

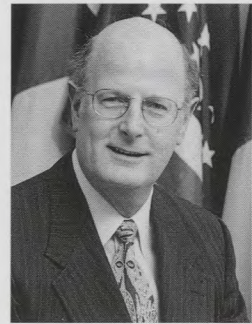
J&W

Magazine

*For Alumni and Friends of
Johnson & Wales University
Summer 2000*



2000 Commencement Supplement



Dear alumni and friends:

Commencement 2000 was a very exciting time at Johnson & Wales University, and each of our campuses celebrated in its own special way. The editors of *J&W Magazine* have decided to highlight this fact, presenting a series of stories that distinguish the unique people and events of each of our campus locations. I think you will enjoy the variety of the features they have chosen.

However, this is a year when I feel that we should not only highlight the individual pieces of the puzzle that comprise graduation at Johnson & Wales, but we should also look at—and be proud of—the bigger picture as well. A milestone was set for the University as we graduated a record number of students with associate, bachelor's, master's and doctoral degrees. A total of 6,115 new Johnson & Wales graduates received their diplomas—some to continue on for further education, and some to enter the careers for which they have been preparing during their time spent on campus. (Campus-by-campus, that's 4,652 in Providence; 667 in Charleston; 552 in North Miami; 216 in Norfolk; and 28 in Vail.)

In addition, honorary doctorates were awarded to 19 prominent individuals, from a wide range of professions—including leaders in industry, religion and government, from both the United States and abroad. A listing of these distinguished men and women can be found on page five.

As we all know, commencement marks a beginning, not an end. While our graduates may be leaving campus and classroom, they will be entering offices, kitchens, hotel properties and boardrooms at hundreds of the world's leading employers. A sampling of these premier placements includes Fidelity Investments, the Savoy Hotel in London, Textron, Marriott World Trade Center and the Aspen Skiing Company.

And finally, this commencement supplement to *J&W Magazine* marks a full year of our new, more comprehensive format. We continue to fine-tune and improve the publication's design and features, always looking to provide you with a more interesting magazine filled with relevant information about Johnson & Wales. Let us know how we are doing. We can be reached at 8 Abbott Park Place, Providence, RI 02903 or via E-mail at jwmagazine@jwu.edu. We look forward to hearing from you!

John A. Yena

John A. Yena
University President



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**J&W Office of Alumni Relations
Mission Statement**
To plan and execute programs and services to foster the lifelong relationship between alumni and the University.

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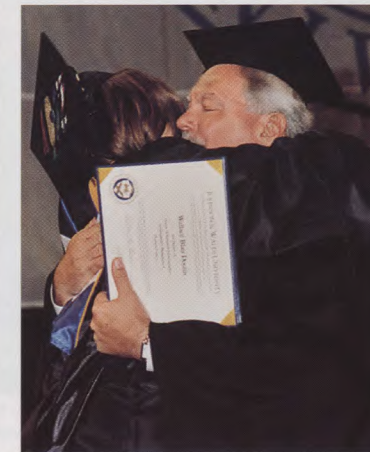
Matthew Ward
Alumni Chapters Coordinator

Cover photo by Scott Kingsley

Father Knows Best

Speaker Wallace Doolin shares some advice and receives an honorary degree and a special gift in return

by Cathy Sengel



It was a Kodak moment. Father and daughter, both on stage in commencement robes. He being presented an honorary doctor of business administration in hospitality management. She doing the honors and about to receive a degree of her own. Both wrapped in a hug of mutual pride.

Though he was prepared for the award, Wallace Blair Doolin, president and CEO of Carlson Restaurants Worldwide and T.G.I. Friday's, was surprised to find it was Melissa Doolin placing his hood. For Melissa, graduating from The Hospitality College, the chance to cloak her father with his academic mantle was the high point of ceremonies during the 86th commencement at the Providence Campus.



Melissa Doolin was winner of this year's Alumni Award at the Providence Campus.

