FEEDING THE FIRE

Ask the Expert: When it comes to fueling a body in motion, carbs count.

PLUS: Chefs to the Stars • Commencement 2004
Dear Alumni and Friends,

This marks my last message in J&W Magazine. As you will read on page 9, the Board of Trustees of Johnson & Wales University recently approved a number of changes in senior management. These resulted in my appointment to the position of chairman of the board, and John Bowen’s promotion to university president. Starting with the next issue, John will be addressing you from these pages.

I have greatly enjoyed my many years as J&W’s president—and I am equally excited about the new challenges and opportunities awaiting me in my new position. I am particularly pleased to know that John Bowen ’77 is following me as the president of the University. We have worked together for a very long time, and share the same values, hopes and dreams for an institution that we both hold dear.

Speaking of challenges and opportunities, our annual Commencement round-up, which starts on page 18, chronicles the inspiring words of the graduation speakers at all five campuses, who exhorted the newest J&W alumni to pursue their passions, maintain a sense of humor and push beyond their comfort zones. I wonder if similar words inspired the graduates profiled on page 23—those whose professional journeys have crossed paths with some of America’s most well-known celebrities. Or whether David Lorenzo ’89 knew when he crossed the stage with a hospitality degree that his own career path would lead him to a position in senior management with the Gallup Organization. (See page 30 for Lorenzo’s insights.)

In closing, as you leaf through this issue of J&W Magazine, linger for just a minute over the images of our graduates. Their smiles, and those of their parents, never fail to remind me of why we are all here, and how important our mission is at Johnson & Wales.

Sincerely,

John A. Yena
University President
I've been in Iraq for about four months now. Just got a J&W Magazine from home. I enjoy reading it a lot. If you could send some good food over here for me, and the fellow engineers in Mosul, it would be appreciated greatly.

I went to Norfolk and graduated in 1997.

Creed, Michael J. 556 S-2 HHC 27th Floor AP0 AE 09334

Editor's Reply: It's hard to say goodbye to all of us. And goodbye to Johnson & Wales University.

Alan M. Hawley ’01, ’03 MBA

Editor's Reply: We think the magazine is a great way to stay connected. Thank you for your letters. We're always pleased to hear from our readers with feedback about what you like, and what we can do better toward keeping that connection a strong one.

Correction
Since readers of the Spring 2004 issue found the winning Red Snapper Maizan recipe instructions on page 29 a bit confusing, Sharmoo O'Brien '93, supplied this clarification. Here's the revised recipe in its entirety.

Red Snapper Maizan
2 red onions, cut julienne
2 green peppers, cut julienne
2 tomatoes, diced
1/2 pounds red snapper
olive oil
4 teaspoons black pepper
4 teaspoons sweet basil
4 teaspoons oregano
2 teaspoons rosemary
1 1/2 cups white wine
8 mussels
3 tablespoons cilantro

Prepare vegetables as directed.
Lightly flour snapper. Saute in oil until lightly browned on all sides.
Remove the fish from the pan and set aside. Start vegetables in pan, and saute vegetables in olive oil with black pepper, basil, oregano and rosemary.
When vegetables are tender, add white wine (which will deglaze the pan). Add the mussels and cover to steam until the mussels open. Let wine reduce by removing lid, and add cilantro. Remove from the heat.

To serve, put fish on plate and place vegetables over fish. Place mussels on side and serve with white rice.

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, Johnson & Wales University, 9 Abbott Park Pl., Providence, Rhode Island 02903; or e-mail us at jmajournal@jwu.edu.

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J&W Magazine

Business Leader Addresses Graduate Students

"As you go through your career, look for people you can learn from, and create personal connections with them," Jaymin Patel, vice president and chief financial officer for GTECH Holdings Corp., advised his audience at the Providence HarborSide Academic Center. "Mentors are not necessarily your direct supervisors, and you should look for them throughout your career; not just when you are beginning your career."

The CFO stressed the benefits of working with key people who can serve as mentors, advising students to draw from a variety of organizations and disciplines.

Graduate students clearly connected with Patel, who spoke as the Alan Shaw Feinstein Graduate School of 2003–2004 Distinguished Visiting Professor (DVP). Patel is responsible for overseeing and managing the financial strategy of GTECH, an international company headquartered in Rhode Island. In addition, he has recently been appointed head of its commercial services business. He cited his own experiences while telling students in the audience to seek challenging assignments, take well-thought-out risks, and be willing to assume personal and professional chances by accepting assignments that stretch their skills.

"Be flexible," Patel advised. "Nine (a.m.) to five (p.m.) is not reality for those of you who will work internationally."

 Patel's own background is indicative of the need to remain flexible. His career began in London at PriceWaterhouseCooper. In 1994 he joined GTECH, and moved with his family from England to Rhode Island in 1997.

Though flexibility in leveraging career opportunities is an important component of success, Patel stressed the need to "balance work-life issues. As careful balance can result in inmeasurable career and personal progression."

The executive offered insight into GTECH's operations providing technology and services to lottery operations on six continents. "GTECH operates in a dynamic, exciting environment at the intersection of a number of global business challenges, including negotiations with international governments, creating information technology systems and high-speed networks, understanding various cultures and working in conjunction with developed and emerging economies," Patel explained. He took note of the sizeable international population in the graduate school, saying businesses need more diversity to compete on a global scale. "You usually don't see corporations or universities in this area with such a global population," Patel said. "Be aware that when you join a company, you probably won't see a great understanding of international diversity and cultural business practices," he warned. "Think globally but act locally by partnering with local companies and service providers whenever possible. Never overlook cultural practices, and remember that local experience is critical."

Following Patel's presentation, a scholarship in his name was awarded to Hyun Kim, based on outstanding academic performance and her career aspirations in accounting.

The DVP program exposes students to academic and business leaders from a variety of industries. Past visiting professors have included Colleen Barrett, COO of Southwest Airlines, and author and entrepreneur, Stephen Graham.

—Kristi Barnett
Denver Culinarians
Learn Yan Can Cook

Martin Yan, of PBS's famed "Yan Can Cook," took time from his busy traveling and filming schedule to address 400 Johnson & Wales University students at the Denver Campus as a Distinguished Visiting Chef in April. Yan demonstrated knife skills and food preparation, and spoke about his life in the culinary industry.

Growing up in China, Yan began cooking in a restaurant at the young age of 13 in order to help support himself, and cooked for a part-time job in high school. He traveled to the U.S. to attend college at the University of California-Davis, studying science. Yet his love of culinary arts overwhelmed, and he made his passion his career.

"Food is only part of the experience in a restaurant," he said. "[Creating] the serving plate is an art, and you must have attention to detail." Yan told the gathering as he demonstrated techniques for decorating food. While displaying his incredible knife skills, using only one knife—a Chinese cleaver—the master chef and internationally recognized television personality put together three dishes: wok chicken stir-fry, smoked shrimp salad, and pepper beef.

Recounting his experiences in the hospitality industry, Yan emphasized the role of leadership in his business. "When you are in this business, you will not be able to do everything yourself," Yan said of the importance of delegating work and responsibility in order to complete tasks.

He followed his two-hour presentation with a question and answer session for the students, as well as a book signing. Copies of some of Yan's 27 cookbook were available in the University bookstore, and luncheon attendees bought out the entire inventory.

"Martin Yan's commitment to the culinary industry, and undying passion for educating people about culinary arts are what made his presentation spectacular," said Mark Smith '99, Johnson & Wales University's Community Leadership Institute director.

"He is an amazing chef, and his culinary skill is impeccable. But the real meat to his presentation was learning how he personally developed his career."—Lindsey Morgan

Florida Program Hailed As Best In State

In one short year, the Crime Scene Institute (CSI) at Johnson & Wales University's Florida Campus is already making headlines. According to Florida Leader magazine, "Students don't have to go any further than their own classroom to find distinctive cops.

Johnson & Wales criminal justice students get hands-on experience solving crimes in their CSI: North Miami course." As a result, the publication named CSI: North Miami, Best Criminal Justice Program in Florida. CSI was developed last April to enhance the criminal justice curriculum by allowing students to work on actual simulated crime scene.

Students are able to learn and review specific techniques, such as crime scene response, evidence collection, and crime scene photography. "The Crime Scene Institute really allows our students to experience the detail in gathering evidence, the forensics in proving the case, and other intricacies of an investigation that are the backbone of a great detective," Florida Campus President Donald McGregor says. "We're already partnered with several police departments and county houses that have donated their time, energy, and evidence to CSI. The only program that is close to ours in the state of Florida is in Tampa, which makes J&W students quite in demand. Local police enforcement agencies are enthusiastic about this new institute because they know when they hire our criminal justice students, they'll have a shorter learning curve."

With the financial support of Biscayne Park Chief of Police Ronald Goodlin and former Mayor Richard Eder, the Crime Scene Institute opened its doors May 5,000 richer.

"This worked out perfectly," says Goodlin. "It's essential that students pursuing a career in criminal justice have the right equipment and opportunities. We're very happy to assist in the betterment of future law enforcement officers."—Zoega Suarez

Grad School Panel Offers Experienced Advice

One is VP of marketing and sales for Hallmark; one is VP of human resources for Taco Manufacturing; another, senior sales manager for Marriott Bonvoy. Their fourth was an analyst for Ground Round for five years and with Jan Companies for eight weeks in systems and financial analysis. Lynn Nagel '01 MBA, Kyle Adamonis '03 MBA, Monica Fenn '09 MBA came back to J&W and the Alan Shawn Feinstein Graduate School to pass along sage advice to students, both domestic and international, entering the national job market.

From hints for scoring a hit—or dodging a bullet—in an interview, to perspective on launching or building a career and finding that all important impression on prospective employers, the panel weighed in with personal experience.

