16 NEW DIRECTIONS
An Ivy League collaboration is part of JWU’s Physician Assistant program, R.I.’s first.

21 PORTRAITS OF SUCCESS
A dozen successful alumni have made names for themselves at the forefront of the business, technology, culinary arts and hospitality fields.
Clockwise, left to right: Laura Dove '96; "Locally Grown", part of "Liliputian Landscapes", a collection of photographs by Judy Robinson-Cox, in which tiny plastic people and animals populate imaginary landscapes. Her work is on display at JMU's Culinary Arts Museum; Zhen Hui '14 MBA, center, outside a temple in China with sister, Zheng Yue, left, and cousin, Zheng Ce.

FEATURE PHOTOGRAPHERS:
PAUL WING PHOTOGRAPHY, TERRY CUFF/CONTINENTAL VISUAL SERVICES, SCOTT ELLIS PHOTOGRAPHY, FOTO_MFARTHMAN, SCOTT RYDEN/AXIS PHOTOGRAPHY, LAIA NORST PHOTOGRAPHY, GABRIEL INABA PHOTOGRAPHY, PAUL WEIDLER PHOTOGRAPHY, JUJUM KARR, JASON REILLY.
Our university may have begun in 1914 with only one student and one typewriter, but the philosophy of our founders contained the seeds of what has proven, over the past century, to be a pioneering and increasingly emulated model of higher education.

In a time when higher education is often accused of being too theoretical and impractical, Johnson & Wales University has managed to integrate the academic rigor of liberal arts with a strong, industry-focused curriculum that applies practice to theory through real-world experience and community involvement. As the world continues to demand measurable outcomes and reassesses the value of traditional higher education models, we continue to refine our unique formula that fosters the professional development and lifelong personal and intellectual growth of our graduates, and we are being recognized for our efforts.

For the past two years, Forbes has ranked JWU among the top 20 percent of undergraduate institutions in the nation. U.S. News & World Report’s “Best Colleges 2013” placed JWU 98th among regional universities in the North, and the university has been named to the President’s Higher Education Community Service Honor Roll every year since its inception in 2006. These are laudable accolades.

To sustain our enhanced reputation, we must be careful stewards of our resources. As we move toward the university’s next century, it is our responsibility to strengthen our foundation and structure to the advantage of our students. We must continue to make our education affordable, broaden our academic offerings, invest in faculty development and stay abreast of the needs for facilities while anticipating and building for tomorrow’s labor market.

Institutions of higher learning are being challenged to develop new programs, virtual campuses and methods of tailoring lessons to the styles and schedules of a more nontraditional student population. Once we were educating stenographers, court reporters and secretaries for local businesses and manufacturers. Today we prepare our graduates for positions across the planet in careers as diverse as global commerce, in an age of technological discovery.

Johnson & Wales stands poised to become the foremost university offering relevant education for the 21st century. We appreciate those individuals, organizations and businesses that support our efforts, and I applaud our alumni who are ambassadors of our success. I look forward to celebrating our history as together we look toward our next century.

Chancellor John J. Bowen ’77

JWU Magazine is published four times a year including a special supplement for recent graduates. Photos (black and white or color prints), high-resolution digital images and news can be sent to JWU Magazine, 8 Abbott Park Place, Providence, RI 02903 or emailed to jwumagazine@jwu.edu.

Selection and publication of entries are at the editor’s discretion. JWU Magazine is produced by the university’s Creative Services Group in cooperation with University Resource Development and Alumni Relations.

Chancellor
John J. Bowen ’77

Providence Campus President and Chief Operating Officer
Mm L. Runey, U.D.

Regional Campus Presidents
Lawrence Chart ’99, North Miami
Robin Krakowsky ’88 ’98 Ed.D., Denver
Arthur Gallagher, Charlotte
As Johnson & Wales University celebrates the graduation of its accomplished students during commencement, the university also inducts an august group of leaders as honorary members of the Class of 2013.

These accomplished men and women are recognized for their notable careers and their positive influence on their industries, organizations and communities. Each has demonstrated support of the mission of JWU in his or her own unique way, and serves as a role model for our students and graduates.
Swimming With the Sharks

Menacing notes from “Jaws” set the mood in Schneider Auditorium in December 2012 as entrepreneurs vied for top prizes in the 2nd Annual JWU Sharkfest competition. Fifteen finalists chosen from 152 entrants were given two minutes to “sell” their business plans to a panel of judges that included Roland Boucher ‘72, CFO of Cardi Corp.; Angelo Pitsa’lo’03, CEO and co-founder of Health ID Profiles Inc.; Dale Venturini of the Rhode Island Hospitality Assoc.; E.J. Smith, managing partner with Richard C. Young Investments; and Kelly Ramirez, executive director of Social Venture Partners of Rhode Island. At stake was $5,000 for allowable expenses.

By afternoon’s end, winners had been selected in Social Venture, Business, Culinary, Hospitality and Technology categories: Brandon Monti ‘14 for True Monti, a design apparel company investing proceeds in education programs worldwide; marketing major Terazha Pitts ‘13, who plans to take her high-end dessert-pop cart, RoyalTwyn’s, to Los Angeles; Jessica Funa ‘16 and team for Mod 3, a shoe that can be converted from a flat to a high heel; and Taylor Niver ‘14 for TinyTech, an application concept that provides universities and colleges with the technology to deliver real-time announcements, current events and transportation information.

“An idea without execution is just a hallucination,” said John Robitaille, executive-in-residence at the Larry Friedman International Center for Entrepreneurship, sponsor of the competition along with the JWU chapter of the Collegiate Entrepreneurs’ Organization (CEO). “You need to take action with those ideas.”

Tim Silva ‘13 was 2011 Sharkfest winner for Radish, a food truck focused on healthy, locally grown meals, today a popular stop on the streets of Providence. After speaking to the gathering, the entrepreneurship major presented Robitaille with a $250 check, the first donation to a Student Venture Fund.

This year, the competition was open to alumni and drew “a remarkable response” of more than 100 entries. Eric Weiner ‘93 won with his P&EE Consulting plan for a food-truck tracking website and “paid it forward” by donating $500 to the new fund.
Fashion Goes Roaring Back

Mannequins coiffed in Marcel-waved bobs, cloche hats and the styles of loose-fitting chemise that liberated the corseted female form for the Jazz Age lined North Miami Campus display cases, corridors and common rooms during the 4th Annual Leadership Cultural Immersion Symposium. Presented by the School of Arts & Sciences, the exhibit focused on the Roaring '20s. In February, an interdisciplinary team of fashion merchandising and retail marketing students banded together to create an exhibit of the clothes, jewelry and accessories of a decade shaped by the designs of such emerging haute couture icons as Coco Chanel and Elsa Schiaparelli.

“We wanted the displays to have a voice, soul and story that was exclusively from the 1920s era,” said Kamaria McCall ‘14.

Students worked with Associate Professor Jack Rose to pull off the project. Using their own materials, items on loan or donated to the university and creative design, the group used lessons learned in their Visual Merchandising course to produce a show of the fashion and form of an era.

“This project is a great example of how we can create synergy between our classes,” said Michelle Garcia, Ed.D., associate dean of academic affairs. “These students blended the rich history of our arts and sciences symposium with the amazing skills they are learning in their fashion merchandising and retail marketing courses.”

FOOD NETWORK STAR

Ben Vaughn, host of Food Network’s “Health Inspectors,” shared his passion for food and beverage and offered advice on succeeding in the field to a standing-room-only crowd of culinary students, faculty and staff during a January visit to JWU’s North Miami Campus.

“I fell in love with cooking because it is very sexy to experiment with ingredients,” Vaughn said. “I was completely addicted at a young age.” Over time, he went from tossing wet towels in his imaginary pizza shop to opening six restaurants in five years. Today the chef, consultant and TV personality lends his expertise to restaurants across the country that are in desperate need of a health upgrade.

Vaughn encouraged students to constantly challenge themselves and learn all they can from JWU’s chef instructors and the high bar they set by “following their lead until it becomes habit.” When asked what motivates him to carry on when a venture fails, he replied, “It’s all I have ever done and all I have ever loved.” He also stressed the importance of having high standards and investing in sustainable ventures.

Azhya James ‘16, one of two students who won $500 towards the cost of uniforms from event sponsor Cintas, found Vaughn’s passion inspiring.

“His pointers were very valuable, and probably the best advice I have received from someone outside the university so far,” James said. “I really liked the fact that he loves what he does.”

— Shara Goodwyn

Azhya James ’16, Ben Vaughn, and Chris Wagner, director of culinary operations.

CINTAS

Ben Vaughn and Cintas
Welcome You &
Proudly Support Your Future Chefs of America
Farm Spun Economics

Patsy Krechel and Letta Campbell, D.M., adjunct and associate professors in the College of Business, drove four hours to acquaint students with wool production and to drive home a lesson about American manufacturing.

Textile and fashion merchandising classes took a day trip to Brown Sheep Co. in Mitchell, Neb., for a beyond-the-classroom lesson on the wool industry. During their excursion, owner Peggy Wells walked them through the sheep-to-shawl process of producing a variety of yarns. In response to downturns in the wool and lamb markets in the 1970s, the 100-year-old family farm moved into yarn production in the '80s.

According to the National Academy of Sciences, between the 1940s and 2007, the United States went from fifth largest wool-producing nation to manufacturing one percent of the world market. Brown Sheep Co. has met the challenge of building for the long term, in part by developing a process to reuse 70 to 90 percent of the company's daily wastewater.

"There are so few manufacturers left in the country and this [company] happens to be green," Campbell noted. "We are trying to educate our students about the importance of both."

Brown Sheep Co. recently locked in a contract to tailor made-in-the-USA uniforms designed by Ralph Lauren for U.S. athletes competing in the 2014 Winter Olympics.

Discussion and student projects back in class centered on the economic impact of decreasing manufacturing here in the U.S. and the importance of sustainable processes.

"It's vital to the students' learning to experience these types of activities," said Campbell. "It gives a sense of perspective that they wouldn't get from sitting in the classroom."

FOOD AND EMPATHY

Through community partnerships, Brent's Place helps provide a home away from home for families with children recovering from cancer. In January, Chef Jamie Daugherty and students, Kelsey Trent '16, Celtin Hendrickson-Jones '15, Joyce Cole '16 and Brooke Ullmer '15 prepared a series of dinners for 45 Brent's Place families.

In collaboration with Leaders in Service, the program was established this year to give students experience leading and directing peers to engage their community in a positive way. Trent coordinated the partnership with Brent's Place and engaged culinary and baking and pastry students who served four dinners to families throughout the winter and spring terms. "The staff and families continue to be very impressed by our ease in the kitchen and how lovely the dinner turns out," said Daugherty. "The students are making connections with the patients and their siblings, who love to assist our JWU chefs."

Officially Installed

The Denver Campus officially welcomes Robin Krakowsky '88, '08 Ed.D., as its new president. Krakowsky has been with the university for more than 32 years, and has vast experience both in the classroom and in various administrative positions, including most recently as senior vice president of Compliance, Internal Audit & Risk Management.
JWU Entrepreneurs Schooled on Crowdfunding

Thomas Jones ’14 wants to start his own trucking company someday either towing cars or hauling freight. “It’s a broad business; one most people eventually need,” he says. So the budding entrepreneur attended a presentation in Charlotte on crowdfunding — using pooled assets as collective support for an initiative.

Crowdfunding is a “sexy topic” emerging in entrepreneurial finance, says Jeff Thomas, College of Business chair. Entrepreneurs, artists and even scientists are considering crowdfunding to help attract the seed capital needed to turn their ideas into reality.

Thomas, Jones, other College of Business students and local entrepreneurs packed into Packard Place, a Charlotte hotspot for entrepreneurial and innovation, to hear corporate and securities attorney Don Reynolds from Wyrick Robbins Yates & Ponton LLP talk about crowdfunding and implications of the 2012 Jumpstart Our Business Startups (JOBS) Act. When Reynolds was detained by bad weather, Thomas enthusiastically stepped in and gave Reynold’s presentation. In the end, Reynolds joined him to wrap up the workshop and answer questions.

Recent changes to security laws under the JOBS Act will make it more viable for a company to use the Internet to raise small amounts of capital from many investors. “Equity” crowdfunding will allow a company to sell its “securities” (e.g., shares of its stock) using the Internet. Other (non-equity) forms of crowdfunding — websites such as Kickstarter.com — work online to solicit donations or pre-sell a product to friends and interested sponsors.

“It needs to be easier for innovative ventures to raise money,” Thomas said. “These ventures are often new and growing. They create jobs, which is important. However, these ventures also force larger companies to innovate and go after new markets, instead of laying people off.”

— Melinda Law

Professor Earns Fulbright

Associate Professor Piyavan Sukalakamala, Ph.D., has been chosen as the first Charlotte Campus Fulbright Scholar for the Fulbright Specialist Program. “Dr. P.,” as she affectionately known, will help administration develop a new program for the hospitality and tourism management department at Bangkok University in Thailand for six weeks during the summer of 2013.

The Fulbright Program is one of the more prestigious grant awards worldwide, operating in more than 155 countries. Awards are made through the Institute of International Education, the J. William Fulbright Foreign Scholarship Board, the U.S. Department of State’s Bureau of Education and Cultural Affairs and the Council for International Exchange of Scholars. Since its inception in 1946, 43 Fulbright alumni have won Nobel prizes and 78 have won Pulitzers.
Lessons from Athletics Helped Them Scale the Corporate Ladder

BY JOHN PARENTE

In their day, they were among the most prominent and successful student-athletes on the Providence Campus: Annemarie Proto '04 — perhaps the finest all-around volleyball player Johnson & Wales ever had; Scott Jacob '01 — a four-year starter on a hockey team that moved through Providence's club-sport era to the NCAA; and Tom Borgia '99 — whose dedication and will to succeed made him an annual all-conference selection.

Though the three members of the Johnson & Wales Athletic Hall of Fame each hold a special place in the history of JWU athletics, each has moved from their chosen sport to become champions in their chosen careers long after they retired their uniforms. They, and the hundreds of others who have attained professional success, readily admit that their athletic experience had a lot to do with both completing their academics and their eventual climb up the corporate ladder.

Proto, the Great Northeast Athletic Conference's two-time Player of the Year, left JWU holding virtually every volleyball record imaginable. The school's first All-New England player says athletics laid a strong foundation for the intangibles of the workplace. Discipline, teamwork, communication and time management skills honed through four years on the court, all come into play during her days at Tumbador Chocolates in Manhattan, where she is a sous chef.

"It's all about passion," Proto says, "In school, it was volleyball. Now, it's chocolate."

She now spends time with people who look to her for guidance. "I've been here for a number of years and it's almost like I'm the senior on the volleyball team," she says. "The younger staff members are like the freshmen players. They'll learn and grow from your leadership skills. We're very much a team, with the same guiding principles as my volleyball teammates. We all rely on each other."

Beating Fear

Jacob, the ECAC Northeast's 2001 Goaltender of the Year, still owns several Wildcat records, including minutes played, games played and career saves. The native of Milford, Conn., now has his own company, Jacob Financial Group in nearby Stratford, and is a top financial advisor. His 10-year background in financial consulting with two other major firms and his entrepreneurship degree from JWU certainly helped him along the way, but the subtleties that drove him down that road are due in part to his athletic regimen.

"First, there's the competition which is inherent from hockey," he says. "Whether an entrepreneur or a goalie . . . there's no one looking over you. I could easily wake up and decide not to go to work. But when you realize that you can't reach your goals without the effort, a discipline that came from hockey, you do what you have to do to make it work.

"Late hockey practices always made you manage your time," Jacob adds. "Division III hockey was different. It drove you to manage your
Corporate Ladder

time so that you could succeed both academically and athletically.

"We set both individual and team goals each year back then. We're doing the same thing here in the office now; in fact, I look at my goals every day when I get into the office."

Jacob says he overcame a fear of the unknown through his hockey exploits. "I have to handle a lot of rejection at times. Some of my clients have no interest in what I'm offering. But you manage your state of mind and deflect the negative, the same way you deflect the negative when you don't stop a puck that comes your way. Bearing that fear and taking what comes your way built character. It made me stronger. It amplified my entire personality."

"I tell my people that no rejection compares with getting beat on a slap shot through my pads with the game on the line," he notes.

Beyond First Base

When baseball games were on the line, there wasn't a better person to have in the lineup than Borgia. The first baseman from Maple Shade, N.J., was a consistent clutch performer and an All-Great Northeast Athletic Conference selection in 1997, 1998 and 1999. The MVP in the 1998 conference tournament, he made only eight errors in 780 chances during his entire career. Borgia hit .426 in 1998 and .424 in 1999. He was a model of consistency and excellence.

Now a successful controller for J. Raymond Construction, a major firm in Orlando, Fla., Borgia credits his approach to baseball for shaping his career as well.

"The opportunity we had as student-athletes to be an integral part of building the baseball program helped us learn that we needed to sacrifice our personal interests and understand that the team comes first. In today's work environment many of the basic principles we learned on and off the field as student-athletes are essential in business today. Principles such as integrity, respect and humility have helped define what I am."

"We arrive at college as young impressionable kids looking for an opportunity to learn while developing skills needed for the next stage of our lives. One of the greatest opportunities athletics provided was to have two role models as mentors in [former baseball] Coach [Dave] Morris and [former assistant] Coach [Steve] McCumiskey. They helped us understand what it meant to commit to our teammates, the program and the university in both our words and actions. In establishing and cultivating relationships, those guiding principles have always led me in the right direction even in the most challenging situations."

Proto may have hit it right on the head. "We played because we loved our sport, and tried individually and together as a team to succeed in everything we did. We carried that with us as we continued our lives outside of athletics."

