THEN & NOW
From day one, technology has played a pivotal role in education at Johnson & Wales.

FULBRIGHTS
JWU's third Fulbright recipient is heading to Africa to help villagers grow business in Tanzania.

LEGACY
For three graduates and their offspring sharing an educational experience is a family affair.

CLOCKWISE, LEFT TO RIGHT: L-r: Emily Brophy '14 and her mother, Marjorie Drucker '86, ladle soup at the family's New England Soup Factory; Michele Olivier '92 M.S. loves Jamaica; "Peace" from Emmanuel Vincent '09 Ed.D. (far right) and students in Japan; JWU Chancellor John Bowen '77 addresses guests at Providence's Grace Welcome Center; Chef Chris Wagner checks the banana crop in North Miami's edible garden.

Cover photos by Peter Goldberg and Chris Cutro
You can't help but be amazed by the dramatic changes that have taken place at Johnson & Wales since it first opened its doors in 1914.

In this issue alone, you'll read of faculty who have reached across continents as Fulbright scholars, of alumni who have impacted thousands of lives across varied disciplines and mediums and of recent Alumni Success Board recipients who exemplify the best-of-class across the country. You'll also read of the continued dramatic changes at the university under our current strategic plan, FOCUS 2011.

Today, our campuses connect with the environments around them in ways our founders could never have imagined. Whether through the new urban coastal greenway that showcases Narragansett Bay at our Harborside Campus in Providence, the construction of nationally recognized LEED-certified buildings or the addition of an edible landscape on our North Miami Campus, JWU students learn both inside and outside of the classroom. In our "Then & Now" section, we witness the changes in technology on our campuses in a relatively short period of time.

Yet against this backdrop of constant change, our feature, "Legacy: Sharing an Experience of Educational Excellence," shows how connected we remain to our roots. JWU has always provided a pioneering model of experiential education. Through these stories of JWU legacy families, we see that while individual family members may be attracted to different programs of study or even to different campuses, one fact remains the same. The students who attend JWU today are drawn for the same reason their parents came to JWU decades before them. They came to receive the education they need to prepare them for what lies ahead. In the feature, you'll see parents who achieved success after leaving JWU and read the stories of their children who are following in their footsteps — and defining success in their own ways.

It takes a special student to succeed at JWU and join the ranks of more than 85,000 alumni from 140 countries. A student needs to be driven when they arrive, take full advantage of all of the opportunities that are presented while they’re here and know where they want to be once they graduate. As demonstrated in our feature, the children of successful alumni have the necessary attributes. It is for this reason that JWU offers scholarships to children of JWU alumni.

For close to 100 years, the reputation of Johnson & Wales University as an international educational leader has continually grown. A new cohort of JWU legacy families with generations of successful JWU alumni will make it even stronger.

Patricia McLaughlin, J.D.
Senior Vice President of Institutional Advancement

JWU Alumni

JOHNSON & WALES UNIVERSITY MAGAZINE

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JWU Chancellor
John Bowen '77

Campus Presidents
Mim L. Runey, L.P.D., Providence
Loren Chant '89, North Miami
Bette Markowski, Denver
Arthur Gallagher, Charlotte
Noted Leaders Visit Campuses

Luminaries from the worlds of business, media and global affairs were among the authors, celebrated chefs and power brokers who spoke at JWU’s campuses in recent months.

PHOTO: Phil Smith

CHARLOTTE DVP
Phil Smith

Entrepreneur and consultant, Phil Smith, of PRS Consulting lectured students at the Charlotte Campus on “The Future’s so Bright I Gotta Wear Shades: Five Reasons to be Optimistic About the Future,” as a Distinguished Visiting Professor for the College of Business in September.

Smith told his audience that the old rules of business no longer apply and advised them to “occasionally ignore the advice of others and take your own chances.”

PHOTO: Gwen Ifill

PROVIDENCE GUEST SPEAKER
Gwen Ifill

Gwen Ifill, moderator and managing editor of PBS’ “Washington Week” and co-anchor of “PBS NewsHour,” kicked off the 2011–2012 John Hazen White School of Arts & Sciences Speaker Series, in October in a packed Schneider Auditorium.

She noted that a journalist’s job is to decide every day what you read in a newspaper or watch on television. “All news is information,” she reminded the audience, “but not all information is news.” That’s where the decision-making process of the reporter comes into play.

After the lecture, Ifill fielded questions for more than an hour on such wide-ranging topics as the upcoming presidential election, the role of women in the media and race issues in the nation’s capital.

DENVER GUEST LECTURER
Maziad Al-Khaldi

Maziad Al-Khaldi, a prolific author, presenter and teacher from Kuwait, visited the Denver Campus for two weeks in April as a guest speaker in the President’s Lecture Series. In addition to speaking to American university students on leadership and cultural issues, Al-Khaldi advances dialogue to build understanding between Arabs and western expatriates through the nonprofit AWARE Center in Surra, Kuwait.
1980s:
All students are required to take an Introduction to Computers course to graduate and computer labs are opened in Xavier Hall.

1990s:
A master of science in computer education is the first degree offered by the new JWU Graduate School. "Smart" classrooms are installed in the new John Hazen White School of Arts and Sciences.

2000s:
Technology moves into the classroom and added computer labs are installed at all campuses.

2010
Culinary arts and food service management as well as baking and pastry arts and food service management are JWU’s first online degree programs.

Technology
From Tools to Necessities

From day one, technology has played a role in Johnson & Wales’ existence. Gertrude Johnson and Mary Wales began their educational venture with one student and a typewriter. Since then, the institution has advanced its use of technology, often ahead of others in higher education.

Early on, students were trained on stenograph and adding machines to staff the region's businesses. The '60s saw the advent of keypunch and data processing tools to supply binary cards for room-size "computers." In 1985, Professor Martin Sivula, Ph.D., was hired to bring technology into academics, and Introduction to Computers became a required course.

"That was a major step," notes Sivula, now director of research in the Alan Shawn Feinstein Graduate School. "Every student had to know the basics of computer technology software as we defined it before they left JWU undergraduate education." Training began in database management, word processing and Lotus spreadsheets as businesses replaced mainframes with PCs. State-of-the-art hospitality technology in use at India's TAJ Hotels was introduced at JWU. Between 1986 and 1987 some 5,000 to 6,000 students became acquainted with the next century's industry tools. "We were producing some of the best cutting-edge skill sets in students coming out of college that I've ever seen," Sivula says.

The first degree offered in JWU's new graduate school was computer science. James Crowley Jr. '94, one of the first Master of Science in Computer Education graduates, calls the university program "way ahead of its time ... We built computer learning systems ... We were the pioneers who had the vision for this new world of online learning." Crowley, senior IT project manager for Broward County, Florida Government, recently wrote.

Beyond JWU's School of Technology, there are now computer labs on every campus. Classrooms are equipped with audio and streaming video capabilities in every discipline. "Technology has gone from being a tool to being a necessity," says Donna LaPorte, who managed Providence computer labs for the past 10 years.

Today there are more than 1,200 computers on the Providence Campus alone and two degree programs are offered online. Pharos printing allows students to send documents to any printer on campus with the swipe of a card. There are iPads in use in hospitality classrooms in North Miami and the retail lab in Providence as well as POSStouch systems in the palms of culinary students. Students conference face-to-face with faculty regularly through Skype.

"We're career-oriented. Graduates well acquainted with the latest technology are much more employable," says Sivula. They were in 1914 and they are in 2011.
New Public Walkway Offers Panoramic Views of the Bay

With a snip of ceremonial shears, University Chancellor John Bowen ’77 formally opened the Urban Coastal Greenway on Providence’s Harborside Campus on a recent hot July day. Situated on 6.5 acres, the linear walkway offers dramatic views of Narragansett Bay.

“This quiet and scenic spot gives students a welcomed break from their classes and hectic schedules,” said Merlin DeConti, JWU’s senior vice president of facilities management. “We have opened the greenway to the public so they, too, can enjoy the beauty of Narragansett Bay without leaving the city of Providence.”

Watching an osprey flying over a nest high up on a nearby light pole, it’s hard to believe this spot was once the city dump. After decades of industrial use dating back to the construction of World War II Liberty Ships, a portion of the area had become contaminated. University administrators saw beyond the brownfields, recognizing the area’s natural beauty and potential for a waterfront campus.

With a commitment to urban renewal and a desire to reclaim the land, the university has revitalized the campus — from the new brick pillars at its entrance on Harborside Boulevard, past LEED-certified Grace Welcome Center and Cuisinart Center for Culinary Excellence, to the inviting path beside the bay.

Charlotte Embraces Technology

Although there were no students in her sophomore specialty cakes class at the time, Charlotte associate instructor Megan Lambert was teaching students how to create gum paste, taking them through the process step-by-step. Lambert was alone, but facing a digital camcorder.

“A video will help students prepare for class ahead of time, particularly for tricky things. They’ll have questions ready when they get to class,” Lambert said.

Thanks to the campus’ new Academic Technology Station, instructors now have access to camcorders, digital cameras, webcams, editing equipment and other technology. The station will improve instruction and offer faculty a new way to deliver content and engage students.

For some, the new technology may be intimidating, says Karen Mann, instructional technologist. “My role [in the station] is to make the addition of this valuable technology as easy as possible … providing lots of faculty resources and support to help guide the way.”

The new tech station is in Online Learning where Mann also lends support for ulearn, a new course management system. Faculty and students log into ulearn and a link directs them to their course, syllabus and grades. It’s there where Lambert’s students also will find the instructional video on how to create those yummy roses.

ABOVE: Instructor Megan Lambert uses a camera to record class lessons.
Education Growing in NMI Edible Landscape

This spring the North Miami Campus debuted its new edible garden, which features more than 70 species of edible plants, spices and legumes. The project was led by Bruce Ozga ’92, dean of culinary education, and will serve as an educational tool for culinary students. Located across the campus’ walkways, açai palm, sweet edible bamboo, apple banana and Jaboticaba black fruit plantings entice students, faculty and visitors to touch and taste varieties of exotic vegetation.

The group will focus on sustainable initiatives across the campus and learn about such food sources as beehives, fish farms and community gardens and landscapes.

Over the next few years, the project will expand to incorporate a greenhouse and added plant species. The gardens are open to the community and public tours begin in November.

Above: Chef Chris Wagner picks fruit from the newly opened edible gardens which serve as home to some 70 plants, spices, legumes and assorted wildlife (left).

While students already cook with fresh ingredients, the edible landscape will teach the value of seasonal foods and about cooking with unusual species of plants.

“This initiative for an edible landscape stresses the importance of local farming, the value of the farm-to-plate process and the impact that freshness has on taste and quality when cooking,” says Ozga.

Edible gardens are multipurpose landscaping options that showcase consumable plants in an aesthetic setting. They are not only attractive to the eye, but provide delicious ingredients guaranteed to be fresh and free of pesticides and chemicals.

All students will be able to learn more about the project through the Sustainability Initiative Group launched in September.

SPACE TAILOR MADE FOR SUCCESS

Understanding how the latest consumer behavior affects the business of fashion is a component of JMU’s bachelor’s program in fashion merchandising and retail marketing. The university’s commitment to industry relevance was underscored this summer when it invested more than $300,000 to renovate a large storage room on the Denier Campus into a fashion lab with the latest technology, moveable tables to accommodate student projects and a floor-to-ceiling display case to highlight student designs and merchandising skills. Other new spaces include an office suite to house the new program chair, Shawne Ahlenius, office space for adjunct faculty and additional student workspace.

The campus has seen steady enrollment growth in the program in recent years, and the new space provides the facilities and resources to meet the needs of students, faculty and staff. “Students are excited about the program because they know internships at Tom Ford and the Paris Fashion Institute are possible, thanks to such trailblazing fashion students as Juan Jimenez ’12 and Lea Workman ’12 (who interned at the fashion bastions),” says Ahlenius. “The Fashion Lab only adds to their excitement because for the first time they have a home where they can study and create and dream.”

Samantha Kliu ’14 and Monche Meues ’11, two members of Denier’s Catwalk, a student fashion organization, put their finishing touches on the new Fashion Lab display case.
Alumni Recall Faculty Who Left Lasting Impressions

Irit Cohen

Associate Professor, Biology, Chemistry, Mathematics, Denver

Associate Professor Irit Cohen invites non-science students to enjoy science. In her classes at the Denver Campus, most of the students she faces have had some kind of struggle with math and science in their past.

“They’re scared of science and I enjoy showing them the beauty and making them think, ‘I can be a scientist. I can take that path,’” the cell and molecular human biologist says.

“In order to learn, the student must be confident in his or her ability,” Cohen believes. “If that is gone, then learning is gone.” For students to really take in information, there has to be an equal trust and flow from student to teacher and back — “completely uninhibited so that the mind doesn’t shut down at any point.”

“Professor [Irit] Cohen went above and beyond ... She truly and genuinely cared for all of her students and wanted only the best for us. She encouraged us to follow our hearts.”

— ASHLY QUIRODEAUX ’11, CULINARY NUTRITION
Production Chef, Project Angel Hearts, Denver, Colo.

She tries to encourage all to use science as a way of life: question everything; take nothing for granted; experiment when possible; and use the science model to solve any problems in life.

Cohen “floats ideas” about potential career choices. Culinary students often arrive thinking they can only do culinary and not science, she says. With her guidance, many discover that they can do science and decide to study culinary nutrition. Four of her students are now en route to medical school.

“That instance when I hear, ‘Oh I get it. I get it. I understand everything is connected.’ That’s what I live for,” she says.

Jeri Langford, D.B.A.

Associate Professor, Marketing, Charlotte

After 25 years in the corporate world, Charlotte Campus Associate Professor Jeri Langford, D.B.A. finds staying current in her subject is her biggest challenge. Out in business, she was exposed to the latest news and marketing techniques daily. “The world of media is changing by the second,” she observes. “When you’re in the classroom you’re isolated.”

Langford stays abreast of developments in building relationships with ad and marketing agencies, visiting companies over summers and serving as an officer of the Charlotte American Marketing Association. She brings representatives onto campus as guest speakers and has students tour local businesses. Time spent as an industry insider works to her students’ benefit. “The more experiences you can bring to the classroom — the more patience and wisdom, because you’ve seen it all before — gives you a distinct advantage.”

“Dr. Langford not only cared for our careers as students, but for our careers as young professionals, doing everything in her power to prepare us for life after the university. She knew when to challenge and push us and when to mentor us.”

— AUDREY L. QUETEL ’10, MARKETING, CHARLOTTE
Director of Business Development, Environmental Service Systems LLC, Charlotte, N.C.

To the old quip that nothing you learn in college is what you really need on the job, she replies, “I’m here to break that cycle.” She works to find the balance between dense text and necessary information. “I’ve been out there for 25 years, hired people, interviewed, been promoted. I know the kind of skills they’re looking for.”

Students tell her they enjoy the way her class fits the real world. “I want to prepare you for that interview and open that door for you,” she tells them, adding, “You’re the one that has to walk through.”
Susan Gritz, Ed.D.

