POWER PARTNERS

PLUS: All Class Reunion
9 POWER PARTNERS
With a common educational bond, five JWU couples define success in business and life.

20 ALL CLASS
JWU graduates from all campuses and across the decades gathered at the Providence Campus in April to reunite, celebrate and reminisce.
As our 99th academic year comes to a close, it is gratifying to see another group of students leave the halls of Johnson & Wales University, ready to conquer the real world. We believe we have offered them an exceptional educational experience that has shaped them into well-rounded, globally aware professionals. It is our mission and our privilege to make their paths to graduation accessible, affordable and purposeful.

More than 90 percent of all JWU students receive federal, state or institutional financial aid. Nearly 50 percent of all first-time undergraduates receive Pell Grants based on extraordinary financial need. One-third of our student population is from the first generation in their families to go to college.

But even with the most planned financial packages, an emergency — the need to travel home because of a death or serious illness of a family member, a housing crisis or a transportation issue — can leave students hard pressed to find the resources to deal with challenging situations.

When a student’s financial circumstances take a sudden turn for the worse, they often feel their only option is to abandon their college education.

Ensuring that JWU students can stay in school to graduate and compete in industries about which they are passionate is one of our highest priorities. To help resolve unexpected financial needs in cases of emergency, in 2013 First Lady Kathleen Harney and I established the Chancellor’s Student Relief Fund. It is our hope that a little extra support for our students in a time of need will allow them to complete their degrees.

We are all part of a powerful partnership committed to recruiting, educating and providing a meaningful college experience to thousands of highly motivated and capable students. The Chancellor’s Student Relief Fund relies entirely on the generous support of donors. Please join me in letting our students know that we stand as ready to help them shoulder their burdens as we are to celebrate their accomplishments.

Chancellor John J. Bowen '77
JWU's Honorary Class of 2014

PROVIDENCE CAMPUS

Alan Shawn Feinstein Graduate School

ABID M. H. BUTT ’84
Chief Executive Officer
Banyan Tree Hotels & Resorts Pte. Ltd.
Doctor of Business Administration in International Hotel & Tourism Management

The Hospitality College and College of Culinary Arts

ROBERT J. PALLESCHI ’86
Global Head
Hilton Hotels & Resorts
Hilton Worldwide
Doctor of Business Administration in International Hotel & Tourism Management

DAVID KINCH ’81
Chef and Proprietor
Manresa
Doctor of Culinary Arts

John Hazen White School of Arts & Sciences, College of Business and School of Technology

CAROLYN RAFAELIAN
Founder, CEO, Creative Director
Alex and Ani LLC
Doctor of Business Administration in Entrepreneurship

EDWARD P. TRIANGOLO JR.
President
Triangolo Professional Group Inc.
Doctor of Business Administration in Accounting

NORTH MIAMI CAMPUS

KEVIN W. SCHWAB ’82
Area Vice President, Mexico & Central America
Marriott International
Doctor of Business Administration in International Hotel & Tourism Management

LORENA M. GARCIA ’00
President
Lorena García Group
Doctor of Culinary Arts

DENVER CAMPUS

CHARLES DAVID AYERS JR. ’90
Chef and Owner
Califa Café/Blue Chalk Café Corporation
Doctor of Culinary Arts

RICHARD LEE MONFORT
Owner, Chairman and CEO
Colorado Rockies Baseball Club
Doctor of Business Administration in Entrepreneurship

CHARLOTTE CAMPUS

SHEILA CRUMP JOHNSON
Founder and CEO
Salamander Hotels
Doctor of Business Administration in International Hotel & Tourism Management

H. SEAN BROCK ’00
Executive Chef
Neighborhood Dining Group
Doctor of Culinary Arts

As Johnson & Wales University celebrates the graduation of its accomplished students during commencement, the university also inducts an august group of leaders as honorary members of the Class of 2014. These accomplished men and women are recognized for their notable careers and their positive influence on their industries, organizations and communities. Each has demonstrated support of the mission of JWU in his or her own unique way, and serves as a role model for our students and graduates.
Ventures Get Boost from SharkFest

Applause erupted as the winners of the Third Annual SharkFest were announced to a full house in Schneider Auditorium and, for the first time, an online audience. Eleven student and alumni entrepreneurs presented their business ideas to judges Brent Muckridge '94 of UpSource Mobile Services Inc.; Jerry Kindred '07, '12 MBA with CVS Caremark; Angelo Pitassi '03 MBA, CEO of HealthID Profile Inc.; John Benevides '98, '01 MBA of RBS Citizens; and Susan Sarich of SusieCakes.

First place winner was Julius Seariaig '13 with Food4Good, a food truck that transforms from a comfort-food commercial venture by day to a mobile soup kitchen for feeding the less fortunate after hours.

Seariaig's was among 33 entries that met the requirements to compete in Sharkfest; three were alumni entries.

Kevin Rutledge '07 took second place for Tip Flops, the solution for ladies on the go who like pedicures but can't wait for the polish to dry. Third place and People's Choice winner was Hai Pham '14 for Mobile Engineering. Pham reduced the bulkiness of voltage monitoring equipment from the size of a suitcase to the size of a cellular phone.

Launched to help JWU students and alumni grow their ideas into successful businesses, SharkFest is the brainchild of John Robitaille, executive-in-residence at the Larry Friedman International Center for Entrepreneurship.

Some who apply are only in the planning stages; others have already opened their doors.

"SharkFest is more than a competition," said Robitaille. "It's an opportunity for us to connect these outstanding students and alumni with people who can help them on their entrepreneurial journey."

While the judges deliberated, Neil Cameron, Rhode Island cofounder of Nuts-n-More, made a guest appearance to talk about his experience securing a deal on ABC's popular business pitch show "Shark Tank," and to encourage the budding entrepreneurs.

"Everybody who's been on this stage has gotten this far because they're passionate about [starting a business] and they want to pursue it. To continue to pursue it is the best advice I could give," he said.

—Madeline Parmenter
Noma Interns

Akino J. West ‘15 and Anthony Stafford ‘13 seized the opportunity to gain international experience while completing culinary arts internships earlier this academic year at Noma in Copenhagen, Denmark.

After a rigorous application process, both landed internships at Noma, the restaurant ranked number one in the world by Restaurant magazine in 2014 and Denmark’s only restaurant to earn two Michelin stars.

“The most exciting part about my internship was working directly with some of the greatest chefs in the world,” West said.

“I learned so much about the attention to detail and amount of work it takes to run [one of] the best restaurants in the world. Every product, every plate, and every person has a meaning at Noma,” Stafford says.

TASTE OF JWU

The School of Hospitality hosted its annual Taste of JWU in February to showcase the talents of hospitality students. The event included a culinary challenge, a showcase of trends in the tourism industry, and a cocktail demo. This year’s centennial-themed tastefest celebrated JWU’s 100-year anniversary by paying homage to Johnson & Wales’ founders. Actors costumed as Gertrude Johnson and Mary Wales graced festivities along with a 1914 Model T Ford. Proceeds from the silent auction, which included golf balls autographed by baseball legends Joe DiMaggio and Mickey Mantle donated by Ted Vernon of SoBe Classics, raised funds for Make-A-Wish Foundation.

— Sharu Goodwyn

Exchange Opens Ports to Education

Four students and one faculty member from the Rotterdam School of Business in the Netherlands came to campus in February to compare and study cruise and marketing management and logistics for PortMiami and Port of Rotterdam, one of the largest ports in the world. They also identified failures and strategies that strengthen the cruise industry, and presented their findings to 100 JWU business students.

“We wanted to learn how marketing and different technologies are used at PortMiami,” said Arsenio Lynch, an international business student from the Netherlands.

As part of their research process, students from both institutions identified strengths and opportunities for each of the distinct ports. Together students brainstormed strategies based on their findings to enhance both ports.

“This experience was eye-opening for students from both universities,” said School of Business Professor Leilani Baumanis, D.I.B.A. “The students from Rotterdam were very impressed with what they saw at PortMiami and were able to bring back some best practices.”

The partnership with the Rotterdam School of Business was initiated in the summer of 2013 by School of Business Professor Leilani Baumanis, D.I.B.A., to foster global collaboration within the schools of business and hospitality at the North Miami campus.

“Interacting with someone from a different culture is a whole new dimension of doing business,” said team member Anthony Mouco ‘14. “You learn so many different aspects of how people do business abroad, which will make you be a better businessman in your own culture and in other cultures.”

Baumanis was recently invited to be track chair for discourse on Sustainable Innovation, Institutions, and Emerging Markets for the Academy of International Business Southeast Chapter 2014 Annual Conference, in Miami in October. Scholars and academics from around the world will analyze the differences between developed and emerging economies, and consider ways to build sustainable businesses in and with firms in emerging markets.

— Gisèle Heraux

SPRING 2014 5
Fashion Students Study MAGIC

"Overwhelming," "exciting" and "a fashionista’s heaven" are words merchandizing and marketing student Elizabeth Weyrich ’16 used to describe the MAGIC Tradeshow 2014 in Las Vegas in February.

Assistant Professor Shawne Ahlenius’s class attended the three-day event as part of a campus retail industry seminar. Retail buyers from around the world flocked to the showcase to shop for clothing, jewelry, shoes and accessories that will stock racks from boutiques to major retailers in the coming months.

In addition to walking the floor and observing the buying process, students heard presentations by David Wolfe of the Doneger Group and Mercedes Gonzalez of Global Purchasing Companies.

Wolfe presented an entertaining seminar on upcoming fashion trends while Gonzalez provided a no-nonsense session on starting a retail store.

“I’m amazed at all the connections I built,” said Hannah Thomas ’16 of her experience at MAGIC.

Amanda Figueroa ’15 agreed. “My conversation with a member of the Desigual team got me an offer of a potential internship in L.A.,” she said.

