Sullivan held first reverse Career Fair

Sullivan University recently held its first “Reverse Career Fair” for the students and graduates of the Pharmacy Technician program. Career Services for Sullivan’s College of Health Sciences and the Academic Leadership and faculty of the Pharmacy Technician program partnered to create and carry out this unique event.

“It’s a Career Fair, only in reverse,” said Beth Davison, Associate Director of Career Services for The College of Health Sciences, adding, “We flipped the tables allowing students to stand behind the booth while employers walked the room. This unique opportunity allowed the students to interview one on one with up to 20 employers in just a few hours. Students did an amazing job, and the feedback from the employers indicated that they interviewed extremely well.

Hiring managers in attendance were the decision makers when it comes to hiring top Pharmacy Technician talent for their companies. Pharmacy directors, owners and managers were among the 20 employers that participated in the Reverse Career Fair. Each indicated that they will be inviting students back for second round interviews and considering them for current and future positions. Just three days after the event, a few students were hired at competitive rates with top notch companies such as Baptist Hospital East.

Students were well prepared

Pharmacy Tech students really appreciated having the experience to meet and network. Wanting to impress the employers, each student participated in a preparatory session, and learned how to interview, create a resume and understand how they can use their degree to obtain their career goals.

“My favorite part was having the opportunity to talk with a variety of employers. It also broke out of our comfort zone and gave us practice with presentation,” said a great experience!” ARYKA GATHRIGHT

Right, Kayla Barmore and Rita Aid Pharmacy Manager, Dr. Kristin Smith, 2011 graduate from the Sullivan University College of Pharmacy Class of 2011, with Rita Aid Store Manager, Johnny Meyerson. Dr. Kristin Smith explained that she was excited to be part of the event and enjoyed the positive and informative Pharmaceutical Tech students. “This is a fantastic event and I hope that it continues to grow,” she stated.

Christen Schenkenfelder, Director of The Pharmacy Technician Program explained that “my favorite part of the Reverse Career Fair was seeing how excited the students were for the opportunity and how involved they became in the process. Seeing students dressed in suits and preparing to attract potential employers shows their enthusiasm for wanting to become professional pharmacy technicians.” Schenkenfelder also commented this event “gave the students an opportunity to practice their interviewing skills in a more relaxed environment. It also allowed them to network very early on with employers in the field.”

Outstanding program

Sullivan offers a 12-month diploma program and an 18-month associate degree. Students learn about medications, pharmacy calculations, filling prescriptions, and how to make medication from scratch. Pharmacy Technicians have unlimited amount of areas they can work in and include community hospital, health industry, long-term care, nuclear, veterinary, office management, insurance companies, pharmacy technology, and for working for drug manufacturers.

Students hired at Career Expo

Sullivan University’s Career Services department held their bi-annual Career Expo during the Fall 2013 quarter with 53 employers and nearly 130 students and alumni in attendance. The Career Expo was met with great success as employers from industries covering every program field offered within Sullivan University were in attendance such as: PharMerica, Horseshoe Casino, Time Warner Cable, Texas Roadhouse, and GeekSquad to name a few. Employers were overheard raving about the quantity and quality of students and alumni that attended the Expo. Many students were interviewed on the spot for positions as they had the opportunity to network with recruiters and Human Resources managers. To date 21 students/alumni have been interviewed for available positions as a result of the Career Expo and seven have been hired. At the Expo hiring managers were able to discuss opportunities before they were even posted to the general public!

Save the date

Plans are already in the works for the Spring Career Expo on April 24. Be one of the first to know about upcoming events, find and ‘like’ Sullivan University Career Services – Louisville on Facebook.

News from the 2013 Summer & Fall Quarters

JumpStart new friendships

Public Speaking is the first Jump Start class. Left to right: Mark Hathor, Jackie Crouch, Heather Madison, and Heather Gray with Professor Quentin Moser.

Sullivan University’s JumpStart program is designed to allow high school students to take courses related to their degree before their high school graduation. These classes are offered on campus TUITION FREE- a great way for high school students to get their feet wet without getting overwhelmed and get a head start on their college degree.

JumpStart classes are a great opportunity to interact professors and other students planning to attend Sullivan after graduating from high school, making the transition to college even easier. JumpStart classes are offered during the Spring, Fall and Winter quarters, meeting only one evening a week per class so it’s easy to fit the course into a busy high school schedule. The first class is designed for maximum interaction, students will become acquainted with other local high school seniors and those from out of town school as well. Moving into the next quarter, the classes stays together giving a chance to continue networking for social and academic purposes.

Students, here helps us learn more “real-life” experiences. ” JADE DUGGER, Class of 2015

Below, Tera McDaniel, Class of 2011, is the Front Desk Supervisor at the Brown Hotel.

“The Public Speaking class has helped me more than I had expected. I have learned valuable skills that will make me in my career.” HEATHER MADISON

Jewelry/Engraving & Baking & Pastry Arts student.“The Public Speaking class has helped me more than I had expected. I have learned valuable skills that will make me in my career.” HEATHER MADISON

Jewelry/Engraving & Baking & Pastry Arts student. "The Students showed so much excitement and passion...I was happy to help them understand the pharmacy careers available in veterinary medicine... I look forward to hiring Sullivan graduates." ANNE GRESHAM

“This is not the first Sullivan Career Expo I have attended, however it was the first where I was able to acquire an interview and now career as a Billing Claims Specialist... I am pursuing my Bachelor’s in econometrics, and I chose Sullivan because it is where I received my associate degree.” CHAD GUTHRIE, Class of 2015

"I love this job because while I am attending school I am getting extra hands-on training, everyone here helps us learn more "real-life" experiences." JADE DUGGER, Class of 2015

Brittany Cole and Jasmine Dugger were hired at the Crown Point Plaza.

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"Sullivan is the heart of my web of networking. I had more than just teachers in my professors at Sullivan: I had mentors, advisors, and supporters. Over time, they’ve become my friends and contacts in the business world... Almost 95% of your success comes from who you know and how you present yourself to those people. Career expos are a great way to make those connections, or at the very least practice your skills in doing so... I hope students recognize that and continue to attend these expos." TERA MCDANIEL, Class of 2011

Tera McDaniel, Class of 2011, is the front desk supervisor at the Brown Hotel.

Gregg Romans, Chair, Supply Chain Management with Abdul Al Amir who stated, “Mr. Romans is always there to help me extract my best efforts.”

