Students in Sullivan’s National Center for Hospitality Studies programs on the Louisville and Lexington campuses know they always have opportunities to rub shoulders and network with the best of the best. However, never in their wildest dreams did this group of 22 students imagine that the 18 month journey to completing their degree would take them to the 2008 Summer Olympics in Beijing, China! But, thanks to a partnership with Framboise Catering, the official caterer for the United States Olympic Organizing Committee (USOC), that’s exactly what will happen! This summer, students and faculty from Sullivan’s Culinary Arts, Baking & Pastry Arts and Professional Catering programs, will be cooking and baking for United States Olympic athletes, corporate partners, and numerous visiting dignitaries. Sullivan University is the only culinary school in the United States chosen to provide students for this event. Framboise Catering, the official caterer for the United States Olympic Organizing Committee is picking up the tab for travel, lodging, uniforms and meals during the games which run August 4-24.

Sullivan students and their chef instructors will be housed at The Beijing Normal University, one of China’s top comprehensively-research-oriented universities. About 15 minutes from the Olympic Village, this is also the site of the United States Olympic Committee (USOC) High Performance Training Center (HPTC) training facilities. Since the food there is custom-designed to mimic what the athletes have eaten through years of training, most will be dining at this facility, rather than altering their diets. Another group of students will be assigned to work at the USA House and will be on page 12 continued.

Professional “Personal Chef” course available

Sullivan University has formed a partnership with the American Personal & Hospitality Chefs Association (APCHA) to teach their Personal Chef Course. A personal chef prepares food in the homes of families, friends, or clients of restaurants or cooking quick frozen entrees when they arrive home from work. Most are referred to as DINKS (Double Income No Kids), working couples who want some time at home enjoying a cooked meal by Chef Candy Wallace, Executive Director and founder of the American Personal & Private Chef Association. [Eronon’s Norm: Chef Candy Wallace was Sullivan’s recent Distinguished Visiting Chef. See highlights of her visit on page 10.] Creative menu planning A personal chef interviews clients on their likes and dislikes, allergies, etc. The chef creates a five day menu for their approval and may go once a week to the client’s home to prepare meals that can be refrigerated or frozen, and reheated. The personal chef guarantees that all ingredients are fresh and no fillers or preservatives were used. Demand is high The business of the personal chef is one of the biggest growth areas of employment in the hospitality field in a number of years. Most personal chefs handle four clients and prepare the food in the clients’ home from Monday through Thursday then leave Fridays for preparing new menus, and other paper-work involved in running the business. Other personal chefs may work full time and either live-in or travel around the world with their employer.

Certificate course The American Personal & Private Chef Association has provided Sullivan with all of the training materials needed to teach this course and the association will prepare the final exams and issue the certificates of training.

 Calling all NCHS Alumni

Celebrate 25 years of success and kick off Derby Week at Sullivan’s Alumni Reunion 2008

Appreciation for the countless individuals who invested their futures in Sullivan’s National Center for Hospitality Studies (NCHS) combined with desire to commemorate 25 years of success, resulted in the Alumni Association creating an unforgettable reunion with a fabulous weekend of fun and fellowship on April 25 and April 26, 2008. Held at Churchill Downs on opening day of the Spring meet, there’s no better way to kick-off Derby Week than at the Downs with Sullivan Alumni, culminating in a first-class evening of fun and fellowship on Millionaire’s Row Saturday evening. Throughout the weekend, NCHS alumni will have the opportunity to catch up with old friends and make new ones. Alumni will also have a great opportunity to interact with former faculty, new faculty, and leading chef restaurateurs. Those unfamiliar with Sullivan’s West Campus will see first-hand all the innovations and renovations to the Culinary and Baking & Pastry Labs at that location and also on the main campus. Make your plans now! Join us in Louisville and get ready for Southern hospitality - Sullivan-style! Visit Sullivan.edu/AlumniNotes and click on the link about the reunion for more information. And, while you’re there, go ahead and complete a brief survey for the Alumni directory. It’s free and a terrific way to stay connected and informed about all the great events and activities planned just for you!

In this issue of The Herald, learn what the President of a $156 million dollar global software company, Director of Internal Audit for the Commonwealth of Kentucky and award-winning Chefs all have in common. Here’s a hint: all have fond memories of their student experience and are enjoying great career success, thanks to the education they received from Sullivan University.

Sullivan students are going to the 2008 Summer Olympics in China! No wonder they’re ecstatic!