In the search for a job, "don't be afraid to network. A lot of people will step up to the plate," said Nagel. Putting a resume in the hands of those who can put it in front of key personnel can open a strong advantage, and will get you further, faster than monster.com. Trade shows create good opportunities to network. "Competitors are always your friends. Don't burn bridges," she said.

Cover letters are pivotal to getting in the door. Choosing the right paper and design is less important than proper form, you're bringing to the table, more than compensates for the investment they [the company] will be making in you.

"Even though you may have an MBA, you're not going to start anywhere but at entry level," he warned.

Once hired, set targets and achieve them: "You make your own destiny with the company. Do more than the job you were hired to do. Support the people you work for as well as the people in every department. Be open to learn anything, and take on projects and get them done," said Adamonis. "Word gets out."

"Keep a finger on the pulse of the organization you're in," added Nagel. "If a company is not setting itself up for the future, sit up the competition, and understand timing and what it means for you."—Cathy Sengel

Charlotte, Charlotte, Charlotte

\nLiving from a bright idea that blossomed into an anxious awaited opening of a new campus for Johnson &amp; Wales, construction of the hub of the academic and administrative end of the Charlotte Campus reached completion in July. Enrollment for the inaugural class of J&W's North Carolina campus far exceeded everyone's expectations except for Jim Palermo, the retired Bank of America VP, now J&W executive in residence, who championed the move. After receiving more than 5,000 applications from prospective students, Admissions narrowed the field to 1,200 (300 more than the targeted 900) entering classes in hospitality, culinary arts and business in September.\n
J&W Magazine
Hospitality CEO Tours Campuses As Tiefel Chair

"Why do businesses lose customers in the American corporate world?" The question was posed by Michael Leven '00 HDR, president and chief executive officer of U.S. Franchise Systems Inc. (USFS), the parent company of the franchisor of the Microtel Inns & Suites, Hawthorn Suites, and the Best Inns and Best Suites brands.

At the Charleston Campus on the first stop of a five-campus tour, Leven explained to a standing-room-only crowd that the inflexibility that fosters in many companies is a huge customer turn-off. Over time, employees grow close and put each other first, creating an internal focus and losing customer focus. As businesses grow and add more workers, it is hard to impart the "customer first message"—or any other message for that matter—to every employee. Each customer should be treated like the very first customer, he advised.

In October 2003, the University dedicated its first professorial chair to Bill Tiefel, retired vice chairman of Marriott International Inc., and chairman emeritus of The Ritz-Carlton Hotel Company, with an investiture ceremony marking its place in The Hospitality College. Leven, the first industry expert to occupy the Tiefel Professorial Chair at Johnson & Wales, is visiting the University's campuses to assist in educating thousands of students through lectures for hospitality programs.

At the Providence Campus, Leven again stressed that customer satisfaction is the key to a successful business. "Every business starts with one customer. The business' goal is to make that customer happy and acquire more and more customers," he said.

Not all businesses hold to that philosophy. "Over the years, more people have been worried with satisfying their bosses," said Leven. Pleading your boss and not your end customer is only satisfying in the short run, he advised. "You and the company you work for are only going to be successful if your boss is more concerned about satisfying the customer over himself or herself."

The former CEO of Holiday Inn Hotels had plenty of entertaining anecdotes to back his points. He has spent his entire career in the hotel industry. Before founding USFS, he was president and chief operating officer of Holiday Inn Worldwide, and served as president of Days Inn of America. Leven helps with his trendsetting work in hotel franchising, his philosophy has long been "the franchise is our customer," and Leven's personal guarantee of fairness, honesty and support is the backbone of the business.

Leven's stories and personal experiences helped drive his philosophies home.

Other topics Leven covered while in Charleston and North Miami were interviewing techniques, positions available in the hospitality industry, hiring policies, and franchising brands. "Our students get a wealth of knowledge from his visit," said Richard Bruhs, dean of hospitality.

Former Pitcher Encourages Students to Adapt

While some people might see being born with a handicap as an obstacle, Jon Abbott saw it as an opportunity to step up to the plate. The former professional baseball pitcher, who played for teams that included the California Angels and the New York Yankees, shared his story during a recent visit to the Providence Campus.

"I was born without a right hand. If that presented obstacles, the resulting challenges made the triumphs and victories all the more sweet," Abbott told nearly 200 Johnson & Wales students.

"My goal wasn't to play major league baseball; my goal was to play little league baseball," he said.

To meet the challenge, Abbott had to adapt the way he played the game. He spent hours with his dad, learning how to maneuver both the ball and glove with his left hand, and bouncing a ball off a wall, to practice fielding and throwing.

Abbott was drafted by the Toronto Blue Jays in his senior year of high school but instead went to the University of Michigan on a baseball scholarship. He pitched the 1988 U.S. Olympic team to a 5-3 win over Japan, earning the United States its first gold medal in baseball. After graduating, he was straight to the starring rotation for the California Angels and won 12 games his rookie season. In 1992, Abbott was traded to the New York Yankees and tossed a 4-0 no-hitter in the heat of the pennant race.

Although his major league career ended in the late 1990s, Abbott still feels most comfortable in a baseball uniform.

To demonstrate his pitching style to the audience, Abbott asked for a volunteer to play catch. First to his feet was Eric Casner, a senior from Luna Pier, Mich., donning a t-shirt that said "Michigan Baseball 1817." Casner wore Abbott's alma mater's name across his chest hoping he would stand out—and it worked. The pair tossed the ball back and forth, Abbott gracefully removing and gripping the glove under his right arm before each pitch, and replacing it to catch.

Abbott encouraged students to ADAPT—a term that he uses as a mnemonic device for adjustability, determination, accountability, perseverance and trust.

"We have an accountability to ourselves to make the most of the abilities we have been given," he told students. He also advised they not be limited by other people's perception of their skills. "Never use a handicap or challenge as an excuse.

"Everyone will allow it. You know in your heart what you can do."

When asked if he would take advantage of medical technology to change his fate, Abbott voiced an adamant no. "This is part of who I am. It may have led to challenges, but it has given me an appreciation for life and its ups and downs. Growing up the way that I did made me a better person. Not better than anyone else, but better than I would've been."—Stacie Demarais

Tag Team Spurs Over Skillets

Former Zeta 94.9 FM morning rock jocks, Paul Castanovo and Ron Brewer, sliced and diced in the 4th Annual Iron Chef Competition at the Florida Campus. Castanovo, a huge fan of "The Sopranos," sees himself as an Italian cook, and his buddy Brewer as a backwoods cook. Unfortunately for Castanovo, Brewer has demonstrated significant down home talent in the kitchen, winning the competition twice. Castanovo was determined to change that. Although Brewer opened the judges' eyes with his own morning cocktail, "Skeffington Sunrise Shots," to accompany his crabcakes, Paul Castanovo won the bragging rights to the Iron Chef title, slimming the win off the skillet by a few points with his blackened grouper. —Z.S.
Appointments Enhance Graduate, Culinary Offerings

University Provost Richard Kosh Ph.D. recently announced Universitywide appointments designed to strengthen and refine J&W’s multicampus system. Many of the changes continue efforts to expand and reinforce the graduate and culinary programs.

"Thus far our graduate-level offerings have been limited to the Providence Campus," explains Kosh. "As our other campuses mature, it is unreasonable to assume that some of them may position themselves to consider offering some graduate programs as well. These leadership changes will help us to better research and coordinate these options as we move forward in the future."

Stephen Parker Ph.D., former president of the Charleston Campus, recently assumed a new role as the university dean of graduate education. Parker will focus on ensuring quality control for the next generation of M.B.A. initiatives, spreading the success of the Providence Campus’ graduate programs to Johnson & Wales’ other campuses. In conjunction with Parker’s appointment, Frank Pontrelli Ph.D., acting dean of the Alan Shawn Feinstein Graduate School, assumes the responsibility of dean.

Martha McCann Rose, Ph.D., director of the Center for Education, accepted the role of dean of the School of Education. Over the last few years, the center has evolved, and the scope of the programs

and offerings warrants the title of School of Education, where the doctoral program in educational leadership will continue to flourish. In addition to existing programs, Rose and her team will focus on dual offerings, and work with candidates who want to add content like elementary education or special education to their degrees.

Helena Rodrigues Ph.D. assumes the role and responsibilities of university dean of libraries. Rodrigues will continue to secure partnerships, and direct a service-oriented library system. She will also oversee the Culinary Archives & Museums at the Providence Campus, and serve as a dissertation advisor to doctoral candidates.

The University has taken similar steps to structure offerings in the College of Culinary Arts, which this year celebrates its 30th anniversary. In 2003, Karl Guggemos ‘93, ’02 MBA was named university dean of culinary education, and established the Office of Culinary Education to align and advance culinary discipines.

"As we continue to enhance our curriculum to meet the needs of today’s employers, we also aim to provide a consistent educational experience across all of our campuses," explains Guggemos. "These appointments reflect the focus on academics that sets Johnson & Wales apart as well as a concerted effort to ensure that all students receive the same information, skills and training."

In July, Peter Lehmlauer and Bruce Oga ‘92 changed titles from directors of culinary education to deans of culinary education at their respective campuses—Charlotte and Denver. Kevin Duffy ‘82 was named the new dean of culinary education at the Providence Campus. Reporting directly to him are Pamela Peters who assumes the role of assistant dean of culinary education, and continues to be responsible for the day-to-day operations of the College of Culinary Arts in Providence.

Paul McVety ‘78 was named dean of culinary academics. In his role, McVety is responsible for all aspects of culinary education including curriculum, textbook revisions, development and articulation agreements.

Robert Nogard ‘99 HDR, named dean emeritus, will work on initiatives involving curriculum and facilities. A new statement and advisory, Nogard will continue to represent the culinary college on a national and international level.

—Kim Lawrence

Leadership Changes Universitywide

A new executive leadership team, headed by John J. Bowen ’77, was elected at the June meeting of the Johnson & Wales Board of trustees. The appointments, which took effect in July include a new university president, executive vice president and chairman of the board. Bowen, formerly the University’s executive vice president, was named university president.

