



jwu

JOHNSON & WALES
UNIVERSITY MAGAZINE

WINTER 2014

PLUS:
Navigating Change in
an Evolving Labor Market

Our Culture of Entrepreneurship

jwu

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UNIVERSITY MAGAZINE

WINTER 2014

10 NAVIGATING CHANGE

An evolving job market calls
for innovative thinking.

18 OUR CULTURE OF ENTREPRENEURSHIP

Business development education is
part of the JWU DNA.



piece



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CENTER: Members of the Baking & Pastry Arts Club at the Providence Campus practice cake decorating.

ABOVE: A JWU Wildcat goalie defends his post at “The Dunk.”

CENTER PHOTO: Lori Zabatta '95

HOCKEY PHOTO: Stephen Spencer

COVER ILLUSTRATION:
Mark Hess (courtesy of *The iSpot.com*)

ILLUSTRATIONS, OPPOSITE, LEFT TO RIGHT:
Michael Austin; George Abe
(courtesy of *The iSpot.com*)

of cake!



In February, I watched a group of Johnson & Wales University students and alumni compete for seed money for their dreams and business ventures at the Third Annual SharkFest on the Providence Campus. Their ideas were inventive, thoughtful, socially conscious and smartly presented. Understanding our entrepreneurial history, I couldn't help but be excited by such an impressive group of aspiring leaders.

To be entrepreneurial is to stay relevant, anticipate change, respond to opportunity, weigh risks, analyze data and act decisively toward a well-calculated goal. From its beginnings, Johnson & Wales University has been rooted in entrepreneurship. Gertrude Johnson and Mary Wales saw a need for educated women in the workforce and pioneered a brand of education with experience at its core that is not only academic, but practical. Students would be prepared "for what lies beyond."

Today, we can only begin to imagine what lies beyond. We are readying students for the occupations of the future and the challenges of a constantly evolving job market. The ability to respond to the velocity of change calls for the skills of an entrepreneur: creativity, adaptability, innovative thinking and perseverance.

Over the last century our educational model has been examined, refined and expanded, improving and building on its foundation with the entrepreneurial spirit that is part of our heritage. We have deliberately and decisively committed significant resources to making education affordable and more relevant for a higher caliber of student. Our retention numbers tells us that, as astute entrepreneurs, we are investing wisely.

When we invest in our students, whether through scholarships, stipends for internships, time or seed money, we invest in our future. They will be the leaders of tomorrow, creating and driving the businesses, events and technology that will shape our world.

May we always offer them a supportive environment in which to take risks, gain experience and realize their dreams.

Chancellor John J. Bowen '77

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Arthur Gallagher, Charlotte



Save the date

ONCE IN A CENTURY

Centennial Reunion
All years, all campuses – one celebration

April 25–27, 2014
Providence Campus

Visit alumni.jwu.edu to register for the weekend and for a complete list of alumni events.



Graham Elliot '97 takes a selfie with an excited student in the labs at the Harborside Campus.

Into the Woods with DVC Elliot

Graham Elliot '97 practically glows in the dark. His white-rimmed glasses match his perpetually smiling pearly whites. Donned in chef whites, he illuminates the HAC Amphitheater before the lights are switched on. Everything about him is — on. So, too, are the more than 120 culinary students gathered on this early December 2013 morning to meet one of their own who has made it big.

Before the age of 18, Elliot had attended 15 schools and three high schools. For some, that may have been a burden. For Chef Elliot, it was rapture. It's part of his DNA. A proud Navy brat, a graduate of JWU's College of Culinary Arts, a two Michelin-star restaurateur (who hosted President **Barack Obama's** private 49th birthday dinner), a loving husband, a doting dad, a TV star, he is nearly half the man he used to be. A recent drop of 125 pounds — "You don't need the entire bucket of chicken, just half" — has not diminished his enormous personality.

"Food is a looking glass into culture," he says, a reference to the many parts of the world he has traversed. His caveat: See different things and embrace them; don't judge.

In reference to the pressures of conformity, he told the audience of undergraduates, "Unlearn a lot of what you've been told. I love making food look like you were walking in the woods and stumbled upon it."

One gets the sense that he had the advantage of a supportive family that allowed him to travel and explore, but it was his own self-imposed expectation to open a restaurant by the time he was 30. And he did. He now has three in Chicago. Immediately following his presentation in Providence, he was heading to toney Greenwich, Conn., to open another, with his headlights blazing.

—Miriam Weinstein '08 MBA

PROVIDENCE



FIRST WILDCATS AT THE DUNK

The Wildcat spirit boomed in Providence's Dunkin' Donuts Center in January. A crowd of nearly 2,500 JWU faculty, staff and students cheered on the men's ice hockey team to a heartfelt defeat against the Salve Regina Seahawks, with a final score of 2-1. Not only was it a first for a Johnson & Wales sports team to compete at "The Dunk," but the crowd is believed to be the biggest to ever witness a JWU sporting event.

—Lauren Tkacs

CYBER-BULLYING GOES UNREPORTED

A survey of more than 4,200 Rhode Island students about cyber-bullying, peer pressure and Internet safety determined that only 17 percent of harassed students reported being bullied to their parents or a teacher. Conducted by education professors **Stacey Kite, DBA, '92, '94 M.S., Ed.D., Robert Gable, Ed.D., and Lawrence Filippilli '03 Ed.D.**, assistant superintendent of Scituate, R.I., schools, the study of cyber threats and what middle and high school students know about threatening behaviors and Internet safety was published in the *International Journal of Social Media and Interactive Learning Environments*.



NORTH MIAMI



New Traditions

Members of the Class of 2017 were the first to make the academic walk along the campus' new pedestrian plaza to Convocation in the Wildcat Center, where **Ismare Monreal**, dean of students, led a reading of the university's newly adopted



Students in the Class of 2017 leave their prints on campus, beginning new rituals that include, top, a procession along Wildcat Way.

honor code. Promising a commitment to intellectual curiosity, community awareness and strong citizenship, students are expected to act with integrity, both personally and professionally, to foster an environment of respect and responsibility buoyed by civil debate and discourse.

A Wildcat Way Facebook page has quickly become a popular forum for spotlighting JWU students, staff and faculty who perform acts of service or good deeds. "The honor code is a set of expectations for students, while the Wildcat Way is designed to promote and celebrate students who uphold the honor code," Monreal explains.

New and returning students were also encouraged to leave their mark on campus by adding their fingerprints to the new class stones in front of McGregor Library.

As the university enters its centennial year, the North Miami Campus has embraced new rituals that have generated spirit and pride among the campus community. "These new traditions reinforce institutional ideals and create bonds that last beyond graduation," said **Roxanne Vogel**, director of campus events and chair of the Campus Spirit and Traditions Committee.

— Giselle Heraux

Online > www.facebook.com/JWUWildcatWay

Enhanced Environs Greet Returning Students

North Miami students studying fashion, retail business and events and golf management were in for a treat when they arrived on campus in the fall. All four programs now have new spaces designed to enhance the learning experiences.

Mannequins, clothing racks and accessory displays in the fashion lab encourage hands-on learning; software programs let students virtually design retail stores and marketing materials; and a task-table allows students to experiment with fabrics. A storefront window will complete the space in the fall.



Hands-on learning in the new fashion lab often means comparing textures and fabrics.

All senior-level business seminars now take place in a renovated classroom space that features an executive-style conference table and an LED TV tuned into business news across the globe. Modeled after a corporate boardroom, the space is intended to foster group work among business majors.

The new S.E.E. & Golf Management Center is home to a state-of-the-art golf simulator and putting green in addition to a multipurpose meeting space that can be transformed from a classroom into an event space with a small stage. The center will eventually include an LED ticker showcasing the latest developments in sports and entertainment news and an editing studio.

— Sharu Goodwyn



More than 40 companies were on campus for North Miami's Fall Career Expo. According to the JWU Experiential Education & Career Services 2012–13 Annual Report, 92 percent of seniors who participated in a paid internship landed a full-time job after graduating from the North Miami Campus. The national average is 63 percent. Juna Joseph, right, of Navarro Discount Pharmacy, was among the recruiters meeting JWU students.



Students help clear brush and debris at Bluff Lake following devastating floods.

Welcomed Help

Wildcat Welcome wasn't met with typical Colorado sunshine, but will be remembered for the heavy rains and serious flooding that canceled classes and events during opening week. Communities were devastated, lives were lost and Colorado is now faced with millions of dollars in damage.

Fifteen JWU students answered the community's call for help by volunteering at Bluff Lake Nature Center, an environmentally protected open space a few miles northeast of campus. Students spent more than 45 hours of their time clearing debris from trails that were buried under feet of rubble. All materials picked up were recycled, including plastic bottles, glass and metal pieces. This opportunity was driven by Wildcat Interest Groups for Incoming Students, a group focused on leadership and service.

— Jen Baichi

JWU Sponsors Small Business Summit

When most people think of capital, they think of money, but there are other types of "capital" important to small businesses including environmental, social, political and human resources. The strengths of each were explored in depth through workshops at the Second Annual Local Capital Summit, on campus in October 2013. Sessions included topics in brick-and-mortar commerce and business law. Featured speakers included Colorado State Reps. **Jenise May**, **Tracy Kraft-Tharp** and **Su Thyden**, who spoke about issues facing business.

Hospitality Professor **Tim Stein** moderated a panel on certified benefit corporations. B-corps are businesses certified to meet rigorous standards of social and environmental performance, accountability and transparency. "These certified companies, such as New Belgium Brewing, Go-Lite and Patagonia, are setting the standard for what defines a company," Stein said. "Companies now do well by doing good for society and the environment."

Anthony Espinoza '17 was among the students from Professor **Deb Pasquarella's** event management class who were joined by members of the campus Collegiate DECA chapter. "I was one of the room captains for the Mile High Business Alliance. It gave me the opportunity to meet some local business owners in places where I now shop," said Espinoza.

— John T. Rogers



Conference vendors engage students attending the Capital Summit at Legacy Hall.

GROWING GREENER

Angie Fyfe, executive director of the Colorado Chapter of the U.S. Green Building Council, highlighted the broader issues of sustainability for students in a JWU senior seminar class in October. The council's new Leadership in Energy and Environmental Design Certification (LEED) standards for building design, construction and operations challenge the marketplace to

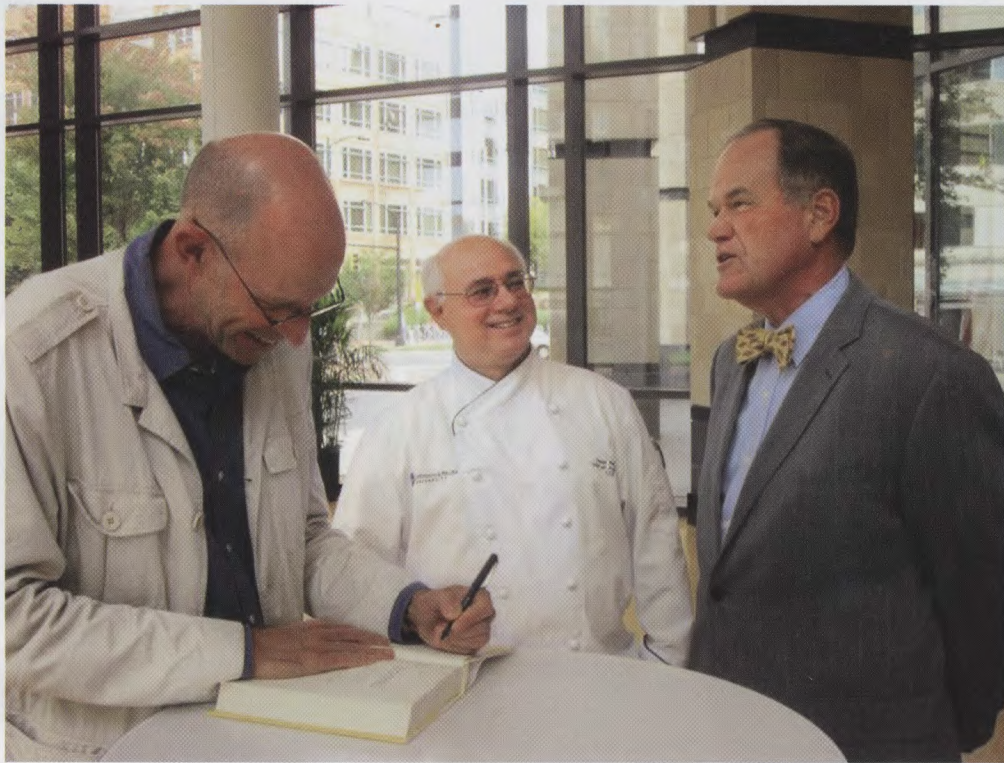
construct better, cleaner, healthier buildings where people live and work, Fyfe told students.

The movement toward socially conscious corporate stewardship will affect those in the hospitality industry in particular, Fyfe noted. In the U.S. alone, there is more than 5 billion square feet of meeting space, 5 million guest rooms and \$4 billion in energy use in service to the events, lodging and restaurants sector.

"What I love about sustainability is you can apply it in anything you do," Fyfe said. "Wherever you end up working or living, it will be part of the conversation at some point."

LEED is the most widely used and recognized green-building program in the world, with more than 52,000 projects in 140 countries.

—J.T.R.



Journalist Michael Pollan signs his book for Chef-on-Assignment Peter Reinhart and President Arthur Gallagher after telling students to use their power as chefs to make a difference.

Eat Food. Not Too Much. Mostly Plants.

Bestselling author and journalist **Michael Pollan** called on JWU culinary students to help rebuild what he considers a broken food system of false nutrition claims and an excess of processed food. During a recent campus visit, the food activist warned that too many of us spend too little time actually cooking and too much time in front of the TV watching shows about cooking.

"I wanted to take this opportunity, while I have you all gathered here, to say that, as the next generation of chefs, you have the power to greatly influence the future of eating and farming in America," he told a campus gathering.

"I hope you will embrace this opportunity and responsibility, and really go out and make a difference in the world," Pollan urged students.

Peter Reinhart, JWU chef-on-assignment, shared airtime with Pollan on a local National Public Radio affiliate broadcast in October 2013. After discussing food and nutrition, cooking as an act of transformation, and ways to support sustainable agriculture, Reinhart escorted Pollan back to campus for the meet-and-greet. The line snaked through the University Events Center to have the controversial author and food guru sign his latest book, "Cooked, A Natural History of Transformation" and thank him for his writings. Pollan's books are used in many classes as part of the curriculum.

— Melinda Law

SYMPOSIUM MARKS FACULTY CENTER OPENING

Will restaurants become obsolete?

Chefs, honors students, community VIPs, faculty and staff came together in October over a formal dinner prepared and served by JWU culinary students for discourse on the topic at the first JWU Honors Symposium — the inaugural event at the new Faculty Center for Academic Excellence & Innovation on campus.

With JWU Chef-on-Assignment **Peter Reinhart** moderating, chef instructors **Tim Cameron** and **Fred Tiess '04** outlined the changing relationship between people and food and its impact on the restaurant and hospitality industry.

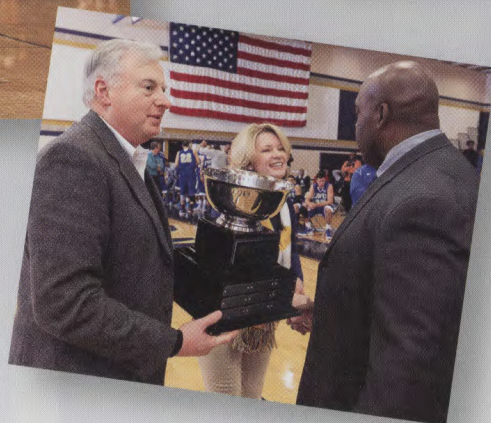
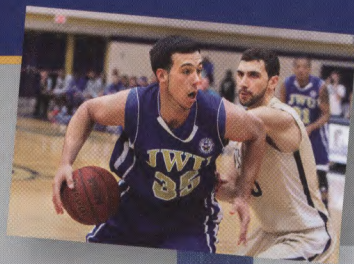
Tiess noted that the number of restaurants and meals have more than doubled since World War II, generating in excess of \$660 billion annually in sales. More than 13.1 million U.S. residents are employed in restaurants.

"One in four people have worked in our industry. Based upon these statistics, I do not believe that restaurants will become irrelevant or obsolete," Tiess predicted.

"Customers will still eat more than half of their meals out. They seek to have a quality ... budget-friendly, nutritious meal and, on occasion, drive to uptown."

School of Arts & Sciences Associate Professor **Mark Peres, J.D.**, associate director of the Faculty Center, notes that "historically, a symposium is an event where citizens come together to eat, drink and engage each other over a topic of interest ... one of the oldest forms of community learning. Our objective is to establish the JWU Honors Symposium as a signature event bringing the college and community together."

— M.L.



CAPTURING THE CUP

BY JOHN PARENTE

Back in mid-December, the men's basketball teams from the North Miami, Charlotte and Denver campuses made their way to Providence for the first JWU Cup in university history. At the same time, the women's teams from Providence and North Miami travelled to Denver for their shot at the cup and universitywide bragging rights.

What they got was the experience of a lifetime.