Associate Professor, Sociology, Psychology, Leadership, North Miami

As a therapist with a private practice, Susan Gritz, Ed.D., can reach one person in an hour. As an associate professor in Arts & Sciences at Johnson & Wales' North Miami Campus, she can reach 40 in two hours. "I get to work with that multitude of subjects to enhance wellbeing," she says.

Gritz "reads ferociously" daily to stay abreast of applicable topics in psychology and begins her classes discussing what she's learned. "I'm teaching non-psych majors and non-sociology majors so I want to show them how my class cannot only help them in their industry but help them in their own lives."

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Optimal teaching, she believes, means being prepared, dynamic and most importantly, having passion, enthusiasm, personality — and fun. Gritz is admired for having all of that. Her lessons are as readily delivered in cartoons as case studies. "I love my students," she says. "I want to make them laugh."

Studies conducted between 1960 and today show that 45 percent of college-age students report some level of depression that makes it difficult for them to function on campus. She's seen no noticeable change. Students were coming in years ago with the same kind of issues.

"Susan Gritz has a creative way of engaging her classes so that her students are easily able to comprehend the subject material. Her enthusiasm and passion for teaching inspired me ... to pursue learning opportunities outside of the classroom."

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Martin Sivula, Ph.D.

Associate Professor, Director of Research, Alan Shaw Feinstein Graduate School, Providence

Martin Sivula, Ph.D. was hired in 1985 to bring technology into academics and 21st-century education to Johnson & Wales College. When computer education became the first graduate school master's degree, Sivula was named program director. Today, as an associate professor and director of research in the Alan Shaw Feinstein Graduate School, he remains at the forefront of his field, often using software like Skype to impart individualized lessons online through instant messaging and video conferencing.

"When I was writing my dissertation, he was like a taskmaster. I came to lean on him a lot because he knew a lot ... what I'd need to do to succeed and advice on life I could really work with. It's very rare that you meet someone like that."

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"People pay a lot of money for graduate education. They want to be sure that they're getting what's cutting-edge in the discipline and it has to be presented in a manner that's digestible," he says. "To make the complicated simple" is Sivula's educational mission.

He believes that trust is the foundation of the student-teacher relationship, staying abreast of advances in course content and always imparting the truth. As an advisor to Fulbright applicants and doctoral candidates, his shoot-from-the-hip style and candid concern garner praise and respect from his charges.

The doctoral process begins as a mentor-protégé relationship. By graduation, the student is ready to become the mentor. "That's a skill set you hope transplants itself," Sivula says. When the process is completed, the student can depend upon himself.
A Perfect Fit

As a student, Jose Mercado '04 knew what he wanted: to combine his passion for retail and fashion with his interest in human resources. As manager of field recruitment for apparel and accessories retailer Aéropostale at its New York City headquarters, Mercado has the best of both worlds. He also gets to help others with their careers.

For students pursuing a career in human resources, Mercado advises taking classes in HR and attending career fairs. "You'd be surprised what you can learn from the recruiters and the information they can share with you."

Experience in retail can provide widely applicable skills, says Mercado. "The great thing about retail is that you learn the customer service piece that's so critical to any field … whether it's culinary or hospitality or marketing."

Aéropostale and its newer brand, P.S. from Aéropostale, have more than 1,000 stores in the U.S. and Canada. "We're always hiring," says Mercado. "We're continuing to grow, from the corporate level to the store level, and always looking to identify potential leaders for our organization."

He uses online job boards, social media like LinkedIn and career fairs, including those at JWU's Providence Campus, to recruit. Jobs and internships at Aéropostale are posted on JWU's job board for students and alumni and at www.aeropostalecareers.com.

Online: jmmercido@aeropostale.com
Quick Take

Jill Loomis ’14, a College of Business equine business management student at the Providence Campus, earned All-New England status as a college equestrian after placing sixth in the Northeastern Region District Championships in June.

Friends Find Ways to Help Kids in Need

Tyler Waldstein ’08 and Ryan Barry ’08 are Doing it 4 the KIDS. While playing golf with friends, the two alumni and former roommates came up with the idea for the new initiative to help children in need in the Boston, Mass., area.

At first they talked about holding a charity golf tournament; they could raise money and have a good reason to connect with friends each year. But after some brainstorming and networking, Waldstein and Barry wanted to do more. Now they plan to bring young professionals together to provide mentoring and leadership skills for youth.

Currently Doing it 4 the KIDS is only set up to raise funds for Boys & Girls Clubs of Boston. But the duo and four other friends plan to expand down the road — getting more young professionals in Boston and beyond to volunteer and provide leadership programs, coaching clinics and educational workshops. They want to give kids a leg up when they “hit that fork in the road or face adversity,” said Waldstein. “As it continues to evolve, we’ll focus more effort, time and energy on developing the programs specifically.”

Both alumni earned degrees in marketing communications and now work in sales and marketing. Waldstein is senior account executive at Pangea Media in Watertown and Barry is account executive for Global Market Insite (GMI) in Marlborough. Another friend, Sam Panice ’08, a graphic designer at Czarnowski in Las Vegas, Nev., is managing the Doing it 4 the KIDS website.

The first official Doing it 4 the KIDS fundraising event was a golf tournament in Sandwich. Other events are in the works.

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Packed with Global Perspective

Vlada Rakhunov ’10 is all about being global. A native of Russia, her time at JWU was spiced with international experiences that expanded her language skills and challenged her sense of place.

As a freshman, Rakhunov completed a study abroad in Göteborg, Sweden at IHM Business School. “Not a lot of freshmen get to go abroad. It was an experience of a lifetime,” she recalls. “You don’t know anyone; don’t know the language; you basically need to survive, learn and grow.”

As a student of international business, she studied Spanish and completed a language immersion study abroad in Seville, Spain. Her host “mom” spoke only in Spanish, as did most of the local residents. “You’re using Spanish every day for three and a half months, and [are] forced to learn the language quickly,” she says.

After graduating Rakhunov was looking for a job with a global element.

Kristen Regine ’94, a marketing professor at the Providence Campus, told her about an opening at Samsonite, the world’s largest luggage manufacturer. Based in Mansfield, Mass., the company sells products in more than 100 countries. Rakhunov was hired as the e-commerce operations specialist, reporting to another JWU alum, Alison (Boyce) Katz ’00, senior e-commerce manager. Rakhunov says being multilingual is a strong asset.

“It’s always going to be something that companies need and want.”

Rakhunov helps Katz with day-to-day operations of the e-commerce website including updating product data and maintaining the site’s appearance and product presentation. She also handles customer service, merchandising, inventory and technical support, and she ensures customers’ needs are met and complaints are resolved quickly and efficiently.

The company’s current focus, she notes, is on traveling light to meet airline weight restrictions and avoid luggage fees.

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**Takin’ It to the Streets**

Propelled by the immediacy of social media marketing and the low overhead of fashioning meals on the move, fleets of food trucks are congregating in cities across the nation with crowds queued up for everything from Korean tacos to bacon-bulging cupcakes. *Bruce Oza '92*, dean of culinary education at the North Miami Campus, where vendors congregate weekly, sheds light on the phenomenon. Expenses for truck businesses are lower than those for established restaurants, he says, and if one location isn't busy, owners can shift gears to another. In the mix, the movement is elevating the level of culinary-offerings-to-go from typical fast food to casual gourmet, he adds, with local alumni as evidence.

Oren Bass '10 and Zachary Schwartz '08 run Slow Food Truck, frequenting the Biscayne Triangle Round-up every Tuesday night, just across the street from JWU’s North Miami Campus. For their signature items like beef short rib sandwiches, they braise the meat for three to four hours. In September, the truck placed in the Top 10 in Food Network’s “Great Food Truck Race” hosted by *Tyler Florence '94, '04 Hon.*

Another Triangle purveyor is gastroPod, run by Jeremiah Escheandia '98, whose menu includes lamb-fennel sliders, watermelon salad and red curry duck tacos. *Will Gibson '04*, owner of Garden at the Cellar restaurant in Cambridge, Mass., runs The Eat Wagon in and around Boston with partner *Aaron Cohen*. They sell gourmet hot dogs, tacos and burgers made with grass-fed beef.

Scott Sopher '99, who parks his Nosh Truck in and around Bonita Springs, Fla., says, “The truck allows me to be creative on a casual level.” His best-selling item is blackened mahi mahi tacos with mango salsa. So far business couldn’t be better. “One of my busiest nights, I served 120 people in two hours, by myself. I was cooking, serving and taking the money,” says Sopher.

[Links: twitter.com/#!/eatwagon; twitter.com/#!/gastroPodMIami; twitter.com/#!/noshtruck; twitter.com/#!/SlowFoodTruck]
> quick take

Cuisinart Center for Culinary Excellence on JWU’s Providence Campus was recognized with three awards in 2011: LEED Gold certification from the U.S. Green Building Council; Best Education Design Award from International Interior Design Associations of New England; and a silver 2011 Brick in Architecture Award from The Brick Industry Association, in the education category.

Couple Makes Perfect Pairing

Sadrudin Abdullah ’00, ’04 MBA had held many jobs, from dog trainer and fitness instructor to construction and railroad worker. But when, at 42, he met Chef Claude “Frenchy” Monque, a pastry chef who taught him the art of sugar, Abdullah was hooked.

After earning an associate degree in culinary arts at the University of Alaska, Anchorage, he and his wife, Mahmuda Abdullah ’04, moved to Providence, R.I., to attend JWU. Sadrudin earned a B.S. in baking and pastry and an MBA in global business management. Mahmuda earned degrees in culinary arts, baking and pastry and food service management. Sadrudin later taught baking and pastry at both the Providence and Charlotte campuses.

In 2009 the pair launched Dessert Specialists in Charlotte, making and selling handmade pastries and chocolates. The couple hosts tastings, pairing wine with ganache-filled chocolates handcrafted to complement each wine’s flavor. The menu includes three different wines, three different chocolates for each wine, and a slice of The Mudslide—“adult” cake laced with Bailey’s Irish Cream, vodka and Kahlúa, with a cup of coffee and Kahlúa to finish.

Being a pastry chef isn’t just another job for Sadrudin. He is a renowned sugar expert and the only two-time winner of the National Bread & Pastry Team Championship—in 2004 with Chef Girli Hitz, chair of the International Baking & Pastry Institute on the Providence Campus, and in 2008 with Chef Harry Peremoeller, a senior instructor on the Charlotte Campus. He took second place on “The Food Network Challenge Pastry Daredevils” with his sugar sculpture of a Pegasus fighting a dragon, and was a finalist in the 2000, 2002 and 2004 ParisFrance.

Educational Spirit

University Chancellor John Bowen ’77, here with his wife, Kathleen Harney, executive director of university event standards and protocol, holds the Society of Wine Educators Grand Award for his and the university’s contribution to elevating the level of wine and spirits in higher education and preparing future industry leaders for successful careers. The award was presented during SWE’s 35th Annual Conference in August, held partly at the Providence Campus.
The Serious Business of Golf

Some of today's professional golfers are a lot younger than their counterparts from a decade ago, but they take the game just as seriously, maybe more so, says Scott Anderson '06.

As director of recruiting in the Caribbean region for Core Golf Academy in Orlando, Fla., Anderson works in both Port-of-Spain and Trincity, Trinidad and Tobago, where he is also a private golf instructor and coach and manager for the Trinidad and Tobago golf team. He sees the changing landscape of professional golf daily.

Core is for serious young golfers who enroll as early as age 12. Full-time, residential students receive their academic education at nearby Windermere Preparatory School and have several hours of golf instruction and practice every weekday and optional practice on Saturdays.

Core's focus is preparing students to play on junior and college golf teams before turning pro. Its instructors include PGA Tour coach Sean Foley, who is Tiger Woods' swing coach, and Craig Davies, a PGA Tour trainer and physical therapist. "Imagine being 13 and your fitness coaches and instructors are on the PGA tour," says Anderson.

He feels some parents want to live vicariously through their kids, hoping they'll be the next Tiger Woods. "I think it's rare to have a parent say, 'Have fun, go outside and enjoy it,' to their child ... I don't know how much youth they have; they lose it at a young age being so focused on this venture."

Anderson, a sports/entertainment/event management major who played varsity golf for the North Miami Campus, admits he was no different. He began playing at age 7, and by 14 was so entrenched he used glow-in-the-dark balls to play late into the night.

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Keeping the Trade Abrace of the Trends

One out of 13 jobs in New York state is sustained by the hospitality and tourism industry, the seventh largest private-sector employer in the state. In 2009, New Yorkers saw $458 billion in income from travel and tourism.

For Kelly (Post) Boucher ‘04, education and events manager for the New York State Hospitality & Tourism Association (NYSHTA), that means providing training for the nonprofit’s 1,200 members representing everything from hotels and restaurants to museums and amusement parks. Boucher manages conferences, webinars and seminars held around the state on topics varied to fit what members want and need to run their businesses successfully.

Among the most popular are those affecting a broad spectrum: Sustainability is a pivotal area as customers become more concerned about what companies are doing to be energy efficient and green. Although social media has been around for a while, its ever-changing frontier is of particular interest to organizations and there’s always something new happening, says Boucher.

Keeping abreast of regulations is also high on the list, including PCI (Payment Card Industry) Compliance rules for credit card security that apply to any business accepting credit or debit cards. Members want to know what information can be stored on premises and how to prevent credit card fraud.

Overall, New York’s tourism has held strong despite the rocky economy. A survey done by NYSHTA just after July 4 showed that member occupancy rates were the same or higher than in 2010, says Boucher.

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World’s Best

Eight JWU alumni and 11 students work at The Chanler at Cliff Walk in Newport, R.I., recently named number three in Travel + Leisure 2011 World’s Best Awards for Top Inns in the U.S. and Canada, and number 65 of Top 100 Hotels. Alumni at The Chanler include Christine Sullivan ’90, general manager; Thomas Duffy ’99, executive chef; Allison Hoernner ’07, guest services manager; Julianne Parker ’10, guest services supervisor; Katherine Donovan ’07, guest services agent; Tarcie-Lee Galarza ’08, senior line cook; and pastry cooks, Christina Mercado ’07, ’10 MBA and Phoenix Smith ’11. The Chanler was the only property in R.I. included in both lists.

Online > mark@greencentsnow.com or greencentssnow.com

GOING GREEN AND SAVING SOME GREEN

The first advice Mark Bourbeau ’08 gives environmentally conscientious clients is to keep a log of the readings on their water and electricity meters. Sudden spikes can mean dripping faucets, lights left on overnight or even windows left open. If problems can’t be traced, he advises they hire a knowledgeable professional.

Bourbeau is owner and operator of GreenCents Solutions, specializing in water and energy conservation. Based in Pelham, N.Y., most of his clients are commercial and residential landlords and management companies in the Bronx and Manhattan.

The best cost-saving measures are those that fit individual needs and wants. “It’s good to be green, but it has to make sense financially, too, or it will be a deterrent,” says Bourbeau.

The simplest ways to conserve water are to install low-flow faucets and showerheads, and for buildings like offices and hotels, push-button faucets that turn off automatically.

