They're back! Sullivan students return from “fueling” the US Olympic team in Beijing, China

While they didn’t win any medals, Team Sullivan surpassed their personal best when it came to catering and feeding the United States Olympic athletes at the 2008 Summer games in Beijing, China.

Thanks to Chef/Instructor Kimberly Jones, CPCC, CEC Chair of Sullivan’s Professional Catering degree program and her relationship with Framboise Catering, the official caterer for the United States Olympic Organizing Committee (USOC), Sullivan University was the only culinary school in the United States chosen to provide students for this event. After having spent seven months in training, (including participation in the Dale Carnegie Leadership Training Program, and attending Chinese Etiquette and Cultural Classes), three Chef/Instructors and 22 Culinary Arts, Baking & Pastry, and Professional Catering students from the National Center for Hospitality Studies on Sullivan’s Louisville and Lexington campuses were Beijing-bound.

Diligent preparation paid off

Team Sullivan soon learned that food service in Beijing was very different from service in the states. The USOC had taken over two large restaurants in Beijing and when they arrived in China, the Sullivan group was assigned to “Americana” each venue - very much like opening a new restaurant in four day’s time. Those days were 14-16 hours long, but Sullivan students were equal to the task and their venues were ready to welcome the athletes and the VIP attendees to the Olympic Games.

Challenging roles

Team Sullivan was divided into two groups, one served at the USOC High Performance Training Center (HPTC), the other was assigned to the USA House. Everyone had a role and faced many different challenges. “Baking & Pastry Arts students probably faced the most day-to-day challenges since they were preparing baking products for both venues while actually baking at The USA House,” stated Chef/Instructor Kimberly Jones. “Because of the logistics, we were transporting our product via taxi cab and vans twice daily to and from the HPTC and having to endure airport style security with each and every delivery. And what a day it was!” Chef/Instructor Becky Woehrle CWPC, who headed the team of students that handled the baking and pastry for the HPTC and USA House, shared, “Every day we baked about 2,000 cookies, brownies, lemon bars, Rice Krispie treats, cheese bars, raspberry bars, no-bake cookies, muffins and dozens of loaves of quick bread for an army of the most voracious eaters I’ve ever encountered.” And that was just for breakfast! Chef/Instructor Callen Engle, CEC, CHE, CFBE headed the team at the HPTC, plating and presenting food at the HPTC, feeding nearly 300 athletes. “That is, 300 Olympic athletes [who] eat for two or three,” he stated. Chef/Instructor Jones shared another physical challenge Team Sullivan faced. “The USA House employees faced the endurance of constantly climbing stairs since dining areas were on four separate floors with the kitchen in the basement. Plus, in a foreign country we never knew from day-to-day what product we may or may not receive, making the job of client satisfaction that more challenging as both the athletes and VIPs were very specific in their menu needs and the USOC runs a tight ship.” Team Sullivan were all winners “Sullivan’s entire student team rose to the occasion and performed their jobs professionally, without complaint and represented the University with poise and dignity,” Chef/Instructor Jones stated, adding, “Sullivan students experienced the job interview of a lifetime, received hands-on catering exposure, and a resume listing that will help to enhance their careers for many years to come.” See page 11 for pictorial highlights.

New IT platform will benefit students

Sullivan University, always an innovator in education, makes sure to stay abreast of the latest changes in technology. Since the Microsoft (MCSE) program was established at Sullivan ten years ago, requirements for teaching advanced technology courses have changed. Now, thanks to Micro- soft and the Mirazon Group, Sullivan has completely redesigned the technology platform used to provide students with hands-on experience with Microsoft and other software products.

Expansion continues

Sullivan University is also making an additional investment in the current Cisco learning platform. Sullivan’s Cisco learning environment was designed by instructors John Gutermuth and Chris Anderson. John and Chris manage the world-wide infrastructure for a Fortune 5 company, and teach the Cisco certification courses in the IT Academy.

Sullivan receives prestigious grant

Rounding out the expansion is a $500,000 product grant from TestOut Corporation for their LabSim product. Sullivan University was one of only 20 academic institutions nationwide receiving the grant. The LabSims allow students to use platform simulations to learn key concepts before practicing on live systems. The grant covers CompTIA, Microsoft, Cisco, and other certifications and technologies.

Great benefit for students

The improvements and expansion will allow Sullivan students to have the same learning environment available from any computer with Internet access, whether on-campus or from home. This will enhance their ability to fully research, experiment and explore in one of the most comprehensive technology learning labs available in the nation.

