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Politics and public policy experts say that 2024 will be a chaotic election year. Political Science Assistant Professor Jarred Cuellar, working with colleagues from CSU Long Beach Center for Urban Politics and Policy and USC, shares a few insights from the California Elections and Policy Poll (CEPP) conducted in January to gauge voter sentiment.

Latinos and Asian Americans are the Golden State’s two fastest-growing racial/ethnic groups. What impact will they have on the election?

These are the two fastest-growing racial/ethnic groups in the state, and they have much in common. These communities have the largest number of foreign-born voters, both have high rates of multilingual abilities, and strong cultural ties. However, when looking at the results they are behaving very differently politically. The impacts of generational status and having a college degree may help explain the discrepancy in vote choice, as Latinos are less likely to have a college degree than are Asian Americans, while holding a college degree increases one’s chance of voting for the Democratic party.

Looking ahead to November, 80 percent of Latino Republicans back former President Trump despite his hardline immigration rhetoric. What is Trump’s appeal for this group?

In California, Latinos are the demographic group that appears to be most supportive of Trump, and the former president has gained support since 2020. It’s likely driven by blue-collar Latinos who are feeling the burden of inflation. This is a common trend amongst the American electorate—to blame the president when the economy is down or when inflation is up. What is interesting is that Trump gained significantly more Latino support than Mitt Romney had in 2012, which may be due to his ability to peel away blue-collar Latino workers. We can see that this has been part of Trump’s strategy, given he met with the Teamsters [in January] and has tried to gain support among rank-and-file UAW members. While he will not win the Latino vote, he has had some success in gaining support amongst the Latino community.

A Busy Election Season

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Open a Restaurant
Cal Poly Pomona offers a unique experience at The Restaurant at Kellogg Ranch, where students learn about front-of-house and back-of-house operations. Some students may be inspired to own their own restaurant one day. Here’s how to open a restaurant in six steps.

1. Brainstorm a Concept
   - Create a menu that will appeal to the public.
   - Some owners are inspired by the food of their heritage, and others will focus on market demand.

2. Look for Suppliers
   - Conduct a cost benefit analysis and run projections.
   - Find affordable sources for your ingredients, with perishability, seasonality and costs in mind.

3. Scout for a Location
   - Consider parking, renovations, location, and most importantly, price per square foot.

4. Obtain Licenses
   - Apply for a business license, liquor license, and operating license. Be sure to meet required standards and regulations.

5. Hire Staff
   - Recruit, hire, onboard and train the team.

6. Grand Opening
   - Launch your restaurant and gather input. Many restaurant owners prefer a soft opening to test the waters and adjust before fully opening to the public.

Tell us about your journey in the veterinary field.
After high school, I was a veterinary technician at a small-animal clinic in Norwalk for about four years. That’s where I first dipped my toes into veterinary medicine and figured out where I wanted to take my career. After that, I enrolled in Cal Poly Pomona’s animal science program and then UC Davis’ veterinary program. Today, I work in primarily dairy practice. A typical day includes going out on the dairies doing pregnancy diagnosis, seeing sick cows, performing surgeries and even consulting work. In addition to cows, I also see pigs, sheep and goats. There’s a lot of variety in the work I do, and that’s what I really like about this job.

How did Cal Poly Pomona prepare you for your career?
The animal science courses at Cal Poly Pomona opened my eyes and led me in the direction of large animal medicine. That’s where I first got hands-on experience — through the beef cows and swine units on campus. Also, courses like animal parasitology and animal nutrition really helped me, especially when I got into vet school, where I was able to pick up where I left off.

If you could be any animal, what would you be?
I’d want to be a beef bull. They seem to have a really good life. They just walk around the mountains, eat pasture and breed. They have the life, for sure.

Tell us about your journey in the veterinary field.
As a kid, I always wanted to be a human doctor but had a change of heart when my family built an animal sanctuary in Iran, where I started doing rescue work in the summer. Being exposed to this work and being in such a unique position, I realized there aren’t many Iranian veterinarians. So, while doing my master’s at Cal Poly Pomona, I decided to apply for UC Davis’ veterinary program. Currently I am a small-animal veterinarian at a Fear Free clinic in Sacramento.

Tell us more about being a Fear Free clinic.
They are few and far between, but as a Fear Free clinic, all staff are certified and trained to minimize stress for the animals as much as possible. Everything from the colors we wear to the pheromone sprays and handling techniques we use are based around reducing anxiety.

How did Cal Poly Pomona prepare you for your career?
Learning to research and gaining hands-on experience at Cal Poly Pomona was huge, especially during my master’s in general biology when I taught human anatomy. It allowed me to go into vet school knowing so much about similar animals’ anatomies.

If you could be any animal, what would you be?
Definitely a cat. My medical director at the clinic where I work at says I’m a black cat, and I agree with her! Black cats are very extraverted and make friends quickly, and I’m the same way.

Tell us about your journey in the veterinary field.
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Savoring Moments, Nourishing Souls

As a young girl, I remember walking down to the store hand-in-hand with my mother and grandmother. I remember wandering down the aisles, carefully picking out the produce I would later help wash and prepare in our family’s kitchen. I remember the smells and sounds of our collective cooking. And most of all, I remember the stories and lessons passed down to me through the love we poured into every meal.

We associate so many of our happiest memories with food. From intimate meals with friends to birthday dinners with loved ones to those special occasions that we capture in photographs and look back on years later, food plays an essential part in our lives, happiness and well-being. Without food, without farmers and chefs, food scientists and restaurateurs, sommeliers, and supply chain experts, our lives would simply be less joyful. Our homes, less happy. Our birthdays, less celebratory.

I, along with the entire Cal Poly Pomona community, understand the importance of food and hospitality and we look forward to sharing these stories with you in this issue of CPP Magazine. Our students, graduates and members of the Cal Poly Pomona family not only feed our state and nation, but unite us in making memories that last a lifetime.

Thank you all for being a part of our flourishing Cal Poly Pomona family.

Sincerely,

Soraya M. Coley, Ph.D.
President
Big Things are Brewing as Heather and Holly Perry Grow Klatch Coffee

By Clay Fowler

As college students, Heather and Holly Perry were both equally certain of one thing: Their career plans did not include a stop at Klatch Coffee, the family business. Heather graduated from Cal Poly Pomona in 2004, unwaveringly on course to become a lawyer. Younger sister Holly transferred to CPP a few years later as a marketing student intent on starting her own business.