Addressing the board, he described his excitement about his new role, as well as his assurance that this would be a seamless leadership transition. "I have worked alongside Dr. Yena for many years, and we share not only history, but a vision for the future of the university," said Bowen. "Johnson & Wales is poised for continued growth and success, and I am looking forward to working closely with faculty, staff, students and fellow alumni as I define and focus the direction for my presidency."

Bowen began his career at Johnson & Wales in 1974 as a faculty member in what was then the newly-established culinary arts program. He helped restructure Johnson & Wales focus on career education by establishing the University’s career development office, and recently served as Providence Campus president.

Chief Financial Officer Thomas Dwyer was named executive vice president, and will still maintain his current responsibilities as CFO. Dwyer joined J&W in 1978 and has served as vice president of operations, vice president of finance, director of budget, director of services and assistant to the treasurer.

Instrumental in heading up the development of the Charlottesville Campus, Dwyer is now responsible for the financial operations, facilities planning, process improvement, information technology and practice properties for the university system, and will oversee the operations of all six campuses.

Morris J.W. Gaube stepped down from the position of chairman of the board, a title he’s held since 1989, to become chairman of the board emeritus. Gaube remains a trustee as well as the university’s chancellor.

Gaube, who assumed leadership of Johnson & Wales with Edward Triangolo in 1947, has served as a faculty member, admissions director, and vice president, and in 1969, became president. Two decades later, he was named chairman of the board of trustees and chancellor of the university.

Yena, formerly university president, takes on the role of chairman of the board in Gaube’s place. Yena began his work with the university in 1962 as an instructor in economics. He has held administrative positions, including director of student activities and athletics, dean of men, and dean of the college. He was J&W’s president from 1989 to 2004.

Johnson & Wales University has a proud and proven history of strong, effective leadership resulting in strategic growth, solid positioning in the higher education and industry markets, and ongoing academic and career management success for its students,” says Judith Johnson Thomas, former president of university relations and communications. "Dr. Yena, Dr. Bowen and Mr. Dwyer, working with the board of trustees and the existing university administration, will continue this tradition of success that they, along with Dr. Gaube, have been so instrumental in creating over the last decades."—K.L.
It's hard to believe that intercollegiate athletics at Johnson & Wales still has a baby face. After all, the NCAA program in Providence just completed its ninth season. Miami's golf and men's basketball programs have been nothing short of spectacular, and you can count their years in existence on one hand.

In Denver, they're solidifying five targeted intercollegiate programs and a host of club offerings for 2004-2005. Charlotte, too, has an eye on eventual athletic endeavors as J&W's newest campus readies to open its doors.

To say that Johnson & Wales' athletic program, in its totality, has fostered plenty of positives, is an understatement of Kong-like proportions. Providence, for instance, can boast an eye-popping overall grade-point average of 3.08 for its 248 intercollegiate student-athletes. Members of the 16 intercollegiate teams have been repeatedly honored for their academic and athletic successes. Much the same can be said in Florida where the Johnson & Wales golf team has again stated its claim as one of the top NCAA programs in the nation, and where newly-promoted director of athletics Dave Graham continues to build basketball success both on and off the court.

While Dave Adamonis was named NCAA Coach of the Year for a fourth consecutive time, his North Miami linksters captured eight tournaments last season. Only a strong final-round effort by three-time defending national champion Oklahoma City University thwarted the team's run at a national title.

Four Wildcats were named NCAA All-Americans: Rob Lenkey of Lanham, Md., Diego Beaga of Buenos Aires, Argentina. Mike Welch of Quincy, Mass., and Adam Scrimcetti of Sarasota, Fla. Scrimcetti, nicknamed "The Machine," finished third at the national championships, firing a four-round total of one under par 287.

Welch, meanwhile, continued to make headlines into summer, winning the New England amateur golf championship in July.

Graham's basketball team made another run at the USCAA national championship, which it won in 2003. The Wildcats fell just two games short, losing in the quarterfinal round at the national tournament in Tulsa. Daniel Wallace of Miami was named USCAA Division II All-American, and completed his career with more than 2,000 points.

This year, the Florida Campus adds men's and women's cross country, and is exploring the addition of women's basketball and men's and women's soccer.

Four Denver teams have gained in earnest, as athletic director Tim Corrigan oversees five intercollegiate varsity teams and a bevy of club programs, intramural and recreational activities. The men's and women's soccer, men's and women's basketball, and men's volleyball teams will also use last year's experiences to forge an even better 2004-2005 season. Men's basketball brings Matt Geniese to Denver as head coach, after a stint in the basketball office at UCLA.

Meanwhile, in Providence, there was plenty to celebrate, as the dawn of the second decade of NCAA competition nears.

Three of the Providence Campus' teams captured Great Northeast Athletic Conference titles. The men's soccer team won its second straight league championship, and came within a whisker of winning its first-round game in the NCAA Division III tournament, losing at Western Connecticut on a penalty kick with less than two minutes to play in regulation. Junior midfielder Mark Bleier was named the GNAC Player of the Year, while veteran coach Gregd...
Helping Cope With MS Through Ice and Chocolate

What is the connection between ice sculpture and chocolate truffles, and the challenges of accepting disability that confront people who have multiple sclerosis? Richard Fatina and Kathleen McLainser, honor students in the College of Culinary Arts, at the Providence Campus, sought the answer as they studied the disease for an honors project. The students created a model of hope by using their individual mediums—ice and chocolate—as metaphors for understanding the processes of emotional healing following a diagnosis of multiple sclerosis (MS).

Like the action of chipping away ice, MS necessitates eliminating extraneous aspects of life to manage the disease. Complementarily, like rolling chocolate, MS calls for a process of adding--building layers of meaning with people and activities that enrich a life. Following their study, Fatina and Malleser volunteered their talents at a community fund-raising event in April that drew more than 600 in support of the National Multiple Sclerosis Society, Rhode Island Chapter. At MS After Dark, Fatina crafted a luminous sculpture of birds in crystal clear ice, McLainser hand-rolled chocolate truffles into modeled bird eggs to complement the ice sculpture, and in sugar, traced a poem. So, what is the connection between ice and chocolate, and MS? It is found in the compassion, artistry, and intelligent research of two talented students.—Doreen Abrams Ph.D.

J&W Rides To Second Place At Dressage Nationals

Johnson & Wales students fared well in both team and individual competition at the recent Intercollegiate Dressage Nationals, placing second overall and earning the title of Reserve Champions. “This is the best we have ever done at Nationals so we are all very excited—and the students all rode really well,” said team coach Crystal Taylor.

The annual event, held this year at Cazenovia College in Cazenovia, N.Y., in April, attracted riders from a dozen colleges across the country. According to Taylor, the competition challenges the young riders’ mental stamina as well as their physical abilities. “The students have 10 minutes to warm up on a strange horse before they ride their test, which can be very difficult,” says the J&W director of riding. “So they have to be able to deal with the pressure and mentally stay focused, relaxed and positive.” In short, “they have to be confident in themselves and believe in themselves.”

At the end of the day, Johnson & Wales placed second with four riders competing. Riding First Level Test 4 was Megan Taylor, from Kennebunkport, Maine, who scored a 65.00 percent and placed fourth, and Aine Bishop from St. Croix, who scored a 60.96, placing ninth. Brittany Patini, from Warren, Maine, rode Training Level Test 2, scoring a 69.038 percent and placing third. Karina Cutten, from Kingston, N.Y., riding Introductory Level Test B, scored a 67.380. Mount Holyoke College, South Hadley, Mass., won first place.

The next day, two skilled riders from the J&W team qualified for individual competition: Patini and Taylor. Taylor, who ranked third among competing riders from the Northeast region, rode First Level Test 4, and scored a 63.750 percent, placing sixth overall. Patini, who came in first from the region, rode Training Level Test 2 and scored a 71.154, winning the division. “That was really spectacular,” admitted Coach Taylor. “She won a saddle for coming in first.”

“I have been coaching the team for the last four years and each year the team is getting stronger and stronger,” said Taylor. “They did a wonderful job and I am very proud of them; they have worked hard all year long.”—K.L.

Lagasse Classic Wins Events Team CASE Award

Celebrity Chef Emeril Lagasse ’78, ’90 HDR, may have brought his signature “ Bam!” to the inaugural Emeril Lagasse Golf Classic held at Johnson & Wales last fall, but it was the team behind the scenes that won kudos for their job in staging the tournament. The Council for Advancement and Support of Education (CASE), an organization for colleges, universities and other institutions involved in fundraising, awarded Johnson & Wales one of two Circle of Excellence silver medals from among 56 entries in the category of Individual Special Events for Development.

With Stephen J. Caldeira, vice president of industry relations for PepsiCo Inc. as chairman, to help promote and sell the event, festivities kicked off at the University-owned Johnson & Wales Inn in Seekonk, Mass. with 227 guests enjoying a fabulous dinner created using recipes from Lagasse’s “Prime Time Emeril,” aSpeaking program emceed by CNN food correspondent, Carolyn O’Neil included remarks from Danielle Signore, the 2003 Emeril Lagasse Endowed Scholarship recipient who had just returned from work at NOLA, one of Lagasse’s restaurants in New Orleans.

A silent auction yielded more than $35,000 in additional revenue for the Emeril Lagasse Endowed Scholarship Fund, topped off by another $50,000 when Lagasse auctioned himself off to cook a dinner at home for 12 people. Play was held on the lush fairways of the Tournament Players Club—Boston (TPC Boston) in Norton, Mass. with 27 foursomes teeing off. With more than 50 sponsors, the event raised more than $200,000, and the total contributed more than $310,000 to the scholarship fund, $60,000 over goal.

