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JOHNSON & WALES
UNIVERSITY MAGAZINE

SPRING 2008

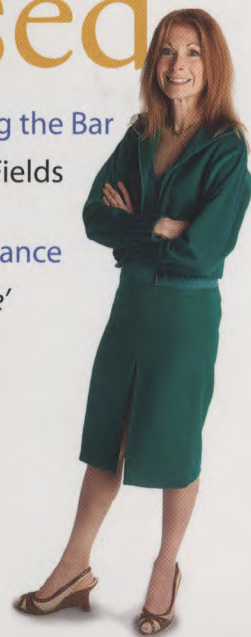


career:focused



JWU Alumni: Raising the Bar
Standouts in Their Fields

A Special Remembrance
'The Other Dr. Gaebe'



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32 JWU ALUMNI: RAISING THE BAR

JWU graduates are leaders in industries throughout the world as the careers of 22 notable standouts attest.



career: focus



LEFT TO RIGHT: Michele Bailey DiMartino '91, Raven "Cake Man" Dennis '87, Johnny Chen '81, Anna Olson '95, Erin O'Shea '04 and Walter Ellerbe '04 are among JWU alumni on the global stage.

Feature Photography by:

Constance Brown, Daniel Casey, Webb Chappell, Jonathan Fickies; J.B. Griffin, Harry Pocius, Christine Reynolds, Jim Tkatch, Dennis Trantham; Chef Rock Inc.; Food Network Canada; LG Group; The Food Network; The Tyler Group; Zurich Insurance Group

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At this time of year when we watch our graduating students begin the next chapter of their lives, it is important that we look back and honor the success of our past students.

In this issue of *JWU Magazine*, we turn our attention to the career-focused aspect of Johnson & Wales University, and the numbers tell a compelling story. More than 75,000 graduates reside throughout the United States and 109 other countries, and work in 139 countries in business, hospitality, culinary arts, technology and

education. This broad brush, however, doesn't begin to describe the depth and breadth of this powerful JWU network.

Each of our campus locations is surrounded by businesses owned and operated by JWU alumni. From the Providence Campus alone, 23 percent of our alumni stay in Rhode Island with more than 200 businesses owned by graduates of JWU and another 160 businesses run by our alumni.

And our graduates are leaders in industries throughout the world. To truly see their successes, you need to look inside to their individual stories. We find them defining standards in hotels and restaurants, shaping the direction of global commerce, inspiring millions to bring creativity and conscience to the foods we eat, and assisting the world's less advantaged.

In this issue we begin to introduce the members of our massive network, one by one. Our plan is to make this an annual spring tradition, bringing their career journeys to life by telling their stories in their words. If you are an alumnus or alumna, please contact Jeff Cartee '97, '00 M.B.A., executive director of alumni relations, at jcartee@jwu.edu with stories of your own successes so that we can have your information for future issues.

Today, thanks to the hard work of many individuals, JWU is a national leader in career education. One of the pioneers responsible for launching this success was Mrs. Audrey Gaebe '88 Hon., wife of Chancellor Morris Gaebe '88 Hon. Sadly, Mrs. Gaebe passed away in March at the age of 86. We dedicate this issue of *JWU Magazine* to her memory and the impact of her efforts on generations of JWU students.

Patricia McLaughlin

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

*In Memory of
Audrey Reidelberger Gaebe '88 Hon.
1921–2008*



JOHNSON & WALES UNIVERSITY MAGAZINE

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JWU 2008: Honoring Distinguished Careers

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

Every year Johnson & Wales University is privileged to celebrate the graduation of its students. We also induct an august group of leaders as honorary members of that graduating class. During 2008 Commencement the following individuals were honored at ceremonies across the four campuses. Each of them has carved out a notable reputation in business, hospitality or culinary arts, and is recognized for their distinguished career and positive influence on their industry and community. They have demonstrated their support of the mission of JWU, and graciously shared their knowledge and experiences.

Providence Campus

Alan Shawn Feinstein Graduate School & Doctoral Program



JAMES CLAUDE LEHOULLER

President
DiLeonardo International Inc.
Doctor of Business
Administration in Hospitality
Management



SYLVIA EVANS ROBINSON

Assistant Vice President
American Council on Education
Executive Director
General Education Development
Testing Service
Doctor of Business
Administration

College of Culinary Arts and The Hospitality College



JEREMY M. JACOBS

Chairman and CEO
Delaware North Companies Inc.
Doctor of Business Administration in Sports, Entertainment & Event Management



GINA MARIE GALLO

Winemaker
E. & J. Gallo Winery
Doctor of Oenology

College of Business and School of Technology



JOSEPH J. MARCAURELE

President
Citizens Bank of Rhode Island
Doctor of Business
Administration in Financial
Services Management



JOHN R. MCCARTAN

President
J.R. McCartan Co.
Chairman of the Board
Teacher Excellence Center
Doctor of Business
Administration

North Miami Campus



FANNY HANONO

Secretary and Treasurer
Perry Ellis International
Doctor of Business
Administration in
International Business



MIRIAM LÓPEZ

Chief Executive Officer
TransAtlantic Bank
Banco Sabadell Group
Doctor of Business
Administration in Financial
Services Management

Denver Campus



EVAN MAKOVSKY

Principal and Co-Founder
Shames-Makovsky Realty Co.
Doctor of Business
Administration



ILENE D. KAMSLER

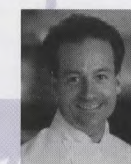
President
Colorado Hotel &
Lodging Association
Doctor of Business
Administration in Hospitality
Management

Charlotte Campus



HARVEY B. GANTT

Managing Partner
Gantt Huberman Architects
Doctor of Business
Administration



JOHN P. DOHERTY

Executive Chef
The Waldorf=Astoria
Doctor of Culinary Arts



Becoming a Global Culinary Brand

When NBC-TV's *Today* show visited Turkey this spring, as part of its annual "Where in the World?" series, co-host Matt Lauer interviewed none other than Mehmet Gürs '93. That's because Gürs himself has become a culinary brand, and Turkey's star chef of the moment.

With six restaurants dotted throughout Istanbul and the chic resort towns that ring the coast, a catering company, cookbooks and even TV cooking shows of his own, the Finnish-born über-chef and his food have risen to iconic status not only in his father's homeland, but across the world. With rave reviews from *The New York Times*, *Travel & Leisure* and *Condé Nast Traveler's* "Hot Tables," among many others, Gürs is enjoying international stardom for his inventive Swedish-Mediterranean cuisine.

"Do what you love, love what you do," Gürs says when asked about his entrepreneurial and creative spark. "It's really that simple — and, of course, make sure that you've learned something new each day." Despite his demanding schedule and plans for additional restaurants, Gürs has managed to remain active with the Istanbul community. Each month he hosts a class of underprivileged kids in one of his restaurants and treats them to lunch and a film. He also participates in a UNICEF program called "Unichef," where proceeds from his restaurants each Mother's Day are used to build preschool classes for five-year-olds.

Online > www.istanbulyi.com



Mehmet Gürs '93, is building a brand with international appeal in Istanbul, Turkey.

> quick take

In its 2007 report, the Institute of International Education ranked JWU among the top six percent of all colleges and universities in the U.S. for the number of enrolled international students.

PUSHING THROUGH FEARS FOR CAREER ADVANCEMENT

Colorado native **Jake Young '07** remembers his dad stressing the importance of international experience. So when an opportunity presented itself to participate in a cultural exchange in Italy for a year following his high school graduation, Young decided to take it. From then on he was hooked on global adventure.

Four years later, with his graduation from the Denver Campus' Hospitality College just weeks away, Young was introduced by a JWU faculty member to a Ritz Carlton senior HR executive. Learning that the Ritz required managers to have at least two years of international experience, Young requested an overseas assignment to launch his career. Hired as assistant room service manager for the Ritz in Doha, Qatar, Young — not knowing what to expect — held his breath and took the plunge. Arriving at the world-class resort weeks later, he was most surprised to learn that there was no room service manager to which he would report. Suddenly, the 23-year-old recent graduate found himself in the Middle East



Jake Young '07 against a Doha, Qatar skyline.

with 23 people, from 13 different countries, reporting to him. "Managing so many people from so many different countries was a definite challenge, but I had no choice but to sink or swim," he says.

Within three months, Young was officially promoted to room service manager where he now finds himself thriving. "You can't expect to just get what you want," says Young. "You need to show you can do the job first, and then ask to have it."

Online > jmy8529@yahoo.com

How Are Globally Relevant Companies Developing Leaders?

In an increasingly diversified and globalized world of business, finding and enlisting talent is critical to the continuity and growth of any viable company. We asked Robert Mellwig '97, vice president of human resources for Destination Hotels & Resorts, and Ron Garonzik, a vice president with Hay Group, how today's most successful companies identify and develop future leaders.



Robert Mellwig '97 is vice president of human resources for Colorado-based Destination Hotels & Resorts, a subsidiary of Lowe Enterprises Inc. The firm manages real estate including more than 30 luxury hotels and resorts.

Today's workforce is a complex, multigenerational and multinational employee base. Despite the diversity represented in the demographics, there are common and practical ways to assess candidates for employment, and select employees.

Destination Hotels & Resorts has developed a selection and interview process called "Competency Based Hiring & Critical Behavioral Interviewing." The principles of the two-day course center around building skills within the management team to help hiring managers make better decisions when choosing new members for the firm. Adopting this mindset about people and human behavior, the mission becomes sorting through the various "talents" of an individual to assess the person for the job they are interested in.

Many companies are shifting to a broader use of e-Recruitment systems, talent management suites and assessments to both leverage technology and identify and

retain skilled applicants. Through posting partnerships, candidates now find opportunities with our firm online. Once hired, new associates are tracked via a robust succession-planning program that allows the firm to easily identify internal mobility and career interests for its associates. This system pinpoints exactly who is ready to take on a specific assignment at a particular time, and enables our company's growth strategy by ensuring we have qualified people in queue ready to support our needs.

Destination Hotels & Resorts is committed to "talent management," and recognizes that getting the right people, with the right behaviors, skills and competencies is critical. Once you have the right talent mix, providing opportunities to learn and grow through education, conferences, career development, job growth and advancement becomes the centerpiece of your talent cycle. A commitment to these concepts starts with a culture, leadership and strategy built on roles, processes and technology.



Ron Garonzik is a Hay Group vice president based in Boston. He specializes in strategic talent management and succession for business critical positions.

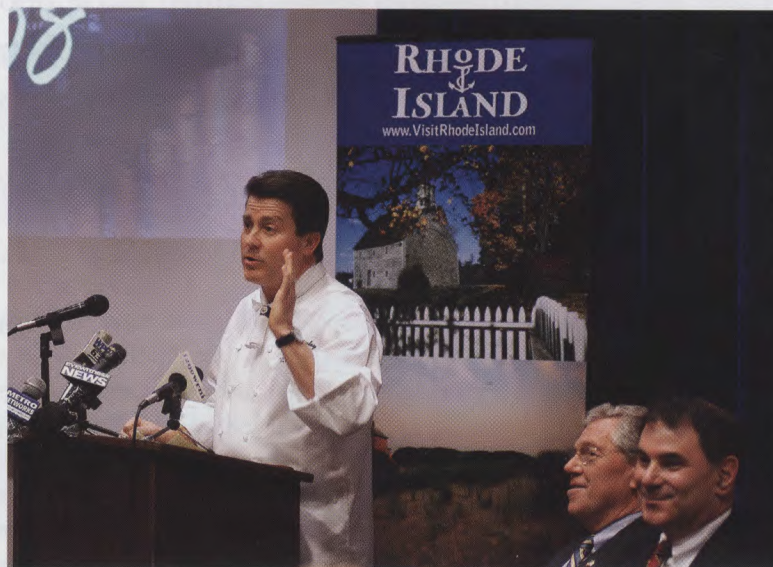
Organizations around the globe are struggling to develop the leaders they need to survive and thrive. In the U.S., demographic changes brought on by the departure of baby boomers in every work sector — both private and public — will be a key limiting factor for organizational success. Between half and three quarters of senior managers are due to retire by 2010. While most organizations have a plan for managing the supply of talent by identifying and developing skilled people, not enough has been done to translate future demand, and the kinds of roles organizations are going to need, into what that means for their workforce.

Organizations can go a long way to ensure they function effectively by closely aligning talent needs with strategic context — what they must continue to provide to remain competitive. To cultivate high quality talent,

top performing organizations start by clarifying role requirements: how each position promotes the objectives of the broader organization; what defines critical goals and standards of performance for the job holder; and what competencies will guide the position holder to deliver expected results "the right way."

Companies known for talent development have CEO and leadership teams that make talent a top priority, because its development is so central to the continuity of the business. Managers at all levels are accountable for creating a work climate that motivates employees to perform at their best. Leadership teams typically receive training to help them work together more effectively. The key is to ensure that the investment in development results in the right number of people, of the right quality, ready when the organization needs them now and in the future.

jwu: providence



Steve Shipley '85, '05 M.A.T., director of development and alumni relations for the Providence Campus, addresses the audience at the Culinary Arts Museum on the Harborside Campus in March. Seated are (l-r) Rhode Island Gov. Donald Carcieri and Saul Kaplan, executive director of the Rhode Island Economic Development Corp.

Travel Guide Gets Official Launch

The Rhode Island Division of Tourism kicked off the summer season by unveiling its new "2008 Official Rhode Island Travel Guide" at the Culinary Arts Museum on the Harborside Campus in March.

"Tourism is an important part of our state's economic engine. In fact, one out of every 10 Rhode Islanders works in the tourism and hospitality industry," **Rhode Island Gov. Donald Carcieri** told the gathering that included **Saul Kaplan**, executive director of the Rhode Island Economic Development Corp.

The state's culinary assets are among the focal points of a year-round marketing effort by the agency. Published annually, the guide offers an abundance of information about the state's seven tourism regions.

Steven Shipley '85, '05 M.A.T., director of development and alumni relations for the Providence Campus, drew chuckles from the crowd as he pointed out the foods that are unique to "Little Rhody" including grinders, hot wieners, clamcakes, Rhode Island-style chowder, coffee milk and coffee cabinets. He noted that many JWU grads have stayed in the state to work or open their own restaurants once they received their degrees.

"When you combine our exceptional natural and cultural attractions with our top-notch culinary offerings, I think we've got just what visitors are looking for," said **David DePetrillo**, director of the tourism division.

Online > www.VisitRhodeIsland.com

INNOVATION AND INSIGHT DRIVE DVP'S PERSPECTIVE

"Consumer delighting," according to **Gianfranco Zaccai**, is just one of the characteristics a product innovator seeks. A successful product also must be technologically feasible and profitable, said the School of Technology's first Distinguished Visiting Professor to students in Xavier Auditorium in February.

Zaccai, founder, president and CEO of Continuum, an innovative design company with offices in



Massachusetts, Italy and South Korea, should know what consumers want. Based on his impressive track record in the field of design technology, his success comes not from giving people what they want now, but being able to predict what they will desire in the future.

That was the genesis of three product development stories he shared with students: the Reebok pump sneaker, which gained the number one position in the marketplace over Nike's Air Jordans; the Moen Pure Touch shower faucet; and the Swiffer mop, which in 2002 became the most successful product introduction for Proctor & Gamble.

The power of design, Zaccai told the students, is to drive interaction among people. Though his talk centered on products that made millions of dollars for companies, he also spoke of how innovative and intelligent design can help eradicate poverty in stricken countries throughout the world.



"Our students choose Johnson & Wales University to receive the knowledge and skills that will prepare them for professional success. They are inspired by the career paths our alumni have taken as they chart their course for the future."

— Pres. Irving Schneider, Ph.D.

Revival Sets New Stage for Xavier

The curtain went up on the revival of Xavier Auditorium at the Xavier Academic Complex (XAC) when the renovated theater opened its new glass doors last fall.

Built in 1929, this once-functional auditorium was part of St. Francis Xavier Academy that included classrooms, a convent, chapel, rectory, cafeteria, laboratories and gymnasium all designed to accommodate Rhode Island's burgeoning need for Catholic schools. Later, the site was operated by the Sisters of Mercy for similar purposes. In 1984, JWU purchased the complex from the Diocese of Providence and converted it into student dormitories, faculty offices and classrooms. Today, it is home to both the College of Business and The Hospitality College.

A trademark of JWU is its innovative ability to transform its campuses through renovations and strategic planning. Despite earlier additions and renovations, the university held off any changes to the auditorium until 2003 when a revitalization study was commissioned. At the same time, campus leaders learned that McVinney Hall, a nearby amphitheater frequently used for large gatherings and events, was closing. With the news, timing was right for Xavier's next act.

"Xavier Auditorium has become a jewel for our campus community," **Irving Schneider, Ph.D.**, Providence Campus president, said of the restoration. Xavier Auditorium holds 550 theater-quality seats — significantly less than the original 1,076 designed for a generation of smaller frames. The reduced capacity makes for more comfort, quality acoustics, and allows for an entrance foyer, according to **Chris Placco**, vice president of facilities management.

Computer-modeled plans ensured good sightlines from every seat. Iconographic reminders of the original auditorium are retained, blended with dramatic lighting, state-of-the-art technology and first class audio-visual capability.

"We've maintained the integrity of its original beauty with a balance of contemporary design and technology," said Schneider with kudos for the crew. "A round of applause to our facilities team for their precision and creativity."

The venue is a premier setting for lectures, presentations and small performances. Concepts for future distance-learning and video-conferencing are under consideration.



Xavier Auditorium

winningteam



Culinary Nutrition Team Is Smokin'

A team of culinary nutrition students won first place and a \$5,000 prize at the 2008 Research Chefs Association Student Culinology Competition held in March in Seattle, Wash.

Seniors **Matthew Pratta**, **Leah Brickley** and **Theodora Kaloudis**, along with graduate student, **Andrew Schmitt '07**, had to develop, package and prepare a frozen retail product for this year's theme — Northwest Pacific Cuisine. Their winning entry, "Smokin' Cod" included Walla Walla Glazed Pacific Cod with Smoked Tomato Succotash.

Students competed against other colleges from around the country. **Lynn Tripp**, associate professor of food science in the College of Culinary Arts, was advisor and team coach. The team contributed \$1,000 to the Food Science Club.

Commons Plaque, Scholarship Honor Fallen Alumnus

The love of cooking brought Cranston, R.I. native **Ron Gill Jr. '00** to the university in 1998. After graduating and applying his skills at a local Italian restaurant, Gill heard another calling, this time to join the United States Coast Guard. His training took him to Alaska in 2003 where he was assigned to be a member of the homeland security unit. On March 25, 2007, Petty Officer 3rd Class Gill was fatally injured while patrolling in Puget Sound, off the coast of Seattle. To honor his memory, the Gill family has established a scholarship to benefit undergraduate students in the College of Culinary Arts at the Providence Campus. A plaque was dedicated in Gaebe Commons in March to honor Gill's memory.

ABOVE: Left to right, students, Theodora Kaloudis, Andrew Schmitt '07, Leah Brickley, Matthew Pratta, team leader, and Associate Professor Lynn Tripp, faculty advisor, display their winning entry.

RIGHT: Providence Campus Pres. Irving Schneider, Ph.D. with Ron Gill's family at a March dedication ceremony.





JWU junior Dana Beninati prepares a roast beef and Waldorf salad centerpiece, served with venison and poached pears with red currant chutney at her externship at BASF in Germany.

International Chemical Company Provides Potent Experience

Most people would not expect a chemical company to offer a coveted culinary arts externship program, but BASF in Ludwigshafen, Germany has provided a memorable experience for selected culinary arts students from the North Miami Campus since Johnson & Wales University began offering the opportunity five years ago.

As part of JWU's curriculum, students rotate through all restaurant operations, experiencing the BASF culinary team's unique style and producing food on highly advanced equipment. The company's three major food outlets include a restaurant that's open to the public and dining centers for its employees and clients. The on-site facilities include a fine dining restaurant that features a seasonal menu and nightly tasting menu, an event space with a buffet restaurant and seating for 1,300 people, a business hotel and 200-seat restaurant, and the largest wine cellar in all of Europe.

"Working at BASF was a great experience because I worked with a lot of different ingredients that we don't use in the states, and prepared food using different techniques than what we're used to," said culinary arts junior **Michelle Negron**, who did her associate degree co-op with the company in spring 2006.

Culinary arts junior, **Dana Beninati's** winter co-op at BASF was so successful that she accepted its offer to stay another three months to learn more from the company. Her favorite event was when she worked at a chemical dinner that highlighted the culinary team's skills with molecular gastronomy. The dining room staff wore chemist's lab coats and served the 100 guests some of the most interesting food Beninati has ever seen.

"Being at BASF reinforces the strong fundamentals of culinary arts that I've learned at JWU," Beninati said. "The standards of service and quality of ingredients are so high at BASF. It's amazing that they are able to do such high production without ever letting quality or efficiency slip."

Though they were initially experiencing culture shock and homesickness, both Beninati and Negron said the BASF team made them feel welcome. "The team at BASF was so hospitable and always took the extra steps necessary to make sure I was comfortable and succeeding in my position," Negron said. "I always felt like I was part of their family, which was nice considering I was so far away from home."



"Our students and graduates are in high demand because they are true professionals. I am always so proud to see what our graduates accomplish in the real world, and consider it a true compliment when they return to JWU to hire our students and graduates."

— Pres. Donald McGregor, J.D.

Modeling Strength Through Achievement

Entertainment management major **Morisha Gaul's** first steps as a baby were on a runway. Her mother was a model, and she's been around the business since she was born. She tried modeling, but realized that models did as they were told and the real decisions were made behind the camera.

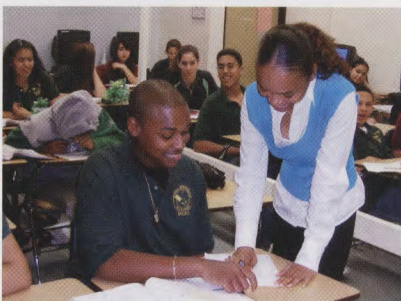
"The star was not the boss. I wanted to be the boss," she says.

But Gaul, who moved to America from Guyana when she was five, also loves to help people. Coming from a stable background, she says, "The concept of people not having that stability" drives her to help.

Currently she's passionate about how society affects teens. She believes in helping people "in your own backyard" and is involved with a local Junior Achievement program teaching

accounting and marketing to students at Miami Lakes Educational Center. She looks for students who are off by themselves and seeks them out.

With law school in her sights after graduation, Gaul hopes to work with a booking agency or record label and help others get into the entertainment business. "I like to help people and see people's dreams come true."

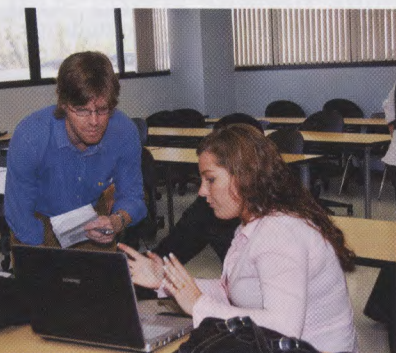


Morisha Gaul works with Miami Lakes Senior High School sophomore, Franton Green.

Marketing Students Makeover Local Nonprofit

Marketing students were put to the test when College of Business Chair **Joanne Leoni, Ed.D.** was asked to help a local nonprofit as part of *The Miami Herald's* Business Makeover Challenge.

Leoni and a team of students lent their marketing expertise to help First Care, a South Florida nonprofit that provides nursing care. The organization needed a studied approach to increasing brand visibility.



Jim Wyss, business reporter for *The Miami Herald*, reviews the advertising and marketing campaign that marketing student Chelsy Regan put together with teammates for First Care.

Marketing students had a one-on-one session with First Care representatives, developed marketing and advertising strategies, produced commercials, and at the end, presented their recommendations to the client.

"I learned a lot as far as dealing with the challenge of being creative and trying to relay the message the client wanted to convey," said marketing student **Sara Cooper**. "It felt good not only because of the experience I had, but because I was able to help."



dvc dinner

DVC, Students Serve Up Scholarship Dinner

Hospitality ruled at a recent dinner honoring **Tony Miller** of Latitude 41 in Columbus, Ohio as Distinguished Visiting Chef. Among the guests were (back, l-r) **Fred Menachem**, director of development and alumni relations at JWU's North Miami Campus; **Hank Klein**, chairman of the board for the Greater Miami Chamber of Commerce; **Rachel Greer-Narvaez**; **Damon Narvaez**; (front, l-r) **Sen. Gwen Margolis (D-Fla.)**; **Bill Talbert**, president and CEO of the Greater Miami Convention & Visitors Bureau; **Cindy Talbert**; and **Larry Rice '90, Ed.D.** dean of academic affairs at JWU's North Miami Campus. As part of his visit, Miller prepared a public dinner for 60 alongside JWU students as a scholarship fund-raiser for the College of Culinary Arts. Sophomore **Quintin Nelson** received a \$2,000 scholarship toward his culinary education at the university.

Message to Students: 'Stand Up for Freedom'

"You can't help America understand your history if you don't stand up for freedom, justice and equality — not only for yourself, but for others," **Rep. Carrie Meek (D-Fla.)** told a gathering of more than 80 business, culinary arts and hospitality students in honor of Black History Month.

"If you stand for equality, you get upset if someone treats your neighbor wrong because you know history and how far they've had to come," Meek told students.

The first African-American elected to Congress from Florida since Reconstruction, Meek was the keynote speaker at "The Black Evolution: Examining our Past, Present and Future," a student-run event held in February to help educate the campus community about black history.



Rep. Carrie Meek (D-Fla.) spoke to students in honor of Black History Month in February.



Chef Thomas Keller '03 Hon., left, works alongside Charles Bililies '02 at the dedication of the new culinary arts demonstration kitchen in March.



Culinary Icon Inaugurates Demo Kitchen

Chef Thomas Keller '03 Hon., famed restaurateur and author, christened the new culinary arts demonstration kitchen in Jared S. Polis Auditorium in March, bringing star quality to a hall packed for the occasion. Before an audience of 500 students and Colorado chefs, Keller demonstrated the sous vide method of cooking and storing food and answered questions from the gathering.

"One needs to be persistent, self-motivated, determined, and have desire — not passion," Keller said, describing his own recipe for success. "Desire trumps passion every time. Constant desire is always pushing me forward."

The owner of eight eateries, including the French Laundry in California's Napa Valley and Per Se in New York, Keller worked alongside Providence alumnus **Charles Bililies '02**, manager of Keller's Yountville restaurant, Bouchon. Acclaimed pastry chef, **Keegan Gerhard** of D

Bar Desserts and the Food Network, was also on hand to hear what Keller had to say to students.

"He stayed true to the art of cooking," said **Karl Guggenmos '93, '02 M.B.A.**, university dean of culinary arts, praising Keller's dedication to his craft.

This was Keller's second visit to the campus to demonstrate his award-winning methods for students. Since he received an honorary degree from JWU, he said during the demonstration, he considers himself an alumnus of the university.

TAKING TALENTS TO GLOBAL COMPETITION

Elena Clement, pastry chef-instructor for the Denver Campus, will be going to Erfurt, Germany, in October to represent the United States in the IKA International Culinary Olympics. Chef Clement will be competing in a pastry category that requires a centerpiece and five varieties of petits fours. Thirty-three countries and more than a thousand chefs will be on hand for this intense culinary competition that takes place every four years. Clement was recently elected secretary for Les Dames D'Escoffier of Colorado.



Elena Clement, right, is assisted by Jodi Bourdreaux in a pastry exercise.



"A meaningful career is the door through which JWU graduates take care of their families, enhance their communities, and bring credit to themselves. This is no small matter."

— Pres. Bette Matkowski

Paciolan Pact a Ticket to Career Possibilities

Paciolan's chairman of the board, **Jane Kleinberger**, made a commitment to department chair **Stephen Pyle** to speak to hospitality classes at the campus once a year. As an advocate for the ticket industry keen on building its future, she considers her visits to Johnson & Wales University "self-serving," but students in The Hospitality College are the real beneficiaries.

"Jane's picked up all kinds of résumés," Pyle says. "She's connecting students with the various places Paciolan has their ticketing systems installed so they can pick up summer jobs."

