

# ThisMonth

April 2008

Johnson County Community College

A close-up photograph of a woman with short, curly brown hair, smiling broadly. She is wearing a bright pink blazer over a black top with a pink floral pattern. She has large gold hoop earrings and a ring on her left hand. The background is a plain, light-colored wall.

**Williams  
Opens  
Door to  
Diversity**



# Williams Directs Diversity Initiatives

E.J. Scott-Palmer, program director, Community Services, and Williams visit before taking members of the Black Collegians to the Big 12 Conference on Black Student Government at Oklahoma State University.

## Administration

**Cover:** Dr. Carmaletha Williams is shown presenting *Overcoming Obstacles*, a Black History Month event sponsored by JCCC's Organization of Black Collegians.

**D**r. Carmaletha Williams was named the first executive assistant to the president, diversity initiatives, at Johnson County

Community College on Jan. 18.

With her appointment, Williams resigned her previous position as JCCC English professor.

“It was extremely hard to resign my academic position,” said Williams, who has a bachelor’s and master’s degree in English from the University of Missouri-Kansas City and a doctorate in English from the University of Kansas.

But Williams looks at it this way: she is redefining her classroom as the college and the community, and her subject as diversity. She is also redefining “diversity” for this campus, giving it a broad and inclusive meaning.

“Embracing diversity allows us to be advocates for all people on our campus regardless of their race, gender, sexual orientation, geography, ethnicity, religion, culture, different abilities and challenges and even differing world views and perspectives,” Williams said.

To that end, Williams says her office will work

closely with counseling services, Access Services, the President’s office and college attorney.

“I will work with all the divisions and departments on campus to make sure people feel included,” she said.

One of Williams’ charges is to increase minority student enrollment and faculty/staff diversity. To her that means not just recruit, but also retain.

“We don’t have a tradition of hiring and retaining a diverse population at JCCC, and we need to change that,” Williams said.

While Williams perceives her office as a place where people can talk about problems and even register complaints, she also intends it to be a teaching center, where people bring ideas for programming and speakers, and faculty facilitators develop course modules about diversity subjects. In the future, she and the diversity committee foresee a multicultural center, maybe as part of a new library.

Williams, who was born and raised in Kansas City, Mo., has a strong commitment to the success of JCCC and diversity.

“I have been working on diversity programming and training at JCCC for the past 17 years,” Williams said. “I know this institution, am familiar with the community and have a vision for the future of the college. With the commitment of our president to diversity initiatives and the establishment of this office, JCCC will be a model for other institutes of higher education.”

As part of its diversity initiatives, the college is requiring all associate of arts and associate of science graduates to complete an approved course on diversity, effective fall 2008. Students can choose from a list of at least 36 courses ranging from *Introduction to International Business* to *Introduction to the Deaf Community*, as well as many classes on cultures, history, world religions and women’s studies.

“Almost all colleges and universities have a diversity requirement,” Williams said. “We want our students to leave educated and have insight into ‘others.’ We are a global society. We can’t stay in our little cocoons and expect to be successful.”

Williams herself is a successful teacher, writer and researcher.

A prolific writer, she has published on the subjects of racial identification and African-American migration; Langston Hughes, an early 20th century black poet and writer, and the Harlem Renaissance; and noted black writer, folklorist and anthropologist Zora Neale Hurston. Since 1993, Williams has made more than 300 presentations before academic, professional and community groups.

At JCCC, Williams was awarded the college’s first-ever Diversity Award in 2005, five Distinguished Service Awards, the Burlington-Northern Santa Fe Faculty Teaching Award and the League for Innovations’ Innovation of the Year Award.

She has been the recipient of more than 20 awards and honors including *Who’s Who Among American College Professors*, 2004, 2005; Minority Opportunity Fellowship Grant, KU, 1999, 2000, 2001; KU Black Faculty and Staff Council’s Student Achievement Award, 1999, 2000, 2001; KU Black Faculty and Staff Council’s Alumni Award, 2000; Fulbright-Hays Fellowship for Study in Ghana, 1997; and the 1997 Kansas Professor of the Year Award, awarded by the Carnegie Foundation for the Advancement of Teaching, Council for Advancement and Support of Education. 🌸



Williams talks with Dr. Kami Day, associate professor, English, a member of the Diversity Committee and co-adviser to Queers and Allies.