"I am so honored," Melissa said, anticipating the moment. "My father is an amazing man, both personally and professionally. He's been a tremendous role model and mentor."

As guest speaker for commencement for the Colleges of Business and Hospitality and the School of Technology, Wallace Doolin addressed his daughter, her classmates and the hundreds gathered for the ceremonies about measures of success.

Graduating senior Melissa Doolin hoods her father, Wallace Blair Doolin, who was awarded an honorary doctor of business administration in hospitality management by Johnson & Wales University president, Dr. John Yena.

"Competence and confidence are pretty important factors for success in life. Treat people with respect and you will do well anywhere in the world," he said, urging them to give to their community, turn failures into opportunities, and find their passions. "You will be most successful at what you have a passion to do," Wallace Doolin advised.

Melissa Doolin said she found her passion early in life in the service industry—"the thrill of it...the rush of it"—as a child of parents involved in the business. And her father was right. From that passion, success has flowed. Participation in student government at Johnson & Wales, stints with tourism associations in Rhode Island and Georgia, and service as a student ambassador for the United States to Europe and Australia won Melissa Doolin the 2000 Alumni Award for enhancing the reputation of the University—something, it seems, she will continue to do. She's already secured a job with the National Restaurant Association's Education Foundation in Chicago where she will serve as liaison between the national and state chapters of the organization—and where she intends to point others in the direction of Johnson & Wales. ■

Winners of Alumni Awards

Susan Lee—Vail
Melissa Doolin—Providence
Deborah Harari—North Miami
Michael Allen—Charleston
Neal Gray—Norfolk

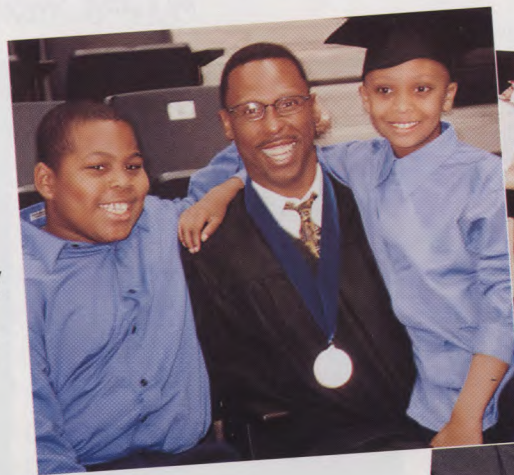
Graduation Gifts and Oak Trees

A campus leader is honored

by Jennifer J. Sutherland

"Analysis of the oak tree and the onion: It takes decades for an oak tree to come full to maturity, which will then provide shade, signifying durability, strength and greatness. An onion grows within several days and soon after (unless eaten) starts to rot. I believe Johnson & Wales is in the business of growing oak trees."

— Karl J. Guggenmos '93



Far left: Charleston graduate Anthony Ladson (AS Culinary) with nephew and son. **Near left:** Graduates at the Charleston Campus celebrate their accomplishments with family and friends. **Above:** Charleston graduates Benjamin "Dane" Mane, Allison Meece and Julie Mohr earned associate of science degrees in culinary arts. **Right:** Jerry Stout received his AS in hotel/restaurant management.

On the eve of commencement, graduating students bask in the love of family and friends, receiving gifts and accolades, congratulations and praise. The evening was no different for Chef Karl J. Guggenmos '93, director of culinary education at the Charleston Campus. Guggenmos received his first "graduation gift" in the form of a surprise announcement of the founding of the Guggenmos Endowed Scholarship for Culinary Excellence. The scholarship was created by Ann and John Stewman III to honor Guggenmos' leadership, as well as the growth of the Charleston culinary arts program during his tenure, and to help continue the tradition of "nurturing oak trees" in South Carolina.

