SULLIVAN UNIVERSITY FALL 2009

Sullivan welcomes largest Fall class EVer:

More than 5,500 students began their studies this fall at Sullivan University’s three campuses located in Louisville, Lexington and Fort Knox. More than 3,600 of them are on Sullivan’s main campus here in Louisville taking either day, evening, weekend and/or online classes. First-time students in the entire Sullivan campus comprised 1,000 of that number.

Since Sullivan operates full speed in the summer as well as during the rest of the year, one of Sullivan’s two freshman classes began in late June and the second class in late September. The entering class in June numbered 790 students including 86 new Doctor of Pharmacy students. When you combine the two classes, the total is over 1,850 new students!

The Sullivan difference

Sullivan has created an environment for students to achieve the best education on a campus that sparkles. Every quarter, while students are on break, all the floors are polished, all the carpets cleaned and every hallway receives a fresh coat of paint. But the difference is more than cosmetic.

Sullivan’s faculty is simply the best. Never content to rest on their laurels many have continued their education, earning additional degrees. Dr. Kenneth Miller, the new Associate Dean of the Graduate School recently earned a Master’s Certificate in Supply Chain Management in addition to his doctorate degree. Read about Dr. Miller on page 2. Sullivan’s professors and chief instructors want to be the best at what they do and they are dedicated to helping Sullivan students achieve the same level of expertise.

Sullivan was the best choice

Throughout this Herald you can read comments from current students who state why they have chosen Sullivan for their education and how much they are enjoying their Sullivan experience. Many have attended other colleges and were discouraged by the large impersonal environment. They were tired of just drifting along without a career focus and taking unrelated classes that did not fit their needs. What do students like? Students like Sullivan’s career-focused approach to education and flexible course schedule which allows many to earn their degrees and still continue to work. Students appreciate Sullivan’s guaranteed tuition lock-in (no raise after start) and know that they won’t have to budget any additional tuition costs as long as they stay continually enrolled, even taking just one class every quarter whether on campus or online.

Success and achievements

Throughout every issue of the Herald, you will find alumni success stories. Among them are highlights from the Graduate School, which a recent Business First newspaper survey ranked Sullivan University as having the largest Master’s degree program in Business Administration (MBA) program in Louisville. Read about a paralegal graduate who made an easy transition to law school, thanks to the quality of the education he received from Sullivan’s Legal Studies venue. There are stories of business owners and restaurateurs, and stories of current students who also shine as scholars or contest winners. It has been said that you can change your life with an education. For nearly 80 years, the property, a complete sprinkler system in each room, a new student convenience store right on the property will provide all the support items needed by residences from drug store and food snack items to hundreds of small items. Students will enjoy an expanded workout facility with multiple exercise equipment, a new on-site laundry, a large computer lab, private study area, an expanded 4,200 square foot dining room and new kitchen to provide meals seven days a week. Several resident assistant positions are open, and additional student support will make this a wonderful college living experience.

University acquires 400 bed Student Residence Hall
for 2010

On October 1, The Sullivan University System took possession of a beautiful 138,000 square foot hotel property. Located on more than five acres, the property sits on a 1.26-acre parcel at Newburg Road, just a short distance from the main Sullivan Campus.

This unique modern hotel property, called Gardiner Point Residence Hall, has had $4.5 million of recent renovations and new furniture added in all the residence rooms. Adjacent to the headquarters of YUM Brands (KFC, Taco Bell, Pizza Hut and other brands worldwide), it overlooks a large meadow with a beautiful small lake. The former owners, a major insurance company, approached Sullivan to see if the university would be interested in acquiring the property which has been a Holiday Inn for several years.

Notable alum added seal of approval on Sullivan

A.R. Sullivan, Chancellor, was quoted as saying, “The classes fit my schedule,” which is busy with work and family. Graduates will be employed as Beverage Managers, Sommeliers, Bar Owners, and Coffee Shop managers to name a few career options. The Sullivan Management degree is the fifth Associate of Science degree program offered by Sullivan’s National Center for Hospitality Studies. Other associate degree programs include Culinary Arts, Baking & Pastry Arts, Hotel-Restaurant Management and Professional Catering.

More news about the National Center for Hospitality Studies begins on page 9.

They’re first!

The inaugural class of Sullivan’s Beverage Management students is underway. This new Associate degree, the first Beverage Management degree in the world offered completely online, offers a new track of study in the Hospitality Industry and prepares students to take Sullivan’s Bachelor of Science in Hospitality Management. New courses include, Wines of the New and Old World, Specialty Beverage Management, Bar Management & Mixology, Beers & Spirits Managing Beverage Operations, and a professional externship. “I am going to finish what I started 12 years ago,” said Beverage Management student, Shawn Spaulding, who says he needs a degree to advance to the next level. “The classes fit my schedule,” which is busy with work (Bufalo Wild Wings) and a family. Graduates will be employed by Beverage Managers, Sommeliers, Bar Owners, and Coffee Shop managers to name a few career options. The Sullivan Management degree is the fifth Associate of Science degree program offered by Sullivan’s National Center for Hospitality Studies. Other associate degree programs include Culinary Arts, Baking & Pastry Arts, Hotel-Restaurant Management and Professional Catering.

More news about the National Center for Hospitality Studies begins on page 9.

International students choose Sullivan for master’s degrees

On June 27, 2009, three young men rode down an escalator at Louisville International Airport marking the official launch of the International Co-op Program at Sullivan University. After a 37 hour flight, ten stops, and a rain delay in New York City, Ali Ashik Khan, and Faqir Ishtiaque rode down an escalator at Louisville International Airport marking the official launch of the International Co-op Program at Sullivan University. After a 37 hour flight, ten stops, and a rain delay in New York City, Ali Ashik Khan, and Faqir Ishtiaque departed on a long journey that would take them to Louisville.

After much negotiation the University System became the proud owner of this property which, if the University built from the ground up would cost more than $20 million dollars to do today. Wonderful opportunity for students

Excitement rolled across the campus as the University announced some of its remodeling plans. Just imagine, two hotel-quality double beds in every room, Arcati Pizza, Taco Bell, Pizza Hut and other brands on site laundry, a large computer lab, private study area, an expanded 4,200 square foot dining room and new kitchen to provide meals seven days a week. Several resident assistant positions are open, and additional student support will make this a wonderful college living experience.

First row, left to right: Sunima Pearsamrai (India), Hye Mi Kang (South Korea), Aradhna Aryal (Nepal), and Mandira Maharjan (Nepal). Second row: Zaim Imtiaz (Bangladesh), Dr. Shawn Schwaner (Director), Alok Chatterjee (India), Faqir Ishtiaque (Bangladesh). In front of the entrance to Sullivan’s Graduate School, New Paralegal and housing student Julie Ringham receives her key from Chris Williams, Housing Director. New Paralegal and housing student Julie Ringham receives her key from Chris Williams, Housing Director. On page 2.