For lighting, especially in large buildings, a switch from incandescent and compact fluorescent light (CFL) bulbs to LED bulbs will save money in the long run. LEDs use only about half the wattage CFL bulbs do, and last up to 50,000 hours compared to an average of 12,000 hours for CFLs. And LEDs don’t contain the mercury CFLs do.

Also helpful for large buildings are lighting control systems with timers and occupancy and photo sensors to turn lights on and off automatically, based on movement and natural light.

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Can’t Get Enough of Social Media

“It’s a kind of organic, living thing, social media, and you always have to be changing and willing to move really quick. If not, you’re going to get left behind.” That’s how Jeff Ledoux ’06 describes the field in which he works, eats, sleeps and breathes.

As director of social media for Neal Advertising in Danvers, Mass., Ledoux gets clients up and running with social media. For some, he fully manages their Facebook, Twitter and YouTube accounts and online brand.

Google Alerts help Ledoux stay on top of online mentions about his clients and their industries. If any specified keywords pop up in Google, he gets an email with a link to the site and page where the reference was made. If it’s something negative, he brainstorms with the client on how to respond. “It’s 24 hours a day, seven days a week, 365 days a year. I don’t care if there’s something going on Christmas day. If you’re a client and something happens, I’m going to call you,” says Ledoux.

To keep up with the always-changing world of online interaction, Ledoux reads tech news from sites like techcrunch.com, hackernews.com and of course, Twitter. “I use it daily; hours on end. I would be scared to see statistics about how much time I’ve spent over the past four to five years on Twitter. That would be shocking,” he says.

Monitoring and managing social media for as many as 10 clients at once is time consuming. But Ledoux loves it. “I learned it [social media] from the ground up,” he says. He started his own Web forum in 2000 and joined Twitter and Facebook the day they launched. “I caught the bug then and I’ve really never looked back.”

Online > fjledoux@twitr.com

DESIGN ITALIA

Technology and business students from JWU’s four campuses, along with School of Technology Assistant Dean Nick LaManna and Assistant Professor Brian Alves, spent five weeks this summer studying History of Italian Design and Graphic Design: The Italian Product, at Florence University of the Arts, in Florence, Italy. Seen here are photos of store window displays taken by Michael Pierce ’13, a computer graphic design major, for the photo essays required of each of the 22 students.
Selling and Sold on the Luxury of Caribbean Hospitality

In 1995, Michele Olivier '92 M.S. took a six-month gig as a tour guide in Aruba. She stayed there 11 years. Then she went on to live and work in the Dominican Republic, Jamaica and Barbados for hospitality companies including Elegant Hotels Group and InterContinental Hotels Group. "The Caribbean caught me," says the Dartmouth, Mass., native.

Olivier now works out of Miami as regional vice president of sales and marketing for Jewel Resorts, a division of Aimbridge Hospitality, but travels to the Jewel Dunn's River Beach Resort in Ocho Rios, Jamaica, every few months. When there, she works with JWU alumnus, Scott Robbins '85, the hotel manager.

Dunn's River is the first Jewel to launch and boasts a 250-room, luxury, adult-only, all-inclusive resort on 25 acres. It houses six restaurants, four tennis courts, a tennis pro for instruction and pool concierges swimming up to customers lounging on pool floats, to serve drinks and spritz them with eucalyptus water.

Olivier, whose job includes strategic planning, development, sales, public relations and marketing, has her finger on the pulse of tropical tourism. The most obvious trend she's seeing is destination weddings. "It can actually be less expensive to get married on an island than in a typical city venue," she says.

Also popular are girls' weekends, men's group golf trips and couples traveling with other couples. Opportunities abound for ecotourism and volunteer vacations including projects around rainforest conservation, research on wildlife and helping build homes for locals.

Is the Caribbean Olivier's favorite place to vacation? You bet. "We've got adventure, gaming, romance, history and culture," she says. "You can always find good deals in the Caribbean, especially in the fall and spring. And it's hard to get sick of the beach."

Online > moliver@jewelresorts.com

CONNECTING ASSETS AND MISSING HEIRS

Whether you're single, married, or without children, you should make it known in writing to whom or where your assets should go when you die. Have a will or an estate-planning document drawn up, urges Alberto Jose Delgado '99 MBA.

Delgado is associate counsel with Assets International in Southfield, Mich., a private investigation agency that specializes in finding missing heirs and beneficiaries around the world. The company has located the rightful owners of bank accounts, stocks, mineral rights and "pretty much anything imaginable," he says.

Although a lawyer isn't required to create a will, Delgado says, "If you're making a will it's because you have some assets, so I always suggest hiring an attorney, at least to consult and see what is the best avenue for you." If you don't have a will or other estate-planning instruments, the decision about where your assets go falls to a probate court.

Beyond his day job, Delgado uses his legal expertise to help others through Service to Soldiers Legal Assistance Referral Program in Michigan, that offers pro bono, nonmilitary legal services such as preparing wills and powers of attorney for soldiers getting ready to deploy. It's one less thing to worry about if something should happen while they're away.

Delgado's wife, Amanda Leigh Delgado '14 is in JWU's online food service management program. "She likes it because she can do it at her own pace," which is helpful for the mother of a two-year-old, says Delgado.

Online > adelgado@assetsinternational.com
Learning Through the Lives of Others

When 10 JWU freshman honor students from Associate Professor Ela Lozinski's English classes volunteered to produce a video for Higher Ground International, they learned more about history, culture and racism than they could have imagined.

The stories of their young Liberian subjects were not easy to hear — recollections of women being raped, children abandoned and dying, pretending to be dead like the bodies around them so they wouldn't be killed, living in refugee camps and finally, coming to America.

Higher Ground founder and CEO Henrietta White-Holden wanted the video made to educate community members and the Liberians' own families about their children's struggles. "In Search of a Better Life: Challenges of West African Youth in America" captures the emotional upheaval of its subjects' lives.

Students interviewed 12 Liberian immigrants, all about their own ages, who told stories of pain and survival — living through a civil war, escaping and starting over in the U.S. They spoke of feeling lost, ignored and disrespected. Their lives here didn't turn out as they imagined: The streets aren't lined with gold and the young refugees don't fit in anywhere.

"They wanted people to learn about and understand them. They have the same desires and needs as everyone does and don't want to be ostracized because they look different," White-Holden said of the Liberian youth.

The project taught students how challenging acclimation to a new environment can be. "All of these people experienced some of the hardest changes that anyone could ever face," said Daniel Pitman '14, one of the student videographers. "I learned how strong immigrants have to be to make that first effort to fit in."

The video concludes with students' pledges to be agents of change.

Lozinski's group received a $200 grant from Feinstein Community Service Center which the students contributed to Higher Ground. The Providence-based nonprofit provides economic opportunities for young people here and in West Africa.

Online > highergroundintl.org

A MAN OF MYSTERY, HORROR AND SONNETS

James Anderson, Ph.D., an English professor at JWU North Miami Campus, is also a published poet and author. Anderson is a fan of the horror genre. His latest novel, "Alas," to be released this year, centers on devil worship and is set in Rhode Island, Anderson's home state.

While in Providence last April, Anderson was interviewed as an expert scholar for "Finding Lovecraft: Life is a Hideous Thing," a documentary/fantasy about horror writer H.P. Lovecraft. The film is scheduled for completion in May 2012.

Anderson also has a book out on Lovecraft (pg. 45), who lived and wrote in Providence in the early 1900s.

His articles about Lovecraft and other horror writers have appeared in literary journals including Studies in Weird Fiction, The Providence Journal and Connecticut Magazine, among others.

Anderson's poetry has appeared in academic journals and won him first prize in the rhyming poetry category in the 76th Annual Writer's Digest Writing Competition in 2008, and second prize in the 2010 Writer's Digest Poetry Awards Contest.

His second-grade classmates were his first audience. "I wrote about how much I hated spelling," he says. His teacher got such a kick out of it she paraded him around to read it to all the classes. "They all thought it was funny. I guess I got hooked on it then."
In 2008, Erin Wilkinson, D.B.A., a marketing professor on the Providence Campus, spent three weeks assisting women’s groups in villages on Zanzibar, a small island state in Tanzania, to help them build viable shell craft jewelry businesses. Last spring, she did similar work in Gambia. What Wilkinson began as a volunteer with the Coastal Resources Center (CRC) at the University of Rhode Island (URI) in a sustainable entrepreneurship program funded by the United States Agency for International Development (USAID), she will continue and broaden as Johnson & Wales University’s first faculty Fulbright Foreign Scholarship grantee and its third Fulbright recipient.

Established in 1946 by Sen. J. William Fulbright (D-Ark.), the program is the flagship international educational exchange sponsored by the U.S. government to foster understanding between the people of the U.S. and those of the more than 150 participating countries. The highly competitive program funds close to 8,000 new grants annually — several hundred for educators and professionals — for U.S. citizens to go abroad and non-U.S. citizens to come to the U.S. to study, teach and conduct research. Past recipients have gone on to become heads of state, CEOs, poets, cabinet ministers, artists, ambassadors and university presidents. Forty-three have been awarded Nobel Prizes. Wilkinson was funded for a full six months.

In spring 2012 she returns to Tanzania to bring her perspective as an entrepreneurial consultant to the Rhode Island Small Business Development Center (SBDC) on the JWU Providence Campus to a developing African nation. Throughout the East African country, fishing has been a livelihood for centuries, and a man’s job. With over-fishing and dwindling resources, the government is seeking new commerce.

“Anecdotal evidence suggests that there are huge unrealized opportunities for rural microenterprises in the local ecotourism industry,” says Wilkinson. “What they need on the ground there is some kind of SBDC — small business development center — where these people can come for training and assistance.”

She will teach a course in Marketing for Microenterprises at the Institute of Marine Sciences (IMS) at the University of Dar es Salaam. Designed for graduate
"I take great pride in being a Fulbright Scholar. It certainly opened the door for me to so many opportunities, especially in my groundbreaking work, to have a Fulbright."

— STELLA SIGFÚSÓDÓTTIR’ GUSTAFSSON ’96 MBA, C.H.S.

students preparing for future academic work and coastal managers, the emphasis will be on shaping policies and projects that support sustainable livelihoods built upon solid business strategies. Wilkinson will study how successful marketing strategies are adapting to or imposing a barrier against sustainability as businesses mature and grow. Determining the most effective methods and tools for development will be part of her research, as well as how U.S. marketing education needs to be reshaped to be effective for rural Tanzanian microenterprise — shell craft jewelry production, beekeeping and milkfish, seaweed or pearl farming. Working with local educators and project managers, she hopes to supply programs and "marketing tool kits" for everyone from grade school students to marine scientists to make microenterprise development an important component of education.

Sustainable entrepreneurship is at the forefront of small business development. "By letting future researchers or NGO project managers be class participants, they can train small-business owners in marketing, which will support self-sufficiency," she says, adding, "Less dependence on outside instruction and resources would make it more sustainable."

While Wilkinson is JWU’s first faculty Fulbright recipient, the honor of introducing the Fulbright to the university goes to a native of Reykjavik, Iceland, Stella Sigfúsdóttir’ Gustafsson ’96 MBA, C.H.S. Before the days when "health" and "spa" conjoined, Gustafsson had done groundbreaking research on the therapeutic value, particularly for skin disorders, of bathing in the mineral- and algae-rich waters in Iceland’s Blue Lagoon. Wanting to do graduate work in hospitality management in the United States, she applied to JWU because of its reputation as one of the world’s best in the field. She learned she was funded for a Fulbright to do further research in therapeutic tourism at the same time she was accepted to Johnson & Wales.

For the new graduate student to be allowed to pursue dual degrees in hospitality administration and international business and use her Fulbright to study in Providence, Johnson & Wales University was subjected to intense Fulbright review to prove its curriculum approached the highest levels of educational variety and quality. Martin Sivula, Ph.D., director of research in the Alan H. Shawn Feinstein Graduate School, was made Gustafsson’s Fulbright advisor.

"His understanding and academic insight into the importance for the university of my deciding to study at JWU under my Fulbright Scholarship really made all the difference," she says. As a Fulbright Scholar she could have attended any institution in the U.S.

During her studies at JWU, Gustafsson continued her research into the therapeutic treatment of skin disorders. After graduation she and a partner started Spa Academia, offering consulting, education and training for the spa industry. She created spa products that sold in Scandinavia, the U.S., England, the Canary Islands and Asia; has served as spa director at the AAA Five-Diamond Spa at Ponte Vedra Inn & Club, Ponte Vedra Beach, Fla.; and was manager of the NEST project, a multinational collaboration on sustainable tourism development, sponsored by the European Union under the Interreg IIIB Northern Periphery Programme. In March 2009, Gustafsson was invited to speak at the Asia Spa & Wellness Summit (ASWS) in Bangkok, Thailand. The gathering is the largest spa industry conference in Asia, the fastest-growing continent in the spa industry. She was nominated as Corporate Leader of the Year by the National Association of Professional Women at the 24th Annual Women in Business Award 2010 in North Florida, recognizing those who epitomize success in the business world. She is currently consulting as interim spa director, helping shape the environmentally responsible Crystal Mountain Resort & Spa in Michigan.

Wellness spas are among the fastest-growing service industries in the world. The challenge of offering therapeutic programs in a resort setting calls for specialized management skills taught by few educational venues, she notes. Gustafsson is reorganizing Spa Academia to include new international partners and expand the daily operations into Europe and Asia, in addition to the United States. Her knowledge and expertise are in high demand around the world.
"I take great pride in being a Fulbright Scholar," Gustafson says. "It certainly opened the door for me to so many opportunities, especially in my groundbreaking work, to have a Fulbright," she says. "I am very fortunate to have been a part of that elite group."

Sivula underscores the degree of the honor. "When looking at Fulbrights, we're looking at a very select group of individuals." Gustafson's entry established Johnson & Wales as an institution of Fulbright caliber and opened a path for others to follow.

Emmanuel Vincent '09 Ed.D., JWU's second Fulbright Scholar, had been an education policy fellow at Northeastern University when former Massachusetts Gov. Michael Dukakis was a Distinguished Professor there. At the height of the program he was awarded a Carnegie Fellowship to study ways to innovate education for the 21st century, in particular for African-American and Latino students coming through the public education system.

Vincent came to Johnson & Wales to earn a doctorate in educational leadership, having just completed his master's in special education. Knowing that Sivula had worked with a previous Fulbright Scholar, Vincent, intent on applying for a Fulbright, sought him out to be his major advisor. Vincent's interest lay in charter schools and special education, comparing educational approaches of other nations to build on the best components of all.

"When I got the Fulbright, it was icing on the cake," says Vincent. "I was very excited. I came from a small place in Liberia, West Africa and came to America. I've been presented with all this opportunity."

With Fulbright funding, Vincent traveled to Japan. Along with other educators, he spent three weeks touring a special education school, a middle and a high school, observing how the education system works, especially for those with special needs. Combining his experiences there with research he'd collected in Costa Rica, Puerto Rico and Europe, Vincent used the data in his doctoral dissertation, "The Emergent Charter School Model for Ninth Grade Mildly Disabled Students: Extending to Africa."

