



## Message from the President

### WELCOME TO OUR NEW KENDALL COLLEGE ALUMNI ASSOCIATION.

I want each of you to know how much we appreciate your continuing involvement and support. You are all outstanding examples of our commitment to the life long success of our graduates.

At Kendall College, we are continuing to grow and evolve to meet the changing needs of today's students. Much may have changed since your time here – from our campus location to our programs. Today we offer bachelor's degree programs in business, culinary arts, early childhood education, hospitality management and psychology. We continue to support the passion of our students and their professional development.

At Kendall, we remain committed to excellence in everything we do. Please stay in touch and come back to campus to participate in the many events our school offers throughout the year. We greatly appreciate your continuing interest, involvement and support.

Nivine Megahed, Ph.D.  
President, Kendall College

## Introducing the Alumni Legacy Scholarship!

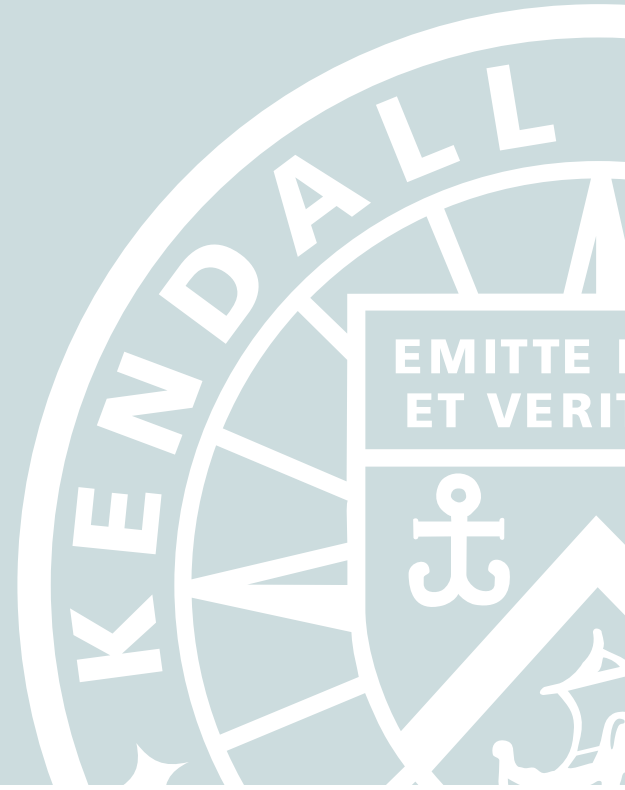
You experienced the value of a Kendall education firsthand. Now you have the opportunity to share your passion for Kendall by recommending a prospective student. If your referral enrolls, he or she will be eligible for our newly created Alumni Legacy Scholarship. Valued at \$1,000 per year, this scholarship, which is awarded annually, may be used for Kendall College's Business, Culinary Arts or Hospitality Management programs. Students will continue to receive this award throughout their program if they maintain continuous full-time enrollment with a 2.75 GPA each quarter.

### To refer a student:

Simply fill out and send us the form at [www.alumni.kendall.edu](http://www.alumni.kendall.edu) and have the prospective student include a letter of recommendation from you along with the application for admission. If you prefer, we'll be glad to send you a printed version of the form that you can mail back to us at Kendall College Alumni Affairs, 900 N. North Branch Street, Chicago, IL 60642.

If you have any questions about referring a student for the scholarship or contributing to the fund, please call me at 312-752-2190. You can also send me an email at [rbergey@kendall.edu](mailto:rbergey@kendall.edu).

Kendall College  
**ALUMNI  
ASSOCIATION  
NEWSLETTER**



**Kendall College**

CELEBRATING 75 YEARS

900 N. NORTH BRANCH STREET  
CHICAGO, IL 60642

# KENDALL COLLEGE ALUMNI ASSOCIATION NEWSLETTER

Dear Friends and Alumni,

As Director of Alumni Affairs, I want to welcome you to our new association. We're working hard to reach out to all 7,000 of Kendall's graduates. Our goal is to give you a place where you can renew old friendships as well as stay in touch with the entire Kendall family.

In this issue, you'll meet some successful graduates who have gone on to very interesting careers – we even have TV stars among us! You'll also find out the latest on what's happening on campus as well as how to participate in many of our upcoming events. We also invite you to come back on campus to share your expertise and knowledge.

