRA

In October 1992, Entertainment Weekly magazine gave Johnson & Wales an “A+” declaring it one of the best universities in the country for student activities.

The article said: “For $5 each per show, those attending this 7,000-student Providence, R.I., culinary/hotel school have seen — up close and personal — such acts as Penn & Teller, Robert Klein, Howie Mandel, Dennis Miller, Sinbad, Richard Lewis and Jay Leno in recent years.”

Gail Stroker, director of student activities at the Providence Campus in the 1990s, is proud of that recognition. “We charged $5 to JWU students to attend shows. We brought to campus The Ramones, Social Distortion, Naughty by Nature, 311, The Alarm and Kid n’ Play. Students loved it,” she says.

Today, JWU continues the tradition of bringing to campus big name entertainers such as Dave Matthews Band, 112, Sean Paul, Papa Roach, Common, Family Force 5, Dashboard Confessional, Snoop Dogg and others.

In the 1950s and 60s student clubs were few: the Dramatic Society, the Social Committee, the Kennedy Memorial Library Committee, a few sororities and fraternities, the yearbook club and the newspaper club. Student activities focused on Christmas parties, banquets, plays, informal and formal dances, bowling clubs and fashion shows.

Today, the scene is very different. According to current Providence student activities director Scott Lyons the number of student-run organizations and clubs is at an all-time high. In Providence there are more than 90 clubs; North Miami has more than 30; Denver has close to 20 and there are more than 25 in Charlotte. The clubs and organizations encompass everything from academics to culture and religion, culinary arts, special interests, national student organizations and Greek life.

As JWU grows, on-campus activities will continue to be an important part of the student experience.
**Spirit Centered**

Weeks of pep rallies, flash mobs and spirit challenges wrapped in blue and white ushered in the opening of the new Wildcat Center on the North Miami Campus in December. Supporters celebrated with a tailgate party before the first-ever on-campus men’s basketball home game.

The 35,000-square-foot facility is now home to the university’s athletics teams, fitness center and student life programs.

“We envisioned that this building would be the centerpiece of student life and a hub of campus activity,” said Loreen Chant ’89, North Miami Campus president. “Creating a place that is solely for the purpose of enhancing student life was a huge part of our campus plan, and we’re thrilled that we were able to achieve this goal for our students.”

With more than 800 people in attendance, the team beat Florida College 86–77 and set the weekend pace for the Lady Wildcats who defeated the College of the Bahamas 86–47.

The center formally opened in January with a ribbon-cutting ceremony. North Miami city officials and community leaders were on hand to support the continued growth of the campus and its impact on the surrounding area.

**Cooking Competition Takes JWU Student Mentors to D.C.**

With 45 minutes on the clock, teams of high school students from four Denver public schools waited anxiously to begin a competition focused on healthy cooking.

Each was paired with JWU student mentors through the state’s EatWell@School program. Over the course of nine weeks, they’d taught the students how to prepare a nutritious and flavorful meal for their school cafeterias.

With a budget of only $0.90 per person, the student teams had to meet USDA nutrition guidelines while keeping recipes original and consistent with the standards for public school lunches.

JWU student mentors Ashley Sampsel ’11 and Alyson Priolo ’12 were thrilled when Manual High School was named the winner. Three members of the Manual High School team will compete in Washington, D.C., in the Cooking Up Change National Healthy Cooking Contest in May. Last year’s team recently met with First Lady Michelle Obama about her Let’s Move! initiative to fight obesity.

“T’m really excited that they won and I’m really proud of them — what they’ve accomplished from nine weeks ago to here,” Sampsel said. “It’s just been a really stressful week … It’s really exciting for them to finally embrace the moment.”

Sponsored by LiveWell Colorado, a nonprofit committed to reducing obesity in the state, the program provides a way for students to learn about and promote healthy eating while highlighting their talents in front of a wide audience.

[Online > livewellcolorado.org](http://www.livewellcolorado.org)
Raising Cultural IQs

When interviewing for a job, Latinos feel the need to build a rapport, want to share personal information and, as a sign of respect, tend to avoid prolonged eye contact, says Robert Rodriguez, Ph.D., author of "Latino Talent: Effective Strategies to Recruit, Retain and Develop Hispanic Professionals."

Rodriguez addressed an audience of CEOs and directors of some of Charlotte’s leading industries — Bank of America, General Mills Inc., Ritz-Carlton Charlotte, Sodexo and Presbyterian Hospital — as well as JWU students at the Multicultural Foodservice & Hospitality Alliance (MFHA) Cultural Intelligence Experience: Cultural Conversations that Impact People & Profit.

"Build a foundation to know more about Latinos when recruiting," he advised, adding that a strong "cultural IQ" will attract and retain the best and brightest talent.

The July 2011 event, sponsored by Johnson & Wales University and MFHA, championed diversity in the workplace. Discussion topics ranged from Latino identity and the African-American perspective to Asian insights.

"Organizations, like people, can simply be unaware of the cultural significance and impacts of their words and behaviors," Associate Professor Bill Weber of The Hospitality College learned from the day’s activities. "The reason some people participate and some don’t … that some people succeed and some don’t, can be based in cultural ignorance."


"Find a way to connect with our youth," Tse agreed, suggesting Baby Boomers "let the digital natives teach the digital immigrants."

Hospitality major Aneesha Hargrave ‘12 was one who appreciated spending the day with industry leaders investing their time to become more culturally intelligent and competent. "As a young professional in this industry, I strive to begin my career with industry professionals like those at the MFHA conference."

FRESH AND LOCAL

Chef Bill Idell ’91 stood near the green on JWU’s HarborSide Campus and swept his arms over the area. "Imagine students and farmers meeting and collaborating right here," he said.

Weeks later a magnificent October sun bathed the space that took on a farmer’s-market atmosphere for the first JWU Food Day. The event, spearheaded by the Center for Science in the Public Interest (CSPA), was similar to other grassroots events nationwide comprised of organizations who share Idell’s passion for promoting healthy, fresh, local and sustainably produced food.

JWU Food Day coincided with the first lab classes in the new Wellness and Sustainability concentration offered to students in the Culinary Arts and Food Service Management degree program. Students from all majors sampled offerings from local vendors active in the movement including Farm Fresh 31, The Chef’s Collaborative, The Local Catch, Stix Wainer & Son and FreshPoint, as well as the JWU Green Collaborative and Club of Culinary Excellence.

"The local food scene is really vibrant and there’s lots of collaboration between farmers and consumers," Idell notes. "The wellness and sustainability class buys directly from the Farm Fresh Market Mobile’s online farm-to-business ordering system in Southern New England."

At the end of the day, there wasn’t an apple left.

Hundreds of pounds of food were sourced from local farms and fishermen for Food Day at the HarborSide Campus in Providence in October 2011.

ABOVE: Tiffany Boyd, vice president of human resources at General Mills Inc. and Gerald Fernandez ’86, ’96 Hon., MFHA president, were among leaders in a conversation about cultural IQ and the workplace, in July 2011 at the Charlotte Campus.
CHARLOTTE DISTINGUISHED VISITING GUEST LECTURER

Christopher Gergen

"People who are good at what they do and love what they do are the highest performers," Christopher Gergen, founder and CEO of Forward Ventures told students in Hance Auditorium in November 2011. He challenged them to "be the boss of your own life and lead. Change the world around you."

"Don't let life happen to you. Make it happen. Don't compromise."

PROVIDENCE DVP

Bobby Kutteh

Early in his management career that began as a field representative at a company now known as Baxter Healthcare, Bobby Kutteh, CEO of the Support Services Division of the Compass Group was asked, "Is your attitude worth catching?" Obviously, the answer was "yes." Joining attitude as among his "gold nuggets" for professional success he noted for Providence students in January, are integrity, humility, passion and energy.

DENVER GUEST LECTURER

Rep. Diana DeGette (D-Colo.)

Rep. Diana DeGette (D-Colo.), Democratic Chief Deputy Whip, spoke at the Denver Campus in November 2011 about food safety advocacy in the U.S. and legislation shaped to protect consumers. "Implementing mandatory recall and traceability would help get contaminated food off our store shelves more quickly in the event of an emergency," DeGette told her audience.
CHARLOTTE DVC
Frank Vollkommer
C.M.P.C.

Frank Vollkommer, C.M.P.C., owner of Vollkommer Pastry Inc. and The Chocolate Mill Pastry Shop & Café, spoke in January about the rewards and challenges of opening a business. “Customize your work experience and education around your plans for entrepreneurship, and work for other businesses as a form of paid training,” he said.

“Everyone thinks they can do better until they’ve walked a mile in the owner’s shoes.”

PROVIDENCE GUEST LECTURER
Socheata Poeuv

Speaker, filmmaker and activist Socheata Poeuv, best known for her film “New Year Baby,” came to Providence in January to speak of Cambodian genocide. She is the founder of Khmer Legacies, whose goal is to record 10,000 testimonies of survivors by encouraging children to interview their parents about their experiences. “I guess I had survivor’s guilt because I thought my immediate family hadn’t been touched by the genocide,” said Poeuv. “Then I found out that the two people I thought were my sisters were my cousins, and my brother is only my half brother because my mother was married once before. Her husband was killed by the Khmer and later she married my father.” This revelation was what gave her the drive to research this horrible period in Cambodian history.

NORTH MIAMI GUEST SPEAKER
Dean Emeritus
Robert Nograd, C.M.C. ’99 Hon.

Dean Emeritus Robert Nograd C.M.C. ’99 Hon. spoke to close to 100 students, staff and faculty about his experiences as a Holocaust survivor, at the opening event for “The Greatest Generation,” the third annual School of Arts & Sciences Leadership Cultural Immersion Symposium. Nograd was sent to Auschwitz-Birkenau concentration camp. “We were so hungry we couldn’t sleep,” he told his audience. His was part of discussions throughout the week prompted by academic presentations on World War II and a performance of “The Diary of Anne Frank.”
Light Work

Keith Lescarbeau ’79 has brought four Rhode Island lighthouses back to life to once again guide navigation in Narragansett Bay. He restored the first — Plum Beach Lighthouse — in 2003.

“The community was so enthusiastic because it had sat there for 62 years decommissioned and was a rusty old mess,” he says. “It was a real eyesore and we turned it into a showpiece.”

Three others came later: Ponham Rocks, Dutch Island and Beavertail Light. Beavertail is still run by the U.S. Coast Guard while the other three, run by private organizations, are now “private aids to navigation.”

By using non-corrosive materials and installing solar lighting, including beacons in all but Beavertail, Lescarbeau hopes for more low-impact operation.

With little adjacent open land, limited interior space and spotty electricity, it’s challenging work. Materials need transport by boat. But Lescarbeau, a licensed captain, calls it “perfect work for me.”

A resident of Narragansett, Lescarbeau makes a living restoring historic landmarks, houses and buildings. As president of Abcore Restoration Co. since 1981, his projects include Narragansett Towers, the last remnant of the famed Narragansett Pier Casino built in the 1880s, once one of America’s most prestigious resorts. But the lighthouses are his most heartfelt work.

He chairs the Narragansett Historic District Commission that oversees building permits for the town’s significant historical structures. “My goal is not to save everything, but to not have everything succumb to rot, fire, modernization and development,” he says. “I just want to save some of it for the future.”

Lescarbeau, who earned his degree in JWU’s former Insurance and Real Estate program, received the R.I. Historical Preservation & Heritage Commission and Preserve Rhode Island’s Stephen J. Tyson Sr. Artisan Award in 2010, honoring master preservation carpenters.

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Helping Students Help Others

Jennifer Puthoff '06, '10 MBA was working on her graduate degree at JWU when she first learned about Students in Free Enterprise (SIFE), and was impressed by its work.

A global nonprofit organization, SIFE connects college students with industry leaders from among SIFE's corporate sponsors who help the students use what they learn in the classroom to improve the lives of others in the community.

Puthoff volunteered to start a SIFE student team at JWU's Providence Campus and shortly after, accepted the position of program manager for SIFE's Northeast region, working at its world headquarters in Springfield, Mo. She now reaches teams from Maryland to Maine, using SIFE resources to guide them on subjects like financial management and student recruitment.

Teams choose their own projects and partnering organizations in areas as varied as entrepreneurship, environmental sustainability and business ethics. SIFE volunteers help aspiring entrepreneurs with business plans, teach job skills to the unemployed and train families in financial literacy.

The 10-member Providence Campus SIFE team's current project, Provide Providence, sponsored by the Campbell Soup Co., is collecting cans of food for local food pantries and teaching participants how to budget for food shopping and shop for more nutritious food. College of Business Assistant Professor Stevan Labush is the team's academic advisor.

Puthoff finds that her job fulfills both personal and professional ambitions. "SIFE has given me the ability to inspire others and I think that's how anyone should judge their success: by how many people you have inspired, not the things you've accomplished," she says.

"My goal is to reach someone something new every day, whether it's a small skill or something that will change their life."