In addition to Caldeira and Lagasse, the team staging the award-winning event included Lani Wild ’00, director of special events at Johnson & Wales; Tony Cruz, director of finance for Emeril’s Homebase, Mari Dalton, director of marketing for Emeril’s Homebase; Rick Tarantino ’94 MS, former executive director of advancement and annual giving for J&W, and golf consultant, Warner Neal, president of Outdoor Events.

Wild says the committee plans to “kick it up a notch” for the next Lagasse Classic. “Winning an award through CASE for the 1st Annual Emeril Lagasse Golf Classic is a huge honor for the University. This is the first CASE award for an event at J&W, and to be recognized for an inaugural event is really great,” she said. “It means that as I work on the second annual event scheduled for this October, I am in constant pursuit of making the activities even better so that next year we can win a gold award.” —C.S.

“Are We The Champions?”

Career Development, and students and staff from the College of Business based off on the softball field in May for the annual fundraiser for Shake-A-Leg, a nonprofit organization serving people with spinal cord and nervous system impairments. The winning CDO team included Scott Garvin ’18, Tim Coffey, John Englehorn ’17, Michael Zabata ’18, Joe Iantorno ’10, ’13 MS, Louis Zabata ’10, Bob Pearson ’13 MBA, Bill Cockburn, Ted McCull ’10, Gwen Graham ’04 MAT, Tina Dulske ’10, Charlie Tydbiald, Jeff Carter ’17, ’00 MBA and John Laurent. The crew tied 11-11 and then won 14-11 (with Lois Zabata going 10 for 12 at the plate). But the real winner was Shake-A-Leg, $5,000 richer so far this year for J&W student-organized efforts.
Norfolk Teacher Honored with Scholarship

Behind every great purpose is a team of people making the mission a reality. Careers Through Culinary Arts Program (C-CAP), founded in 1990 by chef and humanitarian Richard Germaine, Y9 HDR, was a way to introduce at-risk youths to the food service profession. As a project it has blossomed under its new name, and with the help of both the hospitality and culinary sectors of the community.

Since its inception in the Tideewater area of Norfolk, Johnson & Wales University has been a proud sponsor of the program. The contribution was honored, most recently, when a $4,000 scholarship was announced in the name of Chef Susan Barren, a devoted and supportive proponent of the program since it came to Tideewater.

"I can't think of a better way for JWU instructor Chef Susan to honor the program. Everything she does is for a special purpose; none of it is fluff, and that is what makes this program so special—having individuals like her as a part of it," said Linda Spruill, Tideewater C-CAP program coordinator.

Barren first heard about the program 12 years ago when it was sponsored in Tideewater by the American Culinary Federation (ACF), and immediately contacted Grauman to offer her support. "I decided it was a program that I had to be a part of," Barren says of her motivation. "C-CAP has been such a positive experience not only for students but teachers as well, by helping the teachers validate their focusing on culinary arts. I have been able to train teachers in a professional environment to help them transfer this knowledge to culinary-minded youth," she adds.

"You can tell the C-CAP graduates. They are more disciplined, already trained in the basics, sanitation-minded, and they know their mise en place," Grauman highly praises Barren's contribution to the program. "Since the beginning I have thought of Susan as my alter ego. She understood the mission of the program right away," Grauman added.

"I would talk to her about a way that I wanted to take the program or a new aspect I wanted to try, and after our conversation she would carry the ideas all the way through.

C-CAP currently runs in more than 200 schools in seven areas of the country, including New York City, Philadelphia, Washington D.C., Chicago, Los Angeles and Tideewater, teaching cooking techniques and basic culinary skills students need to enter the food service industry. Formerly a member of the Norfolk Campus faculty, Barren is now taking her skills to the new Charleston Campus.

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Above, Chef Karl Styke '97, second from left, works with students to prepare delicacies for a TASTE of Spoleto. Chef Karl Styke '97, '99 MAT, won in charge of the Italian table and Chef Karl Styke '97 had the Chinese table. Students prepared and served.

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Chicago Reception

More than 100 J&W alumni, staff, faculty and industry friends from across the country gathered together at the Millennium Knickerbocker Hotel for a networking reception. The reception was held in May in conjunction with the annual National Restaurant Association Trade Show.

D.C. Gathering

From left: Justin Jaramillo, Shamon Nowling '02, Matt Warschaw '06, Michael Trietkai '95, all managers at the Hyatt Regency Crystal City, were part of a group of more than a dozen alumni and friends who gathered on a "pub-crawl" recently in Washington.

Successful Achievement

Johnson & Wales alumni, administrators and staff came out in support of Junior Achievement at the annual Taste of Great Achievement wine auction held at the Westin Hotel in Providence in May. The event raised more than $85,000 to support the JA mission, and featured PBS celebrity chef Mary Ann Esposito. Esposito demonstrated recipes from her new cookbook, "Ciao Italia in Tuscany."

Opening Chapter for Charlotte


NSO Oscars Awards Ceremony

More than 200 students, alumni and staff turned out for this year's NSO Oscars dinner and awards ceremony at the Alpine Country Club in Cranston, R.I. With the help of guest presenters, students were awarded such honors as "Founder's Award" to Seth Merin, of the FCCLA; the "NSO Excellence Award", to Sherif Fahmy, of DECA, and "Best Overall Chapter" to JA Achievers Speakers.

Orlando Reception

The House of Blues in Downtown Disney was the place to be to network and socialize with alumni and industry professionals in July. The get-together was held in conjunction with the American Culinary Federation National Convention.
Commencement 2004

Vision and promise define celebrations across the nation for J&W’s newest graduates

By Cathy Sengel

A mid the uncertainties of a world in turmoil, speakers honored the certainties—family, love, passion, possibility. Messages of promise and time-tested values were delivered, in speeches often choked by emotion: dream big, set goals, be wise about choices, persevere. And with relatives in war zones, instability on the job front and the looming threat of terror, it was the joy, relief, and hope of the here and now that defined a moment of passage for Johnson & Wales University’s Classes of 2004.

“Few occasions will be as celebrated as your college graduation,” New England Patriots owner Robert Kraft ’04 HDR—a man who knows something of celebratory occasions—told graduates and guests in Providence. And at campuses in Charleston, Norfolk, Miami and Denver as well, 8,752 graduates became graduates, in celebrations shared by family, and marked by milestones, wise words and memory-making moments.

At the Denver Campus, where doors opened in 2000, the first full four-year graduating class began the weekend festivities in Whalley Chapel with the University’s first Baccalaureate.

Under crystal blue Colorado skies, dedication of the Robert E. Taylor Gates gave direction to the ritual procession that will become tradition. In an atmosphere both solemn and festive, Barbara Taylor spoke movingly about her late husband, a former J&W trustee, and his connection to Denver through his mentor, Ethel Spiers Meeker, a 1914 grad of Colorado Women’s College, now home to J&W’s Denver Campus. The gates will be opened twice annually—for Convocation and Commencement.

“You were pace-setters in coming here in 2000 and today in 2004 once again you’re leading the way. There will be only one first graduating class and what a stellar standard you have set for all the classes that follow,” Linda Tafoya ’04 HDR, former executive director of the Adolph Coors and the Castle Rock Foundations, said in her address to new degree recipients.

Involved with countless philanthropic initiatives within Colorado and throughout the United States, Tafoya was instrumental in helping to establish the Denver Campus, a connection as emotional as concrete. “Help others...knowing that how you treat others, no matter their station in life, is a reflection on your character,” she said.

“Know that all of your decisions, big and small, in some way affect who you are, and who you will become...Happiness is not the absence of problems, but an attitudinal decision you make for yourself,” Tafoya said, telling them to stay receptive to new opportunity and unexpectedly opening doors. “I’m living proof standing up here before you today that even the dreams you dared never to dream can come true.”

For the 3,594 graduates of the colleges of business, hospitality and technology in Providence, Kraft echoed Tafoya’s respect for the power of dreams. He recalled his own graduation in 1963, wishing he could have responded to the ubiquitous “So what’s next?” with a plan to buy the New England Patriots and win a couple of Super Bowls, but “in no way could I have predicted the journey.” That said, he championed the wisdom of setting goals.

“Unlike last semester’s final exams, there are no wrong answers,” Kraft said. “Don't be afraid to dream big.” He outlined the focus of vision, “road plan” and slow steps over the decades that allowed him to parlay an over-priced 10-year option on land around the Patriot’s stadium into a buyout that would keep the team in Foxboro, Mass. Kraft talked about taking over to make the Pats the only privately-owned franchise in the league—a team with the worst record and lowest fan base—determined to bring in sell-out crowds for every game. “Pursue your passion. Learn from failure. Don't listen to the naysayers,” he urged.

Naysayers would have succumbed to the oppression of Nazi forces George Lang ’04 HDR overcame when he fled occupied Budapest. Graduating students at the Florida Campus heard of Lang’s escape from a concentration camp in his native Hungary, and his return to help other Jews find freedom, only to be arrested. Emigrating to the United States, he made his way excelling as a concert violinist. At a later turn in his path, he abandoned music for cooking—carving an indelible imprint on the New York restaurant scene at the acclaimed Café des Artistes—and resurrected the legendarily Gandel restaurant in Hungary. Chef, author and entrepreneur, Lang was recognized with the James Beard Foundation Lifetime Achievement Award in 2002.

“It is extremely vital to convey to you that at every single one of these and other wild positions I’ve kept, it was a burning desire, I guess commonly called enthusiasm, which drove me to learn more craft as each of the often-abused steps I had taken,” Lang said, urging graduates to continue their development immediately. “Please remember that your Holy Trinity should be imagination plus craftsmanship plus enthusiasm,” he added. “And no
matter how much pressure you’re under, no matter how scared you are, you must maintain a sense of humor,” he advised his audience.

Nathalie Dupree ’04 HDR put the advice to practice at the Charleston Campus where the author and PBS celebrity chef had the audience howling as she proffered her Pork Chop Theory. “One pork chop in a pan goes dry. Two or three pork chops in a pan, the fat from one feeds the other,” she said, underscoring the importance of valeuring even the lowest workers. “Be good to all your help—and to your competition. You need your competition. It will make you better, and help you excel.”

