Sullivan’s Pastry Team bound for Europe and Culinary Olympiads!

Left to right, Chef Instructor Scott Turner, Kelsee Newman, Jordyn Mosely, Kendall Knies, Haile Raymer, Chef Instructor Derek Sendlovich, Director, Baking & Pastry Arts.

There’s a lot of hype about the Summer 2012 London Olympic games but for Baking & Pastry Arts students Kendall Kines, Jordyn Mosely, Kelsee Newman and Haile Raymer, the word Olympics takes on a whole different meaning. In October, Derek Sendlovich, Director, Baking & Pastry Arts at Sullivan’s Pastry Team members to the international stage when they travel to the World Culinary Olympics in Erfurt, Germany. Held every four years like the athletic Olympics, in 2008 the World Culinary Olympics had more than 23,000 visitors, and featured 1,600 chefs from 53 countries.

This year, there will be a familiar face among the competitors. Samantha Poe, Class of 2009, who recently won gold medals at Fort Lee’s national baking and pastry competition, will be a member of the US Army team representing the US pastry competition, will be a member of the US Army team representing the US.

Already seasoned competitors
Sullivan’s Pastry Team has already racked up an impressive array of medals. Last year, Kelsee Newman, won a gold medal at the American Culinary Federation (ACF) Music City Challenge in Nashville, Tennessee. Earlier this year, Haile Raymer and Kelsee won two gold medals at an ACF competition in Michigan. Recently, Kendall Kines, Jordyn Mosely, Kelsee Newman, Haile Raymer, Anna Rossell and Alyssa Taranto competed in Cincinnati, Ohio (How sweet it is on page 8) and swept the competition by winning five gold medals and one silver medal.

On the international stage
While those of you (students) are used to the stress of competing, the World Culinary Olympics poses new challenges. For instance, unlike other venues, at the Olympics all four students will be competing as professionals against the best pastry chefs in the world. There’s also the tremendous logistics of packing to travel to Europe with their equipment and their showpieces. And, they have really upped the ante with the quality and scope of their entries. Jordyn and Haile are entering creative and complex butter sculptures. Jordyn is doing the knights of the round table - 13 to be exact; Haile is creating her own concept with Chef Sendlovich’s guidance. Kelsee has designed a very intricate mixed media showpiece, nearly three feet tall, out of chocolate under the watch of Chef Instructor Scott Turner. Kendall will be competing in the petit four category, creating six each of five different designs! And will design a chocolate showpiece as a focal point.

“Competing is truly exciting for all students,” stated Chef Sendlovich, team manager, adding “The journey of competing is to learn and build confidence. I am very proud of these pastry students who have proven once again, that with the right attitude and determination dreams can come true.

Congratulations to Haile, Kelsee, Kendall and Jordyn for being selected to compete in the most prestigious competition in the world, the 2012 World Culinary Olympiads.

The next issue of The Herald will feature the pastry teams’ exciting venture into the international scene. Good luck from the Sullivan campus community!

Graduate students’ research project benefits public schools
Every quarter, graduate students taking Advanced Quantitative Methods do applied research. Students choose an organization, obtain datasets to analyze and present their results to the class. During the last quarter, studies in Dr. Joan Combs Durso’s sections worked with Jefferson County Public School (JCPS) Data Science from the JCPS Data Books, students investigated relationships between attendance, teacher preparation, truancy, discipline actions, poverty and test scores.

Students and alumni team up
Participants were briefed at JCPS on using the Data Books. JCPS Data Analyst Tamara Lewis, who helped with the project, is a 2006-Sullivan Bachelors’s in Information Technology graduate. “If you’ve never done this kind of research, it helps to have a personal connection” said Dr. Durso, who came to Sullivan in Fall, 2009. Her students included adult children of JCPS teachers, parents, taxpayers, and caregivers of the school system. “Because many people were working on similar projects, presenters got great questions from their peers. International students enriched the discussion with their insights on schools abroad.”

“This is something I want students to be able to brag about on their resumes,” added Dr. Durso.

Fall quarter news
As the “very hot” summer quarter (thank goodness for the air-conditioning) draws to a close, the University is ready for the Fall 2012 quarter starting Sept. 24. Students, who have attended other colleges have remarked how surprised they were that Sullivan’s registration process is so easy and quick, usually less than an hour!

Registration and orientation plans
Nearly enrolled day, evening and online students will soon be receiving a Registration Schedule with important information geared specifically for them. Convenient day and evening times are available on Sept. 17, 18 and 19 for new students.

Students planning to live at the Gardner Point Residence Hall will register on Sept. 19 prior to moving into their new home away from home. Specific registration schedule times, geared just for them, will soon be in the mail.

Make note of these dates
To help become acclimated to Sullivan University, all new students will attend a formal orientation. Graduate students’ orientation is Sept. 18 at 6PM. Orientation for international students will be Sept. 21 at 9:30AM. For the convenience of evening students, the University will hold an orientation on Sept. 22 at 10AM. Current students, returning from their two week summer break, and all new students will start classes on Monday September 24.


Special Note: If you have not yet registered for the day, evening, graduate or online classes for Sullivan’s 2012 Fall quarter, there is still time to complete your application for admission. Please contact the University immediately to make an appointment to complete the required admissions paperwork and to meet with a Financial Planning Officer. The number of the Admission Office is 502-456-6505 or 800-844-1354. The faculty and staff of Sullivan University welcomes all new and reentering students. There are many activities planned for the Fall, build your resume and become a part of each organization or activity available for you.

Sullivan’s International MBA Program grows
Sullivan University’s diverse student population has been greatly enriched by a growing influx of international students, eager to receive their Master’s in Business Administration (MBA), Master of Science in Managing Information Technology (MSMIT), and a new Master of Science in Management (MSM) degree from a Regionally Accredited American University. A number of international students are also enrolled in the University’s College of Pharmacy to earn a Doctor of Pharmacy (PharmD) degree.

This summer, Sullivan University’s Louisville campus enrolled 77 new and reentering international master degree students. As the Herald goes to press, 70 more new and reentering graduate students from around the world are scheduled to fly to Louisville to join our growing graduate school for Fall 2012 classes.

From 39 different Countries
The international presence at Sullivan will pass 450 graduate students this Fall Quarter and bring a wonderful diversity representing more than 39 different countries. Please make each of them feel very welcome!

Leaves of the Admission Office is 502-456-6505 or 800-844-1354. The faculty and staff of Sullivan University welcomes all new and reentering students. There are many activities planned for the Fall, build your resume and become a part of each organization or activity available for you.

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**Accounting concentration “adds” National CPA prep**

Sullivan University has been a leader in career-focused education for 50 years, and now it’s partnering with another leader to better serve students and the greater community.

