

President's Corner



Dear Atlantic Cape Alumni,

The Spring Semester is always a bustling time at Atlantic Cape, and I'd like to share some updates about what's happening here at the college. We remain committed to providing a high-quality affordable education that prepares students for their future academic and career goals. In fact, we have some exciting new initiatives at Atlantic Cape currently in progress.

Atlantic Cape Community College and Arcadia University proudly announced a 2+2 Program-to-Program Articulation Agreement. Under this partnership between the two institutions of higher learning, Atlantic Cape students who have completed an Associate in Arts Degree in Communication will be assured status as a junior and a seamless transition to Arcadia University's Bachelor of Arts in Media & Communication degree program. Students who complete their remaining required courses at Arcadia may earn their bachelor's degree in two years.

March is time for the college's Annual Restaurant Gala, the College's most important annual fundraising event. The 42nd Annual Gala was held March 27 at Harrah's Waterfront Conference Center with the theme, Gala Goes Broadway. The show-stopping

event raised over \$305,000! Proceeds from the event will support scholarships for students attending the Academy of Culinary Arts & Hospitality Management programs, the student emergency fund, academic programming, and Foundation operations. Over its 42-year history, the Restaurant Gala has raised over \$4.6 million dollars since its inception in 1984.

During the Gala, we recognized the tremendous dedication and impact of our Academy of Culinary Arts Honorees, ACA Chef educators Chef Annmarie Chelius '82, '84; Chef Ruth LaTorre '02; Chef Vincent Tedeschi '99; and Chef Linda Wohlman '93. We are very proud of our alumni who were honored during this prestigious event.

Most recently, alumnus Kyle Timpson of Cape May County was awarded winner of season 23 of Hell's Kitchen: Head Chefs Only. He took home a \$250,000 grand prize and the opportunity to become head chef at the Hell's Kitchen restaurant at Foxwood Casino in Connecticut. This just goes to show how the beginning of your path is a powerful foundation, for it shapes the choices, opportunities, and successes that will pave the way for a bright and fulfilling future.

Preparations are underway for our 58th Annual Commencement Ceremony. Commencement is a significant milestone, symbolizing the culmination of hard work, dedication, and growth of our students. We are excited to make this commencement a memorable

experience, as we mark this important chapter and look ahead to the bright futures of all our graduates. Eric Scheffler '90, Executive Director of the Casino Reinvestment Development Authority, will serve as this year's keynote speaker. I hope that each of our graduates will consider joining our Alumni Association to stay in touch with the College and share their accomplishments with us, as you have.

These are just a few examples of how we consistently support our students and community. I encourage all graduates to remain engaged and share your achievements with us.

I kindly invite all Atlantic Cape Alumni to stay involved and in touch with us through our Alumni Association programs and services. We are eager to hear about your accomplishments, to celebrate them with you, and to share them with current and future students who might need some encouragement to help them along their own path. To share your success story, reach out to Kristin Jackson at (609) 463-3621 or kjackson@atlanticcape.edu.

Thank you for your ongoing support and interest in Atlantic Cape.

Sincerely,

Dr. Barbara Gaba, President

Dennisville Native Kyle Timpson Wins Season 23 of "Hell's Kitchen"

Kyle Timpson, a native of Dennisville and 2016 graduate of Atlantic Cape's Academy of Culinary Arts, was recently named the winner of season 23 of "Hell's Kitchen: Head Chefs Only."

As the winner of the series, Timpson took home a \$250,000 cash prize and the opportunity to become the executive chef at Foxwoods Resort Casino in Ledyard, Connecticut, which was the setting for this season's show.

The series premiered on the Fox TV network on September 6, 2024 and concluded on February 6, 2025.

After taking time off to travel and decide what his future would hold for him, Timpson last month announced that he has officially accepted the offer at Foxwoods.

Timpson has worked as a chef at many local restaurants in Atlantic and Cape May counties including Peach Plum Farms, the former Island Grill in Cape May, the Grange at Cold Spring, Dock' Oyster House in Sea Isle City and Tony Beef in Galloway.

Congratulations, Kyle, and best of luck!





Atlantic Cape's 42nd Annual Restaurant Gala Goes Broadway and Raises More Than \$305,000 Toward Scholarship Funds for Students



The 42nd Annual Atlantic Cape Community College Restaurant Gala highlighted the excitement, glitz, glamour and prestige of New York City's world-renowned Broadway as more than 900 guests flocked to the Harrah's Waterfront Conference Center in Atlantic City to help raise over \$305,000 for student scholarships while also honoring deserving members of the community.

This year's Restaurant Gala recognized Community Honoree, Ocean Casino Resort, and Academy of Culinary Arts (ACA) Honorees ACA Chef Educators Annmarie Chelius, Ruth Latorre, Vincent (Rocky) Tedeschi and Linda Wohlman. Gala sponsors this year included our Platinum Sponsors Caesars Atlantic City, Harrah's Resort Atlantic City and Tropicana Atlantic City; Silver Sponsors Borgata Hotel Casino & Spa and Love, Tito's; and Bronze Sponsor Ocean Casino Resort Atlantic City.



