

1996

Culinaire 1996

Johnson & Wales University - Norfolk

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The Culinaire 1996



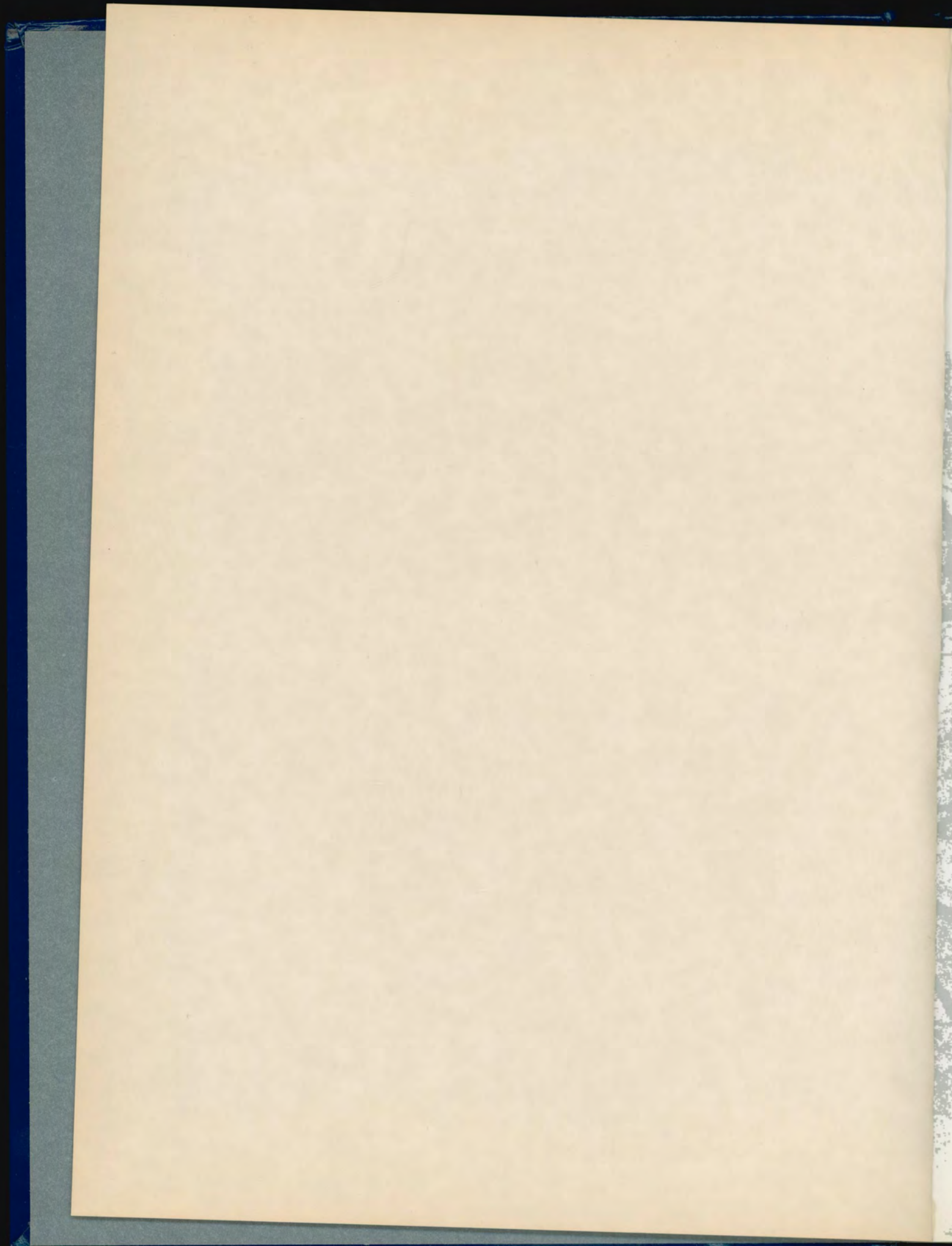
JOHNSON & WALES
U N I V E R S I T Y

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OFFICE



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.



Recipe for the Culinaire

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~ From the Office of the President ~



If the measure of a successful school year is marked by student growth and achievement, pace-setting academics, faculty involvement and expanded administrative services, then 1995-1996 was, indeed, a banner year.

It was a year that saw the start of innovative programs and the continued advancement of prior years' progress. On day one in September, we introduced freshman advising, matching each incoming day student to a faculty or staff member to ensure a smooth transition into college life. Timing was key as we welcomed over 200 first year day students, the largest class in the history of the Norfolk campus.

The desire to give our graduates a competitive edge in a dynamic industry inspired the Career Passport, and the installation of technologically-sophisticated POSitouch provided one of countless employer-impressive skills to document within it. Thursday activity hour made time for students to participate in student success workshops and get involved with clubs, as well as simply get to know each other better.

Forging strong student bonds was also a by-product of the Second Annual Leadership Lock-In. Motivated freshmen had the chance to develop their potential for greater responsibility and interact on a deeper, more constructive level with fellow classmates, and faculty and administration.

Last year's writing center evolved into the expanded learning resource center, including tutorial services under one roof. Extended library hours meant meeting more student needs, and even the artistic murals adorning Suite 100 reflected our response to student requests.

Of immediate significance to the Class of '96 was the kick-off of the J&W Alumni Association's Norfolk chapter. Graduates received valuable benefits such as the enlightening Alumni Symposium on restaurant trends featuring Distinguished Visiting Chef Victor Gielisse, one of only 52 certified master chefs in the country. Alumni also participated in Career Day '96, both to expand their employment opportunities and recruit career-focused culinarians.

The Jr. ACF Southeast Region Conference coming right to our campus and DVC Gielisse's nutritionally-sound demonstration for sophomores enhanced the stimulating environment that makes up everyday life at Johnson & Wales University, where we continually strive to offer the best in educational and professional preparation, year after year and measure for measure.

Debi C. Gray

Welcome Week 1995

A world of opportunities abound at Johnson & Wales

HEAR THAT DINNER BELL RING!!! Matt Jenkins and company file into the dining room of J&W for a break from the registration process to have lunch.

I THINK I'VE GOT IT! Incoming freshman, Everett Greene didn't travel all the way from California to leave J&W empty handed. And leave empty handed he did not.



SAY CHEESE... Marlon Hosendorf and his mother take a breather from a hectic day of moving into Gresham Hall.

TRY THAT ONE ON FOR SIZE. Orientation Leader, Jon Ellis helps incoming student Chris Wooten with the last leg of the journey through Registration.





TALK ABOUT STRESSFUL SITUATIONS. Playfair hostess, Karen Kolberg shares with students the important art of juggling a stressful lifestyle.

SMOOVE MOOVE... OLs Joann Schultz and LaToya Simmons and RA Aiesia Sampson show new student Cora Wood how to do the friendship shuffle.



**Diversity
makes a
world of
difference at
J&W**

We all filed into the halls of Johnson & Wales with family and friends taking the first steps toward our new educational challenge and career path. By the time registration began, we all got to know a few people and most of us even made a friend or two. Looking for uniforms, books and our class schedules coupled with Playfair, lunch on the lawn and the Beach Blanket BBQ helped fill our days with all of the information and activities that any incoming student would need to get started.

With each passing day of Welcome Week 1995, we began to let go of our past and looked forward to our future. We were finally free to live the life of a college student but we were going to have to work hard toward our success. We all pulled together and started to hold each other up which became the best welcome of all... we were not alone...



**DON'T TRY THIS AT HOME
BOYS AND GIRLS...** Chef
Instructor Tim Cameron
demonstrates the fine art of knife
cuts during Kitchen Orientations.

The Wages of Idleness

"This is the thanks I get???"
Chef Instructor Steve Sadowski gets locked up for misconduct on the annual Busch Gardens trip.



And they say that blondes have more fun...

Karen Binniker and Wendy Walser are doing their time, but are they really guilty of the crime?

Which way do we go???

Financial Planner Derek Nobriga has no plan along with Lee DeMatteo, Amy Malinka and Debbie Aiken as to what adventure to take next.



Visit the Old Country

The annual trip to Busch Gardens is an age old tradition here at Johnson & Wales.

This theme park offers a tour of Europe right here in the Heart of Hampton Roads. Students toured the Roman Rapids of Italy, felt the wrath of the famous Loch Ness Monster of Scotland and relaxed in the German Festhaus.



Dance your troubles away. Latoya Simmons, Aiesia Sampson and Regina Sims show off their hidden dancing talents.

Do what???

Charles Henderson and Levi Quelland try to muster up courage to take on the Loch Ness Monster one more time.



Some weary travelers stop for a photo.

Bottom left to right: Steve Sadowski, Mike Bodjak, Jerry Lanuzza, Marisa Marsey, Debbie Aiken, Lee DeMatteo, and Derek Nobriga. Top left to right: Dedra Butts, Wendy Walser, Karen Binniker, Shane Baruch, Amy Malinka and Kate Newe.