**MBA program expands**

Beginning in Summer, 2012, the university will expand its MBA program to include a concentration in accounting. The new concentration joins healthcare management, hospitality management and strategic marketing as preset routes of study students can use to tailor their graduate education to better suit their professional goals. While the accounting concentration will benefit any business professional who deals with numbers and finance, it is ideal for those aspiring to be certified public accountants (CPAs).

**New partnership formed**

Sullivan University has partnered with Becker Professional Education, a leader in CPA exam review, to provide students with a value-added preview program. Third party research has shown that CPA candidates who studied with Becker passed at twice the rates of those that did not. Now, at Sullivan, MBA students concentrat- ing in Accounting will receive Becker’s review material as part of their general studies. The four sections of Becker’s review, which correspond to four sections on the CPA exam, will be paired with each of four classes that make up the accounting concentration. This allows a streamlined approach to studying for the multi-part professional examination. Similarly, the credit hours earned in class may count toward the academic hours required of CPAs. (Specific rules vary by state.)

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**Sullivan’s new online journal benefits Conflict Managers**

Almost ten years ago, Sullivan University began offering a Master of Science degree in Conflict Management. In 2010, the offerings were expanded with a Ph.D. program in Management with a concentration in Conflict Management. This year, Sullivan continues its commitment to helping organizational leaders, conflict management practitioners, and scholars learn about, conduct research in, and make contributions to this emerging field.

**New journal fills a void**

Unlike many disciplines, whose scholars and practitioners have a large number of publishing venues, there are relatively few peer-reviewed journals for those who research, study and practice Conflict Management.

**“We are excited to announce our scholarly, multi-disciplinary journal that will fill a void in conflict management literature.”**

Dr. LeVonne Wilkin, Professor and Dean, Conflict Management Programs, Journal of Conflict Management

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**SULLIVAN DOCTORAL TEAM MEMBERS**

Patrick O’Halloran

Heidi MacLennan

Dr. Tony Piña

Dr. Anna Stamp

Dr. Nancy Giacomini

Dr. Bill Warters

Dr. Tony Belak

Dr. Tricia Jones

Dr. Cathie Witty

Dr. Teresa Daniel

Dr. Judith McKay

Dr. Chris Hughes

Dr. Terry Kibliski

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**Is there a doctor in the house? Yes, four more!**

The doctorate degree is the highest- est degree attainable in most academ- ic disciplines. Earning one requires the student to master the knowledge in his field of interest, as well as to contrib- ute to it through original research. Earning a doctorate degree is rigorous and time consuming but personally and professionally satisfying.

Since the last Herald was pub- lished, four more Sullivan faculty mem- bers attained their doctoral degrees.

**Congratulations to Dr. Anna Stamp, Dr. Chris Hughes, Dr. Terry Kibliski and Dr. Tim Swenson.**

Below, Drs. Hughes, Swenson and Kibliski share their thoughts on their prestigious doctoral degrees.

**“I sincerely appreciate the opportunity that Sullivan University provided me in helping me earn my Ph.D. in Leadership. After six years of study and research, which required nearly 5,000 hours of my time, I can truly say that I thoroughly enjoyed the journey and learned a great deal along the way.”**

Dr. Tim Swenson

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**“I have been inspired to do great things.”**

For MacLennan, it was her first experience presenting at a national conference. She expressed gratitude for the opportunity to collaborate, engage in research and present findings to educators from across the globe. "The staff and faculty at Sullivan have all been so supportive of our efforts," she said. "I have been inspired to do great things."

The team received institutional support via a competitive research grant awarded by the Sullivan University Office of Institutional Research. Funds from the Graduate School and Global e-Learning helped defray the costs of the conference. The team received added support from Dr. Eric Harter, the Executive Vice President/CEO of Sullivan University, who was in attendance at the conference.

"[It] was an absolutely excellent experience," says Moran. "I would encourage any doctoral student to find a research opportunity and become involved in the process. You will be amazed at what you learn and energized by the possibilities of what lies ahead!"

So, what’s next for the research team? The group plans on conducting further analysis of the data and writing articles for scholarly journals.
Paralegal Roundtable returns to rave reviews

Nearly 50 Sullivan Paralegal Studies students on the Louisville campus had the unique opportunity to hear from paralegal practitioners, including several alumni, from the local legal community. The 20th annual Paralegal Roundtable Discussion, sponsored by The Institute for Legal Studies at Sullivan University, gave students the chance to meet and network with legal professionals who shared their expertise.

Two sessions were held

Students were especially fortunate this year as two roundtable discussions were conducted – one for the day and one for the evening division. The day division professionals were: Coleen Shields, a litigation paralegal; Denise Cunningham, a family and estate planning paralegal; Melissa Reynolds, a paralegal working at the Jefferson County Commonwealth Attorney’s Office and Sandi Preston, a paralegal working in the local office of the U.S. Small Business Administration. Sandi previously attended Sullivan University.

Great information

All of the speakers took turns explaining their role and function at their respective places of employment. They 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 who attended the roundtable discussion stated:

(Tonya Brichetto)
"I was very impressed. I learned a lot from the four women that spoke to us. It opened my eyes (and gave me a lot of insight into the profession itself)."

(Elizabeth Greene)
"I really enjoyed listening to the paralegals talk about their specific job duties from the different fields they work in. Very informative and (I appreciated their time)!

Early Childhood Education

Student club celebrates kids

Sullivan University’s Early Childhood Education Club – Celebrate Kids!, the Louisville Chapter of the Kentucky Association for Early Childhood Education (KACE), and Community Coordinated Child Care (4C) recently sponsored an on-campus Family Fun Night. This event helped celebrate the Week of the Young Child, a yearly focus for Early Childhood Education (ECE) created by the National Association for the Education of Young Children (NAEYC). Almost 50 people attended the event which offered free food, games, story time, obstacle course, and door prizes. Sullivan’s Student Activities Committee provided assistance and their face painting added to the fun.

Sullivan’s Celebrate Kids! ECE Club has been very busy! The club adopted Visually Impaired Preschool Services (VIPS) as its primary charity and had a very successful collection of items to take to the children at Christmas. The club is currently collecting more items to help VIPS with their summer program. A list of suggested items is available by contacting Vickie Bowman, Celebrate Kids! ECE Club advisor.

In addition to supporting VIPS, Celebrate Kids! is also partnering with KAECE and 4-C to collect children’s books to help provide entertainment to children in the waiting rooms at the L & N Building in downtown Louisville; the building houses several social service agencies. Celebrate Kids! hopes to host more Sullivan events and partner with various agencies to provide education and support for Early Childhood professionals, young children, and families.

