

1995

## Culinaire 1995

Johnson & Wales University - Norfolk

Follow this and additional works at: <https://scholarsarchive.jwu.edu/yearbooks>



Part of the [Higher Education Commons](#)

---

### Repository Citation

Johnson & Wales University - Norfolk, "Culinaire 1995" (1995). *Yearbooks*. 76.  
<https://scholarsarchive.jwu.edu/yearbooks/76>

This Norfolk Campus Yearbook is brought to you for free and open access by the University Archives at ScholarsArchive@JWU. It has been accepted for inclusion in Yearbooks by an authorized administrator of ScholarsArchive@JWU. For more information, please contact [jcastel@jwu.edu](mailto:jcastel@jwu.edu).

**PREPPING for a BETTER TOMORROW**

*the Culinaire '95*



Johnson & Wales University  
2428 Alameda Avenue, Suite 316  
Norfolk, Virginia 23513  
(804) 855-8645  
1-800-JWU-3633

## **FOR JUST A MOMENT**

We laughed until we had to cry  
And we laughed right down to our last good-bye  
We were the best I think we will ever be  
All of us  
For just a moment

We chased those dreams we never found  
And sometimes we let one another down  
But the friends we made — made everything all right  
For just a moment

Time goes on  
People touch and then they are gone  
But all of us will never be again  
Like we were then

Some day when we all reminisce  
We will all say there wasn't too much we missed  
And through the years we'll smile  
When we recall, we had it all  
For just a moment

Time goes on  
People touch and then they are gone  
But all of us will never really end  
We'll never be again, like we were then

We laughed until we had to cry  
And we loved right down to our last good-bye

Please accept our apologies for anyone who was misrepresented, misplaced, or accidentally overlooked in this publication.

Thank you from the Yearbook Staff



**JOHNSON & WALES**  
**U N I V E R S I T Y**

**DEPARTMENT OF STUDENT SERVICES**

# A Note from the President

## The Year in Review, 1994-1995

The University has opened many new doors during the 1994-1995 academic year, and the student body has played a vital role in this success. In September, the Norfolk campus welcomed the largest freshman class in history, and the year has brought major developments to accommodate this growth.

The TIFSEA Student Union was dedicated in October. This 3,000 plus square facility was made possible through the generosity of the Tidewater Branch International Food Services Executives Association. The facility boasts a 52 inch wide screen television, pool and ping-pong tables, and plenty of study and recreation space.

We also opened the Norfolk campus' first specialty kitchens; the state-of-the-art electric bakeshop and cold kitchen. These kitchens feature energy efficient electric equipment donated by Virginia Power. This partnership between business and education will propel us in the twenty-first century.

Opportunity knocked for students and alumni thanks to the University's Career Voice Link Program, a computerized system linking prospective employers and employees instantaneously.

Yet, another door was opened in January with the expansion of the University's library. With this move, we were able to increase both area and resources by 100%.

As Johnson & Wales looks to our Vision 2001, our focus continues to be quality education. This unwavering dedication ensures your success and enables you to open the door to a lifetime of opportunity.

*President of  
Johnson & Wales University at Norfolk  
Debra C. Gray*









## Johnson & Wales University Construction and Additions

# Summer, 1994

It was a long haul to completion for this hallway that leads to what is now known as our Student Union, academic classrooms, and the new mixology lab.



Thanks to the joint effort between Johnson & Wales University and Virginia Power our students were provided with the unique opportunity to work in the first of its kind, the Electric Kitchen in Lab E.

Many shelves were installed to accommodate the hands on learning that would take place in our new Mixology Lab.







### PARDON OUR DUST!!!

Now this is progress. To the left are the mere beginnings of the Student Union. (Below) Getting closer . . . At last, a place where students can escape the classroom and labs if only for a moment.



**POOL SHARKS!!!** Mark Bedzick and Michael Beatty engage in a friendly game of pool. Go for the longshot!

Debi Gray, Norfolk President, John Bowen, Executive V.P., Norfolk Mayor Paul Fraim, and Tim Cavinness, V.P. of Va Power, East Division celebrate the dedication of the new electric Bakeshop.



# WELCOME WEEK 1994 at JOHNSON & WALES UNIVERSITY

Each new year holds the promise of unending excitement for each new student as they embark on an adventurous journey into the field of Culinary Arts here at J&W. The year is begun with a hearty welcome and an opportunity to make many lifelong friends. This past year's orientation was extra special in that we hosted more freshmen than the school has seen in its numerous years of existence. This great turn out, along with the many new facilities, have helped to make Johnson & Wales University at Norfolk a promising campus of the future. We thank our freshman class for these opportunities.

I DIDN'T KNOW THAT DANCING WAS A PREREQUISITE FOR A CULINARY ARTS SCHOOL?!? A group of troopers have fun participating in the excitement of Playfair — the ultimate ice breaker.



COME ONE, COME ALL!!! A huge banner dons the three most important words that an incoming freshman will hear. The buck starts here, folks!

**SURVIVAL SECRETS OF J&W . . .**  
Instructor Carrie Moranha tells of her personal experiences as a graduate of Johnson & Wales to these new students.



**I'M DANCIN'! I'M DANCIN'!** Verne Williams, Crystal Long, and Rahman Harper along with many others, have fun with Playfair.





## Friends and Fun aboard the Cruise Ship Discovery

Blustery winds and 50 degree temperatures didn't stop about fifty new students from boarding the Virginia Beach Cruise Ship Discovery at 8:00 p.m. for a four hour channel ride to the Chesapeake Bay. The Moonlight Dessert Cruise was the grand finale of a host of Fall Student Orientation activities sponsored by the Student Activities Department. The crew of the Discovery, with help from Torri Butler and Kelly Lubinger entertained students and instructors with music and mud pie, cheesecake and brownies under a clear sky boasting a full moon and a great view of the Big Dipper. Holly Hamby told us about the evening, "There were so many people there that you couldn't go in to the upper deck . . . it was packed!"

HA-HA, VERY FUNNY!!! Torri Butler, Director of Student Services, and the captain of the Discovery cruise share a joke and a smile before boarding the dessert cruise.



The symbol of Johnson & Wales University which stands for the three steps of learning with the flame of knowledge.

THIS IS THE BEGINNING OF A BEAUTIFUL RELATIONSHIP!!! Shasaebra Moore, Charis Ford, Steven Giles, LaToya Simmons, Tammy Bing, Aiesia Sampson, and Kindalyn Williams swap stories about where they're from and where they're going.

"Is that good???" Tamara Bing and Holly Hamby look on as Beth Whitfield and Sarah Shesventer sample some tasty desserts aboard the Discovery cruise.



JUST CHILLIN'!!! Carletta Williams, Rose Honore and Scott Porter laughing it up aboard the Discovery.





# J & W MEETS THE OLD COUNTRY AT BUSCH GARDENS

---

## THE FIRST SAC TRIP A THRILLER!!!

---

The Student Activities Council helped kick off the Fall term with a day trip to Historic Williamsburg and one of its many main attractions, Busch Gardens - the Old Country. Student Activities Coordinator, Kelly Lubinger, led students and guests to the theme park.

David Oddo recalls that some of the students even braved the park's newest addition, The Drachen Fire rollercoaster. The park also has many other rides and events that take place throughout the day. As Chef Patrick Reed notes, "We came, we rode, we ate a lot of food. What better way to spend six hours?"



SMILE FOR THE CAMERA!!! Students and staff stop for a Kodak Picture Taking Moment in front of the Drachen Fire Roller Coaster at Busch Gardens.



NEXT: CAN WE GO AGAIN??? Pam Smith looks like she enjoyed that ride.

ABOVE: Residential Life Coordinator, Michele Hensley and Chef Instructor Dedra Butts catch their breath after riding the Big Bad Wolf.





JUST DROPPING BY . . . The Grim Reaper stops by to wish J&W a HAPPY HALLOWEEN

PUMPKINS IN ALL SHAPES AND SIZES: The Student Activities Council hosted a Pumpkin Carving Contest in honor of the Halloween Spirit.



## Trick or Treat



THE GENERIC LOOK. Veronica Francis, Student Activities Coordinator, couldn't seem to make up her mind on a color.

BOOGIE DOWN WITH THE BOOGIE MAN. Students and faculty do the Monster Mash at the Halloween Dance.



Michele Hensley, Susan Seamon, Nicki Nixon, Milly Allen, and Mandy Thompson join in the Spooky Spirit on Halloween.



# FACULTY AND STAFF

The world renowned curriculum at Johnson & Wales University attracts student from all corners of the United States. They enroll at J&W to learn culinary terminology and techniques that will broaden their horizons as graduates and culinarians. While curriculum, proper terms and procedures are found in textbooks, it is our infamous faculty which bring these ideals to light in the hearts and minds of students.