The alliance doesn't end there. Kleinberger hosted Pyle at PACnet '08, Paciolan's 25th annual users conference, where he made contact with dozens of industry insiders. "It's all about creating networks," he says.

Paciolan's are huge. Kleinberger, who co-founded the ticketing company



Jane Kleinberger

in 1980, helped revolutionize sales and services by developing software to move operations online. Last year, Paciolan sites were used to sell close to 120 million tickets, representing more than 25 percent of all live-event tickets sold in the U.S. Current customers include the

Ottawa Senators, San Diego Padres, Colorado Rockies, The Denver Center for the Performing Arts, Nashville Speedway, the U.S. Air Force Academy, New Era Tickets and Graceland Mansion Tours among others.

Kleinberger's lectures to students are as much scouting expeditions as educational forums.

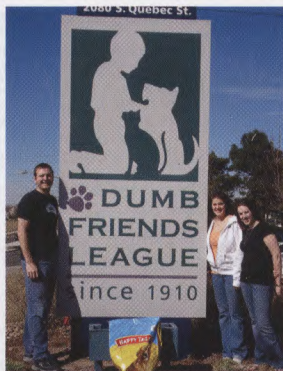
"The students that attend JWU have a much finer focus on what they want in their future compared to other campuses across the country," she says. "The students at the Denver Campus lift me up and as a result, the class was high energy, thought-provoking, and challenging, but more importantly, fun."

JHOP Efforts Support Animal Welfare

In February, **Richard White**, president of Johnson & Wales University Hospitality Professionals (JHOP) and **Kimberly Tranter**, faculty advisor to the student organization, delivered more than 200 pounds of dog and cat food to the Denver Dumb Friends League (DDFL). Thanks to the donations of students and faculty, this was the group's largest contribution from the annual JHOP event.

In winter, much of the campus' attention is on other causes. "Little attention is placed on those animals that provide comfort for many and need support," said White.

DDFL is active in the Denver region, sheltering sick and abandoned animals, finding them homes and offering pet training and education for the community.



LEFT TO RIGHT: Students Richard White, Bianca Wahe and Macy Pinkussohn contributed to the Denver Dumb Friends League.

timelyresponse



Preparing for Emergencies

The mock tornado that touched down on campus left a trail of theatrical smoke and "victims" as part of emergency training. Individuals from downtown businesses, along with JWU students were among 50 who recently completed the Community Emergency Response Team (CERT) program hosted by the university in March.

"It's not enough to have a plan. You need to practice your plan so you are more equipped to handle an emergency," **Vincent Wincelowicz**, chair of the College of Business and program director, said.

The CERT program, part of the Federal Emergency Management Agency's Community Preparedness Division, offers citizens training in basic disaster response. Volunteers can then provide critical support, giving immediate assistance before emergency first-responders arrive on scene.

ABOVE: Vincent Wincelowicz, chair of the Denver Campus College of Business, right, watches a response team member use a fire extinguisher.

Campus Reps Explore NSMH Membership

Redmond Cole, a senior in food service management, joined more than 1,000 students from across the country at the National Society of Minorities in Hospitality conference in Pittsburgh, Pa., in February. Accompanied by **Stephen Pyle**, chair of The Hospitality College and admissions officer, **Lynette Holmes**, Cole had a chance to interact with leading hospitality employers.

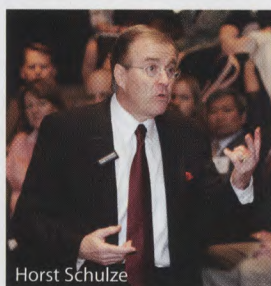
"It was definitely more beneficial than I could have ever imagined," Cole said, "I was able to further my connections with the Marriott Corporation and I was also introduced to opportunities that I hadn't considered before, including working for companies such as Chipotle, Panera Bread and the Hilton Corporation."

The trip was as much exploratory as an opportunity for Cole. "Every other Johnson & Wales campus has a NSMH chapter in place and many of them received scholarships from the organization this year," said Holmes. "My plan is to get as many students from Denver to start a chapter and attend the conference in 2009."

> quick take

'Create Excellence,'
DVP Urges

Horst Schulze, president and CEO of The West Paces Hotel Group LLC, visited as a Distinguished Visiting Professor in March. "Don't ever go to work. Go to create excellence. There are two reasons I go to work. Number one, to make a difference. Number two, to create excellence," Schulze told the gathering that included University Pres. John Bowen '77. "We don't want you to work for us," he added for students. "We want you to join us."



Horst Schulze

U.S. Navy
Petty Officer
2nd Class
Tina Shipp

From Culinary Kitchens to Kuwait

She can fabricate a chicken as coolly as she can inspect a Black Hawk helicopter engine. **Tina Shipp** is a full-time culinary student and petty officer second class in the Navy Reserve.

Graduation is within reach, but when she got the call in November 2006 to pack her bags for Camp Arifjan, Kuwait, her studies came to a halt. "I had to call the day before my externship [at Bites Café] to cancel it."

In February 2007, she tucked away her culinary uniform, kissed her new granddaughter goodbye, and headed into combat training in Virginia, then on to Kuwait two months later. She lived on a base with 450 sailors from all over the United States. She worked as a certified borders and customs agent where she inspected blown up helicopter engines and tanks, making sure there were no live rounds, dirt, drugs or insects inside before the parts were shipped back to the U.S.

The 43-year-old calls herself a "career add-er."

"I have been a cosmetologist for 20 years, a massage therapist for 12 years, I've been with the Navy for seven years and I'm a new grandmother. I don't have a college degree. I always thought if I got one, I would do something I love. I love to feed people," she says.

But leaving the cuisine of Johnson & Wales University and heading to the land of sand — more like powdered dirt she says — was not appetizing. "I refined my taste buds here at Johnson & Wales. [In Kuwait] I had to learn how to cook food in a microwave. I got creative. Everyone wanted to see what I was eating."

After 10 months, Shipp got to come home and pick up a new externship. After she receives her diploma in May, she will add yet another career to her belt — personal chef.

Anyone need a haircut, manicure, a good neck massage, a gourmet meal — and a quick check under the hood?

"When I am speaking to civic groups I am often asked what the community can do to show its support for Johnson & Wales University. I always like to say that the highest compliment an employer in our region can pay us is to hire one of our graduates."

— Pres. Arthur Gallagher

New Graduates Blessed by 'Angel in the Pew'

They are graduating in May and they cannot thank the person who made it happen. **Ashley Penn** and **Tenise Whitley** have no idea who helped pay their tuition for the last four years, but it's been a blessing.

"I don't know if the benefactor is a he or a she," Whitley said. "I'd give him a big hug and a thank-you for all they've done."

It started in high school. **Susan Puffer**, a university admissions representative, visited their culinary class and sang the praises of JWU. Their families couldn't afford to get them from Cleveland to Charlotte for a JWU Fly-In/Drive-In weekend, so Puffer rented a van and drove them. "They wanted to attend," Puffer said. "I told them if they were willing to help find scholarships and apply for financial aid, I would also help them find the necessary money."

Through her church and pastor, Puffer identified a donor willing to support the aspirations of students in Cleveland. The girls met the criteria the donor established and benefited from

the anonymous scholarship.

"The mothers and students cried with joy as I told them about their benefactor whom we call our 'Angel in the Pew,' Puffer recalled. "All the benefactor asked is that perhaps someday they can pay it forward for someone else."

Of the four students, one graduated in May 2006, one left school and Penn and Whitley will graduate in May.

And it may get loud. "I'm the second oldest grandchild. I'm the first to graduate in my family," said Penn. "Forty relatives will be in the audience!"



From left, Tenise Whitley '08, Crystal Huffman '06, and Ashley Penn '08 share a proud moment with Susan Puffer, from JWU admissions.

CoB Students Offer Paxton Business Insights

It was a first for the College of Business (CoB). Students in strategic marketing classes served as consultants for the Paxton Companies. Paxton, associated with Atlas Van Lines, does moving, storage and record retention. The objective was to expand the company's record retention business. Two classes developed marketing plans for Paxton based on what they have learned about case analysis. Upperclassmen applied the knowledge they've gained over the past three-and-a-half years. Classes made a final presentation to Paxton managers in February.

"This is great preparation for what we are going to do ... when we get out of school," **Donald Rouse**, senior marketing major said.

From left, senior marketing majors Donald Rouse and Laurie Reichert were among CoB student consultants to Paxton Companies.



Running America's Largest Home

He got his first job as a dishwasher at age 13 and now helps run the largest home in America. **Thomas B. Ruff** is senior vice president for The Biltmore Co. and manages guest operations for the estate, including the Biltmore House gardens, winery, food, beverage, retail, Inn on Biltmore Estate and the reception and ticket center in Asheville, N.C.

In February, a student asked the Distinguished Visiting Professor what the most important lesson was he learned during his lengthy career. "Life is too short if your stomach is grinding every day," Ruff said. "Find something you can have fun with."

Prior to Biltmore, Ruff held management positions with Marriott and Hyatt Hotels Corp. The experience offered insight. "I was told that I'd done great things, but nobody knew it ... Do things and get credit for it," he concluded.

ABOVE: DVP Thomas Ruff, senior vice president of guest operations for The Biltmore Co., left, presents a scholarship to student, Sarah Aquilone, while Tarun Malik '90, dean of academic affairs, looks on.

Star Chef and Alumna Team Up

Sugar and chocolate artistry are his passions. But Distinguished Visiting Chef **Frederic Monti** sweetened the pot when his pastry chef, **Jennifer Augello '96**, looked into the faces of JWU students and offered her own advice.

"Learn from the people around you. It's good to watch other people. Consume as much as you can and learn from your chef."

Her chef is the executive pastry chef at The Greenbrier in West Virginia. In February, in his very heavy French accent, he urged students to challenge themselves.

"Four to five years minimum when you take a new job. Don't look for (the) easy job, look for the difficult job. I suggest working for a hotel," Monti told them. "You're going to make your own destiny. Where do you want to be in five years? Ten years? You cannot blame anyone else."



Chef Frederic Monti

Guiding the Way on the Paths to Careers

Worth His Stock in Trade and More

It's all about connections. **Stephen Pyle**, instructor and chair of The Hospitality College in Denver, has years of ties to trade associations he built while at JWU's Providence Campus. When he headed west, he already knew the major players. "That's where I start a lot of my work," says Pyle, on the faculty for the past 15 years. "You get to know key members in an area because you're a member of the association and the doors just open right up to students."

Pyle takes students along to regional and national conferences with premier organizations — the International Association of Assembly Managers (IAAM), the Convention Industry Council (CIC) and Hospitality and Foodservice Management International. Classroom speakers offer one-on-one contact with people at the top. "They exchange business cards, and the students call them, and they make things happen for them," Pyle says.

Events major **Macy Pinkuhullsohn** accompanied Pyle to the Concert Industry Consortium for the live entertainment industry in Los Angeles. Pinkuhullsohn returned to campus with an internship that became a full-time job with the Pepsi Center. She'll be working the Democratic National Convention on the Center's behalf, handling contracts for all of the show's working trade associations. "This is not untypical of our students," Pyle says. "The one's who want to make it happen can do it on this campus."

Between his sports and entertainment connections and those of what Pyle calls his hospitality "superstar" instructors like **Kimberly Tranter**, students can definitely cash in on their stock in trade.



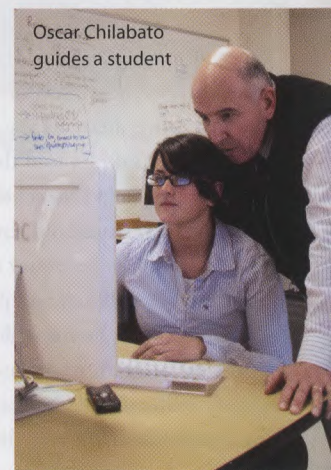
Steven Pyle, right front, has a discussion with students.

Plugged into Media's Markets

For seven of the past eight years, a student from **Oscar Chilabato's** marketing communications program on the Providence Campus has been named among the American Advertising Federation's Most Promising Minority Students in America. Many have delivered on their promise with global companies that include Hill Holliday, Foote Cone and Belding and McCann Erickson. In the mix of 24/7 media, viral marketing and YouTube delivery, Chilabato keeps his students on track by tracking change. "Advertising is driven by technology," he says. "Even though things are moving at warp speed, students have to be aware of what is available to marketers in terms of reaching consumers."

To keep abreast of global trends Chilabato travels to marketing agency "data dumps," meets with new and digital media insiders and targets classes to the challenges of the field. His students analyze Super Bowl ads, design campaigns for nonprofits and are regular competitors at the AAF's National Student Advertising Competition. Each year he guides study-abroads to Denmark where his charges visit Sacchi and Sacchi and do projects for Karlsbad Breweries.

"I love projects that keep us in touch with the industry, he says, noting that JWU is renowned for its in-depth program in media buying and planning — one of the only in New England. "What's gratifying is that the employers are coming to us now and their feedback has been very, very positive as it relates back to what we're doing in the classroom," he says extending kudos, "and I mean the entire marketing department."



Oscar Chilabato guides a student

CUTTING MEAT WITH HEALTHY HABITS

Early in **Paul Malcolm's** meat-cutting classes in Charlotte, he asks students to research a restaurant where they'd like to work or extern and then contact the chef using their leverage as students to get an interview. Most are amazed when the likes of Thomas Keller and Wiley Dufresne respond.

"It gets them over that barrier, so upon entering the world they realize how easy it is," says Malcolm. It's one of the many career basics he instills.

Studying meat primals, students stretch and do calisthenics daily, locating their own muscles to underscore wellness and exercise. To encourage healthful habits, Malcolm dictates stairs be taken to his class. Uniforms



Paul Malcolm demonstrates meat cutting.

are inspected daily. "By the end of the term, they really appreciate that it was something they were required to do," he says.

Malcolm taught at New England Culinary Institute before coming to JWU. Living in Vermont he made the rounds of local restaurants and helped create the Vermont Fresh Network, connecting farmers, producers and restaurateurs. He passes the message to his charges about "putting a face on your food, where it comes from and what impact that has both globally and locally."

Recently exposed to culinary competitions, Malcolm is excited by an outlet in which he can compete with himself. It is yet another lesson to his students. "No one's going to be as critical of you as you can be," he tells them. "If you can understand how to harness that creativity and that self constructivism, you can go a lot further."



Keeping Students Entwined in Industry

Sherry Andre likes to keep one foot in the classroom and one in the hospitality industry. When the associate professor is not teaching, she works for the Miami Heat as manager of sales administration, where she's been since 2001. Her close ties to the industry have connected her students in sports/entertainment/event management and food and beverage management with industry experience.

Andre has taken her Public Assembly Facilities Management class for tours of sports facilities like Dolphin Stadium and the American Airlines Arena. Other classes have had guest speakers from the Miami Heat and the Florida Panthers — all personal contacts.

Andre makes it a point to share her experiences and the challenges she faces in the industry. Recently, one class practiced making sales calls with the manager from the sales department at the Miami Heat.

Other classes have had real-world lessons too. The Guest Services System class role-played problem solving, the Strategic Management class regularly examines current issues that may affect business as if they were “mini Trumps” in the boardroom and another learned how food and beverage sales can make or break a business by actually selling their own products on campus.

“You can learn from the textbook and it's good to understand the terms and theories, but a lot of times in the real world, things do not play out exactly like the textbook says,” Andre observes. “Most people learn by doing — when they can actually apply it.”

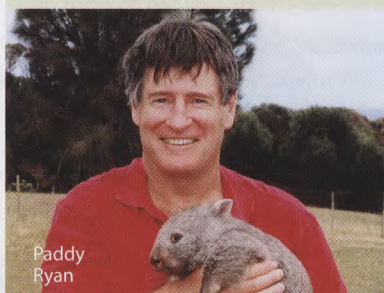
ABOVE: Sherry Andre's Public Assembly Facilities Management class takes a tour of Miami's Dolphin Stadium to see the newly completed renovations.

BRIEFS

CHARLOTTE

Roland Sparks, Ph.D., chair of the Charlotte Campus College of Business, along with former colleagues, presented research on “An Analysis of e-Commerce Adoption Between Developed and Developing Countries: A Holistic Model” at the 2007 International Conference on e-Commerce in Algarve, Portugal in December. The full paper is published in the conference proceedings and online at the International Association for the Development of the Information Society (IADIS) Web site. Sparks also chaired the session on “Models of e-Commerce.”

Marcella Giannasio, associate professor, recently became the first woman in the United States to achieve the Hospitality Grand Master (HGM) certification from the Federation of Dining Room Professionals (FDRP). The FDRP is an accredited organization that certifies Front-of-the-House (FOH) professionals. The HGM is the highest recognition that the FDRP awards.



DENVER

A photograph taken by science professor, **Paddy Ryan, Ph.D.**, appeared in the May 2007 issue of *National Geographic* magazine. For the past two summers he has been working on entries for the New Zealand government's online encyclopedia. Ryan's nature photos have been published in *South Pacific Journal of Nature Science* and *New Zealand Journal of Zoology*.

In January, **Kimberly Tranter**, assistant professor in The Hospitality College, assumed the position of 2008 president of the Denver Chapter of the Hospitality Sales & Marketing Association International (HSMIAI). Tranter attended the HSMIAI Annual Leadership Conference in March at the Broadmoor Resort in Colorado Springs.

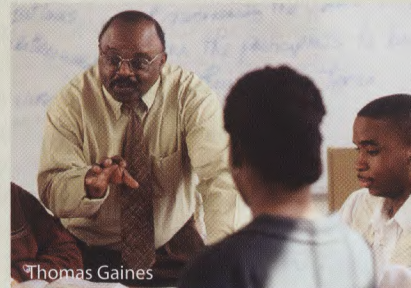
NORTH MIAMI

A sonnet by **James Anderson, Ph.D.** took first place in the rhymed poetry category of the Writer's Digest 76th Annual Writing Competition. Anderson's poetry, among more than 15,000 entries in 10 categories in the competition, has recently appeared in a number of literary and university journals.

Colin Roche, department chair of the College of Culinary Arts, has been named as the 2008 Foodservice Educators Network International (FENI) 2008 Educator of the Year. Roche will be honored during the FENI 2008 national conference. A member of The National Writers Association and the Florida Writers Association, Roche has written on a wide variety of subjects and been published in various food magazines and newspapers.

PROVIDENCE

Christine Thompson, associate dean of the John Hazen White School of Arts & Sciences, was the facilitator for the February meeting of the Associate Deans Think Tank on “Narrowing the Achievement Gap for Students of Color, Low-Income Students and First Generation Students,” sponsored by the New England Resource Center for Higher Education.



Thomas Gaines was among 20 invited guests from around the country offering insights at a conference on communication skills in San Diego in March sponsored by Wadsworth Publishing/Cengage Learning division.

William Strader, Ed.D., coordinator for the Institute for Early Childhood Leadership & Professional Development, School of Education had an article published in *Prevent Child Abuse America* on “Play in the Lives of Children: Perspectives for Parents.”



LEFT TO RIGHT: Chris Anderson '04 was all-time leading rebounder for the Providence Wildcats before becoming personal chef to Dwayne "the Rock" Johnson; Ryan Moats '05 (back row, third from right) was Denver team captain for two years before graduating to landing a marketing job with CCT Advertising.

Star Athletes Parlayed Lessons Learned on the

BY JOHN PARENTE

There are thousands of Johnson & Wales University success stories, but few carry as similar yet unique a thread as those of **Chris Anderson '04**, **Ryan Moats '05**, and **Brandon Partridge '06**.

The prowess that Anderson, Moats and Partridge showed on basketball courts during their days at JWU — each at a different campus — has translated into success in their chosen fields. All three were two-year captains and set records for their respective teams. Each represents one of the university's three colleges — Anderson, the College of Culinary Arts; Moats, the College of Business; and Partridge, The Hospitality College. All credit key intangibles learned on the court for their current accomplishments. So, friends, as radio's **Paul Harvey** would say, "Here now, is the rest of the story..."

COURTING SUCCESS

Chris Anderson, from Wentzville, Mo., was the all-time leading rebounder in the 13-year history of basketball at the Providence Campus and a team captain in his junior and senior years. Within days of his May 2004 commencement, the culinary nutrition major received a call from Providence Campus Culinary Nutrition Department chair, **Suzanne Vieira**, with a job right up his alley. Vieira was looking for a personal chef to be heavily involved in nutrition and body composition analysis for former wrestler-turned-action-film-star **Dwayne "The Rock" Johnson** and his family. Days later, as Anderson headed to Florida for a face-to-face meeting, those athletic intangibles came into play.

"The pressure was no more than it is late in a close basketball game," recounts the former power forward. Flight delayed, bags lost, lacking his

chef's knives and wearing sandals, jeans and the tee shirt on his back, he met Johnson and was asked to cook.

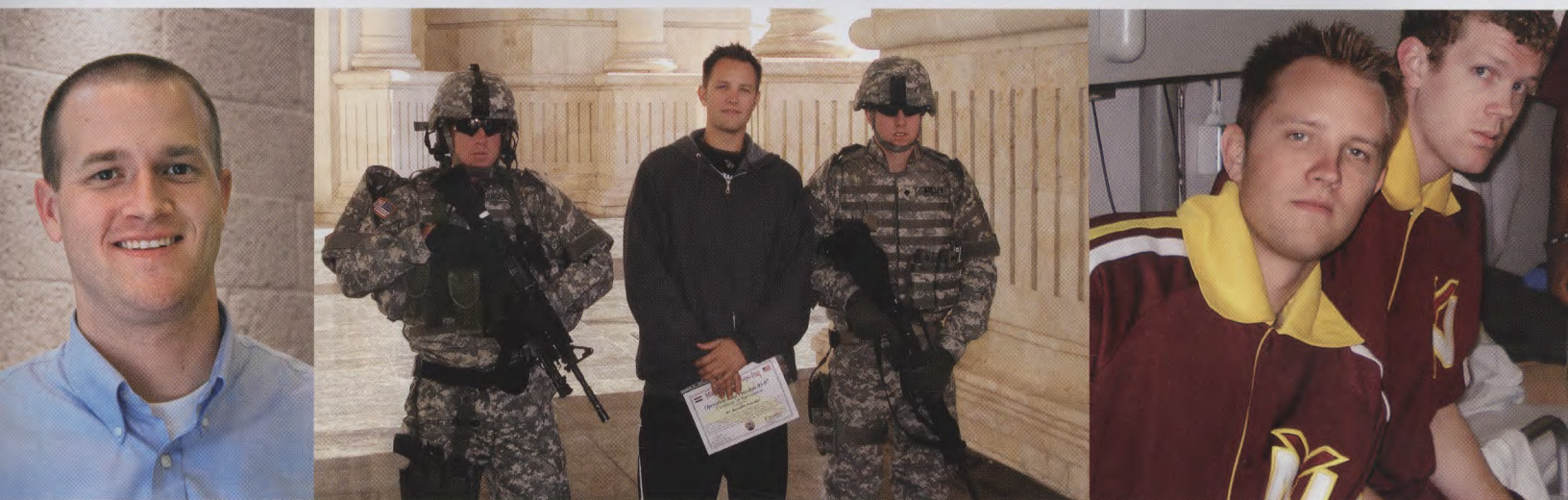
"It was like a key free throw. You shut everything out, and do what's asked of you," Anderson says, "but they were so understanding, and, after three days of cooking, I had my bags back, and I had the job." Hired as personal chef and nutritionist, he's been at Johnson's side ever since.

Ryan Moats was a leader of the most successful team in the relatively brief hoop history of the Denver Campus. The marketing major turned his basketball success into a budding career in business at CCT Advertising in Denver. Moats says his success at CCT Advertising is "absolutely, positively" directly attributable to the life lessons learned as a Wildcat basketball star.

Like Anderson, Moats was a captain in his final two seasons, and credits his success in business in great part to the ups and downs he was forced to face head-on as an athlete. "There was confidence gained through every struggle," Moats says.

"In my junior year, we only won six or seven games, but we kept plugging — and that's a life lesson. When you're in the working world, you keep pushing until there's light at the end of the tunnel." By his senior season, his team had more confidence. They'd won 18 games, and went on to play in Minnesota in the (NAIA Independent Division) national championships.

The talented point guard calls upon all of the resources he learned at JWU as the foundation of his career experience. "Once you leave school, you reflect on what you learned, and you rely on some of those things," says Moats, who boasts the United Way, AAA, the University of Denver, First Commercial Bank, and Duke Energy among his major accounts.



LEFT TO RIGHT: Ryan Moats '05; Brandon Partridge '06, one of North Miami's all-time great basketball players now plays for the Washington Generals, the team that travels the world with the Harlem Globetrotters including to Baghdad, Iraq.

Court into Career Success

TOURING THE WORLD

Brandon Partridge, a sports/entertainment/event management major, was one of the top players ever in North Miami. Graduating in 2006, the Seneca, Ill. native continues to play basketball as a member of the Washington Generals, traveling with — and as fans know, always losing to — the world-famous Harlem Globetrotters. In the midst of a stretch in which he will play 115 games in 110 days, Partridge is seeing the world with the legendary Globetrotters show.

One of his many contests was in Baghdad, Iraq during the same week in which former Iraqi dictator Saddam Hussein was executed. "In the third quarter of the game, there was a mortar round fired nearby," recounts Partridge, "We hit the floor, and we were scared for our lives, until someone told us that those things happen all the time."

Partridge has played in 23 countries since November 2007, when his second tour with the team began. The former Wildcat shooting guard is experiencing the ultimate basketball tradition. The Globetrotters, a touring force for more than 75 years, play before crowds of up to 20,000 night after night. His teammates, all former collegiate players, are an important part of the Globetrotters experience.

Having majored in events, Partridge says he's fascinated by visiting a myriad of arenas around the world, each with its own ways of handling the business. "We play indoors, outdoors, large venues, and some small facilities. We played on the *U.S.S. Eisenhower* ... We'll play anywhere."

Once he hangs up the sneakers, Partridge hopes to land a job in the SEEM "arena" (no pun intended). But he's not ready yet. "I'm hoping to stick around as long as the legs hold up," he says.



All three of the basketball stars-turned successful professionals speak of the commodities of the workplace: discipline, teamwork, coping with pressure, drive, punctuality, and more, that were all honed while playing basketball for their Wildcat teams.

A USCAA All-American and a member of the North Miami team that won the USCAA national championship in 2003, Partridge says his athletic experience was a perfect preparation to play as a General. "I can't tell you how much confidence I've gained because of my basketball experience at Johnson & Wales." He credits his coach, **Dave Graham**, with his athletic and personal development.

Moats reflects a similar note. "We really gave it our all ... every time we took the court. And that's what we have to do in everyday life, too," he says. "We were always able to dissect our strengths and weaknesses and it helped to build a proper foundation, not only for basketball, but for what we were to do after graduation."

"I got so much out of my playing days," agrees Anderson. "Discipline in sports creates discipline in life. The best athletes are the ones who are driven. So are the most successful professionals."

"People are relying on you to deliver, be it your teammates or your boss. You learn organizational skills, time-management skills, how to handle pressure," he says. "You learn how to support each other when someone needs it most. And you learn how to make the big play."

Award-Winning Business Built on Good Taste and Hard Work

She's a decorator, a chef, a hostess and an entrepreneur. As co-owner and operator of Jacob Hill Inn in Seekonk, Mass.,

Eleonora Rezek '74 along with her husband, Bill, fills those roles and more — and does a stellar job. Their inn has gained national acclaim that includes ZAGAT's 2008 Top U.S. Hotels, Resorts & Spas; American Historic Inns' Top 10 Most Romantic Inns 2007; Forbes.com's Ten Best Urban Inns and a mention in *Travel + Leisure* magazine.

The Rezekes met in New York in 1986 when Eleonora was working for NCR/AT&T and continuing her education.

In 1991, the couple bought the rambling farmhouse and stables built in 1722. With her creativity and talents — she made all the curtains and linens in the inn's guest rooms — and his skills in plumbing and carpentry, the project was a natural fit for a business. After renovating for three years while commuting from Long Island on the weekends, they opened their luxury bed and breakfast to guests in 1994.

Set on 50 lush acres once a hunt club for members with names like Vanderbilt, Chafee and Firestone, the inn's most recent incarnation has grown from three to 12 rooms and suites, with the Rezekes doing 99 percent of the work themselves.