Before going to Las Vegas, students studied the culture of the online retailer Zappos by reading CEO Tony Hsieh’s book “Delivering Happiness.” While in Las Vegas, they toured the new Zappos headquarters. True to one of the company’s core values — “create fun and a little weirdness” — students had “Hump Day” photos taken with a live camel in the Zappos office.

Students met Hsieh again while visiting “Container Park,” a new retail center built entirely out of repurposed shipping containers, where he autographed the Zappos “Culture Book.” The day was topped off by a flash mob marriage proposal at Container Park that the students dubbed “awesome.”

“Going to MAGIC, visiting Zappos and attending the seminars was probably one of the most eye-opening experiences I have ever had,” said Tessa Cimmarusti ’16.

— Shawne Ahlenius

Doors Open Denver’s Aspen Hall

Johnson & Wales was one of 61 sites that took part in the 10th annual Doors Open Denver in April, an annual celebration of Denver’s best architecture and design.

During Doors Open, residents and visitors tour Mile High City’s new and historic buildings, which this year included JWU’s Aspen Hall, built in 1962. Aspen Hall was the vision of Victor Hornoebin and Edward White, among Denver’s first modern, Usonian architects devoted to natural materials like wood and stone rather than industrial fabrications of aluminum and concrete. Hornoebin is best known for architecture at the Denver Botanic Gardens. The building was originally used as the Porter Library for the Colorado Women’s College. More than 50 years later, it was renamed Aspen Hall and is used as a visitor center with Admissions offices and classrooms onsite. “Doors Open Denver is a great opportunity for the community to see firsthand a real gem of Denver — Aspen Hall and the historic campus at Johnson & Wales University,” said Kurt Swensen, facility director.

— Hollis Kesper

TEAM SCORES FOR LOCAL FOOD BANK

Denver’s Men’s Basketball Team volunteered enough time lifting 10- to 30-pound cases of food and filling orders at the Food Bank of the Rockies warehouse in Fall 2013 to supply 250,000 meals.

“The Food Bank relies desperately on volunteers to help them pull and package food,” said Quintin Grogan, head coach. “The mission of the Food Bank of the Rockies is to fight hunger in the Rocky Mountain Region and we did our little part in helping them with that goal.”

— M.K.
Living Meets Learning in Campus Community

Kennedy Brooks '17 never imagined she would be side by side with her culinary instructor feeding giraffes. But for the freshman and member of a JWU Living Learning Community (LLC), faculty and staff are part of the collective experience, joining students for activities such as a recent trip to a drive-through animal park in Mooresville, N.C.

As part of a campus LLC in Cedar Hall North, Kennedy is among students of the same major or area of studies living on the same floor and attending programs together. Building a relationship with faculty beyond the classroom broadens her comfort zone as well as her education.

She admits that as a freshman, the culinary coots and the labs were intimidating. "I had a fear of what the chefs were going to be like. Nice? Mean?"

She got to know Chef Ellen Duke '09 during a fun, but competitive, baking and pastry contest designed just for LLC students. "The event helped me create a really strong relationship with Chef Duke. If I need anything, I can email her or visit during office hours. She is happy to help," Kennedy says.

Faculty involvement has been critical to the program's success. Off-campus events include making holiday ornaments, going on hikes and ice skating in Uptown Charlotte.

"It's nice that the faculty members are familiar faces and we get to meet them ahead of time ... It's fun to see them out of their chef whites, especially with the zoo trip," Kennedy said of the trip to Lazy 5 Ranch.

"One faculty member was hilarious on the hay ride. It was the best experience!"

The overall goal is to improve retention, and Kennedy has noticed it's working. "The LLC seems to stay constant. Students seem happy. We are a mini family and that makes the school experience better."

And if she has a question about homework, she only has to look down the hall to track down classmates.

-Melinda Law

FROM ICE TO ICING, HOCKEY'S FIRST HOLDS HER OWN

In the kitchen, she can whip up a chilled lemon soufflé in no time. On the ice, she can whip off a wrist shot even faster.

At only 5 feet and 3 inches, Ann Marie Stefaney '15 is the first female player on the club hockey team — and she's been practicing for 21 years.

Her mother enrolled her in figure skating lessons at age 4. "She went out of town for a week and dad was in charge," as Stefaney tells it. "I cried during my skating lesson, so my father walked onto the ice and I said, 'Daddy, I don't want to figure skate anymore.' He got on his knees at center ice and asked what I wanted to do. I pointed over to the rink, where my brother's team was practicing and said, 'I want to do that.'"

As a club sport, both male and female students may participate. But coach Chris Plano '93, '95 MS says he was still surprised when Stefaney was right in front of him. "One day a women's volleyball player brought Ann Marie straight to my office after class and said, 'Mr. Plano, I have a female who is interested in playing.' She practiced twice with us and then suited up to play in her first JWU game in early December."

Stefaney is 85 percent deaf in one ear and 40 percent in the other. Complications at birth and a staph infection her freshman year at Rochester Institute of Technology forced her to give up her dreams of joining the military. So, she baked while she slowly recovered and then enrolled at JWU. She reads lips like a champ.

It was well into the season before her coach knew of her hearing impairment. It's just not an issue — on the ice or as she masters soufflés with her classmates.

— M.L.
For David Kinch '81, cooking is about "understanding the power of moderation." Packed with 300-plus recipes, his exquisite cookbook, "Manresa: An Edible Reflection" (Ten Speed Press), isn't just a history of his two Michelin-starred restaurants in Los Gatos, Calif., or a document of his maturation as a chef— it's also a love letter to the California coastline that supplies Manresa with some of the most flawless produce and seafood in the world. Gorgeous full-page photography by Eric Wolfinger documents the restaurant's unique partnership with Cynthia Sandberg's Love Apple Farms, which exclusively raises biodynamic vegetables, herbs and edible flowers for Kinch's tasting menus. While not the most practical book for the home cook, the wealth of cooking techniques, plating ideas and sheer visual inspiration make this a worthy purchase and a lush coffee table volume. 

Online > manresarestaurant.com

Professor James Arthur Anderson, Ph.D., returns again with "The Monastery/Those Who Favor Fire" (Wildside Press). The volume is presented as the 31st Wildside Double — the reader can flip the book over to read the other title. "The Monastery: A Novel of Horror" follows 14-year-old Jake Harrison, who must solve the mystery of a cursed abbey where his friend disappears. The flip side, "Those Who Favor Fire and Other Horror Stories," features a dozen tales of the terrifying and supernatural. Anderson writes and teaches in North Miami.


Charlotte Campus associate professor Marcella Giannasio released her first publication, "The Professional Server: A Training Manual" (Prentice Hall) with Edward E. Sanders, Paul C. Paz and Ronald C. Wilkinson. The manual is intended for use in culinary and hospitality courses that teach dining room service. The book also covers banquets, catering and buffet service training, with thorough job overviews, real-life examples and helpful graphics. The four appendices explain common menu terms and have a wide variety of beverage information.


Kenneth Schneyer, a humanities professor in the College of Arts & Sciences in Providence, has published a variety of science fiction and fantasy stories since 2007. "Selected Program Notes from the Retrospective Exhibition of Theresa Rosenberg Latimer" (Mythic Delirium Books) was included in "Clockwork Phoenix 4," a collection of short stories. Schneyer's piece has been nominated for a 2014 Nebula Award for Best Short Story. Established in 1966, the Nebula Award is presented annually by the Science Fiction & Fantasy Writers of America (SFWA) in the categories of best novel, best novella, best novelette, best short story, best dramatic presentation (the Bradbury Award) and best work for young readers (the Norton Award).

Online > clockworkphoenix.com
The history of Johnson & Wales University is a saga of partnerships. From Gertrude Johnson and Mary Wales, two 20th-century trailblazers with 21st-century minds, it’s been teamwork that has cemented the institution’s foundation. Vilma Gatta ’36, ’88 Hon. — a former student of Misses Johnson and Wales — took Edward Triangolo as a life partner and the two became caretakers of the educational endeavor. Joined by Navy buddy Morris Gaebe ’98 Hon., and his wife, Audrey Gaebe ’88 Hon., the couples co-parented an expanding JWU family.

As partners played a powerful role in Johnson & Wales University’s development. JWU offered a shared experience that became a defining element in the courtship and marriages of hundreds — if not thousands — of alumni over the decades.

The five couples featured in our 2014 Profiles of Success are all graduates of JWU. Some met at the university, others in the world beyond. All are partners in life, and three are in business as well. All agree that their successes are amplified by the strength that they draw from each other — and that Johnson & Wales played a role in building their team.

POWER PARTNERS

BY JOANN MACKENZIE
AND JANET KERLIN
Jesse Sgro met Anne Sage at the Rhode Island Philharmonic Music School. Both were taking music lessons (Anne on drums and Jesse on guitar) when they discovered they both had advanced certifications in wine, were Johnson & Wales alumni and shared the same tastes in movies and humor. "The list of things we had in common kept growing and growing," Jesse says. They married three months later.

"Johnson & Wales opened up the door to the world of wine... It's important to stick with something you have a real passion for. When I am with customers and do a wine tasting with them, I really don't recognize that as work. It's a pleasure."

— JESSE Sgro

That was five years ago, and in 2011 the couple founded Sage Cellars, a wholesale wine distributor that's quickly uncorked a reputation as a singularly sensational source of brave new breeds and blends of American wines. From the boutique vineyards of Napa, Sonoma, Long Island and New York's Finger Lakes, all roads lead back to Rhode Island, where their Warren-based business "cultivates relationships" with a growing customer base that includes — along with retail outlets, private clubs and bars — over 60 restaurants.

Restaurants are a familiar niche for a couple with backgrounds seasoned in the culinary arts. After graduating from JWU and contemplating study at Le Cordon Bleu, Anne was advised by Julia Child '55 Hon., "Any time a young woman spends in Paris will be the time of her life." Anne took the Le Cordon Bleu course, which included training by a prestigious sommelier, and followed it with work as a caterer and private chef for a decade.