Faculty combine years of experience from a variety of culinary establishments to provide students with unique insights and educational opportunities. Backgrounds of current faculty range

**Top notch faculty instruct students in the curriculum and serve as advisors and mentors through a variety of clubs and tutoring programs.**

from the Williamsburg Inn, a five-star establishment, to International Cuisine, to private dining onboard a private yacht. Others have worked in the industry in their summer months to brush up on current industry happenings, which often become references in the related and laboratory classes.



Chef Patrick Reed, the advisor of the Baking and Pastry Club, is often a great help and inspiration to students both in culinary classrooms and in a more relaxed club meeting atmosphere.

Edward Batten  
Susan Batten  
Dedra Butts  
Tim Cameron  
Arturo Elvins



Jerry Lanuzza  
Alex Leuzzi  
Margie Poppe  
Michael Rossi  
Steve Sadowski



Jonathan Saliba  
Scarlet Holmes-Paul  
Bonnie Startt  
Reuel Smith  
Joseph Waple





# J&W Rules!!!

95

IN THE EYES OF THE STAFF, STUDENTS COME FIRST!!!



Milly Allen  
Kendra Babcock  
James Bagby  
Richard Bazar  
Veronica Francis



Karen Foreman  
Michele Hensley  
Jeremy Houghton  
Tammy Jaxtheimer  
Linda May



Marisa Marsey  
Lori Neff  
Nicki Nixon  
Lynn Santos  
Susan Seamon



Mandy Thompson  
Montayna Thompson  
Michael Travis  
William Travis  
Anjel Tweet



Paul Umbach  
Ellen Vinson  
Marie Wanersten  
Karen Young



**SCRUB-A-DUB-DUB:** The family that washes dishes together stays together. The Chefs Batten take a break from scrubbing to smile for the camera. Show us those pearly whites.



Mike Travis, Storeroom Clerk, always has a friendly smile for students, faculty and staff.



"Chef Groman, what have you done with your hair?" Cosmoronde Danielly butters her up for the grade.

Chef Jerry Lanuzza offers some words of advice to Jennifer Brown.







Chef Dedra Butts and Donna Eis hold each other up after a long, hard day in the kitchen.

# FANTASTIC FACULTY



Mr. William Travis, Director of the Academics Department, is continually contemplating and reviewing new ideas and receiving feedback regarding the academic success of this University. Together with Rhode Island, Mr. Travis works to create a focused and challenged academic schedule that will best meet the needs of our diverse student body as a whole. Overseeing all of the faculty instructors and academic staff, Mr. Travis certainly has his hands full.

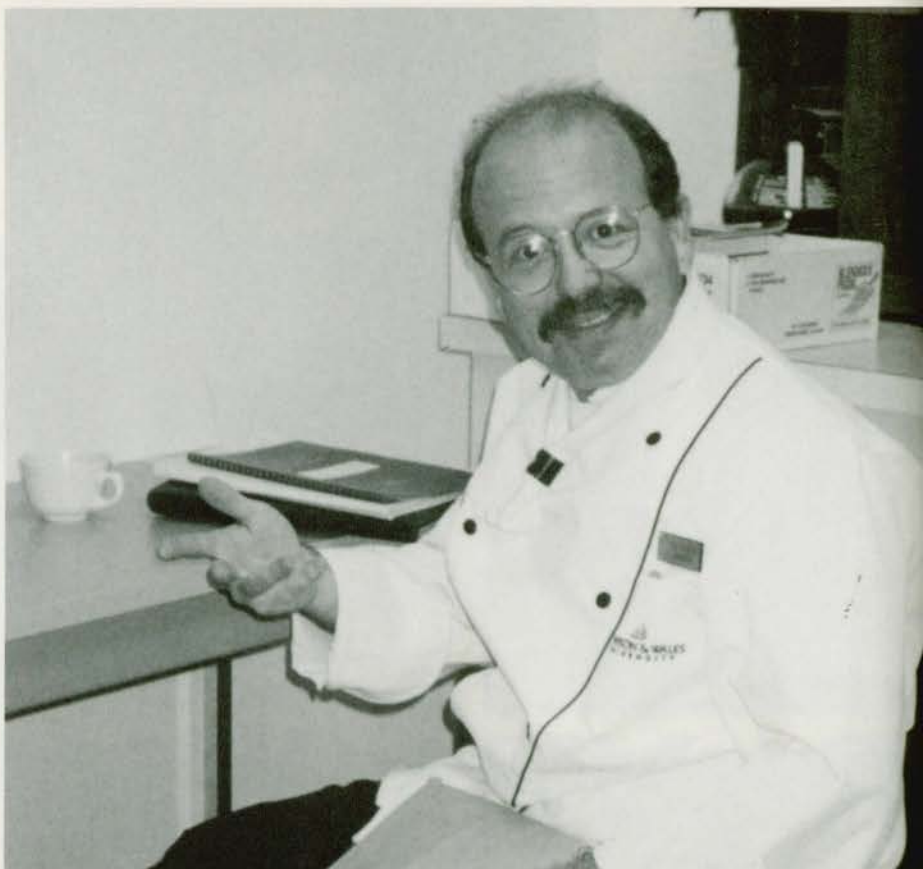
**YOU MISSED A SPOT.** Chef Lanuzza carefully observes the mopping technique of this future culinarian. It's all in the wrist.





Instructor Tim Cameron, seems to be explaining some interesting facet of his Food & Culture class.

There is Chef Susan Batten "hamming" it up while coming out of the Storeroom.



Patrick Reed, Chris Barney and Jeremy Houghton look like they're having a "jungle" of fun at this year's Zoo-To-Do!





# Our Faculty is the GREATEST Faculty Takes

**Q**

**How many instructors does it take to teach Mixology?**

**A**

**Just one instructor, the one and only Chris Barney. Take a look at Mr. Barney as he critiques his class while they are making their own drinks.**



Margie Poppe, Menu Planning instructor, gets ready to tackle the copier in the Academic Office.

Alex Leuzzi, Math instructor, takes a minute to tell Marie Wanersten, Linda May and Kendra Babcock that Math can be fun!!



# FUTURE CULINARIANS

A

•

B

Deborah Aiken  
Michael Andriach  
Dennis Amanatides  
Steven Armstrong  
Steven Arnold



Kerry Askew  
William Auchterlonie  
Benjamin Banks  
Richard Barnes  
Shane Baruch



Randall Baumgardt  
Robert Bayton  
Michael Beatty  
Mark Bedzick  
Chris Beerman



Joseph Belinsky  
Jay Besterfeldt  
Brian Bickel  
Tamara Bing  
Jack Boggs



Darrell Booker  
William Booth  
Nick Borregine  
Scott Brankman  
Rachel Branton



Jamie Brittle  
Dianne Brimmer  
Lucille Brown  
Milton Brown  
Zulma Brown



95



# FUTURE CULINARIANS



## Welcome to J&W

Residential Life Coordinator, Michele Hensley answers questions for Tamara Bing and her parents about housing. Gresham Hall housed over 100 J&W students in conjunction with ODU's residents. Students were able to participate in ODU Intramural Sports Programs and other Social Activities sponsored by their Student Activities Department. "The best of both worlds is available to our students here at Gresham Hall," explains Ms. Hensley.

