Kendall Knies proudly holds the crystal award she received. Inset, is her winning plated dessert.

**FACULTY TAKE EDUCATION TO THE “BIG” SCREEN**

Sullivan’s faculty are always looking for ways to improve their students’ educational experience and the University now has a mini-studio for production of educational videos. Using Camtasia® screen-capture and smooth draw tools, faculty members can create tutorials, explain concepts, and deliver student- and course-specific video responses to real-time student online questions. Student responses to this type of learning have been very positive. One student commented, “I can’t say I have ever had an instructor go through the extra trouble to ensure the students genuinely understand the work.” The faculty values this extra time to make videos, and when he sees feedback, “I certainly feel like I’ve gotten the most I can from this class.” Right, Professor Cara Marco, Electronic Resources Librarian assists Professor WJ Patterson with a video he wants to produce.

**Sullivan University News from the 2013 Winter & Spring Quarters**

**Welcome students**

Welcome back returning students, and welcome to all new day, evening and online students world-wide to Sullivan. Summer quarter classes. Surtains were noted on many faculty and students as they returned from their Spring quarter break. What a great life at Sullivan University – attend classes for 11 weeks and have a one to two plus week break each quarter, year round!

This issue of the Herald is full of stories on experiences and successes of students and faculty over the past few months. We hope you enjoy reading about them. Good luck with your studies this quarter!

**Sullivan has the “Student of the Year”**

Kendall Knies, a 2013 Baking & Pastry Arts graduate, currently enrolled in the Hospitality Management bachelor’s degree program, is no stranger to success. A gold medal winner on Sullivan’s pastry competition team, she also earned a diploma when she and her teammates competed at the Culinary Olympics in Erfurt, Germany last fall. However, she firmly secured her place in Sullivan history at the recent American Culinary Federation (ACF) Southeast Regional competition when Kendall was chosen as Student Chef of the Year. She is the first Sullivan student to achieve this honor. Even more remarkable, she is also the first Baking & Pastry Arts student to earn the prestigious title.

“Kendall is an inspiration to all NCHS students for her dedication and enthusiastic attitude towards her craft! I am very proud that she will be representing Sullivan University and the Southeast Region at the National ACF Convention this July in Las Vegas,” stated Chief Instructor Derek Spendlove, CEC, CCE, AAC, Director, Baking & Pastry Arts Program.

Good luck, Kendall. The Herald and the Sullivan community are hoping you achieve another milestone, as the first national Student Chef of the Year! Congratulations!

First woman Vice President

Dr. Marty Martinez, Associate Dean of Admissions, has been chosen to move on to the National Com- petition. I am excited to be representing Sullivan and the ACF Regional chapter in Las Vegas.

Annie Diggs, LOUISVILLE, KENTUCKY

**VOLUME, Fall issue, by Chef Tom Hickey was just published** by American Technical Publishers. The book addresses the knowledge and skills required in foodservice and catering operations serving educational, healthcare, correctional and banquet facilities.

Formerly the Director for the National Center, Chef Hickey currently serves as an Ambassador for Sullivan University. She’s done it again!

Sullivan University is proud to announce that Dr. Teresa A. Daniels’ most recent article, “A Dangerous Crossroad: Executive Success and the Increased Potential for Ethical Failure,” has been accepted for publication by the prestigious Society for Human Resource Management (SHRM). The article will be published in the summer 2013 issue of SHRM’s quarterly Legal Report. SHRM is the largest HR professional organization in the world with more than 250,000 members. Dr. Daniels is the Dean and a Professor in Sullivan’s Human Resource Leadership programs.

More on Sullivan’s HR offerings on page 2.

**Paralegal Studies students receive prestigious scholarship award**

The Institute for Legal Studies is thrilled that Paralegal Studies students, Julie Jagodzinski and Claudia King, are recipients of the 2013 Imagine America Foundation Adelante Excellence Award. The award, which provides a cash grant towards the student’s tuition balance, is highly competitive. Sullivan University is a participating Imagine America institution of higher learning.

First recipients from Sullivan

When notified about the award, Sullivan’s Regional New Student Coordinator Bobbi White remarked, “In 17 years of service with Sullivan University (the last 10 years dealing directly with Imagine America), this is the first time I can recall our students being selected for this honor!”

The recipients were more ecstatic. Julie Jagodzinski commented, “I had a balance on my financial aid account that I was going to have to pay out of my own pocket, but the Award ended up paying off that balance.” Claudia King was equally proud of winning the grant. “ . . . Because I live in one state and attend a university in another, I do not receive state grants. I am grateful that the Imagine America Foundation cares about students like me, who are otherwise faced with paying for their degrees without any assistance other than student loans.”

King commented, “The Paralegal Studies program at Sullivan is challenging and rewarding. With the help of my professors, I have come to understand complex legal concepts, and I am now able to read legal texts and draft legal documents relaying my findings. . . I am happy that I made the decision to go to school again, and that I decided on becoming a paralegal, because of the multiple career paths that are open to me with my Sullivan University degree.”

See page 3 for more Legal Studies news.

**Scholarship News**

Sullivan University offers numerous scholarship opportunities for high school as well as current students, and Kamisha Jones and Augusto Silva hit the jackpot – their Bachelor’s degrees are tuition-free! The Board of Directors of Sullivan University annually awards two full tuition scholarships, one for a female and one for a male student who are graduates of Sullivan’s associate degree programs and who want to continue their education towards a Bachelor’s in Business Administration.

“Paraphrasing a quote by Gandhi, that ‘striving to be the best is its own reward,’ I chose Sullivan University because of the desire to improve my books. Because they get to use my books.”

**Shireen Mirza, Dean of Justice & Public Safety**

**The Institute for Legal Studies is**

A Faculty and Staff of Sullivan University

Dr. Daniel is the president of SHRM. The article will be published in the Sum- mer quarter issue of the publication by the prestigious Society for Human Resource Management (SHRM). The article will be published in the summer 2013 issue of SHRM’s quarterly Legal Report. SHRM is the largest HR profes- sional organization in the world with more than 250,000 members. Dr. Daniels is the Dean and a Professor in Sullivan’s Human Resource Leadership programs.

More on Sullivan’s HR offerings on page 2.

**Congratulations to Nina Martinez, Vice President of Admissions, the first woman vice president in the history of Sullivan University. Nina, who has been with the Sullivan University System for 13 years, is an excellent “ground-breaking” choice. She began her career as an Administrative Assistant at Sullivan’s Fort Knox campus, and was promoted to the Director of Admissions. In Louisville, Nina served as Associate Directors of Admissions at Spand-

A first in the history of Sullivan University.