When Jesse met Anne, he met his match. Among the many things Jesse and Anne have in common are advanced certifications from the London-based Wine & Spirit Education Trust. That combination, says Anne, gives their customers the advantage of two "highly educated palates."

"We listen," says Anne.

"We learn," says Jesse.

The power of their partnership "is in our passion for our products," says Anne. "American wines have come such a long way."

And so, since their days at JWU, have Jesse and Anne.

Q: Best career advice?
A: Anne: From my father who owned Bonanza Bus for 50 years: 'Keep focused and follow your passion. The rewards will come.' I take that to mean that just chasing dollars is not going to make you a success.
Bart and Grace Marie Molin sell seafood. The kind of quality seafood that’s so consistently fresh a chef can build a business around it. The kind of seafood that, says Bart, he couldn’t get when he was a chef.

Back in 1992, the couple made it their business to fill that niche. With just one refrigerated van and a lot of drive, Gra-Ba Fresh Fish and Seafood became the first small company to deliver to a Long Island market dominated by large purveyors. In 10 years time the duo fast forwarded their venture from a boutique retail operation into a wholesale supplier to “awesome restaurants” throughout the New York metropolitan area. From their state-of-the-art refrigerated warehouse in Westbury, N.Y., fish is hauled off boats, hand cut to each chef’s specifications and packed for delivery.

Though they were on the same campus at the same time, it was the JWU bumper sticker on Grace’s car that alerted Bart to a kindred spirit. Grace was interviewing for the manager’s job at a Long Island restaurant that was about to open. Bart had already been hired as sous chef. When he saw the JWU sticker, he advised his boss to hire Grace. He did. And three years later, Bart married her.

“JWU is a culture,” says Bart, “a way of life.”

“Like Iron Chefs,” says Grace, “but with structure.”

“From the very beginning, we’re both culinary graduates,” she adds.

Now the duo deals in fish by the pallet, open seven days a week and are so busy that they pass each other in the night. Grace says, Bart goes to bed at 7 p.m. so he can be at the market cooperative in the Bronx at 5 a.m.

“Normal people don’t get up the time I get up, work hours I work. This is what I love,” Bart says.

“Seafood,” says Grace, “is a constantly changing product.”

**Q: What characteristic do you value most in your mate?**

**A: Bart:** The amount of patience she has. She’s the more level-headed, sensible one.

**A: Grace:** He can figure out a problem before it even comes. You have to have a backup plan. He does that very well.

"Johnson & Wales taught us in a way that helps us help others and that’s the best part. Working with our chefs... training our staff to be professionals...creating jobs, supporting families, boats, changing people’s lives. That’s a powerful thing. Those are our power points. What’s the point of success if you can’t do that?"

— BART MOLIN
Randy and Barbara St. John "speak the same language." Which, when it comes to business, Barbara calls "back-of-the-house talk."

"That's huge," she says, "because the back of the house — running the show — is what's always fascinated me most about the hospitality industry."

Randy met Barbara on the Providence Campus; both were teaching assistants in the same dorm. Since then, they've run everything from conventions (Barbara), to a vintage diner (joint venture), to golf carts (Randy).

For Randy, who's made a coast-to-coast career out of managing high-end country clubs, making sure the golf carts roll goes with the territory — "like making sure a member's favorite drink is on the bar before they even ask for it. It's all in the details, being proactive, not reactive."

That's something the couple say they learned at JWU.

With the birth of son Geoffrey, now 17, the new parents followed their nesting instincts and bought The Nest, a "vintage New England diner," says Barbara. "It was important then for us to be close to home."

Now what's important is to find a new home. After five years in Los Angeles, where Randy served as general manager and chief operating officer of the Wilshire Country Club, and Barbara as executive director of the Temple Shalom of the South Bay, they're heading for Arizona.

"I said yes," says Randy, to the proverbial "offer I couldn't refuse," running Scottsdale's high-end Mirabel Golf Club.

And as for Barbara? "Well," she says, "Arizona's hot."

And in the hospitality job market, that's cool.

Q: What makes you a power couple?
A: Each other.

Q: What sets you apart and makes you unique?
A: Randy: Details. A high degree of attention to everything.

Q: How do you give back?
A: Barbara: Any way we can.
Their families in Turkey were dismayed when Cem Erol and Serra Mescumlan Erol announced they were going to America to earn college degrees to become chefs. At a crossroads of culinary traditions converging over centuries, cooking was not a respected trade in their homeland and women were never a part of restaurant kitchens. But today the couple is bringing respect, stature and professional training to both men and women in the cross-continental nation.

“At Johnson & Wales, my baking and pastry chef said... ‘Everything you learned from here, put them all together, but keep to your roots.’ So I did that and I was successful.”

— SERRA (MESCUMLAN) EROL

Cem and Serra met while earning degrees in tourism and hotel management at Bilkent University in Ankara, Turkey. Despite family protest — “To earn a college degree only to become a chef?” — they entered culinary arts programs: Serra at JWU’s Norfolk Campus in 2001 and Cem in North Miami. When they returned to Turkey in 2003, they were among their country’s first trained chefs. “We had a lot of doors opening to us,” says Cem, who eventually became executive chef at a stylish Istanbul hotel.

Even with a degree, Serra met resistance. “When she started in Turkey, it was hard to be a woman in the kitchen. I remember her coming home in tears,” Cem says, adding, “she never gave up.”

Serra worked her way up to executive sous chef, managing 200 chefs at The House Café, an upscale chain in Istanbul. Now, when the couple dines out, “People respect her,” says Cem. “They come out of the kitchen and say, ‘How are you? When are you coming back?’”

With the birth of a son, Serra is writing a cookbook on baby food and further expanding her domain. Cem is executive instructor chef at MSA Culinary Arts Academy in Istanbul, where he has trained more than 2,000 cooks, and works on developing new concepts and representing the school abroad. A new partnership agreement lets MSA’s graduates continue their education at JWU and obtain a college degree, adding to both the talent pool and star quality of Turkey’s chefs.

Q: What qualities do you admire most in your partner?

A: Cem: She is ambitious and never gives up. She is also responsible, disciplined, respectful.

A: Serra: When he has something on his mind, he has to do it the best. He is always a good-natured person. He thinks twice before he talks.
Arthur Monroe '77 and Tanya (Gavin) Monroe '79

Arthur and Tanya Monroe start start-ups. Three so far: a mortgage company, a mortgage title and settlement company and a property and casualty insurance company. The couple met while students at JWU. “I was with two of my girlfriends,” says Tanya. “Arthur called us the three blond mice because our hair was platinum at the time.” They were married two years later, on Thanksgiving Day in 1978.

Their was a case of yin and yang where opposites attract at first sight: Arthur to her energy and Tanya to his calm demeanor.

Tanya says the university gave her more than a life partner. “It was a great foundation that has helped with everything we’ve done.”

“The main thing for me was the business aspect,” says Arthur. “The connections I made really influenced me.”

“If he gives you advice – listen,” Tanya says. Tanya listened when Arthur advised her to join him in his first business venture — a mortgage company. In a few short years, they’d grown Monroe Mortgage Inc. from three employees to 20.

Arthur’s counsel led Tanya to her current success: leading 85 agents as managing broker of a real estate company that generated $173.5 million in sales in 2013 in Virginia and North Carolina.

Today, the Monroes continue to work together. They both “have each others’ backs.”

“We like being together,” says Arthur, and “helping other people to be successful.”

“The key to his success,” says Tanya, “is always seeing the best in everybody.”

The key to their success is seeing the best in each other.

Q: What most impresses you about your spouse professionally?

Arthur: His demeanor is patient; he doesn’t get upset or ruffled. He is wise counsel to many people and makes great decisions.

Tanya: Her energy. The way she interacts with people; the next thing you know they are imitating her or praising her. Her energy rejuvenates some people.
ONCE IN A CENTURY

Centennial Reunion

With Johnson & Wales University's first All Class Reunion in celebration of its Centennial, alumni from across the decades and all campuses came together over three days in April to embrace their past, view the sweeping changes on campus, reconnect to the university and commit to investing in its future.

SAVE THE DATE: ALL CLASS REUNION
April 24-26, 2015, Providence, R.I.

Photography by Peter Goldberg
1. Left, Emilio Capomachio, Ph.D., after 36 years as J&W teacher and advisor, at the dedication of the Dr. Emilio L. Capomachio Library, 1982
2. Gladdings department store and retail practicum, 1980
4. Veena Sarwagi ’92 M.S., teaching at the Alan Shaw Feinstein Graduate School
5. Faculty, Culinary Arts Division, 1986–87
6. L-r: President Morris Gaeb, President Emeritus Edward Triangolo and Executive Vice President John Yena mark the 75th anniversary of Johnson & Wales University
7. Students work at the front desk at the Johnson & Wales Inn in Seekonk, Mass., a university practicum property, 1988
8. Johnson & Wales College Hospitality Center, 1980
10. Unknown, Jeff Cabral, Elizabeth Covino, James Lyle, Donna Yena and Thomas Farrell at the presentation of The FAST Awards, created to reward innovative ideas that improved student life on campus, 1989
11. Thomas Dwyer, Assistant to the Treasurer, 1985
12. Wilma Gatta Triangolo ’36 ’88 Hon. at the dedication of the Wilma Gatta Triangolo Alumni House, 1997
14. Equine competition, 1999
15. T.F. Green Airport JWU Hospitality Booth
16. Beth Beukama, Morris Gaeb and "Foxy" officially dedicate the Equine Center, 1997
17. Paul MCVety, assistant dean, College of Culinary Arts, 1992
18. The Arcade, a JWU property in downtown Providence, 1995
19. The completed McNulty Hall, 1994
20. President John Yena and Providence officials kick off construction of Gaeb Commons; 1992
21. McNulty Hall construction, 1993

continued on next page
A Look Back: 1980–2000

The third in a JWU Magazine series of photos from the Johnson & Wales archives

GLOBAL EXPANSION

CHARLESTON

NORFOLK
1. Charleston Campus faculty
2. Charleston Campus President Barry Gleim, 1998
3. Karl Guggenmos, 1991 Chef-Instructor of the Year, Charleston
4. Charleston director of the communications, Mind Runey, 1992
5. Norfolk Campus culinary classroom
6. Norfolk President Debra Gray and Providence President John Bowen '77, 1995
7. Norfolk Campus faculty and staff
8. Debra Gray teaching personnel at the Navy base in Norfolk as part of the Culinary Arts Military Program (CAMP) which evolved into the Norfolk Campus, 1980
9. Classes at the Norfolk Campus
10. Students at the Vail Campus
11. Vail Campus common room
12. JWU's North Miami Campus opened in 1992
14. North Miami Campus President Donald McGregor, 1996
15. North Miami Campus 2000 Wildcats basketball team
16. Lorene Chant '89 lends a hand with North Miami Campus construction, 1992
17. Larry Rice, Ed.D., '90 serves at the North Miami Campus
18. The port of Goteborg, Sweden was a backdrop for JWU’s Sweden Campus
19. Sweden Campus classrooms and offices were housed in the IHM School of Business in Goteborg
21. Sweden Campus classrooms in the IHM School of Business
A ‘Full-Circle Education’ Fed Family and Success

