15 PORTRAITS OF SUCCESS
A dozen successful alumni have made names for themselves at the forefront of business, technology, hospitality and culinary fields.

PHOTOGRAPHERS: CENTER AND COVER PHOTOS BY SCOTT BRIGGS;
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mmencement
This special edition of JWU Magazine is dedicated to you — the newest alumni of Johnson & Wales University. You reached a milestone in your life as you successfully completed your course of study. On behalf of the more than 92,000 JWU alumni and as a fellow alumnus, I welcome you to our powerful network that spans the globe. The entire JWU community offers congratulations on this major personal accomplishment.

Your relationship with JWU continues long beyond your graduation; it is a lifelong bond. In this issue, you'll meet some of your fellow alumni as we celebrate their success. We look forward to including your stories in the magazine and on our website in the coming years.

We recognize that alumni interests are varied and therefore offer many ways for you to connect, learn, inspire and give back. Be examples of the power of a JWU education:

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

Recent economic conditions have severely impacted our students and their families — more than 90 percent demonstrate financial need. JWU is dedicated to making the dream of higher education a reality for students who are committed to achievement and the career-focused education for which JWU is renowned worldwide. In line with 2017: The Centennial Plan, the university has budgeted $140 million in institutional aid to new and returning students for the 2013–2014 academic year. But even that is not enough. You need to continue to play a significant role in the development of your alma mater. Only by working together can we ensure future generations will have access to affordable, quality education.

Together we can strengthen our university, make it an even more vibrant educational institution and maintain its position as a national leader of career education. Read JWU Magazine when it arrives in your mailbox. It will keep you up-to-date on the latest university developments, campus happenings and achievements of your fellow alumni. Pass it along to others to make them more aware of our university community. Only you can carry the flag of JWU one street farther than it reaches today. You are ambassadors of the university.

We look forward to the next chapter of your relationship with JWU. Write to us anytime at jwumagazine@jwu.edu. We'll be waiting to hear from you.

Chancellor John J. Bowen '77

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A hum deep within the Dunkin’ Donuts Center reverberates onto LaSalle Square in Providence, R.I., during the early hours of a sun-filled May Saturday morning. In the shadows of the venue’s cavernous underground passages, The Hospitality College and College of Culinary Arts Class of 2013, draped in traditional black academic robes and mortarboards, stands shoulder to shoulder, each holding a card printed with their name and major.

The ceremony begins; everyone’s life changes. The voice of Jordan Silva ’13, student speaker, fills the 31,000 square feet of “the Dunk”. He shares the story of a climber who, on the eve of his final ascent in the Alps, slips and falls, becoming caught by a rope. Suspended in the cold dark of the night, the climber’s cries for help go unnoticed. Silva booms, “A voice says, ‘Cut the rope’.”

Alas, the climber is found frozen and dead the next day, hanging from a tree, only three feet off the ground. The moral of the story, Silva says, is that sometimes, those very things that we see as our saving grace are what hold us back. He directs his fellow graduates with authority. “Cut the rope. Let go of your support and stand on your own two feet.”

The two men receiving honorary degrees that morning nod in agreement. Alain Ducasse, president and co-founder of Alain Ducasse Enterprise, receives a Doctor of Culinary Arts. Brian Foye ’85, ’88 MBA, president of Seasons 52 of Darden Restaurants, receives a Doctor of Business Administration in Restaurant, Food & Beverage Management. He advises the graduates, “Dream big, but have a backup plan. Occasionally you will be off course, but adjust your plan in as minor or major way as necessary, staying focused on the goals you have established for yourself.”

Silva, a culinary arts and food service management major, Gates Millennium Scholar and youngest of three brothers, is the first in his family to graduate college. Originally from Texas, he will leave for Ningbo, China, five days after graduation to start a job with Marriott Corp. in its Manager in Training program for food and beverage. He tells his fellow graduates, “There are big things waiting for us out there, and when those times come, take a chance — and believe me they will come — remember to thank the people who supported us in our journey. Be determined. Be fearless. And cut the rope.”
Big and Have a Backup Plan

With a collective heave ho, the journey begins.

During the afternoon ceremonies, a milestone is reached: the John Hazen White School of Arts & Sciences confers its first degrees, on three students all graduating with a Bachelor of Science in Counseling Psychology. Two are JWU students who switched majors, and the third is a transfer student from another college.

"Although the Counseling Psychology program is fairly new, I feel confident in the fact that what I have learned is comprehensive and realistic in terms of preparing me for the real world," says Kimberly Watt '13, one of the three.

Graduate Kaylyn Banning '13 credits the faculty as part of the reason for her success. "The counseling psychology department has the most genuine, kind-hearted staff. They truly helped me every step of the way and helped me graduate on time. I would not be who I am without them, and I feel honored to be one of their first graduates."