Sullivan’s IT Academy Director receives award

Congratulations to Don Justice, Director of Sullivan’s IT Academy, who was recently named the 2008 recipient of TenN’s Leadership Award. Technology Network’s (TeN) mission is to advance technology in the greater Louisville region. The organization annually recognizes individuals and organizations for outstanding achievement in technology-intensive projects or initiatives.

As the Director of the IT Academy at Sullivan University, Don Justice’s leadership has made a noticeable impact on the technology work force of Greater Louisville. Each year, at least 150 students graduate from Sullivan University after completing a curriculum set up and directed by Mr. Justice. He also guides graduates through the job placement and retention process – support that has influenced the productivity of many companies in Louisville and nationwide.

Sullivan to offer new online degree in Beverage Management

Sullivan University’s National Center for Hospitality Studies (NCHS) will add a degree in Beverage Management in 2009. This new major will offer students a new track of study in the Hospitality Industry. New courses will include, Wines of the New & Old World, Specialty Teas & Coffees, Bar Management & Mixology, Beers & Spirits, Managing Beverage Operations, and a professional internship.

The Beverage Management degree will be offered online allowing even more students from around the world to enroll and experience Sullivan University’s outstanding career opportunities.

Students who graduate with this Associate of Science degree will be employed as Beverage Managers, Sommeliers, and Bar Owners, to name a few career options. These students will also have the option of continuing their studies for Sullivan’s popular Bachelor of Science in Hospitality Management degree. The Beverage Management degree programs will be the sixth Associate of Science degree program offered by the NCHS, the first entirely online. Other NCHS degree programs include Associate of Science Degrees in Culinary Arts, Hotel-Restaurant Management, Baking & Pastry Arts, Professional Catering, Travel, Tourism & Event Management and a Bachelor of Science in Hospitality Management.
Alum receives commendation

Don has meditated more than 260 small claims criminal, probate and family cases for the courts in the past two years. As a volunteer, he passionately encourages each graduate or soon-to-be graduate of Sullivan to make a conscious commitment to perform some type of public service on regular basis. He feels such a commitment sends a strong and positive statement about how Sullivan teaches graduates about “giving back” and sociedad.

Don believes that value in mediation, be it profit driven or altruistic, is immeasurable. Such efforts should be denied access to such an incredible process or tool because of their income or ability to pay.

It has been Don’s great pleasure to also have recruited and played a small part in training other Sullivan grads for serving the AOC and its mediation programs and he looks forward to mediating with the AOC for many years to come.

A rose by any other name . . .

In the past two years, Sullivan University’s master’s program in alternative dispute resolution has undergone many changes. First, the curriculum was modified to include courses in conflict and culture and facilitating group conflicts. The latest change is the new name. Now, the Master’s of Science in Dispute Resolution (MSDR) has become the Master’s of Science in Conflict Management (MSCM). The word “dispute” implies a disagreement that requires a third party intervention. Although Sullivan’s MSCM can prepare students to mediate entrenched conflicts, its scope is much broader, and this name change reflects the skills students are learning in the program. If students are interested in alternative dispute resolution, such as mediation or facilitation, the degree will prepare them for that. However, it will also prepare them to manage conflict at all levels of any organization.

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Students responses to annual survey gives Sullivan’s Library high marks

Sullivan University’s Library uses its annual survey to determine how well the “sullivan students’ and faculty needs are being met by the library. The survey, which was conducted earlier this year for students and faculty, was for faculty asked to rate their satisfaction with the library and its services. According to survey results, 93% of Sullivan students and faculty rated the library’s services as "Good." Students and faculty were also inquired about the depth of the library collection. In fact, 91% of participants rated the collection as being complete—both current and comprehensive—and 93% of students ranked the library collection as being "Mostly/Always adequate" in meeting their research needs. Students commented that Sullivan’s library was doing a great job of “providing quality materials and services.”

The survey found that "the library is excellent," and that the "collection is a good one." Participants in the survey were invited to comment on their library experiences. Faculty had this to say about the library: "The library staff is very excellent with excellence and always makes moves to maintain excellence and to keep pace with career priorities of our students," and "The College of Pharmacy is brand new and the library has a close and very effective working relationship with the faculty." Sullivan students had many positive things to say about the library as well: "Excellent upkeep with the computers & resources, ex: books, magazines, databases, etc.,” and "Helpful great resources and very nice learning environment." Sullivan University's library has a number of programs that students and faculty can participate in to improve services including: making students aware of what electronic resources are available to them, improving the usability of the library web page, extending service hours, and improving computer access in the library.