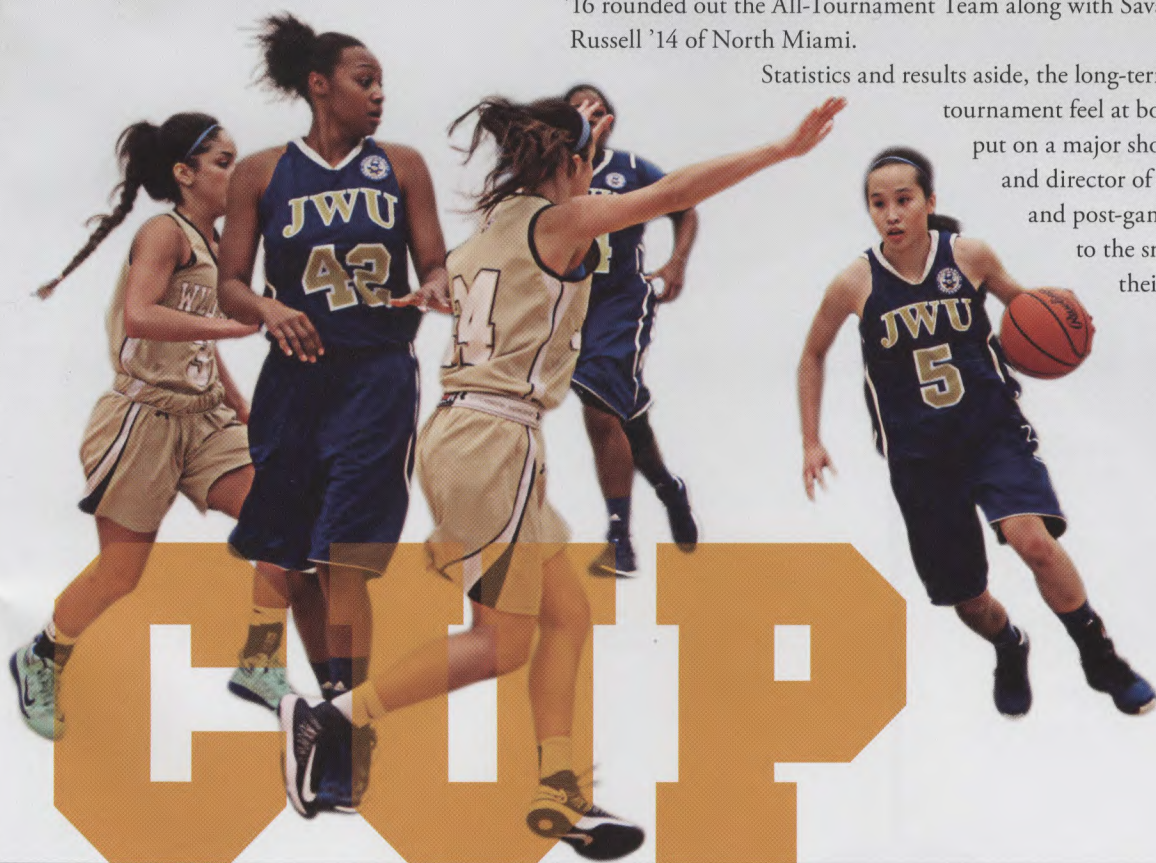
The host teams may have won the inaugural all-campus events, but the memories amassed during the two tournaments made the JWU Cup a win for all, regardless of the results.

Providence took the men's title with an 85–66 victory over North Miami, after playing before more than 1,500 fans the previous night, when they defeated Denver's Wildcats in the semifinal round. After leading his team with 19 points in the Denver game, tournament Most Valuable Player Esaie Touze '16 registered a double-double with 27 points and 10 rebounds in the title game.

Touze was joined on the All-Tournament Team by his Providence teammate Quarry Greenaway '16, Quentin Tate '16 of North Miami, Demetris Love '14 of Denver and DeQuincey Bennett '17 of Charlotte.

Meanwhile, in Denver, the host team beat both Providence and North Miami in a round-robin format for the championship. Kristen Ward '14's 34 points helped the Colorado 'Cats beat North Miami, while Kourtney Shirley '14 had 22 points and 11 rebounds in an 89–60 victory over Providence. Shirley was named the tournament's MVP, while Ward and teammate Amanda Weber '16 rounded out the All-Tournament Team along with Savannah Kresge '15 of Providence and Myia Russell '14 of North Miami.

Statistics and results aside, the long-term takeaway is sure to be the big-time tournament feel at both locations for all involved. "Providence put on a major show for us," said North Miami's head coach and director of athletics, Dave Graham. "From the pre- and post-game get-togethers to the games themselves, to the snowball fight that our players had after their last game, everything was first class."





Navigating Change

Today's challenging job market calls for innovative thinking and the ability to match skills to evolving demand.

BY WILLIAM DONOVAN

By 2002 Barbara Johnson '91 could see that even the residents of Colts Neck Township, one of the wealthiest communities in New Jersey, were feeling the pinch of the popped dot-com bubble and the economic recession that followed. As a riding instructor, trainer and manager of horse farms, she knew that business was slowing in the horse industry. Attendance was down at horse shows and demand for riding lessons was weakening. So Johnson did what any equine business management graduate would do — she became a hospital emergency room nurse. "Prior to becoming a nurse, I worked seven days a week," says Johnson. "While I wouldn't change a minute of it, I realize there's so much more out there. I have a new life, but I also have my old life and I couldn't be happier to have both."

A random leap? Not from Johnson's point of view. From her Johnson & Wales education she could fall back on her management training and the soft skills she acquired, such as working with teams. She knew there was a demand for nurses and thought about how she frequently worked with veterinarians. After obtaining her nursing degree, she explained to hiring managers how her management skills — including overseeing a staff and creating schedules — would translate well in the fast-paced world of ER nursing. She even made the connection between caring for horses, who can't verbalize their pain, and the trouble young children have explaining their symptoms.

Ultimately, Johnson was able to create a new career and still keep her hand in the horse business she loves on a part-time basis.

For more than 20 years, recessions and technological advances have radically altered the U.S. economy, allowing employers to cut costs and do more with less while leaving many workers struggling to earn a living. Technology has permanently eliminated many jobs

once filled by people with old-line skills, and long-term unemployment has become a reality of the American workplace.

But people like Johnson have adapted to the new economy. They survive in today's workplace by

... people like Johnson ... survive in today's workplace by translating what they've done into what they can do for potential employers.

translating what they've done into what they can do for potential employers. They take steps to differentiate themselves by developing their "brand," and they are innovative thinkers. They have computer expertise but they've also fine-tuned their soft skills, such as working in teams.

Many have relied on fundamental lessons learned at Johnson & Wales and enhanced in the workplace. They draw on the contacts they made through JWU and the confidence they gained through experiences such as semester studies abroad.

"No one is indispensable anymore," says Frank

Satterthwaite, a leadership professor in the MBA program at Johnson & Wales and the author of "The Career Portfolio Workbook."

"Job security is dead. But career security is very attainable."

From That to This

Career counselors frequently advise people who are unemployed to assess their skills, then look for opportunities. Satterthwaite agrees, saying that too often people who are out of work underestimate the transferability of their skills. But equally important is the ability to translate how their skills would transfer in a way that a hiring manager or a business client can understand.

"You need to take whomever you're interviewing with out of their comfort zone initially," he says. "They don't understand what you're doing right now, and you have to explain how it boils down to certain transferable skills that are attractive to them."

To accomplish the translation, he says a job seeker needs to figure out the personal skills valued by the person doing the interviewing. What experience do they

have, accomplishments to show, knowledge they possess or skills that they've learned that are useful to the person across the table?

When interviewing for her ER nursing position, Johnson discussed the many responsibilities she had while running horse farms and the importance of time management. She was able to demonstrate her usefulness to their organization by linking that experience to the demands in an emergency room.

"The big mistake is to focus solely on what you've done, what you've been trained in, and say 'Here are the skills I've used on the job and that's who I am,'" says Satterthwaite. "That may be who you are but it's not going to get you to the next step."

"You need to change your game to get to the next level," he adds. "You need to think of yourself as not just a person who did 'that,' but someone who could do 'this.'"

From Wall Street to Storyteller

Translation has also been crucial to Dan Zelikman '06, particularly since differentiating himself from others is so critical. After studying entrepreneurship at the Providence Campus, Zelikman has worked for four companies from Wall Street to Hawaii, in seven years, gaining experience in the new field of digital marketing. He has frequently rewritten his own job description. In the past, he described his work as marketing and public relations. Today he calls himself a "storyteller."

Two years ago he co-founded Mentalpez, a San Diego-based digital marketing collective of individuals who work with start-up companies. His skills include presenting the elements of a product to his clients' target customers in a way that not only convinces them to make a purchase, but to also spread the story to their friends through channels such as Facebook, Twitter and LinkedIn. That ripple effect is called "evangelizing" in today's marketing parlance.

He's been recognized for his work. Since leaving JWU, Zelikman has been included in *Forbes* magazine's "30 under 30" in marketing and advertising, and named one of the Top Six Community Managers of 2012 by Mashable, a news website and social media blog. With Mentalpez, he's ventured into product building with clients and filmmaking.





But while storytelling is new in marketing communications, he's not the only person doing it. To attract clients, he needs to distinguish himself. "I have to constantly improve my skill set and add value to my personal brand," he says. "I can't be status quo. There's way too much competition out there, way too many tools that people can use to be better, faster or more productive than me."

Spicing the Silk Road

Abe Risho '05, owner and executive chef of The Silk Road, in Missoula, Mont., found a way to distinguish himself as well. A culinary arts student who graduated

from JWU's Denver Campus, Risho was unemployed when he and his brother landed a catering job for a 200-person wedding in 2008. They invested their \$2,000 fee in a catering business and later expanded when they purchased a closed restaurant in Missoula. Today the businesses gross about \$1 million annually and employ 30 people.

Risho's training at JWU provided a foundation for his business. He says he still refers to the textbook used in his Menu Planning and Cost Control course at JWU. The Hazard Analysis and Critical Control Points (HACCP) plan he filled out for the Food and Drug Administration "is something they teach you on day one at JWU."

But in today's economy, a small-business owner cannot sit pat. While the restaurant does well, Risho says it "doesn't have a high profit margin. There's not a lot of take home, but there is a lot of work."

Three years ago he went in a new direction, creating a spice manufacturing business. Developing his own blends, Risho packages eight different spices in vacuum-sealed packs and metal tins and distributes them to 100 grocery stores in the Northwest. Twelve more spice blends are in development.

"It's probably about 10 percent of our gross, but we haven't reached our capacity for this region, let alone the rest of the United States," he says. "I saw an unlimited

amount of growth potential. We could have one or two or three restaurants, but they'll all have a cap on what they could produce. With the spices, I didn't see that cap."

The spices he sells at his restaurant help to set his business apart from other eateries in the Missoula market. And telling customers in grocery stores that he's a restaurant owner also distinguishes Risho from his retail competitors because "people figure I'm in the industry and not just some guy selling spices."

Corporate "Intrapreneurs"

Calls for such independent thinking are coming from inside corporations as well. Many companies encourage entrepreneurial thinking as a way to hang on to top talent. Innovative people can shape their career direction by seeing opportunities and proposing new positions they can fill within their own firms.

As senior vice president of human resources at Destination Hotels and Resorts in Denver, Robert Mellwig '97 says his company considers itself a large organization with guiding principles built around innovation, entrepreneurial spirit and "intrapreneurs."

In members of Generation Y in particular, he sees personality traits that fit with a company such as his, as well as the challenge of the shifting market — perpetually restless, always looking for new things. Companies that accommodate that approach, such as Destination, can reinvent themselves and either retain talented employees or keep them longer than they might otherwise.

But to thrive within a company that promotes intrapreneurs or in an economy with an increasing number of independents, Mellwig says a person needs to be flexible and adaptable. He or she should also be at ease working in teams and less hierarchical structures.

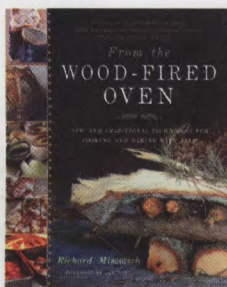
"If they really want to be entrepreneurial, they need to be innovative," he says. "Can they take work that's been done and rethink it all the way through a complete process? Can they have full-cycle ownership of an idea?"

And can they look ahead to envision potential opportunities? Mellwig says when trying to compete in today's economy, employees at Destination are sometimes advised to follow the approach taken by hockey great Wayne Gretzky during his hall of fame career: "I skate to where the puck is going to be," said Gretzky, "not to where it is." ■

***Robert Mellwig '97,
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structures.***

Books by University Authors

For most people, the products of a wood-fired oven seem limited to pizzas and bread. For Associate Professor **Richard Miscovich**, a wood-fired oven has endless options. In his book **“From the Wood-Fired Oven”** (Chelsea Green), Miscovich explores baking, cooking and the construction of the oven itself in a comprehensive guide for wood-fired oven owners from novice to experienced. His approach maximizes the power of a firing, demonstrating how and what to cook through each different temperature stage. As well as instructing culinary students at the Providence Campus, Miscovich teaches wood-fired oven classes at places that range from private homes to The Bread Bakers Guild of America’s Camp Bread.



Online > chelseagreen.com/bookstore/item/from_the_woodfired_oven

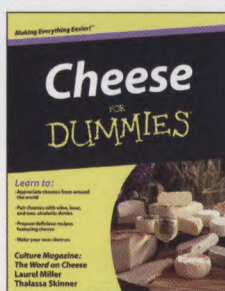
“Cheese for Dummies” (Wiley) by **Laurel Miller ’96** and **Thalassa Skinner** is a handy primer for aspiring cheese connoisseurs, with instructions for making, storing and serving cheese, cheese-inspired recipes and serving suggestions. A history of cheese is

complemented with full-color photos of wedges and rounds of varied textures and styles. “This book will make you fall in love with cheese if you haven’t already,” wrote Chef Ming Tsai, host of “Simply Ming.” Miller is contributing editor for *Culture* magazine and owner of The Sustainable Kitchen.

Online > sustainablekitchen.com

In the summer of 2012, Charlotte librarian **Joe Eshleman** and **Richard Moniz Jr., Ed.D., ’78**, director of library services, were approached by a former library volunteer, **Jo Henry**, with an idea for a new book. The resulting work, **“Fundamentals for the Academic Liaison”** (ALA Neal-Schuman), addresses the liaison role for library school students. “The book is an introduction to the role, expands on it and shows how it has changed historically and continues to change,” Eshleman said. The three worked collaboratively to produce the book, which is scheduled for release this summer.

Online > alastore.ala.org/detail.aspx?ID=10719



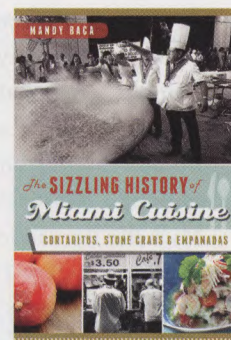
As a baking instructor and bread expert, **Peter Reinhart** was in unfamiliar territory when he chose to write **“The Joy of Gluten-Free, Sugar-Free Baking: 80 Low-Carb Recipes that Offer Solutions for Celiac Disease, Diabetes, and Weight Loss”** (Ten Speed Press). JWU Chef-on-Assignment Reinhart, who has penned a total of eight books on bread baking, teamed up with gluten-intolerant and diabetic **Denene Wallace**, a specialist in low-carb gluten-free foods. Their cookbook offers seven chapters of baking recipes, which can all be turned vegetarian or vegan by following simple substitution instructions. Everything from pizzas to pancakes is covered, primarily using nut flours and sugar substitutes like stevia. Reinhart, who teaches at the Charlotte Campus, writes in the book’s epilogue that he hopes to use the recipes every day to cultivate a healthier lifestyle.

Online > thejoyofgluten-freesugar-freebaking.com



From a young age, **Mandy Baca ’08** knew that she belonged in the food world, but did not know exactly where she fit in. Luckily, Baca found herself “at the right place at the right time.” As Miami’s food scene changed and grew around her, Baca recorded the process on Twitter. “Naturally, we needed a book that tracked food history; not only the last decade, but since the beginning of history’s research of the area,” Baca said. She was approached by an editor who was looking for recommendations of local authors to write that book. “In a bold move, [I] suggested myself as well,” Baca said. It was only a matter of time before her first book, **“The Sizzling History of Miami Cuisine: Cortaditos, Stone Crabs and Empanadas”** (The HistoryPress) was born. Baca is marketing communications manager for InterContinental Hotel Group, in Miami.

Online > historypress.net/catalogue/bookstore/books/The-Sizzling-History-of-Miami-Cuisine/9781609499013



WHEN NEWS OUTLETS (and female uber-chefs) around the country took exception to the absence of women in *Time* magazine's recent "Gods of Food" feature on the world's most influential chefs, JWU instructors and graduates were among the vocal response. **Maureen Pothier**, department chair at the university's College of Culinary Arts at the Providence Campus, detailed the transition in her own career over the decades, the prevalence of women entering kitchens and the challenge of being a female chef, for coloradoan.com. **Michelle Bernstein '94, '03 Hon.** weighed in for a *New York Times* article, "A Change in the Kitchen," to comment on the choice between culinary fame and family that often faces female chefs. "I made a decision to pull back on restaurants and expand on other things," Bernstein noted. "To run a restaurant with the perfectionism of a **Thomas Keller** is a job that takes 18 to 20 hours a day, and I'm just not going to do that." Once in charge of four dining establishments, Bernstein now focuses on Michy's, in Miami, a couple of bakeries and associations with Lean Cuisine, Macy's and Common Threads, and was recently named to Imusa's celebrity chef team.