Companies worldwide know the value of Sullivan University’s Supply Chain Management (SCM) degrees, and Saudi Aramco, officially the Saudi Arabian Oil Co., is one of them. The company gave Abdulaziz (Abdul) Al Amir, a maintenance planner who plans work orders expediting materi- als’ shipment, and some other logistics-related tasks, the freedom to search from scratch. Students will become acquainted with the transition to college even easier! JumpStart classes are offered during the Spring, Fall and Winter quarters, meeting only one evening a week per class so it’s easy to fit the course into a busy high school schedule. The first class is designed for maximum interaction, students will become acquainted with other local high school seniors and those from out of town school as well. Moving into the next quarter, the classes stays together giving a chance to continue networking for social and academic purposes.

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Graduate School News

New online master's degree can protect' your career

Sullivan’s Graduate School has always been the leader in providing career advancement and enhanced job security in today’s highly competitive and ever-changing work environment. Recent cyber attacked on U.S. banks, the oil industry and others, point to one fact: cyber security experts are in high demand. Starting in Winter 2014, the Graduate School will offer a Master of Science in Cyber Security (MSCS). The MSCS is completed entirely online, and will prepare graduates to lead and work in various capacities to protect information infrastructures of different organizations. The degree hone's analytical and research skills as it provides technical knowledge to understand information security with theoretical and practical experience. Graduates develop core competencies in information security assessments, monitoring and auditing of computer implementation and networks. This extends to investigating operating systems security, distributed systems, database security, security policies and protocols, cryptography and applications security. By gaining practical skills combating real and simulated cyber-attacks, the MSCS degree leads toward a cyber security career. Some of the career paths in cyber security include: cyber policy analyst, chief security officer, cyber-security software engineer, digital forensics expert, information systems security administrator and many more. Contact admissions@sullivan.edu or Dr. Uddh, uddh@sullivan.edu for more information.

Sullivan degrees inspired her business

Utilizing the tools she learned from both degrees, Kim founded the Appalachian Peace Center. It started as a place that offered basic and family mediation services and most mediation training. Under Kim’s direction and leadership it has grown to so much more. The Center now also offers Active Parenting classes, Cooperative Parenting and Divorce classes, Anger Management courses, and Domestic Violence classes, and other services designed to help people deal with negative conflicts. These skills offer hope to parents who have lost faith. From Kim’s perspective, she is giving back the hope that was given to her. Kim also wants to offer a scholarship for mediation training to a student in Sullivan University’s Masters of Conflict Management program. While the Center keeps her busy, Kim recently took on another project and purchased a store in downtown Winchester, Kentucky called the Olde Blue Cow theme. The Olde Blue Cow name is based on fond memories of stories her grandmother told her as a child with the Olde Blue Cow theme. She also has a store in downtown Richmond, Virginia called the Olde Blue Cow theme. She also has a store in downtown Richmond, Virginia called the Olde Blue Cow theme.

Continues to give back

There are two empty rooms in the back of the store. In one, Kim will offer art therapy classes for people who are overwhelmed and struggling with life. In another, she will provide classes for ex-offenders who find it difficult to get a job and have a desire to start a business. She will teach them how to write a business plan, work with a banker, find an insurance agent, and put together the pieces of a business (and their lives).

Member of first doctoral cohort

In addition to Kim’s entrepreneur- and pay-your-forward spirit, she has continued her education at Sullivan University. As a charter member of the Ph.D. in Management program, Kim looked for funding to support her research to explore what motivates workplace bullies. And, when she completes this requirement for the degree, she plans to work as an intern for the Appalachian Peace Center to research. Kim will continue to help make our world a more peaceful place to live, one person at a time.

Making a difference

Kim Castle, Class of 2009, and her business sign.

Congratulations

Dr. LaVena Wilkin accepted the position of Director of Sullivan’s Ph.D. program. Sullivan began offering the Ph.D. in Management in 2010, and it has grown to 32 Ph.D. students in either strategic management, conflict management, human resource leadership, or information technology concentrations. The first Ph.D. graduates are expected to graduate in Spring 2014. Dr. Wilkin earned her associate, bachelor’s, and master’s degrees from Sullivan, and she was a member of the charter MBA class. Dr. Wilkin earned her Ph.D. in Conflict Analysis and Resolution from Nova Southeastern University. Her research interests are workplace bullying, for- giveness, communication and conflict, emotional intelligence, facilitation, organizational conflict, conflict change, and interpersonal conflict management.

Dr. Wilkin is also co-editor of a book entitled Organizational Conflicts: Challenges and Solutions and is the Editor for the Journal of Conflict Management, a scholarly journal that publishes research in many of the multidisciplinary areas of managing conflicts.

Dr. Heather Merrifield accepted the position of Chair Department of Conflict Management in addition to concentrations on both the graduate and undergraduate levels. Understanding the nature and causes of conflict and leveraging effective conflict management skills can aid in our ability to foster more creative and innovative solutions, lessen the nega- tive impacts of change, and create more positive outcomes both at work and at home.

Dr. Merrifield is excited about the future of the program and looks forward to expanding the foundation established by Dr. LaVena Wilkin. Dr. Merrifield earned her bache- lor’s and master’s degrees from Sullivan University, and earned her Ph.D. in Leadership Education from Spalding University in Louisville. Her research interests are in workplace bullying, differentiating between conflict management and conflict resolution, and how organizational leadership can affect outcomes.

Graduate students team up to ‘master’ their leadership skills

Left to right, Carissa Flickinger, Debra Jambina, William Baity, Kiran Banda with Dr. Terry Kibiloski. Kiran likes that there are “huge opportunities to interact” with Professor Kibiloski.

“The class has awakened my thought process of what leadership should be, and most importantly, ways I can improve on it.” TANISHA PERRY, Master of Management

“Earning my master’s degree has always been a goal of mine. I went to a nontraditional college when searching for a career and want to be a role model for my two daughters. I am a young mother and want to prove that I can still achieve my dreams.” CARISSA FICKINGER, MBA Marketing

“I chose Sullivan for the location, availability of classes that I need and the Ph.D. program in Business.” WILLIAM HUMPHREY, MBA

Dr. Kibiloski is a great resource on leadership. All the professors are ‘top shelf’. Their motto still learned first.” FRANK SENTORE, MBA

The Masters’ level Leadership & Team Development students (MGT 545) learn leadership skills through class exercises in teamwork.

According to the professor, Dr. Terry Kibiloski, at the Masters’ level it is important for students to learn how to synthesize and evaluate new information, and working in teams facilitates this higher level thinking. Dr. Kibiloski firmly believes that “leadership must be experienced to be learned.”

Unique team exercises impart valuable leadership skills

One exercise begins with each student choosing six items from a list of 21 they would like to have to survive in the cold Rocky Mountains after crashing in a small plane. Each student chooses their six items, they assemble in teams to support their choices and to decide upon a new list of six items on which all team members can agree. Then, after each team shares and justifies their list of six items, Dr. Kibiloski presents more information about the use of each of the 21 items in an emergency situation. Based upon this new information, the teams then revise their list to make even better choices. This team exercise demonstrates that leaders make better decisions when they gather information from other leaders, and from external research.

