College of Business Associate Professor David Sabot, J.D., LL.M., offered advice in an article in the Miami Herald in January on how small businesses can combat cybercrime. Sabot urged updating network firewalls, using updated encryption to transmit and store personally identifiable information and monitoring and testing security measures constantly, among other precautions.

The December/January Issue of Lessons & Hospitality International Magazine included articles by North Miami Campus faculty members Oren Hertz, Roberta Schwartz and Brian Connors. Schwartz authored a three-page feature on river cruising, Hertz, a piece on sustainability in the hospitality sector and Connors, one on food and beverage trends for 2014.

OpEds

Oprah, for one, is grateful, as noted in O magazine, for the new alliance between Tulane University School of Medicine and JWU to meld health with healthy food.

Quick Quote...

“We’re the 11th largest employer on the globe and when we see résumés with Johnson & Wales on them, those guys are going to get interviewed.”

— Gary Green, CEO, Compass Group North America

An unidentified young woman drew thanks in the Naples Daily News from an admirer in Naples, Fla., over the holidays, impressed with her Wildcat way.

An Indian government-backed study authored by Kaushik Vardharajan ‘99, ’00 MBA, managing director of hotel consultancy for HVS India, analyzed the pros and cons of granting infrastructure status to the country’s hospitality sector to make long-term loans available. Outlining the results of his findings for The Economic Times of India, Vardharajan noted that under the proposal, only a small group of luxury hotels would qualify, and said the core cap should be reduced to include more mid-range development.

Ri Defeats Hep C (ridefeatshepc.com) recently announced that student Hayward Gatch IV ’14 placed first in its Hep C Poster Design Competition. Gatch’s entry was chosen in a blind selection process by renowned Rhode Island School of Design graduate graphic artist Shepard Fairey, and will be used in a variety of mediums to raise awareness of the silent hepatitis C epidemic in Rhode Island.

When News Outlets (and female sous-chefs) around the country took exception to the absence of women in Time magazine’s recent “Gods of Food” feature on the world’s most influential chefs, JWU instructors and graduates were among the vocal responders. Maureen Pothier, department chair at the university’s College of Culinary Arts at the Providence Campus, detailed the transition in her own career over the decades, the prevalence of women entering kitchens and the challenge of being a female chef, for coloradoan.com. Michelle Bernstein ’94, ’93 Hon. weighed in for a New York Times article, “A Change in the Kitchen,” to comment on the choice between culinary fame and family that often faces female chefs. “I made a decision to pull back on restaurants and expand on other things,” Bernstein noted. “To run a restaurant with the perfectionism of a Thomas Keller is a job that takes 18 to 20 hours a day, and I’m just not going to do that.” Once in charge of four dining establishments, Bernstein now focuses on Michy’s, in Miami, a couple of bakeries and associations with Lean Cuisine, Macy’s and Common Threads, and was recently named to Imusa’s celebrity chef team.

In the News

In the news when news outlets (and female uber-chefs) around the country took exception to the absence of women in Time magazine’s recent “Gods of Food” feature on the world’s most influential chefs, JWU instructors and graduates were among the vocal responders. Maureen Pothier, department chair at the university’s College of Culinary Arts at the Providence Campus, detailed the transition in her own career over the decades, the prevalence of women entering kitchens and the challenge of being a female chef, for coloradoan.com. Michelle Bernstein ’94, ’93 Hon. weighed in for a New York Times article, “A Change in the Kitchen,” to comment on the choice between culinary fame and family that often faces female chefs. “I made a decision to pull back on restaurants and expand on other things,” Bernstein noted. “To run a restaurant with the perfectionism of a Thomas Keller is a job that takes 18 to 20 hours a day, and I’m just not going to do that.” Once in charge of four dining establishments, Bernstein now focuses on Michy’s, in Miami, a couple of bakeries and associations with Lean Cuisine, Macy’s and Common Threads, and was recently named to Imusa’s celebrity chef team.

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