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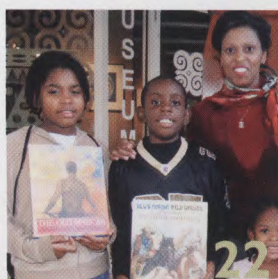
JOHNSON & WALES
UNIVERSITY MAGAZINE

WINTER 2008

community:partners

Special Report:
JWU's Cities

Making \$ense of Sustainability
Risks and Rewards



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CLOCKWISE FROM TOP: Alicia Antone '96 with local school children at the African-American Research Library and Cultural Center in Fort Lauderdale, Fla.; Professors Richard Miscovich and Rolando Robledo '95 plant Earth Boxes at the Providence Campus in spring 2007; Jennifer Muchow '04 holds solar panels for a sustainable future.



14 SPECIAL REPORT: THE CITIES THAT JOHNSON & WALES UNIVERSITY CALLS HOME

Economic forecasts for JWU's host cities underscore a symbiotic relationship in urban education.

32 MAKING SENSE OF SUSTAINABILITY

A new crop of global thinkers is working to balance socially conscious environmental practices with bottom-line business sense for the good of the planet.

COVER: JWU energizes the core of the cities it calls home. While the cities are individually unique, JWU is the common thread that blends them together to a single community.

community:pa

RIGHT: Students Alaine Cooney, Taylor Wilson, Julianna DeStefano and Steve Norris help clean up at the Bluff Lake Nature Center as a Denver Campus project.



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In this issue, we move from the global reach of JWU to highlight our impact on the community. While our university community is strong because of its diversity and wide reach, going through the pages of this issue, you cannot help but celebrate the power of the individual. There are examples of singular individuals making a difference and of individuals banding together — as evidenced in our founding, by our alumni in the chef collaborative effort, in the teamwork of our student athletes and by the contributions of our campuses.

We celebrate those who have shaped who we are today. In our Countdown section, we begin the story of the partnership of Morris Gaebe and Edward Triangolo, the duo who catapulted the university to its current success. We spotlight Vilma Gatta Triangolo, who continues to be the thread that binds our community's past to its present. We honor the contributions of trustee David Friedman '94 Hon., who pioneered the culinary program at JWU because of a deep understanding of the industry and a keen vision for where it was heading. We capture the thoughts of our chairman of the board, John Yena, as he describes how he solidified urban education at JWU by insuring the heart of the community was at the core of all decisions.

This sense of community harkens from our past and establishes the foundation upon which our strategic plan, FOCUS 2011 is based. We update the early progress under that plan and University President Bowen outlines how we will achieve our next level of success as a community.

We also look to our environment and to our world in this issue. In our special report, we outline the economic fabric upon which our campuses thrive. Our feature analyzes sustainability — an issue we need to examine as part of our global community. While indeed a large issue, individual efforts do make a difference, as evidenced by alumna Jennifer Muchow '04. Our changes in the materials for this magazine have also made a difference, as you see outlined below. We all have an obligation to do our part.

As we go to print, we have received word that all of JWU's campuses have been selected for the President's Higher Education Community Service Honor Roll for the second consecutive year. We will provide more details about this honor and the projects that earned them this designation in our next issue. We will also spotlight the career focused aspect of our university in that issue. As a valued member of the JWU community, connect with us and let us know what you are doing. In addition to keeping you informed, we want to celebrate your success.

Patricia McLaughlin

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

JWU Magazine Going Green

The redesigned *JWU Magazine* is printed on paper containing 30 percent post consumer waste. The university is committed to sustainable and responsible forest management and industry practices in the production of this publication. We will produce three full issues and one supplement annually, and by switching to this kind of paper we are

- **saving** 423 trees
- generating 1,221 **fewer** pounds of water-borne waste
- creating 19,877 **fewer** pounds of solid waste
- dispelling 39,137 **fewer** pounds of green house gas
- **conserving** 299,565,840 BTU's of energy



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Publisher

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

Designer

Diane Sawyer
Sawyer Design Associates, Inc.

Editor

Catherine Sengel

Art Director

Ed Pereira

Page Editors

Jeffrey Cartee '97, '00 M.B.A.
Gregory DiStefano
Jordan Fickess
Sandra Hanson
Melinda Hill
Melinda Law
Lindsay Morgan-Tracy
John Parente
Piya Sarawgi '94, '02 M.B.A.
Page Sciotto

Contributors

Meredith Brassil
Marya Cardoza
Josh Casto '06
Marie Cirelli
Susan Connery
Whitney da Silva
Vanessa Garcia
Richard Gutman
Jenny Hightower '06
Karen McGibbon '00
Steven McNally
Michael Pasquarella
Stephen Smith
Nicholas Verrochi
Dan Wilga '05

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JWU University President

John Bowen '77

Campus Presidents

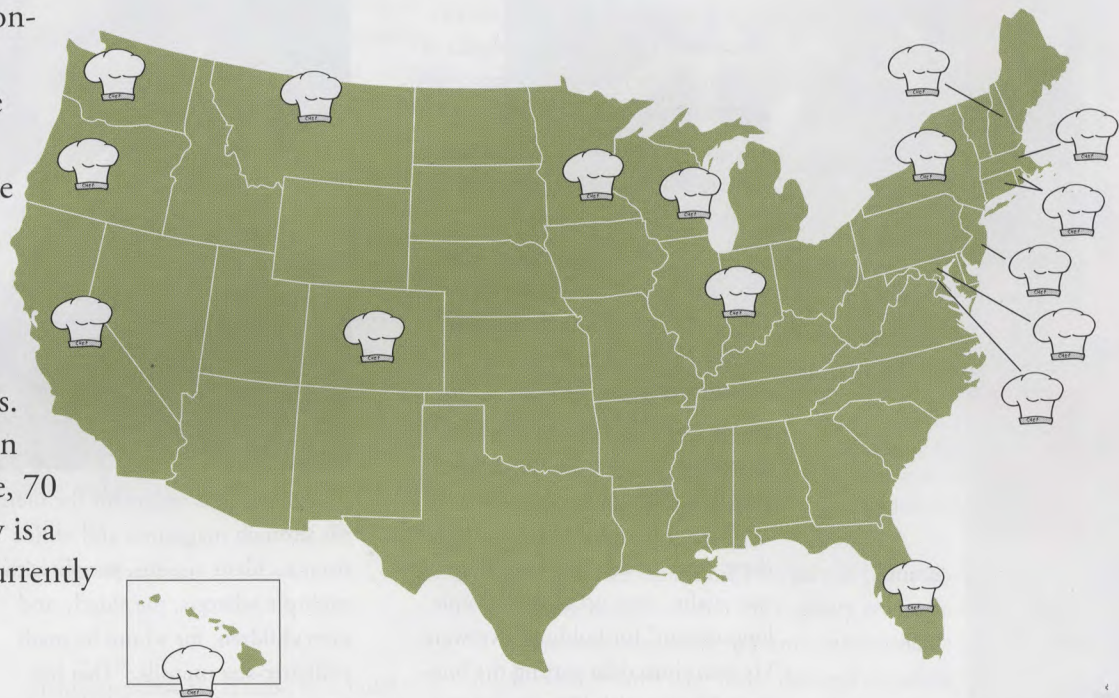
Irving Schneider, Ph.D. Providence
Donald McGregor, J.D. North Miami
Bette Matkowski, Denver
Arthur Gallagher, Charlotte

Chefs Collaborative: Thinking About Tomorrow

BY NICHOLAS VERROCHI

Chefs Collaborative is a non-profit organization that works with chefs and the greater food community to celebrate local foods and foster a more sustainable food supply. Founded in 1993, this leading culinary organization provides tools for running economically healthy, sustainable food service businesses. Chefs Collaborative has more than 1,000 active members nationwide, 70 percent of whom are chefs. Below is a state listing of 48 JWU alumni currently involved with this organization.

Online > www.chefscollaborative.org



JWU ALUMNI IN THE CHEFS COLLABORATIVE

California Mark Estee '93 Andrew Phillips '05 Gary Smith '72 Janet Souza '63 David Stewart '86 Anthony Strong '88	Washington, D.C. Paul Morello '88	Peter Davis '98 Jefferey Fowler '93 Winston Guerrero '98 Jacqueline Kelly '93 John Lambiase '92 John Lee '95 Matthew Moore '05 Sebastian Porto '97 Mark Sapienza '84 Jonathan Schwartz '02 Jason Smith '99 Kris Thompson '97 Kurt Von Kahle '88	Maryland John Shields '04	Lauren McGrath '00	Wisconsin Jamie Johnson '04 Chad Pawlak '95 John Raymond '93
Colorado Matthew Bennet '99 John Ehrhart '04	Florida Ronald Wolf '83		Minnesota John Keefe '88	Oregon Carolyn Burke '83 Sean Eveland '02	
Connecticut Cecily Gans '99	Hawaii David Patterson '75		Montana Karen Mitchell '95	Rhode Island Rolando Robledo '95	Ontario (Canada) Christopher Hudson '04
	Indiana Regina Mehallik '91		New Hampshire Michael Graves '85	Washington Doug Fisher '03 Maureen Mullen '05 Donald Reed '80 Curtis Smith '02 Holly Smith '06	
	Maryland John Shields '04		New Jersey David White '82		
	Massachusetts Robert Carroll '07 Chris Cowen '99		New York Dan Barber '94 Andrew Duncan '01		

Inspiration Born from Adversity Offers 'Dining With Dignity'

He woke up for a moment right after the car crash and knew immediately he was paralyzed. He went into a coma for 21 days. Seven months of rehabilitation followed. It was February 2001 and **Robert Bayton '95** was paralyzed from the chest down. He had full use of his arms and wrists but not his fingers.

Losing the ability to feed himself was not something Bayton, a chef and lover of fine dining was willing to live with. Even after he could drive again, he still couldn't eat on his own. "It was embarrassing to go out to eat. To be fed in public is very demeaning," he says today.

He and friend, **Joe Janes**, decided there must be a better way. They eventually came up with a "simple loop system" for holding silverware. He went into debt getting the business, Dining with Dignity, up and running. "I was willing to risk everything because I knew what they [the utensils] did for me," said Bayton.

Robert Bayton



Now he gets orders for the utensils through magazines and online from accident victims, people with multiple sclerosis, the elderly and even children, for whom he made pediatric-size utensils. "That has been one of the most fulfilling things to come out of this — seeing these children. Some can't even talk, but they can use the spoons and forks."

Bayton, of Williamsburg, Va., also recently started a nonprofit foundation, "To Cook Again," which raises funds to help chefs who are out of work due to an accident or illness with everything from housing to job training.

Online > diningwithdignity@cox.net



Director Richard Ederr, right, and his students at The Business Center have worked closely with the City of North Miami since the downtown facility opened five years ago.

STUDENTS ACT AS CONSULTANTS TO NORTH MIAMI BUSINESSES

Since opening five years ago, The Business Center has given business students at the North Miami Campus an opportunity to gain professional skills and give back to the community at the same time.

From storefront space in downtown North Miami, the university offers free tax preparation for residents, as well as pro bono business services to the City of North Miami, residents and local small business owners.

The Business Center Director **Richard Ederr** is a member of the city's Business Development Board which works hand in hand with students. Five years ago, the board asked JWU students to evaluate the city's downtown corridor and make recommendations to help North Miami thrive as an arts district and a suitable destination for residents.

"Our students looked at everything from the condition of the streets, the need for signage and the residents' perceptions of the city," Ederr says. "The students work directly with the city in recommending these changes, and the city appreciates the valuable, objective insight we are able to offer them."

Many of their ideas were adopted by the board, and resulted in a project for the North Miami Library. To help the library prepare for the development of its new building, Ederr assigned a team of students to research the current perceptions of the North Miami Library.

"These students had the right perspective and training, and really knew what to look for," says **Joyce Pernicone**, library director. "The comments they presented were extremely valuable, and we acted on several of the recommendations the students made, and we've received positive feedback on it."

Chefs Support Culinary Education for Future Leaders

Challenged by the expense of his own education in JWU's College of Culinary Arts, **Chef David Nelson** was inspired to expand the culinary education grant program he and his wife, **Pamela**, started within their successful culinary Web site. By spinning off Chefs4students.org into a stand-alone, nonprofit organization funding future industry leaders, they have been able to devote more time to supporting the aspirations of culinary students. Through contributions from chefs around the world, the Nelsons fund students across the U.S. In just three years, they have raised close to \$60,000 in culinary education grants, including scholarships totaling \$16,000 for students enrolled at JWU's four campuses. The funds are raised through silent auctions and food and wine events held by chefs everywhere.



Chef David Nelson and wife Pamela with 2007 grant recipient Melissa Stoner of JWU's Denver Campus.

The Nelsons — who also provide private chef services to a client list in their upscale hometown of Steamboat Springs, Colo. — find their community service work most rewarding. They enjoy working together with other chefs on fund-raising events. "Each chef brings their "A" game for the cause and it really makes us proud to represent them," David says.

Online > www.chefs4students.org

Classroom Studies Help R.I. SBDC Produce Results

In its first year of operations on the Providence Campus, the R.I. Small Business Development Center (SBDC) has not only produced impressive results for its clients, it has given students from all JWU programs an unparalleled opportunity to integrate their classroom studies with community service work.

To help entrepreneurs build and grow their businesses, JWU faculty work with SBDC staff to bring research and analytical projects directly into the classroom, says executive director **John Cronin**. Through this approach, more than 150 JWU students from the three colleges, and technology and grad schools have provided services from market research, sales strategies and Web site development to branding and customer relations. Since opening in the summer of 2006, the SBDC has helped with 166 training and networking events for 2,205 participants and counseled 529

clients one-on-one. It's also generated \$24.2 million for business development; increased client sales by \$2.1 million; and helped clients to generate \$3.9 million in tax revenue.

SBDC business counselor **Tomas Alberto Avila** also received the 2007 Rhode Island State Star Award by the Association of Small Business Development Centers recognizing his efforts in bringing services to Hispanic clients in R.I.

Online > To learn more, visit www.risbdc.org.



Left to right, U.S. Rep. Patrick Kennedy (D-R.I.) and University President John J. Bowen '77 talk with John Cronin, executive director of R.I. SBDC.

Green Collaborative Plants Seeds of Sustainability



Combining the accelerating movements toward local and sustainable agriculture, a faculty and student club

has sprouted up on the Providence Campus. The Green Collaborative enriches the culinary curriculum with environmental education to promote sustainable living, as well as control university waste through recycling and composting. The club — which has grown to include students from other programs — also provides a campuswide platform to raise awareness and promote a more environmentally conscious lifestyle.

The club began by joining Growing Connection, sponsored by the United Nations Food & Agriculture Organization, to launch an organic germination project on the Harborside Campus. Last spring, led by professors **Rolando Robledo '95** and **Richard Miscovich**, the club planted 20 large, portable, reusable, and recyclable Earth Boxes that use only half the fertilizer and 40 percent of the water to double the yield of a conventional garden.

The Green Collaborative also spent the fall term behind the camera, filming "The Making of a Local Meal," documenting the farms and faces of Rhode Island, to illustrate the benefits of supporting local production.

On other fronts, The Green Collaborative is researching ways to improve the university's recycling programs, eliminate Styrofoam and plastic utensils from the dining halls, and use locally grown produce in student dining services. The organization will compost kitchen refuse at a Rhode Island farm, with a longer term goal to compost on the Harborside Campus to build a garden run by the club.

jwu: providence



R.I. Gov. Donald Carcieri presents the 2007 Governor's Award for Wellness Innovation to Johnson & Wales University. From left: Chef Michael Makuch '03, '05 M.A.T., Susan Connery, Gov. Carcieri, Campus President Irving Schneider, Ph. D., and Chef Linda Kane '05.

State Honors Community Leadership

On a crisp October afternoon, members of the Johnson & Wales University's men's golf team taught 20 inner-city middle schoolers the basics of golf; nearby, culinary students served guests at a soup kitchen. At a local shelter, a harried mother rested when a hospitality student offered to play cards with her children. This is a snapshot of JWU's presence in the community.

The rest of Rhode Island is taking notice. In October 2007 at a State House ceremony, Rhode Island **Gov. Donald Carcieri** honored the Feinstein Community Service Center for its Vegg'in' Out® program. Working with farmers' markets, students and faculty teach senior citizens and low-income families how to prepare culturally appropriate and nutritious recipes using local produce. The following month, the *Providence Business News* presented the campus with its Business Excellence Award for Community Involvement.

In 1995, with support from philanthropist **Alan Shawn Feinstein '94 Hon.**, service learning became an integral part of the JWU experience. The Feinstein Community Service Center is dedicated to teaching service learning and civic education, coordinating many of the

university's volunteer efforts. **Laurie Horta**, the center's assistant director, says that volunteering is not just service for credit. "It's a big part of our student culture here. While all Rhode Island colleges have some form of community service, we take it further. We were at the forefront of turning civic engagement into a mandatory requirement."

Johnson & Wales students are involved in a wide range of community activities, totaling more than 40,000 hours of service each year. Why do students continue to volunteer after they complete their service learning hours? "It's the instant gratification they get from a child's smile," said Horta.

KEEPING PROVIDENCE SAFE AND CLEAN

As the price of gasoline continues to skyrocket, Campus Safety & Security lessened its dependency on this expensive resource, and is helping the environment. In October 2007, the first hybrid vehicle joined the campus fleet. The 2007 Ford Escape Hybrid, rated to run 29-34 miles on a gallon, is used primarily to patrol the Downcity Campus. Power comes exclusively from its nickel-metal-hydride battery when operating at lower speeds.

Major Michael Quinn, executive director of Campus Safety & Security, says more energy-efficient cars will join the force as vehicles are replaced.





"We celebrate our alumni's successes and it inspires our current students. By staying connected to JWU, our graduates strengthen the tie that binds all who pass through the gates at Gaebe Commons."

— Pres. Irving Schneider, Ph.D.

Signature Building Dedicated to Culinary Pioneer

A visionary and a pioneer, **David Friedman '75 Hon.**, chairman of Paramount Restaurant Supply in Warren, R.I., is one of the unsung heroes of the food service industry. As a catalyst in the development of the Harborside Campus and Johnson & Wales University's growth into a leader in culinary education, his contribution to the university is considerable.

In December 2007, JWU dedicated the historic Paramount Building, a signature education facility, as The Friedman Center in honor of the Rhode Island entrepreneur. "Today we continue to build on David's vision for culinary education and the Harborside property," **University President John J. Bowen '77** said at the ceremonies. "We are proud to recognize his contributions, especially as JWU is experiencing another transformation, with both our Harborside Campus master plan and FOCUS 2011 strategic plan well underway."

David Friedman '75 Hon.



As a successful equipment wholesaler tied to industry finance, construction and design, Friedman accurately predicted the expansive growth of the restaurant and food service industries. Noticing a critical shortage of food management professionals and chefs, in 1971 he convinced JWU administrators to expand beyond the school's business focus to professional culinary education.

With plan in place, by 1973, JWU's inaugural culinary school had enrolled 141 students, a number that grew dramatically to 800 over the next two years. Johnson & Wales became the first culinary school of its kind to offer accredited

bachelor's degree programs in culinary arts. Today, there are more than 5,400 culinary students and 33,107 graduates of the culinary program.

"He was a true pioneer in every sense of the word — as a successful businessman who recognized the industry's growth would create the need for a whole new category of well-educated and trained professionals," said **JWU Board Chairman John Yena '06 Hon.**

Friedman has stayed involved with JWU and served as an active member of the university's Board of Trustees for more than 30 years. He lives in Providence with his wife, Frances. They had two children, Larry, for whom JWU's Larry Friedman International Center for Entrepreneurship was named posthumously, and **Diane Friedman Ducoff**.

"How could he have ever imagined the impact this world-class institution would have on so many people — not just here in Rhode Island, but across this country and all over the world?" said Ducoff at ceremonies. "My dad's affiliation with JWU has been a source of tremendous pride for him."

distinguished visitors



DVC Heads German Chefs' Assoc., Culinary Olympics

Chef Ctefan Wohlfeil, president of the German Chefs Association and chairman of the Culinary Olympics, was the 151st Distinguished Visiting Chef in October 2007. Wohlfeil will help oversee the world's largest culinary competition — the 22nd annual IKA/Culinary Olympics in October in Erfurt, Germany. Johnson & Wales University will send a faculty and student team to the prestigious event.

Reporter Champions Responsibility

In October 2007, the John Hazen White School of Arts & Sciences welcomed **Jim Taricani**, award-winning investigative reporter for Rhode Island's NBC affiliate, WJAR, as a Distinguished Visiting Professor. Much of his career has been spent covering public corruption. His lecture centered on ethical responsibility, urging students to demand higher moral conduct from elected officials.

Making Movies from Rhode Island

Michael Corrente, renowned director, producer and playwright was the 48th Distinguished Visiting Professor to The Hospitality College in October 2007. A native Rhode Islander, Corrente returned to the Ocean State after years in California. He made his Hollywood debut in 1993 with "Federal Hill." Since then, Corrente has become known as a creative dynamo, entrepreneur and fund-raiser for his films while continuing to break new artistic ground. His credits include "American Buffalo," "Outside Providence," "Brooklyn Rules," and soon, "The Prince of Providence," the story of former mayor Vincent "Buddy" Cianci.



ABOVE: Chef Ctefan Wohlfeil

RIGHT: Michael Corrente



Jeimie Ortiz, a member of the Cultural Living & Learning Community, holds a baby alligator during a trip to the Miccosukee Tribe of Indians.

Common Interests Make Uncommon Learning

Nicole Campbell always had an interest in different cultures. Last year she earned an associate degree in travel and tourism and is now working toward her bachelor's degree in hospitality management. When she heard about the Living & Learning Communities in residence halls on campus, for students with similar interests, she decided to become a member of one of three such new cultural enclaves.

Launched in fall 2006, the communities extend hubs of learning outside of the classroom walls and into the residence halls where students can continue to learn and build relationships with their peers, faculty and staff. "I figured since I'm going to be traveling all over the world for my career, it would be a good experience," Campbell says.

Colleges and universities across the nation have similar communities. Students can join either the leadership, cultural or culinary arts community at the North Miami Campus. Each community has its own hall in the student residences along with faculty and staff advisers. Communities hold regular meetings, events and activities.

"There has been a lot of documented research that shows students who have the most success while in college have a strong connection to staff, faculty and the general campus community," said **Daniel Ofstein, Ed.D.**, director of residential life.

According to **Maggie Jordan**, staff adviser for the cultural community, students learn and taste foods from a different country at each bi-weekly meeting. The Cultural Community has traveled to locations that include Vizcaya, an Italian Renaissance-style 1916 villa and gardens, home to former industrialist James Deering, and the Miccosukee Tribe of Indians. The culinary community recently raised funds at Deering Estate for the Bakehouse Art Complex and dined at *GQ*'s pick for No. 1 burger spot.

"These trips that we take are to places right here in Miami," Campbell said. "If I wasn't part of the community, I probably would have never gone to some of these places."



"Successful leaders extend their knowledge and skills beyond the workplace by contributing to their local communities. Johnson & Wales fosters this community spirit by offering creative and mutually beneficial service opportunities for our staff, faculty and students."

— Pres. Donald McGregor, J.D.

The Hospitality College Helps Industry Stay 'In Touch' by Offering Expertise

This past fall, The Hospitality College launched a community outreach program to help bridge the gap between industry practice and academic knowledge.

Through the In Touch program, hospitality faculty members are sharing their talents with local businesses, free of charge, to brainstorm and consult on the most relevant industry topics.

"We want to share new developments in customer service, the legal environment, menu development, marketing and profit development," says **Alan Seidman**, D.B.A. chair of The Hospitality College, North Miami Campus.

The university is already introducing the program to neighborhood establish-

ments, such as restaurant chains and national hotel brands that can benefit from the counsel of industry experts. **Samer Hassan, Ph.D.**, associate professor and lead adviser for In Touch, is working with nearby W. J. Bryan Elementary School on menu development.

"With the In Touch program, we are hoping to revolutionize the hospitality landscape in South Florida," says Hassan. "At Johnson & Wales, it is not only our responsibility to prepare our students who will be entering the field, but equally important for us to partner with neighboring companies that will employ our students, and also serve South Florida's residents and guests."

Ministering to Peru's Impoverished Victims

While **Nicole Covone**, director of library services at the North Miami Campus, gives back in South Florida, recently she globalized her community service during a 10-day missionary trip to Peru.

Covone and eight other members of Running 4 the Gold, a women's ministry through the Christ the Rock Community Church in Cooper City, Fla. raised funds for the trip and supplies. Their original volunteer site was at a lunchroom in Lurin that feeds 150 children daily. "About \$150 can run the children's lunchroom for a month; \$150 is almost nothing here," Covone says.

When the group learned from other missionaries about a destroyed church, La Viña de los Melagros, in Cañeta, a town badly damaged from last summer's earthquake, they traveled to the site to offer assistance.

"It was culture shock," Covone said, describing how people in Cañeta lived in tents after their homes were destroyed.

She hopes to return to Peru again with Running 4 the Gold. The group returns every three to four months to the same sites to build relationships and bring goods, clothing and services to the impoverished areas.



Covone feeds a child in a small town located an and a half away from Lima.



diggingout

Students Meet Peers and Unite

Welcome-to-campus activities for Johnson & Wales' newest undergraduates included work at 23 different sites across North Miami in August 2007 as part of the fourth annual Join Work Unite: Keep North Miami Beautiful. Students met classmates while picking up litter, planting trees and flowers, pulling weeds and cleaning business fronts.

"Join Work Unite is a great way for freshmen to get some hands-on experience that allows them to learn more about the North Miami community, themselves and their peers in a constructive environment," said **Adrienne Craig**, director of student activities. "The event is not only a great way for new students to meet each other, but it also sets the impression of how much of an impact they can make in their community."

ABOVE :More than 500 freshmen cleaned up areas in their new community as part of Join Work Unite: Keep North Miami Beautiful. L-r, Larry La Castra, Marcel Massenet and Rosmelynn Castillo spread mulch at Arch Creek Field.



Paying Tribute

Members of the JWU community joined Miami-Dade Police, North Miami city staff and residents for the campus' annual memorial ceremony honoring those who gave their lives on Sept. 11, 2001.



Students at the 2007 Cat Pack Kick Off at Manual High School in November.

Campus Helps Reinvigorate Local High School

It started as an empty gymnasium. No students. No cheering. No activity. It was the gymnasium of Manual High School, and Johnson & Wales University was bringing life back to the once vibrant space.

In February 2006, the future of Manual High School was uncertain. After losing more than 50 percent of its enrollment over a four-year period, the Denver Public Schools Board of Education voted to temporarily close the school and re-open in the fall of 2007 after academic programs had been redefined. Since September 2006, JWU has been using the Manual gym for sporting events, practices and pep rallies, and the campus has developed a mutual relationship with the school.

When it came time to reopen the school in September 2007, students and staff from the Denver Campus pitched in to welcome back students. Members from Denver's Community Leadership Institute (CLI) organized to help prepare building and grounds.

In the weeks that followed, students and staff from Manual visited the campus to hear Distinguished Visiting Professor **Allen Tackett '99** and meet with campus **President Bette Matkowski**. College of Business students began advising the high school on brand communications planning through independent study classes.