AN INDIAN GOVERNMENT-BACKED STUDY authored by **Kaushik Vardharajan '99, '00 MBA**, managing director of hotel consultancy for HVS India, analyzed the pros and cons of granting infrastructure status to the country's hospitality sector to make longer-term loans available. Outlining the results of his findings for *The Economic Times* of India, Vardharajan noted that under the proposal, only a small group of luxury hotels would qualify, and said the core cap should be reduced to include more mid-range development.



Michelle Bernstein '94, '03 Hon.

OPRAH, FOR ONE, IS GRATEFUL, as noted in *O* magazine, for the new alliance between Tulane University School of Medicine and JWU to meld health with healthy food.

2

A TASTE OF THEIR OWN MEDICINE

Tulane University med students use more than just stethoscopes—try sauté pans. Working with Johnson & Wales University's culinary school, doctors-to-be do kitchen rounds, learning how to cook healthfully so they can pass on smart strategies to future patients.

Live YOUR BEST Life

The Gratitude Meter

Five things we can't stop smiling about this month.

- 1** **THE DOGS**
Tempered to throw in the towel on your workout? Think of Gabe, a dachshund who, at a retired 77 pounds, could barely walk a year ago. Under his new owner's health regimen, he now runs on the beach—and he's a pet obesity "spokesdog." Follow his progress on Facebook.
- 2** **A TASTE OF THEIR OWN MEDICINE**
Tulane University med students use more than just stethoscopes—try sauté pans. Working with Johnson & Wales University's culinary school, doctors-to-be do kitchen rounds, learning how to cook healthfully so they can pass on smart strategies to future patients.
- 3** **LIGHTS, CAMERA, ARI!**
Prepare for chills when a formerly shy, bullied boy faces Simon Cowell in *One Chance*, the true story of Britain's Got Talent winner and YouTube sensation Paul Potts, a salesman who dreamed of using his pipes as an opera singer. The tale of his rise to fame hits theaters January 10.
- 4** **MENTAL NOTES**
Motivation to strum some chords: A recent study from the University of St. Andrews suggests that the more often subjects practiced playing a musical instrument, the more efficiently their brains processed information on nonmusical tasks. Cue the applause.
- 5** **LITTLE SWEETIES**
Cookies shipped to our doorstep on the regular? Sign us up: The best part: Gabriela's Cookie Chip-Off-the-Moist Club treats are bite-size for times when you want just a taste. A must-try: Gabriella's cookie chip company .com —EMMA WALK

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COLLEGE OF BUSINESS

ASSOCIATE PROFESSOR David

Sabot, J.D., LL.M., offered advice in an article in the *Miami Herald* in January on how small businesses can combat cyber-crime. Sabot urged updating network firewalls, using updated encryption to transmit and store personally identifiable information and monitoring and testing security measures constantly, among other precautions.

Being There

Rollin' on the River...

A LOOK AT THE GROWING RIVER CRUISE MARKET
BY ROBERTA SCHWARTZ, MALS, CTC, MCC

THE DECEMBER/JANUARY

ISSUE of *Leisure & Hospitality*

International Magazine included articles by North Miami Campus faculty members **Oren Hertz, Roberta Schwartz** and **Brian Connors**. Schwartz authored a three-page feature on river cruising, Hertz, a piece on sustainability in the hospitality sector and Connors, one on food and beverage trends for 2014.

QUICK QUOTE ...

"We're the 11th largest employer on the globe and when we see résumés with Johnson & Wales on them, those guys are going to get interviewed."

— **Gary Green**, CEO, Compass Group North America

AN UNIDENTIFIED YOUNG

WOMAN drew thanks in the *Naples Daily News* from an admirer in Naples, Fla., over the holidays, impressed with her Wildcat way.

Editorial LETTERS

Lucy Rister, Naples

Paying it forward

It is my wish that the young lady wearing the blue Johnson & Wales University T-shirt who was behind me on Dec. 22 at Sam's Club reads this. This remarkable young lady saw that my check was rejected, and I had a loaded grocery cart. She offered to give me the money as a Christmas present.

After I assured her several times it was an error and I was not without funds, I thanked her — although not enough. Most people behind me would have been angry I was holding up the line, not offering help. It turned out to be a mechanical error, and another check went through with no problems.

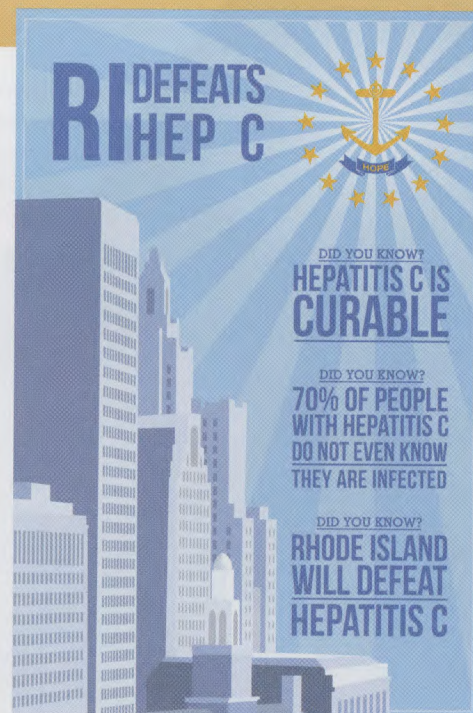
She certainly has made my holiday brighter, and I know the world is a greater place because of people like her.

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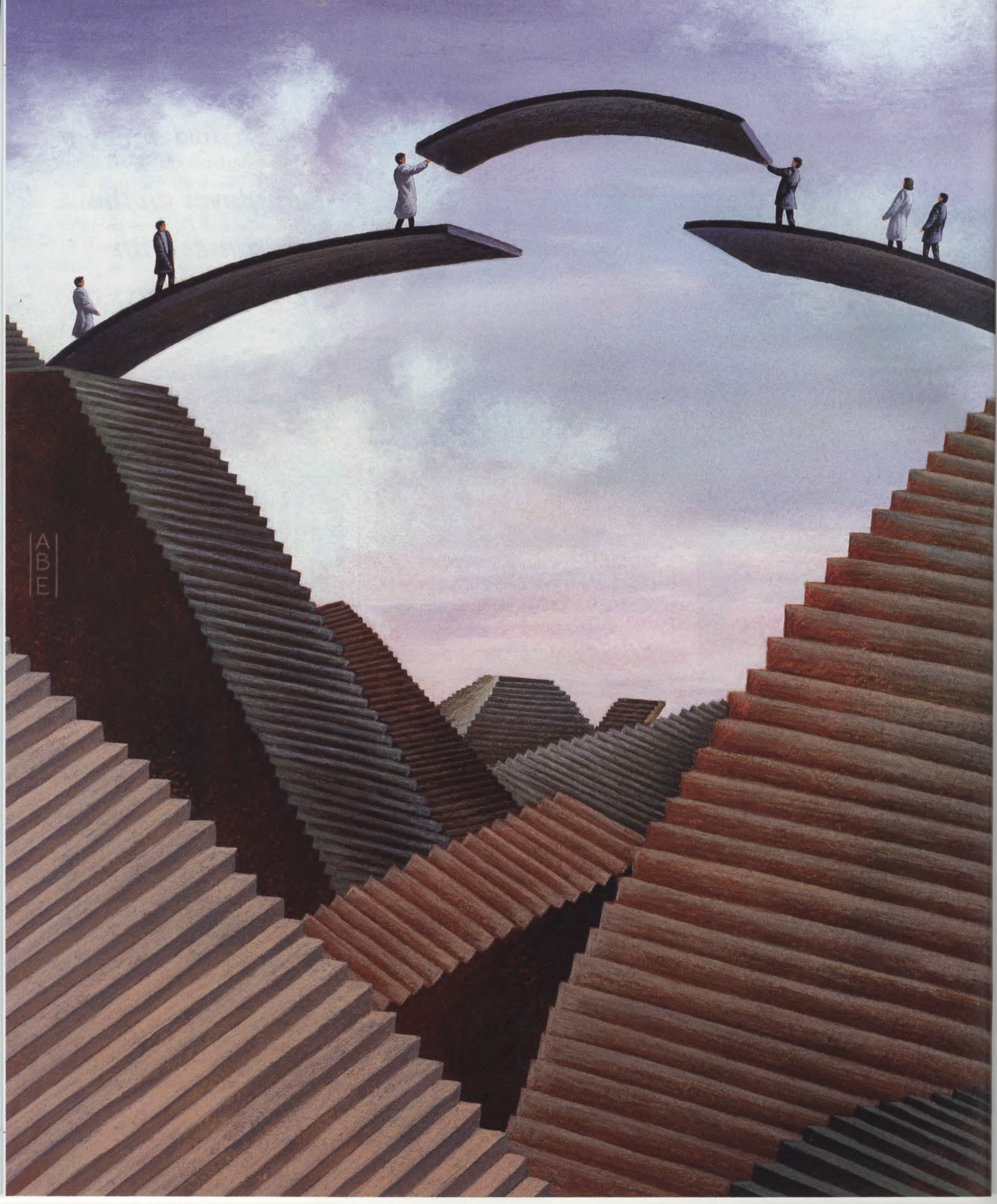
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RI DEFEATS HEP C

(ridefeatshepc.com) recently announced that student **Hayward Gatch IV '14** placed first in its HepC Poster Design Competition. Gatch's entry was chosen in a blind selection process by renowned Rhode Island School of Design graduate graphic artist **Shepard Fairey**, and will be used in a variety of mediums to raise awareness of the silent hepatitis C epidemic in Rhode Island.



ABE

OUR CULTURE *of* ENTREPRENEURSHIP

BY CATHERINE SENDEL

SINCE ITS FOUNDING, JOHNSON & WALES UNIVERSITY HAS CHAMPIONED THE ENTREPRENEURIAL SPIRIT. BUSINESS DEVELOPMENT EDUCATION HAS ALWAYS BEEN A PART OF THE INSTITUTION AND NEVER HAS THIS BEEN MORE TRUE THAN TODAY.

In his freshman year at Johnson & Wales, Eric Weiner '93 bought a used limousine and launched a car service. By the time he graduated, he owned three vehicles and the start of a business eventually named Best Limousine Company in America by *LCT Magazine*, and Weiner, the Rhode Island Small Business Person of the Year.

After 20 years, Weiner decided to sell his venture and move on to something new. In 2013 he came back to JWU's Larry Friedman International Center for Entrepreneurship (LFICE) to pitch and win backing for his latest brainchild, FoodTrucksIn.com, at SharkFest, now an annual LFICE competition where students and alumni compete for financial and institutional support.

"It feels like Johnson & Wales has played this really big part in me starting both of my businesses, and the experience was so different," Weiner says. "The support both times was unbelievable but the mechanism has matured."

From the time Gertrude and Mary started a business with one typewriter, entrepreneurship has been part of the Johnson & Wales DNA.

Edward Triangolo and Morris Gaebe bought the burgeoning business school with a loan from their in-laws and then expanded to meet the job market and tailor offerings to returning GIs. They later took the advice of a restaurant supply magnate to present the nation's first college degree in culinary arts. A major in entrepreneurship was offered in the mid-1980s and by the new century, a base was established to develop its scope. What's coalesced over time is a program that's won national acclaim and a center that is the envy of other institutions.

"Just in the last few years, many colleges and universities are opening entrepreneurship centers," notes John Robitaille, executive-in-residence at LFICE. "When I talk with my counterparts at Brown, Bryant, RISD and URI, they're all heading in this direction."

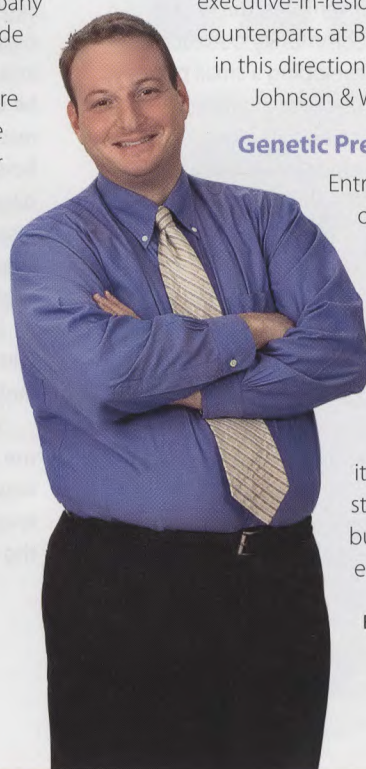
Johnson & Wales University is ahead of the curve.

Genetic Prescience

Entrepreneurship has been a major in the College of Business since 1987, with students selling lobsters at T.F. Green Airport as a practice project. When Weiner arrived in 1990, the institution was entrepreneurial in structure, but its approach was aimed more at giving students "the independence to decide to be an entrepreneur," he recalls.

"The first time that I started a business, it was new for everybody. There just weren't students on campus that were starting businesses, and the entire community embraced me."

Eric Weiner '93



With his cell phone ringing between and during classes, Weiner caught the attention of professors and classmates alike, who wanted to know what he was doing and how they could support his education as he was starting a business. "There was just so much of that individual support coming at me that first time. It was really a great experience starting a business while in business school."

Weiner went on to own 25 limousines and win national and international attention with All Occasion Transportation in the 20 years that followed. During that time, the entrepreneurship program gained structure, champions and a mission. In 1997, with a half-million-dollar donation from entrepreneur and restaurateur Edward "Ned" Grace III '97 Hon., and a matching gift

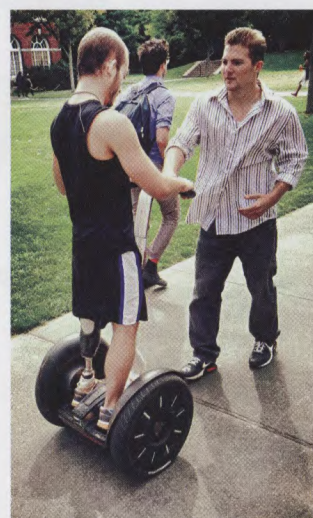
from restaurant supply magnate David Friedman '75 Hon., in memory of his son, the Larry Friedman International Center for Entrepreneurship was established to train young entrepreneurs. Kenneth Proudfoot took charge as program director. A makeshift business lab was set up in the Kinsley building and by 1999 students were shaping business plans and ventures and traveling to Eastern Europe to explore the role entrepreneurship was playing in nations emerging from Communist rule.

With the completion of street-front space on Abbott

Park Place in the TACO Center for Business and the Arts & Sciences, LFICE and the program it houses established a formal presence. The center and the initiatives that spun out of it have included connections to fund student ventures; the Rhode Island MicroEnterprise Association, a community outreach that offered free training in starting and developing a small business; a Center for Performance Excellence; business incubators, a library, an on-site market research office and an advertising lab. In 2003, *Entrepreneur* magazine included Johnson & Wales University on its first list of 100 Entrepreneurial Colleges and Universities.

Open-Door Education

Now under Robitaille's direction, LFICE is a hive of activity at all hours of the day. "My counterparts at other universities drool over this space and wish they had it," he chuckles. Today, while there are more than 200 students in the entrepreneurship program, students in any major, as well as staff and faculty, are welcome to enter and discuss a plan. "The door is open to any student or alum with an idea. At the very least we'll give them the courtesy of an initial evaluation and we'll be very honest with them," says Robitaille.



Andrew Rogers '14 gives a customer a lesson on using a Segway.

Andrew Rogers '14 took that option and considers the center "a hidden gem." Rogers, a hospitality major, transferred to JWU to study hotel management. He and his father already had a small business in Pennsylvania's Pocono Mountains and the neighboring New York Catskills, Pocono Segway Tours LLC. Once in Providence, "it was like the universe kind of said, 'This city would be perfect' for such a business," Rogers recalls.

In addition to taking classes in entrepreneurship, Rogers interned for the Providence Warwick Convention and Visitors Bureau (CVB) and the Providence Rink, doing marketing and advertising. In addition, he worked making pizza at night on the city's Federal Hill. He capped off the year with a hospitality FAM [Familiarization] trip to Italy, where he saw similar businesses in Rome and gained added perspective.

With a goal of offering Providence Segway tours to help promote tourism and local businesses, he used center resources — white boards, computers, data banks — to research, develop strategies and talk business.

Rogers rode with a five-Segway group for his inaugural tour, to appropriate fanfare.

"When we had the ribbon-cutting, John Robitaille hooked me up with people in public relations to get a hold of newspapers, radio stations, and get my name out there. He knows so many people, it was a great network of pretty much the entire city," he says. "That was huge."



Brandon Monti '14 explains his business, True Monti, which provides entrepreneurship education to high school students.



Mohammed Kamara '13, left, explains Enlighten the Youth, his venture to bring literacy programs to children in Africa, at a spring fair at LFICE.

Focused Determination

Robitaille, a former gubernatorial candidate with far-reaching connections in education, politics and business, is eager to use his energy on behalf of students, many of whom he's worked closely with in the past two years.

