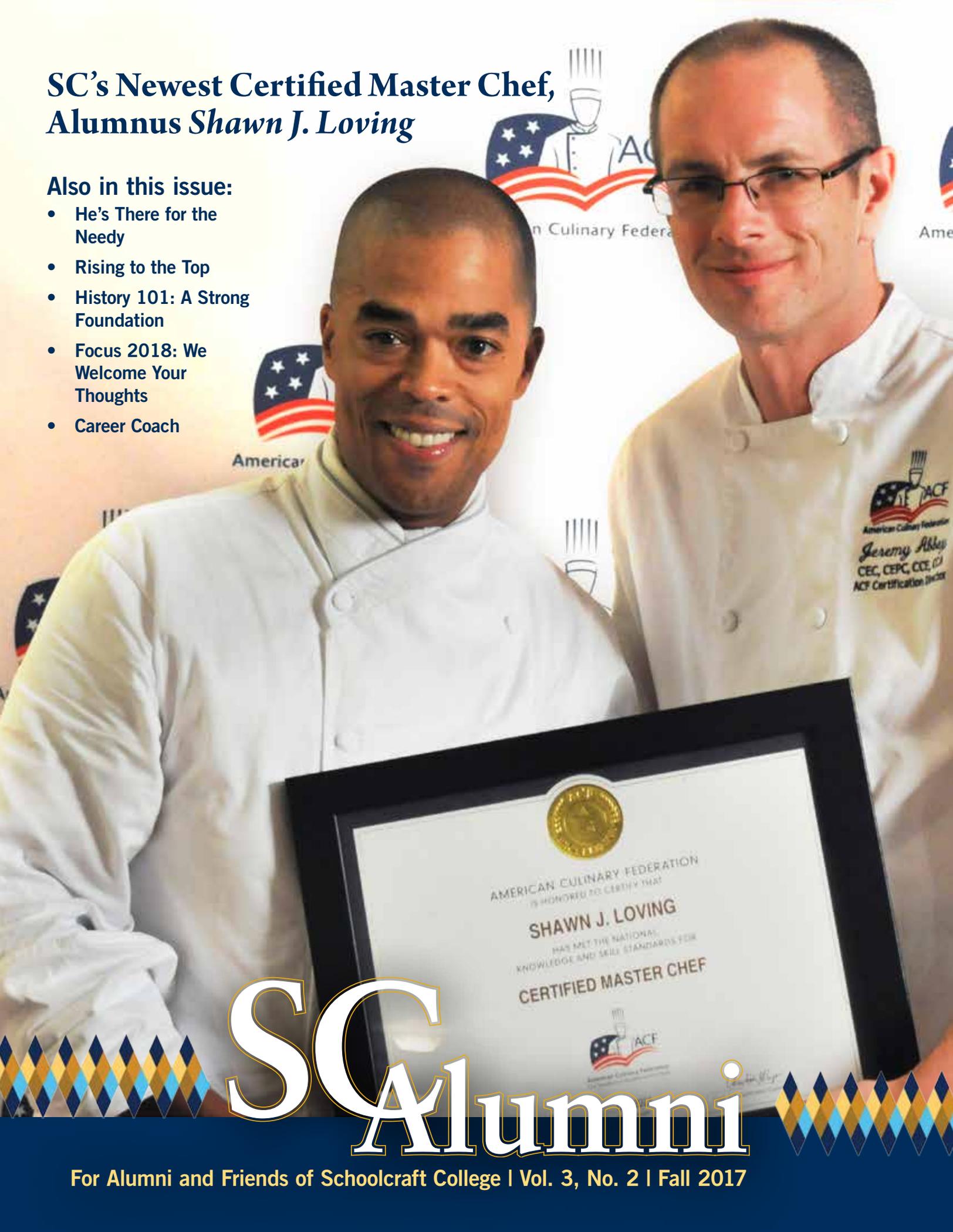


SC's Newest Certified Master Chef, Alumnus Shawn J. Loving

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- History 101: A Strong Foundation
- Focus 2018: We Welcome Your Thoughts
- Career Coach



SC Alumni

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Schoolcraft College alumnus Jeremy Abbey, CEC, CEPC, CCE, CCA, Director of Certification for the American Culinary Federation (right), presents alumnus Shawn Loving, CMC, CHE, CCA, with his award following the recent Certified Master Chef Exam, hosted by Schoolcraft College. Cover Photo courtesy of the American Culinary Federation

He's There for the Needy

A cry goes out for help. David Ripple is there to answer.