“its unique appeal.”

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Business education need met, thanks to out-of-the-box thinking from Sullivan alumn

How do you deliver training to a group of people scattered statewide, structure the education to be industry-specific, and work with class participants who are extremely busy and cannot dedicate multiple days for training experiences? Plus, how do you deliver this training when the instructor, who is a subject matter expert, is located on the East coast? This was exactly the dilemma presented by a Kentucky corporation that wanted their regional representatives better prepared in the area of negotiations. The company enlisted the expertise of the specially designed lastlearning experience and implement the skills while in the class took place. These criteria were met by Sullivan University’s Business Initiative and with the expertise of alumn Gary Boetchter.

Gary, a 2008 graduate of Sullivan’s Master of Science in Conflict Management (MSCM) program, lives in Fredericksburg, Virginia, and delivered the majority of the training for this organization online. Gary worked with the organization’s management to design discussions that were industry-specific and allowed for practical application as the class progressed. At the end of the training, he flew to Louisville and facilitated face-to-face role play simulations so the participants could practice their newly acquired skills.

A niche for helping people
Gary is no stranger to helping people hone their conflict management skills. Sullivan's graduate level master's program in conflict management, taught by Sullivan University’s Chief Academic Officer Dr. Jay Marr who, until recently, served as the Chief Policy Analyst for the Commonwealth of Kentucky, directed a highly publicized investigation of the investment management practices of Kentucky’s two largest retirement systems. His research on cash, pension and investment management has been featured in a variety of publications including Pensions & Investments, Bloomberg News, the Wall Street Journal, Management Weekly, Lexington Herald-Leader, and the Louisville Courier-Journal. He currently serves as the Executive Editor of Financial Services Advisor, a well-respected magazine for financial professionals.

He earned a Six Sigma Black Belt designation from Villanova University and recently earned a Master’s in Business Administration (MBA) from the University of San Francisco. The Herald-Leader was so impressed that it had an opportunity to interview Dr. Miller about his new role.

His vision for the Graduate School
"Sullivan University is Kentucky's university. We are truly a unique institution which serves students who demand career-oriented, application-focused educational opportunities. I want regional universities where students from all corners of Kentucky, as well as graduates from Sullivan's Graduate School, as being ready-to-work once they receive their diploma. A graduate degree, every class, and every professor should reinforce this ready-to-work ethic by bringing something useful to the real world. How students can use the next day on the job or solve problems they will like to see their graduate degrees as a real value.

Behind his biography
“Like every connoisseur of student body, I was the first person on both sides of my family to receive a four-year college degree, and now I know some of the challenges and insecurities many of our students face when they enter Sullivan University’s doors for the first time.”

Dr. Miller stated that, “Students usually see me as being hard-nosed, problem-focused and unemotional—someone who isn’t afraid to get his hands dirty and takes no excuse for producing less than excellent work.”

Dr. Kenneth Miller and Sullivan University’s Graduate School are certainly a winning combination!
Thanks to Sullivan, graduate parleys his winnings from the racetrack into the courtroom

Patrick Johnson may be small in stature, but he has big ideas. Patrick, is leaving Louisville to attend the Thomas M. Cooley School of Law in Lansing, Michigan. He certainly has made great strides as a jockey and student. Read his story in The Herald, Spring 2008, page 3, online at library.sullivan.edu.

Sullivan campus “pulls” together to help local charity

The Sullivan Student Paralegal Association (SSPA) launched a major effort to collect pull tabs to support the Ronald McDonald House (RMDH), which provides a “home away from home” for families with children who must travel to Louisville for medical treatment. SSPA has placed RMDH collection boxes (in the shape of small houses) throughout the entire Louisville campus.

Natalie Kaelin, a Paralegal Studies associate degree student and former SSPA president, spearheaded the project and has been overwhelmed by the response. “SSPA learned about this project from a member of the Louisville Association of Paralegals (LAP). Little did we know that the Sullivan community would take the collection drive to heart and collect such a massive amount of tabs,” she said, adding, “Enough pull tabs are collected in the Louisville area to generate nearly $10,000 each year to support the local RMDH branch. Our efforts at Sullivan help that amount.”

Charity drive extended

Thanks to the success of the drive, SSPA will continue collecting pull tabs through the end of the year. Nick Riggs, Director Legal Studies, believes SSPA’s involvement in the collection drive is important and meaningful. “Our students work hard in school and have busy lives, and yet Sullivan’s Student Paralegal Association members have seen fit to get involved in a project that impacts families throughout the Kentuckiana region. This drive gives everyone on campus a chance to do their part to give back to the community at large.”

See article on page 6 and learn more about Sullivan’s recycling efforts as the University goes green.

About Sullivan and its Paralegal Studies program, Sonya Greenbrier, a current student said: “I chose Sullivan because of the small class sizes, smaller campus, friendly professors, and for a more intimate experience in classes. Large classes at the University of Louisville (UofL) pushed me away and brought me here. I began studying psychology at UofL but was unhappy until I took a class in Law & Psychology, then I became interested in law. My professor at UofL actually recommended this program.”

Two deserving students received the best kind of financial aid: scholarships!

Theresa Smith, an evening division student in Sullivan’s Paralegal Studies post-baccalaureate certificate program, recently received a scholarship from the Louisville Association of Paralegals (LAP).

“An adult” decision

“When we were polled at Sullivan last year in the Paralegal Studies program, I had been out of school a really long time, Teresa said. “I kept waiting for the ‘right time’ to return to school. I am happy I chose Sullivan when the time was right!”

Upon notice of her selection to receive the LAP scholarship, Theresa

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Sullivan University’s Career Services

Amber Hathaway ★
LaRue County HS, KY
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Noel Bilbro ★
Ohio County HS, KY
Sous Chef
JW Marriott Denver at Cherry Creek
Denver, CO

Terrence Rotan ★
CASHE Home School, KY
Chef
Nucleus Nutrition
Louisville, KY

Vicki Byerly ★
DuPont Manuel, KY
Accounts Payable Clerk
Caudill Seed Company
Louisville, KY

Stephanie Johnson ★
Jeffersontown HS, KY
Paralegal
Gersh Law
Louisville, KY

Daniel Brown ★
Butler Traditional HS, KY
Chef
Aspen Creek Restaurant
Louisville, KY

Larry Farmer ★
Holy Cross, KY
Police Officer
Louisville Metro Police
Louisville, KY

Heather McAlister ★
Eminence HS, KY
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Jacqueline Carter ★
Moore HS, KY
Administrative Assistant
Presbyterian Church USA, Inc.
Louisville, KY

Amy Jones ★
Bloomington North HS, IN
Paralegal
Blackburn, Domene & Burchett
Louisville, KY

