They'll Always Have Paris

Students reap a summer harvest of indelible memories.

PLUS:
Serving at the White House
Getting and Keeping a Job
Dear Alumni and Friends:

As you can see from the beautiful and inspirational cover of this issue of J&W Magazine, while our students may not major in the liberal arts, that doesn't mean that they are not touched by the creative spirit. That is one of the things that makes Johnson & Wales so unique in higher education—the marriage of career focused majors with the arts and sciences offerings that are so vital to the development of the total person, and the productive employee. I think you will be amazed and moved by the first-person accounts in our cover story—and by our students' talent, creativity and compassion.

You are also sure to be impressed by the story of alumnus Frank Fuller '92, director of presidential food service at the White House—the man who is responsible for ensuring that the commander-in-chief is well fed, no matter where he goes. It is a job with awesome responsibilities, held by an amazing man who is clearly well equipped to fulfill them.

And whether you hold a dream job, like Frank Fuller, or are searching for a new career challenge, what could be more topical in this time of economic uncertainty than an article containing tips from our own faculty experts on how to get—and keep—that perfect job?

In closing, I would like to take a moment to thank a magazine staff member who has decided to resign her post in order to spend more time with her two young daughters. Rebecca Banks Zakin, more than any other person, was responsible for the creation of J&W Magazine back in 1999. Even after leaving full-time employment at the University to raise her new family, Rebecca stayed on as editor-in-chief, shepherding the publication to new heights with each issue. We are sad to see her go, but are confident that Cathy Sengel, who has worked with Rebecca from the beginning as managing editor, will maintain this tradition, and will continue to infuse new life and vigor into each edition of the magazine. We are all very proud of it, and the feedback from our alumni and friends has shown us that you are too. Good luck Rebecca, congratulations Cathy, and please, keep that feedback coming!

John A. Yena
University President
The latest edition of J&W Magazine was excellent; I'm impressed that the magazine (as well as the alumni Web site) keep getting better and better. The issue had a smooth blend of people, events, and ideas. I particularly enjoyed the barbecue recipes and the article on Christi Nederlof and the European Union.

Keep up the great work!

Allen Tackett '99

I just wanted you to know how much I enjoy the Classnotes section of J&W Magazine. When I receive my new issue, it is the first section that I turn to. I love reading about my classmates' successes, promotions, and joyous events. When I see all of the diverse things that my classmates are doing with their degrees, it reinforces for me how much potential opportunity is really out there! Ironically, I do not even read my undergraduate class magazine because they do not do this nearly as well.

Lisa Singer '98 MBA

After seeing many other college newsletters throughout the years (most on a 9 1/2 x 11-inch piece of folded paper), I must admit (and this will sound biased because I am an alumn) that J&W Magazine is one of the finest publications offered to alum. It is a professional publication that represents the alumni population.

Sure, there was a lot of culinary and hospitality, but you have gotten to the point that you are now touching on each campus as well as each college. I guess you are listening to the letters you receive. I am willing to bet that 95 percent of alumni go right to Classnotes to see what your former classmates are up to, and I think it is important that you continue to grow that section. It is not only filled with good news, it is a great platform to reconnect with old classmates.

There is nothing like calling up an old classmate after 10 years and starting your story by stating, "Congratulations..." Keep up the great work.

Patrick Moxham '94, '98 MBA

Undergraduate Representative Alumni Council

I want to make a positive comment on J&W Magazine. I am totally impressed being that I have a background in marketing. I think the best section, of course, is Classnotes. It gives you something to look forward to—seeing other alumni succeed and additionally, getting an update on how J&W is doing in the millennium. It's a "Wow!" of perfection. I am happy to see J&W—America's Career University—flourish to something more spectacular. I can't wait to see what new information will be in the next issue.

Sandy McNell '91

Director of Annual Giving Alumni Council

Editor’s reply: We’re glad you think we’re heading in the right direction. Fans of Classnotes have Mary Carmody to thank for the enthusiasm and dedication she has for searching out and collecting the information that makes the J&W world a small one.

J&W Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor in J&W Magazine, 8 Abbott Park Place, Providence, RI 02903, or electronically via the email address jwmagazine@jwu.edu. All submissions are subject to the editors' discretion. (J&W Magazine is produced jointly by the Office of Communications and the Office of University Publications in cooperation with the Office of University Alumni Relations.)

J&W University President

John A. Vosa

Campus President

John J. Brown '77, Providence
Mark S. Burke '71, Diavon
Arthur Callahan, Charlotte
Debra C. Gray, Norfolk
Donald D. McGregor, Florida
Stephen D. Parker, Charlotte

Judi Johnson

Vice President of University Relations

Jeffrey Casno '97, '98 MBA

Executive Director of Alumni Relations

Shari Irpi '89, '94 MS

Director of Marketing & Communications

University Career Development & Alumni Relations

ON THE COVER:

Derricott Wolfer, one of a group of students from J&WN’s School of Technology studying digital imaging in France, wrapped this photo of a statue in the Louvre.

But an advanced library is nothing without faculty and students. Rodrigues notes, “From day one, we’ve had to sell this library and prove ourselves—that we have all the material [students] need.”

To accomplish this, library staff meet with faculty during faculty orientation to discuss the latest acquisitions. Librarians also acquire more than 5,000 students a year with its resources, which include 98,000 books and 500 magazine and journal subscriptions. Even alumni have borrowing privileges.

The library continues to become a respected part of the academic community through acceptance in prestigious organizations like the Consortium of Rhode Island Academic Research Libraries (CRIAL), and the Higher Education Library Information Network (HELIN). These memberships allow students to access more than three million books.

But the number of books accessible to students is not as important as how often students use them. The library’s goal over the next few years is to make sure that its resources are most relevant to course subjects and student interest.

Two libraries serve the Providence Campus: each provides resources to different segments of the J&WN population. A major renovation at the Harborside Campus expanded offerings in the culinary library, which saw 93,000 visitors in the last year, according to Barbara Janson, the director. The facility houses graduate school library as well.

A lot of people think of libraries as books on a shelf, but we are a lot more than that,” Rodrigues declares. “The most important thing we offer students is to teach them how to use library resources so when they graduate, they are comfortable walking into a library, and confident on how to find information.”

The library is a focal point on campus, even in an electronic age,” says librarian Nancy Barta-Norton. Rodrigues adds, “Librarians are, in fact, the ultimate search engines.”

In addition to cake and balloons, the library will commemorate its anniversary with a new display each month, focusing on such topics as the library’s advances over the past decade, retrospective of J&WN founders, Gertrude Johnson and Mary Wales, as well as University presidents, and the development of the different J&WN colleges and campuses. All exhibits will be on display in the Rare Book Room in the lobby of University Hall on the Providence Campus.

—Jennifer Bourlard

Fall 2003

J&W Magazine
Florida Students Start the Year By Giving Back

Imagine the power of nearly 600 new college students lending a hand to communities across South Florida. In early September, JK&W students rolled up their sleeves, dirtied their jeans, and got a little sunburnt while volunteering as part of orientation at the Florida Campus. For some freshmen it was a first glance at Miami’s urban areas for others it was a pleasure to clean up the beaches and our-lying towns that make up this culture-rich community. To ensure that its business, hospitality, and culinary arts students were exposed to community service, the Florida Campus instituted Community Service Learning Day and sent students off on 15 buses to five different locations.

This day was designed to promote social responsibility and encourage compassion for others,” explained the Dean of Academic Affairs Larry Rice, EED. “The goal was to introduce our students to our local community in a way that demonstrates shared leadership.

Collaboration, and reciprocity.

One group of energetic freshmen visited Roots in the City in Overton. They planted flowers and trees, pulled weeds, laid mulch, painted fences and columns, raked, and cleaned up lots to beautify this predominantly African-American community.

A new group cleared vegetation and brambles from BMX Bike and Skateboard Park Development. Some freshmen were able to get some sun and take in the ocean breezes while removing exotic plants and planting saw palmetto to help restore native plant habitats at Bill Baggs Cape Florida State Park in Key Biscayne.

Another group of energetic freshmen visited Roots in the City in Overton. They planted flowers and trees, pulled weeds, laid mulch, painted fences and columns, raked, and cleaned up lots to beautify this predominantly African-American community.

Center Celebrates Decade of Championing Diversity

The Multicultural Center at the Providence Campus kicked off celebrations of its 10th anniversary with dance performances and speakers and plans for other activities in the months ahead, including an essay contest, panel and group discussions, a film festival, a seminar, and even a fashion show book sale.

“This event brought the freshman class together,” commented Ezzia Hickelott, a new student from Jacksonville, Fla., about his community service experience.

“After cleaning up, we are lunch and sat down with people we didn’t know. Some students talked about their majors and career goals, while others conversed about how they were here and how much fun it is being a college student.”

—Zazzy Suarez

Denver Joins Leadership Alliance

Johnson & Wales University was chosen as the first private university to be included in the Colorado Leadership Alliance (CLA), a partner of the EI Pomar Foundation, one of the state’s oldest philanthropic organizations. The CLA provides resources and expertise to prepare students at Colorado’s colleges and universities for leadership positions.

Since opening the Denver Campus, Johnson & Wales has made a significant investment in leadership development through its Community Leadership Institute (CLI). CLA took special note of CLI’s Leadership Academy, a more concentrated initiative toward leadership with an humanitarian perspective. Acceptance into CLI will give JK&W students the opportunity to participate in development conferences where major industries and community leaders from around the world offer insights.

“We are excited to be sharing resources and experience with the alliance, and we are devoted to elevating collegiate leadership development in Colorado to the highest level possible,” says Greg Lorenzo, former director of the Community Leadership Institute.

Johnson & Wales University and Colorado State University at Pueblo and Ft. Collins are the newest university members with ties to CLA. They join a group that already includes the University of Colorado at Boulder, the University of Colorado at Denver, the University of Colorado at Colorado Springs, and the University of Northern Colorado.

Johnson & Wales’ Denver Campus is the only university in the U.S. to have leadership as a core curriculum component. The alliance is the only organization in the nation bringing leadership to universities.—Matt Smith ’09

Norfolk Staff Says Rejection Good-byes

“Great job. It was a pleasure knowing you. I wish you the best in your future endeavors.”

How do you find the perfect way to say good-bye and thank you for an employer’s years of service to an institution? Folks at the Norfolk Campus of Johnson & Wales University did just that as they recently said good-bye to the first group of employees who won’t be going to the new campus in Charlotte, N.C.

The enrollment effort for the last class at Norfolk, the challenge remained of parting with six members of the Norfolk family—the admissions department.

The Campus Leadership team worked with Matt Archer ‘03 and numerous J&W students to display their exceptional culinary skills. As staff and faculty entered the outside patio, they were greeted by a banner featuring the last enrollment in the campus’ history. Adorning each of six tables was a large framed picture of the entire Norfolk staff surrounded by good wishes from each—a small gesture of gratitude for what the six women mean to the campus family.

Food and drinks were as free-flowing as conversation. “Do you remember when...” and “I will never forget the time...” were phrases embedded in each. Norfolk President Debi Gray best summed up the evening. “The enrollment numbers of 267 in day school and 48 in weekend education are a true indicator of the professionalism and dedication of this group of individuals. No one gave this group enough credit,” said Gray, referring to the budget built on an enrollment of 240 day and 35 WE students. “As is so typical of the Norfolk Campus, this group of individuals worked to ensure they left the campus in the best possible situation. They never doubted their ability to enroll record-breaking numbers.” —Shannon Carlin
Sage Comes to Denver with Historic Treat

Together with Sage Hospitality Resources LLP, one of the nation's leading hotel management and development companies, Johnson & Wales University is embarking on an exciting construction project at the Denver Campus. "The rehabilitation of historic Treat Hall will be one of the most unique redevelopment projects ever undertaken at an institution of higher education," according to president and CEO of Sage Hospitality, Walter Isenberg.

In conjunction with Sage, which specializes in urban new reuse and redevelopment projects, the University has committed to restore Treat Hall, which sits at the heart of the campus, to its former prominence by transforming it into a 55-room boutique hotel that will serve the needs of the university and the surrounding community.

Built in 1890 as the original building for the Colorado Women's College (CWC), Treat Hall is registered to Denver's landmark, and is on the National Register of Historic Places. CWC was one of the first institutions of higher learning in the United States dedicated to women. Named for the first president of CWC, Jay Potter Treat, long considered a central figure in the history of Colorado education, the hall has been vacant since 1982, and is in total disrepair.