BY JOHN PARENTE

Basketball player meets cheerleader. They fall in love and marry after college. Their children, one boy and one girl, follow in their parents' footsteps, attending the same institution. Now they, too, are enjoying career success.

It's not a feel-good Hollywood script. It's the story of James Gary '69 and Diane Ross Gary, Ed.D., '69, their two children, and the huge impact that Johnson & Wales had on their lives.

James "Jim" Gary, one of the stars of the Johnson & Wales Junior College teams of the mid-1960s, was recruited out of Connecticut's West Haven High School in 1967 by then-assistant basketball coach Jack Yena. Along the way, Jim met Diane Ross, a cheerleader for his Wildcat basketball team, and, later, a member of one of JWU's first women's basketball teams.

Yena, now chairman emeritus of the JWU Board, remembers them vividly. "Jim came on a bus trip with some players from the Hartford area. The others were our recruits — Jim came along for the ride. But he turned out to be an excellent player," says Yena. "He played with a chip on his shoulder — a 'show me' attitude. "Diane, on the other hand, was affable, attractive, friendly, a good student and was into everything," he adds. "She softened Jim up. From day one, I knew she was going to make it."

After receiving his associate degree from Johnson & Wales, Jim attended Bryant University, where he again starred on the basketball team. Diane, meanwhile, went to Central Connecticut State College to earn a bachelor's in business education. They never drifted apart though, and married in 1976. A daughter, Makeya, was born in November 1977, and a son, James "J" III, in September 1979.

Sadly, Jim Gary passed away in 1986. Diane intertwined her budding career and her eventually successful pursuit of a doctorate with the responsibility of raising J and Makeya. She also stayed connected to Johnson & Wales, especially with Yena. After completing her doctoral work at Central Connecticut and the University of Massachusetts, at Yena's urging, she became a top-level academic administrator.

Diane spent most of her professional career creating and launching major vocational or technical educational programs at Prince Technical High School in Hartford, Conn., at Quinsigamond Community College in Worcester, Mass., and in the Bridgeport, Conn., school district. She also served twice as a consultant for the Connecticut Department of Education, for distributive education and technical preparatory programs in the state's charter schools.

"I always blame Yena for fixing me up with Jim in the first place," she says today with a smile. "But Jack Yena and Johnson & Wales became an extension of my own family, very special and very important to my future. Johnson & Wales gave me structure and an opportunity in an environment that was encouraging and bred success."

Yena puts Diane's lifelong connection to JWU more succinctly: "Johnson & Wales got in her skin."

Like Father, Like Son

J, at 6'2" and 180 pounds, was a solid basketball player himself. He decided to attend Johnson & Wales to follow in his parents' footsteps, and was a standout on the 1997-98 squad, one of the university's first NCAA varsity teams. Though he left after his freshman year, the impression that Johnson & Wales made on him carries through today.
deal of her success to what Johnson & Wales did for her, both in and out of the classroom. "Johnson & Wales taught me leadership skills and helped me develop accountability and responsibility," she says. "I loved having the ability to structure my education to fit my career."

**Like Mother, Like Daughter**

Diane, not surprisingly, is Makeyta's role model. "I saw what she was able to accomplish, and how much she credited the foundation that Johnson & Wales gave her to be successful," Makeyta says. "It means a lot to have been able to experience what she did while she was there."

J is a night auditor for a local hotel and coaches AAU basketball in the Connecticut-New York-New Jersey area. "I knew what I wanted to do, and I knew what I didn't want to do," he says. "My passion was basketball, and I knew after my playing days that I wanted to give back and teach kids not only about the game, but about life."

He has returned with his teams to the Wildcat Center in Providence, where he can tell stories of his collegiate career and point to his late father's plaque in the Johnson & Wales Athletic Hall of Fame.

"I gained a perspective on how my dad was perceived when he played [here], I can better appreciate his legacy, and can understand and comprehend what the school means to my entire family," J says. "My mom credits Johnson & Wales for her success — it has always provided a support system to all of us, and it means so much. Everyone there really cared."

"To have had Jim's family at Johnson & Wales was very emotional," says Yena. "Diane was their role model — they fed off her success. Johnson & Wales built her foundation. She had multiple jobs, two children to support. She was never unemployed and became extremely successful in her chosen field."

"Even now Diane is the glue to all of my former teams. When we have reunions and such, she knows how to reach every single one of those former players."

Diane says Johnson & Wales' impact on her family has been immeasurable. "No matter how large the university became, it was always a family to us. Everyone knew everyone; there was always something going on. Professors knew you, administrators knew you, and they were never afraid to be a part of your life. Everyone knew Dr. [Morris] Gaebe. That family atmosphere was a fabric of Johnson & Wales, and we were proud to be a part of it."

"I was really in the right place at the right time."

---

*Above, I-M: Diane Ross Gary family; Daughter Makeyta, son James II, and Diane; Diane with her grandson, J; Diane with a photo of her late husband, James Gary '69.*
Alumni Engagement is Part of the PFG Plan

Since 2008, Performance Food Group (PFG), of Richmond, Va., has been an integral part of Johnson & Wales University. Not only has PFG been a major supplier for the university — from soup to nuts and beyond — but the company has also looked outside the educational needs of the school to consider how to support its mission of inspiring professional success and lifelong personal and intellectual growth.

In 2011, PFG pledged $450,000 over five years to fund scholarships for children of PFG employees, children of PFG’s customers and veterans who are studying in JWU’s College of Culinary Arts and The Hospitality College. PFG’s gift also supports faculty development and underwrites events that deepen alumni engagement with the university and promote the collaboration between JWU and PFG.

In May 2013, PFG sponsored a forum at the National Restaurant Association convention in Chicago. “Mediterranean Diet: How You Can Use Medical Research to Improve Profits and Your Patrons’ Health” featured JWU’s Chef Karl Guggenmos ’93, ’02 MBA and Dr. Timothy S. Harlan of Tulane University’s School of Medicine. The discussion emphasized the relationship between Tulane and JWU in nutrition education and its focus on “changing the way America eats.”

At the May 2014 NRA convention in Chicago, PFG sponsored a centennial reception following a panel discussion addressing the industry side of the issue, “Encouraging Healthy Transformations within the Food Industry ... One Plate at a Time.” The talk considered ways to serve the needs of the growing multicultural population for new healthy foods and flavors and ways to use menus to provide consumers with information to make informed choices. The speakers were Timon Balloo ’00, executive chef and partner of Sugarcane Rawbar and Grill; John Csukor ’90, president, CEO and chief management officer for KOR Food Innovation; Gerry Fernandez ’86, ’98 Hon., president of the Multicultural Foodservice Hospitality Alliance; and Douglas Rodriguez ’98 Hon., chef and owner of D. Rodriguez Cuba on Ocean.

“Performance Food Group is honored to partner with Johnson & Wales University,” said George Holm, president and CEO of Performance Food Group. “We’re pleased to be able to provide financial assistance for the advancement of students, the faculty, the university and the foodservice industry. Our company is excited to support the university’s mission as you prepare the next generation of culinary leaders.”

— Julia Emlen
Fine Dining for a Fine Cause

Johnson & Wales’ Charlotte Campus established the Corks & Forks Scholarship Society in the fall of 2013 to provide financial aid for students in its College of Culinary Arts and The Hospitality College. Modeled after the successful Epicurean Scholarship Society, founded in 2007, Corks & Forks members are invited to two events each year featuring a guest chef or vintner.

Craig Deihl ‘98, executive chef of the acclaimed Cypress in Charleston, S.C., was the guest for the inaugural event that was held in October 2013. Founding Corks & Forks members and their guests — up and coming Charlotte professionals — were treated to a demonstration by Deihl followed by an Oktoberfest-themed reception. Designed by the James Beard Award nominee, the menu included a charcuterie display and offerings paired with an appropriate beer.

In March, members enjoyed a dinner by executive chef Brian Sonoskus ‘89, of Tupelo Honey Cafe in Asheville, N.C. Assisted by JWU students, Sonoskus created a meal inspired by recipes from his soon-to-be-released cookbook, “Tupelo Honey Cafe: New Southern Flavors from the Blue Ridge Mountains.”

— Vanessa Garcia

Membership in the Corks & Forks Scholarship Society is $500 annually. To join the Corks & Forks Scholarship Society or to nominate others for membership, contact Vanessa Garcia, assistant director of Charlotte development and alumni relations, at 980-598-1201, or email Vanessa.garcia@jwu.edu.