They did an incredible job.
PROVIDENCE HOSPITALITY FACULTY including Dean Michael Petrillose, Michael Sabitoni and Debbie Howarth were quoted in a HotelInteractive.com article on the flu epidemic and its impact on the hotel/hospitality industry. The three prescribed creative scheduling, preventative vigilance and managers ready to pitch in if needed to keep operations healthy.

PROVIDENCE CAMPUS PRESIDENT and COO Mim Runey, L.P.D., was featured in the January edition of Providence Monthly magazine among “10 to Watch” in Rhode Island and honored at a reception at the Hope Club celebrating her selection.

IN DECEMBER 2012, Richard Gutman, director of the Johnson & Wales University Culinary Arts Museum, displayed a variety of handmade wooden tools in the museum’s World War II-era canning kitchen that included rolling pins, a mortar and pestle, spoons, a cabbage slicer and a unique apple-picker on a road-trip segment of PBS’ “Rough Cut – Woodworking with Tommy Mac.” Gutman’s expertise on diners and the museum’s diner exhibit have been featured in interviews on such global news outlets as the BBC and CNN and in The Wall Street Journal, Washington Post and Smithsonian magazine.

SUPER BOWL AD WATCHERS
were able to Tweet into a running dialog on this year’s offerings with North Miami business professor Mark Neckes and two of his honor students. The annual College of Business exercise that tracks advertisements in advance of the game and analyzes content for local media outlets, moved onto Twitter this year. Regular pre-game segments also aired throughout the weekend including on WIOD 610 AM (news talk radio), and Neckes was interviewed live on NBC-6 Miami and Local 10/ABC-TV stations.

SINGER AND SONGWRITER
Melissa Fuller ’06 was a finalist for HITLAB’s second annual Emerging Artist Competition, run in partnership with The Recording Academy®. Up-and-coming artists vie for the chance to perform at the annual Social Media Rock Stars Summit, an official GRAMMY® Week event. A Wyoming native, Fuller moved to Nashville, Tenn., seven years ago to hone her craft. The well-seasoned artist toured on the rodeo and fair circuit opening for acts like ZZ Top, Toby Keith and Lonestar.

MAUREEN DUMAS, vice president of Experiential Education & Career Services at JWU, penned a column for Huffington Post’s The Blog offering advice to students on “5 Powerful Steps to Make the Most of Senior Year.”
Quick Quote...

“The long-term goal will be to have medical students side by side with J&W students and local chefs, standing shoulder to shoulder teaching folks how easy it is to eat good food and be healthy.”

— Dr. Timothy Harlan, medical director of outpatient clinics, about the Tulane-JWU collaboration, New Orleans Times Picayune

Tweets...

What do Bobby Flay, Boston's House of Blues, Huffington Post, Rhode Island Governor Lincoln Chafee, SNL's Jay Pharoah, Moe's Southwest Grille CEO and "Undercover Boss" Paul Damico '86 and Providence Mayor Angel Taveras have in common?

Other than achieving notoriety for a variety of accomplishments, the group has found a common thread in Johnson & Wales' Twitter feeds.

JWU has recently ramped up its presence in social media circles, thanks largely to the efforts of social media specialist Sierra Barter '09. Observing the goings-on of activities at the Providence Campus days, nights and weekends, Barter has raised the university's visibility in cyberspace and gained an impressive list of followers who, in turn, are moving the JWU message.

While it's true that many of JWU's followers are simply doing just that — following — some are retweeting university news to their own huge groups of followers, extending the JWU voice. Chafee gave his thousands of followers the news of JWU's new Physician Assistant Program; Damico let his followers know about his TV appearance; Taveras retweeted his participation in JWU's Thanksgiving lunch for area homeless; and Flay sent his followers a tweet headlined "Rockin' the Mohegan Sun winefest with the best 3 students from Johnson & Wales."

Others watching developments include most Rhode Island area media outlets, several prominent alumni, competitor colleges and universities in the state and restaurants and culinary institutions across the country. Maybe you should too. — Doug Whiting

The James Beard Foundation has named Emeril Lagasse '78, '90 Hon. recipient of its 2013 Humanitarian of the Year Award for his work through the Emeril Lagasse Foundation which the New Orleans-based chef established in 2002. The organization's charity work extends to fresh-food cafeterias, culinary learning centers and educational initiatives for children in challenging circumstances. In all, 16 JWU graduates were among those nominated as Best Chefs and Best New Restaurants for their regions for 2013 by the Beard Foundation.
Opening JWU’s Doors to the World

Johnson & Wales has more than 1,800 international students from 96 countries studying at its campuses. A team of four international admissions representatives works under Manny Tavares, dean of international recruitment and training, traveling across the globe encouraging students to attend JWU. According to the Institute of International Education’s “Open Doors Report”, the university ranked 84th nationally for the number of international students enrolled and seventh overall for master’s institutions.

Building Relationships

When others envy the tan they’re sure Fred Johnson ’96 got on his regular trips to the Caribbean and South America, he laughs. A seasoned veteran of the international recruitment office, Johnson came to JWU 19 years ago as a student. Even then, as a DECA representative and later as director of NSO, he was sold and selling others on a Johnson & Wales education. A decade back, Johnson joined global efforts, first making inroads in the Caribbean, then adding Latin America and recently Puerto Rico, St. Thomas and St. Croix to his responsibilities.

On the road 17 to 20 weeks a year, he’s mostly indoors or en route to classroom visits, presentations and connections. “Everything in my territory is about relationships,” he says.

A friendly native Texan, Johnson speaks Spanish and enough Portuguese to bridge any language gaps he encounters. Besides the Caribbean, Honduras, El Salvador, Panama and Nicaragua in Central America also send large numbers to JWU for business and hospitality. South Americans are interested in business and technology and come mostly from Ecuador, Peru, Venezuela and Colombia, while culinary and hospitality fields find traction in the Caribbean, he observes.

To attend school in another country is an expensive proposition. As a qualifying factor, a foreign student must show proof of having sufficient funds for the year in the bank. Having scholarships to offer paved a clearer path, so Johnson works to form agreements and partnerships with national governments, industry and educational agencies for added backing.

He also sits on the Latin American Committee for the Council of International Schools (CIS) that promotes U.S. higher education. The board organizes tours to visit counselors and students at local schools. In the past year, Johnson led one tour to 11 different countries for three weeks and another for two weeks to some of the top private international and national schools in Argentina and Brazil, a hot country on rep lists, for recruiters from close to 30 institutions.

“That gives JWU credibility throughout the region because we’re a CIS member institution,” he says. As leader, Johnson earns free access to the workshop and gains respect from locals as the man in charge.

“My main responsibility here is to introduce educators, students and their families from my regions of the world to the many opportunities that JWU can offer,” he says.

That doesn’t happen lounging at beaches.

Key to Record Enrollments

Senthil Kumar came to the U.S. as an international student in 1992. Growing up in Johor Bahru, Malaysia, he and his brothers traveled across the border to Singapore to English-speaking schools preparing for study overseas. Though his first foray to the States left him missing family and home, once married, he returned “to find new opportunities.” But it was in Bangkok, while recruiting students for Oklahoma City University, that he met JWU’s Manny Tavares, and Tavares whom he called when it was time for a change. “That was it. It was magic after that,” says Kumar.

Hired in 2005 as the JWU recruiter for Asia, Kumar was part of a team that rolled out FOCUS 2011 strategic initiatives that led to historic enrollment levels. Traveling at first anywhere from 10 to 20 weeks a year, in 2008 he began training representatives for the Premier Agent program. With bases in Taiwan, China, India, South Korea and Turkey, agents talk to students, work with schools and provide a conduit to cost-effective marketing.

Now, after a full day in his University Admissions office, Kumar
begins his work in earnest. In hours closer to midnight, he Skypes with potential students in different countries including China, projected to send high numbers of students overseas through 2025.

In April, Senthil Kumar became a U.S. citizen.

**From Europe to Africa**

Wesley Roy’s decade-long career in higher education includes being director of admissions and recruitment at Roger Williams University. Still, he “hoped one day to work for JWU.”

“I was always in awe of this school and what they were doing internationally,” he says, calling Tavares “one of the best-known international admissions officers out there.”

Responsible for recruiting in Europe, the Middle East and Africa, as director of Roy travels every spring and fall to visit guidance counselors, students, parents, high schools, embassies and career fairs. Ten years ago, few schools were competing with Johnson & Wales for prospects. Now a flood of institutions is reaching overseas. “It makes everyone’s job a little bit more challenging,” says Roy.

Many connections for international admissions reps are arranged through EducationUSA, a government advising agency with centers in 170 countries helping foreign students navigate the channels to education, and helping U.S. educational institutions promote internationally.

Gauging global trends makes the venture exciting. Business and engineering programs are “heavy-hitters” for interest overseas. JWU culinary and hospitality programs also have global name recognition.

Back in the States, Roy hosts video conferences through networks like Skype.

“It’s free, and it’s something we can do from our home base.” In early-morning sessions that accommodate time differences, he’s conversed with as many as 70 prospects.

Of all the institutions of higher education in Rhode Island, Johnson & Wales is the most progressive globally, Roy believes. “Brown is Brown, but when it comes to international recruitment, Johnson & Wales is number one.”

The place Roy always wanted to be.

**Setting JWU Apart**

Jay Schwarz ’03, ’06 MBA is in awe of international students. “It takes a lot of courage to come to the United States and study for four years. I’m not sure if I could travel to such foreign countries as China or Brazil and sit through a class not knowing the language well and embarking on such a journey,” he says with admiration.

When Schwarz meets students, that journey has already begun. As international admissions representative for Canada and the U.S., he visits American boarding schools, community colleges and English Language Centers counseling students already studying in the country about furthering their degree at JWU. Schwarz was inexperienced but eager to learn when he joined Tavares’ team in 2006. Now he spends 20 weeks a year in airports across the country and often assists in covering Southeast Asia.

The students Schwarz encounters — mostly Asian and interested in business and hospitality — have done their research on JWU. “They know that we are not just a traditional school that offers hundreds of majors. We have some great international student services that not a lot of schools can offer,” Schwarz notes. Students are met at the airport, given hotel lodging and assistance finding apartments. “All those little soft touches really help make their experience successful.”

He understands that international students encounter both language and cultural barriers as they acculturate to a different culture, and finds reward in the opportunity to influence their educations and lives beyond graduation. They stay in touch.

“I love my job,” Schwarz says with emotion. “Over the years, there have been a lot of great students, and I have always been encouraged and impressed by the unbelievable courage our international students have.”

— Catherine Sengel
CULTURAL TIPS FOR VISITING CHINA

- Be punctual. Being on time is a good working habit. It shows respect for others.
- Greet the eldest person in an organization or in a Chinese family first as a sign of respect.
- Be respectful if visiting a Buddhist temple; do not take "funny" or "silly" photos inside or close by.
- Eat what your host offers and orders, including alcohol; refuse is rude. If you’re not a heavy drinker or you’re full, explain nicely.
- When making a toast, hold your glass below that of the eldest person in the group. The eldest — considered the wisest — holds his or her glass highest.
- Don’t panic if you don’t know what to do. When in doubt, watch what the Chinese people do and follow suit or ask.

Two Countries Connect

For the past three years, more students came to the U.S. for higher education from the People’s Republic of China than from any other country. In 2011–2012 there were 194,029 — 23 percent more than the year before, according to the Institute of International Education’s “2012 Open Doors Report”. At Johnson & Wales University, students from China — nearly 900 — make up the largest segment of the international population.

Why so many? Added to a strong parental desire to have their children earn a valued degree from the U.S., the Chinese government is also fueling the movement. As China shapes a 21st-century economy, education is viewed as necessary to expand the middle class, according to Wang Huiyao, director general of the Center for China and Globalization and a senior visiting fellow at Harvard-Kennedy School. In a January nytimes.com blog, Wang says the plan to develop a “highly skilled national workforce” in the next 10 years to “transform China from a manufacturing hub to a world leader in innovation” includes ensuring 20 percent of the workforce has a college education by 2020.

Still, a current lack of room in China’s colleges sends many overseas. In 2012, 9.15 million students took the gaokao (China’s national college entrance exam) for just 6.85 million spots in the country’s colleges, according to xinhua.net.com, a news agency in China.

Life Between Homes

Like many Chinese students, Zheng Hui ‘14 (family name Zheng, given name Hui) says she came to earn a master’s degree in accounting in the U.S. because it will make her more competitive in the job market. From Taiyuan City, Shanxi Province, she found a culture and classroom environment dissimilar to what she is accustomed. In China she was taught to be respectful of teachers, including waiting until the end of class to ask a question. It would be rude to interrupt, says Zheng. She prefers the way her JWU professors encourage students to speak up and ask questions anytime.

The grading system is also disparate. Some schools in China base grades almost entirely on final exams without credit for quizzes, midterms or even class participation as measured here in the U.S., says Zheng.

Outside the classroom, cultural differences abound. Before moving to Rhode Island, Liang Yu ‘12 MBA, learned bits of what to expect from her English language classes in China, fast food restaurants like McDonald’s and TV shows like “Friends”.

“I was not so surprised about food, classes, faculty and apartments,” she says. She was, however, surprised by being able to control the heat in her apartment, coming from a nation where the government’s attempts to reduce pollution include restricting how high heat can be set at home.

Communicating in English presented a significant challenge, as did government restrictions on employment. Regulations tied to international student visas prohibit the students from working off campus.

When Liang decided to move back to her hometown in China after graduating from the Providence Campus in November 2012, it was hard to leave new friends.
and ways of life she had come to enjoy. "I miss the living style," she says. "American people enjoy their life a lot instead of only saving money."

She isn't able to keep in touch with friends overseas through Facebook or Twitter because the government blocks the sites, though they have similar social media sites within China.

While at JWU, Liang spoke in English, Cantonese or other Mandarin dialects depending on where classmates and friends were from. Many cities in China have their own dialects. Back home, it was difficult for Liang to write Chinese characters and express herself in Taiyuan, the Mandarin dialect of her hometown, as well as she had before.

For now she is happy to be back with her family. She recently started a new job teaching strategic marketing and food and beverage management at Taiyuan Tourism College and is looking into Ph.D. programs, hoping to become a professor. "Traditional Chinese children support their parents," she notes. "I am a traditional Chinese and I want to stay with my parents because they are getting older day by day."

**Added Advantage**

Li Yue Mei '12, a hotel and lodging management major, began searching for jobs in China and the U.S. several months before graduating. She accepted a corporate trainee position at Shangri-La, an Asian-based hotel management group with properties in the Asia Pacific, North America, the Middle East and Europe. She is based in her hometown of Changchun, in northeast China.

Li misses some aspects of her life in the States, including the "A&F style" [Abercrombie & Fitch] of clothing that she continues to wear in China.

But she welcomes having traditional Chinese food back on her plate. "I can enjoy all kinds of food again without worrying about my weight; no more butter and cheese every day."

Because Chinese tend to be shy, Li says a major challenge for many arriving in the U.S. is meeting new people. But for Li, it was worth the challenge. Beyond getting a good job in her field close to home, she also improved her English and learned phrases in Spanish, Korean, Cantonese and Shanghaiese from classmates as well — a plus for her career in hospitality.

"— Melinda Hill

---

**CHINA 中国**

**People's Republic of China** 中华人民共和国

**Government:** Communist state

**National symbol:** Dragon

**Capital:** Beijing

**Size:** 9,596,961 square kilometers — fourth largest country in the world

**Second-largest economy** in the world after the U.S.

**World's largest exporter**

**Labor Force:** 795.4 million — highest in the world

**Population:** 1,353,239,923*

**Unemployment rate:** 6.4 percent

**Median Age:** 35.9

**Population below poverty line:** 13.4 percent

**Religions:** Daoist (Taoist), Buddhist, Christian, Muslim

**Major cities:** Shanghai 16.575 million; Beijing (capital) 12.214 million; Chongqing 9.401 million; Shenzhen 9.005 million; Guangzhou 8.884 million**

**GDP (official exchange rate):** $8.25 trillion with a $12.38 trillion purchasing power parity*

**Languages:** Standard Chinese or Mandarin, Yue (Cantonese), Wu (Shanghainese), Minbei (Fuzhou), Minnan (Hokkien-Taiwanese), Xiang, Gan, Hakka dialects, minority languages

**Natural resources:** Coal, iron ore, petroleum, natural gas, mercury, tin, tungsten, antimony, manganese, molybdenum, vanadium, magnetite, aluminum, lead, zinc, rare earth elements, uranium, hydropower potential (world's largest)

**Exports — commodities:** Electrical and other machinery including data processing equipment, apparel, textiles, iron and steel, optical and medical equipment

**Agriculture products:** World leader in gross value of agricultural output for rice, wheat, potatoes, corn, peanuts, tea, millet, barley, apples, cotton, oilseed, pork and fish

*2012 est.

** 2009 est.

New Directions and Ivy Connections

BY CATHERINE SENGEL

With the launch of Rhode Island’s first physician assistant program, a ground-breaking collaboration with Brown University’s Warren Alpert Medical School and the university’s first bachelor’s degree programs in liberal arts, Johnson & Wales approaches a new century of purposeful education. Along with the innovative initiatives comes a major investment in facilities, faculty and equipment as well as greater interaction with other institutions of higher learning in the state.

“This day marks an important step forward in the development of a broader professional academic program at Johnson & Wales University,” said Jeffrey Senee, Ph.D., JWU vice president of academic affairs, in December 2012, when design plans were unveiled for the university’s Center for Physician Assistant Studies in the Knowledge District of Providence. The statement could have been made about any of the new directions within the university’s rapidly expanding map for developing professional competence and fostering lifelong learning, beginning with the decision to enter the field of health care.