Shawn Smith
Seneca HS, KY
Tech Service Representative
Insight Communications
Louisville, KY

Cissina Graff ★
Southern HS, KY
Claims Supervisor
Euler Hermes UMA
Louisville, KY

Corinne Limier ★
Siegfried High, France
Veteran’s Service Representative
Department of Veteran’s Affairs
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Jeffrey Hammond
Marion C. Moore HS, KY
Assistant Manager
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Crestwood, KY

Terrie Cox ★
Meade County HS, KY
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Paul Jewell ★
Sprayberry HS, GA
Caterer
Calistoga Artisan Sandwiches
Louisville, KY

Abdul Musa ★
Federal Government College, Nigeria
Collateral Specialist
JP Morgan Chase
Louisville, KY

Donah Veltman ★
Doss HS, KY
Business Analyst
Kindred Healthcare
Louisville, KY

Elias Chavez
Antelope Union HS, AZ
Claims Assistant
Department of Veteran’s Affairs
Louisville, KY

Laura Young ★
Floyd Central HS, IN
Product Training Technician
Dawn Food Products, Inc.
New Albany, IN

Tina Boone ★
Valley HS, KY
Staff Accountant
Family Health Center of Clark Co.
Jeffersonville, IN

Shampa Mukerjee ★
St. Anthony’s HS, India
Biller/Administrative Assistant
Norton Suburban Hospital
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

This space is reserved for you and your Sullivan University success story.
Sullivan University’s Early Childhood Education graduates enjoy careers that impact the lives of children everyday. Graduates enjoy positions as Professional Certified Nannies, Early Childhood teachers and professionals in child development centers, directors or owners of a child development facility. Here’s a look at what three graduates say matters most to them in their careers.

**Angela Bailey ’08**

“Hello! My name is Angela Bailey and I am a graduate of Sullivan University. In 2006, I received my Associate Degree in Early Childhood Education. I’m proud to say that I work for Bright Horizons at The Plainview School as a preschool teacher. I have been at Plainview for seven years and have taught preschool for three years. My favorite thing about teaching preschool is watching the children’s faces light up when they learn something new. I truly enjoy helping the children reach different milestones while they are in my class.

**Michelle Proudfoot ’97**

“I have been a nanny with the same family for 10 years and have loved every minute of it. Being a nanny has brought fun and excitement to my life that I never expected. I am thankful that I decided to go through Sullivan’s Nanny program. The first thing I learned from the program is the scheduling process. Children need a structured day and it helps a lot to have that day planned out. Children move from one thing to the next so fast, if you’re not prepared you will lose their positive attention and you will lose their interest. I would like to tell a future nanny to be very involved with the parents. You are helping them raise their child, it helps the child if everyone is working well together. It has helped me tremendously to have a very close relationship with the parents. They trust me enough to assume total responsibility of their children; they trust and listen to me. I have loved working with children my whole life but the one thing I love the most about children is how they love you unconditionally; that you come to work prepared to play every day to show and teach them new things. They don’t care what it is, they just want you to love them and explore with them. The simplest things make the biggest impression on them. A nanny is a huge influence because they are with that person every day. They will love you so much and it will be so unexpected that it will surprise you in the best way.”

**Rhonda J. Lewis**

“Hello! My name is Hope Ryan Emery. I graduated from Sullivan in the spring of 2008 with an Associate Degree in Early Childhood Education. I currently work at The Gardner School as an assistant in the Pre-Kindergarten room. I was offered the job while I was still in school doing my externship for Sullivan. Something I learned at Sullivan that I use everyday at work is ratio numbers and age appropriate information. For example, working with the Pre K children I know what they should be able to do according to the standards. My biggest advice I have for someone who is currently going to Sullivan for Early Childhood Education is to take school seriously. Don’t let your work pile up. As a result of procrastinating, you will find yourself staying up all night trying to get your work assignments done. Most of the work will be fun if you allow plenty of time to complete it. Another thing that would be very helpful is to work in a childcare facility while you are going to school; some of the things you will talk about in class will make more sense to you.

I love working with Pre K; I can see a big difference in each child from the time they enter my room at age four to when they leave my room at age five and go off to Kindergarten. I feel I have a big responsibility to get my children ready for Kindergarten for the first time. I love it! With kids you never know what they are going to say or do next and that is why I get up everyday. I enjoy going to work because I know that no two days are going to be the same.”

**Sullivan’s Global E-learning grows to meet students’ needs**

You are probably aware that Sullivan has campuses to serve students who live in the Louisville, Lexington and Ft. Knox areas. But Sullivan also has students in the rest of the United States including students deployed in Iraq and Afghanistan, as well as those working worldwide. Sullivan Global E-learning provides services to students who take fully online classes and who may never set foot on a Sullivan campus. “Students elect to take online courses for a number of reasons,” said Dr. Anthony Pilia, Dean of Online Studies. “Stay-at-home parents, those with health issues and professionals whose work schedules conflict with regular day and evening classes can benefit from online courses.” Some wonder whether students can learn as well online as they can from on-campus classes. According to Dr. Pilia, decades of studies comparing face-to-face courses with technology-delivered instruction indicate that students can learn just as well, regardless of how the instruction is delivered. More than 1,000 Sullivan students take online courses exclusively and are pursuing one of Sullivan’s 20 online degree and certificate programs. Many other current on-campus students are taking online courses in addition to their day or evening courses or are taking “blended” (formerly called web-assisted) courses that combine face-to-face classes with online sessions.

**More benefits for students**

“Sullivan Global E-learning recently began a partnership with Embanet, a helpdesk company that provides Angel helpdesk support for students 24 hours per day, 7 days per week worldwide.”

In 2010, Global E-learning will evolve from being a department to a fully functioning virtual campus of Sullivan University. “This is exciting development in the history of our institution, but there is a lot for us to do,” says Dr. Pilia. “We are preserving and bringing new online courses and programs. Some of our existing courses are based on an old correspondence course model. We are re-designed these courses to be more interactive, higher quality and providing more support for students and faculty.”
At Sullivan, some displaced workers are learning to cope

While it’s no secret that the economy continues to struggle, some current Sullivan students, known as displaced workers have personally experienced economic problems. The term “displaced workers” describes individuals who lost their jobs when their companies closed. There is a government program in place to help these people learn new skills or become more marketable by earning a degree with the skills they already possess.

For student Patrick Chastain, who lost his job at the end of 2008 when the factory where he worked closed, the term “displaced worker” fit close to home. Patrick had not attended college before, so when he made the decision to further his education, he wanted to be sure the place he chose would best serve his needs. He had “looked Sullivan up on the internet to compare it with other schools that offered the same program. Patrick had “always liked numbers,” and he said he “chose Sullivan because it offered the accounting courses I was interested in.”