He is now an assistant professor of special education at Springfield College in Springfield, Mass., and founder and creative director of Pink Grape Consulting LLC. Vincent hopes to expand his educational endeavors to his native land and to design a female academy to benefit students in West Africa.

"He was successful largely because of the Fulbright experience and richness of his experience in his dissertation working with us here," says Sivula. "It's a credit to our institution here as well."

He is quick to mention, "This is a highly competitive process and requires significant preparation and quality of work. It's a rigorous procedure," an observation Wilkinson seconds.

"It took a village to do this. I didn't do this by myself," she says of her award. "I couldn't do it without university support — all the people that helped; all the faculty that have to cover my classes and all the people that wrote the letters and reviewed the materials and documents. This was a collaborative effort."

This is not one person. Wilkinson's proposal, similar to a competitive grant, was supported by University Provost Veera Gaul, Ph.D., '91 M.S. and reviewed by Jeff Senese, Ph.D., vice president of academic affairs, and Sivula, as well as other faculty and past Fulbright recipients.

"We have been working with Erin and see the Fulbright program as helping to support our internationalization goals," says Senese.

With three Fulbright Scholars among JWU ranks, University Chancellor John Bowen '77, Sivula, Wilkinson and Senese will be holding faculty information sessions in December to inform and encourage other faculty members to consider application.

Plans are in the works to possibly host a visiting Fulbright Scholar from Russia and build an exchange of students and faculty between the nations to explore and shape the rapidly expanding Russian tourist industry.

Wilkinson sees the possible long-term effects of her efforts moving in similar directions, fostering the kind of international relationships for which the Fulbright was created.

"Is there potential to establish a relationship with the University of Dar es Salaam in Africa? Are there potential collaborative relationships with faculty? Is there small-business development work we can do?" Wilkinson wonders.

The potential, she notes, is enormous.

Information about the Fulbright program can be found at fulbright.state.gov.
Shehan Scholars Program Established with $300,000 Endowment

Recognized and celebrated for her skills and abilities as an accomplished businesswoman, a gifted and talented equestrian, community leader and devoted philanthropist, the late Jean Ellen duPont Shehan has left her mark as well on JWU’s North Miami Campus.

In September, Shehan’s $300,000 in gifts to JWU were earmarked by her son, James McConnell Jr., to become a permanent endowment whose proceeds will support student scholarships through the Jean O. Shehan Scholars program.

In dedicating his mother’s gift to an endowed scholarship fund, McConnell noted that “despite my mother’s passing earlier this summer, we are delighted that she was able to leave a legacy that will endure through the students who will benefit from her generosity.”

North Miami Campus President Loreen Chant ’89 noted that the scholarship fund was “a most fitting tribute to an extraordinary woman who was clearly ahead of her time as a businesswoman, community leader and concerned global citizen … a true role model for all.”

Throughout her lifetime, Shehan led by example. She was the first woman to serve on the Delaware Trust Co.’s Board of Directors, ultimately serving as that institution’s president. She also served on the boards of seven major trusts and was an involved board member and loyal advisor to numerous local and national charities, including the American Red Cross, Planned Parenthood, Miami Lighthouse, the Baptist Health System (Miami), the YMCA and many more.

The Shehan Scholars Program has been designed, not simply to provide financial aid to deserving students, but also to immerse those students in rigorous academic and hands-on experiences in the classroom as well as elsewhere. The intent is to provide students with the kind of “wrap-around” assistance they need to succeed, graduate and launch their careers.

For their thoughtfulness and generosity, JWU extends its gratitude and appreciation to the Shehan family for their commitment and support.
Epsteins Fund Hospitality Scholarships

Mark and Eileen Epstein have made a new commitment to the scholarship fund established in their name at the Providence Campus. Students enrolled in the sports/entertainment/event management major and concentrating in meeting and event management will be eligible for scholarships.

"Eileen and I are pleased to continue to support the scholarship fund and help deserving students fulfill their dreams," noted Mark.

Mark is the founder and CEO of Nexxt Show, a Massachusetts-based corporation that develops and produces all aspects of trade shows for various associations and industries nationwide. He has been involved in the trade show industry for more than 25 years, and has brought his extensive knowledge to JWU students through classroom presentations and lectures. Through Nexxt Show and WCP/Champion Exposition Services, the company he previously headed, he initiated internship opportunities for Providence Campus students.

Meeting and event management is an important concentration in The Hospitality College says Dean Richard Brush. "This discipline attracts a wide range of talented and enthusiastic students, many of whom would not be able to continue without scholarships. We are grateful for the generosity of Mark and Eileen Epstein in providing funds to assist students who have the drive to learn, but are lacking resources for tuition expenses. Through the support of the Epsteins and other scholarship donors, students are better able to complete their education and succeed in competitive industries after graduation."

Gifts to JWU Parent Fund Help Foster Success

Parents of today’s college students will tell you that one of the biggest challenges they face is how to stay involved while helping their child embrace independence at college. "I’m always saying to parents that we’re partners in the journey to help their student find success in their college experience," says Jeff Ederer, Ed.D., dean of students at the Denver Campus.

Since gifts to the JWU Parent Fund can foster student success, Tom and Kathy Natoli made a gift to commemorate their daughter Katie’s graduation in May. The gift will support programs that are meaningful to the Natoli family — excellent student clubs and the Denver Family Association.

California parent Julie Peoples inquired about making a gift before her daughter, Abby, even arrived on campus. "I believe our children represent our future and education is the key to their success," she says. "Also, my employer matches my gift, making my contribution more impactful for students."

Another parent, Steve Beekhuizen, credits JWU with igniting his son Scott’s passion for the sports industry when he discovered the popular degree program in sports/entertainment/event management. "The hands-on approach and caring professors like Stephen Pyle really helped Scott stay motivated and find a great career that he loves. We support JWU because it made a difference to Scott."

JWU GETS THE GOLD — AGAIN

JWU’s Grace Welcome Center has been awarded LEED Gold Certification for new construction by the US Green Building Council (USGBC), a third party certification program and a nationally accepted benchmark for the design, construction and operation of high performance green buildings. This designation is one of the top national green awards.

The 7,700-square-foot structure is named in honor of former trustee and visionary industry leader, Ned Grace, and is the university’s second LEED-Certified Building. JWU’s facilities team and Mason J Architects chose environmentally friendly materials, fixtures and furniture to reduce the building’s impact on its surroundings.

The Grace Welcome Center sits on a former brownfield site and was designed to complement surrounding campus buildings and serve as a visitor center and gateway to the Providence Harborside Campus.

L–R: Chairman John Yena ’06 Hon., Ned Grace and University Chancellor John Bowen ’77.
A legacy. A gift given, an endowment bestowed, a line of succession through which the past shapes the present and the present builds a future. For academic institutions steeped in history, a birthing often opens doors to halls where ancestors have matriculated for generations. At many schools of higher learning, attending a relative’s alma mater is an honored tradition.

At Johnson & Wales University, where students are often the first in their families to attend college or blaze new educational trails, “legacies” are a relatively new cohort. JWU awards Legacy Scholarships to offspring of alumni who are accepted, though sons and daughters of past graduates attend JWU, attracted as often by the quality and variety of degree programs and campus locations as by parental direction.

But whether influenced by a parent’s experience or by a student’s career focus, families that share the Johnson & Wales experience find that a legacy is more than a generational bond. While years may separate their experiences, all have an education built on focused work and practical training that prepares them for whatever lies beyond their years at JWU.

“The reason why we wanted Emily to go to Johnson & Wales is the fact that it’s such a career-driven college,” says Marjorie Druker ‘86, wife of Paul Brophy ‘86, the parents of Emily Brophy ‘14. “Many people go to college and they come out and they’re still unsure of the direction they’re headed … The thing I love, is that from the day students start, they’re on the job and they get firsthand experience and exposure to so many incredible opportunities.”

A Family Affair

In many ways the Druker-Brophy’s are a poster family for JWU. Paul and Marjorie’s life together began at Johnson & Wales College. He was a food service management major taking night classes. She took culinary classes in the morning. “We went on co-op to Captiva Island together and fell in love the first day we met, Sept. 3, 1983,” Marjorie recalls precisely. “Not only did I get this phenomenal education, but I met my best friend in the entire world. I met my husband and my business partner.”

Emily was 2 1/2 when Marjorie and Paul opened New England Soup Factory in Newton, Mass. “We literally put her on an upside-down pot and gave her a vegetable peeler and a carrot,” Paul says. By 14 she was working in the front of the house with her dad, and by the end of high school, putting in six-day weeks. “She learned probably more than she wanted to, but I think it’s going to make her a very strong professional when she actually hits the road.”

With parents in the business 24/7, every part of Emily’s world is a Druker-Brophy legacy. Her dad’s introduction to the restaurant industry began at 15, washing dishes for a chef studying at Johnson & Wales. Working summers and weekends throughout high school, he grew with the opportunity. When Paul decided to pursue a career in culinary arts, his mother was adamant that he study food service management, “the wisest thing I could have ever done,” he admits.

Johnson & Wales was a far different place in the early 80s, but it was the rigor, then and now, that Paul values. “For me, the whole school was full of mentors. Chef
[Kevin] Duffy taught commercial production kitchens and he seemed to be the one who pushed the hardest,” Paul says. “These chefs would scare you and intimidate you and make you think you’ve got to do things correctly and right. I appreciated it. I didn’t mind the discipline.”

He, like most of his classmates, went home on Thursdays to work through the weekends. There were few “extracurriculars,” he chuckles. “Maybe if you were lucky you’d get to go ice carve somewhere.”

Though Marjorie was cooking professionally by 17 and loved doing it, the idea of a woman attending college to become a chef defied convention. “It wasn’t on my radar. It was really my parents who said to me, ‘You are going to go to culinary school. You’re really talented at it.’”

“When I got to JWU, the chefs were very professional. They were a bit intimidating and there weren’t lots of women,” Marjorie says.

Among her list of favorites, the influence of “loved” chefs Peter James, Anna Colaiace and Dr. Dominic Vavalas endures. “I still have all of my notes from Chef [John] Aukstalis ’76 who taught garde manger — and his own recipe for gravlax. It’s like a treasure.”

Marjorie found that her education paid dividends. “All you ever had to say to a prospective employer is that you were a graduate from Johnson & Wales and they opened the door; they wanted to talk to you; they wanted to see you.”

After a few years of working for others and catering together Paul and Marjorie opened the restaurant they had imagined when they met. Today there are New England Soup Factories in Newton and Brookline with 40 employees. The company has been profiled on the Food Network, gotten coverage and kudos in the Boston market and been featured in Restaurant Business, Nation’s Restaurant News and Newsweek. Marjorie wrote the “New England Soup Factory Cookbook” and has been a repeat guest on “Martha Stewart Living” on satellite radio.

The carrot-peeling toddler grew up in the middle of all of it. “She’s come with me to work; she’s seen me hire people; she’s seen me fire people. She seen me happy, she’s seen me sad,” Paul says with parental pride.

Not as comfortable in the kitchen, Emily puts in most of her time on dad’s side of the business, cashing out, doing inventory, serving customers. He admits to being a tough taskmaster, scheduling his daughter to work 50-hour, six-day weeks to prepare for an industry that requires stamina and long days. “It worked to our advantage. She was my best employee.”

“I do everything,” says Emily. “I get there at about 7 a.m. every morning. I make sandwiches for the day. I set up the case, I open, wait on the customers, do

“Chef [Kevin] Duffy taught commercial production kitchens and he seemed to be the one who pushed the hardest. These chefs would scare you and intimidate you and make you think you’ve got to do things correctly and right. I appreciated it. I didn’t mind the discipline.”

— PAUL BROPHY ’86
"It’s definitely very fun to be able to say that ... my parents both went to Johnson & Wales. I love how it’s such a career-based school. You can feel how much they want to help you.”

— EMILY BROPHY ’14

cash registers at both stores. Since I was 14 I’ve known how to open and close the stores.

When she sees a problem at work, she’ll come back with a solution, Paul says. A system Emily introduced to operations when a junior in high school is still in effect. “She would absorb everything like a sponge,” Paul chuckles. “Even when I didn’t think she was listening.”

When it came time for college, Emily listened completely. Her interest in the hospitality side of business cemented their resolve. “If you’re going into hospitality, there’s only one choice for you,” Paul was sure. “I was very forceful in saying, ‘You’re going to go to Johnson & Wales and you’re going to get everything you could possibly get out of it, and then some that we weren’t able to do.’”

One visit to Providence clinched it. “I saw Providence and thought, ‘I already love it here.’ My parents had always raved about it,” Emily says. “Johnson & Wales was the first school I heard back from and I didn’t even care if I heard from the rest.”

When everyone advised her to study restaurant management, Paul’s take was different. He urged her to move out of her comfort zone. She decided to major in sports/entertainment/event management. With her innate energy and enthusiasm she joined the Special Events Society as a freshman, “probably the most amazing thing I’ve ever been a part of.” As a member, she’s worked fundraisers that included the CVS 5K race and the Mohagan Sun Wine Festival. From among SES’s 200 members, she was chosen to be one of 40 who traveled to California to work at a 5K race run by actress Eva Longoria and then meet professional event planners from all over the state.

She hopes to shape her major to her own inclinations. “I love restaurants so much, I’d like to find a focus with events and restaurants,” she says. “SES really put me on a path toward a goal of finding out what I want to do.”

Emily knows she can always return to the New England Soup Factory, her “natural habitat.” Her father would rather she “get out and sow her seeds” and experience other managers and owners. Someday she could be running the business, Paul imagines. They know they have a tested “franchiseable concept.” Great soups and chills would score big with sports stadium crowds.

In the meantime all three are enjoying the return to JWU. “Last year every weekend Emily was telling me about an event that she was working,” Marjorie says. “It was so exciting listening to her, and to see her living that same life that we lived at school.”

And noticing the differences.

When Marjorie visited to sign cookbooks and speak to students, the couple toured the campus. Paul admits that he’s “so jealous” of the new facilities at Harbor side and the sports teams. “We only had that little basketball court that was in the old culinary building. I was in the dorm next door so that’s where we used to hang out.”

“Cooking classes were more classical and foundational — like being a ballerina and studying classical ballet,” says Marjorie, marveling at the evolution.

“When you compare what they have today to what we had back then, it’s just unbelievable. I hope students appreciate what they are able to take advantage of,” Paul says. “There’s so much opportunity there. Not that there wasn’t when we were younger, but it just has been made so much easier by the way it looks like the school is run now.”

Paul often pays it forward. “Whenever I’m hiring, I always will chose a JWU alum faster than I look at anyone else, because if they’ve graduated the program, I know that they are probably successful at what they’ve done on the way out.”

“We’ve had a terrific ride and some bumpy roads. Whether they were good or not so good, it’s all good learning experiences,” Marjorie reflects. “I feel very, very lucky. I’m really grateful for my education at JWU.”

