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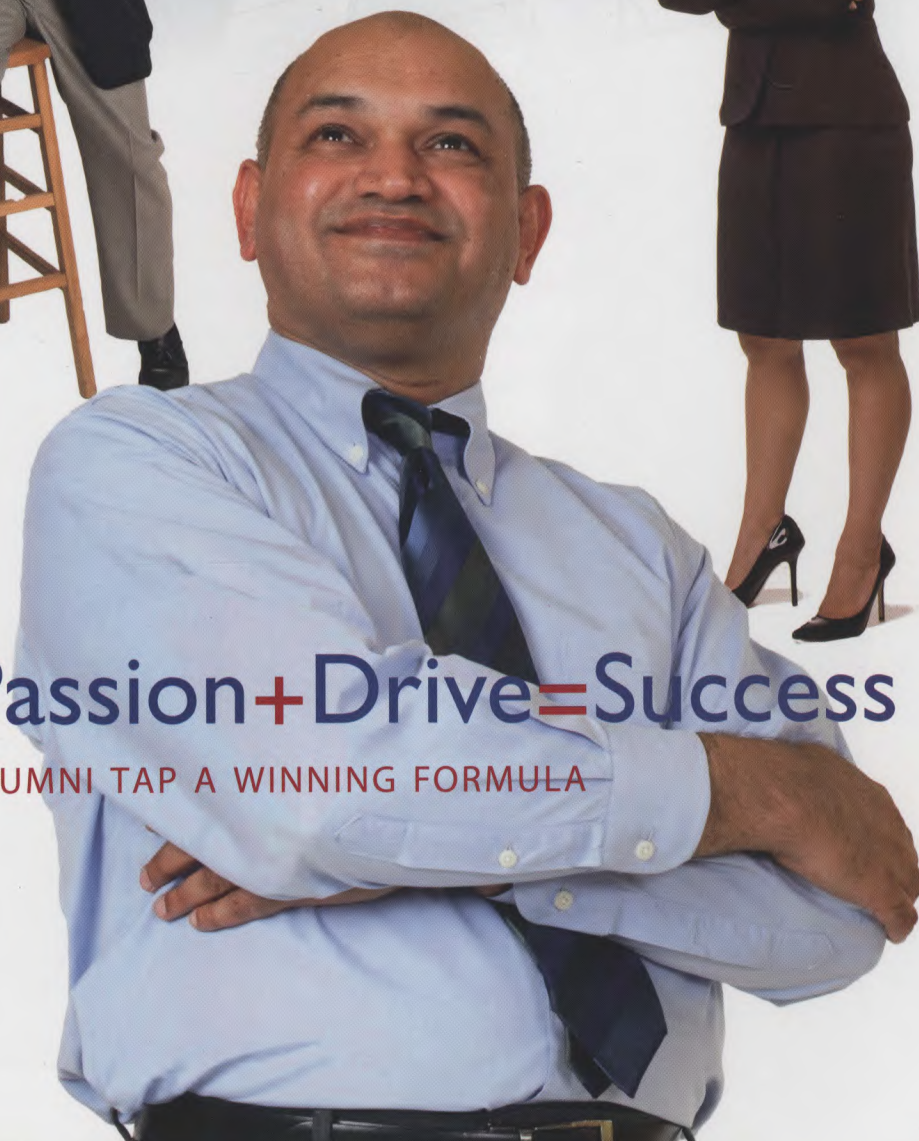
JOHNSON & WALES
UNIVERSITY MAGAZINE

SPRING 2012



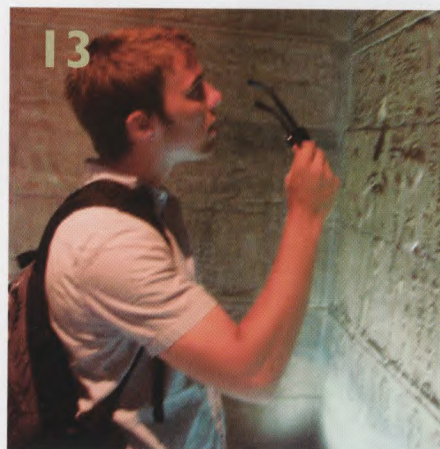
Passion+Drive=Success

ALUMNI TAP A WINNING FORMULA





CAPTIONS, LEFT TO RIGHT: John Boettger '83 has passion and drive; Ian Swain II '10 admires markings in a pyramid in Egypt; bounties of the sea await shoppers in Noryangjin market in Dongjak-gu, Seoul, South Korea; author Amy Tan spoke on Chinese culture, at the Providence Campus in April.



4 THEN & NOW

JWU's North Miami Campus has evolved over its 20 years to become a center of higher education and community involvement.

19 PASSION+DRIVE

The 16 JWU alumni profiled as leaders in their industries have tapped a formula for success.

FEATURE PHOTOGRAPHERS:
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The end of the academic year brings a season of optimism and renewal. The spring term is always active, with many alumni returning to our campuses. Some come back to lecture and mentor in the classroom as part of Alumni Leaders Week; others are recognized for their professional achievements with our Distinguished Alumni Awards; and for the fifth year, we are once again honored to feature alumni in *JWU Magazine* whose passion and drive place them among the finest in their fields by any definition of success.

Johnson & Wales has plotted its development with an overarching goal to provide a high-quality education for capable individuals with goals of their own. Over the past two decades, JWU's progress has been charted in five-year strategic plans. When we launched FOCUS 2011 in 2006, student debt was rising while our retention and graduation rates were decreasing. By significantly increasing our commitment to student financial aid, we have managed to reduce student debt during a period when the national average reached an unprecedented level. Over the same time period, our retention rate rose by an impressive 6.7 percentage points.

Despite a longer-than-expected economic downturn, we have been able to stay on track, refining our admissions standards, raising the academic profile of incoming students and aligning acceptances with the probability of a student's success. When our graduates succeed, it validates the model that has made us a world leader in education. We take great pride in their accomplishments and in the increasing stature of Johnson & Wales University.

We recently received an appreciative endorsement from a member of the Class of 2011. Paige Haddy writes that as a freshman in The Hospitality College, she was encouraged by a professor to join the Special Events Society. There she met sophomore Sara Schmalz '10 who grew to be a friend and mentor. When Paige applied to Walt Disney World for a job right after graduation, her varied experience with the SES put her ahead of her competition. Less than a year later, she is Festival Disney's youth events coordinator and Schmalz, events service coordinator for Disney Youth Events, is her manager. Paige writes, "I'm proud that we have the opportunity to work together again, and are living proof that in working together we can accomplish our dreams."

Commencement 2012 brought more than 1,600 graduates into the ranks of alumni, who now number close to 90,000 around the world. When you succeed, the value of a JWU degree climbs to a higher plateau. Let us hear about your progress. Visit campus. Come back to speak in our classrooms or mentor a student. When one succeeds, we all succeed.

Chancellor John J. Bowen '77

JOHNSON & WALES UNIVERSITY MAGAZINE

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Loreen Chant '89, North Miami

Robin Krakowsky '88, '08 Ed.D., Denver

Arthur Gallagher, Charlotte

JWU Alumni App

Find alumni-run businesses in major U.S. cities and get in touch with classmates around the world.

Register online today to promote your business or connect with other JWU grads.

alumni.jwu.edu/getshowcased

Launching in 2012.



THEN



NOW

North Miami: A Campus Grown from Vision and Strategy

Once secure in its new university status in Providence, Johnson & Wales was ready to establish its first full campus beyond its home in Rhode Island. In April 1992 JWU leaders purchased the newly vacated North Miami General Hospital to house students and classrooms and within weeks bought an adjacent office building and parking garage.

Donald McGregor, J.D., left his post as vice president of administration and planning in Providence to lead the enterprise with a team that included **Robert Nograd C.M.C., '89 M.S., '99 Hon.**, **Loreen Chant '89** and **Barry Vogel '83, '89 M.S.** In November, a culinary program opened with 81 students. By the following September, close to 400 students — 200 in residence — opened the campus.

In the first year, facilities grew from one kitchen and one dining room to seven kitchens, two dining rooms, a mixology lab, a meat cutting room and two baking and pastry shops. A hospitality program was launched in 1996, and in 1997 a College of Business began, offering seven majors.

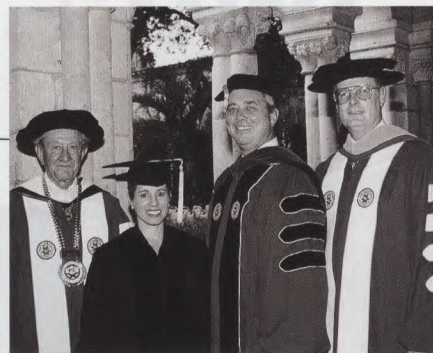
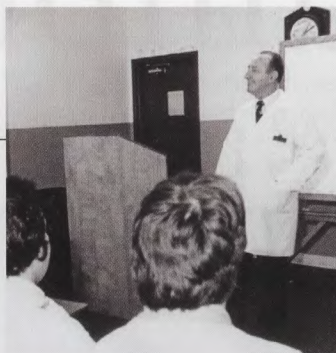
A new century saw a master plan to transform the campus from a disparate collection of buildings into a campus community, and from a drive-through campus to a walking campus with student centers and green space. A renovated student dining center, The Mix, Tropical Pointe residence hall, the opening of Nograd Center and the 2007 construction of a pedestrian mall between Tropical Pointe and Palm Gardens completed the plan's first major components.

By the close of a second decade, founding president McGregor had retired and passed the baton to President Chant. In 2011 Biscayne Commons residence hall was reconstructed and the opening of the new Wildcat Center created a home for a fitness center and the many athletics teams on campus as well as a hub of activity for its more than 2,100 students.

From a venture in culinary education built on a warm breeze and a visionary gamble, JWU's North Miami Campus is now a center of higher education and community involvement celebrating 20 years of strategic growth.

"We have not only evolved in our physical appearance and the quality of our campus environment, but we have also strengthened our approach to educating students both inside and outside of the classroom," says Chant. "I'm proud of the success of our students and alumni and excited about our future development."







RIGHT: Providence Mayor Angel Taveras (holding scissors) takes charge of the Police Substation ribbon cutting with Providence Campus President Mim Runey LPD., right, and Chancellor John Bowen '77, left, along with city and police leaders.

Ready to Row

New academic buildings. More defined green space to connect and enhance the urban setting. A multi-storied parking garage. The university has big plans for the DOWNCITY Campus, proof of its deep commitment to its host city, Providence. But Providence, like so many municipalities throughout the country, has been struggling under a burden of debt and is turning to tax-exempt institutions for relief.

Relief comes in many forms. You could see it on the smiling face of Providence Mayor **Angel Taveras, Esq.** at a February afternoon City Hall press conference when he announced that after months of talks, an agreement had been reached where Johnson & Wales University would make a payment in lieu of taxes of potentially more than \$11 million over the next 10 years. The payment will be in addition to the \$6.8 million JWU pledged to provide the city over 20 years, when the city last faced a severe deficit in 2003. The arrangement offers some financial relief for the strapped city.

"I am grateful to the university for being a strong partner to the City of Providence," said Taveras with JWU Chancellor **John Bowen '77** by his side.

Bowen, in turn, pledged the university's commitment to Providence. "This is the Ocean State, and we are in this boat. We are not going to be passengers, nor jump ship," Bowen said. "We want to put our hands on the oars and row. We've got to believe in this city, and we do."

Relief can also take the form of space. That morning, before the City Hall press conference, the university officially welcomed a Providence Police Substation to the Providence Campus. Once located in the middle of Weybosset Street, the substation now can be found right next door to JWU Campus Safety & Security — the university and city rowing together.

First Certified

Marie Rossignol '13 is the first Charlotte Campus student to successfully complete the Certified Hospitality Accounting Executive (CHAE) exam. Sponsored by Hospitality Financial and Technology Professionals (HFTP), the test proves competency in basic and managerial accounting, asset management, tax law and hospitality operations. Full certification requires passing a rigorous test and meeting education and experience criteria. CHAE designation shows strong dedication to the hospitality industry and competitively positions students for internships and permanent jobs.

"After fulfilling the accounting requirements for my bachelor's degree in food service management, I felt that I had finally found my niche in the hospitality industry," says Rossignol about her motivation. "To me, 95 percent of the health of any hospitality-based business — restaurants, hotels and country clubs alike — is going to be determined by the ability to manage controllable costs and capitalize on all revenue opportunities."

She is currently working as an intern at Biltmore Co. in Asheville, N.C. "I love the idea that cost analysts and financial managers are at the wheel of the hospitality industry. We can avoid obstacles with the right equipment and push full steam ahead when the numbers are prime."

HFTP is a global association for hospitality professionals in finance and technology and offers a variety of certifications. "I'm proud to be a part of the HFTP team and look forward to embarking on the exciting career ahead of me," she says.



L-r: Marie Rossignol '13, David Lopez, director of Nokia Siemens, and Assistant Professor Dawn Lopez celebrate Marie's certification.

ROCKY MOUNTAIN USO HIRES FIRST INTERN



Samantha "Sam" Cordova's '12 connection to the military began at birth. Over the course of her childhood, Cordova lived in New Mexico, Arizona, Germany, Italy, Alabama, Colorado and Texas and attended three different high schools in the process. Cordova's family adopted the slogan, "Home is where the Air Force sends you."

After four years at JWU, her sports/entertainment/event management degree, her passion for helping people and her ties to the military earned her a spot as the first intern at the Rocky Mountain USO, a nonprofit, congressionally chartered, private organization. Cordova will be learning the day-to-day operations of a USO center and will gain experience planning and executing a variety of events sponsored by the USO. She'll also get to work with the USO center at Fort Carson, a U.S. army installation near Colorado Springs. During her internship, Cordova would like to work with a professional sports team to incorporate a "military day," which would offer events and specials geared toward military service people. She is on the right track to fulfill her dream of working for a professional sports team by combining her educational experience with her life experience to create an original, customized internship.

Sam Cordova '12 stands near security lines at the Denver International Airport, home of the Rocky Mountain USO.

Symposium Considers 'Greatest Generation'

For the third consecutive year, the North Miami Campus hosted the School of Arts & Sciences' Annual Leadership Cultural Immersion Symposium. This year's theme explored "The Greatest Generation." The term was coined by journalist **Tom Brokaw** to describe those who grew up in the United States during the Great Depression and went on to fight in World War II or made significant contributions at home during the war.

Students in each Arts & Sciences class worked closely with their professors to determine what topics they wanted to further explore during two days of breakout sessions open to all students, faculty and staff.

Topics were brought to life in a variety of forms including readings, performing arts and multimedia presentations. This year's sessions included The Tuskegee Institute: The Good, The Bad and The Ugly; The Incredible Invisible Woman; and Back to the Future Soup Kitchen. The March symposium included a theatrical interpretation of "The Diary of Anne Frank," followed by a USO show and fundraiser to benefit local veterans' organizations.

"This event has become one that both faculty members and students really look forward to each year," says **Michelle Garcia, Ed.D.**, associate dean of academic affairs. "It really showcases how JWU brings our curriculum to life for our students."



A student production of "The Diary of Anne Frank" contributed to discussions at the Annual Leadership Cultural Immersion Symposium.



Todd Goldstein '03 looks over the crowd of close to 300 at one of LaunchHouse's portfolio showcase events.

If You Build It They Will Stay

How do you keep people from leaving town for better business and job opportunities? You create an organization to help build startups. That's what **Todd Goldstein '03** did in his hometown of Shaker Heights, a Cleveland, Ohio suburb.

When Goldstein, co-founder and managing partner of Shaker LaunchHouse, moved back to the area after college, he realized many friends had moved to more startup-friendly cities on the East and West Coasts. "Cleveland was built on manufacturing and when that pretty much died, Cleveland died along with it," says Goldstein. "I wanted to figure out how to stop the next generation of graduates from leaving too."

In 2009 Goldstein and co-founder **Darragh "Dar" Caldwell** began working together as early-seed venture capitalists, being initial investors in beginner startups. In 2010, their business, originally Goldstein, Caldwell & Associates, expanded into Shaker LaunchHouse, a business accelerator that invests in new ventures and recruits entrepreneurial talent to Northeast Ohio. They also formed a unique public-private partnership with the City of Cleveland's Community Improvement Corp. (CIC). LaunchHouse received five years of free rent in a city-owned building and CIC got a three percent equity stake in the organization.

Now, with a third partner, **Sam Krichevsky**, LaunchHouse funds, accelerates and supports early-stage startups, mostly in technology and consumer products. They choose entrepreneurs needing less than \$2 million in follow-on funding (investments beyond LaunchHouse's initial funds), and "capable of developing their idea within three months and producing a prototype or proof of concept," says Goldstein. The partners also analyze the entrepreneur's skills and targeted problem to determine if the potential is great enough to generate income with the proposed solution.