But 20 years later, Heather (’04, international business and marketing) is the CEO of Klatch Coffee, overseeing one of the fastest-growing brands in the coffee industry. Holly (’12, hospitality management) is the company’s director of retail, overseeing the regional chain’s growing number of cafes. The duo is sprouting their family business’ artisan roots into thriving branches that include wholesale, e-commerce and retail cafes.

Their parents Mike and Cindy Perry opened Klatch Coffee’s first cafe in Rancho Cucamonga in 1993, meant to be a temporary venture until their father “got a real job,” Heather recalls. They opened a second cafe in 1997 and began roasting beans on a small scale in their new San Dimas location. Klatch has grown from 30 employees in 1997 to nearly 200 in 2024. Earlier this year, the company opened a 16,000 square foot roastery in Upland to expand its capacity to use the beans they meticulously source from partners around the world.

As kids and through college, Heather and Holly worked for the family business in various capacities, never intending to transition to the roles they occupy now. They both couldn’t be happier to be wrong.

“I never actually decided I was going to work in the coffee business,” Heather says. “I just never went to law school.”

Says Holly: “I always knew I wanted to do my own thing, own my own business, because that’s what my parents demonstrated to us. It wasn’t until a couple of years ago that I finally let that go because I was having so much fun working for my family business.”

Holly, who is overseeing Klatch’s expansion into Sprouts Farmer’s Markets—Sprouts will sell bags of Klatch coffee on grocery shelves and have Klatch cafes inside five of their stores by the end of 2024—is living out her passion for the customer experience.

Her affinity for hospitality was born when her parents opened their first Klatch cafe in Rancho Cucamonga, giving their 5-year-old her first taste of the customer service experience.

Fast forward to her time as a college student at CPP’s The Restaurant at Kellogg Ranch (RKR). Holly had her full-circle moment when she managed the RKR’s front-of-house operations.

“I love it when a customer comes in open minded and doesn’t know what they want. That’s when I get to help them find their perfect meal that they never would have ordered for themselves,” Holly says. “That’s what I love doing at Klatch. The RKR is where I discovered that’s for sure what I love to do.”

When she graduated from CPP, Heather’s coffee prowess combined with her business education put her on a trajectory to be the ideal CEO of a coffee company. Heather applied her business acumen as she ascended from member to board member to president of the Specialty Coffee Association (SCA), which merged the U.S.-based organization with its counterpart in Europe during her tenure. Networking with coffee industry titans around the world through the SCA, trade shows and barista competitions allowed Heather to build Klatch into an internationally known company.

“Yes, there are stressful days, but I love what we get to do, love our team members, love the people we meet through our business,” says Heather, who won the 2003 and 2007 U.S. Barista Championships. “It’s a good thing I didn’t become a lawyer.”
Corporate Chef James Fu has mastered every dish and created a new one at Din Tai Fung.
Before they opened the doors to the Napa house, Wolosz and Durham hosted the context of food, “Durham says.

“They wanted to have a social space where we can host people and have them experience our wines and have that in the context of food,” Durham says.

Before they opened the doors of their Gentleman Farmer Bungalow in December, dubbing it a “Studio for Gustatory Well-Being.”

“Every single day we’re here, our job to exceed their expectations on what they are doing now.”

Darwin and Wolosz, their upbringing helped prepare them for what they are doing now.

In the early 1980s, Durham’s family began farming grapes in the Oak Knoll region of Napa Valley. 22 acres total. Durham and his siblings worked at the vineyard after school, on weekends and during vacations. He learned vineyard management, trellising, pruning and harvesting. The family sold the studies. Durham, a Napa native, went straight through the program at CPP.

Gentleman Farmer Wines, a name Wolosz picked.

“A gentleman’s farm is a farm for his satisfaction and pleasure, not necessarily for profit,” he says.

Gentleman Farmer Wines, recognized by the National Gay and Lesbian Chamber of Commerce as Napa Valley’s only LGBTQ-certified winery, donates a portion of its profits in June to LGBTQ+ organizations as a way of giving back. They also put their love into each glass of wine poured and every meal prepared, making most of what they serve, from breads to cream, from scratch.

“Every day we’re here, our doors are open, whether we’re just greetings a neighbor who wants to see what the place looks like, because we’ve been under construction for three years, or welcoming someone who made a reservation for a three-hour lunch,” Durham says. “It’s our job to exceed their expectations on hospitality. Hospitality is in everything we do, whether it be the hotel or whether it be this business.”

“Everyday in front of me is an vacation,” Wolosz says. “They are here to enjoy themselves. I also don’t feel like I am working. So, it started to come to me that Jeff and I, our lives are a vacation. We are on everybody’s vacation.”

The aim is to make the guests feel at home when they enter the doors of the bungalow. Their family history plays a big part in the experience.

Chandeleir hanging from the ceiling come from a Wolosz family home in Arroyo Grande. Durham uses his grandmother’s Christmas flatware when serving the Chardonnay course.

There is a piano and an accordion at the ready that Wolosz plays for guests and a clarinet that Durham uses to accompany him.

“We want you to feel like you’re coming into our home and not into some sort of business that’s going to be transactional,” Durham says. “It’s all about relationships.”

That’s why, during business hours, the public is welcome to drop in and say hello.

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“We are really present with the grapes every step of the way,” Wolosz says.

A few months before they started making wine, they met in a bar in San Francisco. The couple married in 2017. Their lives had many parallels. Both graduated high school in 1985, attended a community college before transferring to Cal Poly Pomona in their sophomore years and both shared the same major.

Although their time at Cal Poly Pomona overlapped, they didn’t know each other as college students. Through a concurrent enrollment program, Wolosz took classes at both Cal Poly Pomona and Cal Poly San Luis Obispo, where he grew up, taking his time to complete his
SingleThread is an apt name for the Sonoma County farm, restaurant and inn where every element, from the recipes to the decor, is stitched together with one common goal in mind—to give guests an unforgettable experience.

As the director of hospitality, Shah oversees all operations for the business, which has 127 employees, and ensures that the high standards set for service are maintained. It’s also an opportunity to mentor.

“With many businesses, a lot of people don’t really focus on the people working for them,” Shah says. “We are here to help people grow. Everybody is here for a purpose. For some, here is where they start their careers. We are helping them along the way so that they can use their experience here as a stepping stone.”

Shah credits the mentorship that he received as a student as his motivation to pass on the same type of encouragement and support to the staff at SingleThread.

Food always has been at the center of Shah’s life. Growing up in Virginia and San Diego, he came from a family that cooked together. Those moments in the kitchen fueled his own passion for cooking and food.