“We’ve been in business for 16 years now which is really an accomplishment ... with the economy being the way it is,” says Paul. “We’re very fortunate. We owe a lot of it to Johnson & Wales and the stamina and the discipline that it gave me.”

“It’s definitely very fun to be able to say that ... my parents both went to Johnson & Wales. I love how it’s such a career-based school. You can feel how much they want to help you,” Emily says.

“I think my parents pushed me in a very good direction. They just had a feeling and they were very right.”
Same University, Different Campus

North Miami freshman Britany Clark ’15 is brand new to Johnson & Wales. She was brand new to the world when her dad, Robert Clark ’95 M.S., came to Johnson & Wales nights after work at Stop & Shop to earn his master’s in managerial technology with a concentration in management.

“Kudos to Johnson & Wales. I was very pleased with the value ... I know she’s going to get a good education.” — ROBERT CLARK ’95 M.S.

“I loved it,” he recalls. “There were a lot of adults who were like me. They had children and wanted to go back to school and learn some different things. It was really, really good.”

When it came time for his daughter to attend college, his experience weighed into her decision to attend Johnson & Wales.

“It had a little impact because he told me how great the school was, but it was mostly me who did all the research,” Britany says. From Bellingham, Mass., she’d had enough of New England winters and JWU’s campus in North Miami was a big draw. “I definitely wanted to end up somewhere down south and Johnson & Wales just has a great reputation for being able to give me an awesome education.”

She’d found an interest in cooking as a freshman in high school. “That’s when I discovered that this was my passion and this is what I wanted to do.”

Johnson & Wales representatives had come to her high school. “They talked to us about the school and the campus and how awesome the education was,” she remembers. “And so far I’m not disappointed in any way whatsoever.”

Though she’d attended Blackstone Valley Regional Vocational Technical High School, in Upton, Mass., one of the top schools in the state, Britany knows that she only learned the basics of cooking. Now learning different
“I like being able to look out my window and know that it’s about 85 degrees every day. The whole experience and everything around me has just been amazing.”

—BRITTANY CLARK ’15

styles of cooking and cuisines from around the world, "it’s way more indepth than what I learned before."

Her dad knows his own career was enhanced by his time at JWU's Alan Shawn Feinstein Graduate School. "I think people acknowledge the fact that you have a master's degree; people take you a little more seriously."

Working on his thesis, Robert strengthened his writing skills. Lessons he learned about accounting, budgeting, fiscal management and financing properties are serving him well in his new post as senior director of the housing corporation for South Middlesex Opportunity Council. The largest nonprofit in Massachusetts manages 130 properties with 1,500 units across 80 communities from Waltham to Springfield for low-income subsidized housing including veteran's programs, group homes, shelters and services.

"Kudos to Johnson & Wales," he says. "I was very pleased with the value; I got good bang for the buck. I'm pleased with the cost of sending Brittany down to Florida. I know she's going to get a good education."

As for Brittany, she likes her schedule, her floormates and "being able to look out my window and know that it's about 85 degrees every day. The whole experience and everything around me has just been amazing."

His College, Her University

When Elizabeth Buzzerio ’10 came home in 11th grade and announced she was going into baking and pastry arts, her parents were caught off guard. Liz had always been excited by science and forensics. Now their future CSI agent was planning instead to flambé.

"A pastry chef? It will pass," we said when she left the room," says her father, Jeff Buzzerio ’84, ’92 MBA. When she later insisted on applying only to Johnson & Wales, her father advised she broaden her options.

"To be honest, I urged her to look elsewhere beyond Rhode Island — to consider the Culinary Institute of America," says the North Providence native. "That's not a college," she told me. "They go to school year round. There's no fraternities or sororities; there's no athletic programs; there's nothing to do other than go to school. I want to go and have a real college experience."

"I'd done my homework," Liz counters. "Intelligent, determined and focused, Liz is her very accomplished father's daughter. "We're so much alike," he says. "We're both really driven."

Jeff discovered accounting in grammar school and by 8th grade he was planning a career as a CPA. An honor student at Providence's Classical High, he intended to go to Florida for college. But when his mother got hurt in his senior year, he was the only one at home, so he stayed. Still determined to make a go of accounting, he enrolled at Johnson & Wales.

"J&W served me well. When I graduated in 1984, through the good work at the time of Miss Donna Fanterri (now Yena), I got an interview at the company I went to work for right out of college."

He first worked as a cost accountant, rising in 10 years to accounting manager and then divisional controller for the corporation. Jeff returned to JWU to earn a master's degree in 1992. By then he'd left his original employer to work as a corporate controller, and moved on to jobs as a CFO.

"The last real job I had as a corporate CFO was with a local company that quietly does about $200 million a year in revenue worldwide. I went in to replace the CFO and the CFO I was replacing happened to be a friend from high school," Jeff says of the path-changing moment. "It solidified my decision. In 2000, I went out on my own with a partner."

Today, as CEO of Strategic Alliances Ltd., in West Warwick, R.I., he goes into distressed companies as interim chief restructuring officer (CRO), finding faults,
cutting costs and stabilizing revenues. He's run companies in England, Holland and North America and worked for a year-and-a-half in Iowa.

"We got cited in Delaware by the judge on confirmation day for being so expeditious and cost saving. That's our big claim," he says proudly. "We got cited in the court record because we did exactly what the judge wanted ... Secured parties got 100 percent and the unsecured about 75 cents on the dollar."

He's now exploring options to raise a Debtor in Possession (DIP) fund to assist smaller companies going into bankruptcy. "I've done a little bit of everything," he says. "It's kind of interesting and pretty exciting."

With quiet but obvious parental pride, he notes that his daughter has been equally self-assured about her own intentions. She announced early on she was going to JWU, studying culinary arts for two years, getting a bachelor's degree in baking and pastry arts and going for a summer abroad. "She did all of them."

Liz doesn't remember what turned her interest from forensics to pastry. There were no home economics classes in the Catholic high school where she was an honor student who played sports, was active in clubs and was a standout oversachiever.

"Cooking is something I started doing on the side at home. The more I did it, the more I found it a way to destress myself, relax. I found it very calming."

When she decided in her sophomore year at JWU to find a summer job, she headed for Boston's Modern Bakery, one of the best authentic Italian bakeries in the country. Liz walked in with her portfolio, was hired on the spot and worked straight through college.

A recommendation from Professor Lynn Tripp helped get her into a Study Abroad program in Switzerland that included a week studying in Italy.

"I had all great teachers. They feel for their students, like parents," Liz notes. "I don't think I could have learned all they taught me at Johnson & Wales at any other culinary or baking college."

She worked for Pastiche, a high-end patisserie on Providence's Federal Hill, after graduation, before being offered a full-time job back at Modern Bakery. With her father's business sense, she'll also return to Johnson & Wales to earn an MBA.

Liz would like to open her own bakery and bistro, specializing in cakes, and already works a little business on the side. She knows she made the right decision to study at her father's alma mater.

"I was a little bit of an anomaly for culinary arts, coming out of college prep at a Catholic school," Liz says. "I came in not knowing a thing, and I've worked at the number-one patisserie in Rhode Island and the number-one the Italian bakery in New England, and I'm a JWU grad."

In the eight years between earning his own B.S. degree and returning for his MBA, Jeff found the school "two different institutions."

"The school had grown, gained recognition and respect. I'm in awe every time I come back and see what's been done here," Jeff says. "It's a credit to the institution and it's interesting to see the evolution. It was J&W and now it's JWU. I still can't get used to that."

His daughter has no problem. "It's JWU dad," she laughs.

"J&W served me well. When I graduated in 1984, through the good work at the time of Miss Donna Fantetti (now Yena), I got an interview at the company I went to work for right out of college."

—JEFF BUZZERIO '84, '92 MBA
100-YEAR COUNT DOWN

As JWU nears the century mark, share in our enthusiasm and pride as we recount our university’s rich and vibrant history.

In 1980, then University President Morris Gaebel ’98 Hon. said, “Johnson & Wales is the fastest-growing college in this state (Rhode Island) because we have a unique kind of education known as career education. Society today is interested in jobs.”

The college offered programs that were not available at traditional liberal arts schools. Concepts like “upside-down curriculum” allowed students to take courses in their major from day one, and the “four-day week” helped students to work on Fridays and weekends when the demand was greatest in the food service industry.

In 1979, John Bowen ’77, JWU’s future chancellor, started the co-op program to provide the industry experience expected of culinary graduates. Bowen’s innovative programs brought a number of companies to campus to recruit students. He also spearheaded the first International Student Exchange Program and launched the first international co-op in 1981.

Less than a decade old, the culinary arts program was solidifying its reputation. In 1979, JWU hosted the American Culinary Federation’s National Culinary Olympic Team. A year later, the Distinguished Visiting Chef program brought the first in a series of noted chefs to campus.

In 1979, Donna Fantetti (Yena), a new member of the Career Development Office, created “Career Days,” employer open houses where students could connect with prospective employers.

Chancellor John J. Bowen ’77

In 1979, Donna Fantetti (Yena), was a new member of the Career Development Office. She retired this summer as vice president of employer relations after 32 years and an illustrious career in career services at the university.
FOCUS 2011 has our entire university community continually striving to provide relevant and rewarding experiences for our students — both inside and beyond the classroom. We’re addressing affordability and making the necessary investments in structural, fiscal and human resources to ensure the best possible educational experience for future generations of JWU students.

In this final year of FOCUS 2011, we take a closer look at a handful of accomplishments within the academic area — new graduate programs, the notoriety that our unique experiential education approach is receiving across the nation, and a conversation with an alumna who is taking advantage of the opportunity to further her education online at JWU.

Through our strategic plan, FOCUS 2011, we will strengthen Johnson & Wales University to ensure that we attract and retain highly motivated and demonstrably capable students. We will prepare them for professional success through academically rigorous, industry relevant and experientially based programs.

Twelve JWU faculty and staff traveled to Beijing, Shanghai and Hong Kong in May 2011 to learn about the Chinese culture, educational system and economy. The intent was to improve JWU’s ability to educate and service students from the region and teach our core disciplines, impacted by China’s role in the world today. Throughout the 2011–2012 academic year, the group will work on related initiatives and provide faculty and staff with insight and tools to work more effectively with Chinese students enrolled at JWU, whose number last year reached 695.

*Bottom, left*: L: Maureen Dumas, JWU VP of Experiential Education & Career Services and Stephan Krause ’06 MBA, director of food and beverage, Renaissance Shanghai Yu Garden Hotel.
A Graduate School Reshaped to Meet the Market

The Alan Shaw Feinstein Graduate School has undergone significant change. As a result of an intensive review of the university's MBA programs during the 2009–10 academic year, the graduate school and School of Education have been reorganized under a single dean. New offerings have been established, new leadership is in place, additional academically qualified faculty have been hired, and the curricula have been redesigned for broader relevance and academic rigor. These changes were designed to satisfy the FOCUS 2011 goals to review existing programs and develop innovative new ones.

"Through the Academic Program Review process we learned that our programs needed to be more 'industry standard' and more rigorous," says Jeffrey Senese, Ph.D., vice president of academic affairs. "We realigned the core of our graduate curricula. Our MBA programs now not only meet industry standards, they're also differentiated enough to give graduates a competitive edge in specific job markets. This is part of our strategic focus and will increase with ongoing program reviews."

Two new graduate school programs have also been established. An enhanced MBA program in accounting allows students to complete the Certified Public Accountant (CPA) certification concurrently with MBA coursework, providing a distinct job advantage for graduates while enhancing the graduate school's reputation. "In addition, the accounting program is not just limited to accounting; it incorporates finance as well," says Senese. "This broader base was designed to provide graduates more job options to consider."

A new Master of Science in Criminal Justice Management degree was also developed. "It too aligns with our undergraduate program, and was designed to position graduates for management fields within the criminal justice industry," says Senese. "To support the program, we invested in hiring two faculty with more than 20 years of experience each in the field. One has a J.D. and a Ph.D. Our faculty in the program is a perfect combination of practitioners and Ph.D.s."

To cap the transformation, the graduate school has named a new dean, Frank Sargent, J.D., Ed.D.

"We conducted a national search and received more than 70 applications from across the country, but Frank really rose to the top," says Senese. "He comes to us from Bridgewater State where he was an associate dean and has both an Ed.D. and J.D."

Sargent has been charged with reorganizing the graduate school to ensure integration of staff and faculty; reviewing and defining MBA, M.A.T. and doctoral programs; and determining the feasibility of new programs on an ongoing basis.

As V.P. of academic affairs, Senese will remain focused on taking advantage of strong undergraduate programs and assessing how they can be integrated or taken further at the graduate level. "For now we'll concentrate on growing and maintaining our graduate programs at the Providence Campus," he says. "But down the road we'll consider more and more online opportunities at the graduate level."

**Online**: jwu.edu/uploadedFiles/Documents/Academics/brochures/JWUGradMBAEnhAccountingPVD.pdf

**Online**: jwu.edu/uploadedFiles/Documents/Academics/brochures/JWUGradMSCTCriminalJusticePVD.pdf
Online Path Offers Access to Advancement

Desirée Narog ’02

graduated from JWU’s Providence Campus with an associate degree in baking and pastry arts. She could only pursue an associate degree because “federal funding decreases as you progress,” she notes, adding, “In 2002 the economy still supported jobs for people with an A.S.”

She enjoyed working at a chocolate-making company but didn’t have the proper credentials or experience to move into the development labs, where she really wanted to work.

In 2008, a flyer from JWU that offered an opportunity to earn her bachelor’s degree online in either baking and pastry arts and food service management or culinary arts and food service management piqued her interest. With the economy ranking and the job market tight, Narog thought, “Now’s the time to further my education.” By then she’d moved to the insurance industry. The stable income would allow her to go to school full time online, work a part-time job in retail and have a happy balance. “Besides, I’d never lost the itch to bake and had even thought often about hospitality management.”

Although she had her doubts, Narog enrolled in JWU’s online program. “I like human interaction and wasn’t sure about online learning,” she says. “But I’ve had some great classes and you can always connect with your instructors. There are a few students I’m progressing with and it’s comforting to see familiar names appear on the discussion boards.”

Narog had the A.S. lab skills, rounded out through three separate internships. Today in the online program she enjoys “delving into the ‘business’ side of the program.” Narog logs in on her lunch hour, downloads materials and completes her assignments on weeknights. “It could be a challenge for people who don’t have the focus, but I want my bachelor’s … I’m not going to let myself down.”

Narog is reaching out to potential employers. She envisions starting in the back of the house doing mass production, or working in guest services and advancing to management. “The online degree will kick up my résumé, and hopefully highlight my work ethic. The industry has progressed and the employment market has changed.

JWU MODELS INNOVATION IN EXPERIENTIAL EDUCATION AND STUDENT LEARNING

JWU’s newly developed assessment model for experiential education has been receiving both national and international attention. It was designed to fulfill goals set in FOCUS 2011 by re-engineering experiential education programming and evaluation, and building student self-reflection and self-assessment into internship programs throughout the university to strengthen outcomes.