The evening began with a one-hour lavish cocktail reception complete with hors d'oeuvres created by the students of Atlantic Cape's Academy of Culinary Arts. Broadway play characters, such as The Phantom of the Opera, Beauty and the Beast, and The Wizard of Oz's Wicked Witch of the West and East, posed for photographs with those in attendance.



As guests entered the Broadway-bedazzled Wildwood Ballroom, they were treated to a deliciously-eclectic mix of some of the region's most delectable fine foods, signature dishes, desserts and some of the tastiest libations. More than 30 restaurants, including long-standing participants Dock's Oyster House, Gregory's Restaurant & Bar, Knife & Fork Inn, Renault Winery & Resort and Smithville Inn, offered samples of some their tastiest creations. Ten dessert participants brought enough sweets to sooth any sweet tooth. Seven beverage participants provided sample beverages from popular local wineries, breweries and distilleries with craft IPA beers, red and white wines, champagne and more.

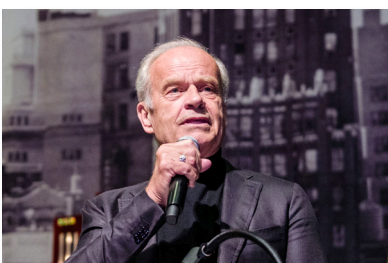


ACA alumnus and Hell's Kitchen Season 23 (Head Chefs Only) winner Kyle Timpson was excited to attend the Gala once again and give back to the College.

Emmy-winning actor, director and producer Kelsey Grammer, of "Frasier" and "Cheers" fame, brought his Margaretville, NY-based Faith American Brewing Company, which he founded 10 years ago, to the Gala.

"For the last several years I have been trying to introduce my beer in Atlantic City. I didn't grow up in Atlantic City, but I used to vacation here from the time I was five years old. So, it's just a marker in my life that has value for me," said Grammer.

This year's Gala was held in memory of former Restaurant Gala committee member Sandi Harvey, who recently passed away. Harvey left a lasting legacy in the hearts of many at the Gala and in Atlantic City, and her family was on-hand to honor Harvey's memory. A scholarship will be funded by Visit Atlantic City in her name.



This year's ACA Honorees – Chef Educators Chelius, Latorre, Tedeschi and Wohlman - have taught at the College now for a combined 90 years.

Chelius, an alumna of the ACA from 1984, as well as a graduate of Atlantic Cape Community College, began her career as a pastry chef in the casino industry.

Latorre, an ACA alumna, began teaching in 2010 as a baking and pastry adjunct instructor at the ACA before becoming a full-time chef educator. She is also an active advisor to the Academy's Culinary Student Association (CSA).

Tedeschi, has over 35 years of experience in the food service industry and more than 25 years as a chef educator at the ACA.

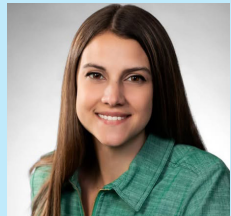
Wohlman, who is an ACA alumna, has been an ACA faculty member focusing on educating and mentoring culinary students for more than 20 years.

Visit atlanticcape.edu/gala for more information on the Restaurant Gala and the Academy of Culinary Arts.

Six Alumni Recipients Honored at President's Distinguished Alumni Awards Dinner



Receiving this year's
Distinguished Alumni Award are:
Dr. Karen Brundage-Johnson '15
Raymond Williams '72



Receiving this year's
Young Alumni Achievement Award are:
Alana Maldonado '18
Chef Kyle Timpson '16



Receiving this year's
Community Service Award are:
Walter Johnson III '93
Regina McCann Larsen '74

The Atlantic Cape Foundation recognized six College alumni at the Annual President's Distinguished Alumni Awards Dinner on April 3 at Carême's.

Dr. Karen Brundage-Johnson '15 and Raymond Williams '72 were this year's deserving Distinguished Alumni Award recipients. Alana Maldonado '18 and Kyle Timpson '16 were this year's Young Alumni Achievement Award recipients. The first two Community Service Awards were presented to Walter Johnson III '93 and Regina McCann Larsen '74.

This new award serves to recognize Atlantic Cape graduates who are making significant strides to improve their respective communities through their hard work, volunteerism and/or philanthropic efforts.

"It is truly an honor to recognize the President's Distinguished Alumni, who give of their time, talent, and resources to generously serve others in their communities, Atlantic Cape and its students," said Jean McAlister, executive director, Atlantic Cape Community College Foundation.

The President's Distinguished Alumni Award was established in 2010 to recognize Atlantic Cape graduates that have differentiated themselves through a combination of professional, academic and community-based accomplishments, and have also remained committed to supporting the college, its mission and students. The Distinguished Alumni Award Selection Committee reviews all candidates

and selects the award recipients.