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Fashion Goes Viral

Spring fashion will see a return to 1970s styles and bold colors for men and women alike, predicts insider Erik Rydingsvård '04, general manager of IC Companies, a fashion business based in Copenhagen, Denmark. Men's attire will sport the Scandinavian "very-fitted" look from jeans to suits as designs from Berlin, Copenhagen and Rio de Janeiro influence global trends once set only in Paris, Milan and New York, he adds.

Founded in Scandinavia, IC produces 11 "mid-price to affordable luxury" clothing brands sold in more than 10,000 retail and franchise markets in more than 40 countries and online. Rydingsvård, in retail fashion since 2001, works out of IC's Canadian headquarters in Montreal, Canada.

Online shopping for fashion retail is big in the U.S. and gaining in Germany and the U.K., with Sweden, Denmark and Norway not far behind, he notes. In response, IC is shifting its marketing strategy to be less print-oriented and more online and viral.

To market Tiger of Sweden, one of IC's biggest brands in affordable luxury suits, the company launched an online video campaign. Eight up-and-coming bands were dressed in Tiger jeans and performed in dressing rooms of IC Stores in Sweden and Canada, and the videos went viral.

"They've been very successful," says Rydingsvård. "Campaigning like that is not very expensive."

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Jennifer Puthoff '06, '10 MBA (far right) with students and faculty from Washington College in Chestertown, Md., at Walgreens' 2011 Fall Training Conference at Marymount University in Arlington, Va., in October.
Soup for What Ails

Chef John Nelson ’90, who manages the soup kitchen at Amos House, knows firsthand the struggles of poverty and addiction, but also the fulfillment of recovery and giving back. Formerly an alcoholic and destitute, today he is executive chef at Amos House, a nonprofit social services agency in Providence that provides hospitality and direct services to the homeless and poor.

Nelson first came to Amos House in 1982 because he was hungry, having lost everything to drinking. Sister Eileen, the Catholic nun who founded Amos House, took him under her wing “like a mother,” and challenged him to take control of his life.

“I’ll always remember the words she said to me: ‘If you keep it up, you’re going to die,’” he recalls.

Having cooked when he was younger, Nelson started by helping out as a volunteer in the dining room almost 30 years ago, washing dishes, stocking shelves and preparing meals. After turning his life around, he went back to college and earned his culinary degree.

Now he tries to help others, and with the recession many people need help. The dining hall now serves more meals than ever, up to 700 per day between breakfast and lunch. Nearly 26,000 more Rhode Islanders fell into poverty in 2010, up 3.5 percent from the previous year.

Despite the bleak economic outlook, Nelson holds himself up as an example of hope to others.

“If I can do what I did with my life, then anyone can do the same,” he says. “This job is very rewarding and it works both ways. I’m grateful.”

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Globally Prepared

Sous-vide, the 18th-century French method of cooking repopularized in the late 20th-century West by food TV, is gaining proponents in the East according to Harald Rohrmoser ’07, chief chef instructor and head of the Western Culinary Arts department for At-Sunrice GlobalChef Academy in Singapore.

With professional precision, he explains the process of preserving food by cooking slowly at low temperatures, placing fresh meat or fish in a sealed vacuum bag with olive oil and flavorings, and submerging it in preheated water for a specified amount of time. When the core temperature is optimum, the food can be “shocked” in ice water and refrigerated for several days without losing quality.

A Global Master Chef, Rohrmoser grew up in the German countryside of Landshut, outside of Munich. He studied and worked in Berlin and Munich, the United Arab Emirates, London and Providence, R.I., giving him a well-rounded global culinary perspective.

Singapore has a mix of culinary influences from China, Malaysia, Eurasia and India. Many Singaporeans still cook and prepare food at home with fresh ingredients, meats and vegetables from local markets.

“It’s a very healthy diet. They consume less meat than in the U.S. and Europe, and most of the time it is a slightly smaller portion size,” he says, claiming there are “less dietary problems in Singapore than any place in the world.”

And though the culture’s cuisine revolves around foods grown close to home, savvy locals are using the global reach of social media to create a broader market for seasonal and local food products and house specialties.

“It’s a good tool to create a community for your restaurant that appreciates what you are, who you are, and what you do, and can lead to success for your concept,” says Rohrmoser.
Social Media on Guard

While a sports/entertainment/event management major at JWU’s Charlotte Campus, Staff Sgt. Kyle Scott Richardson ’08 interned with the Charlotte Bobcats in public relations and communications and then with the New York Jets as a Web writer, also gaining experience in social media. “When I experienced that internship I found a niche. I told myself, ‘This is what I want to pursue.’”

Now he uses those skills working as director of social media for the North Carolina National Guard.

“The beauty of a social media position, especially for my generation, is that we grew up with Facebook and Twitter and it’s very natural for us,” says Richardson.

Before jumping into social media, he suggests looking at your goals and audience and whether or not it will be a good return on investment. If your audience is mostly 55-plus, you might be better off using email or traditional mail for marketing.

Social media isn’t a free marketing tool; it takes time and effort, says Richardson, who offers a few best practices:

• Use tools like Hootsuite.com to schedule posts and tweets ahead of time.
• Get your messages out through video. YouTube is a great PR and social media site. The military uses its own version, militaryTube.
• Make social media a PR and media relations device. Many of the Guard’s online followers are reporters.
• Learn tools specific to sites, like hashtags for Twitter, to make categorizing and searching through tweets easier.

Richardson is also a member of the National Guard and serves one weekend a month helping with public affairs. And to keep his hands in sports, he volunteers every year for the Super Bowl public relations team.

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Help Wanted in Malaysia

Malaysia's hospitality industry has a problem — lots of job openings but too few people to fill them. And the country's low unemployment rate, 3.3 percent as of September 2011, isn't the reason.

One problem, says Jus Osman '93, director of human resources for Hilton Petaling Jaya in Malaysia, is that graduates of Malaysian hospitality colleges don't want entry-level work, even in a country whose second-largest industry is tourism. Most prefer 9-to-5 jobs over those with weekend and holiday shifts, and want to start out in management. Only about 20 percent of hospitality graduates work in their field; the rest go into better-paying industries like banking.

Among those Malaysians who do apply for hospitality jobs, there's often a lack of adequate English skills. Some colleges and universities follow the lead of the country's public schools, still teaching courses in Malay rather than English. That's changing, but Osman predicts evidence of a substantial shift won't be seen for about 15 years.

Meanwhile, Malaysian hotels hire contractors from India, Sri Lanka and other countries for housekeepers, dishwashers and receptionists. Higher-level jobs are easier to fill, especially for people already skilled in areas like food and beverage management, culinary arts or revenue management. Applicants from India, Canada and the U.S. are often hired.

Despite the lack of qualified and interested local job seekers, Osman is still picky when hiring. Whether they have a degree or not, they must like people and have a passion for the industry, she says. "If they can't smile or they look at their watch and [say] 'after eight hours I'm out of here,' I won't have someone like that."

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Conventional Wisdom

The Democratic National Convention is expected to fetch close to $200 million in revenue for Charlotte, N.C., bringing in 30,000 DNC visitors and launch 1,200 related events in early September.

When the city was chosen to host the political extravaganza, Courtney Miller ’11 was interning for Visit Charlotte, the sales and marketing arm of the Charlotte Regional Visitors Authority.

Miller celebrated with the rest of the Queen City and then applied for the newly created position of DNC convention services coordinator. Her work began in March 2011, just after her internship ended, and Miller quickly realized the monumental scope of the undertaking before her.

One of her first duties was helping secure contracts for 15,000 hotel rooms for DNC participants. Next came venues. Many official events will be held in the Time Warner Cable Arena, but to ensure room for the others, Miller and co-workers reserved additional space for DNC-related activities throughout the city.

Last fall, Miller helped convention representatives from state delegations view the site and Visit Charlotte provided tour guides, transportation and information to help planners check out the city’s hotels and public spaces.

Pre-event activities are already adding cash to local coffers, and that’s expected to continue when the forum is over. "There will definitely be lots of residual effects and opportunities from this convention," says Miller.

Her job is continually evolving. Miller was recently promoted to convention services coordinator for Visit Charlotte, with the DNC on the top of her list.

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EDUCATION VIRTUALIZED

The success of online learning is contingent on many factors, says Kevin Longo '06. "How the information is presented to students: live lectures, static content, interactive sessions, the teaching style of the instructor and the engagement of the students," all play a role.

As network systems administrator for OSHEAN, a nonprofit coalition in North Kingstown, RI, that provides technology services for its members including schools, hospitals and government agencies, his work focuses on technology solutions for schools from kindergarten through grade 12.

Working in the midst of technological advancements, Longo, who joined OSHEAN in 2006, has seen scores of changes in education and other industries, with more to come. High on the list of burgeoning trends are cloud computing and virtualization.

Cloud services offered by an off-site network can range from common Web-based email to computing services provided by an outside outlet. OSHEAN's powerful hardware hosts servers remotely, saving companies the cost and complications of owning and running their own systems. Through virtualization — a simulated versus an actual environment — users can have multiple operating systems (OS) on one desktop, letting them take advantage of software specific to each OS without using separate computers.

Longo, who holds an M.Ed. in technology in education from Lesley University in Boston, Mass., and a B.S. from JWU in network engineering and database management, sees online learning continuing to grow quickly, especially in higher education. And though classrooms are changing to incorporate new technology, live teaching won't disappear any time soon. "As humans we're social beings, and gathering in a common place is, for most, comforting and more conducive to learning," he says.

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An Unlikely Tourist Route
Verónica Cadoppi '05 MBA found an unlikely niche for her interest in tourism — cemeteries. "You can really learn the history and the culture of a place through how the cemetery was planned or developed," she says.

The Argentinian, now living in Spain, was introduced to the attraction of graveyards when The European Cemeteries Route, a nonprofit made up of cemetery managers, became a client of DMC Gestión De Destinos, an agency specializing in themed tourism she cofounded. Although no longer with DMC, Cadoppi still serves as route coordinator, managing grants, development and public relations for the Association of Significant Cemeteries in Europe (ASCE) which established the route to preserve and promote burial grounds as tourist destinations.

The organization provides maps and scholarly research on about 60 cemeteries in 50 cities and 20 European countries from Austria to the United Kingdom. Visitors can explore the tranquil surroundings where sculpted gravestones often rival fine art in Cadoppi's opinion.

ASCE considers burial grounds "open-air museums" holding the social and cultural heritage of their communities, says Cadoppi, quoting former ASCE president, Maria Luisa Yzaguirre, in describing the allure. "Through the city of the dead you will understand the city of the people that are still living."

The route, which receives upwards of five million visitors each year, is a means for European countries to collaborate on promoting one of their most accessible venues for visitors to see and learn about the history and local cultures of their people.

With Cadoppi's help, the route was recognized as a Cultural Route of the Council of Europe in 2010, and also received the United Nations World Tourism Organization's 2011 Special Jury Award.

NEW GRADUATE PROGRAMS SET FOR ROLLOUT
With career opportunities on many people's minds, Johnson & Wales University's Alan Shaw Feinstein Graduate School introduces two new programs, both in line with JWU's continued efforts to offer industry-relevant and academically rigorous programs.

A new one-year MBA program will offer a fast degree track and day classes beginning in June. It provides real-life work experience through an internship-action research project, a competitive edge for today's job market," says Gary Gray, Ph.D., recently named MBA program director.

In September an MBA in information technology rolls out, designed for professionals looking for the management skills needed to lead on the next career level. "Many IT practitioners have successful careers, but not the skills required to move into management. Our program is for them," Gray says.

Online > jwu.edu/grad
Tackle the Monster

Joan Geller, associate professor in the Charlotte Campus’ School of Arts & Sciences, teaches public speaking, coaches student commencement speakers and runs a JUW Toastmaster’s chapter and annual speaker competition. She is also a consultant, helping others build public speaking and leadership skills.

“Public speaking and communication skills are lifelong,” she notes. The more they’re used, the stronger they get. “If you keep backing away from [public speaking], it becomes a scarier kind of monster.”

Geller offers advice for taming the beast:

- Keep an ongoing file of topics. When you’re asked to speak you might already have an interesting story you can shape and relate to the situation.
- Stick to the point. To prevent rambling, keep asking yourself, “What’s my bottom line?” and “What am I trying to say?”
- Turn opportunities for “small talk” into “big talk.” Keep up with news and current events to have at least a basic understanding of various topics to use in conversations relevant to specific events like sports, art and business.
- Let the audience know your credentials and why you’re qualified to speak on the topic at hand. And always bring business cards.
- Appearance is important. People judge us in about 10 seconds by our attire, stance and body language. Check your hair and clothes in the mirror before speaking.

For international audiences:

- Be sensitive to and knowledgeable about diverse social and cultural backgrounds.
- Simplify and clarify content, speak slowly and deliberately and use clear transitions and pauses.
- Vary eye contact depending on the audience. In the U.S. we use direct eye contact, but in Asian countries that’s considered an invasion of privacy; use a sweeping gaze across the audience.
- A smile is universal, so make use of it.

Online > toastmasters.clt@jwu.edu
Imrak Cagdas Otrac '98 MBA first heard about Johnson & Wales University from "a friend of a friend." In the days before the Internet made information accessible to anyone with a computer, "knowing of someone studying at JWU was a great reference and only resource for me," says the native of Istanbul, Turkey.