#### YOU CAN HELP BY:

- Lending us your support in finding internships and job opportunities for students and recent grads.
- Volunteering to be an Alumni Ambassador at an open house for prospective students.
- Providing demonstrations at open houses or new student orientation sessions.
- Speaking at professional development seminars.
- Sharing your experience at Kendall with inquisitive prospective students.
- And, most importantly, referring prospective students for our new Alumni Legacy Scholarship.

You'll find all the details in this issue. If you have any questions or suggestions about anything at any time, please feel free to call me at 312-752-2190. Or, you can also send me an email at [rbergey@kendall.edu](mailto:rbergey@kendall.edu).

I hope you enjoy this issue and look forward to hearing from you.

Sincerely,



Check out the Alumni Association's LinkedIn Group – an exclusive for Kendall grads.



BEHIND THE SCENES AT THE SHARE OUR STRENGTH EVENT

## Log on to your new Kendall Alumni Website

We encourage you to go online to get the most from your Alumni Association membership. You'll be able to search for former classmates and network with other alumni through our association bulletin board. Take the time to catch up with old friends as well as make new professional connections.

[www.kendall.alumni.edu](http://www.kendall.alumni.edu)

# Major Happenings

**THE ASSOCIATION MAY BE NEW, BUT WE HAVE ALREADY HOSTED A NUMBER OF GREAT EVENTS AND HAVE MORE PLANNED FOR THIS YEAR.**

## October 11, 2009

Our first event, a “Welcome Back” wine and cheese party, drew more than 100 Kendall alumni. Attendees included graduates from last term as well as those from as long ago as the '40s and '50s. Several came from around the world. One alum, Deniz Orhun, traveled all the way from Istanbul. Dr. Megahed, president, led a toast in honor of our 75th anniversary. She also introduced our deans and many of our faculty members. One of the highlights of the evening was a tour of our campus.

## October 22, 2009

We held our first Kendall Networking 101 session. Director of Alumni Affairs, Randi Bergey, along with Sheila Quinn, senior vice president of corporate planning for the Chicago Meat Authority, presented best practices in networking. They covered networking dos and don'ts including how to work a room to get your resume or business card in the right hands. They also discussed the latest in Facebook strategies as well as introduced everyone to the new Kendall College Alumni Association LinkedIn group – open only to our grads. Naturally, delicious hors d'oeuvres and beverages were served while attendees had the opportunity to practice their new-found networking capabilities.

## Make sure you're on our invitation list

Take the time to complete your Alumni Profile Form at [www.kendall.alumni.edu](http://www.kendall.alumni.edu). Also, please feel free to call Randi Bergey or the Office of Alumni Affairs if you have any great ideas for future projects, events and gatherings. We're always looking for new ways to encourage all members to participate.

## November 2, 2009

As part of our mission, the Alumni Association is also working with other organizations to support important charities. At the “Share Our Strength” event, we welcomed back prominent Kendall culinary alumni. Guest sommelier Angela Roman of the Signature Room at the 95th and alumni guest chefs including Steve Chiappetti of Viand, Matt McMillin of 3Sixty Dining Intelligence, Mindy Segal of Hot Chocolate and Kristine Subido of Wave showcased their talents to the delight of all. The food was fabulous and the money raised went to a fund to end childhood hunger.



FELLOW ALUMS AT THE “WELCOME BACK” EVENT

## January 19, 2010

The Alumni Association hosted a professional development workshop, “You're Hired,” where Toby Nathan of Recruitastar presented the topic “Building Your Brand and Online Job Search Strategy to Get Results.” Open only to Kendall alumni, attendees were treated to a delicious breakfast as well as valuable tips and tools for jump starting their job hunt in the New Year.

## April 29, 2010

Save this date for our 75th anniversary celebration, “Diamond Dreams.” The Kendall College Charitable Trust will host this scholarship benefit. More details will be sent to you soon.



PRESIDENT NIVINE MEGAHED WITH CULINARY ALUM ROLAND VOGEL

## Stay tuned for Ben Walanka!



*"I got a phone call from an executive producer who wanted me to audition for the Big Ten network..."*

For most chefs just being a finalist on Fox's Hell's Kitchen would be a major accomplishment. For Ben Walanka, however, it was just another step in a very dramatic and successful career.

"I enjoy the process of cooking," explains Walanka (AAS, Culinary Arts, '02). "The mere idea of being able to teach someone to cook is a privilege. Whether it's at a school or on television, teaching and making it entertaining has turned into my dream job."