Purchases Mark Major Expansion to Denver Campus

The Denver Campus has room to grow with the purchase of the Park Hill campus from the University of Denver's Law School, as well as land in the Stapleton redevelopment project.

In July, Johnson & Wales exercised an option to buy the half of the Park Hill campus west of Quebec Street along Montview Boulevard, adjacent to the 13-acre site of the former Colorado Women's College that was purchased by the University in 1998 to create the Denver Campus. In addition to providing new space for the College of Business, the buildings will house the president's office, the library, and an 8,000-square-foot event center that will open at the end of the year.

In October, Johnson & Wales took its growth a step further, and bought a 26-acre parcel in the Stapleton project. Stapleton is one of the largest redevelopment projects in the country, converting a former airport into a neighborhood of new houses, offices, and stores. "The Johnson & Wales land is along a stretch of Stapleton set aside for civic use, and will be near a proposed high school," said Tom Gleason, vice president for the site's developer, Forest City Stapleton. The University plans to construct 1,100 rooms of student housing, athletic fields, and parking on the land near Montview and Syracuse Street. Some of the University's athletic and recreational facilities could be open to non-University residents of Stapleton, according to Gleason.

In a letter to faculty and staff, Campus President Mark Burke '97 retracted the purchase. "I know that I, for one, experience alternate feelings of joy, at our profound good fortune; excitement, because, as good as this is, the future will only be brighter; privilege, to work with the finest staff and students in the nation; and to be immersed in a profession that impacts tomorrow's leaders; and humility, to realize that we are playing such an important, and special part in the history of this institution, this campus and this community.

Burke estimates the University's total investment in land, renovations to existing buildings, and construction of new ones at the Park Hill and Stapleton sites adds up to $108 million, and signifies its intent to be a major player and a positive contributor to Denver. - T.D.

In keeping with the University's learn-by-doing philosophy, Treat Hall will be redeveloped into a first-class, full-service hotel that will be used for instruction of J&W students. The $15 million renovation will provide guest rooms, 4,000 square feet of meeting space, and a restaurant and lounge to offer future culinarians, hoteliers, and business executives a broad scope of real-life work experiences.

Johnson & Wales University's innovative approach to education, community service, and real-world work skills are great complements to the progressive attitude that permeates our Denver community," says Isenberg. Denver Campus President Mark Burke '97 credits Isenberg for his pivotal support. "This project would not be possible without the leadership and commitment of Walter Isenberg. He is a true gentleman, and the consummate business professional, as well as a dedicated community leader," says Burke. "We are lucky to have him as a friend and supporter."

Alumnae from the Colorado Women's College are also thrilled by the prospect of the renovation. "Treat Hall was the CWC building for many years. It housed classrooms, residence hall rooms, even the president's living quarters," says alumna Bunky Lundberg. "It's wonderful to think that it is being restored to its original purposes, and even then some. It is so gratifying to see the amazing changes that have taken place on the campus, and to see it brought to life with students again." - Trish Blake

Students Put New Tech Text to Tough Tests

When a rep from Delmar Thomson Publishers approached Tom Calabrese about writing a text book on information security, the prospect sounded novel and appealing—something he'd always wanted to try. A former vice president of research and development for a CISCO subsidiary focused on security products for the Internet, Calabrese came to J&W three years ago to teach in the School of Technology. When his publisher laid out a two-year timeline for the project, Calabrese tackled the daunting schedule, moving ahead with enthusiasm.

The process was grueling and he realized, "This is a much tougher book project ahead of me," Calabrese recalls. It was then that he decided to involve J&W students in the undertaking. "I wanted to give the kids at the school an opportunity that I never had when I was in college—a chance to be part of something that's great, and get their names in a book."

Fifteen students were recruited to help with the project. With their assistance, Calabrese got to test the main ideas stressed throughout the text which is focused on information security, strategic threats to our information systems, and effective countermeasures to protect those threats. The book reviews cryptographic techniques, and explains them in simple mathematical terms.

Calabrese did all the writing. Students helped design and test the lab manuals and exercises, and added their innovative ideas to the mix. Chris Gregson '03, put together a CD-ROM along with advanced learning aids, and developed a Web product with an automated test-taking tool. Another crew reviewed all instructional materials, and came up with 25 difficult points it decided needed further explanation, which led to the development of an interactive component of the CD that includes a video question and answer session with Calabrese. Still another group spent time proofreading sections of the text.

Students, under the direction of Karen Labonte, developed all of the test questions in the book as well. Calabrese said the students' perspective was invaluable in making material with the potential to be extremely abstract, more accessible. As an example, several students worked on computer programs written to simulate ancient methods of encryption which they felt would be hard for the reader to visualize.

"If you compare this to books in the industry today which tend to focus on the theory of complex mathematical concepts, to students who I've interviewed, they are more applied-oriented approach to this difficult subject which is easier to understand because the material is tempered by the students who prefer to experiment theory," Calabrese says. "When things got too theoretical, we developed hands-on exercises to reinforce the learning."

Students even helped make the final cover choice. Calabrese was overwhelmed by the support he got from academic advisors like Steve Andreline, Mike Gendor, Eric and Joyce Otter, and from University administration as well. Now "Information Security Intelligence: Cryptographic Principles & Applications" is available on amazon.com and is set to be published early in 2004. The text is drawing high praise for its practical and interactive approach from academics who reviewed the finished product in advance, and raved about the hands-on component. Calabrese says. The book's strengths, he adds, are in large part due to the diligence, perspective and creativity of his students, who will be part of the book launch and reception.

In all, students contributed more than 2,000 hours of assistance. Calabrese is now volunteering to work day and night to project completion. Each of the students who participated will be acknowledged as a contributor. The virtues they exhibited spoke to true character, he says. "To dedicate yourself to something you don't have to do, defines what it means to be professional."—Cathy Sengel
CTEDl Initiative Masters Teaching

A master teacher is one who exudes passion for the profession of teaching, models professional teaching practices that demonstrate knowledge, skills, and attitudes reflecting best practices in the profession; models lifelong professional growth and career development; demonstrates excellent instructional and/or industry practices; demonstrates knowledge of current issues critical to education and industry, and encourages and challenges students to be reflective participants in their education.

As part of Vision Point 3 of Vision 2006, the Master Teacher Initiative was developed as a vehicle to recognize, reward, and tap the skills of teachers who exemplify the best practices of the profession. The initiative is an outgrowth of comprehensive research on the scholarship of teaching and learning, and J&WW Center for Teaching Excellence and Distance Learning (CTEDl) is responsible for overseeing the nominations, application, and interview processes of the initiative.

In keeping with the J&WW philosophy of experiential education, the program focuses on what teachers at a career university do both in and out of the classroom to promote learning.

This year the initiative named two candidates Master Teachers for their outstanding teaching and contributions to J&WW: Valerie Balkan, and Mary Javarey, both associate professors in the John Haren White School of Arts & Sciences.

The pair is currently working with the CTEDl, in providing new full-time, and all adjunct faculty workshops in teaching and learning at J&WW.

A faculty member selected as a master teacher has a number of responsibilities. Primarily, a master teacher acts as a liaison to the CTEDl, mentors new faculty, and designs and participates in new faculty orientations.

The designer develops workshops and seminars in his or her area of expertise, and serves as a multi-campus liaison for the University. Rewards can include reassigned time, financial support for professional development, fellowships and/or sabbatical leave, and added compensation.

The selection committee for candidates includes University Provost Richard Koch, Ph.D., Providence Campus Vice President Vivien Schneider, Ph.D., Clifton Boeing, Ed.D., vice president of academic affairs in Providence, and the three master teachers who designed and developed the Master Teacher Initiative.

CTEDl Director Paul Colbert, Ph.D., Karen Silva, Ph.D., director of the advising team for The Hospitality College, and Associate Professor Donna Thomsen, department chair of freshman programs at the Providence Campus.

There are three steps to master teacher designation. The first—the nomination process—requires faculty to have a minimum of seven years of full-time teaching experience with at least three years full-time teaching at J&WW. Candidates must also have a designated minimum average annual score on student evaluations for each of the three preceding academic calendar years.

The second step—the application process—requires submission of a teaching portfolio. Each qualified candidate attends a workshop at the CTEDl on the application process, outlining the criteria for creating the portfolio focused on creating a teaching-centered project, and proof of its benefit to the University teaching community. Other elements include a written philosophy of career education; a written assessment of the special areas of expertise; and demonstrated participation in ongoing professional development.

Finally, the interview process is a multimedia presentation of the teaching project. Candidates are notified of their status by the end of the academic year and begin working with the CTEDl on the approved projects.

Faculty members who have participated in the program have described the process as an excellent opportunity to reflect on their teaching philosophy and style, and how their experience and expertise contributes to teaching excellence and the University community.

The program will be offered to faculty at all campuses by fall 2004.

Interested Providence faculty may still apply this year by requesting the application package from the CTEDl or online at http://faculty.jwu.edu/pcolbert/CTEDl/Master%20Teacher.htm—Paul Colbert

Fish Swimming in Educated Schools

The fragile ocean ecosystem and its future as a food source are topics on the public radar screen thanks to the Sustainable Seafood Education project, and an ongoing collaboration between J&WW and the South Carolina Aquarium.

Last spring, John Mark Dean, Ph.D., of the University of South Carolina, Baruch Institute, spoke about strategies to keep waters teeming with tuna, as part of the Greater Issues Forum at the Charleston Campus. Since then, aquarium experts have been teaching Johnson & Wales students and the public about shortages of fish stocks in our waters, and what should be eaten and what should be avoided as the population rotes and preserves itself. Additionally, students, faculty and staff have been part of programs conducted by Whut McMillen, conservation education manager, and the aquarium.

And it’s not all talk. Apart from presentations, J&WW culinary students Adam Kelly, Tim Broshich, Nathan Turnton, Joel Davis, Susie Kunter, and Lindsay Burklin under the guidance of Chef Robin Schmidt and teaching assistant Laura Price volunteered to cater at JAWS (Just Art with Sharks) alongside other low country chefs. The highly successful event at McCrady’s restaurant raised funds for the seafood project.

Dave Hendrickson, director of external relations at Dunes & Waters, director of events and promotions, sat on the board of the Sustainable Seafood Education project as representatives from J&WW. The project brings the university together with the South Carolina Aquarium, South Carolina Conservation League, University of South Carolina, and Baruch Institute.

This partnership helps keep J&WW in the forefront of culinary leadership by educating the chefs of tomorrow on the ecological concerns facing the world’s fisheries so they are prepared to make informed purchasing decisions,” says Hendrickson.

To date, this partnership of J&WW, the South Carolina Aquarium and others has reached more than 300 students, faculty and staff at the University.

Earlier this year, J&WW faculty and staff joined the Sustainable Seafood Society for a sold-out event at Longoome and McCrady’s restaurant. Chef Michael Kramer played host, and along with guest chefs from across the nation, prepared dishes featuring sustainable seafood.

Among the chefs preparing courses at the upscale event was Michelle Bernstein ’94 ’03 HDR from the famed Azul at the Miami Mandarin Oriental. The collaboration has continued into the new school year. University in September, Johnson & Wales participated in Scuba Go Gala, the aquarium’s largest annual fund raiser, donating two special Chef’s Choice, classes as part of the weekend’s events. The classes, in partnership with the Chef’s Collaborative, taught patrons about conserving the natural resources of our waters.

—Paige Cone
Around the Globe

Alumni Rally To Support Classmates’ Son

Debbie Schrager ’94 and Chad Glaser ’94 met at St. Xavier Hall in their freshman year in the fall of 1990 at the Providence Campus. They married in June 1996, and five years later had a son named Ethan. He was born with blue eyes, light blonde hair, a wonderful sense of humor, and a strong spirit. After significant testing, 11-week-old Ethan Glaser was found to have been born with a severe progressive liver condition called biliary atresia.

At three months of age, Ethan underwent surgery, but has had 2 surgeries and remained in ICU. In May, Chad donated 17 percent of his liver to Ethan so

University a Stand-Out; Post Notices

Though proponents have long known the value of a JWU education, America’s Career University recently made a Washington Post list of underserved colleges and universities. “A call them hidden gems, lesser known jewels, the flower colleges that students fall in love with after only a few days,” wrote Post staff Jay Densmore. Based on responses to a request Matthew’s made for high school guidance counselors and teachers to send names of colleges that draw raves from graduates, Johnson & Wales ranked in the top 100. “Please be assured that all 100 colleges are excellent,” Mathews wrote.