The Distinguished Alumni Award is presented to Atlantic Cape graduates who have made significant contributions in their professional field, community and/or through humanitarian service. The Young Alumni Achievement Award is bestowed upon a graduate who is 40 years or younger and has excelled in his/her profession, made positive contributions to his/her community and remained connected to the college while supporting its mission and values.

Learn more at:
atlanticcape.edu/distinguished-alumni.

EIGHTH ANNUAL

Alumni Bash

SUNDAY, JUNE 22, 2025

Morey's Piers | Wildwood, NJ | Tickets \$60 per person

Admission includes unlimited access to rides on all three amusement piers and both Raging Waters and Ocean Oasis Beach Club Water Parks.

Mariner's Pier & Surfside Pier: 12 - 11 p.m.

Surfside Pier: 12 - 11 p.m. Adventure Pier: 2 p.m. - 11 p.m.

Raging Waters Water Park: 10 a.m. - 5 p.m.

**Ocean Oasis Beach Club & Water Park:
10 a.m. - 5 p.m.**

PLUS, the Atlantic Cape Alumni Association is hosting an all-you-can-eat lunch at the Rendezvous Beach Picnic Pavilion from 1 - 3 p.m.

Ticket purchases are NON-REFUNDABLE.



To purchase tickets, visit atlanticcape.edu/alumni. For additional information, please contact Kristin Jackson at 609-463-3621 or kjackson@atlanticcape.edu.

atlanticcape.edu/alumni





Dear Atlantic Cape Alumni,

One of the best parts of my role as the Advancement Officer and Associate Director of the Foundation is celebrating the incredible alumni who continue to make a difference in their fields and community and continue to give back to Atlantic Cape. This year, we were privileged to recognize six outstanding Alumni at the President's Distinguished Alumni Awards that took place on April 3, 2025. Please join in me congratulating the following recipients: Dr. Karen Brundage Johnson '15 and Raymond Williams '72 who received the President's Distinguished Alumni Award. Walter Johnson III '93 and Regina McCann Larsen '74 who received the Community Service Award. And our Young Alumni Achievement Award recipients, Alana Maldonado '18 and Chef Kyle Timpson '16, who are already making waves in their industries. We are so proud to celebrate their achievements and the lasting impact they have on Atlantic Cape and beyond.

While we celebrate these distinguished alumni, we also look ahead to a special moment in Atlantic Cape's history. This year marks the 50th anniversary of the end of the Vietnam War. Our newly established Alumni Veterans Affairs Committee is planning a meaningful event to honor our alumni veterans and local veterans who served during this pivotal time. Their stories, service, and legacy deserve to be recognized and I'm incredibly proud that our alumni community is coming together to do just that. Please mark your calendars for a special multi-day event taking place on the Mays Landing Campus from September 16–18, 2025, with the recognition ceremony taking place on September 17. Stay tuned for more details—we look forward to commemorating this historic milestone together. For sponsorship opportunities or to support this event, please contact me at cmularz@atlanticcape.edu.

Deborah Pellegrino named 2025 Woman of Achievement

The PR Council of Greater Atlantic City has selected Executive Director Chef Deborah Pellegrino of Borgata Hotel Casino & Spa as its 2025 Woman of Achievement.

Pellegrino, a trailblazer in the culinary arts, was honored at the Council's luncheon on March 25, where she also served as keynote speaker.



Women's History Month, observed each March, recognizes the vital contributions of women to American history and society. This year, the PR Council spotlighted Pellegrino for groundbreaking achievement in the culinary industry, where she has paved the way for future generations of female chefs.

A graduate of the Academy of Culinary Arts (class of '92), Pellegrino spent nearly two decades as Executive Pastry Chef at Harrah's Casino, overseeing four casinos and producing desserts for 47 restaurants. She gained national recognition after winning Food Network's "Chocolate Myths Challenge". She later co-founded MADE, a chocolate shop in Atlantic City, before taking on the role as Executive Pastry Chef in Atlantic City. Within eight months she shattered glass ceilings by becoming the first female Executive Director Chef in Atlantic City casino history, now overseeing thirteen restaurants at the Borgata Hotel Casino and Spa.

BE INVOLVED. STAY CONNECTED.

And Continue the Buccaneer Tradition of Excellence

There are many opportunities
for Alumni to Volunteer:

- Mentor Students
- Classroom Guest Speaker
- Volunteer at Alumni or College Events
- Serve on the Advisory Committee
- Assist at College Open Houses and Recruitment Events



Tell us how you want to volunteer. Please contact Kristin Jackson at kjackson@atlanticcape.edu or (609) 463-3621

RUTGERS UNIVERSITY Rutgers at Atlantic Cape



Instant Decision Days

Thursday, May 29th
Thursday, July 10th

Important Premier Partnership Update

The RN to BSN program has been confirmed as a premier partnership eligible program! RN to BSN students can now receive 90 credits upon transferring AND pay the Atlantic Cape tuition rate for their remaining 30 credits.

RU LinkedIn?

