

jwu

JOHNSON & WALES
UNIVERSITY MAGAZINE

SPRING 2014



POWER PARTNERS

PLUS: All Class Reunion



9 POWER PARTNERS

With a common educational bond, five JWU couples define success in business and life.

20 ALL CLASS

JWU graduates from all campuses and across the decades gathered at the Providence Campus in April to reunite, celebrate and reminisce.

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LEFT PAGE, FROM TOP:

Power Partners Serra (Mescumlan) Erol '01 and Cem Erol '01; Providence Campus basketball star James Gary '69; Roxanne Young '93 at the Norfolk Campus in 1992.

CENTER: North Miami Campus students Anesha Harper '16, left, and Deana Garbarino '16 created a marketing campaign for a futuristic hospitality business as their contribution to the 2014 Taste of JWU.

ABOVE: John Robitaille, left, Larry Friedman International Center for Entrepreneurship executive-in-residence, interviews Rhode Island businessman Neil Cameron at the Third Annual Sharkfest.

COVER PHOTO: Anne Sage '96 M.S. and Jesse Sgro '06.

itality plus



As our 99th academic year comes to a close, it is gratifying to see another group of students leave the halls of Johnson & Wales University, ready to conquer the real world. We believe we have offered them an exceptional educational experience that has shaped them into well-rounded, globally aware professionals. It is our mission and our privilege to make their paths to graduation accessible, affordable and purposeful.

More than 90 percent of all JWU students receive federal, state or institutional financial aid. Nearly 50 percent of all first-time undergraduates receive Pell Grants based on extraordinary financial need. One-third of our student population is from the first generation in their families to go to college.

But even with the most planned financial packages, an emergency — the need to travel home because of a death or serious illness of a family member, a housing crisis or a transportation issue — can leave students hard pressed to find the resources to deal with challenging situations.

When a student's financial circumstances take a sudden turn for the worse, they often feel their only option is to abandon their college education.

Ensuring that JWU students can stay in school to graduate and compete in industries about which they are passionate is one of our highest priorities. To help resolve unexpected financial needs in cases of emergency, in 2013 First Lady Kathleen Harney and I established the Chancellor's Student Relief Fund. It is our hope that a little extra support for our students in a time of need will allow them to complete their degrees.

We are all part of a powerful partnership committed to recruiting, educating and providing a meaningful college experience to thousands of highly motivated and capable students. The Chancellor's Student Relief Fund relies entirely on the generous support of donors. Please join me in letting our students know that we stand as ready to help them shoulder their burdens as we are to celebrate their accomplishments.

Chancellor John J. Bowen '77

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JWU's Honorary Class of 2014

PROVIDENCE CAMPUS

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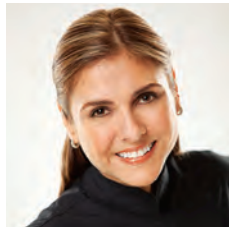


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NORTH MIAMI CAMPUS



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International Hotel &
Tourism Management*



LORENA M. GARCIA '00
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Lorena Garcia Group
Doctor of Culinary Arts

DENVER CAMPUS



CHARLES DAVID AYERS JR. '90
Chef and Owner
Calafia Café/Blue Chalk Café
Corporation
Doctor of Culinary Arts



RICHARD LEE MONFORT
Owner, Chairman and CEO
Colorado Rockies Baseball Club
*Doctor of Business
Administration in
Entrepreneurship*

CHARLOTTE CAMPUS



SHEILA CRUMP JOHNSON
Founder and CEO
Salamander Hotels
*Doctor of Business
Administration in
International Hotel &
Tourism Management*



H. SEAN BROCK '00
Executive Chef
Neighborhood Dining Group
Doctor of Culinary Arts

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 2014.

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.





Third Annual SharkFest winners, left to right, Hai Pham '14, Kevin Rutledge '07 and Julius Searight, '13 earned seed money for their start-ups.

Ventures Get Boost from SharkFest

Applause erupted as the winners of the Third Annual SharkFest were announced to a full house in Schneider Auditorium and, for the first time, an online audience. Eleven student and alumni entrepreneurs presented their business ideas to judges **Brent Muckridge '94** of UpSource Mobile Services Inc.; **Jerry Kindred '07, '12 MBA** with CVS Caremark; **Angelo Pitassi '03 MBA**, CEO of HealthID Profile Inc.; **John Benevides '98, '01 MBA** of RBS Citizens; and **Susan Sarich** of SusieCakes.

First place winner was **Julius Searight '13** with Food4Good, a food truck that transforms from a comfort-food commercial venture by day to a mobile soup kitchen for feeding the less fortunate after hours.

Searight's was among 33 entries that met the requirements to compete in Sharkfest; three were alumni entries.

Kevin Rutledge '07 took second place for Tip Flops, the solution for ladies on the go who like pedicures but can't wait for the polish to dry. Third place and People's Choice winner was **Hai Pham '14** for Mobile Engineering. Pham reduced the bulkiness of voltage monitoring

equipment from the size of a suitcase to the size of a cellular phone.

Launched to help JWU students and alumni grow their ideas into successful businesses, SharkFest is the brainchild of **John Robitaille**, executive-in-residence at the Larry Friedman International Center for Entrepreneurship.

Some who apply are only in the planning stages; others have already opened their doors.

"SharkFest is more than a competition," said Robitaille. "It's an opportunity for us to connect these outstanding students and alumni with people who can help them on their entrepreneurial journey."

While the judges deliberated, **Neil Cameron**, Rhode Island cofounder of Nuts-n-More, made a guest appearance to talk about his experience securing a deal on ABC's popular business pitch show "Shark Tank," and to encourage the budding entrepreneurs.

"Everybody who's been on this stage has gotten this far because they're passionate about [starting a business] and they want to pursue it. To continue to pursue it is the best advice I could give," he said.

—Madeline Parmenter

COLLAGE OF CULTURES

The BRIDGE Center can be a lively place when a competitive game of mahjong is underway or it can be a refuge for international students. Once known as the Intercultural Center, BRIDGE (Building Relationships, Intercultural Dialogue and Global Engagement) had its official reopening in September 2013. Center guests, often a large international contingent, are invited to explore the dynamics of global citizenship through an array of activities. Students, faculty and staff engage in weekly Identity Dialogues, discussing the social, cultural and personal characteristics that define who we are. A regular Geography Series gives students a stage to tell others about their countries. In April, **Jennifer Rolfsema**, '13 a graphic designer in JWU's Design & Editorial Services, challenged guests to explore their creativity through a workshop in collage design.



Shawn Riendeau '16, a work-study student at the BRIDGE Center, shows his collage to workshop guests.

NORTH MIAMI



Back, l-r: Gerard Groeneveld, Rotterdam School of Business professor, and students Alfred Van Wouw, Arsenio Lynch, Robin Ramsodit and Anthony Moceo '14; front, l-r: College of Business Professor Leilani Baumanis, D.I.B.A., Charlesea Joseph '14, Jenna Baker '15 and Joyce Esser, student at Rotterdam School of Business.

Exchange Opens Ports to Education

Four students and one faculty member from the Rotterdam School of Business in the Netherlands came to campus in February to compare and study cruise and marketing management and logistics for PortMiami and Port of Rotterdam, one of the largest ports in the world. They also identified failures and strategies that strengthen the cruise industry, and presented their findings to 100 JWU business students.

“We wanted to learn how marketing and different technologies are used at PortMiami,” said **Arsenio Lynch**, an international business student from the Netherlands.

As part of their research process, students from both institutions identified strengths and opportunities for each of the distinct ports. Together students brainstormed strategies based on their findings to enhance both ports.

“This experience was eye-opening for students from both universities,” said School of Business Professor Leilani Baumanis, D.I.B.A. “The students from Rotterdam were very impressed with what they saw at PortMiami and were able to bring back some best practices.”

The partnership with the Rotterdam School of Business was initiated in the summer of 2013 by School of Business Professor Leilani Baumanis, D.I.B.A., to foster global collaboration within the schools of business and hospitality at the North Miami campus.

“Interacting with someone from a different culture is a whole new dimension of doing business,” said team member **Anthony Moceo '14**. “You learn so many different aspects of how people do business abroad, which will make you be a better businessman in your own culture and in other cultures.”

Baumanis was recently invited to be track chair for discourse on Sustainable Innovation, Institutions, and Emerging Markets for the Academy of International Business Southeast Chapter 2014 Annual Conference, in Miami in October. Scholars and academics from around the world will analyze the differences between developed and emerging economies, and consider ways to build sustainable businesses in and with firms in emerging markets.

— *Giselle Heraux*

Noma Interns

Akino J. West '15 and **Anthony Stafford '13** seized the opportunity to gain international experience while completing culinary arts internships earlier this academic year at Noma in Copenhagen, Denmark.

After a rigorous application process, both landed internships at Noma, the restaurant ranked number one in the world by *Restaurant* magazine in 2014 and Denmark's only restaurant to earn two Michelin stars.

“The most exciting part about my internship was working directly with some of the greatest chefs in the world,” West said.



“I learned so much about the attention to detail and amount of work it takes to run [one of] the best restaurants in the world. Every product, every plate, and every person has a meaning at Noma,” Stafford says.

TASTE OF JWU

The School of Hospitality hosted its annual Taste of JWU in February to showcase the talents of hospitality students. The event included a culinary challenge, a showcase of trends in the tourism industry, and a cocktail demo. This year's centennial-themed tastefest celebrated JWU's 100-year anniversary by paying homage to Johnson & Wales' founders. Actors costumed as Gertrude Johnson and Mary Wales graced festivities along with a 1914 Model T Ford. Proceeds from the silent auction, which included golf balls autographed by baseball legends Joe DiMaggio and Mickey Mantle donated by Ted Vernon of Sobe Classics, raised funds for Make-A-Wish Foundation.

— *Sharu Goodwyn*

Fashion Students Study MAGIC



Bridgette Mallet '15, left, and Amanda Figueroa '15 receive the royal treatment at Zappos' headquarters.

“Overwhelming,” “exciting” and “a fashionista’s heaven” are words merchandizing and marketing student **Elizabeth Weyrich '16** used to describe the MAGIC Tradeshow 2014 in Las Vegas in February.

Assistant Professor **Shawne Ahlenius's** class attended the three-day event as part of a campus retail industry seminar. Retail buyers from around the world flock to the showcase to shop for clothing, jewelry, shoes and accessories that will stock racks from boutiques to major retailers in the coming months.

In addition to walking the floor and observing the buying process, students heard presentations by **David Wolfe** of the Doneger Group and **Mercedes Gonzalez** of Global Purchasing Companies.

Wolfe presented an entertaining seminar on upcoming fashion trends while Gonzalez provided a no-nonsense session on starting a retail store.

“I’m amazed at all the connections I built,” said **Hannah Thomas '16** of her experience at MAGIC.

Amanda Figueroa '15 agreed. “My conversation with a member of the Desigual team got me an offer of a potential internship in L.A.,” she said.

Before going to Las Vegas, students studied the culture of the online retailer Zappos by reading CEO **Tony Hsieh's** book “Delivering Happiness.” While in Las Vegas, they toured the new Zappos headquarters. True to one of the company’s core values — “create fun and a little weirdness” — students had “Hump Day” photos taken with a live camel in the Zappos office.

Students met Hsieh again while visiting “Container Park,” a new retail center built entirely out of repurposed shipping containers, where he autographed the Zappos “Culture Book.” The day was topped off by a flash mob marriage proposal at Container Park that the students dubbed “awesome.”

“Going to MAGIC, visiting Zappos and attending the seminars was probably one of the most eye-opening experiences I have ever had,” said **Tessa Cimmarusti '16**.

— *Shawne Ahlenius*

Doors Open Denver’s Aspen Hall

Johnson & Wales was one of 61 sites that took part in the 10th annual Doors Open Denver in April, an annual celebration of Denver’s best architecture and design.