Giving Back Is a Sweet Idea

Kathleen Kenny Davia ‘94 has a passion for creating artistic pastries and personal service. The baking and pastry major’s dream was to become a world-class pastry chef. Her journey included stints at some of the world’s finest hotels, including the Brown Palace Hotel in Denver and a Marriott property in Vienna. By 1999, she had cultivated a new dream: to open her own bakery, Gateaux, in her home state of Colorado.

Like most entrepreneurs, Kathleen could tell you many stories about the challenges involved with opening a business, including finding the right space, working with contractors, developing the menu, recruiting talented staff and finally, attracting customers. Ultimately, it was her commitment to hiring only culinary-schooled pastry chefs — many of whom are fellow JWU alumni — that helped Kathleen build her shop’s reputation as one of the top bakeries in Denver.

Kathleen has supported JWU scholarships in various ways throughout Gateaux’s existence. Recently, she decided to go big by establishing the Gateaux Bakery Scholarship, to support baking and pastry arts students on the Denver Campus.

“When I started planning Gateaux’s 15th anniversary, I wanted to give a donation to something that was relevant and personal to me. Immediately I thought of JWU. Over the years Gateaux has hosted over 50 JWU interns who are now successful pastry chefs, and I have eight JWU grads who are part of my full-time team. Because of this, I decided to start a scholarship fund to help aspiring pastry chefs in a very meaningful way,” she says.

— Kara Johnston

Online > www.gateauxpastry.com  info@gateauxpastry.com

Above: JWU alumni employed at Gateaux bakery include, from left to right, Camille Hudson ’12, Braeiden Gilbert ’14, Michelle Karmora ’07, Kathryn Morton ’14, non-alumnusew T.J. Harmsen, Kathleen Kenny Davia ’94, Michelle Martinez ’10, and Carol Baker ’10.
A
necdotes were shared during the All Class Reunion luncheon on Saturday, April 26, including funny stories from school days long past and stories about classmates who could not attend the reunion. Alumni were invited to write their memories of their favorite faculty members, their days as a student, how their education at JWU influenced their careers and their thoughts on the transformations on each of the campuses. Share your reminiscences by submitting them to alumni@jwu.edu.

JWU gave me my best friend. We may not have gotten along at first but we are together forever now.
SS 2013

Having a blast!! Well worth flying 1986 miles for!!
Justin Miller ’09 Denver

What a ride! It made me. Thank you JWU!
Joseph W. Bollzer ’74

Professor Trzinki made me like Economics. He was always so serious I had to pay attention. Impressed with all the improvements. Better than Brown University!
Stephanie Jones ’81

Working with a group of people in the TA Program. We established a strong bond with each other that lasts to this day.
Gin Dougherty ’83

It helped open doors for me.
Bryant McCombs ’84

This is a great opportunity to meet other alumni from other campuses! Such a great event to attend with such great people.
Alicia Miskel ’09 Denver

Had a great time at a beautiful campus. Loved the traditions we upheld. Go JWU!
Alicia Miskel ’09 Denver
How you've grown!

The University has changed so much since I came as a student. We had all our classes in the David Friedman Center. It is an amazing transformation!

Lisa Tomasulo-Capasso ’86

Favorite Professor: Jane Holt. JWU influenced my career by providing me with the necessary tools to become a great asset to any company. I would like to see involved in helping students transition from being a student to becoming an employee for a reputable company. Jane Holt helped me learn everything about the financial industry.

Gianna Furtado ’12

Thank you JWU for helping me go for my dreams!

Laura A. Pantelesi ’83
CTP’s Dream Team owner

Favorite Professor: Chris DeSario. Travel. I remember in class he chipped his tooth on an apple. Who chips their teeth on an apple? Only Professor Di. Love the change and happy to see so much Wildcats pride. I’m jealous of today’s students and the athletic field.

Heather Singleton ’97, ’99 MBA

Linda King, the original Cougar Club. How we looked up to our role models! In their animal print, spandex, spikes and purple hair—My fashion sense was totally inspired by those pioneers!

Arinda Bowman ’84

My favorite professor was fortunate to have several and each challenged me to my limits and for that I’m eternally grateful. Professor Faria (Fred and Pamela) Dr. Terry (Hotel Class) Dr. Williams (Marketing) Nicole Simonque (French). You have no idea of the impact you made!

Karen Rivera ’84

PHOTOS
1. Ann Lownes ’55, Christopher Stewart ’14, and Michelle Meehan ’13
2. Justin Miller ’09 and Alicia Misler ’09
3. Elizabeth Hernandez ’10 (center)
4. Eileen McNulty-Cabral ’84 (far right)
5. Heather Singleton ’97, ’99 MBA (on right)
6. Arinda Bowman ’84 (on right)
7. Karen Rivera ’84 (on left)
Beer and Cheese in Charlotte

JWU Alumni Charlotte Chapter held a Craft Beer & Cheese Pairing at Birdsong Brewing Company in Charlotte, N.C., in January. Tara Goulet '06 and Conor Robinson '10, Birdsong owners, hosted the event. Tara and Conor paired seven local craft beers with seven different artisan cheeses provided by the Wisconsin Milk Marketing Board.

Philadelphia Reception

Alumni gathered at the lively hot spot Alma de Cuba for networking and a menu of tasty, authentic appetizers by chef and co-proprietor Douglas Rodriguez '98 Hon.

New York Reception

Alumni mixed and mingled in New York in April at Pranna on Madison Avenue for networking and dining on classic Indian dishes with an American twist. New connections were made while old friendships were rekindled.

Networking in Tampa

The Tampa, Florida Chapter hosted a networking and social event at the Melting Pot in February. The gathering featured an educational session by Shane Schabljy '05, corporate chef for Front Burner Brands, on opening restaurants overseas.

Charleston Reunion

JWU alumni gathered at The Wickliffe House in the heart of Charleston, S.C., to celebrate JWU’s Centennial in March. Arthur Gallagher, Charlotte Campus president, gave everyone an update on all things JWU.
Gathering at the Jersey Shore
A recap of university news and a taste of the shore were in store for the alumni who gathered at Brandl Innovative American Cuisine in Belmar, N.J. Chef-owner Chris Brandl '91 shared stories about his namesake restaurant and gave the group a tour through his vision for his summer presence at the beach.

San Francisco Computer Museum
Denver Campus President Robin Krakowsky '88, '08 Ed.D., invited alumni to a special social and educational forum at the San Francisco Computer History Museum. This event featured tours of the museum, a private reception and lecture by Regis McKenna, founder of a high-tech marketing firm. John Markoff, of the New York Times, was the moderator.

Making Sushi
In honor of St. Valentine's Day, the Denver Alumni Chapter hosted "Learn How to Roll Your Own Sushi" Alumni learned hands-on how to fashion a variety of rolls, guided by associate instructor and department chair Heath Stone.

North Miami Athletics Homecoming
Alumni from all regions came back to the NMI Campus in January to catch up with former teammates and support the current Wildcats. The weekend started with an Alumni Social and ended at the Wildcat Center for a JWU vs. Florida Memorial University basketball game.

Chris Young Master Class
Chris Young, modernist cuisine guru, came to the Providence Harborside Campus to teach a modernist master class on the science of cooking to local alumni.
1973
MARK TENDRICH PVD
Brooklyn, Conn.
Mark is the director of accounting operations at Easter Seals Capital Region & Eastern Connecticut in Windsor.

1977
CHERYL MOORE PVD
Westport, Conn.
Cheryl is a clinical supervisor at Norwalk Community College in Norwalk.

1979
DENNIS LABOSSIÈRE PVD
Lincoln, R.I.
Dennis is a catering specialist for Famillio’s Deli & Catering.

1981
STEVEN NICHOLS PVD
Manchester Center, Vt.
Steven recently opened Hospitality of Vermont Ltd., LLC. The strategic hospitality consulting business covers Massachusetts, New York, Vermont and New Hampshire.

1983
PAMELA KANCE PVD
Millersburg, Pa.
Pamela is a sections coordinator at the Pennsylvania Bar Assoc. in Harrisburg.

1985
DEBORAH O’NEIL PVD
Hadley, Mass.
Deborah is the secretary to the principal at Michael E. Smith Middle School in South Hadley.

1988
LYNN HICKS PVD
Bluffton, S.C.
Lynn recently accepted a sous chef position with Kroger’s in Hilton Head.

1988
JAMES LYNCH PVD
Chalfont, Pa.
Jim is a tenure-track professor of hospitality management and culinary arts at Montgomery County Community College in Blue Bell. He has been selected by the college as the lead faculty in Service Learning Initiatives to Battle Hunger. His extra teaching efforts to benefit students and the local community were formally recognized in December 2013 by a letter of commendation from the college’s board of trustees.

DAVID SALCIFAS PVD
Springfields, N.J.
David is the general manager of the New York Laguardia Airport Marriott in East Elmhurst, N.Y.

Lisa Mattiello ’83

2014 Rhode Island Small Business Person of the Year
Lisa Mattiello ’83, owner of Franzi Catering & Events in Providence and Newport, was named the 2014 Rhode Island Small Business Person of the Year by the U.S. Small Business Administration. The award was presented in June at a Rhode Island Salute to Small Business luncheon at the Alpine Country Club in Cranston, R.I.

Lisa joined state winners from across the country, as well as representatives from the District of Columbia, Puerto Rico and Guam, during National Small Business Week in Washington, D.C., on May 15 and 16.

Lisa started her catering business in 1997 in a small storefront. Today Franzi is a “full-service catering, event planning and rental company that employs a staff of devoted professionals and provides top-quality service to brides and corporate partners throughout New England.”

—Jennifer Brouillard
1989

BRIAN DONLON PVD
Leotown, Pa.
Brian was recently honored by Merrill Lynch as the first recipient of the Thomas Bettelon Service Award, for exemplifying the spirit of teamwork.

JAMES MALLOZZI PVD
Flintwood, Pa.
Jim is the district manager at Aramark in the Greater Philadelphia area.