Launched in 2009, the program was developed in collaboration between JWU’s Academic Affairs and Experiential Education & Career Services departments. Using an online survey, students rate their own performance, and employers rate both student competency and learning outcomes. Using e-Portfolios, a model for collecting evidence of student learning, was also developed. Plans are in place to pilot ePortfolios during the current academic year. “This breadth and depth of changes to student learning and assessment in experiential education has attracted the attention of other institutions and educational organizations,” says University Provost Veera Gaul, Ph.D., ’91 M.S.

Gaul, along with Maureen Dumas, vice president of Experiential Education & Career Services, and Associate Provost James Griffin, Ed.D., ’86, ’92 M.S., was invited to present the assessment model at a global online seminar hosted by the e-Portfolios Community of Practice of Australia in conjunction with Helen Chen, Ph.D., of Stanford University’s Center for Innovation in Learning. Presentations have also been made at conferences including the 17th World Conference of the World Association of Cooperative Education and the 2010 National Society for Experiential Education annual conference, says Griffin. Additional presentations are planned for the New England Association for Cooperative Education and Field Experience conference and the 40th Annual National Society for Experiential Education conference.

Maureen Dumas speaking about JWU’s assessment model.

Employers are looking at education and experience. I’d encourage other alumni in my situation to further their education as well. It’s another tool in your kit to remain competitive.”
Success Boards Honor Outstanding Alumni

A Success Board is one of the highest honors that Johnson & Wales presents to its alumni. Each year, JWU faculty and staff select one alumnus or alumna from each college at each campus whose professional accomplishments stand out from those of their peers. Those chosen for this recognition are asked to participate in Alumni Leaders Week, which involves speaking with students and giving classroom presentations. A formal reception is held during this week, at which Success Boards are presented by faculty to honorees in front of their families, faculty and staff.

The award itself is a personalized, visual representation of the recipient’s achievements. Featuring a biography, photographs, certificates and other accolades, it is a trophy like no other. Three copies of each Success Board are made: one for the recipient to keep, one to be hung outside the office of the president of the campus closest to where the recipient lives, and one to be displayed in the college from which the recipient graduated. The boards remain on display for a year, inspiring current students and impressing visitors.

TOP, L-R: Success Boards for Brian Lenfestey ’96, Lisa Cotter ’93, Michelle Bernstein ’94, ’03 Hon., Brian Foye ’85, ’88 M.S. and Kathleen Kenny Davis ’94.
CENTER, L-R: Steve Shipley ’85, ’86 M.A.T., executive director of alumni relations; Brian Lenfestey ’96, Kathleen Kenny Davis ’94, Denver Campus President Bette Markowski.
OPPOSITE PAGE, LEFT, L-R: Maurice Lake ’93, Karen Cadogan ’99, St. Maarten Alumni Chapter president; Theodore Heyliger ’93 and Karen McGibbon ’00, manager of alumni relations, Southern Region.
RIGHT: Carolyn Lisa ’74.

BOTTOM, L-R: Charlotte Culinary Dean Mark Allison, Dana Herbert ’00, Charlotte Campus President Arthur Gallagher.

OPPOSITE PAGE, L-R: Richard Badgley ’90, ’92 M.S., Katy Sparks ’86, Laura Greenstein ’04 Ed.D.; Heather Jennis ’98, ’06 MBA, Robert Falcone ’06 and Pablo Cabrera ’02, ’08 MBA.
2011 SUCCESS BOARD RECIPIENTS

Providence
Richard Badgley '90, '92 M.S.
Senior Vice President of Selection Staffing and University Relations
Wyndham Worldwide
Pablo Cabrera '02, '08 MBA
Cash Manager
FM Global
Robert Falcone '06
Security Intelligence Engineer
VeriSign Defense
Laura Greenstein '04 Ed.D.
Teacher and Chair, Art and Vocational Department
Montville High School
Heather Jenner '98, '06 MBA
Senior Human Resources Manager
Kraft Foods North America
Katy Sparks '86
Owner
Katy Sparks Culinary Consulting

North Miami
Michelle Bernstein '94, '03 Hon.
Restaurateur, Television Personality and Author
Brian Foye '85, '88 M.S.
Senior Vice President of Operations
The Capital Grille
Theodore Heyliger '93
Deputy Prime Minister
St. Maarten

Denver
Kathleen Kenny Davis '94
Owner
Gateaux Pastries
Brian Lenfestey '96
General Manager
Denver Marriott South at Park Meadows

Charlotte
Lisa Cotter '93
Owner
Doctors Express
Dana Herbert '00
Owner
Desserts by Dana
Carolyn Lisa '74
Owner/President
IMT Associates Inc.
Welcome Summer Backyard BBQ

The Bahamas Alumni Chapter greeted summer with a barbeque at Stapleton Gardens of Christle Park in Nassau on a lovely clear day. Lawn and board games made for an entertaining event.

Charlotte Reception

In September, alumni returned to campus for the annual Alumni Reception and to tour the new Student Center.

2011–2012: events

December

10 Alumni Reception, Inn, Vaux, N.Y.
10 Open House, North Miami Campus
15 3rd Annual Alumni Holiday Reception, Providence, R.I.
17 Alumni Night at JWU Basketball game, North Miami Campus
29 Holiday Gathering, Bahamas

January

21 Open House, North Miami Campus
21 Open House, Providence Campus
29 Family Ice Skating, Providence, R.I.

For upcoming events or information, visit: alumni.jwu.edu/events

February

TBA Orlando Regional Reception

TBA College Fair, Bahamas

4 Alumni vs. Students Basketball Game, North Miami Campus

4 2nd Annual Athletic Reception, North Miami

11 Open House, North Miami Campus

18 Open House, Providence Campus

March

9 JWU Night at the Providence Bruins, Providence, R.I.

17 Open House, Providence Campus

19-23 Alumni Leaders Week, Providence Campus

24 Open House, North Miami Campus

26, 27, 29 Alumni Leaders Week, North Miami Campus

29 Alumni Reception, Miami, Fl.

April

14 Open House, Providence Campus

19 Hartford/Springfield Alumni Reception

20 Annual Reception, Bahamas

25 College of Business Alumni Accounting Night, Providence Campus

25 College of Business Alumni Advertising Night, Providence Campus


28 Open House, North Miami Campus

29 Student Board Reception, Providence Campus

27–29 Greek Reunion, Providence, R.I.

May

12 Open House, Providence Campus

17 Graduate Commencement and Alumni Procession, Providence Campus

19 Undergraduate Commencement Alumni Procession, Providence Campus

19 Undergraduate Commencement, All Campuses
St. Maarten Reception
The newly established St. Maarten Alumni Chapter had a great turnout for its first reception, held at Privé Sky Lounge in Simpson Bay in July. The Caribbean chapter is excited to expand the JWU alumni family.

Jerry Remy’s Sports Bar & Grill
The Boston Alumni Chapter forged friendships over finger foods and drinks near Fenway Park in late June, when 60 alumni filled Jerry Remy’s Sports Bar & Grill.

WaterFire
Members of the Hartford/Springfield, Providence and Boston alumni chapters joined forces to host a picnic on Gaede Commons, after which the group enjoyed a beautiful July WaterFire.

Philadelphia Reception
The Philadelphia chapter set a new attendance record when more than 100 alumni filled Citizens Bank Park for a reception and tours of the stadium.
1976

PAUL MILLER PVD
Zionsville, Pa.
Paul is owner of three large childcare facilities in the Lehigh Valley. He employs more than 100 people.

1978

MARK VOJTEK PVD
Phoenix, Ariz.
Mark remodeled and opened Mark's Cafe in Tempe.

1980

KEVIN MAGUIRE PVD
Sedona, Ariz.
Kevin is director of food and beverage at Enchantment Resort in Sedona. He is responsible for all food and beverage operations at Mii amo, Yavapai Restaurant, Tii Gavo, Mii amo Cafe, as well as room service and corporate banqueting.

1981

JEFF BARTLET PVD
Hopewell, N.J.
Jeff is chef and owner of Bell & Whistle in Hopewell.

THOMAS BLIKE PVD
North Canton, Ohio
Tom is culinary arts instructor at Canton South High School in Canton. He will be featured on "Restaurant Impossible" on The Food Network in November in a makeover of the school's student-run restaurant.

BRADFORD PIRKEY PVD
North Fort Myers, Fla.
Bradford is owner of Seabreeze Sweet and Sandwich Shop in Palm Coast. He previously owned a fine dining restaurant in Vermont for 15 years and worked as a wood oven chef at a restaurant in New Smyrna Beach.

1982

GERARD FITZGERALD PVD
Windsor, Maine
Gerard received an associate degree in computer science with high honors from Kennebec Valley Community College in May.

THOMAS MCGUET PVD
Foxboro, Mass.
Tom is owner and chef of Basil's Restaurant in Medfield.

PAUL WALSH PVD
Hyde Park, Mass.
Paul is executive chef at Mount Pleasant Country Club in Boylston. He was previously executive chef at the Hynes Convention Center in Boston.

1985

REX THORNTON PVD
Durham, Maine
Rex is president and CEO of Metro Real Estate Co., an investment company in Scarborough. He previously owned Rex's restaurant in Pennsylvania.

1986

DONALD "OZZIE" GODLESKI PVD
Carmel, Ind.
Chef Ozzie has paired with Carmel Clay schools to help students make healthy food choices and exercise regularly. He is a corporate chef for Heartland Sweeteners in Carmel.

1987

CYNTHIA SEWELL CHS
Johns Island, S.C.
Cynthia was named Charleston County School District Food and Nutrition Services Department's Manager of the Year for the 2010-2011 school year. CCSD is the second largest school district in the state and is comprised of more than 80 schools. She has been employed with the CCSD for more than 20 years.

1988

ANTHONY LUCCI PVD
Tiverton, R.I.
Tony is co-owner of Restaurant 524 and Randy's Cafe-Grill in Tiverton.

1989

LOREN NALEWANSKI PVD
Hersdon, Va.
Loren was promoted to vice president of global brand management at Marriott International in Bethesda, Md. She is responsible for leading the brand strategy for Marriott's 200-unit

"The most important way JWU has helped me get to where I am is by teaching me professionalism; professionalism is the most important thing. A close second is the inspiration I got from my instructors. I came from a very poor background and didn’t have any mentors, until the faculty at JWU helped me to see that there’s a lot more out there for me. They were all helpful and really seemed to care."

—Paul Miller ’76 is the founder of Active Learning Centers (ALC), a childcare business that also offers martial arts classes and hosts kids’ birthday parties. ALC has grown to three locations across Pennsylvania’s Lehigh Valley, with a fourth location set to open soon. Miller manages more than 100 employees and credits JWU for his success.

Online > alcchildcare.com
TownePlace Suites in North America as well as more than 3,000 upscale serviced apartments. The Executive Apartments in 17 countries have a strong growth and development focus in Asia and the Middle East.

MICHAEL CELIO PVD
West Warwick, R.I.
Michael is regional revenue manager for Buffalo Lodging Associates LLC in Stoughton, Mass.

ROBERT LANDOLPHI PVD
Hampton, Conn.
Robert is a chef specializing in gluten-free foods and is author of "Quick-Fix Gluten Free."

SPENCER TURER PVD
Fairfax, Vt.
Spencer is director of coffee operations at Coffee Analysts in Burlington. Coffee Analysts is an outside, independent coffee laboratory that specializes in quality assurance of green and roasted coffee products, new coffee product development and coffee specification programs.

1992

ROBERT FROST PVD
Monroe, Conn.
Robert is executive vice president of human resources at Northwood Hospitality in New York, NY. Robert was employed at China Grill Management as corporate director of human resources.

1990

CHRISTINE SULLIVAN PVD
Saunders, R.I.
Christine is general manager of The Chariot at Cliff Walk in Newport. The Chariot was named third among inns in the U.S. and Canada and 65th among hotels in the world in Travel + Leisure Magazine's World's Best Awards.

1991

ANN-LOREN BRASSIL PVD
Windermere, Fla.
Ann-Loren and her husband, Tyler Brassil '00, are co-owners of The Table in Orlando. The Table offers a central large table with seating for about 22 guests.

LISA "L.A." POMEROY PVD
Northampton, Mass.
American Horse Publications (AHP) named L.A. 2010 AHP Editorial and Graphics Awards winner for Freelance Writer Equine-Related Journalism (print) for an article featured in Modern Arabian magazine. She is an affiliate member. L.A. is media liaison for the Intercollegiate Horse Show Association (IHSA) and a publicist, writer, photographer and social media consultant specializing in equestrian sport, arts and lifestyle.

DAVID SANCHEZ CHS
Tucson, Ariz.
David is owner and chef of Apatite Café in Austin.

DENNIS TRANTHAM CHS
Canton, N.C.
Denny is executive chef for The Grove Park Inn Resort & Spa in Canton. He will be among 12 judges for the 19th Annual National Gingerbread House Competition at the spa.

1993

MARK MCCORMICK '08 MBA PVD
West Warwick, R.I.
Mark is controller at Site Specific LLC in Providence.

SHAWN WELLES DICK PVD
Wilmington, N.C.
Shawn is owner and chef of Port Land Grille in Wilmington. He was previously chef of Noble's in Greensboro.

1994

JAMES CAREY NMI
Miami Beach, Fla.
James is owner and chef of Jimmy's Kitchen in Miami Beach.

CHRISTOPHER COSENTINO PVD
San Francisco, Calif.
Chris is executive chef at Incanto in San Francisco. He was the honorary chef/co-chair for Share Our Strength's Taste of San Francisco.

TYLER FLORENCE CHS
Mill Valley, Calif.
Tyler helped open the first-ever, special edition Oscar Mayer Wienermobile Food Truck in New York to celebrate the 75th anniversary of the Wienermobile. He is host of "The Great Food Truck Race," on the Food Network.

1995

ROCHELLE JONSON '97 MBA PVD
Pacifica, Calif.
Rochelle is sales development manager at Merrick in San Francisco. She was previously the performance manager at Televerde.

JAMIE PICON PVD
Methuen, Mass.
Jamie is executive chef and marketing coordinator for Sodexo at Pfizer Biotech in Andover. He also works part time as a cooking instructor at Stonewall Kichen in York, Maine. He celebrated his eighth wedding anniversary on Sept. 12.

1996

JEFFREY BANE, M.L.D., C.C.E., C.C.E. CHS
Fort Wayne, Ind.
Jeffrey has been named dean of culinary education and curriculum program coordinator for The Chef's new campus in North Carolina. The academy is a culinary division of Harrison College in Indiana.
JAMES HAYES PVD  
Port St. Lucie, Fla.  
Jim and his wife, Angela, are owners of Hayes Gourmet Bakery & Café in Jensen Beach.

1997  
ZACHARIAH BELL NMI  
Lake Worth, Fla.  
Zach is executive chef at Addison Reserve Country Club in Delray Beach.

JENNIFER FLOCK PVD  
Portland, Maine  
Jennifer is restaurant manager and wine director for The Tides Beach Club and Hidden Pond in Kennebunkport.