At JWU, she not only learned American ways of thinking and doing business, but those of Asia, Europe and the Middle East. "Being in class with students from 15 different nationalities was an amazing opportunity for me, especially in those years when globalization was still at its early stages," says Otrac.

Internationalization is currently a top priority for American higher education as the world becomes smaller in many ways, says Manny Tavares, dean of international recruitment and training. "American colleges and universities have made a serious commitment to diversity on their campuses and understand that international students represent an important part."

Johnson & Wales has been a magnet for a global population for decades. In 1965, Solomon Dada '69 traveled to Johnson & Wales Junior College from Nigeria to be its first international student. Many others — from 140 nations — have since followed. JWU was recently ranked among the top 100 in the U.S. for the number of international students who study on our campuses and sixth among master's level institutions on the Carnegie Classification of Institutions of Higher Education."

"To be an effective team player in today's world and develop
a cultural sensitivity ... in every field you choose, you need that
global understanding and perspective," says Otrak. At ASBA
Education Consulting she helps foreign institutions of higher
education recruit students in the Turkish market and works as a
consultant guiding students to education abroad, mainly in the
U.S.

Their presence has as much value for their classmates and the
university as for their futures. "Other than the obvious diversity,
it makes each individual classroom a microcosm of the world," says Professor Gary Gray, Ph.D., director of MBA programs in the
Alan Shawn Feinstein Graduate School.

One Language
In the 2011–2012 academic year at JWU there are more than
900 undergraduate international students from 94 countries
with 615 representing more than 60 countries at the graduate
level. "The biggest challenge is the language issue because it
takes a long time to be able to converse," says Gray, recalling one
confused Chinese student who asked the meaning of "get the
lead out of your pants."

"There's no relation to anything he could possibly learn in
school. A professor has to be really cognizant of things that we
take for granted."

Students who score below average on the TOEFL English language test
take ESL classes, which are separate and more intensive for the differing
skills required of graduate students.

Many come to put their English into
an American context.

Basma Lamlaoui '12, has a B.S. in
advertising from a school in Morocco
and is at JWU to study global business
leadership. Though she took classes in
English back home, "it doesn't help. If
you want to really learn a language, it's
to do it in a country where you
can speak the language fluently."

To give students a place to practice,
groups meet twice weekly for simple
conversation. Often more daunting
is bringing skills into classrooms that
might include students from a half-
dozens or more countries in addition to Americans, notes
Professor Lisa Sisco, Ph.D., who teaches writing and commu-
nication. "You really have to figure out how to communicate
across cultures."

Asian students are shaped by educations where teachers
lecture and students learn by memorization. Chinese students
are reluctant to offer opinions. Over the years, students from
pre-peace treaty Israel and Jordan or from China and Taiwan
have sat together in the same class. Gray notes. To succeed, all
must accept that in an American classroom, they are expected
to participate, often as teams. "That we learn from each other as
opposed to completely from the top down," Gray says.

Jacqueline Keung '13 is in her first year of studies at JWU.
From Malaysia, she speaks five languages including more than
one dialect of Chinese. She earned a bachelor's degree in logistics
and marketing in the United Kingdom and had a high paying
but repetitive job in her home country. Like others, after a year
working in the U.S., she hopes to return home with an MBA
to help improve her position in her former company or find
another job.

"In the UK, you have to pay closer attention to the profes-
sor. In the United States, the professor will give you a question
and you have to think about it rather than repeat what the book
says," Keung reflects on the differences she's encountered. "It's a
different educational system here with much more freedom."

Faculty works continually to cultivate strategies to engage
reluctant students, yielding insightful discussions comparing
social responsibility, morality and ethics. "Often the profes-
sors are learning from you as much as you are from them," says
hospitality major, Maria Lisa Trick '12, from Germany. Gray and
Sisco agree, noting the growth of their own cultural awareness,
acceptance and understanding — "looking through the surface
differences to what we have in common," Sisco says.

"All of those perspectives that international students bring are
extremely valuable," says Katie Gilbertson, director of interna-
tional student services. "You don't realize you're living in a global
world and it's only going to get more diverse. You have to get
used to working with people who have different cultures and
customs. That experience is every day in the grad school."

"Bringing international students to a campus invigorates
academic programs — especially career-focused programs that
are in global demand — and helps American students enrich
their college experience and prepare for an ever-changing global
environment," Tavares says.

Common Goals
The Alan Shawn Feinstein Graduate School is reshaping
programs to move beyond the traditional. A course in effective
communication is a graduate school requirement. JWU has a
professional communications center offering tutorials in APA
format just for the graduate students. Work is being assigned
online, more of a comfort zone for international students.

Hybrid classes use Skype video and messaging as a way of
connecting and posting changes in assignments. The platform
also allows students individual attention and increases contact
with professors.

New programs are also in the works. An accelerated master's
program will offer a degree in one year of day classes. A new
MBA with a concentration in IT is expected to appeal to an
international population that is already skilled in technology and wants that management piece.

When they are done with their studies, many international students apply for an Optional Practical Training (OPT) permit, hoping to make contact with a multinational and work for a year in the U.S. before returning home. Gilbertson estimates this includes as many as 60 percent of JWU grad students.

"Others want internships and American experience. That's something we're really trying to work on," Gray says.

In 2011, a delegation from Experiential Education & Career Services, plus graduate and undergraduate faculty, ventured to China to study educational systems, commerce and potential alliances for internships in an effort to better serve and reach Chinese students, half the internationals in graduate school or one in three including Americans. The trip seeded a relationship that has Marriott International on campus recruiting Asian students to its Baltimore management training program before they head home for a career.

Knowledge to Export

And despite the economic downturn, international enrollment in the U.S. increased in 2010–2011 from 690,923 to 723,277.

"Education is considered an export because we're giving them information and they take it home with them," says Gilbertson. Foreign students contribute about $21 billion a year to the national economy, according to the Institute of International Education. "It's the 11th largest service industry in the country so it's a huge economic benefit to have these people here," she adds. "They live in our houses, buy our cars, eat our food."

And pay for the privilege. "International students recognize the value placed on an American education and the opportunities that lie ahead for them when they return to their home country with an American university degree," says Tavares.

When Oztac finished her degree, she realized she "was not the same person" who'd left Turkey two and a half years before. "My degree and work experience in the U.S. increased my marketability a great deal in the eyes of potential employers."

Allan Freedman, director of graduate admissions, notes that throughout the world and particularly in Asia, "our brand is becoming more recognized. Now hospitality and culinary have a world reputation and it bleeds into the business school. We offer a very good education with a very affordable tuition."

Keung came to Johnson & Wales because its reputation in Malaysia was "quite good." Now, she continually recommends the university to others. Word of mouth drew Laamaloui and Moroccan classmate, Rabab Belamine '12, who were told by school friends and JWU alumni about its quality and price.

Whatver their motivation, international students are guests in our country. Gilbertson and staff welcome students to campus, coordinate lodging and try to make them feel accepted.

"We have to have consideration and empathy," says Gray. "It's hard enough to be a tourist in some places. It's even harder to come here and be a student."

"I would say the students are more and more satisfied. Lots of things have changed in the graduate school; the rigor is getting better, but we always can improve," says Gilbertson, who also teaches. "We continue to evaluate and reevaluate."

If there's an indication that international students are shaped by their experiences here it's in the number who maintain long-distance relationships with faculty and fellow graduates.

"More than half my friends on Facebook are my Chinese students, and not just Chinese — Taiwanese and Turkish and ... they really do enjoy staying in touch with you," Sicco says. She half-jokes she could travel anywhere and find a 'friend' from Johnson & Wales.

Frederic Juillet '12 MBA, a world traveler from France with an engineering degree, experience managing hotels and a website listing an employment target of CEO, sees the potential. "We do get a good education. We're skilled and knowledgeable and everything is there to make JWU stronger. If we stand out as overseas students, as alumni and as future workers, Johnson & Wales stands out. It's a win-win. Imagine the strength of that kind of network."

"If I can help," he adds. "I want to be a part of that."
JWU Athletes’ Talents Shine in their Campus and World

BY JOHN PARENTE

PROVIDENCE

For the first time in Johnson & Wales' athletic history, three student-athletes were named NCAA All-Americans in their respective sports in 2011. For the All-American trio, Lamonte Thomas '11, Jeremiah Ketts '11 and Bill Mulligan '13, their achievement has now paid a second dividend — an outstanding achievement award from Words Unlimited, the Rhode Island association of sportwriters, sportscasters and sports publicists.

Thomas, of Providence, is the reigning Great Northeast Athletic Conference men's basketball Player of the Year. He was named to the D3Hoops.com and the National Basketball Writers Association All-America teams after averaging 30.7 points per game in 2011. Thomas has been the national Division III scoring leader again in his senior season. The 6'2" guard finished second in the association's balloting for Male Athlete of the Year.

Ketts was the first JWU player to be named an All-American by the American Hockey Coaches Association. He was the ECAC Northeast Conference Player of the Year, leading the league with 25 goals and 25 assists and was the national leader in power play goals per game. Like Thomas, Ketts currently finds himself where he left off last season — atop the national Division III scoring leaders list.

Mulligan meanwhile, earned All-American status after finishing eighth at the 2011 NCAA Division III National Wrestling Championships. A native of Towacco, N.J., he won 21 of his 27 matches and also picked up All-New England honors along the way.

NORTH MIAMI

Though basketball was at the forefront of a two-game trip to New Orleans in December 2011, the 16-member North Miami Wildcat delegation took time out of their four-day trip to rebuild parts of the Big Easy still blighted by the effects of Hurricane Katrina. Having recently been named a Five-Star Institution by the NAIA for 2011 for their commitment to sportsmanship, community leadership and academics, the men’s basketball team and coaches at JWU’s North Miami Campus put an exclamation point on the achievement and set the stage for a potential honor in 2012.

Their excursion included a game in the University of New Orleans’ 10,000-seat arena, but the Wildcats were just as proud of their effort at St. Paul Community Center and a nearby city park. Eight players helped Dave Graham, North Miami head basketball coach and director of athletics, rebuild a church still in disarray after taking 10 feet of water in the basement six years ago. Donzell Nugent, assistant coach, took eight other players to resurface basketball and tennis courts and worked on the backboards in a park on the other side of the city.

"It was a great experience for our guys," Graham says. "When they walked into the church, they really got a good sense of what happened, and what really matters. They also realized how easily this could have happened in our area, and how fortunate they are."

CHARLOTTE

Varsity basketball has officially arrived on the Charlotte Campus. The new Wildcat Center was rockin’ with excitement, as nearly 600 witnessed the ‘Cats first varsity conquest in its history in January as the men’s basketball team knocked off Mid-Atlantic Christian University, 70-59, to end a 47-game losing streak.

Michael Daniel ’11 scored 16 points, DaShaun Alston ’15 added 12 and Shaquille White ’15 chipped in with 11, as the Wildcats broke from a four-point halftime lead to the definitive win.
Communities

Daniel, the 34-year-old elder statesman of the team, says the win more than took the proverbial monkey off the team's formerly winless back.

"We showed that the program has really arrived," he said. "We were emotional, but wanted to walk off the court both proud of the achievement and sportsmanlike as well."

Stephen Byrd, Charlotte director of athletics, said it was great to see the team rewarded for its hard work over its two club seasons and its two varsity years. "We set them out on an ambitious schedule, playing uphill against some Division I and II schools. This was a more competitive opportunity, and gives us something to build on."

It doesn't hurt that support is coming from Byrd and the rest of the Charlotte Campus administration. "President Gallagher and [executive director of operations] Mark Norman are at the games all the time," says Daniel. "They helped fuel the team right to the very end. We hope we made them proud when we won."

Byrd said staff and student support has been fantastic. "Since opening night, we've averaged about 300 to 400 people at every game. For any new program, that's impressive."

DENVER

Graduates are often told that life's adventures begin after commencement. For three former members of the Denver Campus men's volleyball team, those excellent adventures have begun.

Ed Aronchick '11, Chris Schardt '11 and Mike Sauro '11, have extended their playing careers in Scandinavia. Aronchick is playing in Denmark, Schardt in Sweden and Sauro in Norway. Landing pro playing jobs was circuitous, but all three love learning about another culture.

Sauro, a setter on the 2011 team that finished second in the Mid-America Men's Volleyball Intercollegiate Conference, was brought by his agent to compete with 50 other Americans for spots on a few foreign teams. He made a German team, but didn't like it and moved on to Oslo.

"The biggest obstacle is trying to decipher what my coach says because he doesn't speak English," Sauro writes, "but I love the experience so far and plan to do it for a few more years if my body lets me."

Aronchick's agent asked for a video that led him to a team in Denmark. An assistant coach with the Denver Wildcats last season, Aronchick is the only American player on the Hvidovre VK team.

As for Schardt, traveling to Italy to try out for coaches from throughout Europe was "very similar to the National Football League combine. It's like a meat market — you are drafted by the way you perform."

His ensuing welcome in Sweden was short lived. "I was told by the coach of the team [Orskellunga Volleyball Klub] ... he had set his sights on a different player who had already been playing professionally."