Staff volunteered time to help plan for future development of the school. Additionally, the CLI will assist with Manual's after-school tutoring program and offer etiquette training for the school's student leadership team. "We have such great partners and friends at Johnson & Wales already, and it feels as if we have just begun to explore the possibilities," says Manual High School **Principal Rob Stein**.

> did you know?

The entire Denver Campus is dedicated to community service. Members of the Denver leadership team sit on more than 20 different boards of directors for local nonprofit organizations such as the Denver Metro Chamber of Commerce.



"There's no greater compliment to a university than to have its alumni return — to give their time, their energy, and their resources to ensure that the good work of the university continues. To that end, we reach out to our alumni and invite them to remain part of the fabric of the university.

— Pres. Bette Matkowski

'Go Green': Reusing, Reducing, Recycling

As the city of Denver and the state of Colorado continue to adopt policies and plans to reduce waste and promote sustainability, the Denver Campus continues to adopt its own strategies to support local efforts and lessen its impact on the environment.

Since May 2007, the campus has made recycling containers more available, begun using green cleaning chemicals, planted dozens of trees, reduced turf irrigation, replaced 865 light fixtures with more energy efficient bulbs, recycled used cooking oil for biodiesel fuel and diverted more than two tons of recyclable waste from its local landfill.

Staff, faculty and students have partnered as well with SODEXHO facilities management to ensure the campus is

doing its part to reduce, reuse and recycle. "Our generation has recognized the need for us to be leaders in the fight against global warming. As we continue to participate in this program, we look forward to making green initiatives easier for the entire campus community, and increase levels of awareness and involvement," says **Emily Hafner**, a member of the Student Government Association.

The association is developing a new marketing communications campaign to encourage students to use recycling bins placed throughout the campus. The Go Green initiative will be entered into a national competition with other colleges, and will be judged on the amount of recyclable materials collected.

IMPACT Contributes Through Varied Venues

For the past few years, the Denver Campus' IMPACT, or Individuals Making Personal and Community Ties, has been making a difference throughout Colorado. A service-based program, IMPACT works to bring together different departments for a day of service outside of the office.

Many of the projects have turned into annual traditions such as preparing Thanksgiving meals for the homeless at Rosa Linda's Mexican Café. Owner **Oscar Javier Aguirre '02**, along with staff and faculty help feed more than 2,000 people each November.

"Over the past three years IMPACT has made a significant impact on the community," says service learning project manager **Kellie Mieremet '04**. "It's very rewarding to participate in community service with colleagues that you don't get to see every day."

Other projects have included participating in the RockBottom Foundation's Miracle on 19th Street and writing Valentine's Day cards to children at Denver's Ronald McDonald House, Brent's Place and the Children's Hospital.



JWU employees Robin Frazee and Lori Micho preparing a Thanksgiving meal at Rosa Linda's Mexican Café in November 2007.



Serving Denver's Community

This year's Courage to Care Day, an annual day of service for students, staff, faculty and community, generated more than 1,463 hours of service. Since 2001, the campus has contributed more than 63,560 hours of service to the local community, a value of more than \$1.1 million based on the Independent Sector's national average of \$18.77 for each volunteer hour.

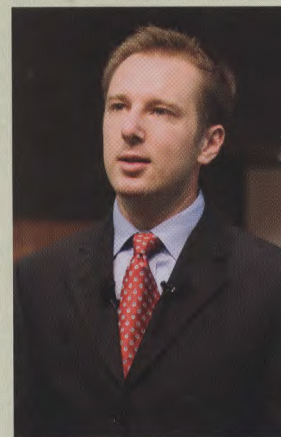
ABOVE: Students Alaine Cooney, Taylor Wilson, Julianna DeStefano and Steve Norris help clean up at the Bluff Lake Nature Center in September 2007.

BELOW: Allen Tackett '99

Modeling Social Entrepreneurship

Allen Tackett '99, president and co-founder of Underdog Coffee, spoke to business classes as a Distinguished Visiting Professor in October 2007.

Telling students he tried to pick an industry he was passionate about, identify a set of values and build a company around it, Tackett encouraged them to consider the model. "There are very few examples of self-sustaining organizations that earn revenue to pay off all their own bills and try to help society. There's a shortage — a paucity of organizations that try to do this and that is what social entrepreneurship is."





FROM LEFT, John Miller, Chaîne des Rôtisseurs; John Nihoff, competition judge; Harold Wustoff, of Wustoff Knives; Sandi Miller, public relations director for Chaîne des Rôtisseurs; JWU student, Adam Smith; Dave Tetrault of Bailli Delegate of Canada and head of the International Young Chef's Competition, and Campus President Arthur Gallagher gather for photos at the Jeunes Commis Rôtisseurs (Young Cooks) Competition in Frankfurt, Germany in September 2007.

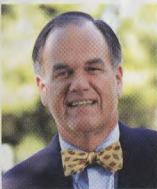
Student Represents United States in Culinary Competition

Imagine you are preparing a dinner for four, but you do not know what to fix. Now imagine you are trying to create that meal for four, but you are representing the United States of America, during an international competition that an American has never won before, in a country you have never visited and without knowing what your ingredients are until 30 minutes before you need to whip up something fabulous.

Culinary student **Adam Smith** traveled to Frankfurt, Germany in September 2007 to compete in the international Jeunes Commis Rôtisseurs (Young Cooks) Competition sponsored by the Chaîne des Rôtisseurs. First organized in 1977 in Switzerland to support and promote young, aspirant chefs, the competition gives them the opportunity to demonstrate their skills at regional, national and international levels in countries that have a strong Chaîne presence. Smith won regional and national competitions, earning him one of 20 top spots in Germany.

The contest was a "black box" competition, where the young chef did not know the ingredients he was to cook with until 30 minutes before the start time. Smith had 30 minutes to write a menu and 3 ½ hours to prepare a three-course dinner for four.

Smith's parents could not make the trek, so **Charlotte Campus President Arthur J. Gallagher** flew to Germany to cheer on the rising culinary star. Although Smith did not place in the top three, it was the experience of a lifetime for the aspiring chef.



"During the '06 – '07 academic year the students, faculty and staff logged more than 13,000 hours of community service. We anticipate that strengthening the local alumni chapter will enable us to further our community outreach efforts."

— Pres. Arthur Gallagher

Putting 'Muscle' Behind his College of Business Studies

It was just a dream until it was put on paper in class. **Jeremy Selan**, a College of Business senior, works out. Fitness is a way of life. Working at an area gym paid the bills. The business-savvy student had an idea, but work and school kept that dream tucked away, until the accident.

In March 2007, Selan was side-swiped by a city bus. He was injured in the accident and was forced to lay low, stay away from the gym and figure out what to do next. That's when he started to formulate a plan which ended up on paper during a College of Business Human Resource Management course.

Selan was asked to create a mock business, hire potential employees, and explain how he chose them and why he turned others away. The business: Mobile Muscles.

"People will pay for convenience," Selan says. "I was looking for a niche."



That business is now a reality. Selan and his business partner, **Marcus Campbell**, own a mobile gym and are personal trainers. No excuses anymore for not working out. They will drive their converted truck to your office, your driveway, or anywhere you can park a car. You are "lifted" into the truck and workout.

"I was business savvy when I was very young," Selan says. "I was selling candy on the bus in second grade and always making business transactions."

SEE Students Go One-on-One with Industry Insiders

It was an opportunity they could not get in the classroom. Sports/Entertainment/Event Management (SEE) students discussed externship opportunities and jobs with the Carolina Panthers, the Charlotte Bobcats and the Charlotte Knights. They learned about EastCoast Entertainment, the largest full-service entertainment agency in the country, they got valuable tips from Enventys, an integrated solution and product development organization, and got insight into the cultural community from the Arts & Science Council. Bissell Career Development and The

Hospitality College sponsored the round table "Industry Summit" in October 2007. Students walked away with knowledge, business cards and contacts, and potential jobs.

Charlotte students speak with employers at an Industry Summit meet and greet in October 2007.



Singapore Board Visits Campus

President **Arthur Gallagher** hosted a delegation from the Singapore Economic Development Board in September. Guests, along with **Charlotte Mayor Pat McCrory**, stopped in **Chef Shane Pearson's** class to meet with celebrity chef **Martin Yan**, who was visiting the campus as part of Charlotte Shout.

Organics Guru Sows Seeds of Wisdom

Alice Waters, the godmother of the organic and sustainable foods movement, offered a lecture and signing of her newest book, "Look & Cook" in September 2007. Waters' now famous Chez Panisse Restaurant and Café opened in Berkeley, Calif. in 1971 supplied wholly by local farmers. "She is in the pantheon of the modern food movement in America," says **Dean of Culinary Education Peter Lehmuller**.



Dinner Honors Women and Mexican Dignitaries

It was a presidential affair. The guests of honor were keynote speaker, **Marta de Fox**, president of Vamos México Foundation and the former First Lady of Mexico, and her husband, former **President Vicente Fox** at a dinner in the University Events Center in October 2007. The culmination of the North Carolina Conference for Women held in uptown Charlotte, the event provided a platform for women of all ages and backgrounds across the state to network with peers about issues facing today's women.

SPECIAL REPORT: THE CITIES THAT JOHNSO

BY NEIL NACHBAR

"We're urban educators," says Chairman of the Board John Yena '06 Hon. "By our mission as a career university, that focus on urban education is an approach to higher education that benefits not only our students and graduates, but also the communities where they live and work."

JWU has become a much larger and more academically diverse institution than its founders could have envisioned in 1914. Yet through all the years of growth and evolution, the university has, in a fundamental sense, remained the same — a place that helps students turn aspirations into careers.

Johnson & Wales University provides a vital source of skilled professionals for a number of large and growing U.S. industries, and bolsters the economies of the cities where it operates. In this special report, we provide a snapshot of the economic forecasts for the thriving cities JWU calls "home" — Providence, North Miami, Denver and Charlotte — and a few facts that demonstrate its impact on each city.



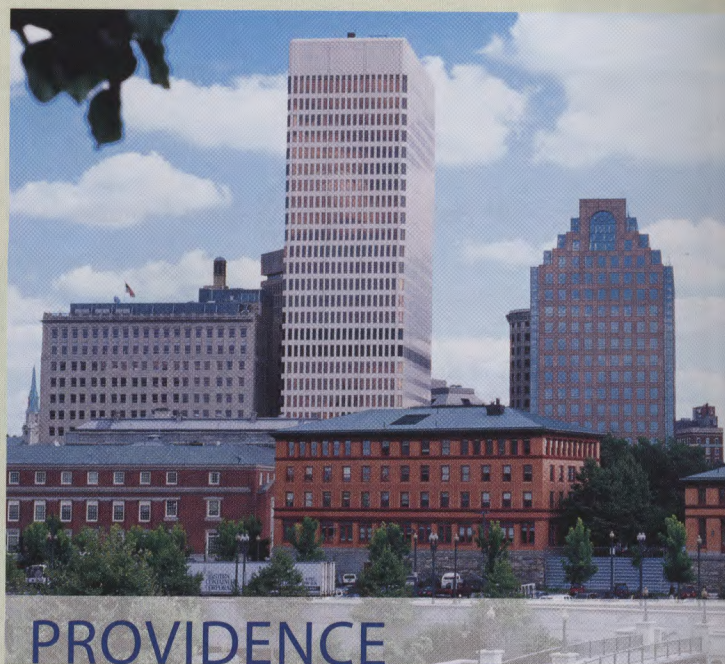
Johnson & Wales University graduates entering the Rhode Island workforce find thriving markets in the food service and hospitality sectors, strong partnerships on the technology front, and university and community leaders focused on the challenges of retaining a vibrant workforce.

According to a report compiled by the Rhode Island Department of Labor and Training, from December 2002 to June 2007, Rhode Island's hospitality sector grew by 3,500 jobs (7.3 percent — much higher than the state's overall job growth rate of 4.9 percent). The report anticipates a 17.9 percent job growth in the accommodation and food services sectors from 2004 to 2014. Food venues and drinking establishments are expected to add 6,397 jobs, while 1,201 jobs will be created in the lodging industry.

In the Aug. 18, 2007 issue of *The Wall Street Journal*, Providence was among 10 world destinations named by the travel industry for future greatness — the only U.S. city on the list. In its June 2007 issue, *Food & Wine* magazine recognized Providence for its wealth of young culinary talent.

While the examples are encouraging, they only address the needs of some Johnson & Wales graduates. United States Census Bureau statistics from 1995 to 2000 rank Rhode Island 45th in the country in net migration rate of young, single and college-educated adults. Local leaders are moving in a myriad of directions to confront the issue.

In November 2007, the Greater Providence Chamber of Commerce hired a consulting firm to study the city's business climate and recommend ways to retain college graduates, encourage collaborations among businesses, hospitals and universities and support start-up companies. The results of the study are expected this March.



In the meantime, the state's educators are addressing retention issues identified in a Rhode Island Economic Policy Council 2004 report titled, "The Young and the Restless — How Providence Competes for Talent." The Rhode Island Independent Higher Education Association (RIIHEA), consortium of the state's eight independent institutions of higher learning with JWU Providence Campus President Irving Schneider, Ph.D. as executive committee chairman, has begun to identify partners for a knowledge retention summit, expected to take place later this year.

"The summit will identify action items, such as increased coordination of internships across the state, a Web portal for statewide internship activities, retention activities centered around recent graduates and young entrepreneurs and recruitment activities for currently enrolled students," said Daniel Egan, president of RIIHEA.

A similar effort involving JWU is targeting the technology field. Melissa L. Withers, director of communications and market development for Rhode Island Economic Development Corp. (RIEDC) has been working with professors from the School of Technology on RIEDC's new RI Nexus program, which supports entrepreneurship in the IT and digital media sectors. RI Nexus' goal is to transform the sectors' organizations, individuals and initiatives into an interconnected statewide industry cluster.

"RIEDC has a relationship with JWU that has steadily strengthened over the last few years," says Withers. "The students are an important asset to our state and we are very interested in finding ways to keep that talent local after graduation."

WALES UNIVERSITY CALLS HOME



Our Campus

In 2006, JWU employed 1,079 people; invested \$26.2 million in construction; and spent \$85 million on goods and services.

Our Students

Between 2000 and 2006, enrollment grew from 7,837 to 10,016.

Students performed nearly 45,000 hours of community service in 2005 – 2006. In 2005 – 2006, 7,200 students worked part time in off-campus jobs.

Our University

In 2006, JWU spent \$58.8 million on purchases for the Providence Campus.

Spending in 2006 totaled \$161 million in economic output and 1,878 full-time equivalent jobs.

Our Graduates

More than 200 businesses in Rhode Island have been started by JWU graduates.



The Miami-Dade area has long been known as one of the world's premier tourist destinations. But thanks to its growing economy, cultural offerings and exciting nightlife, a lot more people are choosing to live and work in the Miami area.

In December 2007, The Beacon Council, Miami-Dade's official economic development partnership, recognized 31 companies that either established new operations in Miami-Dade County or local businesses that expanded their operations. During the next three years, these companies will create more than 1,000 direct jobs and produce new capital investment of more than \$70 million — a significant boost for the economy, job opportunities for graduates of JWU's College of Business, and a reason to stay in the area after graduating.

Miami-Dade's hospitality and food service industries also project growth. Miami-based Royal Caribbean Cruises Ltd., one of the world's largest cruise companies, will add six new ships by the end of 2010 with a combined passenger capacity of 89,200. According to the Greater Miami Convention & Visitors Bureau (GMCVB), 49 new hotels, with a total of 8,360 rooms, will be built in Miami-Dade by 2010.

"The addition of these new ventures to our local business community underscores the fact that Miami-Dade is one of the world's most vibrant and diverse international business centers," said Bruno Barreiro, chairman of the Miami-Dade Board of County Commissioners.

Industry forecasters agree. Miami was ranked among "America's 50 Hottest Cities" for relocations and expansions by *Expansion Management* magazine in February 2007. The state of Florida was named one of the Top Ten Pro-Business States in 2005, 2006 and 2007 by Pollina Corporate Real Estate Inc.

According to a study conducted in September 2007 by the Florida Agency for Workforce Innovation, through 2015 Miami-Dade County is expecting a 1.07 percent annual increase in jobs in the retail trade, a 1.37 percent annual increase in arts, entertainment and recreation related jobs and a 1.76 percent annual increase in accommodation and food service jobs.

JWU is a member of The Beacon Council and has a representative on its board of directors, offering perspective on the organization's annual programs for recruiting companies. In 2006, JWU received a Beacon Award for its contributions to the visitor industry and Miami-Dade County, according to the GMCVB.

"Executives in these industries have indicated the need for a qualified workforce and JWU's programs will contribute to the creation of a world-class workforce," said Jaap Donath, Ph.D., vice president of research and strategic planning for The Beacon Council. "JWU has become a major factor in the growth of the city of North Miami."



NORTH MIAMI

Our Campus

In 2006, JWU invested more than \$2.6 million in construction and renovation at the North Miami Campus.

JWU directly or indirectly accounted for an estimated \$65 million in economic activity in 2006 in Miami-Dade and Broward counties and approximately 765 jobs.

Between 2002 and 2006 JWU provided customized training to more than 9,700 employees of Miami-area businesses.

In 2005, JWU employed 237 people at the North Miami Campus, 88 percent full time.

In 2006 the North Miami Campus spent about \$18.7 million on purchases of goods and services.

Our Students

Between 2000 and 2005, enrollment grew from 1,556 to 2,430.

Seventy percent of all JWU students have part-time, off-campus jobs.

Off-campus spending by students and visitors supported an estimated 165 full-time equivalent jobs at Miami-area businesses in 2005 – 2006.

In 2006, students purchased an estimated \$10.6 million worth of goods and services from local businesses.



DENVER

Our Campus

Close to \$34 million was invested in construction and renovation between 2000 and 2005.

Directly or indirectly, JWU accounted for \$40.4 million in economic activity in the Denver area and approximately 480 jobs in 2006.

In 2005, JWU employed 155 people at its Denver Campus — 118 full time and 37 part time.

Our Students

Together student and visitor spending supported an estimated

132 full-time jobs in local businesses and \$19.8 million in economic activity in the Denver metropolitan area.

During the 2005 – 2006 year, students, faculty and staff contributed more than 14,700 hours of community service.

Our Graduates

As of 2006, 36 percent of all graduates of Johnson & Wales' Denver Campus still lived in the Denver area.

"The total number of rooms in the development pipeline is an indication that Colorado will have plenty of jobs available for JWU graduates. We hope to keep every graduate of the Denver campus in Colorado."

— ILENE KAMSLER, PRESIDENT CH&LA



Colorado has had a remarkable record of retaining college students once they graduate. Next to Nevada, Colorado had the second best net migration rate of young, single and college-educated adults from 1995 to 2000, according to the United States Census Bureau. Denver's robust economy has been a big reason why.

Employment growth in Metro Denver has outpaced the nation since January 2005. Metro Denver added 26,000 jobs in 2006 for an estimated gain of 1.9 percent and close to 22,300 jobs were added to Metro Denver payrolls in 2007 for a 1.6 percent increase.


This success has not happened by chance. Rather than reacting to trends, as other communities have, city organizers put a strategic plan in place in the 1980s that ensured Denver's economic well-being. Infrastructure improvements included the construction of the Denver International Airport, three new sports facilities, hundreds of millions of dollars in library expansions and most recently, a 119-mile regional rail transit. With infrastructure in place, there has been tremendous growth in six major industry sectors: aerospace, energy, information technology, bioscience, aviation and financial services.

However, the service sectors have also seen success and expect continued prosperity in the future. The National Restaurant Association predicts that Colorado will experience a 5.7 percent increase in restaurant sales to rank fifth in the country. The association also forecasts 20.4 percent restaurant job growth from 2008 to 2018.

According to the Colorado Hotel and Lodging Report, published by the Colorado Hotel & Lodging Association (CH&LA) in April 2007, 16 construction projects in the Denver area were or will be completed in the near future. Those projects will total more than 8,200 rooms or units.

"The lodging industry in Colorado continues to be robust, particularly in Denver and the resort communities, where an unprecedented amount of growth is anticipated for 2008 and beyond," said Ilene Kamsler, president of the CH&LA. "The total number of rooms in the development pipeline is an indication that Colorado will have plenty of jobs available for JWU graduates. We hope to keep every graduate of the Denver Campus in Colorado."

The CH&LA has developed close ties with JWU and many JWU students attend the CH&LA's annual conference. The CH&LA administers the Karl Mehlmann Scholarship Fund, which gives extra credit for students attending Colorado colleges. Many of the recent recipients have been JWU students, and one member of the scholarship committee is a professor at JWU. Kamsler sits on Denver Campus President Bette Matkowski's roundtable of community and industry leaders.



Business leaders in Charlotte are expecting unprecedented growth in the coming years, making it an attractive place to live, with ample job opportunities

for recent graduates and young professionals.

In 2006 and 2007, more than 50 projects were slated for construction, representing an investment of \$5.6 billion of development activity, encompassing more than 8,524 housing units, 1.2 million square feet of retail space and 4.1 million square feet of office space.

Charlotte's Center City is witnessing major expansion. This year's opening of EpiCenter, an uptown entertainment and retail destination, will add 265,000 square feet of retail space, a 50-story condominium tower, 60,000 square feet of office space and a Starwood aloft Hotel to complement the neighboring Charlotte Bobcats Arena. The Metropolitan, which broke ground in 2006, will house 500,000 square feet of shops and restaurants as well as residential and office space. The NASCAR Hall of Fame, to be completed in 2009, will house a convention center, ballroom and office tower. The venue is projected to generate nearly \$62 million a year in revenue, create 1,000 new jobs and draw 550,000 visitors per year — good news for the hospitality sector.

Since projects such as these, and many more, will attract new residents and visitors in droves, city planners realize that this population will need more dining, entertainment and hotel options.

"New 'urbanites' are moving in, looking for the amenities of city life and our Center City will offer more than 110 restaurants, 50 night-spots, 50 cultural amenities and premier sports and entertainment facilities," said Michael Smith, president and CEO of Charlotte Center City Partners, which promotes the economic and cultural development of the urban core. "Uptown boasts 3,800 hotel rooms, with four hotels being added over the next four years."

Johnson & Wales is expected to play an integral part in Charlotte's growth. "JWU faculty and graduates are already making their mark on Charlotte's hospitality community with their expertise and innovative flair," said Smith. "As we continue to expand our Central Business District to include a more vibrant urban neighborhood and a center for shopping, hospitality and entertainment, we know JWU will be a big part of that team."

JWU faculty and graduates are already making their mark on Charlotte's hospitality community with their expertise and innovative flair."

— MICHAEL SMITH, PRESIDENT, CEO CHARLOTTE CENTER CITY PARTNERS

Our Campus

In fall 2005, JWU employed 123 full and part-time people on its Charlotte Campus.

In 2006, JWU spent \$13.6 million on goods, services and construction.

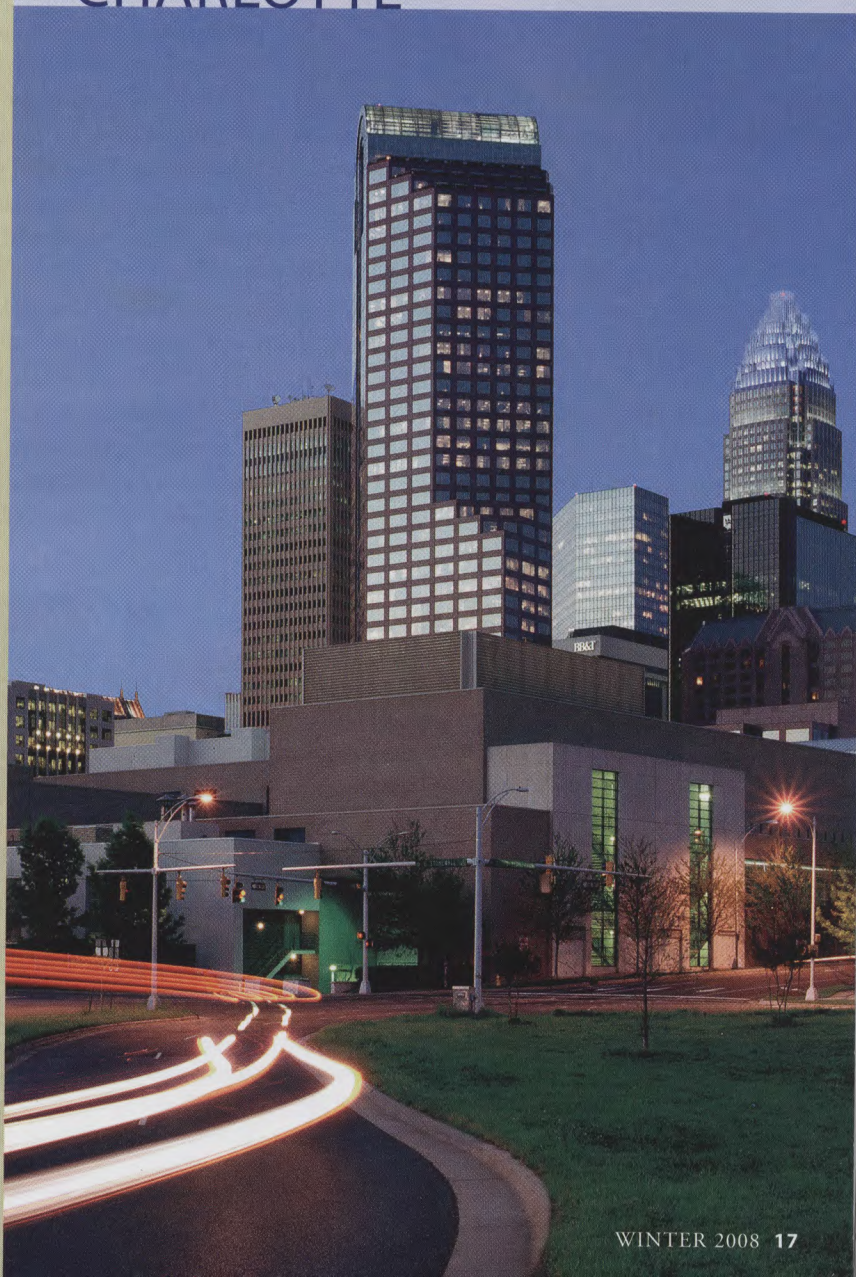
Between 2004 and 2006, enrollment grew from 1,014 to 2,493.

Our Students

Off-campus spending by JWU students and visitors directly supported approximately 167 full-time equivalent jobs at Charlotte area businesses in 2005 – 2006.

In 2005 – 2006, students performed more than 8,000 hours of community service.

CHARLOTTE



Simple Acts, Kind Gestures Define Caring

Walking for 'That Other Woman'

When **Carol Koris** completed her first 3-Day, 60-mile breast cancer walk, she likened it to labor: "It's harder than you imagined, you're not sure you ever want to do it again, and

the experience is hard to describe." Asked if she would walk another 3-Day, she answered, "I don't know."

Three years ago Koris, honors program coordinator at the North Miami Campus, found herself waiting to learn if calcifications in her own breast were malignant. Friends noted that 50 percent of calcifications are benign. Praying she would not be one of the 50 percent malignant, she realized, "If one out of two women get breast cancer with what I have, I'm wishing this on someone else. How selfish is that?"