SCOTT HOFFNER PVD  
Austin, Texas  
Scott created the menu for Fillopin Out Crepes and Coffee in Addison. He was also the personal chef for Tyson Chandler of the Dallas Mavericks and his family during the past NBA season.

CYNTHIA NICKERSON PVD  
Columbia, S.C.  
Cyndi was promoted to seminars manager for the South Carolina Bar.

ROBERT SAPIRMAN NMI  
Mountain View, Calif.  
Robert is executive chef for Citrus in the Hotel Valencia in San José.

CASEY SHEA PVD  
Newport, R.I.  
Casey is executive chef at Bay Voyage Restaurant, part of Bay Voyage Inn & Resort, owned by Wyndham Vacation Resorts, in Jamestown.

GREGORY TALMONT CHS  
Fort Myers, Fla.  
Gregory is chef of Sherborn Inn in Sherborn. Greg took first place for Best Entrée at the inaugural Taste of MetroWest sponsored by the MetroWest Chamber of Commerce.

1998  
CHRISTIAN APETZ PVD  
Avon, Colo.  
Christian is executive chef of 8100 Mountainside Bar & Grill in Avon.

STEVEN LIEBAUER PVD  
Jamestown, R.I.  
Steven and his wife, Maria, are owners of Slice of Heaven in Jamestown.

KEVIN SHERBINE CHS  
Charleston, S.C.  
Kevin is detention officer with the Charleston County Sheriff’s Office in Charleston.

1999  
KEVIN FARRELL PVD  
Lansdale, Pa.  
Kevin was promoted to director of dining from general manager at Sodexo in Lansdale.

DONNA OTTAVIANO ED.D. PVD  
Johnston, R.I.  
Donna is superintendent of schools for the North Providence School District. Donna has been named the 2012 Rhode Island School Superintendent of the Year by the Rhode Island School Superintendents’ Association.

STEVEN PITASSI M.A.T. PVD  
North Providence, R.I.  
Steven is vice president and branch manager at Janney Montgomery Scott LLC in Providence. He has been recognized as branch manager of the year.

HOMER SEAN BROCK CHS  
Charleston, S.C.  
Sean is owner and chef of Husk in Charleston. Husk was named the “Best New Restaurant in America” in the September issue of Bon Appétit. Sean is also owner and chef of McCrady’s in Charleston.

JAMES BRODGON CHS  
Chattanooga, Tenn.  
Andrew is assistant general manager for Hilton Garden Inn Chattanooga Downtown in Chattanooga. He previously served as corporate director of food and beverage for all Vision Hospitality Group Inc. hotels.

SCOTT GOTTLICH VAIL  
Plano, Texas  
Scott is chef and co-owner of Bijoux and The Second Floor Bistro & Bar in Dallas.

JOSEPH KRENN PVD  
Atlanta, Ga.  
Joseph received an MBA from Kennesaw State University in August.

HERBERT MAGRUDER CHS  
St. Louis, Mo.  
Herbert is executive chef and general manager of Vin de Set Restaurant in St. Louis.

AARON MILLER PVD  
Lewes, Del.  
Aaron is chef at The Buttery in Lewes.

JESSICA OROSO PVD  
Chicago, Ill.  
Jessica is owner of Black Dog Gelato in Chicago.

GREG SMITH NMI  
San Francisco, Calif.  
Greg is chef at The Grill in San Francisco.

CHRISTOPHER STALLARD CHS  
Charleston, S.C.  
Chris is executive chef of Chai’s Lounge in Charleston.
ALUMNI OVERSEAS

1991
LEONARD CZARNECKI PVD
Upper St. Clair, Pa.
Leonard is general manager of Fairmont Hamilton Princess in Bermuda. He has been with the Fairmont group for more than seven years.

SIMON DELL PVD
Pattaya, Thailand
Simon is general manager of the Amari Hua Hin hotel set to open in March 2012 in Hua Hin.

1999
ABDALLA AL-TAMIMI PVD
Ontario, Canada
Abdalla is owner of two interior design material supply companies in Qatar. He is also CEO of a custom Web software development company he started in Canada with branches in Qatar and Egypt.

2003
GEORGE BABINEAU PVD
Beijing, China
George is Disney English foreign trainer and casting scout for Walt Disney English Training Co. Ltd. in Beijing.

HICHAM DRIQUECH MBA PVD
Casablanca, Morocco
Hicham is area manager for North and Central Africa at Steelcase in Casablanca. Hicham was recently employed at Star Media as general manager.

2001
FRANCIS PEZZOLANELLA PVD
Utica, N.Y.
Francis is owner of Bagg’s Square Café in Utica. He has managed restaurants in Utica and Boston.

KENNETH SLOANE NOR
Nags Head, N.C.
Kenny is owner and chef of Fin Seafood Restaurant in Newport News, Va.

2005
BADR FAYEZ ’08 MBA PVD
Jeddah, Saudi Arabia
Badr is opening two restaurants: Muse, a high-end seafood restaurant, and Kome, serving Japanese cuisine, in Corniche, Saudi Arabia.

2006
JESSICA ALTEMUS NMI
Nottingham, U.K.
Jessica is a duty manager at The Via Fossa in Nottingham, U.K. She also manages The Sweet Life Bakery, a custom cake and dessert business in Nottingham.

YVONNE KNEELAND DEN
Yvonne was promoted to general manager at PF Chang’s in Mexico City, the first PF Chang’s outside of the USA.

STEPHAN KRAUSE MBA PVD
Shanghai, China
Stephan is director of food and beverage at Renaissance Shanghai Yu Garden Hotel in Shanghai.

2007
HARALD ROHRMOSER PVD
Singapore
Harald is chief chef instructor at At-Sunrice GlobalChef Academy in Singapore.

2001
AARON VANDERMARK NOR
Hillsborough, N.C.
Aaron was nominated by the James Beard Foundation as among the “Best Chefs of the Southeast for 2011” and was also selected as one of “10 Best New Chefs of the Southeast for 2011” by Food and Wine magazine. His restaurant, Panchito, is also one of the top 25 restaurants in the Raleigh-Durham-Chapel Hill area as noted by the News and Observer of Raleigh.

BRYAN WAREHAM CHS
Petersburg, Va.
Bryan is culinary arts instructor at Colonial Heights Technical Center. He was named Virginia ProStart Educator of the Year by the National Restaurant Association Education Foundation in spring 2011.

2002
DEREK BOUCHARD PVD
North Providence, R.I.
Derek is culinary partner at PF Chang’s in Providence. He was recently employed at McCormick & Schmick’s as sous chef.

PABLO CABRERA ’08 MBA PVD
Johnston, R.I.
Pablo received his CPA designation. He is cash manager at FM Global in Johnston.
Monica Lang '04
Taking the Travel Industry by Storm
Monica Lang '04 is the ambitious manager of corporate operations at ADTRAV Travel Management. Not content to stay in one position, Monica has been breaking company records and moving up the ranks since she began working there.

After graduating from JWU's Charleston Campus, Monica knew that corporate travel was the industry for her. In her first year at ADTRAV she set a new record for commissions earned by a rookie. Now in charge of 22 employees and more than 100 accounts, she says, "There never seems to be a dull moment." Monica strives to build good team rapport and to have a personal relationship with every client.

While supervising employees in scattered locations can sometimes be challenging, Monica enjoys working in management. With ambitions to join ADTRAV's executive team, she remains focused on "knowing what's going on, staying current with and understanding the direction the industry is going in and seeing the direction my company needs to go in." She believes this has been one of the keys to her success. Ever motivated, Monica credits her internship experiences for her work ethic, the other reason she's done well.

"Learning that no one is entitled to anything in the business world is probably the single most important lesson I've learned."

Online  www.adtrav.com

AUSTIN KIRKLAND CHS
Johns Island, S.C.
Austin is owner of Big Gun Burger Shop & Bar in Charleston. He has also owned his own catering business, Gourmet Bay, for seven years.

WALLY PRETELT-KIESWETTER
MBA PVD
Miami, Fla.
Wally is training manager at The Trump Ocean Club International Hotel & Tower Panama in Panama. He was recently employed at The Seven Seas Group as a recruitment executive.

2003
LORRAINE BOWEN ED.D. PVD
Foster, R.I.
Lorraine is retiring as principal of West Gloucester Elementary School in Gloucester after 31 years in education.

TODD GOLDSTEIN PVD
Shaker Heights, Ohio
Todd runs Shaker Launch House, a public-private partnership that invests in new ventures and recruits entrepreneurial talent, in Shaker Heights.

KAREN JONES ED.D. PVD
Neptune, N.J.
Karen is superintendent of Plumsted Township schools.

DWAYNE KEYS '05 MBA PVD
Providence, R.I.
Dwayne is senior personal banking representative at Sovereign Bank in Pawtucket. He previously was employed at Bank of America and Merrill Lynch as a senior investment specialist.

CARL MATTSON MBA PVD
Coventry, R.I.
Carl was elected to serve on the Town Council - District 2 in the town of Coventry.

JOSE MENDIN NMI
Miami, Fla.
Jose is partner and chef of Pubbelly, an Asian-inspired gastropub in Miami.

JOSEPH PRESLER CHS
Alexandria, Va.
Joseph is food service manager at Corporate Chefs Inc. in Washington, D.C. He was recently employed at Brock & Company Inc. as chef manager.

TAI SELLERS PVD
Chicago, Ill.
Tai is culinary arts instructor at George Washington High School in Chicago. She was awarded a $1,500 grant from Olson Communications in its fourth-annual Chefs of Tomorrow grant program for culinary educators.

ANDREW SMITH PVD
Andrew is executive chef of Cedar Crest College for Parkhurst Dining Services in Allentown.

PHILIP THORNTON ED.D. PVD
Cranston, R.I.
Philip is superintendent of schools in Cumberland.

KEVIN VEES PVD
Spartanburg, S.C.
Kevin is head coach of men's and women's cross country and track and field at Limestone College in Gaffney.

2004
ROBERT DELUISE PVD
Providence, R.I.
Robert is chef de cuisine at The Moorings Seafood Kitchen & Bar in Newport.

JEREMIAH JACKSON CHS
Charleston, S.C.
Jeremiah is executive chef at University of North Carolina Asheville.

ADAM KOST PVD
New York, N.Y.
Adam was promoted to trade marketing manager national accounts from market manager at Heineken USA in New York.

CORI LOVERN CHS
Summerville, S.C.
Cori was promoted to general manager at Homewood Suites by Hilton Airport/Convention Center in North Charleston.

NICOLE MCCABE CHS
Myrtle Beach, S.C.
Nicole is meeting services manager at Hilton Myrtle Beach Resort in Myrtle Beach.

CHRISTOPHER TIRENE PVD
Florissant, Mo.
Chris is sous chef at Truffles in the Ladue neighborhood of St. Louis.

JACOB TROUT CHS
Shepherdstown, W. Va.
Jacob is deli manager at Trout's Market Deli Seafood and Catering in Woodsboro, Md.
2006

SCOTT ANDERSON NMI
Orlando, Fla.
Scott is director of recruiting in the Caribbean for Core Golf Academy in Orlando. He previously worked as director of sports at a sports management company in Trinidad and Tobago.

GREGORY BARBEAU PVD
Pawtucket, R.I.
Gregory is sales and marketing coordinator at Rhode Island Convention Center in Providence.

JUSTIN BUDYAK DEN
Denver, Colo.
Justin was promoted to director of sales and marketing at the Marriott Hotel in Boulder from senior sales manager. Justin received White Lodging’s full service sales manager of the year award in 2010.

ADRIENNE ELLIOTT PVD
Las Vegas, Nev.
Adrienne is assistant pastry chef at MGM Grand in Las Vegas.

JOEL GARGANO ’08 M.A.T. PVD
Branford, Conn.
Joel is a foods teacher at West Haven High School in West Haven, and chef at Bar Bouché in Madison. He won $20,000 for his seared duck breast on Bravo TV’s “Rocco’s Dinner Party” Week 2.

DANIEL HIGGINS PVD
South Paris, Maine
Daniel received a Master of Arts in Global Marketing Communications & Advertising from Emerson College in August 2010. In April he was promoted to the rank of captain, in the U.S. Army Reserve as the deployed executive officer for the 883rd Medical Detachment (Combat Stress Control) in Kandahar, Afghanistan. He received the Army Commendation Medal and Bronze Star Medal for meritorious achievement and service.

2005

ANGELICA CARTER PVD
Sykesville, Md.
Angelica is owner of Fat Boy Custom Cakes in Baltimore.

SHENISE FOSTER PVD
Alexandria, Va.
Shenise is new media program manager for the Army Housing Division in the United States and overseas. She received a certificate of service for being employed in the Department of the Army’s Housing Division for five years and her Army Staff badge.

SUSAN MAHAFEE ’07 MBA PVD
Crofton, Md.
Susan is senior area human resources manager for Waste Management’s Delmarva area including Delaware, Maryland, Virginia and Washington, D.C., markets.

NICOLE PEBBLES ’06 MBA PVD
Brunswick, Ohio
Nicole is owner of Coley’s Cakes LLC in Brunswick.

CATARINA TRIACCA CLT
Longwood, Fla.
Catarina runs Gastro-Truck in the Lake Mary Sanford area of Orlando.

Bill Bigham ’05
Retiree Excels in Newfound Career
After retiring from a 30-year career with Procter & Gamble, Bill Bigham ’05 enrolled in the inaugural class of JWU Charlotte’s Culinary Arts program. At age 56, he was the oldest student in the program, but quickly showed the others that he had an unsurpassed work ethic. Bill graduated with a 4.0 GPA and has since established a successful career as a personal chef.

“Chef Bill” does a little bit of everything — cooking for all types of events, from private dinner parties to weddings, and giving public and private cooking lessons. When teaching, he offers generous samples along with stories about his family and his life growing up. After all, it was his mother, “a tremendous comfort food cook,” who piqued and encouraged his interest in the art.

The Charlotte crowd has embraced Chef Bill’s “simply elegant” style, lauding him in local magazines and newspapers and on television and radio. He appreciates the recognition. “As a chef, the greatest satisfaction you can have is to have people like your food,” Bill says. “I don’t do it for the money; I do it to get people fired up about food and about eating.”

Recalling his childhood cooking at his mother’s side, Bill laments, “There isn’t enough of that going on today. I want moms and dads and kids to cook together. If we can return to family cooking, we’ll all be healthier.”

Online > cheffbillingham.com

Matthew Kettle PVD
Coventry, R.I.
Matthew has been promoted to warden of medium security facilities at the Rhode Island Department of Corrections in Cranston.

PETER LIBERATI DEN
Jamestown, R.I.
Peter is owner of The Shack at the Dutch Harbor Boat Yard in Jamestown.
Lynn (Ducot) Belkin ’05 MBA
Helping Children Cope
At age six, Lynn (Ducot) Belkin ’05 MBA was diagnosed with a brain tumor. After undergoing surgery and radiation treatments, Lynn was officially a brain tumor survivor. She grew up, completed college and now holds two postgraduate degrees. Since then, she has dedicated her life to helping families whose children are experiencing medical trauma.