Elegantly appointed rooms are hued in rich colors and outlined in wainscoting. Fireplaces, Jacuzzis and canopied beds keep company with oriental rugs, fine china, family heirlooms and antiques. Each room throughout the main inn and converted barn has its own character, lending refined charm to country comfort.



Eleonora and Bill Rezek outside the Jacob Hill Inn in Seekonk, Mass.

Eleonora's retail background comes into play in the gift shop. In collaboration with her alma mater, the inn posts a full menu of Chef's Choice classes offered at JWU's College of Culinary Arts for guests and public alike.

Although running an inn is a 24/7 job, Rezek wouldn't change a thing. "I feel so good about what we chose to do. Not only did we save a historic property, we opened it to anyone who wants to stay here," she says. "We're happy doing what we do, and after all these years, to be able to say that, is something in itself."

Online > www.inn-providence-ri.com

For food events: www.inn-providence-ri.com/foodies.shtml

> top employers

Amica Insurance

Bank of America Corp.

CVS Corp.

Fidelity Investments

Target Corp.

> did you know?

CoB students certified by the Internal Revenue Service prepared tax returns for the low to moderate income and elderly through the Volunteer Income Tax Assistance (VITA) program. Providence Campus students completed 191 returns, North Miami, 175 and Denver, 125.

Setting Goals and Reaching Them

Mashari Perry '02 knows what she wants and goes after it full speed. She has her life mapped out on a white board — beginning at age 21 when she graduated from JWU and continuing through age 40 when she plans on retiring. So far, she says, she's right on track.

In the work world, Perry climbed the ladder from account coordinator for Publicis Dialog in New York to her current position as senior account manager at Radarworks in Seattle. There were other ad agency stops along the way. "I've moved around quite a bit. It's really helped me move up quickly." Her impressive list of clients includes Microsoft, Nike, REI and United Way.

Perry realized while in high school that she wanted an advertising career. She joined DECA and the American

Marketing Association and met people in the industry. "I kind of just fell in love with marketing and advertising ... I just knew exactly what I wanted to do."

Her educational and career accomplishments since have been impressive. She graduated with a 3.82 GPA, finished her B.S. in marketing communications in three

years, and in 2002 was chosen as one of the American Advertising Federation's "Most Promising Minority Students."

Perry's advice for anyone who wants to get ahead in advertising is to join industry-related clubs, and network. She has served on the Ad Club Seattle Board of Directors since 2004 and developed Future Advertising Professionals, an urban high school outreach program.

Perry thinks students should do as many internships as possible to gain real life experience. "By the time I graduated I had done about four different internships that really built up my résumé. It allows you to gain that experience so you can be above the competition when it comes time to interview."

Online > mashariperry@gmail.com



Mashari Perry '02

SHIFT HAPPENS

Peter Bortolotti, a marketing professor on JWU's Providence Campus, uses a presentation called Shift Happens 2.0 to underscore the rapidity of global change in the information age. Originally used as a faculty PowerPoint at Arapahoe High School in Centennial, Colo., the presentation "went viral" on the Web and has been seen by more than 11 million online viewers and countless others at conferences and training institutes.

Consider the implications of this sampling of data:

- According to former Secretary of Education Richard Riley the top 10 jobs that will be in demand in 2010 didn't exist in 2004.
- China will soon become the number one English-speaking country in the world.
- The 25 percent of the population in China with the highest IQs is greater than the total population of North America. In India, it's the top 28 percent.
- It is estimated that a week's worth of *The New York Times* contains more information than a person was likely to come across in a lifetime in the 18th century.
- 47 million laptops were shipped worldwide last year.
- The U.S. is 20th in the world in broadband Internet penetration (Luxembourg just passed us).
- There are over 106 million registered users of MySpace (as of September 2006). If MySpace

Online > View the full presentation at www.albinoblacksheep.com/video/shifthappens2



were a country, it would be the 11th-largest in the world (between Japan and Mexico).

- It is estimated that 1.5 exabytes (1.5 x 10¹⁸) of unique new information will be generated worldwide this year. That's estimated to be more than in the previous 5,000 years.
- The amount of new technical information is doubling every two years.



Amanda Rossiter '90, in the levade position on Conversano Tropina during the "Airs Above the Ground" segment of White Stallion Productions' The World Famous Lipizzaner Stallions. These spectacular leaps and maneuvers, once used by riders in saddle to protect and defend themselves on the battlefield, are now preserved as an equestrian work of art. Rossiter, an equine major, first toured with the Lipizzaner stallions in 1997 for three months and rejoined the company in 2000 to go on tour in Europe as a rider. She is now a trainer with the company in Oviedo, Fla.

Online > www.lipizzaner.com

jwu:culinaryarts

> top employers

Compass Group, NAD

Hilton Hotels Corp.

Hyatt Hotels & Resorts

Marriott International Inc.

OSI Restaurant Partners
Inc. (Carrabba's Italian Grill,
Outback Steakhouse)



Natalia Rusin '01 decorated healthy pumpkin muffins with the kindergarten class at State Island Academy, New York on Halloween.

Serving Up a Nutritious Something for Everyone

At the food service company CulinArt Inc., **Natalia Rusin '01**, culinary development and nutrition specialist, has clients ranging from elementary schools to business professionals, and she runs programs to fit all their needs and wants. "One day I'm giving a lecture to traders in the city, the next day I'm doing a cooking demonstration and the next I'm trying to find trans fat-free muffin mixes. Every day is something different. I enjoy that," says Rusin, a graduate of JWU's culinary nutrition program.

Her job with the Plainview, N.Y. company allows her to use her background in both culinary arts and nutrition. Rusin has worked in hospitals dealing with prenatal nutrition, eating disorders and feeding tubes. On the other side, she's worked part time as a personal chef throughout her career.

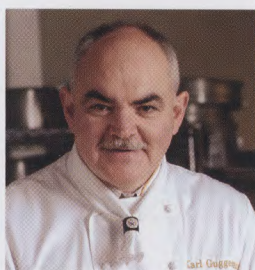
Now Rusin educates clients about nutrition and how to make healthy, great tasting food. "We've been going to schools and B&I [business

and industry] accounts to do cooking demonstrations. For the smaller kids I've been going around at Halloween and we decorate healthy muffins with cream cheese frosting," says Rusin. At high schools she gives sports nutrition lectures and leads health classes, and at the college level she helps students avoid "freshman 15" weight gain in their first year.

For those interested in working in the field, Rusin advises amassing as much experience as possible. "I've had a job at a hospital, I've had a job preparing food. All along, the most important thing I've done [was] not to lose sight of my culinary skills. Having both made me that much more marketable."

For culinary nutrition students, Rusin adds "You have two degrees and if you're going up against a job with someone else you'll probably get it ... It makes absolute sense that a dietician has a good food background. It gives you such an edge."

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> quick take

The American Culinary Federation Inc. (ACF) named **Karl Guggenmos '93, '02 M.B.A.** the first chair of the ACF Certification Commission. Guggenmos will lead a board of 15 members to develop and oversee certification standards for ACF, which has more than 20,000 members nationwide.

> did you know?

JWU made national news when it announced the use of artificial trans fats is being eliminated from its culinary and baking and pastry curricula, meals served in student dining centers on all four campuses, and the hotels and commercial bakeshops it operates, by spring 2008. The college also reformulated all recipes used in its baking and pastry textbook.

The Corporate Life Suits Him

He's been a chef on a private yacht and at Vegas' Golden Nugget. He's fed the likes of Frank Sinatra and Diana Ross on a private jet. So how does **Kenneth Desmarais '79** like working for a large law firm in Boston? He likes it just fine.

Desmarais took over as food service manager for Edwards Angell Palmer & Dodge in 1986. Since then the number of employees has grown from 300 to 600.

"It's really terrific," says Desmarais. "It's a professional environment and provides an opportunity to work in an office that is really state-of-the-art. Interacting with professional business types is engaging; they're very supportive."

And it's no wonder. The lunch menu changes daily with entrées like hot and sour apricot chicken with diakon greens, buckwheat soba noodles, tofu, snow peas, sweet peppers and dashi reduction. Staff

can enjoy a roasted herb chicken sandwich with the soup of the day and salad. Dinner is available for those who work late.

Why does a law firm put so much time, effort and money into its employees' meals? Desmarais says the firm wants its workers to have good selections from all major food groups so they can manage their diets easily. Offerings are customized for anyone with a special dietary need.

"We all know that it does improve the overall performance of people. If they have a good meal, it may help to improve their overall attendance," he says. "They'll probably be healthier and more productive ... That's what we're working towards."

With a conference center also under his direction, Desmarais is responsible for menus, budgets and a staff of 15. "I have much more of a supervisory role rather than actual hands-on these days," he says.

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A UNIQUE RELATIONSHIP

The College of Culinary Arts (CCA) has a unique relationship with American Roland Food Corp. Based in New York City, the specialty food importer has gone from supplying items like artichoke hearts and Asian vegetables, to providing scholarships and sponsoring the American Roland Food Corporation Culinary Curriculum Summit.

"This is an example of an excellent vendor relationship that goes beyond buying products," says university dean of culinary education, **Karl Guggenmos '93, '02 M.B.A.**

Coming up on its third year, the summit includes a day and a half of Curriculum Development Team (CDT) meetings along with meals prepared with Roland food products by **Steve Cumby CEC '85** and **Armand Mazzulli '85**, both Roland chefs and JWU alumni, with the help of JWU culinary students. "The summit gives students a chance to work directly with Roland chefs using Roland products, which are not typical food items," says Cumby. "They also get to discuss the products with us and sometimes come up with new menu and product ideas."

Roland's sponsorships also allow the CDTs to work out any problems with curriculum and keep it up to date and industry-relevant. "Teams [CDTs] from the four campuses meet face-to-face over two days to work toward fostering a seamless curriculum across the campuses," says **Maureen Pothier**, department chair in culinary arts at the Providence Campus.

Annual summits are also a way for Roland to get to know faculty, says **Lisa Kartzman**, director of marketing and graphics for the food supplier. "JWU is the only culinary organization we have such a close and open relationship with. We want this relationship to blossom and grow and are always looking for ways to do that."

ABOVE: Left to right: culinary students Laurel Hudson, Michael Paris and Me Del Rosario help prepare meals for Summit participants.



Kenneth Demarais '79, center with arms crossed, is surrounded by his food service staff at Edwards Angell Palmer & Dodge law firm.



Erin O'Shea '04 at Eastern Standard in Boston

Mastering Her Trade at a Ripe Young Age

Though there are a lot more men than women in her field, and most are quite a bit older, 26-year-old **Erin O'Shea '04** is proving you can be young, female and a wine expert.

As wine director for Eastern Standard restaurant in Boston, O'Shea's responsibilities include tastings, wine lists, purchasing, pricing, inventory and training staff. She also helps the clientele with their wine selections.

Her interest in wine peaked while studying food service management. She won a scholarship to visit vineyards in Italy, France and Napa to learn about wine production. "That totally sealed the deal for me," said O'Shea.

Although she loves her work, she has had obstacles to overcome. Her challenge was tougher at another Boston restaurant: "I was only 23 and dealing with a stodgier clientele. But here I've kind of gotten over that. If people are still freaked out [over my age] I don't particularly take notice anymore."

In October, O'Shea will take the second part of the Master Sommelier exam. Her mentor, Master Sommelier **Shayn Bjornholm**, is helping her study. "To be able to do this when fairly young, you need a lot of guidance. It's not easy to write a wine list. You want to try to be different and put your own mark on it so you definitely need somebody's help."

One of the perks of O'Shea's career has been traveling to vineyards in Spain, Italy and France. In August she'll be heading to Argentina. "You try to do as much as possible, which can be exhausting. On one trip we went to five vineyards in one day. It was rough ... but somebody has to do it."

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> top employers

Compass Group NAD
Darden Restaurants Inc.
Hilton Hotels Corp.
Hyatt Hotels & Resorts
Marriott International Inc.

> did you know?

The North Miami Campus' Travel-Tourism Management department hosted 25 students from Esade University/Turismo Sant Ignasi in Barcelona, Spain in March. The group spent a week in Miami enjoying the campus, the city and its attractions.

Botswana Beckons

Born and raised in Botswana, **Tshepiso Boemo-Mokhawa '01** knows firsthand what the country has to offer. Now working for the Botswana Tourism Board, she uses that knowledge to help boost the country's economy.

As the board's grading assessor, Boemo-Mokhawa is responsible for classifying and rating tourist accommodations at establishments throughout her homeland. She evaluates operations, analyzes guest questionnaires and assessments, and makes sure policies and standards are upheld. So why visit Botswana? Boemo-Mokhawa says the biggest draw for tourists is its pristine environment and the wilderness experience. Prolific wildlife and bird species in their natural habitat present a unique experience for game lovers and ornithologists. More than 17 percent of the country is set aside as national parks and game reserves. In 2005, close to two million tourists visited the country, a 30.5 percent increase from 2004.

On average, they spent \$54 per day. To keep those numbers increasing, the board is developing itineraries that will open up the southern parts of the country to travelers.

According to Boemo-Mokhawa "excessive tourist concentrations" in main tourist areas — Okavango Delta and the Chobe National Park

— are having a negative effect on the fragile ecosystems. By broadening options for tourists and expanding alternatives to relieve over-taxed areas the board is hoping "to induce tourists to stay longer and presumably spend more," she says.

As for working in the tourism industry, "You get to enjoy working with people of all kinds, in both outdoor and indoor environments," Boemo-Mokhawa says, adding that to work in her field "one should have an open mind, always be willing to learn and have concern for the environment."

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Tshepiso Boemo-Mokhawa '01

TOURISM ... TIMES ARE A CHANGING

Mini Vacations

In an October 2007 Deloitte & Touche USA LLP Online Travel Survey, 47 percent of respondents said they take more short vacations and fewer longer ones because they have too much work to do and too little time. For providers, this means more opportunities to collaborate among restaurants, hotels, car rental companies and other leisure businesses to promote integrated offerings. For airlines, shorter trips could mean more travel to nearby islands and cities and less international travel. Cruise lines may benefit from more purchases of three- and four-day packages.

Technology and Travel

Airports and airlines are using more and more technology, including Wi-Fi access and free online text-message alerts to keep their customers happy. The convenience of these programs and tools has helped increase customer satisfaction and leisure activity while stranded in an airport, resulting in more revenue for retail shops, restaurants and other onsite service providers.

Online > www.deloitte.com



CASTLE KEEP

North Miami hospitality students examine a giant chess set during an inspection of the ship *MS Volendam*. The inspection was part of the curriculum for the students who are concentrating in Cruise Line Management. The *Volendam* belongs to the Holland America Line.

Hospitable Alliance Builds Alumni Connections

Providence Campus associate professor, **Peter Zacchilli**, attends alumni events whenever he can. Connecting with alumni, says Zacchilli, "helps our students create a professional network while they are still in school." It also reinforces alumni ties.

The Hospitality College, like JWU's other colleges, values its graduates. In Providence, for programs like Distinguished Visiting Lecturer and Alumni Emerging Leaders Week, faculty play a key role by working with the Office of Alumni Relations to bring graduates back to share their knowledge with students. Faculty stays linked to alumni in other ways.

Associate Professor **William Jarvie** stays connected through the Hospitality Operations Management course he teaches, building alliances to benefit others. "Each time I teach that class I keep students' names, addresses and phone numbers. I now network with about 180 alumni," he says. He links new graduates to alumni leaders who can guide them toward first jobs.

Providence Hospitality College chairpersons **Mike Sabitoni**, **Karen Silva, Ed.D.** and **Robert Kok** serve as a clearinghouse. "When someone from JWU needs a hospitality alumnus to speak to a class or event, or serve on a panel, Karen, Rob and myself help find alumni that best fit their needs," says Sabitoni.

As Zacchilli points out, keeping alumni involved is a win-win for everyone.

jwu:technology

A Meeting of the Minds for Techies

What is a NewBCamp? According to technology student **Sara Streeter**, "It's a one-day conference to introduce people from all professions and walks of life to emerging technologies."

Streeter, along with the School of Technology Industry Career Explorers (Soft ICE club), of which she is acting president, put the first NewBCamp together at the Providence Campus in February. She refers to it as "a technology unconference for the rest of us."

Her motivation for putting NewBCamp together was the intimidation she felt while attending a BarCamp — a gathering where people share and learn in an open environment — and PodCamp in Boston. "I was a little out of place because I was new to technol-

ogy," she admits. "It's not really an experience level but an attitude that people should have going in, that you could learn and be encouraged rather than feel that 'if I ask questions I'll feel silly.'"

With Providence named a high-tech hub, in a recent *Boston Globe* article, there are a lot of knowledgeable geeks in the city. Judging by the success of NewBCamp — 15 of the 75 participants gave presentations — many are willing to share their knowledge with "newbies" for free. Presentations included Web marketing, podcasting and Flash blogging and Web development. Streeter did a presentation on speed mentoring — five rounds of mentoring for six minutes each.

Streeter wants a camp where people are comfortable asking any question. "I've been privileged to have mentors over the past year or so, and I always like to give back to people, so it was a little introduction to allow other people to have similar experiences with mentors."

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Matthew Ebel, a NewBCamp participant, gives a presentation on Ustream.

> top employers

Attrion Networking Corp.
B2 Results
Bridge Technical Solutions LLC
Cox Communication
Double Helix

TURNING A VISION INTO A BUSINESS

Demetrius Pinder '04 began working on the company he owns and operates, RiDE Group, when he was still a technology student at Johnson & Wales University. He started freelancing on the side and decided to go full-time with it throughout the year because it was getting better and better.

Nuts and Bolts Design, a Web design business, is one of the three businesses that make up RiDE Group, and the one he started as a student.

Get Noticed First was created as a senior project. Users can create personalized Web sites to post portfolios, experiences and background on the résumé building site.

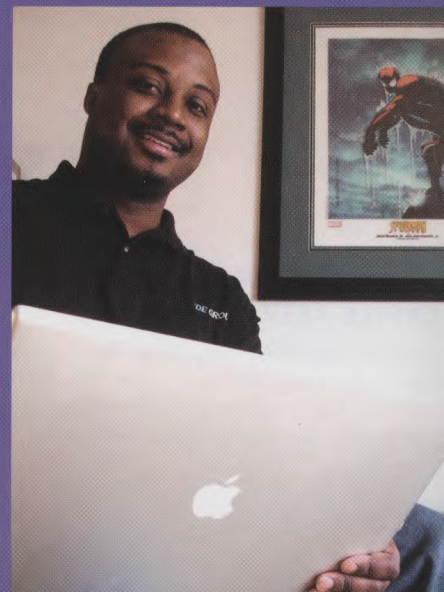
Pinder's third business, The Tech Techs, launched in 2004 and offers computer repair and network services. Though Nuts and Bolts and Tech Techs "pays the bills," Pinder says that "Get Noticed First is the project that means the most to me. It's my baby."

After graduating, Pinder used Get Noticed First to create an online résumé and portfolio for an interview. "I used what JWU taught me in Career Capstone classes to create the interview, but I took it one step further and created my own Web portfolio," says Pinder. "I got the internship the next day." That internship led to his first job.

The experience made Pinder realize he wanted to build a site where any student could do the same — even those without much technical knowledge. His goal is to work with colleges and universities to get the program into the hands of students.

In addition to growing his business, Pinder, who lives in Newark, Del., is two classes away from earning his M.S. from Goldey-Beacom College in Delaware.

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Cultural Background Can Be a Plus for Global Companies

Although her home and office are in Attleboro, Mass., **Isil Yuceler '01 M.B.A.** works with 230 customers in 30 different countries. As regional manager for the Middle East and Central Asia for Diamond Diagnostics, a manufacturer of clinical laboratory instruments and supplies, her territory includes the Middle East, Turkey, Pakistan, India, Sri Lanka, Nepal, Bhutan and Bangladesh.

Yuceler negotiates with clients, locates distributors in each country and helps them distribute their products. Yuceler also searches for new product lines and promotes the company's wares at trade shows.

Yuceler moved up quickly at Diamond Diagnostics. With a bachelor's in business administration from Istanbul University, she earned her M.B.A. in international trade at JWU. Shortly after graduation she landed an interview with Diamond Diagnostics. Impressed with Yuceler's talents and Turkish roots, the company created a position especially for her as international sales associate. She began work there in 2002 and after covering Turkey as her first region, she was promoted to her current title after only three months.



Isil Yuceler '01

Working for a global company has been a great move for Yuceler. "In global companies you have more opportunities to learn and develop," she says. "Diamond Diagnostics grew very rapidly and I was able to move from a sales associate to a regional manager position. It was a great learning experience for me, and I still continue to learn every day."

CANOLE RECEIVES FIRST DEAN'S CHAIR AWARD

In April, **Mary Canole '99 Ed.D.** became the first person honored with Johnson & Wales University's Dean's Chair Award from the School of Education, given to an individual in the community who has made significant contributions to JWU's growth, development or quality of the school's programs.

"Dr. Canole has contributed in all these areas," said **Denise DeMagistris, '03 Ed.D.**, dean of the School of Education.

Canole, a graduate of JWU's first doctoral class, is the director of the Office of Progressive Support and Intervention for the Rhode Island Department of Education. While superintendent of schools for Newport, R.I., she realized there was a need for professional support and guidance for those in the post. "You don't really know what the job of superintendent is until you're actually sitting in the seat. It's essential to have some kind of ongoing support," said Canole.



Over time, she solicited seed money as a grant from The Wallace Foundation, brought JWU on as a partner, and in 2006 launched Advanced Leadership Development for Superintendents (ALDS) with 10 superintendents participating. In 2007 there were 22. "Clearly there was a need for superintendents to come together," says Canole.

With JWU providing space and help from instructors, the School of Education also benefits from the program, she says. The information brought to the table by superintendents plays a part in shaping the curriculum for the school's Educational Leadership program.

Canole's contributions are exemplary, DeMagistris notes. She assisted with strategic planning, made presentations in doctoral classes and built a collaborative relationship between educators and the Rhode Island Department of Education that fosters professional development for new school superintendents.

LEFT: Denise DeMagistris '03 Ed.D. presents the Dean's Chair Award to Mary Canole '99 Ed.D. .

> grad stats

Ed.D.s Sold on Program's Career Boost

In a recent alumni survey, graduates of the elementary/secondary and higher education Educational Leadership doctoral program attested to its career value, according to Robert Gable, Ph.D., program director:

- 25 percent of students experience career advancement during the program.
- 60 percent advanced in leadership positions after the program.
- 78 percent recommended the doctoral program to a friend or colleague.
- 87 percent said the program contributed significantly to their career advancement.



RIGHT: Students canoe at Crowders Mountain State Park in North Carolina.

BELOW: Richard Pinder (bottom right) brought students to the home where Martin Luther King Jr. was born.



Charlotte A&S Students Outside the Classroom

Off-campus tours added dimension and perspective to classroom experiences in the arts and sciences for students at the Charlotte Campus in past months.

To help color insight and “nurture intellectual curiosity” for his Honors English Composition Nature Writing Class, instructor **Kenneth Harmon** brought students to Dupont State Forest and Crowders Mountain State Park in North Carolina, and Hunting Island and Anne Close Springs Greenway in South Carolina. Writing in journals, the students examined the role that their written expression plays on their perception of places.

“The journaling and essays they completed along with our group hiking trips led them to an understanding of themselves, their relationships with one another, and their relationships with the natural world in a manner that would not have been possible in a traditional classroom setting,” Harmon noted.

Students in **Richard Pinder’s** leadership classes left their classroom to put perspective on social injustice. Traveling to the Martin Luther King Center in Atlanta and the Birmingham Civil Rights Institute in Alabama, the group studied the Civil Rights Movement and the pivotal years of 1954 to 1972 in America’s struggle for equality. The tours took students to the Sixteenth Street Baptist Church in Birmingham, where four young girls were killed in a bombing in September 1963. Across the street, they viewed the Kelly Ingram Park where the Birmingham Department of Public Safety turned fire hoses on African-American demonstrators protesting laws on voter registration.

“Most students had never studied civil rights beyond Rosa Parks and Martin King,” said Pinder. “To actually visit sites of such historical significance, for many, was awe inspiring.”

Online > www.ecotonic.homestead.com/photos.html

PAVING THE WAY FOR CLASSROOM CIVILITY

Research done by a Providence Campus professor shows a connection between civility in the classroom and the quality of education students receive. The results brought to light interesting details about the effect of incivility in classrooms and university communities on students, teachers and classroom environments.

“For the most part students are well behaved,” explained **Mary Javarey**, the Providence Campus professor who conducted the research. “But the few that cause disruptions affect everyone in the classroom and take time away from the faculty teaching and from student learning.”

Javarey’s research also showed the majority of the students want faculty to address students’ negative behavior. In response, Javarey planned and presented faculty workshops on managing classroom civility problems. “The more civility in the environment, the more everybody gets out of it,” said Javarey.

An offshoot of Javarey’s work was building relationships with other university stakeholders. “I worked with the Office of Student Conduct and joined the Alcohol Task Force — what an eye opener. Behavior in residence halls and the entire university impacts classroom behavior, and vice versa, in ways I never entertained,” Javarey said.

Javarey, a social sciences and leadership development professor, embarked on the project to fulfill one of the goals in JWU’s strategic plan, FOCUS 2011. Her project speaks to “cultivating a campus culture that enhances the personal development and civility of students.” Javarey began surveys in fall 2007. She also gave presentations on civility issues and academic rigor at JWU and other colleges and universities.

JWU Matriarch Modeled Commitment to Family

BY CATHY SENDEL

She was the woman beside the man: companion, partner, friend and soul mate — “the other Dr. Gaebe.”



And when Audrey K. Gaebe '88 Hon., wife of Chancellor Morris J.W. Gaebe, passed away on March 5, Johnson & Wales lost the co-matriarch of the JWU family.

“Truth be known, Audrey Gaebe had five sons — four boys and Johnson & Wales,” says Chairman of the Board John Yena, longtime friend and associate.

How a golden girl from Nashville, Ill., became “mother” to a university begins and ends as a love story. Audrey Klee Reidelberger and Morris “Mose” Gaebe were high school sweethearts. An honor student, cheerleader and accomplished musician, she studied at the University of Illinois. Married in 1941, Morris’ service in the U.S. Navy took the couple to California where they became fast friends with Edward and Vilma Triangolo.

In 1947, when the Triangolos asked the Gaebes to partner in Johnson & Wales School of Business, where Vilma had studied and been employed, the Gaebes headed east.

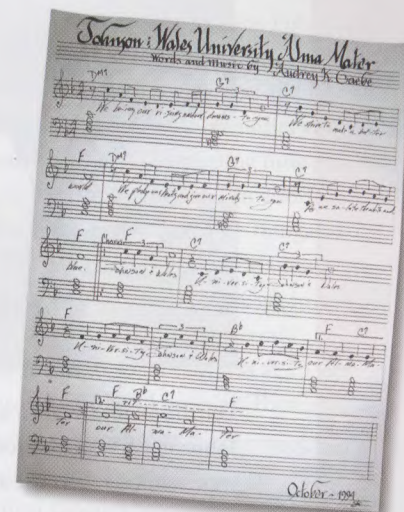
“You are so adventurous to move to Rhode Island. You are like a pioneer,” Audrey Gaebe recalled a friend telling her. That entrepreneurial spirit brought “Greatest Generation” values to job-focused education.

While their husbands handled business “on a shoestring,” the women administered, taught, washed floors and cleaned bathrooms, all while raising families. “We’re not friends, we’re sisters,” Audrey would tell Vilma.

When Morris Gaebe declared hospitality a JWU trademark early on, Audrey was its gracious hostess. Annual staff Christmas parties and summer barbecues are legendary. “Presidents to janitors” were welcomed. Audrey made each guest feel valued. “She was that apple pie mom. God, country, family, were values that she held without wearing them on her sleeve,” says North Miami Campus Pres. Donald McGregor, J.D. with JWU since 1962.

Values were mirrored in every aspect of her life. Involved in her church, scouting, her community and the arts, she loved cheering from the sidelines. Sons Dana, Gregor, Geoff and John were all star athletes and Eagle Scouts. “In a house with five men, she managed to keep everybody in line and did a marvelous job raising the four boys,” McGregor says.

