

Join us for a panel discussion

Surviving and Thriving During COVID: Perspectives from Women in Leadership

Brought to you by the President's Commission on the Status of Women - Career Development Committee

Thursday, November 12th

3:00 - 4:00 PM. EST

RSVP

<https://bit.ly/310Bfu3>

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Dr. Shantalea Johns, Ed.D, LMSW
Director of Continuing Education and
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Wayne State University



April Anderson
Chef & Detroit Business Owner
Good Cakes & Bakes



**U.S. Congresswoman
Debbie Dingell**
Michigan's 12th District



Manal Hussein
Chef & Detroit Business Owner
For the Love of Sugar



Dr. Teena Chopra, M.D., M.P.H
Professor of Medicine in the
Division of Infectious Diseases - WSU
Corporate Medical Director - DMC



Shantalea Johns, Ed.D, LMSW, is a licensed social worker, mental health prevention educator, and a certified child and adolescent trauma professional. As a mixed-methods researcher, Johns's work includes understanding the neurobiology of trauma and trauma recovery and the social determinant of poor mental health among urban African American youth from adolescence to early adulthood. In addition to this work, Johns studies the use of mental health awareness and prevention initiatives in education settings. Johns has a doctorate in education with a focus in leadership and policy studies from Wayne State University. Johns also earned her bachelor's and master's degree in social work from Wayne State. She has graduate certificates in college and university teaching and in mixed methods research from The University of Michigan.



April Anderson knew at the early age of 9 that she wanted to be a baker and started making treats for her family on a regular basis. As April's curiosity grew she began exploring more sophisticated recipes and started a home based baking business in 2008. In 2010 April attended Macomb Community College for Pastry Arts. There she gained knowledge on Pastry Techniques, Artisan Breads, French Pastries and Recipe Development. It was during this time that April knew that she wanted to open a bakery in the Detroit and discovered D:hive and later became one of the graduates of the February 2013 BUILD class. In September 2013, April along with Michelle opened their first bakery in Detroit on the historical area known as The Avenue of Fashion. April has baked for Oprah Winfrey (September 2014). In 2015, April participated on a panel at the CGI America with Detroit Mayor Mike Duggan, Kresge Foundation President Rip Rapson and former POTUS Bill Clinton. In 2017, April won top prize in the QL Detroit Demo Day Competition. In 2018, April was given the honor of being a Pastry Chef for the James Beard Foundation's Media Awards (NYC). She's also a 2018 James Beard Foundation Chef Boot Camp Alum. April and her Mother made a featured appearance on The Today Show (NYC, 2019). April presented her TEDx Talk in 2019. A native Detroit, April Anderson is a graduate of Chadsey High School and holds a Bachelors of Science from Spelman College (Atlanta, GA), a Master of Business Administration from the University of Michigan (Ann Arbor, MI), and a Associate of Pastry Arts from Macomb Community College (Warren, MI).



Congresswoman Debbie Dingell represents Michigan's 12th District in the U.S. House of Representatives, where she has made it a priority to be a voice for the Midwest on issues that matter most to working families.

A member of the House Committee on Energy and Commerce, Debbie is a leader on efforts to grow manufacturing, improve access to quality affordable health care, support seniors and veterans and protect the Great Lakes. Recognized as one of the 25 hardest-working Members of Congress, Debbie is focused on forging bipartisan solutions that support Michigan's families and economy, including improving long-term care and ushering in the future of the American auto industry.

Before being elected to Congress, Debbie worked in the auto industry for more than three decades, where she was President of the General Motors (GM) Foundation and a senior executive responsible for public affairs. She was also Chairman of the Wayne State University (WSU) Board of Governors, and continues to fight to make education more affordable and accessible in Congress.



Dr. Teena Chopra is a Professor of Medicine in the Division of Infectious Diseases, at Wayne State University and the Corporate Medical Director of Hospital Epidemiology, Infection Prevention and Antibiotic Stewardship at Detroit Medical Center, Wayne State University. Her research interests include Epidemiology of Health care associated Infections, Infection Prevention Antibiotic Stewardship and Immunization.

Dr. Chopra has published over 80 papers in various journals and book chapters. Additionally, she has independently reviewed over 60 journal articles. Dr. Chopra has a special interest in immunization and studying the epidemiology of infections, including Clostridium difficile and Multi-Drug Resistant Organisms. Dr Chopra has championed the mammoth task of leading the COVID-19 pandemic for Wayne State University and DMC. She is serving on the president's COVID task force and on the President's Public health committee. She has appeared on countless media and print interviews including CNN, FOX, NPR and TIME magazine.



Manal Hussein went to school for Marketing Management at Wayne State University and during that time, interned at Quicken Loans in their Marketing department. After graduating I had a hard time finding a job so I did some things on the side like baking and painting. Eventually, I found a full time job, but after working full-time and baking for close friends and family, I realized baking and making edible art creations was what I really wanted to do and loved. So, I quit my job and pursued baking full-time. After a few years of venturing off on my own, I decided I needed to do something bigger and reach more people. I knew it had to be in the heart of Detroit. Especially after going to school and working in the area and just seeing the diversity, community, and support In December, 2017 I opened For the Love of Sugar. By combining my Middle Eastern roots, creativity and love for sugar, I wanted to create comforting sweets and treats you can't find anywhere else. I wanted to create an atmosphere where everyone could feel welcome and comfortable. For the Love of Sugar took many turns to eventually end up where it stands now. What started as a hobby of baking and painting, turned out to be fuel to start a successful bakery. Once I realized my passion for baking, I tried more and more recipes, simply to see what was possible to make into an edible art creation. I soon realized that I found my new passion for baking. The more I pushed my limits with what I could bake, the more I saw an opportunity to make friends and family happy with my creations. Since my early days of baking, my mantra was to never take the easy way out. When my recipes failed, which happened more times than I'd like to admit, I went back to the drawing board and studied these failures each and every time so that eventually my failures could become my ultimate success. And that's where For the Love of Sugar stems from and will remain rooted.