All three plan to continue their education, but Gabrielle Correia '13 knows she will be working right away. "After my internship with a domestic violence shelter, I got a paid-advocate job out of Massachusetts. I know it was directly related to my shelter internship and experience."

Honorary degree recipients for the afternoon ceremonies are Steven L. Spinner, president and CEO of United Natural Foods Inc., and Ashbel T. Wall II, J.D., director for the R.I. Department of Corrections. Spinner offers a host of wise suggestions as he concludes his remarks: "Don't forget who supported you. Work hard. Lead by example. Sometimes, you just have to stop and breathe."
"We should teach a thing not for its own sake, but as preparation for what lies beyond." This guiding principle stated by Johnson & Wales University’s co-founder Mary T. Wales more than 100 years ago continues to ring true. The value of education today is measured in outcomes.

For Alan Shaw Feinstein Graduate School student speaker Alyssa Frezza ’13 MBA, a Johnson & Wales education has meant becoming a citizen of a global community, gaining professional competence and forming a foundation for lifelong learning.

“The extremely knowledgeable and highly experienced professors here at Johnson & Wales make our university unique,” said Frezza. “Real-world experience is consistently being talked about in the classroom. With real-world experiences, we as students are better prepared for getting a job, and therefore are better prepared to deal with whatever life throws at us.

“We have been given the skills to succeed; now we must begin that journey to use these skills,” said Frezza. “I challenge all of you to look ahead knowing that your Johnson & Wales education has empowered you to be successful on that journey.”

How education can support one’s life journey was reflected in the theme of honorary degree recipient Ojeta Rogerlee Thompson, J.D.’s remarks. Born in South Carolina before the U.S. Supreme Court’s decision outlawing segregated education, Thompson — a descendent of a great-grandmother purchased at a slave auction — was raised in a family that stressed the power of education. Both her parents were educators.

“I grew up knowing not if, but where I would be going to college,” said Thompson, who was appointed to the U.S. Court of Appeals for the First Circuit by President Obama. She received her undergraduate degree from Brown University and her juris doctor degree from Boston University School of Law. “The power of education is transformational. Everyone in our society should be able to take advantage of an education,” she said.

Thompson challenged the 365 graduates to “use your education for the benefit of the world. Ensure that other people have the same opportunity that you have had.”

That “pay it forward” challenge was echoed by JWU Providence Campus President and COO Minn Ramey, L.E.D., who recognized the 15 doctoral graduates “who have risen above all others and achieved the highest educational degree possible: a Doctor of Education in Educational Leadership.”
“Their pursuit of educational excellence is a reflection of their dedication to their work and a commitment to bettering those around them,” noted Runey.

One by one, the doctoral candidates were presented by their degree path, dissertation title and major advisor. After the doctoral hood was placed over each head by the director of the university’s doctoral program, Thomas DiPaola, Ph.D., graduates were congratulated by the interim provost, Frank Sargent, J.D., Ed.D. The evening ceremony occurred on the warmest night of the year. Families, friends and guests, however, did not linger outside the Providence Performing Arts Center, anxious to get a seat in this theatre built in 1928.

Painstakingly restored to its splendor 13 years ago, the columns of imported marble, large crystal chandeliers and intricate ceiling plasterwork reflecting the blue and gold of the university’s official seal provided an opulent setting for the 27th Commencement of JWU’s graduate school. The audience was as diverse as the Class of 2013.

“Little did I know when I started graduate school in the fall of 2011, that I would gain access to the whole world within the tiny state of Rhode Island,” said Frezza.

“I have had the pleasure of meeting fellow classmates from over 15 different countries including China, Japan, Turkey, India, South Korea and the Philippines. I have truly become a global citizen.” Quoting John Adams — “There are two educations: one should teach us how to make a living and the other how to live,” Frezza noted that a JWU education offers students both.

“Our experience here has established a strong foundation for lifelong learning. As students who have made the investment to further our education at Johnson & Wales, we truly know the value of this lifelong investment.”

Miss Wales would be proud that her words live on today.

Alan Shawn Feinstein Graduate School
27th Graduate Commencement
Providence Performing
Arts Center

<table>
<thead>
<tr>
<th>Total Degrees Awarded</th>
<th>365</th>
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<tbody>
<tr>
<td>Doctor of Education in Educational Leadership</td>
<td>15</td>
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<tr>
<td>Master of Science in Criminal Justice</td>
<td>3</td>
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<tr>
<td>Master of Arts in Teaching</td>
<td>20</td>
</tr>
<tr>
<td>Master of Business Administration</td>
<td>322</td>
</tr>
<tr>
<td>Master of Education</td>
<td>5</td>
</tr>
</tbody>
</table>

Honorary Degree Recipient
Doctor of Science in Criminal Justice Management (Commencement Speaker)
Ojetta Rogerlee Thompson, J.D.
Circuit Judge
U.S. Court of Appeals, First District

> student awards
For a complete list of student award recipients:

Online > www.jwu.edu/commencement

ABOVE: Ojetta Rogerlee Thompson, J.D., "13 Hon.