LaunchHouse has invested more than \$130,000 in 30 startups that have since raised more than \$3 million in follow-on funding and receives two to 10 percent stock in the companies.

Several of the 30 startups have already hired staff and are poised for success. Knowta, a "very exciting, fast growing company," developed a program that lets public and college library patrons print documents for free or at a discount. Company ads are printed on the bottom three inches of 8.5" x 14" paper perforated to tear off.

Marketed as an "entrepreneurial ecosystem," LaunchHouse has more than 100 companies sharing space, information, ideas and support. Educational programs, like "Launching a Billion Dollar Company: The Story of OfficeMax," have been packed with entrepreneurs who also have access to brainstorming sessions, networking, mentoring programs, low-rent office space and free coffee and Wi-fi.

Startups LaunchHouse invests in also get operational support, coaching, business development and introductions to potential partners, customers and investors.

Online > launchhouse.com or todd@launchhouse.com

Todd's Tips for Entrepreneurs and Beginning Startups

- Perfect your pitch.
- Protect your idea (patent, trademark, copyright).
- Create a sustainable business model.
- Access your target market and customers to ensure you have a viable business.
- Don't be afraid to fail.
- Find a good mentor.
- Don't stop learning.

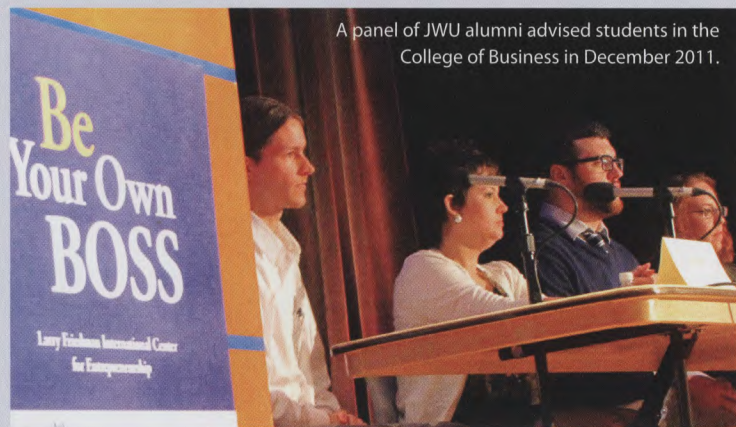
> quick take

JWU's equine Dressage Team placed first in the nation against teams from 50 colleges at the Intercollegiate Dressage National competition in May. Led by Assistant Professor Crystal Taylor, JWU was represented by Chloe Cosgrove '13, Anne Appelbaum '12, Tierney Hassell '11 and Jessica Mitchell '14.

Alums Give Insight on Be Your Own Boss Day

Before starting Subculture Marketing, **Dan MacKinnon '10** had two failed businesses. "You have to use failure as a growing point," he told students at JWU's Providence Campus attending an alumni panel titled, "We Did It, So Can You."

The forum was part of "Be Your Own Boss Day" sponsored by the Larry Friedman International Center for Entrepreneurship and its



A panel of JWU alumni advised students in the College of Business in December 2011.

executive-in-residence **John Robitaille**. MacKinnon told a packed house at the Pepsi Forum about charging too little for his services and losing \$20,000 of his own money by using Groupon to market a client's event with little return on investment; a mistake he won't repeat.

Bjorn Minde '06 founded BAM Designs in Newport, R.I., after getting laid off. Within 48 hours he'd printed résumés and business cards and "hit the ground running," getting clients through word of mouth and networking. For support, he said to "latch onto friends or others you can run things by and get different opinions."

Coming from a family of business owners, **Allie Crowder-Schaefer '08** decided to create an opportunity for herself and now runs Eventium, a full-service event management company. "Figure out how it [entrepreneurship] can work for you," she advised. "Believe in yourself and go do it." Knowing it's all on her shoulders helped her persevere.

"Entrepreneur," is a buzzword for those like **Kristy Leger '07** using entrepreneurial skills to work for someone else. Leger, an entrepreneurship major and general manager for Talbot's, plans to open a diaper service down the road. "Be prepared," she said. "It might be best to train in management through a company you work for before starting your own."

Passion, Pitch and Hard Work

In April, JWU's Ad Team placed first in New England in the American Advertising Federation's (AAF) National Student Advertising Campaign (NSAC) and headed for national competition in what is becoming an annual College of Business rite of spring. In 2007 and 2008, the Providence Campus student chapter placed in the top five in regional competition, and teams have since taken first place in the regional and 13th at the national level in 2009, and first in the regional and third in the nation in 2011 against winners from 14 other districts.

Former team members have gone on to jobs at the world's leading ad agencies — Deutsche, BBDO, McCann WorldGroup, Arnold Worldwide and Hill Holiday. Seven were also among the top 40 finalists for AAF's Most Promising Minority Student.

Jack Burtch '08, an account manager at GMI in Boston, Mass., and one of many alumni who are also former members of JWU's Ad Team, believes student diversity helped fuel the team's success. "You have a mixed bag of people with different backgrounds and insights," he says. "We used those differences in the processes of our campaigns for research, developing different strategies and the creative process." He credits Ad Team advisors associate professors **Oscar Chilabato** and **Christine Ure** for their hands-off guidance as well.

In Ure's view, "I think our students do so well because they're passionate about the industry, are no strangers to hard work and are willing to make the necessary sacrifices in their social life and other areas to come up with a great campaign."

Online > jack.burtch@gmail.com

JWU Ad Team co-advisor Associate Professor Oscar Chilabato congratulates Joy Liu '12 (left), a finalist for the AAF's 2012 Most Promising Minority Student, and Adeola Oyedele '12, named to the Honor Roll for the 2012 Most Promising Minority Student; right, former Ad Team member Jack Burtch '08.



FIVE DIET RECOMMENDATIONS FOR DISEASE PREVENTION AND A HEALTHY LIFESTYLE

1. Decrease intake of animal protein and dairy products.
2. Increase intake of plant-based proteins and non-dairy alternatives (soy milk, rice ice cream, etc.).
3. Increase intake of whole grains and whole grain products.
4. Eat a variety of different colored fruits and vegetables daily.
5. Eat small, frequent meals throughout the day (three meals and three snacks).

Prominence of Nutrition in Healthcare Rising

The relevance of culinary nutrition in the world of health and medicine is growing and becoming mainstream in treatment, prevention and healing.

“Doctors now realize they can only do so much with medications and diagnostic procedures. Diet is essential if you’re going to make a broad impact on conditions like atherosclerosis, hypertension, obesity and diabetes in terms of preventive care and management,” says **Barbara Robinson, M.P.H.**, assistant professor of culinary nutrition at the Providence Campus.

“The thing that culinary nutrition students and alumni bring to the table is that, unlike other practitioners, they can teach patients how to change their eating behavior rather than just tell them to do it,” she adds.

One JWU alumnus making a difference in his patients’ lives is **Eric Sharer ’08, M.P.H., R.D., L.D.N.**, a registered dietician at Block Center for Integrative Cancer Treatment in Evanston, Ill.

At the center, which focuses heavily on nutrition, he advises cancer patients to adopt a more plant-based diet, avoiding animal protein and dairy. He also uses nutrition for preventative care to fight cancer, diabetes, high cholesterol, Parkinson’s disease, heart disease and other health threats.

“The underlying issue is that dairy or animal protein do not have components that will actually fight cancer. Plant-based foods, including various greens, brown rice, quinoa, a combination of different colors of fruits and vegetables and plant-based protein like seitan, tempeh, beans and legumes, have cancer-fighting compounds, fiber and antioxidants,” Sharer says.

He also volunteers for the Cancer Project and other groups, incorporating cancer prevention and survival into cooking and nutrition classes, and is the Chicago outreach coordinator for The Vegetarian Resource Group.

Training and serving in a completely different realm of medicine is **Rebekah Langford ’10**. In the midst of a six-month fellowship in eating disorders at New York Presbyterian Hospital, her education in nutrition overlaps with psychiatry.

“Combining healthcare and nutrition is not just a given for patients with eating disorders,” says Langford, “It’s critical at times.” Many patients have serious medical problems resulting from an eating disorder and require a “slow and calculated increase in nutrients to prevent further medical issues.”

Langford works with a team of dietitians, psychologists, social workers, nurses and recreational therapists who closely monitor patients’ vital signs while increasing their nutrient intake.

“Nutrition is a vital part of their treatment,” says Langford, who finds the fellowship “fascinating” as she learns about the psychology of eating disorders.



ABOVE: Eric Sharer ’08, M.P.H., R.D., L.D.N. focuses on a plant-based diet for patients at Block Center for Integrative Cancer Treatment in Evanston, Ill.

BELOW, LEFT: Rebekah Langford ’10 is studying eating disorders at New York Presbyterian Hospital.



Online > esharer@blockmedical.com rl19005@nyp.org

> quick take

Daniel Beal '14, and Geoffrey Lanez '12, students from the Denver and Providence campuses, were regional winners and among 10 finalists in the 10th Annual San Pellegrino Almost Famous Chef national competition in Napa Valley in March. Beal won the \$3,000 Signature Dish prize.

Entrepreneurial Dining

"We are not 'fast food;' we're good food done fast. There's a big distinction," says **Jesse Gideon '94**, explaining the idea behind Fresh To Order (F2O), the new restaurant concept he and partner **Pierre Panos** started in 2005.

With six locations between Georgia and Tennessee already, Gideon compares F2O to casual restaurants rather than fast food joints.

"We're defining a new niche ... combining really high-quality food going for about \$10, that takes about 10 minutes to get," he says. Customers, ranging from blue collar to white collar and college students to families, are greeted when they arrive, given a menu and their food is delivered to their table.

To keep things healthy, Gideon, COO, and Panos, president and CEO, keep a close eye on freshness, portion sizes and levels of salt, sugar, fat and calories. Soups and salad dressings are made daily from scratch, and poultry and meats are cut fresh in-house and cooked on a flamed grill alongside paninis and pizzas.

The menu reads like anything but fast food. How about a fig salad, crispy calamari, bourbon filet steak and garlic jack grit cake with a glass of wine or a craft beer? They also offer gluten-free items and try to work around food allergies and other dietary requests.

Business is going well, says Gideon, adding that they plan to have 50 locations by 2015 with some being franchises. "The timing is right," he says. "Coming out of an economic downturn has made people reevaluate how their dollars are spent ... it doesn't mean they aren't spending; they're just being more selective," he says, referring to F2O's success.

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Badr Fayeze '05, '08 MBA

BREAKING BOUNDARIES IN JEDDAH

Badr Fayeze '05, '08 MBA isn't one to be swayed by the long-established cultural and professional norms of his homeland, Jeddah, Saudi Arabia. To be considered a success there, you would most likely become a doctor, businessman or engineer. Fayeze had a different idea. Luckily, Saudi's traditions are slowly changing. His father was even amenable to him being a chef as long as he earned a college degree.

So Fayeze studied to be a chef and earned an MBA in marketing at Johnson & Wales. In Jeddah, where its few high-end restaurants are mostly high-priced but not high-quality, Fayeze decided to open two of his own, focusing on fresh cuisine, superior service and modern décor.

In January he opened Muse, an upscale seafood eatery, and Kome, a "casual, kind of hip, modern take on sushi," as Fayeze describes it, with traditional Japanese techniques intermingled with American California rolls and deep-fried sushi. Both overlook the Red Sea where his fish are caught.

"The type of food I'm serving is very new for Saudi. What I'm trying to do is elevate the level of experience of going out to eat and trying new, not necessarily weird food, but something fresh," Fayeze says.

Even with customers reluctant to try new dishes, Fayeze is optimistic. "It will take some time to get people educated and get more patrons into my restaurant."

Next he'd like to open a pastry shop.

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L-r: Jesse Gideon '94 and business partner Pierre Panos with some of their "good food done fast" at their Fresh To Order restaurant.

RIGHT: Bethany McNair '98 teaches a leadership class for Marriott managers at Courtyard by Marriott at Washingtonian Center in Gaithersburg, Md.



Changes and Challenges in Hotel Management

With technology changing at lightning speed, strict post-Spet. 11 visa regulations and more millennials in the work force, hotel managers have new challenges to tackle.

Bethany McNair '98, training manager for Marriott International, has been training managers since 2004.

In what areas do you train managers?

One is technical skills: the systems and standards needed to operate our properties. The other is managerial: team development, different generations in the workplace, understanding personalities, motivating teams, strategic thinking, corporate culture and conflict management.

What recent changes in the workplace affect management training?

The biggest two are providing not only a good product but creating experiences and memories for the customer. The other is technology. In general the hospitality industry is slow to adapt to new technology, but in the last few years we seem to be moving at a faster pace. Managers have to keep up or they'll be lost in the transition.

What should be the focus of managers who want to move up the career ladder?

Strategic thinking. Getting stuck in day-to-day operations and not stepping back to see the bigger picture holds you

back. The higher you move up the more you should focus on where the organization is headed.

How much has work force globalization affected the industry's workers?

The big change right now, that Mr. **Bill Marriott** speaks about quite a bit, is that we have to reform our immigration laws so it's easier for associates to stay in the U.S. I've seen some of our quality associates' lives destroyed because their visa expired and they couldn't renew it.

Is the millennial generation changing the ways of hotel managers at all?

Absolutely. Marriott constantly adjusts recruitment strategies to attract each generation, but ultimately it's up to property managers to keep associates engaged and interested in their work. Just recently a property manager taught me how to use a smart phone and Google Translate to translate conversations in Spanish to English and vice versa. He said it changed the way he can communicate with his team. One of the most exciting things about millennials is their knowledge of new technology and their drive to have it used at our properties.

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> did you know?

Karen Silva, Ed.D., chair of Center for Sports/Entertainment/Event Management at the Providence Campus, was one of 20 academics chosen from universities throughout the U.S. by McGraw-Hill in Atlanta, Ga., to participate in a focus group on the changing face of strategic management.

Rosalie Garcia '13 was among 162 students from 32 states named 2012 Newman Civic Fellows by Campus Compact. The co-founder and president of the JWU Providence Campus Habitat for Humanity chapter was commended for "civic engagement that sets an example for others, shining a positive light in a time when negativity has dominated much national conversation."

Scoring on All Fronts

The biggest news out of the Charlotte Campus in January wasn't the win that broke the men's basketball team's 47-game losing streak. The big "winner" in every sense of the word was 6'4" center/forward and leading scorer, 34-year-old **Michael Daniels '11** who led the way.

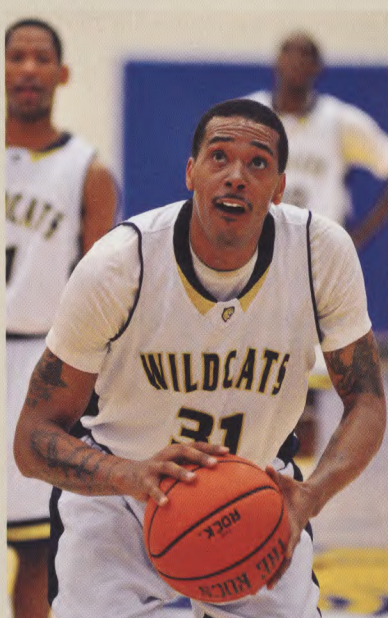
A father of four including a college-age son, the former Charlotte restaurant owner is a student-employee in the Department of Athletics, a dean's list student, a former high school All-American in football and, unwittingly, a mentor to dozens of teammates and classmates. Most of all, he's humble and personable and his story reaches far beyond the court at Charlotte's new Student Center.

Daniels came from West Mecklenburg High in Charlotte, where he earned All-American status as a cornerback for the football team and also played center for the basketball team. But he took a step back after high school and delayed his college career, instead operating a local restaurant. After being told by many that formal training would provide skills and knowledge to improve his business, he decided to come to Johnson & Wales.

The rest is history, much to his delight. Daniels closed his restaurant in December 2010 to devote his full-time energies to his studies. He received his culinary degree in May, and is now taking courses for a second degree in sports/entertainment/event management while working for Director of Athletics **Stephen Byrd** at Student Center.

"Everything I learn, no matter who it's from, is usable," Daniels says. "I hope I can provide some insight for my teammates and classmates and such, but their experiences help move my life forward too. I have a challenge to achieve the best that I can in everything I do."

A 34-year-old playing with and against 19- and 20-year-olds? No sweat for Daniels. "It keeps me honest, knowing that I have had to work a little harder to keep up with my teammates. It was a challenge to fit in, but the respect is mutual. They respect me, maybe because I'm a little older; but I can respect their athleticism and where they came from."



Michael Daniels '11 is a star on and off the court in Charlotte.



Marketing Luxury, Adventure and Travel

Ian Swain II '10 grew up handing out Swain Tours' brochures and talking about travel at the dinner table. So it's only natural that he's now marketing manager for Swain, working alongside his parents who opened the business 25 years ago.

