



**Kendall College**  
CHICAGO • UNITED STATES OF AMERICA



**30**  
**YEARS.**  
LEADING CULINARY  
EDUCATION.



# ALUMNI NEWSLETTER

SPRING  
**2016**  
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# KENDALL COLLEGE ALUMNI NEWSLETTER

//////////////////////////////////// SPRING 2016

Hello Kendall College Alumni!

Eighty-two years ago, Kendall College was founded with one goal in mind: to provide affordable education to career-seeking men and women. Today, thanks to our steadfast commitment to providing a quality education, the Kendall alumni network is nearly 10,000 strong and our graduates span the globe. As Kendall's newly-appointed president, I am honored to serve our students and I am particularly proud to be an alumna of Kendall myself.

Like you, I understand firsthand the value of a college education. Over the course of my career—which has spanned education, culinary arts and small business management—I have continuously leveraged the critical thinking and practical skills I first learned as a student to forge new paths and identify new opportunities and solutions. I am living proof that, with a college education, anything is possible.

Prior to joining the Kendall team in 2014, first as director of professional education and community outreach, I was an active member of the Chicago business and culinary community as well as an educator, like many of you. These experiences as an instructor at Robert Morris University and as the owner, operator and executive chef of Bespoke Cuisine, help me understand the needs of our students and the experiences of our graduates in a unique and personal way. As Kendall strives to make a difference, I will never lose sight of our roots here in Chicagoland, the importance of our network of partners and employers, or the significant roles our alumni play in support of our recent graduates.

I know that the possibilities for our institution are endless. As you will see in this issue of the Alumni Newsletter, Kendall continues to be a dynamic environment and our graduates continue to make a difference in their communities. It is with great pride and commitment to our students that I look forward to the future and to working with you.

Sincerely,



Kim Shambrook  
Interim President



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ON THE COVER:  
SCHOOL OF  
CULINARY  
ARTS 30<sup>TH</sup>  
ANNIVERSARY

## ALUMNI BOARD

Jeff Vicik '11  
*Hospitality Management*  
President

Kimberly Gibson '12  
*Early Childhood Education*  
Vice President

DJ Amborski '02  
*Liberal Arts*  
Treasurer

Ivette Aguirre-Beck  
*Culinary Arts*  
Secretary

Paul Dark '84  
*Business*

Kimberly Gibson '12  
*Early Childhood Education*

Francine Harris '92  
*Early Childhood Education*

Heide Hirschtick '06  
*Professional Cookery Certificate*

Cortney Kinzler '99  
*Business*

Jaime Mestan '07  
*Culinary Arts, Hospitality Management*

Nicholas Tucker '71  
*Liberal Arts*

Jamie Walters '12  
*Hospitality Management*



LETTER FROM  
**ALUMNI  
ASSOCIATION  
BOARD  
PRESIDENT**

**HELLO FELLOW ALUMNI!**

The Alumni Association Board continuously strives to celebrate the history of Kendall and our alumni. Over the past 12 months, we had our annual winter and spring events, hosted a Homecoming reception in Evanston and kicked off the celebration of the 30th anniversary of the School of Culinary Arts. At each event, we welcome our young alumni and those who started with us in Evanston.

This year, the Board will focus on celebrating the variety of alumni we have in our Association. We have alumni who majored in Liberal Arts, Nursing and Human Services... just to name a few! Our graduates work in hotels, classrooms, kitchens and beyond. As a Kendall alumnus, this is your network and we encourage you to be a part of it.

We continuously work to welcome every alumnus back to Kendall. Whether you are from the Evanston, Chicago or online campus, know that there is always a place for you at Kendall and within the Alumni Association. If we haven't met you yet, we look forward to meeting you at one of the many celebrations in 2016!

Best regards,  
**Jeff Vicik '11**  
*Hospitality Management*  
President



*Heather Bublick '10, owner of Feast & Imbibe, interviews students and graduates.*

**FALL CAREER FAIR**

On October 28, the Career Services department at Kendall College hosted the Fall Career Fair. Over 35 employers came to the Skyline Room to recruit our students and graduates. Several alumni attended on behalf of their organization. To join the next career fair as an employer, or have a spotlight table on campus, please contact Career Services at [careerservicesgroup@kendall.edu](mailto:careerservicesgroup@kendall.edu).

**NEW  
ALUMNI  
ASSOCIATION  
BOARD  
APPOINTMENTS**

The Alumni Association Board is pleased to announce the addition of two new members!

**Nick Tucker '71, Liberal Arts**

"Kendall gave me the chance to prove myself and introduced me to many fundamental aspects of our higher education system in the U.S. Though it is no longer Kendall Jr. College, it will always have a very special place in my life's journey. As part of the Alumni Association Board, I would like to give back to Kendall the foundations that it gave me."

**Evan Aguirre-Beck '11, Culinary Arts**

"There has been a part of me that has wanted to find a way to become involved with Student Life and mentoring culinary students. As an alumnus, I owe it to myself and the students at Kendall to be a resource. Clubs and activities had a huge impact on my Kendall experience. I hope that I can bridge the gap between alumni and current students."

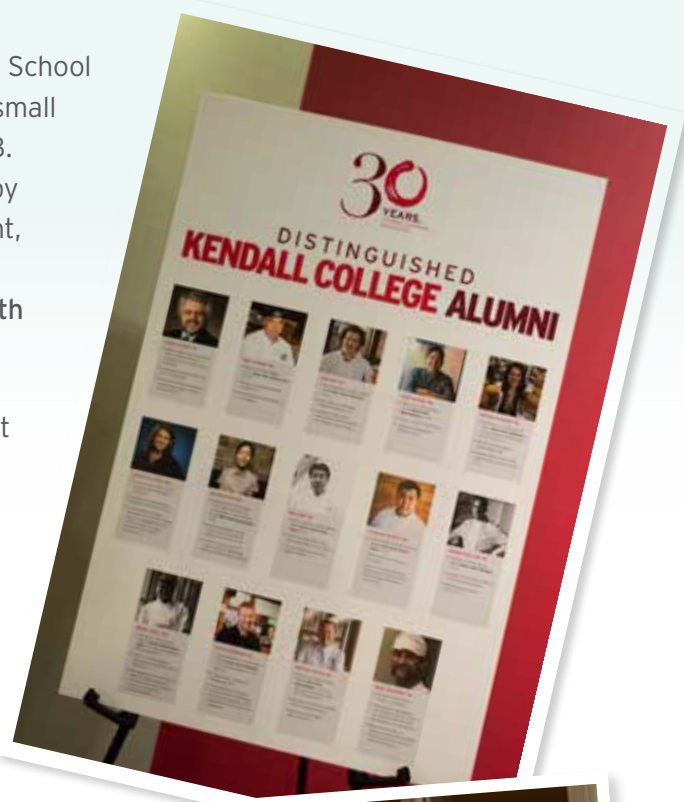
# KENDALL'S SCHOOL OF CULINARY ARTS MARKS 30 YEARS

**30**  
YEARS.  
LEADING CULINARY  
EDUCATION.

This year, Kendall College is celebrating the 30th Anniversary of the School of Culinary Arts. To mark this major milestone, the school hosted a small dinner for industry partners and distinguished alumni on February 8. Featuring a unique menu designed by faculty-alumni and prepared by students, the dinner was hosted in the school's fine dining restaurant, The Dining Room. Participating faculty-alumni included Massimo Bosco '91, Walter Freund '16, Colleen Karsted '96 and '07, Siddharth Mangalore '06 and Jennifer Nordstrom '10.

With remarks from interim President Kim Shambrook, Vice President Chris Koetke, and Dean Dina Altieri, the school was proud to claim more than 3,000 culinary alumni, seven James Beard Award winning alumni, and countless other alumni who have been recognized as leaders in the culinary industry.

Closing the night with recognition of the students and a celebratory toast, Shambrook said "Having worked in education and the culinary arts for nearly 30 years, I know firsthand how valuable a college education can be on the path to success. Thirty years is a wonderful accomplishment and a wonderful opportunity to look toward the future and the many ways we can make a difference for future students and graduates."





## WINTER “WINE AND DINE” ALUMNI CELEBRATION

The third annual winter alumni celebration was all about wine this year. The Alumni Association Board and Kendall’s Wine Professional Program hosted a wine tasting in the Skyline Room highlighting six Cream wines and six pairings. Kendall’s very own sommelier, John Laloganes, presented the wines and their pairing to the guests. Each table had a student from the Wine Professional Program available to educate the guests and answer any questions. Guests participated in a wine-themed raffle table with proceeds benefiting the Alumni Association.



## HOMECOMING IN EVANSTON

On Saturday, August 29, alumni gathered along the lakeshore at The Evanston History Center in the Charles Gates Dawes House for a Homecoming event celebrating the history of Kendall College in Evanston.

The afternoon began with a walking tour of Evanston followed by a reception in the historic mansion. Alumni represented graduates from the 1950s through 2015.

“I loved to hear stories from days when Kendall was in Evanston! It was a different school then and it’s great to see everyone come together to remember our history,” said Ivette Aguirre-Beck ’14.



## EDUCATION ALUMNA ENCOURAGES DREAMS

In November 2014, **Deborah Johnson '14, Early Childhood Education**, opened Restoring the Seed Childcare & Community Center in one of Chicago's most neglected neighborhoods. Previously a flourishing center of American steel production, the community has more recently been characterized by, as one reporter noted, "boarded-up houses and business, lethal street gangs, lack of vision and industrial waste."

Where many others saw violence and drugs, Deborah saw an opportunity to make a difference and use the experiences and lessons she learned while earning a Bachelor's Degree in Early Childhood Education at Kendall College to improve the lives of the families living in this community. Restoring the Seed offers both childcare and an afterschool program for children ages one to 12. Deborah, the organization's founder and primary educator, has made it clear that her center—and a basic education—is available to anyone who wants it, regardless of their financial circumstances or education level.

Restoring the Seed's neighborhood is the home to a predominantly Hispanic population (63%) where the English language is often a major barrier to education and advancement. To help these families, Deborah focuses on core English skills and develops programs that provide

exposure to the outside community. "In my center, we often use vision boards. During one exercise, I asked my students what they want to be when they grow up. When the top 'dream job' was a waiter, I knew that these children needed more than childcare. They needed education, the permission to dream and the inspiration to imagine a life beyond their rough neighborhood."

Deborah has taken her students outside the community countless times, focusing on field trips that help to expose her students to educational content and highlight potential opportunities for success in the future, including: zoos, museums, libraries and colleges. "When I realized that these kids could only dream as big as their experience let them, I took my group of wannabe waiters to Kendall College to showcase how far a career in the foodservice industry could go. The next time we did a vision board, my students said 'I want to go to college.'"

To learn more about Restoring the Seed, visit [restoringtheseedchildcare.com](http://restoringtheseedchildcare.com).

# CLASS NOTES

Submit your update via mail or to [alumni@kendall.edu](mailto:alumni@kendall.edu)

## 10'S

**Melanie Deprest '15**, *Hospitality Management*, is the Event Services Manager at Palmer House Hilton in Chicago.

**Ford '10**, *Culinary Arts and Hospitality Management*, is the General Manager and Sommelier at The Bristol Talks Teamwork and Wine Inspiration.

**Taryn Goodge '15**, *Business*, is the Operations Specialist at PayNet, Inc.

**Lena Judek '13**, *Hospitality Management*, is the Spa Sales and Marketing Manager at Real InterContinental Hotel in San Jose, Costa Rica.

**Jennifer Kim '12**, *Culinary Arts*, opened Snaggletooth in Chicago's Lakeview neighborhood.

**Ekaterina Kuznetsova '14**, *Hospitality Management*, is the Events and Groups Coordinator at Sheraton Hotels & Resorts in Dubai.

**Jose Vargas '10**, *Hospitality Management*, is the Events Operations Assistant Manager at the Four Seasons Hotel and Resort in Hawaii.

## 00'S

**Ravi Ammigan '00**, *Business*, is the Interim Associate Deputy Provost at the University of Delaware.

**Svetlana Kramarova Battaglin '08**, *Hospitality Management*, is the owner of Chicago Home Style Catering.

**Dave Behringer '01**, *Professional Cookery*, is the Chief Technology Officer at 915 Labs in Centennial, Colorado.

**Veronica Cañete-Kwasigroch '00**, *Culinary Arts*, owner of Dream Cakes was featured on a Food Network episode.

**Kelvin Cheung '06**, *Culinary Arts*, is the Chef de Cuisine at One Street Over in Mumbai, India.

**Jason Herling '05**, *Culinary Arts*, is the Executive Chef at Rolling Green Country Club in Arlington Heights, IL.

**Beverly Kim '00**, *Culinary Arts*, received a 2015 Michelin star for her restaurant Parachute and Rising Chef of the Year for the 2015 Jean Banchet Awards.

## 90'S

**Keith Brooks '90**, *Culinary Arts*, has opened The Ville in Noblesville, Indiana.

**Ryan McCaskey '96**, *Culinary Arts*, received two Michelin stars for his restaurant Acadia in Chicago.

**Jackie Newgent '96**, *Culinary Arts*, has authored another book, *The All-Natural Diabetes Cookbook*.

## KENDALL COLLEGE TRUST NEWS

The Kendall College Trust (KCT) is pleased to announce the addition of scholarships for the business students enrolled at Kendall College. Full-time students in need with 45 credit hours may apply for scholarship awards for the 2016-2017 academic year online.

**RONAYNE & FORREST LEAHY-THOMAS MEMORIAL FUNDRAISER // SUNDAY, AUGUST 14, 2016**

**FRIED CHICKEN & CHAMPAGNE FEST // SATURDAY, OCTOBER 22, 2016**

**FOR MORE INFORMATION ON SCHOLARSHIPS AND EVENTS: 312.752.2352 // [INFO@KENDALLCOLLEGETRUST.ORG](mailto:INFO@KENDALLCOLLEGETRUST.ORG) OR [KENDALLCOLLEGETRUST.ORG](http://KENDALLCOLLEGETRUST.ORG).**

# KENDALL COLLEGE

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 [linkedin.com](https://linkedin.com) [Kendall College Alumni Association]

# TASTE



Become a **TASTE** of Kendall College member and receive many benefits including:

- Discounts in our fine-dining restaurant and on event space rental
- Registration fee reductions on all recreational and professional culinary and beverage classes
- Special rates for all teen camps
- Exclusive discounts from our industry partners, including Vitamix, Local Foods and Northwestern Cutlery

**VISIT [KENDALL.EDU/TASTE](http://KENDALL.EDU/TASTE) AND EXPLORE ALL THAT KENDALL HAS TO OFFER.**

## SAVE THE DATE

For event information and to RSVP visit  
**[ALUMNI.KENDALL.EDU](http://ALUMNI.KENDALL.EDU)**

SPRING ALUMNI  
(RE)CONNECTION RECEPTION  
MAY 23, 2016