SUMMER 2013
Drive, Passion and Belief in Self Resonate for

BY SHARU GOODWIN

Family and friends gathered to cheer on the graduates who walked across the Greater Fort Lauderdale/Broward County Convention Center stage to receive their degrees during North Miami’s commencement. Each graduate had a unique experience at JWU, but for all, this was a triumphant celebration of a journey.

For honorary degree recipient John Howard Kunkel IV ’13 Hon., speaking at the ceremony was an honor and a privilege that he never imagined when he first began his career. In 2012, he sold his chain of Lime fast-casual Mexican restaurants to Ruby Tuesday. Now CEO of 50 Eggs Inc., a Florida restaurant group and multifaceted creative firm developing brands for such clients as The Miami Heat, Muhammad Ali and Tim McGraw, Kunkel confessed, “This is actually as close as I’ve ever come to a college graduation of any kind,” having struggled with a learning disorder and never excelling as a student.

“Without a strong education, everything was twice as hard for me. I felt as if I was always playing catch up; so the fact that you are all sitting here today is an amazing starting point, and one that I did not have,” he said.

“However, what I did have was drive, passion, belief in myself and the ability to dream big. As it turns out, those abilities actually count for a lot in business and in life,” Kunkel added.

“So just imagine what you can do with this degree; imagine where it can take you with just some of those things sprinkled in. But … this is just a chip in the game — a starting point. The rest is up to you and it will not be easy.”

Kunkel’s message resonated with College of Business graduate Chevelle Thomas ’13. An active member of the Student Government Association, Delta Sigma Theta Sorority and the Collegiate Ambassador Team while a student at JWU, Thomas’ sunny disposition and can-do
Students and their families celebrated the major milestone of Commencement 2013 at Greater Fort Lauderdale/Broward County Convention Center.

North Miami Campus
20th Undergraduate Commencement Greater Fort Lauderdale/Broward County Convention Center

<table>
<thead>
<tr>
<th>Total Degrees Awarded</th>
<th>372</th>
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<tbody>
<tr>
<td>College of Business</td>
<td>85</td>
</tr>
<tr>
<td>The Hospitality College</td>
<td>95</td>
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<tr>
<td>College of Culinary Arts</td>
<td>93</td>
</tr>
<tr>
<td>College of Culinary Arts and The Hospitality College</td>
<td>99</td>
</tr>
<tr>
<td>B.S. Degrees</td>
<td>285</td>
</tr>
<tr>
<td>A.S. Degrees</td>
<td>87</td>
</tr>
</tbody>
</table>

Honorary Degree Recipient
Doctor of Business Administration in Entrepreneurship (Commencement Speaker)
John Howard Kunkel IV
Founder and CEO
50 Eggs Inc.

> student awards
For a complete list of student award recipients:
Online > www.jwu.edu/commencement

top: John Howard Kunkel IV ’13 Hon.

New Graduates

attitude make it hard to imagine how much she has struggled to get this far. After emigrating to the U.S. from Jamaica, Thomas and her mother faced financial hardships and bouts of homelessness. The pair slept on the floor of a friend’s home the night before Thomas began her studies at JWU. The last thing her mom said to her when she dropped her off at school was, “You are going to go to Johnson & Wales and do something with your life.”

Thomas is now the first high school and college graduate in her family.

“My mom cried like a baby [at graduation],” Thomas said.

She continues to make her proud, recently accepting an offer at Burger Fi as a corporate trainer.

Princess Shipley ’13, having traveled a similarly arduous path, also landed the job of her dreams. The first recipient of the Donald G. McGregor Family Scholarship, Shipley credits the fund with enabling her to finish her culinary arts degree. Moved by Shipley’s story of perseverance noted in a recent edition of JWU Magazine, Kunkel offered her a position at one of the restaurants his company manages. She accepted with a shout of joy from her seat in the audience.

For commencement student speaker Brittany Ho ’13, JWU was also “an answer to a prayer.” A native of Jamaica, Ho left home in search of an excellent culinary education, and graduated with a Bachelor of Science in Culinary Arts and Food Service Management.

Before ceremony’s end, students, faculty and guests gave retiring College of Business Associate Professor Mark Neckes a standing ovation after President Loren Chant ’89 acknowledged his 30 years of helping to prepare the next generation of leaders.

By the end of the celebration, each member of the Class of 2013 had marched off the stage into a future shines bright with possibility.
With Courage and Hope – Learn to

BY JOHN T. ROGERS ’06

As nearly 3,500 guests — families and friends — poured into the Colorado Convention Center for Denver’s 13th Commencement, the excitement radiated through the exhibit hall, reverberating off the mortarboards of soon-to-be graduates waiting anxiously to take their final steps toward getting their degrees.