Sullivan’s IT Academy starts second decade

In 1997, Sullivan University started a program focused on delivering certification-based Microsoft Systems Engineering classes. To facilitate the program, a new school within the university was established. The first class of 18 students embarked on a year-long program to attain the coveted Microsoft Certified Systems Engineer (MCSE) certification. The graduates of that first class worked at the highest levels in IT today. One of those first graduates, Eli Baker, now runs Amazon.com’s networks nationally. Others are in healthcare, logistics, and consulting all over the Louisville area. Program continues to grow

Under the leadership of Don Jusice, Director of Sullivan University’s IT Academy, the Microsoft program has graduated an average of 300 students per year and is recognized by local and national companies as an elite source of high quality employees. Over the years the program has continued to evolve as technology changed, adding Solaris, Linux, Active Directory, Cisco, IT Security, Business Analysis, Service Desk, ITIL and other in-demand skills and certifications. Sullivan University’s IT Academy program uses only highly experienced, certified and qualified instructors who are actively employed in the industry. This real-world perspective brought to the classroom makes Sullivan’s program truly unique.

See page 8 for more about the IT Academy and the College of Technology.
President to attend Sullivan's Spring commencement

Of course, Glenn Sullivan, President of Sullivan University will be on hand, but this year there will be another president in attendance. Last year, MajescoMastek, a $156 million global software services and service provider, announced the selection of William S. McCarter as President of the North American business. Pretty impressive. Previously, McCarter was Senior Vice President and Regional Chief Information Officer of the Allianz Group in North America, senior-level chief information officer (CIO) of Fireman’s Fund Insurance Company in Novato, California and held key financial technology roles at Bank One and PNC Bank. But, that’s not all. He’s been recognized by the insurance industry as being among the “Eight CIOs” in Property and Casualty Insurance and was past chairman of LOMA’s Life Office Management Association (LOMA) Technology Committee. He attended executive training at The Wharton Business School, Darden Graduate School and Columbia University. He received his associate of science degree in Business Programming from Warttson College and his Bachelor’s degree in Human Resource Leadership from Sullivan. Yes, Bill McCarter is one of our own. With credentials like these, perhaps you anticipate he will be the commencement speaker. Instead, he’ll be wearing his cap and gown and walking across the stage to receive his Master’s in Business Administration (MBA) degree on April 12, 2008.

Billy McCarter flew in from California to take his Major Field Test (MFT). For those unfamiliar with this exam, a MFT is a comprehensive MBA outcomes assessment designed to measure the basic, critical knowledge obtained and understood through participation by students in your program. McCarter was able to interweave his home-life with work with his work in order to be successful. I was amazed at the hospitality extended by the faculty and students. I was able to handle my Sullivan classes online while in an airport, hotel, home, or office, which in my world can be half way around the world.”

WILLIAM (Billy) S. McCarter
President, MajescoMastek
SULLIVAN MBA GRADUATE

My vision is to elevate Sullivan’s Graduate School in every respect. I plan to accomplish this through developing and realigning the mission; repositioning and differentiating our programs; innovating and developing teaching models from other competitors, and plan to introduce new programs (some of which are in developing with affiliates with local employers, and aggressive outreach marketing. Finally, a more focused approach will concentrate on business school accreditation, review, use of quality metrics, and active participation in the University’s Quality Enhancement Program.”

Dr. Eric Harter
Graduate School Dean

College of Pharmacy receives unique gift

Sullivan University’s College of Pharmacy recently received a series of antique prints typifying the growth of the pharmacy field. The prints were donated and presented by Senator Richard L. Roeding, R.PH who is the only registered pharmacist in Kentucky’s state legislature.

Below, left to right: Tom Davison, Senior Vice President, Sullivan University; Brad Hall, Executive Director, Kentucky Pharmacists Association (KPA); Dr. Walter Soja, Pharm.D., Professor & Director of Experiential Education, Sullivan University College of Pharmacy; Kentucky Senator Richard L. Roeding, R.P.H.; and Dr. Hieu T. Tran, Pharm.D., and Professor, Sullivan University College of Pharmacy.

Dr. Rob Healy was so proud to earn his Master of Science in Dispute Resolution (MSDR) degree from Sullivan University that she traveled from her Oregon home to attend the Fall 2007 graduation ceremony. Since the MSDR program is completely online, she met some of her classmates face-to-face for the first time. And she had “the best” time in Louisville. Debra was amazed at the hospitality extended to her as she attended graduation parties and visited 4th Street Live. Currently, Debra works as a paralegal in a Portland law firm. She says she gets calls everyday from employers embroiled in workplace disputes.”

Although they had no legal course of action, they have turned to a law firm because they believe they are now well-versed in human resources. Debra is passionate about developing a program that provides alternatives to litigation and help resolve the issues for the employee and the employer.

Addition highlights of Sullivan’s Fall 2007 graduation on page 7
Sullivan’s Wellness Center gave everyone something to GNAW on

The Wellness Center’s Second Annual General Nutrition Awareness Week (GNAW) 2008, “Branching Out” recently brought nutrition experts to campus and featured some of Sullivan’s resident experts. In addition to the Sullivan community, the event was open to the public and to students from Spencian College and Louisville Technical Institute, both part of The Sullivan University System.

A presentation on “No Gluten-Much Gusto!” engaged a huge audience. Faculty member, Cynthia Kennedy, M.S., R.D., L.D, presented the plight of celiac patients and the growing market for special diets. Students sampling a gluten-free chocolate cake sweetly ended the talk.