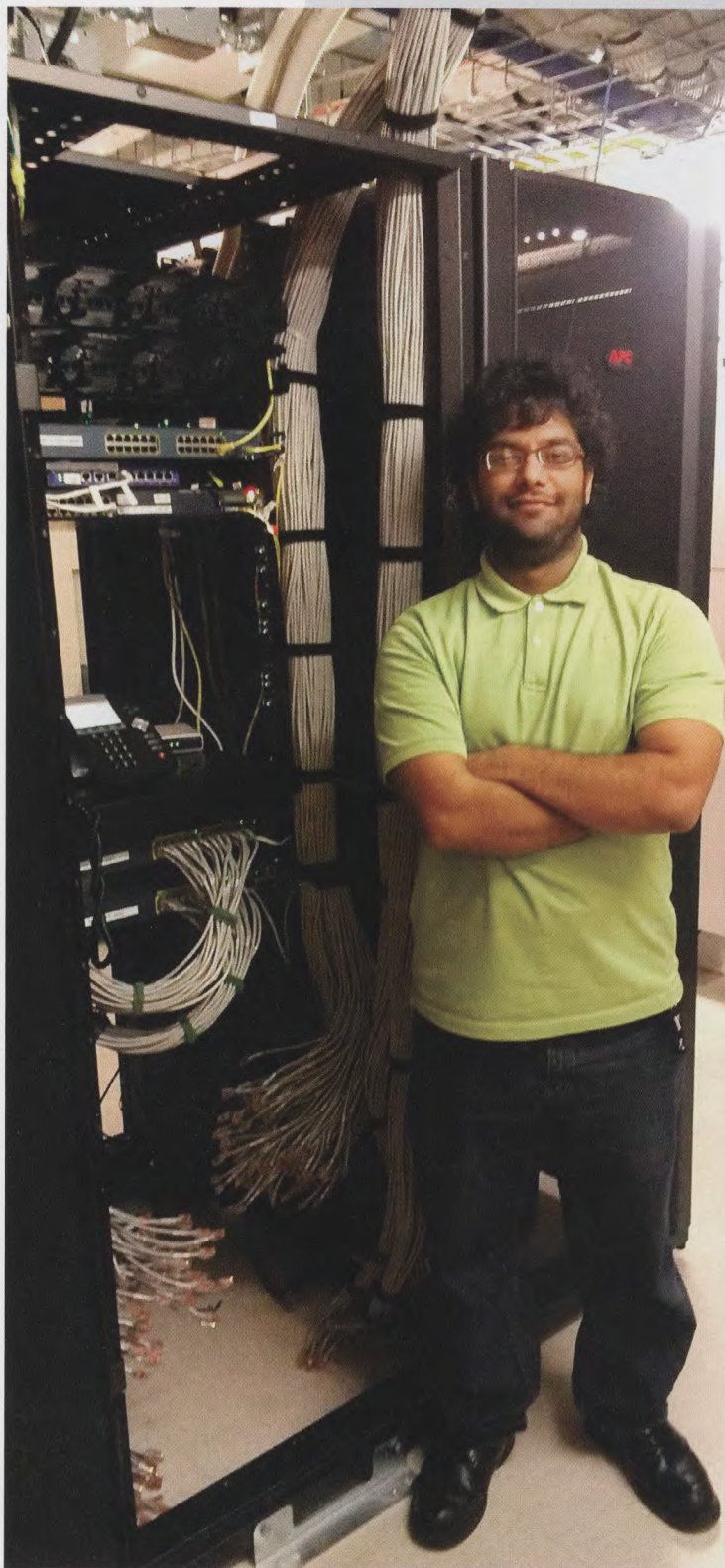
Technology and its global connections make marketing Swain Tours today more complex. Customers arrive through word of mouth, newspapers, magazine ads and even as walk-ins from the Ardmore, Penn., area where the business is based. But Swain's days are also enmeshed in social media, email marketing, developing print and digital advertising campaigns and working closely with tourism boards and travel agencies to promote Swain's destinations and bring in tourists.

With exotic locations like Australia (his dad, Ian's, homeland), New Zealand, the South Pacific, New Guinea, Africa, Asia and India, Swain's biggest draw is customized vacations — large, generational family trips and bucket-list adventures are trends of the moment. "They're easier to do now ... with more choices for flights, less expensive accommodations and more flexibility with tours and experiences," says Swain.

Whether travelers choose a prepackaged Taste of New Zealand Auckland Wine Tour, the Mount Tarawera Volcano Tour or their own preferred itinerary, Swain helps with every step. "A good portion of our customers are repeat and referral," he says. "We can arrange everything — the airlines, tour guides, inbound operators."

His own world travels helped in his recent redesign of the company website and 142-page brochure which goes beyond logistics and photos to include historical and cultural information about exotic destinations.

Online > swaintours.com iswain2@swaintours.com



More Than One Way to Get a Job

While still a student, **Neil Shah '10**, an IT support specialist for Indeed.com, began building skills he figured he would need down the road for the work world. Already fluent in English, Hindi and Gujarati, Shah, a native of India, volunteered at JWU's International Center to broaden his communication and social skills. For two years he showed foreign students around Providence and the Providence Campus to help acclimate them to their new home, community and American culture. In the process, he gained confidence in his own skills and experience communicating with people from different backgrounds.

Although Shah says a degree is a "must have" for the IT field, that's just part of the package he wanted to present to prospective employers. "Every job, even an IT person who sits in a server room for 24 hours, requires social skills in order to communicate with business analysts and clients to get their job done." In an increasingly global workplace, the ability to interact across cultures is a valued asset.

To develop his cultural, language and technology skills even further, Shah spent six months of his junior year as an exchange student at Luleå University of Technology in Sweden, studying information security. The experience paid off, says Shah. "I learned a lot, and that's why I got a job in security at Dell [SecureWorks in Providence]," he says. Before joining Indeed.com, Shah was a network security senior analyst for Dell.

When Shah was hired by Indeed.com in September 2011, he was only the fifth IT person the company had taken on since it was founded in 2004. Working out of the main headquarters in Stamford, Conn., Shah trains new employees from sales staff to VPs on using the company's computers and programs — everything from email to content management systems.

Online> neil.k.shah@gmail.com

TOP EXTERNAL SOURCES OF HIRE

According to data compiled by Silkroad social talent management (blog.silkroad.com)

- Indeed.com
- CareerBuilder.com
- unspecified job sites
- Monster.com
- campus recruiting
- recruiting agency
- Craigslist.com
- LinkedIn.com
- Simplyhired.com
- job fairs

Network, Network, Network

As tough as the current job market appears, students of JWU's Alan Shawn Feinstein Graduate School got encouragement and advice from an Alumni Leaders panel at the Providence Campus in March. Networking topped the list of best ways to raise the odds among job seekers.

> did you know?

According to the Graduate Management Admissions Council Alumni Perspectives Survey 2012, on average, alumni across all participating graduation years recouped one-third of their financial investment in their graduate degree immediately after graduation and saw a 100-percent return on investment after four years.

"Every person you talk to is a potential contact," said **Leonard Pinault '98 MBA**, retired COO and vice president of Nations Heritage Federal Credit Union.

It's never too early to cultivate possibilities. **Sarosh Fenn '99 MBA**, now manager of systems and financial analyst for The Jan Companies, recalled building friendships within JWU's then-Career Services and Development (CSD) as a student. A co-op landed his first job. "When something opens, you want to be one of those three or four people CSD pulls out," he said.

Elena McKittrick '11 MBA, staff accountant with DiSanto, Priest & Co., began her job search by networking with professors, asking about top companies and reaching out to recent graduates and classmates already established in their careers. "Professors have significant contacts in industry," she noted. "Join the Accounting Club. Volunteer."

Similarly, professional organizations open doors to leaders, advised **Karen Jedson '03 MBA**, director of the Department of Tourism, Culture and Development for the City of Warwick, R.I. Visit a local Chamber of Commerce, she said. "Organizations like the Chamber welcome guests and new members. Use Facebook, LinkedIn and other online communities," she added. "Friends and family may be able to get you in a door."

If you have a field or specialty, get the information into the opening line of your résumé to draw immediate interest, students were told. Be sure résumés are polished and proofed, panel members urged.

"If a résumé has a spelling error, I will not interview that person," Fenn stressed.



LEFT TO RIGHT: Leonard Pinault '98 MBA, Karen Jedson '03 MBA, Elena McKittrick '11 MBA and Sarosh Fenn '99 MBA were part of a panel on employment in March that also included Linda Whitford '05 MBA.

When it comes to the interview process: be on time, but not too early — no more than 10 minutes. Be well groomed. Don't be flip or impolite. Research firms beforehand to prove interest. Bring thoughtful questions to the meeting, the group concurred.

Avoid discussing salary at the first interview, said Pinault. "If you're asked for a salary range, don't give a number. You may over- or under-sell yourself."

Linda Whitford '05 MBA, director of business intelligence at GTECH in Providence, calls skills in Microsoft Office, especially Excel, a requirement in any industry. "If you're in management, you're going to need to manage a budget," she underscored. "It's key and should be included in the curriculum."

Applicants shouldn't be discouraged if job applications aren't acknowledged. "HR departments are too swamped and understaffed to read, let alone respond to every application," Pinault concluded. All the more reason that "if someone says, 'Send me your résumé,' make sure you send it. It may go to one person or it may go to 10. You never know."



TOP: A mahjong tournament at JWU's Intercultural Center had players from China, Morocco and the U.S. competing in the ancient Chinese game.

ABOVE: Author Amy Tan autographs books following her lecture in Schneider Auditorium as a Distinguished Visiting Professor.

Culture and Conversation

More than 800 students from China study on Johnson & Wales campuses, the largest population from any country outside the U.S. To acquaint American and international classmates with Chinese culture, JWU's Faculty Academic Community Education Showcase (F.A.C.E.S.) at the Providence Campus sponsored "The China Program: Cultural Immersion" in April.

"The Joy Luck Club," by **Amy Tan**, was chosen as this year's Campus Reads to spark classroom dialogue around Chinese norms and customs, and Tan lectured on campus as a Distinguished Visiting Professor. Her book centers on four women who immigrate to San Francisco from China and their daughters, born and raised in California. Separated by culture and generations, daughters are reluctant to respect and embrace their mothers' Chinese values and traditions. Mothers are hesitant to accept their daughters' American viewpoints and behaviors even as they harbor untold stories of their former lives in their homeland.

"The stories I write about come from my childhood; from these secrets," said Tan, whose own mother, a Chinese immigrant to California, kept stories from her for many years.

Leading up to Tan's visit, events were held to help students and faculty better understand the mores and values of Chinese students. **Yuxue "Shirley" Bai '12 MBA**, **Mozi "Christine" Zhang '15**, **Yongbo "Merry" Pu '12 MBA** and **Xin "Amanda" He '15** spoke about their lives in China and the cultural, educational and social differences they've encountered in the U.S. All use American first names to "show respect for other people," by not having to correct mispronunciations of their Chinese names, Bai explained.

"Now that I've been here a few years, I have friends from all different countries and I realize we have more similarities than differences," Zhang said, especially their shared interests in popular singers and movies.

In the College of Business, Associate Professor **Michelle Morin** and her public relations students hosted East Meets West: A Celebration of Chinese Culture in R.I. An audience of more than 80 watched a cooking demo by the student club, Cooking Asia, and heard about regional differences in cuisines among Chinese people.

Passion+Drive=Success



BY ANDREA FELDMAN, MELINDA HILL, SHANNON ROBBINS,
DAN RYAN AND CATHERINE SENDEL

They're leading the way all over the globe, at Amazon, Marriott International, Goya Foods, Hilton Worldwide, National Intelligence and the Food Network. Two things unite these 16 graduates. One, they're driven by a bone-deep, can't-shake-it passion for their work. Two? They got their start at JWU along with tens of thousands of others. For the fifth year, we're proud to share the stories of just a few of our rising stars, culinary innovators and business leaders who are doing what they love and proudly leading their industries.

GLOBAL PLAYERS

Vinod Keni '92 MBA

Cofounder, Chief Financial Officer
Peachtree Capital Partners;
CEO, CFO and Partner
Aavishkaar Venture Capital,
Aquarian Group of Companies
Atlanta, Ga.; Bangalore and Mumbai, India;
and Singapore

"My strongest assets are my optimism and my ability to work with people," Vinod says. Positivity has served him well. His career in the business of venture capital includes cofounding and supporting new and fast-growing companies in the U.S. and India and leading two companies through NASDAQ-listed IPOs in the U.S. as CFO. Whether growing his company with no financial support, navigating the fall-out from Sept. 11 or leveraging the global business environment, Vinod has found success by relating to others with cheerful confidence. He is an active member of the Indian Angel Network, India's largest network of angel investors, mentoring and supporting companies in scaling up and raising additional capital. As he maneuvers through the changing landscape of venture capitalism, he predicts that "more successful entrepreneurs and experienced professionals will make investments and work with portfolio companies than [will] investment bankers and pure-play financial professionals."

"Whatever you do, do it with passion and dedication and show you care."

"You don't get into situations.
You put yourself there."

Jessika Ferm '96, '98 M.A.T.

Chief Operating Officer
J. Ferm LLC; Next Level Dancing LLC
Columbus, Ohio; Boston, Mass.; and Göteborg, Sweden

Running two businesses keeps Jessika quite busy, but she relishes the challenge. "I've always been an entrepreneur at heart," she says, so starting a leadership development firm in 2004 was a logical choice. A native of Sweden who also lived in Switzerland before coming to the U.S., her company, J. Ferm LLC, now has offices in the U.S. and Sweden. To maintain a work-life balance, Jessika sets aside quiet time each day to journal or meditate.

"I note a significant increase in my ability to lead my company and team successfully when I'm balanced," she says. Still, the pressures of self-employment are intense, and in 2009 she was advised to get a hobby to avoid burnout. She took a ballroom dance lesson and was hooked. Today she is a competitive amateur ballroom dancer and has started a second business coaching dancers.

Johan Nordqvist '97, '98 MBA

Regional Director, Market Management
Amadeus IT Group
Bangkok, Thailand

"The world is getting smaller," and Johan is helping it get that way by providing technology for the travel industry. "Travel will continue to grow and technology will be an important enabler of this trend," he predicts. Johan himself is a perfect example. Born in Sweden, he attended school in his homeland and the U.S., and worked in the states and Europe before moving to Thailand. "I moved to Asia to work in this very diverse and fast-growing region," he says, adding that he saw the move as an opportunity rather than a challenge. "I think my open-mindedness is my strongest asset." That positive attitude also allowed Johan to make a lot of friends from all over the world while at JWU, including his wife of 10 years, Palinee, a native of Thailand.

"An understanding of other countries and cultures, as well as of foreign languages, is a true asset in today's workplace."

Shawn Tan '01

Senior Manager, Business Development
Intermediary Distribution
Aviva Ltd.
Singapore

One of the youngest senior executives at his company, Shawn holds a portfolio of 22 local and international brokerage firms and is charged with growing investments and insurance revenues to well over \$100 million. He credits his success to his managerial skills, leading by example and genuinely caring about his employees and colleagues. "They are my greatest assets, whom I can rely on both in great times and not so good times," he says. This is particularly important in Singapore's financial services industry, which, he points out, is still maturing. Throughout his career, Shawn has also proven his ability to turn declining business channels into profitable ones. "I enjoy the process of overcoming these challenges," he explains. This knack for transforming troubled operations into success stories will serve him well if his prediction for the field holds true — that "local bankers and executives will head to developing regional markets as subject-matter experts."

"What you do today is important because you are exchanging a day of your life for it. When tomorrow comes, this day will be gone forever; in its place will be something that you have left behind ... let it be something good."

INDUSTRY LEADERS

“Choose a job you love, and you’ll never have to work a day in your life.”

— CONFUCIUS

Loren Nalewanski '89

**Vice President, Global Brand Management
TownePlace Suites and Marriott
Executive Apartments, Marriott International**
Bethesda, Md.