The Institute for Legal Studies

The Institute for Legal Studies at Sullivan University’s main campus in Louisville, proudly announces the formation of a Chapter of the National Honor Society in Paralegal/Legal Assistant Studies, Lambda Epsilon Chi (LEX). Lambda Epsilon Chi recognizes students who have demonstrated superior academic performance in an established and qualified program of paralegal/legal assistant studies offered at an institution that is a member in good standing of the American Association for Paralegal Education (AAfPE). The standard for induction is lofty, requiring a GPA of 3.7 or higher. Professor Jennifer Gaither, Sullivan LEX Chapter sponsor, explained the value of the chapter by stating, “The paralegal program is right course work, and expectations are very high for students enrolled in the program. It’s really great to be able to give recognition to our best students directly from this program and profession.

Two Sullivan grads were inducted

Inaugural LEX members, Benjamin Brammer and Sarah Rowe, were recognized at the Spring 2012 graduation. Both received purple honor cords and wore them during the ceremony to signify eligibility. Inductees also receive a pin and certificate. Mr. Brammer graduated with a Post-Baccalaureate Certificate in Paralegal Studies, and Ms. Rowe graduated with a Bachelor of Science Degree in Paralegal Studies. Regarding his induction into the LEX chapter, Mr. Brammer stated: “I am excited to join the LEX Chapter and I am proud of all the hard work that went into doing so.”

Ms. Rowe, who plans to apply to law school, said: “I worked really hard to maintain a high GPA throughout my time at Sullivan University.” Eligibility for LEX made me realize what an accomplishment it was to graduate with such a high GPA. Congratulations to both graduates on their significant achievement!

Sullivan forms prestigious national honor society chapter

Left to right, Nick Ripp, Director, Ben Brammer and Professor Jennifer Gaither. Nick obviously likes his program’s new viewbook - Vanna White would be proud of the way he’s displaying it! They met to give Ben his pin and certificate.

Right, Nick Ripp congratulates Sarah Rowe, who received the National Honor Society’s purple cords at Sullivan’s Spring 2012 graduation.
Sullivan University’s Graduates’ Success

This is only a partial listing of recent graduate employment success

Cheresse Peyton
Breckinridge County HS, KY
Financial Aid Technician
US Army Corps of Engineers
Louisville, KY

Susan Berry
Floyd Central HS, IN
Development Officer
Industrial Security
Clermont, KY

Jordon Schill
Saint Genevieve HS, MO
Restaurant Supervisor
Champions
Louisville, KY

Andrew LaPorta
Saint Xavier HS, KY
Gallery Host
Hyatt Place
Louisville, KY

Catherine Bramlett
Jasper HS, IN
Baker
Mike and Matt’s Restaurant
Florence, IN

Jeff Radcliff
Seneca HS, KY
Help Desk Support Technician
YUM! Brands
Louisville, KY

John Cruising
Taft Union HS, CA
Programmer
PetFirst Healthcare
Jeffersonville, IN

Brandon Royalty
GED, KY
Cook
Magnolia Springs
Louisville, KY

Ronald Mirrell
GED, KY
Warehouse Manager
TBA LLC
Louisville, KY

William Runner
GED KY
Account Manager
Sullivan University
Louisville, KY

Kristina Lentz
Southern HS, KY
Patient Care Associate
Norton Healthcare
Louisville, KY

Lori Hamilton
Academy for Individual Excellence, KY
Customer Service Representative
Humana
Louisville, KY

Margaret Hall
Har-Ber HS, AR
Event Coordinator
Captain’s Quarters
Harricks Creek, KY

Steven Sessin
North Olmsted HS, OH
Banquet Cook
The Brown Hotel
Louisville, KY

Charlie Shunnarah
Saint Xavier HS, KY
Chef
Brownvoro Park Retirement Community
Louisville, KY

Amanda Hickerson
GED, KY
Academic Coordinator
The Sullivan University System
Louisville, KY

Jessica Linker
Butler Traditional HS, KY
Operations Assistant
Faurecia Interior Systems
Louisville, KY

Kelly Fellonneau
New Albany HS, IN
Logistics Account Manager
Anson Insurance Service
Louisville, KY

Steve Siebert
New Albany HS, IN
Cook
Four Peg Restaurant
Louisville, KY

Deborah Garcia
Dumont HS, NJ
Baker
Copper Cupcakes
Louisville, KY

Shaunita Burchett
Iroquois HS, KY
Administrative Assistant
Sullivan University
Louisville, KY

Lindsey Siebert
New Albany HS, IN
Cook
Four Peg Restaurant
Louisville, KY

Stephanie Kesselich
Bloomington South HS, IN
Pharmacy Technician
Walgreens
Louisville, KY

Jon Kaelin
Saint Xavier HS, KY
Kitchen Manager
Zeppelin’s Restaurant
Louisville, KY

Holly Long
Oldham County HS, KY
Account Coordinator
Baptist Hospital East
Louisville, KY

Antonita Wade
Jeffersontown HS, KY
Billing/Enrollment Specialist
SHPS Incorporated
Louisville, KY

Dawn McKintry
Marceline High, MO
Sous Chef
Taco Punk Restaurant
Louisville, KY

Deana Storey
GED, KY
Cook
The Galt House
Louisville, KY

The star indicates alumni employment updates and/or using the lifetime, fee-free employment assistance from Sullivan University’s Career Service’s Department.
Sullivan University’s Career Service is Fee-Free for Life

Shilpa Koparker
Parle College, India
IT Specialist
Quantum Leap
Louisville, KY

Michael Todd
Waggener Traditional HS, KY
Business Analyst
National Government Services
Louisville, KY

Elvedina Custic
Atherton HS, KY
Manager
Adecco
Louisville, KY

Tonja Jones ★
Shelby County HS, KY
AVP Application Engineer
CBeyond
Louisville, KY

David Sampson ★
Dupont Manual HS, KY
Equal Employment Specialist
Manpower
Louisville, KY

Marcus Slaughter
Jeffersonville HS, IN
Tech Support Representative
Time Warner
Louisville, KY

Robert Cox ★
Waggener Traditional HS, IN
IT Support Help Desk
Insight Communications
Louisville, KY

Tracy Long ★
Batavia HS, OH
Baker
The Brown Hotel
Louisville, KY

Katie Nemecek ★
Port Clinton HS, OH
Cook
Edelweiss Lodge and Resort
Garmisch, Germany

Shannon, Rountree ★
Greensburg Community HS, IN
Pharmacy Technician
Connexions
Jeffersonville, IN