Lynn volunteers at nonprofits, offering advice and understanding to kids and parents grappling with scary situations. “I base a lot of what I do in my life on giving back, especially to children and families,” she says.

Although Lynn always knew that she wanted to do nonprofit work, she took an unusual route to get to where she is. She earned a bachelor’s degree in business and an MBA before finding her niche while completing a master’s in child life. Her thesis spawned a children’s book about her brain tumor experience, “Home in Time for My Birthday,” which she self-published and self-promoted.

While Lynn doesn’t think of herself as a writer, she is contemplating authoring another book. She doesn’t have a specific topic in mind, but thinks it would revolve around her passion for nonprofits, corporate philanthropy and volunteerism.

ALISSA ROZOS DEN
Tuatua, Ore.
Alissa is pastry chef at St. Jack in Portland. She placed second in Portland’s 4th Annual Tarts Contest at Oregon Culinary Institute.

CHRISTOPHER WEBER PVD
Woodinville, Wash.
Chris is head chef at The Herbfarm in Woodinville. The Herbfarm is a AAA Five Diamond restaurant.

GREGORY WHITMORE CLT
Cranston, R.I.
Gregory is housing assignments specialist at Boston College in Chestnut Hill, Mass. Gregory was recently employed at Johnson & Wales University as residential life coordinator.

COURTNAY WITHEY DEN
Alplaus, N.Y.
Courtney is executive chef at Apertino Bistro in Schenectady.

ADRIEL ZAHNISER PVD
Sarasota, Fla.
Adriel is registered dietitian and nutrition educator/chef for the Sarasota County School District.

2007

ANDREA ALDANA PVD
Johnston, R.I.
Andrea is customer relations representative for Edesa in Providence.

LAUREN BOSS PVD
Hillsborough, N.J.
Lauren is restaurant manager of The Soup Shoppe in Basking Ridge.

PATRICIA FIGUEROEO NMI
Miami Beach, Fla.
Patricia is special events coordinator at Dave and Buster’s in Miami. She was recently employed at Centerplate in catering sales.

JONATHAN GRAND DEN
Castle Rock, Colo.
Jonathan is the opening managing partner at Longhorn Steakhouse in Council Bluffs, Iowa. He is employed by Darden Restaurants Inc.

PAUL NIEDERMANN NMI
Cooper City, Fla.
Paul is winner of Season 9 of Fox TV’s “Hell’s Kitchen.”

AMANDA PAVONE PVD
Burlington, Mass.
Amanda is chef at The Daily Catch in Boston.

REBECCA RHOADES CLT
Wilmington, N.C.
Rebecca is visitors’ center coordinator and director of first impressions at the Hickory Metro Convention & Visitors Bureau in Hickory. She was recently employed at Courtyard Marriott.

JAMES RIVENBARK CLT
Wilmington, N.C.
James is chef at South Beach Grill in Wrightsville Beach.

RYAN RUSSELL PVD
Myrtle Beach, S.C.
Ryan is property and association management specialist at Old Colony Realty in Surfside Beach. He was recently employed at Compass Cove Oceanfront Resort as homeowner services and accounting manager.

STEVEN SHAUGER PVD
Baiting Hollow, N.Y.
Steve is general manager at Hyatt Place East End, Atlantis Holdings’ new hotel in Riverhead, Long Island.

ANDREW STRICKLAND CLT
Morrisville, N.C.
Andrew is area sales manager at Summit Hospitality Group Ltd. in Durham.

JUDE TOMASINO PVD
Pawtucket, R.I.
Jude is president of Rhode Island Association of Admissions Officers (RAAO) for the 2011-2012 academic year. He is also assistant director of admissions at the Community College of Rhode Island.
"Oliver Pepper's Pickle," published by Camel Press, is a new novel by John Picardi, an award-winning playwright. His first novel chronicles the comically messy life of Oliver Pepper, a New York City prep school teacher whose world turns upside-down after his wife reveals a cyber-affair and he's fired for drinking at work. When he takes a job teaching a rambunctious middle school class in an urban public school, he meets two troubled boys. Through helping them, he comes to terms with his own life and discovers a capacity for bringing beauty into his world. "It's a touching love story that will make you spit out your food laughing when you least expect it," John C. Picardi is an original," writes Kate Christensen, winner of the 2007 PEN/Faulkner Award for Fiction. Online: johnpicardi.com

2008

JOHN BIDDY CLT
Charlotte, N.C.
John is executive chef at Reids Fine Foods in Charlotte. He was recently employed by Compass Group as sous chef.

BRENT BUXTON DEN
Glendale, Ariz.
Brent is executive sous chef at Tarbell's in Phoenix. He also serves as sous chef at Root Downtown in Denver, Colo.

ROCHELLE COUREY CLT
Cornelius, N.C.
Rochelle is owner of The Baker's Joint: Café, Bakery, Cakery in Cornelius.

AMANDA MCKENNEY PVD
Quincy, Mass.
Amanda is catering sales administrator at Gourmet Caterers in Roslindale.

TIMOTHY MONDAY PVD
Mount Holly, N.J.
Tim is sous chef for Verizon Wireless through Compass Group. He prepares breakfast and lunch for more than 400 employees every day, as well as serving corporate accounts.

MEGAN PUGH CLT
Centreville, Va.
Megan is pastry chef at Avondale Mellow Mushroom in Charleston.

Nine former Denver Campus volleyball team players, Chance Dunston '08, Cody Dunston '08, Ben Davies '09, Kris Hartwell, Taylor Martin-Funk '11, Curtis Oliver '10, Mike Sauro '11, Chris Schardt '11 and Jorden Smith '11 and former coach Josh Croser, together went a perfect 10-0 to win in the USA Volleyball Open National Championship this summer. The team won 20 of 25 sets to finish atop the 32-team Division A. Dunston and Hartwell were named to the All-Tournament Team, and Schardt was declared Tournament MVP. The tournament is one of the largest national championships in the U.S. in any sport. USA Volleyball is the official national governing body of the sport in the U.S. and is recognized internationally. The team plans on defending its title at next year's tournament in Salt Lake City.
Melissa Fuller ‘06  
Country Singer Sticks to Her Guns  
Melissa Fuller ‘06 is determined to be a country recording artist and to do it on her own terms. A few years ago, the Wyoming native backed out on a record deal because her gut told her something was fishy. She has the strength to walk away when something isn’t right and the confidence to believe that something better will come along. 
“You have to be yourself and make music that you’re in love with and really not care if anyone likes it,” Melissa says. “If you don’t believe in what you’re doing and if you’re not confident in it, no one else is going to believe it either.” 
With an admittedly unique sound, Melissa decided to independently release an EP (extended play), “Crazy Dream.” Though it was challenging, she’s sure the decision was right. It gave her the creative freedom to make the music she wants to make without worrying “if it fits into a radio mold. If you don’t fit into a mold stylistically, the fans will figure you out.” 
Melissa’s marketing major has helped her launch and market her album. As she points out, “As an artist you’re an entrepreneur.” She also left the Denver Campus with a newfound love of cooking. 
“I had a roommate and a whole bunch of friends in the culinary program and I was fascinated by it,” she says. “I haven’t stopped cooking since. I take classes and read more cookbooks than anything else. It’s my second favorite thing.” After music.

Online > melissafuller.com

JAMES REISIG PVD  
Yorktown Heights, N.Y.  
James has been promoted to director of operations from assistant general manager at Patina Restaurant Group in New York. He is the youngest director of operations in the company’s history.

2009  
ANDREW CHILDERS PVD  
Las Vegas, Nev.  
Andrew is an idea shaper for think(1vform), a Czarnowski Co. think tank of marketing specialists, in Las Vegas. In addition to working with a number of other JWU alumni, Andrew recently learned that a client, Christine DiDomenico ‘91 of Purdue Pharma L.P., is a JWU alumna. The two did business over dinner at the Roger Sherman Inn & Restaurant in Connecticut.

MEGAN CASHMAN CLT  
Mooreville, N.C.  
Megan is assistant pastry chef at Black Velvet Pâtisserie, a French pastry bakery in Mooreville.

RYAN JUDGE DEN  
New Paltz, N.Y.  
Ryan is vice president of the Hudson Valley Northeast Chapter of the New York State Association of Family & Consumer Sciences Educators.

Online > jmreisig.com

VINCENT MARQUEZ CLT  
Charlotte, N.C.  
Vincent has been promoted to executive sous chef from line cook at Pine Island Country Club in Charlotte.

MICHAEL MYERS PVD  
Conshohocken, Pa.  
Michael is guest service agent at Sheraton Great Valley Hotel in Conshohocken. He also helped organize the inaugural Relay for Life of the Conshohocken area, which raised more than $35,000 for the American Cancer Society.

ANTHONY ROBERTS NMI  
Daytona Beach, Fla.  
Anthony received a Masters of Science in Internet Marketing from Full Sail University in July.

NICHOLAS SPERA E.D.D. PVD  
Old Lyme, Conn.  
Nicholas is director of marine science at Science & Technology Magnet High School of Southeastern Connecticut in New London.

CARA STOKOWSKI PVD  
Hawley, Pa.  
Cara is special events and wedding coordinator at Woodloch Pines Resort in Hawley.
2010

JOSEPH COOK PVD
Dryden, N.Y.
Joseph is dining manager at State University of New York at Cortland in Cortland.

BRUCE FLORIO CLT
Las Vegas, Nev.
Bruce is food and beverage manager at Stratosphere Casino, Hotel & Tower in Las Vegas.

MICHAEL MARTONE PVD
Barrington, R.I.
Michael is director of client services at Eident Sports Marketing in Providence.

SARA PIECHNIK CLT
Endwell, N.Y.
Sara is store manager at The Baker's Joint: Café, Bakery, Cakery in Corning, N.C.

AMORETTE (HINELY) REID PVD
Charlotte, N.C.
Amorette was accepted to Winthrop University Graduate School to pursue a master's degree in human nutrition.

JOAN SEGERSON MBA PVD
Covington, R.I.
Joan is philanthropy officer at the VNA of Care New England in Warwick.
She has more than 18 years experience in fundraising.

2011

LAUREN BUSKY CLT
Baltimore, Md.
Lauren is assistant director of retail dining at Chartwells at Towson University in Baltimore.

ROBERT DEOSARRAN NMI
Miami, Fla.
Robert is kitchen manager at FIT2GO.com in Miami.

MILES EATON NMI
North Miami, Fla.
Miles is convention services and housing coordinator at the Yakima Valley Visitors and Convention Bureau in Yakima.

MATTHEW HARRIS CLT
Woodbridge, Va.
Matthew is youth employment counselor at Fairfax County in Falls Church.

KEVIN KING DEN
Denver, Colo.
Kevin is chef at Vinue Food and Wine Bar in Denver. He previously worked at Courtyard by Marriott Denver Cherry Creek.

SAMANTHA LAMBETH CLT
Winston Salem, N.C.
Samantha is campus ministry intern at Reformed University Ministries in Columbus, Mo.

COURTNEY MILLER CLT
Charlotte, N.C.
Courtney is coordinator of the Democratic National Convention at the Charlotte Regional Visitors Authority in Charlotte.

JULIA REGNER CLT
Haleiwa, Hawaii
Julia is assistant restaurant manager at Turtle Bay Resort in Oahu. She manages each of the eight restaurants on the site.

ADAM RICE CLT
Lawrenceville, Ga.
Adam is executive chef at Tappolitos, an Italian restaurant in Suwanee.

In Memoriam

MARGUERITTA TUCKER '69
April 27, 2011

RICHARD A. LEWIS '76
May 29, 2011

LEO F. SCHAUER '76
June 9, 2011

ROBERT D. TEER '78
July 23, 2011

FRANCIS T. MCCARTHY '79
July 14, 2010

JOHN W. MULCAHY '80 HON
June 25, 2011

HOWARD C. QUIMBY '81
Aug. 11, 2003

ALINE D. BOISVERT '82
March 19, 2010

JOHN A. WILSON '82
Feb. 7, 2011

ISABELLA A. BRYANT '84
Jan. 9, 2010

DENIS CHARTIER '84
Feb. 26, 2011

DONALD P. BACHELIER '86
April 16, 2011

ANDREA K. LAWRENCE-GULUJA '87
Dec. 11, 2010

JAMES E. GREER '88
April 14, 2011

JODY L. TODD '88
Aug. 16, 2011

RONALD V. TOMASIAN '88
May 7, 2011

BRENDA J. UPRIGHT '90
Feb. 13, 2011

MICHAEL J. SUPPLE '91
June 3, 2011

ROBERT M. WEIR '92
June 21, 2011

VINCENT J. MCNAMARA '94
March 18, 2011

KEITH FORCHETTE '97
June 3, 2011

SEAN RASCHKE '00
May 10, 2011

JOAO C. SILVA '03
Nov. 3, 2010

GARY E. CIUCA '04
Aug. 9, 2011

MICHAEL J. PIERCE '05
Aug. 31, 2011

ANDREW R. COLUMBUS '08
Sept. 12, 2011

Faculty and Staff

JUDITH E. TURCHETTA '08
Aug. 23, 2011

MARK BRAND
Aug. 9, 2011
2000
**DEMETRIA COLT**
and **JASON HAMMOND ’02**
June 16, 2007, PVD

2001
**MICHELLE ALMEIDA**
and Gary Edins
June 11, 2011, PVD

2002
**DEREK BOUCHARD**
and **JENNIFER BASTIAN ’07**
Feb. 2, 2011, PVD

**AMY LORENZ**
and Mike Thibeault
April 17, 2011, PVD

2003
**ANNE BARBARA**
and Thomas Lukowski
Oct. 30, 2010, PVD

2005
**STACY V. HARNOIS**
and Devin Bateni
July 23, 2010, PVD

**KATHERINE WARD**
and **RASHID HATTAR ’04**
June 4, 2005, DEN

2006
**JESSICA ALTEMUS**
and Martyn Willan
Nov. 18, 2010

**MONIQUE BROWN**
and Gregory Powell Jr.
March 17, 2011, PVD

**ADRIAN O’NEILL**
and **LINDA WILLIAMS ’07**
Oct. 23, 2010, PVD

2008
**TIMOTHY MONDAY**
and **LAUREN BOSS ’09**
Sept. 18, 2010, PVD

**ELIZABETH SCORPIO M.A.T.**
and **AARON GENCARELLI ’09**
May 21, 2011, PVD

2009
**LIZZETTE QUINONES**
and John Prieto
Dec. 31, 2010, NMI

1999
**KEVIN FARRELL**
and Michele Farrell, PVD
Kaleb Michael

2002
**AKANKSHA AGA MBA**
and **SAMIR DHAMUA MBA, PVD**
Samaira

**SHOUMLA GHOSH MBA**
and Areek Datta
Sanvi

2003
**RAINA-ROSE FERNANDES ’03 MBA**
and Siddharth Fernandes,
PVD
Rahul Leslie

2004
**RASHID HATTAR and KATHERINE (WARD) HATTAR ’05 DEN**
Sager Rashid
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