"There are a lot of working-class kids, first in families in college, and they have a work ethic that is amazing to me," he observes. "They say Millennials are lazy. The kids that choose an entrepreneurial route are different. They may not all be A students, but they've got grit and determination."



Julius Searight '14 sets up a display for his business Food4Good.

"Some come in here every single day and they're so determined to launch a business of their own. It's not until you give them an opportunity to try, that one day they realize, 'Hey, this is hard work.' If we can act as a filter here, so be it. Not everyone is cut out to be an entrepreneur."

In the process, all are encouraged to persevere — and the results sometimes have a global impact.

Brandon Monti '14 came to JWU from Waterbury, Conn., an entrepreneurship major determined to run his own enterprise from a young age. "I was always that kid who had that crazy business idea," he notes.

To override the challenges of a speech impediment and self-destructive doubt, he began selling T-shirts in high school and developed "True Monti — making apparel for the greater good."

"When I got here at Johnson & Wales, I was selling a T-shirt," says Monti. His first lesson was that it was not a T-shirt he was selling but a brand. These days, True Monti has evolved into a program that gives high school students the opportunity to develop entrepreneurial skills of their own.

Thanks to Robitaille's outreach to local high schools, Monti piloted programs that allow students to build relationships with local nonprofits, market a product and generate profits for a cause. "Because the pilot [program] went so well, we're going to begin to reach out to high schools across the nation. Our hope is for 100 high schools in 2014," Monti says. "Now we're driving education through apparel and for a cause."

The students who approach the center for help are not only determined, their motives are often altruistic, Robitaille has noticed. "We have a generation of students here who are very socially conscious. I would say 40 to 50 percent of the ventures we do will be social — a nonprofit or a hybrid of a socially conscious organization, where they're making something at a profit but a percentage of the bottom line has gone to a cause."

He points to such recent graduates as 2013 Newman Civic Award Fellow Mohammed Kamara '13, whose Enlighten the Youth is providing literacy resources to children in Africa and helping establish the first public library in his homeland of Sierra Leone, and Julius Searight '14's Food4Good, a soup kitchen and food truck "from the community to the community," as notable examples.

Investing in Talent

In the hope of providing a public platform for those with entrepreneurial aspirations, in 2011 Robitaille staged LFICE's First Annual SharkFest. Modeled after ABC TV's "SharkTank," the competition allows students and alumni an opportunity to compete for first-, second- and third-prize seed money and support in shaping their ventures.

SharkFest is open to every major. Alumni are welcome to compete as well. "Unlike institutions that only focus on technology or medical research, our program can support any student with any entrepreneurial idea regardless of its marketplace. So long as it's a sound venture proposal and they have a business plan, we'll consider it," Robitaille says.

Last year an alumnus proposed an innovative motorcross track in Wyoming. Of 2013's five winners, one is in business on the West Coast and two students returned with more focused ventures.

"It shows that we have students who take something from ideation to commercialization, and that's the name of the game," Robitaille says.

John Robitaille, executive-in-residence at the Larry Friedman International Center for Entrepreneurship, is on hand to help students with their plans.



Innovation Plus Five at Charlotte

Entrepreneurship education at Johnson & Wales extends well beyond the Providence Campus. Through the Small Business Development Center based at the Denver Campus, Associate Professor Jeff Gilbert has been guiding aspiring business owners both on and off campus through the shoals of development. In North Miami, the College of Business hosts an annual Entrepreneurial Business Challenge open to all students enrolled at the campus. The competition is intended to encourage students to develop their entrepreneurial skills by creating and designing a business model, and then submitting a business plan suitable for presentation to professionals from business and industry.

And with the opening of the new Student Innovation Lab, College of Business chair, Jeff Thomas is excited by possibilities students can only begin to imagine.

In a former student cyber lounge with the feel of open garage space, Thomas has corralled furniture, technology and other resources to provide a creative forum for entrepreneurial courses. Experienced JWU faculty and active rock-star-grade entrepreneurs Thomas refers to as the "Fab Five" have already used the lab to teach entrepreneurship to students in Charlotte.

Charlotte's Fab Five are Fred Tiess '04, associate professor in the College of Culinary Arts, who teaches Introduction to Entrepreneurship; Louis Foreman, founder and CEO of Enventys, and the producer of Emmy-Award winning PBS show "Everyday Edisons," who helps Tiess in the classroom; Lori Collins, former CEO of SmartHippo and senior VP at LendingTree, who's run two directed work experiences focused on crowdfunding; Tony Mele, founder of a real estate practice recently acquired by The Blackstone Group, who teaches real estate; and Alan Fitzpatrick, co-founder of mailVU.com, a video email company, who has taught business planning.

"We can go places in Charlotte and just having these people in our bullpen gives us a ton of credibility," Thomas says.

The lab is a quick walk from Charlotte's Packard Place, the city's hub of entrepreneurial innovation and activity, and students are already being included in events at Packard Place and Queen City Forward, a social accelerator program housed at Packard Place.

Plans are in the works for May Day SharkFest modeled after Providence. Thomas would like to see all students exposed to the experience.

"You don't need a degree in entrepreneurship or even business. You can get a degree in culinary or hospitality and become an entrepreneur or just strengthen your entrepreneurial vision," Thomas says.

He is hoping the Student Innovation Lab will open that door.

Charlotte College of Business Associate Professor Eric Gamble, Ph.D., '03 MBA, leads a discussion in the Student Innovation Lab.



Collaboration with the School of Engineering and Design and its innovation lab brings 3-D printing and other advanced technology into product development. "We're able to create working prototypes on their ventures."

Everyone's Welcome

Weiner, for one, was quick to take his chance at earning SharkFest backing for his newest creation.

"When I bought that first car, I thought it would just be a college experience, but it turned into a wonderful business for a really long time." That said, after selling the keys to the limo business and a stint consulting, he decided that foodies across the nation needed a way to track their favorite trucks.

At SharkFest 2013, his FoodTrucksIn.com placed first in the alumni category with its plan for an application that offers an up-to-the-minute bead on mobile dining's destinations by city, location and food type. The event provided a first chance for Weiner and tech partner Stephen Cross to air their concept.

"To get such great feedback from so many people, whether students, faculty or university staff, and then to win, was a great launch for us and made us feel like this was really a good idea."

One year later their site has 4,000 food trucks listed in 780 cities. Every state now has at least one truck in the app.

"The idea that the university would have enough faith in the students and their businesses to think that they would be a good investment sends the right message about the type of students that are at the university, the way the university feels about them and the positive outcomes that could come from that," Weiner says.

"I think that that's what's changed in the last 20 years. Now entrepreneurship is built into the actual experience as a student."

New Management

More than part of the student experience, LFICE and the entrepreneurial endeavors it houses are now part of Experiential Education & Career Services. "The restructuring aligned two major strengths of the university in regards to work-integrated learning, and allowed two areas to share their resources to best serve our students," says Maureen Dumas, vice president of experiential education and career services.

"This is experiential learning at its best," says Robitaille. Students can now apply for a full 11-week internship at the center to be there full time — 40 hours a week to work on their businesses for full credit.

"It can't get much better than that," he adds. "I don't know where else that's done."

Rogers felt served from day one in his interactions with experiential education. Once he transferred to JWU, what he calls "the best decision of my life," he began meeting with Michael Mroz in career services, at first to find a job and shape a résumé. In consideration of his business plan, an internship was arranged with the CVB. Most recently, he's been recruiting interns for his own Providence Segway Tours, which he hopes to continue, including classmates in the enterprise.



The Larry Friedman International Center for Entrepreneurship on the Providence Campus provides a forum for discussions about business development.

His long-term goal after graduation is a position in the hospitality industry. "I want to be in tourism; I want to be in travel. I want to be corporate."

During his CVB internship, Rogers interviewed JWU alumnus Rob Palleschi '86, global head of the Doubletree brand. Talk of Hilton's management development program caught his interest. "I pretty much have to weigh my options and see what comes."

Weiner notes that alumni connections to current program development are broadening both education and potential. Though there were hundreds of JWU graduates who'd started businesses over the years, when he was on campus in 1990, there were few mechanisms for establishing ties. "Now with our entrepreneurship center, you're seeing graduates who own businesses mixing with students every day."

Robitaille brings in a roster of alumni experts "to talk about the good, bad and ugly of starting and running a business."

Martin Murch '90, who is opening up his third chain of restaurants, was back recently, as was Chef John Csukor '90, whose product innovation company is helping develop students' concepts.

Greg Roberts '00 talked about his triumphs and failures in hospitality and finance businesses. Now in his fifth venture, he's chief operating officer of CPEX, one of the top commercial real estate businesses in New York, and gladly offered insights into business development. "It takes a lot to be an entrepreneur," he told students, warning them not to make the mistakes he did. "I'm blunt and to the point about over-extending."

He's equally candid about the changing landscape as the corporate world downsizes. "With fewer jobs, employment is based on relationships that must be made early. You have to adapt," he warns.

In his own recruiting he looks for those who bring innovation, new ideas and creativity to the mix.

The thought of building a business right out of school is frightening, he knows. "It's one thing to have an idea, but it also takes execution; getting it done," he says. "JWU's entrepreneurship program can give [students] the confidence that they can do it."

Robitaille says the entrepreneurial students he meets need both academic preparation and the opportunity to start a venture.

What you learn from having experience either with a start-up or starting something on your own, are the skills of observation, flexibility, risk-taking, recognizing opportunities, managing change, of not quitting, of overcoming fear of failure — life skills valuable beyond the workplace.

Teaching something the same way it was taught 20 years ago isn't cutting it. The world is a different place and the velocity of change demands higher ed produce students who are adaptive and have those skills. "I think having entrepreneurship embedded in the curriculum of any university will be an imperative in the future," Robitaille says.

JWU is already there.

"I think having entrepreneurship embedded in the curriculum of any university will be an imperative in the future."

John Robitaille,
Executive-in-Residence,
Larry Friedman International Center
for Entrepreneurship

Here and Why

On any given day, LFICE finds business leaders and alumni visiting with students working on projects. Even among his professionally established friends, Robitaille knows former corporate executives and managers with jobs lost to downsizing who became entrepreneurs out of necessity. "It's a skill set you can learn about and develop while you're in college and who knows, some day you might have to rely on it and use it," he says.

He would like to make entrepreneurship a part of every graduate's career options for the future.

"Why not build your own job, be your own boss?" he asks.

"The dream for me is that when every student walks off the stage at commencement, they've got a degree in one hand and a business plan in their back pocket."

A Look Back: 1960–1980

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





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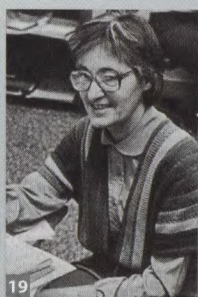
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1. Plantations Hall, Johnson & Wales Junior College of Business, 1963
2. Queen of the Snow Ball, 1963
3. Switchboard Class, 1963
4. Receptionist training, 1961
5. Data processing, 1963
6. Coach Manuel Pimental and golf team, 1972
7. Coach George Zalucki and team, 1972
8. Plantations Hall pool, 1963
9. Morris Gaebe, co-director, 1969
10. John Yena, faculty, 1963
11. Donald "Mac" McGregor, financial aid officer, 1972
12. Edward Triangolo, co-director, 1969
13. Rena Troiano, director, continuing education, 1977
14. Manuel Pimentel, director of admissions, 1977
15. John Bowen, faculty, 1975
16. Irving Schneider, faculty, 1976
17. Franz Lemoine, first director of culinary arts, 1977
18. Paul Trznadel, director of athletics, 1970
19. Cecilia Ranallo, academic dean, 1977
20. Socrates Inonog, culinary arts, 1977
21. Richard Kosh, Ph.D., faculty, 1976
22. Academic Center, Matthewson Street, 1980
23. Culinary Arts, 1978
24. Crown Hall, Johnson & Wales' first residence hall
25. Johnson Hall, 1970
26. Roller Disco Club, 1980
27. Intramurals, 1976
28. Double Dresser, J&W's first retail practicum, in the former Crown Hotel, 1972; back row, second from left, first student manager, Daniel Viveiros '72 and, back row, second from right, instructor John Flynn.
29. James Lyle, faculty, director of The Reading Institute, fits one of J&W's first culinary students for a uniform.



DiPasquale Family Culinary Teaching Garden

"Chi Mangia Bene, Vive Bene."

Who eats well, lives well.



Larry DiPasquale

Innovation Finds Fertile Soil

AMILE ABOVE SEA LEVEL, Denver's semi-arid hot summers, cool nights and short growing season posed the greatest challenge when students and faculty imagined a farm-to-table garden on campus.

Enter invention and the generosity of **Larry and Jill DiPasquale**. When the time came to renovate the Dick Saunders Dining Room, the opportunity to incorporate an innovative indoor vertical garden wall answered the challenges of an outdoor garden, said **Richard Wiscott**, Denver Campus vice president and dean of academic affairs. "At the same time, we can teach our students about sustainable practices that will be useful in their careers."

The DiPasquale Family Culinary Teaching Garden was made possible by a gift from the longtime JWU supporters. Their company,

Epicurean Culinary Group, models a "community + passion = compassion" formula for the success of its food and entertainment enterprises. Larry is as passionate about infusing sustainable practices into business as he is about "teaching the next generation of chefs and food service professionals about the fragile link between food production and consumption while surpassing client expectations."

This recent gift displays the DiPasquales' increasing commitment to the university and helping Colorado's residents. "It's always gratifying when you can reach beyond the kitchen and make a difference — farm to family," Larry says.

In recent years, the family has also funded two scholarships for Denver Campus students in food-related majors.

— Kara Johnston



Leven Foundation Funds Free-Market Center

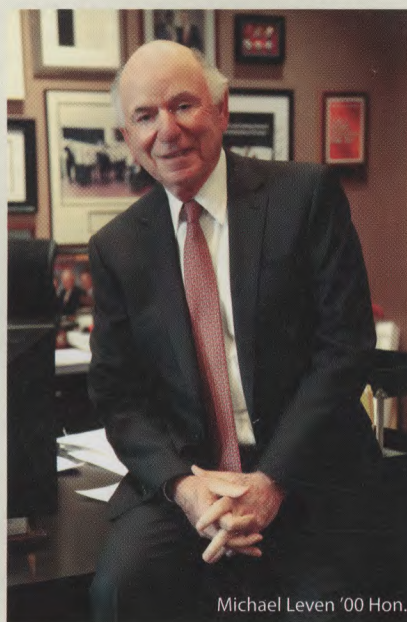
The Michael and Andrea Leven Family Foundation has awarded a \$126,000 grant to Johnson & Wales University's Charlotte Campus to establish a center for free-market studies. The grant will fund courses, support student research and offer up to \$30,000 in scholarships for students with a strong interest in free-market economics, the primary foundation focus.

The center will be headed by **Adam Smith, Ph.D.**, an assistant professor in the College of Arts & Sciences, and build on his work with the Free Market Economics Club he helped establish in 2011. In the past year, students have heard lectures from guest speakers on why economics matters and who governs the Internet. In January, What's so Funny 'Bout Debt, Budgets and Sequestration? A Symposium on Our Economic Future, featured **Lawson Bader** of the Competitive Enterprise Institute and **Bill Van Lear** from Belmont Abbey College.

"Since receiving the grant, we are bringing in even more speakers and for the first time will be sending a number of our students to conferences in Charleston and Las Vegas," said Smith. "It is our hope that the money continues to help develop our students in a way that makes them more successful in their careers and more mindful of the policies that matter to the world around us."

Michael Leven '00 Hon. is president and chief operating officer of the Las Vegas Sands and a former COO of Holiday Inn Worldwide and president of Days Inn of America. He has served as international president of the Hospitality Sales and Marketing Association International and is in HSMIA's Hall of Fame, and among HSMIA's Top 25 Most Extraordinary Minds in Sales & Marketing.

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The history of Johnson & Wales University is marked with examples of generosity. From annual fund support to large transformational gifts, contributions to JWU have provided essential funds that have allowed the university to remove financial barriers for students and provide the best resources available. While all of these gifts have been greatly appreciated, a certain group of gifts has often stood out from the others — and not because of their size.

This year, Johnson & Wales University established the 1914 Society in recognition of its Centennial and to honor individuals who have included the university in their estate plans through wills, trusts, gift annuities, life insurance and retirement plans. This is one of the most noble and generous acts a person can commit, and is simply an amazing gesture. Supporting Johnson & Wales as a last act on this earth deserves special recognition, and we want to honor those who have made this commitment.

Many alumni and friends are already members of the 1914 Society by virtue of their departing commitment, but we also want to recognize individuals who have made accommodations in their estate plans to support Johnson & Wales University. If you have included JWU in your will, established a life-income plan or made Johnson & Wales the beneficiary of an insurance policy or retirement plan, you are an automatic member of the 1914 Society.

—Michael Eatough

For more information about establishing a planned gift or how to include JWU in your estate plans, contact Michael Eatough, executive director of major gifts, at 401-598-4986 or send an email to

Online > michael.eatough@jwu.edu

Thank You to Our Donors

Johnson & Wales University salutes the alumni, parents, faculty, staff, students and friends who contributed \$4,437,062 between July 1, 2012, and June 30, 2013, to help the university enroll, educate, and graduate students who demonstrate the skills and personal qualities that inspire success. This financial support makes it possible for future industry leaders to realize their personal and career aspirations, and stand out as leaders in their workplaces, homes and communities. Thank you for all you do for JWU.