**SULLIVAN UNIVERSITY**

**SULLIVAN UNIVERSITY**

**SULLIVAN UNIVERSITY**
UPDATE: Sullivan University's Human Resource programs

“We want employers to increasingly understand that the education and work experience of our graduates is top quality and prepares them to be effective from day one. These are just a few of the new initiatives that are supporting our efforts to do just that.”

DR. TERESA DANIEL
Dean & Professor, Human Resource Leadership Programs

Sullivan’s HR programs will meet the needs of employers

To address this concern, Sullivan University made a change to the Bachelor’s in Human Resource Leadership program in 2012 and redesigned the MGT 340 course to emphasize the practical acquisition of business skills and give students a solid foundation in business fundamentals. In addition, Sullivan added a new course to the Master’s in Human Resource Leadership (MSHLR) program (HRL 621) focused on HR Analytics & Technology. This course is designed to give students the evidence-based tools that they need to quantify and measure costs and results of programs related to their organization’s human capital. Last year, a course was included in the Human Resource Leadership concentration of the Ph.D. in Management program (HRL 721) focused on Workforce Analytics & Technology for similar reasons.

This year the University intends to add a new course (HRL 611) to the MSHLR lineup which will continue the focus on building basic business skills. “We believe that this new course will build a solid grounding for MSHLR students that will equip them to more confidently speak the language of business. It is anticipated that possessing this knowledge will make graduates more marketable upon graduation, well as more confident in building and making recommendations to their non-HR colleagues,” Dr. Daniel added.

Sullivan University continues to seek ways to make graduates at all levels of its HRL program more marketable and relevant to business. The goal is to ensure that when a student graduates from one of Sullivan’s HRL programs, they will be among the “best of the best.”

Great new options for graduate students

Beginning in Summer 2013, graduate students will have an opportunity to add a concentration in Conflict Management to their Master in Business Administration (MBA), Master in Management (MSM), and Master in Public Management (MPM) degree programs. Conflict Management is designed to be a pragmatic concentration that focuses on the human aspects of the job. The goal is to complement the business side of management with the study of human skills that help people manage the relationships with internal and external customers. The courses were specifically designed with the Sullivan MSHRL students in mind.

Great new options for graduate students

The Graduate School at Sullivan University recently met with Steve Rudolph of Baptist Health as they explored the possibility of a partnership. The goal is to allow a select group of Sullivan graduate students to gain real-world experience while incorporating the tools learned in the Operations Strategy course taught by Professor Jeff Johnson. The partnership would provide value added to all parties as the students and university would gain valuable real-world experience and Baptist Health would receive assistance with several issues. Although the program has not been officially approved, the Graduate School is hoping for a Fall 2013 launch with the first group of students being on-site at Baptist locations assisting with operational problems while gaining practical operational experience.

Left to right: Dr. Jeff Johnson, Professor, Steve Rudolph, SPHR/JD, Vice President of Baptist Health and Dr. Tim Swenson, Associate Dean of the Graduate School.

“...a business model for higher education has changed; Sullivan University has numerous opportunities to increase how it delivers education and further broaden the ways that they engage or are one of the first systems universities in the United States.”

Dr. Ken Miller appointed first Provost in university history

The title Provost is often used in colleges and universities for the highest ranking academic administrator. Dr. Ken Miller is the first person in Sullivan University’s history to hold the title. In addition to his administrative responsibilities as Associate Dean of the Graduate School and Director of the Ph.D. Program in the Graduate School, Dr. Miller has served as a professor primarily teaching quantitatively-based management courses.

Impeccable credentials

Prior to joining Sullivan University, Dr. Miller was a multi-state regional manager for a Chicago-based, international management consulting firm and owned The Westmin- ster Company, a privately-held financial services company. He also served as the Chief Policy Analyst for the Commonwealth of Kentucky, as a Research Associate with the Center for Business & Economic Research at the University of Kentucky. His research on cash, pension and investment management has been in a variety of publications including Pensions & Investments, Bloomberg News, Investment Management Weekly, The Lexington Herald-Leader, and The Louisville Courier-Journal. Dr. Miller was also the Executive Editor of Financial Services Advisor, a magazine for financial professionals.

He is an alumus of Westminster College and the University of Kentucky, where he received a Ph.D. in 1995. His Chartered Financial Consultant designation was awarded by The American College, his Six Sigma Black Belt designation from Villanova University and, in 2006, he earned a Master’s Certificate in Supply Chain Management from the University of San Francisco.

The Herald welcomes Dr. Ken Miller to his new position.

Gammachi is now Dean of Students

Gabe Gammachi is Sullivan University’s new Dean of Students. Gabe joined Sullivan in 2006 as Associate Director of the Evening Division. Three years later, Gabe was promoted to Director of the Evening Division later became the Director of Enrollment Services. In each role, Gabe has proven himself to be effective and he has demonstrated great emphasis on student advocacy and service.

Prior to coming to Sullivan, Gabe built a distinguished career in the healthcare field to include ownership of his own company, Regency Rehabilitation Associates from 1996-2008. He holds a Bachelor’s degree in Business from the University of Louisville and a Master’s degree in Hospital Administration & Allied Health Services from Webster University.

Gabe also serves as an adjunct instructor and Chair in Sullivan’s Health Care Management concentration in the University’s Bachelor’s in Business Administration program.
Two Paralegal Studies students and the Dean of Legal Studies attended a recent meeting with representatives of the Louisville Association of Paralegals (LAP). The purpose of the meeting was to plan for future on campus events and networking opportunities involving Sullivan students and members of the LAP, many of whom are Sullivan graduates.

Julie Smith and Carissa Moss, day division students, joined Nicholas Riggs, Dean of Legal Studies, at the meeting. Among others in attendance were Marsha Sheldrake, head of the paralegal program at the University of Louisville, and Melissa Reynolds, LAP president.

Ms. Reynolds is also a member of the Institute for Legal Studies Advisory Board and is a paralegal with the Commonwealth's Attorney's Office.

Diverse agenda

Matters discussed included a LAP student membership drive (LAP membership is free for Paralegal Studies students), recent events, a planned half-day LAP education seminar for students, the LAP student scholarship, and the LAP Facebook page.

Students enjoyed attending

Julie and Carissa found the meeting to be very valuable. “I am excited about all of the upcoming events that the LAP has planned for its members, especially once a majority of the events are geared toward student members. I believe the LAP is an association that every paralegal student should become involved in,” Carissa said. Julie added, “Not only was the meeting informative, but it was a true pleasure to meet many dedicated individuals, giving of their time and experience to assist others in the pursuit of a paralegal career. Their focus is opening up learning experiences, avenues or paths for paralegals that may not exist.”