As a teen, Shah worked as a line cook at a few restaurants and debated whether to train as a chef at the Culinary Institute of America in New York or go the business route at Cal Poly Pomona. He chose CPP.

“I loved cooking and still cook all the time, but I think my idea of a career in the culinary world shifted while I was at The Collins College from being a chef to taking on more of a managerial role,” says Shah, who particularly enjoys cooking Indian and Ethiopian food.

Shah attributes a lot of what he learned about hospitality and running a restaurant to his experiences at Cal Poly Pomona, especially as a student chef at The Restaurant at Kellogg Ranch.

“It’s one of the best experiences that I have had in my life, ” he says. “It was the hands-on approach, but also the feeling of the campus and the experience of the professors. They cared about us and wanted us to succeed. I feel like I got a well-rounded education, not just in the culinary arts.”

Mentor and Collins Lecturer Emeritus Barbara Jean Bruin (’85, hospitality management) remembers Shah as a kind, diligent and hardworking team player.

As the production manager in the restaurant class, he was tasked with supervising the student chefs and making sure they didn’t run out of needed supplies. “He was outstanding,” Bruin says. “He really had a good eye for detail.”

Her students were required to write “love notes” or training notes for the next person in their position. After being in charge of the beverage station, Shah left notes that included photos of what the lemon slices should look like, a diagram of where the sugar carriers and slicer should be placed, and tips on how often to wash the containers for the creamer.

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Bruin says she is overjoyed to see Shah’s success. “I am happy as a lark,” she says of Shah’s accomplishments. “I am a proud mama to see where my students go and what they do. I have seen them when they start out and drop trays, and then they end up being general managers or running hotels and restaurants.”

After graduation, Shah was selected for the management training program at the JW Marriott in San Francisco. From there, he became the assistant food and beverage manager for the hotel. He was at Marriott for a little over a year, trying to figure out if he wanted to remain in hotels or switch to stand-alone restaurants. He accepted a position with the Michael Mina Restaurant Group, a San Francisco-based restaurant company founded by Mina, an award-winning chef.

Shah holds various management positions at several of the group’s establishments in San Francisco, including Aqua, Bourbon Steak and Clock Bar, a high-end lounge serving specialty cocktails and gourmet bar food.

“It was good for me because I was young and needed a swift kick,” he says of his three years with the Mina Group. “I learned a lot about spirits, craft cocktails and fine dining.”

Shah worked a stint at RN74, a Burgundian-style French bistro for a while before deciding to team up with fellow Cal Poly Pomona alumnus and chef Matt Cruz (’13, hospitality management). He and Cruz helped open Lazy Bear, a modern American restaurant in San Francisco’s Mission District that earned two Michelin stars.

It was at a party at Lazy Bear when Shah met one of the investors of SingleThread. That chance meeting led to a job offer to help husband and wife team Kyle and Katina Connaughton—the executive chef and the culinary garden/farm manager respectively—open their new venture in Sonoma County. He initially started as a captain, which in the hospitality industry is a supervisory role.

Shah also found love at SingleThread. His wife, Marley Brown, is the head chef, and the couple is expecting their first child in June.

SingleThread’s dinner menu is an 11-course tasting that features fish and vegetarian options. The Japanese-influenced dishes change daily and revolve largely around what is harvested at the 5-acre farm nearby in the San Lorenzo vineyard area. The restaurant is ranked No. 15 in the world, and SingleThread is just one of 13 in the United States to have earned three Michelin stars.

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RECIPES FOR SUCCESS

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Alumnus Keeps Hospitality the Focus at 3 Michelin Star Restaurant

SingleThread includes a 24-acre farm, a 52-seat restaurant and a five-room inn in Healdsburg.

As the director of hospitality, Shah oversees all operations for the business, which has 127 employees, and ensures that the high standards set for service are maintained. It’s also an opportunity to mentor.

“With many businesses, a lot of people don’t really focus on the people working for them,” Shah says. “We are here to help people grow. Everybody is here for a purpose. For some, here is where they start their careers. We are helping them along the way so that they can use their experience here as a stepping stone.”

Shah credits the mentorship that he received as a student as his motivation to pass on the same type of encouragement and support to the staff at SingleThread.
When you walk into Al Pastor Taquería in Montclair, the aroma of seasoned meats and the warmth of handmade tortillas transport you straight to the heart of Mexico City. It’s not just the food that makes this taquería a neighborhood favorite, but it’s the Cal Poly Pomona sibling duo behind it — Joseph and Brenda Haro — who are blending family tradition with distinctive flavors.

Joseph, a business student studying computer information systems at CPP, grew up in his father’s restaurant, El Ranchero. He learned the art of Mexican cuisine from the ground up. His sister, Brenda, is a 2017 Cal Poly Pomona alumna of management and information systems at CPP, who grew up in his father’s restaurant, El Ranchero. She learned the art of Mexican cuisine from the ground up.

When Joseph and Brenda traveled to Mexico City in 2022, they learned about the traditional process of nixtamalization, which involves treating corn with calcium hydroxide. The overnight process is elaborate but ensures the authentic taste and texture of Mexican tortillas.

“It’s not just the food that makes this taquería a neighborhood favorite, but it’s the Cal Poly Pomona sibling duo behind it — Joseph and Brenda Haro — who are blending family tradition with distinctive flavors.”

By Anais Hernandez

Haro Siblings Serve Traditional Mexican Cuisine with Modern Flavors

While Joseph spends most of his time in the kitchen, he chose to major in computer information systems when he applied at Cal Poly Pomona, so he could learn about information security. With the skills learned through his major, he set up the restaurant’s network and applied operations management knowledge to track and analyze inventory.

Brenda’s path into the family business was slightly different. During college, she worked at the Mexican chain restaurant El Torito and helped with administrative tasks at her father’s restaurant, El Ranchero. She also interned in the human resources department at a Marriott hotel in Ontario, where she learned about the hospitality industry.

Her degree in management and human resources gave her the skills to oversee the administrative, operational and marketing aspects. She serves as the restaurant’s human resources and marketing director.

While Joseph and Brenda credit their parents as their mentors and role models. They learned about hard work and dedication to quality from their father Jose, while their mother Leticia nurtured their nurturing spirit and taught them how to communicate with customers.

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“Staying true to their name, the restaurant’s most popular menu item is the al pastor tacos made with Mexico City-style al pastor meat and pieces of pineapple on a warm handmade nixtamal tortilla, garnished with cilantro, onion and a creamy cilantro salsa.”

By Anais Hernandez

Richard Krumwiede
’84, Landscape Architecture
Owner, Sycamore Ranch Vineyard & Winery

Richard and Elizabeth Krumwiede, right, make and serve award-winning wines at their mountain ranch.