Learn more about how to join those whose generosity helps create JWU's community of lifelong personal and intellectual growth by contacting a Resource Development and Alumni Relations staff member to inquire about opportunities to contribute.

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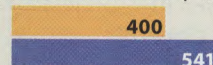
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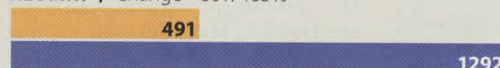
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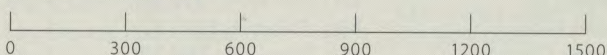
FRIENDS OF JWU | Change=141/35%



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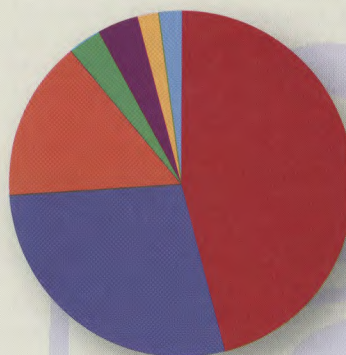
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- 46% University's Greatest Needs
- 28% Scholarships
- 15% Athletics
- 3% Other
- 4% Emergency Fund
- 2% Yena Fund
- 2% Clubs and Student Activities

* Excludes Faculty & Staff donors.

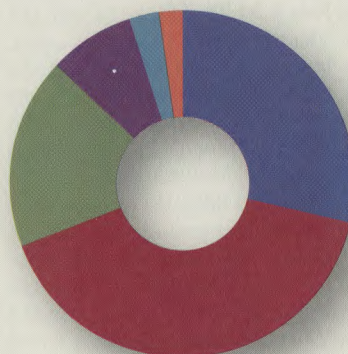
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- 41% Alumni*
- 18% Individuals
- 8% Companies
- 3% Foundations
- 2% Government & Organizations

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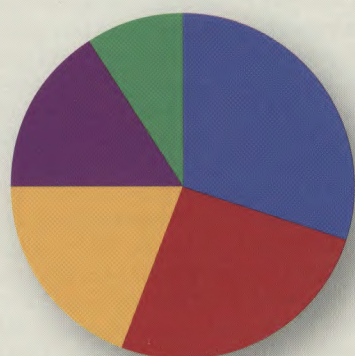
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Mr. Peter J. Viccione '13
Debra J. Vieira
Mr. Jean-Michel Vienne
Mr. Ronald Viveiros
Dr. Barry R. Vogel, J.D., '83 B.S.,
'89 M.S.
Mrs. Roxanne M. Vogel '95
Ms. Michele A. von Hein
Mr. Robert B. Wahl '86 and
Mrs. Wendy A. Wahl '85
David J. Walach
Mr. Hollie Walton Jr.
Dr. Cynthia V. L. Ward
Carly L. Warrener
Ms. Miriam S. Weinstein '08 MBA
Ms. Ann-Marie Weldon '92
Dieter K. Wenninger
Jeanine B. Went
Mr. Douglas J. Whiting
Mr. Daniel T. Wilga '05
Mr. Terrence B. Williams '89
Virginia L. Williams
Patricia L. Wilson
Miss Marina Winberg '05
Dr. Richard A. Wiscott
Mr. Jason W. Witham
Ms. Nancy Wolanski '05
Ms. Usoun J. Woo
Mr. John A. Woolley '98
John A. Yena '06, Hon.
and Donna Yena
Mrs. Sheri L. Young '93
Mrs. Lori A. Zabatta '95 and
Mr. Michael A. Zabatta '88
Mr. Christopher S. Zacharda, Ed.D.
Mr. Russ Zito '92
Mr. Raymond E. Zoller

2012-2013 Faculty and Staff Giving by Designation



- 30% Scholarships
- 26% University's Greatest Needs
- 19% The Yena Fund
- 16% Emergency Fund
- 9% Other

Organizations

Agostini Construction Co. Inc.
American Beverage Assoc.
American Egg Board
American Roland Food Corp.
Anton Family Foundation
ARAMARK
AT&T United Way/Employee Giving Campaign
Athens Foods
B&G Foods Inc.
Balfour Beatty Construction
Banfi Vintners Foundation
Bank of America Foundation
Bank of America
Bank Rhode Island
Barry Callebaut USA Inc.
Batchelor Foundation Inc.
BCLIR
Beam Global Spirits & Wine LLC
The Bissell Companies
The Bissell Family Foundation
Blount Fine Foods Corp.
Boettcher Foundation
The Boston Beer Company Inc.
The Buccaneer Hotel
The Cambia Employee Giving Campaign
The Capital Grille
Capital Management Group of the Carolinas Inc.
Centers for Disease Control and Prevention
Certified Angus Beef LLC
CGL Electronic Security Inc.
Charlotte Alumni Chapter
Charlotte Student Alumni Assoc.
Chesapeake Bay Wine Classic Foundation Inc.
Chi Upsilon Sigma
Chubb & Son Inc.
Cintas Corp.
Cisco Systems Inc.
Gary E. Ciuca Trust
Classic Coatings Inc.
The Coca-Cola Co. NA
Colorado Campus Compact
Communities Foundation of Texas
Compass Group
Confrérie de la Chaîne des Rôtisseurs
Creative Office Environments
The Culinarists Home Foundation Inc.
The Culinary & Hospitality Education Foundation of Southwest Florida
Dalton-Brand Foundation
Daniels Fund
Darden Restaurants Inc.
Dave's Marketplace

Delta Dental of Rhode Island
Denver Student Alumni Assoc.
DiBiase Associates Inc.
DiGregorio Inc.
Dimeo Construction Co.
The Larry R. DiPasquale Foundation Inc.
Distinguished Order of Zerocrats
Dolce Hotels & Resorts
The Dominion Foundation
DoubleTree by Hilton
The Drum Rock Specialty Company Inc.
Durkee, Brown, Viveiros & Werenfels Architects
Earth Farms LLC
East Coast Hoist Inc.
Ecolab Foundation
Ecolab Inc.
Eggland's Best LLC
Eident Sports Marketing LLC
El Pomar Foundation
Electrolux North America Headquarters
Emeril's Home Base
Enterprise Holdings Foundation
F & V Morabito Management LLC
The Fairholme Foundation
Farmland Foods Inc.
Fashion Group International of Denver
FBLA
Fidelity Charitable Gift Fund
Fiji Water
Flavorseal
The Foster Family Foundation
Foundation for the Carolinas
FS Food Group LLC
Gaebe, Mullen, Antonelli & DiMatteo Law Offices
Gallo of Sonoma
The George Washington University
The Goldammer Family Foundation Inc.
Golden Corral Corp.
Goodnight Brothers Produce Company Inc.
Gordon's Gourmet LLC
Gosling's Rum
Grant Thornton LLP
The Greater North Miami Chamber of Commerce
Green Mountain Coffee Roasters Inc.
Groupe SEB
Guittard Chocolate Co.
H. Carr & Sons Inc.
Hamilton-Turner Inn
Help Those in Need
The Hershey Co.
IBM Corp. Matching Grants Program

IBM Corp.
ImpactAssets
International Franchise Assoc.
The International Wine & Food Society
The Ironman Foundation Inc.
Johnson & Wales University Charlotte Campus
Johnson & Wales University Kappa Sigma
The Kershaw Foundation Charitable Trust
Kobrand Corp.
Charles Koch Foundation
The Kopf Family Foundation Inc.
Kraft Foods Foundation
Ladies of Essence
The Steven M. Lassoff Fund
Lemon & Line LLC
The Leon Levine Foundation
J. Willard and Alice S. Marriott Foundation
Matfer-Bourgeat Inc.
McCormick & Co. Inc.
T. Kevin McNicholas Foundation/TKM Foundation
Mercer Tool Corp.
Microsoft Matching Gifts Program
Mohegan Sun Casino & Resort
Morton Salt Co.
Nestlé USA
Network for Good
The Nielsen-Massey Foundation
Norfolk Hunt Pony Club
North Carolina Department of Commerce
North Miami Student Alumni Assoc.
North Miami Student Government Assoc.
O.H. Rankin Foundation
Ocean Spray Cranberries Inc.
Paolino Properties
Partridge Invitation Scholarship Foundation Inc.
Pasternak Wine Imports
Pate Dawson Co.
Pepsi Beverages Co.
PepsiCo Foodservice & Vending Sales
Performance Food Group
Piedmont Natural Gas
The Pittsburgh Foundation
The Louis and Harold Price Foundation Inc.
Procter & Gamble Professional
The Providence Journal Charitable Foundation
Quady Winery
Questex Media Group LLC
Rainone Landscaping Inc.

Raytheon Matching Gifts for Education Program
The Reebok Foundation Inc.
Regis University
Rhode Island Campus Compact
The Rhode Island Foundation
Rhode Island School of Design
Rhode Island Economic Development Corp.
The Ritz-Carlton, Grand Cayman
The Robinson Green Beretta Corp.
Rocky Mountain Hydrostatics
Sakonnet Golf Club
Sands Casino Resort Bethlehem
Schwab Charitable Fund
Serralles USA
Serve Rhode Island
Shawmut Design and Construction
Sheehans Office Interiors
Signs & Sites Inc.
Smithfield-Luter Foundation
Société Culinaire Philanthropique
Society for Foodservice Management (SFM) Foundation
Sodexo Inc. and Affiliates
Sopexa USA
Starwood Hotels & Resorts Worldwide Inc.
State of Rhode Island & Providence Plantations
Statler Foundation
Ste. Michelle Wine Estates
Stratas Foods LLC
Sysco Boston LLC
Systems Development and Analysis Inc.
Taco Inc.
Fred Tibbitts & Associates Inc.
Lizzie & Jonathan M. Tisch Fund of the Jewish Communal Fund
Trinchero Family Estates
The Marco C. Troiano Irrevocable Trust
TSC Foundation Inc.
Twinings North America Inc.
U.S. Small Business Administration
United Way of Miami-Dade Inc.
United Way of Rhode Island
US Trust Comp. NA
UV Partners LLC
Vita-mix Corp.
Vulcan-Hart Corp.
Wal-Mart Stores Inc.
Warwick Poultry Co. Inc.
The Washington Trust Company
Waters Corp.
Westgate Family Rev Living Trust
Weybossett Hill Investments LLC
Whole Harvest Foods Inc.
The Yaseen Family Foundation Inc.

re•connect

Opportunities Abound as Affinity Groups Bond

In 2011, a small group of former JWU teaching assistants and fellows led by **Barry Vogel '83, '89 M.S.**, North Miami director of administration, met for the first time on the Providence Campus to reconnect with the university and each other. The two-day reunion was held over a spring weekend and included a reception, cooking demos and a special luncheon with current university administration.



CLOCKWISE BEGINNING ABOVE:

L-R: Amy Valtos-Gretzula '94, Andrea Raymond '94, Michelle Esposito Brown '87 and John Dion '95 enjoy food prepared by those attending the 2011 TA/Fellows Reunion at the Harborside Campus.

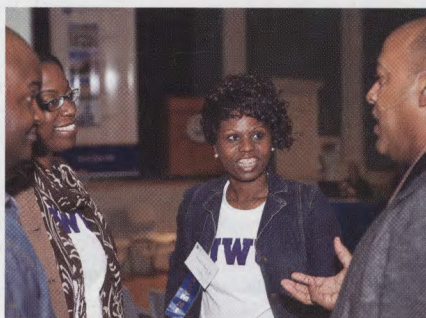
Greek alumni gather for a group picture with the T-shirt that was given to all who attended the 3rd JWU Greek Reunion in Providence.

L-R: Keith Boston '85, Peter James, Jon Ledversis '88, '90 MS and Brian Foye '88, '13 Hon. were part of the TA/Fellows Reunion kitchen crew in 2011.

The inaugural JWU Alumni Weekend in 2011 brought together members of the JWU Minority Alumni Committee and JWU Alumni Relations for dialog and planning (bottom right and left).

For more than five years, alumni athletes have returned to all campuses to show their allegiance to the university and meet new players, coaches and old friends while learning about new athletic programs the university is offering. For many years, alumni from Greek and culturally formed groups like the JWU Minority Alumni Committee have returned to campus to reunite and relive their experience as JWU students.

Such "affinity" or networking groups provide opportunities for JWU alumni employed in a wide variety of fields and institutions to renew old acquaintances, network, share ideas and even recruit other alums into their industries.



The highlight of the TA/Fellows Reunion was a rockin' party with Steve Smith and the Naked's, a local band that was popular during the '80s and '90s in Providence. The alumni group continues to unite using a similar format. Vogel has successfully connected with many former JWU TA/fellows on Facebook and LinkedIn.

"There are over 3,000 TA/fellow alumni in our database and we hope that all will eventually find their way back to Providence and reconnect with this group," said Vogel. "Alumni TA/fellows have become very successful within their respective industries and hold top positions in their professions. We will continue to find ways to reconnect, which can lead to greater connectivity and possibly open new doors for members of this group."

This year, the athletic weekend in Providence was kicked to a new level with the dedication of the Scotts Miracle Gro® Athletic Complex at the Providence Harborside Campus. More than 100 alumni attended events throughout the day, which culminated in a reception at Save the Bay, adjacent to the new fields.



In South Florida, athlete alumni annually gather around the time of homecoming to take part in activities held on and off campus.

"Many of our alumni athletes are enthusiastically supporting our programs and help to maintain the pride and tradition of being a Wildcat," says **Mary Ellen "Mel" Graf**, JWU executive director of athletics.



Beyond groups already actively connecting around shared histories, the potential for building and expanding networks of JWU alumni is enormous.

"There are more than 100 active and recognized clubs and organizations

currently on [the Providence] campus and all of these groups could potentially become active alumni affinity groups," says **Terrence Williams '89**, executive director of alumni relations.

In addition to groups joined by a shared alma mater, the Office of Alumni Relations has identified more than 100 alumni who work for pharmaceutical giant CVS. With the support of CVS's vice president of workforce development, **David Casey**, efforts are being made to establish a CVS employee resource group at its Rhode Island corporate office. Similar conversations are occurring at such companies as ARAMARK, Focus Brands and Sodexo.

"The key to sustaining our efforts is a strong and clear focus on the overall objectives established by the affinity group and the Office of Alumni Relations," says Williams.

"Alumni Relations staff can help you create an alumni affinity group and assist with connecting other alumni who may share similar interests."

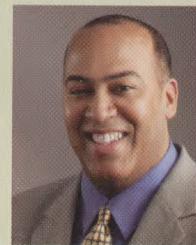
Online > alumni@jwu.edu.

The Power List

Each year *Nation's Restaurant News* identifies 50 individuals who are changing the landscape of the restaurant industry — their powerful influence is shaping the future of food service. This list is comprised of six categories: The Titans, The Catalysts, The Connectors, The Entrepreneurs, The Builders and The Wild Cards. JWU is proud that three alumni have made this list.

Gerald "Gerry" Fernandez '86, '98 Hon. Catalyst
Founder and President, Multicultural Foodservice & Hospitality Alliance

For more than 16 years under Gerry's leadership, Multicultural Foodservice & Hospitality Alliance's mission has been to educate, advocate for and help its members to effectively engage multicultural employees, customers and communities while increasing bottom-line results. The organization delivers products and services nationwide focused on professional development, cultural intelligence and strategic networking and aimed at teaching corporate management how to thrive as the U.S. population shifts.



In 2011, MFHA partnered with Johnson & Wales University to launch its Cultural Intelligence Initiative. Executing its Cultural Intelligence strategy allowed MFHA to move beyond awareness and compliance to skills and competency building that yields a tangible return on investment.

Stephen Caldeira '07 Hon. Catalyst
President and Chief Executive, International Franchise Assoc. Member of the JWU Corporation

Under Stephen's leadership, the International Franchise Assoc. (IFA) works to protect, enhance and promote the U.S. franchise industry, which consists of 825,000 U.S. franchise businesses that create nearly 18 million jobs and \$2.1 trillion of economic activity annually. IFA members include franchise companies operating across 300 lines of business, including food service, hospitality, lodging, real estate, automotive, business and consumer services. IFA also represents individual franchisees and companies that support the industry in law, marketing and business development.



Danny Meyer '10 Hon. Titan
Chief Executive, Union Square Hospitality Group

Danny is an innovative leader and a leading voice in hospitality, not only in New York but nationwide. His long list of accomplishments includes a remarkable restaurant portfolio that runs the gamut of barbecue joints and jazz clubs to Shake Shack, a chain that has gone international. With every venture that Danny embarks on, from burger shacks to elegantly appointed restaurants, his primary focus is the level of hospitality that is not only given to his patrons but to his employees. This is his key to success.



Online > www.nrn.com



Damico Visit

Paul Damico '86, president of Moe's Southwest Grill, spoke to students and gave them a behind-the-scenes look at his appearance on the Emmy-award-winning series "Undercover Boss."

Charlotte Reunion

JWU's Charlotte Campus held its Inaugural Class Reunion Weekend in early November 2013, welcoming graduates from the Class of 2008 back to campus. In addition to mingling, alumni enjoyed a welcome reception, a dance party, a Carolina Panthers NFL Football game and a tailgate. Alumni back on campus for the first time also saw a JWU men's varsity basketball game and the new Student Center.