You Laugh

Means

You Lose!

Three comedians took their chances with a tough crowd of Johnson & Wales students. It is no laughing matter when money is at stake. Some lost their marbles while others gained a few cents.

YOU GRAB...YOU GET. Latoya Simmons and Wayne Fox are good sports as they answer a trivia question for Frank-O the lead comedian from You Laugh, You Lose.



HA! HA! HA! NOT... With a face of stone, Rose Honore came out a winner. While she walked away with a bag of money the comedian was left wishing he was funny.

HE LAUGHED... HE LOST!!! Chris Lupinetti gave it that good ole college try but in the end, the comedian taught him the agony of defeat.





WHAT A PROUD GROUP. This is only a fraction of the many students who were recognized as Dean's List recipients. This ceremony is held to honor students each term upon achieving a 3.4 GPA.

DIRECTOR OF ACADEMICS, Bill Travis is proud to award the Dean's List students with their prestigious certificate of recognition.



SCHOLASTIC SMILES EVERYWHERE... Jonathan Strawbridge and Clifton Parks cheer on their fellow students while awaiting their turn in the spotlight of Academia.



Great Job!!!

Student Success Counselor, Paul Umbach shakes hands with Ricardo Harrison in recognition of his award. In order to make the Dean's List, students must keep their nose to the grindstone all term long to make the grade.

EVERYONE LOVES A CLOWN! Sophomores Shane Baruch, Lee DeMatteo and Amy Malinka "clown" around for the camera before getting all "tied" up in the festivities.



Halloween always seems to be an entertaining time of year for the student body of Johnson & Wales. It allows for much creativity away from the kitchen. This year proved to be nothing different. Students came in traditional costumes such as Raven Nickelberry in her mom's clown creation and in craftily created costumes from their own closets - much like the look-a-like Tina Turner created by Shanda Petersen. Others did not want to miss the dance and came in regular, everyday garb, like sophomore Nicole Faraj. Needless to say - with or without a costume, everyone had a good time eating, dancing and cutting up with friends.



IT'S GIRLS NIGHT OUT! Tim Hatcher and Brad Waters help out their haunted honeys at the Halloween Hop. Theresa Gehring (aka Marsha Brady), Miss Greg Say, Old Lady Strawbridge, and Theresa Cotton aren't going to get spooked tonight with these dashing heroes.

Party On!!!



Most Original

Jonathan Strawbridge took home the gold with his old lady costume.



Scariest

Tee Dickard took home the silver with her "wicked" costume.



Most Unique

Keeping with the tradition of being different on this spooky holiday, this anonymous guest takes home the bronze.



POOR LITTLE BABY...

Dedra Butts, SAC Advisor, looks like she hasn't been such a good little girl. She watches from the sidelines as the conga line forms to a little bit of music from the old school.

The Student Activities Council held its Annual Halloween Hop in the TIFSEA Student Union on October 27. The festivities started with a relaxing ride aboard the *Tram of Terror* and ended with a costume contest and pumpkin carving contest. People had so much fun, it was *SCARY!!!*

STRIKE A POSE! Freshman Kathy Mounts takes a break from dancing to pose for the camera at the Center for the Arts.

POSING A THOUGHT. Sophomore Luis Perez pauses for a moment of reflection as Chef Butts asks what he's doing for the holidays.



Getting in the Holiday Spirit

Johnson & Wales students and guests decked the halls with fashion and flair as they celebrated the First Annual Winter Semi-Formal held at the Virginia Beach Center for the Arts. It was an appropriate setting for our culinary artists. This tradition was begun out of a desire to honor all of the celebrations of the holiday season. Our own distinguished culinary staff prepared and served delectable delights to tantalize the taste buds of our jolly Johnsonians.



DANCING THE NIGHT AWAY! Pernell Simpson and Regina Sims enjoy a dance together among the crowd.



FEROCIOUS FELINES! CAT Members Gretchen Horton, Stephen Rymer, and Anita Holsapple are led in an attack by Admissions Officer Beth Kuypers.

NOSE TO THE GRINDSTONE! CAT member Pernell Simpson hard at work in the Admissions Office.



THE CAT'S OUT OF THE BAG! CAT member Lee DeMatteo worked with the Southeastern Foodbank of Virginia to teach his friend Rick the value of good nutrition.

They're the CAT's Meow

*The Collegiate Ambassador Team -
the "purr"fect blend of J&W students*

Members of the Johnson & Wales Collegiate Ambassador Team undergo a competitive selection process before being admitted into this elite and highly-respected group of culinarians. Once in, they serve as liaisons between the University and the community, performing culinary demonstrations, leading tours and providing valuable information. They are, in fact, admissions ambassadors.

Culinary Demonstrator Lee DeMatteo, who served on CAT while he was a student here, recalls that being a part of the team means touching the lives of many people - young and old, big and small, educated and in need.

This year's CAT activities included organizing the JWU Cook-Off at the Pungo Strawberry Festival, teaching the Sisterhood at Beth Chaverim how to cook smart and healthy and showing eighth graders from Robious Middle School what it's like to be a student of culinary arts.



THIS IS NO MEOW MIX! CAT members are treated to an honorary dinner at Sydney Meers ('85) restaurant, The Dumbwaiter. Shown here are Wayne Fox, Nafie Jallow, past advisor-Beth Kuypers, Latoya Simmons, Pernell Simpson, Jonathan Strawbridge, Stephen Rymer, and Deke Hollenbeck.



Leadership
Lock-In
1996

The annual

This annual event is held on

gathering of
the beaches of Virginia.

the future

Students take this opportunity

leaders of

to learn about life, leadership

Johnson &

and laughter. It's an

Wales is a

experience about more than

weekend full

how to be a leader. It's also

of work and

about how to follow.

waves!!!

LISTEN UP FELLAS! Stephen Rymer and Emmanuel Geth offer their undivided attention as they listen to various aspects of being a student leader.



IN THEIR GLORY! 1996 Orientation Leaders Ed Perva and LaToya Simmons field questions about their experiences as student leaders with Johnson & Wales

THE THINKERS! Cliff Parks and Erin Woodward brainstorm ideas on how they might solve a scenario involving a resident or an incoming student.





IT'S STORY TIME! Students listen attentively as past Orientation Leaders and Resident Assistants tell their tales. **Left:** Deke Hollenbeck, Matt Jenkins, Lora Jessup, Gabe Gillette and Stephen Rymer. **Below:** Christopher Freeman, Jonathan Strawbridge, Erin Woodard, Cliff Parks and Kathy Mounts.



A WORD FROM THE WISE. Director of Student Services Torri Butler talks to the group about various leadership styles and how to identify what kind of leader you are.

HMMM... Jonathan Strawbridge, Stacy Adams, Pernell Simpson, and Jeff Tibbitt reflect on how this diversity exercise influenced them.

Ski Trip to Wintergreen

It all started as any other February day. As we took off from Gresham Hall, the snow began falling. It stayed with us the whole way to the mountainside. As we began to climb the mountain in our all terrain bus, the adventure started. It took almost an hour to get up the mountain, but we prevailed and surged upon the snowcapped slopes of Wintergreen with a vengeance.

Novice and expert skiers alike enjoyed the beauty and wonder of the winter scape. With 17 slopes to choose from, there were many skill levels for skiers of all abilities. Others choose to enjoy the warmth of the fire and soothing cocoa in the lounge of the Mountain Inn.

Some Ski School Tips.

Financial Planner Derek Nobriga uses his expertise to help Aaron Copeland learn how to get on his feet again.



OOPS!

Judy Hensley takes a spill in the snow. By the end of the day, she was racing the intermediate slopes.



Super Solomon!!!

Bus Driver Solomon Jones got us safely to and from the day's adventures with his skillful driving. Yea, Solomon!!!

Come in from the Cold.

Christy Mitchell, Emmanuel Geth, Shanda Petersen, and Aaron Copeland get warmed up by the fire.



MOVE OVER FLORENCE NIGHTINGALE! Ed Perva helps out in the Red Cross Canteen offering crackers, sodas, and general support to the brave blood donors.



THERE'S A FIRST TIME FOR EVERYTHING! Sophomore Denise Saunders is comforted by Alishia Ross as she boldly donates blood for the first time.



***Give Blood
Save Lives***

PATIENCE IS A VIRTUE! David Oddo, Stephen Bakaysa, and Lora Jessup seem to be patiently waiting patients at the hand of the Red Cross Volunteer nurse.



Life lessons are taught through Wellness Theme Months sponsored by J&W Student Activities Department

Johnson & Wales University at Norfolk took on uncharted territory this year in its wellness theme months expedition. The goal was to help students become more aware of personal, social and community issues that might directly affect their lives. Each month focused on a different topic. Some of these included physical fitness, emotional wellness, health in relationships, sexual awareness, drug and alcohol awareness, stress management, good nutrition, women's health, and was rounded out with total wellness month. Students and staff alike learned the importance of being well and helping others to be well as well. Each month provided various methods of sending the wellness message. During Sexual Awareness Month, we had speakers join us from Planned Parenthood and Tidewater AIDS Crisis Task Force. For Drug and Alcohol Awareness Month we hosted a Mocktail party in which nonalcoholic recipes were made and given to students as an alternative to other traditional holiday beverages.