On a more serious note, the doyenée of Southern cooking recalled being told “ladies” didn’t cook professionally, and then meeting Julia Child, and knowing she could be both.

“The hardest thing in life is to know what you know, and know what you don’t know,” Dupree told Charleston graduates. “Who knew there were books to write, TV shows to research and host, photography to be done! ... As my husband says, ‘Life is unpredictable, one thing leads to another, and it all connects.’”

Culinary Olympic Medal winner Peter Timmons CMC, ’04 HDR assured graduates at the Norfolk Campus that finding direction for their vision would give definition to their lives. “Once you surrender yourself to your goals, finally deciding that this is what I am going to do, you feel a great sense of achievement, and it all falls into place,” said Timmons, one of only 59 master chefs in the world, and executive chef at The Greenbriar, a famed West Virginia resort.

Challenging his fellow graduates at the 20th commencement at the Norfolk Campus to set their own standards of excellence, and to hold themselves and others to that mark, Walter Ellberge ’04 told classmates. “Everyone has his or her version of success, but I feel that success starts from a decision—one decision to be better than the average.”

In a gesture of sympathy and recognition, the University honored Erica Lawrence ’04, a second year student scheduled to graduate with an associate degree in culinary arts, by presenting her father with a degree in her honor. Erica perished in a tragic fire in March. Lawrence accepted her daughter’s diploma and culinary arts medallion from Norfolk Campus President Debra Gray and Steve Sadowski, director of culinary education. He was met with a standing ovation from the Class of 2004, as well as a formal salute from Hampton City police officers, on hand in tribute to Erica and her father, a fellow officer.

“Like it or not you are all now enrolled in the toughest class of all, the university of life,” Chef Tyler Florence ’94, ’04 HDR told classmates in the College of Culinary Arts at the Providence Campus. In the 10 years since his own graduation from the Charleston Campus, Florence has amassed accolades and kudos for accomplishments that include bestselling cookbook author, celebrity chef on the Food Network, executive chef at Time Out magazine’s Best Restaurant in New York, and People magazine’s 2003 Sexiest Chef Alive.

“I’m here to report back from the front line, that life is pretty damn incredible, and you have everything in the world to look forward to. It’s a wide open road.”

Seemingly overwhelmed by his return to the mother campus of his alma mater, Florence delivered an amusing and impassioned talk outlining his rise from his first job at 15 washing dishes “in a kitchen full of completely socially unacceptable renegades with razor sharp palates and equally sharp knives…poets, with tales of travel,” he waxed nostalgic. “To be a part of the hum, energy, chaos, and creativity at the age of 15 was a moment in my life where the light bulb went off. ... At that point the career had chosen me.”

Sentiments often overtook speech as he described high points in the years ahead—the tutelage of Victor Suamarrmo at J&W that polished his professionalism; sous chefs for Charlie Palmer at Aureole on Madison Ave.; opening Cafeteria, nominated “Best Restaurant” in New York; the call from the Food Network to host “Food 911,” “Tyler’s Ultimate,” and this summer’s “How to Boil Water,” and the auspicious birth of his son, Miles Brady Florence.

“Choose your directions carefully, and don’t sell out your learning potential too quickly for a fast buck,” Florence advised. “Travel as much as you can. Go to Europe. Do whatever you have to do. Take your knives and Michelle guide and go knock on someone’s door, and tell them you want to learn. You will be worth more when you get back.”

Risk and reward were among the themes in ceremonies for degree recipients of the Alan Shawn Feinstein Graduate School as well. “New avenues for learning always lie just beyond the shade of our comfort zone,” Giovanni Angelini ’04 HDR, CEO and managing director of Shangri-La Hotels and Resorts told graduating students. Widely regarded as one of Asia’s most experienced hotel operators, Angelini called the travel and tourism industry the second largest employer in the world, providing 214 million jobs for 8.1 percent of the world’s total employment. Be prepared, he said, for extraordinary opportunities in the industry, and particularly the growing market in China. Imparting the wisdom of his experience, Angelini listed behaviors to make continuous improvement possible: “Dream. Great achievements are created twice: first, in the mind and then, in concrete forms,” he said.

Walk of Years: A Procession of the Decades

The time-honored tradition of the Walk of Years procession was continued by the Providence Campus’ undergraduate ceremonies. With thousands of onlookers in attendance, chosen alumni, distinguished by their gold sashes, representing each of the decades from the 1950s through the 1990s, proceeded down the main aisle along with members of the administration to take their seats on the stage at Commencement.

“There is no feeling like that of graduation day,” said Michael Zabatta ‘86, representative for the 1980s. ’We, as alumni, are able to share the excitement of the graduates’ achievements as well as be a part of the history of the University.”

Whether in the joy they relive as they stride down the aisle or the chance to reminisce with faculty, alumni are thrilled to be a part of the day. “The pride of being an alumnus of Johnson & Wales University felt great from start to finish and continues to linger on,” said Kenneth DeLuzio ’68. “Talking with Dr. and Mrs. Ceebe and Mrs. Tringali was the highlight of the day for me. Their warmth and concern of past and present students was like I had remembered from the 60s,” he said.

With the University’s sixth campus, Charlotte, set to open its doors in September, the buzz was all about growth and change. Doug McClosky ’79 was apprehensive at first, but pleased that he was able to represent the decade of the 1970s. “I still use the term college in reference to J&W, but that will change now that I have been back to see the enormous growth.”

“I was overwhelmed with the size of everything as compared with the ’50s and of course, so proud and happy for all the graduates,” said Harriet Chase Sharp ’58. “I was very happy and honored to be asked to participate.” -Lori Zabatta ’95
Stay the course even if you stumble. The difference between great achievement and failure is not intelligence but perseverance. A successful formula yesterday will not guarantee success tomorrow.

Be cheerful, welcome feedback, even in the form of criticism, contribute in every situation, and always play to win—never to beat your opponent, but to stretch your own limits. "Excellence is a habit, not an act," he stressed, adding, "Take your career seriously, but not yourself. Find humor and a reason to laugh every day."

"I have learned that people who succeed most in their careers are those who can constantly transform themselves; those who constantly improve themselves," he concluded.

The team that sat before him, like those at J&W’s other four campuses, had come to celebrate their moment together. In their final gatherings before heading out in a myriad of directions to possibilities only years will define, they had wishes and messages to mark the moment and its meaning, as had 89 classes at Johnson & Wales before them.

"The everyday choices you make affect you for the rest of your life, so choose to be professional—trustworthily and hard working; choose to be proactive—be a positive role model for yourself and others; choose to be happy, choose to be grateful, choose to love one another," Laura Price ’04, President’s Award winner at the Charleston Campus urged. "Think carefully about your choices, for they will shape your entire life."

Andrew Stennett ’04, Trustee Award winner at Florida, expressed commencement’s promise. "We are the leaders of the future of a very dynamic world. We begin today by stepping beyond the doors to begin our careers and become involved where we can make meaningful contributions to the economy, business, our communities, and most importantly, this wonderful thing we call life," said Stennett. "Be wise and know that your education does not stop here."

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**Cooking for Celebrities**

Not only can these J&W grads stand the heat of the kitchen, they can take the glare of the klieg lights, too. They’ve made names for themselves catering to celebrities. And, in so doing, turned stars into fans.

By Marisa Markey

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**Lights! Camera! Agar!**

Talk to Lee Gross ’96 about his enviable post as Gwyneth Paltrow’s personal chef and he’ll get so pumped about macrobiotics, you’ll forget to ask the important questions like: "Is it true Gwynnie eats in the nude to be more conscious of the calories she consumes?" and "What’s with naming her kid Apple?" Instead, you start musing about
miso and the best local place to snack aga. You wonder if a mac
robiotic diet—grounded in whole grains with fresh vegetables,
bears, locally-grown fruits, sea vegetables and minimal animal
protein folded into a balanced lifestyle—is a good choice, even
if you’re not a marquee idol.

Paltrow committed herself to it three years ago. But she
needed someone on intimate terms with the philosophy as well
as the food—someone who could make cooking in sync with
the four seasons taste as good as anything at the Four Seasons.

Enter Gross.

After earning his bachelor’s degree in culinary arts from
Johnson & Wales, the Westchester County, N.Y.-native became
rounds cook at Domaine Chandon, the famed Napa Valley
winery where he had interned. There he experienced a self-
described mid-20s life crisis. “I got tired of cooking rich food
for rich people,” he admits. “I wanted to save the world.”

He considered joining the Peace Corps, but instead
returned to his home state and attended the Omega Institute,
the country’s largest holistic learning center. Gross reconnected
with former classmate Darleen “Dani” Turgeon ‘94, the insti-
tute’s first baker, and the two enrolled at the Kushi Institute, a
well-respected macrobiotic learning center in the Massachusetts
Berksheires, and earned macrobiotic guide certification.

Kushi contracts led to a call from a woman known as the
macrobiotic counselor to the stars: “How would you like to
cook for Gwyneth Paltrow?” Gross was a natural for the gig. He
interviewed with Paltrow’s PA. (That’s personal assistant in
the biz) on a Friday and was hired the follow-
ing Monday. By Tuesday, he was making lunch for Paltrow and a guest—Madonna.

Since then, Gross and Paltrow, joined by Turgeon (as Gross’ fiancée and Paltrow’s baker), have been through a lot together. Gross had just served Paltrow breakfast in her Greenwich Village apartment when, in
shocked silence, they watched T.V. as the World Trade Center’s towers fell on
Sept. 11, and felt compelled to draw
friends near, inviting them for din-
ner. And they’ve shared great joy.
After Paltrow eloped with Coldplay’s Chris Martin last
year, Gross and Turgeon prepared a
Christmas Eve wedding dinner at the home of Martin’s fam-
ily in Devon, England. Tapas for starters, then paella and
a three-tiered wedding cake. In one interview, Paltrow calls the
J&W alumni “a couple who take care of me, like parents.”

