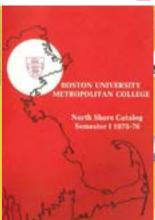
Metropolitan





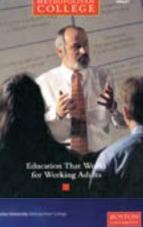






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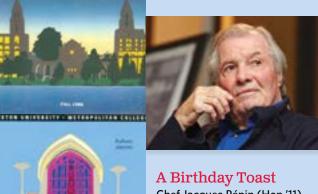
Metropolitan College











A Distinguished

Business leader S. D. Shibulal (MET'88) shared insights on innovation and entrepreneurship, followed by a panel discussion. **See**

Lecture

page 4.

Chef Jacques Pépin (Hon.'11) and MET were honored by more than 60 chefs, beverage purveyors, and restaurateurs—not to mention 600 guests. See page 6.

A message from Dean Zlateva



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Access additional content—including videos, photos, interviews, and other features—online at **bu.edu/met/magazine**.



We had an exciting 2015, celebrating a milestone that warms our hearts: 50 years of Boston University Metropolitan College.

Introducing our newly established College in its 1966 yearbook, the University anticipated that Americans will "continue to be educated and re-educated throughout their lives in order to keep up with the rapid changes that will occur." Not only has this premonition come true—it has become critical to the prosperity of our nation. For the past five decades, MET has continued to find innovative ways to ensure that BU's resources are accessible to the community, while bridging research to professional practice and staying abreast of industry developments with new initiatives such as this year's degrees and certificates in Applied Business Analytics, Data Analytics, and Cybercrime Investigation & Cybersecurity.

I hope you were able to attend one of our special anniversary events this past year. In September we presented a distinguished lecture with one of our most successful and prominent alumni, S. D. Shibulal (MET'88), cofounder and former CEO of Infosys. Like many of our students and graduates, Shibu received his master's from MET while raising a family and working full-time. Fittingly, his lecture on "Entrepreneurship Driven by Innovation" focused on the core principles of success. His talk was followed by a panel discussion with several prominent thinkers.

In November, we threw a very large 50th anniversary gala, celebrating also the 80th birthday of legendary chef Jacques Pépin (Hon.'11). Jacques still teaches in the Certificate Program in Culinary Arts, which he cofounded with Julia Child (Hon.'76) along with our MLA in Gastronomy. An innovator and lifelong learner, Jacques has significantly helped to transform the way we regard food, while championing the power of a meal shared with friends and family.

Finally, we hosted a special MET Night @ Agganis Arena, at which we distributed commemorative "MET 50" scarves to almost two hundred attendees of the pre-game reception.

I am deeply grateful to our dedicated alumni, students, faculty, and staff for all their contributions to our wonderful institution. All in all, it has been an exciting and edifying year—and a suitable way to kick off the next 50 years of success at MET!

Tanya Zlateva

Tanya Wateve

Dean

Boston University Metropolitan College

Metropolitan bu.edu/met/magazine

MET: Fifty Years of Innovation







Fifty years. Five decades. Half a century. It may not seem like a long time by most measures, but in the world of technology (and—let's face it—any industry that relies upon, employs, or develops technology, which is all of them) 50 years is equivalent to many lifetimes.

Boston University's Metropolitan College may wear the rosy hue of youth, but it has weathered approximately 20,000 days of technological breakthroughs, marketplace tumult, industry fluctuation, business evolution, and trends that emerge and either revolutionize the world or go the way of the dodo. During that time, the College has become ever more experienced in the ways it anticipates, and embraces, change.

From the beginning, MET's mission has been to ensure that Boston University's world-class resources are accessible to the community and the world via part-time, evening programs aimed at self-motivated adults and working professionals. Over the years, however, MET continued to refine its ambitions and expand its reach, introducing courses off-site at corporate locations, in the high-technology corridor northwest of Boston, abroad, and eventually, online.

"The innovations in course delivery formats were driven by internal factors such as initiative and desire to experiment on the part of MET faculty and administration," says Associate Professor Emeritus Victor Shtern (Questrom'85). "One of the

first innovations for reaching a wider community was opening satellite campuses located either on the premises of large companies, or at non-company venues like the Wang Institute—or even out of state in North Carolina and abroad in Germany, Israel, Spain, and Belgium."