Guggenmos received a second gift during the graduation ceremonies themselves. In a salute from fellow administrators, J&W bestowed upon him the University's New American Chef Medallion. The award recognizes an individual pegged

to accomplish great things in the new millennium. Guggenmos will be heading north in the fall to become dean of the College of Culinary Arts in Providence. Upon receiving the award, the chef shared his heartfelt sentiments for his Charleston family of graduates, friends and associates with the words of an old Bavarian farewell song that ended with the lines, "Fulfill your dreams/Forget me not/You are forever in my heart."

Guggenmos began his culinary career at a young age. He was 14 when he embarked on a five-year apprenticeship as chef and maitre d' at the Palasthotel Drei Mohren in Augsburg, West Germany. From that beginning Guggenmos worked his way up the culinary ranks, eventually earning the illustrious title German Certified Master Chef. After taking a brief detour into the family yarn business during the early '80s, he returned to the kitchen and, in 1988, found his way to Johnson & Wales as a culinary instructor. In 1992 Guggenmos became director of culinary education at the Charleston Campus, all the while teaching freshman and sophomore students.

Many of those students see Guggenmos as Al-Nisa Salaam '00 does—as a mentor. "You get what you put into your education," she says, "and Chef Karl helped me to make the most out of my J&W education." Making the most included taking advantage of opportunities beyond the realm of a traditional culinary education, such as traveling with a group of students and Guggenmos to

Left to right: Karl Guggenmos with graduate Al-Nisa Salaam, summa cum laude, and recipient of an associate of science degree in baking and pastry arts, and John Stewman III.

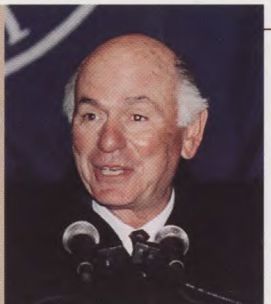


A breath of a memory

Michael Leven, president and chief executive officer of U.S. Franchise Systems, received an honorary degree and served as keynote speaker at the Charleston

commencement ceremony. Leven shared a South American Indian fable with the graduates. In the fable, a beautiful but mysterious woman agreed to leave her home, marry a young man and live with him in his village. When she came to him, the young maiden brought with her a special box that she treasured. Against her wishes, her curious husband opened it, but was greatly disappointed when he saw nothing inside. When he cried to his wife that the box was empty, she corrected him, explaining that it was filled with the air of her village. "Whenever I grow homesick for my village, I open the box and breathe the air and remember." With that, Leven produced a small bag and encouraged the graduates to get one, open it and fill it with the air of their college days, so that in a time of need they can open it, smell it and remember where they came from.

Keynote speaker
Michael A. Leven



the chef's native Germany and rafting in the North Carolina mountains.

Like Guggenmos' students, the Stewmans came to see the great impact the chef had on the campus. Over the years, the Stewmans have come to know the Charleston Campus and Guggenmos very well through John Stewman's position as Conseiller des Bailliages des Etats-Unis and Membre du Conseil Magistral (Paris) de la Chaine des Rotisseurs, an ancient French culinary organization. In addition to founding

the scholarship, John Stewman participated in the graduation ceremonies by inducting the Class of 2000 into the association in French, bestowing upon the graduates specially commissioned medallions from the Confrerie de la Chaine des Rotisseurs, and inviting them to exclaim with him, "Vive la Chaine! Vive la Johnson & Wales!"

For more information about the Guggenmos Endowed Scholarship for Culinary Excellence, contact the Charleston advancement office at (843) 727-3061 or E-mail jsutherland@jwu-sc.edu.

Johnson & Wales University 2000 Honorary Degree Recipients

PROVIDENCE

George R. Gousie '76
Vice President and
Cash Management Officer
Rockland Trust Company

Guccio Gucci
Member, Board of Directors
Limberti S.R.L.

Wallace Blair Doolin
President and CEO
Carlson Restaurants Worldwide Inc.
and T.G.I. Friday's Inc.