And even more importantly, thanks to Sullivan’s fast track to success, “I could quickly earn my degree, and quickly get back into the workforce.” Because of its truly friendly atmosphere, Patrick “decided Sullivan was the school for me.”

Editor’s Note: Joseph Raymond, pictured left, will receive his Associate of Science degree in Information Technology at Sullivan’s Fall 2009 commencement on October 30. He recently wrote a letter to Dr. A.R. Sullivan, Chancellor. With his permission, the Herald has reprinted a portion of his letter below.

Dear Chancellor Sullivan:

I would like to express my appreciation for the past 18 months at Sullivan University. I have graduated from Sullivan Junior College of Business at Sullivan in 2008 with a Business Management degree.

Furthermore, I want to bring to your attention the outstanding instruction that I received here. The instructors are very highly informative. This has made me take away a lot of what I have learned in the field and I feel as though they have more knowledge of the systems than I will ever hope to use.

Mr. Gary Booth and Mrs. Wanda Day are two excellent professors who have helped me with my academic performance and employment.

I also have a very educational adviser, Mr. Scott House. He has helped me with what field I would like to work in.

I am thankful for the web design class that I have taken, as well as the accounting classes, and all of the other classes that I took.

I also want to express my appreciation for the staff here at Sullivan. My advisor, Deborah Chase, has helped me in every way she could.

Sincerely,

Joseph Raymond, 2009 Information Technology Graduate

Sullivan University is going green

Today more people and businesses are thinking about our Earth’s future. Recycling and reusing, composting, less waste, energy efficiency, and farm grown foods are just a few ways that people and organizations are doing their part. Sullivan University is also doing its part. For example, energy saving light bulbs are now used. Think from food preparation used to light a campus — this is a huge energy-saving initiative! And, Sullivan’s movement of not stopping with just energy conservation!

Sullivan’s great start around campus

• For months, Librarian Charlie Brown and his staff have been collecting soda cans and recycling them. Graphic Designer Mickie Warden has spearheaded recycling in Creative Communications.

• Through the initiative of the Sullivan Student Paralegal Association (SPPA) the University has been collecting and recycling soda cans for the Ronald McDonald House fundraising efforts.

• Recently, Kim Fleming, Director of Student Services, has formed the Go Green team to begin campus wide recycling. Cans, bottles, paper and plastics will begin this groups’ movement.

• Sullivan’s National Center for Hospitality Studies (INCHS) and President Glenn Sullivan have joined with Farmington to design, construction of, a three-stall compost bin. This will reduce trash and compost waste resulting from food service, averaging 60 ten gallon cans of compostable waste a week.

• Chef Instructor Danielle M. DeMarre has taken a seat on the Board of Farmington, not only as a volunteer to better Sullivan’s historic neighbor, but also as a liaison for the composting venture and a possible vegetable garden in the future.

• Chef Instructor Alan Almon, INCHS Culinary Chair, and Chris Ludging, Commissary Manager, are working to reduce the use of styrofoam in culinary labs by replacing it with Melamine-based plates and bowls. This will begin in three of the kitchens and eventually throughout all the labs. Cost effectiveness along with the amount of waste will be considered.

Punch up your career with Dale Carnegie

The Dale Carnegie High Impact Presentations Program has the reputation of being the premier presentations program. The reason for this is the strong coaching that participants receive before and after the presentations and then viewing the videotaped performance with another coach immediately following each talk. This intensive two-day program is designed for executives, managers, supervisors, sales professionals, and those who represent their organizations to others, and instructors. Participants enhance their ability to create a positive first impression, represent their organizations, present complex information, communicate, effectively motivate others to action, respond to pressure situations, and inspire people to embrace change.

Contact Bill Lee at 502.413.8670 for information about this outstanding program and the other valuable Dale Carnegie trainings.

UPDATE: New look for Alumni Website

Sullivan Alumni have a new website with a fresh look and feel, and more features and options. Now there’s up-dated landscape which puts everything at your fingertips, and users have more ways to keep engaged with fellow alumni, faculty, and old friends.

Members can learn about upcoming events, share their own stories through posts and pictures, search for other members, keep in touch with the news and even request your transcripts!

New features include:

• Searchable Alumni Directory: You can search for other users by name, graduation date and location.

• Personal Profiles

• Post news, photos and links to those all-important Facebook, MySpace, and LinkedIn accounts and your work, personal and AIM account.

• News and Features

The News and Features section shows stories of alumni in the news. If you have a story that you would like to be considered for in the News and Features section, please contact Hazel Bridges at hmbridges@sullivan.edu or call 502-413-8800.

• Message Boards and Discussion Forums: These are a great way to reconnect with old classmates and connect with new friends. You may even find occasional request for expertise held in your field from reporters around the country. Career Services is providing hunting tips for discussion and there are job boards to help alumni connect with other alumni who are offering or seeking jobs.

• Picture galleries

• Online Bookstore

• Alumni News

You would like to see.

• Contests

The Alumni Association will be sponsoring special, such as the Alumni of the Month. The winner will receive a gift certificate to the online bookstore. Registration is free! Log in at alumni.sullivan.edu for help and explore the new features. Come back often and let us know you are there. We love hearing from you and want you to enjoy it.

Everyone is encouraged to participate in Sullivan’s green movement. Don’t be a part of the problem, be a part of the solution! REDUCE, REUSE RECYCLE! For more contact Chief Instructor Danielle DeMarre CSC, CHE (ddemarre@sullivan.edu) or Kim Fleming (kfleming@sullivan.edu) for more information.
Students are introduced to Pharmacy Technology
Sullivan University’s Pharmacy Technician diploma program is the only pharmacy technician program in the Commonwealth associated with a College of Pharmacy to begin
Pharmacy Technicians master a host of general pharmacy applications such as prescription-filling and materials management, as well as skills such as sterile compounding and customer service to become well-rounded, knowledgeable professionals. Sullivan’s Pharmacy Technician students learn about the role of the pharmacist in various pharmacy practice settings such as hospital and retail pharmacy under the supervision of a registered pharmacist. They study key areas of focus such as pharmaceutical calculations, pharmacy law and ethics. They also learn about the relationship between drugs, organ systems, disease states, and prescription processing and distribution. As part of the PHT 101 curriculum students also learn about the history of complementary and alternative medicine. Treatments include, but are not limited to, herbal remedies, acupuncture, acupressure, massage, and biofeedback.

The baking classes here are great. Chef Instructor Scott Turner discusses a technique with Nathanial Simpson and Carolyn Siovaila.

The Principles of Conflict Resolution
Students taking the DRC 401 class are learning the various possibilities that exist in dealing with conflict both in the business world and personal world. An effort is made to understand the need to “listen” and not just hear what is being said by others and the meaning that lies behind comments and conflicting situations. Students learn to understand what is driving this conflict and why. In a world that is becoming more diverse it is obvious that the need for resolving differences is a priority.