Another team exercise begins with each student choosing who they believe is the best leader in the world, past or present. Teams are then formed where each student must justify their choice and the team must then choose just one leader to analyze and evaluate. This exercise forces the students to justify their thoughts to other team members, listen to others’ opinions, and develop team decisions.

Class diversity advantages

According to Dr. Kibiloski, the team dynamics also help to create real-world leadership skills in the classroom. He notes that the Masters level leadership classes are comprised of students from multiple countries and cultures. This mix of students creates an interesting list of chosen leaders who are lesser known in the United States, creating an international depth of knowledge and understanding of how leadership is different, and the same, throughout the world.

Graduate professors . . . actually care about whether students learn the material. “Earning my master’s degree has always been a goal of mine. I went to a nontraditional college when searching for a career and want to be a role model for my two daughters. I am a young mother and want to prove that I can still achieve my dreams.” CARISSA FICKINGER, MBA Marketing

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Above, left to right: Debi Mickey, Paralegal Specialist with the U.S. Attorney’s Office; Ann Ives, Criminal/Asset Forfeiture paralegal with U.S. Attorney’s Office; Mary Lisney, Estate Planning paralegal with the Stall Keenyn Ogden law office, and Stephanie Jones, CKP. Corporate paralegal with YUM! Brands (KFC Corporation) spoke at the day session. inset, Sullivan alumni were speakers at the evening session. Left to right, Jonda Gaudin, Class of 1993, is a Corporate/Estate Planning paralegal with Wyatt Tarrant & Combs law office. Sadie Durbin, CKP, Prosecution paralegal with the Office of the Commonwealth’s Attorney earned her associate degree from Sullivan in 2008. Rhonda Lobb, a 2009 bachelor’s degree grad, is a Defense Litigation paralegal with the Newport Gault Moore law office. Sadie Durbin, CKP, Prosecution paralegal with the Office of the Commonwealth’s Attorney earned her associate degree from Sullivan in 2008. Jonda Gaudin, Class of 1993, is a Corporate/Estate Planning paralegal with Wyatt Tarrant & Combs law office.

[Editor’s note: CKP stands for “Certified Kentucky Paralegal.” CKPs have successfully completed the voluntary certifying examination offered by the Kentucky Paralegal Association. The certification exam was co-written by Nicholas Riggs, Dean of Sullivan’s Legal Studies programs.]

Paralegal Roundtable returns to rave reviews

Paralegal Studies students recently had an opportunity to hear from working paralegals, including Sullivan graduates, from the Louisville legal community when they attended the 22nd annual Paralegal Roundtable Discussion sponsored by The Institute for Legal Studies on Sullivan University’s main campus. Students were especially fortunate this year as two roundtable discussions were conducted – one for the day division and one for the evening division.

The speakers took turns explaining their role and function at their respective places of employment covering 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 appreciated the opportunity to ask questions and received honest and direct answers from the speakers.

• “Excellent opportunity to learn day to day expectations.” Julia Smith, post-baccalaureate certificate

• “It was awesome. I loved being able to hear all of the paralegals’ job experiences, history, and legal information.” Evelyn Elder, associate’s degree.

• “I loved the roundtable. It answered a lot of questions and it is hopefully pushing me in the right direction.” Michelle Perry, associate’s degree.

• “It gave me a few things to think about in regards to what I want to do with my degree.” Brandi Payton, associate’s degree.

• “It was very informative to learn how to ‘bill’ for jobs and different positions you can attain as a paralegal.” Eva Zinsmeister, bachelor’s degree.

• “As always, it’s wonderful to hear the experiences of other paralegals. Love that the paralegals are Sullivan graduates and that they gave candid, information about their jobs, and their career backgrounds how they progressed in their career.” Lucillia Liberty, bachelor’s degree.

• “Really showed how many different things you can do as a paralegal and how many different places you can work.” Courtney Wimsatt, post-baccalaureate certificate.

Sullivan exemplifies spirit of giving

“There is no better way to celebrate our long term service to Louisville than giving back to our community. . .”

PRESIDENT GLENN SULLIVAN

For years, The Sullivan University System (SUS) has been in partnership with Wayside Christian Mission. In 2012, SUS intensified its commitment to the worthy organization. Faculty, staff and students have volunteered their time and talents to improve health, nutrition, personnel management and hotel and food management capabilities which has enhanced Wayside’s mission to better prepare their clients to reenter the mainstream workforce of this community. Services provided by SUS has included medical screenings and tests, food service and nutrition training of staff, hotel operations training, early childhood techniques and a variety of other services that have improved both and their clients’ abilities to prosper after they leave the Mission. All of these services have been provided at no cost to Wayside.

Wayside has now benefited in another way. The Sullivan family has now generously donated all the stored Holiday Inn furniture and equipment, not used when the facility was renovated and expanded into the Gardiner Point Residence Hall. Since Wayside has been stretching resources, constructing a new 300-bed facility for the homeless, the truckloads and truckloads of furniture, restaurant equipment, etc., is timely.

“As we expand our operations and, as such, expand our opportunities to care for a greater homeless population, our needs increase accordingly,” stated Rev. Timothy H. Moseley, Wayside’s President/CEO, adding, “Thankfully, our friends from Sullivan University have answered our call for help by donating usable quality furnishings and kitchen equipment. With the dollar being stretched to its breaking point, Sullivan University’s donation of virtually needed equipment is indeed a financial blessing. We are very grateful.”

[Editor’s note: One Scholar House in Lexington, Kentucky also received a sizable donation of furniture and art. One Parent Scholar House provides single-parent families with affordable housing, and higher education opportunities.]

Preschoolers benefit

US Army and Sullivan team up for education

During the Summer 2013 quarter, Sergeant First Class (SFC) Roderick Collins reported to Sullivan for a one year tour of duty under the US Army’s Training with Industry (TWI) program. He is the first TWI student in the College of Business Administration and is working on his Bachelor’s in Business Administration degree with a Supply Chain Management concentration. In addition to visiting area supply chain management businesses for industry-specific experience within the non-military sector, SFC Collins is receiving training on lessons plans and instruction presentation, classroom management, and student learning assessment.

Sharing what he will learn

After his time at Sullivan, SFC Collins will be stationed in the US Army’s Logistics University as supply chain management trainer where he will apply the knowledge and skills learned in Sullivan’s classes and company visits.

Baking & Pastry represented

This is the second year that Sullivan has been selected as a training site for the Baking & Pastry Arts program. In addition to being a role model for Sullivan’s baking students, Staff Sergeant Lagana Boggs also competed at an American Culinary Federation (ACF) event and won a silver medal.