After launching a successful landscape architecture business, which recently celebrated its 33rd anniversary, Richard Krumwiede decided to explore another one of his life’s passions. In 2007, he planted a wine vineyard at his mountain home. A few years later, he embarked on a wine co-operative with friends and then launched Sycamore Ranch Vineyard & Winery in Crestline in 2015.

Both landscape architecture and winemaking feed his creative muse.

“In landscape architecture, the reward is seeing our idea come to life in the built environment and enhancing people’s lives. In winemaking, I enjoy taking a raw ingredient, grapes, and transforming them into inspired, award-winning wines,” he says.

In 2019, Sycamore Ranch won first in Sunset Magazine’s International Wine Competition and the top spot at the Orange County Fair’s Commercial Wine competition in 2021.

“Cal Poly Pomona’s motto ‘learn by doing’ has been a big part of my success,” Krumwiede says.
SCOOPS ON TAP

College Roommates Blend Friendship and Sweet Success

By Sam Howland
‘15, Hospitality Management

As a kid, my introduction to homemade ice cream was from my next-door neighbor. Every Fourth of July, he would pull out an old-school hand crank ice cream maker and make ice cream for all the kids in the neighborhood. I was blown away by how good ice cream could taste when made with simple ingredients. It was an experience I will never forget and one that ultimately has shaped my passion for it.

As a teen, I started to try out recipes on my friends and family and fell in love with the ice cream-making process, from producing the perfect custard base to creating new and exciting recipes.

The idea of starting an ice cream business-clicked when I was a student in The Collins College of Hospitality Management at Cal Poly Pomona. As a requirement of the program, I landed an internship at Dale Bros. Brewing in Upland. One of the benefits of working at a brewery was getting to take home the occasional extra beer after a shift. That’s when I started experimenting with adding beer to my ice cream recipes. While it seemed like a crazy idea, I found that I could elevate the ice creams to a whole new level with craft beer.

My roommate Bryan Marasco (‘16, marketing management), who was studying business at CPP, also became invested in the idea of creating Scoops on Tap. During our time at CPP, we participated in the Bronco Startup Challenge and took third place! The challenge required us to find a mentor to help us develop our business plan, lead us to work with Robert Small, former dean of The Collins College — better known as Dr. Bob of Dr. Bob’s Ice Cream. Bob was in the ice cream business for years and taught us all he knew. He gave us the opportunity to produce ice cream in his facility and inspired us to take Scoops on Tap to new heights.

In 2015, Bryan and I bought a mobile ice cream freezer and sold our ice cream at street fairs, festivals and farmers markets. By 2017, we decided to take the leap and leave our day jobs to devote all our time to Scoops on Tap. We worked every event, from L.A. to San Diego, with the goal of funding a full-fledged production kitchen in Montclair.

Unfortunately, we finished construction of our production kitchen at the height of the pandemic and were forced to pivot our operations online. Selling our pints out of our Montclair warehouse nationwide kept us afloat during the worst years of the pandemic — and we were proud to bring a bit of joy to our customers during tough times.

In July 2022, our dream of opening a physical location came to life. Our first scoop shop in the city of Covina — where Bryan and I had lived as roommates while attending Cal Poly Pomona — landed on Yelp’s Top 100 ice cream shops in the nation.

Today, three of our most popular ice cream flavors are available in all 28 Pavilion grocery locations in Southern California. Our ice cream can also be found across CPP’s campus stores and dining areas. It feels full circle to have the ice cream we conceptualized at CPP being served on campus and across SoCal. Being able to see our dreams come true feels surreal and has been one of the most incredible experiences of my life.

Phil Long
‘83, Architecture
Owner, Longevity Wines

In 2002, Phil Long and his wife relocated to Northern California and began to make wine in the garage for fun. They opened Longevity Wines in 2008, and Long has become one of the most recognized African American winemakers in the world.

“One of the most rewarding aspects of my work is being able to mentor and guide a new generation of young persons of color in an industry where we make up less than 1 percent of the industry’s population,” Long says.

Materials from their winery are archived in University Library’s Special Collections Unit.

“The creative spirit that CPP helped cultivate is applied to everything I do, from making our wines to designing new packaging and marketing,” Long says.
Class of 2024

BLUEPRINTS AND BARBELLS

Competitive Weightlifting Helps Civil Engineering Grad Build on Her Success

BY MELANIE JOHNSON

When Susanna Eng crossed the Commencement stage in May, she left with much more than a well-earned degree. The graduating civil engineering student also took with her a sense of profound triumph for her accomplishments and a community she has actively contributed to building — literally and figuratively.

The Walnut resident served as treasurer of Bronco Lifting, a campus club for students interested in strength sports. When she started with the club in 2022, formerly called CPP Olympic Weightlifting, there were less than a dozen members.

“The intent was to revitalize the club because I noticed a growing interest among students in competing for weightlifting,” Eng says. “At the time, we had unofficial training sessions together, and I even had to bring my own bar to campus due to lack of equipment we faced.”

Today, the club has close to 100 members and is an affiliate of both USA Weightlifting and USA Powerlifting. Club members actively compete in local and national competitions. While nationwide participation in the sport is growing for women, Susanna was the sole female competitor and board member of the club during her third year with hope to make the club more inclusive.

“I was the first girl from our university to compete in a national competition, which requires a qualifying total,” Eng says. “It was a great opportunity to do something athletic and represent Cal Poly Pomona in the snatch and the clean and jerk events.”

Her current total is at 121 kilograms (267 pounds), but she has plans to continue her hobby after college.

For Eng, weightlifting is not just about building herself up physically. It also gives Eng, who has dyslexia and ADHD, the mental toughness needed to take on a particularly challenging major.

“If it wasn’t for weightlifting, I wouldn’t have the attitude to manage a course load of engineering for four years,” she says. “It takes away a lot of academic stress.”

Eng sees the parallels between engineering and weightlifting as well — the dedication, discipline and meticulous nature needed to be successful in both.

“If I am making myself stronger by adjusting detail in each lift,” she says, “how can I make this structure stronger to uphold public safety?”

“If it wasn’t for weightlifting, I wouldn’t have the attitude to manage a course load of engineering for four years. It takes away a lot of academic stress.”