This year, we also hosted three different Blood Drives with the American Red Cross. The donations offered by students went on to help save lives and benefit hundreds of hospital patients. Some students gave religiously every 56 days, others gave for the first time. There were also students who volunteered to help by serving crackers and sodas after the donation and still others who helped just by offering unwavering moral support to the donors.



Is that right!?

Sophomore Mike Cousar participates in the AIDS Awareness program during Sexual Awareness month.

The condom relay race!!

It's the strangest relay race that you've ever seen. Of course, the guys won, hands down.

J&W Families

are World Class

Families, friends, and faculty made a "world of difference" at this year's Annual Family Weekend. The World Class Weekend welcomed record numbers of guests into the heart of Johnson & Wales, the kitchen.

HEY, THAT EDUCATION IS PAYING OFF. Andy Montero shares some tricks of the trade with his mother in the Greek Kitchen.



PASTRY PALS! Kevin Brown shows his mom the art of preparing fruit tartlets in Chef Reed's French Pastry Kitchen.

LABORING LAPORTES! Joe LaPorte and company work to produce fine Greek cuisine for a World Class lunch at Family Weekend.





PAYING CLOSE ATTENTION!

Hank and Phyllis Whitfield, parents of Beth Whitfield, watch TA Paul Bolinger skillfully assemble a combination of lamb, cheese and tomatoes in filo envelopes.

FAMILY TOGETHERNESS!

Susan Atterbury and her son, David Hill, enjoy the fruits of their labor at the World Class Luncheon in the dining room of J&W.



SIBLING RIVALRY, WITH KNIVES! Sophomore Jon Ellis and his sister Carrie engage in a friendly family feud in the German kitchen. They went on to enjoy lunch safely together.



Family Fun!

The Coniglio Clan Cooks in the Italian Kitchen. Andy Coniglio takes a break from making Italian sausage with his brother Nicholas and his dad, Felix. The Coniglio family traveled from Kenmore, NY to join in the weekend's festivities.

*From the chefs in the kitchen to the Casino Night.
Families experience a variety of activities.*

And the fun continues..

Oh, to kiss the chef...

Josephine Rafferty shares her approval with her granddaughter, Jennifer after finishing off a meal of worldly proportions. Entrees featured Greek, Italian, German, and Asian cuisine were all complemented by French pastries.

Mom always said...

With breakfast being the most important meal of the day, Anna and Shirley Riddlehoover start the day off right. A continental breakfast in the Student Union kicked off the weekend's events.



Worlds Collide...

Allen and Linda Freeman meet Student Success Counselor Paul Umbach and are proud of the success of their son, Christopher. He will serve as a Resident Assistant in the 1996-1997 Academic year.

Would you like an accordion with that!?!

The talented music of Strolling Strings minstrels helped to put the finishing touches on a World Class day with music from the four corners of the world.



Follow my lead...

Joann Schultz coaches Jonathan Strawbridge on the finer points of leading a conga line. Casino night was a hit with great music, good food, and mock casino games for everyone.



Dancing the night away...

Student Life Assistant Megan Reardon shows Carrie Ellis some country line dancing moves.

Smile! You're on candid camera!

David Ainscough shares some winning strategies with his family at Casino night.



That's a good one!

Jonathan Strawbridge and his parents enjoy a joke with Freshman Advisor Alex Leuzzi at the President's Brunch.

All in the Family!

(Left) Ray Brown, Sr. and Jr. head out after the President's Breakfast at the Hilton. (Right) Elizabeth Harris and her daughter Victoria enjoy breakfast together before parting ways.

The Annual
Pre-Exam
Jam is a
chance for
students to
get some
Jammin!
anxiety and
nervous
energy out of
their system
before finals.



GOING FOR IT... Sophomore Carletta Williams takes a shot at the Dunk Tank.



GOOD SPORTS!

Mandy Thompson, Student Services Assistant, and TA Bill Meinert felt the wrath of the students at the Dunk Tank.



Innocent Bystander...

Robert Veloso watches as the Pre-Exam Jam unravels itself before his very eyes.



WANNA GO FOR A SPIN? Chef Lehmuller takes his chances on the Orbitron machine.

WELCOME TO THE WIDE WORLD OF SPORTS! This is Sumo Wrestling like you've never seen it before. Jonathan Ellis looks like he could take on almost anyone.





SLAM DUNK!!!

No it isn't the Dunk Tank. This is the Basketball Pump-a-Dunk. A group gathers around and cheers for their fellow student.

And they were sangin'!!!

Shanda Petersen and David Hill sing to their hearts content to Motown Music at the Karaoke table.



Pre-Exam Jam

A TRADITION OF FUN!!!

Faculty, Staff and Students alike have a great time at the Pre-Exam Jam. It's a great way to relieve some stress and to have a great time with your family, friends, and fellow students.



SPIKE IT CHAMP!!!

Volleyball was a hit for everyone. Students pulled together a team to challenge faculty/staff players to a match. We're still not sure who the real winner was.



From a different point of view.

Charles Henderson turns his world upside down on the Velcro Wall. People always say you should try to look at things from a different angle.

Culinarians meet the challenge

The Cook-off and Culinary Jeopardy test the wits of our finest

Spoken like a true culinary junkie!!!

Chef Skip Ailstock points out some tips on the plate presentation of their grilled salmon dish to Cliff Parks, Ray Peve and Kathy Mounts during the Freshman Advising Cook-off.

Talk about teamwork!

Linda Graham and Cheryl Boone join forces in the kitchen as they prepare their version of grilled shish kebob.



The Winners are..



FIRST PLACE

Chef Sadowski's group: Lori Karr, Peter Mantone, Dawn Freeman, Shirley Pierce and Sandra Rolston will each receive a \$500 scholarship for the 96-97 academic year..



SECOND PLACE

Marisa Marsey's mighty culinarians: David Ainscough, David Chaplain, Theresa Johnson, Richard Orren and Jason Graham will each receive a \$300 scholarship.



THIRD PLACE

The Culinary Junkies: Emmanuel Geth, Tiffany Gatfield, Mike Myers, Theronn Pridgen, and Kevin Dean will each receive a \$200.00 scholarship.



Move over Vanna White...

Student Success Counselor and Freshman Advisor Wendy Walser is the lovely assistant of our own Alex Leuzzi in the Jeopardy round of Culinary Jeopardy.



Pssst, the answer is...

David and David (Ainscough and Chaplain) come up with the right question in the category of Stocks and Sauces.

Quick, quick, what's the answer?

Dawn Freeman looks to her fellow teammates, Shirley Pierce, Peter Mantone, Lori Karr, and Sandra Rolston for help with the right question in Jeopardy.



Nice Day for a Little Culinary Competition

All week long it rained, it poured, it stormed endlessly. But then, on the day of reckoning...it was as beautiful a Spring day as anyone could have wished for. The warm temperatures and cool culinarians were a perfect match. The day started with the Cook-Off part of the culinary competition. Seven Advising groups took part in this healthy competition. Advisees of Alex. Leuzzi, Scarlet Holmes-Paul, Wendy Walser, Paul Umbach, Marisa Marsey, Skip Ailstock, and Steve Sadowski created recipes for a grilled entree, a picnic type of side-dish and an accompanying dessert. The recipes were all original and quite tasty. Each group was awarded with a certificate of participation and the winners will receive various scholarships toward the 1996-1997 academic year.

I got it! I got it!

David Hill and Matt Jenkins of Paul Umbach's Advising Group take a shot at coming up with the right question.

Spirit of Norfolk

An evening of enchantment on the Elizabeth River

DRESSED TO KILL!

Brian Gambale, Eric Arsenault, and Greg Say made quite a statement in their unique attire for the Semi-Formal.

HEY TWINKLE TOES!

Chef Jerry Lanuzza takes Dianne Steele for a spin on the dance floor to a song from the oldies but goodies section.



GOTCHA!

Bob Woolridge and Lauren Morrisette enjoy the delectable delights that were offered from the dinner buffet.

FOR OLD TIME'S SAKE!

Executive Chef Greg Rekas(J&W '93) joins his alma mater in a dance to celebrate the festivities.





DANCIN' THE NIGHT AWAY!
Michael Beckner and Bridgette Whitney enjoy a dance together on a super evening of enchantment.

PUT ON THOSE DANCE SHOES!
Lalla Abdullah and Jason Walker are caught in the action as they dance the night away.



ARE WE HAVING FUN YET?
Mike Witty and Christine Clayton enjoy a quiet moment from dancing and dining.

ACTIONS

Speak

LOUDER THAN WORDS

Spirit of
Norfolk is a
tradition that
speaks for itself.