Membership is beneficial

Dean Riggs believes the ongoing relationship with the LAP is an essential part of the educational experience for students in the Paralegal Studies program. Riggs commented, “Our strong and positive connection with the LAP ensures that our students have a chance to engage with practicing paralegals in the area, whether through our externship program, the annual Paralegal Roundtable Discussion event, or through many volunteer events in which the LAP is engaged. All our paralegal students should do is join the LAP for free and then get involved.”

TO JOIN THE LAP go directly to http://loupara.org/wp/sample-page/join-the-lap/.

FROM THE PRESIDENT OF THE LOUISVILLE ASSOCIATION OF PARALEGALS

Sullivan students:
The Louisville Association of Paralegals (LAP) involves its student members and encourages their participation in all aspects of our association. Our goal is to provide mentoring and support to students while they are still in school and to form relationships to last throughout their professional careers. The Association offers membership at no cost to paralegal students and by joining the LAP, students are able to enjoy many member benefits, which include free legal education seminars, access to the LAP Job Board, community involvement in various events, and networking opportunities during our social events throughout the year.

The LAP also provides opportunities for contact with both paralegal professionals and legal employers. Our Board enjoy working side by side with Sullivan students like Julie Smith and Carissa Moss, who attended our recent Student Liaison Mentor Committee meeting, and welcome student participation in all of our committee activities. Members who started with us as Sullivan students just a few years ago now serve on our Board and are active committee members.

Nick Riggs and Sullivan University have long been great partners with the LAP in helping students succeed as they set out to begin their careers as paralegals. The LAP is happy to assure that the paralegal students of today are the future of the paralegal profession. Each time we meet with Sullivan University’s paralegal students on campus or at LAP events, we are reminded that the future of our profession is in good hands.

MELISSA REYNOLDS, CKP, LAP President

Sullivan contingent attends Student Liaison Mentor Meeting with Louisville Association of Paralegals

Ann Heras, a Criminal/Asset Forfeiture paralegal with US Attorney’s Office. She is engaged. All our students need to do is join the LAP for free and then get involved.

The speakers covered such topics as their job title, area of law practiced, specific job responsibilities, work environment (contact with other paralegals, judges, attorneys, law clerks, secretaries, etc.), positive/negative aspects of the job, and opportunities for advancement.

Students attending the roundtable discussion were anxious to ask questions, and were provided with honest and direct answers from the speakers.

Editor’s Note: “CKP” after the names of many of our speakers stands for “Certified Kentucky Paralegal.” CKPs have successfully completed the voluntary certification exam offered by the Kentucky Paralegal Association. The certification exam was co-sponsored by Richard Riggs, Dean of Sullivan’s Legal Studies programs.

Sullivan contingent attends Student Liaison Mentor Meeting with Louisville Association of Paralegals

Students on the Louisville campus have a great opportunity to hear from working paralegals, including Sullivan graduates, from the local legal community at the 21st Annual Paralegal Roundtable Discussion sponsored by The Institute for Legal Studies at Sullivan University. The purpose of this annual event is to give the students the chance to meet and network with legal professionals willing to share their time and expertise.

Students were especially fortunate this year as two roundtable discussions were conducted – one for the day division and one for the evening division.

Prestigious guest speakers

The legal professionals at the day division roundtable discussion were:

- Ann Heras, a Criminal/Asset Forfeiture paralegal with US Attorney’s Office.
- Sadie Durbin, a Prosecution paralegal with the Office of the Commonwealth’s Attorney.

Leading the evening division roundtable discussion were:

- Pam Byerly, CKP, a Corporate paralegal with YUM! Brands.
- Melissa Reynolds, CKP; a Criminal Litigation paralegal with the Office of the Commonwealth’s Attorney.

The speakers took turns explaining their role and function at their respective workplaces, and the students asked questions about their day to day. The speakers covered such topics as their job title, area of law practiced, specific job responsibilities, work environment (contact with other paralegals, judges, attorneys, law clerks, secretaries, etc.), positive/negative aspects of the job, and opportunities for advancement.

Students attending the roundtable discussion were anxious to ask questions, and were provided with honest and direct answers from the speakers.

During the field trip, Christine Wotzke graciously agreed to help the Kentucky Derby Museum educator demonstrate the equipment and tools used to care, groom and prepare for race time.

With hands-on learning and experiences geared toward career development, the Sullivan students get a leg up ahead of other ECE and Professional Nanny training programs.
The star indicates alumni employment updates and/or using the lifetime, fee-free SulliSoft database.

SULLIVAN UNIVERSITY HERALD

THIS IS ONLY A PARTIAL LISTING OF RECENT GRADUATE EMPLOYMENT SUCCESS.
Sullivan University’s Spring Career Expo was a resounding success. Students, recent graduates and alumni were eager for the opportunity to network and discuss career options with the more than 50 local, regional and national employers who attended. Career Services’ bi-annual event, provided more than 120 attendees with the chance to learn about, and interview for, positions with some great companies. From Chase Bank and Texas Roadhouse, to PharmaCARE and Gaylord Opryland Resort and Convention Center, employers with positions for nearly every Sullivan University degree program were present.

Event received rave reviews
Graduates were overheard saying that they were “...impressed with the companies that where there,” and “This was the best job fair I’ve been to...” It wasn’t just the students and graduates who were impressed; the employers were very pleased with the turnout. One employer noted that “the quality of candidates was exceptional. I think we have met with several potential hires already.” Interviews were conducted on-site, and in the days following the event. Companies such as The Brown Hotel, French lick Resort, and Hyatt-Regency Hotels all have been in contact with several individuals who have interviewed for open roles. To date, the Crowne Plaza and Seelbach Hilton Louisville have both confirmed hiring two Sullivan graduates and students as a result of the Expo.

Success spread far beyond the hospitality industry as well. Employers including Total Quality Logistics, Claims Review Corporation, and Northwestern Mutual all have confirmed that graduates and alumni from the Expo have interviewed for positions related to their industry day.

Save the date
Even though the Expo has come and gone, the momentum is still there, the connections are still fresh, and the networking continues. Work for the Fall 2013 Career Expo, scheduled for October 25, has already begun, and it will follow suit in past events by offering the best networking opportunities in almost every industry in the workforce. Make plans to attend and remember Career Services can assist you with resume and cover letter critiques.