All participants in the library’s annual survey are entered in a random drawing. Left, students Sherry Westerfield of Sullivan University’s Library Science program. Right, one of the students of Sullivan University's Library Science program. Left, students Sherry Westerfield of Sullivan University’s Library Science program. Right, one of the students of Sullivan University's Library Science program.
UPDATE:
College of Pharmacy

On October 3–4, Sullivan University hosted the first annual Nanotechnology Symposium at the new College of Pharmacy building. Academic and healthcare professionals from across the United States gathered to endorse the importance, applications and advancements of nanotechnology, bringing awareness of the subject and promoting future scientific discoveries to educational and scientific disciplines. The inaugural function included speeches by Dr. A.R. Sullivan, Chancellor of Sullivan University System, and Dr. James Ramsey, President of University of Louisville, to encourage the community involvement and commitment to this growing industry.

The College of Pharmacy will continue to focus on nanotechnology in the coming years as the subject matter grows. Being one of only two pharmacy schools in the state, Sullivan University’s College of Pharmacy also plans to develop a program to educate high school and pre-college students to take an interest in this fast-growing field. Dean Hieu T. Tran has met with the Superintendents, from Bullitt, Oldham, and Clark counties (and others to come) as well as with business leaders to share the College of Pharmacy’s plan to establish a center for the training and development of a program to educate high school and pre-college students and graduates on Industrial Pharmacy and Nanotechnology.

“This will be another breakthrough for the 21st century and we want to prepare our workforce for tomorrow,” said Tran. “I have always known you were smart, you just needed to do it because you can. I remember telling my wife that I would stand all this down that I don’t think I’m smart enough, and he said, ‘Debbie you are smart, I always knew you were smart, just never used it before.’”

Debbie Terry is certainly using her smarts now!

Wellness Fair with a funny title: Physically Phil & Phat

Margaret Heyn, R.D., L.D., from the Louisville Metro Department of Public Health & Wellness provided information on tobacco use and on diets recommended for general well-being in conjunction with diets needed by athletes for their performance fitness. New Age Pulmonary Services honed in on sleep apnea. Students could learn how to solid sleep affects fitness, and see varied equipment prescribed to cope with sleep apnea. Students received free spinal screening and upper body massage from The Spine Center staff for more relaxation and muscle toning. WHAS TV appeared to record and interview for its WHAS News Alive at Noon program for the same day with excellent footage of Spencen College’s nursing students conducting screenings for blood sugar and blood pressure. They also measured Body Mass Index. Spencen College’s is a member of The Sullivan University System and offers both allied health and business programs. Ideal Fitness’ regular demonstrations included yoga, stretching, -enriched exercise. The Wellness Center will hold a Mood Movement Wellness Fair on November 5 complete with demonstrations of kinesthetic methods to address mood disorders: yoga, selected exercises, and various dance modes.

On November 18–19 look for the Labyrinth Layout on the 18th with the addition of Tea for Relaxation on the 19th to prepare for holiday stressors. The Festival of Faiths will wind up their annual week with reflective activities on Sunday, November 16, which will include both the indoor labyrinth in room 121 and the outdoor Sullivan Labyrinth at Farmington Historic Home. Plans are also underway to offer students a "Coping with Homoeokinesia" workshop. Copes with stress and anxiety.

Left, Alicia Rousseau from Clark Memorial Hospital with students.
New Library signs aid in legal research

Anyone venturing into the Law section of the Sullivan Library should notice some helpful signs directing users to the various subsections of legal materials. Thanks to the cooperative efforts of Jennifer Gaither and Nick Rigg, of The Institute for Legal Studies, librarian Charles Brown and student Library Assistant Patrick John- son, three signs have been placed to identify the three primary divisions of legal materials available in the library.

Library is a researcher’s dream

The Sullivan Library is proud to have all the hardcopy materials needed to perform Kentucky state law research. These sources can be found under the “Kentucky Law Reference” sign, and include Kentucky statutes, rules and regulations, constitution, and case law. Under the “Federal Law Reference” sign, the Library also houses many volumes of material for federal law research. The federal materials include the case reporter set containing United States Supreme Court decisions and the multi-volume United States Code Annotated containing statutes passed by the U.S. Congress, as well as the U.S. Constitution. The Library also has a multitude of general law resources, which can be found under the “General Reference” sign.

“I know that all students appreciate the new layout for the legal materials; the signs really help to send users in the right direction,” added Nick Rigg, Director of Legal Studies. Paralegal Studies Professor Jennifer Gaither, who often teaches in a classroom next to the legal collection, commented that"the library staff has done a great job of reorganizing the legal resources in the library. The students have a much easier time accessing the resources, and you can see a lot more of it.”