The Annual Semi-Formal aboard the Spirit of Norfolk is a tradition of fun here at J&W. Students have a chance to get away from the kitchens and chef uniforms and unwind. They work hard and when the time comes, they also play hard.

This year's cruise was held on May 17, 1996 at 7:30 pm. Students boarded the cruise at 7:00 and were eating salads and enjoying the view before the ship sailed. Dinner was a buffet of seafood, chicken, and Italian pasta dishes, finished off with standing rib roast and fresh carved Smithfield ham. Topping off a fulfilling meal was a choice of pina colada cheesecake or chocolate mousse.

Once we were all well nourished, the dancing commenced. The multi-talented servers entertained guests with Broadway show tunes, specially choreographed dance moves, and songs from every walk of life. Our guests had some dance moves of their own and went on to show the crew some of their best!

THE THREE AMIGOS!

Alfred Noble, Shannon Davis, and Shed Stewart sport some serious threads on this evening of semi-formality.

GOOD OLE' FRIENDS!

Lee DeMatteo and Marie Ramirez share a smile for good times' sake.



A BREATH OF FRESH AIR!

Chris Kidwell, Julie Hayden, and Michael Beatty take a breather on the top deck overlooking a beautiful view.

WE'RE HAVING FUN NOW!!!

Jonathan Ellis and his guest Autumn Cooper mix it up on the dance floor.



SMILE!

Sam Cosby and Christy Pizzuto look like they're having fun!





DAZZLING DAMSELS!

Tammy Bing, Shanda Petersen, and Kyndalyn Williams pose for a photo before heading out for the festivities.

THE HAPPY COUPLE!

Brian Marti and his wife, Amy, have a good night out on the town. Who says the honeymoon has to end?!?



HANG ON!!!

Pernell Simpson and Jamie Taylor are holding each other up already. This is no dance marathon guys!

THE NIGHT IS YOUNG!

Jennifer Byers and her guest, Mark, relax after a nice dinner and a couple of dances.

Each year, Johnson & Wales University celebrates the end of an era for an elite group of students. Families, friends and J&W Alumni come from near and far to join in this special event. This year, close to 200 students made up the Class of 1996.

CONGRATULATIONS, GRADS!

A PICTURE SPEAKS 1,000 WORDS!

This painting in the halls of J&W serves as a daily reminder to students that graduation is within their reach and what a celebration it is once it happens!

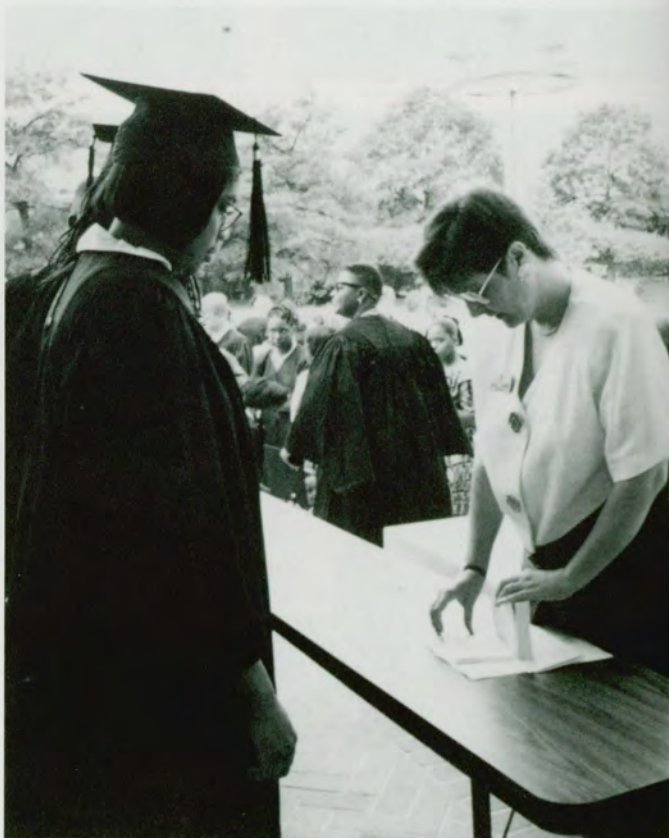


BEHIND THE SCENES...

Accounting Coordinator Marie Wanersten puts together the recognition table for students and honoraries to receive their awards.

FROM BEGINNING TO END...

Registrar Susan Seamon sees all students, such as Romaine Still, from class registration to graduation check-in.





ALL TOGETHER NOW...

Torri Butler, Director of Student Services, helps to organize students for the class photo outside of the Harrison Opera House.

A TASTEFUL GRADUATION

was the headline on News Channel 13's coverage of our commencement ceremony. President Debi Gray answers some questions from a reporter with 13 News.



WAITING PATIENTLY...

David Oddo, Terry Hooker, and Matt Hooks hold their place in line as they wait for the procession to the ceremony.



HEAD HONCHO

Mandy Thompson, Student Services Assistant, has the dubious honor of being the primary organizer of the graduation ceremony. Her planning begins almost a year in advance and keeps her busy from September right up to the "big day."

Johnson & Wales



Graduating

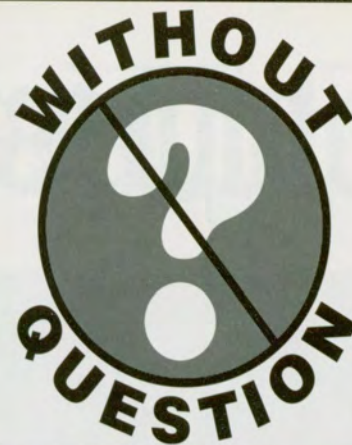
University at Norfolk



Class of 1996

Friends to the end...

Chad Saunders and Stephen Rymer, lean on each other after a long day of admissions tours.



They are in a Class by Themselves

Every summer, an elite group of experienced and accomplished students begins classes in June. By the end of August, these culinarians have completed their Freshman year. This intensive 10 week program is appropriately called the **Advanced Standing Program** and it offers qualified applicants an alternative to their freshman year.



Hungry to learn!!!

James Woodard, Jill Bryant, Ruston Johnson, Dan Deibel and Jason Midgette talk about the plan for a day in the kitchen.

Only time will tell...

Standing in front of the graduation mural, Jason Haddock contemplates his future.





The Few, The Proud...

The 1996 class of Advanced Standing students was a well bonded class. They relied on teamwork and mutual support to make it through the tough times and played hard when time allowed.

Always time for a break!

James Woodard takes a break from the grind of classes and labs.



A thoughtful pause.

Chef Jerry Lanuzza pauses for a moment as he searches for the words to explain his thought for the day.

Super Sophomores

Crystal Anderson
Dennis Amanatides
Steven Armstrong
Jerome Bailey



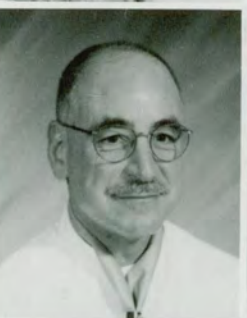
Roger Ballou
Shane Baruch
Jack Boggs
Ricky Bradley



Rachel Branton
Lucie Brown
Greg Burroughs
Allyson Butler



Thomas Caponigro
Daniel Carr
Letitia Carson
Tammy Catlett



Ronald Clay
Julius Claytor
Christopher Colburn
William Collins



Super Sophomores



Always Lend a Helping Hand!

Sophomore Orientation Leader Christine Clayton double checks her list of the over 200 incoming student names during Welcome Week 1995. OL's helped issue uniforms, nametags, and knife kits in addition to helping new students become acquainted with J&W.