New Director of Career Services
Samuel Mannino, III is the new Director of Career Services for the Louisville campus. He previously served as Director of Career Services at Sullivan College of Technology and Design (SCTD). Mr. Mannino brings a record of success at SCTD and a background in education and workforce development to his new role. As a result of various managerial roles at Greater Louisville, Inc., he coordinated many aspects of the HIRE Education Forum as well as meetings, activities and projects for the Graduate! Greater Louisville program.

Mannino has also partnered with several internal constituencies to assist with program development and implementation of programs such as the Validation process, the online graduation application, the graduate seminar and others.

He holds a Bachelor’s degree from the University of Kentucky and will complete his Master’s Degree in Human Resource Leadership from Sullivan University in June. He is excited of course about staying within The Sullivan University System, but I am equally as excited about working with a new staff, a new variety of students and graduates, and the opportunity to learn more about the programs that Sullivan University offers,” stated Mannino, adding “Any chance to broaden my knowledge-base and improve my skills is right up my alley”
All students face challenges when working towards their degree, however veterans face even more. Not only are veterans typically older, but they have radically different life experiences; it is sometimes difficult to acclimate to college life. Sullivan’s Student Veteran Association (SVA) Chapter 227 can help.

“Our focus is to bring vets together in a social network and support chain; keep them in touch with each other and provide assistance as much as we can,” stated SVA President Gilles Haun.

Many benefits to veterans

The Disabled American Veterans (DAV), American Legion (AL), the Kentucky Department of Veterans Affairs and the Veterans Administration are just a few of the invited organizations visiting the campus each quarter to talk to the vets about their rights and benefits and how to use them. Sullivan’s SVA Chapter 227 also conducts fundraisers, organizes campus-wide and veteran-specific activities and tries to raise awareness of the campus towards vets. The Chapter can help on a personal level as well: “An example would be a disabled vet who attends school gets sick and can’t mow his yard. If we know of the situation, a group can come over and do his yard at no cost...” stated Haun.

Sullivan University is involved, too

Sullivan has been declared a Military Friendly University because of the many benefits and opportunities offered to its student veterans. Sullivan participates in the concurrent admissions program (ConAP) allowing enrolled students that have joined the military to receive college credit for acceptable military training. The University also participates in the Yellow Ribbon Program and helps students avoid up to 100 percent of their out-of-pocket tuition and fees associated with education programs that may exceed the Post 9/11 GI Bill tuition benefit. Students can attend Sullivan and also be enrolled in the ROTC program at UofL. It’s the best of both worlds.

Sullivan offers a military grant up to 25% of the tuition gap after military benefits have been awarded, and also waives the enrollment fee for all Veterans. Veterans receive a 10% discount on meals purchased in the a la Carte Cafe (with Sullivan Veteran I.D.) and are given red, white and blue cords to wear at graduation to honor their military services.

Military help on campus

Military Admissions officer, Rick McArthur (SFC RET), can be reached at 213-8319 or mcarthur@sullivan.edu. Daniel Bedolla is the Veterans serving officer (SCRO) for Sullivan’s main campus in Louisville. His office number is 456-6671 or his email is dbedolla@sullivan.edu.

In Sullivan’s Marketing 304 class, students learn to understand the components of an organization’s strategic marketing program including planning, pricing, promoting, and distributing goods, services and ideas. One project for this class entails students doing a marketing plan on an existing organization in the declining stage of their business. Working in groups, the class revises their chosen company using real organizations and information.

Companies “benefit” from class project

In the Doctor of Pharmacy program at Sullivan University recently completed their successful education. Commissions for the Class of 2013 was recently held at Southeast Christian Church. Pre-graduation activities included a Bluegrass Gala held in their honor and extensive reviews for the North American Pharmacy License Exam (NAPLEX), taken following their graduation in order to obtain their Pharmacist license. Honors and awards were given at the Gala and at a separate ceremony for the first and second year students. At these ceremonies, more than $325,000 in scholarship monies were awarded, sponsored by such companies as Humana, PharMerica, CVS, Pharmacists Mutual, Walgreens, etc. The skills and experiences of the College of Pharmacy graduates are highly sought after by employers across the country. Some graduates of the Class of 2013 are participating in clinical residencies with institutions such as Baylor, Louisville VA Medical Center, The Chicago VA Medical Center, Frankfort Regional Medical Center, The University of Louisville and The Medical University of South Carolina. The cycle of learning began again in July when 105 students entered the sixth class, the Class of 2016.
Many certifications available
The IT Academy is comprised Microsoft server administration, Cisco, and an ASP.Net web development track. Students in the Microsoft server administration track learn all of the basic and more advanced concepts of server administration. Students are given the opportunity to build out a robust and concept network infrastructure and document their project builds. Many often use their documentation to rebuild project builds after the class is complete; others have used their documentation to demonstrate their competency during a job interview. Students have a better understanding of client/server administration and cloud computing upon course completion. The courses are designed to prepare students for the Microsoft Certified Solutions Expert (MCSE) certification exams.

The Cisco track allows students to learn many basic as well as advanced routing and switching configurations. We currently have a number of students from Timmer Warner, Charter, and West IP communications enrolled in the Cisco program. All of these students are working toward their Cisco Certified Network Associate (CCNA) or Cisco Certified Networking Professional (CCNP) certifications.

The web development track prepares students for the Microsoft Certified Solutions Developer Exams (MCSD). Students become familiar with Visual Studio and ASP.Net development. Students in this program track are the more creative thinkers who enjoy programming and crafting customized solutions.

Students looking for a career in Information Technology, need to look no further than Sullivan University. Since Sullivan’s IT Academy was formed in 1997, it has been providing students the opportunity to earn industry recognized certifications from leading vendors worldwide. Most students either currently work in the field and are looking to advance their skill set to get promoted, or are IT savvy and looking to transition into the field. Both groups achieve success at Sullivan.

**Knock for computers leads grad to new career**

Webster defines the word career; “A progressive achievement. A profession for which one trains and which is undertaken as a permanent calling.” Both definitions describe Kelly Nall’s Information Technology journey.

A graduate of New Albany High School, Kelly entered Ball State University but did not complete his degree in secondary music education. He migrated from one job to the next, however always ending up with some part of his unfruitful duties as desktop support for coworkers. Each position he held was more technically-oriented than the last.

“One of the companies I worked for went bankrupt, so I just ceased to exist.” Kelly said.

Sullivan reinforced his knowledge
Deciding he needed to receive more education in order further his career, and receive a pay increase, Kelly researched and visited several other colleges before deciding on Sullivan University.