Sullivan Chef Instructor Katie Payne CSC, gave mini wraps to treats listeners to a taste of “Fish Breakfast.” Students, who teamed with Chef Instructor Colin Engle CEC, CHE, CFBE, to speak on “Diet and Disease – An International Approach.” Their talk yielded invitations to present the information within the community.

Students from Spencian College (a member of the Sullivan University System) also attended. Riggs stated, “Not-So-Lox was enjoyed by an array of Indian spices.”

The National Eating Disorder Screening Program served many participants, thanks to post-grad therapists and other visiting practitioners. The screening activity supplemented eating disorder specialist Lauren Kehr’s talk, “Emotional Eating” when she stressed that we “make peace with your food” by adopting an attitude of mindful eating. Baptist Hospital East and Milestone Wellness Center conducted other physical screenings for blood sugar and body fat. Thanks to the joint sponsorship by Sullivan’s Wellness Center and National Center for Hospitality Studies, the week was a great success.
World class students

In International Business, students learn that the business practices performed in the U.S. and look at comparative situations from another country's point of view. All the basics are covered such as international business, exchange rates, tariffs, exporting and importing of goods, outsourcing, and how politics and current events impact how business is conducted globally.

The primary aspect of this course is not to have students merely remember terms or concepts but to make them relate to and understand how international business practices impact not only the U.S. but other nations as well," stated Professor Randy Nichols. Class members present weekly articles (on a subject of their choosing) as long as it relates to the chapter reading for the week. The articles are discussed and debated within class and Dr. Nichols offers his insights as a follow up. The final course activity is a paper presentation eight particular aspects of one or more foreign nations, a PowerPoint presentation (following the same guidelines) or actual demonstration (the culinary group prepared an authentic Chinese meal which they served to the class along with giving their PowerPoint presentation). The basic idea is to help the student learn and appreciate the conditions/situations under which nations must operate as they conduct business.

Chef Katie Payne's CSC. International Cuisine class had a wonderful treat when Chef Peng Looi came to spend the day and cook some of his favorite dishes from his homeland, Malaysia. Beef Rendang and Grilled Fish in Banana Leaf are two of the dishes that were prepared. Chef Looi is well-known to Louisvillians as the Chef-Owner of two of the best restaurants in town: Asiatique and August Moon. He is well-known in international circles and has traveled the world demonstrating and competing with the exotic and spicy flavors of China and Southeast Asia. Chef Looi says he loves to teach (he has a degree in Civil Engineering) and has several Sullivan students serving their internships in his restaurants.

An introduction to ‘sadistics’

Introduction to Statistics is often called Introduction to Sadistics and it is meant as more than a slip of the tongue. This course, required in a number of fields of study, is the class that many students dread, and wish they understood but feared to plunge into to begin the work of understanding.

According to Professor Mel Kuhbander, the subject matter is full of common sense. According to Kuhbander; students come to this course, usually fairly fresh from College Algebra, and think they have to learn a bunch of formulas or figure out ways to take the information in a problem and find a formula that fits. Many of the problems are presented in a narrative form and students, by and large, have a fear of so-called word problems. Consequently, they shirk from the task instead of actually sitting back and enjoying what is being revealed. For what is being revealed are the ‘secrets’ to polling. How do they determine that margin of error that is referenced when, say, the Bluegrass poll reports on how Kentuckians think about a candidate? How can they make the conclusions that they do when they only interview 720 people? Not only are these topics explained, but students are presented with the actual questions used in polls.

Statistics, for some students, has been a bane in their education career. It need not be. Learn to take surveys, interpret results, simplify data so others can understand and read reports that talk about strange things such as a 95% confidence limit. All of these topics are discussed and practiced, and the faculty and students ‘are trying to be more enjoyable and that the faculty were more understanding that we have jobs and families outside of other colleges I have attended.”

"Sadistics is not all of what I expected. I always thought that college was hard and time consuming. I dreaded going back to school but knew it would benefit me in the long run. Once I started at Sullivan, I found classes to be more enjoyable and that the faculty were more understanding that we have jobs and families outside of class work."

Below, student Chad Scudder receives a pointer from Chef Peng Looi.

Sullivan Paralegal student is in the winner’s circle

Sullivan student, Patrick J. Johnson, is a true winner on and off the track. A professional jockey for 27 years, Patrick will soon graduate from Sullivan with his Bachelor's in Paralegal Studies and plans to enter law school in the fall. It’s been an interesting journey from the race track to the court room.

"I have already realized In 1976, Patrick graduated from Daviess County High School in Owensboro, Kentucky and was torn between college or becoming a jockey. “I had watched Angel Cordero on Bold Forbes and Steve Cauthen on Affirmed win the Kentucky Derby and had a huge desire to become a jockey.” Patrick was raised on a farm; because of his size and upbringung, several friends and elders supported his dream.