Teamwork paid off

According to head librarian Charles Brown, “The new law section and signage showcases the library’s paralegal collections in a significantly enhanced and intuitively organized manner, which will make the materials much more accessible to the students and faculty. The most important aspect of this enhancement was the collegiality among the librarians and faculty and students worked together for a common institutionally effective goal.”

Two Sullivan students awarded scholarships by the Louisville Association of Paralegals

Robin Justus, an evening division student in the Paralegal Studies post-baccalaureate certificate program, was recently awarded a scholarship by the Louisville Association of Paralegals (LAP). Upon notice of her selection to receive the LAP scholarship Robin commented, “...Hard work doesn’t always yield a reward, but when it does the treat is sweet indeed. I am very grateful for the recognition and encouragement this scholarship has given me. I want to thank Nick Rigg, Director of Legal Studies, for putting my name forth for the scholarship. I really did need the boost, and I am most appreciative.”

Cissina Graff, a day division student in the Paralegal Studies associate degree program, was also awarded a scholarship by the LAP; Cissina likewise was very pleased to receive the scholarship. “It’s not about receiving a monetary amount. It’s the fact that only three people out of the entire city were chosen for this scholarship and I was one of them. That makes me very proud of myself,” she said. For Cissina, receiving the scholarship was another direct benefit of her decision to pursue her legal education at Sullivan. “The law is something that has always fascinated me. When I heard that Sullivan had a paralegal program that could be completed in 18 months I knew that Sullivan was the school for me,” Cissina added. Cissina is also the president of the Sullivan Student Paralegal Association.

Robin, Cissina, and Professor Nick Rigg attended the LAP luncheon meeting at which both students were given their scholarship checks. The meeting, held at The Jefferson Club in downtown Louisville, gave recipients a chance to network with LAP officers and practicing paralegals from the local area. The LAP, which provides free membership to paralegal studies students, has close ties with the University. Many of its members and officers are graduates of The Institute for Legal Studies, the LAP president also serves as a member of Sullivan’s Legal Studies Advisory Board.

Your vote counts! Library gears up for the presidential election

Want to know more about the 2008 presidential election? Look no further than the display case pictured above in the Sullivan Library. Earlier this year, members of the Sullivan Student Paralegal Association (SSPA) joined forces with library staff to create a collage of materials about the presidential election process and the views of the top candidates seeking the highest office in the land. Most notable contributions in getting the display organized, arranged and set up came from Joe Price, Library Assistant, and Cissina Graff, SSPA President.

But that’s not all!

In conjunction with this election display, SSPA held a voter registration drive that resulted in more than 200 new voters for the fall elections. One grateful student wrote in an email message, “Yes, I am registered to vote. Thanks so much for the passion to get everyone that goes to Sullivan signed up to vote. It is greatly appreciated from someone who cares about people voting.”

SSPA plans to hold a mock presidential election on campus prior to Election Day, Tuesday November 4. It will be interesting to see how close the Sullivan vote comes to the outcome of the real thing!

Sullivan Paralegal students tour Kentucky’s state capitol

An energetic group of Sullivan Paralegal students recently visited Frankfort, Kentucky, and enjoyed a one day trip to tour the state capitol. The field trip was sponsored by the Sullivan Student Paralegal Association (SSPA), which covered the cost of dining for those on the trip.

During the tour of the capitol, students learned about the construction of the building, considered as one of the three most beautiful state capitols in the United States. Magnificent marble statues of five prominent Americans with ties to Kentucky are in the capitol rotunda. Visitors were treated to a unique experience when they saw and heard oral arguments by attorneys before the Supreme Court of Kentucky. They were also treated to a series of public lectures and informal tours of the proceedings. Paralegal student Lee Ann Saunders, said, “Because I am not a native of Kentucky, I had no idea what a treasure we have in the State Capitol. I was impressed with the air of dignity and beauty... Seeing the Kentucky Supreme Court in action helped remind me why it’s necessary for a paralegal to understand all the components of the law and made me more aware of how it all fits.”

Edie Henchey, a post-baccalaureate certificate Paralegal Studies student, was likewise impressed. “To tour the Capi- tol Building in Frankfort complete with its granite columns and bronze statues was a real eye opener. I liked the grandeur of the legislative area and the statues with pictures of famous Kentucky women. The Supreme Court experience defi- nitely put us in touch with the real world of the legal profession. You realize your new career is truly evolving.”