Noelle Hall ★
Presentation Academy, KY
Line Cook
Decca Restaurant
Louisville, KY

Wesley Zach Durham ★
Marshall County HS, KY
Kitchen Manager
Franzell’s Restaurant
Louisville, KY

Mark Milliner ★
GED, KY
Cook
Asiatique
Louisville, KY

Katie Nemecek ★
Port Clinton HS, OH
Cook
Edelweiss Lodge and Resort
Garmisch, Germany

Kathryn Allen ★
Pleasure Ridge Park HS, KY
Technical Support Analyst
Creative Strategies
Louisville, KY

Amber Nate ★
Pewaukee HS, WI
Baker
The Bakery
Louisville, KY

Robert, Cox
Western Boone HS, IN
IT Support Help Desk
Insight Communications
Louisville, KY

Robert Cox
Western Boone HS, IN
IT Support Help Desk
Insight Communications
Louisville, KY

Leslie Hanlin ★
South Oldham HS, KY
Chocolatier
Cellar Door Chocolates
Lexington, KY

Christopher Barger ★
Floyd Central HS, IN
Cook
Magnolia Springs
Louisville, KY

Aleta Shaffner
Waggener Traditional HS, KY
Corporate Recruiter
High Power Technical Services
Louisville, KY

Robert Cox
Western Boone HS, KY
IT Support Help Desk
Insight Communications
Louisville, KY

Joe Solomon ★
Christian Academy HS, KY
Prep Cook
Jeff Ruby’s Steakhouse
Louisville, KY

Ivan Starbuck
Academy for Individual Excellence, KY
IT Specialist
The Sullivan University System
Louisville, KY

Kathryn Allen ★
Pleasure Ridge Park HS, KY
Technical Support Analyst
Creative Strategies
Louisville, KY

Paula Constant
Bullitt Central HS, KY
Accountant
My Old Kentucky Dinner Train
Nicholasville, KY

Quantita Rice ★
GED
Area Manager
Hyatt Place
Louisville, KY

Noelle Hall ★
Presentation Academy, KY
Line Cook
Decca Restaurant
Louisville, KY

Philip Harmon
Trimble County HS, KY
Financial Analyst
Trimble County Board of Education
Bedford, KY

Robert Adamczyk
Copley HS, OH
Cash Reconciliation Specialist
Baptist Community Health Services
Louisville, KY

Robert Cox
Western Boone HS, KY
IT Support Help Desk
Insight Communications
Louisville, KY

Leslie Hanlin ★
South Oldham HS, KY
Chocolatier
Cellar Door Chocolates
Lexington, KY

Christopher Barger ★
Floyd Central HS, IN
Cook
Magnolia Springs
Louisville, KY

Kathryn Allen ★
Pleasure Ridge Park HS, KY
Technical Support Analyst
Creative Strategies
Louisville, KY

Quantita Rice ★
GED
Area Manager
Hyatt Place
Louisville, KY

Robert Adamczyk
Copley HS, OH
Cash Reconciliation Specialist
Baptist Community Health Services
Louisville, KY

This Space is Reserved for You and Your Sullivan University Success Story
Employers came ready to hire at Career Expo

by Tony Farmer, Career Services Director

Sullivan University’s Spring Career Expo was a huge success. This semi-annual event, which also occurs in the fall, was bursting at the seams with employers from across Kentucky. This go around, the participants included heavy-hitters like Charter Communications, Humana, Norton Healthcare, PNC Bank, American Cruise Lines and even the FBI! Turnout was at an all-time high, and the alumni and students spent the day networking to find new career opportunities. The recent evolution of the Career Services department helped to generate an excitement in the community about the Spring Expo. Resumes were handed out and interviews scheduled on the spot. Several lucky job seekers made connections and were seen beaming as they walked out of the event.

Get your resumes ready! Sullivan’s Career Expo will roll around again soon – tentatively scheduled for October 5. Be sure to attend. The number of employers attending is expected to rise yet again, and with more employers come more opportunities for students and alumni.

Sullivan University’s Career Services staff is always available to provide students with resume tips, interview preparation, or just plain support as they embark on their quest for a new career path.

Career Services

Jennifer Griider, Catering Manager at Humana feels right at home at the Expo. “A 2009 Professional Catering grad, she was also a member of Sullivan’s team at the Beijing, China Olympic games. Her career success story can be read on page 10.

Sullivan University’s Human Resource Leadership program (HRL) can help you gain the strategic, organizational, management and analytical skills required by employers today. Sullivan offers HRL educational opportunities at all levels; certificate, undergraduate, graduate and including a doctoral program in management.

Some program highlights
- State-of-the-art online coursework, regularly updated to incorporate the rapid changes which occur
- Individual assignments and group projects designed to provide students with the skills needed to tackle real-world problems
- Faculty members, not only doctorally-qualified, but also highly experienced HR practitioners
- Accreditation through the Southern Association of Schools and Colleges (SACS) and the International Assembly for Collegiate Business Education (IAICE)

Take a closer look Ph.D. in Management (with HRL Concentration)

The doctoral program requires 90 quarter hours of coursework and can reasonably be completed in three years (taking 2 classes per term). Classes meet on campus three times a year. They are focused on developing the leadership competencies needed to operate successfully as a senior-level HR leader in business, government or academia.

Master’s in Human Resource Leadership

The master’s program requires 48 quarter hours of coursework, is offered online, and can reasonably be completed in 18 months (taking 2 classes per term). Sullivan’s program is one of the first to recognize the importance of human capital as a key competency, and a new course has been developed devoted entirely to this emerging topic.

SHRM approved Sullivan’s Bachelor’s and Master’s in Human Resource Leadership’s curriculum have been reviewed by and are recommended as being in full alignment with their recommended educational curricular for HR professionals. Sullivan University’s Human Resource Leadership’s (HRL) curriculum has been reviewed by HR professionals.

HRL Certificate Programs Sullivan also offers six certificate-based undergraduate programs, designed to allow students to specialize in various HR functional areas, including Employee Relations, Organizational Effectiveness, Employment, Compensation & Benefits, Organizational Development and Conflict Resolution. Each certificate requires 36 hours of coursework (four core courses, plus five courses related to the specialty) and can be earned within a 12-month period. Learn more about the HRL program, at sullivan.edu or call 800-844-1354 or 502-456-6505.

Student veteran’s chapter fills a void

Several years ago, Sullivan students Ben Conner and Ben Casey organized a local chapter of the Student Veterans of America (SVA) to ensure service members had representation and recognition in all student activities, outside functions, and events to present a positive face for veterans wanting to join Sullivan’s campus. From an annual Luau, to the Valentine’s Day rose sales and a multitude of other events the SVA chapter fills a void for veterans. The SVA strives to participate in all student activities, outside functions, and events.