“I’m the one who make sure she eats her miso and doesn’t
go to dinner if she doesn’t eat her bulgur,” Gross quips.

The J&W alumni keep an apartment in New York City and
can travel to wherever the Academy-award winning actress is film-
ing a flick. Her schedule is theirs, it’s in Chicago, Santa Monica or Majorica. On a typical day on location, they’ll send
Paltrow off with a breakfast of whole grains, perhaps brown
rice, and miso soup. Her driver will return to pick up lunch a
few hours later. Often the order will have grown as the star of
filmings including “Shakespeare in Love,” “Shallow Hal” and
“The Royal Tenenbaums” will have spread word of her talent-
ed macrobiotic chefs around the set and others want a taste.

They’ve cooked for Bill Murray (“As funny off screen as on,”
shares Gross), Beastie Boys’ Mike D. (“He’s a vegetarian; he’s
great,”) and Luke, Owen and Andrew Wilson (“They’re very
good eaters.”). Also Liv Tyler, Christie Turlington and Ed Burns. They rubbed elbows in the kitchen with Hope Davis
and made a macrobiotic cake for the opening of Stella
McCartney’s New York store.

Gross takes it in stride. “I am so not into this star thing.”

They did have to sign a confidentiality statement, though.
He leaks that the star’s favorite cookie is oatmeal.

Gross says his success stems not just from his experi-
ence at Kushi Institute (founded by Michio Kushi, a student of
George Ohsawa, considered the father of modern macrobiotics)
but also his formal culinary train-
ing. “I would not be where I am without J&W,” he
credits his alma mater. “There are too many natural foods cooks out there who are certifi-
ced.” But Gross’ foundation in the classics enables him to
create flavorful dishes to satisfy Paltrow’s worldly palate.

“Most macrobiotics start by asking, ‘What grains do I want today?’” he
says. “But because Dani and I are trained chefs, we wonder, What kind of food do
we want today? Mexican, Japanese, Chinese?”

But as thrilling as the globetrot-
ting celebrity lifestyle is, Gross and Turgeon miss the restaurant scene. In
fact, they crave it. Gross may start cook-
ing in one soon, giving him the chance
to reach a wider audience with his belief
in healthier, more holistic eating. Saving
the world, at least one dîner at a time,
may be his destiny, after all. Such things are
often in the stars.

Slam Dunk Cooking

Wouldn’t the toughest challenge in
cooking for an NBA all-star be meet-
ing stiff nutritional demands or managing
the massive amounts of food it takes to satisfy a tower of muscle?
—and the skyscraping teammates who often stop by.

Not so. Wayne Byran ’93 tells you that nothing can com-
pete with the tension when two women—Alonzo Mourning’s
mother and his mother-in-law—square off in the kitchen.

While personal chef for Mourning a couple of years ago
when the 6-foot-10-inch center was signed with the Miami
Heat, the Florida Campus associate instructor quickly adopted
a smooth defensive strategy. “I just buttressed up to both
the mothers,” he says. Degrees in culinary arts, hospitality man-
agement and the current pursuit of a master’s in nutrition at Florida
International University notwithstanding, he let them wrest
control of the stove and simply said, “Show me how to do that.”

He admits that following their cooking, adding a bit more
vanilla and lemon to the standard J&W cheesecake recipe, cre-
ated a pie that was a slam-dunk with the family. “By the time
I leave it, would be polished off.”

Bryan came in a couple of days a week, alternating with his
former student, Paola Gaitan ’99. Starting first thing in the
morning, whichever chef was on would shop and prepare two
days worth of food for Mourning, his wife, two young children,
nanny and a woman who “oversaw everything” at the Coconut
Grove mansion. Meals would be labeled, dated and stored.
Of course, they weren’t just cooking for a high profile athlete.
They were cooking for a high profile athlete with a kidney ail-
ment. Regulating protein intake was a matter of life and death.
Still, Mourning had his favorites. For breakfast, whole-wheat
waffles or Aunt Jenissa pancakes. “Don’t buy anything else,”
Bryan says the man who helped the U.S. team win Olympic
gold insisted. Watermelons were also a must. And vegetable
drinks. His wife’s rules: “Make sure there’s a chicken breast.”

Bryan quickly learned that they didn’t want fancy food.
“They can go out and get that,” he says. “And no funny names.
They just want home cooking, but make sure it’s nutritious.”

No sweating the bottom line. “My budget was simply ‘make
sure there’s plenty of food,’” shares Bryan. And there were more
perks. Along with VIP seats at the American Airlines Arena,
Bryan recalls that sometimes “Zo,” known as one of the most
generous athletes, would call him to say, “We’re having a char-
ity event. Come show your face.”

With his high wattage personality and suave British accent
the Manchester, England-native fits in seamlessly. “I got to
know their world a little bit,” Bryan says. “It opened doors
wider.” Doors to multi-million dollar, guarded estates. Bryan has
fed Patrick Ewing, Jeff Tweedy (executive vice president of
P. Diddy’s Sean Jean clothing line), Andre Agassi and Marin
Lawrence. “You don’t want to get too awws, he confides.

“But you scare inside your body, AAAAAARRRRGH!”

His high scores with Mourning led the Miami Heat per-
sonnel department to call him recently for a stïe: Lamar
Odum’s personal chef. Working with former student, Hugh
Sinclair ’99, he helped the former L.A. Clipper (and now L.A.
Laker) get into shape.

“He didn’t know how to eat right,” Bryan says. “He needed
more carbs.” Set game day meals featured with a simple
marinara sauce, calcium-loaded broccoli and fruit.

Feeding professional athletes is fine, says Bryan. But he still
digs his teaching job. Nothing beats feeding developing minds.
From Love to Loveless

Having nourished heartthrobs and heroes like Antonio Bandaras, Harrison Ford and Viggo Mortensen on big budget movie sets, you'd expect Jesse Goldstein '98 to have a manifold glossing under countless "grip and grin" snapshots with the stars. But the chef doesn't have one. "It didn't take me long to not be star struck," says the man who has catered more than 300 projects for TomKats Inc. from "The Green Mile" to "Sex and the City." "They're working. I'm working. There's no time or place for photos or autographs."

In fact, his favorite souvenir is a picture he carries in his mind. "I went down to Sandra Bullock's place in Austin to cater her millennium party," he recalls, having become friendly with the actress during the "28 Days" shoot. "She came running out of the house and gave me a big hug and kiss."

Despite payoffs like a smooch from a superstar, Goldstein admits that on location catering isn't as glamorous as it sounds. "It's actually incredibly difficult and rewarding," he says. "You have every luxury and every frustration you can think of."

The things you take for granted in a restaurant—ice, running water—become challenges on the road, according to Goldstein. Working out of a mobile kitchen with a built-in generator and propane tank, he coordinates deliveries—especially tricky in a new location daily, leading five chefs in serving up two different meals a day, each with four entrees, five times a week, to often as many as 500 people.

But remember "Remember the Titans?" He and his team dish it out, not only to Denzel Washington, but also a crew of 350 and paid extras numbering 575—oh yeah, and those 3,500 volunteer extras.

Projects start with the production company reviewing requirements. Sandra Bullock is on the Zone Diet...Sydney Pollack needs fresh baked chocolate chip cookies daily...No green peppers anywhere on the set if Sharon Stone is involved.

And while he likes keeping the big names happy, there's another group he's even more keen to cater to—the Teamsters. When you deal with the unexpected constantly—say, frozen propane lines and one hour until breakfast—you want those guys on your side more than an ingénue.

"Johnson & Wales University taught me flexibility and how to react to whatever happens," Goldstein says. He landed the part at a Charleston Campus Career Day. He interviewed with the owner of TomKats Inc., a Nashville-based company which includes TomKats Movie Catering as well as SoBro Grill and the historic Loveless Motel & Café, and after his second project, advanced to crew leader.

"Our role is more than feeding them," Goldstein explains. "Meal time is their one time to take a break. We're morale boosters; we're their entertainment." He got four standing ova-
tions during filming for "Autumn in New York."

While you'll often see TomKats listed next to caterers when the credits roll, Goldstein's name actually appears at the end of one film: "The White River Kid." "It went straight to video," he laughs.

After two exhausting years on the road, Goldstein's happy to be based in Nashville. He's catered a lot of Dolly Parton-sized events, some even featuring the legend herself, at the Nashville Country Music Hall of Fame and Museum. Just promoted to vice president of operations for TomKats, he's now in charge of reopening the 53-year old Loveless. "It's where all the country stars hang out," he says. "The Queen of England has been here and it's where Martha Stewart says she had the best breakfast ever."

Overseeing its $1.5 million renovation and expansion, Goldstein stresses they're keeping it true to its roots. And while it's a lot of pressure, he doesn't miss his movie gig.

"That's a young man's job," says the 27-year old.

When it comes to athletic performance our guru says carbs count.

By Meredith Moore

Popeye had his spinach, but what should you be eating if you're working on building up muscle? Getting ready for a marathon? To find out, we sat down with Chef Adam Sacks from the culinary nutrition program. Sacks is one of the few people in the United States who holds certification both as a registered dietitian through the American Dietetics Association and Chef de Cuisine through
ASK THE EXPERT

the American Culinary Federation. In addition to teaching classes in athletic performance cuisine at the Providence Campus, and nutrition and sensory analysis, he is the J&W sports team nutritionist, overseeing more than 26 NCAA Division 3 varsity teams and 200-plus athletes. Sacks also works as a consultant with Foundation Performance.

Q: What makes "athletic performance cuisine" different from just eating healthy?
A: Rather than basic maintenance of a healthy body, the focus of athletic performance cuisine is how to support a body with higher needs than the average person. Serious athletes stress their bodies far beyond the "average Joe," and need to eat in order to sustain themselves. Food and calorie recommendations are very specific to the sport and to the individual; they reflect the intensity of the activity and the goals of the individual.