As graduating senior Angel Villalobos ’13 stepped on stage to sing the national anthem, the crowd cheered; a strong beginning to an emotional day for many. Just off stage, Katie Clark ’13, a hotel and lodging management major, stood waiting to address her classmates.

“Courage doesn’t always come easily; but worrying does,” Clark told them. “The legendary Green Bay Packers coach, Vince Lombardi, put it quite well: ‘The darkest moments of our lives are not meant to be buried and forgotten, but rather a meaning to be called upon for inspiration, to remind us of the unrelenting human spirit and our capacity to overcome the intolerable.’”

Students and faculty listened thoughtfully as Clark continued.

“It took a lot of time to get to this point; 126,144,000 seconds, assuming you completed your degree in four years … but who’s counting?” Clark reflected on how lives can be shaped in seconds, and the impact one can have on themselves and others. “A lot can happen in 20 seconds — you can get hired, spill your coffee, update your Facebook status, smile when passing a stranger, give back to your community, or help someone pursue their passion.

“Today, we are leaving with a degree. Do what you love with passion, courage, humility and hope. Don’t be afraid to fail along the way, and when or if you do, remember to persevere, because the storm will pass and the clouds will clear.”

Later in the ceremony, Chuck Morris ’13 Hon., president and CEO of Rocky Mountains Anschutz Entertainment Group (AEG Live), received an honorary Doctor of Business Administration in Sports/Entertainment/Event Management. Like Clark, he addressed his classmates with spunk, humor and humility.

Morris moved to Colorado from New York.
City in the late 1960s to pursue a doctorate in political science. But his love for the music industry changed his career path, and he never looked back. Switching from turquoise sunglasses to purple reading glasses, Morris recounted his journey. "I saved every dime I made to buy LPs and go to concerts, and after two years of Ph.D. work, I decided to leave it behind because I knew in my heart I wanted to work in the music business."

He recalled that every move he made in his career came from listening to his gut, which always told him when it was time to move on.

"Always follow your heart; not the money or success," he advised. "The happiness and money will follow."


After finishing his speech to a standing ovation from the crowd, Morris added, "... my mother always wanted me to finish my doctorate until the day she died, and here I am!"

Denver Campus
13th Undergraduate Commencement
Colorado Convention Center

Total Degrees Awarded 339
College of Business 53
The Hospitality College 52
College of Culinary Arts 155
College of Culinary Arts and The Hospitality College 79
B.S. Degrees 218
A.S. Degrees 121

Honorary Degree Recipients
Doctor of Business Administration in Sports/Entertainment/Event Management (Commencement Speaker)
Chuck S. Morris
President and CEO
AEG Live Rocky Mountains

Doctor of Business Administration in Travel-Tourism & Hospitality Management
Stephen Bartolin Jr.
President and CEO
The Broadmoor

> student awards
For a complete list of student award recipients:
Online > www.mju.edu/commencement

Top, L-R: Stephen Bartolin Jr. '13 Hon, Denver Campus President Robin Krakowsky '88, '08 Ed.D., and Chuck Morris '13 Hon.
A Bittersweet Passage Bound by

BY MELINDA LAW

The sidewalks were teeming with anxious students stepping into their signature black gowns, securing caps, touching up makeup and taking last-minute pictures with friends and family before Commencement 2013, the eighth for the Charlotte Campus. There was no limit to the number of guests a grad could bring, so many of the first-generation degree candidates brought an entourage.

Inside Time Warner Cable Arena, 465 students lined up, their excited faces bigger than life on the most technologically advanced scoreboard in the country. Brandon Matthews ’13, a former orientation leader and member of the Collegiate Ambassador Team, noted that even with all the excitement, the day was bittersweet.

"In the past, as a student leader, it was always motivational to me to feel the excitement that electrified the graduating class … but it was a different experience for me as a graduating senior," said Matthews. "I was not ready to leave this one-of-a-kind environment where I had cultivated and fostered so many relationships."

The pull of relationships was evident even before the ceremony began, as students were taking their seats on the floor. Jerome "Jerry" Richardson, founder and owner of the NFL’s Carolina Panthers, on the stage to receive an honorary degree, noticed a small group seated between faculty and students. Not wearing robes, somber and wiping away tears, they had ribbons pinned to their chests. On stage, President Arthur Gallagher explained to Richardson that they were the family of hospitality student David LeRiche ’13, who recently lost his battle with leukemia. The family was accepting David’s diploma posthumously.

As the remaining students filed in, Richardson quietly left the platform and walked to the row where the family was seated. One by one, the gentle giant shook hands with each and honored their presence, then slowly walked back to his place, all the way fighting back tears. The moment was heartwrenching and typically thoughtful of the man chosen to be an honorary member of the Class of 2013.