The year 2002 turned out to be momentous as the College introduced online courses—launching a new epoch in the capability to reach students nationwide and across the globe. "Boston University entered the online arena with MET's courses in criminal justice," explains former dean and Professor of the Practice Jay Halfond. "That, and subsequent online rollouts, completely transformed MET. The credibility of the Distance Education office approach to distant learning was self-evident, and showed MET as an essential value proposition within BU."

"MET has been innovative for all the time that I have been on the faculty," says Associate Professor Eric Braude. "Innovation has been present in the curriculum as well as in our teaching methods and tools. And through distance education, we have made our resources available to the world."

Whether in the evening, online, or in the blended format that combines both, MET's current programs anticipate and reflect areas of innovation and high growth in industry. There are more than 70 degrees and certificates available, affording students and

entrepreneurs opportunities to advance in critical areas such as analytics, cybersecurity, health care IT, project management, and many others—while providing an education that helps to close crucial skill gaps. "We have always been acutely aware of the changes and the transformational power of technology," noted Dean Zlateva at last May's Commencement, while offering a reminder that innovation includes the College's social values. MET's promise of intellectual excitement, accessibility, and affordability underscores initiatives such as scholarships for the Boston community and community college graduates, the Prison Education Program to lower rates of recidivism, and collaboration with local cities to help them plan for the consequences of climate change.

"As a community, we take pride in the superior quality of our pedagogy, technology, and applied techniques and tools," concludes the Dean. "Our industry-relevant part-time and online programs ensure that our graduates are well prepared to keep pace with today's rapidly changing world." M

"Never before in history has innovation offered promise of so much to so many in so short a time."

BILL GATES

50TH ANNIVERSARY ISSUE Metropolitan



The Legacy of Innovation

Global business leader and MET alumnus S. D. Shibulal talks about "Entrepreneurship Driven by Technological Innovation."

"If I look at my life and choose one single thing which made me successful, that is the lifelong learning attitude I had."

On September 15, students, alumni, faculty, and staff listened as S. D. Shibulal (MET'88) offered three decades' worth of hard-won perspective on the role played by innovation in entrepreneurial endeavors. Part of MET's 50th anniversary celebrations, the distinguished lecture was followed by a panel discussion.

As one of seven co-founders of Infosys, the man affectionately known as "Shibu" described the company's humble beginnings in 1981, shared key lessons learned, and outlined the core values that enabled the firm to become a global leader in consulting, technology, and outsourcing. The development of a Global Delivery Model, chief among Shibu's many achievements at Infosys, ushered in a new standard for the delivery of outsourced IT services.

"I started out as a software engineer—so I was basically coding—and moved on to becoming a project manager just in 1981," explained Shibu. "And when I retired in 2014, I was the chief executive officer. In between, I must have done at least 11 jobs. Every three years, I would change my job."

In Shibu's words, the company was built brick-by-brick, founded on "nothing more than a concrete vision to create a globally respected corporation, which will provide technology services to corporations across the globe. We had no money, we had no political connections, we did not come from affluent families, and it was a completely different time in India, in 1981." Initial capital was just \$250; in the second quarter of fiscal year 2016, revenue was \$9 billion. The company is a true multinational, with 85 sales and marketing offices worldwide, 100 development centers, and a global workforce numbering more than 180,000.

Since retiring from Infosys, Shibu has cofounded the business incubator Axilor Ventures, Inc. As described by company CEO Ganapathy Venugopal, Axilor is a platform to support innovation and entrepreneurship in India, with a "vision to improve odds of success of entrepreneurs in the first 24 months."

Shibu is also a member of the World Economic Forum's Global Agenda Council on Emerging Multinationals and co-chair of the Confederation of Indian Industry's National Committee on IT, ITeS & e-Commerce. Together with his wife Kumari, Shibu pursues philanthropic initiatives to improve education, health, organic farming, and nutrition. He is on the Board of Trustees of Boston University and the Advisory Board of Metropolitan College.

In her introductory remarks, Dean Zlateva referred to Shibu as "a global business leader, philanthropist, and somebody who cares not just for business but for the people and for the transformation it carries." But most important, Zlateva said, is that Shibu is a MET alumnus who earned his master's degree "as all our students do—while working full time and caring for a family."