Fortitude and faith fueled her exuberance. Despite a near-fatal heart attack in her 40s her zest for life was never diminished. During her husband’s tenure as university president, she was a visible first lady, present at every important event. Inspired by her love for music and Johnson & Wales, in 1994 she wrote the university’s alma mater and sang it more fervently than anyone.



“I used to tease her about being a Poly-anna when it came to Johnson & Wales,” says Vilma Triangolo ’36, ’98 Hon.

“She was proud of the institution’s accomplishments and how it changes the lives of so many students,” recalls Yena.

“A remarkable human being,” “a perfect lady” who loved dancing, golf, the Red Sox and weekly dinners at the restaurant that bears her name, she took pride in her husband’s accomplishments. By his side, Audrey Gaebe, wife, mother, grandmother and great-grandmother, traveled twice around the world.

“If you wanted to have a model for what a committed relationship ought to be, you couldn’t have found a better example,” Yena says. “They were the most important part of each other’s lives.”

And together they built a business school that became a university. “Miss Johnson and Miss Wales founded the school, but the Gaebes and the Triangolos nurtured the infant that Miss Johnson and Miss Wales gave birth to,” Yena says. “They brought the baby up.”

CLOCKWISE FROM TOP: Audrey Gaebe adjusting her husband’s hood; the original sheet music for the JWU alma mater; the Gaebes with sons Gregor and Dana.

JWU Recognized Nationally for Community Service



For the second year in a row, all four of Johnson & Wales University's campuses were named to the President's Higher Education Community Service Honor Roll by the Corporation for National and Community Service. The North Miami, Denver and Charlotte campuses were three of 391 schools named as Honor Roll members, and the Providence Campus is one of 127 schools named to the Honor Roll With Distinction.

"It is no small achievement that all four JWU campuses have been recognized for their commitment to service-learning and civic engagement," said **University President John J. Bowen '77**. "The JWU community has always placed a high priority on the rich tradition of volunteerism."

The honor roll is the highest federal recognition a school can achieve for service-learning and civic engagement. Honorees are chosen based on project scope, innovation, student participation, incentives for service, and service-learning courses offered.

"Americans rely on our higher education system to prepare students for citizenship and the workforce. We look to institutions like these to provide leadership in partnering with local schools to shape the civic, democratic and economic future of our country," **U.S. Secretary**

of Education Margaret Spellings said in recognizing the achievement.

JWU community service targets education, hunger and homelessness. As part of the award application, each campus sent examples of service projects. In Providence, that included "Voices on Violence:

Perspectives on Peace," a research and filmmaking project. Students interviewed convicts, ex-gang members, victims, students, law enforcement officials and educators about topics surrounding violence. The resulting documentary is being used for training and fund-raising by the Institute for the Study and Practice of Nonviolence, in Providence.

For the fourth year in a row the North Miami Campus' 5,000 Role Models of Excellence project focused on minority at-risk boys ages nine to 19 from

Miami-Dade County. Participants toured the campus and heard about programs in business, culinary arts and hospitality and tried their hands at cooking in the culinary classrooms.

Each November, students and staff at the Denver Campus prepare and serve a Thanksgiving dinner for more than 3,000 homeless, shelter residents, housebound, and elderly. Based at Rosa Line



Mexican Café, campus assistants worked closely with owner **Oscar Javier Aguirre '02** to provide a hot, nutritious meal to people in need.

In partnership with the Second Harvest Food Bank (SHFB) of Metrolina, the Charlotte Campus established the Kid's Café Meal Preparation Program. Using food products donated by the food bank, students and faculty prepare healthy, delicious meals that are wrapped, labeled and frozen. Five day-long cooking sessions during the 2006-2007 academic year amassed 8,000 meals for local youngsters who face hunger on a daily basis.



CLOCKWISE FROM TOP LEFT: Stocking the Denver Food Bank; Providence Campus President Irving Schneider with children; a Charlotte Random Act of Kindness volunteer; North Miami Big Chef-Little Chef lessons.

Fruit Labels Celebrate Color, Culture and Marketing

A riot of vibrant color and stunning images fills the first gallery at the Culinary Arts Museum, where “Dripping with Color: The Art of the Fruit Crate Label” opened with a reception in April.

New York sculptor and art professor **Marilynn Gelfman Karp**, and her husband, art dealer **Ivan C. Karp**, donated 238 vintage fruit crate labels to the museum, providing the seed for the exhibition. The Karp collection of labels includes outstanding examples of a food-marketing device that was popular from the 1870s to the 1950s, when produce growers used colorful labels to call attention to their products that were distributed in identical crates.

More than just an art show, “Dripping with Color” puts the labels into historical context with background information on the growers, the lithographers, the crates themselves, and also a look at some of the instruments used to hand-pick the fruit in the fields.

In a section entitled “Apples to Apple,” the transformation of California’s Santa Clara Valley — known for its orchards — into Silicon Valley is chronicled. When Apple Computer got its start in Steve Jobs’ garage in Cupertino in 1976, the decimation of more than 120,000 acres of cultivated fruit trees in Santa Clara County was well underway. Today Apple sits in Cupertino at the corner of Infinite Loop and Mariani Ave. (Paul A. Mariani Sr. was a legendary fruit grower.) The Apples that are nurtured there now are products of a landscape that was once covered in prune, apricot and cherry trees.

Online > www.culinary.org

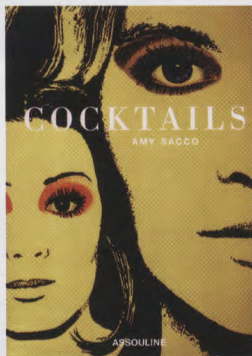


MUSEUM CALENDAR

Oct. 4 Weekend of Fire III

Oct. 10-11 **Eating Chinese, Part 2 Conference**
jointly hosted by the Culinary Arts Museum and the John Nicholas Brown Center for the Study of American Civilization at Brown University

Books by University Authors



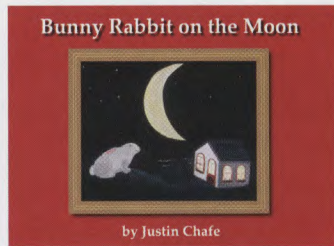
Amy Sacco '90, New York’s nightlife queen, regularly graces the pages of *Vanity Fair*, *New York*, *O* and *W* magazines surrounded by socialites and A-listers. Now in her first book, **Cocktails**, by Assouline Publishing, she celebrates the history and spirit of the libations with recipes and quotes from film stars, artists and leaders. Sacco mixes them with a splash of memories and enough celebrity photos to make an intoxicating little volume.

Sacco and partners opened Lot 61 in 1988 in Manhattan’s West Chelsea, followed by Bungalow 8, reelevating club life to Old Hollywood glamour. Her new restaurant, Bette, a London Bungalow 8, projects with Hard Rock Café in Las Vegas and work as creative director for Eos airlines keep her jetting for success.

Matt Kenney '92, '02 M.B.A., Ph.D. launched his first business at 23 and served as entrepreneur-in-residence at Johnson & Wales University. There’s a plaque recognizing his acumen mounted in the Providence Campus College of Business. Now as an adjunct in entrepreneurship for Franklin University with plenty of practical experience, Kenney enlightens others in **Entrepreneurship: Myths, Realities and Rewards**, by BookSurge Publishing.

Kenney just earned a doctor of business administration degree from Nova Southeastern University’s Wayne Huizenga School of Business and Entrepreneurship and lives in Grantham, N.H.

Bunny Rabbit on the Moon, written and illustrated by **Justin Chafe '00**, follows the adventures of Little Mookey on his route to fun.



A classroom visit in his childhood by an author inspired Chafe’s desire to write for children. The marketing major is turning a hobby into an educational mission. To learn more about his efforts, visit www.bunnyrabbitonthemoon.com Chafe is currently writing, and working toward an M.B.A. at Indiana University’s Kelley School of Business.

Starbucks co-founder Jerry Baldwin, Ben and Jerry’s Cohen and Greenfield, Roxanne Quimby of Burt’s Bees and Bobbi Brown of cosmetics fame are among a roster of icons offering sage insights in **The Authentic Brand: How Today’s Top Entrepreneurs Connect with Customers** by **Christopher Rosica '85**, published by Noble Press. From shaping brand identity and marketing advantage to building a loyal customer base, gurus extol the virtues of authenticity in defining success.

Rosica, CEO of Rosica Strategic Public Relations, is past president of New York’s Young Entrepreneurs Organization and lives in Paramus, N.J.

Online > Send entries to jwumagazine@jwu.edu

Entrepreneurship Myths, Realities, And Rewards

Matthew G. Kenney



A wonderful, increasingly enjoyable book.
—Michael Gerber
Author of The E-Myth Book

The Authentic Brand

How Today’s Top Entrepreneurs Connect With Customers

Christopher Rosica

with Bill Young

Featuring the Pricless Insights of

Wally “Famous” Amos
Jerry Baldwin, Co-founder, Starbucks, Principal, Peet’s Coffee
Bobbi Brown, Bobbi Brown Cosmetics
Ben Cohen, Ben and Jerry’s Homemade
Jerry Greenfield, Ben and Jerry’s Homemade
Gary Hirshberg, Stonyfield Farm
Jim Koch, Samuel Adams Beer
David Neulman, JetBlue Airways
David Orlick, Orlick Corporation
Roxanne Quimby, Burt’s Bees
Andy and Kate Spade, Kate Spade
Jeff Taylor, Monster.com



Rep. Kennedy Secures Funds to Strengthen Local Economy

The College of Business, the Rhode Island Small Business Development Center (SBDC) at Johnson & Wales University's Providence Campus and Progreso Latino Inc. received a \$182,000 federal appropriation thanks to the work of **Rep. Patrick Kennedy (D-R.I.)**. The funds invest in a new generation of talent that will one day be competitive members of the local workforce.

"This is an exciting opportunity to increase small business ownership in the state of Rhode Island," said Kennedy. "Small business is the backbone of our workforce and critical to our country's overall economic health. It is imperative that we invest in young innovators to help maintain a strong workforce and take the lead in growing our economy."

As the largest bilingual and multicultural social service agency in Rhode Island, Progreso Latino offers creative solutions to improve conditions for members of the Latino and immigrant communities. The funding will support entrepreneurial education and business coaching for Latino entrepreneurs in the state, and build capacity and infrastructure for sustainable economic and community development.



David Mitchell, Ph.D., dean of the College of Business on the Providence Campus, John Bowen '77, university president, and Rep. Patrick Kennedy (D-R.I.) at a small business round-table discussion in 2007.

"In partnership with Congressman Kennedy and Progreso Latino, we will provide world-class education, training and business coaching to hundreds of Latino entrepreneurs who will work with JWU faculty and students to create a more prosperous future," said **John Cronin**, R.I. SBDC executive director, acknowledging Kennedy's leadership in the realm. "We're so proud and excited to advance this good work."

The program will focus on businesses in Pawtucket and Central Falls, R.I. With Latinos making up 14 percent of the population in Pawtucket and 48 percent of the population in Central Falls, the money will help identify and meet the needs of this growing constituency. JWU students and faculty will also benefit from the experience of working with clients and helping businesses contribute to the local economy.

"I am very excited about our continued partnership with Johnson & Wales University's R.I. Small Business Development Center," **Ramon Martinez**, president and CEO of Progreso Latino, said. "Our organization is also looking forward to the SBDC's continued involvement with our strategic planning and employee development process," he added, expressing gratitude for Kennedy's support and its potential impact on his communities.

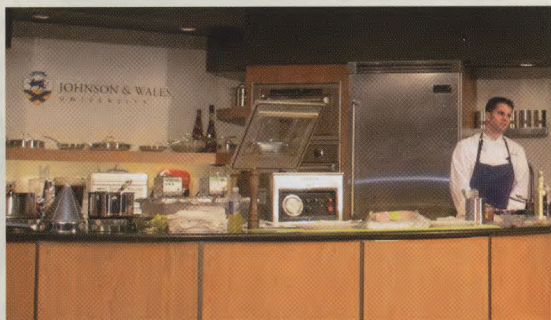
Online > www.risbdc.org



Event Honors Chef and Tyson Food Service

The Denver Campus celebrated the opening of a state-of-the-art demonstration kitchen with the French Laundry's own **Thomas Keller '03 Hon.** as special guest.

The kitchen, in Jared S. Polis Auditorium, was made possible, in part, by a \$160,000 gift from Tyson Food Service, a division of Tyson Foods Inc. The contribution is



part of Tyson's Commitment to Education for Generations pledge to the university. The funds will be used for scholarships, faculty and student professional development, and capital projects for each campus.

"This gift exemplifies our commitment to culinary education," said **Pamela Lewis**, executive chef with Tyson Food Service. "Tyson brings more than 70 years of culinary passion to the industry and is proud to invest in the future of culinary arts through its partnership with Johnson & Wales University."



THE RHODE ISLAND FOUNDATION

R.I. Foundation Supports Child Opportunity Zones

The Leadership Development Center has received a \$50,000 grant from the

Rhode Island Foundation to establish an Institute for Parent Leaders. Part of the John Hazen White School of Arts & Sciences on the Providence Campus, the Center is chaired by Associate Professor **Gretchen Guertin '93 M.S.**

Collaborating with the Rhode Island Department of Education Child Opportunity Zones (COZ), JWU faculty and outside professionals will teach parents and family members to be advocates for education and leaders in their school communities. Leadership, communication, and conflict and change management are among program topics.

The project was piloted in 2002 with COZ in Cranston, North Kingstown, Middletown and Newport, R.I. Through foundation funding, the Institute for Parent Leaders will expand from four to seven COZ districts to serve more local parents. With expanded funding the program began in January and by April 160 parents had already taken part.

The First Epicurean Society Event Raises Scholarship Dollars

The Epicurean Society was created to bring members of the Charlotte community together to share exceptional meals while supporting Johnson & Wales University. Donations to the society will assist students through The Epicurean Society Scholarship Fund and enable members to enjoy the talents of students, faculty and friends through JWU culinary events. Thanks to the volunteer leadership of **Susan** and **David Dooley**, **Lisa** and **Ed Weisiger**, and **Pam** and **Harding Stowe** more than 40 couples have joined the society since its inception in October 2007.

More than 70 people attended the first major event with special guest, **Virginia Philip '89**, master sommelier at The Breakers in Palm Beach, Fla. "The success of the Epicurean Society event is another example of the broad-based, generous support that Johnson & Wales University has enjoyed in Charlotte since our opening in September 2004," **Art Gallagher**, Charlotte Campus president said of the event. "We honored a distinguished alumna, opened our doors to leading members of the Charlotte community and raised a significant amount for student scholarships."

Online > nelia.vangoor@jwu.edu



Founding Epicurean Society members (l-r) Lisa Weisiger, Hugh McColl Jr. and Pat Rodgers enjoy the dinner.

JWU ALUMNI: RAISING THE BAR

BY JEFF CARTEE '97, '00 M.B.A. AND DAN WILGA '05

BUSINESS: LEADIN

"We should teach a thing not for its own sake, but as preparation for what lies beyond." This, according to university co-founder Mary Wales, was the principle on which Johnson & Wales was founded in 1914 with one student and one typewriter. Now, nearly 100 years later, with more than 16,000 students on four campuses around the country, JWU has held true to its mission of preparing students for meaningful, industry-relevant careers. We are proud to highlight just a few of the more than 75,000 JWU alumni — residing in 109 countries — who have become influential leaders in their industries and communities.

Debra Hill '77

Vice President of Publishing Technology
The Providence Journal Co.
Providence, R.I.

Challenges overcome

Thirty years ago there were few women in this field — that was more of a challenge for the men I worked with than me. We all overcame that pretty quickly.

Key to success

Being a business person before a technologist. Technology changes rapidly, but good business sense is always good business sense.

Career words to live by

Whatever you're doing, make yourself valuable. Companies want people who can adapt and grow with them.

Industry forecast

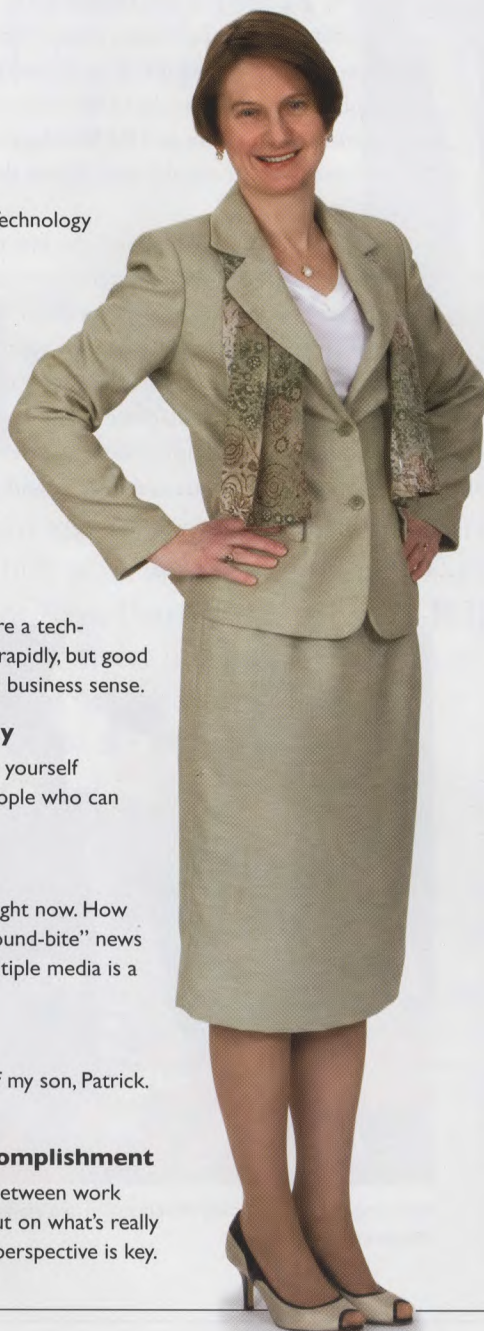
Media is a challenging place right now. How to deliver the right mix of "sound-bite" news and in-depth reporting in multiple media is a daily event.

Defining moment

Without a doubt, the birth of my son, Patrick. He's my best work.

Greatest personal accomplishment

Juggling very different roles, between work and family, without missing out on what's really important. Keeping things in perspective is key.



John Benevides '98, '01 M.B.A.

Senior Institutional Relationship Manager
Capital Markets Group; Citizen's Financial Group
Boston

Defining moment

Attaining many of my personal aspirations and career goals by the time I was 35.

Challenges overcome

Emigrating from Portugal to the U.S.A. at 7 years old. Breaking into financial services 20 years ago. The countless doors I knocked on to gain employment as a stockbroker were shut because I lacked a college degree.

Key to success

A three-letter word: PHD. I was poor, hungry, and driven and was motivated by my parents' sacrifices.

Why this profession

From a young age, the world of finance fascinated me. My mission has been to help people to help themselves by educating and directing them to sound investment planning.

Highest priority in life

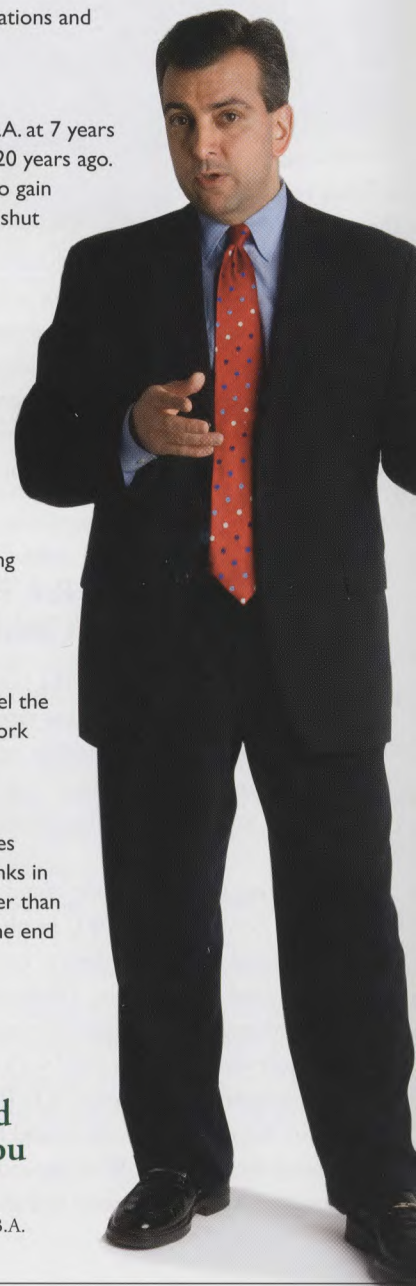
Attain financial independence early enough to educate my children, travel the world and do more philanthropic work within my community.

Future forecast

When I began in the financial services industry there were over 10,000 banks in the U.S. We could very well see fewer than 5,000 U.S. money center banks by the end of the decade.

**"Say what you mean,
mean what you say and
don't be mean when you
say it."**

— JOHN BENEVIDES '98, '01 M.B.A.



THE WAY

Terrence B. Williams '89

Vice President of Human Resources
and Organizational Development
The New York Times Co.
Tampa, Fla.

Greatest accomplishment

The ongoing, personal satisfaction that I receive when someone succeeds at an endeavor after seeking my counsel and guidance.

Challenges

Dealing with the physical and psychological demands that are required of executives. Today, everyone has to do more with less and be in more places more often.

Industry forecast

More digital media integration, and focus on individualized, consumer driven approaches — the media industry is all about providing consumers with information that will help them make better decisions.

Highest priority in life

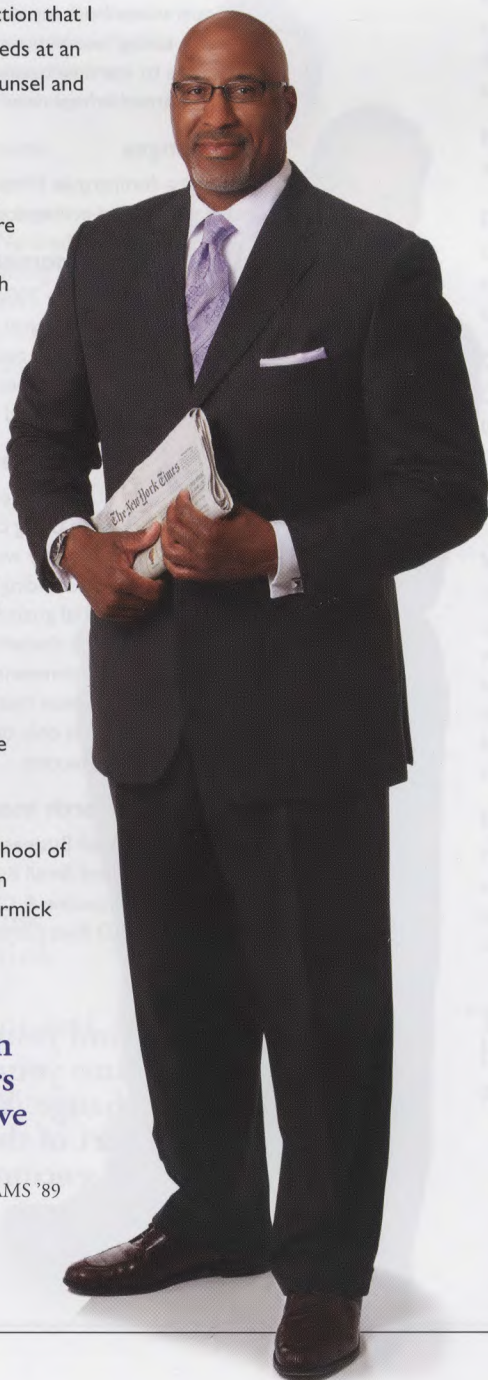
To help myself and others collectively realize and achieve our greatest potential.

Recognition

A fellowship at the Kellogg School of Management at Northwestern University, through the McCormick Tribune Foundation.

“Good leaders get people to believe in them. Great leaders get people to believe in themselves.”

— TERRENCE WILLIAMS '89



“Be fair, honest and transparent in dealing with others and dealing with yourself. That’s how you gain the respect and trust of colleagues and business partners alike.”

—JOHNNY CHEN '81

Johnny Chen '81

CEO
Zurich Financial Services
Greater China/Southeast Asia Regions:
Hong Kong, Taiwan, Indonesia and Malaysia
Beijing

Journey

Chen emigrated from Taiwan to New Haven, Conn. at 13. In 1987, as part of a teaching team for the Professional Accountancy Training Program organized by the World Bank, he was one of the first professional accountants from the U.S.A. in China.

Responsibilities

Helping our business continue to grow at a pace that Asia is experiencing right now — double digits in most markets. Making sure that we are focused in delivering our business plan.

Challenges

Public accounting is similar to hospitality management. It's more than dealing with numbers and financial figures, it's dealing with people — clients, customers, investment bankers, banks and creditors. It's a constant learning process.

Worth mentioning

Director of the American Chamber of Commerce in China since 1995.

Core values

I make sure I first believe in myself and have the highest integrity and business ethics before I walk out in the business world.

Sage advice

It is people skills that are important, not just the business savvy or lingo — it's the attitude.



> Share your own stories with us.

Each spring we will feature another group of notable alumni in *JWU Magazine*. Contact Jeffrey Cartee, executive director of alumni relations, about your success.

Online > jcartee@jwu.edu

ENTREPRENEURS: BLAZING TRAILS

"Believe in yourself and never be afraid to follow your dreams."

— SHERRY BRICE '74

Sherry Brice '74

Owner
Cosmetic Cosmos
Newport, R.I.

Journey

Graduating with a degree in court reporting, Brice moved to Washington, D.C., freelancing on Capitol Hill for two years. In 1978, she started Sherry Roe & Associates Inc. At its peak, the firm had 30 court reporters and staff and a legal video branch. In 1998 she sold the company, moved back to Rhode Island and opened Cosmetic Cosmos.

Key to success

I have never been afraid to work very hard and try ideas that are outside the box.

Greatest challenge

It was difficult in 1978 for a woman to own and operate a court reporting company in Washington, D.C. — at the time I had to work a lot harder and be a lot more creative.

Defining moment

With my company becoming the largest, most successful firm in Washington, it led me to believe that if you put your mind to it, anything is possible.

Greatest personal accomplishment

Starting two diverse businesses from scratch and watching them both grow into successful entities is extremely rewarding.

Career words to live by

Pay your dues, do your homework, and do not build up debt.



Eric Weiner '93

President and CEO
All Occasion Transportation
Providence, R.I.

After graduation

Left JWU owning three vehicles, and managing day-to-day operations from top down to 'entry level' — washing cars, taking reservations, selling and marketing. I was fortunate to start my business while a student. I used what I learned in 'real time.'

Challenges

Starting a company at 19 taught me a lot about relationships and perceptions.

Defining moment

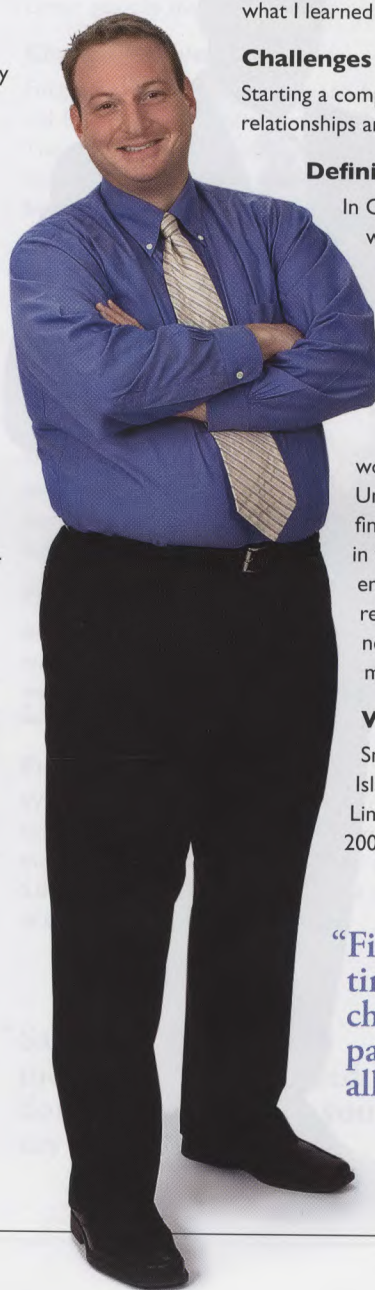
In October 2003 my mother was diagnosed with terminal cancer. While she battled the disease I realized she would pass away before her 66th birthday and I was reminded to cherish each day.