In his speech to his classmates, Richardson spoke of inclusion and the importance of getting to know people of different backgrounds, underscoring the value of relationships.
Relationships

During a lighter moment, the 6'3" football team owner got a laugh from the crowd when he raised a hand clutching his "script": a short list of bullet points scribbled on a few indispensable Post-it notes. His commencement speech even included marital advice: should they hesitate at the thought of a permanent union with someone, "Don't do it," he boomed.

Honorary degree recipient Susan Spicer, chef-owner of New Orleans' Bayona Restaurant, urged young culinarians to strike a balance in their lives amid the pressures of the industry, something the added off script.

"Regardless of the path you take, I'd like to offer these words of advice: hone your craft," Spicer said. "Take time to become as technically proficient as you can, as this will give you the confidence to be creative later."

Creativity and involvement helped make Matthews a success. Confined to a wheelchair at a young age by cerebral palsy, in a 2011 essay he recalled, "I grew up in a household where I was treated like everyone else. I was taught at a very early age that yes, I use a 400-pound piece of machinery to get around, but I have the same mental capacity of any other person, and that I can succeed like any other person."

And succeed he has, graduating with a 3.5 GPA and a bachelor's degree in marketing from the College of Business.

Moving to reach the stage where he would receive his degree, Matthews used the ramp. Once again following Matthews' lead, those in line behind him did the same until redirected to the stairs.

Charlotte Campus
8th Undergraduate Commencement
Time Warner Cable Arena

Total Degrees Awarded 465
College of Business 55
The Hospitality College 64
College of Culinary Arts 154
College of Culinary Arts and The Hospitality College 192
B.S. Degrees 311
A.A.S. Degrees 154

Honorary Degree Recipients
Doctor of Culinary Arts (Commencement Speaker)
Susan H. Spicer
Chef and Owner
Bayona Restaurant
Doctor of Business Administration in Sports/Entertainment/Event Management (Commencement Speaker)
Jerome J. Richardson
Founder and Owner
Carolina Panthers

> student awards
For a complete list of student award recipients:

Online: www.jwu.edu/commencement

TOP, L-R: Jerome J. Richardson '13 Hon. and Susan H. Spicer '13 Hon.
LEFT: David LeRiche '13

SUMMER 2013 13
Greetings Class of 2013

I'd like you to take a moment to think about the journey you took to get here. Close your eyes. Think about your first day on campus. Were you afraid, lonely, excited, glad to be rid of your parents?

Now, years later, think about the relationships you've established with fellow students, faculty and staff. Think of the personal sacrifices that were made; the obstacles overcome. Think of the classes, the exams and the parties. Many of you have traveled many miles and all of you have committed countless hours, days and nights to get to this moment. Although you're moving on to new challenges and new adventures, your relationship with Johnson & Wales will not end here. It just changes form.

Today begins a new chapter in your relationship with Johnson & Wales; one that will last a lifetime. As a member of this year's graduating class, you are about to become part of a growing network of alumni pursuing successful careers across the globe. Wherever life leads, you will continue to be embraced by the Johnson & Wales University community.

I urge you to do two important things as a new graduate. First, stay connected; second, stay involved ... and maybe a third, wear your Johnson & Wales sweatshirt. You never know when you will run into your fellow alumni, and the possibilities of what might happen then are endless.

Return to campus and share your experiences and successes. Speak to students in the classroom. Assist the university's admissions efforts, attend campus alumni events and become actively involved with other local alumni. To keep informed about all the ways you can stay connected and involved, make sure to register on the alumni website.

Earlier, as you descended the stage and rejoined your fellow graduates, you were presented with a special pin. I urge you to wear this pin with pride and recognize it as a mark of your affiliation with a powerful network of outstanding alumni.

Now, to mark this important milestone in your journey as a member of the Johnson & Wales University community, I invite the graduates to please rise. As a symbol of your transition from student to graduate, you may now move your tassels from right to left.

Congratulations!
Portraits of SUCCESS

BY WILLIAM DONOVAN

Welcome to our annual spotlight on some of JWU’s notable alumni who have achieved success in diverse industries around the globe. Their professions, passions, locations and responsibilities may vary, but they share the indelible entrepreneurial spirit and commitment to high accomplishment inherent in a JWU education.
Scott Leibfried '93
Culinary Director
FrontBurner Concepts
Co-owner
Arch Rock Fish
Lead Chef Advisor
“Kitchen Nightmares”
Los Angeles, Calif.

When Scott Leibfried graduated from JWU he “hit the road” and found that traveling and working in restaurants was the best way to truly master his craft and learn about restaurant culture. He roamed the Northeast and Europe, working with world-class chefs and gaining the experience that would be the foundation of a career in a wide variety of culinary projects.