Get involved

SSPA provides many opportunities for involvement, learning more about the paralegal career, and the development of leadership skills. Students interested in joining should contact Nick Rigg.
Graduate Employment Success

THIS IS ONLY A PARTIAL LISTING OF RECENT GRADUATE EMPLOYMENT SUCCESS

Katie Becraft
Boyle County HS, KY
Sales Manager
Universal Linens
Louisville, KY

Nick Bennett
Meade County HS, KY
Manager
One Force Staffing
Louisville, KY

Debora Bivens
Loretto HS, KY
Deduction Clerk
Jefferson County Public Schools
Louisville, KY

Billy Bledsoe
Moore HS, KY
Team Leader
The Stride Rite Corporation
Louisville, KY

Gary Bradshaw
Thomas Jefferson HS, KY
Operations Manager
Zappos
Louisville, KY

Jennifer Burks
Emerson Tapp HS, KY
Criminal Traffic Clerk
Jefferson County Court
Louisville, KY

Stephen Roy
East Hardin HS, KY
Auditor
Crowe, Chizel & Co. LLC
Louisville, KY

Amanda Kordes
Rolla HS, MO
Line Cook
Divine Events Catering Company
Atlanta, GA

Kenny Hinkley
Henry County HS, GA
General Electric
Louisville, KY

Lisa Burnett
Shawnee HS, KY
Senior Accountant
Ohio Valley Aluminum
Louisville, KY

Debora Bivens
Loretto HS, KY
Deduction Clerk
Jefferson County Public Schools
Louisville, KY

Amber Brewer
Larue County HS, KY
Accountant
Clauson, Mouser & Co. CPAs
Elizabethtown, KY

Samantha Crouch
Trimble County HS, KY
Pastry Chef
Mund’s Candy
Madison, IN

Michelle Edwards
Central HS, KY
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Kimberlee English
Western HS, KY
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Katie Schmitt
Jeffersontown HS, KY
High School Admissions Officer
Louisville Technical Institute
Louisville, KY

Jessica Ferris
Jeffersontown HS, KY
High School Admissions Officer
Louisville Technical Institute
Louisville, KY

Adam Morris
Shelby County HS, KY
Data Analyst
SHPS
Louisville, KY

Greta Garbo
Liceo Scientifico, Italy
Bank Teller
Stock Yards Bank & Trust
Louisville, KY

Simone Kraemer
North Bullitt HS, KY
Customer Services Manager
Round Trip Systems
Burlingame, CA

Mary Holland
Austin HS, IN
Paralegal
Zielke Law Office
Louisville, KY

Mary Harris
GED, KY
Accountant
El Dorado Tire County
Louisville, KY

Kimberley Khadoo
North Hardin HS, KY
HR Assistant
Summit Polymers Inc.
Elizabethtown, KY

Arnola Hasani
Atherton HS, KY
Customer Service Claims Specialist
Humana
Louisville, KY

Kristal Helton
Croatan HS, NC
Claims Representative
Department of Veteran’s Affairs
Louisville, KY

Employers are eager to hire Sullivan grads!

Sullivan University’s Graduate Employment Service is Fee-Free for Life
...and more Graduate Employment Success

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

Michael Lunz ★
Steel Valley HS, PA
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Marsha Mattingly ★
Fairdale HS, KY
Network Administrator
Sunrise Children’s Services
Mt. Washington, KY

Elissa Miller
Madison Consolidated HS, IN
Paralegal
Anthony Castor, Attorney
Madison, IN

Robert Mitchell
San Marcos HS, CA
Design Construction Manager
Capstone Engineering
Louisville, KY

Chris Oglesby
Pleasure Ridge Park HS, KY
Web Developer
Industrial Services of America
Louisville, KY

Afton Ramey
Academy for Individual Excellence, KY
Internal Auditor
Kindred Healthcare
Louisville, KY

Erika Norring-Linton
Fox HS, MO
Line Cook
Incredible Dave’s
Louisville, KY

Angela Wollenmann
Forest Park Jr. HS, IN
Pastry Chef
West Badon Springs Resort
French Lick, IN

Shampa Mukerjee ★
St. Anthony’s Convent HS, India
Medical Assistant
Louisville Orthopedic Specialists
Louisville, KY

Elizabeth Naegele
Milford HS, OH
Bookkeeper
Eldorado Tire
Louisville, KY

Tim Scrogham
Bardstown HS, KY
Project Manager
K Force Staffing
Louisville, KY

Allen Hubbard
DuPont Manual, KY
Executive Chef
Martini Highland Bistro
Louisville, KY

Christal Stephenson
Shawnee HS, KY
Manager
TECA, Inc.
Louisville, KY

THIS SPACE IS RESERVED FOR YOU AND YOUR SULLIVAN UNIVERSITY SUCCESS STORY!
A letter to our alumni
from Hazel Matthews, Director of Alumni Affairs

Sullivan University’s Fall Career Expo is right around the corner on Friday, October 12. Twice each year, Sullivan University’s Graduate Employment Services (GES) sponsors an outstanding Career Expo. This is a wonderful networking opportunity for alumni and students to meet prospective employers and discuss career opportunities. Opportunity Knocks, Inc., the Greenbrier Center Park, and the Boarding House Restaurant & Hotel in Louisville will be at the Expo. Join us to meet potential employers, and we will provide refreshments! 