“In the next few months, Chef Boggs will focus on tutoring and guiding our students in a theory part of our program,” stated Chef Spendlove, Baking & Pastry Arts Director.

Left to right, front: Sasa Miodrag, Chris Anderson, Alex Bonilla, Brian DeSpain, Brad Burton, Kevin Becker, Nick Smith, John Anderson and Tom Oliver took a photo break.

Maristela Spiegel with speaker Debi Mickey.

“I thought the Roundtable was really relaxing. Very down-to-earth ladies; very interesting . . . I chose Sullivan because it was more affordable and provided exactly what I needed. The professors are great, knowledgeable, and they challenge me.”

Maristela Spiegel, post-baccalaureate certificate

Brian Strickler with speaker Debi Mickey.

“I chose Sullivan for its ABJA-progammed programs and availability of right classes. My experience at Sullivan is better than expected – I’m not just a number like at other schools.”

Brian Strickler, bachelor’s degree

Sullivan’s Early Childhood Education (ECE) Department and Celebrate Kiddi ECE Club sponsored a collection of supplies for Visually Impaired Preschool Services (VIPS). The staff at VIPS were most appreciative and gave the students a tour of their center. There are many happy faces because of the generosity of students, faculty and alumni at Sullivan.
Sullivan University's Graduates' Success...

This is only a partial listing of recent graduate employment success.

- AnnMarie L. Behr
  Visitation Academy, MO
  Internal Event Coordinator
  Louisville Catering Company
  Louisville, KY

- James C. Combs
  Doss HS, KY
  Technical Support Specialist
  Appriss Inc.
  Louisville, KY

- Ethelina M. Daniel
  Mayfield HS, KY
  Cash Disbursement Coordinator
  ResCare
  Louisville, KY

- Sara E. Edwards
  Gibson County HS, TN
  Baker/Cook
  Cass & Company
  Paducah, KY

- Syed Aamer
  Govt Boys HS, India
  Programmer Analyst
  Kollasoft IT Consulting Services
  Scottsdale, AZ

- Linda G. Brown
  Castle HS, IN
  Chocolatier
  Stephen Libs Finer Chocolates
  Evansville, IN

- Addie K. Brownell
  Dupont Manual HS, KY
  Targeted Assessment Specialist
  University of Kentucky
  Louisville, KY

- Timothey J. Conneely
  Prologue Alternative HS, IL
  Pharmacy Technician
  CVS Pharmacy
  Louisiville, KY

- Alicia M. Fraisher
  Southern HS, KY
  Kitchen/Assistant Manager
  Puzzles Fun Dome
  Louisville, KY

- Catherine D. Harris
  Centennial HS, TN
  Front Desk
  Marriott Louisville Downtown
  Louisville, KY

- Michael W. Brunner
  Homewood-Flossmoor Community HS, IL
  Pantry Cook
  The Cottage on Dixie
  Homewood, IL

- Cody J. Goff
  Obion Central HS, TN
  Line Cook
  Harvest Restaurant
  Louisville, KY

- Mamatha M. Gadda
  Council for the Indian School, India
  Programmer Analyst
  Alltech Consulting Services, Inc.
  Princeton, NJ

- Keisha Johnson
  Jeffersonville HS, IN
  File Review/Packaging Specialist
  Daymar College
  Louisville, KY

- Corey Burris
  Tell City HS, IN
  Lina Cook
  Rivue/Galt House Hotel
  Louisville, KY

- Brian M. Curry
  Trinity HS, KY
  Executive Chef
  Napa River Grill
  Louisville, KY

- Rebecca Wilson
  GED
  Line Cook/Back of House Manager
  Bungalow Joe’s Bar & Grill
  Louisville, KY

- Evan J. Capriotti
  Lincoln HS, OH
  Pantry Cook
  Volare Restaurant
  Louisville, KY

- Brooke L. Douglass
  Henry County HS, TN
  Catering Staff
  Murray State University
  Murray, KY

- Tyson M. Long
  Jacksonville HS, IL
  Sous Chef
  Harmony Landing Country Club
  Goshen, KY

- Patrick Chastain
  Salem HS, IN
  Payables Specialist
  CENVEO Discount Labels
  New Albany, IN

- Stephen W. Dunn
  Hopkins County Central HS, KY
  Chef de Cuisine
  The Prop & Gavel
  Monroeville, AL

- Margaret Garbe
  Our Lady of Providence HS, IN
  Espeadior/Line Cook
  Milwood Restaurant
  Louisville, KY

- Rachel C. Martin
  Christian Academy HS, KY
  Independent Contractor - Data Integrity
  Genscape
  Louisville, KY

- Narender Reddy Chemcharam
  Vignan HS, India
  Java Developer
  Kyuba
  Farmington Hills, MI

- Leticia M. Peeler
  Larue County HS, KY
  Commercial Credit Analyst
  First Federal Savings Bank
  Elizabethtown, KY

- Leah McCammon
  Marshall County HS, KY
  Food Service Director
  Crossings Ministries
  Louisville, KY

- Chandra Sekhar Chintala
  Sri Raja Rajeshwara HS, India
  Technical Analyst
  Stream Systems, Inc.
  Irving, TX

- Benjamin R. Stuckey
  Fairfield Local HS, OH
  Cake Decorator
  The Cakery
  Dayton, OH

- Chance McClure
  Roby HS, TX
  Manager
  Asher Logistics
  Lubbock, TX

- Christine M. Phelps
  Atherton HS, KY
  Pharmacy Technician
  Kroger
  Louisville, KY

- Callie B. Gray
  Mount Juliet HS, TN
  Cake Decorator
  Publix Grocery
  Brentwood, TN

- Asadullah Saif Mohammed
  Prabodhananda Prashanti Niketan, India
  Programmer Analyst
  People Tech Group
  Bellevue, WA

★ The star indicates the use of the lifetime, fee-free employment assistance from Sullivan’s Career Services Department
and more Graduate Employment Success

★ The star indicates the use of the lifetime, fee-free employment assistance from Sullivan’s Career Services Department

ALUMNI ASSOCIATION NEWS

Noureen Fatima
St. Marys HS, India
Junior Business Analyst
Swift Strategic Solutions Inc.
Irvine, CA

Meagan C. Fussner
Huntington HS, WV
Cupcake Artist
Paula Vega Cakes
Huntington, WV

Casey C. Keller
Seneca HS, KY
IT Service Desk Technician
University of Louisville Physicians
Louisville, KY

Gabrielle N. Wilking
Franklin HS, TN
Line Cook
Old Natchez Country Club
Franklin, TN

Samuel D. VanderMeer
Waggener Traditional HS, KY
IT Administrator
Texas Roadhouse
Louisville, KY