Patrick went to Churchill Downs in 1977, and worked on the Kentucky racing circuit. He started as a hotwalker, then a groom, later an exercise boy, and in 1980 had paid his dues to become a jockey. Along the way, he earned an Associate’s degree in Paralegal Studies at Daymar College in Owensboro. Since Sullivan accepted the credits he had earned and had a convenient location, Patrick transferred to continue his education at the Sullivan University campus in Louisville. High praise for his Sullivan experience “Between Sullivan and Daymar, there is no comparison. Sullivan has a huge library, the ala carte café is a great perk and Sullivan offers more of an indepth curriculum.” Although Patrick enjoyed his time at Daymar, “Sullivan is without a Sullivan Paralegal student and professional jockey, Patrick J. Johnson.”

Sullivan student, Tiffany Williams, is a true winner on and off the track. A professional jockey for 27 years, Patrick will soon graduate from Sullivan with his Bachelor’s in Paralegal Studies and plans to enter law school in the fall. It’s been an interesting journey from the race track to the court room.

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"I truly enjoy this class. The open discussions are meaningful and very educational—every student should take this class to broaden their horizons.”

Left to right, International Business students, Mt. Waiper, Jennifer Cruver and Emily DeVore enjoy a chuckle in class.
When Kevin Field graduated from high school in 1979, he wanted to pursue careers in accounting and business. His family knew Sullivan had a career-focused reputation; that was very appealing. Kevin enrolled and graduated from Sullivan 18 months later in December 1980 with his Associate in Business degree with a major in Accounting and Business Administration.

Fond memories
“I enjoyed my time at Sullivan. Of course, it was a much smaller college back in 1980,” Kevin recalled. “I gained several good friends; in fact, for 27 years I have kept in contact with classmate Rick Herbig. I still remember Chapter 14, Accounting for Bonds, in Calvin Carroll’s Accounting class. I also remember the tragic story of the Easter Bunny which Calvin told to his children in an effort to purchase candy at half price the day after Easter,” he chuckled.

Today he is the Director of Internal Audit at Kentucky Housing Corporation (KHC), the state housing finance agency for the Commonwealth of Kentucky. He is responsible for directing the development, implementation and coordination of the Corporation’s internal audit and quality assurance activities.

Continues to grow in his career
Kevin is a member of Information Systems Audit & Control Association (ISACA), the Institute of Internal Auditors (IIA) and the Association of Professionals in Business Management. Kevin also obtained professional designations as a Certified Internal Auditor (CIA), Certified Information Systems Auditor (CISA), Certified Business Manager (CBM), and most recently as a Certified Information Security Manager (CISM). He received a Bachelor of Arts with a major in Accounting from Bellarmine College, since Sullivan did not offer a bachelor’s degree program at that time. Most of my credits transferred over from Sullivan saving me both time and money,” Kevin stated.

Credits Sullivan for his success
“Sullivan provided me with an excellent foundation for my career in internal audit. I benefited from the smaller class sizes, individual attention, and “Plus 87” just to name a few,” Kevin stated, adding, “Sullivan provided an excellent learning environment and allowed me to expand my limited knowledge of accounting into a professional career as an internal auditor. I believe Sullivan students received a tremendous advantage since many professors had previous experience in the business world. The career-focused curriculum is also a great advantage. I still find value in a liberal arts education, but for someone who is looking for a focused jump start into a career, Sullivan has the proven track record.”

Enjoys his chosen field
“For me accounting opened up a whole new area of what business was about. I discovered a new way of understanding and interpreting financial data. Furthermore, I would recommend to any one pursuing a career in accounting to work towards a Master’s in Business Administration degree or to obtain a Master’s level certification,” Kevin would also recommend that Sullivan accounting students take as many technology Information Technology courses as possible while in school. Set realistic goals. Work to achieve them and most importantly, remember that you have chosen to do in your career, realize that you have a choice so choose to enjoy what you do and do what you enjoy!”

Academic Support & Tutoring Center helps students succeed

“Attention students and alumni! Get your résumé ready! Sullivan’s Spring Career Fair is right around the corner!”

Sullivan University’s Career Fairs provide students and alumni with a terrific forum to present their résumés, network with many premier regional employers, and search for their career opportunity with companies located across the nation and worldwide.

Each year, Graduate Employment Services (GES) hosts a Spring and Fall Career Fair to assist students and alumni in their job search. These bi-annual Career Fairs are a great opportunity to meet employers, learn about positions, and network for future job prospects.

GES is excited over the many networking contacts that students, alumni, and students are always able to make. Sullivan’s Career Fairs aren’t just about getting a job. It’s about making valuable networking contacts. Often students aren’t actively searching for employment while they are in school, but want to explore avenues as they near graduation.

Employer feedback helpful
GES is able to provide students and alumni real-world feedback on areas they need to improve on in order to seek employment. Many employers comment on how professionally dressed the students were and how great their résumés looked. GES also serves as a conduit for constructive criticism from the participating employers. Where else can you get helpful tips straight from the person who will interview you!