# Digital Revolutionizes Music



## Lab

Brandon Magaha records Katie Falk on a digital audio recording station in the MIDI lab.

**M**usic is cooking in the newly renovated digital audio lab. You can compose a song, record it, save it as an MP3 and have it

posted on MySpace to a world-wide audience all in the same day. Or you can collect your fellow musicians, record a piece in the sound booth using microphones, mix it, edit it and produce a CD.

As music technology has advanced, equipment cost has gone down, allowing students in JCCC's digital audio lab to use the same digital audio software and hardware that professionals use in studios worldwide. With the new computers, digital synthesizers are loaded right into computer hard drives, and music is digital from start to finish.

"Students can take a ProTools session they make in this lab and interface with almost any professional studio in the world," said Mike Moreland, associate professor, instrumental music.

The digital audio lab, housed in room 364 of the Office and Classroom Building, is home to four music technology classes that focus on digital technology and creativity, as well as open-lab times seven days a week. Each student has a workstation for mixing, manipulating and editing musical information. Nearby is a sound booth and a mobile digital audio recording station, which can be used to record from the booth or moved to record student concerts anywhere on campus.

MIDI (Musical Instrument Digital Interface) classes, which started in 1995 with Moreland teaching part time, have developed from elementary MIDI sequencing and the basics of songwriting to two more advanced classes in the spring 2008 semester – *Digital Audio Techniques I*

and *II*. In addition to Moreland, who became full time in 2000, there are two part-time MIDI music instructors – Dr. Victor Olvera and Tom Ransom. All three members of the faculty have professional experience in performance, composition and recording.

"These classes are a combination of music and technology," Moreland said. "This is not just about technology. Our students learn basic music theory like rhythm, form, melody and chords."

*Digital Audio Techniques I* covers writing lyrics, microphone types and techniques, and how to conduct a recording session. *Digital Audio Techniques II* teaches topics of copyright issues and mastering techniques, and students compile a portfolio of their work. A digital music entrepreneurial certificate is in development so students can prepare to establish home-studio businesses.

Stylistically, students are encouraged to work on any style of music that they want – rock, hip-hop, blues, country, experimental.

Moreland has students who have gone on to earn composition degrees at prestigious universities like Berklee College of Music, Boston; perform professionally; or establish professional home studios.

"MIDI has only been around 25 years, and the type of digital audio interfaces that we use have only existed for about four to five years. There's been a revolution with digital music – that's for sure. People are producing music in an entirely new way," Moreland said. 🌸



# Construction Lab Gives Cutting Edge

**W**orking in the new apparel construction lab, Chelsi Hornbaker displays two little girls' skirts – one made from her grandfather's

old ties and a denim skirt made from the bottom of adult jeans – part of her 10 children's designs for the annual Fashion Merchandise and Design Program fashion show.

Steffani Day is preparing a line of women's professional clothes, using the sergers to finish a ruffled sleeveless blouse. Both students agree that in the competitive field of fashion design you have to understand the entire gamut of the industry from construction to tailoring to design.

JCCC aims to give students a cutting edge in the industry with a new apparel construction lab for fashion students, which opened in fall 2008 in room 343A of the Office and Classroom Building. The room is approximately twice the size of the old lab and features its own dressing room.

The space houses 12 regular sewing machines, two industrial sewing machines, three cork-covered cutting boards and three pressing stations with gravity-free irons. A linoleum floor replaces carpet in the room so pins are easier to locate, and lighting is enhanced for close work.

The dedicated lab is used for construction, tailoring and garment design classes, and as an open lab for students to work on projects. The extra space allows classes to increase head count from eight to 12. Gone are the days when students had to cut patterns on their knees in the hallways or use a public restroom as the dressing room, as was the case when the lab was located in room 142 OCB.