PATIENT-CENTERED STUDENTS

Hired in 2012 to oversee PA center and program development, George Bottomley, D.V.M., P.A.-C., speaks with enthusiasm about what will be a pioneering educational offering in Rhode Island. Pending review and provisional accreditation by the Accreditation Review Commission on Education for the Physician Assistant Inc. (ARC-PA), Johnson & Wales will begin training its first class seeking a Master of Science in Physician Assistant Studies in June 2014. Bottomley, a R.I. native, helped shape similar programs at the Massachusetts College of Pharmacy and Health Science, Yale School of Medicine, Central Michigan University, Salus University in Pennsylvania and the University of New England in Maine.

For an audience of faculty and staff he cites statistics that underscore the need for medical professionals in the decade ahead. Baby boomers who taxed primary care services in the 1960s when the first physician assistants began practice, are now at the geriatric end of life. Today, growth of the population over 85 exceeds that of the pediatric population, and a shortage of those who provide primary care exists once again. The Bureau of Labor Statistics predicts a 10-year job growth rate of 30 percent for the field. Currently, Rhode Island is one of four states in the country without a physician assistant program.

“That’s why we’re here today,” Bottomley says. “There’s an incredible expansion of similarly modeled programs in many countries ... We’re introducing a new white coat to Johnson & Wales.”

Training physician assistants for a high-potential career path with opportunity for fulfilling professional growth fits squarely with the emerging model of Johnson & Wales at the educational forefront of the 21st century.

“Johnson & Wales has a long history as a teaching university that forges academic programs in high demand fields,” says Providence Campus President and COO Mim Runey, L.P.D. “Our emergence into the health care field will allow us to expand our academic programs and fulfill the needs of students as well as industry.”

To that end, the university is renovating the former Clayton Manufacturing Co. at the edge of the newly reclaimed old I-195 corridor opposite the Student Services Center. The 18,000-square-foot state-of-the-art facility will house lecture halls and active learning classrooms with cutting-edge technology, group conference rooms, a clinical skills lab and a cadaver-based anatomy lab.

ABOVE: Providence Campus President and COO Mim Runey, L.P.D., George Bottomley, D.V.M., P.A.-C., Chancellor John Bowen ’77, R.I. Gov. Lincoln Chafee and Jeff Senee, Ph.D., JWU vice president of academic affairs at the center for Physician Assistant Studies construction launch.

ABOVE, LEFT: The Warren Alpert Medical School in Providence.
To enter the highly competitive 24-month master's program, applicants will need a minimum 3.0 GPA in science. The first year of the program is an intense 60 credits over three semesters. To practice, graduates must pass the Physician Assistant National Certification Examination (PANCE). Trained more to the medical school model than nurse practitioners, PAs have the same scope of privileges as the physicians with whom they work and can act with delegated autonomy in physicians' offices, hospitals, clinics andraft centers or specialize in emergency room, surgical, internal, pediatric or other medical strata.

"Our physician assistant students will be trained to become collaborative practitioners with the respect, empathy and trust inherent to patient-centered, humanistic health care," said Bottomley of the program's mission.

**IVY LEAGUE TIES**

As health care becomes more team-based, the education of medical professionals must include a greater emphasis on group work. Bottomley has already established relationships throughout the area with major medical institutions and providers. Collaboration is key as physicians explore new ways to heal their communities and themselves, he notes. Johnson & Wales will offer the first PA program in the country to have a relationship with the Arnold P. Gold Foundation, at the forefront of humanistic medicine.

In March, JWU also reached a landmark, mutual agreement with Brown University’s Alpert Medical School, now housed just blocks away from the center. Together they will explore areas of potential cooperation, including sharing training facilities, arranging lectures, pursuing educational grants and sharing costs. The formal agreement could align education with emerging trends in health care delivery.

"This new collaboration makes good sense as we work toward expanding the entire health care workforce in Rhode Island and beyond," said Dr. Edward Wing, dean of medicine and biological science at Brown.

Collaborative training of physicians, physician assistants and other members of the interprofessional health care team is an evolving national educational initiative, said Bottomley. "The future of medicine is in getting out of our silos when it comes to providing care. We look forward to our partnership with the Alpert Medical School and the development of a patient-centered, humanistic learning model that will serve our students and their future patients."

With Alpert and its teaching faculty and Rhode Island Hospital in the neighborhood, students will have ample opportunity to...

Top priority for the center is first to establish the PA program, next, start residency programs and in the future, establish a doctoral degree to train PA educators.

"People are demanding more of providers; research is producing more treatment options. PAs are being infused into every service, inpatient and outpatient, and every setting," Bottomley adds. "It's the future of health care."

**LIBERAL TO A DEGREE**

As the graduate school expands its offerings into the realm of health care, new directions in JWU’s Schools of Arts & Sciences include its first bachelor’s degrees in liberal arts: a Bachelor of Science in Counseling Psychology, another in communication studies and a third in liberal studies.

Feedback from students, employers and recent graduates shows a full measure of the importance of skills such as oral and written communications, critical thinking, problem solving, ethical awareness and literacy. In response, curricula have been designed to meet changing demands. The recent shift in the university’s mission statement toward a focus on developing professional competence and fostering lifelong learning will develop abilities that open career pathways well beyond graduation.

"As the university redesigns our core arts and sciences curriculum to be launched in Fall 2014, we look to emphasize the intellectual skills that will better position..."
our graduates for careers as leaders in their industries,” Runey says.

Students who choose to pursue a Bachelor of Science in Liberal Studies will be exposed to cultural studies, history, philosophy, the behavioral sciences, math and science. In addition, all students will be required to minor or intern in either general business or project management.

“There are employers that say the only majors that they need to see among people they hire are liberal studies. They're looking for creative thinkers with the ability to solve problems, think critically, write, read and understand language and interpersonal skills,” says Angela Renaud, Ed.D., dean of the John Hazen White School of Arts & Sciences. “The purpose of the required business internship is like hedging your bets — you have an introduction in business and the option to continue in a graduate program in a field of interest.”

BUSINESS-MINDED MEDIA
Communication studies will prepare students for some of the jobs that overlap with the College of Business — marketing and advertising — but from a different perspective: a theoretical degree strongly based in writing skills. Designed as an introduction to the many aspects of the huge field called “communications”, courses will cover TV production, writing for the media and communications jobs within huge compa-

nies and offer a taste of the work world.

And in line with JWU’s new track into health care, a B.S. in counseling psychology is now offered.

“To the best of my knowledge we’re the only school that has an undergrad degree in counseling psychology,” says Renaud. Unlike other institutions that have psychology programs, the JWU hands-on approach will include a set number of courses that deal with the practical skills needed in the counseling situation. Students will be educated for work under the supervision of a licensed counselor and be advised to pursue graduate degrees with specialized courses to meet regulations that vary by state. In 2014 the Alan Shaw Feinstein Graduate School will offer a master’s degree to meet accrediting council requirements.

“The three new majors allow the university to recruit students from pools that we would have never looked at in the past,” Renaud says.

“Over time, industry will measure us, not based on what our students can do upon graduation, but by what our students do over the lifetime of their careers.”

— MIM RUNEY, L.P.D.
PROVIDENCE CAMPUS PRESIDENT AND COO

If degrees in liberal arts will pave the way for advanced study in more specific fields, JWU’s realigned MBA program with a concentration in hospitality allows students to pursue a foundation in business with specialized instruction in the hospitality industry. This will meet the demand for hospitality professionals trained to conduct high-level research, develop effective strategies, enhance revenues from strategic channels — and advance into higher-level positions within the profession.

Coursework for the program will cover strategic marketing, finance, operations management and hospitality law. The degree is designed to be both academic and practical. Classes are scheduled in a blended delivery format of online, hybrid (online and in class) and in-class options scheduled at times convenient for working students. The MBA will also be the first master’s degree to be offered at the Denver Campus. Planners hope that alumni will take advantage of the convenience of both delivery design and location to further their educations. “This is not a standalone program,” Runey notes. “We are looking to expand our programs into other high-growth fields as well.”

PAYING PATHS FOR LEADERS
Frank A. Sargent, Ed.D., J.D., interim provost, anticipates more diverse program offerings ahead in food science, occupational therapy, biology, nutrition, technology and CPA and CMA certificates to open pathways to future industry needs.

“We want to provide more learning opportunities for the students of today. We can’t rely on programs that do not meet the demands of today’s industry,” he says. “We need to be as fluid and dynamic as industry as we look ahead and expand our program portfolio.”

To advance the university’s culture of educational excellence, in March, JWU launched The Faculty Center for Academic Excellence & Innovation with offices at each campus. The centers will serve as vibrant hubs of professional development for all JWU faculty by offering a diverse menu of programs, workshops and support for their work and career development.

As Johnson & Wales heads toward a new century, it continues to anticipate market trends, stay ahead of industry needs and refine its ever-more-emulated education model.

“Over time, industry will measure us, not based on what our students can do upon graduation, but by what our students do over the lifetime of their careers,” Runey says.
It's not just the steps they take... it's the directions they go.

Every step may not take you forward at that moment, but it will make you much more knowledgeable and marketable.

- Bridget Lavery-Palmieri '94

I wouldn't be where I am today without the support and education I received at JWU.

- Jenna Thompson '09

Your gift today will help those who follow.

1-888-JWU-ALUM
jwufund@jwu.edu
giving.jwu.edu/jwufund
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.

By 1996 Johnson & Wales had launched Vision 2001, a five-year plan to position the university as the leader in career education. Offerings expanded to include a Doctor of Education program with 12 initial candidates. Brittany Farm in Rehoboth, Mass., was purchased to house a future Equine Center, and the Feinstein Community Service Center opened at The Arcade to make social responsibility pivotal to the student experience.

Thanks to a $2.5 million gift from the White family, the Waid-Thresher building in Providence was rededicated the John Hazen White Center for the Arts & Sciences. That summer then-U.S. Vice President Al Gore noted at a Providence Campus press conference, “Johnson & Wales has demonstrated a remarkable record of success in providing students with exactly the skills needed to succeed in today’s workforce,” and later Newsweek’s college guide proclaimed, “Critics who say college doesn’t prepare you for the ‘real world’ haven’t seen Johnson & Wales.”

As then-Chancellor Morris J.W. Gaebe ’98 Hon. celebrated his golden anniversary with Johnson & Wales, John Bowen ’77 was appointed president of the Providence Campus.

In July 1997, matching gifts from entrepreneur Edward “Ned” Grace III ’97 Hon. and restaurant supply magnate David Friedman ’75 Hon. established the Larry Friedman International Center for Entrepreneurship at the Providence Campus, and the North Miami Campus launched its first business programs. A baking and pastry arts bachelor’s program welcomed its first class of students in Providence.

In 1998 the Charleston Campus celebrated its 15th anniversary and the Alan Shaw Feinstein Graduate School was officially dedicated. Culinary nutrition was added to degree programs in 1999 at the Providence Campus and the university was granted 10-year accreditation by the New England Association of Schools and Colleges (NEASC).

The end of the 1990s brought a covenant enlisting Marriott to help with curriculum development and career placement for culinary and hospitality students. As the university consolidated its institutional accreditation under NEASC, JWU’s westward expansion was marked with an inaugural class of 325 culinary, hospitality and business students at its Denver Campus as the university entered a new millennium.

Then-Providence Campus President John Bowen ’77 and Chancellor Morris Gaebe ’98 Hon. place a ceremonial brick in the JWU alumni walkway to commemorate Gaebe’s 50th year at Johnson & Wales.
Portraits of SUCCESS

BY WILLIAM DONOVAN

Welcome to our annual spotlight on some of JWU’s notable alumni who have achieved success in diverse industries around the globe. Their professions, passions, locations and responsibilities may vary, but they share the indelible entrepreneurial spirit and commitment to high accomplishment inherent in a JWU education.
Scott Leibfried '93
Culinary Director
FrontBurner Concepts
Co-owner
Arch Rock Fish
Lead Chef Advisor
"Kitchen Nightmares"
Los Angeles, Calif.

When Scott Leibfried graduated from JWU he "hit the road" and found that traveling and working in restaurants was the best way to truly master his craft and learn about restaurant culture. He roamed the Northeast and Europe, working with world-class chefs and gaining the experience that would be the foundation of a career in a wide variety of culinary projects.

For 10 seasons he has had a recurring role as sous chef alongside Chef Gordon Ramsey on Fox TV’s "Hell’s Kitchen." He is also the lead chef advisor for the "Kitchen Nightmares" series.

Scott is part owner of Arch Rock Fish, an East Coast/West Coast casual seafood restaurant in Santa Barbara, Calif. In 2010, he joined a team led by Mick Fleetwood, the famed drummer of Fleetwood Mac, to be the chef advisor for Fleetwood’s dream restaurant and entertainment venue, Fleetwood’s on Front Street in Maui, Hawaii. The restaurant opened in late 2012 and a cookbook by Scott and Fleetwood is expected in late 2013.

Vaughn Hardin ‘90
President
Hardin & Associates Inc.
Director of Global Accounts
ConferenceDirect
Wilmington, Del.

What are your needs? Unique? Distinctive? Say no more. Vaughn Hardin’s firm specializes in providing exclusive “personal assistance services.” From their Delaware offices, he and his associates plan and facilitate events for private, corporate and nonprofit clients. They lead the design and construction of wine cellars. They catalog and appraise such client assets as fine wine, antiques, fine art and jewelry. And they work with major auction houses to buy or sell jewelry items as requested.

Of late, as director of global accounts, he has been working with ConferenceDirect; an outside source that handles the details of meeting planning. He finds hotel and meeting venues and negotiates contracts for his corporate, association, educational institution and nonprofit clients around the world.

A former executive chef for Marriott Corp’s Business Dining Division, he was later recruited by the president of MBNA America Bank in Newark, Del., to join that company, eventually rising to senior executive vice president.
Mehmet Gürş '93
Founder and CEO
Istanbul Restaurant Group
Milia; numum café & restaurant
Istanbul, Turkey

If you take a young man who was born in Finland, educate and train him in the United States, you'll naturally end up with ... one of the most recognizable chefs in Turkey, of course. Mehmet Gürş is just that, and though his return to Turkey wasn't that unusual, having spent part of his youth in Istanbul, the menu of his restaurant Milia is very different. Rather than traditional Turkish or Scandinavian food, he says his dishes blend "the cool and the calm of the north against the rich and the vibrant Anatolia." The critics agree. Milia has been featured in The New York Times, Travel & Leisure and Conde Nast Traveler's "Hot Tables" and other publications. His other enterprise, Numum café & restaurant, now has seven branches.

Mehmet lives as uncommon as he cooks, meaning, "I don't like being in a box." When he was 20 years old, he was chosen from more than 40,000 applicants to represent Turkey as part of a two-man team competing for the Camel Trophy. No indoor-cooking competition, the event was a three-week, 3,000-mile trek across the southern end of South America.
Loren Falsone '91
Co-Owner, Chef
The Table, Pharmacy
Windermere, Fla.

Whoever said "those who can, do; those who can't, teach" never met Loren Falsone. In her career she has been an acclaimed culinary instructor at Le Cordon Bleu in Orlando, as well as a high-profile chef and restaurant entrepreneur. After her initial post-JWU working experience at Providence's Al Forno, she opened her first restaurant at age 28, called Empire. Five years and numerous accolades later, she sold it and moved to Orlando where she became executive chef for Darden's Seasons 52 and won the L'Esprit d'Excellence Award for her contributions to Le Cordon Bleu students and campus.

Two years ago Loren opened The Table in Orlando with her husband, Tyler Brassil '00 and their partner, Dominick Tardugno, featuring a "supper club" approach. They followed that up in February with a 1920s-style speakeasy called Pharmacy. (Don't look for a sign on the door; there isn't one.) There Loren taps her passion for travel in Europe through a European-style casual menu and handcrafted cocktails made from their own elixirs.
Dilek Dayinlarli '06
MBA
Vice President
212 Capital Partners
Istanbul, Turkey

With Europe’s sixth largest population, 35 million Internet users and an active e-commerce sector, Turkey is fertile ground for technology start-ups. But there is much nurturing to do, and Dilek Dayinlarli has the skills to do it. As a principal at 212 Capital Partners she invests in early and growth-stage technology companies and works with them to develop their management skills. “Many of the people we see don’t know how to use data,” she told The Wall Street Journal recently. “In e-commerce the power comes from your data.”

Dilek is no stranger to e-commerce. Before 212 she was a director of strategy and analysis in Turkey with Groupon, the “deal-of-the-day” website for products and services in metro areas. There she led company growth through new product category launches.

Chris Hastings ’84
Owner and Executive Chef
Hot and Hot Fish Club
James Beard Foundation Award
Birmingham, Ala.

2012 wasn’t a bad year for Chris Hastings. In February he took on celebrity chef Bobby Flay in “Battle: Sausage” on the Food Network’s “Iron Chef America” competition and won. Later, he was nominated for the fourth time for a James Beard Foundation Award, essentially an Oscar for food and beverage professionals in North America. But unlike past years, he walked away with the prize, being named the Best Chef of the South.

A native of Charlotte, N.C., Chris worked in Atlanta, Birmingham and San Francisco after JWU. In 1995, he and his wife, Indie, returned to Birmingham and opened the Hot and Hot Fish Club offering contemporary American cuisine with a Southern twist. Outside of the club, he’s a consultant and culinary advisor to restaurants across the country, has built an agricultural network that extends throughout the Southeast and is a member of the Bocuse d’Or USA Foundation’s Culinary Council and the Alabama Seafood Marketing Commission.
Laura Dove ’96
Founder
Dove’s Creative Concepts
Los Angeles, Calif.

Where in the world is Laura Dove? Is she at that gourmet event in Tokyo? The wine harvest in Australia? The food show in San Francisco? The answer is yes to all. As the founder of Dove’s Creative Concepts, an international hospitality consulting firm with offices in London, New York, L.A., Miami, San Diego and Sydney, Laura travels the globe helping hotel and restaurant clients hone their concepts and launch their properties.