This class, as well as all of the Conflict Management classes Sullivan offers to undergraduate students, is designed to help students have a better understanding of those differences, why misunderstanding can occur, and what to do about them when they do.

Business Organization and Management
MGT114 is an introduction to the various aspects of the world of business, whether the business is large or small, in the manufacturing or service sector, or in the domestic or global marketplace. It presents the concepts, introduces the terminology and provides the foundational skills and basic knowledge that will be further developed through the progressively complex courses in the student’s business education.

For some Sullivan students, who have little or no work experience, this course provides introduction to the functions they will need to understand as entry level personnel. Many Sullivan students are already in the workplace and are honing and updating their skills to prepare for additional responsibilities in their current organization, or are preparing for a new career. For them, this class provides an examination of current theories and realities of the ever-changing and complex global competitive environment. Topics discussed include: finance, marketing, leadership, operations, human resources, economics, information technology, and legal and ethical issues.

Speakers provided investment information

Dr. Randy Nichols’ MGT 404 Management in Decision Making class covered decision making relating to investments. During the week, Amanda Smith, manager of National City Bank and her staff, Steve Wiltoughby and Julia Tucker, visited with the students to discuss the various investment products that are available and how and why banks, business and people make investment decisions as they do. The speakers also gave insight regarding the requirements for working in the National City Bank. The speakers were well received by the class on both days they presented.

In Classical Pastry Lab, students are given the opportunity to comment on each other’s work before they’ve heard Chief Instructor Turner’s comments and recommendations. It allows them to reflect on how they present their ideas, to do so, they needed to sometimes put themselves in the shoes of other people or sometimes perspective approach to the purpose to improve their skills,” Chief Turner said.

In PBA 216 Classical Pastry, students learn how to build and decorate cakes including buttercream wedding cakes, and assorted tortes and gateaux using techniques that are classical in their roots. In addition to cakes, Baking & Pastry Art students are introduced to chocolate tempering and related techniques using chocolate. The skills learned lead up to plated dessert design and presentation including the elements of flavor, color, texture, and advanced piping and garnishing skills. Individual pastries as well as pastries are also prepared. In their final practical, students must create a classically presented torte, contemporary torte, cold plated desert and petit-four platter.
right to left, Patrick Mann, Bobby Bailey and Sullivan alum Erik Eckel are owners of Louisville Geek, LLC.

Can a Sullivan education help you to today's economy? Just ask Erik Eckel ’99 who earned his Microsoft Certified Systems Engineer (MCSE) certification from the university.

“Several Microsoft education options were available to me when I chose Sullivan,” Eckel said. “I felt Sullivan’s study program, small class sizes, concentrated study with hands-on laboratory training and knowledgeable professors would make a difference.” They certainly did. Not only has Eckel become a sought after expert and journalist in the technology field, writing and editing for such media properties as CBS Interactive, O’Reilly Media and others, he is also a Managing Partner for Louisville Geek, LLC.

Eckel recently merged his own technology franchise, Computer Troubleshooters, with Louisville Geek because, he says, “it had grown beyond its capacity within the area.” He noted the merger proceeded smoothly because other co-owners, Bobby Bailey and Patrick Mann, emphasize building long-term quality relationships with small business owners.

“The technical education I received at Sullivan University, and subsequent Microsoft certifications, certainly helped prepare me for the success of Louisville Geek,” Eckel says. “The study environment, knowledgeble professors and hands-on training made a world of difference.”

Sullivan’s intense training paid off
eckel attended classes evening three nights a week. “While the schedule demanded preparing my class material for four days plus working full time, it was just what I needed,” Eckel stated, adding, “I continued working full time while attending Sullivan. The pay off was immense. And, that’s exactly what I was seeking. My hard work, and the commitment Sullivan University made ensuring my education was complete, paid off. Even today, I continue leveraging the skills and expertise I learned in my Sullivan classes through my career.

Education is the best investment
Eckel said that he has always felt that any and all investments in education are the best investments one can make. “I remember when I first came to Sullivan to meet with an advisor and learn more about the College of Tech- nology’s program. A motivational sign stated ‘Unless you try to do something beyond what you have already mastered, you will never grow.’ I’d already had some success working in the communications industry, but I felt I’d hit a dead end. Sullivan’s Microsoft program definitely provided that critical role in helping me progress through the management ranks and ultimately achieve the goal of owning and operating my own business. Just ask Erik Eckel and Louisville Geek at http://www.louisvillegeek.com.

The appeal of Sexual Wellness
Approximately 600 people attended the Appealing Sexual Wellness Fair sponsored by the Sullivan Wellness Center and the university’s Health Services Department. It was exciting to offer this program at a time when couples and professionals are declaring the need to offer sex education beyond high school. The Louisville Department of Public Health and Wellness recognized the event by announcing it on their website, as did Louisville.com. Louisville’s newest newsmagazine, “Happenings Section,” and Velocity magazine posted it as well.

“Something for everyone” Eckel provided information to foster appreciation for enjoyable and responsible sexual choices. Chef Instructor Kimber- ley Jones set up “Aphrodisiac Foods” next to Julies “Enticing Refreshments”: oysters, honey, almonds, chocolate. “Attraction in Action” and “Risk & Romance,” accepted two aspects of choice. Posture, exercise and appearance were demonstrated by Sunshine Wellness and Gold Bow Consulting. The Volunteers of America were intent on presenting sexually transmitted Diseases and Infections. Colorful vials illustrated chakra energy in A Thousand Potals booth, where aroma-therapy built upon phenomenons. Licensed Massage Therapists gave massages: Wolter’s Chiropractic under a “Sex & Stress” booth, Terry Kibbs from the Sullivan faculty, and O’Neill’s Chiropractic under “Senior Sex,” which also presented research on older adults sexual needs and activity. A normal “Masturbation Session” delivered by Catholic Charities of the Archdiocese of Louisville, was situated between “Women’s Health” (SHCC Women’s Healthcare Clinic) and “Men’s Reproductive Health.” (Dr. Benton from Baptist East Hospital)

Emphasizing “Healthy relationships” the Center for Women & Families sharpened awareness of signals which could lead to emotional or physical abuse between intimate partners. “Sexual Realms/ Empowerment” engaged visitors in evaluating the way their body images affects their self-esteem: two mental therapists collaborated on this pod from Integrating Your Heart (Alison Johnson, LCSW) and Welles House (Renelle Campbell-Mapp, Ph.D.).

As Licensed Marriage and Family Therapists, Sherry Steinbeck and Misha Stillwagon represented their professional specialty by sharing information from the American Association for Sexual Educators, Counselors & Therapists.

In meetings with a meeting partner over the internet, Sullivan Professor and Editor of Computer Times Teri Kibbs demonstrated the ways that Match.com and e-Harmony function. What’s next? Check out the next Wellness Center offering by logging on www. sullivan.edu/wellness_center under “View Upcoming Events.”