Researching companies was a topic many employers found important to share. “Have them [students] ask lots of questions, inquire about the business and what they are interested in or their goals,” Researching companies ahead of time is an excellent way to stand out from the others in the crowd!

Sullivan Accounting degree added to his success

"For someone looking for a focused jump start into a career, Sullivan has the proven track record.”

KEVIN FIELD
Graduate Employment Success

THIS IS ONLY A PARTIAL LISTING OF RECENT GRADUATE EMPLOYMENT SUCCESS

Jeff Adams
Henry Co. HS, KY
Sous Chef
Feid Grisanti Restaurant
Louisville, KY

Leslie Brooks
Moore HS, KY
Accounting Specialist
Bulk First
Louisville, KY

Daniel Brown
Butler Traditional HS, KY
Line Cook
Amerigo Italian Restaurant
Louisville, KY

Lisa Burnett ★
Shawnee HS, KY
Business Accountant II
Louisville Metro Government
Louisville, KY

Dustin Claypool ★
Lucas HS, OH
Executive Chef
The Country Club at
Muirfield Village
Dublin, OH

Elijah Fitzpatrick
Clarksville HS, IN
Line Cook
Adam’s Mark Hotel
Indianapolis, IN

Patrick Dale ★
Nicholas Co. HS, KY
Executive Chef
Incredible Dave’s
Louisville, KY

Robert Heath
Jeffersonville HS, KY
Accounts Payable
Ken Towery Super Center
Louisville, KY

Amanda Horsemann
Butler Traditional HS, KY
Baker
Homemade Ice Cream & Pie Kitchen
Louisville, KY

Casey Hunt
Trinity HS, KY
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Rasham Jone ★
North Hardin HS, KY
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Daniela Bush
Britisho Internacional, Ecuador
Baking Assistant
Small Times Bakery
Louisville, KY

Emily Peck
Menifee Co. HS, KY
Cook
Morton’s Steakhouse
Louisville, KY

Allen Sims ★
Seneca HS, KY
Chef/Owner
Wood City Grill
Louisville, KY

Angela Pike
Male HS, KY
Chef
Kroger
Louisville, KY

William Yearwood
Crockett County HS, TN
Sous Chef
Tangredi’s Italian Kitchen
Nashville, TN

Patricia Lawson ★
Waggener HS, KY
Administrative Assistant
Kentucky Real Estate Commission
Louisville, KY

Chad Mchler
New Albany HS, IN
High Speed Data Specialist
Charter Communications
Louisville, KY

Kathryn Joseph
GED, Louisville, KY
Chef
Kroger
Louisville, KY

David Morris ★
North West HS, IN
Chef
Kroger
Louisville, KY

Natasha Burnham
Meadow Heights HS, MO
Pastry Chef
Small Times Bakery
Louisville, KY

Colleen Tyler ★
Shawnee HS, KY
Accountant
Martineau Heavy Stamping, Inc.
Shelbyville, KY

Congratulations to our graduates!

SULLIVAN UNIVERSITY HERALD
The star indicates alumni employment updates and/or using the lifetime, fee-free employment assistance from Sullivan University’s Graduate Employment Services Department

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Stephanie Tate
Meade County HS, KY
Medical Records Clerk
Strategic Resource, Inc.
Colorado Springs, CO

Travis Hudson
Austin HS, TX
Sous Chef
Sodexo-Louisville Zoo
Louisville, KY

Jack Van Camp
Burrell HS, PA
Pastry Chef
Stokely Hospitality Enterprises
Sevierville, TN

Pamela Black
Monument Valley HS, AZ
Medical Assistant
Care Continuum
Louisville, KY

Tyler Wieczorek
Highland HS, IN
Sous Chef
Ponder Creek Estates
Louisville, KY

Jami Carpenter
Edgewood HS, OH
Baker
Bountiful Bread
Louisville, KY

Yordan Kharizanov
★
Varna, Bulgaria
Staff Accountant
Texas Roadhouse Corporate Office
Louisville, KY

Joe Wood ★
Meade Co. HS, KY
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Jesse Carpenter
Edgewood HS, OH
Baker
Bountiful Bread
Louisville, KY

Surekha Kulkarni
★
Ispat HS, India
Paralegal
Thompson, Miller & Simpson
Louisville, KY

Mitchell Tuell
Columbus East HS, IN
Chef
The Cheesecake Factory
Greenwood, IN

Carrie Holterhaus ★
GED, KY
Finance Administrator
Absolute Networking Systems
Louisville, KY

Joel Wolff ★
Charlestown HS, IN
Line Cook
Eurest Dining/ UPS
Louisville, KY

Yordan Kharizanov ★
Varna, Bulgaria
Staff Accountant
Texas Roadhouse Corporate Office
Louisville, KY

Corey Klein
Walden HS, Louisville, KY
Line Cook
Levy Restaurants/ Churchill Downs
Louisville, KY