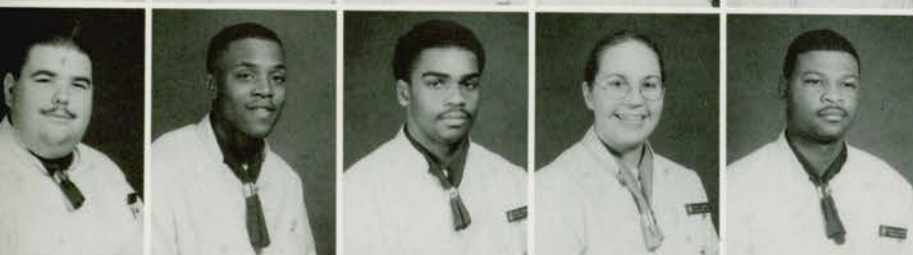
B  
•  
C



Mark Burno  
Richard Burroughs  
Allison Butler  
Marguerite Campbell  
Elaine Carbine



Paolo Carbone  
Daniel Carr  
David Carr  
Letitia Carson  
Denise Casey



Andrew Chandler  
Stanley Chapman  
Garrod Churaman  
Erin Clarke  
Julius Claytor



Derek Cloninger  
Christi Cloud  
Jeffery Clough  
Joshua Cohen  
William Collins

95



# FUTURE CULINARIANS

C  
•  
F

Susan Conn  
Samuel Cosby  
Mark Cossaboon  
Michael Crawford  
Pedro Cuc-Saenz



Glenn Dale  
Cosmorande Danielly  
Damon Davis  
Eric Decher  
Teresa Dickard



Lee DeMatteo  
Mark Derr  
Colden Dickson  
Mitchell Dingwall  
Darryl Duchesneau



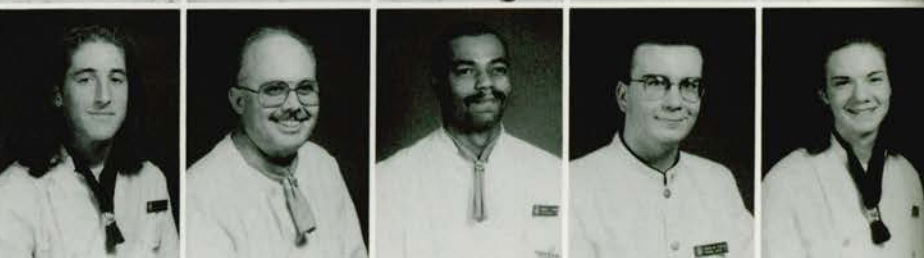
Robert Duckworth  
Cory Edge  
Kevin Edge  
Mark Edwards  
Milton Elliott



Jonathan Ellis  
Audra Emory  
Lara Evans  
James Field  
Lawrence Fields



Joshua Fleagle  
Roy Fletcher  
Shawn Flowers  
Brian Fogler  
Shelley Forbes



95



## FUTURE CULINARIANS



### Club Blowout

Christi Cloud is bouncing high on the Human Trampoline that was set up for the Club Blowout. The Club Blowout hosted over 100 students for food, fun and fellowship. Students played on the Velcro Wall, Gravitron, Bouncing Bouncing and of course the famous Human Trampoline. A good time was had by all with students, their families and staff.



Charis Ford  
Anna Francis  
David Fulton  
Lisa Futhrell  
Michael Gannon

Nate Garn  
Kolby Garrison  
Jasper Gatlin  
Ronald Gibson  
Steven Giles

Brian Gill  
Nicole Gillis  
Mike Goins  
Amy Gordon  
Catherine Greer

Michael Griffin  
Brett Griffith  
Scott Grover  
David Haag  
Alton Hall

F  
•  
H

95



# FUTURE CULINARIANS

H  
•  
J

Holly Hamby  
Rory Hardison  
Rahman Harper  
Michael Harr  
James Harris



Ricardo Harrison  
Tim Hatcher  
Joseph Hencke  
Christopher Hendricks  
Judith Hensley



Ramon Hernandez  
Gary Hestand  
Benjamin Hetzel  
Peter Higgins  
Norman Hill



Joel Hirsch  
Rose Honore  
Terry Hooker  
Terence Horan  
Owen Horton III



Benjamin Hose  
Richard Huff  
Jill Humphrey  
Mark Hunter  
April Jackson



Ron Jackson  
Derek James  
Evette Jana  
Deonne Johnson  
Greg Johnson



95



# FUTURE CULINARIANS



## Food is Art

Garde Manger is one of the more difficult classes that is offered in the advanced culinary arts program here at J&W. Dianne Steele, member of the Garde Manger Club is shown here in the final step of the ice carving process and proud of her product. Various clubs at Johnson & Wales offer ample opportunity to express themselves through artistic avenues and abilities in the art of food preparation and presentation. GO DIANNE!!!

J  
•  
M



Shannon Johnson  
Stephanie Johnson  
Demetrius Jones  
Rebecca Jones  
James Josenberger



Christopher Kidwell  
Tim Killillay  
William Kincaid  
David Kiser  
Meghan Krejci



Stephen Kress  
Susan Lasko  
Gregory Layne  
Leonard Lewis  
Crystal Long



Chris Lupinetti  
Abdul Majied  
Richard Marshall, Jr.  
Jeffrey Martin  
Jonathan Martin

95



# FUTURE CULINARIANS

M

•  
O

Edward McCain  
Howard McCall  
Terri McClanahan  
Joseph McLaughlin  
Matthew Mealy



Joseph Medwetz  
William Meinert  
Luis Mejias  
Michelle Mersinger  
John Meyers



Allison Mickelson  
Kameron Mickelson  
Chris Miller  
Jason Miller  
Ryan Miller



James Moody  
Mark Moore  
Shasaebra Moore  
Salick Morrissey  
Trevor Muller



James Muse  
James Nath  
Todd Neidermeyer  
Robert Netherland  
Kathleen Newe



Susan Nicholson  
Reginald Norman  
Delbert Oakes  
Christopher O'Brien  
David Oddo



95

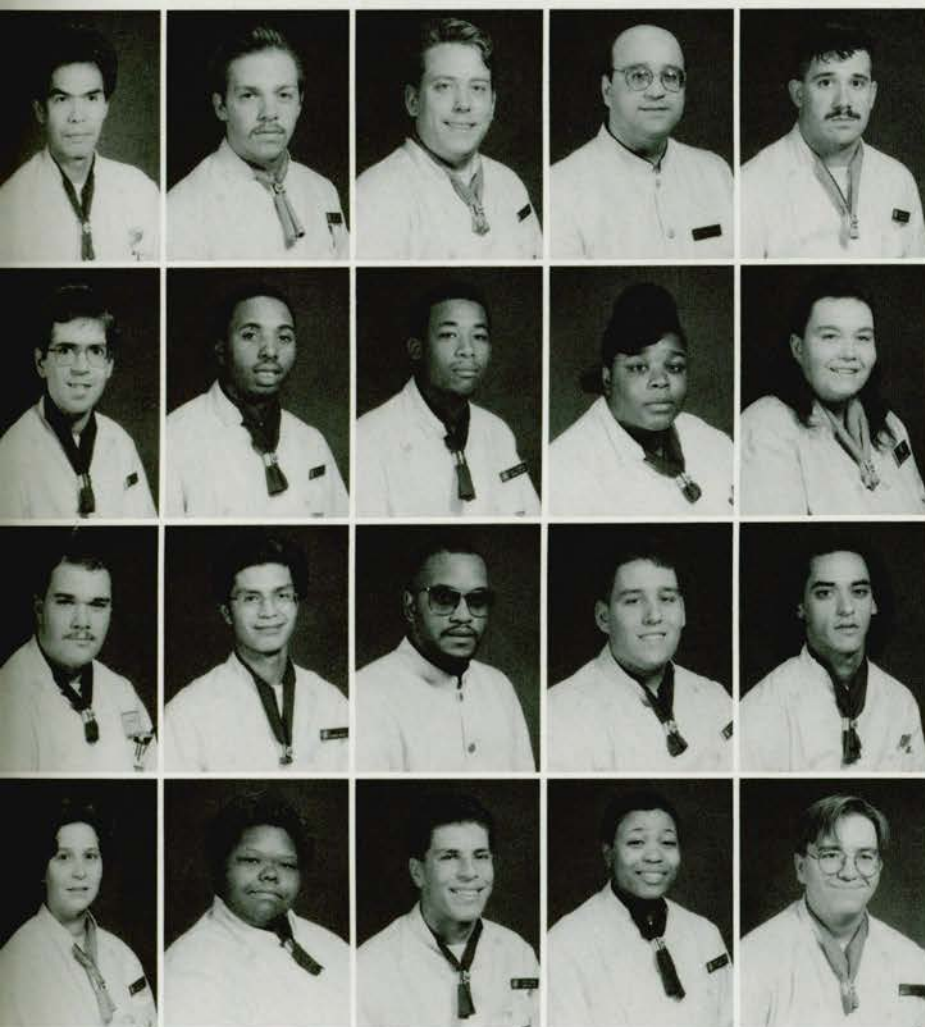


# FUTURE CULINARIANS



## America's Career University

Nicki Nixon, Norfolk's Career Development Counselor educates freshman, Chris Miller and his parents about various career options available to him as a student of J&W. Ms. Nixon also works with students in the cooperative education and externship programs which are designed to provide students with real-life experiences prior to graduation. As graduates, students can count on the career development office for its constant support and lifetime job placement services.