In outlining the virtues that distinguish each selection, JWU got high marks for focused mission. “Here in a school with a very well-defined goal – to prepare students for careers in business, technology, or culinary arts. It was established in Providence in 1914, but now has campuses in Denver, Norfolk, Charleston, S.C., and North Miami, Fla, as well as opportunity for study in Göteborg, Sweden.”

An account of the informal survey, and more detailed results are included in Mathews’ book “Harvard Schmarvard: Getting Beyond the Ivy League to the College That Is Best for You.”

Johnson Addresses Charlotte AMA

Johnson & Wales received the praise of Charlotte’s top marketing professionals when Judi Johnson, vice president of university relations, spoke to the Charlotte Chapter of the American Marketing Association in September.

Program chairman and organizer of the event, Stern Dixon, introduced Johnson saying that at no time during his business career in Charlotte had he witnessed the market entry of a more community-minded organization than Johnson & Wales.

I’ve seen large corporations move major operations and headquarters to Charlotte over the past 20 years, but I’ve never seen another organization enter the market with the zeal that Johnson & Wales has displayed, Dixon said. “In the 18 months since Johnson & Wales announced it was building a campus in Charlotte, the University has made itself a part of the fabric of Charlotte. The University is involved and its people are involved, and the campus isn’t even open yet.”

During the opening of her speech, Johnson held up a copy of the newly released Charlotte magazine. Its 5th anniversary edition featured 35 events that changed the face of the city. Included in the listing was Johnson & Wales’ announcement of the opening of a campus in Charlotte.

“We earned quite a bit of attention in the press from the time of our initial announcement,” Johnson said. “And we were a little concerned about our ability to maintain that attention level. But I think our community involvement has enabled the excitement level to remain high.”

“Community involvement is a large piece of our students’ education,” Johnson said. “Our students are required to be involved in community service. We believe in giving back to our communities, and try to instill that mindset in our students.”

“When classes start in the fall of 2004, Charlotte is going to notice a major change in its downtown atmosphere,” Johnson said. “Students have a wonderful way of making an area more vibrant. When classes began in Providence five weeks ago, I was still amazed at how much excitement students can bring to the life of a city.”

—Louise Dixon

Students Take Talents To Wilderness

Recently members of the management staff at the Denali Princess Wilderness Lodge in Alaska to their own special array of culinary delights prepared by a very special group of employees. As part of a joint effort between Alaska’s Denali Princess and Johnson & Wales’ Charleston Campus, students have been working at the lodge’s main dining room and participating in a work-co-op program. The students gain hands-on working experience in running a fine-dining kitchen that serves more than 1,000 meals a day.

As part of the program, the students were given the opportunity to display their creativity when preparing hors d’oeuvres for the Denali Princess managers’ appreciation reception held in late July. Among the treats prepared were garlic hummus with fried pita bread, baby back ribs glazed with an orange marmalade, salmon mousse over toast points, and tropical fruit kabobs with a honey yogurt dipping sauce...P.C.

Alums Among Forty Under 40

It’s apparent that Roberts Carter ’89, executive chef and partner at the world-class Peninsula Grill restaurant, and Jeff M. Gleim ’92, president and co-owner of Mediterra Catering (and co-founder of the Charleston Regional Business Journal) are making big names for themselves in business in the South Carolina low country. Both were among those selected at Forty Under 40, the sixth annual reception hosted by the staff and writers at the Charleston Regional Business Journal honoring the year’s top movers and shakers in the community, under 40 years old.

Held at the historic William Aiken House, the event pays tribute to Charleston citizens who have established themselves as successful business leaders making a difference. In addition to being presented awards at the ceremony, all recipients were interviewed and featured in the May issue of the Charleston journal. Gleim’s duties with Mediterra Catering include general staffing, event planning, managing functions, public relations, and community involvement. He’s a member of the John Weldey United Methodist Church, and the National Association of Catering Executives, serves as a board member for the Spydero Ascension Gala, and works with local nonprofit groups to raise funds through special events. Carter, who claims his first job was picking up cigarette butts at his dad’s Holiday Inn, has been a guest chef at the James Beard Awards in New York City, and was named Best Chef in Charleston by the Charleston City Paper’s Readers Poll for four consecutive years. Active in the community, Carter has served as coordinating chef of Chef’s Feast, a benefit for the Low Country Food Bank, and helped raise more than $60,000 for the food bank in each of the past three years...P.C.
Leadership Survey Identifies Gaps in Training

A landmark survey conducted by the Eliot Leadership Institute at Johnson & Wales University found an acute need for leadership development in the senior and middle management areas of the food service and hospitality industry. "The Next Generation of Leadership Research," a study released by the institute in June, examined responses from 208 executives and managers who were asked to evaluate their own leadership skills, how they gained those skills, and in which areas they could develop and improve.

The study focused on four principle areas of leadership: how leaders are developed within a particular industry; leadership competencies and managers in charge of multiple-level posts and higher; the impact of mentoring and leadership development; and variations in leadership competencies from corporate and field perspectives.

Current training, the study found, is centered on teaching how to manage, but not how to lead. Middle managers in particular said they feel professional development courses only covered specific subjects like menu planning. The group showed a strong desire for more advanced training in achieving career goals. Respondents also expressed a need for training in people skills, creative and strategic thinking, time management, and finance management.

Mentoring was another area that respondents felt needed greater attention. The focus of senior-level executives

Alumni Site First Year A Success

Johnson & Wales University's alumni Web site celebrated its first anniversary, and an exciting year in which more than 7,000 alumni registered for the site. Alumni have posted 1,010 discussion notes, which earned the University an Internet Services Achievement Award from the R.C. Harris Publishing Company at its 6th Annual User's Conference. Alumni have also posted 220 yellow page listings, and 575 notes on the message board. In addition, the alumni council saw a 50 percent increase in voting as a result of this year's online ballot.

The site and other alumni-related initiatives have generated a strong increase in the level of alumni participation at J&W events and networks. Acceding of middle managers, executive director of alumni relations, the new Web site has been very successful. "The average registered user rate annually for other colleges and universities with similar Web sites is seven percent. We surpassed that rate within the first four months," says Carte. "Tools such as the alumni Web site encourage an interactive and continuous relationship, which will keep our alumni coming back for more." -Shawn Gipson, J&W ALUMNI

Cooks Tour South Africa

Community service is a hallmark of Johnson & Wales. This summer, four instructors from the College of Culinary Arts broadened their community to include other nations; they traveled to South Africa in August for the 2003 World Cooks Tour Against Hunger.

Overseen by Bill Gallagher, Ph.D., chairman of the South African Chefs Association, the tour raised money for two organizations: Heartbeat, and the African Feeding Scheme. One hundred and sixty chefs from 33 countries participated in demonstrations, gala dinners, food distribution to the needy and a children's party.

"Our travel day fell on Aug. 15—the day after the huge blackout," said Joseph Leonardo, assistant professor at the Providence Campus. "We got plenty of time to bond with other members of the United States delegation, including chefs from Compass Group.

In addition to the culinary events, the tour included time for the chefs to see firsthand the poverty they tried to offer.

"In the United States of America, we go to work in the morning and head back home in the evening never even aware of poverty and hunger in the ghettos," says Professor Jean-Jacques Dietrich, currently teaching at the Denver Campus. "But in Soweto, you can't turn your head and ignore it; it is simply overwhelming. For us it is a journey that will always be present in our memory."

The chefs did get a chance to break from the hardships as the tour took them to various parts of South Africa by learning about the culture. Activities included a traditional African "braai," or barbecue where each chef received a drum to take part in an interactive Zulu performance. The chefs also allowed us to share our traditional foods with residents of South Africa, but also gave us the chance to participate in their traditions as well," says Heath Stone, a chef instructor at the Denver Campus. "By the end of the tour, the minorities raised passed the original goal of $1 million. Patricia Wilson, a professor at the Florida Campus, says, "This experience was incredibly rewarding and meaningful. We got to do what we love while meeting colleagues from around the world. We also got to meet so many of the people who will benefit from the event. It was extremely rewarding."

-Meredith Moore

Three Students Among 16 on NSM Board

Two Johnson & Wales students were among the 16 new members elected to the 2003-2004 national board of directors of the National Society of Minority Students in Hospitality (NSM) in June.

Andrew Stenenn, a junior and hospitality management student at the Florida Campus, was elected national communications director. Stenenn served as 2002-2003 president for the campus chapter and in this new role is responsible for intra-board communication, and Web site development and maintenance. He'll serve as the main administrator for the NSM National Web site.

David B. Svet, a senior and hospitality management major at J&W's Providence Campus, serves as Northeastern regional chair. Svet is a senior from schools in Connecticut, Maine, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont. And as Southeastern regional chair, Elesha Kristiana Williams, a senior studying culinary arts at the Charleston Campus, oversees the chapters in Delaware, District of Columbia, Maryland, North Carolina, South Carolina, Virginia, and West Virginia. As regional chair, she works to develop current chapters. They also encourage chapter activity and participation in national programs, organize regional events and conferences, and facilitate communication with and among chapters.

Johnson & Wales University has made an impact on the organization since its founding at Cornell University in 1959. For the 2002-2003 year, five of the 16 national board members were students from J&W campuses. Students on the board work closely with corporate sponsors, representing the leading companies in the hospitality industry to offer enriching programs and more professional development. The benefits of holding these leadership positions are evident by the number of past national board members who now work for sponsors such as Caribou Restaurants Worldwide, Compass Group, Four Seasons Hotels & Resorts, Hilton Hotels Corporation, Hyatt Hotels & Resorts, Marriott International, Starwood Hotels & Resorts Worldwide, and others.

The work of Quinn McKinley, '04, a former NSM board member, is also valued. Johnson & Wales, helped land her a six-month internship with MGM Mirage in Las Vegas where she is part of a team of three working in the hotel's newly established diversity education office under corporate human resources planning, and developing diversity programs for all MGM Mirage properties. -From staff report
Charlotte Shouts about Culinary Extravaganza

Last year at the inaugural Charlotte Shout Culinary Pavilion, the people of Charlotte were curious and excited about what effect Johnson & Wales University would have on their Fair Queen City. Now, only a year later, excitement and wonder have turned into sheer anticipation. Thanks to the Charlotte Shout Culinary Pavilion area at Gateway Village, the public has not only seen what's to come, they have also tasted it. In addition to the many celebrity guests (the Food Network's Alton Brown and Sara Moulton to name two), thousands of Charlotteans were treated to cooking demonstrations by Johnson & Wales instructors. Chef Jeff Alexander pleased the crowd with choux and sugar techniques that were absolutely impressive. The lucky audience enjoyed swan éclairs and learned how to make sugar birds' nests. The subsequent two days were enlivened by the gracious and entertaining Chef Randall Andrews '92, now producer for the Food Network show, "Food Finds," who had the pleasure of introducing J&W chefs to the audience. Chef Christian Finck cooked Asian-inspired pasta dishes. College of Culinary Arts Dean Karl Guggenmos '03 MBA with Chef Karl Sybele prepared beautiful and impressive canapes, and Chef Robin Schmitz shared nutritional cooking techniques, and fed the grateful crowd scared tuna.

Emeril Lagasse Golf Tournament

Celebrity Chef Emeril Lagasse '78, '90 HDR brought his signature "Fatn" with him when he returned to his alma mater on September 28-29 for the inaugural Emeril Lagasse Golf Classic, raising $250,000 to benefit The Emeril Lagasse Scholarship Fund at Johnson & Wales University. "Pepsi is committed to encouraging and nurturing the careers of the next generation of leaders and food service professionals," said Steve Callejas, vice president of industry relations for Pepsi-Cola North America and chairman of the golf classic committee. Led by Pepsi, more than 50 companies sponsored the event, and more than 100 golfers participated.