Mike Cousar
Daniel Crape
Lee DeMatteo
Daniel Diebel



Mark Edwards
Joshua Fleagle
Charis Ford
Richard Franek



Steven Giles
Nicole Gillis
Amy Gordon
Jason Haddock

Super Sophomores

Hugh Hall
Kenneth Harden
Rory Hardison
Rahman Harper



Judy Hensley
Benjamin Hetzel
Rose Honore
Terry Hooker



Mark Hunter
Gretchen Horton
Ruston Johnson
Craig Jones



Kevin Kearney
Chris Kidwell
Toni Lishchynsky
Abdul Majied



Chris Markland
Jonathan Martin
Ed McCain
Howard McCall

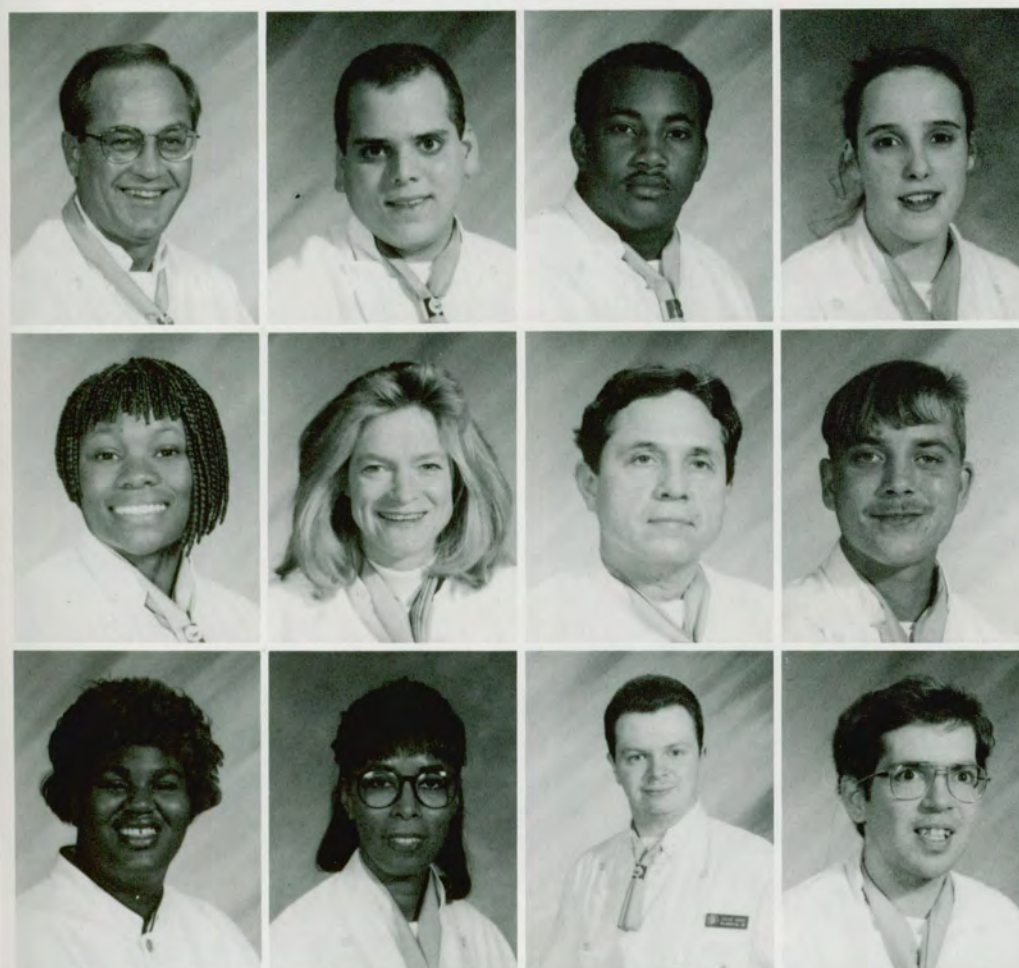


Super Sophomores



What was that you said?

Sophomore and Advanced Standing student Jason Haddock looks like he may possibly be in the proverbial "weeds" during the Southeastern Regional Junior ACF Conference held on campus at Johnson & Wales University this year.



Stuart McEwen
Joseph McLaughlin
Matthew Mealy
Michelle Mersinger

Atasha Moffett
Jean Monaco
James Moody
Michael Moore

Shasaebra Moore
Renee Murray
David Oddo
Ed Perva, Jr.

Super Sophomores

Brandi Pryor
Marc Rabinowitz
Fred Rock
Stephen Rymer



Aiesia Sampson
Joann Schultz
Robin Schmitz
LaToya Simmons



Dickie Smith
Renee Sonsini
Natasha Staples
Dianne Stelle



Romaine Still
Daniel Thompson
Ken Throckmorton
Devin Tullis



Timothy Wade
Elizabeth Whitfield
Violet Wilkes
Carlata Williams



Super Sophomores



FRIENDS FOREVER

Resident Assistant Terry Hooker and Orientation Leader Joann Schultz haven't seen each other all summer long and need to get that quick hug before they start to catch up on the who's, what's and where's of their lives.



Charlie Williams
Verne Williams
Elaine Wilson
James Woodard



Bob Woolridge

CLASS of 1996

With over 200 students making up the class of 1997, September 1995 was the beginning of a new era for Johnson & Wales, its incoming students, and the future of culinary arts. Welcome Week 1995 offered many ways for students to meet and mingle with one another. Between the Beach BBQ and PlayFair, students were kept quite busy.

THE ULTIMATE ICEBREAKER!

During PlayFair, students have a chance to unwind, laugh a lot and learn even more about what they can get out of school if only they give a little of themselves.



Laila Abdullah
Ayanna Alston
Nancy Andrews
John Araujo
Eileen Arnold



Sarah Ashe
Michael Ashton
John Atkinson
Ellenjo Backus
Chad Balabanis



David Banyai
David Barbieri
Melissa Barley
Anita Batchler
Mike Beckner



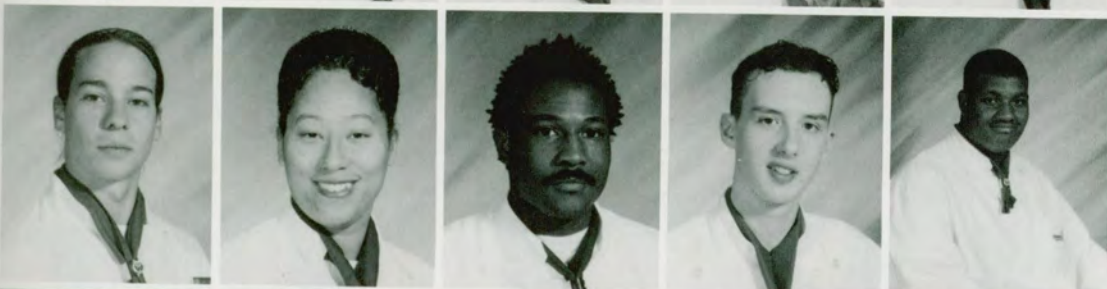
Fabulous Freshmen



Dillon Bingham
Wayne Boswell
Ahmene Boynes
Chestine Braxton
Solon Briggs



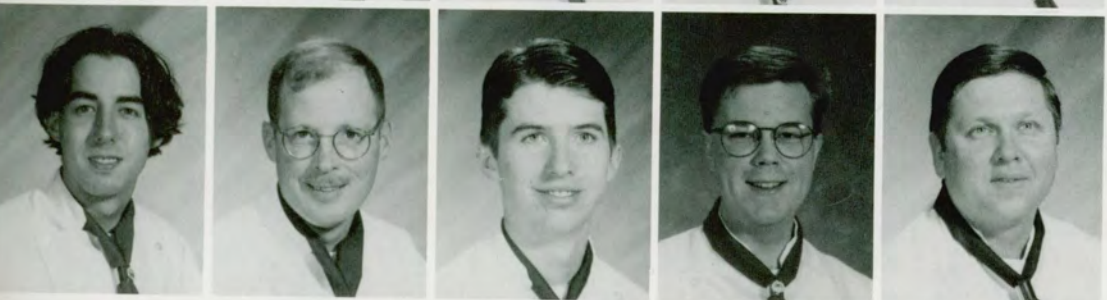
Ray Brown, Jr.
Vickie Brown
Anthony Brubaker
Jennifer Byers
Paul Carr



Chris Cerrato
Ruby Clark
Aaron Coleman
Andrew Coniglio
Aaron Copeland



Michael Cordle
Theresa Cotton
Manning Cunningham
Michael D'Amico
Amy DeMatteo



Phil Donchevich
Jim Eckles
Michael East
Patrick Evans-Hylton
Don Fachko

THE FIRST ANNUAL GOOD NUTRITION RECIPE

CONTEST was a culinary success. Original

recipes were submitted by students and judged by

a panel of chef instructors and teaching assistants.

While all the recipes had great potential, only three

recipes could win. Gretchen Horton was the first

place winner while Romaine Still won second and

Sheila Hill took third place. WELL DONE!

PART INSPIRATION, part perspiration; Peter Mantone concentrates on preparing his original recipe for roasted pork tenderloin with sourdough & cranberry stuffing.



Richard Falck
Ronnika Fenner
Casey Ferguson
Richard Fierros
Julia Fitchett



Monika Floyd
Michael Fountain
Wayne Fox
John Franz
Christopher Freeman



Shaneque Gaines
Brian Gambale
Gibson Garrett
Michelle Garstenauer
James Gasho



Fabulous Freshmen



Mike Gates
Theresa Gehring
Bobby Gelormine
Emmanuel Geth
Gabriel Gillette



Marche Gorum
Matthew Graf
Jessica Graham
Linda Graham
Dalmain Grant



Valerie Gray
Everett Greene
Catherine Haley
Brenda Harley
Todd Harmeling



William Hawkins
Nathaniel Hayes
Melissa Hecht
Charles Henderson
Deke Hollenbeck



Anita Holsapple
Scott Hunter
Michael Isler
Katrina Jackson
Nafie Jallow

There is never enough time to do all that you

want to do - especially in college. Our

freshmen learned that the fun way. The

Student Activities Department makes sure

that there is at least one event per month to

help students have a good time. Events

have ranged from a trip to Busch Gardens to

the semi-formal on the Spirit of Norfolk.

NEVER TOO LATE for a picture. While taking a break from their Karaoke adventures, Jonathan Strawbridge, Jamie Taylor and Raven Nickelberry become yearbook models.



Scott Jeffries
Matthew Jenkins
Christine Jessup
Lora Jessup
Kat Jiannotti



Christina Johnson
Calvin Jones
Barbara Jordan
William Kregar
Andrew Krueger



Joseph LaPorte
Eric Latschar
Branden Levine
Gilbert Louis
Chris Lowe



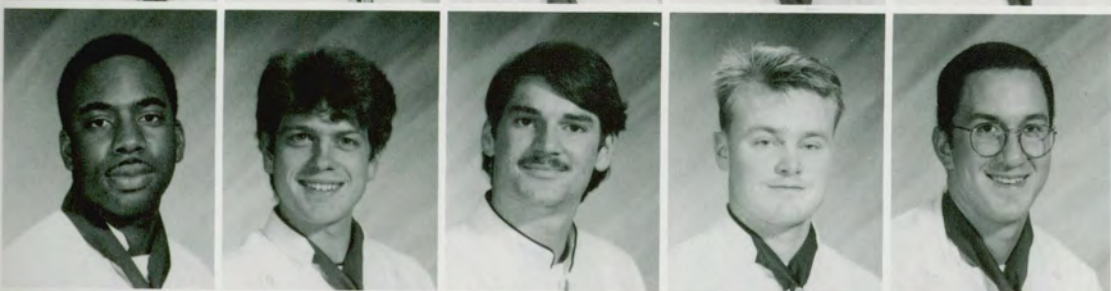
Fabulous Freshmen



Christopher Lowe
Charles Luckey
Robert Lund
Terrell Luster
Brian Marti



Bruce McCoy
Michelle McGettigan
James Meadows
Anthony Medlin
Bryce Meekins



Walter Meekins, II
Will Myers
Jason Midgett
Benjamin Miller
Andy Montero



Constance Moore
Laura Morrisette
Gregory Mosley
Katherine Mounts
Daniel Moyer



Raven Nickelberry
Albert Nixon
Kenneth Nyamekye
Richard Orren
Todd Owens

THE FRESHMAN ADVISING PROGRAM WAS A FIRST THIS YEAR.

It was designed to provide incoming students with an advisor who would offer support, advice and suggestions to problems that occurred in both academic and social situations. Advising groups participated in fundraisers, field trips, culinary competitions and many other activities. This program helped to establish solid foundations that would contribute to a successful sophomore year.

ON THE MOVE. Freshmen Jason Zick, Angela Oliver and Kathy Mounts pose in front of the Washington Memorial with their Freshmen Advisor, Wendy Walser.



Kevin Oyler
Susan Parker
Clifton Parks
Lee Parrish
Erica Perry



Shanda Petersen
Ray Peve
Andrew Phelan
Elaine Phelps
Annette Pierce



Shirley Pierce
Wallace Pittman
Tracy Plank
Robin Pritchett
Ruben Pritchett



Fabulous Freshmen



Maurice Prosper
Levi Quelland
Ryan Quick
Marie Ramirez
Travis Reed



Kevin Reese
Anna Riddlehoover
Daniel Rice
Francesca Richardson
Tasha Rodgers



Robert Rose
Tina Royal
Dylan Sacadura
Heather Salvadore
Charles Sawyer



Gregory Say
Colleen Seefeld
Michael Seyler
Pernell Simpson
Regina Sims



Harold Skinner
Vincent Smith
Shed Stewart
Carlyle Stone
Jonathan Strawbridge

OUR FRESHMEN are a diverse group of people

coming from all walks of life. Some come to the

University with years of experience and some

come fresh out of high school. Our students

associate with two very different and distinct

programs - the Weekend / Evening program and

the Day program. Both programs offer quality

education to meet the needs of the student body.

ISN'T SHE SOMETHING? Freshman Amy DeMatteo, formerly Amy Malinka, takes a minute out of her day as a student and CAT team member to show her best side.



Willie Surls
Daniel Swartz
Jamie Taylor
Dianne Terry
Barbara Tessler



Stephanie Theriot
Kenny Thrasher
Jeffery Tibbitt
Kevin Trexler
Robert Turner



Phillip Turpin
Bridgette Whitney
Aaron Vannetta
Jason Walker
Brad Waters



FABULOUS FRESHMEN



Cyrena Watkins
Leon Williams
Heather Wimmer
Cora Wood
Christopher Wooten



Shannon Veber
Valerie Yanku
Jason Zick

CLASS of 1997

“WHAT MAKES YOU HAPPY???”

That my God, my mother, and
my girl love me.
-Craig Jones

A sunny day.
-Tracy Plank

Butterflies, daisies, and angels.
-Theresa Cotton

Waking up every morning.
-Jamie Taylor

Not being sad.
-Deke Hollenbeck

Knowing that I am succeeding in life, that I
have people loving me, and that God is on
my side.

Being around people who love
me.
-Angela Oliver

Satisfaction in achieving your
goals.
-Cliff Parks

-Jonathan Strawbridge

Knowing that my mother is proud
of me.
-Nafie Jallow

Being with my girlfriend.
-Brian Gambale
Being with my boyfriend.
-Jessica Graham

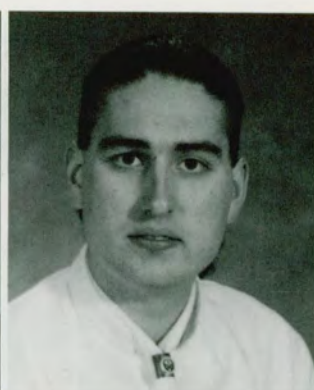
Family makes me happy, knowing that
they're always there for me when I need
them.
-Tina Royal



Skip Ailstock



Chris Barney



Paul Bolinger



Art Elvins



Scarlet Holmes-Paul



Kate McNulty



Patrick Reed



Bonnie Startt



Kim Areman



Kendra Babcock



Frank Bejoc



Christy Bice

Quips and Quotes:

"To be 10 minutes early is to be on time. To be on time is to be 10 minutes late. To be 10 minutes late is to be working for the competition." Chef Lanuzza

Faculty and Staff of J&W



YOU GO GIRL!!! Who says faculty and staff can't have fun? Career Development Counselor Donna Curtis whoops it up in the conga line with Chris Miller and other students.

IT'S NOT A MAD BOMBER, it's Chef Eddie Batten doing his time in the dunk tank during Pre-Exam Jam '96. Chef Batten was the only lab instructor brave enough to take on the students and cold water.



Karen Binniker



Mike Bojdak



Donna Curtis



Melvin Degree

"You probably won't like everything you learn."
Scarlet Holmes-Paul

"Wear comfortable shoes and don't overdo it." Chef Lehmuller

"Life is like a buffet line. There aren't any waiters, so you have to help yourself."
Donna Curtis

"While at J&W, you attain the knowledge, so accept the responsibility and use it wisely to enhance your life."
Susan Seamon



Carolyn Hale



Michele Hensley



Tammy Jaxtheimer



Beth Kuypers



Marisa Marsey



Derek Nobriga



Linda Peterson



Megan Reardon



Susan Seamon



Margo Simmons



Joe Stukes



Mandy Thompson

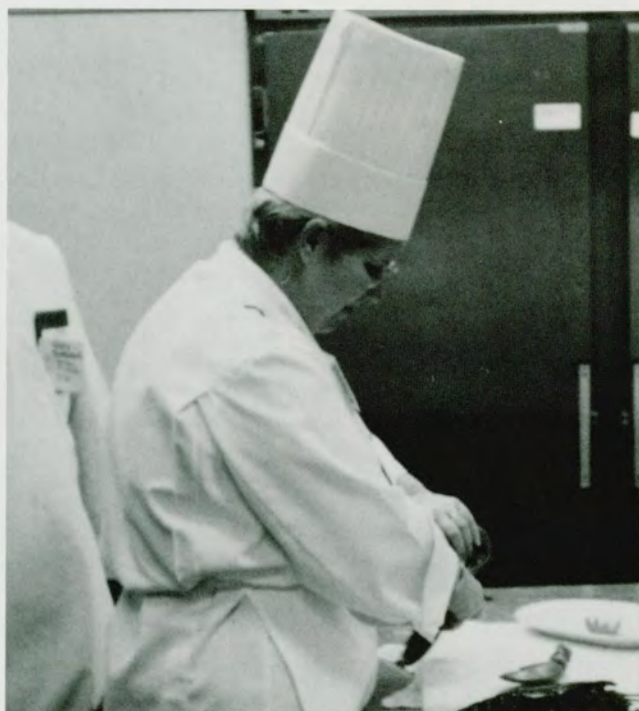
Quips and Quotes:

**"Education is something
that no one can take away
from you."
Dedra Butts**

Faculty and Staff of J&W



RIGHT ON! No menu design project - no final grade. Bethany Souza-Hiner kicks back after a tough day teaching freshmen the ins and outs of menu planning.



QUICK - GIVE ME A KNIFE! He won't let go of my finger. Chef McNulty shows her class the finer points of stuffing a lobster. Chef Kate retired from teaching after ten years at J&W.



William Travis



Paul Umbach



Wendy Walser



Marie Wanersten

"The foodservice industry is able to make more people happy than any other industry; but, it also has the opportunity to make more people sick." Skip Ailstock

"You can make a difference!"
Chef Elvins

"Never burn your bridges or your souffles."
Marisa Marsey

"Every experience is something to learn from."
Karen Binniker

*From Classroom to Club Meeting, from
Faculty/Staff to Freshman Advising...*

Stupendous Staff of J&W

Teaching by example...

Chef Instructor and J&W Grad ('94) Carrie Moranha illustrates the proper technique for table side Caesar salads to her Advanced Dining Room students.

A show of appreciation...

Jonathan Ellis shares a sentimental moment with Chef Dedra Butts-also a J&W Grad from Norfolk and Providence-at the July Registration during the summer of 1995.



It all starts here...

Chef Ed Batten reviews some kitchen basics with the incoming freshmen at Welcome Week 1995. Chef Batten graduated J&W at Norfolk in 1991.

Associating with Alumni...

Chef Jerry Lanuzza enjoys an evening at the local Cavalier Hotel with other area alumni and local celebrities such as Mayor Meyera Oberndorf, a J&W honorary degree recipient.





From student to Staff

Jamie Barrett came to the Norfolk campus of J&W as an Advanced Standing student, graduated in 1995 and returned to serve as a Teaching Assistant for the 1995-1996 school year.



Standing for what he believes in

Alex Leuzzi, Math Instructor and Freshman Advisor, hosts the academics table at the Fall Open House. Mr. L. shares an affinity for chess with many of our mentally sharp students.

Veteran Wine & Beer Club Advisor

Chris Barney, Mixology and Dining Room Instructor, has served as the Advisor to the Wine & Beer Club for the past three years. He received a huge response for membership at this Fall Club Fair.



DISTINGUISHED RESIDENT CHEFS! (LEFT TO RIGHT)Front: Dedra Butts, Scarlet Holmes-Paul, Chris Barney, Patrick Reed, Art Elvins, Tim Brown. **Back:** Carrie Moranha, Skip Ailstock, Steve Sadowski, Susan Batten, Jerry Lanuzza, Ed Batten, Peter Lehmuller, Alex Leuzzi, Tim Cameron, Fred Tiess.



Always supporting the student!

Paul Umbach Student Success Counselor, helps Orientation Leader Ed Perva during knife kit assembly day prior to Welcome Week 1995.



Talk about the Baker's Dozen!

Members of the Baking & Pastry Club, Wine and Beer Club and general volunteers woke up before the sun to help support the baking and selling of bread for the Town Point and James River Wine Festivals this year.



A cut above the rest!

Stuart McEwen, Chad Saunders, Jamie Barrett, Jason Haddock, Paul Bolinger, Tee Dickard, Todd Neidermeyer, Missy Havens, Jack Boggs, Chris Markland, Bonni Wilkinson, and Robin Schmitz are proud of their success under the guidance of Chef Elvins at the Annual IFSEA Food show.



Any way you slice it!!!

Rory Hardison and Dianne Steele admire the fine work of art that was produced by the Garde Manger Club. Dianne became skilled in the art of food sculpting and ice carving through participation in the club before she had the class itself.

Stirring it up in the kitchen...

Dan Carr (right), VICA club member, and Megan Reardon (below), VICA Club Advisor, helps students prepare food for delivery. The food was donated to area shelters for the homeless and for battered women. The Vocational Industrial Clubs of America is a group that participates in competitions, community service projects and supports student scholarships.



SOUTHEAST JR. ACF CONFERENCE Chef Kate McNulty, Marisa Marsey, Ruth Fantasia, and Chef Tim Cameron were a few of many distinguished guests at this year's Regional Conference held in Norfolk.

NO WHINING ALLOWED!

Wine and Beer Club member Lee Parrish enjoys a sampling of the finer wines at the Town Point Wine Festival in Norfolk.



Whether it's visiting the Nation's Capitol, touring a local restaurant or just ordering in a pizza at Gresham Hall...

Freshman Advising is a hit!!!



WE DID IT! Latesha Eley and Marie Ayres, members of Chef Lanuzza's advising group, appreciate the meaning of charity after their Feed the Homeless event.

From the heart of America

Kathy Mounts, Angela Oliver, Ray Peve and Jason Zick pause for a moment during a busy day in Washington, D.C. with Advisor Wendy Walser.



ON A TOUR OF ROWENA'S, members of Marisa Marsey's advising group get into a different culinary setting. Rowena's is a factory that produces "wonderful jam and jelly."



From one dining room to the next. The Curtis/Nixon advising group was joined by Marisa Marsey's and Chef Lehmueller's advising groups for a day in the Colonial Capital of Williamsburg. The perfect ending was an exquisite lunch in the dining room of the Williamsburg Inn.

Career Focused Education

Career Development doesn't stop with the resume

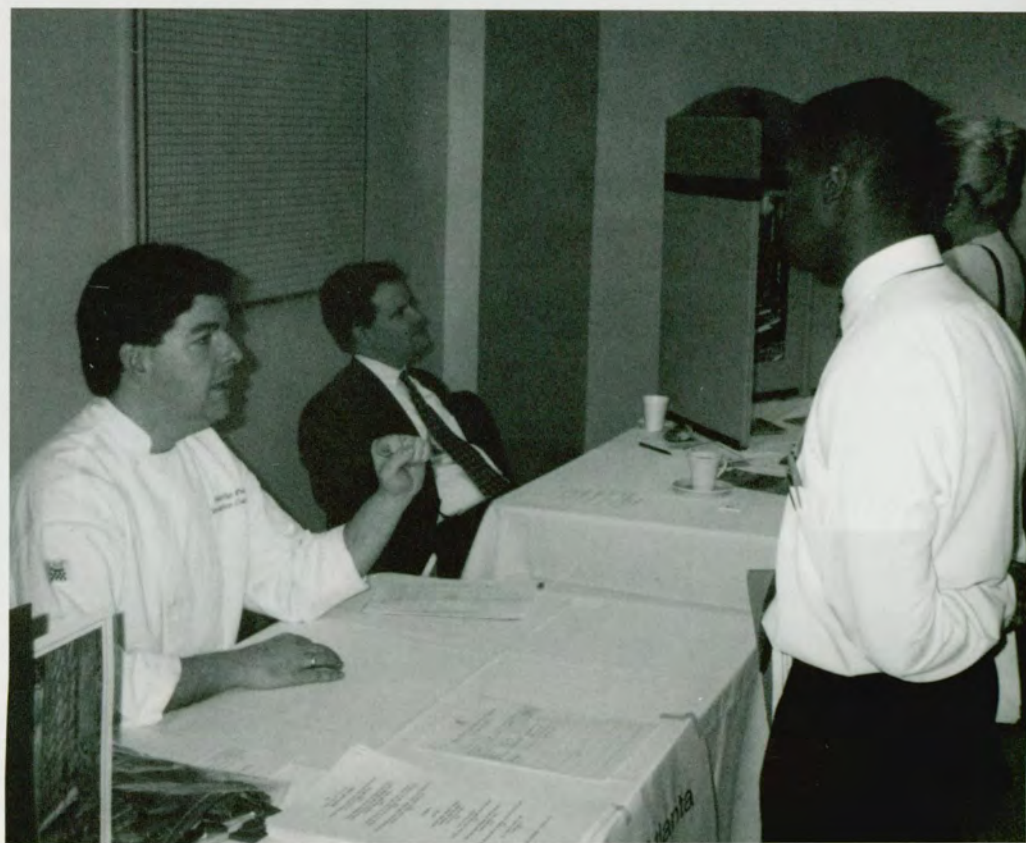
DRESSED TO IMPRESS! Chris Freeman looks quite professional as he mingles among the organizations that were represented on Career Day at J&W.

GOING TO THE SOURCE! Russell Bryant talks with a recruiter from Steak and Ale restaurants about what the company looks for in applicants.



THIS IS WHAT YOU DO...

Robert Rose talks with the chef of the Ritz-Carlton in Atlanta, GA about job descriptions, requirements and other details.





STRAIGHT FROM THE NATION'S CAPITOL

Representatives from the Little Inn at Washington review career opportunities with students on Career Day 1996.

YOUR PASSPORT PLEASE?!!?

Sheila Hill carefully reviews her passport package that serves as a comprehensive portrayal of what a J&W grad has to offer to any element of the culinary industry.