Emerito Orden  
Adam Ort  
Christopher Pace  
Dennis Paranzino  
Joseph Pelesky

Edwin Perva, Jr.  
Scott Porter  
Darnell Powell  
Meredith Purvis  
Belen Raker

Thomas Reynolds  
Mathew Rhodes  
Taurus Richardson  
Karl Robinson  
Jason Rodriguez

Donna Roos  
Alishia Ross  
Eric Ross  
Danielle Rozier  
Joe Sachenbacher

O  
•  
S

95



# FUTURE CULINARIANS

A  
•  
S

Andrew Salway  
Aiesia Sampson  
Timothy Saul  
Denise Saunders  
Sarah Shesventer



Brett Schmidt  
Robin Schmitz  
Joann Schultz  
Ron Scintilla  
Jennifer Sealy



Neil Shackelford  
Jason Shaw  
Martin Shields  
Callie Ship  
Bruce Shulson



David Sikora  
Alex Silverstrand  
LaToya Simmons  
Chelsea Sleckman  
Gerald Slowinski



Jeremy Smith  
Paki Smith  
Ryan Smith  
Renee Sonsini  
Stacey Spires



Natasha Staples  
Dianne Steele  
Martino Stegall  
Michael Stella  
Michael Strautman



95



# FUTURE CULINARIANS

## Family, Food & Fun

Ken Throckmorton and family enjoy the continental breakfast that helped to kick off this year's Family Weekend By-the-Sea. The nautical theme was carried through the entire weekend with a Chef's Choice luncheon and a dinner party hosted by Nauticus at Norfolk's Waterside. The event came to a close with a Silver Key Honor Society Reception and catered brunch on Sunday Morning. Happy Sails to you!!!



S  
•  
W



Marguax Sumner  
Patricia Tate  
Toney Taylor  
Tommy Thomas  
Augustus Thompson

Dave Thompson  
Ken Throckmorton  
Stephen Tucker  
Thomas Tyree  
Duvell Vaughan

David Wachter  
Jennifer Wade  
Bryan Wagner  
Mark Waitsman  
Robert Wallace

Matt Walcykiewicz  
Howard Warren  
Ronnie Warren  
Devlen Watkins  
Clayton Watson

95



# FUTURE CULINARIANS

W  
•  
Z

Steven Wells  
Patria Westbrook  
Eley White  
Beth Whitfield  
Michael Wilcox



Violet Wilkes  
Bonni Wilkinson  
Carletta Williams  
Charlie Williams  
Verne Williams



Antonio Wilson  
Brian Wisecarver  
Nicholas Wood  
Erin Woodard  
Themie Xyderis



Bernard Zachary  
James Zavatsky  
Timothy Zuck



## STUDENTS UNAVAILABLE FOR PHOTOGRAPHS

Kimberly Abbott  
Ron Adams  
Jerry Alsteen  
Brian Anderson  
Ralph Anderson  
Joyce Armster  
Eileen Arnold  
David Asmuth  
Chris Awad  
Jerod Aungst  
Douglas Ausderau  
Brian Baer  
Mark Baldwin  
Michael Baldwin  
Roger Ballou  
David Banyai

Jason Barr  
Robert Barrett  
Wendell Bates  
Brian Belmont  
Edith Bender  
Chandra Biggerstaff  
Latrice Black  
Chris Bolig  
Paul Bolinger  
Anthony Bonnani  
Michael Brabbin  
Deborah Bradford  
Richard Bray  
Jennifer Brown  
Donald Bryant  
Chris Bunting

Charles Burke  
Shannon Burks  
Tracy Burtoft  
John Bury  
Kristoffer Busch  
Thomas Butcher  
James Campbell  
Thomas Caponigro  
Aaron Carignan  
Paul Carr  
Ronald Carter  
Jamison Cauthorne  
Areem Chambers  
Robert Clark  
Ronald Clay  
Christine Clayton

Robert Clements  
Jenifer Cobb  
LaToya Coleman  
Scott Compton  
Scott Cooper  
Tchaundryah Cooper  
Michael Cousar  
Daniel Crape  
Chad Crigger  
Tracy Cuddy  
Jason Dambekaln  
Robin Davis  
Rory Davis  
Shannon Davis  
Cameron Dawson  
Chris Dearing

95



# FUTURE CULINARIANS

STUDENTS UNAVAILABLE FOR PHOTOGRAPHS

Gregory Decubellis  
Richard Deivert  
Maureen Delaney  
Desiree Depersia  
Ida Devine  
Paul Drake  
Jason Drayer  
Phillip Drew  
George Dudley  
William Duff  
Donna Eis  
Brian Enroughty  
Brian Eschbach  
Richard Falck  
Leila Farag  
Maryellen Farmer  
Brian Ferguson  
Casey Ferguson  
Al Finch  
David Fitzgerald  
Kevin Fleming  
Roy Fletcher  
Jason Florio  
Fred Flowers  
Felipe Fonseca  
Richard Franek  
Craig Frappiea  
Gibson Garrett  
Michelle Garstenauer  
Ronald Gaylor  
Edward Gonse  
Obie Gravely  
William Griffin  
Arash Guerannayah  
Rebecca Haddick  
Michael Hadley  
Hugh Hall  
Kenneth Harden  
Justina Harold  
Carolyn Harrison  
Michael Hartman  
Melissa Havens  
Cordos Hawkins  
Shirley Hermelin  
Matthew Hoagland  
Scott Hollis  
Adrienne Hopkins  
Shelley Hopper  
David Horton

Sheila Hill  
Greg Himelright  
Matt Hooks  
David Horton  
Jeremy Horton  
Michael Huff  
Robert Hunter  
Danielle Johnson  
Chad Johnson  
Gina Johnson  
Anissa Jones  
Craig Jones  
Deborah Jones  
Kevin Jones  
Monica Jones  
James Jurnigan  
Joseph Kennedy  
Ken Kizewski  
Mark Klecky  
Heide Kluck  
Garry Konz  
William Kreger  
Chris Kyrus  
Michael Lafave  
Melissa Land  
Joseph Lane  
Justin Lapinski  
Juli Laurence  
Hylton Lee  
Laurie Ledesma  
Jamy Levine  
Stephen Lewis  
Douglas Lilly  
Ahmed Louis  
Lance Lusher  
Amy Malinka  
George Mallory  
Chris Markland  
Priscilla Marley  
Grady Marshall  
Richard Martinek  
Kevin McArthur  
Stuart McEwen  
Jason McDaniel  
William McMahon  
Jason Merritt  
John Merig  
Ian Miller  
Zel Mitchell

Atasha Moffett  
Natalie Moffett  
Jean Monaco  
Constance Moore  
Lawrence Moorhouse  
Roland Morgan  
John Morrison  
Greg Mosley  
Nathan Murdock  
Renee Murray  
Nick Nanavichit  
Robert Neal  
Robert Neil  
Chris Norman  
Todd Owens  
Mark Palardy  
Anna Popadopoulos  
Jeff Pate  
Robert Paul  
John Pearce  
Grace Peart  
Corey Pennington  
Luis Perez  
Eric Phillips  
Daniel Pickett  
Chad Piver  
Shea Poland  
Sheri Polli  
Phillip Prewitt  
Constance Price  
Brandi Pryor  
Paul Pryzbylo  
Gerald Quick  
Thomas Quick  
Marc Rabinowitz  
Shawn Radford  
James Rolston  
Marie Ramirez  
Greg Retz  
Fred Rhoads  
Paul Riggan  
Doug Robertson  
Fred Rock  
Mary Romaniello  
Robert Rose  
Jesse Rowe  
Brandon Royal  
Jerry Ruckes  
Mark Rushie

Jahn Sawanski  
Steven Scarperi  
Bruce Schiffer  
Richard Sevillano  
James Scambelluri  
Erika Sheppard  
Jill Simon  
David Simpson  
Covington Smith  
Pam Smith  
Twayne Smith  
Eric Sollohub  
Michael Spruill  
Sherry Stanfield  
Joseph Steinert  
Romaine Still  
Carlyle Stone  
Sun Story  
Matthew Stull  
Edith Sutton  
Michael Talyor  
Clinton Thomas  
Daniel Thompson  
Nicole Thornton  
Angela Tingling  
Daniel Trace  
Devin Tullis  
Joseph Turner  
Linda Turner  
John Turner  
Anthony Vaccaro  
Janine Valentine  
Randi VanDyke  
Tim Wade  
Richard Wagner  
Kindalyn Williams  
Aishah Williams  
Elaine Wilson  
John Wilson  
Michael Witty  
Robert Woolridge  
Nicholas Worth  
Michael Young

A  
•  
Z

95



IT SLICES, IT DICES . . . Shannon Burks and Carol Clopper work together at preparing fresh salad greens.

SUGAR FOR THE SWEETS . . . Linda Turner and Zulma Brown set up the dining room for the next meal. Filling sugars, salt and pepper shakers—every detail is important.



# ADVANCED STANDING '94

---

Sophomores after only 10

---

weeks of classes, these

---

students have their work

---

cut out for them.