“Blueprints and Barbells” is written by Melanie Johnson. The photo of Susanna Eng was taken by Chad Blaine. The photo of young Susanna Eng was taken by Courtesy of the author. The photo of the weight lifting bar is courtesy of Shutterstock.
Making Work of the Competition

By Michael Landers

By the end of 2024, the cost of cyberattacks on the global economy could surpass $10.5 trillion, according to Forbes Magazine. Industries such as finance and hospitality have grappled with these crimes, and cyberattacks are also impacting supply chain management, local cities and school districts. Cybercrime Magazine reports that "60 percent of small companies go out of business within six months of falling victim to a data breach or cyberattack," so it’s no wonder that cybersecurity is one of the top concerns in the global business sector and geopolitical landscape.

Through competitions, research opportunities and faculty leadership, Cal Poly Pomona is preparing students to meet the increasing demands of this crucial industry. The university is entering its third decade of designation as a Center of Academic Excellence in Cyber Defense by the National Security Agency, Department of Homeland Security and Central Security Service.

In addition, the university’s programs reach out to high school students, creating a much-needed pipeline to college and industry. “Cyber is a STEM (Science, Technology, Engineering and Math) field and there are great opportunities for employment in technical, non-technical or mixed environments. Cal Poly Pomona cybersecurity students mentor each other, train every weekend, and are often recruited by major firms and government agencies while they’re still in school. Many have high-paying jobs waiting for them after graduation,” says Ron Pike, director of the California Center for Cyber Risk and professor of computer information systems.

Journey of Exploration

Eng’s area of civil engineering, geospatial engineering, is very specialized, with about seven to 10 graduates from CPP each year. It involves mapping, collecting and analyzing geographic data. Eng knew she had an interest in engineering from her experience with science projects in middle school at Southlands Christian and athletic extracurriculars at iPoly High School. It helped her become more diligent and committed.

She also pursued a minor in computer information systems (CIS) to cultivate her tech skills. She has worked as a student assistant for seven academic terms in the Division of Information Technology (IT) on campus and as a teaching assistant in the CIS department for four terms.

CIS Professor Ruth Guthrie says Eng is well organized and a problem solver. “She was the most outspoken and participatory student you could ever imagine, and she brought everyone along with her,” Guthrie says. “She lightened the mood in the class. It’s amazing how much she has on her plate, and she does it all so well.”

Civil Engineering Professor Allan Ng affectionately refers to Eng as his “niece” and has taught her in four classes and two labs. Diligent and hardworking, Eng has grown and matured as a student and person over the past four years, Ng says. “She is very persistent to the point where she is stubborn,” Ng says. “Her tenacity is something I notice. Whatever class project or research she is doing, she will get it done.”

Eng, who will be pursuing a graduate degree in geomatics engineering at Oregon State University, served as treasurer of the Institute of Transportation Engineers where she had opportunity to present research in several professional conferences. The college journey has all been about the experiences and space to learn, grow and lead.

“When I look back at college, I want to remember the chance I had to contribute meaningfully to this university that provided me with an opportunity to become a better person,” she says.
sponsored students’ travel to the competitions. One of Barron’s Top 100 Women Financial Advisors, Singelyn Graduate School of Business. In addition, Distinguished Alumni in part to a generous $12.5 million donation from engineering and college of science have benefited in the college of business administration, college of and corporate partners, alumni, and peers. Students competitions, research, club activities, and networking have expanded learning opportunities to include member and interim director of advanced computing, Kathy Tully (CIS information systems and accounting) and Pike and Curtis Carpenter, adjunct faculty member and interim director of advanced computing, have expanded learning opportunities to include competitions, research, club activities, and networking with corporate partners, alumni, and peers. Students in the college of business administration, college of engineering and college of science have benefited from the polytechnic experiences. Programs like these continue to grow, thanks in part to a generous $12.5 million donation from Distinguished Alumni David Singelyn (’84, computer information systems and accounting) and Ruth Singelyn (’84, computer information systems) to the Singelyn Graduate School of Business. In addition, Kathy Tully, also a Distinguished Alumna (’80, MBA) and one of Barron’s Top 100 Women Financial Advisors, sponsored students’ travel to the competitions.

**Ahead of the Competition**

At national and international competitions, student teams implement the skills they learn in the classroom. Depending on the competition challenge, they may act as the aggressor, exploiting system weaknesses and mining data from organizations. Other times, they wear the white hats and try to identify and fend off cyberattacks. One competition challenge saw the Cal Poly Pomona team protecting sensitive customer and vendor information in the hacking of a fictitious bank merger, while another challenge saw the teams identifying system vulnerabilities and technical improvements to the executives of a fictitious hotel company.

CPP won first place at the 2023 Collegiate Penetration Testing Competition and second at the 2023 National Collegiate Cyber Defense Competition (CCDC).

“The hands-on experience you get from a competition like CCDC is not something you get in the classroom,” says Karina Rivera, a CIS senior. “We learn to work under pressure, solve complex problems, and collaborate with others in a stressful time-constrained environment.”

**From Competitions to Community**

Part of the university’s success in cyber competitions is rooted in a supportive community within campus clubs and outreach activities.

“I didn’t know I wanted to pursue cybersecurity until my second year of college. I was looking for clubs to be involved in on campus, and I came across SWIFT, one of the largest cybersecurity clubs at CPP,” Rivera says. “As I became more involved, my passion for it only grew more, and I knew I wanted to pursue this as my career.”

Rivera is now a cyber defense analyst at Avanade and she is one of the many trainers to CPP and high school students through SWIFT (Students with an Interest in the Future of Technology), a premier cyber club on campus that develops and trains cyber teams for regional, national and global competitions.

Many SWIFT members also volunteer for CPP’s CyberPatriot program, which aims to create a clear pathway for middle and high school students to learn about cybersecurity, participate in competitions, go to college, graduate, and immediately find jobs in industry and government. Workshops and summer bootcamps at schools in the San Gabriel Valley and Inland Empire encourage kids to explore cybersecurity and related career paths. This effort has proven successful in drawing participation from students of all backgrounds and has spurred growing diversity among the cyber teams at Cal Poly Pomona.

CyberPatriot is a national program that alumna Diane Miller (’81, information systems) led when she was the director of Global Cyber Education and Workforce Development at Northrop Grumman. Miller has been actively engaged with Cal Poly Pomona’s cybersecurity program for decades, supporting creation of the student-run cyber operations center, speaking to students about cyber careers, launching the collaboration with CyberPatriot, and representing Cal Poly Pomona cyber as the Executive-in-Residence for Cybersecurity.

“It’s an honor to collaborate with the brilliant cyber students at Cal Poly Pomona, especially as I’ve seen them drawn into the field through CyberPatriot,” says Miller.