Since graduating from JWU with a degree in hospitality management, she has studied pastry arts at La Cordon Bleu in London, wine at the International Sommelier Guild and rare wines at Christie’s, the prominent auction house. She has worked with Mandarin Oriental, Viceroy Hotel Group and Thompson Hotels.

“I love the variety of projects — jumping between the wine world, restaurant world and event planning,” she says. “You see immediate results with your guests and clients that inspire you to take on another project and strive to make each one grander than the one before.”
Matt Smith '99
Global Director
Retail University
Co-Founder
Center for Work Ethic Development
Denver, Colo.

Growing up in Washington State, Matt Smith started his career in business with a paper route at age 14, then launched a local auto-detailing business a year later. Early on, he realized that with hard work and creative marketing, he had what it takes to build a business.

Today Matt is global director of Retail University, the international leader in bike-fitting technology and educational programs. Combining two of his lifelong loves, cycling and education, he manages a 12-person faculty on almost every continent and develops programs that will train more than 1,000 bike-fit professionals this year.

Matt is also co-founder of the Center for Work Ethic Development. Begun with the challenging title, "Bring Your A Game to Work," the organization offers training and certificate programs for teens and young adults built on the values of a strong work ethic.

Jan Emich '97, '98 MBA
Chief Operating Officer
DailyDeal GmbH
Berlin, Germany

These are tumultuous times for coupon and daily-deal sites and Jan Emich, chief operating officer for Germany-based DailyDeal, is in the thick of it. After selling DailyDeal to search engine giant Google in 2011, the founders of the company bought it back in February, reportedly to prevent Google from shutting it down and laying off its employees. But there's a big job still ahead.

Jan has operational and team management responsibility for regional sales, channel management services and the editorial department. It's a position that calls on his skills in leading large multicultural teams, as he also did in his previous job as senior vice president of sales and marketing in Berlin for Fox Mobile Distribution GmbH. Fluent in three languages — German, Swedish and English — he was previously based in Stockholm as chief operating officer for companies in e-commerce, telecommunications and information technology.
Jessica Foust '07
Manager, Nutrition & Culinary
McDonald's USA
Chicago, Ill.

Junk food? Bite your tongue. Jessica Foust is manager of nutrition and culinary efforts for McDonald's USA, a role that has her leading culinary development for McDonald's Menu Innovation Team and providing nutrition expertise to McDonald's USA's food and nutrition strategy.

As a registered dietician, Jessica values healthy food, and she has contributed her nutrition guidance to many of America's most popular eateries. She helped with the nutrition evolution of Olive Garden's core menu, supported the development of Domino's school-pizza line and contributes regularly to innovation at McDonald's. As a chef and culinary nutrition consultant, she provides direction to health care venues, hotels, restaurants and spa settings on both coasts. As a contracted supplier chef, she also leads the sodium-reduction strategy and product development for many business arms of ARAMARK.
Paul Niedermann '07
Executive Chef
BLT Steak
Los Angeles, Calif.

In 2011, Paul Niedermann was the winner of season nine of Fox Broadcasting’s “Hell’s Kitchen.” In the final round, his challenge was to make a dish created by host and head chef Gordon Ramsay after only tasting it. He did, and then served up a three-course meal for executive chefs and the bosses of BLT Steak in Manhattan that captured the competition. For winning, he was named head chef at BLT Steak in New York City for a year and has since moved up to become executive chef of BLT Steak in Los Angeles.

Even before reaching reality-show stardom, Paul had been on a promising path. While working on his WVU degrees in culinary arts and food service management, he spent two years as chef de partie at Providence’s Biltmore Hotel. Then came another chef de partie position at the St. Regis in Ft. Lauderdale, followed by a step up to junior sous chef for the Ritz-Carlton in Ft. Lauderdale.

Robert Falcone ’06
Advanced Threat Intelligence Engineer
iDefense
North Attleboro, Mass.

Cyberattacks on U.S. media outlets, banks and corporations have been a big story in 2013 and of particular interest to someone with the skills of Robert Falcone. As a malware researcher and member of iDefense Security Intelligence Services, he investigates targeted attacks and cyber espionage campaigns. Call it high-level cyber-sleuthing in which Robert tracks down perpetrators by tracing key indicators within malicious files — essentially searching for digital fingerprints.

Analyzing targeted email or finding infected “watering holes” — sites that attackers deliberately infuse with malware because they are considered likely to be visited by targets of interest — is as much a passion for Robert as it is a profession. When he’s not disassembling malicious code, he’s often taking apart cars to satisfy that same inquisitiveness about their inner workings. In that regard his natural curiosity can be a problem, he says. “When analyzing malicious code you don’t have to put it back together.”
Johnson & Wales University is deeply committed to enrolling, educating, supporting and graduating students who have demonstrated the skills and personal qualities that will contribute to their success, both during and after their JWU experience. We couldn’t fulfill this commitment without generous support from our alumni, our parents and our friends.

From July 1, 2011 through June 30, 2012, Johnson & Wales University received support totaling $4,588,028 from the following individuals and organizations. These contributions supported scholarships, innovative programs, co-curricular activities and state-of-the-art facilities, all to help current and future industry professionals realize their personal and career aspirations and stand out as leaders in their workplaces, homes and communities.

The students, faculty and staff of Johnson & Wales University are extremely grateful for our donors’ support and encourage you to contact a Resource Development & Alumni Relations officer to inquire about opportunities to contribute.

PROVIDENCE CAMPUS

Page Sciotto
Vice President of Resource Development
401-598-2145
Page.Sciotto@jwu.edu

Michael Eatough
Executive Director of Major Gifts
401-598-4986
Michael.Eatough@jwu.edu

NORTH MIAMI CAMPUS

Peter Rood
Director of Development & Alumni Relations
305-892-7036
Peter.Rood@jwu.edu

DENVER CAMPUS

Kara Johnston
Director of Development & Alumni Relations
303-256-9682
Kara.Johnston@jwu.edu

CHARLOTTE CAMPUS

Darlena Goodwin
Director of Development & Alumni Relations
980-598-1007
Darlena.Goodwin@jwu.edu

In the event of an error or omission, please accept our apologies and contact Resource Development at 401-598-4661 so that we may correct our records.

Anonymous (15)
Ms. Debra P. Abraham ’85
Mrs. Katherine L. Adams ’88
Mr. Ronald D. Adelman ’84
and Mrs. Anne L. Adelman ’85
Mr. Bob Agate
Mr. Juan C. Agbayani ’83
Marian Agnotelo
Mr. Ross E. Albertson ’97
Mr. and Mrs. Edward Albrigo
Mr. Anthony M. Alexander ’98
Mr. Leonel Alfaro ’97
and Mrs. Lina Alfaro ’98
Ms. Lisa M. Alfiero ’87
Mr. Thomas R. Allaire ’78
Mr. and Mrs. Albert Allen
Ms. Mary E. Allen ’11
Ms. Lilian Almeida ’12
Mr. Anthony N. Alosco
Mr. Nicholas Alosco ’11
Ms. Alyssa J. Amaral ’12
Mr. Salvatore C. Ambrosino ’91
David Amodeo
Mr. and Mrs. Jerry W. Amos
Vickie L. Anderson
Mr. Timothy M. Anziano ’07
Mr. Joseph A. Armeni ’81
Mr. and Mrs. Charles M. Armenotrou
Ms. Frances E. Audette
Mr. Theodore J. August III ’83
Kathy Sachs and
Mr. Kevin Babington
MRS. Suzanne D. Bagnara ’96
Michelle and Michael Bailey
Mr. Steven Bailey ’07
Mr. and Mrs. Robert Bainbridge
Mr. Carl H. Bakelman ’57
Mrs. Helen Baker Bonsal ’96
Ms. Ekaterina V. Bakueva ’09
July 1, 2011 – June 30, 2012 Donor Listing continued

Mr. Joseph A. Ehardin '07  
Mr. Geron G. Erikson '76  
Ms. Chiara Espinal '10  
Estate of Robert R. Dedman '95 Hon.  
Mr. and Mrs. Frederick Eubank  
Mr. and Mrs. Carlos Evans  
Ms. Jennelle R. Evans '04  
Mr. Harry Faircloth '10  
Mrs. Barbara Fapaggio '88  
Mr. Wesley J. Fauset '06  
Mr. Joseph Ferro Jr. '10  
Mr. John G. Fidalgado '06  
Mr. and Mrs. John FitzHugh  
Robin Fitzsimmons  
Mr. and Mrs. Thomas A. Fite-Simon '58  
Ms. Lisa F. Flashenburg '83  
James Flynn Jr.  
Ms. Kaitlyn M. Ford '08  
Mr. Brian Forrest '94  
Ms. Shensee L. Foster '05  
Mr. Brian J. Foye '85 and  
Mrs. Coleen C. Foye '87  
Tyrone Freeman  
Mr. Barry C. Frieser '95  
Mr. and Mrs. Brian Frisch  
Mr. and Mrs. Brad Gabosh  
Mr. Morris J. Gaebe '98 Hon.  
Mrs. Kerrie A. Gallagher '94  
Mr. and Mrs. Vincent Gallucci  
Ms. Vanessa E. Garcia  
Mr. David P. Garelli '98  
Ms. Erin G. Gasbarro '10  
Mr. Ronald H. Gaskin '72  
Mr. Christopher S. Gatto,  
C.E.C. '98  
Cloyd Geeley  
Mr. Andrew F. Gelfuso '01  
Ms. Cora L. Geujen '99  
Mr. Joseph F. Giaconaspro '75  
Ms. Estelle M. Giarrizzo '95  
Mr. Michael B. Giery '82  
Mr. James M. Gilbert '02  
Mrs. Jeanne Gilbert '66  
Mr. and Mrs. John Gilbert  
Marc Gillman and Saoke Gillman  
Bruce Gilpin  
Mrs. Mary A. Gingras '76  
Mr. Satish Girra '06  
Mr. Brooks J. Glick '09  
Mr. Adam R. Gomb '98  
Ms. Cassandra L. Gordon '02  
Mr. Christopher P. Gormely '00  
Ms. Jacqueline R. Gourah '03  
Mr. John R. Gounaris  
Mr. and Mrs. Michael Grace  
Mr. and Mrs. Douglas Graham  
Mr. and Mrs. Donald R. Grant  
Ms. Pamela J. Graves '84  
Mr. Darrell L. Gray '91  
Mr. and Mrs. Gary R. Green  
'01 Hon.  
Mr. Neal A. Greenbaum '93  
Mr. Jeffrey A. Green '91  
Dr. Laura Greenstein '04  
Mr. Theophilus D. Gregory  
'11 Hon.  
Mr. John L. Griffin  
Mr. Benjamin Guggenmos '02  
Mrs. Maureen N. Gullub '66  
Mr. Rich E. Gurriet Jr. '94  
Mrs. Caitlin S. Hadley '12  
Mitch and Deb Hall  
Mr. Shadel W. Hamilton II '01  
Carol and Watts Hamrick  
Mr. and Mrs. James H. Hance Jr. '06 Hon.  
Lisa and Steven Hankin  
Marguerite and Jim Hardy  
Mr. Maxel Hardy  
Mrs. Lauren L. Harner '79  
Colston J. Brooks Harris '85  
Mr. Aaron J. Harrison '04 and  
Ms. Nicole Hopkins '02  
Mr. Walter L. Hart IV  
Mrs. Laurel Haye Swanson '68  
Tyrone and Dance Heath  
Mr. Norman J. Hedges Jr. '83  
Mrs. Betty Hechenblekner  
Mr. William H. Heisler III  
'71 Hon.  
Mr. Jon K. Helgesen '11  
William and Natalie Henkelman  
Mr. Sean F. Hennessy '79  
Mr. Brian J. Hehn  
Mrs. Elizabeth Henninger '85  
David and Julie Herman  
Mr. Lewis Hershkowitz '94  
Mrs. Nancy F. Heslop '80  
Ms. Martha E. Hewey '62  
Mr. and Mrs. William Ho  
Mr. Burton H. Hobson '02 Hon.  
Mr. Darnell C. Ho-Koon '10  
Mr. Gerald R. Holden '72  
Mr. Beert Holland  
Mr. Daniel M. Holehan '77  
Mrs. Melissia A. Honeywood '07  
Mrs. Donna M. Houde '92  
Mrs. Cynthia L. Houghton '81  
Mr. Edward D. Houdahan Jr. '92  
Mr. Don W. Hubble '01 Hon.  
Ms. Regina Hunter '06  
Mr. Howard K. Huan '81  
Wayne Husband  
Mr. Christopher Husenga '02  
Mr. Robert J. Hutchison '81  
Ms. Hong Thuy T. Huynh '07  
Ms. Lori Ingersoll Jaffe  
Mr. Joseph Intrieri '95  
Velda and Mark Iverson  
Mr. Mark Jackson  
Unjiera Jackson  
Monique Jacob Ed.D. '08  
Mrs. Kathy A. James '06  
Kelly Jason  
Ms. Mary Javarey  
Ms. Karen Jedson '03  
Mr. Norfleet R. Johnston Jr. '91  
Chris and Julie Jordan  
Mr. Jeffrey P. Jordan '10  
Mrs. Laura L. Jovino '86  
Mr. Michael J. Jarusz '89  
Ms. Paula S. Kadlec '11  
Andrew Kaye  
Matthew and Julia Kayton  
Phil Kastner  
Mrs. Tracy A. Keller '91  
Mrs. Deborah D. Kelly '74  
Ms. Margaret Kennard  
Mr. Thomas A. Kenyon '94  
Mr. John A. King '95
2011–2012 CONTRIBUTIONS BY DONOR TYPE

- Individuals
- Companies
- Foundations
- Other Orgs./Gov't. Agencies

Dr. Thomas Puccio '00
Ms. Audrey L. Quetel '10
Patrick Quinn
Mr. Robert W. Ragsdale
Mr. and Mrs. Sam Rankin
Ms. Ann Marie Rathbun '06
Mr. Shawn M. Ray '97
Ms. Dorothy M. Read
Mrs. Jeanine L. Reardon '88
Mrs. Ann-Marie Reddy
Dr. and Mrs. Chris Reese
Mrs. Sondra M. Reid '80
Mr. Philip S. Renaud II '73
Paula and Craig Reutlinger
Mr. Richard J. Reyome '82
Ms. Julie K. Rhoads '11
Mr. James M. Richard '07
Mr. Kenneth P. Richley '87
Ms. Jessica Rio '06
Mr. John E. Ritacco '11 Hon.
Mr. James Ritzenberg
Mr. Terry G. Ritzman Jr. '86
Mr. Richard S. Risika '86
Mr. Craig Robins
Mrs. Andrea R. Rocke '91
Mrs. Patricia Rodgers '10 Hon.
and Mr. B.D. Rodgers
Mrs. Barbara S. Romano '79
Mr. Peter J. Rood
Mr. Matthew P. Rooney '02

Professor Jack J. J. Rose
Mrs. Sandra B. Rosen
Mrs. Judy R. Ross '83
Ms. Kate L. Rucker
Ms. Kari M. Rude '06
Miss L. Runey, L.P.D.
Ms. Natalia Rusin, R.D. '01
Ms. Diane L. Rustle '05
Mr. Timothy J. Ryan '87 and
Mrs. Brenda J. Ryan '93
Mr. Frederick Sabo '83
Ms. Mary A. Salvas '88
Ms. Ashley Y. Sanchez '10
Mr. Sebastian R. Sanchez '11
Margot Sanger-Katz
Ms. Barbara Sarano '99
Mr. Eric J. Saulnier '97
Mr. Richard C. Saunders
Mr. Bryan J. Sayers '12
Mr. Shane Schaibly '05
Mr. Richard W. Schaefer Jr. '90 Hon.
Mr. David R. Schlossy '92
Ms. Sara Schmida '10
Dr. and Mrs. Irving Schneider
Mr. Kenneth R. Scholl '01
Mr. Edward D. Schultz '11
Ms. Lisa Schottenhame '03
Mr. Michael J. Schrader
Mr. Kevin W. Schwab '82
Miss Stephanie Schwab '12

Randy and Anne Scott
Ms. Cosette Seals '08
Ms. Patricia L. Sener '11
Mr. John R. Serock Jr. '95
Ms. Eileen M. Sezon '89
Mrs. Laurette Shadelowitz '76
Mr. Randall Shank
Mrs. Molly S. Shanklin '82
Mrs. Debora E. Shannon-Kiernan '86
Ross R. Shantz and Erma Shantz
Mrs. Harriet G. Sharp '58
Ms. Rosalie B. Sheffield
Mr. and Mrs. Robert Sheridan III
Ms. Merrill W. Sherman '02 Hon.
Mr. Steven C. Shipley '85 and
Mrs. Lori A. Shipley '83
Mr. Scott C. Shorter '90
Mr. Robert F. Silk '88
Mr. and Mrs. Vigilio L. A. Silva
Ms. Karen A. Silverman
Ms. Renee Simonini '93
Mr. Anthony L. Simms '96
Ms. Staceyann N. Sinclair '01
Mr. Eric Singleton '99
Mr. and Mrs. Thomas E. Skains, J.D.
Mr. and Mrs. David S. Slater
Michelle Slevin
Mr. Jonathan A. Small '84
Mr. Steven A. Small '92
Ms. Cynthia L. Smallwood '80
Ms. Lynn E. Smiley '95
Glen and Shay Smith
Ms. Wakeya Smith '97
Mr. Darcy A. Snow '88
Mr. Guy B. Snowden '92 Hon.
Mr. Clay A. Snyder '93
Mr. Eric D. Sparks '84
Ms. Allison Speagle '04
Mr. James D. Spence '87
Ms. Karyl Spiller-Walsh
Ms. Jasmine J. Spoonemore '14