---

SCRUB UNTIL YOU CAN SEE YOUR FACE IN IT! Chris Barney, Dining Room Instructor, supervises as Kolby Garrison and Justina Harold show David Martinek their polishing technique.







**1994 ADVANCED STANDING STUDENTS:** Jamie Barrett, Kolby Garrison, Kevin McArthur, Bobby Burnop, Shannon Burks, Carol Clopper, Tina Harold, Lance Lusher, D.B. Netherland, Scott Grover, Linda Turner, Zulma Brown, David Martinek, Shirley Hermelin, and Robert Barnes.

**PRESENTATION IS EVERYTHING.** Carol Clopper is concentrating as she flutes a mushroom.



**MAITRE'D,** Richard Barnes figures out the prices for the day's menu.

**FRUITS OF HIS LABOR.** Kevin McArthur shows off his hard work in the Introduction to Baking class.



# CLUBS AT J&W '94-95

American Culinary Federation (ACF), Jr. Chapter  
Association for Culinary Exploration (ACE)  
Baking & Pastry Club  
Garde Manger  
Herb Society  
Student Activities Council (SAC)  
Vocational Industrial Clubs of America (VICA)  
Wine & Beer Appreciation Society  
Yearbook



Baking and Pastry Club members, Tim Hatcher, Jack Boggs, Chef Advisor Patrick Reed, David Oddo, and Jean Monaco proudly display a few loaves of many that they baked for sale at the James River Wine Festival in May.

Aiesia Sampson, Steven Giles, and Tommy Thomas ham it up with Big Daddy Fitz and his associates at Comedy Nite at Gresham Hall in January.







WE DID IT!!! Rachel Branton and Terry Hooker proudly accept their well deserved awards at the VICA State Competitions in Virginia Beach. They will go on to Kansas City this summer for Nationals.

CAT Team members, Ed Perva, Dan Carr, Ken Throckmorton, Jack Boggs, Steven Giles, and LaToya Simmons man the phones for a WHRO Fundraiser to help support public radio and television.



DON'T HURRY, DON'T WORRY Kerry Askew stops to smell the delectible herbs in the Herb Club's Hydroponic Garden in the Student Union.



Anna Francis is hard at work and practice on her ice carving of a fish at a Garde Manger Club meeting.



# GRANDE BUFFET



SHAVE, CARVE, AND CHIP AWAY...Dianne Steele is hard at work and steadfast as she concentrates on finishing her ice carving project before class is out.

CAN I TOUCH IT? Did you ever think that food could look so good? You can look but you wouldn't want to touch this food that has been so carefully glazed with aspic.



Joe Medwetz, Todd Neidermeyer, and Kolby Garrison stand by their work. This was their grand finale to their Garde Manger class in their sophomore year.



An award winning entry



A fall blend!



Look closely for details



Mirrors and Hors d'oeuvre

## GARDE MANGER AT ITS FINEST!



# JOHNSON & WALES UNIVERSITY

## CAREER DAYS 1995

soon to be graduate, Shea Poland, talks with Joanne Bryant of Colonial Williamsburg about possible job opportunities with the foundation.



Harris Teeter, an established grocery store chain in the Southeast region, always brings an elaborate set-up to attract the attention of students and graduates.

Steve Adams, Executive Chef of Wintergreen Resort, and his associate talk with a student about the benefits of working at Wintergreen.



Students were provided with over 40 on-campus interview opportunities during the 1994-1995 academic year. With vendors coming from such diverse backgrounds as contract food service organizations, various hotels, theme parks, resorts, country clubs and restaurants, students were able to obtain a wealth of information on starting salaries, growth opportunities, and application procedures. Some students even took these opportunities to sit in an actual interview with the representatives of these groups. Career Development Counselor, Nicki Nixon provided our student body with unique opportunities to meet and interact one-on-one with influential people in the food service and hospitality industry.



Mary Beth Cronin of the Sheraton Civic Center carefully explains to Mark Burno the steps necessary to pursue a job with her organization.

**CAREER DAYS AND OPPORTUNITIES ABOUND AT J&W**



"There's nothing like a good cup of coffee to start off a 12 hour day," says Lee DeMatteo, coffee connoisseur extraordinaire.

Rene Murray, Ken Harden, Mark Klecky, and Atasha Moffett enjoy a short break from English class.



THE GROUP THAT STUDIES TOGETHER, PASSES TOGETHER. James Zavatsky, Stephen Lewis, Jerry Ruckes, Michael Anriach, Eley White, Mat Rhodes, Mark Burno and Ron Scintilla look like they've been studying pretty diligently.



Daniel Thompson uses his time wisely to study in the quiet solitude that can often be found in the University's new library.





# LIFE AT J&W

Never a dull moment.

**F L A S H  
B A C K**

ALL I WANT FOR CHRISTMAS... Kolby Garrison takes a minute to type out his Christmas Wish List. Have you been a good boy this year???

If they're not in the kitchen, they are often found studying in the library or in the Student Union. Sometimes, you just have to make time for nonsense and fun stuff.



Darrell Booker, Kim Abbott, and Fred Rhoads work individually, yet as a team to get lunch served on time for fellow students and often times, University guests.



Denise Saunders and Brandi Pryor discuss some of the topics that were covered throughout the weekend. Such themes included conflict management, time management, workshops in diversity, and teamwork.



## LEADERSHIP LOCK-IN 1995

This year welcomed our first annual Leadership Lock-In weekend. It was an exciting time for many students and administrators. The event was planned and hosted by Michele Hensley, Residential Life Coordinator and Karen Young, Student Activities Coordinator along with Paul Umbach, Student Success Counselor. The effort was put forth to inform, encourage and excite students about the various leadership positions that are available here at Johnson & Wales University. The three areas of focus were for Orientation Leaders, Resident Assistants and Peer Educators. The weekend's schedule was packed full of activities, seminars, food, fun and plenty of oceanview rooms to accommodate attendees who were able to stay Saturday evening. The success of this annual event was immeasurable and we hope to continue to offer such wonderful opportunities to students to explore their abilities as leaders and learners among their peers and educators.

Students listened intently as each presenter covered various aspects of leadership roles. Students in attendance were: Steven Giles, Terry Hooker, Joann Schultz, Ken Throckmorton, Ed Perva, Dan Carr, Aiesia Sampson, Verne Williams, LaToya Simmons, Anthony Bonnani, Andy Salway, Crystal Long, Dennis Amanatides, Ricardo Harrison, Karl Robertson, Ed McCain, Denise Saunders, Brandi Pryor, and Garrod Churaman.







# JOHNSON & WALES UNIVERSITY





# FAMILY WEEKEND 1995

J & W  
■■■

Johnson & Wales University at Norfolk opened its doors and its kitchens to over 100 families, guests and friends of our student body to celebrate this year's Family Weekend By-the-Sea.



For Johnson & Wales University, Family Weekend has long been an opportunity for faculty, staff and administration to welcome parents, families, and friends of current J&W students to learn more about what has come of their proud culinarian. This year, we took advantage of our nautical surroundings here in the heart of the Atlantic Ocean. The response to Family Weekend was by far the greatest that we have had to date. Perhaps bringing in the largest freshman class in Norfolk's history may have had some-

thing to do with that. The weekend began with a continental breakfast and tour in the Student Union. Parents had the opportunity to talk with Financial Planners and Student Success Counselors as well as our Career Development Counselor. Afterwards a number of Chefs and Teaching Assistants hosted each kitchen with a residing theme in each one. An extravagant menu that was created by our illustrious team of chefs came together to become "Lunch By-the-Ceasar" as labeled by Chef Jerry Lanuzza. This Italian lunch theme was complete with a pair of strolling minstrels and red and white checkered table cloths.

The evening was spent at Norfolk's National Maritime Center; Nauticus. A buffet dinner was served along side various nautical exhibits and touch tanks.



100 % JOB PLACEMENT!!! Career Development Counselor Nicki Nixon explains the options and opportunities that abound for students here at J&W. Chris Miller and his parents are interested to learn of the hands-on experience that becomes available throughout a student's academic life.

JUDITH HENSLEY AND HER FAMILY enjoy a sampling of the continental breakfast that helped to kick off the weekend.



## Parent-to-Parent Link Program comes to Norfolk

Marisa Marsey, Communications Officer, warmly welcomes Barbara and Gene Ellis of Elizabethtown, PA. The Ellis's are the Coordinators of Norfolk's Parent Link Program. This group serves a resource to prospective students and parents giving them hands-on advice of what parents and students can expect from becoming a part of America's foremost foodservice educator, Johnson & Wales University.



Mrs. Debra Morrison, John Morrison's mother, talks with Barbara Ellis about the parent link program, its benefits and responsibilities.