THE CAREER DEVELOPMENT OFFICE

offers many opportunities for employment and experience to J&W students and alumni. King's Dominion is only one of over 20 employers who were represented on Career Day 1996. Career Day is an opportunity for students to meet and interview with potential employers, ask questions about requirements of the industry, and get to know opportunities that are available to them.



Guest speaker, Sam McGann spoke with students from an experienced point of view. McGann is chef owner of the Ocean Boulevard Restaurant and the Bluff Point Bar & Grill in the Outer Banks of North Carolina and graduated from J&W in 1986..



Dean Robert Nograd is one of the few Master Chefs in the culinary industry. In his speech to students, he suggested taking baby steps to accomplish your ultimate goal. It takes time to develop into an experienced culinarian



Greg Rekas ('93), Executive Chef of the Spirit of Norfolk, explained the importance of completing a culinary education and having that degree to show to prospective employers. That was his motivation for enrolling as a student himself.



In the final days of the 1995-1996 Academic year, President Debi Gray personally awarded each rising sophomore student with a neckerchief. During *See you in September Week*, the **SKY WAS THE LIMIT!**

Presenting the staff of

The Culinaire

Advisors

Karen Binniker
Mandy Thompson

Editor in Chief

Matt Jenkins

Portraits Editor

Lora Jessup

Student Life Editor

LaToya Simmons

Community Pages Editor

Robert Allison

Contributing Photographers

Robin Schmitz
Dan Carr
Aprille Hayes
Gretchen Horton

Special Thanks to everyone who contributed to this publication
making it the best that it could be!!!



Matthew O. Mealy III

**Congratulations for your hard
work, diligent effort and
sincerity as you pursue
excellence.**

Your proud family with love.

Christine C.

*You've come a long way
from your salads made
from rocks, grass and oil of
olay!*

*Congratulations and Love,
Mom, Dad,
Robbie, Laura & Jeff*

*Congratulations
Danielle
Rozier*

*(our Chef "Mack")
We are proud of you!*

*Love your Family,
William, Kaye, Tracie, Marlo & Frank*

KEN DAVID
THROCKMORTON

Those who believe succeed.

We believe in you.

*Love,
Mom, Dad and Hope*

Renee Sonsini

*One of our pride and joy!
Congratulations on your
achievements*

*Best wishes for the future
and Always our love and God Bless
Mom, Dad, Andrea & Michele
1996*

TO CARLETA -

Through it all, God's
grace any mercy and our
love have implanted in
you to press forward.

Congratulations!

Love,
Your family

"CHEF MICKEY"

*All our love,
our great pride
our sincerest
Congratulations!*

*Mom and the ever
expanding "mob"*

CONGRATULATIONS!

~ **CHEF LUCIE** ~

I'm Very Proud of You!
With love and admiration,
Mike

Ryan

Enthusiasm and
success go
together.....

Congratulations on
your educational
accomplishments!
With love and pride,
Mom, Dad, Scott,
and Grandpa Miller

J Johnson & Wales did him well
U U mean a lot to us
L Loving in your own special way
I Innovative and in need of money
U Unique in his own style
S Sensational and sensitive

L Living it up on family money
E Every little bit counts
E Eager to impress

C Culinary is the name of his game
L Lean, mean and in control
A Advanced in his craft
Y Young and yearning to have it all
T Tall, dark and handsome
O On the one
R Represent and recognize

With all our love,
Daddy Chester
Mama Haltie
Mom Racheeta
Aunt Vinnie, Royal, Ebony
Aunt Toni & Fred
Tonya & Charlotte
Uncle Mike & Aunt Jackie

Crystal M. Anderson

Cris,

We're very proud of you and your untiring efforts to achieve your goal, it's just the beginning.

"CONGRATULATIONS"

Keep up the good work and continue to follow your dreams.

LOVE YOU FOREVER,
THE MAPLERIDGE GANG

MOM - POOKIE - KARLA - ANTHONY - COREY - CANDICE
- LARRY - AND PEPPER

Congratulations Greg Retz!
Let us know when dinner is ready!

Love,
Coy, Linda, Beth, and Marcus

D ynamic	S ensitive
I ndustrious	T alented
A stute	E ager
N ice	E clectic
N aughty	L ovable
E nergetic	E xciting

"Cook On"

Love,
All the Family



We are proud of:
Greg Retz
(and his wife Paula)
for his effort, dedication and perseverance
and we wish him the best as

Chef Greg
in the years ahead

Dad and Julia

TODAY'S  SPECIAL

Congratulations

Joseph!!!

**We are so
Proud of you!!**

**Love,
Mom, Mark, Sean
& Ryan**

Greg

*We expect better
meals now!*

*Love,
Colby and Frankie*

**Congratulations
to my personal CHEF!!**

Greg - I'm proud of you!

**Love always,
Paula**

We are proud of you -
Congratulations

Craig J. Jones

Love you,
Mom and Melvin

RENEE

GREAT JOB!
CONGRATULATIONS!

THE KIDWELLS

TO CHRIS --

"A grocery bagger is the job for me,"
were the words of a child who was only three.

The child grew older and began to say,
"I think I'll be a pilot some day."

High school came and then he knew,
A chef was the career he would pursue.

No groceries to bag, no planes to fly,
But YOU will soar, and YOU will fly.

The sky's the limit in all you do,
Congratulations Chef, we're proud of you!

Love you always,
Dad, Mom,
Jeremy, Kirstin

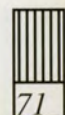


Sarah Lynn Shesventer

Carry your future with
Health and good luck
Enjoy your chosen profession
For you deserve it!

Serve your customers well -
Carry those "special" knives at all times!
Honor and good "taste" should follow you
Everywhere,
Zealously show 'em you're GREAT!

With Pride and Love always,
Mom & Dad



Howard P. Warren, Jr.

Congratulations, Howard! We are so proud of you, working full time and going to school was not easy but you were determined to make it and you did.

Love,
Geraldine, Lee, Chop, Michael, and Mom

Good Job, Violet!!!

We are so proud of you!

**Love,
Mom, Dad, Craig,
Brothers, Sisters-in-Law,
Granny & Gramps**

Congrats! Scott Compton

*You have risen above it all
and achieved your goal!
For those who dream, there is
no word as "impossible."*

*We're proud!
Your family and friends.*

CONGRATULATIONS

~ Anissa Jones ~

WE KNEW YOU
WOULD MAKE IT.

LOVE,
THE JONES FAMILY,
GRANDMOTHER,
DAD, SON-
WILLIAM S. JONES III,
SWANNEE, SISTER-
LISA.

Congratulations

Chef TISH

*Your sisters of
R.S. Jones Tent
#782*

"Keep on Cooking!"

TISH

*Aunt Barbara
& Robert*

Tish! '96

Good luck

on a

Job Well Done.

**Niecy, Sha, Tony,
Diamond & Rodeny**



Congratulations

Chef TISH

*Love,
Eric & Darren*

TISH

Your
determination
and dedication
are amazing.

We're very
proud of you.

"Keep on
Cookin'!"

Love,
Mom

Letitia

We are so proud of you!!!

Congratulations

Love,
Dad, Grandma & Rocky

Well Done Bam!!!
All our Love
and Congratulations.
Michele, Chana, Lebaron
& Termaine

Congratulations

Tish

Your accomplishment is great!
As you are the sparkle in my eye and the
love of my life forever!!!

*Love always,
Napoleon*

Well Done

Tish!!!

All our love
and Congratulations.

Connie, Robbin,
Kevin & Latoya

Judith Hensley

**WELL DONE
JUDY!
WITH FRIES
LOVE,
CHAD**

**WE ARE SO PROUD
OF YOU!**

***Congratulations
Sissy!***

**LOVE,
MOM & DAD**

***Love,
Shelley***

Good Luck and
Congratulations on a
Job Well Done,
CHEF BONNI S. WILKINSON

We are so proud of you!!!
Happy Cookin'!

Love,
Mom & Dad



Congratulations!!!

Chef Robert M. Wagner

*Love,
Sara, Austin, Kitty,
The Wagners and The Sivansons*

Congratulations
JASON E. NELSON
God Bless you in all
that you do.
Love,
Mom, Alison & Neil

Congratulations!!!
Dan Carr,
we are very proud
of you!!!

Love,
Mom, Dad & David

Congratulations to The Class of 1996!

Forever be a member of your Alma Mater!!!

**Join the Johnson & Wales University
Alumni Association**



KEEP IN TOUCH...

Change your address?
News for Class Notes, VISIONS?
Want to attend an Alumni Reception?
Looking for a Job?
Career Networking?
Looking for a long-lost roommate?
Participate in the Annual Fund?



TO JOIN, PLEASE CONTACT...

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Charleston~Florida~Norfolk~Providence~Vail
8 Abbott Park Place
Providence, Rhode Island 02903
(401) 598-1072~(401) 598-4681 Fax
E-Mail~Alumni@POBOX.JWU.EDU
World Wide Web Address~HTTP://WWW.JWU.EDU