During Doors Open, residents and visitors tour the Mile High City’s new and historic buildings, which this year included JWU’s Aspen Hall. Built in 1962, Aspen Hall was the vision of **Victor Hornbein** and **Edward White**, among Denver’s first modern, Usonian architects devoted to natural materials like wood and stone rather than industrial fabrications of aluminum and concrete. Hornbein is best known for architecture at the Denver Botanic Gardens. The building was originally used as the Porter Library for the Colorado Women’s College. More than 50 years later, it was renamed Aspen Hall and is used as a visitor center with Admissions offices and classrooms onsite. “Doors Open Denver is a great opportunity for the community to see firsthand a real gem of Denver — Aspen Hall and the historic campus at Johnson & Wales University,” said **Kurt Swensen**, facility director.



— *Holli Keyser*



TEAM SCORES FOR LOCAL FOOD BANK

Denver’s Men’s Basketball Team volunteered enough time lifting 10- to 30-pound cases of food and filling orders at the Food Bank of the Rockies warehouse in Fall 2013 to supply 250,000 meals. “The Food Bank relies desperately on volunteers to help them pull and package food,” said **Quintin Grogan**, head coach. “The mission of the Food Bank of the Rockies is to fight hunger in the Rocky Mountain Region and we did our little part in helping them with that goal.”

— *H. K.*

CHARLOTTE



Culinary instructor Ellen Duke '09 and student Kennedy Brooks '17 take a break from feeding the llamas at the Lazy 5 Ranch in Mooresville, N.C.

Living Meets Learning in Campus Community

Kennedy Brooks '17 never imagined she would be side by side with her culinary instructor feeding giraffes. But for the freshman and member of a JWU Living Learning Community (LLC), faculty and staff are part of the collective experience, joining students for activities such as a recent trip to a drive-through animal park in Mooresville, N.C.

As part of a campus LLC in Cedar Hall North, Kennedy is among students of the same major or area of studies living on the same floor and attending programs together. Building a relationship with faculty beyond the classroom broadens her comfort zone as well as her education.

She admits that as a freshman, the culinary coats and the labs were intimidating. "I had a fear of what the chefs were going to be like. Nice? Mean?"

She got to know Chef **Ellen Duke '09** during a fun, but competitive, baking and pastry contest designed just for LLC students. "The event helped me create a really strong

relationship with Chef Duke. If I need anything, I can email her or visit during office hours. She is happy to help," Kennedy says.

Faculty involvement has been critical to the program's success. Off-campus events include making holiday ornaments, going on hikes and ice skating in Uptown Charlotte.

"It's nice that the faculty members are familiar faces and we get to meet them ahead of time ... It's fun to see them out of their chef whites, especially with the zoo trip," Kennedy said of the trip to Lazy 5 Ranch. "One faculty member was hilarious on the hay ride. It was the best experience!"

The overall goal is to improve retention, and Kennedy has noticed it's working. "The LLC seems to stay constant. Students seem happy. We are a mini family and that makes the school experience better."

And if she has a question about homework, she only has to look down the hall to track down classmates.

— Melinda Law

FROM ICE TO ICING, HOCKEY'S FIRST HOLDS HER OWN

In the kitchen, she can whip up a chilled lemon soufflé in no time. On the ice, she can whip off a wrist shot even faster.

At only 5 feet and 3 inches, **Ann Marie Stefaney '15** is the first female player on the club hockey team — and she's been practicing for 21 years.

Her mother enrolled her in figure skating lessons at age 4. "She went out of town for a week and dad was in charge," as Stefaney tells it. "I cried during my skating lesson, so my father walked onto the ice and I said, 'Daddy, I don't want to 'finger' skate anymore.' He got on his knees at center ice and asked what I wanted to do.

I pointed over to the rink, where my brother's team was practicing and said, 'I want to do that!'"

As a club sport, both male and female students may participate. But coach **Chris Plano '93, '95 MS** says he was still surprised when Stefaney was right in front of him. "One day a women's volleyball player brought Ann Marie straight to my office after class and said, 'Mr. Plano, I have a female who is interested in playing.' She practiced twice with us and then suited up to play in her first JWU game in early December."

Stefaney is 85 percent deaf in one ear and 40 percent in the other. Complications at birth and a staph infection her freshman year at Rochester Institute of Technology forced her to give up her dreams of joining the military. So, she baked while she slowly recovered and then enrolled at JWU. She reads lips like a champ.

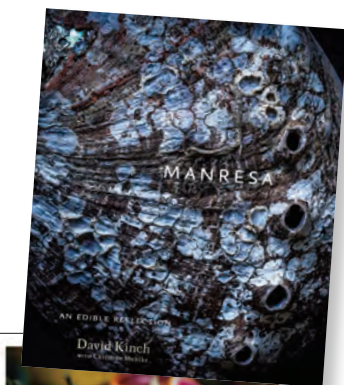
It was well into the season before her coach knew of her hearing impairment. It's just not an issue — on the ice or as she masters soufflés with her classmates.

— M.L.



Books by University Authors

For **David Kinch '81**, cooking is about “understanding the power of moderation.” Packed with 300-plus recipes, his exquisite cookbook, **“Manresa: An Edible Reflection”** (Ten Speed Press), isn't just a history of his two Michelin-starred



make this a worthy purchase and a lush coffee table volume.

Online > manresarestaurant.com

Professor James Arthur Anderson, Ph.D., returns again with **“The Monastery/Those Who Favor Fire”** (Wildside Press). The volume is presented as the 31st Wildside Double — the reader can flip the book over to read the other title. **“The Monastery: A Novel of Horror”** follows 14-year-old Jake Harrison, who must solve the mystery of a cursed abbey where his friend disappears. The flip side, **“Those Who Favor Fire and Other Horror Stories,”**



features a dozen tales of the terrifying and supernatural. Anderson writes and teaches in North Miami.

Online > wildsidebooks.com/Wildside-Double-31-The-Monastery-A-Novel-of-Horror-Those-Who-Favor-Fire-and-Other-Horror-Stories-by-James-Arthur-Anderson-trade-pb_p_10813.html

Charlotte Campus associate professor **Marcella Giannasio** released her first publication, **“The Professional Server: A Training Manual”** (Prentice Hall) with **Edward E. Sanders, Paul C. Paz** and **Ronald C. Wilkinson**. The manual is intended for use in culinary and hospitality courses that teach dining room service. The book also covers banquets, catering and buffet service training, with thorough job overviews, real-life examples and helpful graphics.

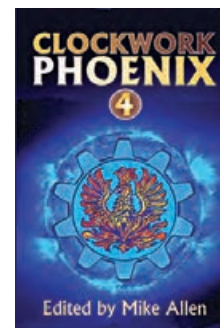


The four appendices explain common menu terms and have a wide variety of beverage information.

Online > pearsonhighered.com/educator/product/Professional-Server-The-A-Training-Manual/9780131709928.page

Kenneth Schneyer, a humanities professor in the College of Arts & Sciences in Providence, has published a variety of science fiction and fantasy stories since 2007.

“Selected Program Notes from the Retrospective Exhibition of Theresa Rosenberg Latimer” (Mythic Delirium Books) was included in **“Clockwork Phoenix 4,”** a collection of short stories. Schneyer's piece has been nominated for a 2014 Nebula Award for Best Short Story.



Established in 1966, the Nebula Award is presented annually by the Science Fiction & Fantasy Writers of America (SFWA) in the categories of best novel, best novella, best novelette, best short story, best dramatic presentation (the Bradbury Award) and best work for young readers (the Norton Award).

Online > clockworkphoenix.com

The history of Johnson & Wales University is a saga of partnerships.

From Gertrude Johnson and Mary Wales, two 20th-century trailblazers with 21st-century minds, it's been teamwork that has cemented the institution's foundation. Vilma Gatta '36, '88 Hon. — a former student of Misses Johnson and Wales — took Edward Triangolo as a life partner and the two became caretakers of the educational endeavor. Joined by Navy buddy Morris Gaebe '98 Hon., and his wife, Audrey Gaebe '88 Hon., the couples co-parented an expanding JWU family.

As partners played a powerful role in Johnson & Wales University's development, JWU offered a shared experience that became a defining element in the courtship and marriages of hundreds – if not thousands – of alumni over the decades.

The five couples featured in our 2014 Profiles of Success are all graduates of JWU. Some met at the university, others in the world beyond. All are partners in life, and three are in business as well. All agree that their successes are amplified by the strength that they draw from each other — and that Johnson & Wales played a role in building their team.

POWER PARTNERS

BY JOANN MACKENZIE
AND JANET KERLIN



Jesse Sgro '06 and Anne Sage '96 M.S.

OWNERS | SAGE CELLARS | BRISTOL, R.I.

Jesse Sgro met Anne Sage at the Rhode Island Philharmonic Music School. Both were taking music lessons (Anne on drums and Jesse on guitar) when they discovered they both had advanced certifications in wine, were Johnson & Wales alumni and shared the same tastes in movies and humor. “The list of things we had in common kept growing and growing,” Jesse says. They married three months later.

“Johnson & Wales opened up the door to the world of wine... It’s important to stick with something you have a real passion for. When I am with customers and do a wine tasting with them, I really don’t recognize that as work. It’s a pleasure.”

— JESSE SGRO

That was five years ago, and in 2011 the couple founded Sage Cellars, a wholesale wine distributor that’s quickly uncorked a reputation as a singularly sensational source of brave new breeds and blends of American wines. From the boutique vineyards of Napa, Sonoma, Long Island and New York’s Finger Lakes, all roads lead back to Rhode Island, where their Warren-based business “cultivates relationships” with a growing customer base that includes — along with retail outlets, private clubs and bars — over 60 restaurants.

Restaurants are a familiar niche for a couple with backgrounds seasoned in the culinary arts. After graduating from JWU and contemplating study at Le Cordon Bleu, Anne was advised by Julia Child '95 Hon., “Any time a young woman spends in Paris will be the time of her life.” Anne took

the Le Cordon Bleu course, which included training by a prestigious sommelier, and followed it with work as a caterer and private chef for a decade.

When Jesse met Anne, he met his match. Among the many things Jesse and Anne have in common are advanced certifications from the London-based Wine & Spirit Education Trust. That combination, says Anne, gives their customers the advantage of two “highly educated palates.”

“We listen,” says Anne.

“We learn,” says Jesse.

The power of their partnership “is in our passion for our products,” says Anne. “American wines have come such a long way.”

And so, since their days at JWU, have Jesse and Anne.

Q: Best career advice?

A: Anne: From my father who owned Bonanza Bus for 50 years: ‘Keep focused and follow your passion. The rewards will come.’ I take that to mean that just chasing dollars is not going to make you a success.









Bart Molin '91 and Grace (Cacucciolo) Molin '90

CO-OWNERS | GRA-BAR FRESH FISH & SEAFOOD | WESTBURY, N.Y.

Bart and Grace Marie Molin sell seafood. The kind of quality seafood that's so consistently fresh a chef can build a business around it. The kind of seafood that, says Bart, he couldn't get when he was a chef.

Back in 1992, the couple made it their business to fill that niche. With just one refrigerated van and a lot of drive, Gra-Bar Fresh Fish and Seafood became the first small company to deliver to a Long Island market dominated by large purveyors. In 10 years time the duo fast-forwarded their venture from a boutique retail operation into a wholesale supplier to "awesome restaurants" throughout the New York metropolitan area. From their state-of-the-art refrigerated warehouse in Westbury, N.Y., fish is hauled off boats, hand-cut to each chef's specifications and packed for delivery.

Though they were on the same campus at the same time, it was the JWU bumper sticker on Grace's car that alerted Bart to a kindred spirit. Grace was interviewing for the manager's job at a Long Island restaurant that was about to open. Bart had already been hired as sous chef. When he saw the JWU sticker, he advised his boss to hire Grace. He did. And three years later, Bart married her.

"JWU is a culture," says Bart, "a way of life."

"Like 'Iron Chefs,'" says Grace, "but with structure."

"From the very beginning, we're both culinary graduates," she adds.