JAMES VON BERGEN '91 MBA PVD
Germontown, Tenn.
Jim is the franchise operating partner and franchisee and senior vice president of operations for GK Food Concepts LLC, doing business as Einstein Bros Bagels. Einstein’s current rights extend to Memphis, Tenn., and Birmingham, Huntsville and Tuscaloosa, Ala. The group plans on growing the brand to more than 20 restaurants within the next five years.

KIMBERLY ZOUZOUA PVD
Cambria Heights, N.Y.
Kimberly is the managing director for the Coalition of Schools Educating Boys of Color in the Greater Boston area.

1990

ALISON BOSTON CHS
State College, Pa.
Alison is an editor at the Centre Daily Times in State College.

ROBERT GOMEZ PVD
Morganville, N.J.
Robert is a production manager at La Bonbonniere Bake Shoppes in Edison.

1992

GARY LAZO PVD
Havertown, Pa.
Gary Lazo is a produce team member for MOM’s Organic Market.

1993

DEDRA BLOUNT NOR
Suffolk, Va.
Dedra has opened Now You’re Cooking Culinary Studio with her sister Debra in Norfolk, Va.

1994

MARIA CLINE PVD
Coventry, Conn.
Maria is a consultant for Optum Health in Hartford.

MARTIN LEGACY PVD
Merrimack, N.H.
Martin is operations manager for RGH Hospitality.

DAVID WACHER ‘93 M.S. PVD
Melville, N.Y.
David is business development manager for branded solutions for Starbucks Metro New York region.

Ann Marie Solomon '87

For Aramark and the Winding Road

Ann Marie Solomon '87 is no stranger to hard work. She began her career in the food service industry when she was 13 years old.

“Every Sunday night, I worked with my father in a pizza shop,” she says. “I started by answering the phone. Soon, I moved on to working with the food.”

Ann Marie found she not only liked cooking, but she also enjoyed interacting with customers picking up orders. “Soon, I knew customers by name, I knew about their families and I knew their food preferences.”

Today, she may have moved on from answering the phone and taking orders, but as the vice president for strategic development and national brand partnerships for Aramark, she is still in the business of knowing customers through food preferences.

She was hired by the Philadelphia-based global food service supplier after graduating with a degree in food service management. “I started at the bottom,” Ann Marie says. “I was ordering food and loading trucks in an Aramark off-premise catering company.”

During her 26 years at Aramark, Ann Marie has moved up through the ranks and through company business lines that included field management roles in business services and sports and entertainment. She has also led regional and corporate teams responsible for marketing, food merchandising, catering and creative services.

Today, Ann Marie develops and manages Aramark’s national brand partnerships, negotiating contracts and determining placement criteria for brands on college campuses.

Beyond recognizing JWU for its role in fostering her ability to adapt and learn quickly, she thanks the university for another important element of her life. “I met my husband, Dory, freshman year at JWU,” she says. “We officially reconnected 10 years later. Now we’re married with our two children, Sara and Robert.”

—Rachel Donilon

Online > solomon-annmarie@aramark.com
Henry Lewandowski ’96, ’98 MBA

Blending Idea and Collaboration

Henry Lewandowski ’96, ’98 MBA has always been in the business of advancement. After graduating, he began his career at Johnson & Wales as an annual fund coordinator for Alumni Relations. Soon after he was offered a job at Staples.

“At that time, Staples was mostly known as a consumer retail store. They were looking to branch out to a commercial customer base,” Henry says. He moved from account manager to assistant sales manager before taking a position in business development. He was soon running the New England region, which consisted of 65 individuals and $120 million in sales.

But new doors opened again last July. The Boston-based startup company IdeaPaint” approached Henry to run their North American sales team as part of the company’s senior leadership.

“At the time I was comfortable at Staples. I had been there 13 years and I liked my job. But this was truly an opportunity to do something different,” he says.

IdeaPaint, which manufactures a patent pending paint that turns almost any flat surface into a dry erase board, has come a long way since its founding in 2008. Now full fledged, IdeaPaint has serviced many major brands and corporations, including PayPal, Quicken Loans, and Welch’s. So far, they boast 100,000 installations worldwide — a number, Henry says, that will continue to grow. “It’s a unique product. Traditional dry erase boards have borders, and you’re often constrained to those limitations. IdeaPaint takes away those boundaries and opens up collaboration,” he says.

Joining IdeaPaint has introduced him to a new environment, one that he has embraced. “It’s the world of startups,” he says. “I went from wearing a suit and tie every day to wearing jeans and a button-down shirt. Even the office space is distinctive. “We have an open floor plan — all the way up to the CEO. No one has an office. It encourages us to work together.”

The Rehoboth, Mass., resident enjoys his downtime with his wife and two children and runs half marathons. And when he’s at work, Henry says he’s happy to be there, too, “I really love what I do.”

— Rachel Donilon

1995

KAREN RIVERA PVD
Dallas, Texas
Karen is executive administrator at Holman Boiler Works Inc, in Dallas.

ROLANDO ROBLEDO ’06 MAT PVD
Cranston, R.I.
Rolando is the chef tournant at Castle Hill Inn in Newport.

PAUL SOTTILE PVD
Apex, N.C.
Paul is a chef instructor at The Chef’s Academy, the culinary division of Harrison College, in Morrisville. Since starting in this capacity in October 2011, he became the program coordinator and was most recently promoted to dean of academic affairs in October 2013. In January 2014, he earned his master’s degree in organizational leadership with a specialization in adult learning and instructional design from Colorado State University System.

In the Winter 2014 issue of JWU Magazine, our 1960-1980 photo spread included a photo (right) misidentified as “intramurals 1976.” We heard from alumni who identified the photo as the Johnson & Wales flag football team that won the 1973 championship. Joe Leggio submitted the following photo and identified many of his team mates.

1996

JAMES FISHER PVD
Natick, Mass.
James is the assistant vice president of State Street Global Services.

STELLA GUSTAFSSON MBA PVD
Jacksonville, Fla.
Stella is a spa director at The Norwich Spa in Mashantucket.

1997

ADAM LEON PVD
Plantation, Fla.
Adam started a new job at the beginning of April as the director of sales and marketing at Hyatt Regency Coral Gables.

TAMMY SIKSNIUS PVD
Berkeley Heights, N.J.
Tammy is an office manager and bookkeeper for Valairco Inc. in Manville.

ALEKSANDRA TRUGLIO PVD
Cortlandt Manor, N.Y.
Aleksandra is a senior sales manager at Row NYC in New York.

1998

HEATHER ALMEIDA '06 MBA PVD
Cumberland, R.I.
Heather is the senior human resource manager for Mondelez International in Slatington.

DAVID FELTON PVD
Fanwood, N.J.
David is the executive chef at Natirar in Peapack-Gladstone.

KARRIEM KANSTON '00 MAT PVD
DEBORAH PIERCE-KANSTON
Providence, R.I.
Kanston and Deborah Pierce-Kanston have co-authored a book released in February 2014 titled "Walk Through the Doors God Has Opened For You," a 365 daily devotional book.

SARAH POTENZA PVD
North Providence, R.I.
Sarah accepted a position with Swarovski corporate in Cranston as development and company culture marketing manager in the human resources department.

1999

AMANDA SILVIA PVD
Warwick, R.I.
Amanda is the global accounts director at the Hotel Providence in downtown Providence. She lives in Warwick with her husband Richard Silvia '98 and their two sons, Brendan, 8, and Parker, 3.

SHELLY EVANS NOR
Virginia Beach, Va.
Shelly is event manager for Steinhiber's Restaurant and a tax preparer with Jackson Hewitt Tax Service. She writes, "This is my fifth year with Jackson Hewitt Tax Service developing my technical business skills and excellent customer service skills. Recently I have been recognized by the general manager, as sales in my Wal-Mart location are up by 110 percent compared to last year due to my effective call campaigns. Before that, I worked as an accountant for Frye Properties where I prepared accounting transactions on a daily basis managing over $4.5 million in residential real estate apartment complexes."

NORMAN LEBLANC PVD
Cumberland, R.I.
Norman is now a Partner at Kahn, Litwin, Renza & Co. Ltd. in Providence.

HUGH SINCLAIR NMI
Hollywood, Fla.
Hugh, a.k.a., Chef Irie, attended the First Minority Chef's Summit in May in Nassau, Bahamas.

JASON STORM PVD
Warwick, R.I.
Jason is accounts payable administrator at Gilbert Building Co. in Providence.

2001

ANDREW GELFUSO PVD
Washington, D.C.
Andrew has joined the Board of Trustees of the Embassy Series. The Embassy Series promotes international understanding and global cultural diplomacy by extending public access to events that highlight the music and culture of American and international artists at Washington, D.C.'s embassies and ambassadors' residences. Andrew serves as vice president and directs the Office for Trade Promotion at the Ronald Reagan Building and International Trade Center.

BRIAN PUNTER PVD
Silver Spring, Md.
Brian is a financial specialist at Accountemps in Washington, D.C.

2002

GRACE LEE HERR PVD
Brighton, Mass.
Grace is the lead certified informatics technician at Tufts Medical Center in Boston.

TYSHAN WILSON PVD
Alexandria, Va.
Tyshan is the director of operations at Aramark in Washington, D.C.
Jeff McInnis ‘98

Southern Roots Anchor “Top Chef” Contender

When Jeff McInnis ‘98 graduated, he hoped to expand his culinary horizons beyond the Florida Panhandle, where he grew up. To say that he accomplished that goal would be an understatement. The Manhattan-based chef was selected as a participant, and ultimately a finalist, for the fifth season of the Emmy Award-winning reality television show “Top Chef.”

“I thought to myself, ‘What the heck, why not?’” he says. “The experience ended up being really great.”

Jeff admits that the chefs were asked to do some “pretty wacky stuff,” in keeping with the theme of the show. “They’d say to you, ‘OK, you need to cook this in 30 minutes, with no stove top, in the back of a Toyota pickup truck going 50 miles an hour.’ And you’d just have to do it.”