2014:calendar

April

- 1 Alumni Networking Reception, Philadelphia
- 1-3 North Miami Campus Alumni Leaders Week
- 3 Marriott Alumni Mixer, New York City
- 9 Providence Campus Cultural Life Series — Gabrielle Hamilton, Schneider Auditorium, Providence Campus
- 9 Sodexo Culinary Career Event, Boston
- 11 Charlotte Campus Knights Baseball Game, BB&T Ballpark, Charlotte
- 21-24 Alumni Leaders Week, Providence Campus
- 24 JWU Alumni Awards Reception, Denver Campus
- 25-27 All-Class Reunion, Providence Campus
- 28-May 4 Founders' Week, All Campuses

May

- 17 National Restaurant Association Show, Chicago
- 19 Alumni Reception, National Restaurant Association Show, Chicago
- 22-24 Centennial Commencement, All Campuses

September

- 7-9 Florida Restaurant & Lodging Association Show, Orlando, Fla.
- 8 Centennial Convocation, All Campuses
- 12 JWU Birthday Bash, Gaebe Commons, Providence Campus
- 20 Newport Polo Match, Newport, R.I.

October

- 17-19 Providence Campus 2014 Centennial Family Weekend, Providence Campus
- Charlotte Campus 2014 Family Weekend, Charlotte Campus
- 17-19 2014 Family Weekend, Denver Campus
- North Miami Campus Centennial Family Weekend, North Miami Campus
- 18 Athletic Homecoming Reunion, Providence Harborside Campus
- 27 3rd Annual Spooktacular Celebration, Charlotte Campus

November

- 13 Atlanta Alumni Event, Atlanta

December

Check our website for our Alumni Holiday event and other events and information.

Online > alumni.jwu.edu/events

Write to us anytime at alumni@jwu.edu

re•group



Providence Holiday Party

The 5th Annual Taste of JWU Alumni Holiday Reception was held at the Providence Marriott Downtown and offered guests delectable samples from local alumni-owned and/or operated restaurants, bakeries and caterers.

▼ LEFT TO RIGHT:

Desmond Vasquez '10
Lemar Scott '12
Stephanie Schwab '12
Kimberly Burnett '10

▲ LEFT TO RIGHT:

John Robitaille
Denise Pitassi
Angelo Pitassi '07 MBA
John Benevides '98, '01 MBA
Bennett Singer '98 MBA



Spooktacular

This year's event brought out more JWU alumni, family and friends than ever. Going into its third year, the event is becoming a cherished tradition.

◀ LEFT TO RIGHT:

Chris Soto '10
Willie The Wildcat
Monica McGuire '09
Nicole Beverage '12

▼ LEFT TO RIGHT:

Virginia Philip '89
Nicholas Velardo '89
Michele Velardo '89

Holiday Wine Tasting

The North Miami alumni chapter hosted a wine tasting and networking event in West Palm Beach, Fla., featuring master sommelier Virginia Philip '89.



SoFlo Holiday Party

To beat the rush, JWU's Orlando alumni chapter got together for an early holiday celebration at Citrus, one of the hottest spots in downtown Orlando, Fla.



Denver Holiday Party

Alumni from all campuses joined faculty, staff and administration at the annual Alumni Holiday Party. In honor of JWU's centennial year, the event was hosted on the Denver Campus.

▲ LEFT TO RIGHT:

Jamie Shaw '07
Cole Abshire '08
Amanda Hagedorn '08
Alyson Fetherolf '08
Steven Yanni '08



JWU Alumni

1977

EDWARD GALGON PVD

Allentown, Pa.

Edward writes, "I have recently sold my Historic Cab Frye's Tavern, after a wonderful 20+ years as chef and owner, to another restaurant owner who plans on continuing the same tradition of good food and drink. My wife and I recently came back from exploring the foods, wines and beers of Germany, Austria and Hungary as I look forward to my next culinary adventure."

1978

JAMES CONNOLLY PVD

Northridge, Calif.

Jim is both a celebrity chef and a trained corporate facilitator, using a process he developed more than a decade ago based on 23 years as a professionally trained chef. He is skilled in neuro-linguistic programming and other corporate coaching and facilitation training programs.

1981

FELICIA MAHONEY-GOTTA PVD

Gales Ferry, Conn.

Felicia is executive pastry chef for Mystic Market East in Mystic. She previously worked in restaurants and opened her own boutique pastry shop in Gales Ferry.

1984

ROSS CHOATE PVD

Doylestown, Pa.

Ross is chief operating officer of John Kennedy Dealerships. He is responsible for all aspects of operations of the new-car franchise dealer group.

1985



Keith Boston

KEITH BOSTON PVD

Framingham, Mass.

Keith is head chef and director of prepared food and beverage for Cumberland Farms, based in Framingham. He's held the post since 2010. Keith sits on the culinary program board for Greater Altoona Career and Technology Center in Altoona, Pa. He and his wife, Alison, have one son and two daughters.

PETER COLLINS PVD

Simpsonville, S.C.

Peter is owner and executive chef of CHEF360 Catering in Greenville, managing all aspects of events from food to pizzaz.

1986

CHRISTINE RAFFA PVD

North Scituate, R.I.

Christine is the owner of Raffa Yoga in Cranston. Her 13,000-square-foot facility features three yoga studios, Urban Sweat rooms, therapy treatment rooms, a shopping boutique and a raw bar. Christine also owns a greenhouse, reopening in March, which will supply fresh produce to be used at her raw bar.

1989

MITCHELL BELL PVD

New Smyrna Beach, Fla.

Mitchell was appointed to the Board of Directors for the Florida Securities Dealers Assoc. Inc.

1990

ROBERT ALKHAS PVD

Dallastown, Pa.

Rob was named new head coach of baseball at Dallastown High School.

RUSS BENSON PVD

Libertyville, Ill.

Russ is principal and founder of Strategic Dining Solutions, in Chicago.

1992

TROY LADUE PVD

Springfield, Mass.

Troy Ladue is a director and trustee at the Margaret Oliver Ladue Foundation Inc.

SCOTT STAIB PVD

Danbury, Conn.

Like most unique companies, Ergo Chef was founded serendipitously. Scott was on the fast track when he was sidelined by tendonitis and carpal tunnel syndrome — a result of the repetitive motion injuries caused by frequent chopping and slicing. Together with his engineer brother, Mike, they crafted an ergonomically-designed knife that was a true extension of a chef's hand. Ergo Chef was founded in 2002.

1993

VINCENT MESSINA PVD

Cranston, R.I.

Vincent is executive chef at EPOCH on Blackstone Boulevard in Providence and owner of Gianfranco's Ristorante in Johnston.



Jeanne Gilbert '66 and Donald Beardsworth '76 are celebrating the 30th anniversary of Gilbert's Bed & Breakfast in Rehoboth, Mass. Built in the 1830s, Gilbert's was recently accepted by Carpenter Museum in Rehoboth to be included in the Bus Tour of Historic Homes in April. "We will be the only home that tourists can actually walk into and look around. We have maintained many of the original characteristics of the home, giving it the authentic feel our visitors appreciate," writes Jeanne.

PVD PROVIDENCE CHS CHARLESTON

NMI NORTH MIAMI NOR NORFOLK

DEN DENVER VAIL VAIL

CLT CHARLOTTE INTERNATIONAL



Cindy Owens '83 writes, "Several alumni from the Providence Campus got together in summer 2013 for a reunion and went wine tasting in Quebec. We also Skyped with Shazad Ghulam Muhammad '84, who is in Sydney, Australia now!!" Those who gathered included Emily Persons Houston '83, Enosberg Falls, Vt.; Lori Tinguie Goldberg '83, Nassau, N.Y.; JoAnn Portugal Williams '83, Edison, N.J.; Cindy Owens '83, Hermitage, Tenn., and Tom Flynn '85, Freeport, N.Y.

1994

MICHELLE BERNSTEIN-MARTINEZ '03 HON. NMI

Miami, Fla.

Michelle has earned her wings by creating menus for Delta Airlines' new Business Elite Class. She was voted one of the 15 Top Latinas in the Nation by *Latina* magazine and Top 10 Jewish Women in America by the Jewish Woman International Federation. A member of the Seafood Choices Alliance since 2001, Michelle supports sustainable seafood and fishing programs. She won the prestigious 2008 James Beard Award for Best Chef: South.

JOSEPH MASI PVD

Taylorsville, Utah

Joseph was promoted to vice president of operations for Interstate Hotels & Resorts Inc.

1995

FRANK GIUFFRIDA PVD

Barrington, R.I.

Frank is regional manager for Buffalo Wild Wings, overseeing its Rhode Island and Massachusetts expansion. The first Rhode Island store opened in March at the Warwick Mall, in Warwick.



WILLIAM GONZALEZ PVD

Medford, N.Y.

Bill writes, "In the mid 2000s, I received notice from Uncle Sam that my Army Reserve unit was being activated. I spent several years in uniform as a health care specialist and combat medic instructor. Rebuilding my business career had more challenges than I anticipated. I look forward to being a contributing (and colorful!) member of the alumni community."

MARKETTIA HAWLEY PVD

Chicago, Ill.

Marcie is director of strategic accounts for Hyatt Hotels Corp.

Tracy Acciola '90

Role Model for Future Leaders

Tracy Acciola '90, regional vice president for Trader Joe's, has a passion for empowering women to work toward leadership roles.

Tracy knows first-hand the importance of encouraging those under her management. While working in human resources for Filene's Basement, her first full-time job after graduating, Tracy's department head became her mentor. "She was already at the height of her career and she was willing to share everything with me," says Tracy. She tries to provide that same model for others.

Now responsible for overseeing 2,000 employees in Virginia, Maryland and Washington, D.C., at 23 retail outlets in the grocery chain, Tracy encourages networking among her staff. Her five female "captains" — store managers — follow her lead. For Tracy, it's important for women to know that "you can have high expectations and demand the best out of people ... but still be a human being and be nice about it."



Tracy's female managers get together as a group regularly and tour each other's stores. "It's part of networking and giving feedback to each other, but it's also sending a very powerful message: 'There's not just one female out there in a powerful position; there are several.'"

As assistant coach for her daughter's high school field hockey team, Tracy carries her message to the young women on the field. "Stay together and support one another. You're no good if somebody falls behind. You want to show that you can support someone who may be struggling or needs some motivation."

—Melinda Hill and Janet Kerlin

Online > www.traderjoes.com tacciola@traderjoes.com

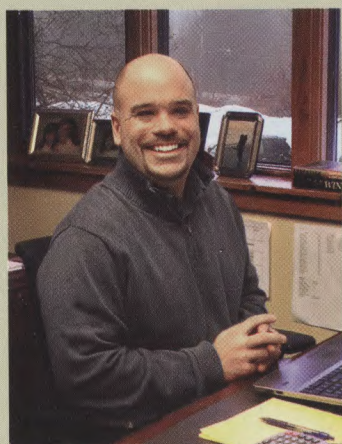
Martin LeGay '94

Years of Hard Work and Discipline

Martin LeGay '94 started washing dishes at his first job, in Lunenburg, Mass., at age 13. "I wanted a dirt bike," he recalls. "They didn't ask me how old I was."

"By the time I was 14, 15, I was working on the line. In high school, I was running the restaurant," in Leominster, Mass., under the management of a JWU grad, Chef Marcus DiNardo '81.

Martin eventually became executive chef and beverage manager at the Crowne Plaza in Nashua, N.H. From there, he started a food and beverage consulting company.



Now operations manager for eight hotels managed by RGH Hospitality, Martin often shuttles between New England and company properties south to Florida.

The executive is known for giving back to the community and providing leadership to students. He advises Nashua High School and Nashua Community College on their culinary arts programs,

"constantly looking at the curriculum and making updates."

As executive chef at the Crowne Plaza for 10 years, he helped one Nashua High School student each year to train in the kitchen; he then folded in front desk, sales and maintenance duties. "They need to be positively influenced," he says. "Many of these kids have gone on to culinary training and hospitality management. We were able to produce a Junior Culinarian of the Year, as awarded to teenagers by the American Culinary Federation Professional Chefs of New Hampshire."

Martin loves the apprenticeship program because it singles out young talent.

"To be in the hotel and restaurant business, it's got to be in your blood," because televised food shows don't show the years of hard work and discipline, he says.

Because of Martin, the New Hampshire hotel started donating the kitchen's extra food, "enough to feed a couple of hungry families." For that effort he was named 2010 Corporate Citizen of the Year by the Nashua Soup Kitchen and Shelter.

—J.K.

Online > <http://roedelcompanies.com> mlegay@roedelcompanies.com

DENNIS MEZIK PVD

Chicago

Dennis is senior sales manager for the Fairmont Hotel in Chicago's Millennium Park.

1996

HENRY LEWANDOWSKI III '98 MBA PVD

Rehoboth, Mass.

Henry is vice president of North American direct and retail sales for IdeaPaint in Ashland. Henry lives in Rehoboth with his wife, **Molly Lewandowski '96, '98 MBA (PVD)** and their two children.



Alex MacClellan

ALEX MACCLELLAN PVD

Washington, D.C.

Alex was promoted to vice president of global ecommerce and digital services for Marriott International Inc., in Bethesda, Md. He is responsible for the worldwide activation of Marriott's digital strategy and electronic channels (Marriott.com, Online Travel Agents, and Search) to build online revenue and profit for hotels worldwide. Alex leads a team with staff based in London, Dubai, Hong Kong and the Americas. He has worked in various capacities during his 16 years with Marriott ranging from front desk to property sales and eCommerce. He lives in Washington with his wife and three children.



Jeff Miller '98, right, director of culinary research and development for Dunkin' Brands, is leading the R&D team to develop world-class products for the broad market. At the Spring 2013 Career Fair, **Bryan Angolia '13** scored an internship as a result of his on-campus interview. During his internship, he was mentored by Miller and got a detailed view of the intricacies behind successfully developing innovative products.

1997

MICHAEL MEEHAN PVD

Furlong, Pa.

Michael is director of commercial operations for vaccines with Merck & Co. He lives in Furlong with his wife, **Faith Meehan '97 (PVD)**, an oral healthcare consultant at GlaxoSmithKline, and their two children, Paige and Cole.

1998

MATTHEW HOOPER PVD

Georgetown, Mass.

Matthew was a Season 15 contestant on NBC's hit show, "The Biggest Loser." Matt postponed his wedding to appear on the show. He lives in Georgetown.

WAYNE KING PVD

Naperville, Ill.

Wayne is regional vice president of operations for the Senior Living Culinary Group under the Unidine Corp.

ALUMNI OVERSEAS

1988

KENNETH CALLAGHAN PVD

London, England

Kenny has taken a "leap across the pond" to open The Big Easy, an American BBQ and crab shack in London. The 300-seat restaurant opened in February and will be followed by a second one in Canary Wharf early in 2015.

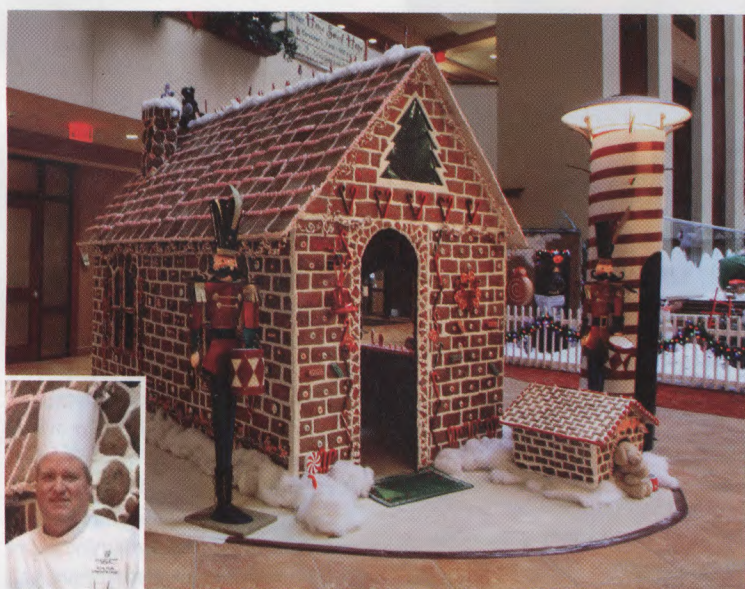
2012

ABHISHEK NAGPAL, MBA

PVD 

Haldwani, India

Abhishek writes, "Moved back to India post MBA in 2012 to co-found a restaurant with my brother. It's called Bollywood Masala, a Bollywood-themed restaurant. We serve Continental, Indian and Chinese fare. We recently celebrated the restaurant's first anniversary. The restaurant is at the foothills of a quaint tourist town called Nainital in North India. Any alumni visiting North India, please get in touch."



Every year for the past five years, the culinary team at the Embassy Suites Loveland - Hotel, Spa & Conference Center, in Loveland, Colo., has baked, built and decorated a 600-square-foot gingerbread house. **Christopher Cole '91** and his team begin in September, baking the more than 900 bricks to be assembled into the finished house and various outbuildings. It takes a team of 20 three days to put the pieces together and decorate the house in the hotel's atrium, where it is on display for Santa to visit and for holiday parties.

STACEY LYON '04 M.S. PVD

Seekonk, Mass.