For 10 seasons he has had a recurring role as sous chef alongside Chef Gordon Ramsey on Fox TV’s “Hell’s Kitchen”. He is also the lead chef advisor for the “Kitchen Nightmares” series.

Scott is part owner of Arch Rock Fish, an East Coast/West Coast casual seafood restaurant in Santa Barbara, Calif. In 2010, he joined a team led by Mick Fleetwood, the famed drummer of Fleetwood Mac, to be the chef advisor for Fleetwood’s dream restaurant and entertainment venue, Fleetwood’s on Front Street in Maui, Hawaii. The restaurant opened in late 2012 and a cookbook by Scott and Fleetwood is expected in late 2013.

Vaughn Hardin ’90
President
Hardin & Associates Inc.
Director of Global Accounts
ConferenceDirect
Wilmington, Del.

What are your needs? Unique! Distinctive! Say no more. Vaughn Hardin’s firm specializes in providing exclusive “personal assistance services.” From their Delaware offices, he and his associates plan and facilitate events for private, corporate and nonprofit clients. They lead the design and construction of wine cellars. They catalog and appraise such client assets as fine wine, antiques, fine art and jewelry. And they work with major auction houses to buy or sell jewelry items as requested.

Of late, as director of global accounts, he has been working with ConferenceDirect, an outside source that handles the details of meeting planning. He finds hotel and meeting venues and negotiates contracts for his corporate, association, educational institution and nonprofit clients around the world.

A former executive chef for Marriott Corp’s Business Dining Division, he was later recruited by the president of MBNA America Bank in Newark, Del., to join that company, eventually rising to senior executive vice president.
Mehmet Gürs '93
Founder and CEO
Istanbul Restaurant Group
Mikla
Numnum café & restaurant
Istanbul, Turkey

If you take a young man who was born in Finland, educate and train him in the United States, you’ll naturally end up with one of the most recognizable chefs in Turkey, of course. Mehmet Gürs is just that, and though his return to Turkey wasn’t that unusual, having spent part of his youth in Istanbul, the menu of his restaurant Mikla is very different. Rather than traditional Turkish or Scandinavian food, he says his dishes blend “the cool and the calm of the north against the rich and the vibrant Anatolia.” The critics agree. Mikla has been featured in The New York Times, Travel Leisure and Conde Nast Traveler’s “Hot Tables” and other publications. His other enterprise, Numnum café & restaurant, now has seven branches.

Mehmet lives as uncommon as he cooks, meaning, “I don’t like being in a box.” When he was 20 years old, he was chosen from more than 40,000 applicants to represent Turkey as part of a two-man team competing for the Camel Trophy. No indoor-cooking competition; the event was a three-week, 3,000-mile trek across the southern end of South America.
Loren Falsone '91
Co-Owner and Chef
The Table, Pharmacy
Windermere, Fla.

Whoever said "those who can, do; those who can't, teach" never met Loren Falsone. In her career she has been an acclaimed culinary instructor at Le Cordon Bleu in Orlando, as well as a high-profile chef and restaurant entrepreneur. After her initial post-JWU working experience at Providence’s Al Forno, she opened her first restaurant at age 28, called Empire. Five years and numerous accolades later, she sold it and moved to Orlando where she became executive chef for Darden’s Seasons 52 and won the L’Esprit d’Excellence Award for her contributions to Le Cordon Bleu students and campus.

Two years ago Loren opened The Table in Orlando with her husband, Tyler Brassil '00 and their partner, Dominick Tardugno, featuring a “supper club” approach. They followed that up in February with a 1920s-style speakeasy called Pharmacy. (Don’t look for a sign on the door; there isn’t one.) There Loren taps her passion for travel in Europe through a European-style casual menu and handcrafted cocktails made from their own elixirs.
Chris Hastings ’84
Owner and Executive Chef
Hot and Hot Fish Club
James Beard Foundation Award Winner
Birmingham, Ala.

2012 wasn’t a bad year for Chris Hastings. In February he took on celebrity chef Bobby Flay in “Battle: Savage” on the Food Network’s “Iron Chef America” competition and won. Later, he was nominated for the fourth time for a James Beard Foundation Award, essentially an Oscar for food and beverage professionals in North America. But unlike past years, he walked away with the prize, being named the Best Chef of the South.

A native of Charlotte, N.C., Chris worked in Atlanta, Birmingham and San Francisco after JWU. In 1995, he and his wife, Indre, returned to Birmingham and opened the Hot and Hot Fish Club offering contemporary American cuisine with a Southern twist. Outside of the club, he’s a co-founder and culinary advisor to restaurants across the country, has built an agricultural network that extends throughout the Southeast and is a member of the Bocuse d’Or USA Foundation’s Culinary Council and the Alabama Seafood Marketing Commission.