Mrs. Elisabeth Spring '00
Mr. David Statham
Mr. and Mrs. Joe Stepp
Mr. Luca Sterpetti and
Ms. Joanna E. Buma-Sterpetti '89
Mr. Adam Stockman '02
Mr. Jerry K. Stout '01
Mrs. Joanne S. Strike '66
Mr. Karl S. Sukley '89
Mr. Peter O. Suneson '88
Mr. Anthony S. Sussino '97
Mr. William T. Sweet '81
Mr. and Mrs. Joseph A. Takeas Jr.
Richard and Beth Tasca
Ms. Bryanna L. Tebbets '11
Ms. Laura L. Tebbets '86
Mr. Mark Tempel '02
Mr. Frank Testani '92
Tye Thomas '99
Ms. Jamilah Thompson '02
Mr. Raymond R. Thompson '78
Mr. and Mrs. Paul Tillman
Mr. and Mrs. Werner Tinnemauer
Mrs. Shirley E. Tomassini '94
Mr. and Mrs. Mario Tommolillo
Ms. Michelle A. Tovar Olortegui '98
Mr. David L. Townsend
Miss Erin M. Townsend '97
Ms. Claire Travis
Mr. Jared A. Treadwell '10
Mr. Edward B. Triangolo Jr.
Ms. Grace Trudeau '02
Ms. Janet L. Trux '97
Mr. WR Truitt
Dr. and Mrs. Philip W. Turner
Mr. Carmine J. Valles
Mr. Jason A. Vandagriff '10
Ms. Bernice M. Veckerelli '83
Mr. Joseph A. Viau '81
Mrs. Teresa F. Voci '96
Ms. Leslie A. Voss '09
Mr. Mark D. Wagner '95
Ms. Gayle Walker '78
Corporation, Foundation and Organization Donors

Adams Beverage Group
All Secret Sacred Order of Ground Hogs
Allstate Drilling Co.
Alpha Sigma Tau
American Culinary Federation Inc. – R.I. Chapter
American Egg Board
American Metalcraft Inc.
American Roland Food Corp.
Anthony R. Abraham Foundation
Anton Enterprises Inc.
Anton Family Foundation
ARAMARK
Athens Foods
Atrion Networking Corp.
Aurora Civic Assoc.
Balfour Beatty Construction
BancFirst Wendens Foundation
Bank of America
Barry Callebaut USA Inc.
Batchelor Foundation Inc.
BCLIR
The Bissell Companies
The Bissell Family Foundation
Blarney Stone Energy LLC
Blount Fine Foods Corp.
Blue Sky Foundation
Boerger Foundation
Bogh AV Productions
Boston Alumni Chapter
The Boston Beer Co. Inc.
Brown Foodservice
Bruegger's Enterprises Inc.
Caffery & Co.
Campus Crusade for Christ
The Capital Grille
Cargill Animal Nutrition
CBIZ Inc.
Centers for Disease Control and Prevention
Centro Inc.
Chapel Building Corp.
Charlotte Plaza Ale House LLC
Charlotte Student Alumni Assoc.
Chefs de Cuisine Assoc. of America Inc.
Chesapeake Bay Wine Classic Foundation Inc.
Chubb & Son Inc.
Cintas Corp.
Citizens Bank of Rhode Island
Citizens Financial Group Inc.
Classic Coatings Inc.
The Coca-Cola Co.
North America
College Hill Garden Club
Collegiate DECA
Colorado Campus Compact
Columbia Construction Co.
Communities Foundation of Texas
Compass Group
Confrérie de la Chaîne des Rôtisseurs
COX Communications, N.E.
Crotthall Healthcare Inc.
Cuisinart
The Culinary Institute of America Foundation Inc.
Dalton-Brand Foundation
Daniels Fund
Darden Restaurants Foundation
Dave's Lawnmower/Kelly's Grain
Dave's Marketplace
Delta Dental of Rhode Island
Denver Metro Chamber Leadership Foundation
DiBiase Associates Inc.
Dimeo Construction Co.
Dome Consultants LLC
DoubleTree by Hilton
The Drum Rock Specialty Co. Inc.
East Coast Baseball Training
Ecolab Foundation
Ecolab Inc.
Edward Rowe Architects Inc.
El Pomar Foundation
Electrolux Foodservice Equipment
Electrolux North America Headquarters
The Eliot Associates Inc.
Emeril's Home Base
Enodis (Manitowoc) Corp.
Ergo Chef Cutlery LLC
Evelyn Langlieb Greer, RA
ExxonMobil Foundation
F&V Morimoto Management LLC
Fuhrenheir Models
Fiji Water
Firebirds International LLC
Fleming's Prime Steakhouse & Wine Bar
Follett Higher Education Group
The Foster Family Foundation
Foundation for the Carolinas
Francis Ford Coppola Winery
FreshPoint Connecticut
Friedling USA Inc.
FS Food Group LLC
Gallo of Sonoma
Gelster Engineering Corp.
Golden Corral Corp.
Gosling's Rum
Grant Thornton LLP
Green Park Global
Ground Breakers Step Team, North Miami Campus, JWU
Groupe SEB
Hailey Holdings LLC
Harris Teeter Inc.
Hartford/Springfield Alumni Chapter
Hartmann
Hasbro Inc.
Help Those in Need
The Hershey Co.
Hilton Hotels Corp.
Hyatt Miami at The Blue
IBM Corp.
IFMA Educational Foundation
Impact Assets
Indian Harvest Specialties Inc.
InterContinental Boston
International Franchise Assoc.
The International Wine & Food Society
The International Wine & Food Society - Miami Branch Inc.
Irwin Belk Educational Foundation
John Boos & Co.
Johnson & Wales University
Kappa Sigma
The Kenneth King Foundation
Kent Rathsun Concepts
Khaotic Nation Dance Team
King Arthur Flour Co. Inc.
The Kopf Family Foundation Inc.
Ladies Favorite
Lenox Corp.
Leprino Foods Dairy Products Co.
J. Willard and Alice S. Marriott Foundation
Marriott Vacations Worldwide
MARS Foodservice
McCormick & Co. Inc.
McIlhenny Co.
MeadWestvaco Foundation
Mercer Tool Corp.
Mionetto USA
Mohegan Sun Casino & Resort
Monini North America Inc.
Morgan Stanley Smith Barney LLC
Morton Salt Co.
Mu Sigma Upsilon
Naragansett Improvement Co.
Nar Sherman International
National Restaurant Assoc.
Education Foundation
National Society for Minorities in Hospitality
Nestlé USA
Nestlé Waters North America Inc.
New Castle Hotels & Resorts LLC
Newport Specialty Foods
Next Era Energy Foundation
The Nielsen-Massey Foundation
Norfolk Hunt Pony Club
North Carolina Department of Commerce
North Miami Student Alumni Assoc.
O.H. Rankin Foundation
Odeh Engineers Inc.
P.J. Valckenberg GmbH
Partridge Invitation Scholarship Foundation Inc.
Pepsi Beverages Co.
PepsiCo Foodservice & Vending Sales
PepsiCo Inc.
Performance Food Group
Piedmont Natural Gas
Procter & Gamble Professional
Protech Automotive Services LLC
Providence Student Alumni Assoc.
Rainone Landscaping Inc.
Raymond L. & Jean D. Richardson LG. TRS
Raytheon Co.
The Regence Employee Giving Campaign
Regis University
Rhode Island Campus Compact
Rhode Island School of Design
Rhode Island Urban Debate League Inc.
RI Economic Development Corp.
The Ritz-Carlton, Grand Cayman
Rocky Mountain Hydrostatics
Rodney Strong Vineyards
San Jamar Chef Revival
Sands Casino Resort Bethlehem
Savannah Kitchen & Bath LLC
Schwab Charitable Fund
Security Alliance LLC
Smithfield-Luter Foundation
Société Culinaire Philanthropique
Society for Foodservice Management (SFM) Foundation
Sodexo Inc. and Affiliates
Southeastern New England Region U.S. Pony Club
Standard Register
Starrwood Hotels & Resorts
Worldwide Inc.
State of Rhode Island & Providence Plantations
Starler Foundation
St. Michelle Wine Estates
Steelite International USA Inc.
Stratas Foods LLC
Sutter Home Winery Inc.
Taco Inc.
Team Beans LLC
The Cookware Co.-
GreenPan Inc.
The Providence Journal Co.
TIAA-CREF
Tiffany & Co.
Toll Gate Radiology II LLC
Tower Construction Corp.
Trincheria Family Estates
Tsoi/Kobus & Assoc.
Turismo Acores
Twinings North America Inc.
U.S. Small Business Administration
United States Department of Agriculture
United Way of Miami-Dade Inc.
United Way of Rhode Island
University of Southern Maine
UV Partners LLC
Vanguard Charitable Endowment Program
Viking Range Corp.
Vulcan-Hart Corp.
Walmart Foundation
Waring Commercial Products
Waste Management
Wells Fargo Bank, N.A.
William Randolph Hearst Foundation
Woodward & Curran
In-Kind Donors

American Metalcraft Inc.
Athens Foods
Kathy Sachs and Mr. Kevin Babington
Barry Callebaut USA Inc.
Bohg AV Productions
The Boston Beer Co. Inc.
Browne Foodservice
Cargill Animal Nutrition
Cintas Corp.
Cuisinart
Dave’s Lawnmower/
Kelley’s Grain
The Drum Rock Specialty Co. Inc.
Electrolux Foodservice Equipment
Electrolux North America Headquarters
Ergo Chef Cutlery LLC
Fiji Water
Fleming’s Prime Steakhouse &
Wine Bar
Francis Ford Coppola Winery
Frielings USA Inc.
Gallo of Sonoma
Gosling’s Rum
Groupe SEB
Lisa and Steven Hankin
Hartmann
Hashro Inc.
Hyatt Miami at The Blue
Indian Harvest Specialty foods Inc.
InterContinental Boston
International Franchise Assoc.
John Boos & Co.
King Arthur Flour Co. Inc.
Lenox Corp.
Marriott Vacations Worldwide
MARS Foodservices
McCormick & Co. Inc.
Mercer Tool Corp.
Ms. Caroline Merison
Mionetto USA
Monini North America Inc.
Morton Salt Co.
Nat Sherman International
Nestlé USA
Nestlé Waters North America Inc.
Newport Specialty Foods
P.J. Valckenberg GmbH
Pepsi Beverages Co.
PepsiCo Foodservice &
Vending Sales
Rodney Strong Vineyards
San Jamar Chef Revival
Margot Sanger-Katz
Ms. Karyl Spiller-Walsh
Ste. Michelle Wine Estates
Steeldite International USA Inc.
Stratus Foods LLC
The Cookware Co.–
GreenPan Inc.
Tiffany & Co.
Trinchero Family Estates
Turismo Açores
Twining’s North America Inc.
Viking Range Corp.
Waring Commercial Products
During a 2011 presentation as Distinguished Visiting Professor, Bobby Kutteh, CEO for the Support Services division of Compass Group North America, announced the service organization would fund a scholarship for College of Business students at the Providence Campus.

“We recognize the broad range of quality career programs offered at JWU and are pleased to expand our support to assist business students,” he noted.

The scholarship was named in honor of Raj Pragasm, senior vice president of human resources for Compass Group North America. Pragasm has been an advocate of the relationship with JWU for more than a decade and led the effort to maintain the association.

Scholarships will be given over five academic years, with initial awards for the 2012–13 academic year going to Brenden Lenhardt ’15, a management major from Virginia, and Timothy Garvey ’14, an international business major from Massachusetts.

Lenhardt is from a large family, and five of his siblings have attended JWU. “We are an education-oriented family, and the scholarship has enabled me to remain at JWU, which was always my first choice. My siblings have secured good jobs in their fields and I hope to go on to graduate school at JWU and be successful in my career,” he says.

Garvey has one brother in college and another who recently graduated, so finances have been tight for his family. He assists with a variety of community service projects at JWU and took part in a directed work experience in Beijing, which he feels is important for his future career options.

“I cannot thank Compass Group enough for their support. Finding financial resources for college can be challenging, and this scholarship has been a great help for my family,” says Garvey.

The Support Services division of Compass Group serves at more than 7,000 client locations within the United States in health care, education, business and industry, and includes Crothall Healthcare, Eurest Services and SSC Service Solutions. Its parent company, Compass Group North America, is an international leader in the contract food service industry. A longtime advocate of Johnson & Wales from its early support of the Charlotte Campus through a covenant partnership with the university’s Experiential Education & Career Services, Compass has been working with the College of Business through its Crothall Healthcare division.

— Fran Audette
‘Mac’ to the Rescue

Princess Shipley ’12 came to JWU with no support from either of her parents. She describes her past, which included periods of homelessness, as one of “many challenges which made me want to do something with my life ... make myself a success ... make me stronger.”

Shipley, the first recipient of a Donald G. McGregor Family Scholarship, worked an on-call job that helped with her expenses, but her “Mac Fund” scholarship made the difference between having to leave JWU and being able to finish her culinary arts degree.

Donald G. McGregor, J.D., ’09 Hon. — affectionately known as “Mac”— began his career at Johnson & Wales almost a century ago. Hired in 1968 as a part-time accounting instructor, he spent the final 17 years of his career as president of the university’s North Miami Campus. Throughout his career, he was devoted to Johnson & Wales and its students.

In 2009 the North Miami Campus community organized an event in McGregor’s honor. Proceeds provided the initial funding for “the Mac Fund,” now totaling $90,271, including commitments from more than 60 percent of the faculty and staff. The endowed fund provides students experiencing an unexpected financial hardship with the resources to continue their JWU education.

Shipley says she is “blessed” with this opportunity to achieve her personal and career dreams. Although she hasn’t met McGregor, she hopes one day to thank him in person for the scholarship she received in his honor.

— Peter Rood

Cropper Scholarship

Johnson & Wales University is saying farewell to a beloved family member. Dean Wanda Cropper. Cropper’s 20-year career at JWU included roles as instructor, dean of culinary arts at the Charleston Campus and dean of the International Baking & Pastry Institute at the Charlotte Campus. Cropper wrote the baking and pastry curriculum. Always generous with her time, she was dedicated to helping baking and pastry students refine their craft and offering a supportive hand.

In 2012, colleagues launched a fundraising effort to honor her legacy through the Wanda Cropper Scholarship Fund to be awarded to one or more baking and pastry arts students on the Charlotte Campus.

Call 980-598-1226 or visit https://giving.jwu.edu to make a gift to the Wanda Cropper Scholarship Fund.

— Darlena Goodwin

BROADWAY OR BUST

They say the neon lights are bright and there’s always magic in the air on Broadway. And for Kaitlin Schickell ’14, Broadway is the place where dreams come true.

“I got involved in my high school drama department and volunteered to be a stagehand for several plays, including ‘Hello Dolly!’ and ‘Beauty and the Beast.’ I danced ballet when I was younger and witnessed all the work that goes into productions,” says Schickell. “I caught the proverbial theater bug, and now my goal is to work in marketing and promotions for Broadway shows.”

It was her high school catering teacher, Rachel Young ’07, who encouraged her to visit Denver and learn about the degree program in sports/entertainment/event management. Schickell knew JWU would give her a solid foundation in skills necessary for a career on the Great White Way.

“Affording my education has been my greatest challenge,” says Schickell. “The scholarship I received from the Boettcher Foundation made a difference in my ability to stay in school and reduce my loan obligations. Now, I can stay focused on my dreams and benefit from a great JWU education.”

The Boettcher Foundation was established in 1937 by two of Colorado’s pioneering businessmen, Claude Boettcher and his father, Charles. Its grants and scholarships are distributed exclusively within the state to benefit Colorado’s citizens and its important institutions.

Schickell credits her professors with giving her other advantages — and teaching her how to be competitive.

“Broadway is very cutthroat, but with my JWU degree, I will be the person who turns a script into a Tony Award-winning show.”

— Kara Johnston

above: Kaitlin Schickell ’14 has her sights set on Broadway.
Sweet Retreat
Alumni from the Charlotte, Norfolk and Providence campuses gathered for a "Sweet Retreat" at Teteria-Patisserie & Bistro in Chesapeake, Va., in February to celebrate Valentine's Day.

NYC Chapter Holiday Reception
More than 100 alumni and friends packed the Hudson Terrace in New York City for the annual Holiday Party. Everyone danced to the tunes played by a DJ while enjoying spectacular views of the Hudson River.

LEFT TO RIGHT:
Rufus Abegunde '01 MBA,
Charles Dunbar '96,
Robin Bass '97,
Loleta Beckett-Nicholson '91,
NYC Alumni Chapter president

Buy JWU merchandise online, including items just for alumni!

www.jwu.bkstr.com
Denver Holiday Party

More than 80 JWU alumni, faculty, staff and students attended the annual JWU Denver Alumni Holiday Party at Infinity Park, Denver’s professional rugby stadium, in the Try Club overlooking the field. Guests were served appetizers made from local and organic ingredients from ModMarket and enjoyed live music from a jazz quartet that included two JWU Denver staff.

Yanks vs. Sox

Alumni from across the Florida region gathered in March for the game of the season — Yankees vs. Red Sox — at JetBlue Park, Fort Myers, home of Red Sox spring training.

Holiday Taste of JWU

Festivities at the annual Taste of JWU Holiday Party at the Providence Marriott in December 2012 were a resounding success. More than 25 alumni-owned or operated local restaurants donated time and fabulous food for more than 340 alumni and their guests.

Providence Career Conference

Alumni employers gathered at the newly dedicated Wildcat Center on the Providence Harborside Campus, site of the October Career Conference, to recruit current JWU students.

Charlotte Workshop

JWU alumni joined students for an educational session in late January at the Charlotte Campus titled “How To Re-Invest in Yourself in 2013.” The session was sponsored by the JWU Alumni Charlotte Chapter.