SULLIVAN UNIVERSITY HERALD

Culinary Arts students Lari Chumbley and Adam Schwartz enjoyed sharing a table. “The Etiquette Dinner was a blast! It taught us how to handle myself if I’m hired out on a business lunch or dinner,” Adam stated.

No slurring allowed Current students learned valuable etiquette skills new SFA students working and job interviews when Sullivan University recently hosted the 1st Annual SFA Etiquette Dinner in the banquet rooms of Gardiner Point Residence Hall. The offices of Career Services, Student Services and Housing collaborated on this workshop.

Business professionals also attended Students learned how to improve their formal table manners and also gained experience networking with business professionals. Leslie Smart, Director of Community Initiatives, Children’s Hospital Foundation; Mary Jo Garner, owner operator, Tons of Fun Party Rental Company; Hazel Matthews, Director of Alumni Affairs, Sullivan University Systems, Inc.; SFC Troy Gibson, Recruiting & Retention, NCL KY Army National Guard, Eric Sherrard, owner Beehive Homes, and Cindy Vaughn, Louisville Symphony, attended the event.

In Memoriam This year Sullivan University lost two of its best with the passing of Dr. Mel Kuhbander and Master Pastry Chef Walter (Spud) Rhea. Dr. Kuhbander was a Professor of Mathematics at the Louisville campus, a position he held for more than ten years. Prior to coming to Sullivan, Dr. Kuhbander was often called, built a highly distinguished career in education both domestically and abroad, serving in many leadership capacities to include several years as a Superintendent.

Dr. Kuhbander was well liked and highly respected by his students and colleagues. With Mel’s passing, the Sullivan University community has lost a dedicated, humorous, compassionate and well-loved member of the faculty.

Certified Master Pastry Chef Walter “Spud” Rhea, CMP, CCE, CAE passed away at his home in Florida. Chef Rhea was the first chair of the Baking & Pastry Arts department. He was named Director of Sullivan University’s National Center for Baking & Pastry. In addition to winning numerous culinary and baking competitions, Chef Rhea was a Certified Master Educator to receive the American Culinary Federation’s highest honor, the “Chef Professionalism Award.” He retired from Sullivan in 2007. Both Mel and Spud touched our lives and our hearts. They were sorely missed and always remembered.
Drop by our office to see the maps!
Domingo, Dominican Republic; Sydney, places currently marked include Kailua-
University System alumnus. Some map
designates each city that has a Sullivan
located on a US and world map that
facebook.com/sullivanuniversityalumni.
comments on the message board.
reconnect with alumni and instructors.
graduates, as well as invitations to
If you are an alumnus, become a part
viewing alumni, including Alisha Payton-
ors; we also share with them the news and
We love hearing from alumni about their
you officially become a part of the elite
Sullivan's 2012 Fall graduation is
commencements in April and October.
June and September. The university holds two formal
spent as commencement speaker, marking Sullivan University's 50 year anniversary. He
the stage to receive certificates, diplomas, associate, bachelor's and master's degrees
as was the cleanliness of the facilities.
helpfulness and friendliness of the staff.
and its physical resources were rated at
The majority of participants were satisfied with the library. Over 88% of students ranked the electronic re-
resources positively with either a 4 or a 5. The quality of the library's electronic re-
tourous 彼此相隔得有点远，他们不时地交流着，然后又各自忙自己的事情。
all of them found the librarians to be ap-
the quality of the library's electronic re-
its outstanding faculty.”
On behalf of the Dodson family, thank
able to make these transitions and main-
into supervision at a thriving Katayama

Library enjoys survey success
by Nathan Regelb and Dolinda Yff
The Sullivan University Library is always striving to improve services and resources for students and faculty. The annual survey is one of the primary methods used to measure how well the library is doing.

The 9th Annual Library Student Satisfaction Survey, conducted during the Spring 2012 quarter. More than 350 students participated. They had the option to rank library access to information and resources on a scale of 1 to 5, with 5 being the highest score. As incentive for completing the survey, students could enter a prize drawing.

The majority of participating students were satisfied with the library. Over 88% of students ranked the library's electronic resources positively with either a 4 or a 5. The quality of the library's electronic resources was rated at 4.38. Many students commented on the helpfulness and friendliness of library staff. They also indicated that the library was well organized with the books and resources shelved in an easily accessible manner. The majority of students were also satisfied with the quality of the library's physical resources, with 94% indicating that they were satisfied with the quality of the library's electronic resources.

The Sullivan College of Pharmacy (SUCOP) culminated another successful year in 2012 with 138 students who began their Doctor of Pharmacy education in 2009, recently celebrated their graduation at the Block Auditorium at Southeast Christian College. Of these blocks of PAs, 196 also graduated with a dual PharmD/Master's in Business Administration degree.

It was a very special day as SUCOP said goodbye to the Class of 2012 and hello to the pharmacists of today.

Earlier this year, SUCOP celebrated the White Coat Ceremony for the Class of 2014, which marks the students' rite of passage from classroom education to real-world experience and practice. Another highlight of 2012 was the honor received by the Student Chapter of the American Pharmacists Association/Kentucky Pharmacists Association (APHA/ KPhA). During KPhA's annual meeting in June, the chapter was chosen as Student Chapter of the Year. Students in the SUCOP chapter of APHA/ KPhA include officers from the Class of 2012 as well as students from the Classes of 2013 and 2014. Dr. Stacy Rowe, As-
Assistant Professor in the Clinical & Admin-
istering Sciences Department, was also
honored at the KPhA annual meeting as Young Pharmacist of the Year.

Inaugural class achievement
Within the students of the Inaugural Class of 2011, 19% of the class moved on to post-doctoral training in Pharmacy Residency programs across the country. They were in competition with students from very prestigious programs (i.e., UC San Francisco), and they all received their first choice of residencies. Some students have even received promotions to Pharmacy Manager positions within the past year, a few have also opened their own independent retail pharmacy, and others are in consultation with larger (and pharmacy consultant business).

The College of Pharmacy continues to integrate "nationals" into the faculty for the 110 newest Doctor of Pharmacy students of the Class of 2015.
Taste of Derby event showcased student talent
$5,000 scholarship awarded to Burger Challenge winner

Students at Sullivan’s National Center have many unique opportunities to build their resume’s both on and off campus. Students can learn from the industry’s finest, by working alongside renowned chefs at a variety of spectacular events, like this year’s Taste of Derby. Through the Churchill Downs Incorporated Foundation, Taste of Derby raises funds and awareness for hunger relief.