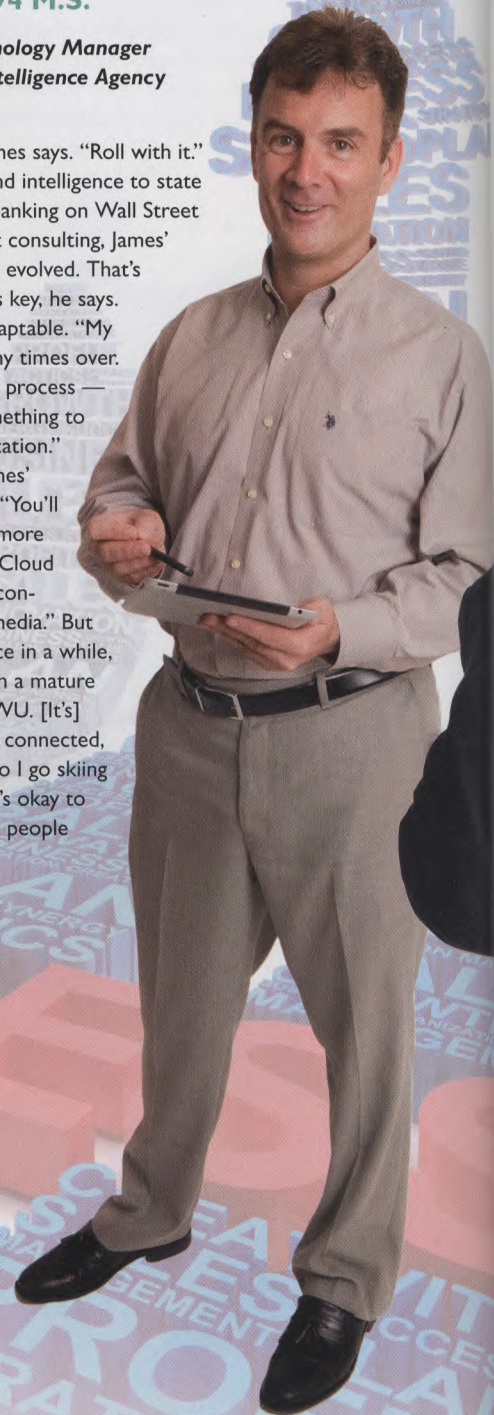
“In hospitality, success is never final,” says Loren, whose nearly 25-year career with Marriott includes stints in management, HR and operations. “Every position I’ve taken has been a great learning opportunity.” He’s endlessly inspired by the industry’s complexities. “Platform skills — communication, overall message delivery — are important, but you can never forget the execution side of our business.” In the future, he predicts, “the winners will be those that can harness social media to personalize and flawlessly execute guest experiences.” To new graduates, he emphasizes that lateral moves within any organization can be a great way to excel. “Think of career progression as a lattice rather than a ladder.” Always ready for the next challenge, Loren is currently “laser-focused” on Marriott’s extended-stay business with one higher priority. “My wife also works for Marriott, and we learned early on that family time is precious. With four kids, we make sure to live in the moment.”

“I like technology for facilitation, but it should not take the place of human interaction. I’m still a face-to-face guy.”

James Crowley '94 M.S.

**System Engineer; Technology Manager
National Geospatial Intelligence Agency**
Washington, D.C.

“Change is constant,” James says. “Roll with it.” From national security and intelligence to state government, corporate banking on Wall Street and Big Five management consulting, James’ tech career has definitely evolved. That’s why his time at JWU was key, he says. It helped him become adaptable. “My degree paid for itself many times over. JWU fosters the creative process — whether it’s creating something to eat, or a computer application.” That’s essential, since James’ industry is transforming. “You’ll see technology working more the way I want to work. Cloud computing. On-demand content. No more physical media.” But you have to “unplug” once in a while, too. “We didn’t have such a mature Internet when I was at JWU. [It’s] kind of nice not to be so connected, like students are today. So I go skiing in Salt Lake City, Utah. It’s okay to disconnect and enjoy the people around you.”



Claude Booker III '90, '91 M.S.

President and Founder
Simply Southern Sides
Atlanta, Ga.

"My vision was to preserve the authentic flavors of my Southern heritage — in a way that is both healthy and quick," says Claude. "And JWU served as instant credibility to establish myself in the restaurant and prepared foods industry." These days, you can pick up Claude's mac n' cheese, black-eyed peas, okra and 25 other Simply Southern Sides at more than 500 grocery stores nationwide. Boil it in a bag and you have a quick, convenient, down-home classic for dinner. It's also comfort food for troops in Iraq, Afghanistan, Qatar and Bahrain. Claude has secured contracts with the Department of Defense, feeding soldiers overseas and at Ft. Benning in Georgia. In fact, *Government Food Service* magazine named his company a Top 100 Supplier for military troop support. For a man whose favorite quote is "I was hungry and you gave me food," that's a good feeling.

"It's only failure when you fail to get back up. Once I realized that, I was on my way."

"Paraphrasing Louis Pasteur, 'Luck favors the well-prepared.'"

John Boettger '83

Senior Vice President, Americas Division
Asset Management & Real Estate
Hilton Worldwide
McLean, Va.

Globalization, technology and increased efficiency are the keys to hospitality's future, says John Boettger, who sees global development as the next industry frontier. Although he currently oversees a 28,000-strong domestic hotel portfolio that stretches from Boston to Hawaii, he understands that his business is increasingly global. "If you want to succeed, you have to be willing to move internationally," he says. "Be prepared. Learn a second or third language." Also crucial: keeping up with social media to engage customers and create customized hotel experiences. "With today's technology, don't plan on being off the clock too often if you want to excel. The ability to multitask is your greatest asset." Maintaining a work-life balance can be tough with a packed schedule, but John gets home as much as he can. "The luxury of time is my favorite guilty pleasure."



CULINARY VISIONARIES

Fernando Desa '01

Executive Chef, Product Development Manager
Goya Foods
Secaucus, N.J.

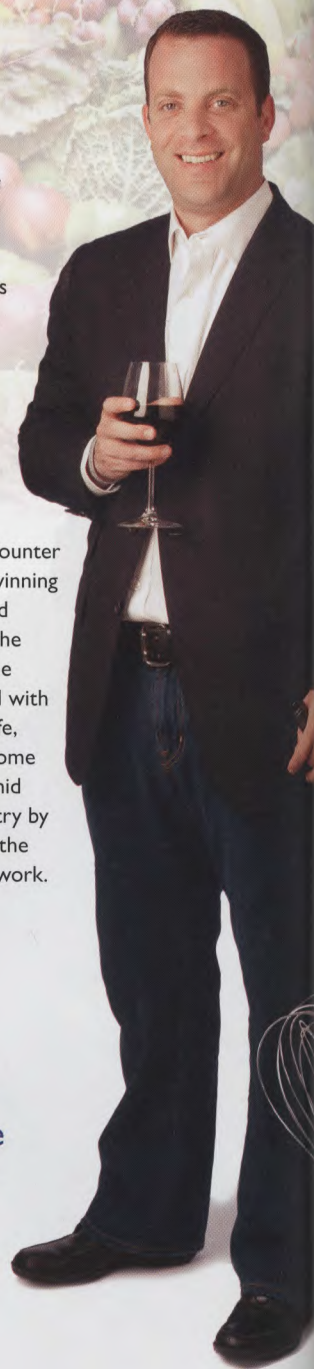
Since his first day as “head chef of the class” at JWU, Fernando’s creativity and palate have been shaped by masters: Aaron Wratten at Horned Dorset Primavera Resort in Puerto Rico; Peter Timmins at Tavern Room Restaurant at Greenbrier Resort; Kettle Cuisine’s Volker Frick. He’s cooked for golfer Jack Nicklaus and friends and whipped up a six-course meal for six in an hour for his company’s president. His challenge at Goya, the largest Hispanic-owned food company in the U. S., is to fuse ingredients from around the world with tastes and methods handed down through generations to create authentic and refined Latin American flavors in its 1,600 products. Then Fernando teams with Goya’s marketing department to address the changing lifestyles and diets of today’s consumers. A strong competitor and leader, he still relishes the role of head chef. In the work-life balance equation, “Cooking is my life.”



Jeff Weinstein '98

CEO
The Counter® Custom Built Burgers
CB Franchise Systems LLC
Los Angeles, Calif.

In sunny California where burger stops are in or out, Jeff Weinstein’s growing empire has staying power. In a 2003 career leap, Jeff sold his hit Firefly restaurant in Studio City to partners and launched The Counter in Santa Monica with 312,000 mix-and-match burger options. As an independent entrepreneur, he built one store into CB Franchise Systems LLC and The Counter Custom Built Burgers into an award-winning brand with 31 stores in nine states and international locations in Ireland and the Middle East. He’s now poised to do the same for the neighborhood-bar model with Freddy Smalls Bar + Kitchen. With wife, daughter and newborn twin boys at home in Los Angeles, he finds life balance amid the demands of the hospitality industry by compartmentalizing and being in the moment at either home or at work.



“Cooking is like science. Combining proper ingredients in correct proportions will give you a good result, but making it look good and taste delicious is an art!”

"Nothing is more valuable than good old-fashioned work ethic, determination and dedication. I can teach anyone skills but you can't teach someone to have passion and drive."

Lena Kwak '07

Cofounder C4C
Research and Development Chef
The French Laundry
Yountville, Calif.

An interest in nutrition sparked in JWU's labs has Lena on a mission to bring "high quality food products and more nutritious options to the general public." Broader horizons led from her native New York to the Napa Valley kitchen of The French Laundry. As protégé of food guru Thomas Keller '03 Hon., she refined a gluten-free cup-for-cup alternative to all-purpose flour. Together they formed C4C, and along with gourmet retailer Williams-Sonoma are making it available to home cooks nationwide. Selected for both *Forbes'* and *Zagat's* 2011 lists for "30 Under 30" notables in the food and wine industry, Lena responded with characteristic humility. "It was quite a surprise and honor," she says, admitting her biggest challenge is "owning up to who I am and what my capabilities are. Simply put, I've learned to embrace my self-esteem and increase my confidence in myself." That righted, ambition, her strongest asset, means better food for all.

"Don't be afraid to dream big and truly believe in yourself."

Martha Leahy '97

Vice President, Executive Chef and Purchasing
Margaritas Restaurant Group
Portsmouth, N.H.

Since Martha abandoned a career in finance for the culinary arts, she has prepared food for retail markets, catered to corporate tastes and worked for fast casual and fine dining establishments in the Northeast and overseas. Ever since her first stint in Italy at 30 which earned her the respect of a head chef who initially protested working with someone "old, an American, and a woman," Martha has been rising to challenges. She's developed products for Star Market Wild Harvest and led its Home Meal Replacement Group and was assistant director of education at Cambridge School of Culinary Arts. Now responsible for food and drink development and purchasing for Margaritas' 22 restaurants, she travels to Mexico yearly to bring back new tastes and ingredients. "Love for teaching people how to cook and turning people on to technique and flavors" is Martha's strongest asset. Her favorite pursuit is "to entertain and cook for friends and family without restrictions."

"You're not a chef until you reduce, reduce, reduce."



RISING STARS

"All your dreams need to start with a plan along with back-up strategies."



Linda Whitford '05 MBA

**Director of Business Intelligence
GTECH Corp.**
Providence, R.I.

The future of the gaming industry "is undeniably in the online space. While traditional brick and mortar retailers will still have a prominent space, the Internet, mobile phones and the like are the future," Linda believes. At GTECH Corp., a global leader in gaming technology headquartered in Providence, R.I., her organizational skills and ability to multitask have her in front of a competitive team. Linda develops strategies, analyzes competitors' financials and business plans and watches market conditions to target future trends and new concepts for product marketing. Whitford considers her biggest career milestone rising through the ranks to become director. Her MBA from JWU gave her the confidence to apply for her current position. It "opened up doors which otherwise would have been shut for me." Odds of even greater success are in her favor.

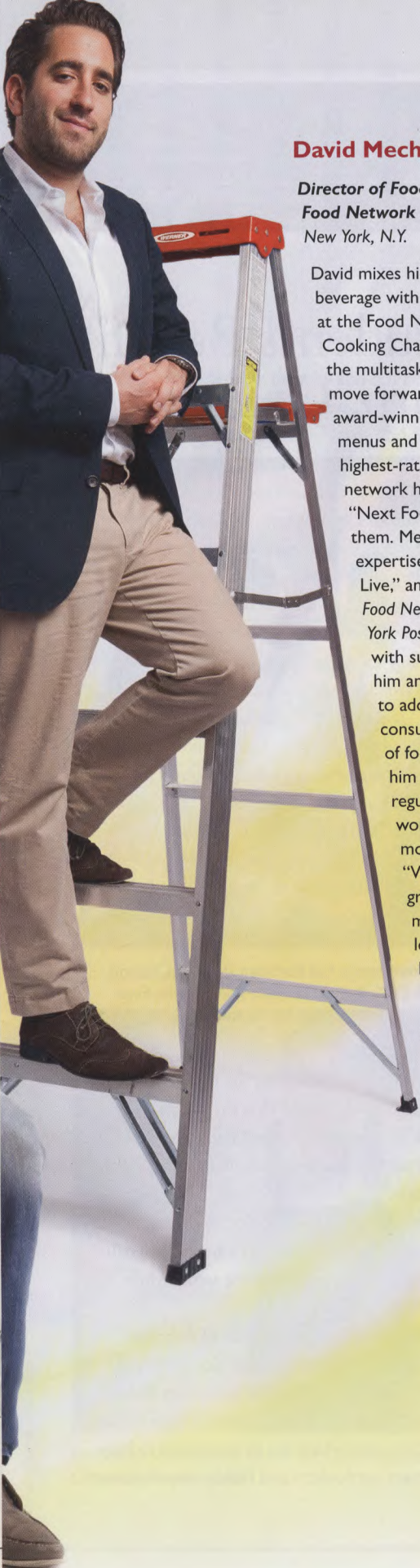
Zakarya Baza '04

**Web Service Finance Operations Manager
Amazon.com**
Seattle, Wash.

Zakarya left his small-town comfort zone to move to technology hub, Seattle, Wash., and has been rewarded with three promotions since joining Amazon.com in 2005. Acting as "an important bridge between the technical side and the business side," he's expanded Amazon's asset management team and manages a team of finance and business analysts, working with banks and allocating funds globally. Originally from Morocco, Zakarya views his diversity as his strongest asset. More than ever, the global workforce requires working with people from different cultures and skill sets across different geographic locations, he says. "Understanding and appreciating other ways of thinking is invaluable." Web services are the way of the future, he predicts, "providing great financial incentives for customers and making a positive environmental impact."



"Do not be afraid to take risks and explore beyond your comfort zone."



David Mechlowicz '04

Director of Food and Beverage
Food Network and Cooking Channel
New York, N.Y.

David mixes his skills in food and beverage with his talent for television at the Food Network and its spinoff Cooking Channel. He is master of the multitask — “the only way to move forward in life” — producing award-winning programming, menus and products for six of the highest-rated television shows in network history, “Iron Chef” and “Next Food Network Star” among them. Mechlowicz displays his own expertise on shows like “Emeril Live,” and in publications including *Food Network Magazine* and the *New York Post*. Working for a company with successful websites gives him an opportunity he relishes to add to the average consumer’s knowledge of food. His job has him cooking and dining regularly on some of the world’s best fare with its most celebrated chefs. “While these things are great, there’s nothing more gratifying than learning from them,” Mechlowicz says.

“Network as much as possible and never take ‘no’ for an answer. If someone tells you, ‘no,’ annoy them until they say, ‘yes.’”



Mashari Perry '02

Vice President
GMMB, Omnicon Agency
Washington, D.C.

“What could have been perceived as my biggest challenge — being laid off in 2009 — ended up launching me into an amazing new chapter of my career and life,” Mashari says. Her tenacity to reach the goals she’s set for herself led to her current role as vice president for GMMB, a communications firm in Washington, D.C., working “for clients who are out to make the world a better place for people.” Marshari oversees accounts, helping change behavior and provide strategic counsel for projects including the \$27 million unwasteNY statewide campaign to save energy. She also led the United States Agency for International Development’s (USAID) launch of its redesigned AIDSTAR-One.com, a global resource for HIV-AIDs. In May she was welcomed by the World Economic Forum to its new Global Shapers D.C. Hub. “It feels good knowing I am exactly where I was supposed to be — for such a time as this.”

“There is nothing more important than moving humanity forward in our level of existence and sustainable inter-connectedness.”



Curriculum, Faculty, Students Benefit from American Roland Food Corp. Generosity

Since 2006, Johnson & Wales has received funding for three important university initiatives — scholarships, student aid and curriculum and faculty development — from New York-based American Roland Food Corp. The company has generously renewed its commitment through the 2014 academic year.

American Roland Food Corp. has been importing specialty foods for gourmet shops, markets, restaurant distributors and online stores since 1934. Generations of diners and culinary professionals have enjoyed its range of imported spices, condiments, sauces, oils, vinegars, grains, beverages, desserts and other products used in a variety of cuisines.

Scholarship funds will provide financial aid to Providence students enrolled in the College of Culinary Arts. A separate assistance fund helps students who have encountered unexpected financial challenges and are lacking resources to pay for books, uniforms, lab fees or other academic expenses. This year the assistance fund has been expanded to include eligible students from all campuses. A third fund allows faculty from the College of Culinary Arts across four campuses to meet face to face at a Curriculum Summit to review and discuss new opportunities for academic programs that impact all campuses.