Stacey was recently named corporate director of marketing for The Chandler at Cliff Walk in Newport, R.I. She will develop and execute multichannel brand marketing and promotional strategies for the luxury boutique hotel.

1999

REBECCA STERN PVD

Chicago

Rebecca is social events director at The Hyatt Regency Chicago.

2000

HECTOR GARCIA NMI

Naples, Fla.

Hector is the new executive chef of the culinary and catering departments of the Crowne Plaza Hotel at Bell Tower Shops in Fort Myers. A 30-year veteran of the industry, he most recently was executive chef at Shula's Steakhouse at Hilton in Naples.

2001

JOSHUA BAER NMI

Bethlehem, Pa.

After eight years at Fleming's Prime Steakhouse and Wine Bar in Radnor, Josh is now restaurant manager at Corked Wine Bar & Steak House in Bethlehem.



Daniel Coffin

DANIEL COFFIN PVD

Holidaysburg, Pa.

Dan is director of culinary development at Sheetz Inc. in Altoona, Pa.

SCOTT PUSILLO PVD

West Hollywood, Calif.

Scott was promoted to vice president of sales revenue management for Viceroy Hotel Group in Los Angeles. Scott will lead the merging of sales, strategy and distribution efforts, and will oversee all of the revenue and profit functions of Viceroy hotels worldwide.

CHRISTOPHER SAWICKI PVD

Chicago

Christopher is senior consultant at Xen Consulting Group LLC in Chicago.

2002

JOSEPH KINDRED CHS

Davidson, N.C.

Joseph was named *Charlotte Magazine's* 2013 Chef of the Year. He is executive chef at Rooster's Wood Fired Kitchen in Charlotte.

LAURA NEWMAN MBA PVD

Golden, Colo.

Laura is a professional chef and training manager for a Fortune 500 food manufacturer and hosts a blog for behind-the-scenes insights in the food service industry.

DONALD SCHOFFSTALL, PH.D. PVD

Charlotte, N.C.

Donald received a Ph.D. in hospitality management from Iowa State University in 2013. He is an assistant professor in the School of Hospitality at JWU in Charlotte.

KRISTEN THOMAS PVD

Sharon, Mass.

Kristen recently accepted a position at Collette Vacations in Pawtucket, R.I., as an air reservations agent.

2003

EMILY HARDING PVD

Chicago

Emily is express meetings manager at Doubletree by Hilton at Magnificent Mile in Chicago.

FRANK SUPOVITZ '03 HON. PVD

Merrick, N.Y.

Frank is the guy behind the Super Bowl, overseeing a staff of event professionals that stages some of the most prestigious sports events in the world, including the Super Bowl, Pro Bowl, NFL Kickoff, the NFL International Series, and the NFL Draft. Frank was inducted into the Event Industry Hall of Fame in 2006. He is the author of "The Sports Event Management & Marketing Playbook."

NATALIA VASQUEZ PVD

Sunrise, Fla.

Natalia has rejoined the Hyatt company as human resources manager for Hyatt Regency Pier Sixty-Six hotel in Fort Lauderdale.

JULIE WATERS PVD

Coatesville, Pa.

Julie is pastry chef at Nectar in Berwyn. Julie lives with her husband, **Norris Waters '04** and their two daughters, Annabelle and Olivia, in Coatesville.

2004

JOSEPH CLEMKO PVD

Oley, Pa.

Joseph is president and co-founder of Legal Education Assisting People. Joseph just finished law school in Michigan and is studying for the Texas Bar Exam.

CHRISTINE TODARO PVD

Attleboro, Mass.

Christine was recently appointed catering sales manager at Cozy Caterers in Providence, R.I. She formerly served as Cozy Caterers' executive chef for three years.

BRIAN HUBNER DEN

Denver

Brian is sous chef at TAG Restaurant in Denver. He also recently started a side business as a personal chef in the area.

DANA ROESKE PVD

Providence, R.I.

Dana recently became executive chef at Cozy Caterers in Providence. Prior to this role, she worked at the Omni Mount Washington Resort in New Hampshire and the New York Yacht Club in Newport.

2005



David, Sarah and Anthony Little

DAVID LITTLE CHS SARAH (DIMENNA) LITTLE CHS

Binghamton, N.Y.

David is executive chef at Remliks fine dining restaurant, and Sarah has a private catering business. They are the proud parents of Anthony David Little.

SHANE SCHAIBLY NMI

Tampa, Fla.

Shane was named corporate chef and director of culinary operations at First Watch, an award-winning breakfast, brunch and lunch restaurant in Bradenton. He was a sponsored participant at the 2013 Burger Bash during the SOBE Food and Wine Festival in Miami Beach, and holds the Guinness Book record for the World's Largest Cheese Fondue Set.

2006

MELISSA BENJAMIN PVD

Corona, N.Y.

Melissa accepted a position of special events manager at The Children's Storefront, in East Harlem. "I am excited to return to my roots of event management and use my S.E.E. management degree from JWU!"

WESLEY FEIST DEN

Helena, Mont.

Wesley accepted a position at TruStudent in Helena as a private loan specialist. "Working for such a reputable organization, helping students and alumni from more than 2,500 institutions of higher ed, in the Big Sky Country is great."

GUILLERMO FLORES '07 MBA DEN

Huntington Park, Calif.

Guillermo is a convening center associate at the California Community Foundation. He is in charge of the new Joan Palevsky Center, a free meeting venue for nonprofits and government agencies.

TARA GOULET CLT

Charlotte, N.C.

Tara is co-owner of Birdsong Brewing Co. in Charlotte.

KEVIN PONS PVD

Solana Beach, Calif.

Kevin is regional director of the West for Sigma Pi Fraternity International. "I work with 25 college campuses west of the Mississippi River. I provide leadership training, risk management assessments, alcohol education and fraternity operations training to the members of Sigma Pi Fraternity; cultivate our alumni relationships; and build partnerships with campus administrators." Kevin lives in Solana Beach.

ANN MARIE RATHBUN, MBA PVD
Cranston, R.I.

Ann Marie is group sales manager at Hilton Boston Dedham.

KELLY REDDY-BEST, PH.D. PVD
Oakland, Calif.

Kelly earned her Ph.D. from Oregon State University.

CHARLES REID '10 MBA CLT PVD
Providence, R.I.

Charlie is executive chef and director of catering for TIN Partners LLC in Charlotte, N.C.

JOHN T. ROGERS DEN
Fort Collins, Colo.

John is assistant director of events and constituent engagement at Colorado State University in Fort Collins.

2007

ALLISON BOYD PVD
North Providence, R.I.


Allison Boyd is event manager at ATR/Treehouse in Providence.

DAVID CAMPOPIANO PVD
Providence, R.I.

David is marketing manager for the New England Revolution, part of The Kraft Group, in Foxboro, Mass.

STEPHANIE CMAR PVD
Lynn, Mass.

Stephanie competed on "Top Chef: New Orleans" and finished in 7th place. She is currently sous chef at No. 9 Park in Boston.

ALEXIE CREARY NMI 
North Miami, Fla.

Alexie recently became management in training with Enterprise Rent-a-Car®. He has broken records, and was named MVP and was a top sales person in just his second month.

DANA JEVARJIAN PVD
Greenwich, Conn.

Dana is communications brand manager with Greenwich Hospitality Group. Dana lives and works in Greenwich.

TRAVIS MASAR PVD
La Junta, Colo.

Travis competed on "Top Chef: New Orleans" and finished in 10th place. He is currently a chef at Uncle in Denver.

ETHAN POLICASTRO PVD
Philadelphia

Ethan recently accepted a position at Ropure Water Treatment Technology LLC in Philadelphia as national sales manager. He was recently employed at Park West Gallery as sales manager. His goal is to "continue to leverage my strengths to further my career path."

2008



MANDY BACA NMI
Miami

Mandy is marketing communications manager for InterContinental Hotel Group in Miami.

SEAN COSBY CLT
Charlotte, N.C.

Sean is a personal chef and owner of Adopt A Chef LLC in Charlotte, N.C.

Jose Mendin '01

East Meets West Meets South

The idea of blending cultures in the culinary world is not new, but **Jose Mendin '01** has taken the notion of fusion cuisine to new levels. Jose is founding partner and culinary director of The Pubbelly Restaurant Group, which encompasses Pubbelly, Pubbelly Sushi, Barcelonata, PB Steak, Taco Belly and L'echon Brasserie — all in Miami Beach, Fla. And, as the names may suggest, this isn't your run-of-the-mill restaurant group.

"Each restaurant has a completely different concept: Latin American, Japanese, American, French," he says.

Jose was inspired to incorporate different cuisines in his cooking when he landed a position at Nobu, the acclaimed Japanese restaurant, after



graduating. "I was part of the opening team at Nobu Miami. Eventually I was sent to Nobu London to train. The chef there was French-trained, but he had worked in Spain, and now he was at a Japanese restaurant using European techniques. I grew up in Puerto Rico, which has a very strong cuisine, and seeing this chef use all of his different experiences in his cooking was very inspiring. I loved the idea of it."

Jose went on to train in Madrid at the Michelin-rated El Chafán. Coming back to the U.S., he worked in Asian and Latin American restaurants before opening the first of his own, Pubbelly, with two partners in 2010.

The Pubbelly Group and Jose have received numerous accolades. Jose is a three-time James Beard Award nominee for Best Chef: South, and The Pubbelly Restaurant Group's restaurants consistently rank high with Miami food critics. The City of Miami Beach has even recognized March 13 as The Pubbelly Group Day, thanks to the group's role in reviving the Sunset Harbour area of Miami Beach.

Next for Jose is the group's upcoming partnership with the Hilton Cabana Miami Beach Hotel. "We will be in charge of all food and beverage for the hotel. That's also where L'echon Brasserie will open," he says. "We are happy to keep growing."

—Rachel Donilon

Online > pubbellygroup.com

Scott Dudzinski '12

Light to Replace Darkness

Scott Dudzinski '12 joined CBS Radio's marketing group right after graduation. But when he learned that his father, recently retired from GE Energy, was in the beginning stages of fulfilling a long-held dream — to provide electricity to those who live without it — Scott left CBS and became program manager for the new organization, and Light the World became a reality.

The nonprofit's mission is to create an electrical system that is cost-effective and easily assembled, can be seamlessly integrated into the existing system's capabilities and will stand the test of time.

Households in the countries involved will receive a solar panel, three lights and an outlet. Building power plants to supply alternating current across long distances has been impractical in poor countries. Light the World's proposal is based on DC technology and renewable energy which is faster to deploy, environmentally responsible and much cheaper — \$350 per connection versus the \$15,000 per traditional connection as estimated by the African Power Initiative. Light the World plans to work with local utilities and government organizations in participating countries to ultimately reach the 1.2 billion people who live without power.

Once on board at Light the World, in Alpharetta, Ga., Scott quickly realized that the amount of work required was much greater than he had anticipated. In the 10 months he has been with the nonprofit, he's worked on almost



every aspect of the burgeoning organization, including designing the lighting fixtures, building the organization's website, working with social media and negotiating with foreign utility providers. He also hosts video updates on Light-the-World.org.

Light the World's future looks promising. Scott says that the response to his presentation at a recent energy forum in Africa was overwhelmingly positive, and Light the World is closing negotiations with two utility companies in Sub-Saharan Africa. Scott is also proud that so far, more than 100 business professionals are supporting the organization.

—Rachel Donilon

Online > Scott-Dudzinski@light-the-world.org www.light-the-world.org

SAMANTHA COWENS- GASBARRO PVD

Raymond, Maine

Samantha was hired to teach the kitchen staff in the Windham and Raymond, Maine, schools more about cooking from scratch to meet the guidelines of new federal nutrition standards for public schools. Before starting her new job, she attended a Chefs Move to Schools training program in Oxford, Miss., organized by the National Food Service Management Institute and part of First Lady Michelle Obama's Let's Move! initiative to fight obesity.

JOSE LANZAR NMI

North Miami Beach, Fla.

Jose is manager of the Latin Burger food trucks. He also owns Popsicleta, his own food bicycle with popsicles.



David Lieberman '08

DAVID LIEBERMAN CLT

Kissimmee, Fla.

David, a former faculty member at JWU's Charlotte Campus, was appointed food and beverage supervisor at the Renaissance Orlando at SeaWorld.

RENO PALOMBIT DEN

Raleigh, N.C.

Reno received a Master's of Science in Career & Technical Education from Virginia Polytechnic Institute & State University in May 2011. He was recently promoted to career and technical education instructional specialist for the Wake County Public School System in North Carolina. He supports professional learning teams, assists teachers and provides professional development and training on the Instructional Management System.

LAURA WEBER CLT

Charlotte, N.C.

Laura has been promoted to marketing manager for business excellence with Compass Group, USA, in Charlotte.

STACEY WELCH-ANDRADE NMI

Jensen Beach, Fla.

Stacey recently accepted a position at Martin County School in Stuart as chef-instructor. She was previously employed at Willoughby Golf Club in Stuart as executive sous chef. "I found out while attending and working as a teaching assistant at Johnson & Wales that I wanted to teach sometime in my career. I now get to do that and take care of our daughter, Isabelle."

2009

CLARK BARLOWE PVD

Charlotte, N.C.

As executive chef at his new Heirloom Restaurant in Charlotte, Clark is creating varied seasonal menus. He has worked in the restaurant industry since 2003 at a number of critically-acclaimed restaurants, including The French Laundry and El Bulli. He has also appeared on the Food Network's "Chopped."

SARAH BRENNAN PVD

West Warwick, R.I.

Sarah is a senior account executive at Marketing & Media Services LLC in Warwick.

SAMUEL GREENE PVD

Hoboken, N.J.

Samuel recently accepted a position at Keller Williams Realty in Hoboken as a real estate agent, helping first-time and experienced home buyers, sellers and renters.

COURTNEY LANCASTER CLT

Kennesaw, Ga.

Courtney earned her Bachelor of Science on Integrative Studies with a focus in business and leadership from Kennesaw State University in May 2013 and accepted a position as program coordinator for the Institute for Culinary Sustainability and Hospitality at Kennesaw State University.

ROBYN LUCKHAUS CLT

Charleston, S.C.

Robyn and Larry Brubaker own Luckhaus & Brubaker Sweets & Treats on James Island.

BIANCA SHAFFER DEN

Golden, Colo.

Bianca is marketing coordinator at Early to Rise/iTime Marketing in Lakewood.

JENNA THOMPSON CLT

Mooresville, N.C.

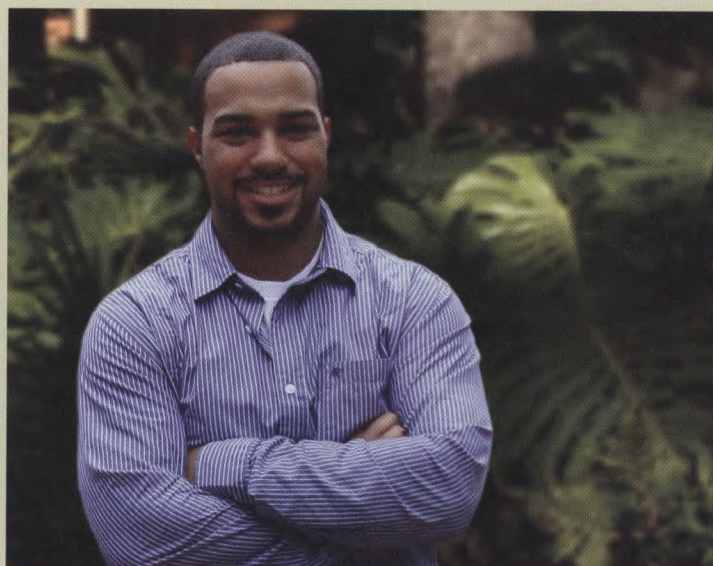
Jenna has been promoted to a national account representative with S&D Coffee in Concord.

2010

TAYLOR ANTHONY PVD

Aurora, Colo.

Taylor is an administrator with The LoDo District Inc., a membership organization that supports Lower Downtown (LoDo), Denver's historical, cultural and retail neighborhood, through marketing, education and advocacy.



Nathan Penha '11

Investing in Relationships

Nathan Penha '11 believes in the power of relationships. It's what's fueled his success as a financial advisor. He learned this secret early on, and he's been perfecting his craft at Edward Jones investment company from the moment he was hired in the spring term of his senior year.

After successfully completing his Series 7 and Series 66 exams, he moved to St. Louis, where the company's headquarters are located, to help manage client relationships. By January 2012 he had moved to Ocala, Fla., to manage an office of his own. Now he's relocated his practice to Tampa, Fla., where he continues to work on strengthening client relationships.

"I prefer to get to know my clients personally before we start discussing investment strategies or plans. We talk about their goals, what they hope to achieve, what their biggest concerns are, what they like to do for fun, talk about their family, common interests and so on. A lot of my clients consider me to be a member of their family. That's a great feeling."

His unique approach is paying off. Today he's leading a team of financial planners in one of the firm's major financial markets.

"I'm part of a team of financial planners focused on growing our client relationships. There is a long list of services we offer, such as cash management, wealth management, college planning and, of course, investing. People come to me when they need help making sure things go the way they want financially. The best way to explain what I do is simple: I provide solutions to people's problems."

— Damaris Teixeira

KIMBERLY BURNETT PVD

Clermont, Fla.