Carol Koris, left, with daughter Michele, walking her second 3-Day, 60-mile walk for breast cancer in Clearwater, Fla. in October 2007.

In that instant, she vowed, if spared, she would walk "for that other woman." No one in her family has ever been touched by the cancer. Soliciting sponsors for her walk, she came to understand how truly lucky she is, as e-mail upon e-mail from donors replied, "I am that other woman."

In October 2007, with her daughter, Michele, at Sand Key Park in Clearwater, Fla., she began her second 3-Day, beside 1,960 other walkers bonded by one goal: to stop giving lives to breast cancer. With new awareness, the mother of five realizes, "The walk is more like life itself. It is full of sadness and laughter, adversity and kindness, the urge to stop and the will to go on." Each day, she now wears a breast cancer pink ribbon to never forget: "Life is fragile."

Giving 'I Get It' Moments to Students

As a youngster **Bernice Parenti** helped with neighborhood fund-raisers in Bristol, R.I., in response to the polio scare of the 1950s. She and her friends were part of the civic conscience characteristic of the times. As she grew older, she stayed actively involved in her community.

When her husband lost his job and she was diagnosed with cancer in the same week, her first priority was her health and next, new career horizons and warmer climes. In 2002, Parenti was hired by Johnson & Wales University as a liaison to its newest home city. Today, as director of community outreach, she builds a network to Charlotte's organizations, serves on a number of nonprofit boards and is the clearinghouse for all requests for assistance from the campus, whether building playgrounds or staging cook-offs. Melding outreach to education, she coordinates students' community leadership studies for between 250 and 400 students per term, with 40 organizations. Projects target university priorities: hunger, homelessness and education. "When you know that you've connected a student in that way that they say, 'Wow! I get it!' everybody learns, everybody grows, everybody benefits," Parenti says with excitement.

As a breast cancer survivor, she lends support to others and has been a volunteer trainer and coordinator for five years for the American Cancer Society's Reach-To-Recovery Program.

A mother and a grandmother, she feels humbled by what she's learned reaching out to others. "I truly have grown by having my eyes opened to what goes on in this community. I suspect it's like that in a lot of big cities — there's a lot of giving that goes on, often very quietly."



ACCOUNTING FOR KINDNESS

Cheryl Nesbitt first began volunteering when her two daughters were young, later turning that energy toward her community. An accountant at the Denver Campus, in her "off hours" she helps families in need, teaches Sunday school, coordinates educational programs and visits shut-ins. "I like giving back," she says. "I like doing something for others." Downplay her efforts as she might, her contributions are considerable. Through the Denver Mayor's Family and Senior Homeless Initiative, she is part of a church team working to guide those less fortunate. From mentoring in childrearing and budgeting to housing and career goals, Nesbitt works one-on-one to help others to be self-sufficient. The focus is always personal and heartfelt. In the last year the group has helped four families through the four- to five-month commitment. As a project manager for the Wise Up program, she guided an online program teaching women ranging in age from early 20s to mid 70s how to manage their finances, even rounding up laptops for those who can't connect at home. "It's all about relationships," Nesbitt says. "I think in anything that you do, if you build relationships, it makes it easier." The success of others is her reward, she says. "It really does a heart good to see that."



Cheryl Nesbitt, Denver Campus accountant, at the holiday Basket Prep with helpers in November 2007.

SPOTLIGHT

'MRS. T.' BINDS MISSES JOHNSON AND WALES TO PRESENT

It is **Edward Triangolo** who is most often connected to the early days of Johnson & Wales. He, along with **Morris Gaebe**, and their wives purchased the school in 1947, building it into a university of world renown. But it is **Vilma Gatta Triangolo '36, '98 Hon.**, personal assistant and educator trained by Gertrude Johnson and Mary Wales themselves, who at 90 remains the thread that binds the JWU community's past to present.

Known as "Mrs. T." to the student staff at the Johnson & Wales Inn in Seekonk, Mass. — her warm weather home — she is as close to a daughter as the university's founders ever had. "I'm the old lady of the school," she chuckles, exuding a quiet strength and a casual elegance that defy age.

She admits she had no clue about her own career goals, nor how she came to Johnson & Wales, beyond, "I was as green as green can be, but apparently Miss Johnson saw something in me I didn't know I had." When she asked Johnson which of two job offers she should take after graduating, the answer was, "None. We want to keep you here with us," she smiles, "and that's how it all began."

Vilma Gatta became their protégé, teaching business machines, typewriting, bookkeeping and calculators in often 80-hour weeks. When she wasn't in the classroom or office, she was acting as a personal assistant, driving "the ladies" in their Model A Ford or being tutored to become the self-sufficient Jack-of-all trades they were themselves, and loving it all.

Edward Triangolo, a young civil engineer from her North End Providence neighborhood was taken with the young teacher as well. They married in 1941. When he enlisted in the Navy, she joined him in California where she became fast friends with her husband's Navy buddy, "Mose" Gaebe and his wife, **Audrey Gaebe**.

Returning at war's end to Providence, Vilma stepped back into familiar duties. In 1947 after Miss Wales died, Miss Johnson decided to sell the school. "We've had offers, but I'd like you to buy it," Johnson told her. "I know you'll run it the way we would want it run."

Together the Triangolos and Gaebes reinvented the school. While the gentlemen took care of business, she and Audrey ran offices, taught classes, cleaned bathrooms and raised families. "To this day Audrey is just like my sister," she says.

Looking back over the decades, it is the founders and their work that she holds most dear. "For two women to go out into a man's world, that was a very courageous thing to do. Their school grew and it gained a reputation because they gave their students their money's worth," a tradition carried forward, she notes. "As big as we are right now, the student is still the most important part."

She admits to being "choked up" seeing their portraits at the Denver Campus and overwhelmed by the way the university has grown. These days, the mother of three and grandmother of three, winters in Florida, and stays active and abreast of university business as an honorary trustee.



Any suggestion that she was a career woman ahead of her time is dismissed. Her mentors were the real pioneers, she says. Though everything about the women reflected quality, the two "never put on airs. They were honest to a fault" — frugal and fair, with one overriding rule: "You never judge a person by the way they look or the way you think they should look."

Triangolo embodies their values. "She's the single person that represents the past as well as the future," says **Chairman John Yena '06 Hon.** "The groundwork for what Johnson & Wales is today was laid with those women. She has been a part of every single generation of the university and she's still part of it today. She's contemporary."

"I'm not boasting," she says, awed by her destiny, "but if I hadn't been in it, there'd be no Johnson & Wales as it is today. And the nice thing about it is that we were smart enough to hire smart people."

Balancing A Powerful Whole

One considers the team "three legs to a stool," another "the master jugglers." But whatever the allusion, **Susan Connery, Linda Kane '05 and Laurel Horta** connect community to students and students to the world. Through the Alan Shaw Feinstein Community Service Center, Connery, center director; Horta, assistant director, and Kane, community service chef/educator, oversee 11 employees and classroom and community experiences for close to 1,600 students a year at the Providence Campus.

Family and church involvement introduced Connery to soup kitchens, refugee resettlement and homelessness in her youth. "You don't forget things like that," she says. It's her job to administer the myriad of details, grants and relationships involved.

Kane, a trained chef, admits before her work for JWU she never saw the need in her own backyard. Today, she structures work with soup kitchens, senior centers and schools, staffing and tracking focused, week-long programs for culinary, pastry and hospitality practicum students. "In the end we hope they leave with great ideas to incorporate into their businesses so it's an integral part of their lives," says Kane.

Horta directs efforts through Community Service Leadership, building partnerships with nonprofits and dovetailing academics with discussion of social issues, civics and benefits to students, their loved ones and their careers. "Students don't come to those conclusions on their own," Horta says, noting one altered perspective: "I learned that it's not all about me," the student wrote.



FROM LEFT, Laurel Horta, Susan Connery, and students Kim Kelly and Amanda Murawski



LEFT TO RIGHT: JWU Wildcats lead youngsters from a Providence elementary school at their annual clinic; the Providence golf team spends a day each week in fall teaching golf to inner city children; Denver basketball Wildcat Andrea Austin on a mission to San Juan Lurigancho, Peru.

JWU 'Cats Score Biggest Wins in Campus Neighborhoods

BY JOHN PARENTE

The 'Cats are everywhere. They mix it up with elementary students, teach their game, raise money to fight hunger, launch clothing drives, read to youngsters, or preach the need to stay in school. Whether it's greater Providence, North Miami, or Denver, the Wildcats are, indeed, everywhere.

Johnson & Wales' athletic teams not only succeed in the classroom and in competition, they're also continually involved in a wide array of community service ventures. Take North Miami's men's and women's basketball teams. Each hosted a "Big Chef, Little Chef" program in 2007. The men's team also provided numerous free basketball clinics and took part in a Breast Cancer Awareness Walk. Denver's student-athletes participate in the annual campuswide "Courage to Care" day, when students are placed in community service projects throughout the city. In Providence, all 16 National Collegiate Athletic Association (NCAA) varsity teams partner with the Alan Shawn Feinstein Community Service Learning Center, completing at least one service project per year. Some go further — doing three, four or even more events.

Systemizing departmentwide community service was born of need and a little ingenuity. Winter teams needed to bridge an eight-week gap between the start of classes in September and their start of practice. This "down time" sometimes minimized the athletic drive of first-time student-athletes during their initial weeks of transition to collegiate life. Community service projects proved to be the remedy. First-year players met their teammates a little sooner, formed friendships a little faster, and bonded a little tighter, while doing something positive for the local area.

Thus began what has now grown into countable community service hours that easily number into the thousands.

With some projects also countable for community service learning credit, the growth of the departmentwide initiative was quick. But now, virtually every student athlete and every team pitches in simply to help the community.

TEAMS' EFFORTS

Head men's basketball coach **Jamie Benton** brought his entire team into Providence's Mary Fogarty Elementary School for a day-long visit with special needs students and a basketball clinic for fifth- and sixth-graders, with classroom lectures about the importance of being a good student. Benton, who attended Fogarty himself, will take his clinic format and his team to other city schools this year.

While the women's basketball team conducted similar clinics, the two hoop teams joined forces for their second Family Fun night. Youngsters and parents from Providence elementary schools got a chance to see a basketball doubleheader, while taking part in autograph sessions and raffles for Wildcat apparel and other prizes.

Providence's women's and men's volleyball teams assisted Rhode Island Special Olympics in a six-week-long project, serving as officials, line judges, scorers, and mentors. This initiative has become the first in a series of partnership offerings with Special Olympics.

Jamie Marcoux's women's team walked in the Rhode Island Jewish Community Center's fund-raiser; conducted off-campus clinics, and helped develop charitable volleyball tournaments throughout the year.

The softball Wildcats bridged the gap from their fall ball season to the springtime by assisting the Apponaug Girls Softball League of Warwick in the league's tryouts and a series of skills clinics. Just for good measure, **Coach Laura Hutchison** and her team also operated the snack booth during games.



Maria Valletta and Alyse Ragalia running basketball drills at Fortes Elementary School in Providence; student athletes teamed up with North Miami Police and the Office of Safety & Security to clear debris from Arch Creek Field and the banks of Arch Creek in 2007.

Along with hosting a full-fledged field day and clinic for fourth graders at Fogarty Elementary last April, the baseball Wildcats played a major role as a Warwick-based Little League earned a prestigious national honor. The Warwick National Little League won an award for its Field, Health, and Safety Day program. The Wildcats raked the field, served as umpires, conducted fielding and hitting clinics, and assisted in virtually every facet of this major event.

Sailing, the youngest team on campus, taught inner-city youngsters to sail at the Providence Community Boating Center. **Alan Penney's** team has also helped to clean the shoreline adjacent to the Harborside Campus.

IN THE SWING

Golf teams were critical to the community service effort. In North Miami, **Dave Adamonis'** team spent over 1,300 hours volunteering in various capacities at seven tournaments, including the David Ledbetter/Tom Watson Charity Clinic, the Children with Disabilities Charity Classic, the U.S. Military Championship, and all four days of the PGA Nationwide Tour's Miami event.

Providence's golfers were busy as well, volunteering throughout the year at the Golf Foundation of Rhode Island's Button Hole facility, which introduces the game to inner-city youngsters. In November, **Providence Campus President Irving Schneider, Ph.D.** accompanied **Head Coach Lou Parente** and his entire team at a local middle school clinic. Coach Parente crosses sports. He also coaches Little League in nearby North Kingstown, R.I. Wildcat wrestling coach, **Lonnie Morris** coaches girls' softball in the summer. Men's soccer coach, **Gregg Miller '95, '97 M.B.A.** coaches youth soccer during his off-season.



Still, the all-time service leaders may just be Providence's men's and women's cross country teams. Since the inception of the sport in Providence 12 years ago, coaches **Hollie Walton** and **Thom Spann** have not only volunteered their services and expertise to help local track clubs, they've coordinated clothing and food drives and assisted the U.S. Marines' Toys for Tots campaign. They've participated in charitable fun runs, and, most recently, conducted a shoe drive, helping to provide better equipment to the members of a Providence youth track organization.

While each team focuses on its own project, the departmentwide Student-Athlete Advisory Committee (SAAC) is pitching in as well. The SAAC, consisting of two members from each of the 16 teams, raised more than \$500 for Habitat for Humanity with its "Cream the Coach" day last spring. Along with another major event, the SAAC will also be assisting the Great Northeast Athletic Conference in its 2008 leaguewide clothing drive.

The signature event of the year takes place in May. The student-athlete population joins the coaching staff in the annual walk for the Feinstein Foundation's fight against hunger. In two years, more than \$3,000 has been raised.

Team projects fuel the community service endeavor, but individual student-athletes often contribute in other ways, helping with civic, religious, cultural, or youth groups. **Ann Dwyer '07** is one of those student-athletes who understands the importance of giving something back to the community. "We, more than anyone, can show young people how important education is, and we provide them living proof that people can move further in life by staying in school. As student-athletes, we understand that we need to step up and give back, as mentors, and, hopefully, as community leaders, through our athletics."



Her Job Brought Her Back Home to Her Roots

Alicia Antone '96 with local school children enjoying the Ashley Bryan Art Series Conference at the African-American Research Library and Cultural Center in Fort Lauderdale, Fla.

She followed a path leading her to the perfect job — one that fills her world with books, education and community, and satiates her passion for Black history and culture.

As executive director of the African-American Research Library and Cultural Center (AARLCC) in Fort Lauderdale, Fla., **Alicia Antone '96** runs a library that houses a museum, a cultural center, exhibits, books and artifacts that follow the history of African Americans. It is one of only four such research libraries in the country.

“I saw what an awesome facility it was . . . actually collecting history on the African diaspora.”

— ALICIA ANTONE '96

After graduating and working in retail, Antone went to work for public libraries for 14 years and earned her master's degrees in both library science and public administration from the University of Rhode Island.

During her job interview in 2005 at AARLCC she knew she was hooked. “I saw what an awesome facility it was . . . actually collecting history on the African diaspora.” Hired as assistant director, her work rekindled Antone's memories of her mother, an avid book collector and educator. “I had not revisited that part of my life in a while because of the pain from losing her at such a young age.” Killed by a drunk driver when Antone was only four, her mother's memory is kept alive by the Edna Frazier African American Collection named after her at the Providence Public Library in Rhode Island. The similarity between that collection and the AARLCC is one more reason why Antone feels at home with her work. “I love coming to work every day,” she says.

Online > aantone@browardlibrary.org

> did you know?

Renaë Christal Tompkins, a senior College of Business student at the Providence Campus, was among the 2008 Most Promising Minority Students named by *Advertising Age* magazine. She is the seventh JWU student in eight years to win the prestigious award.

Couple Builds Hopeful Remembrance

Emotion floods all thought when a parent's worst nightmare becomes reality. But in the too-brief 90 minutes in November 2006 when **Kevin and Nicole Flynn Baranowski '02** held their dying newborn son, they made a promise: "You will never be forgotten." And in their grief, the couple vowed to help fight the lethal form of skeletal dysplasia that claimed Luca John's life.

The New Jersey couple learned their unborn son suffered from short rib polydactyl syndrome, one of more than 200 types of skeletal dysplasia, when Nicole was five and half months pregnant. "It was just absolutely crushing. This kind of news is just a blow," Kevin recalls. "We looked for a cure — an option for his survival — and we found none."

Now, through the Luca John Foundation, the nonprofit the couple established in their son's memory, they fund research into the gene code responsible for the syndromes. Contributions will only go to institutions that serve families free of charge. Understanding both the emotional and financial cost of burying a child, the foundation also pays funeral expenses for families that have experienced loss of

a stillborn or infant 12 months or younger, no matter the cause.

Through the foundation and its connected Web site, the couple will build a support network for grieving parents offering the comfort of speaking with others who've shared the shattering experience. In addition to connecting psychologists and grief counselors, the site also serves as a repository for information about dysplasias.

"This is one of the ways my wife and I were able to mourn and not just lose our child, but hang onto something that we could remember," Baranowski says. "This is something that has him not only in our thoughts and hearts, but other people's thoughts and hearts as well."

Online > lucajohnfoundation.org



Kevin and Nicole Flynn Baranowski '02

HOLIDAY WISHES SENT TO SOLDIERS OVERSEAS

North Miami's College of Business sent more than 2,100 holiday cards with wishes from students, staff and faculty to U.S. soldiers serving overseas. This is the second year in a row that the CoB provided cards to students and staff to fill out with their own personal wishes. **Joanne Leoni, Ed.D.**, North Miami CoB chair, coordinated the 2,000 Wishes program and was happy to report that 2,177 cards were filled out and mailed in time for the holidays.

Business Partners Help Out Hunger Program

When **Rob Arel '05** and **Kevin Belmont '04** were asked to bid on a project designing a logo for the state of Rhode Island's Food Stamp Outreach Program, they responded with the winner. The owners of Black Door Creative, a New England-based brand identity design firm, would do it for free.

Kathleen S. Gorman, Ph.D., director of the Feinstein Center For a Hunger Free America at the University of Rhode Island solicited several companies but never expected an offer of work at no charge. "They were so genuinely interested in doing this because of the meaning of the work . . . They insisted they really wanted to do it for free," says Gorman. "We love the logo and we're so happy with it. We use it on everything. It's just great."

Says Arel, "We decided to just donate the logo as a way to give back." He and Belmont sometimes do pro bono work for nonprofit organizations or even small companies if they are really in need of help. "It's also a good way to build relationships," he adds.

Their Black Door approach has gained national clients and projects in major markets including Atlanta, Boston, Chicago, Denver, District of Columbia, Los Angeles, Philadelphia and Providence.

Online > www.blackdoorcreative.com



ABOVE: Rob Arel '05 and Kevin Belmont '04

LEFT: Black Door Creative's design for the food stamp logo



> game winner

JWU faculty and students took seven first place wins at the 139th Annual Salon of Culinary Arts hosted by the Société Culinaire Philanthropique in November 2007 in New York City. Winners included this game platter entry prepared by JWU faculty members Frank Terranova, Ray McCue and Rob Coutu.

Sustainability is Key for Culinary Creator

They're not your typical flat, dry, chocolate cookies with a slab-of-vanilla ice cream sandwiches. Made from farm fresh and creatively combined ingredients, Ruby Jewel Treats are an ice cream lover's dream. And their creator, **Lisa Herlinger '01**, makes them in the "greenest" way possible.

Herlinger started her unique business in 2004 after deciding she wanted to be on the selling side of the farmer's market she was involved with in Portland, Oregon. She stayed after hours at the restaurant where she worked, experimenting with distinctive flavors for the ice cream and cookies she made from scratch. They were a hit at the farmer's market. "I kept selling out and people would ask me 'Where else can I buy these?'" says Herlinger.

Ruby Jewel has since been featured in *InStyle*, the *Washington Post* and on "Recipe for Success." With five fabulous flavors including Cinnamon Chocolate Cookie with Espresso, "We do enough [sales] so we're growing and the numbers keep getting bigger," Herlinger says.

Although the treats are fabulously fun and delicious, Herlinger is very serious about her business practices. She buys wind power and carbon offsets to make up for the energy used to make the sandwiches, and she recycles anything she can, including donating broken cookies to a food bank. While producing thousands of sandwiches, she only has one bag of trash



at the end of each day.

"A big part of sustainability for me is sourcing local," says Herlinger, who uses dairy products, mint, honey and other ingredients from nearby farms, and buys supplies like bags and labels from local manufacturers. She knows she could get them for less elsewhere, but that would mean more fuel consumption for shipping. Plus, Herlinger says, "buying locally gives me better quality control."

Online > www.rubyjewel.net

Lisa Herlinger '01 (right) with her sister and employee, Becky Burnett, with pumpkin ice cream and ginger cookie sandwiches at their kitchens in Portland, Oregon.

Champion of Culinary Causes

His interest in and commitment to culinary arts goes far beyond the fringes of his position as executive chef of catering for Cornell University. In charge of more than 600 events a year with a staff of five, **Michael Jenkins '98** has his hands full at work.

Outside the walls of Cornell, he keeps himself busy with other culinary endeavors. Jenkins is among a group of chefs who host "Teen Cuisine," a show in the Pinellas County area of Florida promoting healthy eating habits. He also answers reader questions in his biweekly food column for the *Ithaca Journal*.

Through Meals on Wheels, he helps to get hundreds of meals served to elderly residents at retirement communities, and last summer Jenkins and fellow chefs grilled more than 800 pieces of chicken for a fund-raiser that netted

more than \$15,000 for the agency — not a bad day's work.

Online > mj224@cornell.edu

Michael Jenkins '98 supplies meals to homes with the help of staff and volunteers at Titus Towers in Ithaca, N.Y. L-r, Irene Bailey, assistant site manager; Jenkins; Linda Tallman, site manager; Nancy Apgar, volunteer and Michael, Iman and Taylor Jenkins.



BRINGING PROMISE TO FUTURE CHEFS

After 30 years in the computer industry, **Richard Reiss '04** wanted something more. He enjoyed cooking, and friends who relished his holiday feasts urged him to do so professionally.

At Promise Jobs Culinary School, a nonprofit organization in New Jersey, Reiss took an intensive training program and stayed on to teach some

courses. "It started to really feel good to see the change in [the students] now they went from apprehensive and uncertain to totally different people," says Reiss. Students range from the unemployed to people looking to change careers and high school students.

Reiss decided he wanted to be a full-time instructor and left Elijah's Promise to attend JWU. With his degree in hand, he is now a full-time instructor and vocational counselor at the Promise school, supplementing culinary courses with lessons in résumé writing and interviewing skills. "We try to teach [students] every attribute needed to become successful and self-sufficient," says Reiss, who found the fulfillment he sought. "It's just a joy. I finally found something that fits me."

Online > richardamreiss@aol.com



Richard Reiss '04 with a student at Promise Jobs Culinary School in New Jersey.

JUST DESSERTS

Winter seems a most opportune season to enjoy a "dessert" wine — heavier or richer than still or table wines. The higher alcohol content will warm you on a cold night. If there are any "rules" governing dessert wine or sweet wine food pairings it is that the wine should always be sweeter than the dessert.

Dessert wines fall into four subcategories: fortified wines, wines made from *Botrytis cinerea* (otherwise known as "noble rot"), ice wines — spelled *Eiswein* if from Germany — and wines made from sun-dried grapes.

Port, Madeira, Sherry and Marsala are fortified wines. Within each appellation are wonderful stylistic differences ranging from old Tawnies to young Ruby Ports; or fairly dry Sercial to lusciously sweet Malmsey Madeiras.

Noted appellations among *Botrytis cinerea* include Sauternes from France, Tokaj wines from Hungary and rare Trockenberenauslese wines from Germany. Facsimiles from the New World including California and Australia can be of excellent value and quality. These wines can achieve amazing complexity, and can also be very age worthy. Their sweetness is offset by their acidity that also makes them very food friendly.

Ice wines, the sweetest wines, are the rarest category as grapes are left on the vine, picked frozen, and immediately taken to a winery to be pressed. Only sugar and a little water are actually pressed out of the grapes.



Canada's delicious and readily available ice wines are gaining renown. In the U.S., far less expensive faux ice wines are made from artificially frozen grapes, but can be a good value.

In the oldest of winemaking traditions, grapes are dried in the sun, shade or in airy rafters. They may then be fortified or fermented. Best known wines, often from Mediterranean regions, include Vin Santo, Muscat de Samos, Pedro Ximenez, Montilla, Malaga, Santorini, Cyprus' Commanderia and Muscat de Pantelleria.

Once opened, many dessert wines will keep for several weeks fairly unaffected, especially if refrigerated. Expensive wines might well be worth serving as dessert so as not to mask the complexity. Also, remember to always serve a dessert wine cold and the sweetest wines very cold. — *Edward Korry*

Wine

Tawny Port
Ruby Port
Bual Madeira

Malmsey Madeira
Marsala Dolce
Sauternes or botrytized wine
Tokaj 5 Puttonyos
Pedro Ximenez
Ice Wine
Vin Santo

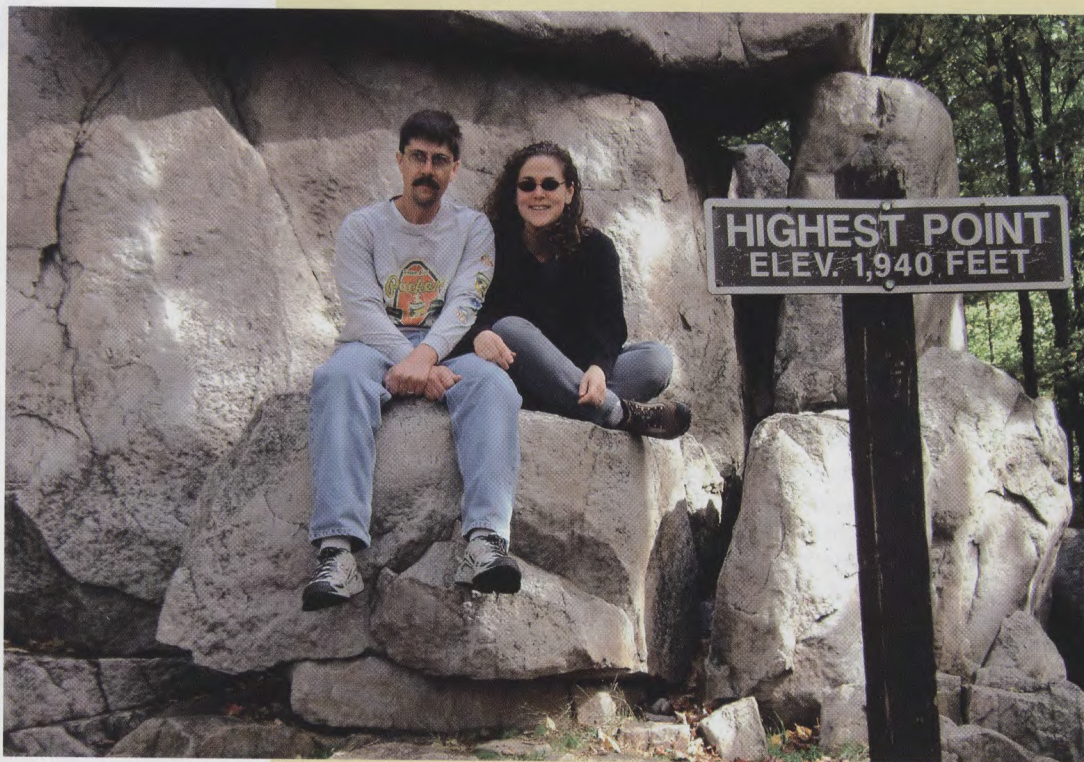
Temperature

Chilled
Room temperature
Room temperature to chilled
Moderately chilled
Moderately chilled
Chilled
Chilled
Very chilled
Very chilled
Chilled

Suggested Pairing

Milk chocolate
Chocolate desserts
Pine nut tart or desserts with nuts; not too sweet
Dried fruit as a major component
Zabaglione and custards
Crème brûlée and other pastry cream and fresh fruit desserts
Blue cheese, rich creamy desserts
Vanilla ice cream
Dark chocolate
Biscotti, cookies and nut-based desserts

Ed Korry is chairman of the Department of Dining Room and Beverage Services at the Providence Campus.



Kristin Lamoureux '97, right, and her husband, Don Chamberlain, on a hiking trip up Rib Mountain in Wausau, Wis.

Vacations With a Goal of Doing Good

Vacations aren't all just fun and games any longer. Sustainable tourism (the "umbrella" term that covers volunteer and eco-tourism) is a global trend and growing niche market. Willing vacationers join groups that help dig wells in rural villages, plant crops on organic farms or build homes with Habitat for Humanity.

Kristin Lamoureux '97 first became interested in sustainable tourism while living in Ecuador. She saw a lot of poverty and realized that some locations with few other options for generating income can turn to tourism. She also witnessed how tourism can be destructive if not handled responsibly. Now, as the director of the International Institute of Tourism Studies at George Washington University, in Washington, D.C., Lamoureux is at the frontier of tourism with a conscience.

It's the traveler that benefits the most, she says. "It has so much to do with changing your view of the world and understanding that we're a part of the global community and hopefully we have a lot to give back."

Whether sustainable, volunteer and eco-tourism are having much of an effect on host communities is still being studied, Lamoureux adds. "I think that in a lot of cases, essentially when the trip is done well and the tour operator really makes an effort to find out what the community needs, the trip can be tremendously beneficial."

Online > klam@gwu.edu

FOR CARING TRAVELERS

Volunteering can be a great experience at any age, says **Kristin Lamoureux '97**, director of the International Institute of Tourism Studies at George Washington University. When choosing a volunteer trip consider the following, she advises:

- Pick a trip you're ready for physically, mentally and financially.
- Search for organizations that offer the type of projects you want. Both nonprofit and for-profit organizations offer volunteer travel opportunities.
- Evaluate your choices. How long has the sponsoring organization been in business? What do previous clients say about it?
- Question the trip sponsor. Unethical practices can mean a bad experience for you and the local population. How much say does the local community have about the type of projects done? Does the organization have a regular presence in the community? How long has the relationship existed?
- Have realistic expectations. Don't expect a life change from a two-week vacation. Temper your expectations and you'll have a great time.
- Pack, get ready and go.

Online > For more information on volunteer vacations:

www.lonelyplanet.com/volunteer/
www.ciee.org

(The Council on International Educational Exchange)

www.bravenewtraveler.com/
www.habitat.org
 (Habitat for Humanity)

www.earthwatch.org

> did you know?

More than 100 members of the Cayman Islands Tourism Association attended JWU's award-winning Total Service hospitality training at the Grand Cayman Marriott Beach Resort in 2007.

Volunteering is Mainstay of Work and Life

She volunteered while in high school and throughout her years at Johnson & Wales. So when **Lauren Crawford '07** graduated with a degree in sports/entertainment/event management, she set out to find a job using her background with nonprofits and the knowledge she gained through her studies.

As the events and volunteer manager for the Autism Society of Colorado (ASC) in Lakewood, she manages volunteers and human resources, and shares administrative duties with coworkers. Wearing so many hats isn't unusual at nonprofits, but Crawford thrives on it, running five in-house events that donate proceeds to ASC.

"My junior year I volunteered 10 to 15 hours a week, and from that I realized I couldn't see myself working for a corporation and sitting in meetings talking about how we're going to do whatever we can to get money," Crawford says.

She admits that money is tight, between her nonprofit pay and her fiancé's salary from the military, but says "You do what you want to do and what makes you happy and that's the most important thing . . . We're both very motivated by what we want to do and what's important to us."

Outside of work, Crawford volunteers for seven organizations in the Denver area, including the Ronald McDonald House.



Lauren Crawford '07, right, and Alaina Gonzales at the 4th Annual Pie Auction and Sale.

Online > lauren@autismcolorado.org

Alumnus Attracts Other JWU Talent to Service in Manhattan Schools

Back in 1991 when **Stephen O'Brien '91** saw a job advertised with the New York City Department of Education, Office of School Food, he wasn't too excited about the prospect of working in institutional food service. But his parents, both department educators, talked him into applying.

During the interview he learned he would be in a leadership role after only a six-week training period, and took a job as a manager in Manhattan, responsible for

food programs for three schools. "I guess when I started, I stood out because Johnson & Wales had trained me well in food safety, which was becoming a big issue in the '90s," said O'Brien.

He's since been promoted a number of times and is now Manhattan regional director responsible for 275 schools and 1,700 employees who serve 250,000 meals a day. He's also become an "unofficial recruiter" of other JWU alumni for the department.

Since he enjoyed the work and administrators were impressed with his background, they agreed that hiring more JWU graduates would be a good step. A year into the post, O'Brien joined staff members on the department's first trip to JWU's Career Fair. Since 1993, the department has hired 30 other JWU graduates; 17 are current employees.

Online > sobrien@schools.nyc.gov



LEFT: JWU alumni who work for the New York City Department of Education, Office of School Food include, front row (l-r) Brian Sultzer '02 PVD; Jeralyn Gonterman '07 PVD; Nneka Williams '03 PVD; Ricardo R. Rodriguez '00 NMI; Jordana Laskin '06 NMI; Wakima Keesee '95 PVD; back row (l-r) Stephen O'Brien '91 PVD; Charris Walker '99 PVD; Ervin Cruz '96 PVD; Jon-Eric Arenas '92 PVD and Jacqueline Gudmand '02 PVD

GOING ECO ON VACATION

Small gestures while on vacation can make a big difference:

- Buy locally made souvenirs and crafts.
- Have dinner and drinks at local cafés and bars.
- Use local guides and drivers when going on excursions.
- Use public transportation, bicycles or walk when possible.
- Take quick showers instead of baths.
- Ask your hotel not to replace your linens daily.
- Avoid buying products made from endangered plants or animals (including hardwoods, corals, shells, starfish, ivory, fur, feathers, skins, horn, teeth, eggs, reptiles and turtles).
- Consider compensating for the environmental impact of your flight by using tour operators that participate in a carbon offset program.

Online > For information on ecotourism visit:

www.thetravelfoundation.org.uk

www.ecotourism.org

www.ecotourdirectory.com

www.carbonneutral.com

www.lonelyplanet.com/responsibletravel

jwu:technology

A Grad Who's Good in a Crisis

Don Silva '79, '97 M.Ed. may be a senior systems analyst at Blue Cross & Blue Shield of Rhode Island (BCBSRI), dealing with ergonomics, safety, security and buildings, but outside the office he's helped out after some of the biggest disasters in recent history.

Within three weeks of the attacks on Sept. 11, the technology major was on the scene aiding rescue workers — providing changes of clothing and supplies, and just listening when they needed to talk. He stayed for three weeks.

When the Station night club fire took 100 lives and injured another 200 in Warwick, R.I., Silva was there the night it happened and for three days after, fielding phone calls from people looking for relatives, and later meeting with

families of victims in person, lending a supportive shoulder.

He helped victims of Hurricane Charley in Florida in 2004 and Hurricane Katrina in 2005.

In between work with the American Red Cross, Silva, from Swansea, Mass., volunteers for the annual Muscular Dystrophy Association telethon and visits young patients at Hasbro Children's Hospital. The list goes on.

Silva says he's grateful to BCBSRI for giving him paid time off to do his

volunteer work. "Blue Cross really supports volunteerism and they do a lot of things to help people out . . . When you look at the people [employees] — I'm just one of hundreds. Everybody volunteers for things. Blue Cross supports all that."

While he may be one of hundreds, the organization honored him in 2000 with its first Blue Angel Volunteer of the Year award.

Online > donaldswl@comcast.net



Don Silva '79, '97 M.Ed., right, and other American Red Cross volunteers helping out in the aftermath of Hurricane Charley in 2004 in southwest Florida.

STUDENT-RUN TECH CENTER TO SERVE NONPROFITS

JWU's new Alan Shawn Feinstein Technology and Design Center in Providence, R.I. opened in September 2007 at the Providence Campus with two groups of people in mind — student and nonprofit organizations throughout Rhode Island.

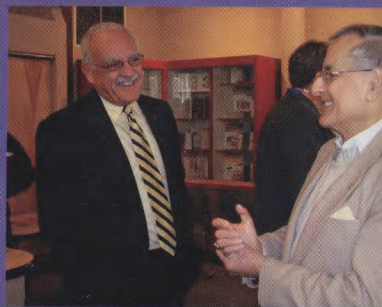
Although the School of Technology has been helping nonprofits pro bono for years, a generous donation from philanthropist **Alan Shawn Feinstein '94 Hon.** allows the new center to offer even greater services from one central location. "He [Feinstein] came in and was impressed with the layout of the space and the students who presented their work to him," says **Nick LaManna '97 M.Ed.**, assistant dean of the School of Technology.

Students are working on graphic design, Web site development, print media, multimedia presentations, marketing and advertising, both individually and in teams. They set up interviews to discuss clients' needs and decide on the best course of action for the organization.

Nonprofits now benefiting from the center include the International Institute of Rhode Island, the Rhode Island Tech Collaborative and the Goff Community School. There is already a backlog of clients.

"Our students are very community conscious. They love working in the community, they love doing things for the nonprofits and working for the middle schools and high schools," said **Frank Tweedie '95, '98 M.S.** dean, School of Technology.

Online > www.jwu.edu/artsci/fein/



Clifton Boyle, Ed.D., left; Providence Campus president of academic affairs, with Alan Shawn Feinstein '94 Hon. at the Alan Shawn Feinstein Technology and Design Center, in September.

Education and Literacy Are Top Priorities

It wouldn't surprise anyone who knows **Brenda Dann-Messier '00 Ed.D.** that her doctoral dissertation was on access to higher education for welfare recipients. She has worked tirelessly on the issue throughout her career and continues on that path as president of Dorcas Place Adult and Family Learning Center in Providence, R.I.

The agency's programs include educational and job placement services, college preparatory classes and family literacy. At the time Dann-Messier joined, the organization's budget was \$1.1 million and served 100 women per day who already spoke English. Under her leadership the center has grown significantly. With a current budget of \$3 million, the agency assisted 1,100 adults in 2006 and the student population has changed dramatically.

But with a client base that is 72 percent unemployed, 71 percent foreign born, all low-income and many with less than a 6th grade education, her goals now are to ensure programs are high quality and stable. New programs in the works include a Welcome Back Center for immigrant professionals who want to work but can't because of missing paperwork and the lack of English language skills.

"With the skills and expertise Brenda brought to Dorcas Place, she has done an incredible job of expanding the agency's reach, maintaining quality programming, and



Brenda Dann-Messier '00 Ed.D. checking on students working on computers at Dorcas Place Adult and Family Learning Center in Providence, R.I.

enhancing the lives of so many individuals," says **Robin Krakowsky '88**, Dorcas Place treasurer and senior vice president of administration at JWU.

"I want students to go beyond getting their G.E.D.," Dann-Messier says, noting that 100 students have gone on during her tenure and the numbers are growing. "Those clients will pass those aspirations on to their children," she adds, looking toward a hopeful future.

Online > B.Dann-Messier@dorcasplace.org

COMBINING SCIENCE AND BUSINESS FOR A GLOBALLY CONSCIOUS CAREER

Zoë Baker '02 M.B.A. wanted a career that would make use of both her M.B.A. from Johnson & Wales University and her undergraduate degree in pharmacology from the University of Dundee in Scotland. She's found that path with Veolia Environmental Services, a global leader in waste management.

In Veolia's London head office, Baker has risen to the senior position of group marketing manager, overseeing a team of analysts she calls, "the eyes and ears of the company." The team helps develop corporate strategies, constructing a detailed "picture" of the market and its potential competitors to ensure the ever-growing company is able to maximize business opportunities at an early stage. Serving 53 million people and 533,000 corporate clients worldwide across 33 countries, Veolia collected and treated 58 million tons of solid, liquid and hazardous refuse from industrial and municipal customers in 2006.

Baker takes particular pride in her company's reputation for corporate responsibility. Veolia's parent company, Veolia Environnement, ranked number eight on *Fortune's* list of the most "accountable" Global 500 companies in 2006. In the United Kingdom, Veolia supports an employee volunteer program and through the Veolia Environmental Trust, set up in 1997, contributed 33 million British pounds towards more than 700 projects in Britain.

Baker enjoys the variety, challenge and social consciousness of her job. "I need to work for a company that I know is socially responsible," she says. "I find it rewarding to know that I'm not just working for a company that solely cares about the bottom line."

Online > Zoe.Baker@veolia.co.uk



Is Corporate 'Greening' Altruistic or Opportunistic?

As sustainability has moved to the forefront as a global imperative, are current industry initiatives driven more by a sense of responsibility or marketing savvy? We asked Niki Leondakis, chief operating officer of Kimpton Hotels & Restaurants, and JWU marketing professor Mark Neckes for their perspectives on the issue.



Niki Leondakis

News of businesses undertaking environmental initiatives is everywhere. Dole Food's aim at a carbon-neutral supply chain to Costa Rica is an example. In my industry, Florida launched a Green Lodging program in 2004 and 160 businesses are lobbying for certification. At Kimpton, we've always believed in doing business in an environmentally responsible way. Our earliest hotels were beta grounds for eco-friendly practices that now exist throughout our company. For the sake of consistency, our Earth-Care program was formalized in 2005. Today, more than 40 ecologically sound operational practices are in place at all 41 hotels and 43 restaurants in North America.

Motivations for companies vary. They may be rooted in global responsibility, marketing opportunities or both. Smart companies will spot the shift in consumer patterns toward purchasing decisions based on shared values, and

educate customers on their core beliefs and ecological commitments. Some that fall in line in hopes of benefiting from the trend may have a hard time convincing an increasingly savvy consumer base that their actions are authentically derived.

Although some environmentalists frown on companies having business motivations, the end result is positive. Ultimately the actions they take end up benefiting all of us and the planet.

Niki Leondakis is the chief operating officer of Kimpton Hotels & Restaurants, overseeing operations, marketing, human resources and social responsibility initiatives for boutique hotels and restaurants in the U.S. and Canada. She is the current and fourth holder of JWU's William R. Tiefel Professorial Chair.



Mark Neckes

The going-green concept has been gaining momentum for the last several years. Many major industries as well as trade associations have developed green initiatives. With the film narrated by Al Gore — "An Inconvenient Truth" — winning an Academy Award and then Gore's Nobel Prize, the movement has gained even more credibility. It is now considered politically correct to be part of this movement or at least give it lip service.

As Kermit says, it's not easy being green. The issue has come down to this: Shall I ignore the Green Movement and potentially ostracize a growing group of my target market or join the bandwagon? This question has been weighed in many boardrooms over the last couple of years. It appears that joining the movement is winning out. Part of the reason is the environmental consciousness of the younger leadership of these corporations, and

part of it is the need to be involved in order to maintain the loyalty of longtime customers now demanding Green Consciousness.

It is my opinion that green marketing will continue into the near future with the inclusion of alternative and renewable energy sources. Even former President George H.W. Bush has erected a windmill at his home in Maine. When an oil man goes green, the concept is gaining not only mainstream attention, but is now truly politically correct.

Mark Neckes has been an associate professor of retail marketing at Johnson & Wales University for the past 24 years, currently teaching at the North Miami Campus. He was co-chairman of the Education Committee of the New England Direct Marketing Association and is a member of the board of the Florida Direct Marketing Association.

Books by University Authors

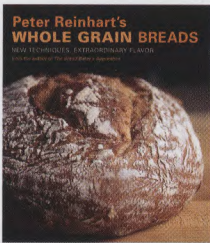
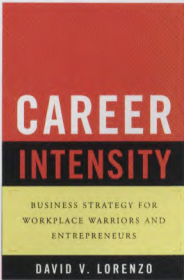
In “Career Intensity, Business Strategies for Workplace Warriors and Entrepreneurs,” published by Ogman Press Inc., N.Y., **David V. Lorenzo ’89**, channels career power for those yearning to break free. From the perspective of a mentor to business leaders and expert in organizational management, Lorenzo offers sound tips and resources for building business know how, belief in self and a dream career. Lorenzo is a partner and strategist in The Gallup Organization and lives in Aventura, Fla.

In his 14 years of kayaking, **Kyle McCutchen ’05** completed hundreds of descents on the rivers and creeks of the Southwest. He and co-author, Evan

Stafford, bring their expertise to “Whitewater of the Southern Rockies, The New Testament to class I-V+ in Colorado, New Mexico, Arizona, Utah and Wyoming,” published by Wolverine Publishing. A user-friendly design, 300 full-page color photos, and river descriptions covering a

catalog of 400 runs, guide the way for others. When not pulling together publishing ventures or kayaking, McCutchen invests in real estate and works in construction from his home in Denver.

Peter Reinhart teams his mastery with photographer Ron Manville in “Whole Grain Breads: New Techniques, Extraordinary Flavor” published by Ten Speed: Celestial Arts. Bakers of all intents can learn from tutorials and explanations of methods, including one of Reinhart’s own. Recipes for artisanal breads are accompanied by step-by-step photos and nutritional analysis. Peter Reinhart is chef on assignment at JWU’s Charlotte Campus and has written six other books on bread, including the “Bread Baker’s Apprentice,” “Crust & Crumb” and “American Pie: My Search for the Perfect Pizza.”



Online > Send entries to jwumagazine@jwu.edu

Long Before Iron Chef Came the Country Fair

For more than 100 years, agricultural fairs have been bringing farm communities together to parade the bounties that sustain their lives. In November 2007, JWU’s Culinary Arts Museum opened the first half of a new exhibition “Country Fair to Culinary Olympics” celebrating the food contests, rural disciplines and inventive products of these ever-popular annual gatherings.

In addition to the banners, photos and tools from long past and far flung fairs, are the very personal 4-H Club record books of **Margaret Zimmerman** of Blandinsville, Ill. Margaret was a member of the Friendship Jolly Juniors 4-H Club from 1938 to 1944. An only child, she lived on a 200-acre farm, where she raised 500 chickens, operated the tractor, rode the hayhorse, tended her own garden and canned fruits and vegetables, each exercise detailed in her records. From

grading her own baked goods for color, texture and consistency in 1939 at age 11, to detailing collections of rubber, tin cans, and paper for the war effort, Zimmerman’s diaries — available for viewing and research at the museum — shed light on rural life before and during World War II, and the meaning of community.

Museum Gifts

Through the generosity of donors such as **Dean Cobos** and **Richard Commander** the museum’s collection continues to grow. In 2007, Cobos donated 1,682 objects, including menus, placemats, postcards, ashtrays and dishware; Richard Commander donated more than 7,000 cookbooks and booklets.



Online > www.culinary.org

FROM TOP: Aunt Jemima’s Pancake Mix and Shredded Wheat first appeared at the 1893 World’s Fair in Chicago; 1941 Ohio State Fair ticket; on a page from her 4-H Club record books, Margaret Zimmerman vowed to eat more fruits and vegetables in 1939.



MUSEUM CALENDAR

- April 4 Culinary Beginnings Opening
- April 4-5 “Eating Chinese: Local and Global Perspectives on Memory and Identity” conference jointly presented by the Culinary Arts Museum and the John Nicholas Brown Center for the Study of American Civilization at Brown University.

Making \$ense of Sustain

BY GREGORY DISTEFANO

Although sustainability is the world's hottest buzzword, the concept is nothing new to Jennifer Muchow '04. Her mom an environmentalist, the Colorado native spent her childhood camping, hiking and learning about human effects on our ecosystem. By the time she arrived at Johnson & Wales University's Denver Campus, aware of the world's mounting ecological predicament and wanting to make a difference, Muchow knew she was interested in environmental stewardship. A buyer with Real Goods, the nation's first sustainable products catalog, Muchow is among a new crop of global thinkers advocating a constructive framework.

Ancient wisdom says that crisis presents both danger and opportunity. And the crisis is mounting. With an anticipated population growth from six to nine billion by the year 2050, the world is adding a city the size of Dallas every week. An average of two coal-fired plants open weekly, with another thousand planned over the next 10 years. While more than one billion electronic devices and their toxic wastes are dumped into the environment annually, an under-publicized global water shortage also looms.

Despite calls for a sharp reduction in greenhouse gas emissions, if governments around the globe adhere to current policies, the world's energy needs will grow by 50 percent by 2030, with most met by burning fossil fuels. The United States, with only four percent of the world's population, accounts for almost a quarter of global emissions and anticipates producing at least 20 percent more carbon in 2020 than in 2000. Though on a per capita basis their consumption rates aren't close to American figures, China and India are placing exponentially rising demands on Earth's resources, underscoring the challenges the world community faces in finding equitable solutions.





ability

Risks and Rewards

“For sustainability to work; it needs to provide what people want — awesome bandwidth, fashionable aesthetics, technological innovation, and an abundance of money to be made.”

— BRUCE STERLING, FOUNDER, VERIDIAN DESIGN MOVEMENT



Jennifer Muchow '04, a buyer for Real Goods, holds solar panels sold by her company, in Bloomberg, Colo.

“It’s not about attacking or placing blame. It’s about acting in a manner that solves problems. It’s about positive messages, offering environmentally “good” solutions and showing the world that being environmental is not about sacrificing any aspect of your life or way of life — but adding the knowledge that we need to take care of the earth as we take care of ourselves.”

—JENNIFER MUCHOW '04

In the U.S., with federal support of fossil fuels, resistance to global climate agreements and few provisions for renewable energy, the marketplace has been left to develop its answers in both domestic and global economies. Regardless, increasingly populated by such market environmentalists as Muchow, businesses are learning to pursue green strategies, and leverage broadening economic opportunities to solve the world’s environmental issues.

Such risks and opportunities are embodied in an emerging new sustainability paradigm, born from the ashes of the traditional environmental movement. Responsible for cleaning up our air and water and protecting wilderness lands, that movement has been largely marginalized, becoming in recent years more of an established special interest.

Muchow describes the increasingly favored definition of sustainability among U.S. businesses as the simultaneous pursuit of economic prosperity, environmental quality and social equity, often referred to as “the triple bottom line.” Ted Nordhaus, co-author of “Break Through: From the Death of Environmentalism to a Politics of Possibility,” says any new vision must move beyond blaming economic growth for ecological crisis, to harness technology and provide profit opportunities central to a capitalist economy.

A Culture of Possibility

Other pioneering thinkers on global sustainability are also reframing the issue. Bruce Sterling founded the Viridian Design movement, a green initiative focused on high-tech, stylish and ecologically sound design. A pollution problem requiring cuts, caps, taxation and conservation essentially casts it as a moral issue, he observes. “Society does not respond well to moralistic scolding but it can be led anywhere that looks attractive, glamorous and seductive.” In line with the business-defined triple focus, Sterling argues, “For sustainability to work; it needs to provide what people want — awesome bandwidth, fashionable aesthetics, technological innovation, and an abundance of money to be made.”

Visionaries advocate an agenda that cuts across the political divide: shift federal policy toward a massive investment of public and private capital in a clean-energy infrastructure, creating millions of new American jobs, ending dependence on foreign oil, and reducing the nation’s contribution to global warming. But while the U.S. struggles to turn this vision into a reality, and world governments grapple with a regulatory, top-down approach to capping dirty energy, bold bottom-up policies in one country have created a successful eco-powerhouse.

In December, JWU’s Providence Campus hosted a discussion on “Green and the Bottom Line.” According to panelist Sarah James, co-director of the Institute for Ecomunicipality Education and Assistance (IEMEA), while the U.S. has vigorously warned of the risks of economic disaster if carbon emissions are cut too drastically, “the exact opposite occurred in Sweden.” With no oil or gas reserves of its own, Sweden turned crisis into opportunity, demonstrating the rewards of a comprehensive, national sustainability program. By adopting an ecological approach to sustainable community planning since the 1980s, Sweden has been able to far exceed its target greenhouse gas emissions outlined in the Kyoto Protocol while registering strong economic growth.

"Many U.S. communities are initiating sustainable development, but on a project-by-project basis that might be called a 'silo approach,'" said James. "In contrast, the ecomunicipality model adopts a set of sustainability principles as guiding policy and commits to a bottom-up, participatory approach to implementation — a systems approach that involves integrated municipal involvement."

In 1991, Sweden introduced the world's first carbon tax at a hefty \$100 per ton — double the rate economists suggested would accelerate development of renewable energy. Although perceived as radically high, the tax set thousands of entrepreneurs in motion. The result is a public fleet of cars that run on a blend of 85 percent renewable ethanol using sewage treatment, and home heating systems and power plants that burn wood chips, sawdust, food waste, and even wet, putrid garbage instead of oil. Relentless national efforts have also been initiated to get people out of cars and onto bikes, buses and trains, to redesign housing, to encourage high-density living over urban sprawl, and to start teaching sustainability principles from preschool.

Today, Sweden's annual greenhouse gas emissions are just over five tons per capita (compared to U.S. levels in the high 20s and climbing), and its economy is among the world's top five, in large part because of its leading-edge clean technology industry.

Unlike Americans, however, Swedes have developed a tolerance for high taxes as well as a deep-seated concern for the common good, says Sweden native Tobias Nystedt '00, a research analyst for Bloomberg LP. "Swedes are raised with the environment very much in the center of our lives, and so we have a high degree of acceptance when it comes to policies that promote environmental health," he says. "We may grumble a bit, but we're much more willing than Americans to be uncomfortable and inconvenienced, knowing that these actions will pay dividends in the future."

Muchow has begun to see a similar shift in the U.S. as well. While American culture is somewhat antithetical to sustainability, she sees a parallel of the ecomunicipality approach beginning to work successfully. In the absence of federal leadership, many states are active at the local level funding renewable energy projects, with California agreeing to reduce its emissions by 25 percent by 2020.

In November, after Seattle Mayor Greg Nichols announced the city had reduced its emissions by eight percent since 1990 and called for a similar nationwide effort, 720 cities in 50 states pledged their support for the Kyoto Protocol.

Pointing to this development, Patrick Flynn '83, owner of En-Fuse, an environmental training firm in Tyrone, Penn., does not see U.S. culture as averse to sustainability as its economy. "Consumers are increasingly demanding social responsibility," he says, "and businesses are taking action." Coupled with growing investor interest, sustainability is on the drawing board of companies big and small. Chris Hunter, with the environmental consulting firm GreenOrder, says, "Ten years ago companies would call and say I need a digital strategy. Now, it's 'I need a green strategy.'"

But while businesses struggling to make sustainability a mission are finding only modest success in turning green commitments into competitive advantage, they're encountering consumers who claim a concern about the environment, but aren't willing to purchase green products or services.


The Triple Bottom Line of Sustainability

Bank of America is among the growing crop of businesses adopting the "triple bottom line" definition of sustainability — the simultaneous pursuit of economic prosperity, environmental quality and social equity. As senior vice president, John Saclarides (who played a pivotal role in the development of JWU's Charlotte Campus) was instrumental in developing the bank's near-completed New York City office tower, dubbed the nation's greenest skyscraper. "The building was planned more than five years ago, before sustainability became the buzzword," he says. "Primarily driven by an impulse toward corporate social responsibility, we wanted to be a leading example for what's possible, and how to get a building like this accomplished."

Of the \$1 billion construction cost, Saclarides says the bank will recoup half of the three to four percent construction premium in efficiency savings in a relatively short period. The remainder was viewed as beneficial to employee health, increased corporate pride and positive PR. The bank has pledged an additional billion dollars for efficiency retrofittings of existing buildings and eco-friendly design for all new bank construction, and billions more for lending and investment banking for projects that it considers green. Now at Wachovia Bank, Saclarides sees a similar long-term commitment to sustainability.

- + economic prosperity
- + environmental quality
- + social equity

- = sustainability



“We’re definitely in a paradigm shift in terms of valuing the planet, and consumers — who are getting smarter — are looking for companies that are truly adopting sustainable principles as a long-term strategy.”

— SUZANNE BALDAIA
JWU MARKETING PROFESSOR

Wavering Commitments

Suzanne Baldaia, associate professor of marketing at JWU’s Providence Campus, presented a case study on green marketing at the U.S. International Trade Commission in 2007. Baldaia reasons that most businesses haven’t fully embraced sustainability and convinced consumers of their intentions. “There’s marketing power in going green, so long as it can be substantiated,” she says. “We’re definitely in a paradigm shift in terms of valuing the planet, and consumers — who are getting smarter — are looking for companies that are truly adopting sustainable principles as a long-term strategy.”

Real Goods saw a 20 percent increase in 2007 holiday sales over the previous year, notes Muchow. Its parent company, Gaiam, acquired five new businesses in recent years as well as saw increased market interest and strong stock performance. “When Real Goods started in 1978 it was an extremely niche audience; only the small communes in northern California were customers. Now we sell to over four million customers nationwide,” she adds. But while demand for sustainable products is a strong and growing niche, it has yet to cross over to the mainstream consumer.

It remains unlikely that most companies will go green if they don’t see financial rewards. Most still assess green initiatives with the same return-on-investment analysis as any other capital project. Although General Electric is spending nearly all of its multimillion dollar advertising budget on its “Ecoimagination” campaign, its global director of branding, Judy Hu, said in an interview with *Brandweek*: “Green is green as in the color of money. It’s about a business opportunity and we believe we can increase profits.” This sentiment is echoed by Patty Griffin, founder and president of the Green Hotels Association. “Rising energy and water bills are the most prevalent reasons why hotels are interested in sustainability — the pocketbook rules.”

Arguing that we’ve been moving, to some degree, toward sustainability ever since Thomas Malthus’ essay on population in 1798, Flynn believes the imperative is here to stay. He agrees, however, that business motivation remains primarily driven by the bottom line. “Unless businesses are planet saving, their principal concern is always going to be protecting their brand image,” he says.

David Wigder, a direct and digital marketing expert with significant green marketing experience, believes great brands understand that using traditional, short-term profit analysis is not sufficient to assess the impact of environmental initiatives. As consumers make brands more accountable for what they do rather than just what they say, leading companies recognize the risk that today’s environmental and social responsibility issues pose to brand value. Baldaia also points to risks that U.S. businesses face in the global economy. “With increasingly tightened EU and WTO regulations, European businesses won’t import from countries and companies that aren’t complying with these new standards.”

The necessity for such global standards has resulted in an unprecedented show of solidarity among leaders from more than 150 multinationals. Hesitating to risk massive investments in new technologies only to be undercut by competitors who don’t, leaders from such companies as General Electric, Shell, Coca-Cola, DuPont, Nestlé, British Airways and Nike declared in a recent statement, “legally binding agreements will provide business with the certainty it needs to scale up global investment in low-carbon technologies.”

Domestically, Griffin sees a similar dynamic. "There's a fear over government regulation, and the need for businesses to get out in front of the issue before then." Indeed, corporate America would like to pre-empt the threat of tough federal legislation with its own more favorable industry-generated standards.

At present, the absence of standards is undermining consumer confidence in the market. Muchow says that because consumers want the companies they buy from to help them do something about global warming, companies are routinely trying to make themselves look more environmentally friendly than they are — a practice dubbed as "greenwashing."

She points to a 2007 report by TerraChoice Environmental Marketing which concluded that an overwhelming majority of environmental marketing claims in North America are "demonstrably false, or risk misleading intended audiences." As a result, consumers are confused over what it means to be green, and they are skeptical. "If a company is trying to be green, it needs to make sure it's integrating sustainability into all areas of its business," says Muchow. "Otherwise, it'll risk being dismissed by consumers."

In addition, consumers are resistant to compromise on brand loyalty, product attributes, price and style. Toward this end, Nordhaus believes businesses that put sustainability itself at the center of their promise will be limited. "Businesses will take off, not when they just offer green products, but when they offer a better product that happens to be green," he says. "At the end of the day, consumers need to see a green product as better outright."

Agents of Change

As the current generation of business, government and environmental leaders wrestle with the old capitalism-versus-conscience dynamic, and truly sustainable companies struggle for market share, the real change agents for a sustainable future are today's students. Governments might force business compliance through legislation, but true change will only occur with a new and higher level of awareness. This puts an onus on colleges and universities, which, by any account, have been rising to meet the challenge.

More than two-thirds of all U.S. college campuses — about 4,000 in total including Johnson & Wales, have active sustainability programs and curricula. Patricia Overdeep, an associate professor who teaches environmental science and is chair of a sustainability education committee at JWU's Providence Campus, notes a growing interest in the topic among students, which has resulted in the creation of a new environmental science concentration. "I've seen lives change right in my classroom," she says. "Beyond raising awareness and consciousness, we need to teach students how to solve these real-world issues."

According to *Time*, the hot topic of last summer's annual meeting of the Council for Higher Education Accreditation Agencies was the idea of adding education in sustainability principles to the list of accreditation criteria for universities. This might prove the most promising action toward moving the dialogue beyond risks and rewards, and more toward real, and long-lasting solutions.

Embracing a Sustainable Lifestyle

Curious about your own carbon footprint?

Access the EPA's personal emissions calculator at:

www.epa.gov

Want sustainable lifestyle tips?

Go to: www.earthshare.org or visit

www.globalstewards.org

Looking for ways to make your business more sustainable?

Check out www.sustainablebusiness.com or go to

www.greenbiz.com

Need help weeding through the myriad of eco-friendly consumer products?

Check out:

www.energystar.gov

www.greenseal.org

www.coopamerica.org

Interested in purchasing green power?

Roughly one-quarter of the nation's utilities (serving half of all U.S. electricity customers) offer green power programs.

Go to:

www.eere.energy.gov/greenpower





Analyst Always Ready to Lend a Hand

Despite the pressures of being an equity analyst at Bloomberg L.P.'s New York offices, Swedish native **Tobias Nystedt '00** found the time to devote to community service. Following the events of Sept. 11, Nystedt volunteered for the Red Cross. "I was proud of my contribution, experiencing the stress from standing right in the middle of ground zero, working alongside firemen and volunteers from across America," he says. The following summer, through Habitat for Humanity, Nystedt painted schools around New York City, "having a laugh while working with kids to turn their schools into more happy and colorful places."

Nystedt's career took shape following the externship he landed through JWU's career office — assisting a financial advisor within U.S. Bancorp's Private Client Group. Shortly after completing his B.S. in International Business, Nystedt was contacted by a headhunter who found his résumé on Fortune.com's Web site and was impressed with his work for USB. After three years in New York, Nystedt moved to the U.K. with 10 other analysts to start up a new Bloomberg research team in London. He now concentrates on Swedish companies. Nystedt recently completed a master's degree in investment management at Cass Business School.

Online > nystedt_tobias@hotmail.com

Bringing Communication Systems to the Ivory Coast

It was the notion of community service, rather than a career opportunity, that first brought Swiss native **Olivier Gerspacher '98** to Abidjan, the Ivory Coast's commercial and banking center. Through his travels, Gerspacher saw the need for second-hand PCs in the African nation, and realized he could make a difference. Gerspacher contacted a friend's father at Compaq/HP in the Netherlands, where used PCs were kept in a plant "two times the size of



a football field." Between 2005 and 2007, Gerspacher and two colleagues arranged for the distribution of more than 1,000 refurbished computers to underprivileged citizens along the Ivory Coast.

Through this process, Gerspacher — who was managing a mobile telephone shop in Geneva — seized an opportunity in Africa's burgeoning telecom business. Today, he works

as marketing director for the telecom mobile operator, Oricel, in Abidjan, responsible for the company's strategic marketing plan. "It's a totally different approach compared to the European market. Channel distribution is different and advertising requires completely different methods. Regardless, it's much faster to build a career path in Africa than Europe," he says. As for his community service orientation, "My experience at JWU showed me how to organize and finance a community service program, including distribution, and the importance of teamwork."



DRIVING ENVIRONMENTALLY SAVVY PROJECTS IN PENANG

Through the efforts of Dell Asia Pacific's Public-Private Partnership PC Recycling Program, Malaysian native **Melissa Ooi '99** devotes time to the disposal of computers in an environmentally friendly manner. "Dell is active with community programs, especially with computer recycling," says Ooi. "We also sell used computers and donate the funds to orphanages."

Following her B.A. in advertising communications at JWU, Ooi secured an M.B.A. in finance at a U.K. university before returning home to Malaysia. She moved to Dell Asia Pacific in Penang five years ago. Now, as financial manager in the APJ (Asia, Pacific, Japan) division of the global financial services team, Ooi aligns and standardizes systems, tools, processes and policies, and drives key global projects within her region. "My long-term goal is to become CFO, but that's a ways off," she says with a laugh.

Online > Melissa_Ooi@Dell.com

The Yena Legacy: Urban Education with Community at Its Core

BY CATHY SENDEL

There's a prescience to John Yena that anticipates a question before it's asked and answers with possibilities.

Under his leadership, Gaebe Commons was built in response to the city's need for a vibrant center, and community service became a part of a Johnson & Wales University education. Together the two connected an urban core to a common heart. Beyond all else, Yena's belief in students and community marks his tenure as university president and presence at JWU for 45 years.

Recruited by Morris Gaebe, the West Warwick, R.I. native came to Johnson & Wales in 1962 to teach economics. In his rise to current day chairman of the board, he passed through roles as coach, director of student activities and athletics, dean of the college, vice president of the college and university president.

A product of "a blue-collar mill town," he admits to being ready to drop out of college before a professor took an interest in his talents and gave him a direction. From that working-class perspective, he brought an inherent understanding of the typical Johnson & Wales student. Along with Edward Triangolo and Morris Gaebe, Yena helped shape the university's educational growth from junior college and college to university. He took the helm in 1992 as university president.

When Yena came to the role, the university was housed in scattered buildings around Providence. A presentation to city planners by renowned urban architect, Andrés Duany, offered a vision for a downcity rebirth and a broadened sense of community. Yena, excitement sparked, saw Johnson & Wales at its center. He championed the purchase of land on Weybosset Street left vacant when the once-grand Outlet store was gutted by fire. Duany was hired to draw plans for the university's growth. Today Gaebe Commons

and surrounding buildings are part of what Yena calls "a protected little enclave where our students can withdraw and still be part of the urban fabric and the green space of the city."

If a presence at the city center marked the university's urban core, it is community service that defined its reach. Yena credits philanthropist, Alan Shawn Feinstein '94 Hon., with reshaping his perspective. Feinstein argued that volunteer community service should be mandatory; Yena found the concept "an oxymoron." But with ensuing discussions, "I came to believe that you need to create situations and circumstances in the curriculum that provide opportunities for students to see the value of the broader perspective — the community perspective of life," Yena says. "Instead of just preparing themselves for their career, preparing them to do good as well."

What he mandated affected his own life. It led to revelations of "going beyond the responsibilities of leading Johnson & Wales and thinking about the greater responsibility that it has to the community."

Directed by his leadership, community service at all campuses targets hunger, homelessness and education. "I am unalterably convinced that students who have graduated from Johnson & Wales since we've had community service learning have received a much better education. It practically inculcates clearly into the academic experience that they have a responsibility that goes beyond their own economic welfare," he says.

Colleagues describe Yena as approachable, visionary, loyal, steadfast and fair — an inspiring and exceptional leader. "People like the opportunity to put some of themselves into the job. That's what I'm most proud of — that the individual within the constraints



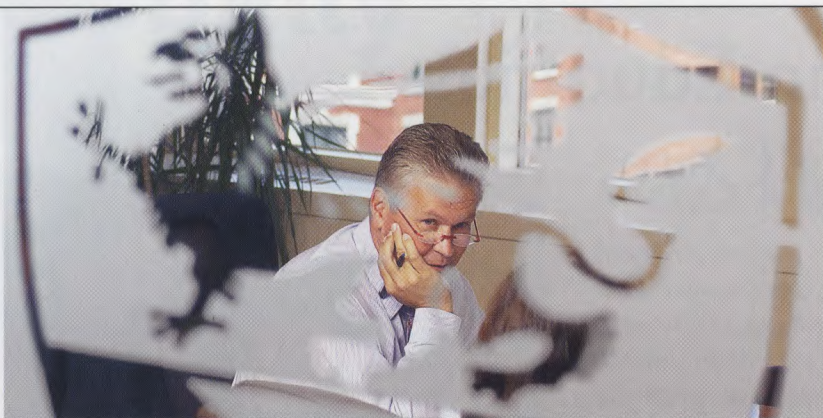
of core values, can make a difference here," says Yena, now JWU chairman of the board.

With two children, four grandchildren and wife, Donna, vice president of JWU Career Development, sharing his life, Yena admits he's energized by what lies ahead. "I guarantee I will continue to have fun. I would not subtract my 45 years at this place for anything."

He serves on a long list of educational, financial and nonprofit boards including ITT Educational Services, Potomac College, BankRI and Kent County Hospital. In 1998, he was appointed to the National Advisory Committee on Institutional Quality and Integrity for the U.S. Department of Education.

Service carries immeasurable rewards, he says. "It's not just a do-gooder sort of attitude. You enrich yourself. You enrich the institution. It's not a one-way street."

There's no doubt a very broad thoroughfare has been paved by Yena's years at JWU.



Dear Friends:

A belated Happy New Year. Like many, I seized the opportunity to connect with family and friends over the recent holiday season. A highlight was attending Johnson & Wales University's Boston Regional Chapter Alumni Event in December. It was wonderful to reminisce, network and learn about people's exciting plans.

At this time when some of our New Year's resolutions are waning, I encourage you to join me in sticking to a simple yet rewarding resolution — to stay actively engaged with your alma mater.

It is an exciting time for JWU. We are striving to meet tomorrow's challenges with FOCUS 2011, our action-oriented strategic plan. FOCUS emphasizes affordability and quality throughout the university. We are in the second year of the plan, and as you read this magazine you will see that we are not only on track, but ahead of schedule, in many of the ambitious goals we have set.

While we are achieving important milestones, we cannot continue to succeed without your involvement. Our alumni play an important and multifaceted role in our strategy. We need you to attend admissions events to tell students and parents about your success. We need you to hire our graduates, return to the classroom to share your experiences and spread the word about your JWU education.

Pledge whatever you can. We have all experienced the transformational power of education. Like many of us, our current students too struggle to afford their education. It is up to us to ensure those in the next generation who want that opportunity can have it.

We are re-establishing alumni chapters and need you to lead and direct those efforts. We recognize that alumni interests are varied and change with the passage of time. We remain committed to offering multiple avenues to connect, be informed, learn, feel pride and give back.

A great university deserves a great alumni association. We want to draw each and every graduate into a lifelong connection with JWU and inspire you to connect with your alma mater. This year and for the years to come, resolve to strengthen your connections to JWU. You are a critical part of our university's evolving story.

University President John J. Bowen '77

100 YEAR

Count Down

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

Johnson & Wales School of Business was established in 1914. By the 1940s founders **Gertrude Johnson and Mary Wales** had graduated many students, and enjoyed a reputation within the local business community for excellence in education and job placement.

Shortly after World War II, one of their favorite students and teachers, **Vilma (Gatta) Triangolo '36, '98 Hon.** left Johnson & Wales to join her husband **Edward Triangolo**, stationed in San Francisco. A strong friendship grew between the Triangolos and fellow Navy officer **Morris Gaebel and his wife, Audrey**. This camaraderie would have a lasting impact on the school.

In 1947, with the financial assistance of their families, the Triangolos and the Gaebels bought the school from the



Edward "Fair Eddie" Triangolo, left, and Morris "Mos" Gaebel

aging Miss Johnson. As veterans, Gaebel and Triangolo understood the potential of targeting returning servicemen eager to start businesses and embark on new careers. Thanks to the 1944 G.I. Bill of Rights, veterans ac-

counted for 49 percent of U.S. college enrollment, and the group geared up to serve their needs.

In the tradition of the founders — "to teach a thing not for its own sake but for what lies beyond" — they added courses like business law, marketing and accounting. To attract and retain students they offered programs that would catapult them into exciting jobs upon graduation.

JWU's School of Arts & Sciences Professor Marian Gagnon has produced a documentary entitled "Johnson & Wales University: Men of Vision." The second in a series capturing JWU's unique history, this DVD will be available in mid-2008.

UPDATE:

FOCUS 2011

Realizing Goals

BY PIYA SARAWGI '94, '02 M.B.A.

Strengthening

The Experience

Student Potential

Career Opportunities

The Foundation

Through our strategic plan, FOCUS 2011, we will strengthen Johnson & Wales University to ensure that we attract and retain highly motivated and demonstrably capable students. As America's Career University, we will prepare them for professional success through academically rigorous, industry relevant and experientially based programs.

In fall 2007, Johnson & Wales University entered the second year of its current strategic plan, FOCUS 2011. Our goal remains to launch our students into exciting careers, and create heightened industry demand for our graduates. But FOCUS 2011 also emphasizes affordability and quality. Achievement will be measured by increasing retention and graduation rates, and by decreasing average student debt.

Campus presentations were held in October to continue the flow of communication around the plan, and university and campus leaders updated faculty and staff on our progress to date and highlighted next steps. The strong attendance, enthusiastic questions and positive comments reinforced our belief that JWU faculty and staff are working hard to collaborate and realize the challenging ambitions of FOCUS.

Each of us impacts the success of JWU and FOCUS 2011. We want you to actively participate in where JWU is going. In each issue, on these pages, we will highlight "FOCUS in action" through stories and images that bring our strategic plan to life.

Online > Progress update posted at www.jwu.edu/focus2011

Feedback welcomed: FOCUS2011@jwu.edu

Provost Designate
Veera Gaul '91 M.S.
updating employees
in October 2007 on
FOCUS 2011 progress



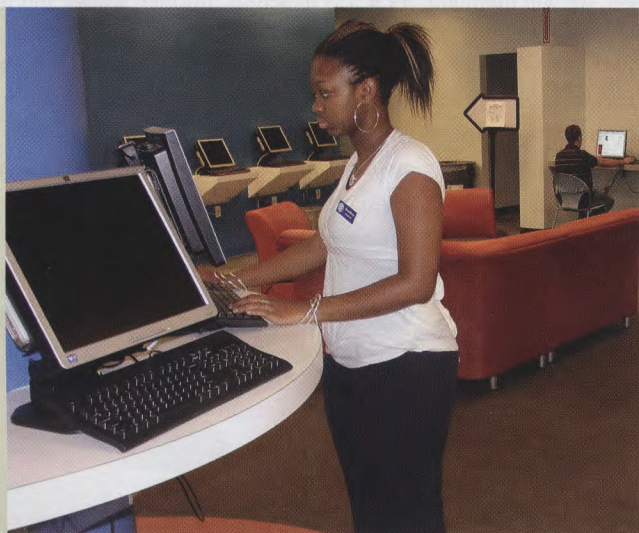
Academic and Student Life

JWU Launches Office of Online Learning

Johnson & Wales University's long-anticipated online learning initiative is officially off to a compelling start. "Our faculty and staff are sincerely excited and enthusiastic about the prospect of online learning at JWU," says **Veera Gaul '91 M.S.**, provost designate. "Our first online courses will launch in September 2008. We can't wait to share this exciting new technology with our students."

This strategic program is a new endeavor for JWU, and will bring academic programs and instructional methodology into alignment with the technology and standards for higher education institutions worldwide.

In October 2007, JWU selected Angel Learning as the platform to support online learning activities, and the university is designing and integrating this system with current information technology resources. In January 2008, **Howard M. Davis**, former chief learning officer of Southern New Hampshire University Online, joined as director to lead JWU's Office of Online Learning.



CHARLOTTE OPENS STUDENT LOUNGE

September 2007 marked the opening of the Charlotte Campus' Cyber Lounge — the perfect spot for students to relax and gather. The intentionally non-academic setting is designed as a space where students can host impromptu meetings, group events or simply "hang out." Students, who have enthusiastically embraced the center, de-stress playing X-box or Play station on the HDTV and enjoying cable TV and satellite radio. The lounge is staffed by work-study students from the Office of Student Activities. The Campus Activity Board also holds novelty and coffee house music events in the lounge on Wednesday afternoons and Saturday evenings.

This office will enhance instruction across the university system by providing the means to expand concentration choices and elective course opportunities for students, and leveraging more effectively JWU's faculty expertise across all four campuses.

"Research clearly shows that the adoption of this technology leads to the enhancement of teaching and learning, and the university plans to make online learning technology available as a course management tool in all courses," says Gaul.

Comprehensive online degree programs will create exciting prospects for alumni. Future innovations will allow them to pursue degrees geared specifically to working professionals unable to attend courses in the traditional classroom setting.

Campuses Analyze Factors in Student Success

University leaders and broad-based campus teams are identifying and improving factors like curriculum, student services, student life and cost — anything that can reduce the barriers to retaining and graduating students.

"The centerpiece of what we're doing to foster retention at the Providence Campus is college-based, cross-functional retention teams. Four teams of 40 meet every week; each person represents a larger student service department. If there are any unresolved issues we address them — preventive intervention," says **Akhil Gupta**, vice president of the campus.

In North Miami The Freshmen Experience course was implemented in fall 2007 to equip students to succeed within the academic and social dynamics of college life. Campus sub-groups also focus on customer service and the educational experience. "Alumni are living proof of the strength of a JWU education," says **Bruce Ozga '92 M. Ed.**, dean of culinary education. "Graduates can get involved by speaking in classes, attending university events and looking to JWU first when recruiting interns and employees."

The Denver Campus is promoting student success. "Everyone takes responsibility and creates a campus climate in which every student matters," says **Althea Stoval**, director of retention. "Through a new mentoring program students discuss issues and concerns informally with graduates from their academic programs and in turn, alumni share their knowledge and experiences and assist students during their time at JWU."

The Charlotte Campus is taking a grass roots approach, according to **Mark Norman**, director of operations. A First-Year Seminar helps students transition to college. Facilities like Cyber Lounge foster a sense of community outside the classroom (see sidebar). "Moving forward we'd like to involve alumni. Connecting new and returning students with those who came before them is very powerful," he says.

STRENGTHENING STUDENT POTENTIAL:

Admissions and Enrollment

Reaching Out Across the Globe

"I was interested in engineering and always planned to study abroad to experience a different educational system. I applied [and was accepted] into U.S., Canadian and Australian universities. I could have gone anywhere. I chose Johnson & Wales," **Aditya Vikram Dhandhan**ia, class of 2011 says. Dhandhan, from Birla High School in Kolkata, India, is pursuing a bachelor's degree in electronics engineering and an associate degree in robotics at the Providence Campus' School of Technology. To aid his quest, JWU awarded him its \$76,000 International Chancellor's Scholarship earmarked for an outstanding international student.

"We're proud to enroll students like Aditya," says **Manny Tavares**, dean of international recruitment and training and International Strategic Enrollment Team (iSet) co-chair, noting that Dhandhan graduated top of his class, participated in inter-school sports competitions, was on the Student Council and had near-perfect SAT scores. "International students who are serious about success do well at JWU," he adds.

In November 2007, iSET launched the international academic partnership program. Five delegations of deans and staff from across all four campuses visited partner colleges in Asia and the Caribbean to promote stronger relationships, discuss curriculum, scholarships and educational exchange opportunities to benefit students and faculty.

For years talented students from around the country and the globe have enrolled and graduated from JWU. "The career-focused educational experience draws them to the university," says **Ken DiSaia '87, '92 M.B.A.**, vice president of enrollment management.

NEW CLUB EXTENDS A WELCOMING BOND

"International students add to the rich discussion and experience all JWU students enjoy and need to succeed in our shrinking world," says **Erin FitzGerald**, dean of international programs and development and International Strategic Enrollment Team co-chair. "Today 1,100 international students make up 10 percent of the JWU population and hail from 89 countries."

In August 2007, the International Center hired **Lindsay Tarnoff**, international community coordinator, who created the I-Club ("I" for International or Intercultural) to bridge the communication and cultural gap that sometimes exists on campus. "We want to give JWU international students a support system, and make them feel more at home on campus, in Providence and in the United States," says Tarnoff. "But, I also wanted American students involved, and I'm happy that the I-Club board and members represent undergraduate and graduate students across all majors, from the U.S. and abroad. They participate in workshops, events and trips – it is a great leadership experience and a fun way to meet people from around the corner and around the globe."



Lindsay Tarnoff, seated, with I-Club members Simon Gabriel Mekonen, left, and Aditya Vikram Dhandhan, right.

JWU enjoys a reputation of delivering students a world of new ideas and challenges, and a lifetime of memories and friends. "International enrollment has grown in the last seven consecutive terms and iSET is ensuring we have the right services and resources to retain and position international students and graduates for success," he adds.

"I applied [and was accepted] into U.S., Canadian and Australian universities. I could have gone anywhere. I chose Johnson & Wales."

— ADITYA VIKRAM DHANDHANIA

To that end, other departments within the university are aligning services with goals. "Career Development is committed to more personalized attention and services to international students through comprehensive co-operative education and optional practical training programs," says **Sheri Ispir '93, '94 M.S.**, director of career development for the Providence Campus and iSET co-chair. "Long-term enhanced services and resources will assist them in securing employment when they return to their home country."

Dhandhan has lost no time making the most of his time on campus. Currently enrolled in five classes and working in the dean of technology's office, he is mapping out the rest of his first year, hoping to join the JWU men's tennis team in the spring, and investigating a summer internship. "I'm really happy I came here," he says.

Career Development

Taking Care of Business

The Career Development Office Employer Development Team formed in 2006, committed to aggressively recruiting employers that meet the career interests of students in every degree program at Johnson & Wales University. With faculty input, in 2006–2007 alone, 25



Dominic Hithon '07

new employers recruited College of Business (CoB) students from more than one JWU campus. Of these new companies, 17 made a total of 54 full-time job offers to graduating CoB students. Twelve of these companies offered 25 students co-op or externship opportunities.