"We are impressed by the future culinary professionals and dedicated faculty and staff each time we visit a Johnson & Wales campus," says **Lisa Kartzman**, director of public relations and strategic projects for American Roland Food Corp., who has visited



American Roland Food Corp. representatives Lisa Kartzman, (front row, second from left) and Steven Cumby '85, C.E.C., (behind Lisa) join students who have received scholarships from the fund established at JWU by the company.

all four. "With the cost of education impacting the finances of students and their families, we are delighted that the scholarship and assistance funds established by American Roland Food Corp. will allow students to remain in school and continue their paths toward graduation and chosen careers.

"After meeting with administration and faculty, we appreciate how Curriculum Summit supports the university's academic goals. We are pleased to be able to continue to fund these worthwhile programs at JWU," she added.

Karl Guggenmos '93, '02 MBA, university dean of culinary education, expressed his gratitude to **Paul Vertullo**, vice president of sales and marketing, Kartzman and the team at American Roland Food Corp. for their continued support. "Their generous gifts to the university impact three distinct areas which are so important to help with student retention, culinary curriculum and faculty development."



Farming for Flavor and Funding

Donning his trademark overalls and red bow tie, **Farmer Lee Jones** spoke to The Epicurean Scholarship Society in Charlotte about “Farming for Flavor and Sustainability” in November 2011. Jones, co-owner of The Chef’s Garden, a sustainable farm in Huron, Ohio, is a pioneer in the sustainable agriculture movement. His farm specializes in heirloom seeds and varieties of produce developed over generations. The agrarian enterprise provides vegetables for some of the world’s most famous restaurants.

Associate Professor Karl Stybe ’95 was “impressed by Farmer Lee Jones’ undying passion for quality...He provided a wonderful experience for JWU students to work with the finest ingredients available.”

The Epicurean Scholarship Society was founded in 2007 to provide endowed scholarship support for students in the College of Culinary Arts and The Hospitality College. Individuals interested in fine food and wine share unique culinary experiences while supporting Johnson & Wales. Membership has grown to nearly 50 couples since the organization was founded and it remains a major source of support, this year providing scholarships for 18 students at the Charlotte Campus.



Farmer Lee Jones takes time out with culinary students at the Charlotte Campus in November 2011.

A Gift to Build a Dream



Are entrepreneurs born or made? It’s probably a combination of both. In addition to the innate qualities of self-discipline, ambition and comfort with risk, what sets entrepreneurs apart is an overwhelming belief in themselves and their dreams.

Brad and Therese Zuercher share all of these in abundance. Their business — Rocky Mountain Hydrostatics — was born in 1991 in the midst of a recession. Their success story is riddled with cautionary tales of debt, naysayers and a challenging business climate tempered with the unwavering belief in themselves and their products.

Last fall, after their son, **Jordan**, enrolled in the culinary program at JWU, the Zuerchers immediately expressed interest in making a difference with a philanthropic gift. When they found out about the entrepreneurship program in the College of Business, they knew instantly they wanted to make a \$50,000 gift to support scholarships for promising entrepreneurs.

“I think it takes someone who is willing to take a risk to be an entrepreneur,” says Therese. “I would like to think that our scholarship gift will help a student decide that they can take that risk. We need more entrepreneurial businesses in the United States if we are going to grow the economy.”

Brad adds, “The JWU students we have met are excited about their field of study. They are willing to take advantage of opportunities to expand their knowledge both inside and outside of the school environment.”

“Born and made,” like their cousins, “nature and nurture,” play a vital role in developing entrepreneurs. With the support of JWU and the Zuercher Family Scholarship, students who are naturally drawn to be entrepreneurs can apply new skills, experiences and knowledge to their ambitious career goals.

ABOVE, L-R: The Zuercher family, Jordan, Josh, Therese, Joel and Brad.

Thank You to Our Donors

Johnson & Wales University is deeply committed to enrolling, educating, supporting and graduating students who have demonstrated the skills and personal qualities that will contribute to their success, both during and after their JWU experience. We couldn't fulfill this commitment without generous support from our alumni, our parents and our friends.

From July 1, 2010, through June 30, 2011, JWU received new gifts and pledges totaling \$7,271,810 from many generous donors, who are listed here along with those who continued to fulfill earlier pledges. These contributions supported scholarships; innovative, career-focused programs; co-curricular activities; and state-of-the-art facilities — all aimed at helping current and future industry professionals realize their personal and career aspirations and stand out as leaders in their workplaces, homes and communities.

The students, faculty and staff of JWU are extremely grateful for the support of our donors and encourage you to contact a Development & Alumni Relations officer to inquire about opportunities to contribute.

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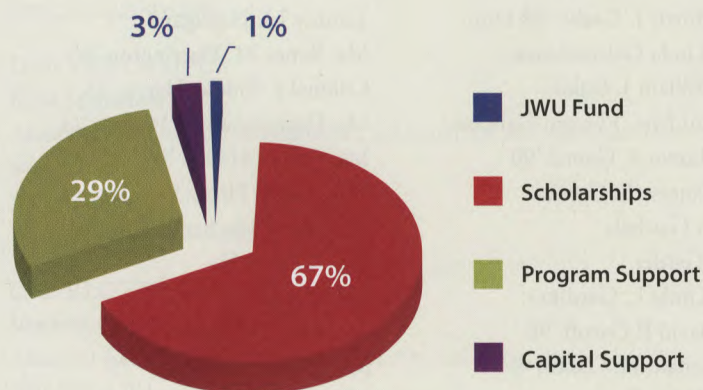
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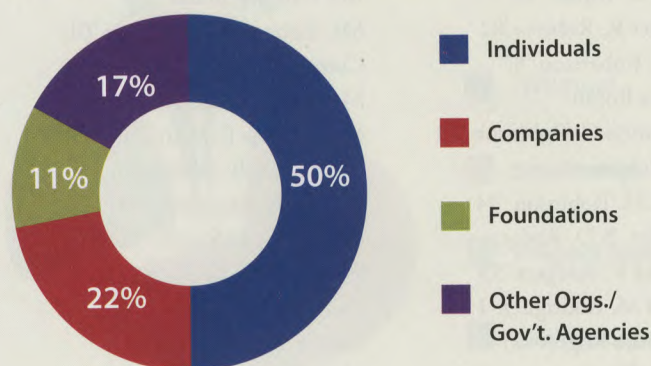
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July 1, 2010 – June 30, 2011 Donor Listing *continued*

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FOCUS 2011

‘Transformative’

“We are on the move. Inherent in Focus 2011 are the ideals of raising the bar for ourselves. Past strategic plans have centered on growth. This one is about quality. This is a dynamic time in our history and growth will be measured in the enhancement of quality across the board,” said Chancellor **John Bowen ’77** in fall 2008, two years into Johnson & Wales University’s fourth strategic plan.

Over the past two decades, JWU has plotted its development in five-year plans. During the years between the first plan and the launch of FOCUS 2011 in 2006, enrollment had grown from 7,752 to 16,561; the university’s annual budget increased from \$72 million to \$249 million and its endowment grew from \$9 million to \$201 million. While successive planning efforts resulted in a large and fiscally strong university, it became increasingly clear that the trajectory aimed at expansion and growth could not be sustained. The university faced several interrelated strategic challenges to ensure a secure institutional future while enhancing the student experience inside and outside the classroom.

When the university was formalizing FOCUS 2011, enrollment was still growing. But by 2006, student debt had increased 25 percent over the previous four years while retention remained stagnant at 67.3 percent. Administrators were noticing that students were leaving without a degree in hand, most often due to affordability, but sometimes because they were unprepared for the rigors of college. While the institution was successful in many respects, major changes were needed to remain competitive going forward.

Through FOCUS 2011, JWU made a commitment to provide the university’s students with a high quality, industry relevant education and an outstanding experience that they could afford. “FOCUS 2011 was a plan that united faculty, staff and students in the pursuit of excellence,” Bowen says as the plan comes to its close, taking measure of goals set and surpassed.

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. We will prepare them for professional success through academically rigorous, industry relevant and experientially based programs.



Strengthening Student Potential

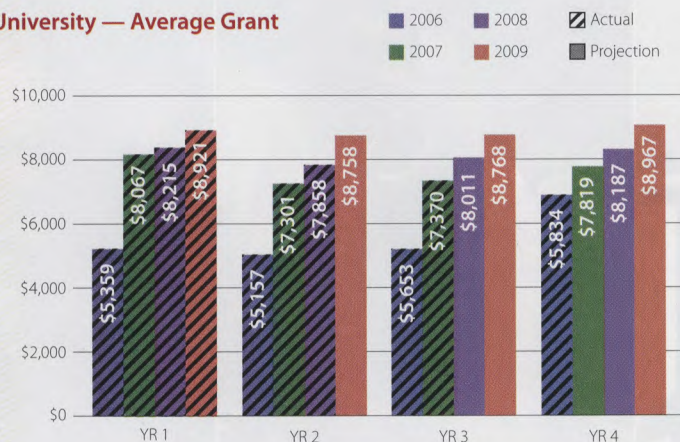
The equilateral triangle that has represented FOCUS 2011 illustrates the plan's complex goals to strengthen student potential, the student experience and the university's foundation. To achieve the objectives, a Strategic Enrollment Team (SET) considered two key issues: how academically prepared were potential students and was our education affordable. Using researched data, SET developed initiatives to reshape the entering freshman class around students' potential for success. JWU eliminated the bottom 10 percent of applicants for the fall 2007 class, denying admission to 1,700 that would have been accepted in the past and enrolling close to 500 fewer students over 2006. In October 2008 the one-year freshman retention rate for the 2007 class had improved over the rate for 2006 — from 67.3 percent to 72.6 percent — an accomplishment lauded by the New England Association of Schools and Colleges (NEASC).

Even before the global recession took hold, JWU knew it needed to address affordability. In line with higher education, the university's reliance on private loans was growing. In September 2005, JWU students borrowed more than \$40 million in private loans, many of which carried high interest rates and unfavorable repayment terms.

"We had to create not just a successful financial model, but a sustainable enrollment model that addressed the increasing issue of affordability," says **Thomas Dwyer**, JWU vice chancellor and executive vice president.

In response, the universityh steady on merit aid and significantly increasing need-based aid to help students and their families. The history and discipline of past strategic and financial plans allowed for this major investment in students. But sacrifices and further discipline were needed to succeed. Capital projects were delayed and new programs limited. Throughout the shift, investments in students and faculty were not compromised. During one of the most financially debilitating economic times in recent history, JWU survived without additional borrowing.

University — Average Grant



"The results of the work done during FOCUS 2011 can easily be seen. We surpassed the plan's long-term goal of a five percentage point increase in retention after the first year of work during FOCUS 2011," Bowen says. "Although surprised by the swiftness of accomplishment, this success proved that we were on the right track."

Strengthening Student Experience

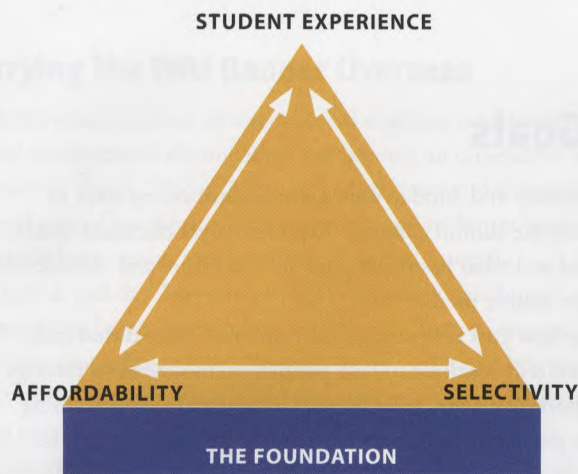
In response to the FOCUS challenge to "create an exciting learning community offering programs that are distinguished by their relevance, excellence and rigor, as well as a high quality of instruction," the university targeted programs, faculty and technology as key to student engagement. Courses and curriculum were evaluated systemwide. Results include additional academically qualified faculty, new leadership for MBA programs and curricula redesigned with a focus on relevance and academic rigor.

The 2010 program review of the Arts & Sciences Core Curriculum for business and hospitality degrees ushered in a four-year initiative to redesign undergraduate general education with new curriculum to be implemented in 2014–15. New Arts & Sciences minors in Environmental Sustainability and Technical Communication have also been shaped, as has JWU's first arts and sciences degree program — a B.S. in counseling psychology. The university has also committed nearly \$12 million to fund program enhancements.

To further strengthen the role of academic governance, the Office of the University Provost, which did not exist in 2006, has grown to a full-time staff of six with a broadened span of control. The faculty role in academic decision-making has expanded, stewarding faculty toward a model that fosters continuous improvement. To enhance faculty credentials, an initiative was launched to increase the number of full-time faculty across all campuses attaining doctoral degrees.

A final objective of FOCUS 2011 was to broaden technological support and online learning. The office of Online Learning was established in 2008 and JWU offered its first online course sections for day-school undergraduate students from all campuses. Instruction is now delivered online in close to 9,000 course sections taught by more than 100 faculty across the university's campuses. JWU also launched its first online degree programs — a Bachelor of Science in Culinary Arts and Food Service Management and a Bachelor of Science in Baking & Pastry Arts and Food Service Management.

In addition, the Alan Shawn Feinstein Graduate School has undergone significant changes. Two new graduate school programs have been established. An enhanced MBA program in accounting allows students to complete the Certified Public Accountant (CPA) certification concurrently with MBA courses to provide graduates with more job options and a competitive edge in specific job markets. A new Master of Science in Criminal Justice degree was also developed for management fields within the criminal justice industry.



Strengthening Career Opportunities

To prepare students to launch and advance in satisfying careers and produce graduates sought after in the workplace, JWU focused on new career success measures, stronger customer service and re-purposing its existing career management curriculum and delivery.

JWU's newly developed assessment model for experiential education was designed to fulfill FOCUS 2011 goals by re-engineering experiential education programming and evaluation, and building student self-reflection and self-assessment into internship programs throughout the university. Launched in 2009, the program was developed in collaboration between JWU's Academic Affairs and Experiential Education departments. Despite these unprecedented economic times, 756 employers visited JWU campuses in 2011 and conducted 1,534 on-campus interviews. With every step, JWU has strengthened its role as a renowned leader in career education.

"This breadth and depth of changes to student learning and assessment in experiential education has attracted the attention of other institutions and educational organizations," says Provost **Veera Gaul, Ph.D., '91 M.S.** Gaul, along with Associate Provost **James Griffin, Ed.D., '88, '92 M.S.** and **Maureen Dumas**, vice president of Experiential Education & Career Services, has been invited to present the assessment model at a global online seminar and educational conferences, including the 17th World Conference of the World Association of Cooperative Education and the 2010 National Society for Experiential Education.

Strengthening the Foundation

To support FOCUS 2011, JWU also made a multifaceted investment in its structural, fiscal and human assets. Governance mechanisms and structures were reconfigured to better support strategic goals. With input from university and campus leadership, and review and approval by the Board of Trustees, a detailed financial plan was

developed. During a period when many higher education institutions were suffering financial losses and laying off faculty and staff, the university did not need to lay off a single employee for fiscal reasons. Furthermore, to make its education more affordable for students, JWU increased scholarships by an average of 12.5 percent annually across the years of the plan.

At the same time, it has increased its endowment by \$54 million, while long-term debt was reduced by \$60 million.

"FOCUS 2011 allowed us to question our beliefs and explore new ways to better serve our students. It was almost like a reformation of sorts," Dwyer says.

Mim Runey, L.P.D., who moved into the role of Providence Campus president and chief operating officer during the plan's evolution, notes the scope of successful collaboration. "Without the financial foundation secured in previous strategic plans and the strong support of Chancellor Bowen and our Board of Trustees, FOCUS would not have been launched, and without the efforts and buy-in of the faculty and staff, we would not have seen these results," Runey says. "At the end of the day, FOCUS 2011 allowed us to advance our mission in delivering an exceptional education to students and has secured the foundation for our next strategic plan. No other plan in JWU's history has been as transformative."

FOCUS 2011 has reset the direction of the university. Johnson & Wales is now more selective, more affordable, and offers programming of higher academic quality and in an environment more conducive to academic success and personal growth. Further, the university strengthened its foundation and enhanced its human, physical and financial capital. In short, JWU is a much stronger university today than it was five years ago.

"FOCUS 2011 caused us to reexamine our foundational pillars, and it magnified the importance of having the right mission and guiding principles in place, to guide us now and into the future," Bowen concludes.

Increased Institutional Aid 2006 - 2011



Conference Realigns Chapters With Goals

The JWU Alumni Association kicked off 2012 with a revamped Chapter Leadership Conference in January. Representatives from all 22 alumni chapters, the Alumni Council, the Student Alumni Association and Alumni Relations staff came together to discuss the JWU alumni family.

The weekend began with a relaxed welcome reception. | Returning chapter leaders and staff, excited to see old friends and meet new ones, mingled with those attending for the first time, enthusiastic to get to know leaders from other chapters and to be supported by the university.