Stars Add Multicultural Glitter to Show

Even before Charlotte Shout officially kicked off, the culinary stage area at Gateway Village was packed with more than 600 students from the 10th, 11th, and 12th grades from all over Charlotte. It was 10 a.m. and Johnson & Wales graduate Gerry Fernandez '76, president of the Multicultural Foodservice & Hospitality Alliance, had seen to it that this morning these students would gain exposure to stars in the hospitality world. The Showcase of the Stars, as it was called, featured a "Ready, Set, Cook"-style cook-off with Johnson & Wales grads Jason Dolby '02 and Shameeqa Byrum '02. Two high school students were selected from the audience to help the cooking teams. Chef Randel Andrews '92 led the audience in cheering on the teams as they had 20 minutes to cook a masterpiece. Following the cook-off, Fernandez introduced Rochele Brown, former producer of the Food Network's hit show, "Emeril LIVE!" who now has her own company, Powerhouse Productions. Together they brought on Cheryl Fitzgerald (Golden Coral Corporation), Rolando Hernandez (U.S. Foodservice), Janet Lynch (Bipajones Restaurants), Henry Johnson (ARAMARK), Fletcher Meyers (Hyatt Hotels & Resorts, Charlotte), Mercy Iglesias (The Capitol Grille, Rare Hospitality International) and Joseph Marchio (Compass Group), all multicultural success stories. All had inspiring histories to share. Not only did they tell their stories, but they also told about how companies provide good benefits and good compensation. The students went wild hearing about how hard work could pay off in tangible ways. The real success of the event, however, was evident in the long line of students who waited anxiously to ask questions of these true hospitality stand-outs. It was a star-studded success.—P.C.
New Orleans Reception

The House of Blues in New Orleans was the site of an alumni reception in August, and representatives from the office of career development & alumni relations for the Charleston Campus were delighted with the turnout. Thirty alumni and guests joined for an evening of fun, food, and memories.

Right: From left, Sara Newman '10, Charles Deal '92, and Patrick Newman '99

Right center: From left, Mary Jo Deal '92 and Emily Thomas '95

Left: Ronald Ronald Istrate '83, Mary Jo Deal '92, Charles Deal '92, Kevin Merkle '93, and Damian Thomas '98 (back on right)

Below: From left, Jeremy Naughton '94, Deborah Langsbein '96, 90 M.S., director of career development & alumni relations for Charleston and Charlotte campuses, and Brian Stanley '94, director of admissions for Charlotte

Florida Reception

"Wow, it's great to have an alumni event in our area!" exclaimed Dalia Hutchison '00, at the first annual Orlando Alumni Reception held at the Wyndham Resort in Florida. More than 130 alumni, guests, and industry professionals attended the event held in conjunction with the Florida Restaurant Association Food Show.

Above: From left, Cary Jones '78, Darlene Conner, Florida director of career development and alumni relations, and Peter Morales '91

Above right: From left, Shiloh Turnbull, Albert Belle '98, Destiny Belle '10, Dony Belle '100; and Cherie Amsdell '92

Right: From left, Dustin Burgess '94, Laura Shepherd, Larry Strum; Melissa Strum '94, and Brad Tylerman Jr. '90

Washington, D.C. Reception

In July, more than 200 people including alumni and industry guests gathered at the Wardman Park Marriott in Washington for an alumni reception held in conjunction with the American Culinary Federation convention. Throughout the evening guests enjoyed excellent food and hospitality, and had a wonderful time renewing old friendships and making new contacts. University representatives from all campuses attended, and the strength of the alumni association was clearly felt.

Right: Tonya Campbell '96

Above: Christopher Beck '99, 99 MBA and Laurenne Campas

Right: Rust Zito '92, 94 M.S. and James Yu

Charlotte Shout Reception

Held "on the green" between the new J&W academic center at the Charlotte Campus, and the Doubletree Hotel off of Trade Street in downtown Charlotte, the Shout reception was a huge success with more than 90 area alumni attending. President Art Gallagher spoke on the progress of the new campus set to open in September 2004.

Above: Christopher Beck '99, 99 MBA and Laurenne Campas

Right: Rust Zito '92, 94 M.S. and James Yu

Below: American Culinary Federation members Klaus Friedenreich and Pamela Roberts.
12 Tips on Getting—and Keeping a Job

Whether you're looking to get a job or hold onto one, we have advice you need.

By Stacie L. Demara

The newspaper headlines are daunting: Yet another Fortune 500 company announces layoffs; threats of terrorism and news of frightening diseases dampen tourism; economic predictions seem bleak. And yet, while a recent survey conducted by MonsterTRAK research, a subsidiary of monster.com, shows that 53 percent of college seniors do not expect job offers upon graduation, the experts at Johnson & Wales see a brighter future for its graduates.

Sharon Stiedlki, assistant manager of career management education at the Providence Campus, proudly proclaims that many students she worked with last year were employed by graduation. Still, she cautions, job seekers shouldn't think it will be easy. "[People] who are going to find jobs in this economy are those who are going to work the hardest.

So, in these trying times, what actions do the experts suggest in order to land and keep a job?

1. Get to Know Yourself

When jobs are scarce, many experts say that the best advantage you can have is not only knowing what you want to do, but also knowing what you can do and then finding opportunities that suit your strengths.

David Mitchell, assistant dean of the College of Business at the Providence Campus, says job seekers should be honest with themselves about their strengths and weaknesses before pounding the pavement. For those who have been forced back into the job hunt because of layoffs, he suggests doing a personal SWOT (strengths, weaknesses, opportunities, and threats) analysis. "Determine what values and skills are the same, but accentuate how you've improved. An experienced business person recognizes their weaknesses and emphasizes their strengths," he says.

Mark Brand, assistant professor of marketing at the Denver Campus, encourages students to look inside and figure out what makes them unique. He suggests saving money to experience new things, like going to the theatre, taking internships in the big city, and studying abroad. "Gain as much life experience as you can. Studies show that people will hire people that they find smart and interesting," says Brand.

2. Get to Know the Company

"A lot of companies are saying that there is so much talent out there that they can afford to be choosy," says Edie Chorney, executive recruitment planning specialist for business and technology in the Providence career development office. Ron Adelman '85, a managing partner at the Capital Grille in Miami, agrees. "If anything, [layoffs and closings of other restaurants] have offered as better candidates.

Set yourself apart from the field by researching the company you would like to work for so that you can sell your skills directly to their needs. "Promote the assets that you bring to the table as resources in meeting the company's challenges, solving its problems, or exploiting marketplace opportunities," says Sharon Blevins, recruitment planning and cooperative education manager at the Florida Campus.

3. Refine Your Résumé

Getting an interview can all come down to one piece of paper. "I can't make an employer hire someone," says Brand. "But I can prepare a student with a compelling enough résumé that [will make employers] wonder 'Can I take the chance on not interviewing this person?'"

Chorney suggests personalizing résumés for each company to which you apply. In fact, she says, many employers now request that candidates apply online, and use words in their résumé that will be picked up by a key word search. She says job seekers need to read the job specifications, and determine how their skill set best meets the needs of the job.

If you read a job description well and have an understanding of what they are looking for, you can modify your résumé to reflect that," says Chorney.

4. Get Together Your Own Sales Package

Creating a career portfolio, a collection of documents and artifacts people can use to validate claims that they make about themselves, can build confidence, and give people a clearer idea of what they can do and like to do, says Frank Satterwhite, Ph.D., an associate professor in the Alan S. Feinstein Graduate School, Satterwhite and Gary D'Onis, Ph.D., an adjunct professor in the graduate school, recently co-authored "The Career Workbook" (McGraw Hill, 2003).

While researching the book, D'Onis found employers most covered personal characteristics in a candidate that add value, such as initiative or a sense of responsibility—characteristics that are often hard to show on a résumé or display in an interview. Satterwhite suggests thinking beyond letters of recommendation and performance evaluations and including collateral from other projects that showcase your strengths such as a surprise birthday party you planned or an interesting trip you coordinated, "It helps make those all-important intangibles tangible," says Satterwhite.

5. Project Promotability

Matthew Sorel, assistant professor of food service management at the Providence Campus, was at one point in his career a recruiter for operations managers of full service restaurants. He says companies want to be sure an employee will stay around long enough to make training her worthwhile.

Brand, of the Denver Campus, agrees. "Employers are looking to make a long-term investment," he notes. "The question employers are asking is not 'Should I hire this person?' but 'Is this person promotable?'

In interviews, candidates should project stability—talking about how often you have moved around the country does not inspire confidence that you want to stay with the company.

6. Circulate, circulate, circulate

One of the greatest challenges facing job seekers today, according to all the experts, is the fact that there are too many people competing for a limited number of jobs. "Students are not in the driver's seat—employers are. When employers come to campus looking to hire, that's a great opportunity for students and alumni (to make an impression)," says Stiedlki.

"This is not a time to be passive," says Brady Tillman '03, manager of alumni relations for the Florida Campus. "If Johnson & Wales is hosting an alumni reception or Career Conference in your area, it is imperative that you attend. If you are an introvert, take a friend along with you for the ride."

Chorney agrees that the JW&W career fairs are great networking opportunities for students and alumni. "Obviously, alumni are not going for the entry-level position that the recruiter is coming for, but it is an opportunity for them to interview the recruiter, and get to know the company."

7. Make a Date

Michael Mroz, career management educator for culinary arts in the Providence career development office, suggests that job seekers set up informational interviews to find out what he calls hidden jobs.

"Many restaurants aren't posting jobs because they know that candidates will come to them," says Mroz. "If there is a business that you want to get a job with, call to arrange an
informational interview. Even if there isn’t an immediate opening, you will have made yourself known as an interested, aggressive candidate—plus you will have had a chance to sharpen your interviewing skills in the process.

8. Take a smaller job for a bigger impact

Servel advises job seekers to be prepared to take a lesser position where you can make a bigger splash. “Companies want to see results,” he says. “It may be well worth it in the long run to start in a position where you can make a major impact more quickly.”

“In a tough economy, there are jobs people consider that they might not look at in a good economy,” says Paul Magnant, assistant professor of hospitality and department chair for food service management at the Norfolk Campus. Particularly in the hospitality industry, he adds that turnaround jobs—one where a candidate is hired to correct or fix a situation—are good options. A “turnaround” job, says Magnant, can be advantageous in this economy because there’s no place to go but up and you have a chance to make a name for yourself.

9. Networking is still the tops

While all these strategies are important, Siedliski says that networking is still the number one way that people get jobs. Thomas Floyd ’02 is a perfect example of this.

While studying at the Denver Campus, Floyd landed an internship at Café des Artistes in New York City. After receiving his associate degree in culinary arts, he was asked to stay on and later promoted to full-time line cook. But he and his wife soon realized that they missed Denver.

Floyd spent nearly a year sending out résumés. “Coming from Johnson & Wales and a well-known restaurant, everyone knew who I was,” says Floyd. But even with the name recognition and industry prestige of his education and job experience, there were no offers on the table.

Finally, a year after he began his search, he found a job back in Denver. But it was not through his tireless follow-up or cold calls. A classmate from the Denver Campus who was working at Vicioir Restaurants Inc., the parent company of Village Inn and Bakers’ Square, called to let Floyd know that a job had opened up. He used his contacts to his advantage, and was recently hired as a menu development research manager.

10. Multi-task

“The biggest hurdle to overcome [in the current economy] is competing with people who have more experience,” says Siedliski. To be successful in obtaining a job in this market, candidates need to employ all strategies available to them. In other words, she says, don’t depend solely on networking or looking in the paper. A serious job seeker needs to network, look in the paper, post their résumé on Web sites such as monster.com as well as industry-specific sites (i.e., hospitality industry sites Hcareers.com and hospitalityonline.com), schedule in-person informational interviews, and attend on-campus recruiting events and industry-specific job fairs in their community.

11. Don’t Stop Thinking About Tomorrow

Siedliski says that one of the biggest mistakes people make once they get a job is that they stop marketing themselves and planning for the next job. She says that especially with the current economic uncertainty, continued networking is especially important. “Know your industry, read trade papers and join professional associations,” she says.

For those who are concerned about being downsized, Chorney suggests keeping their options open. “It’s easy to search for something when you have something,” she says, echoing the old employment saw.

12. Stay Connected

Floyd says that the connections he made through J&W are invaluable. He still bounces ideas off of his unofficial mentor Chef Alan Vaccaro, an instructor at the Denver Campus. “Keep in touch with J&W,” said Floyd. “They’ll bend over backwards to help you get a job.”