For example, a 6-foot, 4-inch linewidther who weighs 150 pounds may be advised to consume in excess of 6,000 calories a day to keep up with the needs of his body on the field. On the flip side, a 5-foot, 1-inch gymnast's goals are different, and he or she may only need 2,000 calories.

But the number of calories is not the real issue. What you need to look for is nutrient-dense foods—items that pack a wallop. And you need to eat carbohydrates.

Q: How many carbohydrates are we talking about?
A: Between 55 and 65 percent of total calories. For most athletes, I recommend about 60 percent carbs, 20 percent protein, and 20 percent fat. There are a lot of misconceptions out there. Most people believe that protein—and lots of it—is necessary for muscle building and to gain strength. But the exercise, the extra calories, the extra carbs are what are helping to change your body. There is no need to buy protein shakes or bars. Just make sure that the protein you are consuming as part of your meals is complete and high-quality. Milk, eggs, and whey protein are great—throw a couple of extra slices of cheese on your sandwich. And chicken, fish, and tofu are what I'd recommended as center-of-the-plate options.

Also, a very low-fat diet is not the way to go. What counts is the types of fats: you want to be on a low-saturated-fats diet. Increase your consumption of plant fats and fish fats.

Q: Back to the carbs—which the public seems obsessed with these days. Is it possible for someone on a low-carb diet to still get the nutrients and energy they need when pursuing a sport?
A: Simply put, no. Low-carb diets are not designed for athletes—if you take away the carbs, you take away available energy, and that's not a good thing. There are some circumstances, like before a major body-building event, say, when you have to moderate your intake, but most of the time, if you want to excel, you need to have carbs.

As for what kind of carbs, they used to fall into two categories: simple and complex. Today, the divide is determined by glycomic indexing. Carbs with a high glycomic index are broken down quickly, whereas the lower index breaks down at a slower rate. People need to understand that high-glycomic-index foods, which usually get a bad rap, are needed pre-exercise or during exercise. I'd recommend low-glycomic-index foods for post-exercise.

Q: Can you explain? I thought you weren't supposed to eat before working out—stay out of the water for an hour before swimming and all that.
A: In general I recommend that a person eat something about 20 minutes to an hour before exercising—and emphasize the carbohydrates. Again, they are the nutrients involved with energy. Protein or fat won't easily break down and convert into energy. If you're heading to the gym at six in the morning, you'll be working off pre-existing carb stores and don't need to eat a huge breakfast. But otherwise, it's really in your best interest to eat something beforehand.

And if you're working out for more than half an hour to 40 minutes, continually replenish your stores of carbs. Fruit, like a banana or raisins, is great. And sports drinks can also help keep your blood sugars level. Definitely make sure to keep hydrated. Drink by a schedule, not by thirst. In general, go for about four ounces—two gulps—of fluid for every 15 minutes of activity. And know the early signs of heat illness: disorientation, dizziness, and nausea.

Q: Would you recommend a sports drink over just plain old water?
A: Water is great. But I'd recommend having something sweet to eat to go along with it. The sports drinks supply sugars and electrolytes like sodium and potassium that are lost through sweat and through exercise.

Q: How about energy bars? Do they work?
A: Sure. But make sure you're eating an energy bar, not a meal supplement. Meal supplements like Metrix or Atkins bars won't do the trick; they're higher in protein and fat. But something like a Cliff Bar or Powerbar is good. They are made from high-glycomics index carbs, moderate protein and moderate fat. Honestly, Rice Krispie Treats are probably the best energy bars out there. They are simple and cheap to make.

Q: Some multi-vitamins include "performance" in their names. Should people buy them instead of regular ones?
A: In general, a really good multi-vitamin will help you cover your bases nutritionally. As for the "performance" part, it is really just marketing. I do recommend that women get extra iron, calcium and folic acid, though. And it doesn't hurt for everyone to drink an extra glass of orange juice or eat an extra banana each day.

Q: Can you recommend specific foods for specific sports?
A: Not really. Each person's situation is different. In general, aim for a well-balanced diet of at least 55 percent carbs, moderate protein intake, and healthy fats. As I mentioned earlier, eat before, during, and after training.

Q: One last question: Should people seek professional advice on athletic performance cuisine?
A: If you're serious about your sport, and about your goals, then yes, anybody would benefit from talking to a professional. There are things you might overlook or underestimate. Look for someone who is a registered dietitian and is specialized in sports nutrition.
Polling the Public; Marketing the Path

VP David Lorenzo ’89 says there’s much more to Gallup than numbers
By Kim Lawrence

Poll a random sample of American adults about what comes to mind when they think of the Gallup Organization, and the answers will most likely involve polling itself. With a ubiquitous media presence, an enduring reputation for integrity and a newsletter distributed weekly to policy makers and corporate leaders around the world, the name Gallup has become synonymous with polling. But in reality, market research makes up only a small part of the company’s operations overall.

The Gallup Organization, which employs approximately 1,300 full-time and 750 part-time associates worldwide, has more than 40 offices in 20 countries, yet "consulting makes up 99 percent of what we do at Gallup," explains David Lorenzo ’89, vice president of business development.

“We are a consulting company that has a great poll,” says Lorenzo, who graduated with a bachelor's degree in hotel management and restaurant management and later earned his master's in communications from Columbia University. After starting two years ago as associate partner, David Lorenzo currently leads a consulting team from his offices on the Avenue of the Americas in New York, focused on all areas of business strategy, including selection, recruiting and development.

“Polling really provides brand awareness,” he says. With a name as recognizable as Gallup, the consulting organization enjoys the advantages of a widely respected corporate identity. "Integrity is the number one cornerstone of our brand," Lorenzo notes.

A Long History

Founded in 1935 by George Gallup, who as vice president of New Young & Rubicam served as the first market research director in the advertising industry, the fledgling poll made a name for itself through its chaiman’s prediction of Franklin Roosevelt’s victory over frontrunner Alfred Landon in the 1936 presidential election. From its inception, Gallup has eschewed influence from special interest groups, refusing to conduct polls financed by political parties or any other organization with a particular political or public agenda. In 1984, after successfully building the global brand that bore his name, Gallup died leaving countless Fortune 500 companies vie for its acquisition. Four years of negotiations later, James Clifton, of Lincoln, Neb.-based Selection Research Incorporat (SRI) won the brass ring.

According to Lorenzo, finding a buyer who shared George Gallup’s personal philosophy was paramount during the negotiation process. "We would only sell the Gallup poll to companies that would maintain its high level of integrity and not use the polling results to influence public opinion," he explained.

Today the Gallup Organization’s family of services is based on the core tenet of Gallup’s performance management model, dubbed The Gallup Path, and includes a series of publications, and even courses, offered through the Gallup University, which operates domestic campuses and satellite offices worldwide.

But as Lorenzo describes the process, the company hasn’t really strayed far from Gallup’s mission. "Everything we do really starts with seeking the truth," in Lorenzo’s wordplay that involves "going out and finding … the cause of the problem.”

When it comes to his ability to meet the challenge, he cites Johnson & Wales as a major catalyst for his success. "Johnson & Wales is what prepared me to work in every aspect of the hospitality industry," says Lorenzo, who rose through the management ranks at the Marriott International Corporation after graduating. He believes his Johnson & Wales education allowed him to enter the hospitality industry and succeed quickly. In turn, his experience in hospitality management taught him skills vital to running any business.

"Hospitality is a great training ground for business overall,” he says. "Being a restaurant manager is like running a very complex business.” By studying the functions of a business, and "learning what these functions were all about,” he gained an “understanding of how business works that translated directly into Gallup.”

Today he uses his management skills to help companies in crisis. "What I get paid to do is have difficult conversations with a client,” admits Lorenzo. "What I have to say is not necessarily what they want to hear.”

In discussions with clients, he is frequently called upon to deliver a sobering dose of reality in an environment where often the chief executive officers and the rank and file employees "are not on the same page.” In those cases, the consulting team has to educate the higher-ups about what’s really going on in the trenches, while communicating the company’s mission with the employees who actually perform the service, create the product, or interact with the customer.

According to Lorenzo, two types of companies generally seek his services: those that are already "good, but want to be outstanding," and those hovering "on the precipice of disaster." He categorizes the first as very receptive to his advice. With the latter, it can be "really difficult to develop a connection.” Nevertheless, it’s up to Lorenzo and his associates to offer insight into the situation, and advice for improvement.

"Despite the inevitable friction, it’s a gratifying process. "I enjoy learning the values of the organization," says Lorenzo. There’s nothing more rewarding than working directly with the client,” he adds. "Our actions very quickly have a direct impact on the overall value of the company.”

Beyond the Man on the Street

While it may comprise a small portion of the corporation as a whole, The Gallup Poll garners the most attention, from both friends and critics alike. In 1992 Gallup formed a polling partnership with CNN and USA Today, establishing daily polls and building its own television studio with Frank Newport Ph.D., Gallup Poll editor and chief as anchorman.

Some say that the resulting frequency of polling itself contributes to an unhealthy media preoccupation with poll figures, creating election coverage where poll results supplant the substance of the election and issues that deserve press coverage.

J. Michael Hogan, professor of speech communication at Penn State University, is openly critical of pollster/media partnerships. Hogan recently chaired the 2004 National Task Force Report, "The Presidency and Public Opinion," focusing on presidential approval polls in particular, and how those are both "misleading and miseducated by the press.”

According to Hogan, contemporary polling has "really betrayed [George] Gallup’s vision of polling as an aid to democratic deliberation and policy-making.” In 1980, 26 "homebase" polls were conducted in the first seven months of the presidential campaign compared to 136 in the same period for the most recent election. As media moves toward a presidency of sound bites and the spin of focus groups, "the danger is that it puts the American public in the role of spectators rather than active participants,” Hogan says in Penn State News. What he calls the media’s obsession with polls "reflects a cynical view of the electoral process as a mere game rather than an important debate over the nation’s future,” artificially affecting media interpretations of political campaigns in ways that are bad for the political system, in Hogan’s opinion.