Saturday and Sunday were spent brainstorming ways to improve the alumni chapters. Representatives discussed what's worked and what hasn't, set goals for the future and considered how to achieve them.

The first goal is to engage more alumni. Toward that end, chapters will continue to host popular events like food tastings and sporting events. Another goal is to provide programming with a purpose — offering content that provides benefits beyond networking, reconnecting and having a good time. Future gatherings might include guest speakers and workshops to bolster cultural intelligence and professional development.

University leaders joined in the activities, speaking to the group and answering questions. Chancellor **John Bowen '77** detailed how JWU continues to move up the ranks among universities. Provost **Veera Gaul, Ph.D., '91 M.S.**, encouraged alumni to stay in touch with faculty. COO **Mim Runey, L.P.D.**, Providence Campus president, discussed how each campus is establishing traditions and **Bill Priante '90**, dean of Providence Campus Admissions, elaborated on how JWU is becoming increasingly more selective.

Motivated by the exchange with such high-ranking officials, chapter leaders outlined tactics to foster interaction between alumni and the university. Chapter Facebook pages create an easy way for alumni to connect with each other, their chapter and the university. The social network offers a center for posts about events, university updates and news about classmates, as well as an outlet for feedback and exchanging ideas. In addition, chapter leaders will begin calling alumni in their areas to build personal connections and update contact information.



ABOVE: JWU administration, staff and alumni chapter leaders gather around Willie the Wildcat at Chapter Leadership Conference in Providence in January.

RIGHT: Chapter leaders met to discuss new initiatives along with JWU Chancellor John Bowen '77.



Carrying the JWU Banner Overseas

With the steady increase of international students, establishing a formal international alumni effort has become an imperative for Johnson & Wales. "Today, international students and alumni are an integral part of the fabric of the university and its future," says **Kenneth Levy**, senior vice president of special projects.

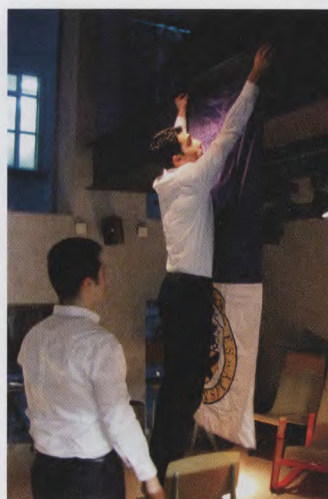
Growth and development of JWU's international alumni communities began last summer with broad efforts to engage graduates around the globe. Through social media and key contacts, JWU spread the word that it was trying to reconnect with its alumni living overseas.

This winter, Levy and **Terrence Williams '89**, executive director of strategic planning and international alumni relations, set out on an inaugural trip abroad to develop a better understanding of how to best engage international alumni and determine what aspects of the university interest them most. Istanbul, Turkey; Bangkok, Thailand; Taipei, Taiwan; Shanghai, China; and Seoul, South Korea were selected because they have large numbers of alumni and are the homelands of many current JWU students. At the same time, Dean of Culinary Education **Karl Guggenmos '93, '02 MBA** and University Provost **Veera Gaul, Ph.D., '91 M.S.** met with alumni in Singapore, and **Richard Brush**, dean of The Hospitality College, gathered with graduates in Malaysia.

Through the university website, social media and word of mouth, more than 500 JWU graduates in those cities were contacted and invited to participate in small focus group dinners. Personal networks were particularly strong in Istanbul, Bangkok and Seoul, where alumni spread the word and substantially increased participation.

In total, Williams and Levy personally connected with more than 100 international graduates. The pair found that alumni overseas are not only successful, but very proud of their JWU experience and enthusiastic about staying involved. As future trips are planned for Europe and other parts of Asia, university departments will collaborate to offer more meaningful opportunities for international alumni. "Combining efforts will enable a deeper connection with our international alums," Williams points out.

RIGHT: Turkey's celebrity chef, Mehmet Gurs '93 and Irmak Otrac '98 MBA socialize in Gurs' test kitchen in Istanbul.



ABOVE, LEFT: Employees at SALT Bistro hang a JWU banner at the alumni reception in Istanbul, Turkey in February. **RIGHT:** Chef Kornan Buyuksuda '07 greets guests at the American Hospitality Academy in Istanbul.

BELOW: Turkish alumni gathered at SALT Bistro in Istanbul for a JWU Alumni Relations international reception.



International Receptions

From mid-February to early March, more than 100 international alumni enthusiastically participated in events that started in Singapore and ending in Seoul, Korea.

➤ RIGHT: A Bangkok reception was held at St. Regis Hotel.



Bangkok



Taipei

➤ L-R: Terrence Williams '89, Nancy Wang '02, Ken Levy, Shellyee Loh '99, Chris Wu '99 M.S., Agnes Gan '02, '05 MBA and son

▼ L-R: Kenneth Levy, Cheng Qian '09 MBA, Philip Lu '95 and Terrence Williams '89



Taipei



Shanghai



Buddhist Temple

Shanghai

> RIGHT: Alumni in Seoul, Korea at Top Cloud Restaurant.

Kenneth Levy and tour guide Judy Du in Shanghai



Shanghai



Seoul

> Delicacies at Top Cloud Restaurant



Seoul

> L-R: Chef Hae Jeoung Lee a.k.a. Big Mama, Kenneth Levy, KiHak Lim '05, Byongwook Koh '07 and Joon Young Koh '06



Seoul

▼ Will Khoo, Provost Veera Gaul, PhD., '91 M.S., Nicola Cordoz '98, Dean Karl Guggenmos '93, '02 MBA



Singapore

22/2/2012 8:53pm



Malaysia

< LEFT: Dean Richard Brush and alumni in Malaysia



1967

VIRGINIA BOWRY PVD

North Providence, R.I.

Virginia is public safety assistant for Bryant University's Public Safety Department in Smithfield.

1972

ROBERT TOURO PVD

Jacksonville, Fla.

Robert is studying for his Doctor of Management in Emerging Media at Colorado Technical University (CTU) in Colorado Springs, Colo. He is currently employed with CTU Online as an assistant professor in the university's School of Business.

1979

JAMES PIKUL PVD

East Hartford, Conn.

James is foreman for Massachusetts-based Clean Harbors Environmental Services Inc.

1980

DENNIS GARSIDE PVD

Londonderry, N.H.

Dennis is senior vice president at Longhorn Steakhouse in Orlando, Fla.

1981

ROLAND GLOVER PVD

Manchester, Conn.

Roland is executive chef for Sodexo ECHN in Manchester.

1982

ALBERT SCAZAFVE PVD

Airmont, N.Y.

Albert is head chef at The Twisted Elm in Elmwood Park, N.J.

PATRICK GALLOWAY PVD

Woodbine, N.J.

Patrick is executive chef at Cape May Regional Medical Center in Cape May Court House.

1983

RONALD IAFRATE PVD

Metairie, La.

Ronald is chef and owner of Chef Ron's Gumbo Stop in Metairie.

1984

ALON GONTOWSKI PVD

Valrico, Fla.

Alon is pastry chef at the Seminole Hard Rock Hotel & Casino in Tampa Bay. In April, he was a winner on the reality show "Sweet Genius."

KIMBERLY PISCO STEBEN PVD

Middletown, Conn.

Kimberly is human resources director of Elizabeth Arden Red Door Spas in Stamford.

1985

FREDERICK JULIUS PVD

Bolivia, N.C.

Frederick is vice president of operations for the Wilderman Group in Charleston, S.C. He is directly responsible for the overall operations for all properties in the Wilderman Group portfolio.

1987

THOMAS BARTEK PVD

Mundelein, Ill.

Thomas is general manager of Bryn Mawr Country Club in Lincolnwood.

JOHN SCHULER '89 M.S. PVD

Bennington, Neb.

John is general manager of Omaha Country Club.

1988

JAMES LYNCH PVD

Chalfont, Pa.

James is hospitality management assistant professor at Montgomery County Community College in Blue Bell.

1989

JONATHAN CLAY PVD

Coatesville, Pa.

Jonathan is general manager and chief operating officer of White Manor Country Club in Malvern.

TYRONE DUKES PVD

Providence, R.I.

Tyrone is worldwide account manager for FedEx services in Warren.

GIANLUCA PARIS PVD

Keene, N.H.

Gianluca is founder and owner of Luca's Mediterranean Café in Keene.

THOMAS ROBEY PVD

New Orleans, La.

Thomas is chef at Commander's Palace in New Orleans. He was formerly executive chef at the Veranda on Highland restaurant.

1990

CRAIG DEIHL PVD

Charleston, S.C.

Craig was a finalist for the Best Chef Southeast James Beard Award for 2010 and 2011. He is currently executive chef at Cypress in Charleston. (therealdeihlchef.com)

DAVID SMITH PVD

Atlanta, Ga.

David is chief executive officer and principal of I Speak Life Coaching in Atlanta.

1991

MATTHEW DOUCETTE '93 M.S. PVD

Weymouth, Mass.

Matthew is general manager of CoCo Key Boston North Shore in Danvers.



Front, l-r: Kathleen Handley '89, Suzyn Flynn-Safford, Lise Creswell '89, '97 M.S., Jackie Pikiell-Post '89, Maryanne Gillis '89; back, l-r: Scott Gallagher '89, Joe Lubold '89, Kim Pang '88, returned to the Providence Campus to celebrate their fond memories, enjoy the life-long friendships they made while students and to support the JWU Fund to help "the university attract strong, committed students who'll be able to graduate and succeed, as we did and that's good for all of us," said Pang.

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

MARC FOURNIER PVD

Yardley, Pa.

Marc is general manager for Mason Inn Conference Center & Hotel in Fairfax, Va. He was previously general manager at the Westin Princeton.

1992**PAUL JENSEN PVD**

Parkesburg, Pa.

Paul is general manager of the Courtyard by Marriott in Coatesville. He previously was general manager for the Summerfield Suites by Wyndham and the Staybridge Suites in Malvern.

BRETT LOEHR PVD

Waterford, Vt.

Brett is area director of operations for the Linchris Hotel Co. in Mendon. He was previously general manager at Comfort Inn & Suites.

1993**LOLETA BECKETT-NICHOLSON PVD**

Laurelton, N.Y.

Loleta is director of rental property and program services for the historic Riverside Church in New York City.

STEVEN DIBBLE PVD

Laurel Hill, N.C.

Steven oversees the culinary arts program at Scotland High School in Laurinburg.

PAMELA J. KERN PVD

East Patchogue, N.Y.

Pamela is guest relations manager for Holland America Line.

1994**JAMES BAIN CHS**

Wilmington, N.C.

James is reopening the NOFO Café in Wilmington, Del.

JASON CAMPBELL PVD

Washington, D.C.

Jason is legal secretary at King and Spalding LLP in Washington. He was previously legal secretary at Hogan & Hartson.

JESSE GIDEON PVD

Roswell, Ga.

Jesse is chief operating officer at Fresh To Order (F2O) in Alpharetta. He previously was vice president of operations for F2O.

MICHAEL MCMANUS PVD

North Kingstown, R.I.

Michael is director of resorts for Vacation Resorts International in Hyannis, Mass.

DEWAYNE ROSE PVD

Las Vegas, Nev.

Dewayne is executive chef at the Palms in Las Vegas.

1995**JOSEPH ASCOLI PVD**

Cranston, R.I.

Joseph is corporate executive chef at Kettle Cuisine in Chelsea, Mass. He previously was corporate chef at Kettle Cuisine.

JO-ANNE (DINEZZA) AZEVEDO PVD

Warwick, R.I.

Jo-Anne is regional revenue manager for Buffalo Lodging Associates in Canton, Mass. She is responsible for organizing and implementing revenue management efforts across assigned hotels in the company's Midwest region.

JEFFREY GIRARD PVD

Westwood, Mass.

Jeffrey is director of sales and corporate executive chef for Wisconsin-based Piper Products.

PATRICK HALL CHS

White, Ga.

Patrick is national accounts manager for Georgia-Pacific LLC in Atlanta. He was previously with Newell Rubbermaid.

JASON MORSE CHS

Highlands Ranch, Colo.

Jason is executive chef for Douglas County School District in South Denver. Jason won the Apprenti Cuisinier Award for classical French pastry, has been featured on the Food Network and currently produces the



Stephanie Grajales '99 is a pastry chef at The Ritz-Carlton New York, Central Park. Asked by two grooms for a cake that reflected their dedication to Fly Wheeler spinning, she created a wedding cake that included matching Fly bikes for the happy couple.

Colorado Department of Agriculture monthly recipes for local Colorado media, with monthly featured spots on Channel 9News and in the *Denver Post*.

1996**ANTHONY COLUMBUS PVD**

Braintree, Mass.

Anthony is owner and head chef of Columbus Catering in Braintree. He was previously executive chef at Furnace Brook Golf Club.

KATHLEEN FLAHERTY PVD

Millis, Mass.

Kathleen is a newly published writer. Her children's book, "An Octopus Named Mom," will be out in fall 2012.

ALEX MACCLELLAN PVD

Washington, D.C.

Alex is senior director of global ecommerce services for Marriott International Inc. in Washington.

WILLIAM NEMEROFF CHS

West Brookfield, Mass.

William is executive chef at Ceres Bistro at the Beechwood Hotel in Worcester. He was previously co-executive chef of Niche Hospitality group.

ELAINE SIMON, J.D. PVD

Davenport, Fla.

Elaine has her own law practice, Elaine M. Simon, Attorney at Law, in West Palm Beach.

1997**COLLEEN BAILEY PVD**

Washington, D.C.

Colleen is manager of meeting services for the Food Marketing Institute in Arlington, Va. She was previously meeting planner for the Association for Supervision and Curriculum Development.

JAMES CORCORAN PVD

Gibsonia, Pa.

James is general manager and chief operating officer of Shannopin Country Club in Pittsburgh.

Angelo Pitassi '03

Stylizing Medical Awareness

When his two-year-old son was diagnosed with diabetes, **Angelo Pitassi '03 MBA** bought him a medical ID bracelet so others would be aware of his medical condition. Unfortunately, he had a hard time finding a bracelet that was comfortable, durable and stylish enough for an active child.

Realizing how minimal the selection of bracelets was, Angelo launched TASSI Design, a line of fashionable, interchangeable medical ID bracelets. Available in a variety of colors and materials, each bracelet features a metal "slide" piece bearing the caduceus, the symbol for the medical field. Inside the slide, a warning alerts medical personnel to a patient's condition. The warning can be generic or personalized. Some bracelets come equipped with a mini 1GB USB inside to hold additional valuable records and information.

Angelo's company has been so successful that its products are now sold by major retailers, including QVC, Target and Walmart.

Still, Angelo is far from through with revolutionizing the medical industry. In 2012 he is launching HealthID Profile, a cloud-based personal health management system that syncs with the USBs stored inside Tassi medical ID bracelets. The USB can be removed and accessed by emergency medical technicians, doctors and nurses, or used for convenience purposes by patients themselves.

"Business is exciting," Angelo says. "The feedback on the new USB design has been overwhelming, and with adding the cloud technology to our products, I believe we have built a platform that is second to none."

Online > tassidesign.com



JASON HAJEK PVD

West Milford, N.J.

Jason is owner and chef of Latitude 41 Lounge and Restaurant in Hewitt. While living in California, he received the Antonin Careme Medal, presented by The Chefs Association of the Pacific Coast.

DARWIN SANTAMARIA NMI

Bradenton, Fla.

Darwin is owner of Darwin's on 4th restaurant and brewery in Sarasota. He previously was owner and chef of Selva Grill in Sarasota.

JOSEPH YORIO PVD

New Fairfield, Conn.

Joseph is creator of Gourmet To Go catering in Danbury.

1998

JEFFREY CONGDON CHS

White Sulphur Springs, W. Va.

Jeffrey is director of food and beverage at the Grand Bohemian Hotel in Asheville, N.C.

MARK GABROVIC DEN

Canton, Ga.

Mark is corporate chef for Massachusetts-based Bay State Milling Co. at its Georgia facility.

MATTHEW MILLER CHS

Charleston, S.C.

Matthew was promoted to general manager at Holiday Inn Historic Downtown in Charleston.

JONATHAN MOOSMILLER PVD

Jenks, Okla.

Jonathan is executive chef at Southern Hills Country Club in Tulsa. He was previously the executive chef at Genesee Valley Club in Rochester, N.Y.

PAUL SCHMIDGALL PVD

Naples, Fla.

Paul is founder of Chef Paul's Paella in Naples. He was previously a sales executive at London Bay Homes.

CHRISTOPHER SHIREMAN NMI

Winterville, N.C.

Christopher and his wife, **Mayra (Mateo) Shireman '99** recently opened a second location of Café Duo in Greenville.

AMANDA (LOWE) SILVIA PVD

Warwick, R.I.