Left to right, The Brown Hotel’s Human Resource Director, Marc Salmon and Executive Chef Larry Stahr intern with students Aleta Cruz and Aaron Bauman at the Spring Career Expo.

Sullivan University Student hires Sullivan students

Sullivan University Spring 2008 graduation was held at Southeast Christian Church in Louisville, Kentucky. Graduates, family and guests from Sullivan’s campuses in Louisville, Lexington and Fort Knox attended. U.S. Congressman John Yarmuth was the commencement speaker. With smiles and pride, graduates 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.

Sullivan’s graduates are unique. Rather than one held in May of each year like most other collegiate institutions, Sullivan graduates students four times a year, every January, March, June and September and holds two formal commencements in April and October. Sullivan’s 2008 Fall graduation will be at Southeast Christian Church, on Saturday, October 11 at 9 a.m. E.D.T.

Steven Michaelides, Owners of Words Ink, will give the commencement address. All are invited.

Amanda Kleber earned her Bachelor’s in Human Resource Leadership

Get ready for Career Expo!

Did you know?
• There have been 17,000 plus hits on the web site www.sullivan.edu/alumni
• Correspondence has been received from local alumni, alumni in Las Vegas, Arizona, Australia, Virginia and many other countries, cities and states.
• April 2008 saw the first ever reunion for Sullivan University, celebrating 21 years of the National Center for Hospitality Studies.
• Student Portal – Graduating students can register with the Alumni office as part of their graduation profile.
• Request a Transcript - now on the web site.
• Employers can now PSTD A job on line.
• Changing Job “CAREERS” section is online

Here’s what’s next
• A new web service having alumni and students, email, chat via text, voice or video, and the ability to share large files.
• Online registration program
• Alumni partnerships forming
• More alumni events being planned

We welcome your interest and involvement and invite you to stay in touch and maintain your old friends. Whether you’re ready to get involved now, or in the future, I hope you will register with your Alumni site. It’s the first step in reconnecting with classmates, graduates, students, and changing lives. Keep us informed when you move, change jobs, or reach new milestones in your life and career. We’re interested in your thoughts on how to build upon your alumni association. Contact your campus at 502-413-8880 or email hmatthews@sullivan.edu.

The mission
The Sullivan Alumni Association acts as a catalyst to foster lifelong connections with the global Sullivan community. We want our alumni relations program in which alumni engage with their alma mater and support the university to the extent of their ability through time and personal resources.

Get involved
There are many ways that you can become an active part of your Alumni Association and contribute to the fine reputation of Sullivan University: (1) become a mentor, (2) offer to be a speaker, (3) volunteer at a local Alumni Association event, (4) contact us to tell us what you have been up to since graduation from Sullivan and how your education has contributed to your success and (5) find your classmates so that we can ensure the accuracy of our database.

As just the Sullivan legacy continues to grow, so does our alumni base. We encourage you to maintain a strong connection with us. Set up your personal profile and start connecting now at www.sullivan.edu/alumni.

SULLIVAN UNIVERSITY HERALD
Left, Sullivan instructor Don Justice with his student, Dave Vrona. Dave Vrona wasn’t looking for a job when he contacted Dean Blevins, the IT Academy Admissions Officer. He was new to the Louisville area, having moved from sunny Florida. His wife was born and raised in Louisville, and with three small children, they wanted to raise them in a great city.

Already successful
Dave wasn’t your typical student. He had founded and sold one of Chicago’s most successful internet service provider (ISP) in the 90’s, Dave wanted to freshen his skill set before looking for a position in Louisville.

A serendipitous lunch
Dean Blevins suggested he have lunch with the IT Academy Director, Don Justice. While reviewing Dave’s resume, Don received a call from Greg Aaron, the Vice President and General Manager at Peak10 Louisville, a regional data center. Greg had just accepted a position with Microsoft, and wanted Don’s help in finding his replacement.

“I was in the right place at the right time,” Dave stated. “I was looking to upgrade my skills, and Sullivan University had just started offering the Information Technology Infrastructure Library (ITIL) certification courses. For someone like me, looking for work in a new town, I needed to be current. Sullivan had the right program. I didn’t only the right program, but a program tightly integrated with the Louisville technology community,” adding, “Without that, I’d have never heard about the position at Peak10.”