Top students earn Bachelor’s scholarships
For two very fortunate Sullivan students, their Bachelor’s degree is tuition-free. The Board of Directors at Sullivan University annually awards two full tuition scholarships, one for a female and one for a male student. Two Sullivan University students who graduated of Sullivan’s associate degree programs want to continue their education towards a Bachelor’s in Business Administration.

Erik Peterson, left earned her Associate degree in Business Administration and stated that she “was so honored that my hard work and dedication was being rewarded in such an amazing way. I chose Sullivan because of the small class sizes, local reputation, and the ability to take all courses required for my degree in the evening. I never imagined my experience at Sullivan could be so rewarding. I am definitely thankful I made the decision to enroll.”

Baccalaureate winner Stephen Prather pictured below received her Bachelor’s degree in Culinary Arts at Sullivan’s 2009 Spring graduation. Stephen stated that he “intends to use the Bachelor’s in Business Administration degree to further not only Chef Steve Catering, but to expand my community service efforts as well. I plan to continue on with my education by pursuing a MBA and possibly a Ph.D as well.”

Orientation for the Class of 2013 included chance to learn about student organizations and employment opportunities.

Sullivan University’s College of Phar- macy (SUCOP) recently welcomed the new class of 2012. Orientation was held at The Crowne Plaza in Louisville and on the campus of SUCOP with 350 students, guests, faculty and staff in attendance. A get-acquainted cookout was held on campus with representatives from Wal- mart, Kroger, Jefferson County Academy of Pharmacists, and CVS as well as the student organizations, SUCOP (Kentucky Society of Health-System Pharmacists, Kentucky Pharmacists As- sociation, Association of Managed Care Pharmacists, and American Association of Pharmaceutical Scientists.

The Class of 2011 also recently celebrated the Inaugural Honors Day; several students received scholarships that had been donated by PharMerica, Wal-Mart, Walgreens, The Jefferson County Academy of Pharmacists, and Pharmacists Mutual.

In July 2009, the SUCOP in conjunc- tion with Kentucky BioProcessing, LLC (KBP) hosted a Plant-Based Therapeutics Symposium. This Symposium was the first for Kentucky as well as the first in the nation. There were approximately 85 attendees from around the country and the world.

Dr. William Hare is providing highlights of the upcoming 2nd Annual Nanotech- nology Symposium, Class of 2012 Mortar & Pestle Ceremony, Health Fair and the White Coat Ceremony for the Class of 2012 in January 2010.

UPDATE: COLLEGE OF PHARMACY

Students Phoenix Carlson and Megan Molnar arrived early to get a good seat at a Brown Bag Series conducted by Professor Terry Kibbs, in back.

Sullivan is raising the bar on accreditations and certifications
Sullivan faculty and staff recently took our another step forward. First was the application to the Examination Institute (EXIN), the international accrediting body for the Information Technology sector, to request rigorous evaluation of the university and faculty capabilities and credentials resulted in the delivery of ITIL certifications from the Foundations through Advanced Certificates. No sooner was the EXIN application sent, the team went to work on the The American National Standards Insti- tute (ANSl) pilot. Sullivan University is one of only 11 institutions chosen to participate in a pilot certificate accreditation program through ANSl.

What’s next? Check out the next Wellness Center offering by logging on www.sullivan.edu/wellness_center under “View Upcoming Events.”

SULLIVAN WELLNESS CENTER
Distinguished Visiting Chef Series is a terrific 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 campus has had more than 20 outstanding guests since the last issue of the Herald.

Spring quarter: Chef Frank Brigtsen

Chef Frank Brigtsen of Commander's Palace, a New Orleans institution, was a protege of the legendary Cajun Chef Paul Prudhomme, is a culinary legend. Food & Wine magazine named him as one of America’s Top Ten Chefs. He appeared on the popular James Beard Award, and his restaurant Brigtsen’s has been described by the Times-Picayune as the “place against which all other restaurants serving South Louisiana cuisine have to be measured.”

Chef Brigtsen’s demonstration included a shrimp etouffee, a seafood jambalaya, and fried rice cakes known as kaya-table. Chef also signed his latest cookbook.

Summer quarter: Chef Daniel Orr

Chef Daniel Orr of FarmBlobbing Restaurant recently was on campus. Orr, was Executive Chef and a finalist for the Michelin-starred restaurant La Grenouille, earned a three-star review from the New York Times. He created Kitchen D’Orr a collection of ten spice blends perfumed in his own kitchen and shared some of the recipes with the Sullivan community. “Chef Orr’s story is inspiring because he has worked in some of the best kitchens in the world, but followed his dream back to his roots. He makes a point to support local farmers and producers that make Indiana unique,” stated Chef Tom Hickey, NCHS Director. The Fall quarter will feature Chef John Zehnder from Zehnder’s of Frankenmuth Restaurant.

Their cooking and cocktail skills garner top prizes

Congratulations to Culinary Arts student Erica Sung and Winston’s own Sara Abshire ’06 who recently took top honors in the Durnante Langua Savory Cuisine & Cocktail Challenge. Erica won the People’s Choice and Judges’ Award for her Lemongrass-seared Scallop with Durnante’s Truffle Blanc and Edamame Mash. The top cocktail was a Chocolate Piscochoco Sippin designed by Sara Abshire.

Sullivan student’s winning-style continues to pay off

Erica Sung has been one busy lady. In addition to winning a silver medal earlier this year at the American Culinary Federation’s Culinary Competition, and two awards in Durnante’s recent contest, this spring she wrote an essay recently earned her a four-day, three-night trip to Boise, Idaho. Erica was one in five students nationwide selected for the trip sponsored by The Simplot Top of House Culinary Board and the Idaho Potato Commission. The organizations provided a Culinary Learning Experience to learn about Idaho’s diverse agriculture industry. On her trip Erica attended an Idaho Specialty Foods Showcase and Taste of Idaho, toured the Clear Springs Food Trout Farm and explored onion and potato fields. Reading her essay, it’s easy to understand why the Sullivan Culinary Arts student was chosen.

Excerpts from her winning piece

“As a Korean-born immigrant to America, I grew up in a very different culinary culture than most Americans. . . I believe this trip will give me the perspective to understand where Korea may be headed in a few years. I want to learn about American farming and the industrialization of management of agriculture. . . And while I may have an idea of how a land-based farm may work, I have no idea how a fish-farm works. I am very interested in learning about all these topics. If I am lucky, perhaps someday I will be able to help adapt some of these techniques in the Korean culture. I have a passion about science and an investigative mind and the very least, I will enjoy better understanding the processes that lie between the planting of the seed and the harvesting of the grain.