Alan Lutz
President
Nestlé USA, Foodservice Division

Henry B. Wainer
President
Sid Wainer & Son Specialty Produce
and Specialty Foods

Shirley R. Watkins

Undersecretary of Agriculture
Food, Nutrition and Consumer Services
U.S. Department of Agriculture

Rabbi Leslie Y. Gutterman
Senior Rabbi
Temple Beth-El

Louis E. D'Amico
Retired Senior Vice President
and Treasurer
Duro Industries Inc.

Ho Kwon Ping
Chairman
Wah Chang/Thai Wah Group

CHARLESTON

Michael A. Leven
President and CEO
U.S. Franchise Systems Inc.

David D. Boyd
Co-CEO and President
Boyd Coffee

Robert Waggoner
Executive Chef
Charleston Grill

NORFOLK

L. Edwin Brown
Ambassador
American Culinary Federation

Clayton Sherrod
CEC, AAC, President
Chef Clayton's Food Systems Inc.

FLORIDA

R. Donahue Peebles
President and CEO
Peebles Atlantic Development Corp.

Rev. Priscilla Felisky Whitehead
Associate Minister
The Church By the Sea

Chris T. Sullivan, Robert D. Basham and Timothy Gannon
Founders and Owners
Outback Steakhouse Inc.

VAIL

Mark B. Sandground Sr.
Attorney
Sandground, Barondess & West P.C.

Jean Louis Palladin
Chef and Author

Beating the Odds and Celebrating Life

*One graduate beat back cancer
and emerged victorious with diploma in hand*

by Zoraya Suarez

Michaela "Mickey" Arnabat had a lot to celebrate this May. The 45-year-old hospitality student had her graduation, her birthday, her prospects for the future working with Marriott International and her health. And celebrating her health is no small thing for Arnabat—last November she was diagnosed with cancer. Today, however, she is happily able to report that doctors have officially proclaimed her in remission.

Aptly described by Florida instructor Alan Seidman as a hero, Arnabat withstood grueling sessions of chemotherapy and radia-

Perhaps it was the same drive and determination that Arnabat displayed in the classroom that saw her through her treatments. Despite the fact that she lost both her parents to cancer in the past five years, Arnabat concentrated only on getting well. "I just focused on getting through the treatments," she said. She often reminded herself, "I have [my daughter's] little baby and gradu-

ating to look forward to." ■

Already leaving their mark

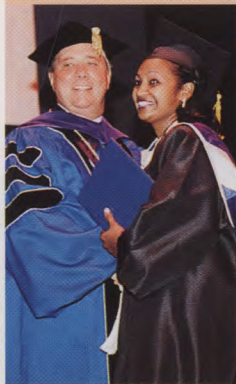
Mickey Arnabat celebrated her accomplishments at commencement as an associate member of the first class of baccalaureate degree students graduating from the Florida Campus' Hospitality College. The class is making waves already—Jeff Delsol and Jeanette Gromek received scholarship awards from the Florida Hotel & Motel Association for their outstanding contributions to the hospitality industry this past year. But outstanding graduates came from all three colleges and included students such as the College of Business' Andrew Monarch. Monarch graduated *magna cum laude* with an associate marketing degree and will serve as the national president of DECA, a marketing students association, when he returns to Johnson & Wales in the fall to pursue his bachelor's degree.

Michaela Arnabat

What's more, the 2000 edition of *Who's Who Among Students in American Universities and Colleges* includes 19 students from the Florida Campus. Selected for their academic achievement, community service, leadership in extracurricular activities and potential for future success, the students named are

Michaela Arnabat	Dalia Hutchinson
Timon Balloo	Edward Konat
Jeannie Castro	Laurie Laycock
Jennifer Daubon	Grace Low
Jeff Del Sol	Samantha Matthews
Elliott Dines	A.J. McDonald
Michael Favor	Karen McGibbon
Jessica Gomes	Yul Plummer
Jeanette Gromek	Karen Schmidt
Deb Harari	

Campus President Donald McGregor congratulates class speaker Karen McGibbon.