Now the duo deals in fish by the pallet, open seven days a week and are so busy that they pass each other in the night, Grace says. Bart goes to bed at 7 p.m. so he can be at the market cooperative in the Bronx at 5 a.m.

"Normal people don't get up the time I get up, work hours I work. This is what I love," Bart says.

"Seafood," says Grace, "is a constantly changing product."

"Johnson & Wales taught us in a way that helps us help others and that's the best part. Working with our chefs... training our staff to be professionals... creating jobs, supporting families, boats, changing people's lives. That's a powerful thing. Those are our power points. What's the point of success if you can't do that?"

— BART MOLIN

Q: What characteristic do you value most in your mate?

A: Bart: The amount of patience she has. She's the more level-headed, sensible one.

A: Grace: He can figure out a problem before it even comes. You have to have a backup plan. He does that very well.





Randy St. John '87 and Barbara St. John '87

RANDY | MIRABEL GOLF CLUB | GENERAL MANAGER | SCOTTSDALE, ARIZ.

BARBARA | TEMPLE SHALOM OF THE SOUTH BAY | EXECUTIVE DIRECTOR | HERMOSA BEACH, CALIF.

Randy and Barbara St. John “speak the same language.” Which, when it comes to business, Barbara calls “back-of-the-house talk.”

“That’s huge,” she says, “because the back of the house — running the show — is what’s always fascinated me most about the hospitality industry.”

Randy met Barbara on the Providence Campus; both were teaching assistants in the same dorm. Since then, they’ve run everything from conventions (Barbara), to a vintage diner (joint venture), to golf carts (Randy).

For Randy, who’s made a coast-to-coast career out of managing high-end country clubs, making sure the golf carts roll goes with the territory — “like making sure a member’s favorite drink is on the bar before they even ask for it. It’s all in the details, being proactive, not reactive.”

That’s something the couple say they learned at JWU.

With the birth of son Geoffrey, now 17, the new parents followed their nesting instincts and bought The Nest, “a vintage New England diner,” says Barbara. “It was important then for us to be close to home.”

Now what’s important is to find a new home. After five years in Los Angeles, where Randy served as general manager and chief operating officer of the Wilshire Country Club, and Barbara as executive director of the Temple Shalom of the South Bay, they’re heading for Arizona.

“I said yes,” says Randy, to the proverbial “offer I couldn’t refuse,” running Scottsdale’s high-end Mirabel Golf Club.

And as for Barbara? “Well,” she says. “Arizona’s hot.”

And in the hospitality job market, that’s cool.

“The more we’ve climbed the ladder — managing more people, projects, details — the more we’ve realized what we learned at JWU... to juggle and keep a lot of balls in the air.”

— RANDY ST. JOHN

Q: What makes you a power couple?

A: Each other.

Q: What sets you apart and makes you unique?

A: Randy: Details. A high degree of attention to everything.

Q: How do you give back?

A: Barbara: Any way we can.

Serra (Mescumlan) Erol '01 and Cem Erol '01

CHEFS AND EDUCATORS | MSA CULINARY ARTS ACADEMY | ISTANBUL, TURKEY

Their families in Turkey were dismayed when Cem Erol and Serra Mescumlan Erol announced they were going to America to earn college degrees to become chefs. At a crossroads of culinary traditions converging over centuries, cooking was not a respected trade in their homeland and women were never a part of restaurant kitchens. But today the couple is bringing respect, stature and professional training to both men and women in the cross-continental nation.

“At Johnson & Wales, my baking and pastry chef said... ‘Everything you learned from here, put them all together, but keep to your roots.’ So I did that and I was successful.”

— SERRA (MESCUMLAN) EROL

Cem and Serra met while earning degrees in tourism and hotel management at Bilkent University in Ankara, Turkey. Despite family protest — “To earn a college degree only to become a chef?” — they entered culinary arts programs: Serra at JWU’s Norfolk Campus in 2001 and Cem in North Miami. When they returned to Turkey in 2003, they were among their country’s first trained chefs. “We had a lot of doors opening to us,” says Cem, who eventually became executive chef at a stylish Istanbul hotel.

Even with a degree, Serra met resistance.

“When she started in Turkey, it was hard to be a woman in the kitchen. I remember her coming home in tears,” Cem says, adding, “she never gave up.”

Serra worked her way up to executive sous chef, managing 200 chefs at The House Café, an upscale chain in Istanbul. Now, when the couple dines out, “People respect her,” says Cem. “They come out of the kitchen and say, ‘How are you? When are you coming back?’”

With the birth of a son, Serra is writing a cookbook on baby food and further expanding her domain. Cem is executive instructor chef at MSA Culinary Arts Academy in Istanbul, where he has trained more than 2,000 cooks, and works on developing new concepts and representing the school abroad. A new partnership agreement lets MSA’s graduates continue their education at JWU and obtain a college degree, adding to both the talent pool and star quality of Turkey’s chefs.

Q: What qualities do you admire most in your partner?

A: Cem: She is ambitious and never gives up. She is also responsible, disciplined, respectful.

A: Serra: When he has something on his mind, he has to do it the best. He is always a good-natured person. He thinks twice before he talks.









Arthur Monroe '77 and Tanya (Gavin) Monroe '79

TANYA | MANAGING BROKER | PRUDENTIAL TOWNE REALTY | CHESAPEAKE, VA.

ARTHUR | MORTGAGE LOAN OFFICER | NEW TOWNE MORTGAGE | CHESAPEAKE, VA.

Arthur and Tanya Monroe start start-ups. Three so far: a mortgage company, a mortgage title and settlement company and a property and casualty insurance company. The couple met while students at JWU. "I was with two of my girlfriends," says Tanya. "Arthur called us the three blond mice because our hair was platinum at the time." They were married two years later, on Thanksgiving Day in 1978.

Theirs was a case of yin and yang where opposites attract at first sight: Arthur to her energy and Tanya to his calm demeanor.

Tanya says the university gave her more than a life partner. "It was a great foundation that has helped with everything we've done."

"The main thing for me was the business aspect," says Arthur. "The connections I made really influenced me."

"If he gives you advice – listen," Tanya says. Tanya listened when Arthur advised her to join him in his first business venture — a mortgage company. In a few short years, they'd grown Monroe Mortgage Inc. from three employees to 20.

Arthur's counsel led Tanya to her current success: leading 85 agents as managing broker of a real estate company that generated \$173.5 million in sales in 2013 in Virginia and North Carolina.

Today, the Monroes continue to work together. They both "have each others' backs."

"We like being together," says Arthur, and "helping other people to be successful."

"The key to his success," says Tanya, "is always seeing the best in everybody."

The key to their success is seeing the best in each other.

"By the time we left Johnson & Wales, I felt I was further ahead than people I was competing against in the market. The experience also gave me a different perspective and confidence."

— TANYA (GAVIN) MONROE

"So many times in our careers things have happened that we've been able to relate back to something we learned at Johnson & Wales."

— ARTHUR MONROE

Q: What most impresses you about your spouse professionally?

A: Tanya: His demeanor is patient; he doesn't get upset or ruffled. He is wise counsel to many people and makes great decisions.

A: Arthur: Her energy. The way she interacts with people; the next thing you know they are imitating her or praising her. Her energy rejuvenates some people.



ONCE IN A CENTURY *Centennial Reunion*

With Johnson & Wales University's first All Class Reunion in celebration of its Centennial, alumni from across the decades and all campuses came together over three days in April to embrace their past, view the sweeping changes on campus, reconnect to the university and commit to investing in its future.

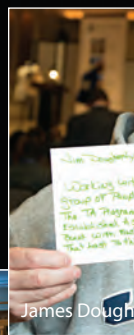
SAVE THE DATE: ALL CLASS REUNION
April 24-26, 2015, Providence, R.I.



Young alum with a memory



Three former alumni council members



James Dougherty



Lunch reception at Rhodes-on-the-Pawtuxet



Young alumni at Rhodes



Clay Snyder '93, '13 Hon.



Biltmore Hotel reception



Biltmore reception

Photography by Peter Goldberg



erty, '83 BS



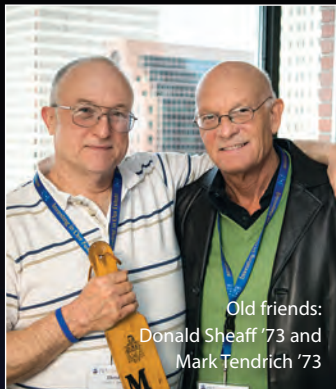
Biltmore reception



Funny photobooth



I gave to the JWU Fund!



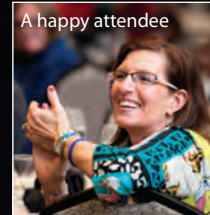
Old friends:
Donald Sheaff '73 and
Mark Tendrich '73



Reception at Rhodes



Harborside dance party



A happy attendee



Reminiscing



Good times



Harborside dance party



More funny photos



Biltmore reception



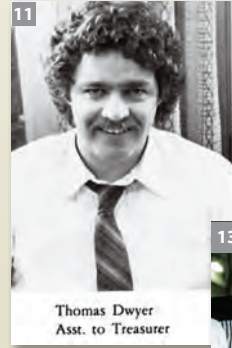
Mu Psi Alpha



Young alumni at dance party

A Look Back: 1980–2000

*The third in a JWU Magazine series of photos
from the Johnson & Wales archives*
PROVIDENCE CAMPUS





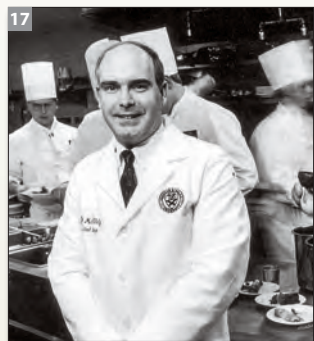
14



15



16



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18



19



20



21

1. Left, Emilio Capomachio, Ph.D., after 36 years as J&W teacher and advisor, at the dedication of the Dr. Emilio L. Capomachio Library, 1982
2. Gladdings department store and retail practicum, 1980
3. Clifton Boyle Ed.D., dean of the Alan Shawn Feinstein Graduate School, 1996
4. Veera Sarawgi '92 M.S., teaching at the Alan Shawn Feinstein Graduate School
5. Faculty, Culinary Arts Division, 1986–87
6. L-r; President Morris Gaebe, President Emeritus Edward Triangolo and Executive Vice President John Yena mark the 75th anniversary of Johnson & Wales University
7. Students work at the front desk at the Johnson & Wales Inn in Seekonk, Mass., a university practicum property, 1988
8. Johnson & Wales College Hospitality Center, 1980
9. Computer science, 1989
10. Unknown, Jeff Cabral, Elizabeth Covino, James Lyle, Donna Yena and Thomas Farrell at the presentation of The FAST Awards, created to reward innovative ideas that improved student life on campus, 1989
11. Thomas Dwyer, Assistant to the Treasurer, 1985
12. Vilma Gatta Triangolo '36 '88 Hon. at the dedication of the Vilma Gatta Triangolo Alumni House, 1997
13. Julia Child '95 Hon., with a JWU student, 2000
14. Equine competition, 1999
15. T.F. Green Airport JWU Hospitality Booth
16. Beth Beukama, Morris Gaebe and "Foxy" officially dedicate the Equine Center, 1997
17. Paul McVety, assistant dean, College of Culinary Arts, 1992
18. The Arcade, a JWU property in downtown Providence, 1995
19. The completed McNulty Hall, 1994
20. President John Yena and Providence officials kick off construction of Gaebe Commons, 1992
21. McNulty Hall construction, 1993

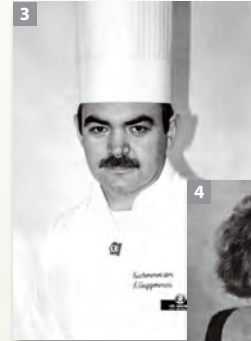
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A Look Back: 1980–2000

*The third in a JWU Magazine series of photos
from the Johnson & Wales archives*
GLOBAL EXPANSION