These days, Walanka is a host on the "Big Ten Cookout." This popular 30-minute pre-game show is broadcast live on the Big Ten Network. "Each week, we join with tailgaters," notes Walanka. "We taste their dishes and then give them cooking tips – clever ways to better feed their guests."

"Instructors like Chef Elaine Sikorski at Kendall made a big difference in my life," he continues. "She was my advisor and remains what I strive to become as a chef. She's one of the toughest and most talented chefs I've ever had the privilege to

work with."

Walanka credits Chef Elaine as one of the chefs who inspired him to win the 2006 Chaîne des Rôtisseurs Under 27 Young Chef Cooking Competition. "I first competed in the tournament when I started at Kendall and then came back a year later and won," he states. "That experience definitely added to my confidence and ego."

Walanka's strong ego definitely played a major role in landing him a spot on Hell's Kitchen. "After waiting in line all day, they asked me one question – what makes you mad," he laughs. "I knew I had to come up with something pretty incredible so I gave them the tough guy Chicago character response. I said 'Waiting in line for eight hours to answer one question definitely makes me mad.' And then I carried on from there. The producer asked me to stay and when the others had left, he handed me an application and scheduled a camera audition the next day."

Walanka reports that being on Hell's Kitchen was an exhausting experience. However, it also led to his current show. "I got a phone call from an executive producer who wanted me to audition for the Big Ten network," he continues. "I performed well in my audition and they gave me the job. I started this past September."

"I'm classically French trained but right now I sort of specialize in teaching people to take what they have in their kitchen and make something great," he says. "I love it."

In addition to stints on Hell's Kitchen and the Big Ten Cookout, Walanka has interned and worked at some of the top Chicago area restaurants including Le Francais, Twin Orchard Country Club, Marché, Rhapsody Restaurant and Chef of the Club at Symphony Center.

What are his future plans? "I'm working with producers in New York about a new show involving food and sports," he reveals. "I enjoy entertaining and teaching people – showing them how to do exciting things that they would not normally be willing to try. I am working as hard as I can towards following my dream of being happy with what I do."

# Children always come first with Janet Munday

**JANET MUNDAY'S REMARKABLE STORY BEGAN 18 YEARS AGO. THAT'S WHEN SHE LAUNCHED HER SUCCESSFUL LICENSED CHILDCARE SERVICE, *WEEKDAYS AT MUNDAYS*, OUT OF HER HOME IN WARRENVILLE, ILLINOIS.**

"It all started when I was looking for childcare for my own children," Janet Munday (BA, Early Childhood Education, '09) explains. "I didn't like what was being offered. None of the operators had the educational background I wanted for my children. And, there was no way to make sure that the children would be progressing on the right schedule."

"I took all the negatives that I didn't like in the childcare facilities and started my own – making sure I turned them all into positive experiences," she states. "Today I have two employees and 15 families that I work directly with each day. We have become so popular that there are 13 additional families on my waiting list."

While running her childcare service, Munday continued her education. After earning her associate degree from the College of DuPage, she enrolled in Kendall's Early Childhood Education online program. "Kendall allowed me to work full time, be a full-time mother and wife and also continue my education," she recalls. "Every class I took really put me in the middle of what I was trying to do. All the principles I learned, I could apply immediately."

"I am passionate about doing the right things for children. And because I always wanted to do the best in any job I've ever been in, education is really important to me," Munday declares. "Between the Kendall online community and the encouragement of instructors like June Fuller and Eric Rogers, I am the first generation in my family to ever graduate from a four-year college."

"I have an open door policy where parents can drop in anytime unannounced to observe their children," Munday continues. "My program is developmentally appropriate and is accredited by Family Child Care in Florida. I have thought about opening a larger center and would love to



JANET MUNDAY AT HER CHILDCARE CENTER

have more children but I don't think I could keep the standards and follow the model that works so well." As for the future, Munday plans on enjoying her new title of "Nanna" to Jace, her first grandson, and also volunteering her time to two area childcare boards. "I serve as treasurer on the Wheaton-Glen Ellyn Childcare Association and am vice president of the DuPage AEYC Association," Munday proudly states. "I am planning to advance to the second level of the Illinois Director's Credential and to continue developing workshops to share with local associations."

Janet Munday is a woman who makes things happen. "I'm always glad to assist new providers with the start-up side of their businesses," she concludes. "I also plan to stay well connected through the Kendall Alumni Association."