After returning to the U.S., Schardt learned that he'd beaten the other player for a spot on the team and played in his first pro tournament within a day of flying back to Sweden.

It's a small world, and the three have seen each other since their Wildcat days. Schardt's team, which competes in the Swedish Elite League, and Aronchick's Hvidovre VK team faced off in a Norwegian tournament.

"Eddy and I got into a lot of smack talk through the net during the game," added Schardt.

Sauro's Oslo Volley team, meanwhile, defeated Aronchick's team in its very first match of the year.

— (Mike Gallegos and Shannon Robbins contributed to this piece.)
There's a JWU team backing Gillette's pros

BY MELINDA HILL
PHOTOS BY PATRICK O'CONNOR

More than 4,300 able bodies work long and hard at Gillette Stadium during the New England Patriots' season and across the myriad daily events year round — conventions, trade shows, sports happenings, concerts. When the team makes it to the NFL playoffs, as they did this year, staff hours are well into the double-digits on game days.

The energetic, dedicated mostly 20- to 30-somethings working at the Foxborough, Mass., enclave, also home to Major League Soccer's New England Revolution, handle all areas around the billion-dollar enterprise: ticket office, food and beverage, media relations, parking operations, events,
security — to make everyone from team, press, vendors, sponsors and owner Robert Kraft '04 Hon. to the 68,000 fans and foes happy.

It takes a well-oiled organization to meet such a goal, and key posts are manned by Johnson & Wales University alumni and students who have interned and labored in just about every department over the years. The relationship between Gillette Stadium and JWU is symbiotic; Gillette provides a broad playing field for real-life experience and career opportunity, and the university’s programs in event management, marketing, advertising, culinary arts, food and beverage management and hospitality, produce skilled talent to help run the empire.

James Nolan, senior vice president of finance, administration and operations for Gillette Stadium, is among those who value the alliance. "Johnson & Wales is a great resource for us. Over time they brought us a large number of highly skilled people, and as you can see, in all different areas of our operations."

Leading the Way
Connections start right at the top. Al Labelle ’81, is chief of staff to Gillette chairman and CEO Robert Kraft. Next in the line-up is Laura Gorski ’11. Gillette Stadium operations coordinator and Nolan’s assistant since June 2011. Her checklist tracks daily happenings of everything from staffing and grounds upkeep to ticket deliveries and maintenance crews. Games require advance prep to short-circuit any potential operations problems. Gorski has three employees who register game-day staff.

Other alumni with jobs tied to Patriots football and beyond include Patriots event managers Britannin Powell ’08 and Kelly Dalton ’08. Tim Sullivan ’04 manages parking operations and Levi Tanksley ’07, ’13 MBA is inventory manager for the Patriots retail operations department.

For every Patriots home game — 10 total in a regular season — there are 68,000 tickets to sell and track. Bryan Flaherty ’04, director of New England Patriots Ticketing, and his team of four process payments, renew season passes and make sure every ticket scan and has a designated seat. It’s also on him to keep The Kraft Group up to date on season and playoff ticket sales and to expand the stadium’s revenues.

“[It’s] a lot of customer service and making sure that we provide the best possible product for our customers ... making sure there are no problems,” says Flaherty, who first interned at Gillette in 2003. “That goes for every single department. You hope you put out the best possible product in each area on the field and outside the field.”

Leading grassroots marketing efforts throughout the five-state region for Gillette’s other home team, the MLS’ New England Revolution, marketing manager David Campopiano ’07 works his craft. He and his “street team” of staff and interns, mascot and "Rev Girls" (part marketing assistants, part cheerleaders) act as brand ambassadors, spreading Revolution energy.

“It’s really all about marketing nowadays, whether you’re us, the Patriots, Red Sox or Bruins,” says Campopiano. The success of the Boston area’s other major league teams makes
marketing essential for the New England Revolution and opens a niche. "We pride ourselves on being more accessible than other teams. We're a little smaller, a little more intimate; you can get closer to the coaches and the players."

Campopiano is contact for the Revolution's corporate partners and sponsors, helping with contracts, logistics, equipment, marketing booths and anything else to draw foot traffic to their set-ups during games. "They're spending money so we want to make sure they're getting results at the same time," says Campopiano, who has one full-time and 25 part-time staff report to him.

The Mall Next Door
Beyond the stadium's 1.9 million-square-foot confines, Gillette hosts a small city of business, food and entertainment entities including Patriot Place. The 1.3 million-square-foot outdoor mall with a four-star Marriott Renaissance Hotel and Spa and an outpatient healthcare facility specializing in sports medicine sees nine million visitors a year.

Chris Wheeler '98, operations manager for Patriot Place and 12-year veteran, is liaison to Gillette Stadium operations. His work day starts around 6 a.m. and goes straight through until 6 p.m. or later — just how he likes it. "I enjoy being busy and doing something different every day and that's 100 percent what it's all about," he says. "No day here is the same as the day before."

Wheeler oversees relations with tenants, vendors and contractors and ensures the building maintenance, landscaping, snow removal and clean-up for the common areas,
“It’s really a great fit for our entire hospitality college and has the added plus of being a very well-run and well-respected organization.”

— PROFESSOR KAREN SILVA, ED.D.
CHAIR, THE CENTER FOR SPORTS, ENTERTAINMENT & EVENT MANAGEMENT AT JWU

**GILLETTE AT A GLANCE**

- **Capacity:** 68,756
- **Club Seats:** 6,000
- **Luxury Suites:** 89 (800 to 2,700 sf)
- **Putnam Club:** 120,000 sf
- **Concession points of sale:** 500+
- **Permanent novelty stands:** 15
- **Stadium footprint:** 17.3 acres
- **Stadium area:** 1.9 million sf
- **Television monitors:** 1,000+

Food cooked and served out of Putnam Club kitchens for each Patriot’s game:

- **Cook and serve:**
  - 1,200 burgers
  - 1,500–1,600 hot dogs
  - 900 personal pizzas
  - 140 pounds of lobster meat
  - 240 pounds of jumbo shrimp

- **Smoke and serve:**
  - 1,400 pounds of pork butt
  - 700 pounds of brisket
  - 1,400 pounds of chicken

sidewalks and public walkways throughout the center are top-notch. Not your typical mall, Patriot Place is comprised of 60 retailers, restaurants and entertainment venues, a 140-foot by 60-foot ice skating rink, a 14-screen movie theatre, two music and entertainment venues and a multi-story museum depicting the history of the Patriots and New England football. "There’s a very lean group here operating Patriot Place," Wheeler says of his staff of three.

**Ready to Serve**

Inside the stadium or out, a large contingent of JWU alumni is in the food and beverage end of Gillette. All food served at the stadium apart from outside vendors is prepared onsite. That includes basic offerings available at 500 points of sale and 46 concession stands.

An entirely separate kitchen serves members of the Putnam Club, guests and Gillette’s VIPs: the Kraft family and their guests, players, coaches, press and private parties. The three-story edifice can accommodate 6,600; its 89 luxury suites hold 16 to 32 people each and two super suites are big enough for up to 70.

“For football it’s pretty much all hands on deck,” says Gillette Stadium executive chef, Brad Ozerdem, in charge of the Club kitchens. “We’ll have about 80 people in the kitchen and another 40 to 45 in the serving department.”

Included are Nicole Ries ’08, lead cook; Chanel Robinson ’10, game-day cook; and Sharon Scannaccia ’09, prep cook. “Nicole has worked here four years now and she’s a key leader in the kitchen,” Ozerdem says with high praise for his JWU staff.

On the university’s side of the exchange is a team that includes Akanksha Aga ’02 MBA, JWU assistant director of
employer relations, who helps fill the staffing needs of Ozerdem and others at Gillette through career fairs and her work with JWU’s Experiential Education & Career Services. E&CS also sponsors field trips for students for Gillette’s own career fair, where companies besides Gillette look for talented help. A panel of executives from The Kraft Group also speaks to the students, offering advice.

From 2006 through 2011, 42 students interned at Gillette, “usually a mix of SEE and culinary students,” Aga notes. “It’s really a great fit for our entire hospitality college and has the added plus of being a very well-run and well-respected organization,” says Professor Karen Silva, Ed.D., chair of The Center for Sports, Entertainment & Event Management, who has taught many of the alumni and students who work for Gillette.

From her industry perspective, Gillette, with its sports teams, venue management, entertainment, events and concerts provides fertile training grounds. “It offers a unique opportunity for SEE students to do a little bit of everything,” Silva says. “If they want to go into the merchandising side or the ticketing side, they have that opportunity too.”

Similar outlets abound for food, beverage and culinary students. Ozerdem notices what time on the job does for interns. “During football season we see them go from wide-eyed and green to confident kids who know what’s going on.”

Hard Work Paying Off
JWU is lucky to have Gillette “in our own backyard,” Aga notes. “An internship at Gillette is hard work and an eye-opening experience. It really lets you see what it’s like to work in the industry and if you have the drive and passion to do it. And the students at Gillette work very hard.”

For the last three seasons, eight students and one alumnus, Deshaun Ferguson ’10, have been part of the HERO Campaign for Designated Drivers program at Gillette run by Gorski. All NFL teams participate, getting fans to sign up as responsible drivers for friends or family. With the help of Gorski’s team, the Patriots took first place out of all NFL teams for having the most fans signed up in both 2010 (20,000) and 2011 (23,000).

JWU students have worked in the program since it began three seasons ago. “They have to work every Patriots game and half of the soccer games,” Gorski notes. “I can really rely on them.”

The success of Gillette Stadium, the New England Patriots, the New England Revolution and Patriot Place, can be attributed to Robert K. Kraft. The university expressed its appreciation for the scope of the operation and his talent in 2004 when Kraft was awarded an honorary doctorate in sports, entertainment and event management and spoke at commencement, entering Gillette’s league of Johnson & Wales alumni.

Nolan sums up the alliance. “I think the programs at Johnson & Wales have dovetailed nicely into the businesses that we operate here. Johnson & Wales students come with a skill set to provide value to us and that’s why we employ so many,” he says. “For us it’s been a great partnership … Johnson & Wales employees have been an integral part of the things that we do here.”

All the way to the top.
Kitchens B.C. — Before the Cuisinart

Inventors through the years have tirelessly tweaked and modified hard-working kitchen appliances to enhance their performance. On the occasion of the dedication of Cuisinart Center for Culinary Excellence on the Harborside Campus in 2011, the staff of the Culinary Arts Museum at Johnson & Wales University took a moment to reflect upon the diversity of tools required before the invention of multi-tasking devices such as the Cuisinart.

A small display, “Pre-Electric Food Processing,” is on permanent view at the museum, with examples of (mostly) single-use gadgets to beat eggs, make mayonnaise, chop string beans and other varied tasks. All of the pieces came from a single donation of more than 550 artifacts from Meyle Evans, a food journalist and culinary historian who is a contributing editor for Food Arts magazine.

The endless varieties of blade and beater configurations, along with gear mechanisms, have combined to make food preparation less manual and more automated. It was only a matter of time before Cuisinart pulled it all together.

100-YEAR

Count Down

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

The 1980s brought continued growth and innovation to Johnson & Wales College. At the start of the decade, J&W was granted a legislative charter to award baccalaureate and advanced degrees by the governor and General Assembly of the State of Rhode Island.

Johnson & Wales began its Culinary Arts Military Program (CAMP) training U.S. Navy personnel in the Charleston area. Demand for the program soon spread to the general public, and in 1984 the Charleston Campus officially opened, followed two years later by the opening of the Norfolk Campus.

A baking and pastry arts associate degree, the first of its kind in the U.S., was added to culinary arts offerings in 1982.

Johnson & Wales purchased the Hearthstone Inn in Seekonk, Mass., in 1983 and renamed it the Johnson & Wales Inn. The first in a line of J&W-run establishments providing on-the-job experience for students, it continues to be used today as a practicum educational facility. That same year, the Culinary Arts Division celebrated its 10th anniversary; by now it had become the largest food service educator in the U.S.

By the mid-1980s, the Career Development Office had gained substantial momentum, with more than 2,000 business, hospitality and food service students interviewed by employers that year.

In 1985, graduate degree programs were introduced at Johnson & Wales. Today the Alan Shaw Feinstein Graduate School offers MBA, M.S., M.A.T., M.Ed. and Ed.D. degrees.

Debi Gray, who would go on to become president of the Norfolk Campus, taught culinary classes onboard ship to U.S. Navy personnel and galley crews in 1982.
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International Flavors & Fragrances (IFF) is a leading international manufacturer of ingredients for the perfume, cosmetic and personal care industries, and also produces flavors for prepared foods, beverages and pharmaceuticals. Now, Johnson & Wales University has received a generous scholarship gift from IFF to benefit students enrolled in the College of Culinary Arts in Providence.

The New York City-based company has a long history, dating back to the mid-19th century, of developing products to enhance the taste and scent of a wide range of items that impact our daily lives. In recent years, IFF established a culinary and baking center to support customers' product development programs and has strengthened its practice of using natural ingredients.