Ripple, a Schoolcraft College graduate, is president of The Remington Group, a philanthropy consulting firm. His time at Schoolcraft College led him to the decision to start a career in fundraising.

"Before attending Schoolcraft, I really didn't know what career I wanted to pursue," said Ripple. "Afterward, I certainly had a better sense of the direction I wanted to take my professional career. Professional fundraising is an extremely rewarding profession, knowing that your efforts have helped a large number of people who needed assistance in all kinds of different ways – ways that can be provided through the generous philanthropy we've helped to raise.

Before accepting this position, he was vice president for development at The Ohio State University, where his responsibilities included overseeing all central fundraising for a portion of an amazing \$3 billion "But for Ohio State" campaign. During his OSU tenure, he also led the Columbus school to its second-largest fundraising year, raising more than \$405 million during fiscal year 2015.

Previously, at Wayne State University, he rose from associate vice president for development to vice president for development and alumni affairs and president of the Wayne State Foundation. Before that, he served as an executive director with CCS Fundraising, supporting such organizations as the Michigan Opera Theatre and St. Joseph Mercy Health System.

Earlier, Ripple served on the fundraising staffs of St. Joseph Mercy Hospital in Ann Arbor, the American Red Cross in Detroit and Angela Hospice in Livonia.

He has degrees from Eastern Michigan University, Madonna University and, of course, Schoolcraft College.

Today, David uses the skills and knowledge that he has gained from his time at Schoolcraft and through the years to help a wide variety of non-profit organizations reach their goals.

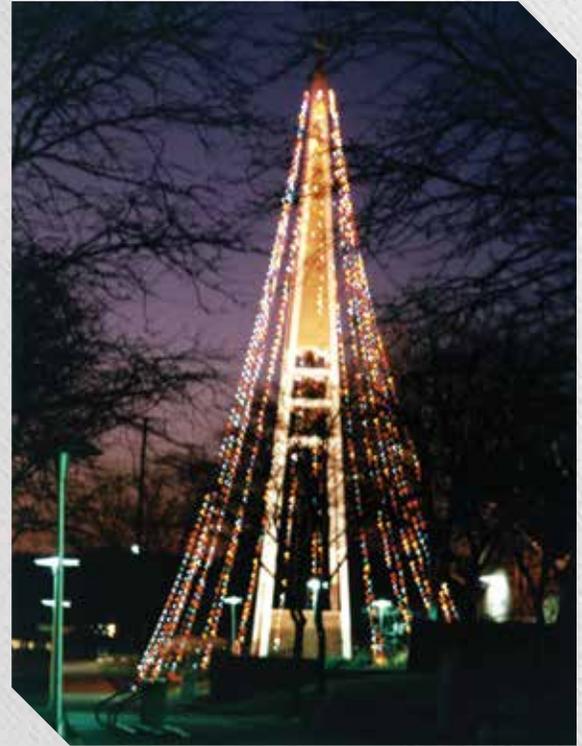
"In fact, President John F. Kennedy once said, 'Philanthropy ... is truly a jewel of an American tradition.' That's the way I look at it, like a jewel that offers a wealth of help to people who really need it."



David Ripple, No. 25, part of the 1997 Schoolcraft College Men's Basketball Team.

• HAPPY • *Holidays*

The holidays are a time for reflection and time to give thanks for the blessings received throughout the year. At Schoolcraft College, we are grateful for the support of our friends that continues to help us grow, surpass new goals and transform lives. From our family to yours, we wish you a happy and healthy holiday season!