Watch the entire lecture and panel discussion at **bu.edu/met/mag/legacy**.

"The success of Infosys was an impetus for the IT industry in India. It built credibility for India."

INFOSYS FIRSTS:

- First Indian company on NASDAQ
- First Indian company with an employee stock-option plan
- First Indian company to get CMM level 4 certification
- First Indian company to get CMM level 5 certification

Metropolitan bu.edu/met/magazine



HOW TO BE AN ENTREPRENEUR

In his lecture, Shibu explained the guiding values of successful entrepreneurship.

VALUE OF EXECUTION

"I'm a person of the belief that ideas are a dime a dozen. Anybody can come up with an idea. But it's extremely difficult to execute. Execution is the key to success."

VALUE OF THE FOUNDING TEAM

"We had ups, we had downs. We had wins, we had losses. We had failed. We had very hard times in between. But we stayed on and paid the dues. You have to continuously reinvent. Not only do you have to learn, you have to unlearn every three to four years."

VALUE OF THE VALUES

"Every organization needs a clearly articulated set of values, which is based on fairness, integrity, meritocracy, and transparency. There should be zero tolerance to deviation from these ethical norms."

VALUE OF PERSEVERANCE

"Building a successful business is not a sprint, but a marathon. It may consist of a series of sprints, but ultimately it is those who are willing to persevere, even in the face of temporary setbacks, who ultimately taste success. As I said, we were started in 1981. It took us 23 years to get to a billion dollars and 23 months to get to the next billion."

THE VALUE OF LUCK

"I believe luck is a product of our beliefs and actions. Hence, when we do all the above we should also invite luck through our thoughts and actions."

Moderator



Tanya ZlatevaDean, Metropolitan College

Panelists

BORDERS AND BUSINESS PRACTICES



Tarun Khanna

Jorge Paulo Lemann Professor, Harvard Business School

"On average, information about how well an industry behaves in one location tells you exactly nothing about how you would do, on average, in another location."

START-UP INCUBATION



Ganapathy Venugopal

CEO, Axilor Ventures

"We believe that we can actually play a direct role in matching entrepreneurs to big problems that are not otherwise seeking any entrepreneurial interest."



OPEN SOURCE COMMUNITIES



Siobhan O'Mahony

Associate Professor of Strategy & Innovation, Questrom School of Business

"If you're an entrepreneur today ... there is probably a community out there that can help you with at least one or more aspects of your business, whether it's brainstorming, ideation, concept development, funding, marketing..."

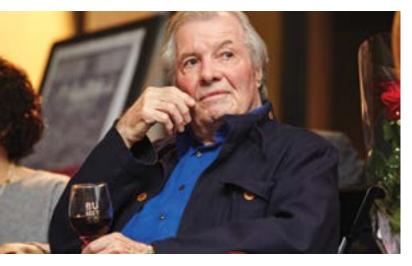
PLATFORM BUSINESS MODEL



Chrysanthos Dellarocas

Professor of Information Systems, Questrom School of Business; Director, Boston University Digital Learning Initiative

"When we talk about entrepreneurship, most people think about new products and new services. However, the Internet has enabled a new form of entrepreneurship, which is based on business model innovation."



A Toast to the Spirit of Innovation

MET honors Jacques Pépin in his 80th year.

"My favorite place to eat?
That's an easy one: my home.
Because food is not the meal
itself, it's the family who is
there..."

On the evening of November 2, 2015, more than sixty acclaimed chefs, beverage purveyors, restaurateurs, and food educators—many of them associated with Metropolitan College's Programs in Food & Wine—presented a dazzling array of small plates, cocktails, wines, coffees, and sweets in honor of two milestones: the 80th birthday of Jacques Pépin (Hon.'11) and the 50th anniversary of MET.

Six hundred guests, a quarter of them Boston University alumni, attended the epicurean celebration.

During the toast, Dean Zlateva described how MET was created to help adults advance their education and expand their opportunities. "We pride ourselves on innovation in our curricula and programs," she explained. "Chef Pépin is also an innovator, an emigrant from France who was in his thirties when he earned his bachelor's and master's degrees from Columbia University. As a lifelong learner, his experience exemplifies the power of education to inspire and transform."