At Sullivan because the other campuses I visited seemed poorly kept with outdated equipment or sterile and impersonal.” Although he hadn’t been to college in more than 20 years, Sullivan’s warm and friendly environment helped his transition; he earned his Associate degree in Information Technology in 2012.

“Between my fiancée and my advisor Professor Scott Cundle, I decided to roll right into the Bachelor’s program while I still had some momentum. Right now, I anticipate graduating in September when I’ll also be getting married.”

Doing what he enjoys
Kelly’s field of study is Computer Science & Information Technology with a concentration in System Design & Application Programming which he chose because of his knack for it. “When I was young, my brother owned several small personal computers. I spent entertaining hours typing in BASIC code and running games I’d created. Once I was taught the basics of languages such as PHP, Javascript, and Java, I knew this is what I wanted to do. I enjoy working with, and learning about these programming languages.”

Kelly recently accepted a position as a Windows Application Developer and is working on a project for a major national telecommunications provider. “According to the project manager and the company’s director of IT, I’ve helped a great deal and made significant contribution to the product.”

**Advice for others**
Kelly offered some ad- vice to those considering entering the Computer Information Technology field.

“Dig in, pick your professor’s brain and ask for more. Each one at Sullivan has had not only course and book training to impart, but also valuable gems of knowledge related to the field that are not part of the book or listed on the syllabus and course outline. Never stop learning technology.”

Kelly Nall has certainly taken his own good advice!
Taste of Derby event showcased student talent
$5,000 scholarship awarded

Students at Sullivan’s National Center have many unique opportunities to build their resume’s both on and off campus. They often have an opportunity to learn from the industry’s finest, by working alongside renowned chefs at a variety of spectacular events, like this year’s Taste of Derby, a fundraiser for the Dare to Care Food Bank and the United Nation’s World Food Program.

Sullivan students networked with the premier chefs who represented famous racetracks and top restaurants from across the United States. In addition to assisting the celebrity chefs on campus when they did their “prep” work prior to the event, students also worked alongside the chefs at the Taste of Derby event held at the Kentucky Fair and Exposition Center.

The best of the best
While many Culinary and Baking & Pastry students worked in a variety of venues at the Taste of Derby, for three Sullivan students, the event provided another opportunity to display their culinary expertise. Earlier, a preliminary culinary competition was held on campus to narrow the finalists who would demonstrate their winning dishes in small plates to those attending the event as well as prepare their dishes in a stage to a judges panel of celebrity chefs.

The on-stage culinary cookoff tested the mettle of the student competitors. They had 30 minutes to prepare their entrees while the judges, Chef Tiffani Faison representing Top Chef, Chef Kent Rathburn representing Abacus in Dallas, and Chef John Besh from August in New Orleans, observed, and often interrupted the students’ creative process to ask questions. Although the lights were hot, the crowd was noisy and pressed against the cooking stage, all the competitors stayed focused as they created their “signature” dish.

After the judges tasted each dish and deliberated, Don Arthur Matutina was declared the winner of a $5,000 scholarship from Creekstone Beef.

The event is August 25-27 in Atlanta, Georgia. Now her accomplishments along with the 3,000 people looking at me! Winning was really awesome and shocking!”

Don Arthur Matutina, Culinary Arts

Above, a $5,000 plate! A flambéed steak served to medium rare with seaweed, miso mushroom and crispy bacon dipped in a honey maple and soy sauce glaze topped with a wilted salad of spinach and argula.

2013 Pastry Live
By Invitation only: Sullivan student to compete in national pastry tournament

As a Sullivan student, Kelsee Newman’s magnificent chocolate showpieces have won many competitions. She has an impressive list of medals, including two gold medals at competitions in Michigan and Cincinnati and a bronze medal at the 2012 World Culinary Olympiads in Erfurt, Germany. Now her accomplishments have earned the 2011 Baking & Pastry Arts graduate an invitation to the “2013 Pastry Live Competition,” where eight teams of two chefs have been chosen to showcase their innovation and talent, in either sugar or chocolate to compete for the title of National Showpiece Champion. This is a team event, and the teams have six hours to prepare their entry.

Kelsee said, “I’m so excited about Pastry Live! It’s a lot different from what I am used to: working with a partner and under time constraints is something new for me. I’m ready for the challenge though.”

Sullivan’s Culinary Camp drew students from across the nation
Sullivan University’s 7th annual Culinary Camp for the Louisville and Lexington campuses was another great success. A total of 150 high school students representing the various states of California, Georgia, Iowa, Indiana, Illinois, Kansas, Kentucky, Michigan, Missouri, Ohio, Tennessee, West Virginia, and Virginia attended. Many received an extra taste of college life and enjoyed staying at Gardiner Point, the University’s Residence Hall.

The camp is a tremendous week long event that includes hands-on experience in the kitchen labs, great dining and evening fun. Above, Chef Instructor Danielle Gleason, CSC,CHES, was one of the many chefs that taught the culinary camps.

Kelsee Newman and Chef Instructor Scott Turner work on the logistics of their entry. The showpiece must be attached to, and be fully supported, by the individual pedestals. Two pedestals must be at least 12 inches apart from each other measured at the edges closest to each other. Neither of the third pedestal can intersect or interfere with the plane created by these two pedestals. The pieces on each pedestal must connect, intersect, or pass through another piece of the showpiece.

Used to challenges
As a student competitor, Kelsee was used to challenges and has developed great time management skills. She is currently a pastry chef at the Seelbach Hotel, working on her Bachelor’s degree in Interdisciplinary Studies and in her “spare” time is practicing on her Pastry Live entry. She made a great decision to team up with Chef Scott Turner, CEC, CFP, CHE, Associate Chair, Baking & Pastry Arts. “Working with Scott is such a great opportunity. I’ve competed successfully several times in the past year, including the Culinary Olympics, and I wouldn’t have been able to do that without him. Scott has taught me so much about working with chocolate, and he has coached me through every competition I have participated in. I can’t imagine working with anyone else. We work well together, we have some great recipes, and I really think we’re going to do well at Pastry Live!”

The event is August 25-27 in Atlanta, Georgia. The Herald looks forward to bringing highlights from the event in the next issue. However, if you want a sneak peek at their entry, Kelsee and Chef Turner busy working and refining their design at the West Campus.

Really fresh herbs
Culinary faculty, staff and students often pitch in to keep the herb garden replenished. Above, Chef David Dodd, CEC, CCL, host, the Director of Administration & Business Development, took a break to till the soil.