The design component of FMD was added in 2000, and this spring 10 students are scheduled

to receive associate degrees in fashion design.

"Fashion design is a very competitive market, and aspiring designers have to learn the basics of construction before they enter the field," said Joy Rhodes, associate professor, fashion merchandising and design.

JCCC is seeing design graduates transfer to prestigious design schools – Fashion Institute of Technology, New York; Columbia College, Chicago; and the Art Institute of Chicago. There is also a demand for people who want to start their own tailoring businesses. To that end, a fashion alteration entrepreneurship certificate is in development, and those classes also will be held in the lab.

"Kansas City has a huge market for alterations with bridal, evening and department stores and for self-employed tailors," Rhodes said.

Currently fashion merchandising and design offers a fashion merchandising AAS degree, fashion design AAS degree, and certificates in visual merchandising, fashion design entrepreneurship and fashion merchandising entrepreneurship. 🌸

## Lab

Student Steffani Day (left) fits one of her designs to a fashion form with the help of Joy Rhodes, associate professor, fashion merchandising and design.



Chelsi Hornbaker sews a tie skirt, part of her children's line, Patchwork, in the new apparel construction lab.



# Master Chef Series Hosts Famed Chef

## Hospitality Management

Kevin Rathbun teaches students while helping with preparations for a four-course fund-raising dinner.

**P**art chef, part teacher, and part entertainer, Kevin Rathbun, owner of the nationally acclaimed Kevin Rathbun Steak and

Krog Bar, Atlanta, addressed an audience of approximately 50 people in a master cooking class in January. Rathbun is the first presenter in the JCCC Master Chef Series, a fund-raiser for JCCC's award-winning culinary team, which continues Oct. 15, 2008, and March 4, 2009.

Rathbun demonstrated and shared the recipes for his *ahi tuna poke with pine nuts, scallions and wasabi paint* and *jumbo lump crab with red pepper ketchup and creole mustard* in the Capitol Federal Conference Room in the Regnier Center.

"I'm a big seasoning guy," said Rathbun as he added ingredients like wasabi powder or Zatarain's creole mustard. "Seasoning brings out the flavor; it makes things jump."

Rathbun's friendly patter about cooking and the restaurant business drew laughs.

"Call this a crab tart, not a crab quiche, and you raise the price by \$3," he said.

Rathbun, who talked about the intense experience of competing in *Iron Chef* on the Food Network in February, has worked with other celebrity chefs and restaurateurs such as Bradley Ogden, Emeril Lagasse, Stephan Pyles, Ella Brennan and Pano Karatassos.

Named as one of Esquire Magazine's "Best New Restaurants," Travel & Leisure's "Best New American Restaurant" and "Hot 50 Restaurant" by Bon Appétit, Chef Kevin Rathbun's Atlanta restaurant is a culmination of 31 years of experience.

In his restaurant, Rathbun pays homage to his Kansas City roots, serving fine steaks. When asked about his favorite food to eat during the presentation, Rathbun immediately answered "steak."

Student James Perryman, Lawrence, said, "I definitely learned a lot. I always wanted to know how to make sushi, and here I had a real professional chef show me how. It's a lot better than learning from a cookbook."

"I have a passion for flavor and a curiosity about learning more," said Davoren Tempel, Lexington, Mo., a member of the public who attended. "I love the fact that Rathbun supports and is committed to the small farmer and agribusiness."

Kari Byerly, student, said Rathbun made her realize the many opportunities available as far as ethnic foods.

In the evening, a reception and four-course dinner prepared by JCCC faculty chefs and culinary students was attended by 73 people. Cost of the reception and dinner was \$130, with proceeds going to the culinary team.

Rathbun's cuisine and service also have been recognized by magazines like *Gourmet*, *Oprah*, *National Geographic Traveler*, *The Wall Street Journal*, *Southern Living*, *Veranda* and *USA Today* as well as every major Atlanta magazine.