Don recommended Dave contact Peak10 immediately to apply for the new vacant post. Several interviews later, against a tough field of competitors, Dave was landed the position. He now manages more than twelve Sullivan University IT Academy graduates as part of his team, and has recently hired another.

Sullivan provides IT professionals ready to hit the ground running. We always look to Sullivan first to fill our open positions in this fast growing field.

Father follows in his son’s footsteps
Tristan McKee was typical of most Sullivan University IT Academy students. Stuck in a dead-end as an auto detailer for a local dealership after moving from California five years ago, he knew that he needed to make a radical change in his employment situation. Taking home only $115 a week had put him in financial straits. Says Tristan, “I was desperate, I knew I had to do something to change my situation.”

While driving to work, he heard a radio spot for the IT Academy and called Dean Blevins. “It’s the best decision I’ve ever made. In twelve months of intense studying and counseling from my instructor, Don Justice, and able to secure myself and my finances.”

Tristan landed a Support Associate position with Peak10, a regional data center, while still going to school on the weekends. He has since enrolled in the Cisco certification program. Tristan has achieved certifications from Microsoft, CompTIA A+ and others, and has decided to continue his education by completing his associate’s degree.

“My dad changed his life, too. Based on his experience, Tristan convinced his father, Ken McKee to enroll in the program.”

Tristan that had Ken needed to think of things to say about the program at Sullivan. He said that Sullivan was very aggressive at placing graduates at well-paying positions. He also recommended Don Justice as an instructor and suggested I try to get into Don’s class.” Although Ken is only one through the one-year program, he has already completed an eight week externship at Papa John’s corporate headquarters in Louisville. Taking another class due to his Deepdyve account, he just completed, Ken stepped into and worked the company’s internal IT forum.

“My employer at the time wouldn’t work with me on my school schedule,” stated Ken. “Completing my education and knowing I’ll land a great job after I graduate were more important to me. I gave them notice, and I’ve never looked back.

New partnership formed
The Institute for Internal Auditors (IIA) Louisville chapter and Sullivan’s Corporate Learning Center have formed a new partnership with the National Center for Hospitality Studies.

Offered every quarter, classes will run for five consecutive Saturdays. Eight credits at the post-baccalaureate level will be awarded by Sullivan University upon successful completion of the course, making it eligible for many corporation tuition reimbursement programs.

For more information, please contact Sullivan’s Corporate Learning Center partner Don Justice at 502 456-6504 or djustice@sullivan.edu.

Wow! Talk about role reversals!

Ken McKee gives his son, Tristan a hug. Thanks to him, Ken enrolled at Sullivan.

tristan
Sullivan University was host to the Second Annual International Caterers Association (ICA) Caterer’s Art Conference, a continuing education program for professional catering chefs. More than 125 catering professionals attended the conference featuring lectures, hands-on kitchen experiences, and farm tours hosted by Kentucky Proud Farmers.

During the conference Metro Mayor Jerry Abramson declared Monday, July 21, ICA Day in Louisville, since the ICA was instrumental in the University’s invitation to participate in the 2008 Beijing Olympic Games. The ICA is truly an international organization; attendees traveled from Nigeria, Guatemala, Costa Rica, Canada and the Bahamas. During the four day conference Sullivan students had the opportunity to work alongside several of the chefs. Past President Mara Routh stated that, “The Hospitality industry’s future is solidly in place knowing that the students at Sullivan University are being so well prepared.”

Preparing recipes for success

For their final practical exams, Garde Manger students produce a seven course meal and International students produce a four course meal, both using pre-determined guidelines.

Chef Tom Hickey named Grand Commander of prestigious Golden Toque Society

Chef Tom Hickey, CHE, CFE, CCE, CCP, Director, Sullivan University’s National Center for Hospitality Studies, was recently elected Grand Commander at the 46th annual meeting of the Honorable Order of the Golden Toque. Chef Hickey is also a member of the International Association of Culinary Professionals (IACP), the Les Amis d’Escoffier Society, the American Culinary Federation, the International Foodservice Executives Association, the National Restaurant Association, the Research Chef’s Association.

The Honorable Order of the Golden Toque was originally founded in France and brought to the United States by Chef Pierre Berard. “The Golden Toque,” which means golden chef’s hat, is presented to those who have contributed significantly to the advancement of the culinary profession, and its members are recognized for their culinary achievements and significant contributions. It is the most prestigious recognition a chef can receive.