CHARLESTON



NORFOLK





NORTH MIAMI



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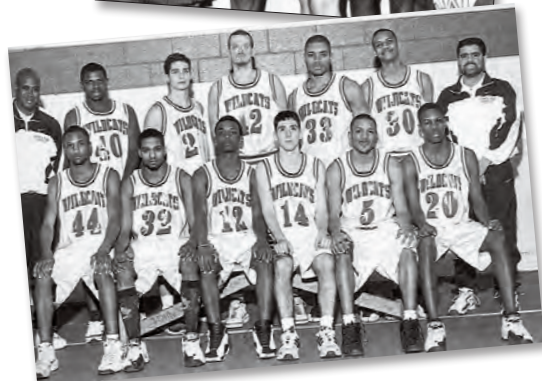


21

1. Charleston Campus faculty
2. Charleston Campus President Barry Gleim, 1998
3. Karl Guggenmos, 1991 Chef-Instructor of the Year, Charleston
4. Charleston director of the communications, Mim Runey, 1992
5. Norfolk Campus culinary classroom
6. Norfolk President Debra Gray and Providence President John Bowen '77, 1995
7. Norfolk Campus faculty and staff
8. Debra Gray teaching personnel at the Navy base in Norfolk as part of the Culinary Arts Military Program (CAMP) which evolved into the Norfolk Campus, 1980
9. Classes at the Norfolk Campus
10. Students at the Vail Campus
11. Vail Campus common room
12. JWU's North Miami Campus opened in 1992
13. Advancement officer Brenda Basset and senior VP of university relations, Manual Pimentel, first North Miami commencement, 1994
14. North Miami Campus President Donald McGregor, 1996
15. North Miami Campus 2000 Wildcats basketball team
16. Loreen Chant '89 lends a hand with North Miami Campus construction, 1992
17. Larry Rice, Ed.D., '90 serves at the North Miami Campus
18. The port of Gotëborg, Sweden was a backdrop for JWU's Sweden Campus
19. Sweden Campus classrooms and offices were housed in the IHM School of Business in Gotëborg
20. Sweden Campus presidents, l-r, Erin Farrell and Kathryn Parchesco, 1998
21. Sweden Campus classrooms in the IHM School of Business

A 'Full-Circle Education' Fed Family and Success

BY JOHN PARENTE



ABOVE, TOP TO BOTTOM: Students Jim Gary '69 and Diane Ross '70 at J&W; Diane with fellow cheerleaders; son James III, front, second from left, and the 1997–98 basketball team.

Basketball player meets cheerleader. They fall in love and marry after college. Their children, one boy and one girl, follow in their parents' footsteps, attending the same institution. Now they, too, are enjoying career success.

It's not a feel-good Hollywood script. It's the story of James Gary '69 and Diane Ross Gary, Ed.D., '69, their two children, and the huge impact that Johnson & Wales had on their lives.

James "Jim" Gary, one of the stars of the Johnson & Wales Junior College teams of the mid-1960s, was recruited out of Connecticut's West Haven High School in 1967 by then-assistant basketball coach Jack Yena. Along the way, Jim met Diane Ross, a cheerleader for his Wildcat basketball team, and, later, a member of one of JWU's first women's basketball teams.

Yena, now chairman emeritus of the JWU Board, remembers them vividly. "Jim came on a bus trip with some players from the Hartford area. The others were our recruits — Jim came along for the ride. But he turned out to be an excellent player," says Yena. "He played with a chip on his shoulder — a 'show me' attitude.

"Diane, on the other hand, was affable, attractive, friendly, a good student and was into everything," he adds. "She softened Jim up. From day one, I knew she was going to make it."

After receiving his associate degree from Johnson & Wales, Jim attended Bryant University, where he again starred on the basketball team. Diane, meanwhile, went to Central Connecticut State College to earn a bachelor's in business education. They never drifted apart though, and married in 1976. A daughter, Makeyta, was born in November 1977, and a son, James "J" III, in September 1979.

Sadly, Jim Gary passed away in 1986. Diane intertwined her budding career and her

eventually successful pursuit of a doctorate with the responsibility of raising J and Makeyta. She also stayed connected to Johnson & Wales, especially with Yena. After completing her doctoral work at Central Connecticut and the University of Massachusetts, at Yena's urging, she became a top-level academic administrator.

Diane spent most of her professional career creating and launching major vocational or technical educational programming at Prince Technical High School, in Hartford, Conn., at Quinsigamond Community College, in Worcester, Mass., and in the Bridgeport, Conn., school district. She also served twice as a consultant for the Connecticut Department of Education, for distributive education and technical preparatory programs in the state's charter schools.

"I always blame Yena for fixing me up with Jim in the first place," she says today with a smile. "But Jack Yena and Johnson & Wales became an extension of my own family, very special and very important to my future. Johnson & Wales gave me structure and an opportunity in an environment that was encouraging and bred success."

Yena puts Diane's lifelong connection to JWU more succinctly: "Johnson & Wales got in her skin."

Like Father, Like Son

J, at 6'2" and 180 pounds, was a solid basketball player himself. He decided to attend Johnson & Wales to follow in his parents' footsteps, and was a standout on the 1997–98 squad, one of the university's first NCAA varsity teams. Though he left after his freshman year, the impression that Johnson & Wales made on him carries through today.



deal of her success to what Johnson & Wales did for her, both in and out of the classroom. “Johnson & Wales taught me leadership skills and helped me develop accountability and responsibility,” she says. “I loved having the ability to structure my education to fit my career.”

Like Mother, Like Daughter

Diane, not surprisingly, is Makeyta’s role model. “I saw what she was able to accomplish, and how much she credited the foundation that Johnson & Wales gave her to be successful,” Makeyta says. “It means a lot to have been able to experience what she did while she was there.”

J is a night auditor for a local hotel and coaches AAU basketball in the Connecticut-New York-New

Jersey area. “I knew what I wanted to do, and I knew what I didn’t want to do,” he says. “My passion was basketball, and I knew after my playing days that I wanted to give back and teach kids not only about the game, but about life.”

He has returned with his teams to the Wildcat Center in Providence, where he can



tell stories of his collegiate career and point to his late father’s plaque in the Johnson & Wales Athletic Hall of Fame.

“I gained a perspective on how my dad was perceived when he played [here]. I can better appreciate his legacy, and can understand and comprehend what the school means to my entire family,” J says. “My mom credits Johnson & Wales for her success — it has always provided a support system to all of us, and it means so much. Everyone there really cared.”

“To have had Jim’s family at Johnson & Wales was very emotional,” says Yena. “Diane was their role model — they fed off her success. Johnson & Wales built her foundation. She had multiple jobs, two children to support. She was never unemployed and became extremely successful in her chosen field.”

“Even now Diane is the glue to all of my former teams. When we have reunions and such, she knows how to reach every single one of those former players.”

Diane says Johnson & Wales’ impact on her family has been immeasurable. “No matter how large the university became, it was always a family to us. Everyone knew everyone; there was always something going on. Professors knew you, administrators knew you, and they were never afraid to be a part of your life. Everyone knew Dr. [Morris] Gaebe. That family atmosphere was a fabric of Johnson & Wales, and we were proud to be a part of it.”

“I was really in the right place at the right time.”



ABOVE, L-R: Diane Ross Gary family: Daughter Makeyta, son James III, and Diane; Diane with her grandson, Ji; Diane with a photo of her late husband, James Gary '69.

“I consider myself a product of Johnson & Wales,” J says. “I learned about life when I was there. I may not have been ready then, but I matured because of my time there. I had a full-circle education. The exposure I had to diversity — you could see it and feel it. I truly felt a part of Johnson & Wales.”

Makeyta, meanwhile, was a standout student and also served as a manager for the basketball team during her years at Johnson & Wales. She, too, understood the impact the university family had on her own, and what it could do for her as she pursued her degree in business management.

“Whether it was in class or working in the gym managing other students, every day created an opportunity or an experience that I can use in my everyday life,” she says.

Now an accounts payable specialist in Newington, Conn., Makeyta credits a great



Alumni Engagement is Part of the PFG Plan

Since 2008, Performance Food Group (PFG), of Richmond, Va., has been an integral part of Johnson & Wales University. Not only has PFG been a major supplier for the university — from soup to nuts and beyond — but the company has also looked outside the quotidian needs of the school to consider how to support its mission of inspiring professional success and lifelong personal and intellectual growth.

In 2011, PFG pledged \$450,000 over five years to fund scholarships for children of PFG employees, children of PFG’s customers and veterans who are studying in JWU’s College of Culinary Arts and The Hospitality College. PFG’s gift also supports faculty development and underwrites events that deepen alumni engagement with the university and promote the collaboration between JWU and PFG.

In May 2013, PFG sponsored a forum at the National Restaurant Association convention in Chicago. “Mediterranean Diet: How You Can Use Medical Research to Improve Profits and Your Patrons’ Health” featured JWU’s Chef **Karl Guggenmos ’93, ’02 MBA** and **Dr. Timothy S. Harlan** of Tulane University’s School of Medicine. The discussion emphasized the relationship between Tulane and JWU in nutrition education and its focus on “changing the way America eats.”

At the May 2014 NRA convention in Chicago, PFG sponsored a centennial reception following a panel discussion addressing the industry side of the issue, “Encouraging Healthy Transformations within the Food Industry ... One Plate at a Time.” The talk considered ways to serve the needs of the growing multicultural population for new healthy foods and flavors and ways to use menus to provide consumers with information to make informed choices. The speakers were



Performance Foodservice, sponsors of the Alumni and Industry Centennial Celebration at NRA Show 2014, experienced the flavors of our campus cities while networking with some of the top companies in the hospitality and culinary fields. **FROM LEFT TO RIGHT:** Paul Justice with his wife Jackie, Denny Wold with his wife Jill, Bruce Samples with his wife Brenda and Mike Forcier with his wife Joyce.

Timon Balloo '00, executive chef and partner of Sugarcane Rawbar and Grill; **John Csukor '90**, president, CEO and chief management officer for KOR Food Innovation; **Gerry Fernandez '86, '98 Hon.**, president of the Multicultural Foodservice Hospitality Alliance; and **Douglas Rodriguez '98 Hon.**, chef and owner of D. Rodriguez Cuba on Ocean.

“Performance Food Group is honored to partner with Johnson & Wales University,” said **George Holm**, president and CEO of Performance Food Group. “We’re pleased to be able to provide financial assistance for the advancement of students, the faculty, the university and the foodservice industry. Our company is excited to support the university’s mission as you prepare the next generation of culinary leaders.”

— Julia Emlen



Fine Dining for a Fine Cause

Johnson & Wales' Charlotte Campus established the Corks & Forks Scholarship Society in the fall of 2013 to provide financial aid for students in its College of Culinary Arts and The Hospitality College. Modeled after the successful Epicurean Scholarship Society, founded in 2007, Corks & Forks members are invited to two events each year featuring a guest chef or vintner.

Craig Deihl '98, executive chef of the acclaimed Cypress in Charleston, S.C., was the guest for the inaugural event that was held in October 2013. Founding Corks & Forks members and their guests — up and coming Charlotte professionals — were treated to a demonstration by Deihl followed by an Oktoberfest-themed reception. Designed by the James Beard Award nominee, the menu included a charcuterie display and offerings paired with an appropriate beer.

In March, members enjoyed a dinner by executive chef **Brian Sonoskus '89**, of Tupelo Honey Café in Asheville, N.C. Assisted by JWU students, Sonoskus created a meal inspired by recipes from his soon-to-be-released cookbook, "Tupelo Honey Café: New Southern Flavors from the Blue Ridge Mountains." — *Vanessa Garcia*



Shannon Yelmini '14

Membership in the Corks & Forks Scholarship Society is \$500 annually. To join the Corks & Forks Scholarship Society or to nominate others for membership, contact Vanessa Garcia, assistant director of Charlotte development and alumni relations, at 980-598-1201, or email Vanessa.garcia@jwu.edu.

GIVING BACK IS A SWEET IDEA

Kathleen Kenny Davia '94 has a passion for creating artistic pastries and personal service. The baking and pastry major's dream was to become a world-class pastry chef. Her journey included stints at some of the world's finest hotels, including the Brown Palace Hotel in Denver and a Marriott property in Vienna. By 1999, she had cultivated a new dream: to open her own bakery, Gateaux, in her home state of Colorado.

Like most entrepreneurs, Kathleen could tell you many stories about the challenges involved with opening a business, including finding the right space, working with contractors, developing the menu, recruiting talented staff and



finally, attracting customers. Ultimately, it was her commitment to hiring only culinary-schooled pastry chefs — many of whom are fellow JWU alumni — that helped Kathleen build her shop's reputation as one of the top bakeries in Denver.

Kathleen has supported JWU scholarships in various ways throughout Gateaux's existence. Recently, she decided to go big by establishing the Gateaux Bakery Scholarship, to support baking and pastry arts students on the Denver Campus.

"When I started planning Gateaux's 15th anniversary, I wanted to give a donation to something that was relevant and personal to me. Immediately I thought of JWU. Over the years Gateaux has hosted over 50 JWU interns who are now successful pastry chefs, and I have eight JWU grads who are part of my full-time team. Because of this, I decided to start a scholarship fund to help aspiring pastry chefs in a very meaningful way," she says.

— *Kara Johnston*

Online > www.gateauxpastries.com info@gateauxpastries.com

ABOVE: JWU alumni employed at Gateaux bakery include, from left to right, Camille Hudson '12, Braeden Gilbert '14, Michelle Karmona '07, Kathryn Morton '14, non-alumnus T.J. Harmsen, Kathleen Kenny Davia '94, Michelle Martinez '10, and Carol Baker '10.

re•connect

All Class Confidential

Ancedotes were shared during the All Class Reunion luncheon on Saturday, April 26, including funny stories from school days long past and stories about classmates who could not attend the reunion. Alumni were invited to write their memories of their favorite faculty members, their days as a student, how their education at JWU influenced their careers and their thoughts on the transformations on each of the campuses. Share your reminiscences by submitting them to alumni@jwu.edu.



Working with a group of people in the TCI Program. We established a strong bond with each other that lasts to this day.

Jim Dougherty '83

It helped open doors for me.

Bryant McCombs '87

JWU gave me my best friend. We may not have gotten along at first but we are together forever now.

SS 2013

This is a great opportunity to meet other alums from other campuses! Such a great event to attend with such great people.

Alicia Mishler '09 Denver

Having a blast!! Well worth flying 1986 miles for!!

Justin Miller '09 DENVER



Professor Trznadel made me like Economics. He was always so serious I had to pay attention. Impressed with all the improvements. Better than Brown University!

Stephanie Jones '81

What a ride! It made me. Thank you J&W!

Joseph W. Boltzer '79

Had a great time at a beautiful campus. Loved the traditions we upheld. Go JWU!

Alicia Mischler '09 DENVER

JWU prepared me for the workplace from day One. We were told right away to start working on our resumes and have a professional mindset of looking toward our end goals and showed us the tools of how to get there. Learning outside the classroom and inside the classroom together was the perfect recipe for success.

Elizabeth Hernandez '10



My favorite memory of JWU was the dorm life. My life at home was rather strict being the Colonel's daughter so living in the dorm was great. My funniest memory was when they renamed Brown Hall to McNulty Hall during break and when everyone came back they said "sorry your father died". They didn't realize they just renamed the building.

Eileen McNulty-Cabral '84



Thank you JWU for helping me go for my dreams!

Laura A. Piantedosi '83
LP's Dreams Team owner

How you've grown!

Gerry Mazzone '78 &
Linda Mazzone '76

The University has changed so much since I came as a student. We had all our classes in the David Friedman Center. It is an amazing transformation!

Lisa Tomasulo-Capasso '86

Favorite Professor: Sean Holt. JWU influenced my career by providing me with the necessary tools to become a great asset to any company. I would like to be involved in helping students transition from being a student to becoming an employee for a reputable company. Sean Holt helped me learn everything about the financial industry.

Yesenia Fuerte '12

Favorite Professor: Chris DeSessa, Travel. I remember in class he chipped his tooth on an apple. Who chips their tooth on an apple? Only Professor D! Love the changes and happy to see so much Wildcat pride. I'm jealous of today's students and the athletic folds.

Heather Singleton '97, '99 MBA



Linda King, the original Cougar Club. How we looked up to our role models! In their animal print, spandex, spikes and purple hair — My fashion sense was totally inspired by these pioneers!

Arinda Bowman '84



My favorite professor: I was fortunate to have several and each challenged me to my limits and for that I'm eternally grateful. Professor Faria (Fred and Donna) Dr. Ferry (Hotel Law) Dr. Williams (Marketing) Mdsle. Levesque (French). You have no idea of the impact you made!

Karen Rivera '95



PHOTOS

1. Ann Lownes '55, Christopher Stewart '14, and Michelle Meehan '13
2. Justin Miller '09 and Alicia Mishler '09
3. Elizabeth Hernandez '10 (center)
4. Eileen McNulty-Cabral '84 (far right)
5. Heather Singleton '97, '99 MBA (on right)
6. Arinda Bowman '84 (on right)
7. Karen Rivera '95 (on left)



Beer and Cheese in Charlotte

JWU Alumni Charlotte Chapter held a Craft Beer & Cheese Pairing at Birdsong Brewing Company in Charlotte, N.C., in January. Tara Goulet '06 and Conor Robinson '10, Birdsong owners, hosted the event. Tara and Conor paired seven local craft beers with seven different artisan cheeses provided by the Wisconsin Milk Marketing Board.

◀ **FRONT, LEFT TO RIGHT:**

- Joseph Koye '89
 - Christina Logan '12
 - Nate Keeney '14
 - Becky Rivera '00
 - Natily Santos '03
- BACK, L-R:** John Serock '95
Ann Marie Solomon '87
Wayne Lester '92

▶ **LEFT TO RIGHT:**

- Vanessa Garcia
- Tara Goulet '05
- Conor Robinson '10
- Chris Plano '93, '95 MS



Philadelphia Reception

Alumni gathered at the lively hot spot Alma de Cuba for networking and a menu of tasty, authentic appetizers by chef and co-proprietor Douglas Rodriguez '98 Hon.



◀ **FRONT, LEFT TO RIGHT:** Peter DeStefano '05, Natasha Ragnot '06,

- Dana Latrenta '13, Mary Herman '13, Kerry Porter '96, Justine Sacks '09, Michael Bucello '97 and James Collins '94;
- BACK, L-R:** Cathy Zeilfelder '08, Omar Reed '95, Matt Schechter '05, Shawn Jeanton '03 and Susan Lunetta '86

New York Reception

Alumni mixed and mingled in New York in April at Pranna on Madison Avenue for networking and dining on classic Indian dishes with an American twist. New connections were made while old friendships were rekindled.

Networking in Tampa

The Tampa, Florida Chapter hosted a networking and social event at the Melting Pot in February. The gathering featured an educational session by Shane Schaibly '05, corporate chef for Front Burner Brands, on opening restaurants overseas.



Charleston Reunion

JWU alumni gathered at The Wickcliffe House in the heart of Charleston, S.C., to celebrate JWU's Centennial in March. Arthur Gallagher, Charlotte Campus president, gave everyone an update on all things JWU.



Gathering at the Jersey Shore

A recap of university news and a taste of the shore were in store for the alumni who gathered at Brandl Innovative American Cuisine in Belmar, N.J. Chef-owner Chris Brandl '91 shared stories about his namesake restaurant and gave the group a tour through his vision for his summer presence at the beach.

◀ **FRONT, LEFT TO RIGHT:** Melissa Kolbmann '08, Kati Byrne '10, Catherine Mulhern '63, Wendy Strumpf '84, Stacey Cofka '90 (daughter of Catherine Mulhern '63), Lori Zabatta '95 and Chris Brandl '91
BACK, L-R: Christopher Markland '96, Michelle Lerario '95, Carol Hummel '83, James Conroy '88, Kudakwashe Mudzi '06 and Amanda McCray '07

▶ **LEFT TO RIGHT:** Shadel Hamilton '01, Marcello Nicoletti '02, Kevin Bens '03, Professor Peter Delpiano, David Graham



North Miami Athletics Homecoming

Alumni from all regions came back to the NMI Campus in January to catch up with former teammates and support the current Wildcats. The weekend started with an Alumni Social and ended at the Wildcat Center for a JWU vs. Florida Memorial University basketball game.



San Francisco Computer Museum

Denver Campus President Robin Krakowsky '88, '08 Ed.D., invited alumni to a special social and educational forum at the San Francisco Computer History Museum. This event featured tours of the museum, a private reception and lecture by Regis McKenna, founder of a high-tech marketing firm. John Markoff, of the *New York Times*, was the moderator.

Making Sushi

In honor of St. Valentine's Day, the Denver Alumni Chapter hosted "Learn How to Roll Your Own Sushi." Alumni learned hands-on how to fashion a variety of rolls, guided by associate instructor and department chair Heath Stone.



Chris Young Master Class

Chris Young, modernist cuisine guru, came to the Providence Harborside Campus to teach a modernist master class on the science of cooking to local alumni.

▲ **LEFT TO RIGHT:** Nick Gavin, Derek Wagner '99, Grant Crilly, Chris Young, Mark Ladner '90, Matt Varga '05, Champe Speidel '01, and James Mark '08



1973

MARK TENDRICH PVD

Brooklyn, Conn.

Mark is the director of accounting operations at Easter Seals Capital Region & Eastern Connecticut in Windsor.

1977

CHERYL MOORE PVD

Westport, Conn.

Cheryl is a clinical supervisor at Norwalk Community College in Norwalk.

1979

DENNIS LABOSSIERE PVD

Lincoln, R.I.

Dennis is a catering specialist for Pamfilio's Deli & Catering.

1981

STEVEN NICHOLS PVD

Manchester Center, Vt.

Steven recently opened Hospitality of Vermont Ltd., LLC. The strategic hospitality consulting business covers Massachusetts, New York, Vermont and New Hampshire.

1983

PAMELA KANCE PVD

Millersburg, Pa.

Pamela is a sections coordinator at the Pennsylvania Bar Assoc. in Harrisburg.

DEBORAH O'NEIL PVD

Hadley, Mass.

Deborah is the secretary to the principal at Michael E. Smith Middle School in South Hadley.

1985

RUTH BEACH PVD

Benton Harbor, Mich.

Ruth is a financial service advisor at the United Federal Credit Union in Saint Joseph.

ANTHONY KASZUBA PVD

Hazlet, N.J.

Anthony is the president of Restaurant Marketing Associates in Jersey City.

JAMES MURPHY PVD

Warwick, R.I.

James is chef and supervisor at Oakland Grove Health Care Center in Woonsocket.

MARY SCIALABBA PVD

Westerly, R.I.

Mary is a trade finance manager at Noble Americas Corp. in Stamford, Conn.

1988

LYNN HICKS PVD

Bluffton, S.C.

Lynn recently accepted a sous chef position with Kroger's in Hilton Head.

JAMES LYNCH PVD

Chalfont, Pa.

Jim is a tenure-track professor of hospitality management and culinary arts at Montgomery County

Community College in Blue Bell. He has been selected by the college as the lead faculty in Service Learning Initiatives to Battle Hunger. His extra teaching efforts to benefit students and the local community were formally recognized in December 2013 by a letter of commendation from the college's board of trustees.

DAVID SALCFAS PVD

Springfield, N.J.

David is the general manager of the New York LaGuardia Airport Marriott in East Elmhurst, N.Y.

Lisa Mattiello '83

2014 Rhode Island Small Business Person of the Year

Lisa Mattiello '83, owner of Pranzi Catering & Events in Providence and Newport, was named the 2014 Rhode Island Small Business Person of the Year by the U.S. Small Business Administration. The award was presented in June at a Rhode Island Salute to Small Business luncheon at the Alpine Country Club in Cranston, R.I.

Lisa joined state winners from across the country, as well as representatives from the District of Columbia, Puerto Rico and Guam, during National Small Business Week in Washington, D.C., on May 15 and 16.

Lisa started her catering business in 1997 in a small storefront. Today Pranzi is a "full-service catering, event planning and rental company that employs a staff of devoted professionals and provides top-quality service to brides and corporate partners throughout New England."

—Jennifer Brouillard



PVD PROVIDENCE	CHS CHARLESTON
NMI NORTH MIAMI	NOR NORFOLK
DEN DENVER	VAIL VAIL
CLT CHARLOTTE	INTERNATIONAL



Dedra Blount

1989

BRIAN DONLON PVD

Levittown, Pa.

Brian was recently honored by Merrill Lynch as the first recipient of the Thomas Bettelon Service Award, for exemplifying the spirit of teamwork.

JAMES MALLOZZI PVD

Fleetwood, Pa.

Jim is the district manager at Aramark in the Greater Philadelphia area.

JAMES VON BERGEN '91 MBA PVD

Germantown, Tenn.

Jim is the franchise operating partner and franchisee and senior vice president of operations for GK Food Concepts LLC, doing business as Einstein Bros Bagels. Einstein's current rights extend to Memphis, Tenn., and Birmingham, Huntsville and Tuscaloosa, Ala. The group plans on growing the brand to more than 20 restaurants within the next five years.

KIMBERLY ZOUZOUA PVD

Cambria Heights, N.Y.

Kimberly is the managing director for the Coalition of Schools Educating Boys of Color in the Greater Boston area.

1990

ALISON BOSTON CHS

State College, Pa.

Alison is an editor at the *Centre Daily Times* in State College.

ROBERT GOMEZ PVD

Morganville, N.J.

Robert is a production manager at La Bonbonniere Bake Shoppes in Edison.

1992

GARY LAZO PVD

Havertown, Pa.

Gary Lazo is a produce team member for MOM's Organic Market.

1993

DEDRA BLOUNT NOR

Suffolk, Va.

Dedra has opened Now You're Cooking Culinary Studio with her sister Debra in Norfolk, Va.



David Wacher

DAVID WACHER '93 M.S. PVD

Melville, N.Y.

David is business development manager for branded solutions for Starbucks Metro New York region.

1994

MARIA CLINE PVD

Coventry, Conn.

Maria is a consultant for Optum Health in Hartford.

MARTIN LEGAY PVD

Merrimack, N.H.

Martin is operations manager for RGH Hospitality.

Ann Marie Solomon '87

For Aramark and the Winding Road

Ann Marie Solomon '87 is no stranger to hard work. She began her career in the food service industry when she was 13 years old.

"Every Sunday night, I worked with my father in a pizza shop," she says. "I started by answering the phone. Soon, I moved on to working with the food."

Ann Marie found she not only liked cooking, but she also enjoyed interacting with customers picking up orders. "Soon, I knew customers by name, I knew about their families and I knew their food preferences."

Today, she may have moved on from answering the phone and taking orders, but as the vice president for strategic development and national brand partnerships for Aramark, she is still in the business of knowing customers through food preferences.

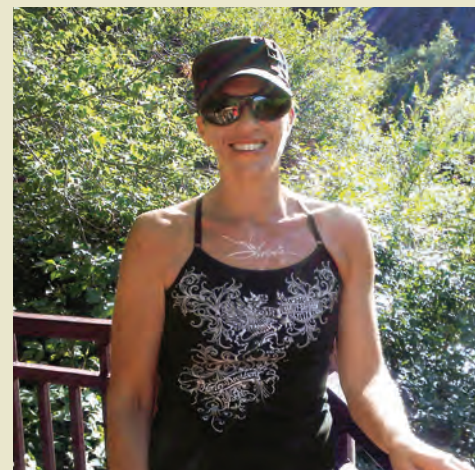
She was hired by the Philadelphia-based global food service supplier after graduating with a degree in food service management. "I started at the bottom," Ann Marie says. "I was ordering food and loading trucks in an Aramark off-premise catering company."

During her 26 years at Aramark, Ann Marie has moved up through the ranks and through company business lines that included field management roles in business services and sports and entertainment. She has also led regional and corporate teams responsible for marketing, food merchandising, catering and creative services.

Today, Ann Marie develops and manages Aramark's national brand partnerships, negotiating contracts and determining placement criteria for brands on college campuses.

Beyond recognizing JWU for its role in fostering her ability to adapt and learn quickly, she thanks the university for another important element of her life. "I met my husband, Dory, freshman year at JWU," she says. "We officially reconnected 10 years later. Now we're married with our two children, Sara and Robert."

—Rachel Donilon



Online > solomon-annmarie@aramark.com

Henry Lewandowski '96, '98 MBA

Blending Idea and Collaboration

Henry Lewandowski '96, '98 MBA has always been in the business of advancement. After graduating, he began his career at Johnson & Wales as an annual fund coordinator for Alumni Relations. Soon after he was offered a job at Staples.

“At that time, Staples was mostly known as a consumer retail store. They were looking to branch out to a commercial customer base,” Henry says. He moved from account manager to assistant sales manager before taking a position in business development. He was soon running the New England region, which consisted of 65 individuals and \$120 million in sales.

But new doors opened again last July. The Boston-based startup company IdeaPaint™ approached Henry to run their North American sales team as part of the company’s senior leadership.

“At the time I was comfortable at Staples. I had been there 13 years and I liked my job. But this was truly an opportunity to do something different,” he says.

IdeaPaint, which manufactures a patent-pending paint that turns almost any flat surface into a dry erase board, has come a long way since its founding in 2008. Now full fledged, IdeaPaint has serviced many major brands and corporations, including PayPal, Quicken Loans and Welch’s. So far, they boast 100,000 installations worldwide — a number, Henry says, that will continue to grow. “It’s a unique product. Traditional dry erase boards have borders, and you’re often constrained to those limitations. IdeaPaint takes away those boundaries and opens up collaboration,” he says.

Joining IdeaPaint has introduced him to a new environment, one that he has embraced. “It’s the world of startups,” he says. “I went from wearing a suit and tie every day to wearing jeans and a button-down shirt.” Even the office space is distinctive. “We have an open floor plan — all the way up to the CEO. No one has an office. It encourages us to work together.”

The Rehoboth, Mass., resident enjoys his downtime with his wife and two children and runs half marathons. And when he’s at work, Henry says he’s happy to be there, too, “I really love what I do.”

— Rachel Donilon



FRED RAMSEY CHS

Augusta, Ga.

Fred is the new executive chef at Long Cove Club in Hilton Head, S.C. Fred also recently received his Certified Executive Chef (CEC) certification with the American Culinary Federation (ACF).

MICHAEL SAGRILLO VAIL

Littleton, Colo.

Michael is chef and owner of Bonefish Grill and won the 2014 Distinguished Alumni Award at the Denver Campus in the presence of university faculty, staff, students and honored guests at an on-campus awards ceremony in March.

1995

KAREN RIVERA PVD

Dallas, Texas

Karen is executive administrator at Holman Boiler Works Inc. in Dallas.

ROLANDO ROBLEDO '06 MAT PVD

Cranston, R.I.

Rolando is the chef tournant at Castle Hill Inn in Newport.

PAUL SOTTILE PVD

Apex, N.C.

Paul is a chef instructor at The Chef’s Academy, the culinary division of Harrison College, in Morrisville. Since starting in this capacity in October of 2011 he became the program coordinator and was most recently promoted to dean of academic affairs in October of 2013. In January 2014, he earned his master’s degree in organizational leadership with a specialization in adult learning and instructional design from Colorado State University System.



In the Winter 2014 issue of JWU Magazine, our 1960–1980 photo spread included a photo (right) misidentified as “intramurals 1976.” We heard from alumni who identified the photo as the Johnson & Wales flag football team that won the 1973 championship. Joe Leggio submitted the following photo and identified many of his team mates.

FRONT, LEFT TO RIGHT: Lou Panulla, Paul Sunpanoraset, Alan Cohen, Joe Leggio, Francis McGlade, and coach Ray Sackett. SECOND ROW: Sal Abbruzzi, unknown, Brian Schreiber, unknown, Jack Pappas, James Murphy. THIRD ROW: unknown, Mark Spaldo.

Online > www.ideapaint.com



Andy Husbands '92 was named 2014 Chef of the Year by Massachusetts Restaurant Association. The award was presented at the MRA Annual Awards Dinner in March at the Renaissance Boston Waterfront Hotel. Andy is chef and owner of Tremont 647 and Sister Sorel in Boston's South End as well as the author of multiple cookbooks including the most recent, "Grill to Perfection: Two Champion Pit Masters' Recipes" and "Techniques for Unforgettable Backyard Grilling."

1996

JAMES FISHER PVD

Natick, Mass.

James is the assistant vice president of State Street Global Services.

STELLA GUSTAFSSON MBA PVD

Jacksonville, Fla.

Stella is a spa director at The Norwich Spa in Mashantucket.

1997

ADAM LEON PVD

Plantation, Fla.

Adam started a new job at the beginning of April as the director of sales and marketing at Hyatt Regency Coral Gables.

TAMMY SIKSNIUS PVD

Berkeley Heights, N.J.

Tammy is an office manager and bookkeeper for Valairco Inc. in Manville.

ALEKSANDRA TRUGLIO PVD

Cortlandt Manor, N.Y.

Aleksandra is a senior sales manager at Row NYC in New York.

1998

HEATHER ALMEIDA '06 MBA PVD

Cumberland, R.I.

Heather is the senior human resource manager for Mondelez International in Slatersville.

DAVID FELTON PVD

Fanwood, N.J.

David is the executive chef at Natirar in Peapack-Gladstone.

KARRIEM KANSTON '00 MAT PVD DEBORAH PIERCE-KANSTON

Providence, R.I.

Karriem and Deborah Pierce-Kanston have co-authored a book released in February 2014 titled "Walk Through the Doors God Has Opened For You", a 365 daily devotional book.

SARAH POTENZA PVD

North Providence, R.I.

Sarah accepted a position with Swarovski corporate in Cranston as development and company culture marketing manager in the human resources department.

AMANDA SILVIA PVD

Warwick, R.I.

Amanda is the global accounts director at the Hotel Providence in downtown Providence. She lives in Warwick with her husband Richard Silvia '98 and their two sons, Brendon, 8 and Parker, 3.

1999

SHELLY EVANS NOR

Virginia Beach, Va.

Shelly is event manager for Steinhilber's Restaurant and a tax preparer with Jackson Hewitt Tax Service. She writes, "This is my fifth year with Jackson Hewitt Tax Service developing my technical business skills and excellent customer service skills. Recently I have been recognized by the general manager, [as] sales in my Wal-Mart location are up by 110 percent compared to last year due to my effective call campaigns. Before that, I worked as an accountant for Frye Properties where I prepared accounting transactions on a daily basis managing over \$4.5 million in residential real estate apartment complexes."

NORMAN LEBLANC PVD

Cumberland, R.I.

Norman is now a Partner at Kahn, Litwin, Renza & Co. Ltd. in Providence.

HUGH SINCLAIR NMI

Hollywood, Fla.

Hugh, a.k.a. Chef Irie, attended the First Minority Chef's Summit in May in Nassau, Bahamas.

JASON STORM PVD

Warwick, R.I.

Jason is accounts payable administrator at Gilbane Building Co. in Providence.

2001



Andrew Gelfuso

ANDREW GELFUSO PVD

Washington, D.C.

Andrew has joined the Board of Trustees of the Embassy Series. The Embassy Series promotes international understanding and global cultural diplomacy by extending public access to events that highlight the music and culture of American and international artists at Washington, D.C.'s embassies and ambassadors' residences. Andrew serves as vice president and directs the Office for Trade Promotion at the Ronald Reagan Building and International Trade Center.

BRIAN PUNTER PVD

Silver Spring, Md.

Brian is a financial specialist at Accountemps in Washington, D.C.

2002

GRACE LEE HERR PVD

Brighton, Mass.

Grace is the lead certified informatics technician at Tufts Medical Center in Boston.

TYSHAN WILSON PVD

Alexandria, Va.

Tyshan is the director of operations at Aramark in Washington, D.C.

Jeff McInnis '98

Southern Roots Anchor "Top Chef" Contender

When **Jeff McInnis '98** graduated, he hoped to expand his culinary horizons beyond the Florida Panhandle, where he grew up. To say that he accomplished that goal would be an understatement. The Manhattan-based chef was selected as a participant, and ultimately a finalist, for the fifth season of the Emmy Award-winning reality television show "Top Chef."

"I thought to myself, 'What the heck, why not,'" he says. "The experience ended up being really great."

Jeff admits that the chefs were asked to do some "pretty wacky stuff," in keeping with the theme of the show. "They'd say to you, 'OK, you need to cook this in 30 minutes, with no stovetop, in the back of a Toyota pickup truck going 50 miles an hour.' And you'd just have to do it."



But the reward was worth the hard work. "You get to interact with these famous chefs — they're right there critiquing your food and giving you advice. Someone like Martha Stewart would show up to taste your cooking, and slam it or love it," Jeff says. "That humbles you, for sure."

His experience in various cuisines, including Asian-French, Southern, Thai and Middle Eastern, helped him during the show. But his own cooking stays true to his roots. "I've always bounced back to Southern cooking," he says.

Jeff is a two-time James Beard semifinalist for Best Chef: South for his work at Yardbird Southern Table & Bar in Miami Beach. The restaurant was also a semifinalist for Best New Restaurant during Jeff's tenure as chef and partner. He also earned a nod from *Food & Wine* magazine as a nominee for People's Choice Best New Chef in 2011, while he was the executive chef of Gigi in Miami Beach.

Jeff is looking forward to the opening of his new Southern-style venture, Root & Bone, on Manhattan's Lower East Side, which he's opening with fellow "Top Chef" alumna Janine Booth.

But for now he is enjoying New York City, which he's called home for the last six months. "It's been great to explore the area. It's truly the food capital of the world," he says.

— R.D.

Online > www.rootnbone.com info@rootnbone.com

CARLOS ZAMBRANO PVD

Providence, R.I.

Carlos is the director of technology for the East Greenwich Public Schools.

2003

RACHEL HUGHES PVD

Stamford, Conn.

Rachel is a center administrator at the Online Trading Academy in Norwalk.

RICHARD INONOG PVD

Boston, Mass.

Richard is the lead resolution analyst at SAP in Cambridge.

MARISA SOPRANO PVD

Hinesburg, Vt.

Marisa is the head of Ecuador, Galapagos and Antarctica sales and operations for Southern Explorations.

MICHAEL THRASH PVD

Tampa, Fla.

Michael is corporate executive chef of New England's Ale House Grille in Palm Harbor.

DAVID YANISKO DEN

Oneonta, N.Y.

David is now an assistant professor for agriculture and food management at SUNY in Cobleskill.

2004

ROSS CARLEY PVD

Stamford, Conn.

Ross is a market development manager for the Coca-Cola Co. in Bronx, N.Y.

JOSEPH MARX CHS

Charlotte, N.C.

Joseph is executive chef with the Charlotte Knights at BB&T Ballpark in Uptown Charlotte.

2005

LUKE CARLEO DEN

Johnstown, Colo.

Luke is scholar relations officer for the Daniels Fund and won the 2014 Young Alumni Award at the Denver Campus in March.

DONALD DOOLEY '11 MBA PVD

Pawtucket, R.I.

Donald is the general manager for Simon Property Group at Wrentham Village Premium Outlets in Wrentham, Mass.

JACQUELINE MANCUSI PVD

East Patchogue, N.Y.

Jacqueline is the marketing communications manager for Park Electrochemical Corp. in Melville.

MICHAEL MCAVOY DEN

San Diego, Calif.

Mike is the regional pro sales manager for Southern California, Las Vegas and the Pacific at PPG Architectural Coatings North America. He is responsible for managing 20 sales reps calling on The Home Depot's Pro/Commercial business.

DANIELLE MERRICKS PVD

Hollywood, Fla.

Danielle is a corporate operations project coordinator at Chen Med, LLC, in Miami.

2006

NELSON AMPARO PVD

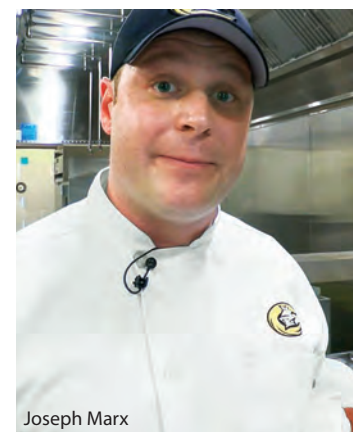
North Providence, R.I.

Alex is now a financial consultant vice president for Santander Investments in Smithfield.

ANTHONY BOI PVD

Newport, R.I.

Anthony is dining room manager at Castle Hill Inn in Newport.



Joseph Marx



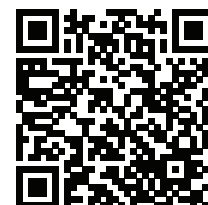
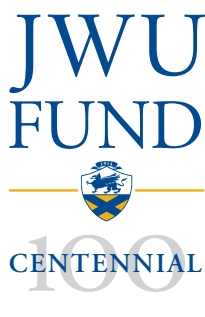
ONE

CLICK
MINUTE
STUDENT

Have an
Immediate
Impact...
**Give
Today!**

ONLINE
**giving.
jwu.edu/
jwufund**

It only takes **ONE** minute
to make a difference.



Ryan Healey '12



Behind the Digital Curtain

If your only information about the world of advertising comes from “Mad Men,” you’ll probably be surprised at the amount of science behind big advertising campaigns. With the explosion of data readily available through the sheer size and depth of the Internet, the advertising industry is “taking a really cool turn right now,” says **Ryan Healey '12**, an analyst with Hill Holliday, a marketing and communications agency in Boston.

The analytics team he works with brings value to nationally known brands such as Bank of America®, Chili’s®, Trip Advisor®, and Dunkin’ Donuts®, by taking insights from all that information and presenting it in a way that makes it understandable.

“It might be super complex behind the data,” he says, “but our main job is to make it as easy to digest as possible. That’s why we use things like data visualization and infographics.”

The insight they glean informs their clients and internal teams at the agency about the success of their current campaigns and what can be done to expand their potential. “We’re also doing more predictive and creative analytics,” says Ryan, “trying to forecast our campaigns to increase their success rate.”

Working as part of a team presenting to big-name clients might intimidate more than a few new graduates, but Ryan found his internship at the agency gave him the confidence he needed.

“It was definitely a little scary when I started,” he says, “but even when I interned here, I worked on projects for clients like Dunkin’ Donuts. And I can also look back at the work I did with the JWU Ad Team. We were presenting to companies like Nissan®, JCPenney®, and their advertising agencies.”

— Mary Sward

Online > rhealey414@gmail.com www.hhcc.com

JACOB BRIER '08 MBA PVD

North Providence, R.I.

Jacob is the operations manager at Mojotech, a software design and development agency in Providence.

ROBERT FALCONE PVD

North Attleboro, Mass.

Robert is the malware research engineer for Versign in Reston, Va.

MELISSA GRIMM PVD

Revere, Mass.

Melissa is a product specialist at CrunchTime! Information Systems in Boston.

BRETT HOFFMAN NMI

Los Angeles, Calif.

Brett recently appeared on the Food Network’s “Cutthroat Kitchen,” Season 1.

MICHAEL LESHINSKY PVD

Pawtucket, R.I.

Michael is the managing director for the Mar Equity Group in Providence.

DALE NELSON CLT

Charlotte, N.C.

Dale is the new general manager of Rock Bottom Brewery in Richmond, Va.

MARISOL VILLAGOMEZ DEN

Arvada, Colo.

Marisol has joined Kaiser Permanente in the role of external provider consultant.

2007

ANDREA ALDANA PVD

Johnston, R.I.

Andrea is finance manager at Citizens Bank in Cranston.

TANIA APPLEBY PVD

Hartford, Conn.

Tania is the senior analyst for United Technologies Corp. in Hartford.

SARAH CIRELLI PVD

Belmar, N.J.

Sarah is marketing manager for Interactive Marketing at Withum, Smith and Brown, PC, in Red Bank.

JOSEPH ERHARD PVD

North Attleboro, Mass.

Joseph is a senior QA analyst at Steward Health Care System in Westwood.

JESSICA FOUST PVD

Oak Park, Ill.

Jessica has been promoted to director of culinary innovation for McDonald’s Corp.

KENNETH MELLO PVD

Norwich, Conn.

Kenneth is the advertising manager for Mohegan Sun in Connecticut.

SETH MICHAUD PVD

Worcester, Mass.

Seth is the assistant branch manager at Citizens Bank in Westborough.

ERIN OLSON PVD

Johnston, R.I.

Erin is the manager of marketing and new media communications at the Community College of Rhode Island.

2008

RICHARD CAVANAGH PVD

Warwick, R.I.

Richard is a supervisor at The ANGELL Pension Group Inc., in East Providence.

ANDREW CHARRON PVD

East Greenwich, R.I.

Andrew was promoted to regional cleanroom consultant and is Presidents Club sales consultant at Cintas for Cintas Corp. in Cumberland.

PETER CREPEAU PVD

Tiverton, R.I.

Peter is the assistant director of operations at The Freeman Co. in Providence.

CHRISTINA CUFONE PVD

Providence, R.I.

Christina is a server at G. Pub Restaurant in Providence.

KEVIN ESTRELA PVD

East Greenwich, R.I.

Kevin is a manager of consumer product sales and operations at Feld Motor Sports in Fort Worth, Texas.

In Memoriam

ALBERT W. JIACOVELLI '50
April 9, 2014

MICHAEL PROVENCAL '76
Nov. 29, 2013

JOHN M. EMBREE III '77
March 27, 2014

DONALD L. GERVAIS '77
March 11, 2014

CHESTER J. MILOSH '77
Feb. 21, 2014

DEAN A. RAIFSNIDER '77
Feb. 25, 2014

CHARLES A. COLLIS '78 HON.
May 6, 2014

RACHEL EMMONS '82
March 6, 2014

MICHAEL D. MOTTER '87
Feb. 15, 2014

KIMBERLY A. CROSSMAN '90
March 19, 2014

KIMBERLY A. ROCRAY '90
May 5, 2014

JASON SUFFOLETTO '95
Feb. 18, 2014

DANIEL H. GILBRIDE '96
March 13, 2014

JEAN BANCHET '99 HON.
Nov. 25, 2013

AMANDA L. WHITE '08
April 8, 2014

BRIAN MORETTI '10
March 5, 2014

Faculty, Staff and Friends

JUDITH E. JENNINGS
March 25, 2014

ALEXANDER LEUZZI
March 17, 2014

MICHAEL T. TIMURA III, Ed.D.
April 21, 2014



Christalle Gleason

CHRISTALLE GLEASON CLT

Charlotte, NC

Christalle helps with all of the Michael Kors store openings in South Carolina.

KERRI MCCABE CLT

New York, N.Y.

Kerri is education events administrator in the Education Administration Department at Weill Cornell Medical College in New York.

ADRIANA SCARCELLA PVD

Irving, Texas

After five successful years in marketing with CVS Caremark, headquartered in Rhode Island, Adriana has recently made a move to Dallas, accepting a position with Brinker International. Adriana will be heading up social and digital strategy for Chili's Grill and Bar within the Talent Marketing and Team Member Culture.

TRISTIAN THOMAS-ALLEN PVD

New York, N.Y.

Tristian is an administrative assistant at Mt. Sinai Roosevelt Hospital in New York.

AUDRA VACCARI PVD

Port Chester, N.Y.

Audra is the assistant general manager at Tamarack Country Club.

ANGELA VETERE PVD

Cranston, R.I.

Angela is the assistant manager at TD Bank in Cranston.

DANIEL VINHAIS '10 MBA PVD

San Antonio, Texas

Daniel is assistant general manager and controller at DoubleTree by Hilton in San Antonio.

AMBER WILLIAMS CLT

Charlotte, N.C.

Amber recently accepted a position as the special events sales manager with the Charlotte Knights at BB&T Stadium in Charlotte.

2009

BRITTANY CAVE PVD

Trumbull, Conn.

Brittany is an independent consultant for Arbonne International.

CHRISTINE GREENE CLT

Venice, Fla.

Christine is marketing events coordinator for TriNet in Bradenton.

KAYLA JOYNES PVD

Attleboro, Mass.

Kayla is a personal banker at Citizens Bank in Pawtucket, R.I.

RYAN JUDGE DEN

Poughkeepsie, N.Y.

Ryan received the Teacher of the Year Award for 2014 from the Hudson Valley Northeast chapter of the New York State Association of Family & Consumer Sciences Educators.

SARAH LORANGER PVD

Coventry, R.I.

Sarah is an accounts payable specialist at Jones Lang LaSalle in Cranston.

MARY SIMPSON CLT

Washington, D.C.

In April, JWU Charlotte alumna Mary L. Erwin Simpson '09 established the MadamChef Scholarship at the JWU Charlotte Campus. The scholarship will be awarded to students who have a focus in culinary arts, fashion and entrepreneurship. Mary is the first JWU Charlotte graduate to establish a scholarship with Johnson & Wales since the campus opened in September 2004. Mary is the owner of MadamChef Couture International, which specializes in creating custom-made chef coats for female chefs. She also produces other designer lines

within the culinary arts industry. Mary, who is originally from North Carolina, resides in Washington with her husband, Kevin. (www.madamchef.com)

DANIELLE SLAVIN PVD

Foxboro, Mass.

Danielle is a customer service representative at Patrol PC in North Attleboro.

WILLIAM WILLIAMS CLT

Charlotte, N.C.

William is the owner of Seasoned Provisions Private Chef services in Charlotte.



William Williams

ALUMNI OVERSEAS

2010

ELSA SHAUGHNESSY PVD

London, England

Elsa is a graduate in consulting at the Foundation for the Future Program for PricewaterhouseCoopers London.

2010

SARAH BERNARDO PVD

West Warwick, R.I.

Sarah is the event group manager for Future Affairs Productions in East Providence.

CURTIS CONSTANT PVD

Beverly, Mass.

Curtis recently accepted a position as a CRM business analyst at BNY Mellon in Boston.

LAURA CREVIER MEYER PVD

Barrington, R.I.

Laura is a staff accountant for E. W. Audet & Sons Inc. in Providence.

IAN HARWICK DEN

Denver, Colo.

Ian is a candidate for Denver City Council District 7.

ELIZABETH HERNANDEZ PVD

Pomona, Calif.

Elizabeth is a marketing communications manager at DiLeonardo International Inc. in Warwick.

KATIE HERRON DEN

Denver, Colo.

Katie is recruiting coordinator for PAE Inc. and won the 2014 Alumni Spirit Award at the Denver Campus in March.



Emily Crabtree

JOHN KELLEY PVD

Laurel, Md.

John was promoted to senior consultant for quality assurance at LRA Worldwide Inc. He's working on a dual master's degree in business and finance at Northeastern University in Boston with an expected graduation date of May 2015.

MEGAN BENNETT PVD

Holbrook, N.Y.

Megan is a registered dietitian at the John T. Mather Memorial Hospital in Port Jefferson.

JOEL KALINOWSKI PVD

Berlin, Conn.

Joel is director of social media for The Connecticut Lottery Corp.

MELANIE RIVERA PVD

Farmingdale, N.Y.

Melanie is a personal injury protection examiner at GEICO in Woodbury.

DANIEL SCHNEIDER PVD

Middlesex, N.J.

Dan is operations account manager for Meadowlands Exposition Center, a SMG managed facility in Secaucus.

BRIAN SPERO PVD

Portsmouth, R.I.

Brian is a quality control engineer at Displays2Go in Fall River, Mass.

2012

SEAN GREENFIELD PVD

Providence, R.I.

Sean is a staff accountant for Charland, Marciano & Co. in Providence.

ERIC KNOLL PVD

North Myrtle Beach, S.C.

Eric is a sous chef at Nantucket Yacht Club. He recently placed fifth in the 2014 World Ice Carving Championships in Fairbanks, Alaska.

DAWN MARIE TRAMONTANO MBA PVD

Warwick, R.I.

Dawn is a consultant at J. Hillburn in Warwick.

CHRISTOPHER VIAUD PVD

Allston, Mass.

Chris was promoted to junior sous chef at Deuxave in Boston.

STEPHANIE WATSON PVD

Topsfield, Mass.

Stephanie recently began a position as a product development technician at Sun Orchard. Her main focus is to create recipes for a company blog as well as create beverages for major restaurants throughout the United States and Canada.

2013

MARY BABBITT PVD

North Attleboro, Mass.

Mary is the development and events coordinator for Junior Achievement of Rhode Island.

SUZAN CORELLIS PVD

Rensselaer, N.Y.

Suzan is a billing and drafting entry for the New York State Legislature in Rensselaer.

EMILY CRABTREE CLT

Charlotte, N.C.

Emily recently accepted an operations coordinator position with the Charlotte Regional Visitors Authority at Time Warner Cable Arena. Emily was pictured with Willie The Wildcat at a recent JWU Alumni event at the Charlotte Campus.

CANDICE HOLMES PVD

Fort Mill, S.C.

Candice is the bar manager of Towne Tavern in Fort Mill.

CHRISTOPHER KEANE PVD

Henrico, Va.

Christopher is in the 58th Basic Police Academy for the Henrico County Police Department.

2014

ELIZABETH BOUCHER NMI

Orlando, Fla.

Elizabeth just opened Café Liz's Oasis Café in Orlando. The entire staff is made up of JWU grads. (<http://chefliz23.wix.com/cheflizoasiscafe>)

marriages and unions

2005

BRANDON WILHELM PVD
and Elizabeth Tornatola
Oct. 25, 2013

2007

CHELSEY HELGEL
and **KEMAR WALSH DEN**
Nov. 3, 2013

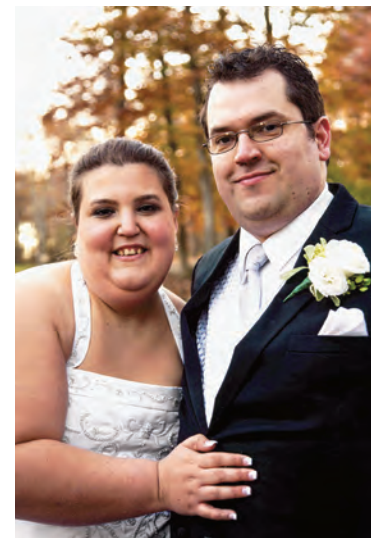
2009

CHRISTINE GREENE CLT
and Colin Greene
Sept. 7, 2013



< **CHELSEY HELGEL '07**
and **KEMAR WALSH**

v **BRANDON WILHELM '05**
and Elizabeth Tornatola



births and adoptions

1997

ANGELA CASO PVD
and Bill Milone
Gianna Elizabeth

2009

LIZVETTE QUINONES NMI
and **JOHN PRIETO '09**
Everly Snow

2005

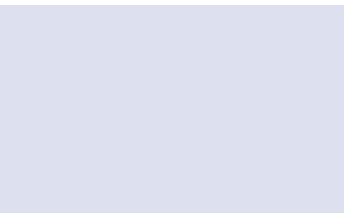
SUSAN MAHAFFEE '07 MBA PVD
and Jonathan Mahaffee
Peter Bank Joseph

2010

HOLLIE SHAW CLT
and Chris Sevigny
Abbie

2009

SARAH BRENNAN PVD
and Chris Brennan
Jack Joseph



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.

Images: To submit images from your event, please provide high resolution digital files (min. 300 dpi, 5 x 7 inches) or actual photographs.

Entries may be emailed to jwumagazine@jwu.edu or to
JWU Magazine c/o Johnson & Wales University, 8 Abbott Park Place,
Providence, RI 02903.

I have a job; BIG DEAL!

BY PROFESSOR JACK J. ROSE

Several years ago, a study was done using a control group of individuals who were at least 35 years of age, had a family and had been with their present employer a minimum of five years. The 250 participants were pressed to reply truthfully to the question “Are you really happy at your job?”

A surprising 85 percent admitted they were not.

During the discussion that followed, it became obvious that most of the respondents appreciated that paychecks were coming in, bills were being paid, and they were close to or already vested in their company’s pension plan. But what they were saying was that they were in a comfort zone. Further dialog exposed a prime factor keeping them in unfulfilling roles: a very high percentage did not want to go through the job search process. They didn’t want to start filling out application forms, going through interviews and “beginning all over again.”

Well, folks, sometimes it is necessary to go “through the process” for one important reason: If you are not happy with your work situation, only you can do something about it.

Sometimes it is a hard decision, but you need to be happy at what you are doing. It’s not necessary to move from job to job. But I have always lived by the philosophy of working hard, but having fun; if you are truly happy at your job, in most cases, your productivity increases and your climb up the ladder quickens.

And what is the big deal in going through the interview process anyway?



You’ve already been through it many times. Your résumé should always be up to date and ready to send. Years ago we were told to “sell” yourself at the interview; then it changed to “market” yourself. Today, you must “brand” yourself. You’ve been branding yourself throughout your life. If you can’t brand yourself, how are you promoting your job performance?

You should know what is happening in your industry. Get to know suppliers, vendors, manufacturer reps. They are the best HR people to have on your side. They know the industry territory and they know where the openings are. Not only should you research the company for the interview, but you must research what is happening within the industry. Knowing this will keep you ahead of your competition because it shows your level of interest, professionalism and leadership.

Are you looking at your trade publications?

Most trade publications have a classified section with positions in the business you’ve already gotten to know.

Are you networking with others in your field? While you were at JWU, one of the things we stressed was the importance of networking. How many of you have kept in touch with your alma mater family?

As our alumni numbers grow, please remember that you are part of a dynamic global network that spans all aspects of commerce. Not only is networking essential for a successful career, but it can open doors where you never imagined.

Know that your faculty often thinks about you and how you are doing. We love to hear from you and invite you to share your stories

with our current students as well. You are role models as alumni of Johnson & Wales University. I appeal to you to give back to your university as those before you gave back by hiring JWU graduates, being part of Alumni Day and mentoring students. Such actions will continue the philosophy in which Misses Johnson and Wales truly believed. Keep the tradition moving and stay involved.

Always remember: “Work hard, but be happy.”

Jack Rose, M.Ed., is an associate professor in the School of Business on JWU’s North Miami Campus. He is the executive director of the Florida Association of Collegiate DECA™ and recently marked 50 years of involvement with DECA and Collegiate DECA, a professional student organization.

JWU Chancellor's Student Relief Fund

When the unexpected happens...
JWU can help. Will you?



Ensuring that JWU students can stay in school is a high priority for Johnson & Wales University. The Chancellor's Student Relief Fund, established in 2013, provides JWU students with financial support when they face an emergency.

Please let our students know that we'll help them through a difficult time by supporting the Chancellor's Student Relief Fund. A gift of any size can make a difference in our students' lives, giving them the chance to complete their degrees despite a temporary hardship. Please help us address this important issue.

A handwritten signature in blue ink that reads "John J. Bowen".

John J. Bowen '77
Chancellor

For information about making a gift to the Chancellor's Student Relief Fund, contact the JWU Fund office at 401-598-2185; or give online at giving.jwu.edu/jwufund (select Chancellor's Student Relief Fund).

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Battle of the Campus on new soccer field at JWU's Harborside Campus.