But the reward was worth the hard work. “You get to interact with these famous chefs — they’re right there critiquing your food and giving you advice. Someone like Martha Stewart would show up to taste your cooking, and slam it or love it,” Jeff says. “That humbles you, for sure.”

His experience in various cuisines, including Asian-French, Southern, Thai and Middle Eastern, helped him during the show. But his own cooking stays true to his roots. “I’ve always bounced back to Southern cooking,” he says.

Jeff is a two-time James Beard semifinalist for Best Chef: South for his work at Yardbird Southern Table & Bar in Miami Beach. The restaurant was also a semifinalist for Best New Restaurant during Jeff’s tenure as chef and partner. He also earned a nod from Food & Wine magazine as a nominee for People’s Choice Best New Chef in 2011, while he was the executive chef of Gigi in Miami Beach.

Jeff is looking forward to the opening of his new Southern-style venture, Root & Bone, on Manhattan’s Lower East Side, which he’s opening with fellow “Top Chef” alumna Janine Booth.

But for now he is enjoying New York City, which he’s called home for the last six months. “It’s been great to explore the area. It’s truly the food capital of the world,” he says.

— R.D.

Carlos Zambrano PVD
Providence, R.I.
Carlos is the director of technology for the East Greenwich Public Schools.

Rachel Hughes PVD
Stamford, Conn.
Rachel is a center administrator at the Online Trading Academy in Norwalk.

Richard Inong PVD
Boston, Mass.
Richard is the head resolution analyst at SAP in Cambridge.

Marisa Soprano PVD
Hinesburg, Vt.
Marisa is the head of Equador, Galapagos and Antarctica sales and operations for Southern Explorations.

Michael Thrash PVD
Tampa, Fla.
Michael is corporate executive chef of New England’s Ale House Grille in Palm Harbor.

David Yanisko DEN
Oneonta, N.Y.
David is now an assistant professor for agriculture and food management at SUNY in Cobleskill.

Ross Carley PVD
Stamford, Conn.
Ross is a market development manager for the Coca-Cola Co. in Bronx, N.Y.

Joseph Marx CHS
Charlotte, N.C.
Joseph is executive chef with the Charlotte Knights at BB&T Ballpark in Uptown Charlotte.

Luke Carleo DEN
Johnstown, Colo.
Luke is scholar relations officer for the Daniels Fund and won the 2014 Young Alumni Award at the Denver Campus in March.

Donald Dooley ‘11 MBA PVD
Pawtucket, R.I.
Donald is the general manager for Simon Property Group at Wrentham Village Premium Outlets in Wrentham, Mass.

Jacqueline Mancusi PVD
East Patchogue, N.Y.
Jacqueline is the marketing communications manager for Park Electrochemical Corp., in Melville.

Michael Mcavoy DEN
San Diego, Calif.
Mike is the regional pro sales manager for Southern California, Las Vegas and the Pacific at PPG Architectural Coatings North America. He is responsible for managing 20 sales reps calling on The Home Depot’s Pro/Commercial business.

Danielle Merricks PVD
Hollywood, Fla.
Danielle is a corporate operations project coordinator at Chen Med, LLC, in Miami.

Nelson Amparo PVD
North Providence, R.I.
Alex is now a financial consultant vice president for Santander Investments in Smithfield.

Anthony Boi PVD
Newport, R.I.
Anthony is dining room manager at Castle Hill Inn in Newport.
It only takes **ONE** minute to make a difference.
Behind the Digital Curtain

If your only information about the world of advertising comes from ‘Mad Men,’ you’ll probably be surprised at the amount of science behind big advertising campaigns. With the explosion of data readily available through the sheer size and depth of the Internet, the advertising industry is "taking a really cool turn right now," says Ryan Healey ’12, an analyst with Hill Holliday, a marketing and communications agency in Boston.

The analytics team he works with brings value to nationally known brands such as Bank of America®, Chili’s®, Trip Advisor®, and Dunkin’ Donuts®, by taking insights from all that information and presenting it in a way that makes it understandable.

"It might be super complex behind the data," he says, "but our main job is to make it as easy to digest as possible. That’s why we use things like data visualization and infographics."

The insight they glean informs their clients and internal teams at the agency about the success of their current campaigns and what can be done to expand their potential. "We’re also doing more predictive and creative analytics," says Ryan, "trying to forecast our campaigns to increase their success rate."

Working as part of a team presenting to big-name clients might intimidate more than a few new graduates, but Ryan found his internship at the agency gave him the confidence he needed.

"It was definitely a little scary when I started," he says, "but even when I interned here, I worked on projects for clients like Dunkin’ Donuts. And I can also look back at the work I did with the JWU Ad Team. We were presenting to companies like Nissan®, JCPenney®, and their advertising agencies."

— Mary Sward

JACOB BRIER ’08 MBA PVD
North Providence, R.I.
Jacob is the operations manager at Mojetech, a software design and development agency in Providence.

ROBERT FALCONE PVD
North Attleboro, Mass.
Robert is the malware research engineer for Versign in Reston, Va.

MELISSA GRIMM PVD
Revere, Mass.
Melissa is a product specialist at CrunchTime Information Systems in Boston.

BRETT HOFFMAN NMI
Los Angeles, Calif.
Brett recently appeared on the Food Network’s “Cutthroat Kitchen,” Season 1.

MICHAEL LESHINSKY PVD
Pawtucket, R.I.
Michael is the managing director for the Mar Equity Group in Providence.

DALE NELSON CLT
Charlotte, N.C.
Dale is the new general manager of Rock Bottom Brewery in Richmond, Va.

MARISOL VILLAGOMEZ DEN
Arvada, Colo.
Marisol has joined Kaiser Permanente in the role of external provider consultant.

2007

ANDREA ALDANA PVD
Johnston, R.I.
Andrea is finance manager at Citizens Bank in Cranston.

TANIA APPLEBY PVD
Hartford, Conn.
Tania is the senior analyst for United Technologies Corp. in Hartford.

SARAH CIRELLI PVD
Belmar, N.J.
Sarah is marketing manager for Interactive Marketing at Withum, Smith and Brown, PC, in Red Bank.

2008

JOSEPH ERHARD PVD
North Attleboro, Mass.
Joseph is a senior QA analyst at Steward Health Care System in Westwood.

JESSICA FOUST PVD
Oak Park, Ill.
Jessica has been promoted to director of culinary innovation for McDonald’s Corp.

KENNETH MELLO PVD
Norwich, Conn.
Kenneth is the advertising manager for Mohrnan Sun in Connecticut.

SETH MICHAUD PVD
Seth is the assistant branch manager at Citizens Bank in Westborough.

ERIN OLSON PVD
Johnston, R.I.
Erin is the manager of marketing and new media communications at the Community College of Rhode Island.

RICHARD CAVANAGH PVD
Warwick, R.I.
Richard is a supervisor at The ANGEL Pensions Group Inc., in East Providence.

ANDREW CHARRON PVD
East Greenwich, R.I.
Andrew was promoted to regional classroom consultant and is Presidents Club sales consultant at Cintas for Cintas Corp. in Cumberland.

PETER CREPEAU PVD
Tiverton, R.I.
Peter is the assistant director of operations at The Freeman Co. in Providence.

CHRISTINA CUFONE PVD
Providence, R.I.
Christina is a server at G. Pub Restaurant in Providence.

KEVIN ESTRELA PVD
East Greenwich, R.I.
Kevin is a manager of consumer product sales and operations at Feld Motor Sports in Fort Worth, Texas.
In Memoriam

ALBERT W. JACOVELLI ‘50
April 9, 2014

MICHAEL PROVENCAL ‘76
Nov. 29, 2013

JOHN M. EMBREE III ‘77
March 27, 2014

DONALD L. GERVAIS ‘77
March 11, 2014

CHESTER J. MILOSH ‘77
Feb. 21, 2014

DEAN A. RAIFSNIDER ‘77
Feb. 25, 2014

CHARLES A. COLLIS ‘78 HON.
May 6, 2014

RACHEL EMMONS ‘82
March 6, 2014

MICHAEL D. MOTTNER ‘87
Feb. 15, 2014

KIMBERLY A. CROSSMAN ‘90
March 19, 2014

KIMBERLY A. ROCRAY ‘90
May 5, 2014

JASON SULLOFETTO ‘95
Feb. 18, 2014

DANIEL H. GILBRIDE ‘96
March 13, 2014

JEAN BANCHET ‘99 HON.
Nov. 25, 2013

AMANDA L. WHITE ’08
April 8, 2014

BRIAN MORETTI ’10
March 5, 2014

Faculty, Staff and Friends

JUDITH E. JENNINGS
March 25, 2014

ALEXANDER LEUZZI
March 17, 2014

MICHAEL T. TIMURA III, Ed.D.
April 21, 2014

TRISTAN THOMAS-ALLEN PVD
New York, N.Y.
Tristan is an administrative assistant at Mt. Sinai Roosevelt Hospital in New York.

AUDRA VACCARI PVD
Port Chester, N.Y.
Audra is the assistant general manager at Tamarack Country Club.

ANGELA VETERE PVD
Cranston, R.I.
Angela is the assistant manager at TD Bank in Cranston.

DANIEL VINHAIUS ’10 MBA PVD
San Antonio, Texas
Daniel is assistant general manager and controller at DoubleTree by Hilton in San Antonio.

AMBER WILLIAMS CLT
Charlotte, N.C.
Amber recently accepted a position as the special events sales manager with the Charlotte Knights at BB&T Stadium in Charlotte.

2009

BRITTANY CAVY PVD
Torrington, Conn.
Brittany is an independent consultant for Arbonne International.

CHRISTINE GREENE CLT
Venice, Fla.
Christine is marketing events coordinator for TriNet in Bradenton.

KAYLA JOYNES PVD
Attleboro, Mass.
Kayla is a personal banker at Citizens Bank in Pawtucket, R.I.