The editor-in-chief of The Gallup Poll couldn’t disagree more. He sees the increasing volume of political polls as a boon to the democratic process. There is "no better way to represent the people than to [ rely on polls that] accurately reflect the wisdom of the people,” asserts Newport. As for poll coverage distracting from the issues of the election, Newport insists that "the public’s voice is the centerpiece of the election.”

With an unprecedented number of news outlets, argues Newport, it’s only natural that the number of polls cited in the media would increase as well.

How is Gallup dealing with the increased competition? "As they say in the navy,” quips Newport, "keep your eyes in the boat." Do it well; do it best.” According to Newport, Gallup’s increased competition to polling coupled with its reputation for accuracy ensures its continued success in an increasingly crowded arena.

Which leaves Gallup setting the standard and leading the way. With as many arms as Spiderman’s namesake Doctor Octavio, the Gallup Organization disseminates its teachings of The Gallup Path through Gallup Consulting, Gallup University, its publishing arm, The Gallup Press, and resources that include The Gallup Brain, which Lorenzo describes as a collection of "all the information we’ve compiled over the years.”

But according to the vice president of business development, the company’s disparate ventures never compromise the impartiality of Gallup’s celebrated polling process. "Our public opinion research is almost completely separate,” asserts Lorenzo. "We’re really two separate businesses under one roof the polling and the consulting group”—both built on integrity. As always, "our mission is to report out to our clients.”

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A Slice of Citizenship

Karl Guggenmos ’93, ’02 MBA, dean of WMU’s College of Arts and Sciences, and his wife, Debbie, were treated to a party marking the formalization of Karl’s U.S. citizenship in June. Members of the faculty of the college and friends helped Guggenmos celebrate the momentous occasion.

Food Services, Astra and in various executive and sous chef positions.

Steven Wender was recently promoted to assistant controller at the Wyndham Hotel in Burlington, VT.

Maria (Difrancesco) Wood runs the Saffron focus marketing and planning firm at the Personal Best Salon in Pembroke, Mass.

Keith Young, author of “Cooking with the Firehouse Chef” dedicated to two deceased firefighters, presented $2,000 from his cookbook royalties to the Thomas Elser Fund which supports the Firefighter Training Program at Brigham who died while on duty.

Robert Dunmoe is director of hotel sales at the Wyndham Pittsburgh Airport in Monroeville, Pa.

John Edeker is director of nutrition services for Mercy Valley Hospital in Clayton, Ohio, where he resides.

John Gorden is general manager at the Cheesecake Factory in Boston, MA. He resides in Langhorne.

Jeffrey Powell is a mortgage banker at Crown Mortgage Corp. in Woodland, RI, where he also lives.

Christopher Roy is an executive sous chef at Fairfield Inn’s Inn at Granville Rd. He lives in Chester and is an avid fisherman.

Paul Daddy is assistant purchasing and materials manager for Continental Airlines in Newark, N.J. He lives in Hillside.

Robert E. Doyle is the new products program manager for EMC Corp., an information storage company in Hopkinton, Mass. He lives in Uxbridge.

Kerry Miltoun is area director of sales and marketing for the Regent Club in Naples, Fla.

Joel Pryor is vice president of field sales for Glamour International in Washington, D.C. His wife, Lisa (Bisnach) Pryor, is vice president of communications for the Conference/Convention in Germantown, Md., where they and their children live.

Mary Scialabba-Quinn is assistant vice president for Sempco Energy Trading Corp. in Stamford, Conn., where she lives.

Lisa (Benkusky) Lynn is stable manager at Mountain Meadow Stable in Ligonier, Pa.

Daniel Romanello is an attorney with Jergens, Romanelli & Gibb in St. Petersburg, Fla.

John Dewey is an executive sales manager for the Holiday Inn in Westchester, Pa. He lives in Malvern.

Charles Henry is sales representative for Edward Don & Co., national distributor of food service equipment, at his company’s Ocoee, Ga., location.

Lorraine Gumb is resident of Raritan Medical in Shrewsbury, Calif.

Brenda Simonds is the retail logistics manager for Louis Dreyfus Citrus in Warner Garden, Fla. She lives in Apopka.

Chris Conley is manager and customer service manager for USG Clay Block at Logan International Airport in East Boston, Mass. He lives in Malden.

Jeffrey Gittelman is executive chef for ARCADIA at New York. He lives in Ripton, VT.

Sarah Johnson is the director of food and nutrition services at the University Community Hospital in Tampa, Fla.

Lawrence Gadd is executive chef at Ithaca College in Ithaca, N.Y. He also lives in New York.

Michael Hier is executive chef of the Club at Ocean Pines in Ocean City, Md. He lives in his home there.

Paul Spuhler is executive chef for the Club at Ocean Pines in Ocean City, Md. He lives in his home there.

Christopher Hogan is an executive chef at Eater America in Stanford, Calif. He lives in San Francisco.

Michael Crimmins is an executive chef at Zinna in Madison, Wis. He lives in his home there.

Christopher Stone is executive chef of the Red Hen in Washington, D.C., where he lives.

Rachel Gass is executive chef at the Red Hen in Washington, D.C., where she lives.

John Alevi is a laboratory technician for Hospital Endo Care of California in the laboratory department of the hospital and in the research department at the University of Washington in 2001.

Charles E. Alley is an associate professor of business administration from the University of Massachusetts Amherst in Amherst. He was formerly controller at Pet Food & Koi Co. in Charlotte, N.C.

Gina (Lara) Borges is a business owner in Tevett, Mass. She was the owner of the dairy store in the town, known Fourth of July parade in B雷达. Gina has been actively involved in the Rhode Island Coalition Against Domestic Violence Task Force and was the keynote speaker for this year’s Women’s Resource Center Domestic Abuse Campaign.

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Obituary

L. Col. John McNulty '99 HDR, a member of the Johnson & Wales corporation and valued friend, passed away on June 21. When "The Colonel" happened upon Johnson & Wales in 1966, he had just retired from a career in the U.S. Army. Speaking with then junior-college President Edward Triangolo and Vice President Morris Gaeto, McNulty was told there were two job openings: one for a director of the school's evening division, the other supervising the Student Work Program—what amounted to a position as head janitor. McNulty chose the latter. By the late 1960s he was named athletic director and dean of students. An accomplished basketball coach, he founded and developed J&W's successful running program and cross country team. In 1980, he, along with Gaeto, was instrumental in founding the Johnson & Wales equine program. McNulty personally held the staff, developed the budget, and directed the program in its formative years.

Given his key role, The Colonel played in establishing the University's residence hall system, it was appropriate that the original McNulty Hall be dedicated in his honor in 1991 and the new hall on Gaete Common in 1993. As a member of the corporation, he was a consistent influence on the growth and development of the University. McNulty was inducted into the JW Athletic Hall of Fame in 2000.

"Col. McNulty and his wife, Jane [Mary Jane], have been important members of the Johnson & Wales University family for many years," says former University president and current chairman of the board, John Yena, a longtime friend and colleague. "Col. McNulty was one of the most energetic, organized and disciplined administrators in Johnson & Wales' long history. He left an indelible mark on student life at Johnson & Wales and it's fitting that the largest student residence hall bears his name."—C.S.

Share Your Good News!

Fill out and return this form to be listed in the Classnotes pages of an upcoming issue of j&W Magazine. We want to hear from you.

Classnote Submission
Be sure to fully complete the contact information and employment sections, as well as all other applicable news areas. We reserve the right to edit copy for length and clarity.

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Death Notice
Deceased's name
Class year
Last address
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Business News/Promotion
(Include full details of any recent business news or promotions. Printed articles and press releases can be attached. If your news is online, be sure to include the Web address.)

Wedding Announcement
Date of marriage
Wife's full name (include maiden)
If a JW grad, class year
Campus attended
Husband's full name
If a JW grad, class year
Campus attended

Birth Announcement
Baby's date of birth
Child's full name
Mother's full name (include maiden)
Father's full name

Other

To submit your information via the j&W Alumni Web site, go to http://alumni.jwu.edu.

Please fax this form to Conn Caffey at (401) 598-2231, or mail to j&W Magazine, Office of University Relations and Communications, 8 Abbott Park Place, Providence, RI 02903.
Sept. 11  Central Florida Alumni & Industry Partners Networking Event, Orlando (in conjunction with Florida Restaurant Show)

Sept. 17  Part-Time Employment Fair, Providence Campus

Sept. 17  San Pellegrino's Almost Famous Chef Competition, Florida Campus

Sept. 23–25  Charlotte Shoud, Culinary Arts Experience, Gateway Village, Charlotte

Sept. 24–26  Family Weekend, Charlotte Campus

Oct. 6  Career Conference Opening Reception, Providence Campus, Radisson Airport Hotel

Oct. 7  Career Conference, Providence Campus, Rhode Island Convention Center

Oct. 8  Alumni Council Meeting, Providence Campus

Oct. 8–10  Homecoming/Family Weekend, Denver Campus

Oct. 9–10  Homecoming/Family Weekend, Providence Campus

Oct. 9  All Class Reunion, Providence Campus; Westin Hotel


Oct. 27  Career Conference Alumni Networking Reception, Florida Campus

Oct. 28  Career Conference 2004, Florida Campus

Oct. 29–31  Family Weekend, Florida Campus

Nov. 14–16  International Hotel/Motel & Restaurant Show, Jacob K. Javits Center, New York City

Nov. 15  New York City Alumni & Industry Reception, Waldorf Astoria

For information on the above events contact the manager of alumni relations at the campus nearest you. You can also find these and other alumni-related events on the alumni Web site: http://alumni.jwu.edu

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