Kimberly was promoted to event and recreation supervisor at Walt Disney World Swan and Dolphin Resort.

JOSEPH COOK PVD

Dryden, N.Y.

Joseph is senior dining manager at the State University of New York at Cortland.

CHIARA ESPINAL NMI

Coral Gables, Fla.

Chiara is assistant director of the annual fund at Nova Southeastern University in Fort Lauderdale.

JASON GETHIN CHS

San Diego

Jason is taking over The Corner Restaurant & Bar and partnering with The Corner's owners to redo the historic Carnation Milk Factory building in the East Village.

BRIGETTE GRIMES DEN

Glendale, Ariz.

Brigette completed a coordinated master's degree in nutrition and dietetic internship program at Walter Reed National Military Medical Center, in Bethesda, Md. She is a first lieutenant stationed in Washington, D.C., as a clinical staff dietitian.

MOLLY MATELSKI DEN

Chicago

Molly is a senior manager for Marriott International. She is in charge of food and beverage operations in the Greater Chicago area.

RYAN MCAULIFFE PVD

Franklin, Mass.

Ryan is an account executive at SmartBear Software in Beverly.

CONOR ROBINSON CLT

Charlotte, N.C.

Conor is co-owner and head brewmaster at Birdsong Brewing Co. in Charlotte.

HOLLIE SHAW CLT

Charlotte, N.C.

Hollie is the regional sales representative with Penske Truck Leasing in Charlotte.

2011

KATELYN SPURR PVD

Brookline, Mass.

Katelyn recently accepted a position at Forrester Research in Cambridge as events coordinator after working at Emerson College, to move from higher education to the private sector.

SUSANNAH WINE CLT

Charlotte, N.C.

Susannah is now associate director of dining services with Chartwells, a division of Compass Group, in Charlotte.

SARAH WYMAN PVD

Passaic, N.J.

Sarah accepted a position at Mandarin Oriental New York as guest-services agent. She was previously employed in the same post at Mandarin Oriental Boston. "I wanted to start a career in New York City and accepting this position at one of the leading luxury hotels in the world, in one of the greatest cities in the world, will help me to accomplish that!"

2012

SEAN CORCORAN PVD

Dorchester, Mass.

Sean is recruiting coordinator at the Liberty Mutual Insurance home office in Boston, in the Department of Talent Acquisition & Programs — Commercial Insurance. He provides support for all commercial insurance recruiting, including underwriting, claims, marketing and analytics, business systems and campus recruiting positions.

CAITLYN HADLEY CLT

Charlotte, N.C.

Caitlyn recently accepted a position as area sales representative with Fine Wine Trading Co., in Charlotte.

MICHAEL LAMEY PVD

Somers Point, N.J.

Michael is executive sous chef at the JW Marriott Phoenix Desert Ridge Resort.

DAPHNIE MONTROYA NMI

Delray Beach, Fla.

Daphnie just launched her new business, Bowtye Beauty Bar, with an official grand opening in February in North Miami. She and her company participated in the North Miami Campus' Homecoming fashion show. [www.bowtyebeautybar.com]

ADELE MURASKI PVD

Manchester, Conn.

Adele is a case manager at the Center for Human Development in Hartford.

CHRISTOPHER VIAUD PVD

Allston, Mass.

Christopher was recently promoted to lead line cook at Deuxave in Boston.

2013

NGOZI AHANOTU MBA PVD

Providence, R.I.

Ngozi is an event manager at the Dunkin' Donuts Center in Providence.

MELISSA BRINLEY CLT

Hoover, Ala.

Melissa accepted a position at Hoffman Media in Birmingham as a test kitchen professional. She was recently an intern at America's Test Kitchen.

SEAN BUFALO PVD

Providence, R.I.

Sean is catering manager for FLIK International at Vertex Pharmaceuticals Inc., in Cambridge, Mass.

KELLY FARMER DEN

Denver

Kelly is the new human resources manager at Lotus Business Solutions. Originally from Midland, Texas, she moved to Denver in 2001.

SAMANTHA KLATT DEN

Denver

Samantha is a marketing team member at The Hub Companies in Denver.

BRIDGET MILLER DEN

Edwards, Colo.

Bridget is restaurant supervisor at The Lodge at Vail, in Vail.

NICHOLAS PROVENZANO PVD

Providence, R.I.

Nicholas is an electronic and robotic engineer at R&D Technologies Inc., a reseller of the full Stratasys line of 3D printing systems, headquartered in North Kingstown, R.I. In his new capacity, Nicholas assists with service bureau operations for clients throughout the U.S. He previously interned at Neuron Robotics in Worcester, Mass., where he designed three-dimensional models using CAD software and a 3D printer.

TYLER SOUZA PVD

Taunton, Mass.

Tyler is now community relations associate for Providence Sports + Entertainment, in Providence, R.I.

marriages and unions

1989

NANCI KNEIPP PVD
and Paul Brennan
June 1, 2013

2000

STACY PARDOE
and **FRANK DINARDO PVD**
May 5, 2013

2005

BRIANNE LOWERY
and **MCALISTER FAHIE PVD**
Oct. 6, 2013

2007

ERIC MESSER
and **ALISA PELTON '09 DEN**
Oct. 5, 2013

2009

JASON BARE PVD
and Stefanie Grabosky
June 1, 2013

2010

SARA ROSE LAVOILETTE and
CHUNCEY FOREMAN '11 PVD
Nov. 8, 2013



^ **JASON BARE '09**
and Stefanie Grabosky

v **ERIC MESSER '07** and
ALISA PELTON '09

^ **SARA ROSE LAVOILETTE '10**
and **CHUNCEY FOREMAN '11**



births and adoptions

2005

CHRISTINA CATANA PVD
and Michael Catana
Michaela Jean

SARAH (DIMENNA) LITTLE
and **DAVID LITTLE CHS**
Anthony David

MATT SCHECHTER PVD
and Amy Herman-Schechter
Alessandra Juliette

2008

KRISTA (CORLISS) CLARK DEN
and Chris Clark
Hayleigh Kristine

SUBMISSIONS

If there's news in your life you'd like to share with fellow alumni, please send us photos and announcements about recent weddings, unions and additions to your family.
Images: To submit images from your event, please provide high resolution digital files (min. 300 dpi, 5 x 7 inches) or actual photographs.

Entries may be emailed to jwumagazine@jwu.edu or to JWU Magazine c/o Johnson & Wales University, 8 Abbott Park Place, Providence, RI 02903.

In Memoriam

VILMA GATTA TRIANGOLO
'36, '88 HON.
Jan. 6, 2014

GLORIA BEEHLER '38
July 11, 2013

DAVID A. ADAMS '76
Dec. 16, 2013

JOHN J. CAULFIELD '76
Oct. 13, 2013

PETER A. PAPA '76
Dec. 13, 2013

WALTER T. SHEAFF '76
Jan. 20, 2014

ROBERT L. PAULHUS '77
Nov. 22, 2013

MARCEL A. GERVAIS '78
Feb. 10, 2014

JOHN J. MULLALY '79
Jan. 14, 2014

GERALD C. STEWART '79
Dec. 26, 2013

CLYDE FREEMAN '82
Nov. 9, 2013

LISA M. MATTIE '84
Jan. 21, 2014

DANA WEISHAAR '86
Jan. 17, 2014

NICHOLAS W. MANNO '87
Feb. 7, 2014

MICHAEL D. MOTTER '87
Feb. 15, 2014

CHRISTINE F. MULNEIX '90
Jan. 4, 2014

MARVIN W. MARTIN '93
Oct. 9, 2013

JASON SUFFOLETTO '95
Feb. 18, 2014

WILLIAM C. TURNER '96
Feb. 2, 2014

ROBERT D. BOMBARA '97
Dec. 25, 2013

ALEXANDER LANKLER '98 HON.
Dec. 12, 2013

NICHOLAS E. BROCK '99
Sept. 7, 2013

PAUL A. DUBOIS '99
Dec. 29, 2013

RANDAL TYE THOMAS '99
Jan. 13, 2014

LOUIS E. D'AMICO '00 HON.
Nov. 7, 2013

SHARON A. SCHNEPPER '00
Jan. 5, 2014

KEVIN BODILY '01
Jan. 26, 2014

CATHLYNN A. PROCTOR '01
Oct. 11, 2013

CHARLIE TROTTER '01 HON.
Nov. 5, 2013

ANTHONY J. REARDON '03
Nov. 19, 2013

RONALD M. TUCKER '03
Jan. 18, 2014

LOUIS CANGIANO, JR. '06
Nov. 19, 2013

MATTHEW J. GAGNE '06
Dec. 16, 2013

MORGAN K. CRONAN '07
Oct. 19, 2013

PAUL F. COFFEY '08
Oct. 25, 2013

JAMES S. PUCHACZ '12
Nov. 12, 2013

Faculty, Staff and Friends

GLORIA ENOS
Feb. 14, 2014

Louis E. D'Amico '00 Hon. – Teacher, Mentor, Trustee

It is with sadness that Johnson & Wales University notes the passing of Louis "Lou" D'Amico '00 Hon., in November 2013.

Fresh out of Harvard in 1947, D'Amico was the first teacher Edward Triangolo and Morris Gaebe hired after purchasing Johnson & Wales. Positive, jovial, enthusiastic, D'Amico taught accounting and small business management, and believed that America's future is in small business.

In 1951, he moved on to become controller of Duro Finishing LLC in Fall River, Mass., but remained a trusted advisor and lifelong ambassador for all that JWU represents.

"His service was extraordinary," said John Yena '06 Hon., JWU's chairman of the board emeritus.

As Johnson & Wales went from a business school to a junior college, D'Amico was part of what Gaebe called "the kitchen cabinet" of operations. In 1973 he became an official trustee of a more complex institution launching hospitality and culinary programs. As chair of the first academic committee, D'Amico brought a teacher's perspective, and as chair of the first audit committee, he created still-standing charters.



"Lou had a good nose for finance and real estate, and a barometer tuned into what was right to do," Yena said.

D'Amico retired as senior vice president and treasurer of Duro Industries Inc. It was there that he steered Emeril Lagasse '78, '90 Hon., the son of a worker, toward the education that launched an icon. Over his 50 years with Duro, D'Amico helped it grow from 60 employees to nearly 1,200 while being involved in the company's finances, labor relations and administration.

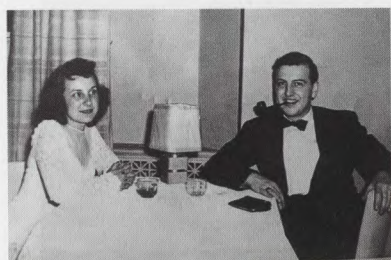
A member of the JWU Corporation and a trustee long before the time of nine-year terms, D'Amico was made a Legacy Trustee in 2007.

"More than any other trustee, Lou had a working knowledge of how a university operates," Yena said. "From Lou we got personal attention that went beyond business obligations to a dedication and love."

Until his recent illness, D'Amico and his wife, Mary, a valued companion to Lou's service, had attended every Johnson & Wales commencement since 1947.

Besides his wife he leaves two daughters, Laurie T. Tigan of Worcester and Lissa B. Singer '98 MBA, of Rehoboth, one son, Louis E. "Lee" D'Amico III of Seekonk, and two granddaughters, Isabella and Daniella.

— Catherine Sengel



TOP: Louis "Lou" D'Amico with his wife, Mary, at a Johnson & Wales event in the 1950s and at the JWU Summer Pops in 2006.

VILMA GATTA TRIANGOLO

Linked JWU Past to Present

“WHEN YOU’VE BEEN IN A PLACE SO LONG AND HAVE SEEN IT, A LITTLE SEED, KEEP GROWING, AND GROWING, IT’S VERY GRATIFYING.”

That is how Vilma (Gatta) Triangolo ’36, ’88 Hon., described her 80-year connection to Johnson & Wales University. One of the school’s most fervent supporters, Vilma, a former student, staff member, teacher, co-owner and trustee of Johnson & Wales, passed away in January. She was 96.

There might not have been a Johnson & Wales University

today if it weren’t for Triangolo. “She’s the single person that represents the past as well as the future,” said Johnson & Wales University’s chairman of the board emeritus, John Yena ’06 Hon. “She was the catalyst that became a part of every single generation of the university.”

Vilma Gatta enrolled in Johnson & Wales in 1934, just after graduating from high school. Her classes included office machines and typewriting, and she received on-the-job

training from the school’s founders, Gertrude Johnson and Mary Wales. Upon graduation, she was sent on job interviews and offered two positions. When she asked Johnson which she should take, Johnson replied, “None. We want you here.”

“That’s how it all began; I never left,” Vilma recalled. Johnson and Wales were “very important ladies in my life ... I was sort of the daughter they never had. They really took me under their wing.”

Vilma became their protégé, teaching business machines, typewriting, bookkeeping and calculators, while also working in the office and acting as personal assistant. In 1941 she married Edward Triangolo, a civil engineer from her Providence North End neighborhood. When he was commissioned as an officer in the Navy, she joined him in California, where the couple became close friends with Navy buddy Morris “Mose” Gaebe ’98 Hon., and his wife, Audrey Gaebe ’88 Hon.

After the war, the Triangolos returned to Providence and Vilma stepped back into familiar duties working at Johnson & Wales. In 1947, after Wales became ill,

Johnson decided to sell the school. “We’ve had offers, but I’d like you to buy it,” Johnson told Vilma. “I know you’ll run it the way we would want it run.”

Edward was interested and asked his friend, Mose, if he’d like to partner with him. With close to 100 students and large enrollments of returning GIs, the Triangolos and Gaebes took the school to new levels. The gentlemen, who started out as co-directors, both eventually held the role of president while Vilma and Audrey ran the offices, taught and raised their children.

Looking back over the decades, it was the founders and their work that Vilma held most dear. “For two women to go out into a man’s world, that was a very courageous thing to do. Their school grew and it gained a reputation because they gave their students their money’s worth,” a tradition carried forward, she noted in 2008. “As big as we are right now, the student is still the most important part.”

Vilma spent recent winters in Florida and summers at the former Johnson & Wales Inn in Seekonk, Mass., where she was known as “Mrs. T.” by students. She continued to stay active and abreast of university business as an honorary trustee even after Edward passed away in 1989.

The quintessential champion of Johnson & Wales, the friendly matron everyone knew and loved, she was a sharp-witted, savvy businesswoman who helped shape a small business school into a globally recognized

university. A student of its first administration, matriarch of its second, more than anyone associated with JWU, Vilma Gatta Triangolo linked its past and its two pioneering founders to its present.

She is survived by her children, Lea Anderson, Lynne Johansson and Edward Triangolo Jr., a member of Johnson & Wales University’s Board of Trustees, three grandchildren and two great-grandchildren.

—Melinda Hill

Edward and Vilma Triangolo returned to Rhode Island with son Edward Triangolo Jr. following World War II.



Vilma Gatta Triangolo ’36, ’88 Hon., in 2006.



“Audrey is just like my sister,” Vilma said of J&W co-matriarch, Audrey Gaebe, in 2008.



The Art of the Pitch

BY JOHN ROBITAILLE

An effective communicator is someone who can take a complex idea and convey it with simplicity, brevity and credibility. Being an effective communicator is more of an art than science. It demands an appreciation of the multiple dimensions through which we communicate.

As humans, we use five primary senses to gather information: sight, hearing, taste, touch and smell. In business, public speaking or politics, sight and hearing are the two most commonly used to size you up, so to speak.

Not only must entrepreneurs sell their ideas or business concepts, they must also sell themselves as credible champions of their ventures. Potential investors, partners or customers will scrutinize the idea objectively but will evaluate the individual much more subjectively.

What you say, how you look, your handshake and body language combine to create the perfect pitch or result in the perfect disaster. If you can't convey a clear, concise and accurate presentation of a business idea or innovation quickly, professionally and in simple terms, it's either too complicated or half-baked.

Typically, entrepreneurs practice pitches to describe their ventures in about 60 seconds, ready for any opportunity to sell someone an idea. Imagine meeting a potential investor in an elevator. You have only a minute of their undivided attention before the elevator stops and the doors open — an opportunity to be heard and observed. How you're dressed, how you project, your attitude, demeanor and even smell can influence the effectiveness of your pitch. Visual components are communicated within the first few seconds.



The words you choose are important, but only part of the pitch. They always follow the visual cues. This might sound superficial, or even trivial. It's not.

The visual elements contained within any human interaction have a powerful influence, especially during initial meetings. Fused with spoken words, they provide — either consciously or subconsciously — important hints to whether words are authentic and can be trusted.

Words and timing can be perfected through practice, but to project the optimum attitude and body language, have others provide a critique or seek advice from a professional presentation coach.

To achieve the perfect power look, find a personal uniform that works for you. Choose basic items of clothing and color that accent

your best features and minimize anything that's not so flattering.

While the pitch gets you in the door, when you enter a room, you must own it. Your ability to communicate with both wardrobe and words doesn't end with the elevator pitch. You carry it into the room and it becomes a part of your personal brand as you transform yourself into a successful entrepreneur and your idea into a viable commercial or social enterprise.

John Robitaille is executive-in-residence at the Larry Friedman International Center for Entrepreneurship at Johnson & Wales University. This article was written for the Rhode Island Small Business Journal.

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