Lavanya Subhada Vadapalli
Nagarjuna HS, India
Programmer Analyst
Alltech Consulting Services, Inc.
Princeton, NJ

Manas Poigey Natraj
St. Andrews School, India
Consultant
Orange Information System
Hopkins, MN

Raymond West
North Bullitt HS, KY
Director of Merchant Compliance & Interchange
Heartland Payment Systems
Jeffersonville, IN

Leticia M. Peeler
Larue County HS, KY
Commercial Credit Analyst
First Federal Savings Bank
Elizabethtown, KY

Halie D. Rayner
Tupelo HS, MS
Pastry Chef
Kevin Taylor Restaurant Group
Denver, CO

Mitchell K. Cellars
Hudson High School, OH
Line Cook
Captain’s Quarters Riverside Grill
Prospect, KY

Pradeep Gade
Christo Jyothy Institute of Technology & Science, India
Software Analyst
Corporate Computer Services, Inc.
Farmington Hills, MI

Sarah R. Garrett
Marion HS, IN
Assistant Manager
Dairy Queen
New Albany, IN

Natalie M. Shepherd
St. Elizabeth Academy HS, MO
Cake Decorator
Dairy Queen
Louisville, KY

Amy J. Ernest
Jeffersonville High School, IN
Facility Administrator
Davita
Jeffersonville, IN

Manic A. Zapata
Houghton Lake HS, MI
System Administrator
United States Army
Ft. Knox, KY

How you can help:

Alumni Advice & Testimonial
 ★ Offer your opinion in an alumni survey
 ★ Participate in alumni features or videos
 ★ Tell us your story (achievements, milestones)
 ★ Offer career and educational advice to recent graduates and students
 ★ Reconnect online with fellow classmates, and instructors
 ★ Participate on our social networks: Facebook, LinkedIn, Twitter, YouTube
 ★ Nominate a graduate for the Distinguished Alumni award
 ★ Submit news or information beneficial to alumni for our e-newsletter

Alumni Service
 ★ Become an Alumni Ambassador or an Alumni Mentor
 ★ Volunteer for events, provide community service
 ★ Keep the Alumni office updated with professional information and updates. (i.e. where you’re living, working, career change, continuing education)
 ★ Keep in touch with the Alumni office if you hear from a fellow alum

Help Increase Membership
 ★ Be a member yourself
 ★ Participate in membership recruiting events/contests
 ★ Inform classmates of the association and encourage them to join
 ★ Tell alumni the importance of membership
 ★ When you know that an alum moves, let us know so we can update information in our database
 ★ Inform alumni of our site and social media pages
 ★ Visit ementoring.sullivan.edu

Students can benefit, too!

eMENTOR PROGRAM

Looking for students to sign up for the NEW eMENTORING PROGRAM! You’ve heard of a mentor, but have you heard of an eMentor? You will be matched with an Alumni who will share knowledge and experiences with you online. Being a mentor is a beneficial way to get assistance with your classes and goals.

Together we learn!

Sign Up Today!
Visit ementoring.sullivan.edu and click on “Find a Mentor”

Interested? Questions? Contact the alumnioffice@sullivan.edu for assistance.

– from the Handbook of Institutional Advancement

“A university benefits from the strength of its alumni program. Similarly, the value of a person’s degree is only enhanced by the strength, growth and continued enhancement of his or her university. It is extremely important to the life of a university to have active and strong alumni. They are a university’s largest constituency. Though each student graduates and leaves campus, he or she is an alum forever. As an alum, each person has some responsibility to the college. They should promote it, defend it and be positive about it. If alumni are not proud of their alma mater, who will be? If alumni cannot recruit students to their alma mater, who can? Alumni (and the Alumni Association) work to perpetuate a university through active participation, new students, donations and etc.”

 Hazel Matthews
 Director of Alumni Affairs

sullivan.alumni.edu
Turning his hobby into a career

The biggest mistake people make in life is not trying to make a living at doing what they most enjoy.”

MALCOLM FORBES

Sullivan student Bill Smith, working on his associate degree in Information Technology, has taken those words to heart although his career path took a few dips and turns along the way.

Bill had been in law enforcement for 11 years at the Knoxville Police Department, when he had a major accident. After having cervical spine surgery, it was apparent he wouldn’t be able to return to his current job. Bill then ventured into the IT field, “It was apparent in my life that I thought about the things I enjoyed doing and then made plans to pursue a career doing something I loved,” Bill recalled. “I have always been involved in technology and love to “tinker” with electronic items. It was my goal to attain a new career doing something that had long been of interest to me. . . .”

Research paid off.

Bill researched local universities offering Information Technology degrees and discovered that, “Sullivan’s program offered more substance than the other schools I looked at and would put me on a fast track to attain knowledge and exposure to technologies needed to begin a career in the IT field,” he stated.

Sullivan made it easy.

A US Army vet and member of the Army National guard, Bill knows firsthand of Sullivan’s commitment to those who have served.

“As an older student who doesn’t have G.I. Bill benefits, Sullivan’s military grant of 25% tuition fees and no enrollment application fee made it possible for me to get started. The savings in tuition alone enabled me to continue in my program and complete my degree.”

Impressive list of credentials

Bill took full advantage of the many certifications available to Sullivan students in the IT field. During his first quarter, he took the A+ and Network+ classes and attained certifications from CompTia in both areas. In his second quarter, he took the Cisco track and began classes for the Certified Cisco Network Associate (CCNA).

“Early in my third quarter as I was beginning classes for the Certified Cisco Network Professional (CCNP), I was hired by West IP Communications as a Client Engineer working in the Network Operations Center. Sullivan’s flexible evening schedule is ideal for working adults and enabled Bill to continued his classes. Recently, he upgraded his career and accepted a position at Lightchange Technologies as a Network Engineer. He currently holds the CompTia A+, Network+, Cisco CCNA Route & Switch, Cisco CCNP Voice certifications, and is close to attaining his Cisco CCNP Voice and Cisco CCNP Route & Switch certifications.

Education was key to success

“I can honestly say that taking the Cisco track was one of the best decisions I have ever made to both the academic and professional areas of my life,” Bill said, adding, “Without the certifications and training, I would not be employed, and professional areas of my life,” Bill stated.

“I am able to say I am actually “living the dream” as far as my career goes. I’m in a position that challenges me constantly in new technology and to push for higher levels of certifications. My goal is to become Cisco COE certified within two years, which is the highest level of certification attainable in my path.”

Looking back

Bill had some advice for those interested in Information Technology.