When Sullivan’s Culinary students want fresh herbs, they only have to walk as far as the door. For more than 20 years, the University has maintained an on-campus herb garden that performs many functions. For instance, the garden is a great tool for teaching product identification, often difficult when only one or two specimens are present. However, Sullivan’s herb garden has Thai Basil and Sweet Basil with a variety of Thymes, Italian and standard Parsley, Dill, Cilantro, Oregano, Savory, Rosemary, Sage, Chives, Garlic Chives, Lemon Grass, Lemon Verbina, a wide variety of chilies, and some very stubborn mint.
A balancing act for success

Weekend and evening or non traditional students are very dedicated to their learning. They have committed to incorporating education into their lives, already filled with family, job and external responsibilities.

“It is very trying and stressful to balance time to study and be successful in classes with the other demands of life,” observed Chef Eugene Bell. He added that, “It is a joy to watch them blossom, not only in their education but in their lives and jobs as well.”

In one lesson of Chef Bell’s weekend class, the students assignment was to prepare the terrine as an appetizer, cold with appropriate garnishes such as a, salad, chutney or relish, a dry crisp (for crunch) and chemise with aperitif for preservation; presentation and quality enhancement.

Today, terrine and pate presentations are used as a way to utilize proteins that would otherwise be discarded such as offal meats and the tougher cuts of protein that cannot be utilized as center-of-the-plate items. A garde manger chef has to draw on the experience of bringing combination flavors and textures to the plate to be successful in this area as creativity to utilize the available ingredients is extremely important to success.

Sullivan’s version of “play dough”

In Chef Becky Woehrer’s Advanced Techniques in Bread class, students used their creative talents to produce a vast array of bread sculptures using “dead dough” or pate morte. A decorative medium that uses no baker’s yeast, it offers unlimited creative design possibilities. The dough is made by first mixing a sugar syrup, which is then cooled and added to white rye flour and natural food colors. It can be woven, rolled to paper thinness, pressed into molds, cut out in letters or numbers, fashioned in branches or patterned with overlays of different colors to achieve varying textures.

“Sullivan has the best program that catered to my educational needs and goals.”

CARYN DOUGLAS Culinary Arts

“I love this class project. Everyone was able to express themselves in their own way.”

JANAKIDEE MORRIS Baking & Pastry Arts

“Sullivan is close to my home in Lebanon, Tennessee. I like no pointless classes.”

KATE McCALL Culinary Arts

“Working in Winston’s is proving ground for students in addition to exquisite fine dining. Winston’s Restaurant at Sullivan University is also considered one of the foremost culinary training restaurants in the country. It also is the final destination for culinary students before stepping out as professionals.”

At Winston’s, students apply what they have learned in class and apply it to a working restaurant. They are responsible for preparing their stations, restocking and running them. Sanitation practices must also be applied as this is a constant in the restaurant industry. Discussions are also an important part of the student experience. Some of the most recent topics have included gluten intolerances, food allergies, alternative protein sources, current flavor profiles, market trends, global influences, as well as climatic changes and it affects. Working in a kitchen restaurant is a different mind set than in a kitchen lab. The rhythm and timing are all based on a number of factors, which ultimately decides guest satisfaction. For instance, students must be acutely aware of timing, temperature of food and plate, as well as the visual aspect of the presentation. The pressure of production is paramount to the success of what they might experience in their future. At Winston’s all of their great training is applied in a working environment.

“LIKE WORKING IN CHOCOLATE? Like working in chocolate? If so, your student pastry classes just got even better! The Baking & Pastry Arts program recently acquired two fantastic new pieces of equipment “which have proven themselves essential to our craft,” said Chef Instructor Scott Turner, adding, “The ChocoT, is perfect for tempering of chocolate for moulding, dipping, cake decorating, and so much more! In addition, students now can use the latest in High Pressure Cocoa Butter Airbrushes; another recent acquisition. We are very excited to have both new pieces of equipment for the Baking and Pastry program. It will serve many students in the Modern Pastry Techniques chocolate module.”

2013 ACF Southeast Regional Competition

Sullivan University recently hosted the American Culinary Federation (ACF) Southeast Regional Competition, however you sure couldn’t say we had “home lab” advantage! Pictured here at the Awards Gala, and flanked by their coaches Chef Instructor Rob Beighley CHE, CCA, CEC (far right), and Chef Instructor David Wheatley CEC (far left), and team members, left to right, Max Frash, Emily Collins, Robert Young, Kamisha Jones, and Brandon Way earned bronze medals for their efforts; only the slimmest of margins separated the medal colors.

“Each of the students has been infused with many great minds and years of experience. This training has set their future on a path for success with hundreds of years of industry experience propelling them forward.”

CHEF JOHN CASTRO

Winston’s Executive Chef John Castro and Kimball Warren.

“Working in Winston’s has been a tremendous benefit in terms of the skills you get to sharpen and the skills you have learned throughout your career.”

Caleb Zubaty and Aurelia Coller.
Students had a blast in Chicago and at USA’s largest trade show

Recently, 37 students, three instructors and a NCHS Career Services Specialist loaded up a chartered Bluegrass Tours Motorcoach and joined students from the Lexington campus who were already on board. Destination: Chicago. Each spring a convention destination Learning Journey has been developed to showcase a major convention city as both a tourism destination and to highlight the economic impact of the convention segment of the industry to students in Sullivan’s hospitality programs.

Hilton Garden Inn Magnificent Mile, the host hotel, was conveniently located within the downtown shopping and restaurant district. After checking in, the travelers took a brisk walk to Gino’s East, home to Chicago’s legendary Deep Dish Pizza.

**Tours on Friday**

The group got an early start and toured the RTZ- Carlton and Four Seasons Hotel. There, the Director of Human Resources and the charming British-speaking Hotel Manager gave a presentation. This session provided students with insight to the application process and, what the Four Seasons Corporation looks for in a team member, as well as the corporation plans for expansion through 2016.

**Tasty knowledge**

Next stop was lunch at Wildlife, a 1940’s inspired cabaret style steakhouse. The wonderful meal was served family-style and the Homemade Smokies Ice Cream Sandwich was unanimously the crowd favorite. Wildlife is part of the Lettuce Entertain You restaurant organization that owns and operates multiple restaurants which included many of the city’s unique architectural features and rich history. After a quick stop on State Street for famous Garrett’s Popcorn, the tour continued on Lakeshore Drive, Museum Row, Millennium Park and a drive down the Magnificent Mile. Friday night was spent on Navy Pier, Chicago’s number one tourist destination. Dinner was a great buffet, overlooking Lake Michigan, at the famed City Porch, which rotates some of the city’s leading culinarians May through September.