That’s certainly the case for recent graduate Gabriel Fok, who started his cyber journey in high school and now works as an information systems security engineer at Boeing.

“I first learned about cybersecurity in high school through CyberPatriot,” says Fok (’23, computer science). “While the technical aspect brought me, I’ve stayed for the community. Ever since my second year of high school, I’ve been teaching others who stood where I once stood, and now I am coming up on my seventh year of mentoring in cybersecurity — and I still don’t see any sign of stopping.”

**Competition Highlights**

- **1st place**
  - 2022 and 2023 Collegiate Penetration Testing Competition (CPTC)
- **2nd place**
  - 2023 National Collegiate Cyber Defense Competition
- **1st place**
  - 2023 National Centers of Academic Excellence, Western Region

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For the past two years, residents in Marina del Rey have spotted a vessel emblazoned with the number 007 gliding across Ballona Creek. It’s a fitting number for the vessel, which is on a mission to keep trash out of the Pacific Ocean.

Ramy Gindi (‘98, civil engineering), principal engineer at Los Angeles County Public Works, oversees the Ballona Creek Trash Interceptor project, a two-year pilot to help keep the waterways free of debris. Since October 2022, the interceptor has collected more than 124 tons of trash — from construction railings to wooden pallets to more than 50,000 plastic bottles. A floating boom system placed in the creek funnels the trash into the vessel’s mouth and a conveyor belt siphons the trash into the interceptor.

“Our education campaign has been working well, however we are still seeing trash get into the flood control channels and ending up on our beaches,” Gindi says. “We thought it was time to start thinking about new and innovative solutions. The county decided to work with a company out of the Netherlands.”

That company is The Ocean Cleanup, a nonprofit organization focused on developing technologies to rid oceans worldwide of plastic. Under the direction of the Los Angeles County Board of Supervisors, the county formed a public-private partnership with Ocean Cleanup to pilot the trash interceptor in Ballona Creek.

“It’s groundbreaking technology, but also eye opening in the amount of trash we let go out into the ocean. We can do better,” he says.

BUILDING A CAREER

The Ballona Creek interceptor is just one of the many projects Gindi oversees at Public Works, where he has worked for 26 years. He started with Public Works as an intern between his junior and senior years at Cal Poly Pomona. He stayed on after graduation, working on water resources-related projects such as drinking water, wells, tanks, pipelines and pump stations.

Gindi later transitioned to reviewing the design of projects, overseeing 85 engineers and architects working on projects varying from bridges to roadways to water infrastructure for flood control. The Public Works department, which has around 3,600 employees, is responsible for planning, designing, building and maintaining public infrastructure across the county.

“Working for a public agency gives you the opportunity to serve the public,” he says. “Being able to listen to residents and learn about neighborhoods gives us the opportunity to better serve the community. To me, that’s what public service is all about, being able to give back to the community.”

Gindi, who also has a master’s in civil engineering from Cal State Long Beach, credits his accountant father and high school teacher mother with influencing him to forge a career in public service. He also lauds Cal Poly Pomona for giving him a solid educational foundation on which he could build a career.

“Cal Poly Pomona gave me a well-rounded education,” he says. “You’re not just a civil engineer. From your English classes to chemistry classes to mechanical engineering and computer science classes, you learn. It allows you to be well rounded enough to know that you need to continue to learn throughout your career. At Cal Poly Pomona, you learn how to learn.”
By Melanie Johnson

Bob Suzuki’s childhood experiences with discrimination and his desire to see a more just and equitable world shaped his life’s work in both education and activism.

Suzuki, a pioneering agent of change, died May 1 surrounded by his family. He was 88.

Suzuki, Cal Poly Pomona’s fourth president, began his career as an engineer. However, as the civil rights movement gained momentum in the 1960s, he opted to pursue a career in education, a field more in line with his commitment to social justice and community-building.

“I think the greatest accomplishment that anyone can make is to help improve the lives of others,” he said in a story the university published during his tenure. “So, I finally decided education was the area to get involved in.”

He became university president in 1991 and retired in 2003. Passionate about diversity and inclusion, Suzuki helped to establish the cultural centers on campus, as well as the educational equity programs. He created the Faculty Center for Professional Development to improve academic quality and forged key partnerships with the city of Pomona.

“Dr. Suzuki was a visionary leader. He was a loving husband, father, grandfather, and a kind friend,” University President Soraya M. Coley says. “He was a helpful advisor when I reached out, and one of the most gifted minds on multicultural education, international education and educational equity in our world. His mark on Cal Poly Pomona and the CSU system is indelible, his legacy remarkable, and his passing too soon. I will cherish and miss his helpful advice, his brilliant mind and his generous spirit.”

Suzuki earned a bachelor’s and master’s degree in mechanical engineering from UC Berkeley. After graduation, he worked at Boeing in Seattle. He earned a doctorate in aeronautics from Caltech and taught aerospace engineering at USC. Prior to coming to CPP, Suzuki was the dean of graduate studies and research at Cal State LA and vice president for Academic Affairs at CSUN. There, Suzuki worked to increase grant funding for instruction and research, bolster diversity among faculty and raise the graduation rates of underrepresented students.

As president at Cal Poly Pomona, Suzuki raised more than $110 million to help fund more than $200 million in new construction projects on campus, including a state-of-the-art engineering building, an expanded complex for what was then known as The Collins School of Hospitality Management, a biotechnology building and the Rain Bird BioTrek learning center. Other projects included his oversight of the campus’ first high-speed network, improving hardware and software infrastructure, increasing research and scholarship opportunities, and the founding of the International Polytechnic High School (iPoly). He also notably was responsible for the Aratani Japanese Garden, one of the most picturesque gathering places on campus.

Suzuki was born in Oregon in 1936. When he was a young boy, he and his family were confined in a Minidoka, Idaho, internment camp for Japanese Americans during World War II. That experience shaped him.

“It was my earlier experiences that led me to get deeply involved in the civil rights movement and become an advocate for the underdog groups of society,” Suzuki once said.

Inspired by Malcolm X and Brazilian educator Paulo Freire, Suzuki and his wife, Agnes, became change agents — picketing, rallying and organizing for action. He became vice chair of the advocacy committee tasked with desegregating Pasadena schools and led a national campaign for the Congressional repeal of the Emergency Detention Act of 1950, a McCarthy-era law enabling the federal government to detain people they labeled suspected subversives without due process. Suzuki also tapped into his work in academia...
“Bob was a no-nonsense kind of guy. He was fixed on goals he wanted to accomplish, and he moved in the direction of those goals very effectively. What I was most impressed with was his dedication to students and his commitment to fostering diversity throughout the campus. He was really a student-focused president.”