Dilek Dayınlı ’06 MBA
Vice President
212 Capital Partners
Istanbul, Turkey

With Europe’s sixth largest population, 35 million Internet users and an active e-commerce sector, Turkey is fertile ground for technology start-ups. But there is much nurturing to do, and Dilek Dayınlı has the skills to do it. As a principal at 212 Capital Partners she invests in early and growth-stage technology companies and works with them to develop their management skills. “Many of the people we see don’t know how to use data,” she told The Wall Street Journal recently. “In e-commerce the power comes from your data.”

Dilek is no stranger to e-commerce. Before 212 she was a director of strategy and analysis in Turkey with Groupon, the “deal-of-the-day” website for products and services in metro areas. There she led company growth through new product category launches.
Laura Dove ’96
Founder
Dove Creative Concepts
Los Angeles, Calif.

Where in the world is Laura Dove? Is she at that gourmet event in Tokyo? The wine harvest in Australia? The food show in San Francisco? The answer is yes to all. As the founder of Dove’s Creative Concepts, an international hospitality consulting firm with offices in London, New York, L.A., Miami, San Diego and Sydney, Laura travels the globe helping hotel and restaurant clients hone their concepts and launch their properties.

Since graduating from JWU with a degree in hospitality management, she has studied pastry arts at Le Cordon Bleu in London, wine at the International Sommelier Guild and rare wines at Christie’s, the prominent auction house. She has worked with Mandarin Oriental, Viceroy Hotel Group and Thompson Hotels.

“I love the variety of projects — jumping between the wine world, restaurant world and event planning,” she says. “You see immediate results with your guests and clients that inspire you to take on another project and strive to make each one grander than the one before.”
Matt Smith '99

Global Director
Retail University
Co-Founder
Center for Work Ethic Development
Denver, Colo.

Growing up in Washington State, Matt Smith started his career in business with a paper route at age 14, then launched a local auto-detailing business a year later. Early on, he realized that with hard work and creative marketing, he had what it takes to build a business.

Today Matt is global director of Retail University, the international leader in bike-fitting technology and educational programs. Combining two of his lifelong loves, cycling and education, he manages a 12-person faculty on almost every continent and develops programs that will train more than 1,000 bike-fit professionals this year.

Matt is also co-founder of the Center for Work Ethic Development. Began with the challenging title, “Bring Your ‘A’ Game to Work”, the organization offers training and certificate programs for teens and young adults built on the values of a strong work ethic.

Jan Emich '97, '98 MBA

Chief Operating Officer
DailyDeal GmbH
Berlin, Germany

These are tumultuous times for coupon and daily-deal sites and Jan Emich, chief operating officer for Germany-based DailyDeal, is in the thick of it. After selling DailyDeal to search engine giant Google in 2011, the founders of the company bought it back in February, reportedly to prevent Google from shutting it down and laying off its employees. But there’s a big job still ahead.

Jan has operational and team management responsibility for regional sales, channel management services and the editorial department. It’s a position that calls on his skills in leading large multicultural teams, as he also did in his previous job as senior vice president of sales and marketing in Berlin for Fox Mobile Distribution GmbH. Fluent in three languages — German, Swedish and English — he was previously based in Stockholm as chief operating officer for companies in e-commerce, telecommunications and information technology.
Jessica Foust '07
Manager, Nutrition & Culinary
McDonald's USA
Chicago, Ill.

Junk food! Bite your tongue. Jessica Foust is manager of nutrition and culinary efforts for McDonald’s USA, a role that has her leading culinary development for McDonald’s Menu Innovation Team and providing nutrition expertise to McDonald’s USA’s food and nutrition strategy.

As a registered dietitian, Jessica values healthy food, and she has contributed her nutrition guidance to many of America’s most popular eateries. She helped with the nutrition evolution of Olive Garden’s core menu, supported the development of Domino’s school-pizza line, and contributes regularly to innovation at McDonald’s. As a chef and culinary nutrition consultant, she provides direction to health care venues, hotels, restaurants and spa settings on both coasts. As a contracted supplier chef, she also leads the sodium-reduction strategy and product development for many business arms of ARAMARK.
Paul Niedermann ’07
Executive Chef
BLT Steak
Los Angeles, Calif.

In 2011, Paul Niedermann was the winner of season nine of Fox Broadcasting’s “Hell’s Kitchen.” In the final round, his challenge was to make a dish created by host and head chef Gordon Ramsay after only tasting it. He did, and then served up a three-course meal for executive chefs and the bosses of BLT Steak in Manhattan that captured the competition. For winning, he was named head chef at BLT Steak in New York City for a year and has since moved up to become executive chef of BLT Steak in Los Angeles.