Sullivan students networked with premier chefs who represented famous racetracks from across the United States. In addition to assisting the guest chefs on campus when they did their “prep” work prior to the event, students also worked alongside the chefs at the spectacular Taste of Derby event held at the Louisville Executive Aviation Hangar at Bowman Field.

**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.

A preliminary culinary competition had been previously held on campus to determine the finalists who would demonstrate their winning dishes to those attending the event. The winners, Dawn Boyd Byrd, Jennifer Kopecky and Jeff Roszkowski knew they would be preparing “something” else instead of the entrees they presented at their preliminary competition. The day of the event they learned they would be preparing their best hamburger recipe, a natural choice since Crockstone Premium Meats had co-sponsored the event with Churchill Downs. Competitors could bring one special ingredient to add to their burger creation.

Left to right, Jennifer Kopecky, Jeff Roszkowski, and Dawn Boyd Byrd were the three finalists chosen for the Taste of Derby event and posed holding Churchill Downs race programs. Their chosen recipes also earned each of them tickets to the Oaks as well as having their names in the official program for the Taste of Derby event.

**Burger Challenge**
The on-site culinary cookoff tested the mettle of the student competitors. They had 30 minutes to prepare four burgers while the judges, Cat Cora, the first female Iron Chef winner, Chef Kent Rathbun representing Abacaus in Dallas, and Brian Malarkey, from Top Chef, 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 burgers. After the judges tasted each burger and deliberated, an ecstatic Dawn Boyd Byrd was declared the winner of the $5,000 scholarship from Crockstone Beef.

A delighted Dawn Boyd Byrd addressed the audience during the check presentation.
No wonder Culinary Arts student Brenda Capp is all smiles these days. She recently landed a dream job as a Personal Chef for Donna Barton Brothers, a former Miss America who won more than 1100 races, and who is now a reporter and analyst for NBC Sports Triple Crown coverage and the TVG Network. Brenda credits attending Plus Friday for her private chef opportunity.

“Plus Friday is the best way to ‘discover the chef’ in you,” Brenda said. “It gave me extra individual attention to make me better than I ever thought possible. It’s just a bonus that it also helps my grades; I have an almost A+ D!”

**Great networking benefits**

“Sullivan offers a variety of great volunteering opportunities and I’ve had the chance to meet some of the greatest chefs in the world,” Brenda said. “Working The Taste of Derby event was awesome! I even got to meet Iron Chef Kat Coral!” Brenda is also awe of her Sullivan’s chef instructors.

“Their talent is endless and they could (and have) any-where in the world, but they chose to teach at Sullivan and share their knowledge with us. In my new job, I’ve needed to cook gluten free and non-dairy. Without my student experience at Sullivan I would never be able to do that. A lot of Iron Chef Kat Coral!” Brenda’s also in awe of her Sullivan’s chef instructors.

**The ‘Plus Friday’ experience helped me gain more confidence in my abilities and take a chance on an event career together.” **

EMMA CECIL

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**Career Services provides new series**

A new series of Professional Development classes is aimed at giving Culinary and Baking & Pastry Arts students, approaching graduation, an inside peek at their chosen career path.

Once each quarter, Melissa Shoelock, Career Specialist for the National Center and Beth Harper, Account Manager, speak to classes on preparing resumes, interviewing skills, and how to market themselves.

**Chef Paul Sant**

is invited to discuss their background and what they look for when they hire.

Executive Chef Paul Sant of the Crown Plaza Hotel, was a recent guest speaker. Chef Sant oversees all the kitchens at the Crown Plaza Hotel, where he has worked in Australia, London, Canada, Bermuda and New York City. Executive Chef Jo Jo Doyle of Levy’s Restaurant was also on campus this year. He oversees Churchill Downs food service and also travels nationwide as executive chef for many events. Both chefs were very candid about their careers and students appreciated the opportunity to ask them questions about their careers and the hospitality industry.

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**Sullivan students gain experience learning to bake gluten free**

Imagine if you were told you had to give up bread, pasta, cookies and other baked goods. Roughly three million people in the U.S. have to do just that because they have Celiac Disease or some kind of gluten intolerance. People with Celiac Disease also have the daunting task of finding gluten-free sources of gluten in the foods they eat. Simple things like ketchup, salad dressings and even ice cream can have gluten in them.

Baking can be a real science and learning how to bake gluten-free can be intimidating for even the most seasoned baker. As future culinary professionals, it is important for Sullivan students to learn as much as possible about a potential customer’s eating requirements. While learning to cook and bake gluten free is not an insurmountable task, it is not an easy undertaking. Chef Instructor Barbara Turner, a Certified Working Pastry Chef (CWPC) knows that for a fact.

“We have chosen to go gluten free as a family because my son is gluten intolerant,” Chef Turner said. “I was very excited when the Baking and Pastry department decided to add a gluten free module to the program and I wanted to contribute by starting to formulate recipes for the students.” She added that, “Baking & Pastry and Culinary Arts students recently completed a quarter on gluten free baking and it has been extremely receptive.” Chef Turner looks forward to continuing her research and development of gluten free recipes.

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**Great perk for Sullivan students**

Each quarter Sullivan students have an opportunity to gain tips, techniques and recipes from famous chefs who visit the campus and demonstrate their skills.

The Spring Distinguished Visiting Chef is familiar with this area. A French Canadian, living in Union City, Indiana, Ghyslain Maurais opened his fourth restaurant called Ghyslain in downtown Louisville last year.

His reputation as a creator of hand-painted chocolates is equally renown by his expertise in the restaurant industry. He has plans to open 10 or more restaurants in the next few years in Nashville, then Georgia and Florida. His energy and enthusiasm are only shadowed by his desire to pass on the skills he has learned and developed over his extensive career.
Recent grad lands fantastic position with large catering company

Jamie Clinton worked in the restaurant business while attending high school in North Carolina, but never considered a career in the industry. After losing interest in the marketing and graphic design program she had enrolled in, she decided to return to her restaurant roots. Clinton went on to earn her bachelor’s in hospitality management and started working for Marriott hotels.

Inspired by campus tour
Her college courses sparked an interest in cooking. A friend’s dad had enrolled in Sullivan’s Professional Catering program and urged her to visit the Louisville campus.

While touring, Clinton had the opportunity to speak with several chefs. She was Resources for the Brown Hotel in Sullivan’s on-campus restaurant, and even more so with Juleps, the on-campus catering company. Clinton was particularly excited to learn that the program’s internships included working with Juleps.

Hospitality Management students get inside track

She says, “Once I left my tour I knew that Sullivan was going to be the right place for me to chase after my catering dreams.”