“There will be times when you do not feel like going to class, and times when you may question your degree choice. . . . To those just starting out, be honest with yourself and evaluate your degree path. The key to being successful is to fall in love with what you are doing. When I began the Cisco track, I questioned whether I ever really wanted to look at another computer again. It was that moment I had to look at the long term goal and focus on the bigger picture. I invested in lab equipment and started “tinkering” with it at home. I utilized a hobby to mesh with a learned technology and exposure to technologies needed to begin a career in the IT field,” he stated.

Sullivan provided many graduates real, life and blue cord to honor their military service. Left, Stephen Derringer-Schroeder served in the Army and then the National Guard. Left, Stephen Derringer-Schroeder earned his Bachelor’s in Business Administration and a Certificate in Conflict Management.

Congratulations, graduates!

The Fall 2013 formal commencement was held at Southeast Christian Church in Louisville, Kentucky. More than 4,000 graduates, their families and guests from Sullivan’s campuses in Louisville, Lexington and Fort Knox attended.

The key note commencement speaker was Dr. Allen Rose, President and General Manager for Relations for The Sullivan University System. The ceremony also included the Alumni of The Year Award presentation given to Ed Fallon, Class of 2001. How fitting for the university to encourage, support and highlight alumni in their accomplishments.

With smiles and pride, graduates in their caps and gowns, crossed the stage to receive certificates, diplomas, associate, bachelor’s and master’s degrees from Dr. A.R. Sullivan, Chancellor of The Sullivan University System. Cameras flashed as families and friends cheered their graduates, now armed with the confidence to pursue their career dreams.

Sullivan’s graduations are unique.

Rather than one held in May like most other collegiate institutions, Sullivan students graduate every January, March, June and September. The university holds two formal commencements in April and October. Sullivan’s 2014 Spring graduation is also at Southeast Christian Church on Saturday, April 26 at 9 am.

“Receiving the LEX regalia from Jennifer Gaither was great, because she worked so hard to get the cassocks in time for graduation, which was just another example of how dedicated she is and how much she cares about her students. I will miss her!”

Graduation was a very special day for my family, all the hard work paid off! I loved how near the end all the graduates were asked to stand up, turn around, and give a round of applause to thank their families and friends for their support. It was not just our day, but also a big day for them.

I am in a position that this is my first job as a para-legalt the Monday after graduation - it was a very exciting week.”

CLAUDIA KING, Class of 2013

UPDATE: College of Pharmacy

Mortar & Pestle ceremony held

“When I got the tools of our trade and tried on the white coat I thought, “Wow, I really am on my way to becoming a pharmacist.” I guess it made things much more real for me.”

DAVID COLLINS, Class of 2016

The traditional Mortar and Pestle Ceremony was held at the Sullivan University College of Pharmacy (SUCOP). The ceremony honored the 110 members of the Class of 2016, who received their own mortar and pestle as well as a lab coat which they will use in their Pharmaceutical Compounding class. Dr. Walter Soja, Interim Dean of SUCOP, began the ceremony by welcoming students and faculty and introducing Dr. Rich Schmitt, Pharmacy District Manager for Indiana and Northern Kentucky. Dr. Schmitt represented Sears Holding Corporation/
Authors available online!

Dr. Anthony Pita, Dean of Online Studies, is the author of several recent publications. His book, Real-Life Distance Edition: Case Studies in Practice, co-edited with Dr. Al Mezill from Nova Southeastern University, is in press and will be available soon. It includes case studies of how online/distance education has been implemented at over two dozen colleges and universities in the U.S. and the U.K. Dr. Pita also wrote the lead chapter for the book, Learning Management Systems and Instructional Design: Best Practices in Online Education, and co-authored a chapter in the book in Design Educational Programs.

"I had good professors and mentors in my doctoral studies who taught me that I should pursue scholarly endeavors, even as an administrator," Dr. Pita. "This has been a big advantage, since my field of educational technology and distance education is so dynamic and ever-changing. I am much more useful to the Sullivan University System if I keep current and involved in my field." Dr. Pita is the author of 40 academic publications and has delivered more than 150 presentations at professional conferences throughout his career.

Management as well as a Bachelor of Science in Business Administration with a concentration in Supply Chain. A combination of theoretical and practical problem-solving helps students prepare to immediately make a positive impact on their employer’s bottom line. Sullivan students can complete their degree completely online or have the option of taking several classes in a traditional format on campus with only the supply chain specific classes being offered online. Sullivan University is unique in this approach, which has become quite popular as the industry now requires additional educational programs that are offered online. While other schools offer SCM degrees to some extent at the Associate and Bachelors Levels, very few offer the program fully online.

Sullivan University's College of Nursing had its first cohort complete the RN to BSN Program in December 2013. The cohort consists of Kim Coomer RN (Metro Louisville, KY), Alícia Holbert RN (Radcliff, KY) and Tonja Rickers RN (Making Wholesome Meals). The RN to BSN Program was developed so that Associate Degree and Diploma Nursing Program graduates have a way to complete the essentials necessary for a baccalaureate education in nursing. The RN to BSN curriculum include content focusing on concentration areas such as holistic nursing, healthcare informatics, quality care and patient safety, leadership and community health and family. Congratulations and wishes to these graduates continued success as they move forward with their nursing careers.

College of Nursing

Sullivan University's College of Nursing joined the nation and paused to remember the veterans and service men and women who have bravely served our country to protect the freedoms we enjoy. Remember the veterans and service men and women who have bravely served our country to protect the freedoms we enjoy.

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Sullivan University offers a variety of career options in the fields of practical nurses, registered nurses and other critical care professionals. The BSN Program was developed so that Associate Degree and Diploma Nursing Program graduates have a way to complete the essentials necessary for a baccalaureate education in nursing. The RN to BSN curriculum include content focusing on concentration areas such as holistic nursing, healthcare informatics, quality care and patient safety, leadership and community health and family.

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Congratulations and wishes to these graduates continued success as they move forward with their nursing careers.
Sullivan’s student culinary competition team is already gearing up for the American Culinary Federation’s (ACF) Southeast Regional competition in April. And they have been growing the medal count along the way!

Inaugural Culinary Competition
Last quarter the student team traveled to Columbus, Ohio to compete in the American Culinary Federation’s (ACF) Inaugural 2013-14 Culinary Competition. All of the students did the hot food competition which was a fish entrée. Students had one hour to breakdown their fish and cook two portions of the dish. Then they had 10 minutes to plate their food and present to the judges.

“Each student did the same dish so we could receive a critique from each individual one since that is the signature dish that the team will be preparing during the ACF Southeast Regional competition in April,” stated Chef Instructor David Wheatley, coach of the team.

Left to right, Kandria Wynn (certificated), Kamisha Jones (bronze), and Kristin Emamor, Miranda Danielford, and Gaber Nega were the three silver medalists.