Check out the alumni website at www.jwu.edu/alumni/ to see what’s happening in your area.
1969
NATHAN WILLENSKY  PVD
New York, N.Y.
Nathan writes, "I'm president of Tri-Pac Corp., a food brokerage company. My two daughters are grad students at Duke and Tulane, which will keep me working for a long time … Anyone remember Beta Tau Epilson?"

1973
PHILIP RENAUD  PVD
Howard, Ohio
Phil is Risk International’s managing director at its Columbus office after 25 years of experience with Deutsche Post DHL, Kmart Corp. and Limited Brands Inc. He will work with large risk management departments at varied locations in an international capacity.

1980
GREGORY DESHIELDS  PVD
Cherry Hill, N.J.
Greg received the 2012 Outstanding Service Award from Temple University’s School of Tourism and Hospitality Management.

JAMES JOHNSTON  PVD
Spring Hill, Fla.
James is food service sergeant at the Hernando County Sheriff’s Office in Brooksville.

1981
JOHNNY CARINO  PVD
Dallas, Texas
Johnny stars in a new cooking show "Lifestyle Cooking with Chef Johnny Carino" on livexo.com. He is president and owner of Chef Johnny Carino Innovations in uptown Dallas, after working as senior corporate chef for Sara Lee Food Service. "I'm now consulting for restaurant companies and food brokers since July 2011. My business has been built through hard work, dedication and my degree from Johnson & Wales, as I am asked from every client where I graduated from."

CLIFFORD DELOREY  PVD
Orlando, Fla.
Cliff was named executive vice president and chief resort experience officer by Marriott Vacation Worldwide in September. He began with Marriott in 1981 as a sous chef at the Marriott Boston Newton.

1984
GARY SIGRETTO  PVD
Denton, Ky.
Gary runs and operates Elk Creek, the largest vineyard in Kentucky, with tasting locations throughout the state.

1985
GREGORY GORGONE  PVD
Davidson, N.C.
Gregory writes, "After 28 years of food service and hospitality management experience, I am very pleased to have joined DM&amp;A Webb as an executive success coach. I am based out of Charlotte. DM&amp;A Webb is a food service consulting and design firm with a focus on health care as well as higher education. The services we provide range from customer service training, delivering culinary classes, menu planning, hotel-style room service for hospitals to cafe redesigns and full-facility renovations. I work with clients throughout North America."

ERIC SWEDE  PVD
Wellesboro, N.C.
Eric is associate manager at Cracker Barrel Old Country Store in Statesville.

1986
MARC ALEXANDER  PVD
Silver Spring, Md.
Marc is executive chef and partner at Dreamz Catering in Wheaton, having been recently employed at Putting on the Ritz Catering as executive chef. "Time to make a catering company that my fiancé and I can enjoy. I cook; she bakes," he writes.

1987
JAMES CAIOLA  PVD
James is owner, along with David Salama, of the Queen Village créperie, Beau Monde, in Philadelphia. They are now taking over operations for Tavern on the Green, near Central Park in New York City. James hired classmate Katy Sparks ’86 to be the executive chef for the Tavern.

MARIE KEOUGH ’92 M.S.  PVD
Quincy, Mass.
Marie is director of business travel at The Colonnade Hotel in Boston in addition to teaching meeting and sales courses at Lasell College and Endicott College.

STEPHEN PRECONE  PVD
Cranford, N.J.
Stephen is an equity trader at Puma Capital in Red Bank.

JOSEPH UTERA  PVD
Saugerties, N.Y.
Joseph is an associate professor at The Culinary Institute of America in Hyde Park.

1988
JAMES GRIFFIN, ED.D., ’92 M.S.  PVD
Franklin, Mass.
Jim is president and CEO of Slade Gorton & Co. Inc. in Boston. He is also involved with Johnson & Wales as adjunct faculty and as a member of the alumni association.

MARK MOELLER  PVD
Shelton, Conn.
Mark writes, "I'm a restaurant consultant and the owner of The Recipe of Success, founded in 2000. My efforts are centered in development of comprehensive training programs, operational and financial analysis and reviews, menu development and purchasing strategies. Before 2000, I spent 19 years in corporate and entrepreneurial organizations. I am an operations specialist with extensive experience in restaurant startup."

1989
DAVID ABRAMSON  PVD
Pleasant Valley, N.Y.
David is vice president of operations at Mr. Rooter Plumbing in Pleasant Valley.

SCOTT MCArTHUR  PVD
Rockaway, N.J.
Scott was featured as one of the "25 GMs to Watch" in the November 2012 issue of Hotel Management. He is currently the general manager for The Madison Hotel in Morristown.
TERENCE SULLIVAN PVD
Narragansett, R.I.
Terence is in dining services at the University of Rhode Island in South Kingstown.

1990
RICK BADGLEY ’92 M.S. PVD
Seattle, Wash.
Rick is vice president of global staffing at Starbucks Coffee Co. in Seattle.

BILL BAIKY ’92 MBA PVD
Statesville, N.C.
Bill is president at The Law Offices of Bill J. Baikey Jr. PLLC in Statesville.

CARRIE (PALLADINO) FARIAS PVD
Oak Ridge, N.J.
Carrie has released a new cookbook, "Carrie's Experimental Kitchen: A Collection of Mediterranean-Inspired Family Meals", published by Tate Publishing and Enterprises. She lives in northern New Jersey with her husband, Don Farias ’90, and two daughters.

1991
MARC NEEDHAM PVD
Warwick, R.I.
Marc is executive chef at Sodexo Inc. and Affiliates in Franklin, Mass.

ALAN VALDERRAMA PVD
Cummimg, Ga.
Alan is a real estate agent and associate broker at Solid Source Realty GA in Cummimg.

JOHN GUILLEMETTE PVD
Woodbury, Conn.
John is director of brand management for Sodexo Business and Industry Solutions in Buffalo, N.Y.

1992
DAVID SMILEY PVD
Hilton Head, S.C.
David is director of guest services for The Inn at Palmetto Bluff resort in Bluffton.

JASON AVERY PVD
New York, N.Y.
Jason is executive chef for Per Se in New York City, specializing in Eastern Mediterranean cuisine. He has previously worked as executive sous chef and chef de cuisine at 55 Wall restaurant in the Regent Wall Street Hotel and the Carlton Restaurant at InterContinental's Cannes Hotel in France.

1993
BENJAMIN PINCUS PVD
Wellesley, Mass.
Benjamin is president of the textile rental division at The Baltic Linen Co. Inc. in Lake Success, N.Y.

KEVIN BUCHANAN PVD
North Attleboro, Mass.
Kevin, Eric Churchill ’93, and faculty member, Karen Silva, Ph.D., have been named to the board of the Providence & Warwick Convention Visitors Bureau.

CHRISTOPHER EAGLE CHS
North Attleboro, Mass.
Christopher joins the culinary team at The Waldorf Astoria New York with a vast knowledge of cuisines from the influences he experienced at top restaurants and hotels throughout the country. He has been executive sous chef at The Ritz-Carlton Aspen, executive chef of Raffles L’Ermitage Beverly Hills Hotel, where he was awarded an unprecedented Four Diamond Award two years in a row at the hotel's signature restaurant, JAAAN, and head chef of Cielo in Boca Raton. He now oversees the Waldorf Astoria's three restaurants:

Heather Singleton ’97, ’99 MBA

From Practicum to Passionate Career

As a travel and tourism teaching assistant, Heather Singleton ’97, ’99 MBA discovered that she "absolutely loved to work with students." Urged by a professor, she enrolled in a graduate program that had a partnership with the Rhode Island Hospitality Education Foundation (RIHef) and began working with high school hospitality programs around the state. When she graduated, RIHef offered her a position and now, she is its senior vice president.

"I wear a lot of different hats as S.V.P.,” Heather explains. “We are a nonprofit and have a very small staff.”

Much of her job involves being an advocate for hospitality career opportunities in Rhode Island. She partners with government agencies and higher education institutions and represents industry employers, but her favorite part is "meeting with high school students, learning about their dream jobs and what they are doing to accomplish their career goals.”

In addition to her career with RIHef, Heather has served as an adjunct faculty member at Johnson & Wales University and at Community College of Rhode Island.

"It was a nice fit because I would work with high school students during the day and continue on with college students at night.”

When she’s not working with students, Heather enjoys oil painting, playing poker and Skyping with her niece.

—Shannon Robbins

SCOTT LEIBFRIED PVD
Los Angeles, Calif.
Scott recently opened the Arch Rock Fish seafood restaurant in Santa Barbara. Scott and his partners at HUL Restaurants are planning the launch of a new company, West Coast Oyster Co., which will premiere Mick Fleetwood's restaurant in Maui, Fleetwood's on Front Street.

SHANNON NYLANDER CHS
Gulfport, Fla.
Shannon is director of catering at the St. Petersburg Yacht Club.

Peacock Alley (and its famed Sunday Brunch), Oscar's Brasserie and the legendary Bull & Bear Steakhouse.
ANGIE PIERPONT PVD
Highlands Ranch, Colo.
Angie is a gentle sleep coach and night nanny at Sleep Tight, OverNight LLC in Highlands Ranch.

WILLIAM ROSICH CHS
Shawnee, Kan.
William is co-owner and wine distributor of Amphora Distribution LLC in Shawnee.

1994
MELANIE ADAMS PVD
North Ridgeville, Ohio
Melanie is now owner of Adams Food Safety Inc., providing ServSafe instruction and certifications for food service professionals in the state of Ohio.

CHRISTOPHER BIRELEY CHS
Vero Beach, Fla.
Chris is owner-chef of the Osceola Bistro in Vero Beach.

CHRISTOPHER COSENTINO PVD
San Francisco, Calif.
Chris is executive chef at INCANTO in San Francisco and co-creator of Boccalone Salumeria in the Ferry Building. He has been featured on the Food Network in "The Next Iron Chef America" and "Chefs vs. City" and has penned articles for publications including Mountain Bike Magazine, Jamie Magazine, and the cult-favorite comic book, Wolverine.

MICHAEL ROGERS CHS
Bristol, Tenn.
Michael is systems administrator for the Bristol (Tenn.) Public Schools.

PAUL WALKRAH PVD
Denver, Colo.
Paul is head chef at King Soopers in Denver.

1995
BILL BINKLEY CHS
Rock Hill, S.C.
Bill is service manager at Lucas Systems Inc. in Easley.

ADAM FOX PVD
Easley, S.C.
Adam is an executive chef at ARAMARK in Greenville.

CARMEN PARTON NMI
Greystone, Ga.
Carmen is assistant director of operations at Levy Restaurants in Atlanta.

DANIEL STRASSHOFER JR. PVD
South Boston, Mass.
Dan was recently named to the Boston Business Journal's 2012 "40 under 40" class of honorees. He is a partner with KPMG in Boston.

1996
STEVEN ARMSTRONG NOR
Moses Lake, Wash.
Steven is a culinary arts substitute instructor and an ad hoc para-educator with the Moses Lake School District.

SUZANNE (MARKHAM) BAGNERA '98 MBA PVD
Tewksbury, Mass.
Suzanne is assistant professor at Endicott College in Beverly, Mass. "This is an advancement opportunity with an institution that has its own accredited School of Hospitality Management."

She was recently employed as program director at Mount Ida College. She was named the "American Hotel & Lodging Association Outstanding Graduate Student" at Iowa State University (ISU). Suzanne is currently working on her doctorate in hospitality management from ISU.

MICHAEL COSGROVE PVD
Montclair, N.J.
Michael is the owner of Hardcore Competition in Montclair.

MARISOL NEGRON PVD
Waterbury, Conn.
Marisol is the owner of Marisol Negron Photography in Waterbury.

JENNIFER OELBAUM PVD
North Providence, R.I.
Jennifer is information security analyst for the Information Services department of Lifespan in Providence.

JOHN PIMPO PVD
Medina, Ohio
John is eastern sales manager for the Gertrude Hawk Co., a chocolate manufacturer based in Dunmore, Pa.

1997
ALEKSANDRA ANDRUKIEWICZ-TRUGLIO PVD
Cortlandt Manor, N.Y.
Aleksandra is membership manager for Club Quarters, a full-service hotel positioned strategically close to Rockefeller Center, Times Square and Grand Central Station in Manhattan.

ROBIN BASS PVD
Brooklyn, N.Y.
Robin is operations manager for Beyond Times Square, near New York's Times Square. The tourism company prepares visitors for experiences in the Big Apple apart from traditional tourist attractions.

My Míz, a Rhode Island-based small business, is redefining how we look at furniture and art by producing handmade, thoughtfully designed, birch tables that also can be hung as art. It's the brainchild of Samir Dhamija '02 MBA, who is married to Akanksha Aga '02 MBA. Míz is a Hindi word for table, but "I've consciously retained production in the U.S.," says Dhamija. Visit www.mymiz.com and follow My Míz on Facebook.
ALUMNI OVERSEAS

1985

NANCY BRANT PVD
Toronto, Ontario, Canada
Nancy is vice consul at the U.S. Consulate General in Toronto, where she resides with her husband, Gajender "GK" Bansal '98 MBA, and their two children, eight-year-old Chanda and five-year-old Yuvraj.

1998

ELISE DICKINSON PVD
Durham, N.C.
Elise was one of seven competitors to be featured on the Food Network's "Extreme Chef". Chefs were sent around the globe to find and prepare exotic cuisines based on local cultures from southern California to Thailand.

RODMAN SHIELDS CHS
Cedar Hill, Texas
Rodman is the executive chef at Cool River Café in Irving.

SAMUEL STANOVIČH PVD
Riverside, Ill.
Samuel is industry relations manager for the National Restaurant Association in Chicago.

MATTHEW SUR PVD
Tolleson, Ariz.
Matthew is web services manager at New Tek Technologies in Phoenix.

1999

ROBERT PACCASASSI MBA PVD
Grandville, Germany
Robert is director of corporate quality systems and compliance at Merck KGaA in Darmstadt.

THOMAS TENNANT NMI
Miami, Fla.
Thomas works for Michael's Genuine Food & Drink in the Cayman Islands.

VARUN SHIVDASANI PVD
Kent, England
Varun is a culinary nutritionist at Norwich City Football Club in Norwich.

1999

PETER CASTILLO PVD
Pearl River, NY
Peter is a senior underwriter at the American International Group.

MARK HYDE PVD
San Francisco, Calif.
Mark is a senior human resources manager at Levy Restaurants in Oakland. He was previously employed at Interstate Hotels & Resorts as director of human resources, and he recently taught human resources management in the hospitality industry as an adjunct professor at San Francisco State University.

1999

ROBERT GAGNE PVD
Woosocket, R.I.
Brother Robert is a business accounts manager for the Brothers of the Sacred Heart in Pascoag.

2004

KEITH WANG MBA PVD
Guiyang, China
Keith is president at China-Asia Import and Export Co., Ltd. in Guiyang.

2007

ABDESSAMAD ZAHIM MBA PVD
Casablanca, Morocco
Abdessamad is project manager at International Business Consulting in Casablanca.

ADRIAN BANE PVD
ASHLEY (WIEDEMER) BANE '98 PVD
Galway, Ireland
Adrian is executive sous chef at the famed Ashford Castle in Cong, County Mayo. Ashley is sous chef at award-winning Kai Restaurant in Galway.

2007

RUSSELL KEANE CHS
Hilton Head Island, S.C.
Russell recently opened Nlio, a farm-to-table restaurant, in Moss Creek Village.

SCOT MANGOLD CHS
La Veta, Colo.
Scot is executive chef at La Veta Inn Bed & Breakfast.

RYAN MCGUINNIGLE PVD
Lakeville, Minn.
Ryan is the owner of Las Tortillas Mexican Restaurant in Rosemount.
2000

YURIEL CROS NMI
San Juan, PR.
Yuriel is sales manager for RRT Imports/Mar Y Tierra in Guayanabo. He received the Manager of the Year award for increasing sales by 32 percent from the previous year. RRT imports meats, fish and seafood from the U.S., Canada, Australia and Asia, and distributes them to local islands.

JOSEPH KRENN PVD
Charlottesville, Va.
Joseph writes, "I qualified for membership in the Honor Society of the Club Managers Association of America (CMAA). I join seven percent of CMAA's members who have attained this hallmark of professionalism."

BRANDON AND KELLY (MALONE) MARSHALL PVD
Riverview, Fla.
Brandon and Kelly have both changed positions this year. Kelly recently left her executive chef position at Wyndham Tampa Westshore to accept a similar position with ARAMARK-Higher Education at the University of South Florida in Tampa. Brandon left his position as senior sales manager at the Wyndham Tampa Westshore to join Marriott International as a sales executive. "When not at work, we are at play with our two mischievous, precocious daughters, ages six and two."

KAREN ROBINSON NMI
Wesley Chapel, Fla.
Karen writes, "I received certification through the American Culinary Federation: Certified Chef de Cuisine on Dec. 26, 2012 ... Took time off after the birth of my sons, Brian and Brian Bleu for three years." Karen is a chef instructor at Le Cordon Bleu in Orlando; she was recently employed as a sous chef at Levy Restaurants.

2001

JAVIER ARAMBOLES PVD
Bronx, N.Y.
Javier is sous chef at Lucchese Food Service LLC in the Bronx.

CHRISTOPHER ‘TOPHER’ BICE PVD
Evaston, Ill.
Topher was recently promoted from training store manager to district manager for Ross Stores in Chicago.

KENDRA (JOACHIM) BLEVINS PVD
Bristol, Va.
Kendra writes, "I work for Team McClure Inc., a NASCAR Nationwide series team. My husband Todd and I travel the circuit marketing and promoting our primary sponsor, Reynolds Consumer Products, in our Team #14-Hefty/Reynolds Toyota Camry."