"IFF has close ties with chefs and the culinary world," says Carol Beys, communications manager for the Flavors Business Unit at IFF. "We look to them for inspiration and guidance as we create flavors for foods and beverages globally and they play integral roles in our teams all over the world.

Therefore, helping to nurture the next generation of culinary professionals is our small way of ensuring a steady pipeline of fresh insights. That we can, at the same time, help JWU students achieve their dreams is icing on the proverbial cake.

We appreciate the experiential education that JWU provides to the students, and the breadth of programs offered in the areas of culinary arts, nutrition, baking and pastry and food service."

"The need for scholarships continues at the Providence Campus," says Kevin Duffy ’82, ’04 M.A.T., dean of the College of Culinary Arts. "Support from our friends at IFF gives deserving students the opportunity to remain in school and reach their education goals. Our sincere thanks to IFF for their generosity and support for the students who will receive the scholarships."
Donation Centers Students

Recognizing the value of JWU’s educational model, directors of The Cannon Foundation, a prominent supporter of “bricks and mortar” projects in and around Concord, N.C., contributed $50,000 toward construction of the Charlotte Campus’ Student Center. The new, 33,000-sq.-ft. building, opened in 2011, houses the athletic and fitness facilities long-craved by JWU Wildcats and fans and is also home to about 30 student clubs and organizations.

“The Cannon Foundation likes to support capital projects that enhance the vitality and diversification of businesses in central North Carolina, our geographic area of interest,” said William Cannon Jr., the philanthropic organization’s president. “Johnson & Wales trains students who will employ people in our area, and the Foundation believes that the university is making a valuable contribution in this regard.”

Charlotte Campus President Arthur Gallagher thanked the foundation’s directors, both for their contribution to the Student Center and for acknowledging the university’s impact on the region’s vibrancy and economy. “Johnson & Wales University is honored and grateful to be collaborating on this project with The Cannon Foundation, an organization recognized for its commitment to the region’s citizens and the institutions that improve their circumstances. With the Foundation’s support, we are enhancing the college experience for our students, many of whom are from North Carolina and will remain here after they graduate. These enhancements will help these students excel as professionals, community leaders and neighbors.”

$200,000 Commitment from Foundation Launches Batchelor Scholars Program

Well-known in South Florida for its decades-long commitment to enhancing the quality of community life, The Batchelor Foundation — one of South Florida’s largest — pledged $200,000 to the North Miami Campus of Johnson & Wales in late 2011. The gift establishes an endowed scholarship fund to support the education of select junior and senior JWU students from the state of Florida. The initial payment of this new four-year pledge follows smaller gifts to the university over the past decade to provide need-based financial aid to JWU students.

In addressing the Foundation’s commitment, Jon Batchelor, executive vice president, noted foundation trustees saw this new Batchelor Scholars initiative as a logical extension of its focus on improving opportunities for young people who might not otherwise be able to follow their career dreams.

Founded in 1990 by George Batchelor Sr., an aviation and transportation entrepreneur who moved his family from California to Miami in the 1960s, the organization has always focused on four primary areas: improving opportunities for children and young people, primarily through education and medical care; assisting the homeless; providing shelter, rescue and rehabilitation for animals; and caring for the environment.

“As foundation trustees, we did our due diligence, and we were impressed with the university’s reputation, its solid financial footing and its leadership,” said Jon Batchelor, calling JWU students “motivated, enthusiastic, sharp.”

In accepting the foundation’s commitment, campus President Loreen Chant ’89 recognized Batchelor’s trustees for their “forward thinking about our community and its institutions.”

“On behalf of the university — and most of all the students who will ultimately benefit from this gift — I thank everyone at the foundation for your community leadership and support.”

Questions concerning the Batchelor Scholars program may be directed to Peter Rood, director of development at the North Miami Campus, at 305-892-7036, or at peter.rood@jwu.edu.
Providence Chapter Takes Top Honor for Involvement

The Providence Alumni Chapter has been named Chapter of the Year for 2010–2011 by the Office of Alumni Relations for its impressive efforts with alumni in the area.

Instituted three years ago, the title's winner is determined by criteria that include the number of alumni events and alumni who attend; the percentage of members who give to the JWU Fund; and the number who participate in such academic events as Admissions Information Meetings, JWU Previews, Alumni Leaders Week and the Chapter Leadership Conference.

Outgoing chapter President Jen Oelbaum '96 attributes the Providence Chapter's success to its "focused team and common goal of enriching the alumni community," The group held eight events over the 12-month period, with a total attendance of 753. The events included an end-of-summer bash on the waterfront, a holiday gathering, an alumni appreciation night, a tour of the new Cuisinart Center for Culinary Excellence, a Night to Reflect & Project and a Newport International Polo match. The upcoming year promises to be another busy one for the Providence Chapter, as they already have several events scheduled.

As part of their recognition for an outstanding year, the Providence Chapter hosted the 2012 Chapter Leadership Conference.

Current Chapter President Judy Ross '83 is "excited to be part of the Chapter of the Year." To continue its success, she plans to focus the chapter's efforts on growing the number of involved alumni and developing more relationships with alumni in the area.
D.C. Pros Join Protégés

In Fall 2011, the D.C. Alumni Chapter piloted a mentoring program that other chapters will soon be adopting. Inspired by a mentor program she participated in via the American Marketing Association, D.C. Chapter President Shenise Foster '05 developed the JWU program "to bridge the gap between veteran and new alumni."

Alumni submitted their résumés and an application, and the chapter carefully matched mentors with protégés based on industry. Mentors have at least 10 years of professional experience in their chosen fields; protégés have fewer than eight years and want to advance in their careers.

Once a week for four weeks, the mentors and protégés came together at different venues throughout the city to work on professional development skills such as résumé writing, interviewing techniques and LinkedIn strategies. Mentors worked one-on-one with their protégés.

When the program concluded, feedback was overwhelmingly positive.

Mary Erwin '09 feels she's continuing the JWU tradition. "Johnson & Wales gave me a clear vision of what I could be and the tools to reach that goal," she explains. "The mentoring program offers the opportunity to pay that gift forward to a new generation of dreamers."

Foster couldn't be happier with the pilot. "The JWU Alumni D.C. Chapter Mentor & Protégé program has reinforced the alumni bond and has allowed us to engage and interact with our alumni while satisfying the need for professional development."

To help launch the mentoring program in your chapter city, contact Steve Shipley '85, '06 M.A.T., executive director of alumni relations, at 401-598-2884.

Above: Gwendolyn Dixon '06, Shenise Foster '05, Mary Erwin '09 and Melissa Mahoney '07 show off their JWU Alumni Mentoring program certificates.

Alumni Give Where it Counts

At the JWU Alumni Chapter Leadership Conference in January, 22 chapter leaders and members of the Alumni Council donated a combined $1,250.

Three years ago, Johnson & Wales launched the JWU Fund, a donation-based collection that helps the university make a JWU education as affordable as possible while continuing to improve the university's standing as a global leader in career education.

Alumni have responded well to the call to give back to their alma mater. "I wouldn't be where I am today without the support I received at JWU," says Jenna Thompson '09. "No one should be dismissed from the college experience because of monetary concerns."

Alumni Council President Stacey Ann Sinclair '01 is proud of the generosity of the chapter representatives, noting that "their commitment to future JWU graduates is inspiring. I thank everyone who supports the JWU Fund for keeping the legacy going."

Recognizing that JWU's students sometimes need financial assistance to be able to succeed, alumni have created and contributed to numerous scholarships funds. Several chapters around the country have established scholarship funds to support students from their area who want to attend JWU. Denise Elliott '93 donated to the Low Country (South Carolina) Scholarship Fund "since it gives back to the community that [I] work and live in."

Scholarship assistance is just one of the many areas to which alumni can designate their gifts. Others include individual campuses, athletics, the emergency fund, faculty development, green initiatives, health services, service to the community, student clubs and organizations, study abroad and the university's greatest need. One-hundred percent of all gifts go to the department designated, and all gifts are tax-deductible.

Latashea Gordon '03 contributed to the student clubs and organizations fund. "My involvement in a variety of clubs and organizations ... really enriched my life, and I still feel a part of them now."

For more information about the JWU Fund, contact Ann-Marie Reddy, director of the Annual Fund, at 401-598-2184 or alumni.jwu.edu/jwufund.
Phoenix Reception
A small group gathered at The Capital Grille Phoenix at the beginning of the new year to discuss changes in the chapter and in the region.

Providence Holiday Reception
More than 500 alumni, faculty and staff filled the Grand Ballroom at the Marriott Downtown to sample culinary delights from two dozen local alumni-owned or alumni-operated businesses.

2012: events

March
5 Shanghai Alumni Dinner
7 Seoul Alumni Dinner, Seoul, South Korea
8 36th Annual Career Expo, Providence Campus
17 JWU Preview, Providence Campus
19-23 Alumni Leaders Week, Providence Campus
22 Foodservice & Hospitality Career Fair, Charlotte Campus
24 JWU Preview, North Miami Campus
26-29 Alumni Leaders Week, Denver Campus
26, 27, 29 Alumni Leaders Week, North Miami Campus
28 Spring Career Expo, North Miami Campus
29 Alumni Reception, Miami, Fla.
29 Networking Event, Chicago, Ill.

April
14 JWU Preview, Providence Campus
18 Career Expo, Denver Campus
19 Hartford/Springfield Alumni Reception, Manchester, Conn.
20 Annual Reception, Bahamas
25 College of Business Alumni Accounting Night, Providence Campus
25 College of Business Alumni Advertising Night, Providence Campus
27-29 Greek Reunion, Providence, R.I.
28 JWU Preview, North Miami Campus
28 Success Board Reception, Providence Campus

May
12 JWU Preview, Providence Campus
17 Graduate Commencement and Alumni Procession, Providence Campus
19 Undergraduate Commencement Alumni Procession, Providence Campus
19 Undergraduate Commencement, All Campuses

June
TBA BBQ, Bubbly & Bones, Miami, Fla.

For upcoming events or information, visit: alumni.jwu.edu/events
NYC Reception
Dylan's Candy Bar in Manhattan was packed to capacity in early December with well over 100 NYC Chapter alumni who enjoyed the festive ambiance and candy-themed cocktails.

Atlanta Reception
More than 50 alumni packed Prime restaurant in November celebrating the close of their tenure as Chapter of the Year.

Atlanta Chapter President
Lori Goldblatt '95 holds the Chapter of the Year trophy from 2009–2010.

Denver Reception
More than 100 alumni flocked to the Wynkoop Brewing Co. to celebrate the holiday season.
1972
BRUCE GIEGERICH PVD
Indianapolis, Ind.
Bruce was IT director at Indiana Workforce Development. He retired in September 2011 after serving the State of Indiana for 38 years.

1974
NATHAN ZUCKERBERG PVD
Silver Spring, Md.
Nathan retired in August 2011 after more than 33 years of federal service as an IT program manager. He is resuming work as an IT consultant to a government contractor along with starting his 29th season as a basketball referee.

1977
PETER COOPER PVD
Pomfret, Conn.
Peter is associate instructor at Johnson & Wales University in Providence, R.I.

1979
JOHN MULLALY PVD
Millville, Mass.
John has retired as chief of the Millville Fire Department after a 48-year career.

1980
JEFFREY BARTLETT PVD
Exton, Pa.
Jeffrey is partner at The Bell & Whistle Café in Hopewell.

GREGORY DESHIELDS PVD
Cherry Hill, N.J.
Gregory was promoted from senior director of corporate relations to managing director of business development at Temple University Fox School of Business in Philadelphia, Pa.

1983
BETH COMEAU PVD
Lincoln, N.H.
Beth is owner and chef of Flapjacks Pancake House in Lincoln. Flapjacks is celebrating its 10th anniversary.

1984
NINA EPPS PVD
Bronx, N.Y.
Nina is a consultant at Elia Peretti Merchandising in New York.

1985
FREDERICK JULIUS PVD
Racine, Wis.
Fred is vice president with the Wilderman Group and took over as general manager of The Gastonia Conference Center in Gastonia.

1987
EDWARD CIFFONE PVD
Yorktown Heights, N.Y.
Edward is activities coordinator at Mary Knoll Fathers and Brothers in Ossining. He previously was client services coordinator at Visiting Angels Living Services in Goshen.

1988
LINDA MUSCH PVD
Naragansett, R.I.
Linda is chef instructor at Charho Career & Technical Center in Wood River Junction.

1989
BURGES JOKHI PVD
McDonough, Ga.
Burges is owner and general manager of Wingate by Wyndham Hotel in Atlanta.

1991
KENNETH LUETTE PVD
Westminster, Md.
Ken is general manager at Olive Garden Italian Restaurant in Hanover. He has been with the company for 10 years.

1992
MATTHEW COHEN PVD
Fair Lawn, N.J.
Matthew is vice president of financial services at Maffe Financial Group in Fair Lawn.

TROY LADUE PVD
Springfield, Mass.
Troy is executive flight coordinator at MassMutual Financial Group in Springfield. He was recently quoted in the article "S&D Scholarships Create Career Paths" that appeared in the October issue of Business & Commercial Aviation magazine. He is a member of the National Business Aviation Association's Schedulers & Dispatchers Committee, where he is also chair of its Scholarship Subcommittee.