Working with Programs in Food & Wine founding director Rebecca Alssid (now retired) and Alssid's successor Dr. Potter Palmer (MET'09), Chef Pépin has been integral in drawing over ten thousand residents of greater Boston to the University by hosting informal seminars, demonstrations, discussions, and special cooking events. A part-time faculty member at BU since 1983, he collaborated with Ms. Alssid and close friend, television personality, and guru of French cooking Julia Child (Hon.'76) to cofound MET's Certificate Program in Culinary Arts and master's program in Gastronomy. "Most of the chefs here—in fact I'd say 99 percent of them—have taught in the program at some point," Alssid shared in her comments to the

Pépin has written more than two dozen cookbooks—two of which, La Technique and La Méthode, are in the James Beard

Foundation's Cookbook Hall of Fame—and hosted 13 popular cooking series on public television, including Essential Pépin and Julia and Jacques Cooking at Home (with Julia Child), which won a James Beard Foundation award for best national cooking show and a Daytime Emmy® Award in 2001.

Each guest received a signed copy of Pépin's newest cookbook, Jacques Pépin Heart & Soul in the Kitchen, which was published in early October to accompany the chef's 80th birthday celebrations and the airing of his most recent PBS series, Jacques Pépin: Heart & Soul.

In 2004, Pépin was awarded France's highest civilian honor, the Legion of Honor. The next year, he received a Lifetime Achievement Award from the James Beard Foundation. In 2011, Boston University awarded Pépin an honorary Doctor of Humane Letters. He continues to teach at Boston University and is dean of special programs at the International Culinary Center in New York City. M

See our toast to Jacques at **bu.edu/met/mag/toast**.







WHO WAS THERE?

Beverly Alexandre Cooking Up Culture at BU Rich Barron Il Capriccio David Becker Sweet Basil; Juniper Chris Bee Catering on the Charles Skip Bennet Island Creek Oyster Farm Ilene Bezahler Edible Boston

Jamie Bissonnette Coppa; Toro Sandy Block Legal Sea Foods; Wine, Beer & Spirits Studies at BU

Nick Bourke Martignetti Companies Michael Brehart Vine Connections

Jackson Cannon The Hawthorne

Cara Chigazola-Tobin Oleana Chip Coen M. S. Walker

Irene Costello (MET'06) Effie's Homemade Beth Ann Dahan Vela Wines; Wine,

Beer & Spirits Studies at BU

Dante de Magistris Dante; Il Casale Jim Dodge Bon Appétit Management Chris Douglass Ashmont Grill; Tavolo

Patrick Dubsky Winestone Frederick Ek Retired Wine Importer

Abe Faber Clear Flour Bakery
Jeff Fournier 51 Lincoln; Waban Kitchen
Helen Gallo Bryan Winebow

Ihsan Gurdal Formaggio Kitchen

Deborah Hansen *Taberna de Haro* **Garrett Harker** *Island Creek Oyster Bar; Row 34: Eastern Standard*

Max Harvey Georges Bank
Nicola Hobson (MET'05) Island Creek
Ovster Bar

Sam Huang Super Fusion, Watertown C. J. Husk Island Creek Oyster Farm Sally Jackson The Boston Beer Company

Thomas John Piperi Lauren Kroesser Eastern Standard;

Island Creek Oyster Bar
Kin Kumler Turtle Creek Winery

Michael Leviton Lumière

Joan MacIsaac Effie's Homemade Barry Maiden 2015 James Beard Award Winner; BU Culinary Arts

Dan Michaud Ruby Wines

Francisco Millan (SHA'08) Row 34 Lisa Miller Ryan Brookline Liquor Mart Nicole Monis Casa Romero

Bill Nesto Wine, Beer & Spirits Studies at BU

Sean Noel (CAS'94, MET'02) Howard Gotlieb Archival Research Center at BU Raymond Ost Wilson Farms

Vita Paladino (SSW'93) Howard Gotlieb

Archival Research Center at BU

Polar Beverages

David Punch Sycamore

Gus and Mimi Rancatore *Toscanini's Ice Cream*

Jacky Robert Ma Maison Jeannie Rogers Adonna Imports The Russell Family Westport Rivers