Karen Young and Mandy Thompson of the Student Services Department greeted each family as they arrived for the Continental Breakfast on Saturday morning.



Mathematics instructor, Alex Leuzzi talks with Dianne Steele and her family about some of the highlights of Johnson & Wales University.



THE BRADY BUNCH??? No, it's three generations of the Morrison Family. John and Aaron Carignan show off their wealth of knowledge in the kitchen.

Sherry Stanfield assists her mother at the stove while they enjoy a bit of mother/daughter togetherness.



ENJOYING THE FRUITS OF THEIR LABORS!!! Ryan Miller and family take a break to enjoy a few of the delectable selections that they worked so hard to prepare.

LUNCH IS SERVED!!! Parents, guests, and students alike produced quite a fine spread for lunch. Lunch By-the-Ceasar served enough to feed most of Rome.







PLAY IT AGAIN SAM!!! These gentlemen of Strolling Strings were the perfect touch to round out our Italian lunch theme. And they were quite good, we might add. They also enjoyed the authenticity of our cuisine. Good job Chef's Choice Chefs!!!



EVERYTHING IS UNDER CONTROL WITH THESE GUYS IN CHARGE!!! Chef Jerry Lanuzza coordinated as Chefs Dedra Butts, Susan Batten, Ed Batten, Cindy Groman, and Steve Sadowski along with Teaching Assistants Jonathan Saliba, Mike Rossi, and Joe Waple hosted the production in the kitchens.

NOW WHICH ONE GOES ON THE LEFT??? Margo Simmons and Tami Benu make sure that the tables are all set to serve the masses.

## J&W Chefs Man the Kitchens

*Family Weekend's Chef's Choice was made even better with the help of our resident experts.*



The highlight of this Family Weekend was by far the Chef's Choice event. It gave parents the opportunity to learn from their students what they had actually learned in the classroom and laboratory training. The menu focused on mainly Italian style

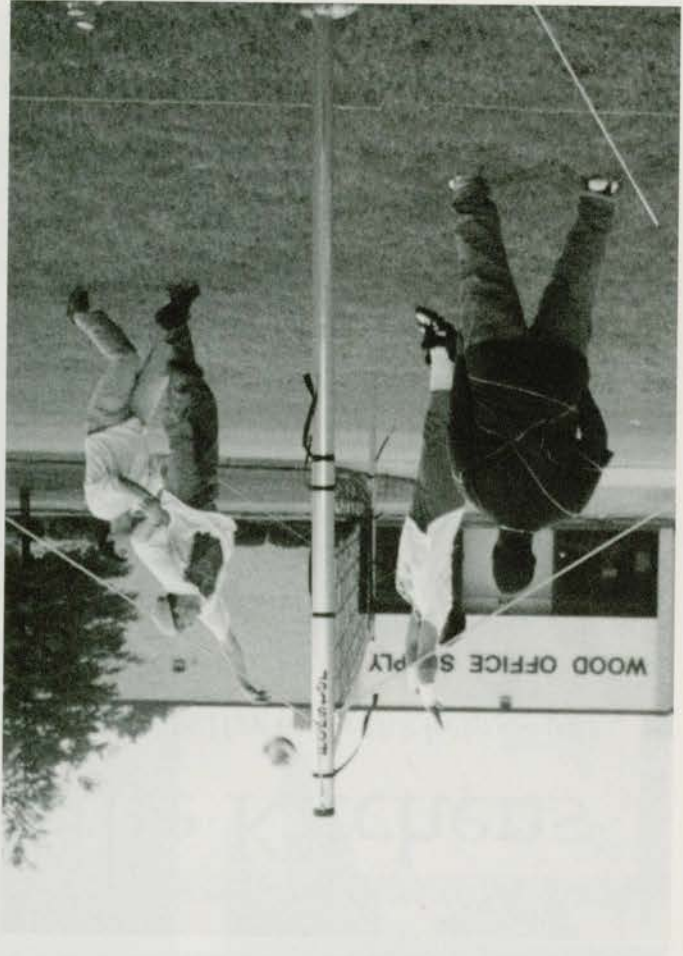
cuisine with everything from Minestrone soups and assorted pasta shapes to Baked Fish Mediterranean and Paragine. All food selections were made fresh from the hands of our own proud crew of chefs for the day. The day was

completed with a pair of strolling violinists playing music that would only otherwise be heard in Old Italy.

Lunch was such a success and filled with so much excitement that very few people had much of an appetite when it came time for dinner at Nauticus that evening. The National Maritime Center was the perfect setting in which to house our newly trained group of chefs. A President's Reception preceded the buffet dinner in the Changing Gallery. We even had a special treat in the entertainment that was provided by John Morrison singing his self written ballad.



SPIKE IT!!! Students go net to net at a friendly game of volleyball. It's all fun and games...



Brian Wagner and Meghan Krejci share summer plans at the End of the Year Blow-Out.  
Jon Ellis (above) and Terri McClanahan (below) get turned upside down on the Velcro Wall and the Gravitron Machines.





# J&W CLUB BLOWOUT

Students, Families & Guest have a Blast!!!

The end of the year was appropriately rounded out in a picnic full of fun and games for students, families and guests.

Hit the **high** spots



ON TOPOF THE WORLD!!! Aaron Carignan floats high above the tree-tops on the Trampoline Thing at the Blowout.

ROOMMATES DUKING IT OUT!! Christine Clayton and her roommate, Brandi Pryor get it straight in the Bouncing Boxing Ring.



ONE...TWO...THREE...You're out!!! Ed McCain and Chef Steve Sadowski go glove to glove in the boxing ring. Ed enjoys sweet success.



I GOT IT! I GOT IT! Volleyball was one of the major attractions at the Blow-Out. The pick up game saw a lot of different competitors throughout the day.





# J&W Club Blow-Out

May 5, 1995 saw Johnson & Wales' 1st annual end of the year blow-out hosted by J&W Clubs.



IT'S A BIRD, IT'S A PLANE...No, it's the Student Activities Coordinator, Karen Young, taking her shot at the Trampoline Thing.



WHICH WAY SHOULD I GO? Steven Armstrong and Ricardo Harrison try to figure out where to go next!?

## FOOD, FUN , AND FROLICS ABOUND AT THE CLUB BLOWOUT IN 1995!

With trampolines, gravitron machines, bouncing boxing, and a velcro wall, students, families and guests of Johnson & Wales certainly had their fill of fun at this fest. Food, fun and festivities were all hosted by a catered picnic of hotdogs and hamburgers, courtesy of Grand Affairs. The perfect compliment to an end of the year celebration was found in the atmosphere of togetherness and relaxation by all who attended.



Jen Rivercomb, Sarah Shesventer, Beth Whitfield, and Jeni Wade enjoy a good laugh with Chef Cindy Groman before boarding the ship.

**HOLDING EACH OTHER UP ALREADY?!?** Jeni Wade and Brian Wagner pause for a picture taking moment before the night begins.



**YOU HAVE A HAIR OUT OF PLACE...** Carol Hernandez adjusts her husband, Ray Hernandez's looks after a bout on the dance floor.

Ryan Smith and his date, Jen Rivercomb before heading out for the big night's events.





# Enchantment on the Sea

## Johnson & Wales

### Spirit of Norfolk 1995

On the evening of May 12 students and guests of Johnson & Wales University boarded the Spirit of Norfolk Cruise ship at 7:00 p.m.. They took a three hour cruise on the Elizabeth River.

Upon boarding the cruise ship, ladies were greeted with single roses and pictures were taken of couples, groups, and individuals. The crew greeted everyone with a smile. Inside the dining room, tables were for-

mally set with burgundy and white tablelinens and a candle centerpiece as well photo albums for keepsakes.

Each person was served beverages and were escorted to the dinner buffet. Following dinner, couples could stroll under the moonlit stars. Some other couples chose to stay inside and dance off some of their dinner and still others chose to relax and absorb the dinner that they had just enjoyed. The band met all tastes through a variety of music.



"DANCIN', DANCIN', DANCIN'..." it Fred and Ginger or Carolyn Mayas and Felipe Fonseca???

SING IT BOYS!!! Aaron Carignan and Josh Fleagle hit the high notes as they test the limits of their vocal chords.



HOW DO YOU DO THAT? Michele Hensley, Residential Life Coordinator, learns some of the smooth dance moves from Jon Martin and Jason Miller at the Semi-formal.



ALEX LEUZZI enjoys a moment of relaxation after the tasty buffet dinner. The selection was enough to satisfy and was finished out by a Pina Colada Cheesecake or a light Chocolate mousse. YUM!