Prestigious Advisory Board enhances culinary program
Sullivan’s Culinary Arts Advisory Board consists of a group of accomplished and seasoned local and regional Executive Chefs who offer insight into modern food trends and honest, constructive criticism of the program’s final products. For example, a few years ago, the Board felt that culinary students needed more instruction in the area of product identification. Sullivan’s Culinary Arts program immediately instituted a full scale product identification program that spans a student’s educational process from beginning to end. The Advisory Board provided input on 60 key ingredients for students to identify and student scores are tracked and logged.

Sullivan’s Advisory Board chefs are also active chefs at the internship sites which host students’ capstone experience. This process gives the board members a firsthand look at the results of program, allowing them to continuously judge our strengths and weaknesses. While the Board meets formally twice a year, they often have regular interaction with students and chefs instructors.

Students’ recipes earned them great scholarships
The Academy of Chefs (AAC), the honor society of the American Culinary Federation, represents the highest standards of professionalism in the organization, society and industry. Now, the AAC is now putting together a collection of professional photos, footnotes, recipes and ideas into a book that will “inspire” both apprentice and seasoned chefs. The book will also feature the American Culinary Federation (ACF) National Student Teams and ACF National Student Chefs from 2013.

Invited to participate
The book will include Chef Kendall Knies, who graduated Summa Cum Laude in 2013 and has earned an impressive array of gold, silver and bronze medals, including a Diploma in the professional Petit Fours Category at the 2012 IKA Culinary Olympics in Germany. Kendall was also awarded the American Culinary Federations Kentucky Chapter 2012 Culinary Student of the Year, and the Kentucky Restaurant Association’s 2012-2013 Culinary Student of the Year. Currently a Barista and Pastry Cook at The Bakery at Sullivan University, she will earn her Bachelor’s in Hospitality Management this year.

Book includes Sullivan chef
Sullivan University’s first Ultimate Teen Recipe Throwdown provided a great opportunity for students to show off their skills and compete against each other in an on-campus, timed competition. Each competitor cooked their original dish and plated it for a panel of judges, made up of our own chef instructors and local restaurant chefs. The dishes were judged based on taste, portion size, plating, basic culinary skills and sanitation.

This past year’s winners were Morgan Gibbs (first place - $6000), Dylan Rice (second place - $4000 scholarship), and Lauren Steele (third place - $2000). Morgan’s dish was a Pork Ballantine with Potato Croquettes, Dylan’s dish was Gorgonzola and Mushroom Ravioli. Lauren’s dish was Family Pad Thai.

This is an annual competition for high school seniors interested in attending Sullivan. The deadline to submit recipes for consideration is April 25, 2014. Winners will receive their scholarships during their first or second quarters of attendance at Sullivan University.

Sullivan student has been Inspired
The book will also feature the professional Petit Fours Category at the 2012 IKA Culinary Olympics in Germany. Kendall was also awarded the American Culinary Federation’s Kentucky Chapter 2012 Culinary Student of the Year and the Kentucky Restaurant Association’s 2012-2013 Culinary Student of the Year.

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Book includes Sullivan chef
Chef Derek Spendlove CEPC, CCE, AAC, HOGT, Director of Sullivan’s Baking & Pastry Arts program will also be in the book. He is the only pastry chef who has been invited to participate.

“Following a trend of great young Culinarians that have shown their skills, knowledge and talents attributed to a great leader and coach like yourself, and the Academic Academy of Chefs is seeking your help as an AAC Fellow with your participation in this project,” stated Chef Stafford DeCambra, AAC, HOGT, Director.

Proceeds of the book will help support the ACF National Student Team at the 2016 IKA Culinary Olympics. The Sullivan campus community joins The Herald in congratulating Chef Spendlove and Kendall Knies.

Pastry competition team formed
The new pastry competition team has just been selected with an emphasis on first quarter students. The new team will be using Plus Friday to focus on their skills to enhance their abilities to compete, giving them many opportunities to build their resumes while they earn their associate degree in Baking & Pastry Arts. Past teams have successfully competed in local, regional, national and even international events such as the 2013 Culinary Olympics in Erfurt, Germany, winning a diploma, bronze and silver medals.

With Chef Derek Spendlove, Director, Baking & Pastry Arts and team coach are, left to right, Alexandra Leigh, Sarah Allen, Courtney Harrison, Olivia Heitman, Tiffany Holt, Daniel Jones, Ashleigh Post and Jacqueline Gottke.
Sullivan students were stars at Mayor’s International Gala Sister Cities event

The National Center for Hospitality Studies recently participated in the 2nd Annual Mayor’s International Gala of Sister Cities. This event celebrates friendly relations and mutual understanding around the globe. Louisville’s nine sister cities include: Adapazari, Turkey, La Plata, Argentina, Montpellier, France, Jiujiang, China, Quito, Ecuador, Tamale, Ghana, Perm, Russia, Leeds, England and Mainz, Germany. Sullivan students catered the event for approximately 400-500 guests. Participants learned and developed skills in small plate tasting, work planning, and customer service. The students celebrated the diversity of each country represented for a scholarship competition.

The 4th place winners, Kristen Bucayu and Gabor Nagy, prepared Coquilles St. Jacques, representing Montpellier. Both won a $100 cash prize. The 3rd place winners were Kandria Wynn and Miranda Dansford, who created a Flank Steak Chimichurri, representing La Plata. They won a $200 cash prize each. The 2nd place winners, Jamison Nethery and Sydney Ulrich, prepared a smoked duck entrée, representing Leeds, and won a $300 cash prize each. The winning team, Joshua Robinson and Don Matutina, prepared a Middle Eastern Gozleme, representing Adapazari, and both won a $1,000 scholarship.

All of the students did an amazing job representing the various sister cities and Sullivan University. Congratulations to all the winners!

Louisville’s Mayor Greg Fischer was delighted to have his photo taken with Patrick Thomas and Kandi Wynn.

Below, left to right, front Jessie Baird and Shelby Haycock. Back, Derren Blackburn, and John Duncan.

Below, left to right, Kristen Bucayu, Gabor Nagy, Chef Instructor Allen Akmon, Randy Densford and Kandi Wynn.

Below, left to right, front Jessie Baird and Shelby Haycock. Back, Derren Blackburn, and John Duncan.

Jamison Nethery, left, and Sydney Ulrich know that anyone who has heard Chef David Dodd, Director of Administration & Business Development speak, understands why he was partial to the Leeds, England table!

Erica Rigby, left, and Taylor Getly helped replenish the tables. Behind them, video about Sullivan’s culinary program and students played throughout the evening.

Below, left to right, Kristen Bucayu, Gabor Nagy, Chef Instructor Allen Akmon, Randy Densford and Kandi Wynn.

Some stayed busy behind the scenes.