## Jaime Perry

**FROM THE FIRST CLASS OF CULINARY  
BAS TO FIRST CLASS FOOD RESEARCH**

Jaime Perry (B.A. Culinary Arts, '07) definitely believes in doing new things. Perry was in the first Bachelor of Arts in Culinary Arts graduating class at Kendall. She graduated in December 2007 and today is an assistant research chef for Ed Miniat, Inc. in South Holland, Illinois.

"I help come up with new food products and present them to potential clients," states Perry. "We do menu items for national restaurant chains, as well as other products that I can't tell you about. It's all very confidential," laughs Perry.

"Ed Miniat, Inc. is a small family-owned and operated company that has been around for over 100 years. Some clients come to us looking for a certain menu item and we work with them. For example, they may want a steak strip or a pot roast made with onions. We also come up with new ideas and show them to potential buyers," she explains. "We have nothing on the shelf."

"I usually get here at 8:00 in the morning and leave at 5:00," she continues, "but I can definitely say that no two days are ever the same. I also do a lot of traveling, going to food industry conferences and tradeshow."

"I was a line cook at a well known restaurant for a few years after graduation, but it really wasn't what I wanted," she states. "I heard about this job through Chef J. McEvoy at Kendall about a year ago. At first I was leery of doing this because I'd be out of the kitchen. Now I've taken a step back and realized that I work on a much larger scale. I serve millions of people."

Perry credits her bachelor's degree and her instructors for giving her the credentials and confidence needed for her

present position. "I'm positive my bachelor's degree was critical. My interview consisted of being given four bags of meat and I had to prepare a variety of dishes," she

recalls. "With my Kendall background, I knew just what to do."

"Chef Mike Artlip, Chef Peggy Ryan and Chef J. McEvoy are so passionate about what they do that it made me want to be better," Perry continues. "They are so genuine in what they teach. You can ask the same question nine times and every time they'll help you."

"I won the Chefs of Grey Poupon competition while at Kendall," Perry remembers. "I did braised rabbit leg ravioli with Sauce Robert. I really worked hard. I must have cooked what seemed like 90 million rabbits and I had four

different chefs helping me the entire way. They came in after class to guide me, ordered products for me – whatever I needed."

Today, Perry remains active with her alma mater by serving as the only alumna on the Culinary Advisory Board. "I get to see our curriculum constantly changing. We really, truly have an amazing educational structure here that hits this industry from every angle – business, culinary, research and development. There are so many things and it's all here."

"If you really know you want to be here, and you know in your heart it's what you want to do, there's no limit to what Kendall has to offer," she concludes. "I'm so very grateful to everyone at Kendall. I don't have a job, I have a career."



JAIME PERRY

## Dhruv Khanna, *You're Hired!*

Don't let his young age fool you. At 22, Dhruv Khanna (B.A. Hospitality Management, '09) is driven to be the best. When he completed his Swiss diploma at Les Roches International School of Hotel Management in Switzerland as a teenager, he felt it was the perfect opportunity to take advantage of the international campus and study at Kendall.

Today, he is assistant manager for In-Room Dining at the brand new Trump International Hotel in Chicago with 339 rooms and 486 condo units. "My background is in food and beverage and at the Trump my responsibility is to make sure that everyone staying in the hotel or in the condos can get any type of food or beverage they want, delivered when they want it. Our guests expect fabulous service and it's my job to make sure they get it," Khanna explains. "I also handle a variety of things like the kids' programs, or making sure we send up something special to honeymooners."

"I have a staff of 16 people reporting to me," Khanna states. "They include morning and evening order takers and servers, as well as the staff who take care of the mini bars. I work eight to ten hours on average; however, a 12-hour day is not unusual."

"At Trump, there is cross-training in different departments so I may go on to the restaurant. I am a complete food and beverage person now but, after a few years, I would like to move into sales and marketing," he says. "By age 25, I want to be a department head and get into higher level management."

"I decided on hospitality management at age 15. I had cousins in India who had gone into this field," he laughs. "At first, I loved cooking and wanted to be a chef. However, when I worked in a real kitchen, I quickly realized that I couldn't handle the kitchen stress factor. I decided to get out of the kitchen and into management."

"It was definitely a good experience studying at Kendall College because of the emphasis on the general education courses, which are not really given much stress in European hospitality schools or in India," notes Khanna. "What I gained in these courses has helped me effectively communicate with different levels of management."

"My Kendall education gave me an overall edge that will help me now and in the future," he concludes. "I feel privileged to be here and I will make the most of it."



DHRUV KHANNA PICTURED AT 2009 GRADUATION

*"Our guests expect fabulous service and it's my job to make sure they get it."*