Even before reaching reality-show stardom, Paul had been on a promising path. While working on his 2WU degree in culinary arts and food service management, he spent two years as chef de partie at Providence’s Biltmore Hotel. Then came another chef de partie position at the St. Regis in Ft. Lauderdale, followed by a step up to junior sous chef for the Ritz-Carlton in Ft. Lauderdale.

Robert Falcone ’06
Advanced Threat Intelligence Engineer
iDefense
North Attleboro, Mass.

Cyberattacks on U.S. media outlets, banks and corporations have been a big story in 2013 and of particular interest to someone with the skills of Robert Falcone. As a malware research engineer with VeriSign’s iDefense Security Intelligence Services, he investigates targeted attacks and cyber espionage campaigns. Call it high-level cyber-sleuthing in which Robert tracks down perpetrators by tracing key indicators within malicious files — essentially searching for digital fingerprints.

Analyzing targeted email or finding infected “watering holes” — sites that attackers deliberately infuse with malware because they are considered likely to be visited by targets of interest — is as much a passion for Robert as it is a profession. When he’s not disassembling malicious code, he’s often taking apart cars to satisfy that same inquisitiveness about their inner workings. In that regard his natural curiosity can be a problem, he says. “When analyzing malicious code you don’t have to put it back together.”
Sharing that JWU Spirit

Across the campuses, JWU students honored the past and shaped future traditions as they celebrated, raised funds and partied with friends and classmates in the days and months before Commencement 2013 and their ascension into the ranks of JWU alumni.

Students showed their school spirit to celebrate the new baseball field on the Harborside campus.

Launch of Wildcat Magazine had students up and dancing.
The Student Alumni Association celebrated Senior Week with a "Weiners for Seniors" BBQ.

Providence Campus President Mm Runey, L.P.D. joined students who organized a "Boston Strong" event honoring the victims of the Boston Marathon bombing.

Students marked Spring Week on the Charlotte Campus.

The JWU Alumni Charlotte Chapter hosted an Alumni & Senior Social at Rock Bottom Brewery in downtown Charlotte.

The Denver Cheerleading Club set up for a Class Gift Fundraiser as part of the Greatest Day of Fun.

The Student Alumni Association hosted the Annual Low-Country Boil with graduating seniors on the Charlotte Campus.
Students wore their JWU sweatershirts with pride.

The annual Homecoming Gala was a stellar event on the student calendar.

A student beach-party tug-of-war was part of the North Miami Battle of the Campus.

Students got radical at the Extreme Air event.

Drummers escorted graduating seniors to a formal pinning ceremony to mark their rise into the ranks of alumni.

The Student Alumni Association hosted a Senior Send Off at Rick's Roadhouse, a favorite hangout in the Providence area.
North Miami students strutted their stuff at the annual Battle of the Campus.

Colorful balloon creations brightened celebrations at Greatest Day of Fun.
Class of 2013,

Congratulations on your graduation. You’ve now joined an impressive roster of more than 92,000 alumni pursuing careers around the globe, and JWU will be here to support you in your transition from student to alumnus.

Staying connected with the university has never been easier. Our website, alumni.jwu.edu, exists to help you find out what’s going on at each campus and connect with fellow alumni and industry professionals. You can update your personal information and tell others about your success. In addition, you have exclusive access to online job postings in one convenient website.

There are local professional development and networking opportunities to help you along the way. Recent events include industry panels and presentations, alumni reunions, special outings and holiday parties. Check the alumni website often for upcoming events near you.

*JWU Magazine*, distributed throughout the year, provides an insider’s view of what’s going on at each campus and highlights the lives of students and alumni around the world. Pick up tips on how to move your career forward. Find out who in your class has reached a new milestone. *JWU Magazine* is your source for staying informed as a Wildcat.

Just as your JWU experience was shaped in part by the generosity of alumni before you, we hope you will consider making a gift to the JWU Fund. Regardless of the size, your gift can be designated to a specific area, and strengthen the aspects of a JWU education that you feel are most important.

Alumni giving makes JWU stronger, and is something we can all celebrate.

You can also help keep JWU strong by talking to potential students, serving on alumni panels or interacting with students as a guest speaker in the classroom.

We look forward to hearing about your success and to helping you maintain your relationships with each other and the university. For any questions, contact JWU Alumni Relations at alumni@jwu.edu or call 1-888-JWU-ALUM.

Congratulations once again, and welcome to the JWU alumni network.

GO WILDCATS!

Terrence Williams ’89
Executive Director of Alumni Relations
It's not just the steps you took... it's the directions you'll go.

Every step may not take you forward at that moment, but it will make you much more knowledgeable and marketable.

- Bridget Lavery-Palmieri '94

Your gift today will help those who follow.

I wouldn't be where I am today without the support and education I received at JWU.

- Jenna Thompson '09

Make your gift of $20.13 or more online and receive an exclusive JWU luggage tag.

alumni.jwu.edu/givenow