Volunteering paid off
Within three months of that visit, she relocated and enrolled in the Professional Catering Program. One aspect that appealed to Clinton was the variety of volunteer opportunities that allowed her to get real-world experience and earn internship hours.

While she enjoyed all the events she volunteered for, Clinton will never forget working at The Taste of Derby. This opportunity allowed her to work with a chef who competed on the Top Chef series. Other memorable events include CaterArtas and Private Chef’s Table, a dinner catered by Juleps for winners of a silent auction.

At CaterArts Clinton met Janet Woodson, co-owner of La-tea-da’s Catering Company in Charlotte, North Carolina. After the event Clinton 2012 Catering grad, Chef Jamie Clinton, with Janet Woodson, owner La-tea-da’s Catering.

used her networking skills to land a series of phone interviews that culminated in a face-to-face cooking interview.

Great career opportunity
While there, Clinton worked a couple of events with La-tea-da’s and built a connection with the entire staff. She felt she fit in seamlessly with the team. Clinton says, “I had spent time with Janet and [she] talked a lot about what I have done to get to where I am today, about the catering program at Sullivan and where I might fit into their growing company.”

She learned Woodson and her staff had landed a contract to partner with another company to cater the 2012 Democratic National Convention, for which 35,000 attendees are expected.

The magnitude of that opportunity really drove home Clinton’s interest. A week after returning to Louisville, Clinton was offered a job with La-tea-da’s and she happily accepted.

Dual degree student earns 2nd industry certification
Ron Mash, a Beverage Management student and a 2012 Hotel-Restaurant Management graduate, recently earned his Certified Foodservice Executive (CFE) from the International Food Service Executive Association (IFSEA). He previously earned the Certified Food Manager (CFM) certification.

“I didn’t know one thing about cooking or managing a restaurant before I came to Sullivan. I’m now in credit to the faculty in the Hospitality Department and the staff at Winstons.” Ron is in his final quarter in Sullivan’s Beverage Management degree program and is preparing to graduate with the US Army. Mash plans to continue his studies at Sullivan to earn his Bachelor of Science degree in Hospitality Management.

Career dreams came true thanks to her Sullivan degree

Jennifer Grider loves her job. Although when she was hired at Guckenheimer, a corporate restaurant management and catering company, to become the Catering Manager at Humana, she never expected it to turn into her dream job. And a busy one. “I am usually running around crazy while talking on two cell phones but I wouldn’t change it for the world, she said. She says Guckenheimer has a great management team with a staff that helps make her job easier.

“I go to work with an excellent Executive Chef who has one of the best culinary teams I have worked with.” It’s a good thing she has great support. “My day is always different I could be doing breakfast and lunch during the day but I also get to do very elegant cocktail parties and plated dinners at night, so I never get bored. I have to handle 14 events a day going on at 4 or 5 different Humana properties so it can turn into long days and a lot of stress but if you want to make it in this business you have to be ready for it.”

Catering was a great decision
“When I was ready to start school I knew Sullivan was one of the best hospitality schools in the United States. I was impressed with the school itself and the remarkable chefs and staff.” Jennifer always knew she would have a career in the hospitality field and had worked in the industry for more than a dozen years before she enrolled in Sullivan’s Professional Catering degree program.

Sullivan was a perfect fit
“I liked so many aspects of that catering seemed perfect,” she recalled. “Plan menus, work closely with clients and plan events as well as buffet design and food presentation; there are a lot of options with a Catering degree so it was a perfect fit. My student experience could have been better. It gave me a chance to get so much training in the kitchen and how to really understand the business side of catering. I trained with one of the best catering Chefs in the world, Chef Kim Jones, department chair. I still haven’t met anyone who has taught me more of the real side of catering. I also got a chance to travel to the 2008 Olympics in Beijing, China with Sullivan which is truly the most important catering event I have ever worked, or seen, and will be for the rest of my life”

Her degree also helped change her life.

She was hired as an assistant catering manager at a large hotel in Louisville four months before she graduated. “I believe that Sullivan had a lot to do with them hiring me before I had even graduated. It was a great job and I stayed until I was given the opportunity to work for Guckenheimer in the Humana Building.”

Jennifer Grider has certainly made the most of her Sullivan education.
Students attend Florida “classrooms”

Walt Disney World and Trade Show highlight student learning journey

As part of their program, students in Sullivan’s University’s Event Management & Tourism and Hotel Restaurant & Management programs are eligible to take a domestic and an international trip to study the industry up close. Event Management & Tourism students from Sullivan’s Louisville and Lexington campuses traveled to Orlando and Tampa, Florida to incorporate Walt Disney World and the Special Event Conference & National Trade Show. Learning journeys like these are planned with competencies that are taught in the classroom. Students can identify the relevancy of course curriculum in an experiential learning environment from a guest’s perspective.

In Orlando, the group stayed at the Port Orleans Riverside Resort at Walt Disney World, inspired by the days of riverboats and Mark Twain. Students enjoyed the Louisiana-style resort, with its six different pools, many walking paths, and even a stocked fishing hole. After checking in and unpacking everyone enjoyed an afternoon at the Magic Kingdom, EPCOT, Hollywood Studios, or Animal Kingdom, using bus, water-taxi, or monorail to explore the parks at their leisure.

Informative educational seminars

The first full day at Walt Disney World started with an educational seminar and tour of the world-famous Grand Floridian Resort, followed by an indepth question and answer seminar. Students toured other Disney Resort properties with resort managers and viewed guest rooms, meeting and convention facilities, and event venues.

Behind the scenes peek

The following day the student group toured EPCOT with their own private tour guides. They spent time “behind the scenes” at World Showcase, where their guides pointed out specific details highlighting tourism and event management venues. After a full day of educational fun, students broke into smaller groups and enjoyed dining in the different World Showcase pavilions. One group went to Disney’s Spirit of Aloha Luau & Dinner show at the Polynesian Resort, which combines traditional music and hula dancing that is considered some of the most authentic this side of Hawaii.

Great networking

After Walt Disney World, the group headed to Tampa, Florida to attend The Special Event Conference & National Trade Show. The Event attracted more than 5,000 special event and meeting planners, and exhibitors. This was a wonderful opportunity for students to network with top industry professionals, and learn what is new in the event planning world.

They were thrilled to learn about new products and techniques they could incorporate into their careers in the future. After attending the trade show, the students chose which educational seminars to attend; more than 100 classes or workshops were offered.

The group had a wonderful time in Florida and learned a great deal with the help of Walt Disney World and The Special Event Conference & National Trade Show.

Check out the next Herald for highlights of the student cruise being scheduled for Fall 2012!