Greatest accomplishment

My current position: CEO and founder. Using creativity and vision gained working my way up to grow the company. Understanding early where career and financial goals fit into life. Growing business in ways that offer employees the best work environment in the industry. Being able to recognize that for me personally the business is only one aspect of how I measure my success.

Worth mentioning

Small Business Administration 2008 Rhode Island Small Business Person of the Year; Limousine & Chauffeured Transportation 2002 Best Limousine Company in America



"Find your own path. Over time your priorities and goals change. Your career should be part of those goals, but not all-encompassing."

— ERIC WEINER '93

Andy Husbands '92

Chef and Owner
Tremont 647, Sister Sorel
Boston

After graduation

I traveled on my motorcycle out West and apprenticed at several San Francisco Bay area restaurants and an organic farm in New Mexico. I learned as much as I could about food and the business end of restaurant management.

Greatest accomplishment

When I was 26, I partnered with a high school friend to accomplish a lifelong dream — opening my own restaurant. We used our own savings and spent time finding financial advisors, architects and potential investors. We turned a raw retail space into a beautiful high-end restaurant, Tremont 647.

Why this profession

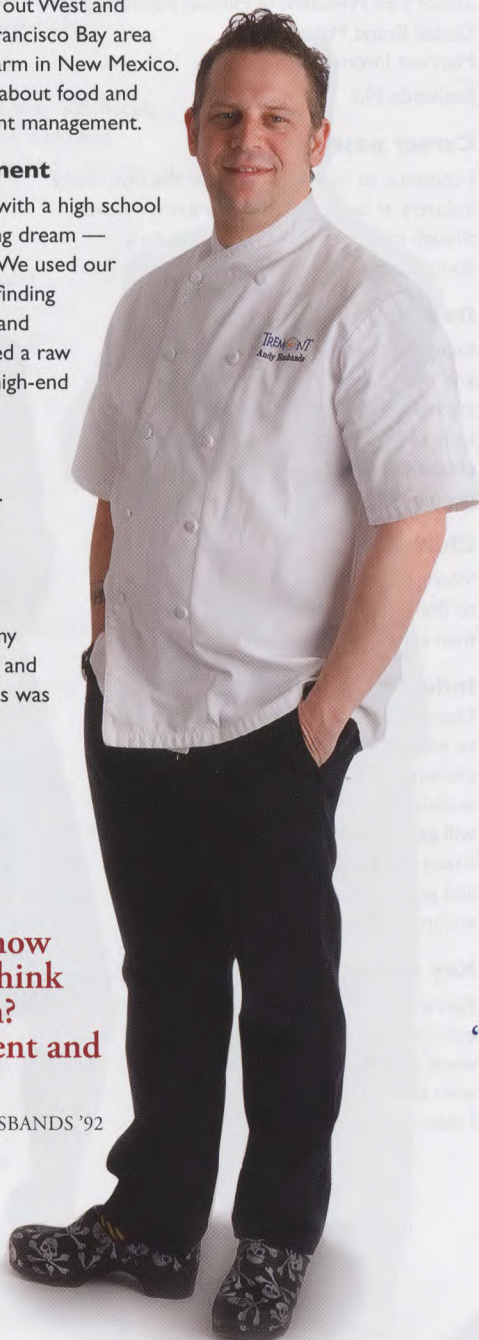
It chose me; just a natural fit. I would do it all over again if I had to.

Challenges overcome

Raising the money to open my own restaurant, and opening and closing two other restaurants was a wonderful experience.

“If you can’t do it now what makes you think you can do it then? Meaning, be present and be active.”

— ANDY HUSBANDS '92



Walter Ellerbe '04

Co-owner and Chef
The Lucky Star, STELLA Gourmet Pizzeria
Virginia Beach, Va.

Greatest accomplishment

Being chef and co-owner of two award-winning restaurants.

Challenges

Being accepted as an equal and forever proving that you have the goods, training and experience to do what you do.

Key to success

The true love for what I do and all it has to offer.

Defining moment

Seeing a student of mine graduate and start a successful career. Sharing my craft and knowledge with someone.

Career words to live by

Don't live life by trying to fit in, because you will only be average. Set the standards and hold yourself accountable first, then lead by example.

Why this profession

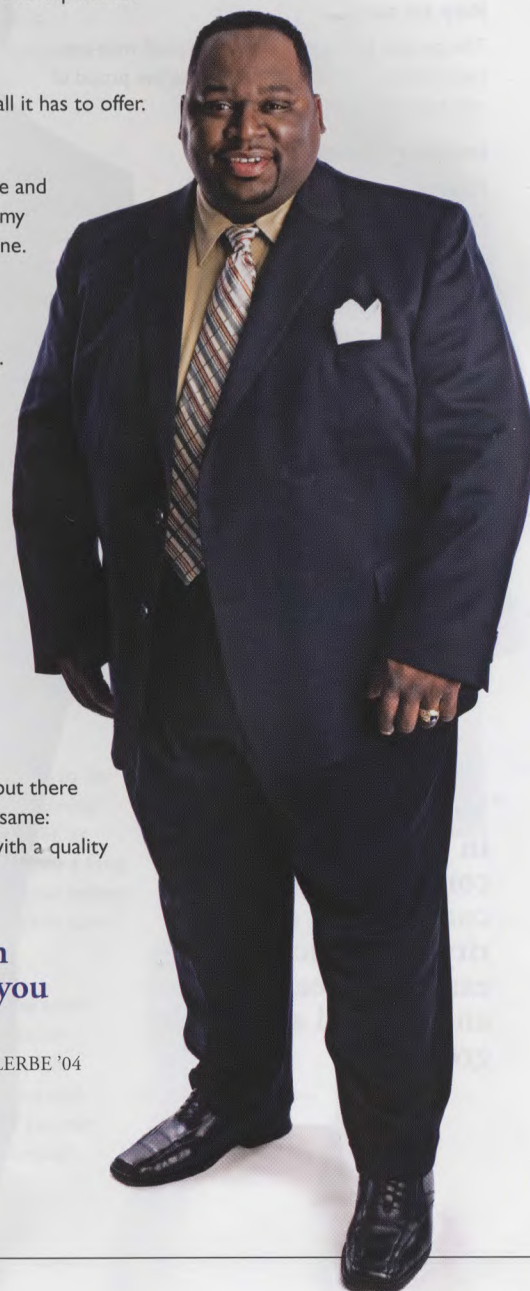
This profession is a part of me. I am very passionate about what I do. I create from my soul. Even if I never received a dollar for what I have chosen for myself, I would still remain as I am.

Industry forecast

My industry is forever changing but there are a few things that remain the same: customer service first; starting with a quality product and consistency.

“Don't shy away from being great. Maybe you are 'the one.'”

— WALTER ELLERBE '04



HOSPITALITY: TRANSFORMING THE INDU

Scott Davis '80

President
FLIK International Corp.
Rye Brook, N.Y.

Greatest accomplishment

Helping grow a business and provide opportunities for advancement for nearly 5,000 associates.

Defining moment

The opportunity to lead the FLIK organization.

Key to success

The people I have surrounded myself with are best in class and they always make me proud of our achievements.

Industry forecasts

Popularity of ethnic and international cuisines, featuring wellness and vegetarian. Local ingredients will be in high demand. Competing demands for the consumer's time will require the hospitality industry to create experiences that offer quality more efficiently.

JWU career influence

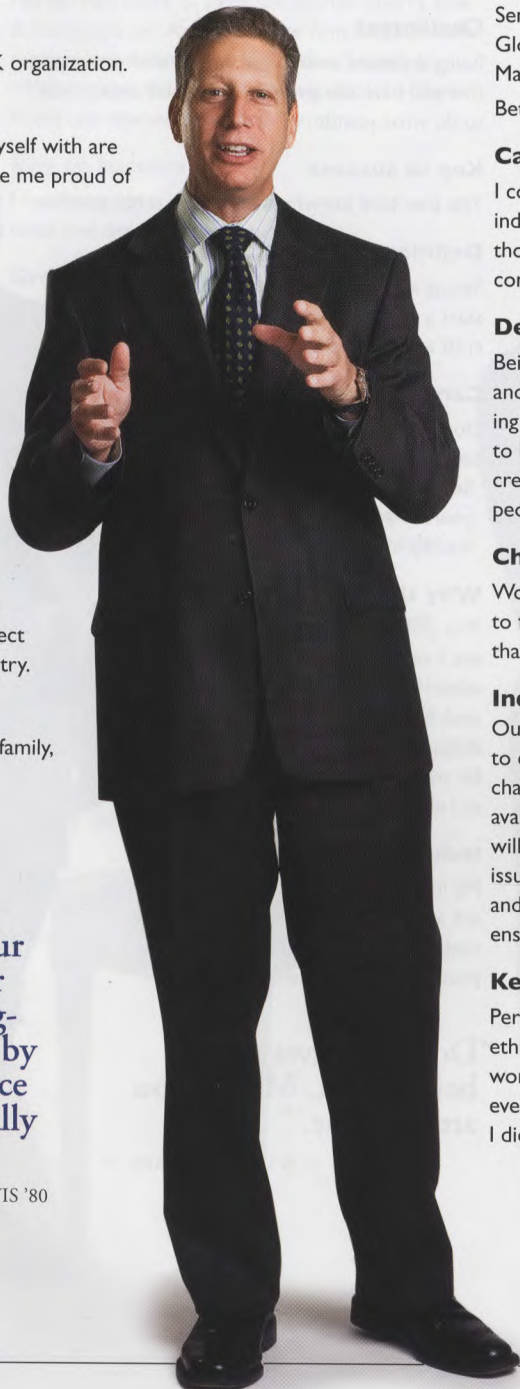
The strength of relationships and friendships I have made. The respect that JWU commands in the industry.

Highest priority

Health, happiness and love of my family, friends and people I work with.

“Value the differences in people. Honor your commitments. Never compromise on integrity and ethics. Lead by example. Keep balance and eat well and locally grown.”

—SCOTT DAVIS '80



“Be comfortable in your own skin.”

—MICHELE BAILEY-DIMARTINO '91

Michele Bailey-DiMartino '91

Senior Vice President of Human Resources
Global Brand Management
Marriott International Inc.
Bethesda, Md.

Career passions

I continue to have a passion for the hospitality industry at large and I see my work — even though in human resources — to be a continuation of this lifelong interest.

Defining moment

Being told by my master's thesis advisor and mentor that if I wanted to do consulting work in the service industry I needed to buck up, do my doctorate and earn the credentials that would gain the respect of people I would want to work for.

Challenges

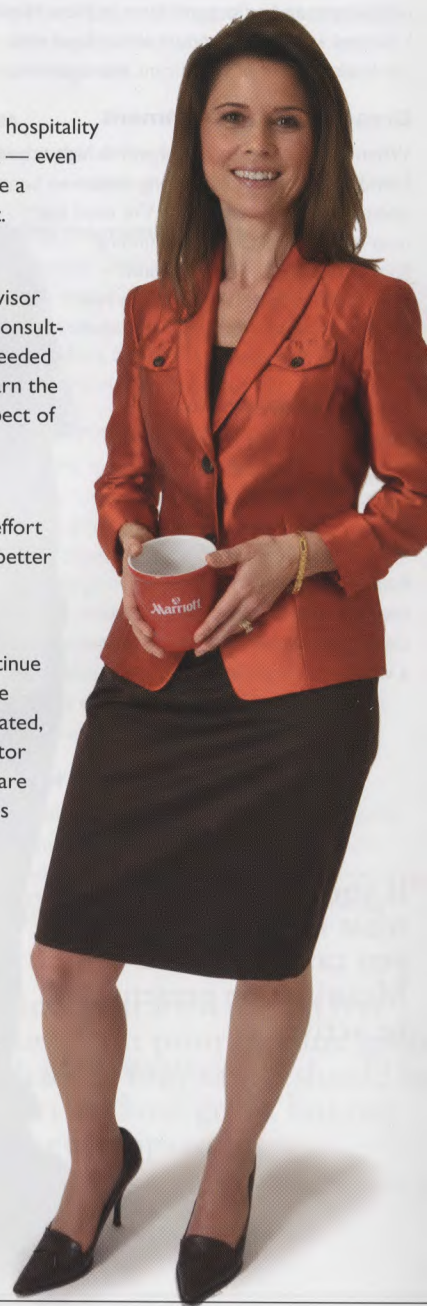
Work-life balance; every day takes effort to find it. Some weeks balance out better than others.

Industry forecast

Outside the U.S., as companies continue to expand beyond gateway cities, the challenge will be to find a well-educated, available workforce. The private sector will get more involved in social welfare issues like fighting infectious diseases and public education in order to ensure available workforce.

Key to success

Persistence. Flexible, strong work ethic. Making the most of all my work and educational experiences, even the ones, that in the moment, I didn't like so much.



Rob Palleschi '86

Vice President of Brand Management
Hilton Hotels
Beverly Hills, Calif.

Greatest accomplishment

The individuals who have worked for me or I've somehow mentored that have gone on to senior leadership roles within various companies — general managers, directors and such.

Challenges

Learning other cultures. With over 520 hotels in 66 countries, it's been fun to learn and understand the various regions and cultures. It's an ongoing education.

Key to success

Being willing to work longer and harder than the next guy. Taking risks that others shy away from. Straight talk with ego and title checked at the door and clear, open, honest communications. People may not want to hear it, but in most cases they need it.

Industry trend

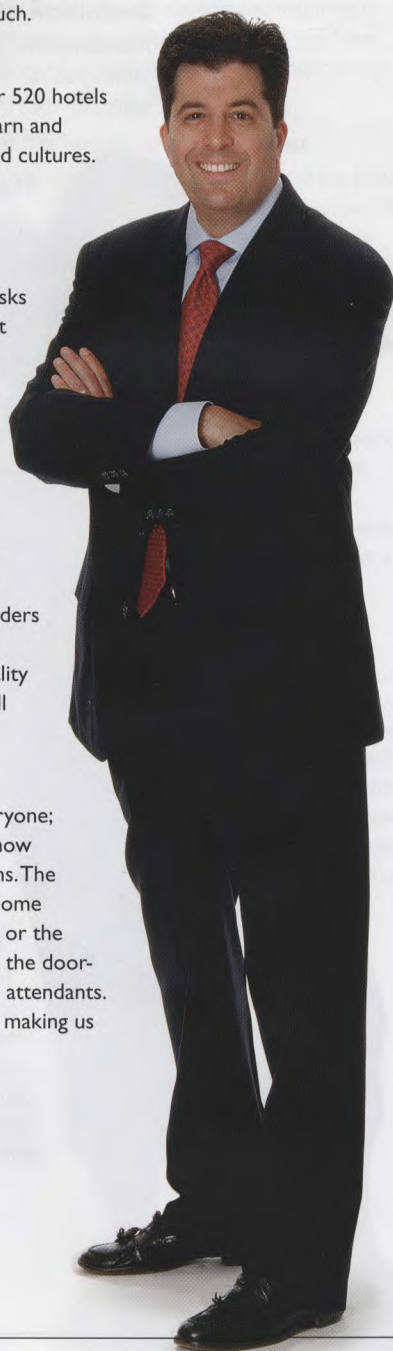
The world is shrinking; the global middle class is growing; access to travel is easier; and the fear of borders and cultural boundaries is rapidly deteriorating. Demand for hospitality services and products globally will continue to rise.

Words to live by

Everyone adds value. Respect everyone; honestly listen to everyone and show appreciation for their contributions. The best information and ideas don't come out of the corporate boardrooms or the executive offices. They come from the doorman, the line cooks, and the room attendants. These are the individuals who are making us successful each and every day.

"Leave everything a little bit better."

— ROB PALLESCHI '86



"I cannot imagine doing anything else."

— VIRGINIA PHILIP '89

Virginia Philip '89

Master Sommelier
Wine Director, Beverage Buyer
The Breakers
2002–2006 Court of Master Sommeliers
Best Sommelier, United States
Palm Beach, Fla.

Greatest accomplishment

Turning down three job offers after graduation to move to Aspen, Colo. to start a different life and career was a very challenging choice. My parents were never thrilled at my chosen field. They were absolutely horrified that I was moving that far away. Today, we all agree that without that initial move, I would never be where I am today.

Challenges

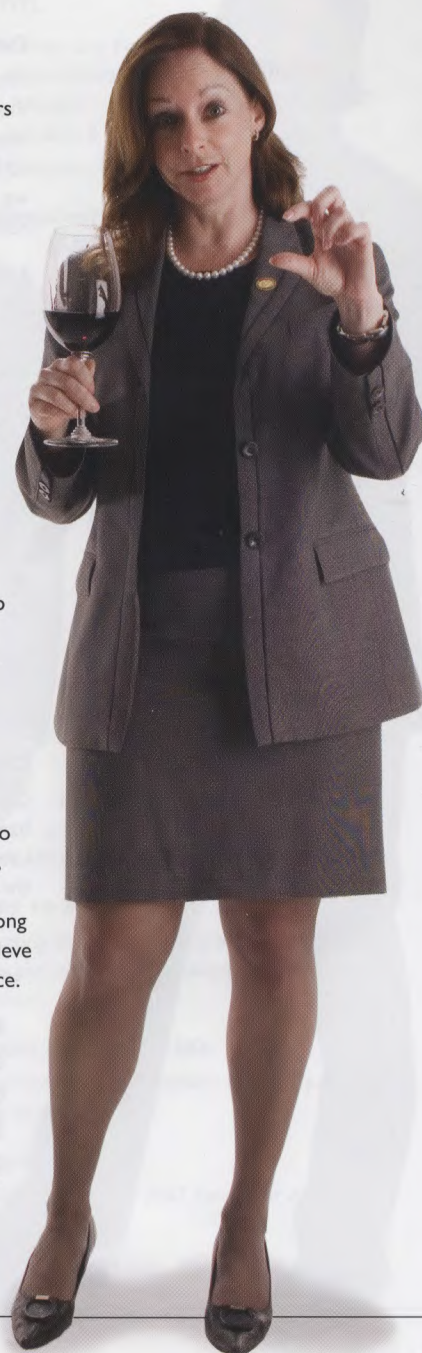
Being a woman in what can be construed as a man's world. Deciding to stop managing people and restaurants and to stick with what I really loved — wine. It is so easy to get caught up in the small stuff.

Sage advice

I live and work by what my parents taught me: If you say you are going to do something, do it; if you make a promise, you must keep it and never, ever lie or compromise yourself. Integrity goes a long way in this business. Trust what you believe in. The rest has a tendency to fall in place.

Defining moment

Passing the exam to become the tenth woman in the world to earn master sommelier title. Juggling family, a full-time job, helping run a restaurant and studying. I thought to myself, 'If you can get through this, you can get through anything.'



COMMUNITY LEADERS: CHANGING WO

Brook Ross '01 M.B.A.

Tsunami Relief Program
Partnership Coordinator Delegate
American Red Cross
Banda Aceh, Indonesia

Greatest accomplishment

Being able to lead disaster relief teams helping tens of thousands of people in life-threatening conditions recover from deadly disasters — twice.

Defining moment

Fifteen minutes after surviving a major earthquake that killed 6,200 people, I assembled my staff. We helped more than a thousand people that day, and 60,000 people over the next week. A month later we had distributed emergency shelter and critical relief to 200,000 survivors.

Life-changing experience

After working with tsunami victims for three months, I returned to Rhode Island and work at a bank. My life didn't feel the same. The realization that my management experience could help save lives compelled me to go further into relief work.

Key to success

Having an international background, speaking multiple languages and being open to work within different cultures has allowed me to go into a country and quickly establish strong working relationships.

Challenges

Convincing humanitarian organizations that a bank manager could offer something of value. Later, overcoming fear and sadness to focus on the critical humanitarian needs in front of me.

"The realization that my management experience could help save lives compelled me to go further into relief work."

—BROOK ROSS '01

Cassandra Clifford '98

Children's Rights Writer
Foreign Policy Association
Leadership Board, Stop Modern Slavery
Washington, D.C.

Definition of success

Not something based on title, income or status. When you reach the point where you know you're on the right path and with each step you're making a difference.

Highest priority

To work with others to abolish modern day slavery and human trafficking, a feat I hope to see by the end of my lifetime.

Career words to live by

Follow your heart and gut. Don't listen to naysayers. You know what makes you happy and what you're capable of. If you put your mind to it you can do anything; be willing to work hard, climb hurdles and be patient. Don't be afraid to start over.

Why this profession

Two reasons: one, it was a cause I felt strongly about and knew too little was being done. Two, it was a cause where I felt I could truly make a difference as an individual.

Future forecast

Increased awareness to the plight of modern-day slaves across the globe and in America. The development of a more conscious consumer; increased fair trade and slavery-free products. An end to slavery once and for all.

Lee Lewis '99, '04 M.B.A.

President and Chief Staff Officer
Junior Achievement of Rhode Island
Providence, R.I.

Defining moment

Working with one particular inner-city student who faced significant personal and societal challenges, yet was determined to succeed in life. Today, she is a sophomore majoring in English and political science at a top New England university. She is a reminder every day of why I do the work I do.

Greatest accomplishment

One of the youngest presidents of the Junior Achievement Worldwide organization running a successful statewide territory teaching young people to be successful.

JWU career influence

Beyond the in-classroom education, JWU taught me that community service is a cornerstone of an individual's education.

Being able to give back even in the smallest ways can make a tremendous difference in someone's life.

Future forecast

Financial literacy and workforce readiness are hot topics right now in the areas of youth and education.

By the year 2014 and beyond, there will be more jobs than qualified workers in certain sectors like finance, technology, hospitality and tourism as well as construction and transportation industries.

"Love your job and share your experiences with a kid."

— LEE LEWIS '99, '04 M.B.A.

"This industry chose me. My high school foods teacher told me about Johnson & Wales and the rest is history. If not for her I don't know if I would have found my way to the world of hospitality."

— GERALD FERNANDEZ SR. '86, '98 HON.

Gerald 'Gerry' Fernandez Sr. '86, '98 Hon.

Founder and President
Multicultural Foodservice & Hospitality Alliance
Johnson & Wales University Trustee
Cranston, R.I.

Greatest accomplishment

It's a tie between having a long-lasting marriage and being at the forefront of creating MFHA. Both took tremendous effort and conviction. Both provide tremendous rewards and satisfaction.

Challenges overcome

Self doubt. When times are not going well it is easy to allow doubt to creep into your thinking. Whenever this happened I bore down and worked that much harder, always telling myself I will be successful.

Words to live by

Am I giving more than I take? How valuable am I to this organization or to this friendship? If the answers are unclear, think about how to add more value to other people's lives.

Key to success

A strong family upbringing that taught me the value and importance of working hard and working smart.

Highest priority in life

Serving God by serving others is how I put service above self.

Recognition

Nation's Restaurant News 2007 Innovator Award

CULINARY: INSPIRING EXCELLENCE



Michelle Bernstein '94, '03 Hon.

Chef and Owner
Michy's Miami, MB Cancun, Chef Michelle's at
Carysfort in Key Largo Ocean Reef
Consulting Chef, Delta Airlines
Miami

Greatest accomplishment

Being successful in my own business, which was always a dream for me.

Challenges

Being a small, delicate woman in the man's world of the kitchen. Things have changed quite a bit since the beginning. Maintaining a somewhat normal family life in the industry. Taking good care of my health.

Defining moment

I don't think I have had one yet.

Key to success

Drive, passion and discipline.

Career advice

Keep your head down, keep your passion huge, be true to yourself and the ingredients, and most importantly, don't force anything as the food feels it.

Trend forecast

Things getting simpler. Foreign foods will become more true and authentic. Korean and Vietnamese foods will get trendier. There'll be use of more farm-raised and indigenous products.

Highest priority

To be good to others.

Tyler Florence '94, '04 Hon.

CEO
The Florence Group
Host, "Tyler's Ultimate"
Mill Valley, Calif.

Greatest accomplishment

Being a father to my two sons, Miles, and Hayden. The boys inspire me each and every day.

Defining moment

I have defining moments every day. Each time I put a smile on somebody's face with my food, I find a great deal of satisfaction. Food is my medium to communicate with the world and that communication is what defines me.

Challenges

Growing up, school was not my forte. I found it difficult to focus. What I realized later was that the tasks at hand just weren't in line with my passions. When I got to Johnson & Wales, there was a curriculum that addressed my needs, and I was free to pursue my passions and develop a strong foundation by which I could succeed.

Key to success

Once I identified my passion, I dove in and never looked back. I work hard every day and I don't take 'no' for an answer. With each project I undertake, I won't settle for any less than the best.



Raven 'Cake Man' Dennis III '87

Owner
Cake Man Raven Confectionary
Brooklyn, N.Y.

Greatest cake moment

When Patti Labelle licked her purple shoe-shaped 50th birthday cake.

Greatest accomplishment

Celebrating my 20th year anniversary at Florence Civic Center in October 2001 and thanking my customers one by one.

Signature confection

Southern Red Velvet Cake

Baked them a cake

Morgan Freeman, Mohammed Ali, Oprah Winfrey, Katie Couric, Spike Lee, Robert De Niro, Jay-Z, Dizzy Gillespie, Lena Horne, N.Y. Gov. George Pataki, Stevie Wonder...

Icing

Carved ice sculptures for 1986 to 1988 Grammy Awards, Espy Awards, Daytime Emmys, Apollo Theater and Rock 'n' Roll Halls of Fame.

Cake Man's motto

If I can help somebody along the way then my life shall not be in vain.

Sage advice

Hold on to your senior elders in life. Their lessons will be your homework to answer life's greatest question: 'How shall I live?'



Rahman 'Rock' Harper '96

President
 Chef Rock Inc.
 Head Chef
 Terra Verde Restaurant at Green Valley Ranch
 Resort, Spa and Casino
 Las Vegas

Greatest accomplishment

Winning [Fox TV] "Hell's Kitchen." Becoming an executive chef and holding the position for six years.

Defining moment

I'm still in the process of defining my moment. I'm on an exciting journey and soon enough my legacy will start to take shape.

Challenges

I was thrust into supervisor roles sometimes before I even thought I was ready. So imagine being 19 years old and instructing a 45-year-old guy how to do his job. It was tough, but challenges like that eventually define greatness.

Highest priority

My family. I have to work hard and create a future for them. Without them, I don't know where I would be.

Key to success

I have learned the hard way that you get out what you put in. I try to do my best. I am not afraid to call anyone and ask for help. Being great means you make the decision in the end, but it doesn't hurt to get more information along the way.

Lorena Garcia '00

President and CEO
 LG Group
 Chef and Owner
 Elements Restaurant; Food Café
 Chef, Host, Co-Producer "Cocine Telemundo"
 Chef, Host "Vida Gourmet" Gemz Telemundo
 Miami

Challenges

Learning English as a second language. Having third degree burns to my face.

Defining moment

Choosing to pursue a degree in culinary arts after finishing my law studies.

Key to success

Perseverance, not taking no for an answer and being yourself.

Highest priority in life

Love, family, food, friends and of course, success.

Greatest accomplishment

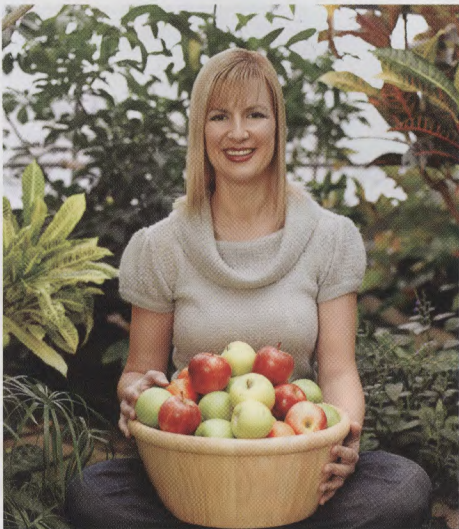
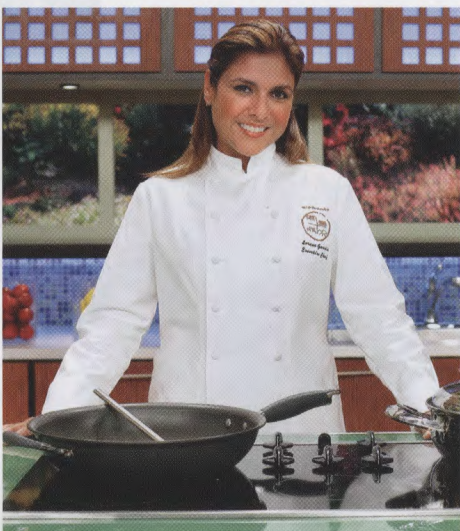
People wanting to eat my food and paying for it.