Chef/Instructor David Dodd, MBE, CEC, CCE, Chef/Instructor Derek Spendlove, CEC, CCE, AAC and Dr. A.R. Sullivan, Chancellor of Sullivan University are also members of the Golden Toque.

To follow in the footsteps of the past Grand Commanders and keep the original standards of the order in place will be my goal,” says Hickey. “It is an honor to be selected as one of those who will be the Grand Commander of the Golden Toque and to be elected as their Grand Commander is a chef’s lifetime dream.”

Join a winning tradition

All Baking & Pastry and Culinary Arts students interested in participating at the American Culinary Federation’s (ACF) Southeast Region’s Student Culinary Competition are invited to attend an Open House on October 17th at noon in LB3 on Sullivan’s West Campus. Participating in ACF approved competitions will also earn you continuing education hours for ACF certification. Sullivan University has won nearly 400 gold, silver and bronze medals in regional, national and international competitions.

Culinary Camp returns

During the 2008 Summer quarter, aspiring culinary students from six states came to Sullivan University for an adventure in cooking. Forty-three high school students spent a week at Sullivan’s second annual Culinary Camp, honing their culinary and baking skills. After spending the days cooking in the labs, and learning from Sullivan’s renowned chefs/instructors, the campers enjoyed activities in the evening including a luau and making personalized gourmet pizza creations. Their final exam was to plan and prepare a five course meal for their families to show off what they learned. From crab cakes to truffles, it was not your typical summer camp fare!

Michael Hirsh gave a thumbs up to his experience at Sullivan’s Culinary Camp.

Sullivan’s Distinguished Visiting Chef series resumes with Chef Lee Conway

Since 1988, Sullivan University’s National Center for Hospitality Studies’ Distinguished Visiting Chefs Series has hosted such luminaries as Emeril Lagasse, Martin Yan and John Folse. Chef Lee Conway, also known to professional viewers as the Catering Chef, will join this illustrious group when he is on campus in November. As the Catering Chef, Lee Conway is filmed as he hunts for the freshest food he can find. Whether bow hunting elk in Montana or lobstering in Maine, each episode is a delectable journey into the heart of American cuisine. Chef Lee instructs hunters on the proper way to harvest wild game in the field and turn it into a meat they will never forget.

The former Senior Executive Chef with Hyatt Hotels and Resorts for 28 years, Chef Conway’s career highlights include serving four U.S. presidents, catering the U.S. Open Golf tournament, multiple PGA championship, and 15 consecutive Super Bowls in addition to corporate galas serving up to 30,000. One of just four Metro East chefs who claim membership in the prestigious Honorable Order of the Golden Toque, Chef Conway’s creative efforts have been showcased in magazines, books, and widespread media profiles. He and his wife Joanne own Conway’s Catering which offers guests the highest quality food service, and emphasizes using local grown fresh ingredients. The next issue of The Herald will contain highlights of his wonderful presentation to Sullivan students.

In Memorial

Kerry Sommerville 1957-2008

Sullivan University students, graduates, faculty and staff were stunned and saddened by the sudden death on September 8 of Professor Kerry Sommerville, Chair of Sullivan’s Hotel/Restaurant Management Department and dear friend.

He had many accomplishments during his short but extraordinary life. A celebrated author of the Hospitality Employee Management and Supervision textbook and contributing author to The Hospitality Manager’s Guide to Wines, Beers and Spirits textbooks, Kerry also wrote online training modules for the ACF-approved continuing education organization. He was also a loyal contributor to The Herald and his articles graced many issues.

Well-known and respected among his peers in the hospitality industry, Kerry was a member of the Academic Advisory Committee for the Educational Institute of the American Hotel & Lodging Association, the National Restaurant Association, the American Hotel & Lodging Association, the International Council on Hotel, Restaurant and Institutional Education, the American Culinary Federation and the International Association of Culinary Professionals. Kerry was also a loyal contributor to The Herald and his articles graced many issues.

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A recipient of American Hotel & Lodging Association’s prestigious Lamp of Knowledge award for Outstanding Educator, Kerry’s greatest joy was found in the classroom. Every quarter he would be excited about the outstanding potential of our students and comment, “I wish the quarter could continue on to three months.”

“Mr. Kerry, I can’t believe you’re gone. I just read your obituary, and you obviously were quite the person. I wish I could get to know you better. I believe that there is something to learn from everyone, and I try to give back to the culinary industry through mentoring.”

“Many believe that my students will never learn until they make their own mistakes. My philosophy is straightforward: make mistakes, correct them, and learn what was at old wrong, and how to prevent it. