



Kendall College
CHICAGO • UNITED STATES OF AMERICA



ALUMNI NEWSLETTER

SUMMER
2014
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KENDALL COLLEGE ALUMNI NEWSLETTER

//////////////////////////////////// SUMMER 2014



During my speech at this year's commencement ceremony, in front of 448 delighted graduates and their families, I tried to impart the significance of making an impact. Wherever you go, whatever you do, try to make a positive impact.

As I left the stage at the Chicago Symphony Center, it struck me how the Kendall impact has spread not only throughout Chicago and the country, but also around the world.

Kendall College is striving to make a positive impact in our beloved backyard of Chicago and across the globe. Alumni have worked in more than 35 countries and we now have a dedicated international career services advisor to assist students and alumni in pursuing job opportunities outside of Chicago.

While we all have some shared experience as part of the Kendall community, the student and alumni populations have changed considerably in the past few years.

I'm proud of our continued diversity. One in eight current students is international, with 55 countries represented on campus. That number is even more profound in the School of Hospitality Management with one in four students coming to Kendall from abroad. Three-quarters of students are female, due in part to an almost-entirely female School of Education. Twenty-six percent of students are pursuing degrees in the School of Culinary Arts, while 22 percent are in the School of Hospitality Management.

As you read this issue, I hope you are as impressed as I am by Kendall's impact in Chicago, across the country and around the globe. Please let us know how you are making an impact to be included in the next newsletter - alumni@kendall.edu.

Warmly,

Emily Williams Knight
President

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Jeff Vicik '11
Hospitality Management
President

Dana Freiberg-Daniele '09
A.A.S. Culinary Arts
Secretary

DJ Amborski '02
Liberal Arts

Paul Dark '84
Business

Kimberly Gibson '12
Early Childhood Education

Francine Harris '92
Early Childhood Education

Autym Henderson '03
A.A.S. Culinary Arts

Heide Hirschtick '06
Professional Cookery Certificate

Jaime Elizabeth Mestan '07
Culinary Arts

Cody New '06
Early Childhood Education



HELLO FELLOW ALUMNI!

The Kendall College Alumni Association Board would like to thank everyone who came out to One North Kitchen & Bar for the Spring Alumni Networking Reception. We enjoyed great cocktails, food and networking. This year's turnout was double that of the year before, proving that Kendall's alumni are out there, ready and waiting to attend events.

A special thank you to the staff at One North and **Executive Chef Laura Piper '91** for hosting the event. A special thank you to Executive Chef Laura Piper '91 and the staff at One North for hosting the event and **Chef Michelle Gayer '90**, owner of Salty Tart Bakery in Minneapolis, for providing guests with delicious freshly baked cookies.

Stay tuned for info about a few more events we are hosting later this year, including the second annual Winter Alumni Celebration on December 4, 2014.

Have a great summer!

Sincerely,

Jeff Vicik '11, Hospitality Management
President

LETTER FROM **ALUMNI ASSOCIATION BOARD PRESIDENT**

SPRING ALUMNI NETWORKING RECEPTION

The Spring Alumni Networking Reception on May 19th was held at One North Kitchen & Bar, located in the heart of Chicago's Loop. **Executive Chef Laura Piper '91, Culinary Arts**, brings American fare to the table and her restaurant was recommended in the MICHELIN Guide Chicago 2013.

Alumni representing more than 50 graduation years and nine different majors attended the event. It was a great location and perfect night for Kendall College alumni from different programs to catch up, network and learn more about the Alumni Association.

"It's great to see alumni excited about seeing their friends and making new connections," said Marguerite Allegretti, Alumni Relations Specialist. "I saw a lot of hugs and business cards being exchanged and that's exactly what the Alumni Board wanted!"

"Plus, the alumni connection at One North Kitchen & Bar made the night extra special," added Allegretti.

Alumni wishing to stay up-to-date with the Alumni Association, including receiving invitations to future events like this, should ensure their email address is on file with the Alumni Relations Office by emailing alumni@kendall.edu.

MEET OUR NEW BOARD MEMBERS

DJ Amborski '02, Liberal Arts, is the Senior Consultant at American Recruiters. "I look forward to helping Kendall graduates network with people who share their passions and help them grow in their careers."

Paul Dark '84, Business, is the CEO of Benefit Management Associates, Inc. "I truly appreciate my experience at the Evanston campus. I hope to increase awareness of Kendall news to alumni, future students and the community."

Francine Harris '92, Early Childhood Education, is an Educator with Chicago Public Schools. "I want to use my strong curriculum background, relentless student focus, team builder and leadership skills to connect with students and alumni to inspire, and get inspired."

Autym Henderson '03, A.A.S. Culinary Arts, is the Graduate Studies Coordinator at University of Chicago. "Kendall has provided me with so many opportunities first as a student, then an alumni, and once as an employee that I feel it is now my turn to give back to the community."



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ALUMNI ASSOCIATION TOURS ALUMNI RESTAURANTS IN CHICAGO

On February 25, 2014, the Kendall College Alumni Association visited five Chicago restaurants owned and/or operated by School of Culinary Arts alumni.

"The day was filled with delicious food, unique restaurants and generous Kendall College alumni. It was a special treat to catch up with our talented alumni and taste their favorite dishes," shared Alumni Relations Specialist Marguerite Allegretti. "We know we only scratched the surface of alumni establishments, so we hope to do another tour soon."

PLEASANT HOUSE BAKERY [1] (964 W 31st St.) was the first stop. Owned by former students **Art Jackson** and **Chelsea Kalberloh Jackson '07, *Baking and Pastry Certificate***. The shop's signature item, Royal Pies, resemble pot pies but feature exceptional flavor, ingredients and perfect flakey crusts. Art and Chelsea offer up a variety of unique flavor combinations to suit any taste.

ANTIQUE TACO [2] (1360 N Milwaukee Ave.) is owned by **Rick Ortiz '03, A.A.S. *Culinary Arts***. Chef Ortiz welcomes with a warm smile and outstanding tacos, quesadillas and guacamole. Horchata milk shakes round out the filling meal. Also serving margaritas and imported beer, Antique Taco has become a favorite for neighborhood residents and a destination for food lovers visiting from across the city or the country.

At **LA SIRENA CLANDESTINA [3]** (954 W Fulton Market), owned by **John Manion '95, A.A.S. *Culinary Arts***, the historical and cultural décor enchants visitors before any food hits the table. Chef Manion showcased empanadas with a unique blue cheese filling. Creative Latin American cuisine and cocktails are on the menu, with guests clamoring back for both.

Next up: **LONGMAN & EAGLE [4]** (2657 N Kedzie Ave.), owned by **Jared Wentworth '96, A.A.S. *Culinary Arts***. This Logan Square restaurant boasts unique menu and bar options that set it apart from other neighborhood spots. Chef Wentworth served the Alumni Association a Tete de Cochon topped with a sunny-side up duck egg.

"It was a dish that looked too beautiful to eat... almost," said Allegretti.

The tour concluded at **PECKING ORDER [5]** (4416 N Clark St.), owned by **Kristine Subido '95, A.A.S. *Culinary Arts***. The restaurant is ideal for family-style eating or a casual date night. Fried chicken, garlic fried rice, coconut adobo rice arancini, sweet plantains, spicy cabbage slaw and "Mom's Pickles" stand out. The menu was inspired by her Grandmother's recipes, "but with a new identity," said Subido.



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SPOTLIGHT ON: *////////////////////* SCHOOL OF BUSINESS ALUMNA DR. GERI PALMER

“Profound,” is the word Dr. Palmer immediately shares when asked about her experience at Kendall. “It was an impactful and positive experience.”

Dr. Geri Palmer '97, *Business*, has combined her passions for business, marketing and human services into a successful and rewarding career. She is now the Executive Director of South Suburban PADS (SSPADS), an organization with the critical mission to prevent and end homelessness in the Chicago south suburban area.

Of her current position, Dr. Palmer says, “Everything is my favorite part of my job. I always wanted to be in the leadership of an organization like SSPADS to influence decisions and policy to change how we serve people.”

SSPADS operates based on research that the best approach to ending homelessness is by quickly moving people experiencing homelessness into independent and permanent housing, and then providing additional supports and services as they are needed. SSPADS provides a variety of transitional and permanent supportive housing program options for individuals and families.

During her studies at Kendall College (then based in Evanston, IL), Dr. Palmer focused on classroom projects and relationships with her fellow classmates as well as instructors.



She says, “Being in class is my favorite memory of Kendall. I was an older student but my age never came up. I never felt excluded. In fact, all of my instructors were phenomenal and I still use the lessons I learned in my day-to-day.”

Dr. Palmer enjoyed being at Kendall so much that she jumped at the chance to come back in a new role: adjunct professor. She has taught Human Services 101 as well as Multiculturalism online in the School of Business.

Dr. Palmer was a hard-working and award-winning student and recommends current students aspire to do the same, regardless of their career goals or focus of study. “Students should have a passion for business, a desire to understand business models and logistics. But they should also spend time learning social marketing. Social media is huge these days, especially for cause-related marketing.”

“Kendall’s programs can help students be at the top of their game.”

INTERVIEW WITH AN ALUMNA

ANGELA PERRIN '04
EARLY CHILDHOOD EDUCATION
DIRECTOR, PANDA MONTESSORI
CHICAGO, IL



WHAT MADE YOU CHOOSE KENDALL COLLEGE?

I had learned about the Montessori method during high school, which led me to early childhood education. I was lucky that Kendall was close to where I lived and had a good program.

HOW DID KENDALL COLLEGE PREPARE YOU FOR YOUR CURRENT POSITION?

I enjoyed my small cohort and the personal interactions I had with students and instructors. This setting and the instruction empowered me. Kendall provided practical, hands-on tools for me to achieve success. In fact, I felt so prepared that I opened up both of my daycare centers before I completed my B.A. degree.

WHAT IS YOUR FAVORITE THING ABOUT WORKING IN YOUR INDUSTRY?

I enjoy being a director of a school and a teacher at the same time, and identifying the needs of the children and the staff. Another favorite thing is the support that you get from parents.

WHAT ADVICE WOULD YOU GIVE TO AN INCOMING STUDENT?

Stay active with the materials and resources provided by instructors. Try to learn from multiple instructors to get different perspectives. Most importantly, love what you do and take pride in whatever you put out from newsletters to materials.

WHAT ADVICE WOULD YOU GIVE TO A STUDENT PREPARING TO GRADUATE AND ENTER YOUR FIELD?

Don't stop learning - continue to read, research and stay focused. Love what you are doing!

WHAT WAS YOUR MOST MEMORABLE EXPERIENCE AT KENDALL COLLEGE?

I appreciated the different leadership opportunities and roles the instructors gave us as students. I was also very glad that Kendall had a cohort program.

KENDALL GRADUATES ARE READY FOR THE WORLD //

Nearly 450 Kendall students from the Schools of Culinary Arts, Hospitality Management, Business and Education were awarded degrees on June 21, 2014 at Chicago Symphony Center.

During the ceremony, both President Emily Williams Knight and speaker Desiree Rogers shared insights with graduates on how to make an impact in their lives and careers moving forward. Ms. Rogers' considerable business experience served as an inspiration to students and example of how commitment can pay off.

Commencement is a celebration of student accomplishments and a chance to reflect on years of hard, focused work. However, some would argue that the real culmination of schooling is securing a position in a desired industry. The Career Services Department coaches Kendall students throughout their education in order to be prepared for the internship and job-hunt. Kendall graduates have found fulfilling positions across the city of Chicago, the United States and, increasingly, around the world.

A growing international student presence on campus, as well as a growing group of alumni who are working or have worked in international markets, has steadily increased Kendall's presence across the globe. In fact, Kendall graduates have worked in more than 35 countries.

Through Kendall's strong relationship with Peninsula Hotels, including their California property Quail Lodge & Golf Course, several recent graduates have landed coveted positions domestically and internationally. **David Saadia '13, Hospitality Management**, is currently training at Quail Lodge. **Fernando Bas Gil '12, Hospitality Management**, is now working for Peninsula Hotels in the Philippines. **LeeAnn Brown '07, Hospitality Management**, is currently the Director of PenKey for Peninsula Hotels in Hong Kong.

Andy Saam '13, Hospitality Management, is working in an unusual hospitality environment: the U.S. Embassy in Baghdad. While he hopes to one-day return to Chicago to open his own bar, Saam says, "The political climate has made my job very interesting; with planning diplomatic functions and dealing with supply shortages as well as the occasional mortar attack. All in all it has been an exciting adventure into an area of hospitality I never thought I would be in."

International exposure at Kendall makes it easy for recent grads to choose to push their limits and explore the world, or use their skills in Kendall's vibrant backyard of Chicago. Whatever path graduates decide to pursue, we know the Kendall Alumni community will welcome them with open arms.



Diana Olofsson '12
Stockholm, Sweden



Andy Saam '13
Baghdad, Iraq



Daria Bredikhina '10
Moscow, Russia

CLASS NOTES

10'S

Daria Bredikhina '10, Hospitality Management, is a Key Account Manager for Accor Group in Moscow, Russia.

Jessie Dumais '12, Business, is the Assistant General Manager at Beverly Country Club in Chicago, IL.

Rebecca Fleming '12, A.A.S. Culinary Arts, is the Chef at Standard Diner in Albuquerque, NM.

Lucretia Lang Payne '13, Early Childhood Education, is the owner of Aunt Cretia Day Care in Calumet City, IL.

Manuel Marin-Foucher '13, Business, is the new manager at Portland Mercado in Portland, OR.

Albert Pino '11, Hospitality Management, is the Food & Beverage Manager and Rooftop Manager at IVY Boutique Hotel & IVY SKY Terrace Rooftop Lounge in Chicago, IL.

Matthew Walker '12, Hospitality Management, is the Senior Catering and Sales Manager at Levy Restaurants in San Antonio, TX.

Maxwell Wilkos '11, Hospitality Management, was promoted to Housekeeping Supervisor at the Hyatt Regency in Chicago, IL.

Jason Zepalita '12, B.A. Culinary Arts, competed on the 11th season of *Hell's Kitchen* on FOX.

00'S

Fern Bogot '06, Personal Chef and Catering Certificate, founded Bon Events, an events management and custom décor company.

Irineo Bolusan '09, Hospitality Management, is the Executive Team Trainer at ACN.

Dan Grajdura '05, Hospitality Management, is the Membership Manager at Club Quarters in Chicago, IL.

Joel Hetrick '03, A.A.S. Culinary Arts, is the Executive Sous Chef at Vi in Naples, FL.

Jill Houk '05, A.A.S. Culinary Arts, authored a cookbook, *The Essential Dehydrator*.

Ryan Hutmacher '05, A.A.S. Culinary Arts, won ABC's competition of "The Chew Search for the Weight Watchers Chef."

Beverly Kim '00, A.A.S. Culinary Arts, opened a new Chicago restaurant, Parachute.

Stephen Lenoir '06, Business Marketing, is the Assistant Manager at Mariano's Fresh Market.

Julie Merriam '12, Early Childhood Education, is the Lead Teacher at New River Community Action - Head Start in Radford, VA.

Jaime Mestan '07, B.A. Culinary Arts, won 1st Place at the 2014 Research Chefs Association's Culinology® Competition.

Teresa Neumeier '09, Early Childhood Education, is a Kindergarten Teacher at Messiah Lutheran Pre-School and Kindergarten in Wauconda, IL.

Jean-Paul Pichot '08, A.A.S. Culinary Arts, is the Chef at Washington School House Hotel, Park City, UT.

Nick Puls '03, A.A.S. Culinary Arts, is the owner and chef of East Mill Bakeshop & Catering in East Dubuque, IL.

George Santiago '08, Hospitality Management, is the VIP / Rooms Controller at Westin Kierland Resort & Spa, Starwood Hotels and Resorts in Scottsdale, AZ.

Marion Shuck '03, Leadership, is the Manager of Community Affairs at Gift of Hope Organ & Tissue Donor Network in Itasca, IL.

Klaus Tenbergen '02, Interdisciplinary Skills, is the new Assistant Dean of Hospitality Management at Cuyahoga Community College in Parma, OH.

90'S

Joseph Kiep '98, A.A.S. Culinary Arts, is the National Sales Manager and Corporate Chef at SUGIYO USA, Inc. in Anacortes, WA.

Ryan McCaskey '96, A.A.S. Culinary Arts, was nominated as a James Beard Foundation Awards Restaurant and Chef semifinalist for "Best Chef: Great Lakes."

Jenny McCoy '99, Baking and Pastry Certificate, was named as an International Association of Culinary Professionals (IACP) Cookbook Awards finalist for *Jenny McCoy's Desserts*.

Jackie Newgent, RDN, CDN, '96, Culinary Certificate, has published her fourth book, *The With or Without Meat Cookbook: The Flexible Approach to Flavorful Diabetes Cooking*.

Doug Sohn '95, A.A.S. Culinary Arts, announced he is closing his popular restaurant Hot Doug's this October.

80'S

Jenny Lewis '89, A.A.S. Culinary Arts, authored *Midwest Sweet Baking History; Delectable Classics Around Lake Michigan* with a forward written by Kendall Chef Instructor Heidi Hedeker.

Mindy Segal '89, A.A.S. Culinary Arts, launched cookie catering for delivery or pick-up from her restaurant HotChocolate in Chicago, IL.

Submit your update via mail or to alumni@kendall.edu

KENDALL NEWS [visit alumni.kendall.edu for more information](http://visit.alumni.kendall.edu)

Kendall College Releases Its First-Ever Cookbook, Sharing Our Global Passion

Kendall College Student Team Wins Fifth Consecutive Regional Knowledge Bowl

FSR Magazine lists Kendall College as a TOP 20 CULINARY SCHOOL IN AMERICA

Seibel Institute of Technology Brewery is Open on the first floor of 900 N. North Branch

Kendall College partners with WÜSTHOF, debuts WÜSTHOF kitchen on campus

NBC interviews President Knight about James Beard Awards coming to Chicago in 2015

KENDALL COLLEGE

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WINTER ALUMNI CELEBRATION
THURSDAY, DECEMBER 4, 2014

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