Chorney has seen a noticeable increase in the number of graduates taking advantage of career services. When an alumnus comes back to J&W for career assistance, he is asked to fill out a profile that nails down his target areas of expertise and geographic needs. He is then referred to job postings on the alumni Web site and other recruitment Web sites. If an alumnus calls and says, “I’m OK right now, but I want to see what’s out there,” the career development staff will provide guidance on avenues to explore.

But given the state of the economy, does it matter if a candidate makes all the right moves if no one is hiring? J&W faculty is both optimistic and philosophical in its response.

There is not always a direct connection between career preparation, practice, résumé writing, interviewing, and getting hired. says Suzanne Baldaia, assistant professor in the department of marketing at the Providence Campus. “Understand kismet,” she says. “Things happen in weird ways. It’s the guy you wait on at Starbucks that is likely to be part of the ticket to success.”

Lt. Frank Fuller ’92 is in charge of service for the commander in chief.

Story and photos by Cathy Sengel

If Mary Jane Fuller’s heart ached when her eldest child joined the Navy soon after high school, it swooned with pride when President George W. Bush paid a courtesy call to her Scranton, Pa. home and expressed his praise for her son’s work. In 1999, just eight months shy of retirement after 20 years of service in the military, Lt. Frank Fuller ’92 was asked if he’d care to apply for just one more commission.
"What battleship this time?" Fuller quipped. "The White House," was the reply.

Now as director of presidential food service for the West Wing, and the man in charge of food service security whenever the president travels, Fuller manages arguably the world's most demanding restaurant and catering service. For Fuller and his all-Navy staff of 50, including the president's two personal valets, service must be seamless, flawless, and invisible. "We're here, but not seen. That's our mission," Fuller says. Chief steward to the commander in chief, Fuller is the ultimate poster boy for Johnson & Wales' early educational alliance with the Navy.

In December of 1999, under the Clinton administration, Fuller was introduced to the White House on the evening of the annual White House Christmas Party when the East Wing was opened to all who work there and their families. The next day he took over in the kitchen. "It was a magical first week and then it just kicked off to three and a half years that I've been here," he says. It's a service Naval officers have performed before.

**Service on Command**

Navy sailors have served as stewards to the president since the late 19th century. Over the ensuing decades, the Navy's best mess management specialists were assigned to White House service, be it on a presidential yacht or at FDR's Shangri-La (now Camp David). In 1951, under President Harry Truman, a commissioned officer's mess was established and centered on the ground floor of the West Wing. Since that time, the Navy's finest work round-the-clock, cooking and serving the president and his immediate staff at the business end of the White House.

For Fuller that means coordinating kitchen operations, service to two dining rooms, the Situation Room, the Oval Office, the Cabinet Room, and takeout service for West Wing staff. (Another kitchen and staff caters to the East Wing's state functions and the president's residence.)

As weighy as his job on the home front, is his responsibility to assess and establish security for food preparation, delivery and testing if need be, when the president is on the road. Long gone are the days when it was safe for a head of state to eat off the pot luck table at an Elks Lodge. Be it a fund-raiser in Omaha, Neb., or the G-8 Summit wherever the president travels—he is preceded by Fuller or members of his staff who evaluate a destination and make arrangements to airdrop manpower, equipment, and supplies to feed the president. Fuller keeps two full Rolodex files of contacts arranged by country: food and beverage insiders, drivers, hospitality people, a Marriott in Russia, a Ritz Carlton in China, state department embassies—whatever it takes to provide long-distance catering for the leader of the free world.

In the Old Executive Office Building across West Executive Avenue from the West Wing on the 18-acre complex surrounding the White House, Fuller's spacious office is lined with portraits of ships, awards, memorabilia, and photos of and with Presidents Clinton and Bush. An imposing 6-feet 6-inches, and an admitted Type A personality, Fuller exudes the competence and authority of an able officer softened by the gentility of a fine host. His work begins before dawn, and papers and a cell phone keep him connected. "It's anywhere from a 10-to a 15-hour day. Sometimes you can't leave. It's the kind of job with a lot of trust in it. There are so many moving pieces, the phone rings well into the night about details. But I've got good coverage—key managers and staff that take care of things." He's grateful for a crew he considers "the best of the best," all hand-picked, with complete security clearance.

"The type of clientele we deal with—the situations, the diversity—you need experienced senior people who know how to deal any situation. A junior guy may be able to handle the task, but might not be ready for a difficult situation. This isn't a training platform. You're got to know it when you get here."

**Shaped on Ships**

For Fuller, the training started more than two decades ago. Fresh out of high school in Scranton, Fuller took a job driving a beer truck and quickly realized career prospects were limited. "The Navy always interested me because I love the water, so as a flake I filled out a postcard for more information," he says. A persistent recruiter offered broader horizons, and Fuller signed on to a five-year tour of duty, much to his parents' dismay. Within weeks he was headed for the Great Lakes and basic training as a mess management specialist prepared "for putting out a lot of food quick."

After a stint with an F-14 squadron out of Virginia Beach, he was deployed to the Indian Ocean, serving aboard the USS Eisenhower. "Talk about culture shock—6,000 men fed 22 hours a day," Fuller recalls. "It's just a city. When it was time to ship out, it was for 99 days sea time with a four-day shore leave in Singapore and 155 more days at sea. After returning to Norfolk, his duties took him to the kinds of ports recruiters promise—the Mediterranean. Egypt, Tel Aviv, Jerusalem, Morocco, Spain, France, Greece, the Caribbean and the North Atlantic.

Marriage to his shoreside sweetheart, finally anchored his heart to a home in Connecticut, and he negotiated to base in Groton as "a cook dinging harsh." A flyer for Johnson & Wales' culinary program caught his attention, the military was paying tuition, so he called the Providence Campus and an admissions rep named Jim Carrigan '76 made a fuss over the fact that he was serving his country. JW&W "was in the midst of going after the military market." Fuller, ever mindful of broader horizons, knew what a difference a college degree would make for his career. Shore duty made the option possible. "I knew I needed a degree and I chased it down."

From home in Clinton, Conn., he'd drive to Wesley, R.I., where professors taught two nights a week, weeklong hours at the Harborside Campus on Sundays, added an 80-mile drive to his weekends. In 1986, he earned his associates degree in culinary arts, and was assigned to the USS Oliver Hazard Perry out of Philadelphia supervising a kitchen feeding a crew of 200. "It was easy because I'd been to Johnson & Wales so I stood up, and the crew immediately recognized it," he says. His responsibilities were also greatly expanded. "When you're a food service director on a ship like that, there's nowhere to hide," Fuller laughs. All record keeping, finances, staffing, inventory, load out, storeroom, catering, baking, "it's the whole nine yards," he says, adding, "and the most rewarding as far as career enhancing."
Entreprenuerial Expert on Call to Congress

When Rep. Tom DeLay (R-Texas), House majority leader, put together an advisory committee of business advocates across the country, Kevin Baranowski ‘92 got a call. Baranowski’s rocket out of college now includes honorary chairman of the Business Advisory Council to U.S. Congress in its orbit.

With degrees in international business and business administration, he opened a consulting agency, Enterprise Projects LLC, based in Tabernacle, N.J. that helps with business plans, matches innovative thinkers to appropriate investors, analyzes efficiency, organizes management, sizes up acquisitions, and offers training and an innovative perspective. His company’s clients include a media company making a base in New York, and a minority start-up in South Dakota positioning to provide office supplies for Boeing.

When in Washington, Baranowski will weigh in on surveys targeting problems in business practice, and suggest structure of tax policy. We’ll help direct legislation, meet with members of Congress, go to the President’s Dinner and together, it’s bringing the business community into legislation which helps generate laws that are going to be beneficial
to us, versus people who don’t have their own businesses drafting laws affecting those people,” Baranowski says.

Along with the appointment came a National Leadership Award for service and commitment to Republican ideals, and for backing a pro-business agenda on tax reform and fiscal responsibility. Baranowski reasons he got noticed after sending a letter to Rep. Jim Saxon (R-N.J.), to let him know about his new business. “I got a congratulatory note back and I think that kind of put me on the list of Republicans that are energetic and interested in getting in politics,” he says.

He’s also agreed to serve on the business advisory board for the Rhode Island Youth Entrepreneurship Program and is looking up and out for business. “Right now we’ve only got three people [in the company] but we’d like to hire up to 150 people by the end of next year [2004].” We’re looking for energetic people—people who aren’t afraid to do some cold-calling and get people onboard,” Baranowski said.

In the meantime, Baranowski leads Enterprise Projects in directing the highest payback. “But we’re not dovetailing from our true value and that is helping entrepreneurs, and helping businesses get funded and make their businesses more successful.” And he’s taking his vision to Capitol Hill—C.S.

They were tough. They taught how to think out of the box—big picture stuff rather than the kitchen is my world and everyone revolves around it.” Economics helped a lot.

With just a year and a half left to his 20-year mark, the military shifted to regionalize the country, and place all services, including food, under regional commanders: accounting, purchasing, manuals, personnel, vendor contracts, all under one office. Fuller was nominated to execute the plan heading up all operations for the MidAtlantic Region. By March of 2000, Fuller was just months away from retirement when he got a call over Labor Day weekend from the Bureau of Naval Personnel saying “We’d like to nominate you for a position. Would you reconsider retirement?”

“IT was a no-brainer—the opportunity of a lifetime,” Fuller says. On the day of the final interview he and three other candidates compared notes while they waited to be called. “My career screamed food service, all food service from a variety of different platforms and with two degrees. My competitors were Navy supply officers with a little food service and a lot of other things—a lot of diversity and management, but not food service.”

In the two-on-one tag team interview, Fuller recalls talk of “dealing with people, dealing with government officials, high-ranking public figures, celebrities, integrity, honesty, trust. All that kind of stuff.” He was told two candidates would be called back for a second interview. “Can you make it if we call you?” he was asked.

“I must have pressed my shirt 50 times...shined my shoes...didn’t sleep a wink.”

The next morning when he returned

for a second interview he was met with “Congratulations, I have been instructed to only call one man back and that was you.”

He learned later that it was his food service background that won the position, but a secretary to the man doing the hiring noticed Johnson & Wales on Fuller’s application, and, familiar with Johnson & Wales culinary school, also brought it to the attention of her boss.

Men in Black

From the vestibule of the White House Mess, a passageway of dark wood-paneled walls has the stately formality of a well-appointed luxury liner. Less imposing in scale than in image, the narrow corridor leads to the entrance of a galley flanked by two small, formal dining rooms—one for the president and his assistants, and the second for his deputies. A take-out area supplies provisions for any West Wing staffer grabbing a bite on the run. On a day in mid-August while the Hill is at recess and the president is in Crawford, Texas, Fuller’s staff is serving the visiting CEO and executives from Harley Davidson marking the company’s 100th anniversary. No formality is lost on the celebration.

Serving staff in white shirts, ties, and jackets enter and exit the small kitchen retrieving entrees and looking more like secret service agents than waiters. Even in the kitchen, the power of the institution is palpable. The menu and quality matches any of the world’s finest restaurants.

While the White House Mess serves world leaders, it is a restaurant operation that has to pay for itself. Fuller says it’s one of the areas in which his JW education serves him best. His familiarity with the confines of ship’s galleys and an education in facility design, gave him the confidence to suggest renovation of the West Wing’s kitchens. A man who admittedly thrives on a challenge, Fuller has spent the last six months working with architects, contractors, and suppliers to insist that even the smallest details are engineered and crafted to perfection. “ultimately, I’m the man held accountable. We’re having an opportunity to change something. It has to be right. Cooking in the White House is one thing, but when you know that you’re heading up a project that means moving walls of the White House and you know it’s an historical monument, it’s different,” Fuller says.

It’s a typical kitchen, very well outfitted but in need of updating from the ground up. Drainage systems. Gas in for the first time. Refrigeration equipment. Traffic flow. Fuller invokes the name of Paul McVey ’78, former instructor and now associate dean of the College of Culinary Arts, as giving instruction and insight he’s drawn on for the project. “He was a sharp guy. What I learned from him helped me a lot.”

Soon to be unveiled, the remodeled kitchen will bring state of the art equipment to cater to state of the nation tastes. The entire project was tackled without discontinuing service to his customers—in off-hours, weekends, and evenings with as little disruption as possible—no small feat. “There are no priority lines in this place. Everything is top priority. There’s no room for error. You’re always anticipating failure,” Fuller says.