To make reservations for Master Chef events, call the JCCC Foundation office, 913-469-3835. 🍷

# JCCC Serves Up 'Cooking with Class'



If you want to learn how to sear fish, create an always-welcome side dish of risotto or dazzle guests with a mixed berry tart, you can learn from

the pros in *Cooking with Class*, a new television series presented by JCCC's chef apprenticeship program.

*Cooking with Class* airs from 3-4 p.m. Monday and 8-9 p.m. Wednesday on cable television (channel 17 on Time Warner, channel 22 on Comcast, and channel 17 on Everest). All chefs are either JCCC graduates, JCCC faculty or supervising chefs for JCCC chef apprenticeships.

"JCCC has a strong culinary program, and it makes sense that we would teach skills the general public would like to learn," said Lindy Robinson, assistant dean, Design and Hospitality. "We have asked local chefs to demonstrate classic culinary recipes that can be replicated in the home."

Robinson said the idea is to have chefs prepare a dish that demonstrates quick skills that a gourmet cook might perform at home.

"Fresh mozzarella balls are very easy, and it's a great project to share with children. It teaches them about science and math," Robinson said.

Chefs are filmed in 15-minute segments so that four different segments appear each hour. Ten chefs have been filmed to date. Chefs and their recipes are:

- Will Norem, sous chef, Hallbrook Country Club – *Seared Tuna with Mango Sauce*
- Andrew Kneessy, chef, Kansas City Country Club – *Risotto with Parmesan Cheese*

- Frank Willis, chef, Chi Omega, Kansas State University – *Chocolate Covered Profiteroles*
- Michelle Quigley, chef, Sysco Food Distributors – *Chilled Watermelon Soup*
- Russ Muehlberger, corporate chef, U.S. Foods – *Smoked Salmon with Endive and Fennel Salad*
- Felix Sturmer, associate professor, JCCC – *Freshly Made Mozzarella*
- Betsy Bell, former executive chef, Café Nordstrom – *Mixed Berry Tart*
- Jeff Troiloa, executive chef, Carriage Club – *Parisienne Gnocchi*
- Gary Hild, executive chef, Unity Village – *Lemon Basil Chicken with Toasted Barley Salad*
- Michael Turner, executive chef, Classic Cup – *Sweet Basil Pesto*

Ten more chefs were slated to be filmed in March for future segments.

"Participating chefs said they had a blast and learned so much by explaining culinary techniques in language the public can understand," Robinson said. "We tried hard to make sure recipes could be reproduced in the home kitchen without industry equipment."

JCCC Media Production and Services are responsible for the videos. Emily Fowler, development coordinator, Development and Alumni Relations, and Stacy Tennen, JCCC culinary graduate, serve as moderators. Demonstrations and recipes can be found at <http://video.jccc.edu>. 🌸

## Hospitality Management

Felix Sturmer, associate professor, JCCC, created *Freshly Made Mozzarella* for the video, *Cooking with Class*.



# Climate Goes Neutral

JCCC president Dr. Terry A. Calaway signed the American College & University Presidents Climate Commitment on March 28, 2008. In doing so, JCCC joins more than 450 institutions of higher learning committed to reducing energy use and greenhouse gas emissions and integrating sustainability into their curriculum.



Presidents signing the commitment pledge to:

- Completing an emissions inventory
- Within two years, setting a target date and interim milestones for becoming climate neutral
- Taking immediate steps to reduce greenhouse gas emissions by choosing from a list of short-term actions
- Integrating sustainability into the curriculum and making it part of the educational experience
- Making the action plan, inventory and progress reports publicly available

In fall 2007, JCCC formed a sustainability committee, which now has 33 members from across campus divided into six sub-committees. Dr. Jay Antle, associate professor, history, and chair of the sustainability committee, says Calaway's signing of the commitment is the first step in JCCC's achieving climate neutrality with specific goals and costs of implementation to follow.

A complete copy of the agreement is online at:  
<http://www.presidentsclimatecommitment.org/html/commitment.php>.

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When planning your estate, remember Johnson County Community College. For more information, call Emily Fowler, JCCC Foundation, 913-469-3835.