Students strike a "we did it" pose following commencement exercises at the Florida Campus.

tion to beat the lymphoma, helped care for her infant grandson, and still managed to graduate *cum laude* with an associate degree in institutional/restaurant management. Even more remarkable, she never missed a single day of class. As a matter of fact, Arnabat was a member of the Eta Sigma Delta Honor Society, is listed in *Who's Who in American Colleges & Universities*, and was on the Dean's List almost every trimester for both years of her program.

A Study In Family and Fusion

Diverse paths converge in the kitchens

by Marisa Marsey

Same caps. Same gowns. Same pomp. Very different circumstances. Tim McGee, born into a solid Irish-American family in Queens, N.Y., has known good food ever since he could walk. "My parents took me to the world's finest restaurants," says the 20-year-old. "Not places you've ever heard of or read about in magazines. They're the little Italian restaurants on street corners run by moms and pops. That's where I discovered real cooking." Anthony Davis, a 32-year-old African-American, grew up in Jacksonville, N.C., and Americus, Ga. He started working in restaurants to earn a buck, but found he had a knack in the kitchen. Still, it took some bracing words from his wife, Melissa, a naval computer specialist, to open his eyes to the career opportunities. "Since you love to cook so much, go to school," she insisted. "Make it happen for yourself." Caroline Cox, a 35-year-old mother of three and a full-blooded Native American, spent her childhood on a Navajo reservation in northern Arizona. No plumbing. No electricity. She traveled 50 miles to the public school. Her aunt, who lived in a home with modern amenities, made wedding cakes. Watching her work, Cox discovered a love for baking and pastry.

All bolstered by strong families, but from very different backgrounds, McGee, Davis and Cox each followed a unique path to Johnson & Wales University at Norfolk. And they carried with them a unique history and heritage. Yet in labs and academic classrooms in coastal Virginia, they came together and cooperated to achieve one thing they had in common—a shared dream of an associate degree in culinary arts. They realized that dream—side-by-side with nearly 200 classmates—at the campus' 18th commencement ceremony on Saturday, May 20, at the Hampton University Convocation Center.

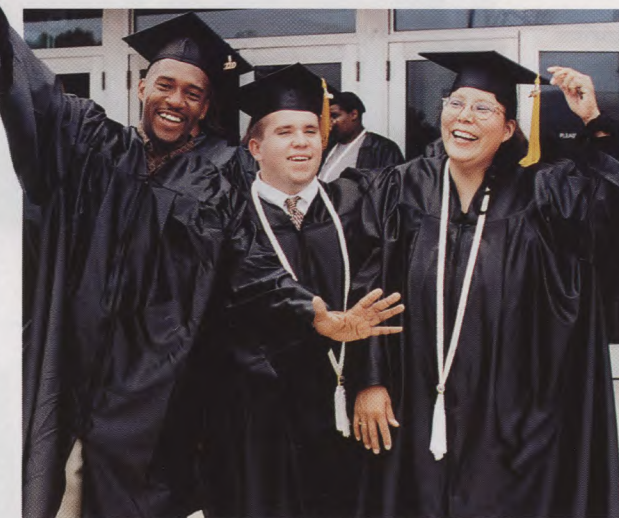
And they're just a few examples. There's Jennifer Kennedy from nearby

Poquoson, Va.; Jurge Sile of the Philippines; and Hong Mehta, a Catholic born in Vietnam who spent her spring break renewing her wedding vows in northern India in a Hindu ceremony that lasted a week (with almost one entire day devoted to henna-ing her body).

Despite the campus' small size and single major focus, Norfolk's student body is a rich, diverse mix. The urge to think of it as fusion—especially considering the sole degree offering is culinary—is irresistible. But like fusion in cooking, success at Norfolk is not just about putting things from different cultures together. It's about putting them together and seeing how well they complement each other. As Frank Sanchez said in his student commencement address, "Two years ago we came together as individuals, but during the process, my goal had changed. Not only did I want to succeed in completing my studies, but I wanted my classmates to reach that goal as well."