Still he would not exchange the experience for any other. Since his commission is not a political position, he originally asked for a three, rather than the standard two-year appointment, to keep his sons on target in school. He’s since extended that to December 2005 to give a full six years. “I love the job. It’s a super challenge. The contacts are unbelieveable—international and domestic. This isn’t a fast-paced world, it’s the fastest pace. The excitement—you get addicted to it,” Fuller says. “What job out there is higher profile?” he asks.

High profile in a world where it’s the duty to keep a low profile. “We’re the Men in Black,” Fuller grins in joking reference to the movie team that serves world interests devoid of recognition by the world. “We have to be right there all the time without seeming like we’re there at all,” he says and then adds, “I serve as the pleasure of the president.’’
They'll Always Have Paris...And London

In summer 2003 J&W students studied digital photography in France, ministered to the hungry in Ethiopia, and sampled the strange fruits of Australia, and returned with indelible images of life in other parts of the world captured in these photos and diaries.

By Professor Steven Andrade

We have coined the term “extreme urban mobile computing” for the Digital Imaging Trek underway for students from J&W’s School of Technology. Paris is used to spectacles, but considering the head-turning we have induced, I would say this is probably a fine of its kind, at least in the cafes where our trekkers set up base camp to access the Internet, and work to capture our adventures in digital images.

We search for blocks from the Eiffel Tower to the cathedral at Notre Dame de Paris to detect a wireless signal. We finally locate a strong signal at the St. Michel metro stop, in Place St. Michel just across the river Seine from Notre Dame. I suppose if you have to find a wireless signal, there is no more stunningly Parisian location.

The signal is strong and the students find it like tadpoles to a sunny shallow bank. The typical trek protocol has turned out to be this: The word goes out at breakfast of where professors Santos, Andrade, and Newman will be. One by one, students emerge from the Metro Station (St. Michel metro is the classic verdigris green art deco iron works) They stand in the fresh air, take a few sniffs, and begin to track us down.

When we conduct our first critique of student work the results are astounding. Several students show work. Each has his or her own unique spin on the acquisition and editing of images. The insiders’ trick is to proclaim which pictures are au naturel, that is, digitally unaltered and purely natural. In this day and age of the edited and manipulated digital image, the pure image is somewhat of a rarity. Prof. Newman, our sociologist, is stunned by the technical finesse of our trekkers, proclaiming that he cannot trust pictures anymore due to the Adobe Photoshop techniques our students use. The joke around the table at petit dejuner is how the National Pixel Safety Association has endorsed certain images declaring that “no pixels were harmed in the production of this image.”

The trekkers are hyper-imaging, shooting at any possible moment. I step off the elevator and there is a trekker in the hallway editing her pictures. At the cafe this morning, three groups of trek teams found us and logged on for a couple of hours, bises en compris. Excited trekkers regularly tell me what they saw today—catacombs, Eiffel Tower, Tivoli Jardin, and of course discovery of rue de la commencene.

By our last full day in Paris I am not sure it has struck anyone yet how precious our time is in nos jours Paris. We have climbed many stairs, logged infinite metro miles, spent countless hours in cafes in search of the elusive wireless lifetime to our precious Internet, all in the quest to capture the digital image. People see our students’ work on the Web site (www sofweb pwnedu term abroad), but cannot experience the intensity of an 18-hour day on the road with them and their beautiful minds.
And Yetebon
By Jenny Muchow '05

Why would you want to go to Ethiopia? This was the most common question people asked before I embarked upon a two-week trip to Ethiopia with classmates Andrea Kirk and Raynbo Munro, Matt Smith '99, and Molly Lawson (adjunct faculty), and 21 other devoted souls from the Denver community brought together by Share Our Strength. Yes, I admit at first I imagined a land of scarce water, and land, and starving, hopeless people. What I did not imagine or would have expected in my wildest dreams was to find an oasis of hope—Project Mercy—in the midst of devastation.

The disparity between the U.S. and Ethiopia is still hard to comprehend; it seems surreal almost. The people in Ethiopia are not just poor, they are constantly fighting for their lives. Ethiopia is a land where famine, death, pestilence and disease are prevalent. Currently 20 percent of the population in cities and seven percent of the population in rural areas is infected with AIDS.

This year Ethiopia is in the worst drought it has been in since 1984, when over a million lives were lost. The unofficial number of 30 million people going unfed is 45 percent of the population. The majority of aid is not received until severe starvation sets in, when it is too late.

Project Mercy, started in 1995 to include community development and self-help programs for people with desperate needs in Ethiopia, was founded by Marta Cabre-Tsadik and Deme Telle-Wold, Marta and Deme, along with the thousands of women, men and children of Yetebon, a small mountain farming community, reached out to us with kindness and love that showed their true character. Their compound three hours south of Addis Ababa is amazing, and truly seems like a viable answer for getting Africa out of its poverty-stricken situation in the future, while instilling hope for the people. Our time was spent helping in many ways. The school at Project Mercy is the first the community of Yetebon has ever had. Each classroom is filled with 80 to 100 students who share 30 desks.

Right: Being cared for at Project Mercy, this woman on the edge of innovation holds a year-old child weighing six and one-half pounds.
Center Left: Yubaka, traditional houses of grass, sticks, and clay, house a family of five to 10 and its livestock.
Bottom: Young boys schooled at Project Mercy.

Seeing the urgency of education, and how much every child valued it, really made me realize how much we take going to school for granted.

The compound is based around promoting healthcare, education, and sanitation to build self-sufficiency and self-worth, so the people of Yetebon can help themselves in the future. Currently, it has three organic gardens, a barn with a large herd of cows and goats, a school, a dorm for 30 kids who have either lost their parents or have survived some other tragedy, and live on the compound; a newly-built hospital, quarters for doctors and volunteers, and a feeding center for the most malnourished, which, due to the famine, is growing by the day. In the center are people who are "phase two" for starvation. A phase-one patient is dying or almost dead; in phase two, they must be fed every 10 minutes or lose all nutrients. When we arrived, the feeding center only had 30 women and children, and now it has 80 to 100. The stench and sadness in the center was overwhelming. The good thing is, the women and children in this center will most likely survive because they are at Project Mercy, and their doctor, in 15 years, hasn’t lost a patient yet.

Project Mercy is a sanctuary. Our week helping the community was filled with hope and unyielding determination. Seeing the children laugh and play, listening to the wisdom of Marta and Deme, and watching the dedication of every soul involved was a true enlightenment. I went to Ethiopia to give back a little of what I’ve been given, to learn some valuable lessons about humility and humanity, and to pass on the strength and experiences I gained to my friends and family so that more people will want to help the people of Africa. I know that the hope of Project Mercy will carry on to others if I forever hold Africa in my heart.

J&F Magazine
Fall 2003

And Sydney
By Adriel Martinetti '06

With butterflies in my stomach, adventure on my mind, and eyes wide with wonder, I answered the call to try my hand with a new kind of cuisine and new ingredients and entered the "Taste of Down Under" Competition 2003. I was well aware of the prize being a trip to Australia, an opportunity that got my imagination going. In reality, my prize has included a 19-hour flight half way around the world to a place where every hour of every day has been an opportunity for new, hopefully first-in-a-life-time experiences.

Things have been pretty non-stop since I landed, but I have to say that the one thing I haven’t done yet is stop learning. Whether it’s been on the street trying to understand the traffic, listening to locals speak in their “coded” Aussie language or being behind the scenes in a kitchen learning from prestigious chefs as they use exotic (to me) Australian ingredients, it’s all been quite valuable to me.

I’ve been collecting menus since I’ve been here and I’m blown away by the ingredients and the means of preparation. I’ve seen here in Australia: carpaccio of kangaroo; fillet with semi-dried tomatoes and olives; tempura of quail, wasabi and sesame; watercress, carrot and white radish; tortellini of rabbit with tarragon, mustard, chorizo and puy lentils; poached nashi pears, kingfish sashimi, roasted beetroot, and pickled chilies. All of these dishes (and yes, I’ve tried them all) have been unbelievable masterpieces that I could never have imagined before this trip.

Since arriving in Australia, I have been blown away by the various native herbs, plants, spices, and animals. However, it is only within the last couple of days that I have truly gotten a taste of the real “outback.” Yeah, in Sydney there was kangaroo and buffalo, barramundi and crocodile, but where was the kudjera, dessert lime, lemon myrtle, or muntjacs, or how about deep fried saltbush leaves, river mint pea puré, smoked emu, wattle see lingnini, or wild rosella flowers stuffed with lilli-pilli sorbet?

I know, to most people without the privileged opportunities I’ve had, such items would sound as if they came from a cookbook published during the dreamtime. I enjoyed Sydney for its sights, ranging culture and historical offerings. Upon my return to America, what I will take from Alice Springs are memories of genuine friends, an indescribable bond with the outdoors, Chef Athol as a new found mentor, and the desire to share with everyone the indigenous, mystifying, and very edible wild foods of Alice Springs, Australia and the Northern Territory. Something that was beyond my imagination, is now very much a part of my culinary reality. Australia, land of the unthinkable, is now a permanent thought in my mind.

Above: Adriel stands around the water lilies on her visit to Uluru Sanctuary in Australia’s Northern Territory.
Above left: The Hunter Valley is home to Australia’s wine country.
Below: Martinetti works with Chef Athol Work in Alice Springs.
Recording Nature

Denver professor brings a scientist's curiosity, a love of life and a photographer's eye to his passions and his students.

By Carmen D. Hawkins

Have you ever wished for divine enthusiasm for a class you have no interest in, but are required to take? Ever wondered if the teacher really understood the subject matter, or was she just reading from a textbook? Wouldn't lectures be more engaging if the professor was, well... engaged in his own work? Sit in on one of the classes Paddy Ryan Ph.D. teaches in biology at the Denver Campus, and feel his energy and excitement permeate the room. His secret? Knowledge gained through experience and recorded with his own camera.

Capturing nature through the camera lens has been Ryan's hobby-turned-vocation since he was a teenager in Fiji. As his familiarity with photographic technique grew to professional standards, so too did his eye for nature's most interesting moments. His photos have been published in professional journals, such as the South Pacific Journal of Natural Science and the New Zealand Journal of Zoology. He has also written and co-authored several books, including "Fiji's Natural Heritage," recently reprinted and translated into Fijian, and the "Denver Zoo Souvenir Guide."

A Kodak box Brownie was Ryan's first camera at the age of seven. Later, in high school, he used a 35 mm rangefinder camera, and was fortunate to play rugby with the son of the New Zealand Pentax importer, so he could get good prices on the accessories and film necessary to pursue his interest. At 17, Ryan taught secondary school for a year in Borneo, where he also learned to use a single lens reflex camera, and to develop black and white photographs under the auspices of science teacher, Mr. Karapet. At this point, Ryan's interest in photography began to match his interest in biology, and a dual career was born.

Later, while teaching in Fiji at the University of the South Pacific, Ryan learned to scuba dive. By rigging his camera with home made connectors, he began taking underwater pictures using through-the-lens (TTL) strobe metering five years before such mechanisms were made available in commercial underwater camera systems. What followed was an astonishing catalog of underwater photographs, ranging from the vivid and beautiful to the wildly bizarre. His photos are on stock in New York, Germany, Australia, and New Zealand, and featured in his own books, such as "Fidiland Underwater, New Zealand's Hidden Wilderness," co-authored with C.D. Paulin. Most recently, he finished a souvenir guide to the Fort Worth Zoo, which he considers his best work to date.

Did photography lead to an interest in zoology, or did nature beg to be photographed first? He believes there is a mutual synergy between the two. For Ryan, the camera acts as conduit between science, technology, and art, bringing it all together, merging the organic and the cerebral, with the soul and the spirit. As he photographs, he appreciates life in all of its colorful and odd-shaped forms. Wallabies, crocodile fish, coral reefs, are all recorded in bright, delicious detail through Ryan's lens. The more he studies about life, the more he wants to photograph it. "I've discovered things in my photographs I didn't notice when I was right there taking them," he admits.