Sullivan professor chosen top educator in the US

Professor Dawn McGiffen was recently honored by the American Hotel & Lodging Association (AH&LA) with the Anthony G. Marshall Award for Outstanding Educator. The award recognizes an individual who has made significant long-term contributions to the hospitality industry by educating future leaders.

Ms. McGiffen, an Associate Professor in the Hotel-Restaurant Management Department moved to education from the lodging industry where she served more than 37 years in various high level management positions.

The award is named for Anthony G. Marshall, former President of the Educational Institute of the AH&LA after serving 27 years as the Dean of the School of Hospitality Management at Florida International University. Sullivan expands its green initiative

Many food service operations are “going green” and Sullivan’s National Center is doing their part. Recycled diningroom is being used in the labs along with melanine products for service and eating. Recycling trash cans were added for cardboard, paper and plastic products. Disposable plastics have been limited; washable containers were purchased.

Another step forward

This spring, Sullivan joined with Blue Skies Recycling to recycle food waste produced in the culinary labs. A 35 gallon recycling can has been placed in each lab on the main campus. Blue Skies Recycling picks up six days a week and brings fresh bins with each pick-up. The receptacles are for all food-related waste along with paper and cardboard of all types; more than 1,200 pounds in organic bulk waste accumulates weekly. The waste is taken and mixed with other organic matter in a controlled environment to produce a nutrient based soil amendment.

The composting process takes about three months. This compost is then mixed with existing soil to replenish and remedy the earth’s deprived soils and help eradicate chemical fertilizers.

Sullivan helps make recycling easy. Do your part and help, too.

Schmid’s textbook has third printing; his new book is in the works


“I am thrilled that John’s experience and expertise have been added to this book,” said Schmid, of Laloganes who was recently honored by the International Association of Culinary Professionals (IACP) as the 2012 Sommelier Professional’s (IACP) as the 2012 Sommelier of the Year and for each student to know that the hospitality industry truly cares about their education and success. With more than 37 years of hospitality experience, I share many interesting stories about the “real world” business…some are funny, serious, wild, and excellent operational case studies that they may experience. It is an honor to be a part of the student’s education and professional development…”

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Sullivan’s student activities rock!

WELCOME WEEK
Welcome Week is a fun-filled first week of school held to welcome new and returning students to campus. Events include an Ice Cream Social, Movie Night and much more. These events are a great way to jump start each quarter and a great opportunity to meet new friends!

HENRYVILLE TORNADO RELIEF
The City of Scottsburg Indiana set up a Disaster Relief Center coordinated the relief efforts for the tornado victims in Henryville’s most rural and devastated areas. Sullivan organized student groups who volunteered their time to prepare and serve food and help with debris removal.

BRIGHTSIDE COMMUNITY CLEAN UP
This was Brightside’s largest cleanup ever, with 6,209 registered volunteers! Sullivan students teamed up and cleaned parts of Bardstown Road.

MAMMOTH CAVE NATIONAL PARK
Students spend a day in Mammoth Cave National Park. Participants enjoyed a tour of the historic entrance of the Cave and learned about landmarks visited by writers, scientists, military figures and celebrities.

SPRING LUAU
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Sullivan’s student activities rock!

Welcome to Sullivan University, Indiana’s premier university, where we pride ourselves on providing a friendly, supportive, small-college atmosphere in a big-city environment. With a blend of innovative academic programs and hands-on learning opportunities, our faculty and staff are dedicated to helping you achieve your educational and career goals.

Find out more at sullivan.edu/student-activities

SULLIVAN’S 2012 CULINARY CAMP
Sullivan University’s 6th annual Culinary Camp for the Louisville and Lexington campuses was another great event. There were a total of 98 high school students representing the various states: Arizona, Arkansas, Indiana, Illinois, Kansas, Kentucky, Michigan, Minnesota, Pennsylvania, Ohio, Tennessee, West Virginia, and Virginia. Culinary Camp is a tremendous weeklong event that includes hands-on experience in the kitchen labs, great dining and evening fun.

The Jump Start Program at Sullivan University can give high school seniors an early start on their college degree with a FREE “for-credit” university class.

"Jump Start helps you translate into college classes and you get college credits started."
- RANDY CRIBB, Waggener High School

"The class has gotten me more prepared and comfortable with public speaking."
- JESSICA SAYLES, Oldham County High School

"I feel Professor Moser cared about my education as much as I did."
- JESSICA SAYLES, Butler High School

The opportunity to instruct such students in their very first on-campus college class is both a great deal of fun personally and provides a lifetime of satisfaction among them make the classes in continue on by joining the Sullivan family of students.

PROFESSOR QUENTIN MOUSER

More fun activities are being planned!

AUGUST
- Sullivan’s Got Talent
- Canoe Trip
- International Student Welcome Event
- Book Swap
- Dress Down Day

SEPTEMBER
- Cramp Night
- International Student Movie Night
- Ice Cream Social
- Walk of Fame Activities Expo

OCTOBER
- Professional Dress Clothing
- Mentor Mixer
- Trunk or Treat
- Haunted House
- Breast Cancer Walk
- Pumpkin Carving Contest
- Costume Contest

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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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Sullivan University’s 6th annual Culinary Camp for the Louisville and Lexington campuses was another great event. There were a total of 98 high school students representing the various states: Arizona, Arkansas, Indiana, Illinois, Kansas, Kentucky, Michigan, Minnesota, Pennsylvania, Ohio, Tennessee, West Virginia, and Virginia. Culinary Camp is a tremendous weeklong event that includes hands-on experience in the kitchen labs, great dining and evening fun.

The Jump Start Program at Sullivan University can give high school seniors an early start on their college degree with a FREE “for-credit” university class.

“Jump Start helps you translate into college classes and you get college credits started.”
- RANDY CRIBB, Waggener High School

“The class has gotten me more prepared and comfortable with public speaking.”
- JESSICA SAYLES, Oldham County High School

“I feel Professor Moser cared about my education as much as I did.”
- JESSICA SAYLES, Butler High School

The opportunity to instruct such students in their very first on-campus college class is both a great deal of fun personally and provides a lifetime of satisfaction among them make the classes in continue on by joining the Sullivan family of students.

PROFESSOR QUENTIN MOUSER

More fun activities are being planned!

AUGUST
- Sullivan’s Got Talent
- Canoe Trip
- International Student Welcome Event
- Book Swap
- Dress Down Day

SEPTEMBER
- Cramp Night
- International Student Movie Night
- Ice Cream Social
- Walk of Fame Activities Expo

OCTOBER
- Professional Dress Clothing
- Mentor Mixer
- Trunk or Treat
- Haunted House
- Breast Cancer Walk
- Pumpkin Carving Contest
- Costume Contest

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