A great example is IKON Office Solutions. The company began its relationship with JWU's Denver Campus in 2007. "IKON's internship program has been a great success, and our partnership with JWU has allowed us to recruit exceptional students," says **Jacob Younginer**, manager of human resource operations for IKON. "Our internship program is focused on four key areas — customer service, selling skills, products and services, and processes and tools. JWU students have shown an eagerness to learn and excel in these areas."

"Our internship program is focused on four key areas — customer service, selling skills, products and services, and processes and tools. JWU students have shown an eagerness to learn and excel in these areas."

— JACOB YOUNGINER

IKON selected two business students for a co-op and internship and offered jobs to both. **Dominic Hithon '07** accepted and is an associate account executive in the Denver office. CDO worked with Hithon and IKON to design an experiential education opportunity that blended with Hithon's career goals and that led to a full-time position at graduation. "Co-op is definitely an experience you have to have to successfully move into the business world. It set me apart from graduates who did not have the same experience. Your career is about learning and growing — IKON has allowed me this opportu-

nity with a global *Fortune* 500 company."

Younginer is "looking forward to our partnership continuing in the future" as evidenced by IKON's participation in the Denver and North Miami campuses' annual Career Conferences.

Reshaping Experiential Education

Experientially based education is a core value at Johnson & Wales University. Most alumni have participated in one of the many forms of hands-on learning or experiential education (ExEd) programs, while at JWU. Often they don't realize how vital an ExEd opportunity is to their career and success until they reflect back.

Feedback and input from alumni around these opportunities has been positive and through FOCUS 2011, JWU is reaffirming the integral significance of ExEd by revamping program quality and design. "Our efforts will lead the university towards simplicity, consistency, and quality in our experiential education programs on all campuses," **Gregory Lorenz**, interim dean of experiential education says. "To be successful, we must be progressive with our programming."

The impact of JWU students working within organizations surrounding our campus communities continues to grow. While students are employed at sites across the country, the heaviest volume of activity takes place in the cities where JWU has a foothold. In addition to the states JWU has campuses, other leading states (by volume) impacted by JWU students participating in hands-on learning programs include Massachusetts, New York, California, New Jersey and Connecticut.

In 2006–2007 alone, more than 3,000 students took part in ExEd opportunities at approximately 1,200 host organizations and sites. As ExEd is reshaped, the significance of the local and regional communities and host sites will only grow.

EMPLOYING JWU STUDENTS

New employers that offered full-time jobs, co-ops or externships to students:

3-Value Logic	Hertz Corporation	Maxim Healthcare
Amica Insurance	IKON Office Solutions	Meditech
Bank of America	Investors Bank & Trust	Neiman Marcus
CSA City of Denver	Lighthouse/Met Life	Old Navy
Cingular Wireless	Financial	Saks Fifth Avenue
Fastenal	Lowe's Home	Sherwin Williams
Finish Line	Improvement	Wal-Mart
Frontier Airlines	Macy's	

STRENGTHENING THE FOUNDATION:

Resource Development

Partnering with Alumni Educators

Debbie Silveira '97, '03 M.A.T. has been teaching culinary arts in California high schools for four years. She values the role Johnson & Wales played in her success and the promise it holds for her students. "JWU has always been there for me; from my days as a culinary student to my employment as a culinary admissions officer, to today as a culinary arts instructor," she says. "Not all my students will end up at JWU, but those who do, I truly believe will be provided the tools to become successful individuals."

Through a partnership developed with her alma mater, Silveira works directly with university faculty and resources to help develop curricula, channel scholarships and build partnerships within the community. She also counsels her students about career choices. As a JWU alumna she tells them about classmates who didn't make it because they couldn't handle the academics beyond the cooking skills required of future chefs. "I share that a student who is self-motivated, hard working and academically prepared will do well at JWU," Silveira says. "JWU gave me the self-confidence I never had in high school. For the first time I felt like I was important, not just another student on a roster. I was an individual that really mattered."

JWU gave me the self-confidence I never had in high school. For the first time I felt like I was important, not just another student on a roster. I was an individual that really mattered."

— DEBBIE SILVEIRA '97, '03 M.A.T.

As a graduate Silveira still matters. Educators remain the vital link to helping prospective students make choices for college. "The ongoing success of Johnson & Wales University and many of our students would not be possible without the support of this community," says **Ken DiSaia '87, '92 M.B.A.**, vice president of enrollment management. "We've recognized this for decades and remain committed to nurturing a strong multipronged relationship with educators."

JWU has offered Silveira's students scholarships and invited them to participate in the DECA Nationals. Her district is opening a new technology center in September 2010. As part of the Superintendent's Design Team, JWU's associate provost, **Jim Griffin, Ed.D., '88, '92 M.S.** serves on the district's Advisory Committee.

In other parts of the country, educators like **Sara Marsh '01** in New Jersey and **Marco Ascolillo '98** in New York prove the initiative is meaningful coast-to-coast.



Debbie Silveira '97, '03 M.A.T. teaches culinary arts to California high-schoolers.

Investing in Employee Growth

Success in the workplace is measured in different ways, one of which is the level to which job tasks are mastered. But that alone does not address all the skills and behaviors necessary to be considered a top performer. Categorized as professional development, acquired and polished professional skills are increasingly in demand — both by employers and employees — and separate top from average performers.

With this in mind, the Johnson & Wales University Employee Development Institute was created to address the professional development of all employees. Recognizing that employees are the most critical university asset, JWU has made the long-term commitment to invest in its people to help ensure a stronger institution, and foster individual success.

Robin Krakowsky '88, senior vice president of administration, states, "Employee development is critical to the growth of any organization. The more capable and qualified the employees, the better the performance of the institution, affecting everything from better decision-making to responsiveness to customer needs." There is also a potential impact on personal growth.

Beginning in February, the Employee Development Institute will offer programs at all four campuses, in topics ranging from business communications to hiring new employees, and providing coaching and feedback. Collaboration with renowned consultants, Hay Group and Nova Consulting Inc., has resulted in courses relevant and customized to JWU. "We are making this critical investment in our employees to ensure we remain a leader in higher education," states **University President John Bowen '77**, "to remain competitive and best serve our students."



Coors Challenges the Denver Campus and the Community

The Coors Foundation continues to demonstrate its ongoing commitment to its community by providing a challenge grant of \$1 million to the Denver Campus to support the renovation of Treat Hall. The foundation has challenged the campus to raise a total of \$15 million from foundations, corporations, individuals and through JWU's internal funds to support the work on this historic structure.

Under the campus' new plan, the facility will have two major uses. Treat Hall will become a focal point of campus life and will address the needs of the entire student population by housing a new student center and providing spaces for health and wellness. Student activities will also be reinforced our enrollment and retention efforts.

The plan also calls for providing The Hospitality College with a signature location, joining all of its resources under one roof. This consolidated center signals the importance of this premier hospitality program to the campus and to the region. In addition, it is the first JWU hospitality program to be located in such a structure.



Treat Hall

The Coors Foundation, JWU trustee, Pete Coors, and the Coors family were instrumental in helping establish the Denver Campus and continue to provide the support and guidance necessary for the university to grow in Denver. Of the gift, Coors Foundation **Executive Director Sally W. Rippey** said, "The board is hopeful that their challenge will be met by others who have the same interest in Denver's Johnson & Wales University."

*The Denver Campus must meet the challenge by December 2008. If you are interested in helping the university effort, please contact **Melissa McKillip** in the Denver Office of Advancement.*

Online > melissa.mckillip@jwu.edu

SPOTLIGHT: JWU Staff At Work in the Community



Melissa McKillip, director of advancement services on the Denver Campus, works as hard for her community as she does for Johnson & Wales University. In addition to serving on a variety of JWU committees, working with students and helping to manage the advancement operation on campus, McKillip finds time for Special Olympics Colorado. As a Unified Sports Partner, she plays floor hockey alongside athletes with and without developmental disabilities. Born in Vietnam and adopted as a baby, she now serves on the board of Adoption Alliance. "You could say that adoption runs in my family," she says. Two of her five siblings are adopted as well as two nieces. "Our family feels it is not blood that makes a family, but love. Alliance is an opportunity for me to give back," McKillip says. "As a board member, I'm able to indirectly help find safe and loving homes for children locally and internationally."



FOCUS 2011: Dollars Making a Difference

College costs are a national issue facing parents and students across the country. Under FOCUS 2011, addressing affordability for our students is a priority. As a result, campus advancement offices have increased efforts to secure additional scholarship dollars.

In 2007, a total of \$755,000 was donated by individuals, corporations and foundations to establish 18 new spend-down scholarship funds and one endowed scholarship fund, all of which will benefit more than 150 students from all campuses. With 90 percent of the JWU student body receiving some financial aid, scholarship funds are critical to enabling students to complete their education and fulfill their career goals. For more information about establishing a fund at JWU, please contact **Page Sciotto** in Institutional Advancement at 401-598-2145.

Online > page.sciotto@jwu.edu

New Faces Direct Campus Development



Fred Menachem

The university has named two new directors for its North Miami and Providence campuses. **Fred Menachem**, the new director of development and alumni relations at the North Miami Campus, brings extensive fund-raising experience with him from his former position as finance and political director to former Miami-Dade County Executive Mayor Alex Penelas. At the

Providence Campus, **Steven Shipley '85**, who most recently served as the director of culinary relations in Providence, is now the director of development and alumni relations for the campus. Both Menachem and Shipley will be responsible for increasing support for capital projects, academic programs and scholarships and leading their campuses' alumni efforts.

Online > fmenachem@jwu.edu;

sshipley@jwu.edu



Steven Shipley '85

Major Collection Given to Providence

Thanks to a generous donation, Johnson & Wales University students in Providence are fortunate to have access to the extraordinary Joan French Cookbook Collection. The personal collection of 13,000 cookbooks of **Joan E. French**, the late wife of **Charles** and mother of **Mark** and **Stacie French** of Lexington, Mass., was donated to the campus more than a year ago. After an extensive effort of processing, cataloging and shelving the collection, it is now housed in the Culinary Library and the Culinary Arts Museum at the Harborside Campus. In addition, the French family has generously funded the costs of cataloging and maintaining the collection. The total value of the gift is approximately \$200,000.

The collection ranges from classic cookbooks to contemporary best sellers, and spans both food and beverage topics. "From the very day we put the collection on the shelves, they were circulating," says **Barbara Janson** of the Culinary Library. "The French Collection provides the university with a genuine flexibility to the university's culinary collection that we have not known before." The familiar "sea of blue" book labels designate the Joan E. French Cookbook Collection and can be found in the Culinary Library.



North Miami Community Scholarship Fund Launched for Southwest Florida Students

With a gift of \$10,000, the Culinary and Hospitality Education Foundation of Southwest Florida (CHEF) has established a scholarship fund for students from Collier and Lee counties who are pursuing degrees in the culinary arts or hospitality. The CHEF organization plans to add funds on a yearly basis to ensure that future students benefit. **Jeanette Boucher**, president of CHEF says, "We share with you the goal of supporting the most promising students who need financial aid to attain the fine education Johnson & Wales University provides."

Chapters Reconnect Alumni Across the Country



ABOVE: L-r, Walden Agustin '95; Lani Wild '00, '05 M.B.A.; Lee Lewis '99, '04 M.B.A.; unidentified; Jeff Cartee '97, '00 M.B.A.; unidentified; Phil Munroe '95; David Miller '95 enjoy a Chicago Cubs game in September 2007.

AT RIGHT: L-r, Anthony Alexander '98, Michael Bucello '99 and Melissa Crooks '06 at a Metro NYC Chapter get-together.

Gone are the days when you have to travel back to campus to connect with old friends, meet new ones, and hear about what's happening at your alma mater. Over the past few months, the Office of Alumni Relations and the Alumni Council, with the help of many dedicated alumni, have begun to establish alumni chapters around the country.

In September 2007, Chicago hosted the first in a series of regional alumni events to bring alumni together and establish a lasting chapter presence. More than 100 alumni and guests gathered to enjoy a Chicago Cubs roof-

top game on a beautiful and unseasonably warm day as they beat the Pittsburgh Pirates in the last home game of the season. The rooftop event was the idea of the hosting Chicago chapter development team.

In New York, alumni **Joe Green '05** and **Marvin Bahr '02** have taken over leadership of the Metro NYC Chapter from former president **Kevin Baranowski '02** who led the chapter for more than a year. In addition to hosting monthly alumni events in the city, the chapter also held several profes-



sional development conference calls as part of its Involve & Evolve series and has started its own alumni basketball team as part of the Winter Basketball League at the Chelsea Piers.

Chapter development hasn't been limited only to the Northeast. Teams also met in Atlanta, for their first event at the Atlanta Events Center at Opera, and Alumni Council vice president, **Walter Ellerbe '04** hosted a group of Norfolk area alumni to discuss their local chapter. **Charlotte Campus President Art Gallagher** attended both events to talk about news and happenings at JWU. "Norfolk alumni have a home as well as a home away from home in the Charlotte Campus," says Ellerbe. "Arthur Gallagher opened his door and arms to us in his last visit to the Tidewater Area."

While several chapters are now up and running around the country, more are planned. Over the next few months, alumni staff will meet with alumni in areas around the country with a significant alumni presence including Las Vegas, Los Angeles and Dallas-Ft. Worth. If you live in these areas and would like to be part of the chapter development team, or if you just have a great event idea, please let us know.

Online > For chapter information visit alumni.jwu.edu.



LEFT: L-r, Norfolk Reunion attendees Tammy Jaxtheimer '90, director of admissions, Norfolk; Daniel Jones; Kimberly Greene; Andrew Batten '01; Paula Retz and Greg Retz '96; Randall Dubois, JWU director of employment; Charlotte Campus President Arthur J. Gallagher; manager of alumni relations, southeastern region, Vanessa Garcia; Chef Scott Bernheisel '87; Walter Ellerbe '04; Arthur Joyner, Tracy Wright '03 and Steve Marsey

SAA Chapters Building Pride and Tradition at JWU Campuses

The Student Alumni Association (SAA) chapters at each campus were hard at work during the first few months of the academic year. Each campus recently established, or re-established, a group of student leaders responsible for building institutional pride, educating fellow students on philanthropic efforts, and providing leadership opportunities for its members.

In fall 2007, SAA chapters hosted alumni and employers at the North Miami and Denver Campus Alumni Receptions held during Career Conference. In Providence, they welcomed alumni during the Fall Alumni Reception and University Alumni Suite dedication, while Charlotte members helped out with the alumni reception held on campus during Charlotte Shout. At each of these events, members had the opportunity to meet with alumni, share their stories about student life at JWU now, and hear alumni reminisce about past experiences.



From left, Charlotte Campus SAA chapter students Isabella Fitzgerald and Nikki Durr with Vanessa Garcia, manager of alumni relations, recruit new members at the campus' Club Expo.

As winter turns into spring, the SAA plans to be just as active on campus. Each SAA will play an important role in bringing alumni back to campus for Alumni Emerging Leaders Week. Bridging the gap between students and alumni, SAA members will host alumni in classes and at panel discussions giving students career advice.

A New Place to Call 'Home'

The newly dedicated Alumni Suite was unveiled at the October 2007 Fall Alumni Reception at the Providence Campus. **John Yena '06 Hon.**, chairman of the board, **University President John Bowen '77**, **Irving Schneider, Ph.D.**, president of the Providence Campus, members of the Alumni Council and guests were invited to the ceremony.

Formerly the office of then-president Yena, the remodeled area provides an inviting space where alumni and friends can gather. The room is equipped with a computer work station, upscale meeting and seating space, campus mural and balcony overlooking the Providence city skyline.

Online > For information contact Jeffrey Cartee at jcartee@jwu.edu.



From left, Chairman of the Board John Yena '06 Hon.; Jodi Huyler '94, Alumni Council president; Providence Campus President Irving Schneider, Ph.D., and University President John Bowen '77 at the Alumni Suite dedication in fall 2007.

ALUMNI CHAPTERS

NORTHEAST REGION

Jeffrey M. Cartee '97, '00 M.B.A.

Executive Director of Alumni Relations
401.598.1876
jcartee@jwu.edu
Boston, Metro New York City, Philadelphia, Chicago, Hartford/Springfield

Meredith Brassil

Manager of Alumni Relations, Northeast Region
401.598.2465
mbrassil@jwu.edu
Metro Providence

SOUTHERN REGION

Fred Menachem

Director of Development
305.892.7036
fmenachem@jwu.edu
Orlando/Tampa Bay, Miami-Dade
Fred will be filling in for Karen McGibbon '00 while she is on maternity leave from the university.

WESTERN REGION

Jenny Hightower '06

Manager of Alumni Relations, Western Region
303.256.9338
jhightower@jwu.edu
Denver, Dallas/Ft.Worth, Los Angeles, Las Vegas

SOUTHEAST REGION

Vanessa Garcia

Manager of Alumni Relations, Southeast Region
980.598.1201
vgarcia@jwu.edu
Washington, D.C., Norfolk/Tidewater, Charlotte, Charleston, Atlanta

Online > For contact information on existing chapters go to alumni.jwu.edu.



JWU Hosts Panel on Adapting to Regulatory and Social Change

An audience of close to 100 turned out for a panel discussion on "Adapting to Regulatory and Social Change" at this year's International Hotel/Motel and Restaurant Show in New York City in November 2007. Sponsored by Johnson & Wales University, the forum of hospitality and food service professionals explored crosscurrents around the role of legislation; the rights and responsibility of the food service industry; the knowledge and awareness of consumers; sustainability and the role of education within these issues.

LEFT: L-r, Henry Wainer '00 Hon., president, Sid Wainer & Son Specialty Produce, Steven Samson, VP of rooms operations, Marriott Hotels, and Sheila Weiss, director of nutrition policy, National Restaurant Association

2008:events

March

- 5 Wildcat Wednesday, in conjunction with local alumni chapters
- 7 - 9 Wildcat Weekend, Denver Campus
- 8 Admissions Open House, Denver Campus
- 10 - 13 Emerging Leadership Conference, Charlotte Campus
- 12 Business-to-Business Networking Session, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 13 Career Conference, Hilton, Charlotte, N.C.
- 15 Admissions Open House, Providence and North Miami Campuses
- Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus (PM Session)
- 20 JWU Spring Expo, Harborside Recreation Center, Providence Campus
- 21 - 23 Wildcat Weekend, Charlotte Campus
- 22 Admissions Open House, Charlotte Campus
- 25 Alumni Graduate School Panel, Harborside Recreation Center, Providence Campus
- 27 JWU Spring Expo, North Miami Campus

April

- 2 Alumni-to-Alumni Business Card Exchange, North Miami Campus
- Wildcat Wednesday, in conjunction with local alumni chapters
- 9 Business-to-Business Networking Session, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 12 Admissions Open House, North Miami and Denver Campuses
- 16 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus (PM Session)
- 19 Admissions Open House, Providence and Charlotte Campuses
- 25 - 26 Alumni Council Meeting, Providence Campus
- 26 All Class Reunion, Providence Campus

May

- 2 Battle of the Campus, Providence Campus
- 3 Admissions Open House, Denver Campus
- 6 Alumni and Denver Family Association Commencement Reception, Denver Campus
- 7 4th Annual Alumni Relations Day, North Miami Campus
- 7 Wildcat Wednesday, in conjunction with local alumni chapters

June

- 10 Admissions Open House, Providence and Charlotte Campuses
- 14 Business-to-Business Networking Session, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 15 Graduate School Commencement and Doctoral Hooding, Providence Campus
- 16 Alumni and Denver Family Association Reception, Denver Campus
- 17 Undergraduate Commencement, All Campuses
- 18 Chicago Alumni Reception, Mid America Club, Aon Center
- 21 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus (PM Session)

July

- 2 Wildcat Wednesday, in conjunction with local alumni chapters
- 9 Business-to-Business Networking Session, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 16 Business-to-Business Networking Session, Culinary Arts Museum, Providence Campus (PM Session)

Online > For information visit alumni.jwu.edu.

re:group



◀ FROM LEFT: Christopher Lamb '05 and Clay Snyder '93, Charleston Campus Representative, Alumni Council

Boston Alumni Reception

More than 115 alumni and friends of the university gathered at the Wilmer Hale Law in December 2007 for the Boston Alumni Reception. Alumni reconnected while celebrating the holiday season in the city. Alumni also had a chance to meet with chapter leadership as well as hear the latest developments from University President John J. Bowen '77.



◀ LEFT TO RIGHT, Camille Baskerville '97, Lisa Kendall, Adam Dietrich and Casey Griffin '03

Charlotte Alumni Reception

More than 100 attended the September 2007 Charlotte Alumni Reception. The event was held in conjunction with Charlotte Shout, a month-long celebration of art and culture incorporating more than 200 performances and events throughout the Charlotte region.



Leadership Reception

Alumni from the Norfolk region attended the Norfolk Chapter Leadership Reception held in November 2007 at the Lucky Star Restaurant, owned by alumnus Scott Bernheisel '87. Alumni reconnected and discussed plans for a chapter presence in the Tidewater region. Hosted by Walter Ellerbe '04, vice president of the Alumni Council, alumni met with chapter leaders as well as Charlotte Campus President Arthur Gallagher.



Denver Alumni Reception

More than 70 alumni and friends attended the Denver Alumni Reception at INVESCO Field in Denver, in January. Alumni in attendance toured the facilities and walked on the field where the Denver Broncos play.

▲ LEFT TO RIGHT, Christy Markley '04, Jacob Olvera '04, Kristen Powell '05, Deborah Halley '05 and Nicholas Halley '04

North Miami Alumni Reception

Alumni from the southern Florida area gathered in October 2007 at the Westin Diplomat Resort & Spa for the Alumni Reception held in conjunction with the North Miami Campus' Career Conference. More than 200 alumni, faculty, and employers attended this annual event. Many also took part in Career Conference the following day, either as employers or in career-focused discussions and workshops.

▼ LEFT TO RIGHT, Marshall Freeman '06; Teshanne Philli '03; unidentified; Roberta Schwartz, The Hospitality College; Brian Ingalls '03 and Brandon Halmon

◀ LEFT TO RIGHT, Scott Bernheisel '87, President Arthur Gallagher, and Walter Ellerbe '04



1967

MARK MURADIAN PVD

Avon, Conn.

Mark Muradian is executive director of Community Mental Health Affiliates Inc. in Bristol.

1973

ALEXANDER JEFFRESS PVD

Liverpool, N.Y.

Alexander recently retired after 25 years of working in sales.

1975

JOHN MELIA PVD

Wilmington, N.C.

John recently retired from his second career teaching high school in Brunswick County.

1977

FELICIA STEELE PVD

Cookeville, Tenn.

Felicia is co-owner of Buzzard's Express in Cookeville.

JOSEPH WALSH PVD

Gilford, N.H.

Joseph is sales representative and equipment specialist at Northeast Foodservice Equipment & Supplies in Bow.

1978

CLIFFORD COUTCHER PVD

Warwick, R.I.

Clifford retired as fraud manager for the Rhode Island State Police Financial Crimes Unit.

1979

PATRICIA (COSTELLA) DORION PVD

Plainville, Conn.

Patricia was promoted to assistant garden center manager at Gledhill Nursery in West Hartford.

PAUL GAGER PVD

Houston, Texas

Paul is an accounting manager for American Liberty Hospitality Inc. in Houston.

1980

DANIEL BRUCE PVD

Boston

Daniel is executive chef at the Boston Harbor Hotel and Meritage Restaurant in Boston.

BARBARA LABANOWSKI PVD

Plano, Texas

Barbara is sub-contracts manager at Raytheon Co. in McKinney.

FREDERICK MUELLER PVD

Southampton, Pa.

Frederick is a critical care paramedic with Temple University Health System Transport Team in Philadelphia and passed the International Board certification as a flight paramedic.

1981

DAVID KINCH PVD

Santa Cruz, Calif.

David is chef-proprietor of Manresa Restaurant in Los Gatos.

LORI NORRIS '95 M.S. PVD

Warwick, R.I.

Lori is regional vice chair of American Mensa Ltd.

1982

CATHY BONNEAU PVD

Portsmouth, R.I.

Cathy manages real estate development and operations at Capital Development LLC in Seekonk, Mass.

CHARLES HENRY PVD

Cary, N.C.

Charles is sales representative at Edward Don & Co. in Raleigh.

MICHAEL MCCAULEY PVD

Tampa, Fla.

Michael is general manager at Chili's Grill and Bar in Venice.

1983

THOMAS BOILEAU PVD

Levittown, Pa.

Thomas is district manager for Sodexo in New York City, Long Island and New Jersey.

MICHAEL LATOUR PVD

Ramsey, N.J.

Michael owns Latour French American Grille in Hardyston.

1984

SHAWN DOUGHERTY PVD

Lee, Mass.

Shawn is chef at the Sullivan Station in Lee.

KATHELEEN FARREN PVD

Wilmington, Del.

Katheleen recently accepted a position in human resources at AIG in Wilmington.

MARIA MESSINA PVD

Bradford, Mass.

Maria is owner and director of events at Checkered Flag Indoor Karting.

MICHAEL MURPHY PVD

Holliston, Mass.

Michael is vice president of sales for U.S. Foodservice's Boston Group in Peabody.

1985

ERIC EISENBUD PVD

West Orange, N.J.

Eric owns Amazing Hot Dog in Bound Brook.

N. DIANNE GADBOIS PVD

Lancaster, Pa.

Dianne received her master of business administration degree from the Pennsylvania State University in December 2006.

FRANK PAPA PVD

Saint Charles, Mo.

Frank is executive chef and owner of Frank Papa's Ristorante in Saint Louis.

JOEL PYSER PVD

Darnestown, Md.

Joel is president and chief operating officer of Inn Fluent LLC. in Darnestown. He recently retired from Marriott International as the vice president of field sales.

1986

RICHARD ERSKINE PVD

Bristol, Va.

Richard is president and owner of Southeast Culinary & Hospitality College in Bristol.

EDWARD GENCARELLI PVD

Westerly, R.I.

Edward is executive chef at the Shelter Harbor Inn.

JACQUI HILL PVD

Lehigh Acres, Fla.

Jacqui is coordinator of computer applications at Florida Gulf Coast University in Fort Myers.

GREGORY MARREN PVD

Murfreesboro, Tenn.

Gregory is general manager for Vanderbilt Dining in Nashville.

CAMILLE STERN PVD

Washington, D.C.

Camille is director of operations for Naylor Convention Management Group in Fairfax, Va.

1987

JEFFREY BLAND PVD

Roanoke, Va.

Jeffrey is center-of-the-plate specialist for U.S. Foodservices in Salem.

BRYANT MCCOMBS PVD

Folsom, Pa.

Bryant is senior territory manager at Hatfield Quality Meats in Hatfield.

JONATHAN SEDGWICK PVD

Mount Pleasant, S.C.

Jonathan is luxury sales manager at Market Pavilion Hotel in Charleston.

PVD PROVIDENCE	CHS CHARLESTON
NMI NORTH MIAMI	NOR NORFOLK
DEN DENVER	VAIL VAIL
CLT CHARLOTTE	INTERNATIONAL

Shea Gottshall '01

Fulfilling Passions in Restaurant Operations

William "Shea" Gottshall '01 saw an opportunity as an assistant restaurant manager and seized it. During his five-year tenure at Marriott, Shea rose from assistant restaurant manager to restaurant manager, overseeing the fine dining end of Marriott in Hilton Head, S.C. This post allowed Shea not only to manage his own restaurant, but also travel to study operations at other Marriott properties worldwide.