Sherry Zylka as a Laboratory Technician in 1986.

Rising to the Top

When she was a student at Schoolcraft College, Sherry Zylka decided to go after two associate degrees—and got them. Now, she’s the new president of Big Sandy Community and Technical College in Prestonsburg, Kentucky. Certainly persistence and dedication are two of Dr. Zylka’s finest attributes.

Not only is Dr. Zylka a proud Schoolcraft College alumna, she also earned a bachelor’s degree in biology from the University of Michigan, a master’s degree in education administration from Eastern Michigan University and an Ed.D. from the University of Texas at Austin, specializing in higher education administration in the community college leadership program.

As an employee of Schoolcraft College for three decades, she began her career as a student employee in 1980, and held a number of positions throughout the college including switchboard, cashier’s office, purchasing, business development center, the sciences, continuing education and computer information systems, culminating in her role as Dean of College Centers from which she retired in 2011.

But her career did not end there. After completing her doctoral degree in Texas, she returned to Michigan in 2013 to serve as provost of Wayne County Community College District in Detroit, which prepared her for her new role as President of Big Sandy Community and Technical College.

“I’m excited about this new opportunity,” she said, “and I’m looking forward to getting to know the students, faculty, and staff, and learn more about our community and workforce partners.

“Education always has been very important to me because I have an appreciation for how transformational we are, not only to our students but their families and the communities we serve.”

Schoolcraft Alum and Instructor Makes the Grade – CMC

Chef Shawn Loving, head of Schoolcraft's culinary school, takes the American Culinary Federation's Certified master Chef exam. A select few chefs work years, if not decades, to get to this point; few actually pass. There are only 68 Certified Master Chefs in the country.

MARK KURLYANDCHIK/DETROIT FREE PRESS



In the beginning there were 10 candidates vying for the prestigious Certified Master Chef designation. In the end, there were three—including Schoolcraft College's own Chef Shawn Loving, CMC, an alumnus of the Culinary Arts program, a program in which he is an instructor and chairs. (Joseph Leonardi, CMC, director of culinary operations at The Country Club in Chestnut Hill, MA and Gerald Ford, CMC, executive sous chef at The Everglades Club in Palm Beach, FL were the other two successful participants.)

During the American Culinary Federation's progressive eight day exam, Loving and the other candidates were tested on healthy cooking, buffet catering, classical cuisine, freestyle cooking, global cuisine, baking and pastry, continental and Northern European cuisines, and "market basket," a mystery basket of ingredients from which to prepare a five-course meal. Each candidate needed to maintain an average of 75 out of 100 points each day. Scores are tallied based on kitchen skills, plate presentation and taste.

In addition to Loving, Schoolcraft College's Culinary Arts program currently boasts two other CMC faculty members (Jeffrey Gabriel, CMC, and Brian Beland, CMC) and one Certified Master Pastry Chef (Joseph Decker, CMPC). Two recently retired Schoolcraft Instructors in the program are Certified Master Chefs (Kevin Gawronski and Dan Huglier) who served as adjudicators during the exam. The college's culinary arts program has a national reputation for quality, creativity and culinary excellence, and is home to one of the most advanced teaching kitchens in the country, which is one of the primary reasons the college was selected to host the CMC exam.

More photos, additional articles and several videos of the eight-day exam are available at www.schoolcraft.edu/cmc2017.

Chef Shawn Loving, CMC, is a graduate of the Schoolcraft College Culinary Arts program. He has been an instructor in the program since 2002 and now also serves as the chair of the department. He is the USA Olympic Basketball Team Chef and has been the in-flight team Chef for the Detroit Pistons. He also was the recipient of the Lawrence P. Doss Entrepreneur of the Year Award in 2002. Previously, he was Chef for Epcot Center at Walt Disney World and at Euro Disney. Chef Loving also is a private personal chef for Nike Sport commercials via selected athletes. Before becoming a full-time instructor, he owned and operated the popular Loving Spoonful Restaurant in Farmington Hills.