Saturday was a capstone day Arriving at McCormick Place, the largest convention center in North America, the students were greeted by Cindy Payne, Director of Client Services for “Go Chicago,” the city’s newly-merged department for Tourism and Conventions. The presentation included a short video on the city, the importance of conventions to the destination, how the new city leaders are focusing on tourism and conventions as the growth vehicle for the future. The presentation included the expansion of the new convention district and the importance of destination management organization and the meeting planning field. After a question and answer session, the group headed to The National Restaurant Association Trade Show and Convenion, the largest industry related trade show in the world and second largest convention hosted in Chicago. Students roamed the trade show floor and experienced all that is new, as well as necessary, to operate foodservice establishments. In addition to the many students attended educational seminars and professional demonstrations which brought to life what is presented in many of Sullivan’s program core curriculum classes.

**More Friday fun**

Due to its traditional Italian fare at the original Maggiano’s, the Sunday morning came too early as Sullivan students boarded the motorcoach back to the Bluegrass.

**Sullivan University changes lives**

**Sullivan University and the Salvation Army**

by Chef Instructor Sam Mudd CCE, CCE

Sullivan University began its involvement with the Salvation Army in 2000 by offering to prepare their Thanksgiving meal in our kitchens. Since that time, it has become an annual tradition for our chefs, students and staff to volunteer to prepare more than 800 meals annually. Tim Tucker, an alumnus Sullivan’s culinary program, started the culinary training program at the Louisville Salvation Army in 2005. The University has grown significantly since its inception supplying curriculum guides, books, study aids, and, most importantly, hands-on instruction by Sullivan chefs. In 2011, Chancellor Sullivan offered the first full scholarship to a Salvation Army culinary program graduate. That first recipient, Jackson Hodges, has completed his culinary training at Sullivan and now leads the Salvation Army program that gave him his first “hand-up.”

Jackson is very proud of his past, a life of addiction and pain, which has now gone full circle from the streets, to leading the program that is the impetus for positive change. In his position as a chief instructor, he shares his experiences so that others can visualize a better future, free from destructive elements. He has faced the same challenges and demonstrates, by example, what hard work, determination, and commitment can do. Jackson will tell you he’s not looking for perfection, but rather progress — in changing his life and now others.

**Sullivan’s weekend culinary program made a difference for Army vet and wife**

Military veterans know Sullivan University has a warm and welcoming environment, and Sullivan is empathetic to the unique needs veterans have when they want to reenter the workforce. Here is one veteran’s story.

Delano Smith had been attending Sullivan at Fort Knox since he was medically retired from the Army in 2009. He had chosen Human Resources because of the Human Resource Command and they were building in Fort Knox but he really did not enjoy the curriculum. Delano and his wife Melissa’s daughter enjoyed making cakes and was interested in baking. Knowing of Sullivan’s reputation, they drove her to Louisville. The Smiths received such a wonderful tour of Sullivan and kitchen from Admissions officer Jan Embers, that both wanted to pursue the Personal Private Chef diploma program.

**Sullivan was a good fit**

Delano shared that, “I have Post Traumatic Stress Disorder (PTSD) and a Traumatic Brain Injury (TBI) so my wife, Melissa, normally goes everywhere with me. She helps me remember things and helps me when I have flashes of war or there are too many people around for me to be comfortable.” Chef Dodd recommended the nights/weekend Culinary program because it is a different pace and he felt it would be a better fit for me. Going to college was part of my therapy but we knew it would be very difficult for me to drive from Radcliff to Louisville and attend classes by myself so we decided to do it together. Melissa had become totally involved in my therapy by attending doctors’ appointments with me and monitoring my progress to help the doctors treat me. We learned how to be a great team through my therapy so going to school together has been great fun because we are already an awesome team. The instructors always allow us to be partners when we explain my little issues and they know she helps me. A new beginning

We would like to own a Bed & Breakfast in a few years. We love doing things together so we know we could make this work. We don’t have a set plan because still have issues to work through but we have learned so many amazing things at Sullivan that we know we will put that knowledge to work for the rest of our lives. We have met so many helpful people with an awesome set of experiences and our lives will never be the same because of this experience.”

Editor's Note: The Smiths graduated with honors: Summa Cum Laude and were also President Cup recipients.

**Left to right:** Buck Rogers, Emily Myott, Dallas Hansen, Kylee Randolph, Katee Pina, and Stephanie Murphy at Maggiano’s Restaurant.

**Above**, looking professional in their Sullivan blues, one group of students posed on the steps at the Four Seasons Hotel. The uniform is issued for Hotel/Restaurant Management and Event Management students as part of the professional dress requirement.
Sullivan University and Mayor Greg Fisher team up to celebrate local high school seniors Left to right, Louisville Mayor Greg Fisher, Tyler Hudson, Professional Catering Chef/Instructor Kimberly Jones, CFE, CPC, CEC, with Deana Storey and Brian Willet, Corporate Director of Admissions, at Metro Hall. Jones and Prof. Kim Jones, Sullivan University, celebrated 90 students from all area high schools.

Distinguished Visiting Chef Series is terrific for Sullivan students

Leah Stewart is a busy gal. The 2001 Baking & Pastry Arts graduate was the owner of Louisville Wedding Cake. The 12 year old business, which has since closed, had a long list of prestigious honors including People Magazine for choosing one of Leah's cakes as Kentucky's Best Wedding Cake, and being selected as WLKY's Best Wedding Cake in Louisville in 2008 and WHAS' Best Wedding Cake in Kentucky in 2010. She and her husband, artist Gordon Moffett, own and operate The Gallery House, a modern Victorian bed and breakfast in historic old Louisville.

In her “spare time” she has taken her talents in a different direction and gone mobile as organizer of the Louisville Food Truck Association. “We’re a business league of Permitted (Health Dept) and Licensed (Louisville Metro) food trucks. Each truck is individually owned, Leah stated.

About the Association

Leah said she started this Association because she believes in building community - both to foster a street food culture in Louisville, and just as importantly, to help owners of micro-businesses to learn best practices from other businesses, share resources and help each other grow our individual businesses.

We’ve become the “go to” source for event and festival managers to get food trucks. One email and food trucks are on the way! We’ve developed our own scheduling protocols and can schedule trucks easily and quickly. And if one truck has a conflict at the last minute, we’re able to seamlessly send another truck to the event.

We’ve put together a group of independent business owners who like each other and get along well, work cooperatively and are most interested in promoting the Louisville food truck business and growing the food truck business so that ALL prosper.”