Tom Ward
Butler HS, KY
IT Technician
Strothman & Co.
Louisville, KY

Donna Kincaid
Holy Rosary Academy, KY
Paralegal
Commonwealth Attorney’s Office
Louisville, KY

John Westenhofer
Southern HS, KY
Sous Chef
Incredible Dave’s
Louisville, KY

Chris Anderson ★
Trinity HS, Louisville, KY
Consultant
Surrex Solutions Corporation
Louisville, KY

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Sullivan University’s Fall 2007 graduation is history and The Herald is pleased to give you highlights of that wonderful event. The formal commencement was held at beautiful Southeast Christian Church in Louisville, Kentucky. More than 3,200 graduates, family and guests from Sullivan’s campuses in Louisville, Lexington and Fort Knox attended. James T. Wood, President and CEO of the Louisville Convention & Visitors Bureau was the guest speaker. With smiles and pride, the graduates in their caps and gowns, crossed the stage to receive certificates, diplomas, associate, bachelor’s and master’s degrees from Dr. A.R. Sullivan, Chancellor of The Sullivan University System. Cameras flashed as families and friends cheered their graduates, now armed with the confidence to pursue their career dreams.

Sullivan’s graduations are unique. Rather than one held in May of each year like most other collegiate institutions, Sullivan University graduates students four times a year, every January, March, June and September and holds two formal commencements in April and October. Sullivan’s 2008 Spring graduation ceremony will be at Southeast Christian Church on Saturday, April 12 at 9 am. United States Congressman John Yarmuth will be the commencement speaker. Everyone is invited to share in the joy of this wonderful occasion.
Sullivan is the best choice for a Computer Science degree
by Scott Cordile, Computer Science Department Chair

The most common question I am asked is, “What makes Sullivan’s Computer Science program better than Computer Science in Information Technology programs taught somewhere else?” My answer is always the same. Our focus is not computer engineering nor how to use a computer at work. While we teach some of the same material, our main focus is teaching a broad spectrum of skills needed by a computer generalist to succeed in any computer career. We want our students to be successfully employed in the networking group at UPS, at a repair shop like Geek Squad City, or as the single technical support guru at a smaller, locally-owned business.

How Sullivan University is different

Sullivan is different from the other Computer Science programs in Louisville because most courses are taught in a computer lab starting the first day of class. This enables students to use, break, fix and maintain all of the parts of a live computer. Instead of a lecture on programming, with students only permitted to sit and take notes, Sullivan students create working programs that are refined over time.

Another great Sullivan advantage is the Officeto Technology Department, where our students use our computer Science Department web server. Students use this server to practice their skills in a live development environment. For example, students taking Database Design create databases on this live server. Students in Website Design publish real web pages; students in Operating Systems multi-thread composers and students in the Object Oriented Programming class are able to learn how to program in Java.

Sullivan University has it all

If you want classes to be fun, challenging and hands-on, you will find them at Sullivan. All of the instructors have real-world knowledge and practical experience. Sullivan prepares its students to be outstanding candidates for any technology-based business. Take a look at the Computer Science Department of Sullivan University’s College of Technology at http://cct.sullivan.edu

Sullivan has THE Computer Science program in Louisville and maybe in the state of Kentucky. My experience at Sullivan has been more than I expected. The Sullivan IT Academy was very eye opening because of all the knowledge that I gained.

KIRRE DUFFIE

Over the last few years, two local companies have looked no further than Sullivan University when filling critical job openings. Peak10 and MaximumASP share data center facilities in Louisville. While the companies have different business models, and different customer bases, they both know where to go to find good people.

Peak10 is one of 12 data centers across the southeast and midwest owned by Peak10, a leading national provider. MaximumASP specializes in pure Microsoft platforms hosting for web developers, and hosts over 50,000 domains for customers in 66 countries. Their email system alone supports 500,000 mailboxes for customers and clients.

Sullivan’s unique year long cohort program allows instructors to get to know the students. By working with local companies, instructors can match students not only to the right job, but the right company culture. Each company encourages personal as well as professional growth of their employees, and while Chana Cohn and Bob Ausmus have moved on, both are still part of the family.

Since 2005, 14 graduates of the IT Academy have contributed to one of 12 data centers across the southeast and midwest owned by Peak10, a leading national provider. MaximumASP specializes in pure Microsoft platforms hosting for web developers, and hosts over 50,000 domains for customers in 66 countries. Their email system alone supports 500,000 mailboxes for customers and clients.

Sullivan’s unique year long cohort program allows instructors to get to...
Sullivan’s National Center for Hospitality Studies now offers Controlled Vapor Technology Cooking

Sullivan’s renowned National Center for Hospitality Studies (NCHS) has recently instituted training in Controlled Vapor Cooking (C-Vap). Dr. Winston Shetlan of Winston Industries has donated more than $150,000 of Winston’s equipment to Sullivan University in an agreement that students be taught the benefits of controlled vapor cooking. The National Center will incorporate this technology into all of its classes and students will be certified in C-Vap Technology from Sullivan Industries upon graduation.