“President Suzuki always made time for our students and was empathetic to our minoritized first-generation students. He believed in the power of pipelines for success.”

“It would be difficult to find a harder working or more dedicated leader than Dr. Bob Suzuki, and I was fortunate enough to work with four of our outstanding presidents over a 40-year period. Dr. Suzuki lived and breathed the university, and you could count on him to always have the best interests of the students in mind. Much has been written about his desire to make this country a better place through education, and I am proud to have been a part of his staff.”
No. 1 Polytechnic in Social Mobility

Cal Poly Pomona is No. 3 on the 2023 Social Mobility Index (SMI). The ranking cemented a 10-year streak as the nation’s highest-ranking polytechnic university for helping low-income students achieve their dreams of success and upward economic opportunity by graduating them into well-paying careers. The university is one of the few institutions consistently in the Top 20 since CollegeNET began publishing the SMI in 2014.

The SMI is calculated from six variables: tuition cost; graduation rate; percentage of students whose incomes are below $48,000; median salary five years after graduation; endowment; and “ethos” — a new metric measuring how schools’ messaging and communications teach faculty, students and the public about their institution’s attention to advancing social mobility. Nearly 12,000 U.S. universities and colleges are on the 2023 list. According to CollegeNET, the median early career salary of Cal Poly Pomona alumni is $54,000.

Cal Poly Pomona has approximately 27,000 students, 57 percent of whom are the first in their families to attend college. About 70 percent received financial aid through grants, loans, federal work study and scholarships.

Golden Anniversary for the Collins College

This year, the Collins College of Hospitality Management celebrated its 50th anniversary and global recognition for its high-quality programs. The college ranks No. 6 in the world on CEOWorld Magazine’s list of the 2024 “Best Hospitality and Hotel Management Schools.”

CIPP’s hospitality management program started with two faculty members and 34 students in the School of Business Administration in 1973. The hospitality industry was booming in the 1970s and in need of trained professionals, so the campus became the first university on the West Coast to offer a four-year hospitality management degree.

Five decades later, college has two dozen diverse faculty and has graduated more than 7,500 students over the last half century.

Associate Dean Michael D. Godfrey (’83, zoology), who joined the faculty in 1997 as an instructor at The Restaurant at Kellogg Ranch, credits the support of business professionals, alumni and donors with helping the program grow and thrive.

“Most of us come from the industry,” he said. “People here have a particular sense of pride, especially those who were here when there was only one building.”

Business and Engineering Alumni Receive Honorary Doctorates

DAVID SINGELYN ’84, accounting and computer information systems

RUTH SINGELYN ’94, computer information systems

To elevate Cal Poly Pomona’s graduate business programs so that students are successful in facing future challenges and opportunities, David and Ruth Singelyn gifted $12.5 million in 2022 to expand the university’s graduate business program, which was named in their honor.

“Dream big and create a life vision that you have passion in. Be purposeful in pursuing your life dreams and visions,” said David at Commencement.

“Remember that dreams worth pursuing are not easy or without risk. If they were easy, they would have been accomplished and done before.”

Their education at CPP set them on a pathway to success. After graduation, David worked as an accountant and computer auditor at Arthur Young & Company. In 2011, he co-founded American Homes 4 Rent, an industry leader in the single-family home rental market and serves as CEO and trustee. Ruth pursued a career in tech in the 1980s, something that was uncommon for women at the time, and was successful at IBM.

For their contributions to Cal Poly Pomona, the couple both received an Honorary Doctorate of Humane Letters at the College of Business Administration ceremony.

New Foals Continue Kellogg Legacy

This spring, three Arabian foals were born, continuing the 99-year legacy of promoting and breeding Arabian horses in Pomona.

The new foals are Declan, a colt born March 6 by CSP Grand Caymon out of CP Metropolitan; Julio, a colt born March 27 by Inception out of CP Visaron; and Sierra a filly born April 11 by Baske Afte out of CP Visaron.

The foaling process is a signature Poly’K opportunity. Live-in students are responsible for monitoring the mares during their 11-month pregnancy and assisting during foaling. Once born, the foals are given an informal “barn” name by students and later a pedigree name that carries the legacy of the W.K. Kellogg Arabian Horse Center.

The center was established in 1925 by W.K. Kellogg, who sought the finest Arabians bloodlines. The Arabian, one of the oldest horse breeds, is noted for its grace, beauty, intelligence and endurance. Cal Poly Pomona has continued the Arabian horse breeding program, with university mares bred to outside stallions. In 2023, the center was named “Arabian Horse Times Reader’s Choice Performance Horse Breeder of the Year.”
55th Anniversary Rose Float Wins Innovator Award

The Cal Poly Universities’ Rose Float had a big showing in the 135th Rose Parade in Pasadena, winning the Crown City Innovator Award for the most outstanding use of imagination, innovation and technology. The 2024 entry, “Shock n’ Roll: Powering the Musical Current,” marked the 75th float and partnership between Cal Poly Pomona and Cal Poly San Luis Obispo students. It was the 42nd award for the student teams since the program started in 1949.

The 55-foot-long float depicted an underwater rock’ n’ roll swimming party complete with a giant purple manta ray gliding over a colorful coral reef and three yellow eels using their current to power electric guitars, a keyboard and a turntable. A piano keyboard wrapped around the entire float.

This year, the team debuted a new animation system to control the mechanisms that make the various parts of the float move. Animations include a clamshell that opens and closes and eels gliding back and forth.

The float was decorated with flowers, fruit, vegetables and dried plant materials — dragon fruit, lemons, purple carrots, and Protea, a genus of South African flowering plants, and Lunaria, a cottage garden plant.

Giving Day 2024 Raises Over $550,000

This spring’s Giving Day showed what can happen when Broncos support Broncos. The 36-hour online fundraiser raised over $550,000 through more than 1,000 gifts, making it one of the most significant Giving Day events. The funds raised will be put to good use, helping to build resources and expand services for students. Broncos gave from across the world, including 24 states, with the most gifts — nearly 340 — coming from California, as well as from Mexico, Australia, Great Britain and Iceland.

Crucial to this year’s success were 145 Giving Day ambassadors who reached out to their networks via email, social media and word of mouth, encouraging them to give.

Donations for student scholarships, endowments and other support programs can be made anytime at www.cpp.edu/giving.

Professor Celebrated as Top Music Educator by Yamaha

Jessie Vallejo, associate professor of music, was named one of the “40 Under 40” music teachers celebrated for “music education excellence” by Yamaha Music USA. The award honors “remarkable educators who bring innovation and passion into their classrooms... who are making a difference in growing and strengthening their music programs.”