The Louisville Dessert Truck

As a pastry chef, it’s not surprising that Leah owns and operates the Louisville Dessert Truck. “The Dessert Truck has loyal followers, who have definite favorites when it comes to sweets. The most popular cupcake is ‘Chocolate X 4’. Chocolate cake, chocolate ganache filling, chocolate frosting and chopped chocolate on top. It’s definitely a blast of chocolate,” she said. Leah’s Dessert Truck has a vast array of unique treats, like her Turtle turtles - milk chocolate, caramel, pecans, topped with butter, then covered in caramel, and sprinkled with pecans. It’s a little sweet, and a little crunchy, “a little salty and a little sweet. “I first encountered these on a trip to North Carolina, ate it, loved it and came home to make them and offer them on the truck. They’ve been our number one item.” And cake pops? “Oh yes, cake pops. These little treats on a stick (a ball of cake, dipped in chocolate and decorated) are always popular. With flavors like salted caramel, strawberry lemonade and chocolate peanut butter, it’s hard to make enough to meet the demand,” Leah added.

Success begins with Sullivan

Leah Stewart’s culinary talent and entrepreneurial spirit have taken her far. And she credits earning her Sullivan degree as a huge stepping stone toward the success she has achieved. “Your Sullivan culinary education prepares you to follow your dreams. Whether you plan to work on a cruise ship, boutique restaurant, large resort hotel or a food truck, the core knowledge is the same. Love of food, sharp skills, impeccable sanitation, attention to detail and the unshakable desire to reach people through the art of food. We’re always striving for that comment: “This is the best I’ve ever tasted,” or “I’ve never had something that before,” or “How could you even think of that?” No matter where we end up, our success begins in that first day of Sullivan’s Skills 101 class.”

Professor wins Gourmand Award for textbook

Professor Albert W. A. Schmid, chair of the Hotel-Restaurant Management, Beverage Management and Hospitality Management degree programs, won the 2012 Gourmand Award – Best Wine Book for Professionals in the USA for the textbook The Beverage Manager’s Guide to Wines, Beers and Spirits, which he co-authored with John La Loganes. This textbook is used in the Sullivan University classroom for HREM 244 – Wines, Beers and Spirits. “I am honored that John and I share this award,” said Schmid. La Loganes is an award-winning sommelier and professor at Kendall College. Schmid won two 2010 Gourmand Awards for his book, The Kentucky Bourbon Cookbook – Best Book for Cooking with Wines, Beers and Spirits in the USA and Best Book for Cooking with Drinks in the World.

And, he’s done it again! The University Press of Kentucky has published Schmid’s new book, The Old Fashioned Whiskey Cocktail, which follows the development of the cocktail in New York to present day and the evolution of the Old Fashioned Whiskey. Cardea. Schmid points to political and economic events that led to American preference for corn based whiskey and areas of production.

This book is highlighted with historical and literary references to the Old Fashioned and enjoys a plethora of recipes for the reader to try. All of Professor Schmid’s books are available at Sullivan’s Library.

Taking sweets to the streets

“The Louisville Dessert Truck, I had the opportunity to try every offering, from crazy cakes, to cakes and pies, and talking to the customers, to Italian cuisine, to even African cuisine. Every day I learned something new that I was able to take and apply to all of my chefs and Sullivan University students for preparing meals in a variety of ways.”

ADAM SHWARTZ, Class of 2013

The SECOND group of Sullivan students have nearly completed their externships and ALL have received employment offers. Watch for their stories in the next Herald.

Las Vegas (culinary) Rock Stars They were first

Left to right, front to back: Andrea Zachary, Jennifer Kopcynski, Jessica Whitney, and Adam Shwartz, shown here with Chef Allen Akmon. Culinary arts department chair and Dean Keith Lemme, were the first students chosen to participate in an amazing externship opportunity at the Cosmopolitan Las Vegas Strip. Bryan Fyles, Executive Sous Chef from the hotel, conducted the interviews.
Gardiner Point Residence Hall

If you want a college experience that includes living on campus, check out the University’s $20 Gardiner Point Residence Hall, a home away from home for students from Sullivan University, Spencerian College and Sullivan College of Technology and Design. Offering many amenities, including a full service dining facility, which is open seven days a week, an on-site convenience store, a student lounge, various study areas, wireless internet, a heated outdoor pool, a recreation area, a fitness center, a video game room, and even a mini-movie theater, Gardiner Point has quickly changed student perceptions of what student housing can be.

Students enjoy living at Gardiner Point

Left to right, back to front: Gabriella Brown (Professional Catering), Rachel Greenwald and Ivy Walting (Culinary Arts) and Jamarew Morris (Baking & Pastry Arts) enjoy a snack and some laughs.

Kay Jackson (Baking & Pastry Arts) with a friend said Gardiner Point is great. “The freedom and all the amenities, like laundry, gym, pool, that allows us to have a great experience.”

Left to right, Michelle Boddie (Career Services) and Giselle Edwards-Williams (Hospitality Management) share a study table.


Andrea Davis (Culinary/ Baking & Pastry Arts) “I like living with all my friends and the great activities...”

Sullivan has something for everyone!

FINALS STUDY NIGHT
Sullivan’s Student Activity Committee organizes a variety of fun events for students staying from pizza to races. These events are typically popular during finals week, as there is a different theme every night for a study break.

Sullivan’s nieceer team was unfazed and also scored another goal! - Enigue Chapaqui. Soccer is just one of the team sports available to students.

More fun activities are being planned!

Students gained experience making connections with professionals and improving their formal table manners. Business professionals attended to network with students and give them feedback regarding their table etiquette and dinner conversation.

Find out more at sullivan.edu/student-activities

Tuition Guaranteed Not to Increase!

Sullivan University guarantees that when you start school in a certificate, diploma, associate, or bachelor’s degree, and with continuous attendance, taking at least one course, on campus or online, each quarter (4 times a year) your tuition will not increase through completion of your bachelor’s degree. Sullivan University is the ONLY four-year college or university in Kentucky offering this guarantee.

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Pumpkin Carving Contest
Breast Cancer Walk
Trunk or Treat
Mentor Mixer

SOCCER
Each quarter Sullivan students, faculty and staff participate in a blood drive.

Sullivan has participated in Blood Drives with the American Red Cross for over 15 years. This quarter 30 people rolled up their sleeves to give the “Gift of Life” and the Sullivan University successfully collected 28 units.

The next Blood Drive will be held in the Spring of 2014.

BLOOD DRIVE
Each quarter Sullivan students, faculty and staff participate in a blood drive.