Vineyard & Winery
The Sapoznik Family Olive Connection
Janine Sciarappa BU Culinary Arts
Jeremy Sewall Island Creek Oyster Bar;

Lineage; Row 34

Joe Simone Simone's

David Strymish Cookbook Dealer Christy Timon Clear Flour Bakery Richard Vellante Legal Sea Foods

John Vyhnanek BU Culinary Arts Jasper White Summer Shack

Tim Willis Summer Shack Stacy Woods Wine, Beer & Spirits Studies at BLI

Josh Ziskin La Morra; Heritage of Sherborn



















PÉPIN RECEIVES INAUGURAL JULIA CHILD AWARD

On October 22, 2015, the Julia Child Foundation for Gastronomy and Culinary Arts presented the first Julia Child Award to Jacques Pépin. Bestowed annually to an individual who has made a profound and significant difference in the way America cooks, eats, and drinks, the award includes a \$50,000 grant to a food-related non-profit of the recipient's choosing. Pépin split the proceeds equally between BU's Programs in Food & Wine and another nonprofit, Wholesome Wave. M







Good spirits:
Rebecca Alssid,
founding director of
MET's Food & Wine
programs, stands with
Jean-Claude Szurdak,
Culinary Arts program
instructor and close
friend of Pépin.

"I met Julia in 1960, so I was friends with her for 45 years," says Pépin. "So there are many, many memories and many, many bottles of wine associated with that, too!"

For more information, visit juliachildaward.com/recipients.

SPECIAL THANKS:

Jim Dodge Jacques Pépin's birthday cake Polar Beverages Bottled water Trimark Etched glasses Libbey Glass

MET Night a Agganis Arena

The Terriers might have lost to the University of Vermont Catamounts, but December's MET Night @ Agganis Arena was a winner. During the pre-game reception in the Friends of Hockey Lounge, Terrier mascot Rhett and the BU Pep band rallied 181 MET students, alumni, faculty, staff, friends, and family. Guests enjoyed beer, wine, and a buffet that included 240 red velvet cupcakes, before leaving for the game with a seasonally appropriate memento of MET's $50^{\rm th}$ anniversary—a red scarf. M

For more pictures, visit bu.edu/met/mag/metnight15.









The Timeline

1965

MET established, offers BU courses in the evening



1966

Bachelor's degrees in Liberal Studies & Applied Science

1968

Bachelor's in Urban Affairs



1969

Master's degrees in Urban Affairs & Liberal Studies

1974

Social work bachelor's accredited, Council on Social Work Education

1983

MS in Computer Information Systems (on campus)



1988

BS in Biomedical Laboratory & Clinical Sciences (with BU's School of Medicine)

1985

MET and Ben-Gurion University: first joint MS in Management at any Israeli university



1989

Certificate Program in Culinary Arts



2002

Distance Education office, MET International (as BU Global) & Center for Professional Education

2002

BU's first online program: Master of Criminal Justice



2003

MS in Advertising (with BU's College of Communication)

2004

Two new military locations for degree programs in N.C.



2004

Online MS in Computer Information Systems

2008

MS in Health Communication online program (with BU's College of Communication)



2010

Excellence in Institution-Wide Online Education (Sloan Consortium)

2011

21st Century Best Practices Award (USDLA)

2013

MS in Project Management on campus



2015

Analytics and cybercrime programs "We are honored to be ranked the number one online criminal justice master's program. This distinction serves as a validation of our commitment to providing an excellent academic experience for each of our students."

MARY ELLEN MASTRORILLI

ASSISTANT PROFESSOR AND FACULTY COORDINATOR, ONLINE MASTER OF CRIMINAL JUSTICE

ONLINE PROGRAMS RANKED IN TOP 6

After 50 years, MET continues to push boundaries. In 2016, *U.S. News & World Report* announced the nation's Best Online Programs, placing three MET programs in the top six—and naming the Master of Criminal Justice as the nation's Best Online Graduate Criminal Justice Program.

- **#1** Master of Criminal Justice

 Best Online Graduate Criminal Justice Program
- **#3** Master of Science in Computer Information Systems

 Best Online Graduate Computer Information Technology Programs
- **#6** Master's degree programs in management
 Best Online Graduate Business Programs (excluding MBAs)







What has MET been doing for the last half-century? Take a look at this excerpt of the MET timeline.