STOREROOM CLERK, MIKE TRAVIS AND HIS DATE, ALISON MOORE, enjoy a dance together among the crowded dance floor. It was a full house with over 230 students in attendance aboard the Spirit of Norfolk.



I DON'T BELIEVE THAT I KNOW THAT MOVE?!? Bill Meinert looks on as fellow groovers work the dance floor

Charlie and Nickie Williams enjoy a relaxing moment with a cup of coffee while William Collins watches the sea of people move about the dance floor.



# CRUISIN' ON

*Closing out the year in style aboard the Spirit*

---

The Spirit of Norfolk Semi-Formal is by far the most anticipated event of the entire school year. Attendance this year was at an all time high at 245 guests, students, faculty and staff. The ship was bursting at the seams. The chance to get all decked out in formal clothes, do a bit of dancing, and enjoy a hot meal (that they didn't have to produce themselves) was appealing to our future culinarians. The beauty of Norfolk and its waterfront view is as welcoming to the out-of-towner as it is to the native of the Tidewater area. The Spirit of Norfolk will always serve to boost the spirits of students in the last "home-stretch" of classes at the end of the year.

---





Renee Sonsini and Chris Kidwell take a break from the crowd for a moment.



DON'T KNOW ABOUT THAT ONE... Karen Foreman, Admissions Officer, looks a bit reserved as she watches Troy Jones try a new dance step.

DANCIN' THE NIGHT AWAY... Jon Ellis and his date dancing to beat the band!!!



STRIKE A POSE!!! Meghan Krejci and Sarah Shesventer stop for a shutterbug passerby.



# JOHNSON & WALES UN



## GRADUATING



# N IVERSITY AT NORFOLK



## G CLASS OF 1995



# DISTINGUISHED NORFOLK GRADUATES RECOGNIZED

The **Alpha Beta Kappa National Honor Society** is awarded to graduates to recognize superior academic achievement and the attainment of outstanding skills and laboratory training in honorable fields of endeavor. At the 1995 commencement ceremony, five students were inducted into Norfolk's chapter of Alpha Beta Kappa. Congratulations go to:

Paul Bolinger  
Jackie Campbell  
Deborah Jones  
Todd Neidermeyer  
Fred Rhodes

Each year the Norfolk campus also recognizes two more outstand-

ing graduates for academic excellence and ongoing dedication to the spirit of J&W.

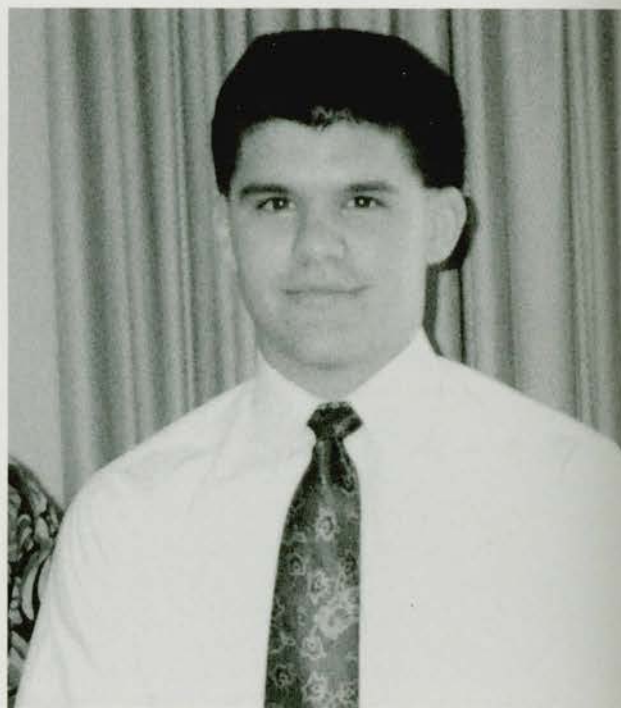
The **President's Award** is given to a graduate who has demonstrated academic excellence and the highest level of professionalism as a student. This year's award was presented to Paul Bolinger. Paul excelled in all areas of curriculum, maintained a 4.0 Grade Point Average and has recently been selected to serve as a Teaching Assistant for the upcoming 1995-1996 academic year.

The **Spirit of Johnson & Wales** University at Norfolk is awarded by the administration to a student who

has demonstrated exemplary academic skills, leadership abilities and overall dedication to the university. Tim Zuck, the 1994-95 recipient of this prestigious award, was honored based on his contributions to Student Activities and to the Vocational Industrial Clubs of America. He represented Johnson & Wales as a freshman member of VICA in a national competition and went on to serve as the Ex-Officio member in his sophomore year.



Paul Bolinger  
President's Award Recipient 1995



Tim Zuck  
Spirit of Johnson & Wales Award  
Recipient 1995



# GRADUATION 1995

## JOHNSON & WALES UNIVERSITY AT NORFOLK

The Norfolk campus of Johnson & Wales University, College of Culinary Arts, celebrated its thirteenth commencement on Monday, May 22 at 7:00 p.m. at the Harrison Opera House. More than 200 Associate in Applied Science degrees and five Certificates in the Culinary Arts were awarded to the proud graduates.

Stephen Elmont, executive vice president of Boston Market (formerly Boston Chicken) and past president of the National Restaurant Association delivered the commencement address and received an honorary Doctor of Business Administration in Foodservice Management degree.

At the helm of the National Restaurant Association from 1993-1994, Mr. Elmont oversaw a \$25 million budget and lobbied Congress vigorously in support of the hospitality industry, the nation's largest retail employer. In addition to his work with the Boston Market, he is the proprietor of the popular Boston restaurant Mirabelle and president of The Food Group, Ltd., an international foodservice consulting firm. Among the Group's clients is Holiday Inn Worldwide which retains the firm to assist with a new standardization of on-site food services at all properties.

An honorary degree was also awarded to Chef Victor Gielisse, CMC, MBA. The celebrated author of *Cuisine Actuelle* and a contributing editor of *Chef* magazine is one of only a handful of certified master chefs in the world. As a member of the U.S. Culinary Olympic Team, Chef Gielisse has won gold, silver and bronze medals. He was named America's Best Seafood Chef in 1987 and is the first person outside the medical profession to receive the Bluebonnet Award which recognizes individual contributions to promoting good health.

He is currently president of the Dallas-based CFT/Culinary Fast-Trac & Associates, a professional organization serving as a culinary support, marketing, and creative design group for an impressive list of international clients including United Airlines, Neiman Marcus, Forte Grand Hotels, and KFC Corporation.

Both honorary degree recipients inspired



(FROM LEFT TO RIGHT) DR. JOHN A. YENA, CHEF VICTOR GEILISSE, MR. STEPHEN ELMONT, AND MRS. DEBRA C. GRAY.

graduates with their industry warstories and motivational tips. Students laughed and learned as both industry specialists wowed the crowd with their words of wisdom. Graduates expressed their appreciation with several standing ovations.

In addition to our honorary degree recipients, several special guests attended the 1995 Graduation ceremony. Students received their diplomas from Rhode Island President, Dr. John A. Yena and Norfolk President, Debra C. Gray. Executive Vice President and University Trustee, John Bowen; Vice President of Culinary Education and Dean of the Culinary Arts College, Thomas Wright; and Vice President of Finance, Thomas Dwyer also attended the ceremony to join in wishing graduates good luck.



# Johnson & Wales

Where We Are Going and

## The Mission Statement Of Johnson & Wales University

The mission of Johnson & Wales University is to empower its diverse student body to succeed in today's dynamic world by integrating general education, professional skills, and career-focused education. To this end, the University employs its faculty, services, curricula, and facilities to equip students with the conceptual and practical tools required to become contributing members of society and to achieve success in employment fields with high-growth potential.





# s University 1995

d Where We Have Been

## VISION 2001

As We Look to the Future of Johnson & Wales

Beginning in November of 1992, Johnson & Wales University challenged itself to look at where it was and more importantly, where it wanted to be. With input from staff, faculty, students, the Board of Trustees, employers and alumni-the Vision of 2001 was created. According to President John Yena, "Many people talk about values but not many so clearly embody them that they are able

to make a lasting difference in the organization they lead. It is this **FOCUS ON STUDENTS** which has led Johnson & Wales throughout the decades in the achievement of extraordinary accomplishment and will continue to be the guiding force in the achievement of the challenges presented by our Vision 2001."