Building a growing global network while developing concepts for Marriott opened a path to director of restaurants for Charlotte Marriott City Center. Today, Shea handles development for the Charlotte Marriott City Center. Duties entail reaching revenue goals, controlling costs, supervising restaurant senior management and line staff, and developing and managing ongoing staff training programs. Shea also recently completed his Level II sommelier certification from the International Sommelier Guild.

"I love having the ability to have a majority of the influence on wine and spirits for the hotel, as well as work with some incredibly talented culinary professionals in our kitchen," says Shea. "I also enjoy teaching staff — some of them JWU students — about the business of food and beverage and what you will see as an outcome."



1988

VIRGINIA CATE CHS

Fairfax, Va.

Virginia is kitchen supervisor at St. Leo the Great Catholic School.

ANDREW FOUNTAIN PVD

Frederick, Colo.

Andrew owns a Rocky Mountain Chocolate Factory franchise in Longmont.

BARRY THOMPSON PVD

Belvidere, N.J.

Barry is chef at Top of the Green Restaurant.

KIMBERLY TSIRIGOS PVD

Reisterstown, Md.

Kimberly is co-owner of Beef Shakes Carry-Out.

TERRENCE WILLIAMS PVD

Tampa, Fla.

Terrence is v.p. of human resources and organization development and regional media group vice president for the *New York Times* Regional Media Group in Tampa.

DAN ZIEGLER PVD

Patchogue, N.Y.

Dan Ziegler is vice president at KlickKitchen.com in New York.

1989

DONNA JAMES PVD

Orlando, Fla.

Donna is reacquisition manager at Marriott Vacation Club International in Lakeland.

EARL PARKER PVD

Cary, N.C.

Earl is founder and president of The ELMS Group Senior Living.

1990

JAMES GREGG CHS

Placida, Fla.

James owns Jet's Pizza in North Port.

DOUGLAS JONTOS CHS

Fort Myers, Fla.

Douglas is executive chef and part owner of Dolce Vita in Port Charlotte.

CHARLES SPATHAKIS PVD

Stonington, Conn.

Charles is owner of Aspen in Old Saybrook.

WILLIAM WALKER '01 M.A.T. PVD

East Providence, R.I.

William is a chef instructor at East Providence Career & Technical Center in East Providence.

1991

KEITH BRANCHE PVD

Secaucus, N.J.

Keith is general manager at The Tuxedo Club in Tuxedo Park, N.Y.

SPENCER TURER PVD

Westampton, N.J.

Spencer is national sales manager at Mitsui Foods International in Norwood.

JULIEANN WIELICKIEWICZ-KAHLER PVD

Eliot, Maine

Julie Wielickiewicz-Kahler and **Martin Kahler '92** opened their first restaurant, Chef's Cove Café & More, in Kittery.

1992

BARRY GREENBERG PVD

Iowa City, IA

Barry is executive chef and director of Iowa Memorial Union Food Services.

SALVATORE LOSAURO PVD

Salisbury, N.Y.

Salvatore is vice president of business development and demand generation at G3 Communications in Hasbrouck Heights, N.J.

ANN MARIE MAHER PVD

Lansdale, Pa.

Ann Marie is director of cooperative sales and marketing at Valley Forge Convention & Visitors Bureau in Plymouth Meeting.

JOSÉ MARTINEZ PVD

Franklin, Wis.

José is director of franchise development at Tazino's in Oak Creek.

SHAWN QUISH PVD

Garland, Texas

Shawn launched Worldwide Meeting Management LLC. in Dallas.

RICHARD ROCKHILL M.S. PVD

Palm Springs, Calif.

Richard is director and merchandise manager at PETCO Animal Supplies in San Diego.

TIMOTHY VAILLETTE PVD

Milford, Mass.

Timothy created a menu for Prezo Grille & Bar in Milford and Peppercorn's in Worcester.

1993

ANTHONY BOTTA PVD

Long Island, N.Y.

Anthony was promoted to detective with the New York Police Department where he has served since 2001. He lives with his wife **Marley Ruiz-Botta '93** and their three daughters Alexandria, 10, Jacqueline, 6, and Francesca 2.



Kyle Adamonis '03 M.B.A.

Bringing Perspective to Business

As a leader within her industry, Kyle Adamonis '03 M.B.A. knows success pivots on employee relations. The senior vice president of human resources at Cranston, R.I.-based TACO Inc. is responsible for recruiting, hiring and retaining workers. The company's record is exemplary. With a commitment to be a responsible and caring employer,

monthly average turnover rate is less than one percent and the average service for TACO's close to 500 employees is 15 years.

In her 23 years with the manufacturer of heating and cooling components, Kyle has developed successful programs for employee safety, benefits, training and development. She also established employee wellness programs and model educational programs. Courses in everything from crafts, languages and welding to studies for college credit and professional development, ensure a relevant workforce.

Her concern for the greater good doesn't end at her office door. After hours, she is president of the Rhode Island Business Group on Health, an organization helping guide and draft state legislation backing better delivery of health care. "What I enjoy most is that I am involved in every aspect of the business," says Kyle. "The opportunity is to learn more than you know and I think I gain that sense of vitality every day."

"Seeing myself develop those abilities makes it very rewarding."

LOLETA BECKETT-NICHOLSON PVD

Laurelton, N.Y.

Loleta is director of catering at the Doubletree Hotel in Elizabeth, N.J.

ALISON CHRIST PVD

Arlington, Va.

Alison is wine director at Willow Restaurant.

CARL FORTIN PVD

Phillipsburg, N.J.

Carl is chef and owner of The Union Station Grill.

CAITLIN HARTFORD PVD

Snohomish, Wash.

Caitlin is in the office of professional standards at Everett Police Department in Everett.

JON NECKES PVD

New York, N.Y.

Jon is client marketing director at *Sports Illustrated* in New York City.

LAURA NEWMAN '02 M.B.A. PVD

Denver

Laura is a regional account manager for Campbell's Soup Co. in their food service division. She is also a member of the American Culinary Federation and the Colorado Chefs Association.

ANITA OROZCO PVD

Butler County, Pa.

Anita is director of human resources at Sonneborn Inc. in Petrolia.

TODD REDMON PVD

Atlanta

Todd is vice president with American Capital Strategies (ACAS).

DAWN REINHART PVD

Nutley, N.J.

Dawn is divisional recruitment manager at Staples Inc. in Springfield.

WENDY SPARKS '95 M.S. PVD

Boothwyn, Pa.

Wendy is a general manager with ARAMARK at the Wharton Business School in Philadelphia.

1994

JAMES BENNETT PVD

Delray Beach, Fla.

James was promoted to southeast regional director of food and beverage at Ocean Properties LTD.

MICHELLE BERNSTEIN '03 HON.

NMI

Michelle is owner of Michy's in Miami.

DARLENE BURGESS PVD

Coventry, R.I.

Darlene is vice president and accounting manager at Citizens Bank's Corporate Reporting unit in Providence.

CHRISTY COOK CHS

Panama City, Fla.

Christy was recently promoted to human resources director at Bay County Board of County Commissioners.

THOMAS CLUNE PVD

Providence

Tom is project management consultant at MetLife in Warwick.

PAUL FIBRAIO '96 M.S. PVD

Iselin, N.J.

Paul is chief operation officer at Shore Thing Restaurants and Five Guys Famous Burgers located in Momouth and Ocean Counties.

MICHAEL HENNING CHS

Cornelius, N.C.

Michael is territory manager at US Foodservice located in Charlotte.

CHRISTOPHER JACKSON NOR

Pittsburgh

Christopher is executive chef at Six Penn Kitchen.

TODD JOHNSON NMI

Fort Myers, Fla.

Todd is chef and partner at Rumrunners Waterfront Restaurant in Fort Myers and The Joint at Cape Coral.

TIM MCNAMEE CHS

Charlotte, N.C.

Tim is food broker at KeyImpact Sales & Systems in Huntersville.

MICHAEL NEWMAN PVD

Melville, N.Y.

Michael is director of sales and marketing at Millennium UN Plaza in New York.

JULIE ROSS PVD

Wakefield, N.H.

Julie is meeting manager at American Express Corp. Meeting Solutions, assigned to the Colgate-Palmolive account.

JOHN SEDLAK CHS

Concord, N.C.

John is manager and chef at Forty Six in Kannapolis.

ROBERT SPENCER PVD

North Anson, Maine

Robert is chef and co-owner of Speakeasy restaurant in Waterville.

RICHARD STENG PVD

Hampton, Va.

Richard is general manager of Hooters Restaurant in Williamsburg.

TANAYA WALTERS '96 M.S. PVD

Charlotte, N.C.

Tanaya is dean of student affairs at Johnson & Wales University.

1995

STEPHEN BLUMBERG PVD

Great Neck, N.Y.

Stephen is vice president of marketing for WorldNow in New York.

GREGG BRACKMAN PVD

Swampscott, Mass.

Gregg is chef and owner of G Bar and Kitchen in Swampscott.

ALUMNI OVERSEAS

1987

STEVEN GRAHAM PVD

Rohrmoser, Costa Rica

Steven Graham and Jae Parker Graham '87 opened Time Out Tavern in Escazu, Costa Rica.

1992

AKESH BHATNAGAR PVD

Bangalore, India

Akesh recently accepted a position as general manager at RMZ Corp. in Bangalore.

1994

TIDTI TIDTICHUMRERNPORN M.S. PVD

Chiang Mai, Thailand

Tidti was promoted to assistant to the president for academic affairs at Payap University located in Chiang Mai.

1995

FREDERICK BISAILLON PVD

Nassau, Bahamas

Frederick recently accepted a position as executive chef at Wyndham Nassau Resort in Nassau.

1997

AZIAN ABDGHANI M.B.A. PVD

Dungun, Terengganu, Malaysia

Azian is a professor at MARA University Technology where she teaches business communications and marketing communications.

2000

LISA COWAN PVD

Kirwan, Queensland, Australia

Lisa was recently promoted to director of international marketing at James Cook University in Townsville. She received a master of education (international) from Monash University in Melbourne, Australia in December 2007.

JIANYAO LI M.B.A. PVD

Guangzhou, China

Jianyao is associate professor in hotel management at the South China University of Technology located in Guangzhou.

NATHAN STRAWN PVD

Dubai, United Arab Emirates

Nathan is account manager at ExtraCake P.R.A. in Dubai.

2001

SIDDHARTH MOBAR M.B.A PVD

Lucknow, India

Siddharth is promoter, founder, and president of Planet Hollywood in India. He is also president and CEO of Arch Millennium Corp.

2002

JUSTIN GARCIA PVD

Shanghai, China

Justin is chef at Red Rock in Shanghai.

MARINA G. ROUSSOU NMI

Limassol, Cyprus

Marina completed her M.B.A. and works in a family business in Cyprus called Roussou Group dealing in construction, land and development.

2003

HICHAM DRIQUECH M.B.A. PVD

Casablanca, Morocco

Hicham was promoted to services manager for NOKIA North and West Africa based in Casablanca.

2004

ABIGAIL JONES PVD

Phinney, St. Philip

Abigail is event producer at Barbados Conference Services Ltd. in St. Michael, Barbados.

2005

NEZHA ETTABAA M.B.A. PVD

Rabat, Morocco

Nezha is service vendor manager at Ericsson in Rabat.

2006

STEPHAN KRAUSE M.B.A. PVD

Berlin, German

Stephan is food and beverage manager at the JW Marriott Cairo in Egypt.



Marina G. Roussou

JAMES BYRD PVD

Tacoma, Wash.

James is account manager at Health Care Services Group Inc. in Tacoma.

SHARI COPENHAVER PVD

Newport, Pa.

Shari is director of Juniata County Domestic Relations Section in Mifflintown.

JOSEPH CAMPOS '02 M.B.A. PVD

Charlotte, N.C.

Joseph is director of admissions at Johnson & Wales University.

LISA DEVENY PVD

Dorchester, Mass.

Lisa is director of convention services at Greater Boston Convention and Visitors Bureau in Boston.



Steven and Lynn Eisenstein

STEVEN EISENSTEIN PVD

Atlanta

Steven Eisenstein is the president of the Greater Atlanta Chapter of the National Association of Catering Executives (NACE).

LORI GOLDBLATT PVD

Smyrna, Ga.

Lori is director of catering at Doubletree Hotel Atlanta NW in Atlanta and Marietta.

KENNETH GOOD PVD

York, Pa.

Kenneth is corporate chef at Ettline Foods Corp. in York.

ALAN KALLSTRAND PVD

Rochester, N.Y.

Alan is chef and partner at Calabria in Rochester.

PAUL RIGGAN NOR

High Point, N.C.

Paul is chef and owner of Tayste Restaurant & Bar in Wilmington.

BOYD ROSE CHS

Charleston, S.C.

Boyd is executive chef at Rainwater in Alpharetta.

1996

DONNA ABBRUZZESE PVD

Lynbrook, N.Y.

Donna is a designer for Marley in New York.

KURT BOUCHER PVD

Basalt, Colo.

Kurt is owner of The Butcher's Table in Salide.

JAMES FISHER PVD

Natick, Mass.

James is assistant vice president of quality assurance and oversight at State Street Corp. in Boston.

RENATO GERENA PVD

Naugatuck, Conn.

Renato is executive chef at the Trumbull Marriott.

EDWARD GOOD PVD

Baltimore, Md.

Edward is social event manager at Renaissance Harborplace Hotel in Baltimore.

PHILLIP GOODMAN PVD

Long Beach, Calif.

Phillip is director of marketing and broadcasting for Long Beach State 49er Ice Hockey in Long Beach.

MICHAEL HARR NOR

Alexandria, Va.

Michael is executive chef at Butterfield 9 in Washington, D.C.

MATTHEW LINEBRINK NOR

Columbus, Ohio

Matthew was promoted to executive chef of The Columbus, a Renaissance Hotel, and received the Award of Culinary Excellence (ACE) Rising Star from Marriott Hotels International.

LEEANNE OWENS CHS

Marion, S.C.

LeeAnne was named the 2006 – 2007 Rotarian of the Year by the Murrells Inlet Rotary Club.

DANA SHEFSKY PVD

Memphis, Tenn.

Dana is senior manager of Web site performance at the Hilton Hotels Corp. in Memphis.

1997

MIKE DICKERSBACH CHS

Chester, Md.

Mike is vice president of information technology at Thayer Lodging Group in Annapolis.

MELISSA KASZUBINSKI PVD

Chincoteague Island, Va.

Melissa is a teacher at Chincoteague High School in Chincoteague.

MICHAEL NESBIT PVD

Baltimore, Md.

Michael was promoted to global account manager at Marriott International's Global Sales Organization.

CYNTHIA NICKERSON PVD

Columbia, S.C.

Cyndi is program coordinator in the law-related education division of the South Carolina Bar in Columbia.

SEAN TASKER NMI

Hollywood, Fla.

Sean is executive chef at THM Corp. in Ft. Lauderdale.

MICHAEL ZONFRILLI DEN

Encinitas, Calif.

Michael is executive chef at Bellefleur Winery and Restaurant in Carlsbad, Calif.

1998

DENISE BARON PVD

Salem, Mass.

Denise is culinary director of Burton's Grill in Wakefield.

MARGARET LEDERER PVD

Providence, R.I.

Margaret is owner of Purple Pear of Providence.

STACIE BENINTENDE WADDELL PVD

Akron, N.Y.

Stacie is director of special events for the American Cancer Society in Amherst.

SARAH JO WILLEY PVD

Bakersfield, Vt.

Sarah received a Sales Club Award from Dale Carnegie Training® at the 62nd Annual International Convention in Acapulco, Mexico.

CASSANDRA CLIFFORD PVD

Washington, D.C.

Cassandra is a children's rights writer and blogger for the Foreign Policy Assoc. She is also on the leadership board for Stop Modern Slavery, where she serves as the research and information committee chairperson.

DANIELLE DEMARCO NMI

East Brunswick, N.J.

Danielle oversees all the sales activities at TOP OF THE ROCK™ and the 620 Loft & Garden in New York.

JAY DENHAM PVD

Louisville, Ky.

Jay is chef at Browning's Restaurant & Brewery in Louisville.

RYAN DUMAPIT PVD

Bloomfield, N.J.

Ryan is applications and training specialist at Equinox Fitness in New York City.

MICHAEL JENKINS CHS

Ithaca, N.Y.

Michael is a executive chef of catering at Cornell University in New York.

LAURIE NADEAU PVD

Cranston, R.I.

Laurie is pastry chef for Café Nuovo in Providence.

TIMOTHY NAN PVD

Cupertino, Calif.

Tim recently accepted the position of regional product manager at Symantec Corp. He will be responsible for the e-mail security product line in North America.

SEAN PATRICK PVD

Clarkston, Ga.

Sean is pastry chef at Atlanta Athletic Club in Duluth.

DENISE ROA NMI

Miami

Denise and Liliaana Navarrete '96 are co-owners and operators of La Trattoria in Santee.

MATTHEW VITALE NMI

Miami

Matthew and his wife, Mariauxy, opened a neighborhood deli named Good Eats Deli in Miami.

1999

MICHAEL GORDY CHS

Hattiesburg, Miss.

Michael is owner of Sidelines Sports Café in Hattiesburg.

BRIAN KNEPPER PVD

Tallahassee, Fla.

Brian is a chef at Cypress Restaurant in Tallahassee. He received a Golden Spoon Award given to 20 Florida restaurants in 2007 by Florida Trend magazine and was named Readers' Choice Best Chef of the Big Bend.

SHANNA LYKINS PVD

Worcester, Mass.

Shanna is property assistant at Jones Lang LaSalle in Bedford.

JANA PATTERSON CHS*Sevierville, Tenn.*

Jana is owner and operating partner at All Sauced Up in Gatlinburg which will open in March.

TIMOTHY THOMAS CHS*Columbia, S.C.*

Timothy is executive chef for Wild Dunes Resort at the Sea Island Grill in Isle of Palms.

DEREK WAGNER PVD*Providence, R.I.*

Derek is owner of Nicks on Broadway Restaurant Café in Providence. He was recently featured in *US Airways* magazine.

DAVID WILLARD NOR*Spring Grove, Pa.*

David is senior manager at Sodexo Health Care Services Inc. in Gaithersburg, Md.

SCOTT YOUKILIS PVD*San Francisco*

Scott is executive and owner of Maverick Restaurant in San Francisco.

2000**JEFF BAIRD NOR***Yorktown, Va.*

Jeff Baird is owner of Avenue 805 in Richmond.

JONATHAN BANTA CHS*Charleston, S.C.*

Jonathan is executive chef at 39 Rue de Jean in Charleston.

HOMER BROCK CHS*Charleston, S.C.*

Sean was featured in *Cooking for Profit* magazine. He is a chef at McCrady's Restaurant in Charleston.

JENIFER DANIELS PVD*Detroit, Mich.*

Jenifer is assistant director of community affairs at Wayne State University in Detroit.

JORDAN DENSLOW NMI*New Rochelle, N.Y.*

Jordan is a catering sales manager for Starwood Hotels & Resorts in Union Square, New York.

HECTOR GARCIA NMI*Naples, Fla.*

Hector is chef and owner of Parkshore Grille in Naples.

WILLIAM HANISCH PVD*Red Wing, Minn.*

William and his wife are owners of Hanisch Bakery and Coffee Shop in Red Wing.

EMILY HENSON CHS*Siler City, N.C.*

Emily was promoted to general manager at Comfort Inn University in Durham.

DANA HERBERT PVD*Hockessin, Del.*

Dana and **Robert Self '02** created a sugar showpiece for the Ivy Legacy Foundation, the charitable arm of the Philadelphia Alumni Chapter of Alpha Kappa Alpha Sorority Inc. The foundation raises money each year for children and education at its annual Philly's Men Are Cooking.

BETHANY HERRINGTON PVD*Gilmanton, N.H.*

Bethany is electronic medical records analyst at Lakes Region Hospital in Laconia.

KELLY MARSHALL PVD*Riverview, Fla.*

Kelly was promoted to executive chef from executive sous chef at Quorum Hotel-Tampa in Tampa.

MATTHEW MILLS PVD*Indianapolis*

Matthew is owner and chef of Mill's Catering Co. in Indianapolis.

ANDREW MONARCH NMI*San Diego*

Andrew is district manager of Footwear Etc. in San Diego.

JOSEPH KRENN PVD*Atlanta*

Joseph has been elected to serve on the board for the Georgia Chapter of Club Managers Association of America.

Dusko Kain '01**Bringing Cultural Experience to Today's Hospitality Markets**

Dusko Kain '01 is a man of many aptitudes. As regional sales manager for Thistle & Guoman in London, he's quick to mention the personal satisfaction he gets from his work. "I love the challenges of looking after and managing some of the top accounts for Thistle & Guoman — the opportunities are endless," he says.

A native of England, Dusko came to Johnson & Wales through the Sweden Campus for a degree in international hotel and tourism and joined the Millennium & Copthorne Hotel group upon graduation. Working at prestigious European hotels in positions as varied as assistant reception manager, group reservations manager, and key account manager, he was finally promoted to corporate account manager. The move up allowed Dusko to look after local, national, and global accounts, while developing new business relationships with the other hotel chains.

In 2003 Dusko was awarded the Employee of the Year Award by Millennium & Copthorne Hotels for his outstanding service and dedication to the company.

His studies at JWU gave him valuable business insight. "For me more than anything, I think the cultural experience and business ethics from the American point of view is something I still benefit from when dealing with global American companies," he says.

Away from the office, Dusko, who lives in London, is a fan of soccer and British "football's" Arsenal, buoyed by the sports' ethics. "I like how great athletes are very inspiring on how they set their goals and targets, then work their way to achieving them."

Online > duskokain@hotmail.com

**KEVIN WHITE PVD***Fort Collins, Colo.*

Kevin is marketing director at Weston Distance Learning in Fort Collins.

2001**MARK DAVIS PVD***Brattleboro, Vt.*

Mark is general manager and partner at West Grille located in Newfane.

SANDY FINKLIN PVD*Hialeah, Fla.*

Sandy is CFO and travel agent for Surround Faith Travel.

RICHARD GRAS PVD*Kingsland, Ga.*

Richard was promoted to chef de cuisine of Salt Restaurant at the Ritz Carlton in Amelia Island, Fla.

Ted Bennett '05

Envisioning the Products of Tomorrow

During Ted Bennett's '05 senior year at Johnson & Wales, he researched his options for an internship that not only would be fulfilling, but would reward him within his career. He found the perfect match at the Cellular Processor Division at Intel. Once there his work included designing, researching and testing cellular processors. He took on responsibility for projects including schematic design reviews and updates and at the end of his internship with the company, he was offered a job.

As a RCG hardware engineer for Marvell, a division of Intel, Ted is now responsible for developing innovative cellular phone technology. "One of the greatest parts of my job is getting to work on and see high-tech devices long before they are released," he says. "When companies like Samsung, Motorola, and HP are developing new phones, chances are they will be paying us a visit. It's great to see how companies use our chips in designs and other cutting-edge technologies in development."

Technology plays a huge role in Ted's life. "Just seeing what is new in the field now helps to motivate me to think about how to make things better."

Ted recently traveled to Ireland, a lifetime dream he was able to make come true. "Travel is always good for your career. You're able to speak with different cultures and expand your thinking at the same time." In his spare time, he enjoys tinkering with the engine of his new BMW.



2002

RYAN BARNES PVD

Los Gatos, CA

Ryan is director of sales and marketing at Buzzsaw Media in Mountain View.

GINA BAMBINELLI PVD

Cliffside Pk, N.J.

Gina is conference service manager at Starwood Inc. in New York.

STEVEN BEACHY PVD

Minneapolis, Minn.

Steven is executive chef of Café Ena in Minneapolis.

ANDREW BONACCI PVD

New York

Andrew was promoted to director of conference services at FLIK International in New York City.

MATTHEW BREHM PVD

Sussex, N.J.

Matthew recently accepted a position as sous chef at Minerals Resort and Spa in Vernon.

STEPHANIE GALLO PVD

Cranston, R.I.

Stephanie graduated with her masters degree in human resources from the University of Rhode Island in August 2007.

SCOTT HILER PVD

Rockaway, N.J.

Scott received his master of business administration degree in marketing from Fairleigh Dickinson University in May 2007.

BREE KRASNIANSKI PVD

Rehoboth, Mass.

Bree is a police officer for the Rehoboth Police Department.

JOSEPH LOPES M.B.A.0 PVD

New Bedford, Mass.

Joseph Lopes is business deposit officer at Webster Bank in New Bedford.

AMY LORENZ PVD

West Warwick, R.I.

Amy accepted a new position with Grubb & Ellis Management overseeing Space Planning for 14 IBM locations in New England.

KENT MAURICE PVD

Lincoln, R.I.

Kent is an executive chef with Compass Group and co-owner of Washington Hill Liquors in Lincoln.

LIN OLD CHS

Virginia Beach, Va.

Lin is sous chef at Stove in Portsmouth.

ANDREW SWAIN PVD

Providence

Andrew is executive chef at 242 Restaurant & City Lounge in Providence.

RANJEET VISWANATHAN M.B.A PVD

Memphis, Tenn.

Ranjeet is senior retail director at Morrison Management in Memphis.

2003

ARIADNE ARIDAS PVD

Brooklyn, N.Y.

Ariadne is convention services manager at Millenium UN Plaza Hotel in New York.

MATTHEW DAWES DEN

Asheville, N.C.

Matthew is co-chef and manager at Table in Asheville.

CHARLES KAHN PVD

Vienna, Va.

Charles is national account manager on the global sales team at Marriott International in Washington.

JENNIFER MICHAEL CHS

Florence, S.C.

Jennifer is pastry chef for Charleston Place Hotel in Charleston.

TONI SCHMEIDER PVD

Warwick, R.I.

Toni is deputy chief investigator with pretrial services for the State of Rhode Island, at R. I. District Court.

LISA HERLINGER DEN

Portland, Ore.

Lisa is owner of Ruby Jewel Treats in Portland.

GIORGIO PHILLIPS PVD

Mesa, Ariz.

Giorgio is owner and operator of Paradise Carpet Cleaning in Mesa.

RYAN SPENCE PVD

The Villages, Fla.

Ryan is clubhouse manager at Isleworth Golf and Country Club in Windemere.

DANEYON WHITE PVD

Boiling Sprgs, Pa.

Daneyon is a chef at the Black Horse Restaurant and Tavern at Shippen Place Hotel in Shippensburg.

MICHAEL YONOVAK CHS

Ballwin, Mo.

Michael is district chef for Sodexo and general manager at Concordia Seminary in St. Louis.

STEPHEN L. WILSON CHS*Lugoff, S.C.*

Stephen was promoted to support specialist at Blackbaud Inc. in Charleston.

2004**KENDRA BAKER PVD***San Francisco*

Kendra is pastry chef for Manresa in Los Gatos.

BEN BEBENROTH CHS*Cleveland*

Ben is owner and chef for Spice of Life Catering in Cleveland.