RYAN JUDGE DEN
Poughkeepsie, N.Y.
Ryan received the Teacher of the Year Award for 2014 from the Hudson Valley Northeast chapter of the New York State Association of Family & Consumer Sciences Educators.

SARAH LORANGER PVD
Coventry, R.I.
Sarah is an accounts payable specialist at Jones Lang LaSalle in Cranston.

MARY SIMPSON CLT
Washington, D.C.
In April, JWU Charlotte alumna Mary L. Ervin Simpson ’09 established the MadamChef Scholarship at the JWU Charlotte Campus. The scholarship will be awarded to students who have a focus in culinary arts, fashion and entrepreneurship. Mary is the first JWU Charlotte graduate to establish a scholarship with Johnson & Wales since the campus opened in September 2004. Mary is the owner of MadamChef Couture International, which specializes in creating custom-made chef coats for female chefs. She also produces other designer lines within the culinary arts industry. Mary, who is originally from North Carolina, resides in Washington with her husband, Kevin.
(www.madamchef.com)

CHRISTALLE GLEASON CLT
Charlotte, NC
Christalle helps with all of the Michael Kors store openings in South Carolina.

KERRI MCCABE CLT
New York, N.Y.
Kerri is education events administrator in the Education Administration Department at Weill Cornell Medical College in New York.

ADRIANA SCARCELLA PVD
Irving, Texas
After five successful years in marketing with CVS Caremark, headquartered in Rhode Island, Adriana has recently made a move to Dallas, accepting a position with Brinker International. Adriana will be heading up social and digital strategy for Chili's Grill and Bar within the Talent Marketing and Team Member Culture.
ALUMNI OVERSEAS

2010

ELSIA SHAUGHNESSY PVD
London, England
Elsa is a graduate in consulting at the Foundation for the Future Program for PricewaterhouseCoopers London.

SARAH BERNARDO PVD
West Warwick, R.I.
Sarah is the event group manager for Future Affairs Productions in East Providence.

CURTIS CONSTANT PVD
Beverly, Mass.
Curtis recently accepted a position as a CRM business analyst at BNY Mellon in Boston.

LAURA CREVIER MEYER PVD
Barrington, R.I.
Laura is a staff accountant for E. W. Audet & Sons Inc. in Providence.

IAN HARWICK DEN
Denver, Colo.
Ian is a candidate for Denver City Council District 7.

ELIZABETH HERNANDEZ PVD
Pomona, Calif.
Elizabeth is a marketing communications manager at DiLeonardo International Inc. in Warwick.

KATIE HERRON DEN
Denver, Colo.
Katie is recruiting coordinator for PAE Inc. and won the 2014 Alumni Spirit Award at the Denver Campus in March.

JOHN KELLEY PVD
Laurel, Md.
John was promoted to senior consultant for quality assurance at LRA Worldwide Inc. He’s working on a dual master’s degree in business and finance at Northeastern University in Boston with an expected graduation date of May 2015.

MEGAN BENNETT PVD
Holbrook, N.Y.
Megan is a registered dietitian at the John T. Mather Memorial Hospital in Port Jefferson.

JOEL KALINOWSKI PVD
Berlin, Conn.
Joel is director of social media for The Connecticut Lottery Corp.

MELANIE RIVERA PVD
Farmington, N.Y.
Melanie is a personal injury protection examiner at GEICO in Woodbury.

DANIEL SCHNEIDER PVD
Middlesex, N.J.
Dan is operations account manager for Meadowlands Exhibition Center, a SMG managed facility in Secaucus.

STEPHANIE WATSON PVD
Topsfield, Mass.
Stephanie recently began a position as a product development technician at Sun Orchard. Her main focus is to create recipes for a company blog as well as create beverages for major restaurants throughout the United States and Canada.

MARY BABBITT PVD
North Attleboro, Mass.
Mary is the development and events coordinator for Junior Achievement of Rhode Island.

SUSAN CORELLIS PVD
Rensselaer, N.Y.
Suzan is a billing and drafting entry for the New York State Legislature in Rensselaer.

EMILY CRABTREE CLT
Charlotte, N.C.
Emily recently accepted an operations coordinator position with the Charlotte Regional Visitors Authority at Time Warner Cable Arena. Emily was pictured with Willie the Wildcat at a recent JWU Alumni event at the Charlotte Campus.

CANDICE HOLMES PVD
Fort Mill, S.C.
Candice is the bar manager of Towne Tavern in Fort Mill.

CHRISTOPHER KEANE PVD
Henrico, Va.
Christopher is in the 58th Basic Police Academy for the Henrico County Police Department.

2012

SEAN GREENFIELD PVD
Providence, R.I.
Sean is a staff accountant for Charland, Marciano & Co. in Providence.

ERIC KNOLL PVD
North Myrtle Beach, S.C.
Eric is a sous chef at Nantucket Yacht Club. He recently placed fifth in the 2014 World Ice Carving Championships in Fairbanks, Alaska.

DAWN MARIE TRAMONTANO PVD
Warwick, R.I.
Dawn is a consultant at J. Hilburn in Warwick.

CHRISTOPHER VIAUD PVD
Allston, Mass.
Chris was promoted to junior sous chef at Deuxave in Boston.

2013

ELIZABETH BOUCHER NMI
Orlando, Fla.
Elizabeth just opened Cafe Liz’s Oasis Cafe in Orlando. The entire staff is made up of JWU grads. (http://chefliz23.wix.com/cheflizzoaasicsafe)
marriages and unions

2005
BRANDON WILHELM PVD
and Elizabeth Tornatola
Oct. 25, 2013

2007
CHELSEY HELGEL
and KEMAR WALSH DEN
Nov. 3, 2013

2009
CHRISTINE GREENE CLT
and Colin Greene
Sept. 7, 2013

births and adoptions

1997
ANGELA CASO PVD
and Bill Milone
Gianna Elizabeth

2005
SUSAN MAHAFEE '07 MBA PVD
and Jonathan Mahaffee
Peter Bank Joseph

2009
SARAH BRENNA PVD
and Chris Brennan
Jack Joseph

2009
LIZVETTE QUINONES NMI
and JOHN PRIETO '09
Everly Snow

2010
HOLLIE SHAW CLT
and Chris Sevigny
Abbie

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

Images: To submit images from your event, please provide high resolution digital files (min. 300 dpi, 5 x 7 inches) or actual photographs.

Entries may be emailed to jwumagazine@jwu.edu or to JWU Magazine c/o Johnson & Wales University, 8 Abbott Park Place, Providence, RI 02903.
Several years ago, a study was done using a control group of individuals who were at least 35 years of age, had a family and had been with their present employer a minimum of five years. The 250 participants were pressed to reply truthfully to the question “Are you really happy at your job?”

A surprising 85 percent admitted they were not.

During the discussion that followed, it became obvious that most of the respondents appreciated that paychecks were coming in, bills were being paid, and they were close to or already vested in their company's pension plan. But what they were saying was that they were in a comfort zone. Further dialog exposed a prime factor keeping them in unfulfilling roles: a very high percentage did not want to go through the job search process. They didn’t want to start filling out application forms, going through interviews and “beginning all over again.”

Well, folks, sometimes it is necessary to go “through the process” for one important reason: If you are not happy with your work situation, only you can do something about it.

Sometimes it is a hard decision, but you need to be happy at what you are doing. It’s not necessary to move from job to job. But you have always lived by the philosophy of working hard, but having fun; if you are truly happy at your job, in most cases, your productivity increases and your climb up the ladder quickens.

And what is the big deal in going through the interview process anyway?

You’ve already been through it many times. Your résumé should always be up to date and ready to send. Years ago we were told to “sell” yourself at the interview; then it changed to “market” yourself. Today, you must “brand” yourself. You’ve been branding yourself throughout your life. If you can’t brand yourself, how are you promoting your job performance?

You should know what is happening in your industry. Get to know suppliers, vendors, manufacturer reps. They are the best HR people to have on your side. They know the industry territory and they know where the openings are. Not only should you research the company for the interview, but you must research what is happening within the industry. Knowing this will keep you ahead of your competition because it shows your level of interest, professionalism and leadership.

Are you looking at your trade publications?

Most trade publications have a classified section with positions in the business you’ve already gotten to know.

Are you networking with others in your field? While you were at JWU, one of the things we stressed was the importance of networking. How many of you have kept in touch with your alma mater family?

As our alumni numbers grow, please remember that you are part of a dynamic global network that spans all aspects of commerce. Not only is networking essential for a successful career, but it can open doors where you never imagined.

Know that your faculty often thinks about you and how you are doing. We love to hear from you and invite you to share your stories with our current students as well. You are role models as alumni of Johnson & Wales University. I appeal to you to give back to your university as those before you gave back by hiring JWU graduates, being part of Alumni Day and mentoring students. Such actions will continue the philosophy in which Misses Johnson and Wales truly believed. Keep the tradition moving and stay involved.

Always remember: “Work hard, but be happy.”

Jack Rose, M.Ed., is an associate professor in the School of Business on JWU’s North Miami Campus. He is the executive director of the Florida Association of Collegiate DECA™ and recently marked 50 years of involvement with DECA and Collegiate DECA, a professional student organization.
JWU Chancellor’s Student Relief Fund

When the unexpected happens… JWU can help. Will you?

Ensuring that JWU students can stay in school is a high priority for Johnson & Wales University. The Chancellor’s Student Relief Fund, established in 2013, provides JWU students with financial support when they face an emergency.

Please let our students know that we’ll help them through a difficult time by supporting the Chancellor’s Student Relief Fund. A gift of any size can make a difference in our students’ lives, giving them the chance to complete their degrees despite a temporary hardship. Please help us address this important issue.

John J. Bowen ’77
Chancellor

For information about making a gift to the Chancellor’s Student Relief Fund, contact the JWU Fund office at 401-598-2185; or give online at giving.jwu.edu/jwufund (select Chancellor’s Student Relief Fund).