Amanda is director of national accounts at Providence Warwick Convention & Visitors Bureau. Amanda recently was employed at Hilton Mystic in Mystic, Conn., as director of sales and marketing.

1999

AMY BUZZELL PVD

Franklin, Mass.

Amy is director of sales for Courtyard by Marriott Providence-Lincoln in Lincoln, R.I.

CHRISTOPHER ELEY PVD

Indianapolis, Ind.

Christopher is the owner of Goose the Market and Smoking Goose in Indianapolis. He was previously executive chef at White Lodging's Viand Bar and Kitchen.

CHARLES HOLLEY PVD

Dorchester Center, Mass.

Charles is the proprietor of Holley Financial Consulting.

CASEY SHILLER PVD

St. Louis, Mo.

Casey is program coordinator of Baking & Pastry Arts at St. Louis Community College/Forest Park. He was recently named Central Region Chef Educator of the Year by the American Culinary Federation.



Casey Shiller '99

MARK SULLIVAN PVD

Indianapolis, Ind.

Mark is director of Swank audio visuals for Hilton Indianapolis Hotel & Suites.

TYE THOMAS PVD

Dallas, Texas

Tye is executive vice president of Dorrance Development Group Inc. in Dallas.

ALUMNI OVERSEAS



Kubra Inkayali '09 MBA

TEGKUMURAD TENGKUMOKHTAR '99 MBA PVD

Selangor, Malaysia

Tengkumurad is food and beverage manager for Ruemz Hotel Boardwalk in Selangor.

1998

NANTARIKA ENGTRAKUL MBA

Bangkok, Thailand

Nantarika is contact manager for Sri-Khun Limited Partnership in Bangkok.

2003

OMAR EL MGHARI MBA PVD

Riyadh, Saudi Arabia

Omar is chief financial officer at Tabuk Pharmaceutical Mfg. Co. in Riyadh.

2008

PREEYACHART THONGKAM MBA PVD

Bangkok, Thailand

Preeyachart is sales and operations associate for Yapan Catering in Bangkok.

2009

KUBRA INKAYALI MBA PVD

Istanbul, Turkey

Kubra is executive assistant at ERGO Emeklilik ve Hayat A.S. in Istanbul.

1996

MOERNIWATY OSMAN PVD

Ampang Jaya, Malaysia

Moerniwaty is specialist in advanced data services and technology at Maxis Berhad in Kuala Lumpur.

1997

JOHAN GRANERUS PVD

Kullavik, Sweden

Johan is security consultant at Granesca AB in Göteborg. He was previously employed as business unit director at Retail Response.

ANA TIJAN PVD

Astoria, N.Y.

Ana is director of group services for the Waldorf=Astoria in New York.

2000

CARLOS BUENO PVD

Brookline, Mass.

Carlos is director of food and beverage at The Boston Harbor Hotel in Boston. He previously was director of food and beverage at the Fairmont Hotel Vancouver in Vancouver, B.C., Canada.

KURT STRAUSS PVD

Cinnaminson, N.J.

Kurt is general manager of the Magna Hotel Group in New York. He was previously general manager of Crown Plaza Hotels in New York.

SANJAY SARDANA MS PVD

New Delhi, India

Sanjay is vice president of finance for Carrington Colleges Group, a part of DeVry Inc., in Phoenix.

MATTHEW WILSON CHS

Newport News, Va.

Matthew is executive chef at The Gallery Grill and Magnolia Dining Room at Lennar's Colonial Heritage community in Williamsburg. He was previously executive chef at Embassy Suites Golf Resort.

2001

DONALD AGATE NOR

Skaneateles, Texas

Donald is executive chef at The Krebs restaurant in Skaneateles, N.Y.

MAKESHA (DICKHOENER) DUNCAN CHS

Simpsonville, S.C.

Makesha is owner of Night Owl Chocolate, a bean-to-bar chocolate making company in Greenville, N.C.

SUELENE GALLOGLY PVD

Cranston, R.I.

Sue is director of sales for Courtyard by Marriott in Warwick. She previously was administrative coordinator for the Rhode Island Center for Innovation & Entrepreneurship at Brown University in Providence.

BRIAN KILDAY PVD

Warwick, R.I.

Brian is mortgage originator at BankRI in Cranston. He previously worked at Advanced Financial Services.

WENDY PENHA NMI

Sunrise, Fla.

Wendy is admissions and corporate relations representative for Master of Accounting & Taxations programs at Huizenga Business School in Ft. Lauderdale-Davie.

2002

KELLY FIELDS CHS

New Orleans, La.

Kelly is pastry chef at August in New Orleans. She was a Central Region finalist for Food and Wine's Best New Pastry Chef of 2012.

JILLIAN JOHNSON PVD

Parkville, Md.

Jillian is sales and catering manager for Spruce Point Inn in Boothbay Harbor, Maine.

Shane Schaibly '05

Staying Innovative

As corporate chef for Front Burner Brands, Shane Schaibly '05 oversees all three of the company's concepts: The Melting Pot, Burger 21 and GrillSmith. Though he does serve as chef, he spends much of his time working on product development.

"I love it!" Shane says of creating menu items. "There's nothing like working on a project where we take an idea from my mind, all the way through the research and development process, until eventually it lands on a plate in more than 140 restaurants across North America."

While he enjoys his chef duties, Shane's focus on development lets him see things from a perspective that many of his peers don't get to appreciate. He particularly enjoys getting to know the suppliers and witnessing their dedication. "These people truly care about the food they make," Shane notes. "Be it a dairy farmer in Wisconsin, a lobster fisherman in Canada or an R&D chef in California — they all care so much and that's what allows me to put out quality food on a large scale every day."

Shane began working in the restaurant industry when he was 14 years old and fell in love with it immediately. Reflecting on how far he's come since then — to creating food that touches 15,000 guests per night — all he can say is, "It's very humbling!"

Online > frontburnerbrands.com



VINCENT KRINCEK PVD

East Rutherford, N.J.

Vincent is senior commercial planner at Wyndham Worldwide in Parsippany. His responsibilities include time share inventory control for the Western U.S. and Canada. He has been with Wyndham for 2 1/2 years.

MICHAEL MILLAN NMI

Winston-Salem, N.C.

Mike is chef at Encore American Bistro in Winston-Salem.

MICHAEL SINDONI PVD

San Antonio, Texas

Michael is executive chef at the Joule Hotel in Dallas. He previously was executive chef at AGAINN in Washington, D.C.

2003

MICHAEL LYLE NMI

Butler, N.J.

Michael is regional chef of the Northeast and New England territory for Nordstrom Restaurant Division in Paramus. He was formerly executive chef for Café Bistro Nordstrom.

MERVIN MORALES PVD

New Britain, Conn.

Mervin is coordinator for ESPN in Bristol.

ANTHONY ZAMORA NMI

Waldwick, N.J.

Anthony is executive chef at Conrad New York in New York City. He was previously executive chef at Four Seasons Hotel New York.

2004

ZAKARYA BAZA PVD

Seattle, Wash.

Zakarya is financial operations manager for Amazon.com Web services in Seattle. He was previously a finance consultant for CVS Corp. in Woonsocket, R.I.

CHARLES BILILIES PVD

San Francisco, Calif.

Charles is founder and owner of Souvla restaurant in San Francisco.

EDWARD BOLUS PVD

North Providence, R.I.

Edward is executive chef at Mill's Tavern in Providence. He was formerly sous chef at Mill's Tavern.

MAJID "ELI" FARHAT PVD

Warwick, R.I.

Eli is owner of Top of the Bay restaurant in Warwick. He was previously owner of One Bay Avenue restaurant.

CHARLES HAYWORTH CHS

High Point, N.C.

Charles is owner and executive chef at Worth It Café in High Point.

JOHN MAHER PVD

Richmond, Va.

John is chef and founder of Spoon pop-up restaurant in Richmond.

NICOLE MCCABE CHS

Myrtle Beach, S.C.

Nicole was promoted to complex banquet manager from meeting services manager at Kingston Plantation (Embassy Suites) in Myrtle Beach.

JOSH REIMAN PVD

Las Vegas, Nev.

Josh is senior account manager for Brumark in Las Vegas.

2005

JENNIFER BEYER MBA PVD

Park City, Utah

Jennifer is vice president of best practices at Allegiance Inc. in South Jordan. She was previously director of market research at Fidelity Investments.

GAVINO BORQUEZ DEN

Phoenix, Ariz.

Gavino is chef de cuisine at Top of the Rock Restaurant at Phoenix Marriott Tempe at The Buttes resort. He also serves as the resort's senior sous chef and is in charge of running all culinary operations at the resort's restaurants.

LINDA BRACK DEN

Lincoln, Neb.

Linda is owner and pastry chef at Butterfly Bakery in Lincoln. She was previously executive pastry chef at The Country Club of Lincoln.

RENE JUAN PABLO "JOHN PAUL" CARMONA PVD

Santa Rosa, Calif.

John Paul is pastry chef at Manresa in Los Gatos. He was a West Region finalist for Food and Wine's Best New Pastry Chef of 2012.

DOREEN LATIMER NMI

Aventura, Fla.

Doreen is senior sales manager for Holiday Inn Miami International Airport in Miami Springs. She was previously restaurant manager at the Hilton Boston Back Bay.

JESSICA LEVY PVD

Cranston, R.I.

Jessica has been promoted to sales senior zone supervisor for the Coastal New England Zone of Frito-Lay.

MATTHEW MORROW PVD*South Amboy, N.J.*

Matthew was promoted to vice president, banking center manager III from assistant vice president, banking center manager II at Bank of America in New York.

2006**MELISSA BENJAMIN PVD***Brooklyn, N.Y.*

Melissa is development officer at the Catholic Foundation for Brooklyn and Queens, after serving as alumni relations manager at Bishop Loughlin Memorial High School.

JOSHUA CASTO DEN*Denver, Colo.*

Joshua is vice president of marketing at The Center for Work Ethic Development in Denver. Joshua previously was director of

employer relations for Johnson & Wales University's Denver Campus.

MEREDITH CIABURRI PVD*Rochester, Mass.*

Meredith is owner and pastry chef at the Artisan Bake Shop in Rochester.

RACHELLE DOSTIE PVD*San Diego, Calif.*

Rachelle is a marketing manager at the University of California, San Diego.

DEVIN MCDAVID PVD*San Francisco, Calif.*

Devin is pastry chef at Quince in San Francisco. He was a West Region finalist for *Food and Wine's* Best New Pastry Chef of 2012.

BJORN MINDE PVD*Somerville, Mass.*

Bjorn is creator and founder of BAM Designs in Newport, R.I.

MATTHEW PRIMUS PVD*West Hartford, Conn.*

Matthew is line cook at Max's Oyster Bar in West Hartford.

ALISSA ROZOS DEN*Tualatin, Ore.*

Alissa is pastry chef at St. Jack restaurant in Portland. She was a West Region finalist for *Food and Wine's* Best New Pastry Chef of 2012.

ROSS SILVA PVD*Cumberland, R.I.*

Ross was elected to the Executive Committee of the Board of Directors for the Boys & Girls Club of Cumberland-Lincoln.

KELLY THOMAS NMI*Miami, Fla.*

Kelly is front-of-house supervisor at the Conrad Miami hotel.

2007**STEVEN BAILEY PVD***Warwick, R.I.*

Steven is assistant registrar for Rhode Island School of Design in Providence.

DAN DASILVA PVD*Westport, Mass.*

Dan is IT specialist at the University Emergency Medicine Foundation in Providence, R.I.

JAIME DAVIS PVD*Malden, Mass.*

Jaime is pastry chef at No. 9 Park in Boston. He was an East Region finalist for *Food and Wine's* Best New Pastry Chef of 2012.

2012:events**July**

Alumni Social, *Los Angeles, Calif.*

August

Beach BBQ, *Bahamas*

International Polo Match, *Newport, R.I.*

WaterFire Reception, *Providence, R.I.*

September

Alumni Reception, *Philadelphia, Pa.*

Alumni Reception, *Orlando, Fla.*

B2B Social Media Presentation, *Providence, R.I.*

Florida Restaurant & Lodging Show, *Orlando, Fla.*

Small Business Development Center Information Session, *Dallas, Texas*

October

Athletes Reception, *Providence, R.I.*

Equine Show & Reception, *Providence, R.I.*

November

Alumni Mixer, *St. Maarten*

International Hotel, Motel & Restaurant Show, *New York, N.Y.*

Veterans Reception, *Providence, R.I.*

December

4th Annual Holiday Reception, *Providence, R.I.*

Holiday Party, *Phoenix, Ariz.*

Holiday Reception, *Atlanta, Ga.*

Holiday Reception, *Denver, Colo.*

Holiday Reception, *Philadelphia, Pa.*



Scott Davis '80, president of Flik International Corp., socialized before Distinguished Alumni Awards were presented on the Providence Campus in April.



Josh Gutierrez '07

Turning Passion into a Career

Like many kids, **Josh Gutierrez '07** dreamed of becoming a professional athlete. Knowing the odds, he decided that if that didn't pan out, he would find some other way to work in the industry. That determination has paid off and he's established a successful career in sports marketing.

Josh recently started a new position as a sales assistant analyst with Gatorade, where he will create and execute a

national sales and marketing initiative that will include educational, merchandising and selling strategies. Excited about this new venture, Josh explains that it's a natural fit for him. "When I think of Gatorade, I immediately think of sports and I think of winning."

Previously, Josh was vice president of operations for BG Sports, a Denver-based sports marketing, public relations and management agency. There, he worked with National Football League players, helping manage the public aspects of their lives.

"The best thing about my job was that I never knew what tomorrow was going to bring," he says. From coordinating special appearances to devising personal marketing strategies to garnering endorsement opportunities, Josh thrived on handling the day-to-day components of a player's image, adjusting to obstacles and opportunities as they arose.

In the future, he hopes to remain a contributing force in the ever-evolving industry. "My aspiration is to continue to follow my dream with the same love and passion for sports and entertainment as I had when I was young, until the day I retire."

Online > Gatorade.com

SCOTT HARTWICK DEN

Sonoma, Calif.

Scott is account representative at Infineon Raceway on Sears Point in Sonoma. He previously worked at Advanstar Communications.

RYAN KENNY PVD

Ambler, Pa.

Ryan is assistant general manager at the Philadelphia Cricket Club.

KRISTY LEGER PVD

New Bedford, Mass.

Kristy is regional manager at Talbots in Marlborough.

AMANDA MARCELLO PVD

North Kingstown, R.I.

Amanda is vice president for marketing and customer satisfaction at 1149 Restaurant (JGP Restaurant Group) in Warwick.

KATIE PROCOPIO PVD

Abington, Mass.

Katie is travel operations manager for EF Travel in Cambridge.

SANDRA RESENDES PVD

Fall River, Mass.

Sandra is assistant vice president and senior credit analyst at BayCoast Bank in Fall River. She previously was credit officer at BayCoast Bank.

JARED SCHULEFAND PVD

Hamden, Conn.

Jared is owner of Foe: An American Bistro in Branford.

AMY-MICHELLE SCRIVENS PVD

East Haddam, Conn.

Amy-Michelle is educational programs and publications coordinator for The International Society for Clinical Densitometry in Middletown.

ERICA WAKSMUNSKI CLT

Austin, Texas

Erica is pastry chef at Congress in Austin.

2008

JEFFREY ADAMS NMI

Hollywood, Fla.

Jeffrey is account executive for season and group ticket sales at Marlins Park in Miami.

JOANNA BARRETT NMI

Quincy, Mass.

Joanna was recently promoted from meetings and events coordinator to senior search and review specialist at Harvard University in Cambridge.

RYAN BURNS PVD

Providence, R.I.

Ryan is front-of-the-house manager at Hotel Commonwealth in Boston. He was previously assistant front office manager at the Resort at Pelican Hill.

ALEJANDRA CROWDER-SCHAEFER MBA PVD

Rumford, R.I.

Alejandra is founder and creator of Events with Eventium in Providence.

EMILY GONZALEZ PVD

Reading, Pa.

Emily is creative writer at Trend MLS in King of Prussia.

KRYSTEN HARDIFER PVD

Ewing, N.J.

Krysten is group sales account executive at Sunrise Sports & Entertainment in Sunrise, Fla.

ANTHONY MILES PVD

Springfield, Mass.

Anthony is currently employed in Holyoke as the benefits & referral assistance unit manager for the Commonwealth of Massachusetts.

AMIT RANGI MBA PVD

Stamford, Conn.

Amit was recently promoted to general manager at Holiday Inn Express Hotel & Suites in Stamford.

JOSEPH SALVADORE PVD

North Providence, R.I.

Joseph was promoted to sergeant for the Johnston Police Department. He has been with the department for more than 15 years.

MATTHEW SALVADORE PVD

Pawtucket, R.I.

Matthew was recently promoted to senior Web developer, team lead, at GLAD WORKS in Pawtucket.