MONICA BENVENUTI PVD*North Brookfield, Mass.*

Monica is program supervisor at Tumlare Corp. in Sudbury.

JOHN BLACK CHS*Columbia, S.C.*

John is owner and executive chef at Tybee's Terrapin Station in Tybee Island, Ga.

SEAN CODY PVD*Topsfield, Mass.*

Sean is owner of Cody Brewing Co. in Danvers.

SEAN DALY CHS*Cincinnati*

Sean is owner of Hugo in Oakley, Ohio.

CHRISTOPHER DEGENOVA NMI*Hollywood, Fla.*

Christopher is executive chef for Mel's Almost Famous South Beach Smokehouse & BBQ Restaurant in Marco Island.

STEVEN A. GOLDBERG PVD*San Diego*

Steven is guest services manager at the Hard Rock Hotel in San Diego.

MOSES HERRERA DEN*Austin, Texas*

Moses is front office manager at the Global Hyatt Corp. in Lost Pines.

JACLYN JONES DEN*Chicago*

Jaclyn is manager of product applications at The Pampered Chef in Addison.

JULIUS LAGMAN PVD*Naples, Fla.*

Julius is production manager for Gator Corner Dining Facility at ARAMARK Higher Education at the University of Florida.

CATHY PARSONS PVD*Bergen, N.Y.*

Cathy is chef instructor for New York Wine & Culinary Center in Canandaigua.

RAL QUIAMBAO NOR*San Francisco*

Ral is food and beverage outlet manager at Sheraton Gateway Hotel SFO in Burlingame, Calif.

RICHARD REISS PVD*East Brunswick, N.J.*

Richard is chef instructor and vocational counselor at Elijah's Promise in New Brunswick.

2005**CHRISTOPHER BIONDO '07 M.B.A. PVD***Los Angeles*

Christopher is front office manager at The Standard Hotel in downtown Los Angeles.

MICHAEL DUBANEWICZ NMI*Hollywood, Fla.*

Michael is externship-chef instructor at Le Cordon Bleu College of Culinary Arts Miami in Miramar.

WILLIAM GILSON PVD*Groton, Mass.*

William is chef at Garden at the Cellar in Cambridge and was recently featured on a Thanksgiving cooking podcast on WBUR FM radio, a National Public Radio (NPR) affiliate.

MICHAEL HENDRICKSON NOR*North Lauderdale, Fla.*

Michael is banquet supervisor at the West Palm Beach Marriott. He received a bachelor's degree in culinary management from Art Institute Online.

MELANIE HILL M.B.A. PVD*Boston*

Melanie is grants manager at Harvard Medical School in Boston.

**Gwanda Passmore '05****Appraising Internal Operations**

Whether it be from her office or out in the field, Gwanda Passmore '05 takes her initiatives and aspirations, and applies them to everyday situations. As internal auditor for Benihana Inc. in Miami, Gwanda evaluates risk throughout the company and determines methods and process to mitigate those risks. She also goes that extra step to ensure that company practices are followed, by analyzing financial data to improve efficiency companywide.

"I love interacting with various levels of management on issues such as operational, financial and Sarbanes-Oxley controls," says Gwanda.

Taking her career one step further, Gwanda is now a Certified Fraud Examiner, trained to detect and deter a wide variety of white-collar crimes such as identity theft, fraud and embezzlement. "Knowing that I am making a difference to the company is very rewarding."

Gwanda, who lives in Miami Beach, says the advice she lives by is quite simple: "Challenge yourself on every issue or situation that comes your way. You are the decision maker, ultimately."

TIFFANY NOVAK PVD*Kunkletown, Pa.*

Tiffany is direct mail and promotions coordinator for Scholastic.

DANIEL OVICHEGAN M.B.A. PVD*Dallas*

Daniel is food and beverage manager at the AAA 5-Diamond Hotels in Dallas.

MAUREEN POTHIER PVD*Warwick, R.I.*

Maureen is president of Women Chefs & Restaurants in Providence.

JENNIFER VALYS PVD*Dayville, Conn.*

Jennifer was elected to the Killingly Town Council in November 2007 for a term of two years.

2006**ANDREW ADAMS CHS***Cockeysville, Md.*

Andrew competed in the Seafood Division of the Nation's Capital Classic Cooking Competition at Anne Arundel Community College, in Arundel County and took home a bronze medal.

Florida Teachers of the Year Become Honorary Alumni

At the most recent Florida Restaurant & Lodging Educational Foundation Salute to Excellence Luncheon, two outstanding high school teachers, both of whom have been previously recognized as Teachers of the Year, were presented with the Honorary Alumni Certificates of Recognition by **Manuel Pimentel '98 Hon.**, senior vice president emeritus of university relations of Johnson & Wales University.

Carol Cox Stewart of Hobe Sound, Fla., is a ProStart teacher and director of the Culinary Arts Academy at Jupiter High School in Jupiter, Fla. Carol is a native of western Texas and has taught at Jupiter High School for more 22 years.

Patricia Novalis of Orlando, Fla., teaches lodging management, and is department chair and instructor for Mid Florida Tech's Hotel and Resort Business Management Program. She draws upon her 20 years experience in the hospitality and tourism fields. Originally from New Jersey, Patricia is an active member of hospitality associations and advisory committees.

In September 2006, ProStart teacher **Kathy Gonzalez** of Miami was recognized. She teaches at Hialeah High School in Hialeah, Fla.

Lodging Management program instructor, **Lupe Diaz, Ph.D.** of Miami, a teacher at Miami Beach Senior High School, was also presented an Honorary Alumni Certificate of Recognition.



FROM TOP: Carol Cox Stewart; Patricia Novalis; Kathy Gonzalez and Manuel Pimentel '98 Hon.



ANDREW ALLEN PVD

Tabernacle, N.J.

Andrew is senior graphic designer at Radomicki in southern New Jersey.

BRIAN ALLEN '07 M.B.A. PVD

Canadensis, Pa.

Brian was promoted to catering and convention services manager at Sheraton Hotels & Resorts Complex in the Philadelphia Airport.

ANGELA ALMEIDA PVD

Brick, N.J.

Angela is director in training at Chartwells in New Jersey.

HANNAH BARDOLPH CLT

Greensboro, N.C.

Hannah is pastry chef and garde manger at Bristo Sophia in Greensboro.

MELISSA BENJAMIN PVD

Brooklyn, N.Y.

Melissa is development associate at Bishop Loughlin Memorial High School in Brooklyn.

MICHAEL CASE NMI

Marco Island, Fla.

Michael is head chef and kitchen manager for Porkey's Last Stand in Marco Island.

THOMAS COUGHLIN NMI

Sarasota, Fla.

Thomas is manager for Chili's in Sarasota.

VICTOR DONNELLY CHS

Charleston, S.C.

Victor is director of catering operations for ARAMARK in Charleston.

LARKEN EGLESTON CLT

Charlotte, N.C.

Larken is a liquor broker for Sparrow & Assoc. in Washington and weekly culinary columnist for the *Charlotte Observer's* publication *Eye*.

DANIELLE FELDER CHS

North Charleston, S.C.

Danielle is general manager at The Marble Slab Creamery on Folly Beach in Charleston.

JEFFREY LEDOUX PVD

Boulder, Colo.

Jeffrey Ledoux is founder and CEO of Leisure Creative in Boulder.

MERYL LEVINE CLT

Raleigh, N.C.

Meryl accepted a position as baker at MGM Mirage-Nobhill Restaurant in Las Vegas.

KEVIN KALKUT PVD

Chicago

Kevin was promoted to restaurant manager at Hilton Chicago and Towers.

CHRIS MILLET CLT

Philadelphia

Chris was promoted to sous chef at Marriott International in Philadelphia.

ANTHONY PRICE DEN

Pueblo, Colo.

Anthony passed the Series 7 Exam along with the Colorado Life and Accident/Health Insurance Exams. He is becoming a Financial Advisor at Waddell & Reed in Denver.

SANDY TORRENCE CLT

Harrisburg, N.C.

Sandy is firefighter and EMT-B with the Harrisburg Fire Department in Harrisburg.

ERIC WARGIN CLT

Chapel Hill, N.C.

Eric is sous chef at Bleu Restaurant in Winston-Salem.

2007

JONATHAN ARRUDA PVD

Salem, Mass.

Jonathan recently accepted a position as rooms manager at The Salem Waterfront Hotel located in Salem.

MICHAEL BATES PVD

Celebration, Fla.

Michael is assistant manager at the Garden Grove Restaurant at Walt Disney World Swan & Dolphin Resort in Orlando.

STEPHEN CALDEIRA HON PVD

Wellesley, Mass.

Stephen is executive vice president of global communications and chief public affairs officer for Dunkin' Brands Inc.

ANTHONY D'AMICO PVD

West Babylon, N.Y.

Anthony was recently promoted to assistant superintendent at Hunter Robert Interiors in New York.

JUSTIN SUESS DEN

Dallas

Justin is regional business manager at Bobbi Brown Cosmetics in Dallas.

SEAN FLYNN PVD

Toledo, Ohio

Sean is a customer service and inside sales representative at Interior Supply Inc. in Toledo.

In Memoriam

PATRICIA S. DALRYMPLE '72

Dec. 24, 2007

CARMEN D. GIARDINO '76

Sept. 14, 2007

MICHAEL MUZZY '76

March 30, 2005

PHILIP J. HUNTLEY '77

Oct. 6, 2006

THORNTON H. LATHROP '78

Aug. 1, 2007

THOMAS P. SHUNNEY '78

April 11, 2005

**DONNA J. GRABINSKY
BRENZA '79**

Sept. 1, 2007

EDWIN D. LEWIS '79

Feb. 27, 2006

JOHN W. MICHAUD '84

Jan. 21, 2007

BONIFACIO QUICHO '84

Aug. 2, 2007

CARL GILLIHAN '86

Oct. 11, 2007

MICHAEL D. ASKEW '87

July 6, 2006

SALLY J. RAINVILLE '89

Nov. 8, 2007

KAREN MALTESE '93

Dec. 5, 2007

**LYNN (MCCORMACK)
MASTERSON '94**

Oct. 23, 2006

RICHARD GATTONE '96

Nov. 3, 2007

SARP EREM '98

Nov. 1, 2007

RAYMOND T. HUFF '99

Aug. 20, 2007

AARON HINE '99

Aug. 6, 2007

JACOB ROTH '07

Nov. 25, 2007

Faculty and Staff

SAMUEL WILLIAMS
Denver

Nov. 19, 2007

AMERICO DIPETRILLO JR.
Providence

Aug. 26, 2007

POKSYN "GRACE" YOON
Providence

Jan. 3, 2008



Thomas Carmody

Retired Director of Athletics

The Johnson & Wales University community is greatly saddened by the loss of a loyal and enthusiastic supporter, with the passing of Tom Carmody, 78, in early November 2007.

Carmody retired as director of athletics having served in a number of important capacities during a JWU career that spanned nearly three

decades. As an admissions officer in 1983, he was pivotal in the development of the School of Technology. Maintaining an avid interest in the growth of Johnson & Wales' athletics program, he became the institution's director of athletics in June 1998.

A genuine icon in the Rhode Island sports community, Carmody went to the University of Rhode Island after a stint as an assistant coach with the Duke University basketball team in the mid 1960s. He was URI's head coach from 1968 to 1973, winning the Yankee Conference title in the 1969 – 70 season.

Upon his arrival at JWU, Carmody had an immediate impact. His hard work, humble demeanor and ready smile endeared him to all he encountered. "He was a coach, a mentor, and indefatigable," Chairman of the Board John Yena says, "He filled up a room. When he came in and said, 'Hello,' you were engaged immediately."

Named to the JWU Athletics Hall of Fame in 2002, Carmody was what Yena calls "a foxhole buddy."

"It's seldom that you find people that you forge that kind of a bond with," Yena says. "Tom was my friend and if you were Tom Carmody's friend, you could not do better."

Carmody served as a trustee for Ocean Tides, a school and residential program based in Narragansett, R.I. to help at-risk boys. From 1977 to 1987, he was chairman of the board of directors of the Rhode Island Higher Education Assistance Authority.

He is the father of the late Michael Carmody and is survived by his wife, Mary "Murph" Carmody, his daughter, Kelly, of Atlanta, his daughter-in-law, Carina, and six grandchildren.

JOHN GUMBS CLT

Roanoke, Va.

John recently accepted a position as food service manager at the Palmetto Health Center in Columbia, S.C.

LIZABETH KREBS CLT

Manhattan, N.Y.

Lizabeth recently accepted a position at Wireless Generation located in Manhattan.

JILL LAZAR PVD

West Greenwich, R.I.

Jill is assistant marketing director for Atrion Corp. in Warwick.

THOMAS PILLA NMI

North Miami, Fla.

Thomas is food service manager at the Community Partnership for Homeless in Homestead.

STEPHEN SPERANDIO PVD

Wilmington, Mass.

Stephen is communications coordinator at the North of Boston Convention & Visitors Bureau in Peabody.

Corrections

Fall 2007 Issue

Richard J.S. Gutman holds a B.Arch. and not a B.A. from Cornell University as stated on page 31.

The correct date of 2005 alumnus John Paul Compton's passing is March 7, 2007.

Sara Stridacchio was incorrectly listed as Sammy Stridacchio in the birth announcement of Donato A. and Luciano Stridacchio on page 63.

marriages and unions

1980

CAROL LAPORTE
and James Ionata
Sept. 16, 2007, PVD

1990

WENDY MARTIN
and Matthew Lightner
Sept. 10, 2007, PVD

1992

MICHELE MCDANIEL '93 M.S.
and Virgil Robinson
Sept. 1, 2007, PVD

1994

RONALD BARTH
and Madelyn Calabrese
Aug. 18, 2007, PVD

LOVIE MILLER
and David Thomas
Aug. 30, 2007, PVD

1996

RUTH ANN RUOCCO
and Hughlan Bolton
Aug. 11, 2007, PVD

DONNA GREEN
and Franklin Prather
Dec. 17, 2006, PVD

1997

ALYSA JOHNSON and
BRUCE ALEX MACCLELLAN '96
Sept. 30, 2006, PVD

1998

HARRIS PAUL DOUNELIS
and Vanessa Boodhoo
July 8, 2007, CHS

QUENTIN LOVE
and Susan Liggett
July 7, 2007, CHS

CHELSEA (JULIEN) ROSATO
and James Rosato
Sept. 17, 2005, PVD

1999

KIMBERLY (MEHALOS) HAMILTON
and Conrad Hamilton
Sept. 1, 2007, PVD

GRAHAM MOLLOY
and Stephanie Iacodoro
April 5, 2007, PVD

JIMMY SADEGI
and Ursula Curonisy
March 30, 2007, DEN

LEE NOMI YITZCHAKI
and Michael Doherty
June 2, 2007, PVD

2000

DANA HERBERT and
NETESHA HARRINGTON '03
Oct. 14, 2007, PVD

2001

PATRICE (VINCENT) CLARKE
and Ronald Clarke
Aug. 25, 2007, PVD

DAVID HAWKS and
HEATHER KNIGHT '04
April 21, 2007, PVD

DAVID HERNE
and Jacquelyn Sherman
May 12, 2007, PVD

JUSTIN OGDEN
and Shannon McHugh
April 28, 2007, PVD

JULIE (BONARO) VAGO
and Tamas Vago
May 26, 2007, PVD

2002

NICHOLE FEOLE
and Jeffrey Soscia
Aug. 12, 2007, PVD

VARUN SHIVDASANI
and Danielle Bennett
July 29, 2007, PVD

2003

ETOYE (JOHNSON) DEVINE '05 M.A.T.
and **KEVIN DEVINE**
June 22, 2007, PVD

HICHAM DRIQUECH M.B.A.
and Ilham Touhami M.D.
Aug. 12, 2006, PVD

JUSTIN KEEGAN
and **BEAU CZERWINSKI '04**
July 7, 2007, PVD

CAROLE (SCHAFF) MURPHY
and William Murphy
May 6, 2006, PVD

2004

LISA MARQUES
and Paul Jacques Jr.
Aug. 12, 2007, PVD

CATHY (STAROWITZ) PARSONS
and Sgt. Michael Parsons
Jan. 22, 2006, PVD

2005

CHRISTINA (TRUESDALE) CATANA and Michael Catana
Aug. 11, 2007, PVD

DANIEL OVICHEGAN M.B.A.
and Sheba Ovichegan
Oct. 21, 2006, PVD

TREVOR PORTER
and **JULIE (PERRY) PORTER**
June 9, 2007, PVD

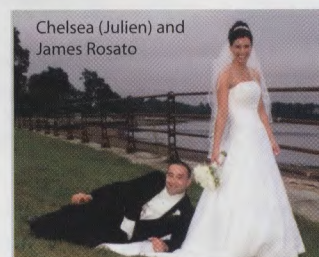
AMANDA SCHLAGETER
and Benjamin Isbell
Sept. 16, 2006, PVD

LAUREN BISSONNETTE
and Noreen Coughlin
June 29, 2007, PVD

2006

SANDY TORRENCE
and Laura (TK)
June 16, 2007, CLT

CARRIE HURWITZ
and Don Staniford
Aug. 18, 2007, PVD



Chelsea (Julien) and James Rosato



Alysa Johnson and Bruce MacClellan



Dana Herbert and Netesha Harrington



Justin Keegan and Beau Czerwinski



Paul Dounelis
and Melissa Boodhoo

(Starowitz) Parsons and
Michael Parsons



Michael Yitzchaki and
Doherty



Michael Vichigan and
Michael Vichigan

1980

FREDERICK MUELLER
and Karen Cody, PVD
Taylor Marie and Frederick Louis

1986

TAMMY (CLAPP) YODER
and Rick Yoder, PVD
Braxton Shaun

1988

**REBECCA (HOFFMAN)
COATNEY** and Tom
Coatney, PVD
Zachary Thomas Leon

ANDREW FOUNTAIN
and Ann Fountain, PVD
Aidan Philip

TIMOTHY VIOLA
and Kate Viola, PVD
James Robert

1989

JEFFREY HOWES
and Amy Howes, PVD
Andrew Howes

**DANNELLA (MCWILLIAMS)
BURNETT** and Lee Burnett,
PVD
Emma Lee

JOANNA STERPETTI, PVD
Eliana Grace

1990

**COLLEEN-MARIE (DILLON)
RUTZLER** and **EUGENE F.
RUTZLER V '82**, PVD
Mary Ann Catherine

**SUSAN (SHEPHERD)
CUNNANE** and J.J. Cunnane,
PVD
Declan Sean

1991

KEVIN WASSLER
and Carrie Wassler, PVD
Sarah Emily

1992

MICHELE BLOCK-LIFTMAN
and Scott Liftman, PVD
Gabriel Isaac

LYNNETTE (HEIGES) VALLE
and Pedro Valle, PVD
Gabriela Grace

ERICA (THIENEL) DUGGAN
and Kevin Duggan, PVD
Delaney Angelica

1993

HEATHER KENNEY, PVD
Quinlan John

TROY MCERLAIN and
**CAROLYN (CONNORS)
MCERLAIN**, PVD
Addison Marie

1994

FRANK D. BUFFONE
and Marinee Pia Buffone, PVD
Francesco Filippo

ELISE (GARRY) MCGRATH
and Scott McGrath '93, PVD
Miles Wyatt

ALISON (ABRAMS) INSINGA
and Christopher Insinga, PVD
Jack Quinn

1995

DENISE (PACKARD) FALATIC
and Ted Falatic, PVD
Rebecca Nicole

CORINNA (COSTA) MARTELL
and Kevin Martell, PVD
Ryan William

**SAMANTHA JONES-
DAMMINGER**
and George Damminger, PVD
Logan and Devon

1996

DONNA (GREEN) PRATHER
and Franklin Prather, PVD
Franklin Emmanuel Isaiah

KELLI (GIVENS) SMITH
and Edward Smith, PVD
Gianna Rae

1997

COURTNEY (RENK) BRINKMAN
and **DEREK BRINKMAN**, PVD
Taylor Marie

DANIELLE CATTANI-POST
and Lee, PVD, Sienna

JANET (KING) KENNEDY
and Jonathan Kennedy, CHS
John Finley

JONATHAN FORTES
and **STACEY FORTES**, PVD
Dylan Rhyne

LIAM REARDON
and Nicole Reardon, PVD
Lauren

WENDY (BALUCH) ROGERS
and Thomas Rogers, PVD
Matthew Bruce

1998

PETE JAWORSKI
and Laura Jaworski, PVD
Hunter Peter

JENNIFER JENKINS MBA
and Adam Jenkins, PVD
Kylee

TIM NAN and Vicki Luo, PVD
Ethan Ming-Hao

**SUSAN (JULIANO)
KENNEDY '00 M.A.T.**
and **DANIEL KENNEDY**, PVD
Ava Elizabeth

**CHARLENA (COSUMANO)
SCHWARTZ**
and Geoff Schwartz, PVD
Maxwell Shaun

1999

SARAH MOCK
and Bob Mock, CHS
Molly Elizabeth

2000

ARIEL (DURNIOK) CROTTY
and Michael Crotty, PVD
Jonathan Scott

2001

JESSICA (FORSYTH) O'BRIEN
and Christopher O'Brien, PVD
Shane Patrick

**MARAAH (BECHTOLD)
POPELESKI**
and Timothy Popeleski, PVD
Julia Violet Shaye

KATE (AULETT) BRAGA and
Guto Braga, NMI
Julian L.

2002

SUZANNE (JAEGER) LLORCA
and Chris Llorca, CHS
Rebecca Eileen

SHANI SMITH and Kirk
Thomas, PVD
Ki'mani D'Jaun

ELENA (EVANS) BROOKS
and Chris Brooks, PVD
Kailey Evans

2003

ERIN TRACEY
and Mr. Alexis Martin, PVD
Isaiah Lyndell Eversley

2004

JULIE (PITTSLEY) MAURO
and Michael Mauro, PVD
Madison Grace

CATHY (STAROWITZ) PARSONS
and Michael Parsons, PVD
Nathan Tyler

DAVE DARSHAN M.B.A.
and Hiral Dave, PVD
Aarya D. Dave

2006

DANIELLE (INGALLS) FELDER
and **JASON FELDER**, CHS
Jason Lenard

The Challenges and Rewards of a Career in Public Service

BY SUSAN CONNERY

The challenges of choosing a profession in public and community service are real, but the rewards are overwhelming. My job, leading the Feinstein Community Service Center at the Providence Campus, takes a variety of skills — creativity, perseverance, leadership and the ability to juggle concurrent projects and competing demands. I write, research, teach, mentor, coach and develop programs and budgets. The position requires knowledge of public relations, legislation and university strategic planning.

My career in public service has wound its way across several organizations and multiple continents. After graduating with a degree in criminal justice, an internship landed me a position with the Multiple Sclerosis Society where I worked on accessibility issues — for jobs, homes and societal acceptance. My second stop was a social justice lobbying organization in Washington, D.C. where I developed new skills in public relations, marketing and public policy. By interacting with other citizens to promote change, monitor public events and issues, and deliberate and influence legislation, I learned to act effectively as an engaged citizen in a democracy. I came to realize that this was my passion, and came to seek a career where I could live out that passion.

From the Beginning

How did my journey lead me to JWU? I felt called, spiritually, to community service and I sought a leadership position in a community-based or advocacy organization that provided opportunities for innovation, creativity, collaborative relation-

ship-building and sustainable impact. My passion found a place at JWU where students are offered the opportunity to become more involved in their communities.

In my role, I think about how the needs of the homeless fit with the skills of culinary students, or how the needs of inner city school kids correspond with business students' abilities, or the technology students' skills. Being at JWU provides a unique and supportive platform for growing this work, providing students with opportunities that support intellectual development, personal growth and civic engagement.

Challenges and Rewards

The challenges to my work are varied. The day-to-day aspects are intense. Seeing poverty and other distressing situations up close can be difficult to deal with. Trying to help the community is also a lengthy process, as much of the work involves building partnerships, including sharing of values, missions and visions with JWU's community service program stakeholders. On a more administrative level, I am constantly dealing with both limited resources and time to meet the unlimited needs and requests from the community, which is a struggle.

The rewards I receive in return for my work are many. On a practical level, public service is a broad field with competitive salaries and benefits as well as opportunities to network with others from the nonprofit sector. The field of public service provides the elasticity for personal growth, developing new skills and interaction with outstanding, interesting people. Having a career in



Susan Connery, center, bags apples with students James Powers, left, and Simon Mekonen at the Rhode Island Community Food Bank.

public service provides an enormous sense of satisfaction and the pleasure of feeling good about myself and the work I am doing. On a larger scale, the benefits of my work on society and especially the local community are tangible and make a true impact on students, community organizations and the university as a whole.

A career in public service is a fulfilling one, offering the chance for innovative problem-solving and setting visions based on the organization's mission. It is indeed an extraordinary profession — one that is not just a job, but a way of life to adopt and make your own.

Online > For information about work with nonprofits:

www.idealists.org (info on starting your nonprofit job search, resource guides on different types of jobs and a free daily e-mail of nonprofit job opportunities)

www.servicelearning.org/event_jobs

www.nonprofitoyster.com

www.philanthropy.com/jobs

www.careerbuilder.com

Making a Difference

Johnson & Wales University alumni make a difference at home and abroad. So do our students. JWU students performed more than 75,900 hours of community service in 2006–2007. By taking on issues of hunger, homelessness and education, our students rebuild and enrich communities.

Last year, innovative programs like “Alternative Spring Break” allowed 16 JWU National Student Organization students to travel to Tijuana, Mexico. They paved school sidewalks, discussed border issues with migrant workers and families and met with an environmental collaborator.

If you know a student who is making a difference and is career-focused, encourage them to visit www.jwu.edu. One of our cutting-edge programs may be the right fit for them. Or, complete the form below or online at <http://alumni.jwu.edu/admissions>. Alumni are key to bringing in the next generation of JWU graduates.



Alternative Spring Break: Last spring, 16 JWU National Student Organization students went to Tijuana, Mexico. Above, NSO student Kaitlin Leonard is shown making a new friend.

Alumni Council Legacy Scholarship

JWU and the Alumni Council are pleased to offer a new Legacy Scholarship.

Alumni Council Legacy Scholarships are

- Up to \$4,000 per academic year
- Applicable to any JWU campus
- Renewable for up to four years of continuous enrollment
- Available for full-time, undergraduate day school students

At least one parent must be an alumnus of JWU.

For more information, please contact the Office of Admissions at 1-800-DIAL-JWU ext. 2345.



Completed forms should be mailed to: University Admissions, 8 Abbott Park Place. Providence, RI 02903

Student Name _____			
Address _____		Gender <input type="checkbox"/> Male <input type="checkbox"/> Female	
City _____	State _____	Zip _____	
Telephone _____	E-mail Address _____		
Year of Graduation (Required) _____			
Name of Alumnus/Alumna (Maiden Name) _____		Class Year _____	
Campus Attended _____	E-mail Address _____		



LEFT: Chancellor Morris Gaebe with JWU students, his favorite community. **BELOW:** At the end of WWII, (l-r) Edward Triangolo, Audrey Gaebe, Vilma Triangolo, Morris Gaebe and Edward Triangolo Jr. returned to Rhode Island to become the first families of Johnson & Wales with their purchase of the school in 1947.



We honor our past as
we look to our future



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