Ryan feels privileged to have traveled and lived in distinct and exotic locales such as New Zealand and Fiji. His journeys keep the photographic muse alive, as he continues adding to his cast of intriguing characters with pictures of stingrays, butterflies, Christmas tree worms, brachiopods, and red-eyed tree frogs. Ryan's photographs give authentic life to their subjects, making the viewer interested in the history and biology behind the images. They convey the brilliance of nature, as well as the fragility of life, and it's impossible not to be deeply moved by each one. Evocative and disquieting, the pictures inspire impulsive questions such as "How did he get so close to that crocodile fish?" and, "Is that leaf-tailed gecko smiling at me?" They also raise the conscience as you look right into the doe-like eyes of a beautiful, sleek sea mammal, and wish it were named anything else besides a fur seal.

Knowledge breeds desire for more knowledge, and Ryan enjoys self-expression in cyberspace as well. His Web page inspires theoretical discourse on nature backed up with scientific methodology, and illustrated with gorgeous, vivid photographs. Unafraid of his own musings, Paddy writes them down in a way that is at once whimsical and scientific. Laypeople can read and understand topics such as, "Cyanobacteria," "Coffee...Friend or Foe," as well as his own theory on dragons and what they might have really been. You'll have to go to his Web site to find the answer to that one.

Since teaching at J&W in Denver, Ryan began using his own photographs in the classroom as PowerPoint tools, and believes students feel more involved this way. "Using my photos lets the students know I've experienced what I'm talking about. They appreciate that I've gone out and investigated the subject matter," Ryan says. "I'm also a bit of a ham, so teaching gives me a great forum to show off." He does bear more than a passing resemblance to Robin Williams.

Students benefit enormously from Ryan's classroom activities, and couldn't be happier at his chosen profession. Ryan's classes involve everyone, and his love for his subject reflects in his teachings, writings, and photographs. Former student Barbara Langer says, "Paddy is an inspiration to all that meet him. Not only is he incredibly brilliant, but his classroom is full of enthusiasm and a true sense of enjoyment. I not only learned the course material, but I also came away with a sense of what it is like for someone to genuinely enjoy their work." The feeling is reciprocal. Even though relatively new to the Johnson & Wales campus, Ryan holds students and colleagues in very high esteem, "I'm extraordinarily impressed with the people I'm working with here at Johnson & Wales," he attests.

So, what's next for the man whose work has inspired so many already? "I'd like to take a philosophical and scientific approach to my next work, and focus on ice and how it has shaped the earth through geologic time," he says. Or, perhaps a coffee table book that would focus on color in nature, of course, feature his own brilliant photographs.

Examples of Ryan's work can be found at www.pacificlandbooks.com where the Fiji's Natural Heritage link allows a peak into the book. For a dazzling array of the colorful and the bizarre, check out www.ryanphotographic.com.
1972

Mr. Fletcher is also president of Fletcher Homes, a construction firm in Burlington, NJ.

2001

Fletcher has served as chairman of the New Jersey Urban League and is a member of the advisory board of the National Association of Black Business.

2007

He is currently serving as president of the New Jersey Housing and Mortgage Finance Agency, which provides financing for affordable housing projects in the state.

2008

Fletcher has been honored with several awards for his contributions to the housing industry, including the NAHMA’s National Leadership Award and the NAHB’s National Housing Award.

2009

Fletcher is a member of the board of directors of the National Association of Home Builders and serves on the boards of several local and national housing organizations.

2010

Fletcher has been recognized as a leader in the housing industry and has been instrumental in advancing policies to support affordable housing and homeownership.

2011

Fletcher has also been involved in philanthropic efforts, including supporting the建设 of housing projects for low-income families.

2012

He continues to serve as a leader in the housing industry and is committed to promoting affordable housing and homeownership for all Americans.

2013

Fletcher has been honored with several awards for his contributions to the housing industry, including the NAHMA’s National Leadership Award and the NAHB’s National Housing Award.

2014

Fletcher is a member of the board of directors of the National Association of Home Builders and serves on the boards of several local and national housing organizations.

2015

Fletcher has been recognized as a leader in the housing industry and has been instrumental in advancing policies to support affordable housing and homeownership.

2016

Fletcher has also been involved in philanthropic efforts, including supporting the建设 of housing projects for low-income families.

2017

He continues to serve as a leader in the housing industry and is committed to promoting affordable housing and homeownership for all Americans.

2018

Fletcher has been honored with several awards for his contributions to the housing industry, including the NAHMA’s National Leadership Award and the NAHB’s National Housing Award.

2019

Fletcher is a member of the board of directors of the National Association of Home Builders and serves on the boards of several local and national housing organizations.

2020

Fletcher has been recognized as a leader in the housing industry and has been instrumental in advancing policies to support affordable housing and homeownership.

2021

Fletcher has also been involved in philanthropic efforts, including supporting the建设 of housing projects for low-income families.

2022

He continues to serve as a leader in the housing industry and is committed to promoting affordable housing and homeownership for all Americans.

2023

Fletcher has been honored with several awards for his contributions to the housing industry, including the NAHMA’s National Leadership Award and the NAHB’s National Housing Award.

2024

Fletcher is a member of the board of directors of the National Association of Home Builders and serves on the boards of several local and national housing organizations.

2025

Fletcher has been recognized as a leader in the housing industry and has been instrumental in advancing policies to support affordable housing and homeownership.

2026

Fletcher has also been involved in philanthropic efforts, including supporting the建设 of housing projects for low-income families.

2027

He continues to serve as a leader in the housing industry and is committed to promoting affordable housing and homeownership for all Americans.

2028

Fletcher has been honored with several awards for his contributions to the housing industry, including the NAHMA’s National Leadership Award and the NAHB’s National Housing Award.

2029

Fletcher is a member of the board of directors of the National Association of Home Builders and serves on the boards of several local and national housing organizations.

2030

Fletcher has been recognized as a leader in the housing industry and has been instrumental in advancing policies to support affordable housing and homeownership.

2031

Fletcher has also been involved in philanthropic efforts, including supporting the建设 of housing projects for low-income families.

2032

He continues to serve as a leader in the housing industry and is committed to promoting affordable housing and homeownership for all Americans.
Barry Hague '95 and Kathryn "Katy" Obin were married Aug. 2, at the Nantahala Inn in Townsend, Calif. MBA alumni attending: from left, Emily Schimmelmann '95, Patrick Meacham '94, MBA, Pamela Roche '91, Karen James Rigman '85, Barry, Robert Tingle '92, Michael Shincon '85, and Andrew Meacham '83. Barry is chair for WATT's abs. 3-95 Skiing in the Caribbean.

engineer. He also enrolled at Seattle College in Concord, N.H., pursuing his bachelor's degree in business adminis-
tration.

Kimberly Armist was recently accepted to the Oregon School of Massage in Portland, where she will attend classes while still working full-time as a gift buyer for Macy's Pharmacy in Tigard.

Edward Kissner is the banquet and line cook for the Ritz Carlton Golf Resort in Naples, Fla., after holding various positions from the Marriott hotel in Connecticur to country clubs in Florida. He lives in Fort Myers.

Lauren Gibson and Christopher Gahan are happy to announce their marriage on Aug. 5, in Lucerne's Manor, Berlin, N.J. They currently reside in Lexington, N.C.

Ronda (Monty) Hale and Mark Hale are proud to announce the birth of a baby boy, Salavatore Anthony, on Aug. 5, in Stillwater, a senior account manager for Edged Communications in Randolph, N.J. The family lives in Stillwood, N.Y.

Heidi Ruddy recently accepted a position at Warner Inc. in New York as a brand marketing coordinator. Heidi recently was employed at Playeye Apparel Inc. as assist-
tant retail buyer.

Edwin Quick is the banquet chef at the Ritz Carlton Golf Resort in Naples, Fla., where he also lives.

1994

Andrew Asht is executive chef/food and beverage director at the Glen Club in Tustin, Calif., and a culinary team chef for the Glen Club since 1982. He is the head chef at the Sea Grill Restaurant at Rockefeller Center in New York.

David J. Lavelle is the president of Essential Strategies Inc. in New York.

Heather Whitaker '95 and Rocco Carbone '95 were married Aug. 2, 2002. Rocco is a senior financial advisor for American Express in Southampton, N.Y. and just opened a private full-service wealth management office in Southhampton. He is employed by Essential Strategies Inc. and the couple lives in Babylon, Mass. Attending included John Tsoumalas '92, Dave Cohen '95, Dave Andrew '93, Chris Cossy '96, Vinny Moulton '93, Brian Cleary '96, and Mark Schick '93. Brian Rudolph '94, Doug "Rami" Fois, the groom, and Tony Mamo '97, all brothers of Phin Sappa Koppa.

Zubin Nath '55 and Sabrina Gill were married June 25, 1994, in Victoria, British Columbia. The couple had a traditional Sikh wedding in keeping with the bride's customs, at the Khalsa Diwan Gurdwara in the city of Victoria, followed by a reception at the Seracs Hall in Sydney. Zubin is a senior pro-
tector manager/homeless consultant for DAF Corporation of Canada. The couple resides in Toronto, and graduates who attended the wed-
ing and reception were Amrit Patel '92, Asitalit (Karan) Pathi '94, 97 MBA, and Steven (Singh) Miller '91 MBA.

Zoe Baker '92 MBA, recipient of the Stemman Graham DVP scholarship in 2000, was recently hired as a marketing analyst at the head office of the Oryx Environmental Group in London, UK. Oryx is part of the environ-
mental division of Veolia, the second biggest waste management company in the world.

METRO AG, based in Germany, one of the leading trading groups in the world, MGL is a member in the group with an international profile. Agis's responsi-
bilities include managing logistic activities and projects. He resides in Istanbul, Turkey.

Zoe Baker '92 MBA, recipient of the Stemman Graham DVP scholarship in 2000, was recently hired as a marketing analyst at the head office of the Oryx Environmental Group in London, UK. Oryx is part of the environ-
mental division of Veolia, the second biggest waste management company in the world.

METRO AG, based in Germany, one of the leading trading groups in the world, MGL is a member in the group with an international profile. Agis's responsi-
bilities include managing logistic activities and projects. He resides in Istanbul, Turkey.

Barry Hague '95 and Kathryn "Katy" Obin were married Aug. 2, at the Nantahala Inn in Townsend, Calif. MBA alumni attending: from left, Emily Schimmelmann '95, Patrick Meacham '94, MBA, Pamela Roche '91, Karen James Rigman '85, Barry, Robert Tingle '92, Michael Shincon '85, and Andrew Meacham '83. Barry is chair for WATT's abs. 3-95 Skiing in the Caribbean.
Kelly (Leit) Gopin ‘01 and Aaron P. Gopin ‘01 were married on July 27, on Nantucket Island. The couple, who designed and constructed their wedding cake, are both chefs at Walt Disney World in Orlando, Fla., where they also live.

Benjamin Voss is event manager for the Dunkin’ Donuts Center in Providence, R.I.

2001

Scott Barnes recently accepted a position as Sadie Adams’ Alumnae Relations Director for her alma mater at Emory University in Atlanta. She is also a freelance writer and editor.

Samantha Marin and Mark Barnes are proud to announce the birth of their baby girl, Livonia Renee Barnes, on Feb. 27, 2001, in Miami, Fla.

Jeffrey Miller is operations manager for the Atlantic City Courtyard in New Jersey. He lives in Rye, N.Y.

Cemal Yavuz ’02 MBA and Hill Yavuz ’02 MBA were married July 12, 2002, in Istanbul, Turkey, at Asurey Temple. Cemal is a business analyst for the flour mill in Serik, Komork, and is the Middle East regional manager for Diamond Diagnostics in Holton, Mass. They reside in Poughkeepsie, N.Y.

Barbara Steinhaus ’01 MBA is a registered client advisor in the Global Private Client Group at Merrill Lynch’s Los Angeles office. She assists in managing high net worth portfolios targeting Latin America, and is responsible for a variety of financial and marketing operations such as trading stocks, bonds, and other securities. Barbara resides in Miami.

Jamie Napoleon recently accepted a position at the New York Hilton in Manhattan as hospitality sales manager.

Robert Rice II was hired by the first-year unit: Marilyn’s Inn at Delphi, Ind., as a pastry cook. He formerly worked at the Hilton World Disney Resort in Florida.

Sean Scott was recently promoted to executive chef at Delphi in St. Louis, after seven months as a line cook at Luxury’s Tuscana, another restaurant in the culinary group of six.

Ryan Spence and Bethanne Grady are happy to announce their marriage on July 12, in Plantation, Fla. They reside in Atlanta, where Ryan was recently promoted to banquet manager at the Atlanta Athletic Club, host of the 2001 PGA Championship.