SAMIR DHAMIJA MBA PVD
North Providence, R.I.

LUCIA ‘LUANN’ (GREENHALGH) EDWARDS PVD
Cranston, R.I.
Luann recently was employed at FM Global in Johnston, R.I., as senior meeting manager. "In November, I was named strategic communications consultant of social media marketing at FM Global. This position will build on the knowledge that I have gained through my studies in interactive media at Quinnipiac University (anticipated graduation, 2013), as well as the related work I have done in my role as a senior meeting manager."

2002

SCOTT PUSILLO PVD
West Hollywood, Calif.
Scott recently accepted a position with the Viceroy Hotel Group in Los Angeles as assistant vice president of revenue management. Scott will be leading a diverse team overseeing a growing portfolio of U.S. and international luxury resorts and urban retreats.

2003

JUSTIN ENGINEERI PVD
Schenectady, N.Y.
Justin is part-owner and chef at Portofino’s Italian Restaurant in Latham.

KEITH JONES PVD
St. Louis, Mo.
Keith is the new executive room chef at the Stadium Sports Bar & Grill at Lumière Place in St. Louis.

JOSEPH KINDRED CHS
Davidson, N.C.
Joe is executive chef and managing partner at Roosters Uptown in Charlotte.

RYAN MCGEE ’03 MBA PVD
East Falmouth, Mass.
Ryan was appointed district technology director for the Old Rochester Regional School District and currently holds the same position for Barnstable Charter School. Ryan was a technology teacher at Saint Francis Xavier Prep School in Hyannis and an adjunct professor at Johnson & Wales University in Providence.

ADAM RICHARDS PVD
Methuen, N.H.
Adam is general manager at Red Lobster Restaurants in Yonkers, N.Y.

MARK ST. JEAN CHS
Roswell, Ga.
Mark is manager at Bricktops in Atlanta.

JEREMY VOYTISSH NOR
Farmington, Pa.
Jeremy is executive chef at Lida’s Pittsburgh.

KALISHA BLAIR CHS
Rockville, Md.
Kalisha launched her company, Cuisine Company LLC, this past year. It is a copywriting firm that helps restaurants and chefs create marketing material for their gourmet and specialty food items; Kalisha is principal copywriter.
CHRISTOPHER CRARY PVD
Los Angeles, Calif.
Chris was voted “Fan Favorite” on Season Nine of Bravo’s “Top Chef” and is now the first social media correspondent for the show. He has appeared on “Top Chef Texas” and has been across America appearing on shows such as “The Big Home and Garden Show” in Cleveland. He also opened a restaurant, 41 Ocean Club, in Santa Monica, where he is the head chef. Chris was featured in the Jan. 14 issue of People magazine in the “Half Their Size” section for beginning a weight loss and workout plan in 2008 and losing close to 70 pounds. He is chef de cuisine at Viceroy Hotel in Santa Monica.

REBECCA HEID MBA PVD
Emmaus, Pa.
Rebecca was appointed assistant professor in hotel management at Northampton Area Community College in Bethlehem. She received a bachelor’s degree in hotel and restaurant management from Penn State University.

NATILY SANTOS PVD
Natialy is moving to the supply chain management department of ARAMARK as its regional purchasing manager. She focuses on the development and implementation of the regional supplier programs in the Western states.

MATTHEW SHIELDS PVD
Wood Ridge, N.J.
Matt spoke about his app, Matt’s Pantry, on Martha Stewart’s XM Radio station this past October.

2004

ANTONIO DORSEY PVD
Silver Spring, Md.
Antonio writes, “Hey, JWU alumni! I am executive chef at Vonnie’s Yummy Cookies” (www.vonnieisyummycookies.com)

WILLIAM DUKES CHS
Columbia, S.C.
William is manager of operations for the Blue Marlin Restaurant and general manager of Blue Marlin Signature Catering of Columbia, S.C.

STEPHANIE (LAWSON) LABRUTERES CHS
Green Cove Springs, Fla.
Stephanie writes, “My husband, Daron and I launched Two Brews Pop-Up Bistro on Sept. 22, 2012. We create all-natural vegetarian and vegan fare at festivals in South Carolina, North Carolina, Georgia and Florida.”

CHAD LEE DEN
Colorado Springs, Colo.
Chad is sales tax investigator for the City of Colorado Springs.

NICOLE MCCABE CHS
Myrtle Beach, S.C.
Nicole is banquet manager at the Spartanburg Marriott. She recently was employed at the Hilton Myrtle Beach Resort.

DEMETRIUS PINDER PVD
Newark, Del.
Demetrious is project manager at Nuts and Bolts Web Design in Newark.

ARTHUR TGBEDES PVD
Plainville, Mass.
Charlie is general manager of restaurant services for Levy Restaurants at the Boston Convention & Exhibition Center.

2005

CARLOS DAMOURA PVD
Warwick, R.I.
Carlos is the head chef at Fred & Steve’s Steakhouse at Twin River Casino in Lincoln. His acclaimed steak and seafood specials often have Portuguese and Creole influences. He originally was hired in 1994 as a line cook in the Queen of Clubs Restaurant at Lincoln Park.

JOHN DIAMANTAKOS PVD
North Providence, R.I.
John is the director and founder of Diamond Star Media advertising company in North Providence.

Siddharth Shah ’04 MBA

Shaping Technology for the Life Sciences
Siddharth Shah ’04 MBA has built a career providing life sciences businesses with the technological solutions they need to succeed. Working with companies in the pharmaceutical, biotechnology, medical devices and manufacturing fields, Siddharth collaborates with various stakeholders, from research and development to pre-sales and marketing, to ensure that they are optimizing their efforts while meeting government regulations.

Currently, Siddharth is Associate Director at Cognizant Technology Solutions, a multinational information technology services company headquartered in the United States. Though based in India, he actively oversees teams in America and the European Union. He and his teams work with customers around the globe to improve their clinical trials, data analysis, and use of that data. An international regulatory expert, Siddharth also strives to help his clients expand their enterprises into other countries.

In addition, Siddharth publishes white papers on industry topics such as compliance frameworks and clinical trial legislation, and he is active in professional organizations such as the Drug Information Association.

Though his work spans multiple time zones, Siddharth cherishes spending time at home with his dental surgeon wife and two sons. He also enjoys giving back to society, which he does by leading an initiative that funds the educations of 45 hand-picked, meritorious students who face tremendous struggles such as physical impairments, not having parents, and poverty.

—S.R.

Online: sidd.shah@gmail.com
Jamie Miles '01

Commended Service

After 26 years of service, Jamie Miles '01 is retiring from the U.S. military. Having worked in various food service positions for both the U.S. Army and Navy, his final post is as chief warrant officer two, quartermaster, division food service technician and logistical adviser at Fort Hood, Texas.

Throughout his career, Jamie has been responsible for maintaining government safety standards, supervising multinational kitchen staffs, planning menus, acting as the personal assistant to three generals and serving hundreds of dignitaries. He has modernized facilities in developing nations and shifted control to the local civilians; he has also created nutrition awareness and cross-use programs for America's disaster relief equipment.

Five years after entering the Army, Jamie left to pursue what he describes as his "innate passion" for the culinary arts. After earning his degree from JWU, he began a civilian career, but felt compelled to return to service following the attacks of Sept. 11.

Jamie has served at bases in Louisiana, Kansas, Kentucky and Texas, and in Iraq and southwest Asia. For his dedication to his country, he's received scores of medals, decorations and badges, including a Bronze Star, awarded for heroic achievement or service.

Although his career, which has included seven combat tours, has been fulfilling, Jamie is looking forward to retiring with Lisa, his wife of 23 years. He'd like to work in food service logistics. —S.P.

Online » jm81797903@aol.com

WALTER TRUETTNER PVD
Denver, Colo.
Walter is supervisor at Joy Wine & Spirits in Denver.

2006

KATHLEEN (DECKER) CASELLI PVD
East Hampton, Conn.
Kathleen is executive chef at the Crowne Plaza in Cromwell. She previously was employed at St. Clement's Castle as executive chef.

CINDY (KRIEGER) DUGAN DEN
Lahaina, Hawaii
Cindy is travel industry sales manager at the Hyatt Regency Maui Resort & Spa in Lahaina. She was previously associate director of catering and convention at Hyatt Regency O'Hare. "My husband, Matt, and I transferred to Maui in January 2011. He is the executive sous chef for the Hyatt Regency."

MELISSA FULLER DEN
Franklin, Tenn.
Melissa was a finalist in a Grammys® worldwide emerging artist competition.

KEVIN KALKUT PVD
Norwood, Mass.
Kevin moved from director of restaurants and bars at the Sheraton Chicago Hotel to corporate operations analyst at Tavistock Restaurants in Boston.

MARC LAZURE PVD
Lewiston, Maine
Marc is a travel agent for Cruise Brothers in Lewiston.

SAM STACHON CLT
Monroe, N.C.
Sam is executive chef at The King's Kitchen and The King's Bakery in Charlotte.

2007

EDUARDO AMARAL PVD
Pawtucket, R.I.
Eduardo was promoted from senior operations manager to general manager at TownePlace Suites by Marriott in North Kingston.

MICHAEL BATES PVD
Cheshire, Conn.
Michael is office manager at Aspen Dental in Norwalk.

STEPHEN BRUDNER PVD
Framingham, Mass.
Stephen is managing director at Merchant Services Consulting Group in Framingham.

STEPHANIE CMAR PVD
Lynn, Mass.
Stephanie is rounds cook at No. 9 Park in Boston.

KERI DALRYMPLE CLT
Silverstreet, S.C.
Keri is a sensory scientist at Perdue Farms Inc. in Salisbury, Md.

ERIC HAUGEN PVD
Palm Desert, Calif.
Eric has been executive chef at The Lamb's Club in New York since early 2012, presenting classic, clean dishes like chicken fricassee and Delmonico steak to the theater-going crowd.

MEGAN HURLEIGH DEN
Charlotte, N.C.
Megan is client coordinator at Sales Performance International in Charlotte.

JON KUIT DEN
Houston, Texas
Jon is general manager of restaurants at The Westin Hotels & Resorts in Houston.
International Chef's Congress in September. She is kitchen manager and chef at Finale Desserterie in Cambridge. She was previously employed as pastry chef at the Spiced Pear at The Chanler at Cliff Walk in Newport, R.I. "Change is an opportunity for growth," she writes. Christina was highlighted as Pastry & Baking North America [Vol, 6, Issue 3] under their Regional Showcase for her pistachio doughnuts with cherry filling recipe.

CRAIG REIMANN CLT
Statesville, N.C.
Craig is territory manager at U.S. Foods in Fort Mill, S.C.

SABRINA SOLARES-HAND PVD
Johnston, R.I.
Sabrina joined Savory Grape wine shop in East Greenwich in 2007 as the store's first intern and planned the now-annual Fall Wine Festival, so it's not surprising that she is now event director for its new Savory Affair event-planning venture.

JESSICA VANN CLT
Portsmouth, Va.
Jessica was recently promoted from lead cook to catering sales coordinator at the Renaissance Portsmouth Hotel.

2008

PRAMESH ARYAL MBA PVD
Bloomington, Ill.
Pramesh is a business systems analyst at State Farm Companies Foundation in Bloomington.

NICOLE ‘NIKKI’ BATSFORD PVD
Johnston, R.I.
Nikki earned a New England Newspaper & Press Association award for her business and economics reporting.

DOUGLAS BURGESS PVD
Framingham, Mass.
Douglas is a dining room manager at Alta Strada, a high-end Italian restaurant in the Boston suburb of Wellesley, Mass.

2009

SIERRA BARTER PVD
Providence, R.I.
Sierra started a personal life-consulting firm, Clementine Lime, and co-founded the PVD Lady Project, a group of 75 women entrepreneurs banding together for mutual assistance.

WILLIAM BRIGHT CLT
Williamsburg, Va.
William led the Wine in the Garden Series — Seeing Stars in the Garden, along with wine educator, Charles Birr, this past August. The event was hosted by Virginia Wine Society in Gloucester. William is a sommertier certified by the Society of Wine Educators.

CARLEY ENGLE PVD
Terryville, Conn.
Carley is a baking and pastry teacher at the Nashoba Valley Technical High School in Westford, Mass.

KIRSTEN GRIFFITHS ‘10 MBA PVD
Wallingford, Conn.
Kirsten is sales and event coordinator at Brownstone Park in Portland.

RAQUEL IMES NMI
Arlington, Va.
Raquel writes, "In August 2012, my newly re-branded event management company was launched: Events à la Chic...Classy Events | Creative Flair!"

MICHAEL KAESIK CLT
Freeburg, Mo.
Michael is working for Quaker Window Products in Freeburg doing commercial hotel sales after starting in residential sales and marketing in 2010.

HAYLI (LANCMAN) MOODY NMI
Fort Lauderdale, Fla.
Hayli is garde manger supervisor at Eden Roc Renaissance in Miami Beach. She recently was employed as lead cook at Hyatt Regency Pier 66.

MICHELLE PARKER PVD
Maynard, Mass.
Michelle received a doctor of law degree from New England School of Law in Boston. She has been working as an associate editor and technical editor for the New England Journal for International and Comparative Law.
Brett Bodine '05, '08 M.A.T.

Booking the Ballpark

Baseball fields make excellent locations for nonbaseball events — and it’s Brett Bodine ’05, ’08 M.A.T., whose job it is to persuade clients that JetBlue Park is the perfect venue for their upcoming functions. As manager of Florida business operations for the Boston Red Sox, he is in charge of renting out the space within the Fenway South complex in Lee County, Fla., for concerts, festivals, business meetings or trade shows.

Brett began working for the Red Sox when he completed his master’s degree, serving as a corporate partnerships and baseball operations intern. The following year he was hired full time and was promoted to manager in 2012.

“My clients and colleagues are my favorite part of my job,” he says. “They are all wonderful to work with.”

For a Florida native who was raised in Rhode Island and has always been an avid baseball fan (and player), the Red Sox’s spring training facility is the perfect fit. “Getting to call the ballpark your office is pretty cool.”

And JetBlue Park is not just any ballpark. It’s a brand-new, state-of-the-art stadium that takes many design cues from Boston’s famous Fenway Park while adding Florida touches. Southwest Florida is the perfect place for Brett to enjoy a job he loves, his hobbies of golf and cooking and time to relax with his wife, Jessica, and dogs, Elvis and Bruce Wayne.

—S.R.

KEVIN PISKUR CLT
Strongsville, Ohio
Kevin was recently promoted to assistant manager at Hospitality Restaurants in Cleveland and is opening a new Rosewood Grill in Strongsville.

CANDACE SALES CLT
Temple Hills, Md.
Candace is lead cook at Sage Dining Services in Washington, D.C. She was previously employed as prep cook at Clyde’s of Gallery Place. “I was originally working as a server at Clyde’s restaurant. Eventually, I left the job to run the office for an airport job in an airport, then I decided to come back as a prep cook. I loved it. Eventually some health issues occurred with my son and I had to leave the job. I was chatting with a fellow alumna who was working in the area as a head chef at a private school … she gave me a chance … took me on and started me as a grill cook, then promoted me to lead cook. I am so grateful to her for this opportunity.”

RYAN SHEA PVD
East Northport, N.Y.
Ryan is a writer for magazines following the music industry. He has written for Essence, Newsday and HipHopDX. He recently completed an article about musical artist T-Pain.

ASHLEY SNEED CLT
Charlotte, N.C.
Ashley is a designer at Urban Mondays in Charlotte.

KISHA TAPANGAN PVD
Providence, R.I.
Kisha is social media community manager at Liberty Mutual Insurance in Boston, Mass.

JASON WILDER CLT
Charlotte, N.C.
Jason is newly appointed general manager for Krispy Kreme in Charlotte.

2010

SETH BARNETT DEN (PHOTO)
Fort Worth, Texas
Seth is government relations manager at Promotional Products Assoc. International in Irving.

WARLLENG DACOSTA PVD
Melrose, Mass.
Warllen is an information systems assistant at Children’s Friend and Service in Providence, R.I.

ANTHONY DARCANGELO PVD
Rome, N.Y.
Anthony is new deputy to Rome City Clerk Louise S. Glass. He was an assistant supervisor of the City Parks Department’s Drop-In program and has also volunteered for the Rome Relay for Life, Boy Scouts of America and “Taste of Rome.”

WALTER DIAZ E.D.D. PVD
Cromwell, Conn.
Walter has been appointed to lead the Latino Endowment Fund steering committee for the Hartford Foundation in Cromwell. He is currently dean of students at Eastern Connecticut State University. On the side, Walter is a social entrepreneur, launching Hispanic Recruitment Services Inc. in 2006.

MICHAEL MEDSKER DEN
Eugene, Ore.
Michael is director of revenue management at Valley River Inn in Eugene.
MATTHEW NOOE CLT
Oak Ridge, N.C.
Matthew is creative development coordinator in the Charlotte area for Feeding America.

KAITLIN O’CONNOR DEN
Annapolis, Md.
Kaitlin manages many alumni events, including The Biennial Meeting and Reunion Weekend, for Johns Hopkins School of Medicine. She brings more than seven years of event management experience.

MEAGAN O’FLAHERTY PVD
Freehold, N.J.
Meagan is district fundraising coordinator for the Muscular Dystrophy Assoc. in New Jersey. “Make a Muscle, Make a Difference!”

SHEILA VASQUEZ NMI
Hallandale Beach, Fla.
Sheila is currently studying at Florida A&M University College of Law in Orlando. During the summer she worked as a legal intern at the National Action Network, Al Sharpton’s nonprofit organization, under general counsel Michael A. Hardy, Esq. She was profiled in Champions magazine in 2006.

BELINDA WILKerson PVD
Fayetteville, N.C.
Belinda is an independent educational consultant at Steps to the Future LLC in Fayetteville.