Don Matutina and Joshua Robinson each earned a $1,000 scholarship for their efforts.

A few guests wore clothes from their homeland.

Students helped out everywhere. Brittany Johnson helped keep the areas clean.

The event paired first quarter students as assistants to the fourth quarter International class students. The those same assistants will be in International class for next year’s event. ‘The 1st quarter that have already participated and give them an advantage in planning and preparation...’ CHEF ALLEN AKMON, Culinary Arts Chair

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Students were kept busy plating and serving their specialties and had fun doing it!

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Sharing and caring
Baking & Pastry Arts students from Chef Derek Spendlove’s class spent an afternoon bringing sweet treats and visiting children at Kosair Children’s Hospital.

Left to right, Chef Lagena Boggs, Jacob Osburn, Haile Kendall, and Ina Crossen with one of the cakes they created and brought to Kosair.

They can have cake and eat it, too!

The 30th Anniversary of the Kentucky Center for the Arts also celebrated the opening of the War Horse play and Sullivan provided the centerpiece.

Left to right, Chef Derek Spendlove, Director, Baking & Pasty Arts with students Christina Jones, Stephanie Queen, Leilah Rainwater-Clark, and Ina Crossen. The cake featured horse medallions, dogwoods, the Center’s logo and of course was tinted green for hay!

Sweet celebration
The National Center for Hospitality Studies is proud of Chef Instructor Scott Turner, and Chef Kelsee Newman, Class of 2011. Chef Turner and Newman were invited to participate in the prestigious “Pastry Live” National Showpiece Championship competition. Seven teams of two chefs competed over the course of seven hours. This year’s theme was “The Art of Illusion.” Turner and Newman created “Through the Looking Glass,” which depicted a person on each side of a “mirror,” curiously reaching toward the other through the looking glass created to explore opposite sides of reality. Chefs Turner and Newman represented Sullivan University and the NCHS very well at the competition! We are very proud of them and excited to see what happens next year. Congratulations to you both!

“Pastry Live” was great experience

Do you have trouble on your hands?
Every quarter, Chef /Nutritionist Cynthia Chandler leads her students to begin the use of sanitary practices in the kitchen. She stresses that the customers have a right to wholesome food, which she defines as food that is safe to eat. “Just because a food is wholesome does not mean it is healthy,” says Chandler, adding, “But, keep in mind, people are not always searching for the healthiest food. While a hamburger from a fast food chain may not be the healthiest choice, each customer has the right to receive a hamburger-free from disease causing micro-organisms.

Hand washing is the easiest way to prevent the spread of disease-bearing organisms. Always make sure the water is clean and running. The students in the Food Safety and Sanitation course are taught to wash their hands by scrubbing for a minimum of 15 seconds, more if necessary. The number of times they are taught to wash depends on how often they can contaminate a customer’s foods—times include before touching a plate or glass, after clearing a table, after taking out the garbage, after coughing and before making sandwiches.

Alcohol based hand sanitizers are not as effective as hand washing but does a very good job at reducing micro-organisms. Sullivan culinary students are taught to use hand sanitizer only AFTER washing their hands.

This food safety class is a required course for all of Sullivan University’s hospitality and culinary students and is usually taken the very first quarter to insure hygienic practices in the kitchen.

Summer, 2013

Chef Fritz Sonnenschmidt CMC, AAC, was the guest chef in the fall. He is the Corporate Chef for Unilever Food Solutions (the largest fats and oils company in the world), his native called becoming a master chef as more of a means to further his education than as a pass to culinary superstardom. Chef Sonnenschmidt is a repeated gold medalist at the Culinary Olympics and other international food competitions. He is the author and editor of The Professional Chef’s Art of Garde Manger, Dinning with Sherlock Holmes, The American Harvest and Taste and Tales of a Chef. Stories and Recipes. His latest book, Charcuterie, was served with those dishes.

Sullivan’s culinary and baking students thoroughly enjoyed his lively and humorous demonstrations of vegetarian dishes from Europe and Africa, focusing on those sauces which could be served with those dishes.

Chef Fritz Sonnenschmidt

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Visiting Chefs series is great student perk
Sullivan’s Distinguished Visiting Chef series, which began in 1988, is a culinary-inspired education program designed to connect students with today’s top chef. Every quarter, Sullivan students enjoy this unique opportunity to gain tips, techniques and recipes from the famous chefs who visit the campus and demonstrate their skills.

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Every quarter, Chef /Nutritionist Cynthia Chandler leads her students to begin the use of sanitary practices in the kitchen. She stresses that the customers have a right to wholesome food, which she defines as food that is safe to eat. “Just because a food is wholesome does not mean it is healthy,” says Chandler, adding, “But, keep in mind, people are not always searching for the healthiest food. While a hamburger from a fast food chain may not be the healthiest choice, each customer has the right to receive a hamburger-free from disease causing micro-organisms.

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Alcohol based hand sanitizers are not as effective as hand washing but does a very good job at reducing micro-organisms. Sullivan culinary students are taught to use hand sanitizer only AFTER washing their hands.

This food safety class is a required course for all of Sullivan University’s hospitality and culinary students and is usually taken the very first quarter to insure hygienic practices in the kitchen.

Pastry Live” was great experience

Do you have trouble on your hands?
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Career prospects limitless for Sullivan hospitality student

People like to be in a career that they feel is their “calling.” A career that most utilizes their strengths, skills, passions and knowledge. There are many different ways students find their true career calling. For example, students experienced their love of cooking or baking from a family member, or from helping in the kitchen. For Hospitality Management student Adam Emig, travel convinced him that hospitality was the right career path.

One trip was all it took

“While I always enjoyed the hospitality industry, it wasn’t until the first school trip to the Virgin Islands that I went on where I really fell in love with this industry, and know this is where I wanted to spend my future. The behind-the-scenes aspects of the industry is really where it began to fascinate me, and also make me realize all the unique opportunities that can come with working in the hospitality industry.”

Enjoyed being a Sullivan student

Adam said the small class sizes, and great professors made Sullivan’s National Center for Hospitality Studies a welcoming place to learn. He enjoyed discussing industry details with them as well as with his classmates.

Will continue his education

Currently, Adam is completing his internship with Disney where he has been at the Grand Floridian Resort & Spa working in their quick service food and beverage department. In June, he hopes to begin a management internship there. Adam recently re-enrolled at Sullivan to earn his Bachelor’s in Hospitality Management. Since he plans to stay in Florida, the entirely online degree is a perfect fit.

“Earning my associate degree has given me more options. . . . it really has given me that extra little push in my eyes of prospective employers; however I still feel that in order to really push the hospitality door wide open I really need to continue my education.”

Chris Herberman, Sullivan student

Career prospects limitless for Sullivan hospitality student
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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