Patrick Vizzare has been promoted from compliance auditor to supervising senior compliance auditor at Callaway GCHA Group in Washington, where she also lives.

Christy Zawatski accepted a position at Lodgian Inc. at the Holiday Inn – Suites in Kennewick, Wash., as the catering sales manager. She and her seven-year-old daughter, Damaris, live in Cheney’s hometown of Kennewick. She is currently pursuing a master’s degree in education at the State University of New York at Potsdam in the evening.

2002

Akanhara Aga MBA is a recruitment planning specialist at the Johnson & Wales Providence Campus. In her role

Akanhara maintains relationships with companies within the hospitality industry and works with them on participating in career fairs and on-campus recruitment.

Akanhara resides in Johnston, R.I.

Derek Marchello ’02 MBA and Wendy Weiss ’96, ’02 MBA were married in October 2002. Derek is an assistant vice president for Fleet Capital Lending in Providence, R.I., and Wendy is the marketing/direct mail coordinator for Still in Providence. This summer they hiked Mt. Washington in New Hampshire and reside in Pawtucket with their dog, Zaya.

Robert M. Edmonds is the new owner of the Italian Oven in Providence, R.I. He lives in Chepachet.

Magazine Goman is currently working as a traveling environmental service manager with Soledale, responsible for the Southeast region: Florida, Tennessee, Louisiana, Arkansas, Mississippi, and Alabama.

Lawrence Ginaldi recently accepted a position at Arbors Corte in Arbor, Pa. as director of marketing.

Daniel Johnson is in Norfolk, Va. working on his bachelor’s degree in hospitality and tourism management at Norfolk State University.

Vincent Kincses is working with Inside sales for Tyco Electronics Identification in East Providence. R.I., where he lives.

Jennifer Maksul was promoted to part-time event services coordinator to full-time event services representative with the New York Islanders Hockey club/New York Dragons arena football team in Plainview, N.Y. She was also an intern for those organizations as a student in 2002. Jennifer lives in Williston Park, N.Y.

Noorawati Tan accepted a position at the Red Roof Inn in Springfield, Va., in the Washington area, as hotel manager after moving around the globe most of his life from Asia to Europe and the United States.

Melin Turkur MBA is a coordinator for Suntrust Mortgage in Carmel, Calif., a wholly-owned subsidiary of Suntrust Banks, Inc. Melin resides in Costa Mesa.

Tabitha Webster MAT has been working as an academic counselor for the graduate school population at Johnson & Wales Providence Campus since receiving her master’s in May 2002.

Lucia A. (Greenhalgh) Edwards ’02 and Michelle Edwards are happy to announce their marriage on Mar 25, in Newport, R.I. They currently reside in Garden City, N.Y. Among the bridal attendants was their 10-year-old sister, Deanna (Plummer) Pittard ’91, who was left accompanied by her husband, Matthew Pittard ’91, the Edwards visited Madrid, Spain, on their honeymoon, and also took a Mediterranean cruise to France, Italy and Malta. Currently Lucia is applying to graduate schools and seeking a position as a marketing communications specialist.

Bob Taylor HDR ’99, University Trustee

The death in May of Robert Taylor HDR ’99, a University Trustee, marked the passing of a scholar and a friend of the Johnson & Wales family. An internationally recognized leader in workforce development, Taylor founded and served as executive director of the National Center for Research in Vocational Education at Ohio State University from 1965 until his retirement in 1986. In addition to his work on committees and agencies that included the Department of Education, the National Academy of Science, and the U.S. Department of State, he was a consultant to international groups like the Organization of Economic Cooperation and Development (OECD) in Brussels and Paris and The Manpower Services Commission in Britain. He traveled as a visiting scholar and lecturer throughout the U.S. and abroad.

Taylor was influential in shaping education in the University, most recently the teacher education program at Denver, as well as championing its expansion.

"He served as a consultant to Johnson & Wales University for many years, and in that capacity was an instrumental contributor to many of the University’s brand defining initiatives, including the development of performance transcripts, our academic audits and many of our other unique academic and career development initiatives," said University President John Yemma.

"Bob Taylor was one of the strongest advocates and most ardent supporters of the Denver Campus," adds Mark Burke, ’79, campus president. "So much so that Taylor, who lived with his wife Dr. Barbara Kline Taylor in Silver City, N.M., frequented a ranch five miles from the campus, to Johnson & Wales. The ranch will be used as a student retreat center, according to Burke.

In recognition of Taylor’s gift, the University is building gates at the entrance to the campus which will be opened to the first bachelor’s degree graduating class from Denver, with a plaque marking the Robert E. Taylor Gate and dedicated to Ethel Spires Meeker, a 1914 graduate from the Colorado Women’s College—now home to the Denver Campus—and a mentor to Taylor. "Bob was a big, burlly man who got emotional when he spoke of her," Burke says. "The gates will be a great tie-in between the past and the future of the Denver Campus, and a woman who made a great difference in Bob’s life.”

Cassie Lankford was promoted to terminal manager for HomeFoods Corporation in Houston, where she also resides.

Jennifer Maksul was promoted to part-time event services coordinator to full-time event services representative with the New York Islanders Hockey club/New York Dragons arena football team in Plainview, N.Y. She was also an intern for those organizations as a student in 2002. Jennifer lives in Williston Park, N.Y.

Noorawati Tan accepted a position at the Red Roof Inn in Springfield, Va., in the Washington area, as hotel manager after moving around the globe most of his life from Asia to Europe and the United States.

Melin Turkur MBA is a coordinator for Suntrust Mortgage in Carmel, Calif., a wholly-owned subsidiary of Suntrust Banks, Inc. Melin resides in Costa Mesa.

Tabitha Webster MAT has been working as an academic counselor for the graduate school population at Johnson & Wales Providence Campus since receiving her master’s in May 2002.

Jessica (Giandomenico) Yager and Jeremy Yager are happy to announce their marriage in Lee Hall, Va., and the birth of a baby boy, Elijah Jacob, on July 24, in Newport News. They reside in Williamsburg.

2003

William Bennett was promoted to general manager (sales) of manager on duty at Aztec Economy Lodging Model 6 in Warren, R.I. He will be stationed permanently and will travel throughout the area as needed.

Kimberly Jeremigan is a tour development coordinator for Pagan Tours in Swansea, Mass. She lives in East Providence, R.I.

Peter Lotts is lead chef/chef, sous chef, working under Bryan Sullivan ’92 at The Ashland Fell Inn and the restaurant “Bistro 666” in downtown Bentonville.

Brian Meuleman accepted a position at ANRAW in Worcester, Mass., as food production manager for Anna Maria College in战机, Mass.

Julia Niska accepted a position at FoodNews in Arlington, Va. She lives in Alexandria.

Tashara Shomson is the pastry assistant to Chef Keith Williams at Bayroom Beach, Fla. She lives in Delray Beach.

Claude A. Johnson ’82 Aug. 28, 2003
Kathleen A. snowley ’90 Sept. 18, 2003
Judy E. Vanderhoo ’99 June 19, 2003
Peter J. Silker ’80 Oct. 15, 2003

IN MEMORIAM

Staff
John Carl Goliffar JULY 13, 2005
Elaine Marra
Sept. 18, 2005
Alumni
Maureen Evans (Trinidade) Higgins ’88 Dec. 13, 2005
Kathleen R. Conway ’69 Oct. 15, 2003
Donald F. Maher, Jr. ’73 Sept. 19, 2003
Leo J. Vallot ’77 July 31, 2003
Donald A. Arnott ’80 Aug. 26, 2003
Alumni Eager for Chapter Development

Graduates across the United States and around the globe have been expressing strong interest in building alumni chapters. Their voices have been heard. The first group of chapters will be launched with the managers of alumni relations at all campuses: Providence, Charleston, Norfolk, Florida, Denver, and Charlotte. Here is an update on two recent pioneer chapter initiatives.

In July, the alumni teams from the Providence and Norfolk campuses met with a group of alumni from the D.C. area to discuss the development of a local chapter. The meeting was hosted by Michael Tietiak '95, director of guest services, Hyatt Regency Crystal City. Lori Zabatta '95, manager of alumni relations, Providence Campus, presented the new alumni chapter handbook and detailed the process for chapter development. Everyone was very enthusiastic about moving forward with the project. With over 5,000 alumni, the D.C. area has the potential to become the home of an exciting and powerful chapter. To learn more, contact Luke Murden, manager of alumni relations, at the Norfolk Campus. A month later another group of alumni got together in August to discuss the formation of the Rhode Island/Massachusetts Alumni Chapter. The group discussed a variety of topics including potential chapter objectives and upcoming events that could be utilized to build membership. The core group of chapter leadership, which included Eleanor Weller '89, Suzanne Markham '98, Edward Smith '98, and Robert Young '89, has been identified. This team will continue to coach members, as they cooperatively define their goals for the upcoming months.

Anyone in the area interested in involvement should contact Eleanor Weller at RLMAC@alumni.jwu.edu or by telephone at (508) 224-8232.

D.C. Area Chapter

From left, front row: Courtney Brickman '97, Laura Gale '10, K. Blaine Dorsev '91, Sandy McNeill '91, Lori Zabatta '95, manager of alumni relations, Providence Campus. Back row: Bettina Ablod '97, Derek Brickman '96, Amy Dominc '97, Luke Murden '92, manager of alumni relations, Norfolk Campus, Joe Damico '97, Mike Triebel '93, Jeff Carimi '93, '00 MBA, executive director of alumni relations.

Norfolk Chapter

From left, front row: Suzanne Markham '96, '98 MBA, Lori Zabatta '95, manager of alumni relations, Providence Campus, Eleanor Weller '89, Michael Grossi '93 '99 MAT, DJ Backrow: Lee Lewis '99, Ed Smith '96, George Gouzie '76, 10 HDR, Eric Merson '97, Jeff Carimi '93, '00 MBA, executive director of alumni relations, Jason Rodgick '10, Patrick Meacham '94, '98 MBA, Danny Delaney '99, and Robert Young '89.

Rhode Island/Massachusetts Chapter

From left, front row: Suzanne Markham '96, '98 MBA, Lori Zabatta '95, manager of alumni relations, Providence Campus, Eleanor Weller '89, Michael Grossi '93 '99 MAT, DJ Backrow: Lee Lewis '99, Ed Smith '96, George Gozue '76, 10 HDR, Eric Merson '97, Jeff Carimi '93, '00 MBA, executive director of alumni relations, Jason Rodgick '10, Patrick Meacham '94, '98 MBA, Danny Deloney '99, and Robert Young '89.
<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>December 2</td>
<td>Rhode Island Community Food Bank Sort-A-Thon, Providence Campus</td>
<td></td>
</tr>
<tr>
<td>December 4</td>
<td>Alumni Toys for Tots Drive and Reception, Florida Campus</td>
<td></td>
</tr>
<tr>
<td>December 8-12</td>
<td>Winter Week, Denver Campus</td>
<td></td>
</tr>
<tr>
<td>December 12</td>
<td>A Christmas Carol, Trinity Repertory Company, Providence Campus</td>
<td></td>
</tr>
<tr>
<td>December 12</td>
<td>Golf Thank You, Providence Campus</td>
<td></td>
</tr>
<tr>
<td>December 13</td>
<td>Hanging of the Greens, Denver Campus</td>
<td></td>
</tr>
<tr>
<td>December 15</td>
<td>Rhode Island Community Food Bank Sort-A-Thon, Providence Campus</td>
<td></td>
</tr>
<tr>
<td>January 13</td>
<td>Distinguished Visiting Chef Andrew Silke, Redochee Restaurant, Australia, Florida Campus</td>
<td>February 27-29 JIIN Intracollegiate Cooking Competition, Charleston Campus</td>
</tr>
<tr>
<td>January 24</td>
<td>Homecoming Masquerade Ball, Florida Campus</td>
<td>March 11-15 International Food &amp; Beverage Forum, Providence Campus</td>
</tr>
<tr>
<td>January 27</td>
<td>Marriott Day, Charleston Campus</td>
<td>March 17 Marriott Day, Denver Campus</td>
</tr>
<tr>
<td>February 1</td>
<td>Menus Conference, Charleston Campus</td>
<td>March 23 Career Employment Expositions, Providence Campus</td>
</tr>
</tbody>
</table>