Career words to live by

Simplify, focus and execute.

Industry forecast

Simple, inexpensive, practical foods and environmental friendly products will be coming to the market within the near future.



Anna Olson '95

Owner
 Olson Foods & Bakery
 Host, "Sugar," and "Fresh with Anna Olson"
 Food Network, Canada
 St. Catharines, Ontario, Canada

Defining moment

Personally, marrying Michael Olson (also a well-known chef). Professionally, starting "Fresh with Anna Olson." "Sugar" was a studio TV show, but "Fresh" opens the front door to my home and my food life — it's taped in my own home.

Worth mentioning

The Gourmand Cookbook Award for "Sugar"; fellowship for the Ontario Hospitality Institute in 2006 and St. Catharine's Chamber of Commerce Entrepreneur 2006 award.

Challenges

Opening a business on my own without investors — a weight, but also a point of freedom. If I make mistakes, I have to correct them on my own — challenging yet liberating at the same time.

Industry trends

With food inflation a topical discussion, I hope we collectively discuss helping suffering nations while taking care of our own families.



Dear Friends:

I joined Johnson & Wales University in 1974. Among the many memories I cherish, I recall the time in 1976 when as a culinary instructor I met with then vice president, Jack Yena, to advocate for JWU students to gain relevant work experience and engage with employers prior to graduation.

While leaders agreed with the concepts, there was some skepticism around whether I could bring 25 recruiters on campus. I am happy to say I won the friendly \$10 wager and brought 29 companies to Johnson & Wales that year. It was another step in the evolution of JWU's focus on providing students with the knowledge, skills and work experience they need to build successful careers.

Today, with formal Career Development Offices (CDO) at every campus, more than 580 nationally and internationally recognized companies participate in on-campus career fairs and hiring expos, and close to 1,000 companies hire JWU graduates. These are strong accomplishments. But doing what you did yesterday will not prepare you for the inevitable changes that the present and future bring.

In 2004, I accepted the challenge of leading JWU into the 21st century and steering an almost 100-year-old organization through a process of transformational change. Our strategic plan, FOCUS 2011, is about pushing the envelope. It demands we move beyond measuring initial employment, and instead measure career progression.

This spring, JWU launched a study of alumni from the graduating classes of 1997 through 2007 to understand more about their career paths and the role their alma mater played in launching and advancing their professional careers. Their feedback will strengthen JWU's academic offerings, opportunities and career services, ultimately helping us prepare the next generation of JWU students. I look forward to updating you on the research results in the new academic year.

As you read, you will see we are re-engineering our experiential education efforts, addressing affordability in this changing economy, and continually striving to provide our students relevant and rewarding experiences. What we do now builds the foundation for what will happen throughout this century. There is much to be done and much success to be achieved, and like our students, faculty and staff, our alumni and friends remain at the heart of all we do.

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.

After purchasing Johnson & Wales School of Business in 1947, co-directors **Edward Triangolo and Morris Gaebe** continued the tradition of teaching a thing "not for its own sake but for what lies beyond." With their wives, **Vilma Triangolo and Audrey Gaebe**, they served as teachers, administrators, accountants, recruiters and even janitors.

Despite long hours, personalized placement service and increased curriculum choices, enrollment actually declined in the first two years. Undeterred, the entrepreneurial duo were intent on anticipating the "jobs of tomorrow" and scrutinized the classifieds identifying "in demand" careers. With Triangolo on campus ensuring things remained on course, Gaebe scanned local high school yearbooks, visited the homes of graduating seniors and talked to them (and their parents) about enrolling at Johnson & Wales.



Morris Gaebe

He frequently traveled to Washington, D.C. to study the Bureau of Labor Statistics, and based on data and trends they restructured programs and added relevant courses that would catapult graduates into exciting careers.

Hard work and innovative thinking began to bear fruit in the 1950s. By 1952, the year of **Miss Wales'** passing, the school had doubled in size, and in 1954 earned national accreditation by the Accrediting

Council for Independent Colleges and Schools — a coveted certification of excellence for private, career-oriented institutions.

Technological advances, civil rights and politics were changing the world and the future of education. The ability to identify the significance of events and the foresight to capitalize on them was a gift both Triangolo and Gaebe possessed. This and dogged perseverance allowed them to expand from a business school to a junior college in 1960. This was just the beginning.

UPDATE:

FOCUS 2011

Developing Resources

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.

The 2007 College Board study, "Education Pays," found bachelor's degree graduates earn at least 60 percent more than those with only a high school diploma. Over a lifetime, the gap in earning potential between the two groups is more than \$800,000. Short-term sacrifices made for a college education are more than repaid in the long term.

In today's changing global economy, it is critical that students have the opportunity to learn and grow to be poised for future success. JWU enjoys a reputation for graduating skilled and proficient individuals who are motivated to succeed. This strong foundation is allowing the university to move to the next level with its strategic plan, FOCUS 2011.

An ambitious set of goals designed to enrich our academic programs and other aspects of the student experience are enhancing the quality of a JWU education, assuring the admission of individuals who can best benefit from JWU's programs, and providing more robust, affordable preparation to promote career success. Structural, fiscal and human resources are the foundation on which we are achieving the objectives of FOCUS 2011 and strengthening these important building blocks of our success.

We hope the stories, facts and figures in these pages help you, our JWU alumni, to (re)engage with our strategic plan, as well as (re)connect, (re)group and (re)join us to celebrate our institution.

Online > www.jwu.edu/focus2011; Send feedback to focus2011@jwu.edu

University President John J. Bowen '77 with students



Academic and Student Life

Study Abroad – Passport to Success

"I love traveling. JWU has strong study abroad (SA) programs. It's why I came here," says **Justine J. Frantz**, a senior at JWU's Denver Campus who recently returned from a semester at Cornivus University in Budapest, Hungary.

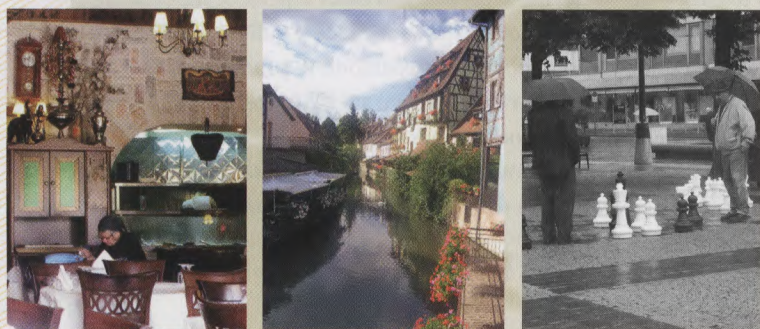
The Pennsylvania native first studied abroad in Sweden, the spring term of her freshman year. "I went to Budapest for an economics concentration. It was amazing to be in class with 50 to 60 students from all over Europe, Kazakhstan, China, Japan and Indonesia, discussing world markets and developments in Eastern Europe. We spoke English, but I learned some Hungarian and practiced Swedish and German," Frantz said excitedly. "I chose to find my own apartment and way around. Studying abroad opens you up and really gets you out of the bubble of college life."

Erin FitzGerald, dean of international programs and development agrees "negotiating another culture is a maturing process." Students develop an appreciation for cultural differences while

building their ability to adapt and function in changing environments. The Institute of International Education shows a 360 percent increase in American students studying abroad for credit since 1985. JWU shares in this growing trend with a 23 percent increase in participation from academic year 2005–2006 to 2006–2007.

"FOCUS 2011 demands we strengthen the student experience, offering distinct, relevant, rigorous programs and opportunities for personal and intellectual growth," FitzGerald adds. "Since only four percent of U.S. undergraduates ever study abroad, employers view participants as motivated, independent and open to embracing diverse challenges, languages and situations."

Frantz graduates in November and hopes for an internship (preferably in Thailand or China) while researching master's programs in international studies in Europe. Her advice to fellow U.S. students: "Break out of the 'group thing' and experience other cultures and people. I made friends and learned a lot. A memory that will stay with me is when I traveled to Auschwitz [Poland]. I realized I was living in history; the experience was amazing."



Winning photos from L to R: Third place Megan Clark, second place Jacqueline Songer and first place Jennifer Wittlin

STUDY ABROAD STUDENT "CLICKS"

Observing a chess match in Switzerland, meandering down a picturesque German river, people watching at a Grecian café — just some of the non-academic experiences of Johnson & Wales University students who participated in the 2006-2007 study abroad enjoyed.

These memories were captured on camera and submitted in the annual photo contest hosted by JWU's Study Abroad Office. Every year participants from all campuses enter photos of some of their favorite moments. All submissions are framed and the exhibit travels to each campus and is displayed in the library for the entire community to enjoy.

Of the more than 60 entries in 2006-2007, the above three photographs were voted the best. The winning students received STA Travel vouchers, subscriptions to *National Geographic*, and a lifetime of memories.

Online > View winning photos at

www.jwu.edu/international/studyabroad/photo_06.htm

THE WORLD IS THEIR OYSTER

Every year close to 500 JWU students from across our four campuses and all programs take advantage of a life-changing study abroad experience. Following is the current portfolio of countries in which programs are established.

Programs

College of Business	College of Culinary Arts	The Hospitality College	School of Technology
Costa Rica	France	Australia	England
Denmark	Germany	Belgium	France
England	Ireland	Canada	Germany
France	Singapore	Central Europe	Scotland
Germany	Switzerland	England	Spain
Hungary	Thailand	France	Sweden
Ireland		Germany	
Mexico		Greece	
The Netherlands		Guatemala	
Russia		Mexico	
Scotland		The Netherlands	
South Korea		Scotland	
Spain		Spain	
Sweden		Sweden	
		Switzerland	

STRENGTHENING STUDENT POTENTIAL:

Admissions and Enrollment

Making Opportunity Affordable

Meet **John A. Kelley III**, a freshman in The Hospitality College at the Providence Campus. Like many Johnson & Wales University students Kelley faces the reality of the rising costs of education. How aid affects students led him to write a research paper — “Three Forces Affecting Middle-Income Students: Affordability of the College Experience.”

“Students from middle-income families face difficulties when applying for aid from the government, a university or outside sources,” Kelley notes, from experience. As a high school junior he was



John A. Kelley III, far left, strikes a pose, with his fellow Student Alumni Association members (l-r) Melanie Beaudoin, Savannah White, Carolyn Fitzpatrick (seated), Marcie Tasker, Morris Lefteri, Matt Bernier (seated) and Whitney daSilva, in the new Alumni Suite on the Providence Campus.

involved with DECA, and knew, with room and board, it would cost almost \$32,000 to attend JWU. He got a \$10,000 four-year, renewable scholarship and by researching outside scholarships secured an additional \$10,000 per year. “Many students just take on loans, but there is money out there,” he says. Kelley is right. Beyond institutional aid, more than \$130 billion in financial aid is available according to the College Board, an educational nonprofit.

Marie Bernardo '92, university registrar and vice president of student services, chairs JWU's Strategic Enrollment Team that committed additional institutional aid in 2008 to total \$78 million. “In a changing economy, aid and scholarships make a difference,” says Bernardo. “It's encouraging how much it impacts our students' lives.”

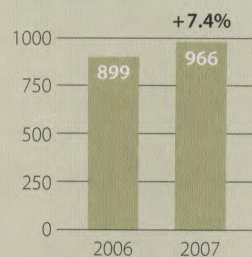
Now on study abroad, Kelley belongs to the President's Leadership Council and Student Alumni Association. His goals and determination deserve support. “The more aid I receive, the harder it makes me work,” says Kelley. His academic performance lets him keep his scholarship and enjoy the full college experience. “Some day I hope to give back and provide someone else an opportunity too.”

SHAPING A CLASS AND ENSURING AID

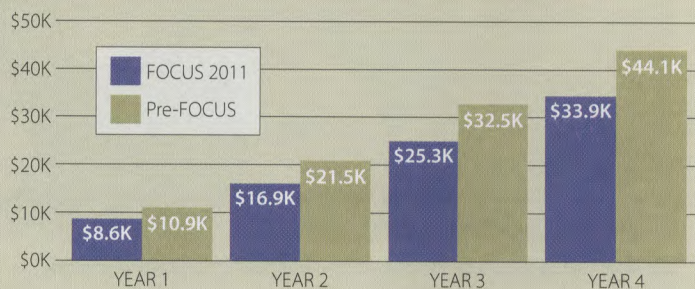
By design, JWU welcomed a smaller freshman class in September 2007 than the year before — a critical step in shaping a student population positioned for greater academic and personal success. This graph demonstrates the systemwide percentage increase of performance of first-term freshmen (excluding transfer and international students) with a grade point average of 3.5 and above, compared to the September 2006 freshman class. First-term GPA is a strong predictor of overall academic performance and propensity to graduate. The success of this and future classes is defined, not by its size but rather by its potential.

Cost is a critical factor when a student makes a decision to attend and continue at an institution. A cornerstone of FOCUS 2011 is JWU's commitment to helping students and families meet the demands of financing higher education. The university is striving to lower student debt by 25 percent starting with the 2007 freshman class.

Number of Students with 3.5 GPA and Above



Average Student Debt Comparison (FOCUS 2011 vs. Pre-FOCUS)

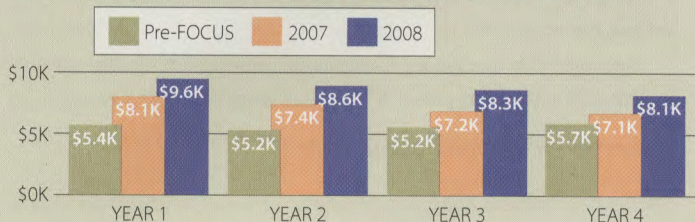


Much of this has been accomplished by increasing need-based aid. Through reallocation of resources and careful planning in preparation for FOCUS 2011, 2007 freshmen received on average \$2,600 more in JWU grants than in previous years. The university is forecasting an increase in need-based aid for the entering class of 2008.

Additionally, JWU is supplementing state programs (designed for high-need families), matching grants to state grant recipients for North Carolina and Colorado residents; and implementing only moderate tuition increases of three to four percent through 2011. (Most private institutions increase tuition by six percent annually.)

“And we want to do more,” says **Marie Bernardo '92**, university registrar and vice president of student services. “By working with Advancement and Alumni Relations, we hope to identify other ways in which we can boost our scholarship funds, and give our students even greater opportunity.”

JWU Institutional Grant Dollars (Pre-FOCUS vs. 2007 vs. 2008)



Technology Influences How Compass Hires Millennials

[illegible]

Compass Group shrinks geography with supplemental high-tech interviews.

At a recent On Campus Recruiting (OCR) event Compass Group was making every effort to stay ahead of the curve. "We elected to pilot the video Web cam interview with Johnson & Wales this year," says Compass' Director of College Relations **John Tuomala '92**. "These will not replace face-to-face interviews but follow as the second stage. We're shrinking geography with this high-tech/high-touch interview process." The approach has obvious advantages, reducing hiring time and keeping costs low for organizations and students.

Beyond Web interviews Compass is piloting a blog that connects millennials with Compass-JWU activities and initiatives.

Online > www.whatsnewcompassjwu.com


Enhancing experiential education (Ex Ed) programs is a major goal of FOCUS 2011. “The ‘re-engineering’ initiative has many pieces, all based around the principle that to be effective and meaningful for students, Ex Ed programs must be simplified, consistent and student-centered,” says **Gregory Lorenz**, interim dean of Experiential Education.

- creating an Office of Experiential Education on every campus
- simplifying the terminology for the programs to eliminate confusion
- developing a renewed belief system for the future of experiential education
- identifying clear learning outcomes and measures for these programs

“These efforts require a collective effort from a variety of university stakeholders. The work on this project, like many other strategic initiatives, will benefit our students and strengthen the value of a JWU degree,” Lorenz says.

Did you know there's a comprehensive online career center built exclusively for Johnson & Wales University graduates? It includes a wide range of career resources, tools and information for alumni looking for a new job, a new career or a promotion. Alumni can access job postings, networking opportunities, career events, workshops and the online directory. For those exploring career options, the online center offers extensive self-assessment tools, Career Track Guides and Internet Research Guides that contain in-depth information on career paths, job descriptions, professional associations, and employer and job search Web sites.

Online > Visit alumni.jwu.edu/careercenter.htm



JWUAlumni

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ALUM-TO-ALUM

self assessment

options update

PREPARE


find a job

career development

relevant relations

success stories

CAREER CENTERS, EVENTS STAY CONNECTED ALUMNI COUNCIL NEWS MEMBER BENEFITS



Dear fellow Alumni,

Welcome to the online Alumni Career Center, available 24 hours per day. It's a new, secure, user friendly site in the JWU family designed not just for students, it's the University's goal to offer you career and professional information and networking events which will benefit you throughout your professional life.

Check out the topics offered by choosing from the sections at the left.

Feedback


Beyond the Career Center, be sure to navigate through several sections of the Alumni website for information on career related resources such as the [Directory](#), [Chapters](#) and [Information](#).

Whether you are a rising graduate just starting your career or a seasoned professional, the University is interested in your career development. We encourage you to share how you are doing by updating your career profile and continue to visit the Alumni Career Center from time to time to learn about updates to the site!

Sincerely,

Joni Coville, '86
President, Alumni Council

In lieu of individual career counseling, employer referrals or resources concerning the University research and development, the University provides a secure online Alumni Career resources and networking opportunities to its alumni.



STRENGTHENING THE FOUNDATION:

Resource Development

Building Success

Johnson & Wales University campuses are bustling with construction and renovation. Under FOCUS 2011, JWU is raising the bar and transforming campus facilities. To enhance the student experience, many state-of-the-art upgrades are planned.

Of course each comes with a substantial price tag.

"The university has many needs and we have to establish priorities," says **Merlin DeConti**, senior vice president of facilities management. DeConti, along with vice president of information technology and chief information officer, **John Smithers**, and other university and campus leaders is prioritizing infrastructure plans.

As JWU enhances its technology and facilities, it continually strives to balance affordability for students. "It is incumbent that the advancement effort be prepared to provide external funding to meet the university's most pressing needs and assist students in the cost of their education," says **Patricia McLaughlin, J.D.**, senior vice president of Institutional Advancement. "Our fund-raising efforts must be targeted and focused on delivering resources to these key areas."

In 2006–2007 alone, JWU invested \$26 million across its four campuses. By 2011 approximately \$250 million will have to be invested in property, plant and equipment. Here is a partial list of completed and ongoing projects:

Charlotte

- Cyber Lounge, Gateway Village (September '07)
- College of Business classrooms and offices, Gateway Center (September '08)

Denver

- Demo kitchen, Jared S. Polis Auditorium (September '07)
- College of Business classrooms (September '07)
- Treat Hall renovations (fall '09)

North Miami

- New 50,000-square-foot academic and administration building (November '09)
- 17th Street right-of-way improvements; 125th Street pedestrian mall and Palm Gardens residence hall renovations (through June '09)

Providence

- Xavier Auditorium renovation (September '07)
- Rolo Building renovation consolidating student services downtown (September '08)



BELOW: New building rendering for North Miami;
LEFT: City Burger, new dining on the Providence Campus

STRATEGIC USE OF TECHNOLOGY

"Strategic technology benefits our students in many ways, providing greater access to information, enhanced learning opportunities and helping to build a community," says **John Smithers**, vice president of information technology (IT) and chief information officer. "Through IT solutions we're also focused on supporting student recruitment; helping alumni, employers and donors to (re)connect easily; and by simplifying and streamlining tasks allowing our staff and faculty to focus on students and their JWU experience."

JWU's IT Team is leveraging its technical and consultative competencies to provide secure, cost effective, timely and innovative solutions and services, says Smithers. The recent integration of the Banner student information system, and the launch of Oracle Financials are the foundation for many active and planned technology-based initiatives.

The costs and timelines associated with facilities and IT projects are significant. A few of the IT initiatives supporting the JWU mission follow and demonstrate IT's role in strengthening the university.

Strengthening the Student Experience

- Implementing the new Angel Online Learning and Course Management tools
- Continuing to upgrade the technologies used in classrooms, labs and libraries. Piloting Luminus portal to improve students' access to critical systems

Strengthening Student Potential

- Partnering with the university's Creative Services Group to redesign the university Web site

Strengthening Career Opportunities

- Ensuring students are being trained on industry-supported software prior to graduation
- Enhancing the alumni directory and networking solutions

Strengthening the Foundation

- Supporting data-based decision making by providing new tools for data analysis, modeling and reporting

Emerging Leaders Return to Campus as Industry Experts



CLOCKWISE, FROM ABOVE:

Jodi Huyler '94, Alumni Council president, makes a point during a panel discussion in Xavier Auditorium. Listening in are fellow alums John Benevides '98, '01 M.B.A., Kate Taylor '06, and Steven Bailey '07.

Alumni Council Vice President Walter Ellerbe '04 works with students during Alumni Emerging Leaders Week on the Charlotte Campus.

George Palaima '89 spends time in the classroom during College of Business Day for Alumni Emerging Leaders Week in Charlotte.

Leah Peterson '01 speaks with students after a panel discussion hosted by the College of Business during Alumni Emerging Leaders Week.

Smart, passionate, ambitious and caring are just a few ways to describe the 68 JWU alumni who participated in the week-long Alumni Emerging Leaders program at the Providence and Charlotte campuses this winter.

The Office of Alumni Relations, in collaboration with deans and faculty from each college, invited alumni back to campus to inspire students by sharing stories of their experiences and highlighting their career successes within their industries. In Providence, more than 1,300 students met with alumni during the campus' second annual event, while more than 500 students took part in the Charlotte Campus' inaugural Emerging Leaders Week.

Each day was devoted to a specific college and included classroom visits, presentations and panel discussions. Many of the sessions were lively, informative and underscored the benefits for students of networking as well as

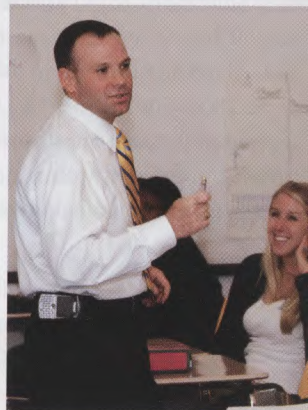
the importance of staying connected to the JWU community to enhance their own personal and professional networks.

In addition, some faculty members conducted roundtable discussions during which alumni provided feedback on curriculum changes and offered industry-relevant suggestions and advice. These exchanges and collaborations between faculty and alumni also provided students opportunities for researching co-ops, externships and full-time jobs.

As much as the program is about sharing experiences with students, alumni were happy to be back on campus, seeing what's new at their alma mater, and catching up with faculty. "Walking around the campus brought back a flood of memories," said **Leah Peterson '01**, an account supervisor in client services for Response Mine Interactive in Atlanta, and participant for the College of Business. "Speaking with the students reminded me how much we all needed mentors at that age."

The Alumni Emerging Leaders program occurs on a yearly basis and plans are underway to bring the program to the North Miami and Denver campuses. If you are interested in participating contact **Meredith Brassil** at the Providence Campus at 401-598-2465, **Karen McGibbon '00** North Miami Campus at 305-892-5375, **Jenny Hightower '06** Denver Campus at 303-256-9338 or **Vanessa Garcia** Charlotte Campus at 980-598-1201.

Online > mbrassil@jwu.edu
kmcgibbon@jwu.edu
jhightower@jwu.edu
vgarcia@jwu.edu



AIMS Meetings Focus on Engaging Alumni

The Office of Alumni Relations and the University Admissions Team are partnering to recruit and engage prospective students.

Through Admissions Information Meetings (AIMS), prospective students talk to alumni who have "been there, done that" and can provide a realistic, firsthand account of life at JWU. As former students, alumni can be an invaluable resource in identifying those students most likely to enroll and succeed at JWU.

Clay Snyder '93, a member of the university's Alumni Council, recently participated in an AIMS meeting near his hometown of Atlanta. "It does not seem that long ago that I was in one of those chairs looking like I was ready to take on the world," he said. "Giving back to the university and seeing how it has developed in the last 20 years is a great story and something that I am proud to be a part of in communicating to prospective students."

If you would like further information on how you can become more involved with the admissions recruitment process, please contact the Office of Alumni Relations at 888-JWU-ALUM or 401-598-1072.

Online > alumni@jwu.edu

Food Service Pioneer Honored with Endowment

Vaughn Hardin '90 counts his father and Johnson & Wales University among the great influences on his life. In tribute to his dad, in 2007 Hardin established the Richard A. Hardin Scholarship for Culinary Advancement to give others a chance to attend his alma mater.

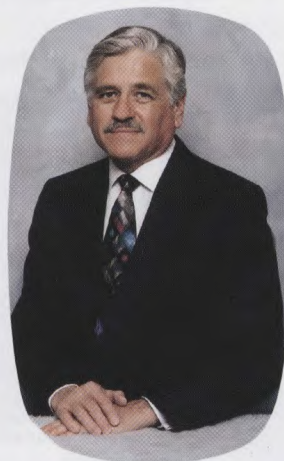
Richard Hardin grew up in Cherry Hill, N.J., worked in food service at Ohio State and Cornell, and developed in-house and international food service programs for MBNA America. He was one of the founders of Society for Foodservice Management.

"My father was really kind of a pioneer in the business dining industry and he's dedicated his life to food service," Hardin says. "Watching how hard he worked and the amount of integrity he displayed throughout his career ... taught me a lot about keeping a positive attitude, staying diligent and taking care of your people," his son says.

Vaughn Hardin knew from youth he would follow his father's lead. Working his way through culinary classes while juggling multiple jobs, he was in the first graduating class of Johnson & Wales as a university. Upon graduation, MBNA founder Charles Cawley, "took an interest." Hardin leveraged his success at MBNA and today runs Hardin & Associates, a personal assistant service. "It's like a concierge service on steroids," handling anything from buying and selling artwork to travel, meeting and event planning and managing assets like antiques, jewelry or wine cellars.

Searching for the perfect Christmas gift for his parents, **Barbara and Richard**, Hardin and wife, **Heather**, endowed a scholarship to show appreciation for how hard they've worked to allow me to have the life that I have," he says. "There were a lot of tears shed. They're the best parents that I could have possibly hoped for and it's a great school," he adds. The first scholarship will be awarded in the fall. "For kids that have to go to school and work full time, like I did, it takes a little bit of effort off of them."

Online > <http://hardininc.com>



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

Karen McGibbon '00

Manager of Alumni Relations, Southern Region
305.892.5375
kmcgibbon@jwu.edu
Orlando/Tampa Bay, Miami-Dade

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 > <http://alumni.jwu.edu>

> alumni quick facts

Total alumni 72,786

By College

College of Business 19,324
College of Culinary Arts 25,524
Hospitality College 20,066
School of Technology 2,923
Graduate School 4,801
School of Education 148

By Campus

Providence 57,151
Charleston 6,193
Norfolk 2,539
St. Maarten 111
Vail 196
North Miami 4,256
Denver 1,536
Charlotte 804

Other

International Students 5,533
from 139 countries
Alumni Living Abroad 2,741
in 108 countries

2008:events

June

- 4 **Wildcat Wednesday**, in conjunction with local alumni chapters
- 9 **Norfolk Alumni Reception**, Hilton Virginia Beach Oceanfront, Virginia Beach, Va.
- 11 **Business-to-Business Networking Session**, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 18 **Business-to-Business Networking Session**, Culinary Arts Museum, Providence Campus (PM Session)
- 27 **Washington, D.C. Alumni Reception**, Ronald Reagan Building and International Trade Center, Rotunda Room, Washington, D.C.
- 30 **Providence Golf Classic**, Riverside, R.I.