### Johnson & Wales directs its energy towards achieving the following 12 strategic goals:

1. Stand as the acknowledged world leader in quality career education in the fields of Culinary Arts, Hospitality and Business; recognized as first in the delivery of hands-on education and first in the minds of *students* and *employers*.
2. Enable each *graduate* to present *employers* with a unique career portfolio that depicts the value of a Johnson & Wales education and brings instant recognition from industry to the University's *alumni*.
3. Deliver innovative career education across the globe by applying leading-edge technology and offering international programs that allow *students* to live, learn and work at sites worldwide.
4. Provide enriched *student* life experiences, through enhanced programs and facilities, that contribute to *students'* development and ability to contribute to the workplace and the community.
5. Sustain the demand for Johnson & Wales graduates by leading *employers*, already evidenced by a continuous 98% employment rate within 60 days of graduation.
6. Ensure a solid future by building \$100 million endowment and successfully completing a \$68.2 million capital program.
7. Establish one new campus partnership in the Pacific Rim and one in the United States.
8. Ensure all faculty and staff the opportunity to exercise leadership at all levels and become actively involved in their professional development.
9. Have one industry partner for each degree program and strengthen the strategic alliances with, and endorsements from, the University's local, national and global communities.
10. Expand *student* achievement loans to \$7.5 million and industry scholarships to a total of \$2.5 million, providing students with new ways to fund their education.
11. Provide service learning and *student* leadership programs for all *students*, and provide community service opportunities for all faculty and staff.
12. Achieve enrollment of 12,000 full-time *students*, including more than 1,100 international *students*.







# The Culinaire

## Yearbook Staff

### **Adviser**

Scarlet Holmes-Paul

### **Editor in Chief**

Beth Whitfield

### **Assistant to the Editor**

Denise Saunders

### **Layout Assistants**

Sarah Shesventer

Jennifer Brown

Jennifer Wade

Shane Baruch

Kolby Garrison

Cover Design

David Oddo

### **Contributing Photographers**

David Oddo

Robin Schmidt

Ray Hernandez

Shane Baruch

Joel Hirsch

Steven Giles

Milton Brown

Ronnie Warren

### **Special Thanks to:**

LaToya Simmons

Mandy Thompson

Karen Young



# CONGRATULATIONS LANCE HAMILTON LUSHER

You have advanced a long way: Lakewood Grade School, Midget League Football and Baseball; Hayes Junior High School, Football and Track; St. Albans High School; West Virginia State College, Johnson & Wales University, Silver metal in Food Presentation

Contest and finally Graduation!

We are very proud of you!

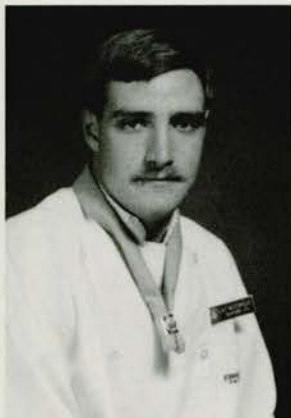
Mom and Dad

---

## Congratulations Jay

Bon Appetit'

Love,  
Mom, Dad  
& Amy







To Dave:

Fruitcakes in the kitchen  
Fruitcakes on the street  
Struttin' naked through the crosswalk  
In the middle of the week

Half baked cookies in the oven  
Half baked people on the bus  
There's a little bit of fruitcake left in  
everyone of us

- Jimmy Buffett

We love you and are  
very proud of our chef...

-Heidi, Mum, and Al

---

Erin Lynn Woodward

E - every parent's dream of a perfect child  
R - real in any situation  
I - indivual, not just the norm  
N - natural beauty

L - loving in your own very special way  
Y - yearning to learn at all times  
N - nurturing to children and people in need  
N - number ONE in our book

Congratulations to you on the successful completion of your first two years!! We love you and are super proud of the job you have done.

With all our love, Mom and Dad



## Well Done Tom!!!

All Our Love and  
Congratulations!

Emily  
Susan  
John  
Stephen  
Michelle  
Jeffrey  
& Mom

## Will! '95

Good Luck  
and  
Congratulations  
on a  
Job Well Done.

Love ,Mom, Dad,  
Heather & Mirage

## Congratulations Tim!

We are proud of you!  
Love,  
Mom, Dad,  
Chuck & Jon

## Congratulations Robert E. Duckworth, III

from  
Mom & Dad  
Sister & Brothers  
Pops & Grandmothers  
& the Rest of the Clan

### Congratulations

**Chef Mike**

Love,

Mom, Rod,  
Michelle, Scott  
& Rachel

### Kolby

Your determination  
and dedication is  
amazing. We're  
very proud of you.

*"Keep on Cookin'!"*  
Love, Mom & Dad

## Scott C.

We are so  
proud of you!!

Love,  
Mom, Grandma  
& Keeley





List the names and phone numbers of your friends in the space below so you can keep in touch...

1.

2.

3.

4.

**-Brian-**

May all of your  
dreams come true  
and may life meet  
all your  
expectations

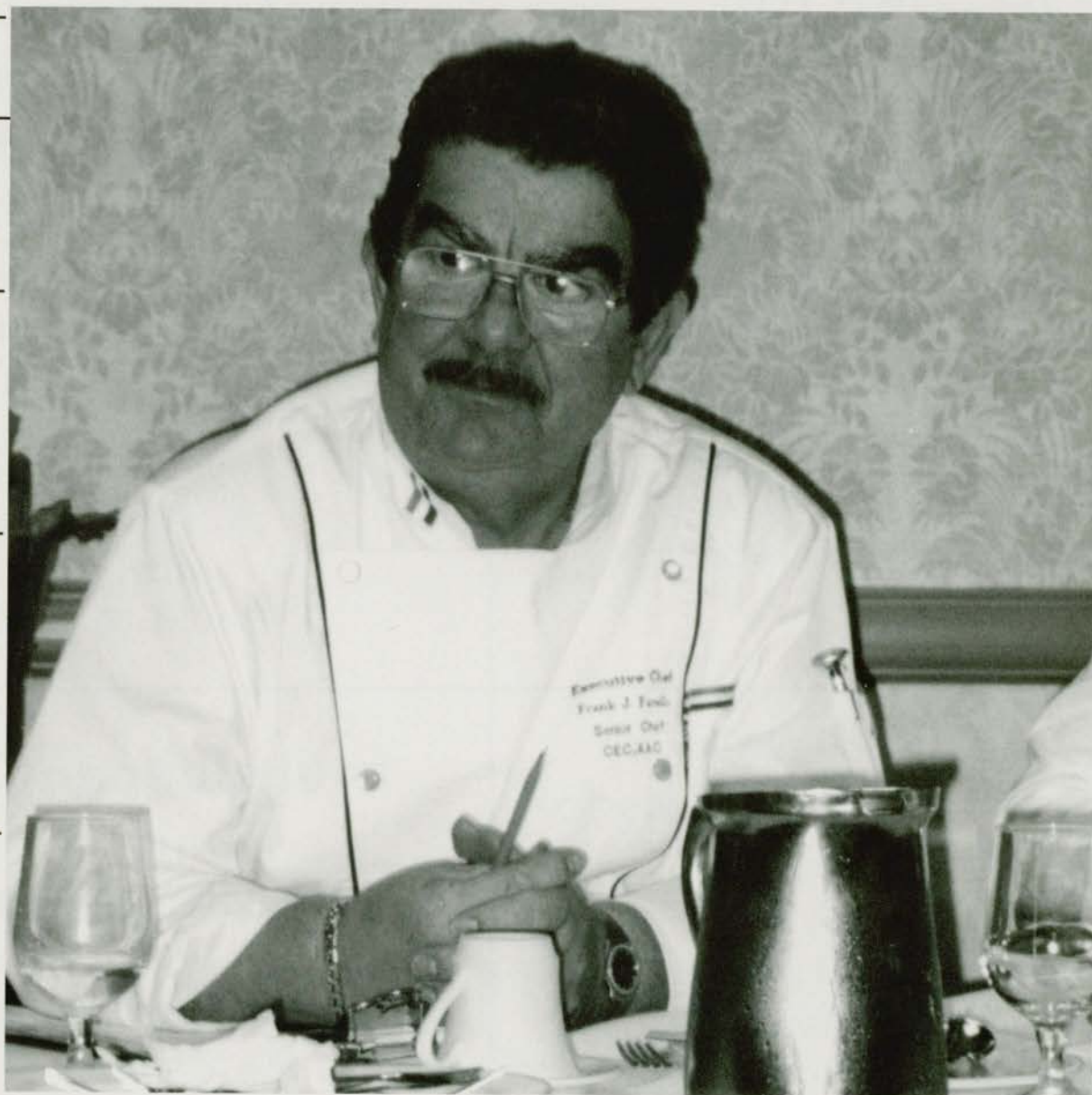
Love,  
Mom & Dad

*Good*

*Luck*

*Everyone!*





*Chef Frank J. Farello*  
*1928-1995*

---





1 9 9 5