STEVEN SHAPIRO PVD

Providence, R.I.

Steven recently accepted a position as general manager at Cilantro Mexican Grill in Coventry, after working as a catering manager at Cosi Inc.

ERIC SHARER PVD

Rolling Meadows, Ill.

Eric is clinical nutrition specialist for Block Medical Center for Integrative Cancer Treatment in Evanston. He is also Chicago outreach coordinator for The Vegetarian Resource Group and food-for-life Instructor with The Cancer Project.

BENJAMIN SUKLE PVD*East Greenwich, R.I.*

Benjamin is executive chef at The Dorrance restaurant in Providence. He was previously the chef de cuisine at La Laiterie.

TYLER WAKSTEIN PVD*Brighton, Mass.*

Tyler is marketing manager for social mission at the Life is Good Co. in Boston. He also founded the nonprofit Doing It 4 the Kids.

AMBER WILLIAMS CLT*Charleston, S.C.*

Amber was promoted to wedding and social events catering manager from in-room dining supervisor at Kiawah Island Golf Resort located on Kiawah Island, S.C.

2009**ASHLEY BORGES PVD***Framingham, Mass.*

Ashley is assistant director of the Building Services Department for the Town of Framingham.

LAUREN CLEVELAND DEN*Aurora, Colo.*

Lauren is banquet manager at Denver Merchandise Mart. She was previously an advertising consultant at mywedding.com.

JAMES MELTON DEN*Denver, Colo.*

James is executive chef of Zydeco's in Denver.

KIRA OTTAWAY DEN*Wichita, Kan.*

Kira is the pastry chef at Luca Italian Kitchen and a baker at the GreenAcres Market in Wichita.

ALLYCE PATTEN CLT*Charlotte, N.C.*

Allyce is romance concierge for the Ritz-Carlton hotel in Charlotte.

JESSICA SANABRIA PVD*Mount Pocono, Pa.*

Jessica is executive assistant for Mount Airy Casino Resort in Mount Pocono.

HEATHER TOLMIE PVD*Framingham, Mass.*

Heather is chef instructor at the Culinary Underground School for Home Cooks in Southborough.

2010**PETER ANDREWS '12 MBA PVD***Providence, R.I.*

Peter is manager at Grapes & Grains fine wine and spirits in Barrington.

CHARLES BRYANT PVD*Providence, R.I.*

Charles is assistant general manager at Buca di Beppo Italian Restaurant in Seekonk, Mass.

MELISSA DENMARK PVD*Providence, R.I.*

Melissa is pastry chef at Gracie's in Providence.

ANN FRANKLIN CLT*Warrenton, N.C.*

Ann is a food safety specialist at the Ohio Department of Agriculture in Reynoldsburg, Ohio.

DANIEL MACKINNON PVD*Warwick, R.I.*

Daniel is president and founder of Subculture Marketing in Riverside.

ROBERT MATARAZZO PVD*Providence, R.I.*

Robert is assistant director of services at Providence Marriott Downtown.

COREY MCKEON PVD*Washington, D.C.*

Corey is admissions manager at Georgetown University's McDonough School of Business in Washington. He was recently employed at Georgetown University Law Center as admissions coordinator.

MICHAEL MIDURE PVD*Philadelphia, Pa.*

Michael is digital strategist for the Star Group in Philadelphia.

**Murat Bozok '03****Out to Make Turkish History**

With the goal of owning Turkey's first Michelin starred restaurant, **Murat Bozok '03** is putting his heart and soul into his Istanbul fine dining establishment, Mimolett.

Murat opened Mimolett three years ago, putting the experience and knowledge he earned from working under Michelin Star-earning chefs in two countries into his own business. Thus far, the venture has been a success. Mimolett has won awards, including Best Restaurant (by Time Out), and continues to strive toward those coveted Michelin Stars.

Always looking for new ways to improve, Murat draws inspiration from two sources: his mother, who was an excellent cook, and the Aegean flavors that are native to Turkey.

"I adore local tastes," he says. In fact, his newest restaurant, Mimolett Ege, will feature only such ingredients, including herbs, wild vegetables and seafood. It will also use only local cooking techniques, but with modern touches.

This will be a notable contrast to Mimolett, which serves international cuisine using ingredients from all over the world, and is heavily influenced by French, Italian and American approaches. The different concepts allow Murat to make the most of his love for cooking. "There's nothing I'd rather do than be a chef," he vows.

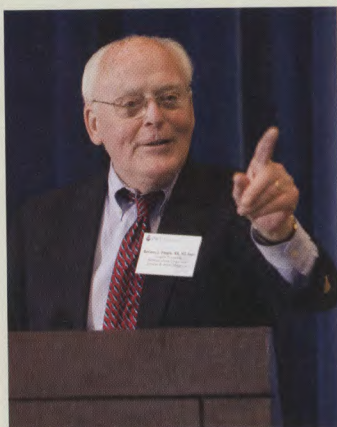
Owning his own restaurants takes that love to a new level, letting him play host as well. "I like to entertain and make people happy, to share my passion with my guests."

Online > muratbozok.com**ANNICK MILLER RIVERA DEN***Reston, Va.*

Annick is a legislative aide in the U.S. House of Representatives in Washington, D.C.

COLLEEN MONTGOMERY CLT*Commerce Township, Mich.*

Colleen was promoted to kitchen manager from key hourly manager at The Melting Pot in Novi.



Robert Tingle '50

It is with sadness that the university notes the passing of a long-time member of the Johnson & Wales University family, Robert Tingle Sr. '50, '92 Hon.

A student of Miss Johnson and Miss Wales until drafted into WWII, Tingle reentered Johnson & Wales Business School and with encouragement from Morris Gaebe '98 Hon., graduated with double majors in accounting and business administration.

Tingle's business career began in banking, working for R.I. Hospital Trust Bank for 30 years where he rose to senior vice president and head of the Administration and Operations divisions. He was later appointed to the position of director of public affairs and urban development before retiring in 1983, when he began a career in investments, retiring in 2005 as first vice president of RBC Dain Rauscher (formerly Tucker Anthony Inc.). He and his son, Robert Jr. '93, formed the Tingle Investment Group and worked side by side for eight years.

"Bob was a great friend to the university," said University Chancellor John Bowen '77. Serving as a trustee from 1978 to 2003, he was founder and past president of the university's Alumni Association. A member of the JWU corporation, Tingle was inducted into the inaugural class of legacy trustees in 2006 in recognition of his dedication to the university. He remained an active participant in annual meetings of the corporation.

Throughout his lifetime Bob devoted countless hours to serving in leadership roles for numerous charitable organizations throughout the state of Rhode Island. He will be greatly missed.

ANTHONY N. BRUNETTI II '50

March 23, 2012

ROBERT J. TINGLE, SR. '50

April 23, 2012

MARCO C. TROIANO '52

March 30, 2012

RICHARD G. JASON '65

Jan. 13, 2012

RAUL M. LAGOA '71

Jan. 30, 2012

ROBERT MERNICK '76

April 10, 2012

WALTER R. NYDEGGER, SR. '76

Jan. 30, 2012

JANIE D. ANDOLSUN '77

Nov. 9, 2011

JOHN SALTIS, JR. '77

March 29, 2012

GEORGE A. PRENDA '78

March 24, 2012

JOSEPH T. ALESSI '84

Nov. 8, 2011

ROBERT C. DABROSKI '84

Oct. 7, 2011

CHRISTINE PAPALE '84

Dec. 19, 2011

ANDREA L. PROULX '84

Jan. 1, 2012

In Memoriam

BARBARA A. WOOD '84

Jan. 30, 2011

KURT MICHI '86

March 7, 2012

KIMBERLEY D. PLEMENS-HARMON '89

Sept. 11, 2011

CHRISTIAN J. SMITH '89

March 29, 2012

CAROLYN L. BUCK '90

Sept. 24, 2011

ROBERT J. MERKT '92

Feb. 6, 2012

ERNEST J. BOROWSKY '94

Sept. 5, 2011

BRUCE FORBES '94

Oct. 10, 2011

JEFFREY A. ZURBLIS '94

March 7, 2012

ELAINA LAGROTTA '95

Feb. 27, 2012

MICHAEL L. PARTRIDGE '99

Aug. 11, 2011

VICKEY A. BRANCO '01

Jan. 16, 2012

LUCREZIA ESTRELA '02

March 8, 2012

STEVEN E. CRUMLEY '04

March 29, 2012

ASHLEY K. FRITZ '09

Dec. 24, 2011

CYNTHIA PACHECO '10

March 21, 2012

MIA E. FITE '11

Feb. 14, 2012

BRIAN MEZEJEWSKI '11

Dec. 7, 2011

Faculty, Staff and Friends

JOSE 'TITO' A. BACARDI

Oct. 18, 2011

MAUREEN BESSETTE

Nov. 23, 2011

CATHERINE E. CHAPPRON

July 9, 2011

HOWARD J. KRASNOW

Jan. 4, 2012

GEORGE LANG

July 5, 2012

JUNE B. SMITH

Nov. 16, 2011

THE HONORABLE BRUCE SUNDLUN '93 HON.

July 21, 2011

2011

MILES EATON NMI

Bonney Lake, Wash.

Miles was promoted to convention sales manager from convention services and housing coordinator at Yakima Valley Visitors & Convention Bureau in Yakima.

DOMINIQUE HARVEY PVD

Roxbury Crossing, Mass.

Dominique is a line cook at Tremont 647 and Rouge in Boston.

LINDSAY KREUTTER PVD

New London, Conn.

Lindsay is a chef at Sweetie's Bakery and Café in New London.

VICTORIA MILLER PVD

Providence, R.I.

Victoria is corporate catering sales manager at The Providence Marriott Downtown.

KEVIN NG PVD

Yorktown Heights, N.Y.

Kevin is nutrition assistant at New York Presbyterian Hospital in New York.

1984

LISA LULIANO
and Paul Boyd
Oct. 23, 2010 PVD

2004

SHERRI-ANN PENTA MBA
and Paul Fournier
Oct. 15, 2011, PVD

2006

SHRAGI SCHUPAK and
CATHERINE "KATIE" MURPHY
Aug. 13, 2011, PVD

2009

JOSEPH QUATTROCCHI MBA
and Krista Salvatore
Nov. 19, 2011, PVD

2011

JOSEPH MOLINA
and Christopher Flynn
Jan. 2, 2012 PVD

▼ Lisa Luliano and Paul Boyd



▲ Shragi Schupak and Catherine "Katie" Murphy



1989

TERRENCE WILLIAMS PVD
and Cristina Williams
Matthew Mario

1998

QUENTIN LOVE CHS
and Susan Love
Maci Lynlee

2000

SUSAN (VANN) KEIGANS CHS
and Robert Wayne Keigans
Emily Sue

2003

ROBERT CROSSETTI PVD
and GINA CROSSETTI '05
Robert Anthony

2006

DANIELLE (DESIMONE) PAPASPYROU PVD
and Alexander Papaspyrou
Amelia and Alexis

SUBMISSIONS

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

Submitting Images

To submit images from your event, please provide high resolution digital files (1 MB) or actual photographs.

Consider the Global Route

BY TERRENCE WILLIAMS '89

According to current literature on career mobility and progression, the meaning of the term "career" has shifted away from a single employment track toward a more "boundaryless" model first defined in the mid-1990s. Employees have the ability to define their own career development and studies show that pursuing careers that include global appointments could lead to meaningful career progression, through the skills and networks acquired from in-depth exposure to foreign cultures and workplaces.

While each industry has unique hiring requirements, most companies have a growing demand for talented people who can bring a broad worldview to the workplace. According to a recent report by the Society for Human Resource Management (SHRM), managing talent globally and having the "right" talent to achieve business strategy, particularly in high-growth countries, ranked as a priority for global organizations. Shifting to a multicultural-global workforce, balancing a U.S.-centric view against a global view and cultivating global leadership competencies are also cited. Accordingly, career plans that include international assignments can result in highly developed, cross-cultural interpersonal skills with a unique ability to mobilize a multicultural-global workforce.

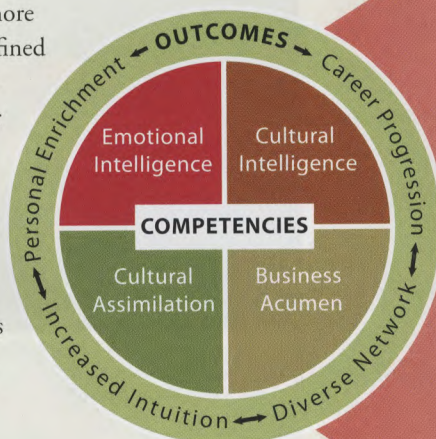
Journal of World Business reports that studies of expatriates found career progression, compensation and change in lifestyle the top three reasons for pursuing or accepting an assignment

abroad. Polled expats place intrinsic value on the international experience and leverage it for personal and professional development. Developing a globally diverse social network can bolster both career and self-confidence, they observe. In addition, having a variety of global contacts gives expats more divergent perspectives on their careers, leading to careers that are more personally enriching.

There are, however, opposing factors, among them the impact global assignments can have on a family. Today, careers are profoundly shaped by family. Most companies recognize this and typically have programs that support a harmonious balance, usually offering additional time off to visit home when needed.

Leaving the comforts of home to live in a new place that may not be as familiar and accommodating can be stressful. Loss of control could be debilitating to some. Most people

BENEFITS OF GLOBAL CAREER PATHS



Global Managerial Competencies

- Thrives in diverse environments
- Has awareness, understanding and empathy for diverse ideas and methods
- Interacts comfortably in socially challenging situations
- Communicates effectively despite barriers
- Understands diverse learning styles
- Understands foreign cultures
- Has international business acumen
- Possesses foreign language skills
- Effectively builds cross functional and geographical team
- Works well independently
- Takes appropriate initiative and risks
- Is capable of identifying problems and using available resources to resolve them

Outcomes of Global Experience

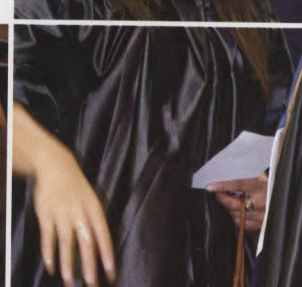
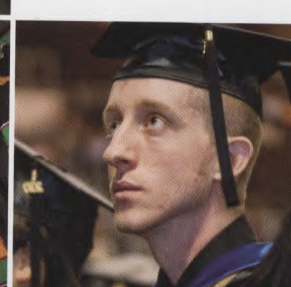
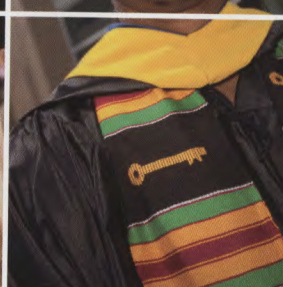
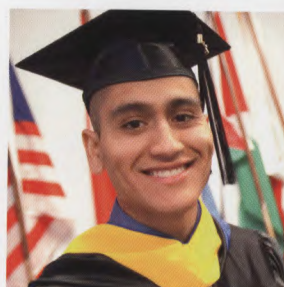
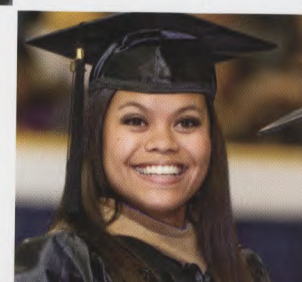
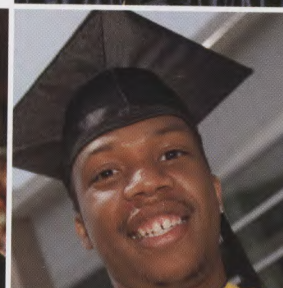
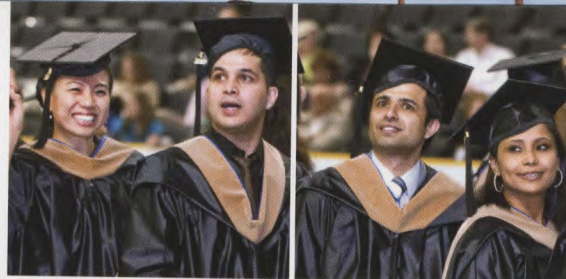
- Highly developed, cross-cultural interpersonal skills
- Ability to motivate and mobilize a multicultural-global workforce

initially resist change, then persevere. The ability to effectively deal with such a profound change should be considered.

Remember, an international assignment need not be forever. The benefits of a foreign experience can potentially far outweigh the initial hurdles. As global organizations and self-directed career patterns continue to evolve, assignments abroad will be on the rise. The only question is: Are you ready to go global?

Terrence Williams '89 is executive director of strategic planning and international alumni relations for Johnson & Wales University and an adjunct professor teaching topics on effective leadership. Before working at JWU, he was vice president of human resources and organizational development for The New York Times Regional Media Group.

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