What’s it all about?

Controlled vapor cooking reduces the amount of shrinkage in products that occur and allows the natural enzymes in high protein items to break down gradually thereby increasing the tenderness of the products. When cooking vegetables, it allows for them to be cooked alongside of fish or meats in the same unit without any transfer of flavors. The controlled vapor allows for the vegetables to be cooked without any loss of natural color, which is normally lost in the products that may be held for extended periods utilizing normal blanching, steaming or sauté cooking.

Technology had illustrious debut

At a luncheon where the new Controlled Vapor Technology was demonstrated, Howard Richardson, Corporate Executive Chef at Winston’s Industries (and a Sullivan graduate) was invited to cook at the highly-chefed event. Richardson, who is the new corporate executive chef at Winston’s Industries, demonstrated how to utilize the equipment while cooking fresh produce. Richardson also used some of Winston’s high-end equipment during the luncheon to cook vegetable and meat items. Richardson made a delicious display of pastries and was pleased with the way the equipment was working in the kitchen.

Student Marion Mitchell removes a roast cooked in one of Sullivan’s new controlled vapor technology ovens donated by Winston Industries.

Sullivan’s National Center for Hospitality Studies continuously looks for new and innovative technology and trends in the hospitality industry to incorporate into the training Sullivan students receive so that they will be well prepared for employment.


Chef Schmid is honored by the Hospitality News Foundation for his contributions to hospitality education. The second edition of book, The Hospitality Manager’s Guide to Wines, Beers and Spirits, will be released later this year.

HOSPITALITY STUDIES

NATIONAL CENTER FOR

SPRING 2008

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MEDAL COUNT GROWS!
Left to right, Brad Stout, Ryana D’Armondo, Samantha McMakara, Liz Stigler, and David Wheaton, who are wearing the silver medals they were awarded at the American Culinary Federation’s Southeast Regional Culinary Competition. Note: no gold medals were awarded.

Sullivan University students recently returned from the American Culinary Federation’s (ACF) Southeast Regional Culinary Competition, where their hard work and dedication earned them five silver medals (no gold medals were awarded this year). Are you wondering what the competition is like? Just imagine demonstrating five different knife cuts on carrots, potatoes, onions, tomatoes and parsley, perfectly filet-boning a chicken and filleting a fish, perfectly Meringue a quart of pastry cream, peeling and sectioning an orange and using pre-made dough to perfectly line a tart pan. And, not knowing until the moment of competition which item a team

Chef Spendlove receives Presidential gold medal
President’s Medallions have long been a tradition of the American Culinary Federation (ACF). This prestigious award honors those who have achieved excellence, dedication and loyalty to the culinary arts. Recently, ACF President, Chef John Kinsella, CMC, CCE, AAC presented Sullivan Chef Instructor Derek Spendlove, CCE, CCE, AAC with the 2008 President’s Medal during the recent American Academy of Chefs gala.

It’s the icing on the cake! Sullivan graduate receives 2008 Pastry Chef of the Year Award
Vanessa Haden CPC, Baking & Pastry Arts graduate was recently named the 2008 Pastry Chef of the Year for the Southeast Region by the American Culinary Federation (ACF). She is a finalist for the National Pastry Chef of the Year Award and will compete for this title at the ACF’s national convention in July 2008.

Sullivan Professional Catering graduate strikes it rich in Las Vegas
Jillian Kessler, a 07 Sullivan University Professional Catering graduate recently participated in The Kitchen Contenders Mystery Box Challenge. The Mystery Box was the opening night event for the 16th Annual Catersource Conference. The Conference is the largest gathering of caterers in the world that was held in Las Vegas, Nevada.

No wonder Jillian Kessler ’07 strikes a jaunty pose. She won a silver medal at the Kitchen Contenders Mystery Box Challenge during the Catersource Conference held recently in Las Vegas, Nevada.

Jillian was the Off-Premise Event Coordinator for Marty’s Catering in Boston, Massachussets was one of three competitors representing the International Caterers Association (ICA) team. Chefs Shane Miller of Melange Catering in Houston, Texas and Avery Rohmer of RSVP Catering in Santa Clara, California completed the team. Team ICA took the silver medal, finishing close second behind The ACE’s of the National Association of Catering Executives team, comprised of Christopher Windus, Executive Chef for Todd English’s Bluezoo; Joe Affanno, Executive Sous Chef for Universal Studios Orlando; and John Walsh, Executive Chef for Chef’s Expressions Catering, Baltimore, Maryland. The teams were judged by officials from the American Culinary Federation. Team ICA’s winning hors d’oeuvres were Sautéed Potato Grissini wrapped with Korean Style Pork Bulgogi with Wax Bean Kimchi. Congratulations Jillian!
The Greater Louisville Hotel & Lodging Association (GLH&LA), in conjunction with Sullivan University, awarded $2,000 scholarships to four students earning their Bachelor’s in Hospitality Management degree. Each student is employed by a GLH&LA member hotel. Brad Walker, president of the GLH&LA, said, “We were thrilled that Sullivan University is matching each of our $1,000 scholarships for these deserving employees and students,” adding, “This is a way for our local hospitality community to give back to Sullivan.” Walker is also the Vice President and General Manager of the Brown Hotel.