MICHELLE LIGHT PVD
Exeter, N.H.
Michelle is global manager at National Grid in Waltham, Mass. She previously was telecommunications analyst at ProGas in Providence, R.I.

1990
ALAN VALDERRAMA PVD
Cumming, Ga.
Alan is owner of Valderrama Real Estate Group in Cumming.

1990
PVD PROVIDENCE
CHARLESTON
CHARLIE
NORTH MIAMI
NORFOLK
DENVER
VAIL
CHARLOTTE
INTERNATIONAL
BRENDAN MCLAUGHLIN PVD
Lebanon, Conn.
Brendan is an officer candidate in the Connecticut National Guard.

1993

ANDRIA CONYERS CHS
Orange, Va.
Andria and her mother opened Greenock Bakery & Gourmet Shop in Orange.

MICHAEL JACOBS PVD
Miami Beach, Fla.
Michael is private chef to Anthony Facasino and Jeron Mastrud of the Miami Dolphins.

ANITA OROZCO PVD
Petrilla, Pa.
Anita received a Ph.D. in organizational behavior from Capella University in December 2011.

MICHAEL SCHRAMM PVD
Rockaway Point, N.Y.
Mike was chosen to be deputy grand marshal of the 2012 Rockaway St. Patrick’s Day Parade. The Rockaway Parade is the second largest St. Patrick’s Day Parade in New York.

1994

GEORGE CARABASE PVD
Enfield, Conn.
George is owner of Buona Vita Bar & Grille in Enfield. Buona Vita opened in 1998.

MICHAEL CIFALDO PVD
Las Vegas, Nev.
Michael is general manager at Hawthorn Suites by Wyndham in Henderson.

MARISA CRISANTI M.S., PVD
Naples, Fla.
Marisa is culinary arts instructor at Golden Gate High School in Naples.

SCOTT PARKER PVD
East Greenwich, R.I.
Scott is owner and executive chef of Fat Belly’s Irish Pub and Grille. The newest location will open in Coventry.

JOHN PASQUALE PVD
Hackensack, N.J.
John is director of sales and marketing for Hard Rock Café Times Square and Yankee Stadium in New York.

SONIA VEDBRAT MBA PVD
New York, N.Y.
Sonia is president of Sainos Global Marketing Inc. in New York.

1995

MELISSA CHOUDHRY PVD
Stockbridge, Ga.
Melissa is facilitator in corporate customer care for Delta Airlines in Atlanta.

ROCHELE JONSON ‘97 MBA PVD
Pacific, Calif.
Rochelle is sales development manager at Meraki in San Francisco. She recently was employed at Teleserve as a performance manager.

KAREN NICOLAS PVD
Boalsburg, Pa.
Karen is executive chef at Equinox in Washington, D.C. She previously was executive sous chef at Tom Colicchio’s Gramercy Tavern in New York.

PAUL SOTTILE PVD
Aptos, N.C.
Paul is chef instructor at Harrison College’s culinary division, The Chef’s Academy, in Morristown.

LORI ZABATTA PVD
Warwick, R.I.
Lori is sales manager at the Sheraton Providence Airport Hotel in Warwick.

MARISA CRISANTI M.S., PVD
Naples, Fla.
Marisa is culinary arts instructor at Golden Gate High School in Naples.

SCOTT PARKER PVD
East Greenwich, R.I.
Scott is owner and executive chef of Fat Belly’s Irish Pub and Grille. The newest location will open in Coventry.

1996

DANIEL BARASH PVD
Atlanta, Ga.
Dan is executive chef for the Atlanta-based chain Mo’s Southwest Grill.

MICHELLE DAVIS PVD
Marietta, Ga.
Michelle is director of revenue management at Hospitality Ventures Management Group (HVMG) in Atlanta.

DIANE LILES NMI
Hollywood, Fla.
Diane has been instructor at Le Cordon Bleu in Florida for seven years.

DAVID MCGUFFIN CHS
Atlanta, Ga.
David is sales manager at Bacco Fine Wine in Norcross.

RICHARD TAVARES PVD
Lakeville, Mass.
Richard is executive director of Albion Court assisted living community in Lincoln, R.I. He previously served as executive director for Sakonnet Bay Manor, a Horizon Bay Community in Tiverton.

Veronica Torres-Cantu ’97
Bringing Diversity to Dallas
Dallas is a vibrant city, offering businesses, recreation and conventions of all kinds. This is in large part thanks to Veronica Torres-Cantu ’97, director of social media and community relations for the Dallas Convention & Visitors Bureau.

A graduate of The Hospitality College, Veronica is responsible for attracting conventions of a diverse nature to Dallas. Through local outreach and online communities, she communicates with organizations across the country to teach about the importance of bridging communities and how crucial diverse tourism offerings are to the city.

In addition to bringing large-scale events to Dallas, Veronica also supports community groups at the grassroots level. She is currently on the boards of eight organizations and a member of others. She works with groups that support Hispanics, GLBT individuals, international populations, women, young professionals, the underprivileged and parents and children, helping them all to build a more culturally diverse city.

Though it’s hard to balance so many volunteer activities and her career, Veronica enjoys staying busy. An added perk is that she gets to network a lot. “The more connections I make, the better it is for my brand as an individual,” she says. In fact, networking and community involvement are the two things that she stresses most when working with college students or recent graduates.

“Connect not just for your own good, but so you can help other people make useful connections,” she says. “It all comes back around.”

Online > visitdallas.com
SHEILA NAGENAST PVD
Staten Island, N.Y.
Sheila is corrections officer at the
NYC Department of Corrections
in East Elmhurst.

CRAIG SCHNEIDER PVD
Lynbrook, N.Y.
Craig and his wife, Gabrielle, were
contestants on "The Newlywed Game"
on the Game Show Network.

RANDALL VANDYKE NOR
Christiansburg, Va.
Randall was promoted to executive
chef from chef de cuisine at Dietrick
Dining Center at Virginia Tech in
Blacksburg. He is also president of
the American Culinary Federation's New
River Valley chapter.

1999

GREGORY DELEO PVD
New York, N.Y.
Gregory is owner and operator of
DeLeo Hospitality Group in New York.

ANDREW GOULD NOR
Frederick, Md.
Andrew is executive chef at the
Renaissance Baltimore Harborplace
Hotel in Baltimore.

ERIC MORSE PVD
New York, N.Y.
Eric is senior director of marketing at
Dylan's Candy Bar in New York.

CASEY SHILLER PVD
St. Louis, Mo.
Casey is executive chef of Jilly's
Cupcake Bar in Ladue.

HUGH SINCLAIR NMI
Hollywood, Fla.
Hugh is executive chef of Iris Spice Inc.
Personal Chef & Catering Services in
southeast Florida. He was private chef
to ex-Miami Heat player, Lamar Odom,
and now cooks privately for Miami
Heat's Mario Chalmers. Hugh took part
in the Grace Jamaican Jerk Festival in
New York in July 2011.

JEFFERY TERWILLIGER PVD
Dorchester, Mass.
Jeffrey is director of front office at
Westin Waltham Hotel in Waltham.

2000

DONNA BEAUSOLEIL PVD
Providence, R.I.
Donna is underwriter at Bank of
America in Providence. She previously
was portfolio manager at Bank Rhode
Island in Providence.

RICARDO HARRISON M.S. PVD
Richmond, Texas
Ricardo was promoted to director of
purchasing at Luby's Fuddruckers Inc.
in Houston.
ALUMNI OVERSEAS

1991
SIMON DELL PVD
Porttoy, Thailand
Simon has been appointed general manager of Thailand-based ONYX Hospitality Group's newest resort, Amari Hua Hin, situated by Khao Takiab.

2002
MARINA FONTES NMI
Key Biscayne, Fla.
Marina runs the first Exclusive House hotel in Gramado, St. Andrews, Brazil.

2003
ROAN HYLTON NMI
Hanover, Jamaica
Roan is sous chef at Half Moon Resort, among the top contenders for the coveted title of Caribbean's Leading Hotel in the 2011 World Travel Awards.

2005
WILLIAM "DOUG" BEARD CHS
Charleston, S.C.
Doug is executive chef for NANA Services LLC in McMurdo Station, Antarctica.

PATRICIA JUBINVILLE NMI
Bonita Springs, Fla.
Patricia and Christopher Jubinville '99 are owners of Trail Café & Grill in Naples. Patricia was named among "40 under 40" by Gulf Coast Business Review.

KYLE WALKER CHS
Evergreen, Colo.
Kyle is director of dining operations for the Holiday Inn Dana Point in Denver. He previously worked at the Hotel Teatro and The Pinery Country Club in Parker.

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

JAY MITCHELL PVD
Grand Prairie, Texas
Jay was promoted to franchise development manager from district manager at 7-Eleven in Dallas.

VONE PETZINGER PVD
Selah, Wash.
Ivone is culinary arts instructor at Yakima Valley Technical Skills Center in Yakima. She is former owner of Essencia Artisan Bakery.

MATTHEW SCHULER CHS
Lancaster, Pa.
Matthew is executive chef at Ella's American Bistro in Wayne. He previously was culinary instructor at The Pennsylvania School for Culinary Arts in Lancaster.

RAWN WOODEN NMI
Miami Gardens, Fla.
Rawn teaches at Le Cordon Bleu and has been working with Hialeah youth programs since 2008.

2001
EMILY COOKSON CHS
Hanover, S.C.
Emily is pastry chef at Charleston Grill in Charleston.

LINDA COPPOLA MBA PVD
Providence, R.I.
Linda is property manager for Watersplace Luxury Residences in Providence.

CAROLYN GLOSTER PVD
Somerset, Mass.
Carolyn is a consumer science teacher at Somerset Berkley Regional High School in Somerset. She writes a food and cooking column in The Spectator, serving Somerset and Swansea.
**David Soper '08**

**The Wine Bug**

Although he grew up on a vineyard, it wasn’t until he studied abroad in college that **David Soper ‘08** caught the wine bug. As a child on his family’s vineyard in Virginia’s Shenandoah Valley, David was less than thrilled with the grunt work needed to keep the enterprise going.

That all changed by the time he was a JWU student studying in Germany, when he decided that he wanted to build a career “almost exclusively in wine.” Returning to the states and getting a job in the industry, he was further motivated to pursue his passion when he realized he “had just landed on the tip of the iceberg.”

After graduating with a degree in food service management, David studied intensely and earned his Certified Sommelier diploma from the Court of Master Sommeliers. Then, he purchased and revamped the Wooden Vine Wine Bar & Bistro, in Charlotte, N.C., now open for about a year. In addition to being the business’ proprietor and general manager, David also serves as its sommelier, helping customers select from 150 varieties.

“Charlotte has quite a range of people, from [those] knowing very little about wine to people that know a fair amount, which is a challenge to me,” he says. “One of my goals is to educate people.”

Through the Wooden Vine, David aims to not only inform the Charlotte public about wine, but to offer them an escape from their hectic lives. “We fit an audience that years for an environment they can’t get anywhere else in Charlotte,” he explains. “Ninety-five percent of the décor comes from reclaimed wood, done in soft tones, that exudes a laid-back atmosphere which puts your mind at ease.”

His goal is for the Wooden Vine to “become a destination location for wine lovers and people who want to try new things.”

**Online** > [thewoodenvine.com](http://thewoodenvine.com)

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**Janelle O’Brien MBA PVD**

Warwick, R.I.

Janelle is luggage specialist at Macy’s in Providence.

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**Jeremy Houston PVD**

Naples, Fla.

Jeremy is executive chef partner at The Capital Grille in Naples. For the second straight year he won the People’s Choice Best Overall award at the Third Annual Glass Slipper Ball held at the Ritz-Carlton in Naples.

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**Vincent Krincek PVD**

East Rutherford, N.J.

Vincent is senior commercial planner at Wyndham Worldwide in Parsippany. Vince’s main responsibilities include time share inventory control for the Western U.S. and Canada.

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**Holyce Monroe M.A.T., PVD**

West Roxbury, Mass.

Holyce was promoted to senior commercialization technologist at Dunkin’ Brands Inc. in Canton.

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**Josue Santiago PVD**

Orleans, Mass.

Josue is property manager at Orleans Waterfront Inn.

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**Karen Virtue MBA PVD**

Pawtucket, R.I.

Karen is in charge of sales for Rhode Island and Southeastern Massachusetts at Kittredge Equipment Co. in Agawam. Kittredge Equipment Co. is a certified Woman’s Business Enterprise (WBE).

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**Danny Wells PVD**

Silver Spring, Md.

Danny is chef de cuisine at Pearl Dive Oyster Palace in Washington, D.C. He previously was chef de cuisine at the Mandarin Oriental hotel’s restaurant Asiate in New York.

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**Michael Albert PVD**

New York, N.Y.

Michael is reservations manager at Ace Hotel New York in New York. He previously was program executive at Travel Planners in New York.

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**Christopher Crary PVD**

Los Angeles, Calif.