1975

North Shore location & MS in Business Administration (BU Overseas) **1977** *Master of*

City Planning



1979

First Department of Computer Science at BU



1980

Evergreen program & Master of Criminal Justice



1991

MLA in Gastronomy, accelerated bachelor's program & N.C. military locations 1995

Department of Actuarial Science



1997

MS in Telecommunication 1998

MS programs in Arts Administration & Actuarial Science



2001

First-in-the-nation bachelor's concentration in e-commerce

2004

Security curriculum receives CNSS certification



2005

Online bachelor's degree completion program 2005

Department of Applied Social Sciences 2006

Accredited by the PMI® Global Accreditation Center (GAC)



2007

Blended format courses

Thank you to the staff of BU's Howard Gotlieb Archival Resource Center, especially Assistant Director for Rare Books Katherine Kominis (MET'88, SED'00) and Associate Director Sean Noel (CAS'94, MET'02), for their invaluable assistance in identifying and pulling archives for the MET timeline. Additional thanks are due to the MET 50 Planning Committee, Director of Alumni Relations & Development Katherine Meyer Moran (GRS'04, SED'13), Director of the Center for Professional Education Karen D. Murphy (SED'94), and MET Marketing & Communications for volunteering their time and energy on this project and 50th anniversary events.

For the full, interactive timeline, visit **bu.edu/met/mag/timeline**.

A Look Back at Commencement

Moving toward Commencement 2016, MET looks back at its semicentennial graduation ceremonies.

"Today is your day. Today you have your degree and it is the beginning of your career, the beginning of a new life. It is a time of hope, a time to believe in yourself, a time to dare. Be curious, be enthusiastic, be tenacious, and be engaged. It is a time in your life where the word 'impossible' doesn't exist, a time to reach for the sky."

JACQUES PÉPIN (HON.'11)
COMMENCEMENT SPEAKER

For the full speech, visit **bu.edu/met/mag/pepin**.

AWARDS 2015

EXCELLENCE IN UNDERGRADUATE STUDIES

R. Richard Ritacco

Bachelor of Liberal Studies

Daniela Paz Baeza-Prepetit

Bachelor of Science

EXCELLENCE IN GRADUATE STUDIES

Miao Yu

Actuarial Science

Amanda Catherine Braverman

Administrative Sciences, International Marketing Management

Michel L. LaFlamme

Administrative Sciences, Project Management

Sarah Jean Shoffner

Arts Administration

Jon Brantley Long

Computer Information Systems

Christopher Michael Cropanese

Criminal Justice

Tiana Lyra Alves

City Planning

Clara Kathleen Hanson

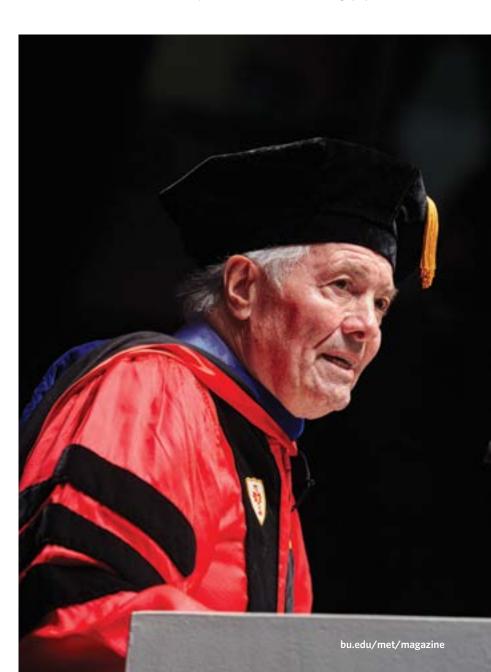
Gastronomy

Timothy Terrence O'Keefe

Health Communication

ROGER DEVEAU PART-TIME FACULTY
AWARD FOR EXCELLENCE IN TEACHING

Howard E. Williams (MET'86, SED'89)







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There are hundreds of great causes to support at Boston University: everything from the BU Band to the Undergraduate Research Opportunities Program. Every time you give to BU, you can choose exactly where your donation goes.

THERE'S SOMETHING FROM

B to U, AND FOR ALL THE OTHER
LETTERS, TOO!

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