“The student winners were: Raquel Romero, line cook, Seelbach Hilton; Sanela Icanovic, Housekeeping Supervisor at the Hyatt Regency; Kimberly Bottom, Guest Services Representative at the Louisville Marriott Downtown; and Jennifer Schicker, Guest Services Representative at the Courtyard by Marriott on Phillips Lane. The association and University plan to team up again next year to offer four more scholarships. Applicants must be an employee or immediate family member of an employee of a GLH&LA member hotel; have a minimum of one year of service at the hotel, seek the general manager’s recommendation; and must be a full- or part-time student at Sullivan University pursuing an associate or a bachelor’s degree in any of Sullivan’s National Center for Hospitality Studies program offerings.”

President and General Manager of the Hotel Sommerville, Department Chair of the Hospitality Management degree. Each student is employed by a GLH&LA member hotel. Brad Walker, president of the GLH&LA, said, “We were thrilled that Sullivan University is matching each of our $1,000 scholarships for these deserving employees and students,” adding, “This is a way for our local hospitality community to give back to Sullivan.” Walker is also the Vice President and General Manager of the Brown Hotel.

One of our own

From left to right: Col. Colleen Ryan, A1C, A1C Angela Garcia, BDBTS, CM Sgt (Ret) Sullivan, Chef Educator of the Year Award from the “Most advanced techniques with chocolate, sugar, and centerpieces. Emily stated, “I never guessed I could learn to take a pile of fat and sculpt it into Santa Claus, or turn a bowl into a beautiful bow, or cover a wedding cake with fondant and beautiful handmade gum paste roses.” She continued, “My final Sullivan class was International Baking. My partner and I decided to do our final display about Christmas in Europe.” she revealed. “After setting up our gingerbread house, stollen, Christmas petit fours, plated desserts, fat and sugar sculptures, we anxiously awaited the judging. Chair of the Baking & Pastry Arts program, Chef Derek Spendlove, CEPC, CCE, AAC, presented the gold, silver and bronze awards. However, after seeing our display, he decided to invent a new award. He presented us with a ‘Best in Show’ certificate for our work and gave us Sullivan t-shirts as a prize. It was one of my proudest moments.”

Sullivan Hospitality Management students receive scholarship awards

Griffin also serves on the advisory board for the New Chef’s Academy based in Indianapolis. She has recently been chosen for the Indianapolis Business Journal’s Forty Under Forty” list, which honors the achievements and contributions of young Indianapolis professionals.

A GRADUATE’S SUCCESS STORY

Sometimes a hobby makes the best career

Emily Huckleberry Griffin has always loved cooking and baking, but never considered pursuing it as a career. As a child she watched her grandma bake and was amazed that she never used a recipe but how wonderful everything always tasted. After high school, Emily attended Ball State University. In her last semester, out of curiosity, she took a culinary class. “I enjoyed the class and it really stuck a chord with me,” she said.

A new direction

Emily was the first student in the program’s Legal Assistance Studies and for several years worked as a paralegal. Although she had planned on applying to law school and becoming a lawyer, Emily continued to have an interest in baking. “I purchased a cake decorating book, tips, and bags and would sit and practice decorating cakes on my coffee table in the evenings after work,” she recalled. “I began taking my cakes and baked goods into work; thing I knew, people were asking if they could order.” Emily began doing a couple cakes a month and after six months her first customer requested a wedding cake for her daughter. “She was willing to take a chance on me though I had never decorated a wedding cake before,” Emily said. The next week, she had an order for 100 petit fours for another co-worker’s daughter’s wedding. Realizing that she had some natural talent, Emily decided to pursue it as a career rather than just a hobby.

Emily was the only choice.

While researching places for culinary education, she kept hearing of Sullivan’s illustrious career prior to Sullivan. “I was really stuck a chord with me,” she said.

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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.

New College of Pharmacy building has “topped out”

Sullivan University’s new College of Pharmacy building is right on schedule! When completed late this summer, the new wing will feature two 100 seat auditoriums, four research laboratories, a model pharmacy, compounding laboratory, student lounge, and administrative office space. This fantastic new wing, attached to the Nolen Building, will be ready for students already enrolled in Sullivan’s Doctor of Pharmacy program, and who will begin their second quarter in late September. This initial class, which begins in July, will start on a three calendar year (36 month) academic program at Sullivan, unlike many other pharmacy schools following the traditional nine month program. This will allow Sullivan University’s Pharmacy graduates to enter their profession a full year ahead of many other pharmacy school graduates.

Placement of an American flag is an ironworkers’ tradition indicating that the building has “topped out” or reached its maximum height.