Chris is chef at Whist Restaurant in the Viceroy Hotel Los Angeles and a contestant on Bravo’s “Top Chef: Texas.”

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**Nitin Jindal MBA PVD**

Providence, R.I.

Nitin is general manager at India House Inc. in Providence.
Books by University Authors

Providence Campus Chef Mitch Stamm, named one of the Top Ten Bread Bakers of 2011 by Dessert Professional, has published his first book, *The Pastry Chef’s Apprentice* (Quarry, 2011). An insider’s guide to sweet confections and pastries by the masters, the book features recipes, top-notch expertise and exquisite photography. As the publisher’s notes claim, “The only other way to find information of this caliber, from this many great teachers, is to go to culinary school.” Stamm offers 17 intimate profiles of world-class pastry chefs along with several informative chapters on ingredients, equipment and techniques. “The Pastry Chef’s Apprentice” should come with a warning: the photos of pastries, creams and chocolates are good enough to eat.

**Online** > mstamm@jwu.edu

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In her debut cookbook, “Lorena’s New Latin Classics,” published by Ballantine Books, Lorena García ’00 brings one of America’s hottest culinary trends from the restaurant to the home kitchen. Dedicated to her philosophy of cooking as an expression of love, García’s book shows readers how to create more than 100 easy, irresistible dishes with “exotic” tasting ingredients that can be found right in the local supermarket. Her recipes range from Latin favorites like Nuevo Arroz con Pollo and Snapper Taquitos with Jicama-Apple Salsa, to American classics like meatballs and marinara. And you’ll want to save room for dessert.

“[Lorena] seamlessly creates natural and delicious food that is passionate, clean, and intelligent. Everyone should take this beautiful ride of flavors and cuisine!” says Michelle Bernstein ’94, ’03 Hon.

**Online** > cheflorenagarcia.com

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Paddy Ryan’s latest book, “Kri Eco - Raja Ampat,” is a photo tribute to the reefs around Indonesia’s Raja Ampat Islands, described by Ryan as “one of the glories of the planet.” The book’s stunning photos were taken over the course of three weeks and 43 dives at the Kri Eco Resort. Although affected by pollution and overfishing, the area still contains some of the greatest biodiversity on Earth. Ryan’s earlier books, “Fiordland Underwater: New Zealand’s Hidden Wilderness” (with Chris Paulin) and “Fiji’s Natural Heritage” also pay tribute to photos of the wildlife and natural beauty in these parts of the world. Ryan is a professor at JWU’s Denver Campus, where he teaches biology, marine biology and environmental science.

**Online** > ryanphotographic.com

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CHAD MCDONALD DEN
Elenton, Fla.
Chad is purchaser at Polo Bar & Grill in Lakewood Ranch.

MARK PINSKY CHS
Marietta, Ga.
Mark is general manager at Prime Restaurant in Atlanta.

BROOKE REDICAN PVD
Quincy, Mass.
Brooke is catering sales manager at the Gardner Museum in Boston. Brooke recently was employed at Be Our Guest Inc., as sales manager.

DAVID TRUBENBACH NOR
Dallas, Texas
David is the specialty chef of Asador in the Renaissance Dallas Hotel. He donated his time, talent and food for the “Symphony of Chefs” fine dining event to benefit The KidLinks Foundation in Dallas in February.

2004

LINDSAY AUTRY NMI
Fayetteville, N.C.
Lindsay was a contestant on Season 9 of Bravo’s “Top Chef.” She is executive chef at Umphrey Ocean Resort in Palm Beach, Fla.

PEARL BEVERLY ’07 MBA PVD
Pawtucket, R.I.
Pearl is community service site supervisor at Early Seekers Ministry in Cranston.

ADRIANNE CALVO NMI
Miami, Fla.
Adrienne competed on Food Network’s original series, “Chopped” in October 2011 to raise money for her foundation, Make It Count, which collaborates with St. Jude Childrens Research Hospital. Adrienne is owner of Vineyard Restaurant and Wine Bar, recently featured in the Miami New Times’ Best of Miami.

JENNELLE EVANS CHS
Marietta, Ga.
Jennelle is conference service manager at MEI Hotels & Resorts in Atlanta.

MATTHEW GORDON PVD
Villa Rica, Ga.
Matthew is director of digital marketing at America’s Mart in Atlanta. He recently was employed at Turner Broadcasting System as e-commerce marketing analyst.

MOTOKAZU KONDO PVD
Providence, R.I.
Motokazu is owner of Ebisu Japanese Restaurant in Providence.

ALEXANDER NIOSI PVD
Wilmington, N.C.
Alex is a baker at La Gemma Fine Italian Pastries in Wilmington.

ALLISON STEVENS PVD
Austin, Texas
Allison launched a new website, (www.AustinWellnessChefs.com) Austin Wellness Chefs, which provides }

WINTER 2012 43
Jacky Ko ’96 M.S.
The Business Side of Owning Four Restaurants
Jacky Ko ’96 M.S. always knew he wanted to open a restaurant. Thanks to his business savvy, he now owns four across Rhode Island. Jacky’s Galaxie & Sushi Bar, which has expanded to three locations, and the new Jacky’s Waterplace & Sushi Bar are well known in the area and have received numerous awards. Jacky attributes their success to his strong background in management, much of which he obtained while at Johnson & Wales.

As an undergrad at JWU, Jacky’s work in restaurants piqued his curiosity about “back of the house” operations. After earning a bachelor’s in accounting, he was eager to open a restaurant but knew that managing employees is the hardest — and most important — part of any business. So, he returned to JWU for a master’s in managerial technology, something that he says has helped him tremendously.

"Before, I wasn’t strong in management. That degree has helped me manage my employees, decide what business angle(s) to pursue, and given me the knowledge to know how best to run my company.”

When asked what he finds to be the most challenging aspect of owning four restaurants, Jacky says it’s “getting the right people in the right positions, and trying to increase their productivity. How you talk to your employees is very important,” he adds. That said, Jacky believes that his graduate degree equipped him to handle those challenges, and consequently lets him spend time enjoying his favorite part of the restaurant business — meeting people. “Every day I see different people from different areas; every day I see and make new friends.”

Online > jackyswaterplace.com jackysgalaxie.com

2005

CHRISTOPHER BIONDO ’07 MBA PVD
New York, N.Y.
Christopher is director of revenue management at The Standard New York Hotel in New York.

MICHAEL DAY PVD
North Kingstown, R.I.
Michael is co-owner of Daylight Films & Video LLC in Warwick.

LORI-ANN DOOLEY PVD
New York, N.Y.
Lori-Ann is producer at 360i in New York. She previously was manager at Digitas in New York.

RICHARD FARINA PVD
Chicago, Ill.
Richard is a contestant on “Top Chef: Texas.” He is executive sous chef at Moto Restaurant in Chicago.

MARY ELIZABETH LOEFFLER NMI
Miami, Fla.
Lisa is chef and owner of Chef in Your Kitchen in Cathedral City, Calif. (www.cilyk.net)

ELIZABETH LUTHER PVD
Melford, Mass.
Elizabeth is food technologist at Concord Foods Inc. in Brockton. She previously was culinary technologist at Dunkin’ Brands Inc. in Canton.

THOMAS MCKEOWN ’07 MAT PVD
Avondale Estates, Ga.
Thomas is executive chef at Grand Hyatt Atlanta in Atlanta. He previously was executive sous chef at Ellis Hotel in Atlanta.

SETH MERIN PVD
Washington, D.C.
Seth was promoted to executive general manager of East Coast restaurants for Daily Grill. He is responsible for four locations within the greater Washington area.

SHANE SCHAIBLY NMI
Tampa, Fla.
Shane is corporate chef for Front Burner Brands Inc., a full-service and fast-casual restaurant management company headquartered in Tampa.

MONIQUE SHAW PVD
Bronx, N.Y.
Monique is paralegal for Madison Square Garden in New York.

2006

MELISSA BENJAMIN PVD
Brooklyn, N.Y.
Melissa presented her master’s capstone project “Fiscal Sustainability & New York City Nonprofit Organizations” at the Northeast Conference of Public Administration, held at John Jay College in October 2011.

MICHAEL DUNLAP DEN
Nyack, N.Y.
Michael is director of dealership development at Rolls-Royce Motor Cars N.A. in Woodcliff Lake, N.J.

MICHELLE GLASGOW PVD
Atlanta, Ga.
Michelle is director of sales and marketing for Hospitality Productions in Atlanta.

KATHY JAMES PVD
Harmony, R.I.
Kathy is director of finance and administration at John Rocchio Corp. in Smithfield.

JEFFREY LEDOUX PVD
North Providence, R.I.
Jeffrey is managing partner and account director at The Obsidian Group in San Diego. He previously was director of social media at Neal Advertising in Danvers, Mass.

LINDA WHITFORD MBA PVD
Warwick, R.I.
Linda is director of global finance and competitive intelligence at GE Healthcare, in Providence. She graduated from the Executive Leadership Professional Development Program at Cornell University in 2011.

CHANTELL WRIGHT PVD
New York, N.Y.
Chantelle is product development associate at Steve Madden Corp. in Long Island City.

nutritional customized personal chef
services in the Austin area. Allison is also the founder of a culinary nutrition consulting firm, Healthy Living. Healthy Flavors.

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TODD LINCOLN PVD
Cumberland, R.I.
Todd is director of front office operations and training at Providence Marriott Downtown in Providence.

MATHIEU MEDEIROS PVD
Dedham, Mass.
Mathieu is field marketing manager at Narragansett Brewing Co. in Providence.

JARED RICE PVD
Lisbon Falls, Maine
Jared is food and beverage director at Shula’s 347 Grill at the Hilton Providence Hotel in Providence.

LINDSAY TIEDEMANN PVD
Mansfield, Mass.
Lindsay is beverage manager at Legal Seafoods in Boston.

2007

FELICIA ALEXANDER PVD
Mattapan, Mass.
Felicia is case manager at Judge Rotenberg Center in Canton.

SHARON BANNISTER MBA PVD
Warwick, R.I.
Sharon is inactive refund coordinator in Student Academic Services at Johnson & Wales University.

JASON BERGER PVD
Fort Myers, Fla.
Jason is head equipment manager with The Florida Everblades in Estero. He is also a certified skate sharpener.

ERIC FERREIRA PVD
Cumberland, R.I.
Eric is an army specialist and has graduated from basic infantry training at Fort Benning in Columbus, Ga.

JOSHUA GUTIERREZ DEN
Englewood, Colo.
Joshua is marketing and public relations assistant at Big Sports Marketing in Denver.

PAUL NIEDERMANN NMI
Cooper City, Fla.
Paul is Season 9 winner of “Hell’s Kitchen.” He is head chef at BLT Steak in New York City.

JOE NIERSTEDT CLT
Beaufort, S.C.
Joe has been accepted to the ICEX 2012, a high-level culinary training program in Spanish cuisine sponsored by the Spanish Institute for Foreign Trade in Spain.

ELISE PALMER PVD
Sagamore Beach, Mass.
Elise is owner and chef of Blissful Bites Personal Chef & Catering in Sagamore Beach.

NATASCHA SAUNDERS MBA PVD
West Roxbury, Mass.
Natascha is CEO and founder of The Youth Career Coach Inc. in Hyde Park.

CHRISTOPHER WILLIAMS CLT
Charlotte, N.C.
Christopher is owner of Lavish Catering in Atlanta.

2008

CHRISTINA BERGAMINI PVD
Methuen, Mass.
Christina is housekeeping manager for Meyer Jabara Hotels at Providence Marriott Downtown in Providence, R.I.

CAROL BUTTRICK PVD
Peabody, R.I.
Carol is banquet captain at Brown University in Providence.

LUVENA CAMPBELL CLT
Charlotte, N.C.
Luvena has been promoted to executive chef of Carolina's Medical Center in Pineville. She is a member of the Compass Group Morrison Senior Diversity Action Council.

JULIE D'ELIA CLT
Chicago, Ill.
Julie was promoted to senior sales manager from sales manager at Marriott International in Chicago.

JAMES DORIA PVD
North Providence, R.I.
James is technology support coordinator at Annenberg Institute for School Reform at Brown University in Providence.

COLLEEN GOLDRICK PVD
Dumont, N.J.
Colleen is project manager at US HealthConnect Inc. in Fort Washington, Pa. She is responsible for planning meetings for medical professionals in the women’s healthcare industry.

SHANELLE GREENE PVD
Dover, N.H.
Shanelle is patient coordinator at Memorial Sloan-Kettering Cancer Center in New York. She previously was group sales manager at Macy’s East in New York.

RYAN HILL '09 MBA PVD
Providence, R.I.
Ryan is controller at Foresight Science & Technology in Providence.

KATHERINE JOHNSON PVD
Attleboro, Mass.
Katherine is chef at Children’s Hospital Boston in Waltham.

JENNIFER KAUFMAN M.Ed. PVD
Cranston, R.I.
Jennifer is director of early intervention at Family Service of Rhode Island in Providence.

KYLA KELLY PVD
North Baldwin, N.Y.
Kyla is pastry cook at Restaurant Associates at the Metropolitan Museum of Art in New York.