Vallejo is director of the university’s mariachi ensembles and teaches courses across the music department’s curriculum. A recent standout collaboration involved Julian Saporiti (a.k.a. No-No Boy), who wrote “The Best God Damn Band in Wyoming.” Vallejo asked to write a mariachi arrangement because she felt its expression about the overlapping experiences of Asian, Mexican and Central Americans in Pomona would resonate with her students. The request turned into a longer collaboration that included a Smithsonian Folklife recording, “La Banda Más Chingón en Wyoming,” and a joint performance of No-No Boy and her students at CPP.

“I am one of those people who feel like I need five lifetimes to do everything I’m interested in,” Vallejo said. “I want to walk into class every day and enjoy what I teach about. Each of the class projects I’ve done, I’ve done it because it sounded fun, and there was a lot to learn from it.”

Music Professor Jessie Vallejo, center, launched the university’s mariachi ensembles.

‘No Day But Today’

Students in the Musical Theater Workshop gave two sold-out performances of the Tony Award-winning musical “Rent” by Jonathan Larson in April. The iconic show chronicles a year in the life of a group of artists and musicians in the East Village of New York City as they struggle to survive during the AIDS crisis in the 1990s. Cal Poly Pomona’s production included 23 in the cast, 9 students in the crew and two faculty members, with rehearsals scheduled twice a week throughout spring semester. The production draws students from a variety of majors, including music, architecture, civil engineering, computer engineering, liberal studies, marketing, music industry studies and chemistry. The music department’s fall season resumes in September. Follow them on Instagram (@cppmusicdept) to learn about upcoming performances.
Halal Options at Centerpoints

Dining Services has taken a significant step toward inclusivity and diversity by offering fresh, locally sourced halal meals at Centerpoints. Halal, derived from Islamic teachings in the Quran, translates to “permissible” in English and adheres to specific guidelines in food production and handling.

The initiative began with student concerns about the limited halal-friendly options on campus. Executive Chef Kristopher Arguin, recognizing the need for change, collaborated with the Muslim Student Association to address this gap. One popular dish at the halal-friendly Global Station is Korean BBQ flank steak served with rice and veggies.

“Knowing our halal students were extremely limited regarding food options, I saw an opportunity to change this while also introducing new modern dishes to the entire student community,” Arguin said.

Halal Options at Centerpoints

Telling the Untold Stories of Immigrant Sons

Sociology Professor Anthony Ocampo is that favorite cousin you share your secrets with because he’s been in your shoes, veiling his own mysteries until he came out at 22.

As a queer person of color, ambient terror wasn’t an entirely new feeling,” he writes in the preface of “Brown and Gay in L.A.: The Lives of Immigrant Sons.” Now available in paperback, the book has been praised as a masterful ethnography.


Ocampo’s book seeks to increase understanding of gay men of color, who exist at the intersection of race and sexuality.

New Center Provides Academic and Career Support for Grad Students

Graduate students now have access to the new Graduate Resource Center on the second floor of the University Library. With in-person services, the center expands the online resources for grad students in every college — tutoring, academic support and advising, assistance with financial aid and scholarships, and workshops and events.

The one-stop shop offers computers, workstations, outlets for laptops, video conferencing hookups, a conference room, and “huddle spaces” for collaboration and networking.

A nearly $200,000 federal grant through Project LOGRAR (Leverage Opportunities for Graduate Research and Resources) funded the center’s construction and additional services to enhance the graduate student experience.

New Vice Presidents at Cal Poly Pomona

ACADEMIC AFFAIRS

Yern Gomez has been appointed provost and vice president for Academic Affairs. With nearly 25 years of service at Cal Poly Pomona, Gomez is a nationally recognized leader for her work in student success and innovative programs to address the needs of diverse student populations.

UNIVERSITY ADVANCEMENT

Frances Tovey has been appointed vice president for University Advancement. Tovey brings 25 years of experience in nonprofit and higher education. She joined CPP in 2017 to lead the university’s government and external affairs activities. She also led the campus’ pandemic response efforts and helped coordinate the regional mass vaccination hub.

Engineering Professor Wins with National Traffic Safety Award

Wen Cheng, professor of civil engineering, has been honored with the Traffic Safety Excellence Award by the National Highway Traffic Safety Administration for his work analyzing traffic design and crash data to help make California streets safer.

“Dr. Cheng has had a profound impact on the traffic safety community,” said California Office of Traffic Safety Director Barbara Rooney. “His instrumental work on the OTS crash rankings has allowed cities and counties to identify and address the biggest, emerging traffic safety problems.”

Since 2008, Cheng has analyzed the true traffic safety in all 58 counties in California and $490 incorporated cities. The rankings can help governmental agencies allocate traffic safety funds efficiently to have the most impact.

James Alderson

James Alderson, animal and veterinary science professor emeritus and former director of the WK Kellogg Arabian Horse Center, died Dec. 14 after battling cancer. Alderson oversaw the fledgling animal health science program, which became the only four-year baccalaureate program on the West Coast accredited by the American Veterinary Medical Association’s Committee on Veterinary Technician Education.

Charles William Gossett

Charles William Gossett, former chair of the political science department, died May 10 after a battle with Parkinson’s Disease. He was 72. Gossett was also the interim director of the master of public administration program. He supported LGBTQ+ causes personally and professionally, compiling the first database of gay and lesbian elected officials in the U.S.

Harvey Leff

Professor Emeritus Harvey Leff died Dec. 30. He was 86. Leff had a long career in physics, including serving as department chair at Cal Poly Pomona. A Renaissance man, Leff played drums in the country rock band The Outlaws of Physics, a group of musically inclined CPP physics faculty and staff. The Outlaws endowed a scholarship for a graduating physics senior.

Conrad Newberry

Conrad Newberry, a professor emeritus who taught engineering for more than two decades, died Jan. 3. He was 92. He championed the college’s graduate program, establishing an off-campus master’s degree program in partnership with Northrop Corp. Newberry worked for several aircraft companies, including Dixon Aircraft, North American Aviation, Lockheed Aircraft Service, Northrop Aircraft and Rockwell International.

Robin C. Tomasso

Staff member Robin C. Tomasso died Dec. 22 after a battle with cancer. She was 67. Tomasso was the face of the Academic Senate office and was instrumental in its day-to-day operations, including maintaining its archives. Over the years, she supported the activities of 28 senate chairs and hundreds of senators.

New Vice Presidents at Cal Poly Pomona