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)
- 25 **Summer Pops in the City**, Gaebe Commons, Providence Campus

August

- 6 **Wildcat Wednesday**, in conjunction with local alumni chapters
- 8 **Chicago White Sox vs. Boston Red Sox**, U.S. Cellular Field, Chicago
- 13 **Business-to-Business Networking Session**, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 20 **Business-to-Business Networking Session**, Culinary Arts Museum, Providence Campus (PM Session)

September

- 3 **Wildcat Wednesday**, in conjunction with local alumni chapters
- 6 **Central Florida Networking Reception**, in conjunction with Florida Restaurant & Lodging Association Show, Orlando, Fla.
- 9 **Start of Classes**, All Campuses
- 10 **Business-to-Business Networking Session**, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 17 **Business-to-Business Networking Session**, Culinary Arts Museum, Providence Campus (PM Session)
- 17 **Part-Time Job Fair**, Denver Campus
- 21 **Chicago Cubs vs. St. Louis Cardinals**, 3639 Wrigley Field, Chicago

October

- 1 **Wildcat Wednesday**, in conjunction with local alumni chapters
- 4 **All Class Reunion Gaebe Commons**, Providence Campus
- 3 - 4 **Alumni Chapter Leadership Conference**, Providence Campus
- 3 - 5 **Fall Family Weekend**, Providence Campus
- 8 **Business-to-Business Networking Session**, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 15 **Business-to-Business Networking Session**, Culinary Arts Museum, Providence Campus (PM Session)
- 15 **Alumni & Employer Networking Reception**, The Westin Diplomat Resort & Spa, Hollywood, Fla.
- 16 **Career Conference 2007**, The Westin Diplomat Resort & Spa, Hollywood, Fla.
- 17 **Student Alumni Association and Alumni Connection Lunch**, Charlotte Campus
- 17 - 19 **JWU Alumni & Family Weekend**, Charlotte Campus
- 23 - 24 **Career Conference**, Harborside Recreation Center, Providence Campus

November

- 3 - 21 **Thanksgiving Canned Food Drive**, North Miami Campus
- 5 **Wildcat Wednesday**, in conjunction with local alumni chapters
- 6 **Career Conference**, Denver Campus
- 7 - 8 **Wildcat Weekend**, Denver Campus
- 8 - 11 **International Hotel/Motel & Restaurant Show**, Jacob Javits Center, New York City
- 12 **Business-to-Business Networking Session**, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 19 **Business-to-Business Networking Session**, Culinary Arts Museum, Providence Campus (PM Session)

December

- 2 **Winter Term Begins**, All Campuses
- 3 **Wildcat Wednesday**, in conjunction with local alumni chapters
- 3 **Alumni Relations & Student Alumni Association Annual Toy Drive**, Recreation Center, North Miami Campus
- 4 **Rhode Island Community Food Bank: Alumni Sorting Night**, Rhode Island Community Food Bank, Providence, R.I.
- 5 - 7 **Wildcat Weekend**, North Miami Campus
- 10 **Business-to-Business Networking Session**, Larry Friedman International Center for Entrepreneurship, Providence Campus (AM Session)
- 17 **Business-to-Business Networking Session**, Culinary Arts Museum, Providence Campus (PM Session)

Tickets Available

Friday, August 8th • 7:10 p.m.

Chicago White Sox vs. Boston Red Sox
U.S. Cellular Field - White Sox Diamond Suites
333 W 35th Street, Chicago

Sunday, September 21st • 1:20 p.m.

Chicago Cubs vs. St. Louis Cardinals
3639 Wrigley Rooftop
3639 Sheffield Avenue, Chicago

Limited tickets are available, so sign-up now. For more information or to buy tickets, visit the events calendar on the alumni Web site at <http://alumni.jwu.edu>



◀ **BACK, L-R:** Mike Grossi '95, '99 M.A.T., '01, Carl Mattson '01, '03 M.B.A.; **FRONT L-R:** Jennifer Witt-Oelbaum '96, Michael Oelbaum, Dan Wilga '05

Providence Bruins Alumni Night

More than 70 alumni attended this hockey game sponsored by the Metro Providence Alumni Chapter. Alumni had a great time as they watched their hometown team win an exciting game, beating the Hartford Wolf Pack 4-3 in a shootout.



◀ **LEFT TO RIGHT,** Barry Gleim, Ph.D., former president of the Charleston Campus; Art Gallagher, Charlotte Campus president, and John Bowen '77, university president.

▶ **LEFT TO RIGHT,** Freddie Herring '06, Hallie Arnold '06, Rikkin Patel '05, Jennifer Cataldo '07, Luke Wilson '06, Ruth Burton '07, Maurita Krupar '06; (Front, l-r) Jason McFadden '06, Scott Lanier '06



Charleston Alumni Return to Celebrate

Alumni, friends, faculty, and staff gathered to celebrate the legacy of the university's Charleston Campus at the Charleston Alumni Reception held in February at the Wickliffe House in that historic city. More than 110 attended the reception. Alumni got together and reminisced with former campus faculty and staff and heard the latest developments from Charlotte Campus Pres. **Arthur Gallagher** and University Pres. **John Bowen '77**.



Dallas Alumni Reception

Alumni from the Dallas-Ft. Worth region gathered in April at the Stadium Club at the famous Texas Stadium. More than 30 alumni and friends attended this regional chapter event, met with local chapter leaders and walked on the field where the Dallas Cowboys play.

▲ **Kimberly Neal, Tom Neal '91, Andy Coolidge '89, Karen Musa '87, Tye Thomas '89, Joel Cruce, Michael Nelson '99, Elena Doerrie-Cruce '96, Jenny Hightower '06, Jeremy Hernandez '97, Michele Brown '87, Edward Andres '87, Jennifer Ganly '96, Robert Prahst '96, Maggie Prahst, Alyssa Jackson, Jeff Cartee '97, '00 M.B.A.**

Las Vegas Alumni Reception

More than 50 alumni and friends of the university gathered in the Shangri-La Room at the House of Blues at the top of Mandalay Bay Resort & Casino in April for the Las Vegas Alumni Reception. Alumni met with chapter leaders and heard about campus happenings from Denver Campus Pres. **Bette Matkowski**.

▶ **LEFT TO RIGHT,** Bill Schake '90, Denise Thompson '06, Phillip Dell '97, Tristan Hays '97, Maria Keaveney '03, Othello Debar '05, and Quiana London '04



2007 – 2008

As the Office of Alumni Relations and the Alumni Council align their plans with FOCUS 2011, major efforts have been made to reinvigorate existing alumni chapters around the country, and to launch new ones in metro areas with a high concentration of JWU alumni.

In the past year, the revitalization of alumni chapters has been realized in such successful, engaging, and informative events as Alumni Emerging Leaders Week, the Chicago Cubs game, regional alumni receptions, monthly Wildcat Wednesdays, and Business-to-Business networking sessions. Each strengthens the connection between alumni and the university. While a number of chapters are now up and running around the country, more are planned. Over the next few months, the staff of Alumni Relations will meet with alumni to discuss plans for new chapters.

Online > <http://alumni.jwu.edu>

> Alan Seidman, Ph.D., Diana Hartley, David Winge '06



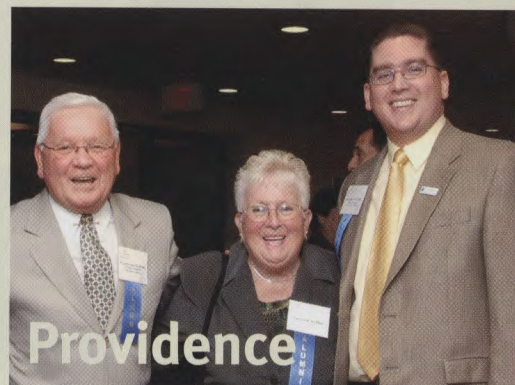
North

> Michelle Garcia, Myrlande Thelusme '03, Melani Pauly

Miami



> George Gouise '76 '00 Hon., honorary alumna, Gail Gousie '06, Jeffrey M. Cartee '97, '00 M.B.A.



Providence



< Jennifer Putthor Corrine

PROVIDENCE PHOTOS BY CONSTANCE BROWN
CHARLOTTE PHOTO BY FRANK RYDER
ATLANTA PHOTO BY VANESSA GARCIA
CHICAGO, NYC PHOTOS BY JEFF CARTEE
BOSTON PHOTO BY DAN WILGA
NORTH MIAMI PHOTOS BY HOWARD
DENVER PHOTO BY JOSH CASTO

alumni year in review



Boston



Atlanta

< Danielle Monaco '06,
Melanie A. Parsons '07,
Rachel Goldman '06



Charlotte

< Chris Plano '93, '95
M.S., Lori Goldblatt '95
and Clay Snyder '93

> Dr. Marc Bickham '88,
Effie Poulos '04



Denver

▲ Jessica Spencer-Ross '07,
Angel Montez '06

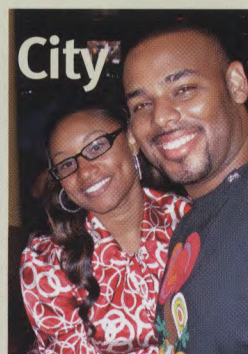
> Justin Miller '05,
Tracey Nilson '05



New York City

< Art Gallagher, Darrell
Gray '91, Keith Marks
'92, Antonio Garcia '01

▼ Aries Miller '02
and Guest



Chicago

▲ Kelly Gibbons '00,
Ryan Clery, Anna
Panagakis, Aaron
Meyer and Rory
Gibbons

1976

MICHAEL MATZ PVD

King of Prussia, Pa.

Michael is executive chef at Palm Island Resort in Palm Island, St. Vincent and the Grenadines.

1977

JOHN ELKHAY PVD

Narragansett, R.I.

John is owner of the new Chinese Laundry in Providence.

1978

MICHAEL JOY PVD

Hamilton, N.J.

Michael is vice president of culinary services at The Original Soup Man in New York.

MICHAEL VIGNAPIANO PVD

Brooklyn, N.Y.

Michael is co-owner of Fresh Flavors Catering in East Hampton. He is also a visiting professor for Prosciutto di Parma & Parmigiano-Reggiano in Siena, Italy where his teaching focuses on Tuscan cuisine.

1980

ANTHONY BRANCA PVD

Johnston, R.I.

Anthony is owner of Gem Ravioli in Johnston.

GREGORY JOHNSON PVD

Charlotte, N.C.

Gregory is lead social worker for the Youth Homes Inc., Intensive In-Home Services. He also passed the Clinical Licensure exam in March in North Carolina.

RICARDO PISTONE PVD

Poquoson, Va.

Ricardo is owner of Straight Outta Philly in Newport News.

KURT SCHLACHTER PVD

Castleton on Hudson, N.Y.

Kurt is a firefighter at the South End Fire Station in Albany.

1981

JOSEPH LEONETTI PVD

North Haledon, N.J.

Joseph is owner and chef at Isabella's Fine Foods & Catering in Closter.

JOSEPH SILVESTRI PVD

Seekonk, Mass.

Joseph is director of operations at Twelve Acres in Smithfield, R.I. and general manager at Spumoni's Restaurant in Pawtucket, R.I.

1984

ANDREW WILLIAMS PVD

Yellowstone National Park, Wyo.

Andrew works at Yellowstone during the summer and is executive director of procurement at Nocturnal TNA Inc. in Christchurch, New Zealand in winter.

1985

GREGORY ANDRADE PVD

Arlington, Va.

Gregory is food service specialist III at Arlington Public Schools in Arlington.

MADELINE MEEHAN PVD

Quincy, Mass.

Madeline is director of catering at Harvard University in Cambridge.

SYDNEY MEERS NOR

Portsmouth, Va.

Sydney is head chef and owner of Stove in Portsmouth.

DANIEL ORR PVD

Columbus, Ind.

Daniel is owner and chef at FARMbloomington in Bloomington.

1986

ERIC MAYERSON PVD

Concord, N.C.

Eric Mayerson is product services manager for Compass Group.

TIMOTHY SIZER PVD

Harbert, Mich.

Timothy is owner and chef at Tim's Asian Grill in St. Joseph.

1987

KENT RIGBY PVD

Middle River, Md.

Kent is senior systems analyst for all 19 Erickson Retirement Communities.

1988

ALAN ABEND PVD

Randolph, Mass.

Alan is finance budget manager for the clinical trials office at Children's Hospital in Boston.

MARY DALTON PVD

Warwick, R.I.

Mary is assistant cook at St. Mary's Home for Children in North Providence.

KATHERINE SCHALLER PVD

Orlando, Fla.

Katherine Adams Schaller and Ted Carroll '87 are co-owners of the Carroll Adams Group - Rapid Rooms in Orlando.

1989

TUCKER BUNCH PVD

Saint Helena, Calif.

Tucker is chef instructor at The Culinary Institute of America at Greystone in St. Helena.

LOREN NALEWANSKI PVD

Herndon, Va.

Loren is vice president of human resources and work environment at Marriott International in Washington, D.C.

1990

RUSSELL BROWN PVD

Key West, Fla.

Russell is executive chef at Striphouse in Key West. He is running Striphouse and all food services at The Reach Resort on Key West in Florida for The Glazier Group.

AMANDA ROSSITER PVD

Oviedo, Fla.

Amanda is a rider for The World Famous Lipizzaner Stallions in Oviedo.

JOHN WALSH PVD

Cranston, R.I.

John is owner and chef of Edgewood Café in Cranston.

1991

SHAUN DOTY CHS

Atlanta

Shaun is owner of Shaun's Restaurant in Atlanta.

JAMIE RABE PVD

Long Branch, N.J.

Jamie is interior designer for Domain Home Furnishing in Freehold and a freelancer.

PAUL KIELTYKA PVD

West Kingston, R.I.

Paul is owner of South Street Café in Providence.

LAUREN (SCHUECK) SPEAS PVD

Gilbert, Ariz.

Lauren is business analyst at Coach Footwear in Arizona.

EDMUND BRYLCZYK PVD

Fremont, N.H.

Edmund is sales manager and corporate chef at Dole & Bailey Inc. in Woburn, Mass.

CHRISTOPHER RICHARDS PVD

New York, N.Y.

Christopher is owner of My Favorite Caterer in Albany.

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

SUZANNE VAN STAVEREN PVD

Cedar Knolls, N.J.

Suzanne is vice president and chief operating officer at AXA Equitable Life Insurance Co. in New York.

1992

MICHAEL MAXON PVD

Narragansett, R.I.

Michael is owner of Crazy Burger in Narragansett.

MICHAEL ZOELLER PVD

Fayetteville, Ark.

Michael is IT manager at Bassett Law Firm in Fayetteville.

1993

MARTHA BENNETT NOR

Yorktown, Va.

Martha is executive chef at Taza in The Westin at Virginia Beach.

ERIC CHURCHILL PVD

Providence, R.I.

Eric is general manager at Bluefin in Providence.

DARLENE FISHER PVD

Charlotte, N.C.

Darlene was awarded the Certified Meeting Professional designation in September 2007. She is a meeting planner for Deloitte Services L.P. in Wilton, Conn.

KAREN MONTLE PVD

Little Compton, R.I.

Karen is head chef at Bittersweet Farm Restaurant & Tavern in Westport, Mass.

JENNIFER MUSONE PVD

Groton, Conn.

Jennifer is director of player development at Mohegan Sun Casino in Uncasville.

LOLETA BECKETT-NICHOLSON PVD

Laurelton, N.Y.

Loleta is director of rental management and program services at The Riverside Church in New York.

TODD REDMON PVD

Atlanta

Todd is vice president at American Capital Strategies in Atlanta.

RICHARD YOKELEY CHS

Hahria, Ga.

Richard is general manager at Sodexo Campus Services and Valdosta State University in Valdosta, Ga.

1994

ERIC FRAUWIRTH '97 M.ED. PVD

Cupertino, Calif.

Eric is academic director at The Art Institute in Sunnyvale.

STEVEN HART PVD

Coventry, R.I.

Steven is owner of the Law Office of Steven J. Hart in West Warwick.

PAUL JALAF PVD

Coventry, R.I.

Paul is chef and owner of North End Café in North Providence.

1995

RUSSELL CROSSMAN PVD

Oakland Park, Fla.

Russell is director of corporate sales at Auction123 in Weston.

KATHERINE GIBBS CHS

Raleigh, N.C.

Katherine is director of catering for Rocky Top in Raleigh.

CHRISTOPHER NASATKA PVD

Baltimore

Christopher is chef at ARAMARK in Owings Mills, Md.

JULIUS QUIMPO CHS

Cleveland, Tenn.

Julius is executive chef for Sodexo Corp. in Cleveland.

BRENT SCHMIDT NOR

Hampton, Va.

Brent is executive chef at Wedmore Place at The Williamsburg Winery in Williamsburg.



LISSA SINGER '98 M.B.A., C.P.C.

Serving the Healthcare Industry and Her Country

Helping those in need is just one of the fulfilling challenges that **Lissa Singer '98 M.B.A., C.P.C.** encounters daily in her career. The dedicated alumna has served for more than 24 years in the United States Air Force, all the while balancing duties within the healthcare industry.

In 1994, Lissa decided to take a new direction in life and became a women's healthcare nurse practitioner. While working as a practitioner, she became fascinated with how physicians are reimbursed through insurers and felt called to find more effective solutions. Upon graduation from the Alan Shawn Feinstein Graduate School, Lissa decided to get her certification as a Certified Professional Coder from the American Academy of Professional Coders (AAPC) to offer knowledgeable expertise in reviewing and judging coding, services, procedures and diagnoses on medical claims. She is now a senior healthcare consultant and compliance officer for Priority Management Group (PMG) in Johnston, R.I.

"I love the day-to-day challenges that I face; the industry literally changes on a daily basis," she says. Lissa provides services ranging from senior healthcare planning and senior financial planning to coding and reimbursement training and compliance. She speaks at national conferences on the topics.

Today, Lissa continues to serve with the Air National Guard and find inspiration in the medical field. When asked about the best career advice she received, she mentions, "It is never too late to reinvent yourself. For me it's always rewarding to go in a new direction; but utilize the skills that you've developed."

JOEL SPICOLA PVD

Denver

Joel is owner of DTN in Denver.

WARREN TESSLER PVD

Anacortes, Wash.

Warren is owner of La Vie en Rose French Bakery in Bellingham and Anacortes.



Min Jung Bae '04 accepts an award from the World Travel Awards Ceremony in India in 2007.

Min Jung Bae '04

Energizing the Global Markets in China

Amid the soaring glass towers and flashing neon signs of Hangzhou, China, **Min Jung Bae '04** is at the front of the travel scene. Behind the glitz and excitement of the big city, Min is the overseas sales manager for Fachun Resorts' markets in Europe, North America, Korea, Singapore and Hong Kong. Min markets leisure and corporate retreats and travel packages to agencies at trade shows and events such as the World Travel Market in London, ITB in Berlin, and Virtuoso in Las Vegas.

Before working at Fachun Resorts, Min handled public relations and marketing for Marriott Hotels in Seoul, South Korea, directing grand openings of new hotels in the region. Earlier, as a sales executive for Park Hyatt Hotel in Seoul, Min worked with multinational clients in business arenas that included pharmaceuticals, consumer goods, media, entertainment, and sports apparel, and catered to the needs of executives and celebrities among Park Hyatt's guests. Her duties played to her passions for challenge and diversity. "I love meeting people from different countries and different backgrounds ... It's so dynamic," she says enthusiastically.

"Continue developing yourself outside of your work. Learn new languages and new things," she advises others building careers. "If you stop developing, the ultimate picture of your career will be just where you are now without any progress. Everything I have done is just minor stepping stones for the accomplishment I'm expecting in 10 years. You need to keep running while others are sleeping," Min says.

MICHAEL TRIETIAK PVD

Arlington, Va.

Michael is revenue manager at the Hyatt Regency Reston in Reston.

1996

EFROSYNI IOSIPHIDIS '00 M.B.A. PVD

Cranston, R.I.

Efrosyni moved from the legal to corporate environment at Tyco Fire &

Building Products in Cranston. Efrosyni and dance partner, Luca Daniel, represented the United States at the S1 World Latin Championships in Barcelona, Spain. They placed in the quarter finals ranking 35th in the world.

JON KIMBROUGH PVD

Pikesville, Md.

Jon is program manager for FFC's Culinary Arts & Hospitality Institute in Frederick.

JUDE KOSKI PVD

San Francisco

Jude is the northern region supervisor for California Youth Connection (CYC). His volunteer work includes founding the San Francisco Garden Resource Organization (SFGRO) where he currently serves on the board and was the executive director for four years.

DAVID MCGUFFIN CHS

Atlanta

David is owner, director of operations, and assistant sommelier of Vine Restaurant in Atlanta.

JOHN PIMPO PVD

Cleveland

John is the brand development manager for Pierre's Ice Cream Co. in Cleveland.

GREGORY RETZ NOR

Chesapeake, Va.

Gregory is executive chef and food service director at Beth Shalom Village in Virginia Beach.

JEANNIE TRAVALINI PVD

Smithfield, R.I.

Jeannie is pastry chef at Sodexo in Worcester, Mass.

1997

BLAKE BETHEM NOR

Fredericksburg, Va.

Blake is co-owner and chef of Bistro Bethem in Fredericksburg.

SHAWN MARINO PVD

East Greenwich, R.I.

Shawn is executive sous chef at Capriccio in Providence.

TOBEY SANBORN PVD

Providence, R.I.

Tobey is managing partner at Hemenway's Seafood & Oyster Bar in Providence.

ERIC YEAGER PVD

Westminster, Md.

Eric is executive chef at Baldwin's Station in Sykesville.

1998

LANCE BYRD PVD

Converse, Texas

Lance is operator of the year for Palm Restaurants.

DAVID ENGLER PVD

Las Vegas

David is assistant lighting designer for the convention area of the Rio All Suites Hotel in Las Vegas.

RICARDO HARRISON '00 M.S. PVD

Richmond, Texas

Ricardo was recently promoted to regional training leader at Luby's Inc. in Houston.

EDWARD KING CHS

Newport, N.C.

Edward is executive chef at the Dunes Club in Atlantic Beach.

AMANDA SILVIA PVD

Warwick, R.I.

Amanda is director of sales and marketing at Hilton Mystic Hotel in Mystic, Conn.

LIANNA THIBODEAU PVD

Naugatuck, Conn.

Lianna is executive chef at Sorrento on the Green in Rocky Hill.

JUSTIN YOUNG CHS

Cordova, Tenn.

Justin is executive chef at Kraft Food Ingredients Corp. in Memphis.

ALUMNI OVERSEAS

1990

GIORA AVNY M.S. PVD

Qiryat Tivon, Israel

Giora is an assistant professor of management and organizational behavior at University of Derby in Israel.

1991

YOGESH AGRAWAL PVD

Mumbai, India

Yogesh is managing director of Ajanta Pharma in Mumbai.

1992

VINOD KENI M.B.A. PVD

Atlanta, Ga.

Vinod is founder and CEO of Aquarian Group LLC in Atlanta and India.

1997

ZAMZANI ABDUL WAHAB PVD

Kuala Lumpur, Malaysia

Zamzani is senior lecturer at KDU College, Malaysia. He has a cooking TV show "KanCheong Kitchen."



Zamzani Abdul Wahab '97

1998

PAJEEJERM CHULLAKES M.S. PVD

Bangkok, Thailand

Pajeejerm is manager of Dow Jones Asia in Bangkok.



LEFT TO RIGHT: Jus Osman '92, training manager, Dorsett Regency Hotel, Kuala Lumpur, Malaysia; Hor Kok Teng '03, lecturer, KDU College, Malaysia; Ken DiSaia '87, '92 M.B.A., JWU vice president of enrollment management; Zamzani Abdul Wahab '97, celebrity chef, senior lecturer, KDU College, Malaysia; Tun Gama Ismail '95, senior meeting and event manager, Holiday Inn Glenmarie, Kuala Lumpur; Siti Ramadhaniatun Ismail '97, '99 M.B.A., lecturer, Taylor's College, Malaysia; Manny Tavares, JWU dean of international recruitment and training; Moerniwaty Osman '96, assistant manager, Hotlink marketing consumer, Maxis Communications; Irwan Abdul Karim '97, human resources manager, Holiday Inn Glenmarie; Tengku Murad Tengku Mokhtar '97, '99 M.B.A., lecturer, Taylor's College, Malaysia; Azaruden "Akai" American '97, restaurant manager, The Delicious Group, at a reception in Kuala Lumpur

2001

PARIKSHAT CHAWLA M.B.A. PVD

New Delhi, India

Parikshat recently accepted a position with the business transitions team at Deutsche Bank.

2003

HICHAM DRIQUECH M.B.A. PVD

Casablanca, Morocco

Hicham was promoted to retail and customer marketing manager North Africa from marketing service manager at Nokia in Casablanca.

2004

MIN BAE PVD

Seoul, South Korea

Min is overseas sales manager for Fachun Resorts and is based in Hangzhou, China

DAVID HAN PVD

Toronto, Ontario, Canada

David was named one of the top 30 performers under the age of 30 by The Ontario Hostelry Institute in 2007.

1999

MARIA GARRISON PVD

Fruitland, Md.

Maria is director of sales at the Courtyard by Marriott in Salisbury.

MICHAEL GIONTI PVD

Coventry, R.I.

Michael is executive chef at The Post Office Café in East Greenwich.

VISWAS PURANI M.B.A. PVD

Cary, N.C.

Viswas is a business unit manager with Eaton Corp. in Raleigh.

AMY QUINTER '05 M.A.T. PVD

Cranston, R.I.

Amy is owner of A&J Bakery in Cranston.

JOSEPH RAHME PVD

Atlanta

Joseph is executive chef at the River Room at Vinings in Atlanta.

RAJNISH TALWAR M.B.A. PVD

Columbia, Md.

Rajnish is technical sales consultant at MICROS in Columbia.

KENNETH WOSCZYNA PVD

Middletown, R.I.

Kenneth is executive chef at The Canfield House in Newport.

2000

SADRUDDIN ABDULLAH '04 M.S. PVD

Charlotte, N.C.

Sadrudin is assistant professor in the International Baking and Pastry Institute at Johnson & Wales University in Charlotte.

ROBERT BIELA PVD

Newport, R.I.

Robert is executive chef at The West Deck in Newport.



Kimberly Cyr '03 with Stephen Andrade, Computer Graphics Department chairperson in the School of Technology, speaks with students.

Kimberly Cyr '03

Serving Customers Needs, One Click at a Time

Kimberly Cyr '03 has taken her knowledge of technology and business and applied it in the field of Web technology. As Web operations specialist for Samsonite Corp., Kimberly landed the opportunity of a lifetime. Responsible for helping manage the luggage maker's three top Web sites for information and e-commerce for the United States and Canada, she builds content, inventory and customer service for each of the commercial sites, learning what her consumers want and need while providing the best "Samsonite experience."

"I enjoy that I never know what I will be doing when I walk in the office in the morning," says Kimberly. "This job is always changing and is very fast paced so it keeps me on my toes." In an effort to stay on top of the growing technology trends, Kimberly attends Webinars and conferences and reads a lot of trade magazines.

Kimberly, who lives in North Providence, R.I., began her career at the Bose Corp. managing retail sales and technology. While there, she honed her skills by learning the basics of how technology can shape and impact a corporation and its well-being.

"Always push yourself, because once you're in the work field, it is self motivation that gets you to your goals," she advises others.

She takes her own suggestion to heart. "I would say that I have pushed myself to a point where I am continually improving and growing within the corporation, professionally and in my personal life. Being able to say at the end of the day that I learned something new and that I did my best is the best reward I could ever receive."

JOHN DEPUMA III PVD

Orange, Conn.

John is sous chef at Tribeca Grill, N.Y., Union League Café in New Haven, and l'escale in Greenwich.

LORENA GARCIA NMI

Miami Beach, Fla.

Lorena will be featured in Belk's home department stores this spring with the launch of her exclusive private brand of home furnishings.

JAMI KLING NMI

La Porte, Texas

Jami is pastry chef at 17 in Houston.