As a Culinary I am not satisfied to cook only as well as an automated machine. I want to understand the subtlety, in the ingredients and ecologies that Define the final dish. . . Many crops are grown worldwide, like corn, potatoes, and tomatoes. But from my experience, while the dominant flavor of a Korean tomato may be the same as the dominant flavors of an American tomato, the undertones are distinct. There is a French term, “terroir” used to de-note special characteristics that geography bestowed upon a dish like wine, coffee and tea. I want to understand “terroir” from a visual, logical, and gustatory per-spective. I believe this perspective will give me an advantage as a chef to better ability to use all the tools, including ingre-dients from different regions, to create a better final product. I hope my purchases and menu plans will consist less of guess work and more of a scientific method of achieving my culinary goals.”

It’s pretty much certain that this talented lady will reach every one of her goals.

Students benefit from curriculum change

Sullivan’s Event Management & Tourism Chair Pam Lappin is looking forward to a continued successful transition of the newly established Event Management & Tourism degree program. Within the past year, Instructor Kimberly Jones, the former Travel, Tourism & Event Management Department has been recruited to focus on the more current trends of the industry.

With the travel industry changing, along with its job demands, Sullivan University will now offer training in event planning, as well as the management of events, which will be beneficial and advantageous to our graduates when they enter the job market,” Hamilton said.

Influenced mainly by suggestions, guidance, directions, and steering from Sullivan University’s National Center for Hospitality (NCHS) Director, Chef Tom Hickey, a program has been crafted and put in place which will open a greater focus on event management.

Focused on industry direction

“Just about every major company today sends their managers to take the helm in getting the research, planning and follow through done, whether it be a seminar to upgrade employees’ knowledge on their product line or something as simple as a company picnic,” Hickey stated. “Our emphasis in the planning of a vast range of events will enable our graduates to be well versed in anything that an employer may send their way. This program will also many very closely with the Catering, Culinary and Hospitality programs as all of these hospitality fields use event planners. While we hated to see our Travel program go, there is not that much need in industry today with the age of computers for someone to book your flight or trip for you.”

By eliminating several airline-specific classes from the curriculum and adding Introduction to the Hospitality Industry, as well as classes that teach students how to plan successful meetings, Sullivan University’s Event Management & Tourism program gives students better knowledge and a competitive edge in the industry.

Two new scholarships awarded

Kerry L. Sommerville Memorial Scholarship recipient named

Sullivan University has awarded its first Kerry L. Sommerville Memorial Scholarship to Brigtsen of Brigtsen’s, Chair of Sullivan’s Hotel/Restaurant Management Department. Sommerville’s life and hospitable nature was the embodiment of his profession he taught. The newly established award was established to honor his dedication to his students as well as his vision and leadership in the hospitality industry. “I am incredibly grateful and privileged to have received this scholarship honoring the memory of Mr. Sommerville,” said Brigtsen. “Mr. Sommerville was the most patient of a few times, those meetings had a profound impact. I wish that I could have been given the chance to gain from his vast knowledge and experience of the hospitality industry.” The scholarship will be awarded annually to a student enrolled in Sullivan’s Degree in Hospitality Management program at the National Center for Hospitality Studies at Sullivan University.

First SKÅL Louisville Sullivan Scholarship awarded

Professor Edward J. Bjornson, Chair of Hotel/Restaurant Management, left, and Chef Tom Hickey, Director of Sullivan’s Center for Hospitality Studies, right, recently gave Event Management & Tourism student Quanita Rice a very nice surprise. Quanita was the winner of the first ever SKÅL Louisville Sullivan Scholarship. “I was pleasantly surprised and felt very honored to be blessed with this gift,” stated Ms. Rice, adding, “it showed that this organization saw something in me, in my application, and it showed that I had made the right choice in pursuing a degree in Event Management & Tourism.” SKAL is a professional organization of travel and tourism leaders around the world, and the only international group uniting all branches of the travel and tourism industry.
What comes to mind when you think of Australians? Kangaroos? Crocodile Dundee? The phrase “G’day mate” for sure. Nicole Kidman, Hugh Jackman and Crocodile Dundee, maybe. How about a successful Australian restaurant owner and operated by a Sullivan alum? How successful? Very successful! Chef Rob Comings ’01, recently learned that his Sullivan ’01 classmate, Baja Cantina, was selected by the Restaurant and Catering Association of New South Wales, Australia, as the Best Mexican Restaurant and will receive his award on a nationally-television special.

A Sullivan alum’s journey from the Bluegrass to the Outback

Culinary Art student Jane Storella ’08 has found her niche as a personal chef. Jane, a non-traditional student who enrolled in Sullivan in her late 40’s and while it was quite an adjustment, Sullivan turned out to be one of the best decisions of her life. “I got to go to work and learn from extremely knowledgeable chefs, true professionals who gave the students a chance to meet some wonderful and helpful staff and made friendships that will last a life time,” Jane said. She had always wanted a college degree but never got enough of it. “As a matter of fact, my culinary position was short-lived. “It was odd, everything metric and I couldn’t understand anybody. I couldn’t speak, eat, think or breathe. I went to work right out of high school and made a career of cooking.”

But, Jane wanted more. “My personal story of not going to college fueled my intention of getting my degree. After 30 years in the hospitality industry, Sullivan would be my best bet.” Jane enrolled in Sullivan’s Professional Catering degree program and later decided to earn her Bachelor’s in Hospitality Management. She worked as a culinary student and liked it so much that her original plan was to go into culinary education. “However, near the end of my program, Sullivan offered a class on the business of becoming a personal chef. As I was planning to move back to the White Mountains of New Hampshire, a beautiful tourist destination, I felt that it would be a great opportunity to start a personal chef service.”

Jane learned all the skills necessary to keep it up and running, and the daily life of a personal chef and all from professional chefs who have worked in the business.

The business of the personal chef is one of the biggest and fastest-growing employment areas in the hospitality field in a number of years. Sullivan offers a 12-month Personal/Professional Chef diploma designed to give students a complete understanding of the development and operation of their own personal chef business. Sullivan has made it easy for current Professional Catering or Culinary Arts students to add this credential. Please contact Chef Instructor Kimberly Jones, Professional Catering Chair or Chef Instructor Allen Akmon, Culinary Arts for more information. Prospective students can learn more by calling 502.456-6505 or 800.844.1354.

Sullivan’s Personal/Professional Chef course moves: you can teach them old chef new tricks!”

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After taking the class, Jane became a member of the Personal & Private Chef’s Association founded by Candy Sullivan.

Her education paid off.