ALISON LEWANDOWSKI PVD
Tewksbury, Mass.
Alison is marketing and communications manager at Archetype Consulting in Boston.

CRISTINA PELOSI PVD
Warwick, R.I.
Cristina is catering sales manager at Millonzi Fine Catering in West Warwick. She previously was corporate sales manager at Atomic Catering Inc. in Warwick.

JESSICA RIEGEL DEN
Cascade, Idaho
Jessica is event services manager at DoubleTree by Hilton Denver.

IRISHA STEELE PVD
Attleboro, Mass.
Irisha is spa supervisor at W Hotel in Boston.

2009

ALINA ACEVEDO PVD
Ridgefield Park, N.J.
Alina is food and beverage supervisor at Hilton Hasbrouck Heights.

JUAN ALVARADO PVD
White Plains, N.Y.
Juan is media supervisor at MEC media agency in New York.

PATRICIA BANKER PVD
Norwich, Conn.
Patricia is winner of the Food Network’s “Sweet Genius” competition. She is pastry chef for Siena in Providence, R.I., and Siena Cucina in East Greenwich, R.I.

KENNETH CLARK ’11 MBA PVD
Providence, R.I.
Kenneth is general manager at the Johnson & Wales Inn in Seekonk, Mass.

JOSHUA COLE PVD
Ware, Mass.
Joshua was promoted to controller at Pride Convenience Inc. in Springfield.

SERENA ENNIS DENG
South Orange, N.J.
Serena is staff accountant at Enniss & Co. Certified Public Accountants in Maplewood.

GENNA GAGNON PVD
Pawtucket, R.I.
Genna is event sales manager at Park Theatre in Cranston.

PATRICIA GRAHAM PVD
White Plains, N.Y.
Patricia is business travel sales assistant at Hyatt Hotels Corp. in Old Greenwich, Conn.

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In Memoriam

FRANK VARTULI ’69
Nov. 27, 2007

RUSSELL J. CARPENTIER ’69
Feb. 16, 2008

LOUIS SPENTRINI ’72
Feb. 3, 2010

FREDERICK SMYTH ’73
June 1, 2010

JANIE D. ANDOLSON ’77
Nov. 5, 2011

WILLIAM W. BALFOUR ’83
June 1, 2001

ANDREA L. PROULX ’84
Jan. 1, 2012

ROBERT C. DABROSKI ’84
Oct. 7, 2011

JOSEPH T. ALESSI ’84
Nov. 8, 2011

JAMES E. GREER ’88
April 14, 2011

KIMBERLEY D. PLEMEMS-HARMON ’89
Sept. 11, 2011

CAROLYN L. BUCK ’90
Sept. 24, 2011

ERNEST J. BOROWSKY ’94
Sept. 5, 2011

BRUCE FORBES ’94
Oct. 10, 2011

RICHARD L. DECKER ’95
March 16, 2010

MICHAEL L. PARTIDGE ’99
Aug. 11, 2011

MICHAEL J. PIERCE ’05
Aug. 31, 2011

ANDREW R. COLUMBUS ’08
Sept. 12, 2011

ASHLEY K. FRITZ ’09
Dec. 24, 2011

BRIAN MEZJEWSKI ’11
Dec. 7, 2011

Faculty and Staff

CHRISTOPHER T. DEL SESTO, J.D.
Jan. 10, 2012

JUNE B. SMITH
Nov. 16, 2011

MAUREEN BESSETTE
Nov. 23, 2011

SAVONCONJAY JAMES MBA PVD
Providence, R.I.
Sayconjay is financial analyst at Oasis International Inc. in Providence. He is also a teacher with the Providence School Department.

MARYAM JONES PVD
Rock Hill, S.C.
Maryam is sales professional at Tiffany & Co. in Providence.

GREGORY KROL PVD
Pawtucket, RI
Gregory is executive chef at Aspire Restaurant at The Hotel Providence in Providence.

THOMAS MARLOW CLT
Athens, Ala.
Thomas is chef at Flatiron Kitchen & Taphouse in Davidson. He previously was sous chef at Mimosa Grill in Charlotte, N.C.

REBECCA MARSTERS CLT
Wayland, Mass.
Rebecca is test chef and photo shoot assistant at America’s Test Kitchen in Brookline. Rebecca tests and develops recipes for Cook’s Illustrated and Cook’s Country magazines and blogs for the kitchen as well.

JUSTINE SACKS PVD
Bridgewater, N.J.
Justine is operations manager at Courtyard by Marriott New York Manhattan/SoHo.

GREGORY TAYETTO PVD
South Boston, Mass.
Gregory is store manager at Famous Footwear in Boston.

KRISTEN L. ZWIT DEN
Denver, Colo.
Kristen is director of internship development for The Cunningham Financial Group in Denver.

2010

ROBERT AFONSO PVD
Acushnet, Mass.
Robert is owner of Top Shelf Bar & Grill which opened in April 2011 in New Bedford.

KATHLEEN BYRNE PVD
Hampton, N.J.
Kathleen is operations manager at Residence Inn by Marriott in Branchburg.

ADITYA DHANDHANIA PVD providence, RI.
Aditya is firmware engineer at GTECH Corp. in West Greenwich.

BRUCE FLORIO CLT
Las Vegas, Nev.
Bruce is manager of Lynryd Skynryd BBQ & Beer in Las Vegas.

Noel Cunningham ’02 Hon.
It is with great sadness that the university community notes the passing on Dec. 1, 2011 of Noel Cunningham ’02 Hon. Cunningham received an honorary Doctor of Culinary Arts from JWU in 2002 for his remarkable talent as a chef and restaurateur at the elegant Denver uptown restaurant, Strings. As an advisory member of the Denver Campus Community Leadership Institute, he worked closely with students involved in Leadership Academy, a two-year volunteer program focused on nonprofit management.

Marie Davis, assistant director of admissions for the Denver Campus, remembers Cunningham as "a student advocate and mentor, providing exceptional opportunities to many of our students. He inspired the JWU community to make a difference and encouraged each of us to go above and beyond in reaching out to others in need."

Some people born with philanthropic interests give their money, some their time and others their compassion. Cunningham embraced all three. Never thinking twice about what he could give, Cunningham and his wife, Tammy, created the Cunningham Foundation in 2003 with a mission to "help the courageous people of the impoverished areas of Ethiopia to help themselves."

"Cunningham was a passionate man committed to providing opportunities to others less fortunate," said Davis. "His humanitarianism was contagious and inspired many to follow in his footsteps to better our society, not only in Denver, but around the world. We at JWU are fortunate to have had such a wonderful friend to the university."

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Christopher T. Del Sesto Jr., J.D.

The university community greatly mourns the passing of Christopher T. Del Sesto Jr., J.D. on Jan. 10, 2012. “Johnson & Wales has lost one of its great movers,” said Chairman of the Board Emeritus John Yena ’56 Hon. “If you were to analyze Johnson & Wales history from its beginning to its present, Chris was certainly among a handful of giants.”

An employee for more than three decades who retired at the end of 2003, Del Sesto served as Johnson & Wales’ treasurer, general counsel and first senior vice president, managing the university endowment.

Before starting his employment at Johnson & Wales, Del Sesto represented the university as a private attorney for many years, and in both of his roles he provided guidance that was instrumental in bringing Johnson & Wales to the position of national prominence it enjoys today. "Del Sesto was an early champion of accreditation, the in-house expert on both regional and national accrediting body standards and “probably singularly the person most responsible at Johnson & Wales for university status,” said Yena.

An advocate for student work-study, Del Sesto employed a long list of interns who went on to successful careers in part because of their experiences in his office.

“His was a senior advisor during my presidency and I can’t think of one big issue, from taxes to student’s rights, all the issues that face a president — purchasing of real estate, handling Washington relations — any decision I made during my presidency, I always sought Chris’ counsel and always respected his opinion immensely,” Yena said.

Witty, curious and resourceful, Del Sesto had a brilliant legal mind and a generous heart. He shared his time and talents with the university and many other organizations and charities for the benefit of the entire Rhode Island community.

“It’s almost impossible to overstate his impact,” Yena said. “I could not have done many of the things that I did during my presidency without Chris’ assistance.”

In December 2006, after 32 years of service to the JMU Board of Trustees, he was awarded legacy trustee status, and continued to serve as a member of the corporation.

MEGAN GORENFLO CLT
Alexandria, Va.
Megan is event manager at The Catering Company of Washington in Washington D.C. Megan recently was employed at Carrabbas Italian Grill as restaurant manager.

ANNA KARNOVSKY PVD
Brooklyn, N.Y.
Anna is front desk associate at The Pierre Hotel New York in New York.

LAURA KATZ PVD
Buckingham, Mass.
Laura is complex guest experience agent at Starwood Hotels & Resorts Worldwide Inc. in Lexington.

IAN ZAVERUHA PVD
Peacham, Vt.
Ian is chef at Warner’s Gallery Restaurant in Wells River. He prepares American cuisine at the Lebanese restaurant.

2011

TIMOTHY BRUCE MBA
Riverside, R.I.
Timothy is corporate marketing director at Martignetti Companies in Braintree, Mass.

STACEY CERRITELLI DNV
Harpsburg, Pa.
Stacey is account executive with the Adirondack Phantoms in Glens Falls.

ERIN GLUSENKAMP CLT
Matthews, N.C.
Erin is candidate for a master’s in arts administration from Savannah College of Art and Design in Savannah, Georgia.

LESLEY HALL
Los Angeles, Calif.
Lesley is assistant beverage manager at The Seminole Hard Rock Casino in Hollywood.

JOEL KALINOWSKI PVD
Cromwell, Conn.
Joel is e-commerce and online marketing manager at Crabtree & Evelyn online retail in Farmington.

BENJAMIN LANCASTER PVD
Newport, R.I.
Benjamin is sales coordinator at Newport Harbor Corp.

JOSEPH MOLINA PVD
Plainfield, N.J.
Joseph has been accepted into the University of Michigan School of Law Class of 2015.

LINDSEY REILLY PVD
Pittsfield, Mass.
Lindsey is marketing events coordinator at Wave Systems Corp. in Lee.

CRISTHIAL SOLANO
Dorchester, Mass.
Christhial is chef at Corporate Chef’s in Lexington.

ELIZABETH WHITE PVD
Denver, Colo.
Elizabeth is a financial representative with Northwestern Mutual, part of The Cunningham Financial Group in Denver.

BRIDGETTE WILLIS NMI
Columbia, S.C.
Bridgette works at Momofuku Milk Bar and Trump International Hotel & Tower in New York.

SYDNEY WOLF PVD
Chaska, Minn.
Sydney is event coordinator at Metro Connections in Burnsville.
1980
DEBRA DESMARAIS
and Alan Fontaine
Nov. 11, 2011, PVD

1998
LUKE BROWN
and SHUNTARA BAKER '01
July 18, 2009, PVD

2000
ANDREW POLIOQUIN
and April Reynolds
Oct. 22, 2011, NMI

2002
TRISTA ATTOH
and Mauricio Toro
Nov. 5, 2011, PVD

2005
LAURA FOGARTY
and Richard Ferguson Jr.
Oct. 16, 2011, PVD

1991
FRANÇINE PEDREROS
and John Pedreros, PVD
Amelia

1995
JENNIFER HUTCHINSON
and Rich Hutchinson, PVD
Emery Chelsea

2000
RICARDO HARRISON
and Kenya Harrison, PVD
Khloe Rikki

2005
CRAIG HAMILTON
and Lorriane Sports, PVD
Ava Pressley

2006
MICHÈLE FINDLAY-INNOCENT
and Vince Innocent, PVD
Xiana

2007
RACHEL FRANCOIS, NMI
Lala

2009
CANDACE SALES
and Julian Jackson, CLT
Julian Delon
Earn your bachelor’s degree online at JWU

“Today’s students should seriously consider this option; it’s a terrific mix of back of the house and management teaching. This is exactly what the food service industry has been asking for.”

— John M. Tuomala, ’92 Director
College Relations & Recruitment
Compass Group, North America

At Johnson & Wales you can earn your bachelor’s degree in food service management online, when it’s convenient for you. Our online program is designed for students who have already earned an associate degree in culinary arts or baking and pastry arts.

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  • Advance your career
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www.jwu.edu/providence/ce

Johnson & Wales University admits students of any race, color, and national or ethnic origin, among other categories.
Social Committee

Top Row: Ellie Bittman, Joyce Raymond, Rachelle Perzin, Kathy Ball, Sue Paradise, Coleene LaFlamme, Donna Maggiacomo
Middle Row: Nancy Kenlaw, Maryann Lobet, Senator; Marjorie Hand, President; Mr. McGregor, Rosemary Fairbanks, Recog. Secretary; Karen Doucette, Treasurer; Joanne Linneman
Bottom Row: Annette Bonin, Beverly Price, Charlene Vestura

Student activities through the decades have gone from few to many (pg. 4). "The main objective of the Social Committee is to plan the college social year," according to this page from Johnson & Wales Junior College of Business 1969 "Johnsonian," with "special thanks to our key man, Mr. Donald McGregor."