Chef Shawn Loving rushes to plate his final dish during day four of the American Culinary Federation's 2017 Certified Master Chef exam at Schoolcraft College in Livonia.

MARK KURLYANDCHIK/DETROIT FREE PRESS



hometownlife

“Simply to reach the point of sitting for the Certified Master Chef exam requires enormous commitment,” said ACF National President Stafford DeCambra, CEC, CCE, CCA, AAC. “The test provides chefs the opportunity to prove they are the best of the best by demonstrating their technical skills and passion for the culinary arts. The title is as highly coveted as it is difficult to achieve and I wish each candidate the best in accomplishing this extraordinary goal.”

Shawn Loving has cooked for professional athletes and U.S. Olympic teams. He's earned certifications as an executive chef (CEC) and a certified culinary administrator (CCA).

But Loving...called the American Culinary Federation's eight-day certified master chef exam...the biggest cooking challenge he's ever faced.

“It's the most difficult cooking challenge and focus I've ever had,” Loving said. “I can't find words to describe (the experience), daily and nightly, to share that feeling.”

—excerpt from *Hometown Life*, 10/9/17, by Brad Kadrach. Read complete *Loving touch: Schoolcraft Instructor earns mater chef certification* article at www.schoolcraft.edu/cmc2017.

Detroit Free Press

It's early on a Saturday afternoon and the production kitchen at Schoolcraft College in Livonia is buzzing with nervous energy as the smell of balsamic vinegar fills the air.

Serious-looking men in white lab coats mill about with clipboards in hand, pausing now-and-then to hover intently above a hot saucepan or to glare disapprovingly at a chef butchering lamb.

And while the six hot lines in this kitchen are typically manned by budding cooks, this is not typical week at Schoolcraft College and these are not typical students. For these chefs this week could prove to be the pinnacle of a life-long journey.

It is the first day of the American Culinary Association's Certified Master Chef exam, a grueling, eight-day competency evaluation that — for a select few chefs who have worked years, if not decades, to get here — can lead to the equivalent of an exclusive culinary Ph.D.

—excerpt from *Detroit Free Press*, 10/15/17, by Mark Kurlyandchik. Read complete article *Schoolcraft College top chef Shawn Loving confronts the ultimate test* at www.schoolcraft.edu/cmc2017

History 101: A Strong Foundation

History always has a starting point. For Schoolcraft College, the starting point can be found on June 12, 1961. When the first proposition presented to the voters to establish the college failed, Harold Fischer, chairman of the Executive Committee, immediately called a meeting to start planning for the next proposition. Only five months later, voters from the school districts of Clarenceville, Garden City, Livonia, and Plymouth-Canton approved the formation of a community college with 72% of the vote. October 24, 1961, is a day that will live in the history books as the college's official Founders' Day. In the months to follow, the four school districts approved tax and bond proposals to build and operate the college. Also, 137 acres of land was offered to the college by Nellie Esch for a very reasonable price of \$25,000. On June 11, 1962, voters in the four school districts approved a millage at the rate of one mill to help continuously run the college. In 1963, the Northville School District joined the Schoolcraft College community. Demand for additional new programs and double-digit increases in enrollment during the next two decades saw tremendous growth for the college. In 1986 voters approved a millage increase of .5 mill.



In June 1963, the official groundbreaking ceremony took place for the first four buildings: the Administration Building, the Forum, the Library and the Service Building.

Today, the college serves more than 31,000 students each year through credit and non-credit programs and courses; hosts dozens of cultural, community and corporate events for the public; offers educational programs for students pre-school through high school; and is home to the Business Development Center, which helps local businesses with government contracting, start-up and growth consulting.