After graduation, Jane started Trays & Treat, LLC. “My target clients are second-time homeowners who come to New Hampshire to enjoy the White Mountains. As a time-value service provider, it made sense to me. Jane said. “I was always a personal chef than spend time grocery shopping, preparing meals, dealing with leftovers, going out or ordering to go meals. I also have clients that are working professional and retires that will call every so often to supplement our menu through the month. Each area has a different niche and it took some time for me to figure out what my clients were looking for. But I had a great head start by having completed the Professional Chef course at Sullivan. I have also been teaching some classes and work shops on thrifty cooking. The latest one will be an article for a local women’s entrepreneurial network magazine and will be giving a class on thrifty cooking, which will center on cutting your own chickens, making stock, and preparing a meal. I love living back in New England and being where I grew up, it is good to be closer to family. I guess it is true, you can teach an old chef new tricks!” Jane is willing to share her experiences as a professional chef, business owner and can be reached at 603-991-9400 or at PO Box 794, Bethlehem, NH 03574.

Chef Instructor Mike Cunha enjoyed seeing Rob Comings ’01 on Rob’s recent visit to the Sullivan campus.

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Suffolk faculty and students prepare royal feasts for the Sheik of Dubai

For years, The Royal Family of Dubai has visited the Bluegrass state for their love of horses and racing. At the 2009 Kentucky Derby, Suffolk University had its first opportunity to show hospitality with the Royal Family. Suffolk’s Culinary Arts Chair, Chef G. Allen Akmon, CEC, CHE was invited to assemble a team to assist and manage the Kentucky Derby operations at the Royal Hotel in Versailles, Kentucky during the stay of Sheikh Mohammed bin Rashid Al Maktoum, Dubai, wife Princess Haya of Jordan, and their entourage of family, staff and security personnel.

The Derby event involved Lexington Chef Instructor Mac McBride ’02, Steven Rosell ’02 (Professional Catering, Louisville), Jerome Perkins (Professional Catering, Louisville) and Chef Instructor Akmon. The success of this visit has led to a multitude of unique training opportunities for Suffolk University’s faculty and students. Princess Haya’s visit was included in the June 2010 world equestrian games. Sheikh Hamdan, the ruler of Dubai’s older brother, visited for nearly a week in August. And recently, Chef Akmon and his entourage took a trip to Dubai, New York, Jerome Perkins and kitchen staff from the Kentucky farm to serve Sheikh Mohammed bin Rashid Al Maktoum and his entourage during the August Saratoga Spring horse races. Culinary Arts students Arthur Denorman and Vanessa Houston from Suffolk’s Lexington campus, and Paul Wood, a Louisville Culinary Arts student assisted.

What did you feed them?

A typical buffet for 20 or more people, is served on three levels in the main dining area, consists of two to three beef dishes, a minimum of two lamb dishes, three to two poultry dishes, three soups, one pasta dish, five to six differ ent salads, at least two fish dishes, plus a minimum of 12 sides. Each item is placed on a buffet large enough to serve everyone. The buffet at the Royal Home in Versailles, is a 7 by 14 table of hand sculpted marble pears which eliminate the need for chafing dishes and fuel. Hot food is simply presented until the table is full, that’s more than 1250 square feet of food at any given lunch or dinner buffet! Chef Akmon’s standard answer for what to feed the Royal family is, “Everything that we know how to make plus ten things!”

Staples such as homemade macaroni and cheese and corn on the cob always make the list, as does fresh Kentucky corn which is in season. Watermelon is present at every meal. Fresh watermelon juice at breakfast. Student Vanessa Houston remarked, “I have never seen so much watermelon, let alone cut it!” Salads and vegetable sides are always seasonal and available at their peak of ripeness.

“...there are really no set times for any service buffet past the breakfast service, meaning that when the Sheikh wants to eat, the Sheikh wants to eat,” Chef Akmon emphasized. “The thing that any staff can do is to prepare as thorough as possible, hold food hot that holds well and then move like crazy when the time comes.”

Incredible learning experience

In addition to the Suffolk team, the Sheikh’s farm has a small international crew of specialists. There is a Greek-trained chef for the ribs, an Indian chef who specializes in curries and rice, and a Jordanian chef for the big final meal. On longer stays the Sheikh has been known to bring four of his chefs from Dubai to prepare curries and rice. This is not only a brilliant atmosphere for young culinarians eager to learn, but also to hone their skills of Suffolk Chef Instructors, and provide an excellent resource for future chefs to develop their careers as well as their skills.

The buffet table at the Royal Home in Versailles, Kentucky was the largest that the students helped with the food preparation.

...I was invited to cook for the Sheikh’s princess at her 18th birthday party. I am not the Sheikh’s princess! I am not related to the Sheikh’s princess! I am not the Sheikh’s princess of any sort! I am not the Sheikh’s princess! I am not the Sheikh’s princess! I am not the Sheikh’s princess! I am not the Sheikh’s princess! I am not the Sheikh’s princess! ...
Summer Picnic

Sullivan’s annual summer picnic was at the Louisville Zoo. Students were in great spirits in spite of the rain. Great food, fun, entertainment and give-aways made for a noding good time!

Welcome Week

Welcome Week is a fun-filled first week of school to welcome new and returning students. Activities include an Ice Cream Social, the Big Red Chair, Movie Night and much more.

Cram Night

Students enjoyed Coach D’s presentation and learned great tips to get the most from their Sullivan University experience.

NCHS, Chef Instructor signed by, left to right, Chef Tom Hickey, prestigious Golden Toque cookbook

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.

THE LUAI

Inclement weather created change of plans for Sullivan’s annual Luau but it didn’t stop the fellowship, good food or fun. There were all kinds of dancing,limbo contest, and lots of games. Check out these pictures of Sullivanites having fun!

Sullivan has many ways to get involved

Students can participate in a variety of clubs and organisations. They are not only great resume builders but there’s also offer community service projects while having fun with other Sullivan students.

Phil Beta Lambda

Under the close supervision of Sullivan University Chef Instructors, lead by Chef Danielle DeMare, 51 high school juniors and seniors from seven different states spent a week on the Louisville campus getting a taste of the National Center for Hospitality Studies (NCHS). Camp students were exposed to both culinary arts and baking and pastry arts in preparation for the final day of camp where they prepared a meal for 200 family and friends to celebrate what they had learned. In addition to experience cooking in the labs and pertinent lectures, in the evening, students participated in a variety of activities including a dinner at local restaurants, a movie night, baseball, and of course the favorite team hang-out, the mall.

American Standard

Culinary-Arts student Luis Rios used his talent to create beautiful decorations for the site centre cafe.

Tuition Guaranteed Not to Increase!

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Sullivan University is the ONLY four year college or university in Kentucky offering this guarantee.

Six Flags Kentucky Kingdom

Not to be outdone in the halls, Lisa Zaring, Director of Graduate Services for Early Childhood Education gave it her best shot!

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Rotaract

This year Sullivan sponsored a bowling team, even have demonstrating their bowling form. Despite all his aura, one guy even bowled a strike!

Student Activities Committee (SAC)

Sullivan’s Gospel Choir, left and Step Team, above, provided plenty of entertainment.

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