2011

HEDELINE BENJAMIN PVD
Freeport, N.Y.
Hedeline is the new owner of Felecia’s Fabulous Cookies in East Meadow, renaming it Hunny B’s Bakery and offering more menu options. She will continue Felecia’s holiday traditions and her alliance with the charity Serving Hungry and Homeless Long Islanders.

LORELY BONILLA NMI
Lawrence, Mass.
Lorely is staff accountant at the ClearBridge Technology Group in Billerica.

AMBER BREWER CLT
Gastonía, N.C.
Amber is assistant manager at Applebee’s Neighborhood Bar & Grill in Gastonia.

SHARIFA CHAMBERS CLT
East Windsor, N.J.
Sharifa writes, “Started a new job and love it so far.”

NICHOLAS ARMSTRONG PVD
Porter Corners, N.Y.
Nicholas is joining Siro’s in Manhattan as executive chef, having previously worked at their Saratoga location. He was featured on the television program “Good Day New York” in August.

ANGELA FOX PVD
New York, N.Y.
Angela is merchandise analyst at Ann Inc. in New York City. She recently was employed at Caché as allocation analyst.

BRIAN GEIGER PVD
Livermore, Calif.
Brian is sales, profit and operations coach at Burger King Corp. in Sacramento. “Promoted into a coach role where I work directly with the franchisees of Burger King in improving their restaurants. I oversee approximately 32 restaurants. Working with a franchisee has its challenges and I am looking forward to taking these challenges head on with my new position!”

ZAHRA GOODMAN CLT
Charlotte, N.C.
Zahra was accepted into the three-year Accounting Development Program for Duke Energy in Charlotte. She was one of two chosen out of 300 applicants.

A Flexible MBA to Advance your Hospitality Career

To suit the continuing education needs of JWU alumni in the West, our new MBA with a concentration in hospitality management is delivered in a blended format to accommodate your busy lifestyle. Some classes are online and others are in a combined online and in-class format on the Denver Campus. Contact Kim Medina, director of admissions, at 303-256-9785 or Kim.Medina@jwu.edu.
TANESHA HAMILTON CLT
Winston-Salem, N.C.
Tanesha is the founder of Unforgettable Creations Events & Catering in Winston-Salem.

NATHAN KERBEL NMI (PHOTO)
Miami, Fl.
Nathan has successfully completed all course work in the Basic Law Enforcement Full-Time Police Academy.

SIMON LICHTER PVD
West Hartford, Conn.
Simon is project manager for Chai Mitzvah in West Hartford.

ALLISON PRUCNAL PVD
Southampton, Mass.
Allison is assistant sales coordinator at The Ranch Golf Club in Southwick.

DIANA RICHARDSON, MBA PVD
Johnston, R.I.
Diana is director of marketing at Sentinel Limousine in East Providence.

JAMIE ROSENBLATT PVD
Plainview, N.Y.
Jamie is an electronic dance music clothing designer at Cranked EDM Gear.

BRANDY SCHWALBE PVD
Barrington, N.J.
Brandy is a baker at The Duck & Bunny in Providence.

JOHN SEPOWITZ PVD
San Antonio, Texas
John is a second lieutenant in the U.S. Army and was selected for the U.S. military Baylor graduate program in nutrition.

CRIATHL SOLANO PVD
Dorchester, Mass.
Cristhal is chef at Corporate Chef’s in Lexington.

JILLIAN SPRENGER CLT
Charlotte, N.C.
Jillian is heading to graduate school in Maryland to study for a master’s degree in primary Montessori education.

ADAM WARREN PVD
Rosemount, Minn.
Adam is housekeeping manager at The Hotel Minneapolis.

SARAH WYMAN PVD
Manchester, N.H.
Sarah is guest services agent for the Mandarin Oriental Hotel Group in Boston, Mass.

ANDREW ZNIDARSCIC CLT
Charlotte, N.C.
Andrew is general manager at Revolution Ale House in Charlotte.

JACQUELINE ANTOVEL PVD
Islandia, N.Y.
Jacqueline accepted a full-time position as an event coordinator at Wizard Studios in New York.

CACIE CARGANILLA DEN
Mentone, Calif.
Cacie is marketing and business development officer at Electrical Federal Credit Union in Arvada, Colo.

AUSTIN CARPENTER DEN
Overland Park, Kan.
Austin is sous chef at Bella Napoli in Kansas City, Mo.

NICOLAS DANIELS CLT
Charlotte, N.C.
Nicolas is chef at The Wooden Vine Wine Bar & Bistro in Charlotte.

BRENDEN DARBY PVD
Truckee, Calif.
Brenden writes, "I am the winner of the Basque Stage in San Sebastian, Spain. I have been awarded a position at the three-Michelin-Star restaurant Martin Berasategui, working in the kitchen and blogging about Basque cuisine." (www.brendendarby.com)

JAMES DAVIS NMI
Atlanta, Ga.
James is founder of WSG Marketing in Atlanta.

ROBERT ERSKINE PVD
Salem, N.J.
Robert was featured in Brandiff, a quarterly segment of Rhode Island Monthly about “Mad Men of Providence.” He works as a creative technologist for Hill Holliday in Boston, Mass.

MATTHEW FROMMER CLT
Alpharetta, Ga.
Matthew is the owner of Frommer’s Natural Foods LLC in Hilton Head, S.C.

KELSEY GAELS CLT
Charlotte, N.C.
Kelsey is assistant pastry chef at Sweet Lorraine’s Bakery in Charlotte.

ZACHARY GULOVIEN PVD
Salem, Conn.
Zachary is line chef at The Whlek, Chef Bill Taibe’s latest restaurant in Westport featuring sustainable seafood.

ERIC KNOUL PVD
Providence, R.I.
Eric is lead line cook at the New York Yacht Club in Newport. He was named American Culinary Federation Student Culinary of the Year for Rhode Island in 2011.

VICENTE LAVAYEN NMI
Deerfield Beach, Fla.
Vicente is food and beverage manager at BJ’s on the Beach in Deerfield Beach.

DAVID LAWRENCE PVD
Chicago, Ill.
David is chef de partie at Blackbird in Chicago.

LAUREN MARTIN PVD
Rockland, Mass.
Lauren is account executive with NexxtShow in Avon, where she was hired after working as an intern.

ELLEN MITZER MBA PVD
Brookline, Mass.
Ellen is international supply chain coordinator at INTRAL in Boston.

KRISTA PAVAO PVD
Rehoboth, Mass.
Krista was recently promoted to Web marketing content specialist at FM Global in Johnston, R.I. “I have been working with FM Global for over a year. I started as an intern then moved into a temporary contract position once I graduated JWU in May 2012. As of Oct. 15, 2012 I accepted a full-time position at the company!”

CRYSTAL QUINONES DEN
Gathered, Md.
Crystal is the owner-event planner of Crystal Q Events in Gathered.

FRANCIS ROJAS DEN
Denver, Colo.
Francis is chef at the reCyclery’s Bicycle Café in Denver.

RACHEL ROEN PVD
Seattle, Wash.
Rachel is project coordinator at Expeditors International of Washington Inc. in Seattle.

MICHAEL SKELDON EDD PVD
Pascoag, R.I.
Michael is principal at Beacon Charter High School for the Arts in Woonsocket.
Paul Guertin ’67
Dec. 1, 2012

Marc J. HEBERT ’71
Nov. 24, 2012

Donald R. BENNISON ’76
Feb. 3, 2013

Russell E. CLARK ’76
Nov. 18, 2012

Michael P. Farone Sr. ’76
Oct. 10, 2012

Donald MORETON ’76
Dec. 1, 2012

Mary E. Adjutant ’78
Feb. 28, 2012

Joseph Weisberger ’78 Hon.
Dec. 7, 2012

Kathleen J. CONLEY ’79
March 10, 2013

Ada S. Ehrlich ’80
Feb. 11, 2013

Barbara M. Leonard ’81
Jan. 24, 2013

Stephen W. Proctor ’81
Feb. 5, 2013

Eugenia C. Surowiec ’81
Feb. 10, 2013

Domenic F. Acquaviva ’82
Aug. 16, 2012

Frank M. Pinault ’84
Feb. 20, 2013

Cheryl Wisniewski ’85
March 20, 2013

Daniel Martin ’86
Feb. 26, 2013

William R. Goldammer II ’89
Feb. 11, 2013

Marc D. RUGGIO ’89
Jan. 14, 2013

Angelo P. Depasquale ’90
Nov. 12, 2012

Keith A. CasSELL ’91
March 5, 2013

David J. Cress ’91
Dec. 2, 2012

Nick Devita ’94
March 26, 2013

Brian C. Ferree ’96
Nov. 10, 2012

Dana Jensen ’96
Feb. 11, 2013

Richard A. Walters ’96
Aug. 5, 2012

Heather L. Bannor ’97
Oct. 12, 2012

Heidi E. Nicholson ’97
Jan. 25, 2013

Edward A. Scott ’01
Feb. 6, 2013

Mark W. Drost ’04
Nov. 21, 2012

Errol Noel ’04
Oct. 27, 2012

Curtis W. Caldwell ’07
Jan. 26, 2013

Terrance J. Hutchinson ’07
Dec. 28, 2012

Salvador Bravo ’12
March 28, 2013

Faculty, Staff and Friends

Thomas Crohan
Dec. 29, 2012

Jean M. Pacheco
Nov. 8, 2012

Palette and Plate," the article about me [Fall/Winter 2012] was very complimentary, so I thank you. However, I was titled both in the article and in a photo on Page 5 as "Chef Instructor," a title I have never had. My correct title is Professor, Dr. Wilson, or Patricia L. Wilson, Ph.D.

I am a member of UCAR as well as the Full Professor's committee, and we work very hard at encouraging our culinary as well as academic faculty to achieve and be recognized for advanced academic degrees.

— Patricia L. Wilson, Ph.D., M.S.Ed., M.Ed.

Please accept our apologies for the error. Johnson & Wales University is proud of its faculty's achievements and the efforts necessary to pursue advanced academic study.

JWU Magazine welcomes letters to the editor. Letters may be edited for length and clarity before printing. Please send letters to JWU Magazine, 8 Abbott Park Place, Providence, RI 02903; or email us at jwumagazine@jwu.edu.
1981
JOHNNY CARINO
and Austin Williams
Oct. 6, 2011 PVD

1983
DANIEL COOKE
and Lynn Messere
June 23, 2012 PVD

1996
SUZANNE MARKHAM
and Ronald Bagnara
July 14, 2012 PVD

1998
WILLIAM HALL
and Cara B. Constantine
May 5, 2012 PVD

2000
CHAD CRIILS
and Rachel Adele Kleinberg
June 24, 2012 PVD

2001
JOHN WOOD
and Breah Anderson
Aug. 4, 2012 PVD

2002
LIN OLD
and Andrea Hanson
June 24, 2011 CHS

2004
WILLIAM DUKES
and Shannon Mitchell
Nov. 9, 2012 CHS

2005
JOSEPH IACOBucci
and Tara Tommasiello
March 23, 2012 PVD

SEAN WOODRINE
and CHRISTINA FINN '08
Aug. 25, 2012 PVD

2006
ANTHONY BODINE
and Kristina Pena
May 5, 2012 PVD

SHEILA GILCHRIST
and Kendal Bates
Nov. 12, 2011 NMI

2007
MICHAEL PENDERGAST
and Kristin Berson
May 12, 2012 PVD

2008
ADRIAN BANE
and ASHLEY WIEDEMER
Sept. 6, 2012 PVD

FABRIZIO COLOMBI
and Paloma Fernandini
Aug. 4, 2012 NMI

CHAD LESNY
and Carl Sahjuan
July 21, 2012 NMI

2009
KRISTAL CLYNE-STACCO
and Stephan Stacco
July 1, 2011 NMI

ERIN GLUSENKAMP and
JONATHAN MARTINSON
Aug. 18, 2012 CLT

HAYLI LANCMAN
and Patrick Moody
Sept. 8, 2012 NMI

CASEY WRIGHT
and RACHAEL WELCH
May 12, 2012 PVD

2010
AUDREY QUETEL and
Timothy DeVore Amoroso
Oct. 20, 2012 CLT

2012
ASHLEY CHAROS
and Jayden Un
Aug. 24, 2012 PVD

AUDREY QUETEL and
Timothy DeVore Amoroso

ADRIAN BANE and ASHLEY WIEDEMER
<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Date of Birth</th>
<th>Location</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1989</td>
<td>JEFFREY HOWES</td>
<td>PVD</td>
<td>and Amy Howes Tessa Jane</td>
<td></td>
</tr>
<tr>
<td>1990</td>
<td>NORMAN EHRKE</td>
<td>PVD</td>
<td>and Ann Ehrke Grace Lillian</td>
<td></td>
</tr>
<tr>
<td>1992</td>
<td>ERICA DUGGAN</td>
<td>PVD</td>
<td>and Kevin Duggan Kylie Maddison</td>
<td></td>
</tr>
<tr>
<td>2000</td>
<td>CHRISTOPHER KOREJWO</td>
<td>PVD</td>
<td>and Lauren Korejwo Cara Elizabeth</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>SHUBHI ANAND</td>
<td>MBA PVD</td>
<td>and Amit Sharma Aria Sharma</td>
<td></td>
</tr>
<tr>
<td>2005</td>
<td>MARYBRIANNE MACNEILL</td>
<td>PVD</td>
<td>and Damien Cizek Kayla Marlan</td>
<td></td>
</tr>
<tr>
<td>2006</td>
<td>ARIANNE BOYNTON</td>
<td>PVD</td>
<td>and Paulo Tanasio Oliver Wyatt</td>
<td></td>
</tr>
<tr>
<td>2007</td>
<td>MATTHEW HOCHERMAN</td>
<td>NMI</td>
<td>and Tova Hocherman Zev Solomon</td>
<td></td>
</tr>
<tr>
<td>2008</td>
<td>STACEY WELCH-ANDRADE</td>
<td>NMI</td>
<td>and Victor Andrade Isabelle Lynn</td>
<td></td>
</tr>
<tr>
<td>2012</td>
<td>BRITTANY HAYHURST</td>
<td>CLT</td>
<td>and DAVID SOPER '08 CLT McKenzie Reagan Soper</td>
<td></td>
</tr>
</tbody>
</table>

**SUBMISSIONS**

If there's news in your life you'd like to share with fellow alumni, please send us photos and announcements about recent weddings, unions and additions to your family.

**Submitting Images**

To submit images from your event, please provide high resolution digital files (min. 300 dpi, 5 x 7 inches) or actual photographs.
Use Social Media to Help Your Career

BY SIERRA BARTER '09

Between Facebook, Instagram, Twitter and Vine, managing your online brand can be overwhelming. Whether you’re looking for a new career or just want to improve your online presence, it’s important to continually manage your online brand. According to *Time* magazine, 73 percent of recruiters are checking out your social media profiles. You need to be sure your profile is showcasing your best self.

It’s important to ensure your social media profile isn’t the reason you aren’t hired for a position. Here are a few tips to clean up your online reputation:

**Buy your domain.** Buy YOURNAME.com — if you have a common name, it may be easier to add a middle initial or a hyphen. Even if you just “park” this domain, it prevents someone else from purchasing it and using it for a site that you’d rather not have your name attached to. You then also have the option to link it to a blog or portfolio down the road.

**Set up Google alerts.** Sign onto www.google.com/alerts and get an email any time your name pops up online. You’ll also be able to see what comes up from other people with your name. (There’s another Sierra Barter in Colorado who is a famous ballerina.)

**Get a good profile photo.** Make sure your profile photo is a good representation of you and your interests. Like to travel? Post a photo of yourself in front of the Eiffel Tower or the Grand Canyon. Avid skier? Showcase a photo on the slopes. Photos to avoid: anything with drinking or at a bar (looks tacky, even though it’s legal), a big group shot, or worse, an offensive joke or meme.

**LinkedIn is the exception.** Invest in professional headshots or ask a camera-savvy friend to snap a few shots of you in professional attire. Ladies, make sure you’re not wearing a ton of makeup. When you come in for your interview, you want your future boss to recognize you.

**Use the Grandma Rule.** Before updating your status or sending that tweet, ask yourself if you’d feel comfortable if your grandma saw it. You may think that political cartoon or dirty joke is hilarious, but your future boss may be turned off by your humor.

**Know what you’re selling.** Create your own elevator pitch for your personal brand and use it everywhere — your Twitter bio, Facebook “About Me” section and LinkedIn headline. Make sure to update it often.

**Start an industry blog.** Let your future employer know that not only are you in the industry, but you are an industry leader. Even if you post once a week, it’s a great way to showcase your thoughts and reflections on what’s happening in your desired field.

**Research your company.** Social media is a two-way street; before heading in for an interview, read the company’s blog, check out its recent tweets and “like” it on Facebook.

Sierra Barter ’09 is social media coordinator for Johnson & Wales University.
Download Now: JWU Alumni Business Exchange Mobile App

Search or browse through more than 400 alumni-owned and staffed businesses in more than a dozen industries in major U.S. cities on your Droid or iPhone with this free download.

Share your business info with fellow alumni and the public in this fun, travel-guide format. It’s a win-win: market your business while supporting other alumni.

In a raffle for alumni who registered for the app, Mark Moeller ’88, president of Recipe of Success, a restaurant development consultant firm in Connecticut, won an iPad Retina. Just recently launched, the app, which Mark calls “a powerful tool,” has already been downloaded by 1,500 users.

Get your business in the app at www.jwu.edu/getshowcased.
JWU students won 14 first-place and nine second-place medals at the Collegiate DECA New England Regional Conference competition held at the Providence Campus in February. Winners traveled to Anaheim, Calif., in April for the Collegiate DECA International Career Development Conference.