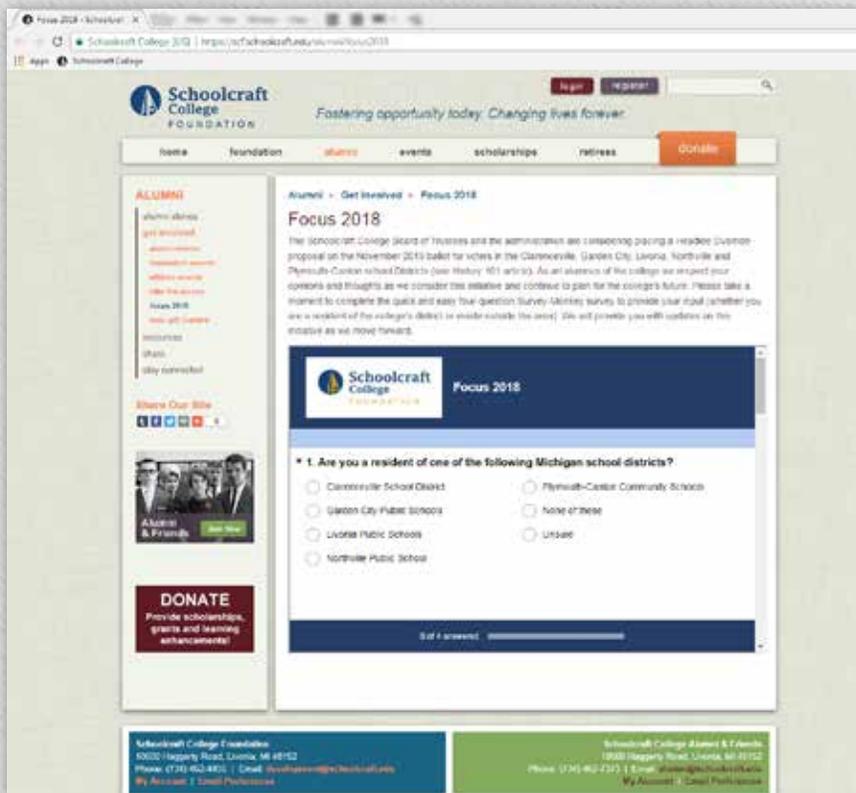
Below: Schoolcraft College campus, circa 1986, looking south from Seven Mile Road. I-275 is on the left.



Focus 2018: We Welcome Your Thoughts

The Schoolcraft College Board of Trustees and the administration are considering placing a Headlee Override proposal on the November 2018 ballot for voters in the Clarenceville, Garden City, Livonia, Northville, and Plymouth-Canton school districts (see History 101 article). As an alum of the college we respect your opinions and thoughts as we consider this initiative and continue to plan for the college's future. Please take a moment to complete a quick and easy four-question survey to provide your input (whether you are a resident of the college's district or reside outside the area). We will provide you with updates on this initiative as we move forward.

To participate, please visit scf.schoolcraft.edu/alumni/focus2018. We appreciate your time!



Below: The campus in 2017.





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Career Coach

New Assessment Tool Helps Students and Community Members Identify Best Career Options and Determine Skills and Education Path to Increase Employment Opportunities

A new online career assessment tool that enables students and alumni to learn about in-demand careers and the education and professional skills they need to access jobs in that career field was recently launched by Schoolcraft College. Career Coach, accessible at the college’s Career Services page (www.schoolcraft.edu/careerservices), is free and available for use by the public.

Career Coach features a Career Assessment tool that matches the users interests with suggested careers. With that information and a simple key word search, users can explore a variety of careers to learn about the employment prospects for these careers, wage information and current job postings in the area. Career Coach is also a valuable tool for mapping a user’s educational pathway, including degrees and certificates offered at Schoolcraft College, to ensure they achieve their career goals.

There is also a special searchable section tailored for veterans that matches military occupation skills with potential civilian careers.

In addition to Career Coach, Schoolcraft College’s Career Services department offers a number of other programs to help in someone’s job search, including career counseling, resources and workshops to help with developing resumes, cover letters and improving interviewing skills, and an online job board with hundreds of job listings from local employers. All of the resources of Career Services are free and offered to alumni, students and the community.