STEPHANIE MIKOLAZYK PVD

Tiverton, R.I.

Stephanie is sous chef at Napa Valley Grille in Providence.

REBECCA SCHAEFER PVD

Norton, Mass.

Rebecca is owner of Sundance Stables of Norton.

TRICIA VANWAGENEN PVD

Middletown, N.J.

Tricia is financial representative at Fidelity Investments in New York.

JULIA WALTER CHS

Truckee, Calif.

Julia is executive chef at The River Ranch Lodge in Tahoe City.

2001

JOSEPH AMADO PVD

North Providence, R.I.

Joseph is manager at Effin's Pub in Smithfield.

LISA BAKKEN PVD

Warwick, R.I.

Lisa is manager at Romano's Macaroni Grill in Warwick.

HILARY BEEBE CHS

Knoxville, Tenn.

Hilary is executive chef at Rex Bradford Jones Caterer in Knoxville.



John Jakubowski '01

JOHN JAKUBOWSKI PVD

Cape Coral, Fla.

John is a police officer for The City of Sanibel on Sanibel Island.

THOMAS M. MCGOVERN ED.D. PVI

Belmont, Mass.

Thomas is president of Fisher College in Boston.

2002

CHIP ALICH CHS

Charleston, S.C.

Chip is head line chef at Marriott's Saffire Restaurant in Charleston.

ANGELA ARMENISE PVD

Providence, R.I.

Angela is executive chef at Waterplace Restaurant in Providence.

DEREK BOUCHARD PVD

Smithfield, R.I.

Derek is sous chef at McCormick & Schmick's in Providence.

JEREMY HOUSTON PVD

East Providence, R.I.

Jeremy is sous chef at The Capital Grille in Chestnut Hill, Mass.

CLAUDIO ORDONEZ PVD

Pawtucket, R.I.

Claudio is junior sous chef at Shula's 347 Grill at the Providence Hilton.

ERINI PAPAFILIPAKIS PVD

Lawrenceville, N.J.

Erini is police officer at Lawrence Township in Lawrenceville.

RANJEET VISWANATHAN M.B.A. PVD

Memphis, Tenn.

Ranjeet is retail manager at St. Jude Children's Hospital in Memphis.

ROBERT YALLEY PVD

Middletown, Del.

Robert is catering director and CEO of Out of the Ordinary Catering. He is also director of retail operations for Sodexo.

2003

MEREDITH CERVENKA PVD

Tampa, Fla.

Meredith celebrated her three-year anniversary as the sales and marketing manager for Roy's Hawaiian Fusion in Tampa.

RYAN CUMMINGS PVD*Pawtucket, R.I.*

Ryan is assistant concessions operation manager at Gillette Stadium in Foxboro, Mass.

HOVANNES DOLARIAN PVD*Cranston, R.I.*

Hovannes is owner, manager and cook at OV's Restaurant in Providence.

KATIE FUSON PVD*East Providence, R.I.*

Katie is fund-raiser and event planner for Saint Anne's Hospital in Fall River, Mass.

ANGELA HEALY NMI*Orlando, Fla.*

Angela is bakery manager for The Cheesecake Factory in Orlando.

DWAYNE KEYS PVD*Providence, R.I.*

Dwayne is senior investment specialist at Bank of America Investment Services Inc. in Lincoln.

JAMY KOHEN PVD*Newton Center, Mass.*

Jamy is chef and owner of Savory to Sweet in Sudbury.

STEVEN LABADIE NMI*Islam Bay, Fla.*

Steven recently enlisted in the U.S. Army and will attend basic training at Fort Leonard Wood, Mo. for military police.

LAINIE ROY PVD*Providence, R.I.*

Lainie was awarded Certified Fraud Examiner by the Association of Certified Fraud Examiners in January.

ONAS RUECKEL NMI*Atlanta*

Onas was promoted to director of operations from account manager at Legendary Event in Atlanta.

EVIN SBRAGA NMI*Williamstown, N.J.*

Evin is owner and executive director at Evolution in Rancocas.

NICHOLAS SHUGRUE PVD*Providence, R.I.*

Nicholas is manager at ENO Fine Wines in Providence.

2004**JUANMARIO MAZA AGUILUZ NMI***Doral, Fla.*

JuanMario is manager at Alta Cocina in South Miami.

DAVID CONNER PVD*Hope, R.I.*

David Conner is a la carte chef at Quidnessett Country Club in North Kingstown.

MATTHEW GORDON PVD*Vilta Rica, Ga.*

Matthew is e-commerce marketing analyst at Turner Broadcasting Systems in Atlanta.

PAUL FURZE NMI*Tampa, Fla.*

Paul is sous chef at Brasserie Restaurant in Grand Cayman.

KOLLEEN KENNEDY PVD*Warwick, R.I.*

Kolleen is owner and chef at The BJK Eatery LLC in Cranston.

DONGMOON LEE M.B.A. PVD*Cranston, R.I.*

Dongmoon is a certified hospitality sushi technician.

HEATHER LENHARDT PVD*Hayes, Va.*

Heather is pastry chef at Trellis Restaurant in Williamsburg.

CORI LOVERN CHS*Charleston, S.C.*

Cori is assistant general manager at Hilton Hotels Corporation Embassy Suites in historic Charleston.

2005**WILLIAM BLACK PVD***Fort Covington, N.Y.*

William is sports bar manager of Sticks Sports Bar at Akwesasne Mohawk Casino in Hogansburg.



FROM LEFT: Prof. Mark Brand, a dean from Sejong University, Ashley Massey '06, Prof. John Gounaris, and a dean from Sejong University

Ashley Massey '06**Taking International Business to New Levels**

As a student at JWU, **Ashley Massey '06** completed a study abroad in South Korea. The experience opened an opportunity to return and learn the ins and outs of Korean markets. Upon graduation, Ashley moved to Seoul to pursue her M.B.A. at Sejong University. An opportunity to help a professor write a business plan for a music and entertainment venture in China fed her adventurous spirit. Her first task was to travel to Hong Kong and Macau to meet with his partner to discuss market research and recommendations. Over the next 18 months she saw the project come to fruition.

Now looking forward to a new position at Sejong University as a tourist marketing and management professor for the fall semester, she relishes the challenge. "I took a major risk two years ago by moving to Korea alone, but it was the right choice — I grew to truly understand the meaning of my life," says Ashley.

Speaking with the wisdom gained from having challenged herself and grown from the experience, she tells others to persevere. "Have faith to walk on waters in the midst of the storm ... through life we may encounter many difficult times; however, whatever you do in life, have faith that you will succeed."

Inspiring advice for anyone facing a new venture.

DANIELLE CAHALANE M.B.A. PVD*Farmville, Va.*

Danielle is sales partner at Carlson GMAC Real Estate in Gloucester, Mass. and Manchester, N.H.

CYNTHIA DUFRANE M.B.A. PVD*Rehoboth, Mass.*

Cynthia is senior vice president in loan operations at TD Banknorth.

EMILY GEDNEY PVD*Middletown, R.I.*

Emily is nutrition director at Bodywork & Nutrition in Bristol.

CHRISTOPHER LAMB PVD*Boston*

Christopher is staff accountant at Walter & Shuffain PC in Boston.

Larken Egleston '06**Pairing Wine with a Passion for Food and Writing**

By day, **Larken Egleston '06** is liquor representative for Sparrow & Associates, a Raleigh, N.C. based distributor, promoting new brands to local restaurants and bars across the area. In another incarnation, he writes a weekly column called "Eye," for the *Charlotte Observer*. His love for wine and spirits, paired with writing about food and dining created a fulfilling outlet for the Charlotte resident's talents.

"Within my position as a liquor representative, I enjoy building relationships with local area restaurants and chefs," says Larken. "This in turn enables me to keep a finger on the pulse of the Charlotte dining and nightlife scene at all times. Writing the column for the *Observer* gives me the opportunity to meet chefs and try dishes that I might not otherwise be able to; it is constantly broadening my horizons in the culinary field," he adds.

Prior to working with Sparrow & Associates, Larken was a promotional director and event coordinator for *Elevate Magazine*. There he wrote columns about events at some of the Charlotte area's most visited attractions.

As for counseling others, "The best advice I've received is to always surround yourself with people who are more successful and accomplished than you. This way you will be driven and motivated to catch up to their level," Larken says. "Heeding the advice and life-lessons of someone who has gone before you in your career field is the best education you can receive."



Gaylen
Marano '05

GAYLEN MARANO PVD

Seaford, N.Y.

Gaylen is spa supervisor at the Ritz-Carlton in New York.

JOSEPH PAIRE NMI

Fort Washington, Md.

Joseph is sous chef at Jackson 20 in Alexandria.

RANDOLPH PIEBES PVD

Burtonsville, Md.

Randolph was recently promoted to banquet manager from restaurant manager at The Hilton Washington in Washington, D.C.

KRISTINA SEAMANS DEN

Phoenix, Ariz.

Kristina is administrative assistant to the DOSM and the DOS at The Phoenixian Hotel & Resort in Scottsdale.

STEPHANIE SAMELE NMI

Farmingdale, N.Y.

Stephanie is catering manager at Hyatt Regency on Long Island.

NATHAN THURSTON CHS

Charleston, S.C.

Nathan is chef de cuisine at Jasmine Porch at the Kiawah Island Golf Resort in Kiawah Island.

JENNIFER VALYS PVD

Dayville, Conn.

Jennifer was elected to the Killingly Town Council in November 2007 for a term of two years. She is the youngest member of the nine-person council, which acts as the town's legislative and policy-making body.

BRYAN VELOSO PVD

Seattle, Wash.

Bryan recently founded his own company, Revyver, in Seattle.

2006**ANDREW ADAMS CHS**

Cockeysville, Md.

Drew is working under U.S. Culinary Olympic team member, Joachim Buchner CMC, at the Chevy Chase Club, outside of Washington, D.C.

BENJAMIN BRIGHT PVD

Clifton, N.J.

Benjamin is associate buyer at Linens-N-Things in Clifton.

DEANNA DEMCHOCK CLT

Myrtle Beach, S.C.

Deanna is sous chef at Kingston Plantation in Myrtle Beach.

JULIUS KAISER CHS

Pisgah Forest, N.C.

Julius is executive chef at Poppies in Brevard.

KATHERINE KISILEWICZ PVD

Gainesville, Fla.

Katherine is clinical dietitian at Shands at AGH in Gainesville.

VANI MAHARAJ NMI

Miami

Vani is chef at Alta Cocina in South Miami, Fla.

KENDRA MELLAR PVD

Providence, R.I.

Kendra is assistant chocolatier and sous chef at Garrison Confections in Central Falls.



Kevin Pons '06

KEVIN PONS PVD

Providence, R.I.

Kevin is director of operations and corporate chef at Invision Products in Seekonk, Mass.

RICK RAMDATHSINGH PVD

Providence, R.I.

Rick is order control supervisor at Verizon Communications in Providence.

MICHAEL SELVAGGIO PVD

Bergen County, N.J.

Michael is marketing program manager at E*TRADE Financial Corp. in New York City.

BENJAMIN WILSON CHS

Charleston, S.C.

Ben is owner of Luke Wilson Special Events in Charleston.

NICHOLAS ZEAK NMI

Monroeville, N.J.

Nicholas is territory manager at Ecolab in Cherry Hill.

2007**KASEY ANDERSON PVD**

North Providence, R.I.

Kasey is sous chef at The Capital Grille in Providence.

MICHAEL BARNES CLT

Chapel Hill, N.C.

Michael is chef at The Waterview Restaurant in Littleton.

PARMENDER DHANKHAR M.B.A. PVD

Centreville, Va.

Parmender is food and beverage manager at Grand Hyatt in Washington, D.C.

In Memoriam

JOHN L. PAIGE '80

Feb. 11, 2008

ELLEN A. DORLEY '84

July 27, 2007

MARCIE (COADY) THIBAUT '90

Jan. 11, 2008

JASON PAUL CARTER '93

June 30, 2007

JAYRA TURNBULL '96

Jan. 29, 2008

Staff

PETER BROWN

IT Trainer, Academic Advisor

In March, the North Miami Campus lost long-time JWU employee Peter Brown, an academic advisor for culinary arts majors.

Brown was a beloved member of the Johnson & Wales University community, having worked at the university for more than 20 years. While at the Providence Campus, he was instrumental in supporting the Wang reporting system for many years. Before leaving the Providence Campus, Brown was a senior trainer with the Information Technology Department.

Brown joined the North Miami Campus three years ago to pursue his goal of working more closely with students. His peers, supervisors and advisees knew him as a hardworking and genuine student advocate who loved working with and helping students.

"Peter was known for sharing words of wisdom," said Maheen Carroll, director of student academic services at the North Miami Campus. "He often said 'Don't count the days, make the days count.' He took his own advice. He went above and beyond for us and for our students — kind with a sense of humor that was only Peter."

Brown is survived by his father, Edmund Petorella, of Pawtucket, R.I.; one sister, Nancy Tremmel, of Rumford, R.I.; and several aunts, uncles, nieces and nephews. He was the brother of the late David Brogan.

Edward E. Silva, Ed.D.

Professor Emeritus

Johnson & Wales University is saddened by the loss of Professor Emeritus Edward E. Silva, Ed.D., 86, in March. Silva joined JWU in 1985 and became the first professor of teacher education for the Graduate School. He was a guiding force for the school, leading it through curriculum changes and accreditation procedures. When he retired in 1995 he was appropriately named the school's first professor emeritus.

Silva earned his bachelor's and master's degrees from Rhode Island

College and a doctor of education from Boston University. He served in the U.S. Navy during World War II and began his teaching career in 1950 in the Swansea, Mass. school system.

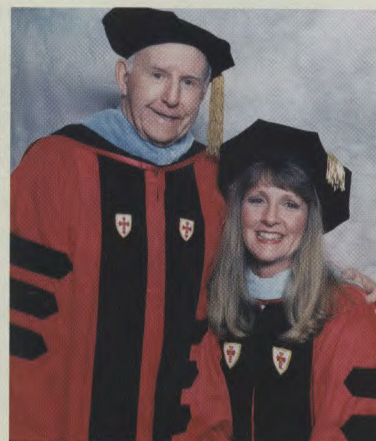
Silva's former colleagues speak affectionately of him. "I had occasion to hear students in the cafeteria complain about the rigor and challenge in his classes and his high expectations," recalled Provost Designate Veera S. Gaul '91 M.S. "It's easier to go down a hill than up, but remember, the best view is from the top and the climb is worth it," he would tell them."

Silva was an inspiration to his peers, students and alumni. His daughter, Karen E. Silva, Ed.D., followed in his footsteps and serves as a professor and department chair for The Hospitality College in Providence.

"Dr. Silva never really tried to satisfy the intellectual curiosity of his students, but rather he opted to unsettle their minds, widen their horizons and inflame their intellects," Lou D'Abrosca, Ed.D., dean of academic administration and the first dean of the Graduate School mused.

Silva is survived by his daughter, Karen, and her husband, Michael J. Sabitoni, a professor and department chair for The Hospitality College; his sister, Helen Silva Gallucci; her husband, Lindy Luke Gallucci and their three children.

His family has established The Edward R. Silva Scholarship Fund to benefit a student from Joseph Case High School in Swansea seeking to study at the Providence Campus. Donations to the fund can be sent to Johnson & Wales University, University Advancement, 8 Abbott Park Place, Providence, RI 02903.



Professor Emeritus Edward Silva, Ed.D. and daughter, Karen Silva, Ed.D.

DANIEL FERLAND PVD

Weymouth, Mass.

Daniel is general manager of The Faculty Club at Northeastern University in Boston.

MORNINGSTAR FIGUEROA PVD

North Stonington, Conn.

Morningstar is the first female tribal member to work as an officer for the Mashantucket Police Department.

ERIC HOROVITZ M.B.A. PVD

Atlanta

Eric is social catering manager at Westin Hotels and Resorts in Atlanta.

ELIZABETH LOOMIS PVD

Providence, R.I.

Elizabeth is dining room manager at Rhode Island Country Club in Barrington, R.I.

TAINA REXACH PVD

New York, N.Y.

Taina is design coordinator at Brooks Brothers in New York.

ERIN SIMPSON CLT

Des Moines, Iowa

Erin is associate food editor at *Better Homes and Gardens* magazine in Des Moines.

BRITTANY SIRAVO PVD

Huntingdon Valley, Pa.

Brittany is account manager at Red Bull in Philadelphia.

PETER SWEET PVD

Warwick, R.I.

Peter is a police officer in Cumberland.

marriages and unions

1980

ARMAND PINARD
and Katherine S. Arthur
Sept. 29, 2007, PVD

1982

GREGORY WILLMOTT
and Melissa Jeanne Morse
April 28, 2007, PVD

1990

LORRI LANGFORD and
Michael W. Langford
Aug. 4, 2007, PVD

1992

MATTHEW KENNEY '02
M.B.A., and Ozni Nunez
Kenney
Dec. 8, 2007, PVD

1993

SCOTT McGRATH and
ELISE (GARRY) McGRATH
Jan. 27, 2007, PVD

JENNIFER MUSONE
and Brent Barker
July 8, 2007, PVD

1995

JOHN FAVANO
and Leia Davies
March 16, 2007, PVD

1998

RILEY SANDERS and
Julie Cockriel
Feb. 22, 2008, PVD

1999

LISA (ZIBROSKY) O'GARA
and **THOMAS O'GARA**
Nov. 24, 2007, PVD

JOHN SEROCK
and Amanda Ostrander
Aug. 25, 2007, PVD

2000

DAN DOVER and
KRISTIE (SCHMIDT) DOVER '02
Jan. 26, 2008, PVD

SUSAN (VANN) KEIGANS
and Bobby Keigans
May 12, 2007, CHS

2001

HILARY (TYLER) BEEBE
and Daniel Beebe
Sept. 15, 2007, CHS

PHILIP BRAGA
and Marisa Leal
Sept. 8, 2007, PVD

AMY (SMITH) DEVLIN
and Michael Devlin
Feb. 13, 2008, PVD

JOHN JAKUBOWSKI
and Sarah Blossie
Dec. 30, 2006, PVD

CANDICE JOHNSON and
COSHAUN COLTER '00
Sept. 22, 2007, CHS

TSHEPISO B. BOEMO-
MOKHAWA and Nametse-
gang Boemo-Mokhawa
Dec. 15, 2007, NMI

MELISSA (DESPRES)
KAPINOS and Robb Kapinos
Oct. 6, 2006, PVD

HELENA DIAZ
and Michael Jones
Oct. 26, 2007, PVD

2002

KENT MAURICE
and Margaret Landry
Aug. 11, 2007, PVD

JOHN WHITLEY
and Kacie Lee Bowman
Jan. 4, 2008, PVD

GEORGINA (RIVERA)
WONDOLOWSKI
and Lucian Wondolowski
April 20, 2007, PVD

2003

DANIEL GAUTHIER
and Sarah Caramicile
Aug. 18, 2007, PVD

JENNIFER MICHAEL
and Ryan Rump
Oct. 20, 2007, CHS

2004

MIA HUDSON and
Dennis Johnson
March 22, 2008, PVD

DAVID LAUDON and
Kathryn Laudon
July 21, 2007, PVD

CORI (CARPENTER) LOVERN
and Jeremy Lovern
Nov. 11, 2007, CHS

MEGHAN (GIERHART)
YARMAK and
CRAIG YARMAK '04
Aug. 13, 2005, PVD

JOHN ZEITOUNIAN
and Melanie Tarakzian
Aug. 11, 2007, PVD

2005

MARIA (SCHWARTZ)
GLASBRENNER and
Kyle Glasbrenner
Oct. 25, 2007, NMI

2006

KRISTY LEGER and
Joseph Padilla
Dec. 1, 2007, PVD

LAURA (STRYCHALSKI)
DIETRICH and
Nils Dietrich
April 14, 2007, PVD

2007

NICOLE ANTONSEN
and Robert Pacheco
Dec. 7, 2007, PVD

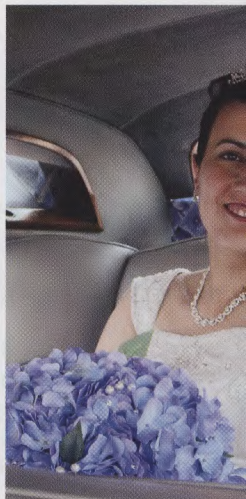
Susan (Vann) Keigans
and Bobby Keigans >

Philip Braga
and Marisa Leal >

> Dan Dover and
Kristie (Schmidt) Dover



Lorri Langford
and Michael W.
Langford



Lisa (Zibrosky) O'Gara
and Thomas O'Gara



John Jakubowski
and Sarah Blossie





1991

KATHLEEN GARVEY
and Shawn Garvey, PVD
Cooper James

**KRISTINA (KNOWLES)
SCHNEIDER '97 M.S.**
and Victor Schneider, PVD
Elianna Knowles

1992

EDWARD CURESKY
and Hannah Curesky, PVD
Peyton Abigail

LAUREN (SMITH) GIBSON
and **CHRIS GIBSON**, PVD
Emilee Gayle

**ANN MARIE (GOURLEY)
MAHER** and Badr Maher, PVD
Layla Jasmine

MICHAEL ZOELLER
and Nancy Zoeller, PVD
Christopher Thomas

1993

SCOTT McGRATH and
ELISE (GARY) McGRATH
'94, PVD
Miles Wyatt

1994

DANIELLE DYMOND-LUTHER
and Vincent Luther Jr., PVD
Alexa Danielle

JONATHAN GEHRTS
and **TRACEY (FLAIG)
GEHRTS '94**, CHS
Megan Adeline

**SHELLY (LINDGREN)
OUTWATER** and
Robert Outwater, PVD
Bree Lewis and Leah Emerson

1995

ANNA BROWN, PVD
Colby

**MICHAEL GROSSI '99, '01
M.A.T. and DIANE GROSSI**
'90, '99 M.S., PVD
Matthew Michael

**VERONICA (CLAYDON)
WILSON** and
Terrence Wilson, PVD
Alexandra Rose

1996

**DANETTE (CONROY)
HERNANDEZ** and
Cesar Hernandez, PVD
Kyle George

**CYRENA (SAMOLOT)
TERRICONE** and
TODD TERRICONE '94, PVD
Nicholas Sam

1998

TABITHA (AMENT) BOOTHE
and **RYAN BOOTHE '98**, NOR
Taylor Paige

SUZANNE MILARDO, PVD
Ryann Janelle

SEAN PATRICK and
Elizabeth Patrick, PVD
Alexandra Elizabeth

1999

ANDREW LARUE, PVD
Natalie

2000

**JENNIFER (COSSABOOM)
HARYASZ** and
Mark Haryasz Jr., PVD
Tessa Jean

KAREN MCGIBBON
and **SEAN LUCAS '00**, NMI
Ari Sean

SARAH (HICKS) MOORE
and John Moore, PVD
Ava Mae

2001

TIFFANY ARMSTRONG
and Brain Gorman, PVD
Amina Sunshine

CHRISTOPHER HESS
and Sherry Hess, PVD
Keira Victoria

CANDICE JOHNSON and
COSHAUN COLTER '00, CHS
Cheyenne Jeanene

**MELISSA (DESPRES)
KAPINOS** and
Robb Kapinos, PVD
Madison Alice

ANDREW MEACHAM
and Katie Meacham, PVD
Colin Jameson

MICHELLE (FITZ) SCHULER
and **MATTHEW SCHULER**
'00, CHS
Caroline Eleanor

2002

KATRINA (RENCH) COUPE
'03 M.B.A. and
Gregory Coupe, PVD
Kaydence Marie

ELIZABETH (BLACK) GALLELLI
and Joseph Gallelli, PVD
Rosalie Caprice

**DANIEL (KEYGHOBAD)
OVICHEGAN '05 M.B.A.**
and Sheba Ovichegan, PVD
Christopher Daniel

2003

KAMELA HUNTER and
CHARLES GOFFE '02, PVD
Gabrielle Mikayla

TONI (ALEIDA) SCHMEIDER
and George Schmeider, PVD
Mia-Rose Ruth

2004

**JACQUELYN (LITTLEFIELD)
ARMSTRONG** and
Patrick Armstrong, PVD
Nathan Ryan

ELIZABETH (LUCIANO) HAN
and **CARLOS HAN '04**, PVD
Sophia Marie

DAVID LAUDON and
Kathryn Laudon, PVD
Brandon Thomas

KELI (MOODY) TERRY
and William Terry, PVD
Rhys William

2005

ANNA (MCCANN) BEASLEY
and Joshua Beasley, NOR
Lillian Neves

**SARAH (WATERMAN)
McCOY** and Evan McCoy,
DEN
Charlotte James

2006

LINDSAY BOSSERT and
CHANCE DUNSTON '08, DEN
Cooper Joseph

Can You Cook Up Ideas Worth Millions?

Corporate consultant's lessons were learned in the kitchen

DAVID LORENZO '90

Twenty-two years ago, a skinny young guy in chef whites ran around the kitchens of JWU's Providence Campus looking for a "sheet pan stretcher" and a "soufflé pump." Needless to say, he never found them. Today that same guy bills millions of dollars to companies that need advice on the long-term growth of their business.

Back in the 1980s, culinary instructors were fond of breaking in students by sending them to hunt for fictional kitchen items. Although I was one of the gullible young kids who fell for those ridiculous practical jokes, I will always be grateful for learning to "take the heat and think on my feet." Although the lessons I learned extended well beyond the kitchen, I never imagined that I would someday be focused on the corporate boardroom.

Today I get paid to develop creative solutions to difficult business problems. My team and I consult with the leadership of dozens of diverse companies on their business strategies. It may seem like I've come a long way from the kitchens of Providence, but in reality, I'm applying many of the insights I gained back in the days when I wore whites.

Running a kitchen, a restaurant or a hotel poses many of the same problems and challenges faced in managing a multinational company. There are three specific areas where the hospitality industry serves as a great training ground for business leadership. A hospitality manager

learns about strategic thinking, the importance of managing talented people and the need to deliver on promises. These three skills are critical to the success of any business. Here's how:

Strategic Thinking: Plan before you act. It does not matter if you are doing a dinner for 100 people or the marketing campaign for a \$100 million product launch — a solid plan is needed. Thinking through the opportunities, threats and mitigation tactics is essential. Every great chef, banquet manager or CEO always asks the same questions: "What if this happens, and what will we do?"

Talent Management: Good help is hard to find. Recruiting, engaging and developing top talent is a challenge in every industry and company, large or small. If you can lead people in a 120-degree kitchen on a muggy May afternoon, you can probably make your team feel good about the latest corporate cost-cutting initiative.

Flawless Execution: If you don't deliver the goods to your clients in the corporate world you could get fired. In the kitchen, careless production can make people sick (or dissuade them from returning). Setting up effective systems and processes to handle the details is essential in either environment.

A long way from the kitchen now, I never imagined that I would find myself in my current role. One of the best pieces of advice that I ever received came from a man who continues to be my mentor. He said,



DAVID LORENZO '90

"As long as you can come away from an experience by learning and growing, it was a worthwhile venture."

None of us knows what life has in store, but if we learn from each opportunity, we will be ready for whatever the future has to offer. That's why it's helpful to occasionally head into the kitchen and subject yourself to some extreme heat. You'll be amazed at how well it will help you think on your feet.

David V. Lorenzo '90 is a Miami-based business strategist and author of "Career Intensity: Business Strategy for Workplace Warriors and Entrepreneurs." His roster of clients includes Marriott International, Pfizer, Carnival Cruise Lines, Ann Taylor Stores, Dunkin' Donuts and Saks Fifth Avenue.

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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 _____

JWU Alumni Council



Members of the Johnson & Wales University Alumni Council, from left to right, Gwanda Passmore '05, Uday Mukundan '03, Karriem Kanston '98, '00 M.A.T., Xin (Lewis) Luo '99 M.B.A., Peter Cooper '77, Suzanne Kissell '91, Shenise Foster '05, Melanie Au '94, Michael Grossi '95, '99 M.A.T., '01, Walter Ellerbe '04, Roland Boucher, '72, Kimberly Wardyga '07, Clay Snyder '93, Kerry Porter '96, Don Schoffstall '02, Manuel Rodrigues '02 and Dimetrius Pinder '04



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