Now the Class of 2000's futures, like their pasts, will diverge. McGee is embarking on a vacation with his folks for good eating before returning to Norfolk as a teaching assistant. Davis' sophomore internship led to a full-time job as a supervisor at the Radisson Norfolk. He'll also be Mr. Mom to his children when his wife leaves on a six-month deployment in June. Cox will work at the Cavalier, a grande dame of a hotel in Virginia Beach, and eventually pursue baking and pastry at Providence.

But they shared two years together at Norfolk. A common dream. A common goal. A common success. Graduation brought them together one last time. And, as expected, there were speeches. There were awards. There were flashbulbs, roses, and confetti showers. There was even the unexpected. During the ceremony, one audience member went into labor. Perhaps a future J&W alumnus was added to the mix. ■



Anthony Davis, Tim McGee and Caroline Cox whoop it up before graduating from the Norfolk Campus.



Caroline Cox shares her accomplishments with her mother.

CALENDAR

- July 14

Madeleine Kamman Dinner for the J&W Scholarship Fund, Providence Campus
- July 15-16

Denver Alumni Orientation Weekend, Denver Campus
- July 28

Summer Pops in the City, Gaebe Commons, Providence
- July 28-31

American Culinary Federation (ACF) National Convention, Nashville, Tenn.
- July 29

ACF Reception for J&W Alumni and Friends, Nashville, Tenn.
- Aug. 19

Providence Festival of the Vine, Downtown Providence
- Sept. 1

Norfolk Campus Convocation
- Sept. 2

Denver Campus classes begin
- Sept. 5

Denver Campus Convocation
- Sept. 20-22

Bacardi Recipe Classic, Victor's Café, New York City
- Sept. 29

Chesapeake Bay Wine Classic Gala Dinner, Norfolk Campus
- Oct. 13-15

Homecoming/Parents & Family Weekend, all campuses except Denver
- Oct. 19

Providence Campus Career Day, R.I. Convention Center
- Oct. 20

Denver Campus Career Day
- Oct. 20-22

Denver Campus Family Weekend
- Nov. 10-11

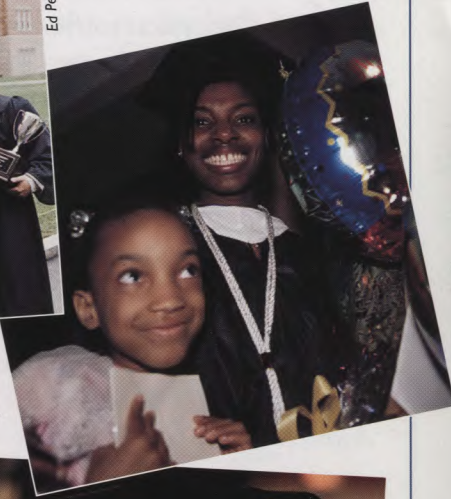
International Food & Beverage Forum Hall of Fame Symposium and Annual Meeting, Providence
- Nov. 11-13

International Hotel, Motel and Restaurant (IHMR) Show, New York City
- Nov. 13

IHMR Reception for J&W Alumni and Friends, Starlight Room, Waldorf=Astoria, New York City



Above, from left: Melissa Doolin, Barry Wolfe, Frank Maragos, Julie Joseph, and Gary Hurtebrise were recognized as outstanding seniors on the Providence Campus.



Above right: A graduate and her relative beamed with pride at commencement exercises for the Alan Shawn Feinstein Graduate School.



Right: Graduate school dean, Dr. Clifton Boyle, congratulates a new degree recipient.

For information on the above events or alumni activities in your area, call Jenny Abreu at 1-800-JWU-ALUM or 401-598-1072 or E-mail alumni@jwu.edu



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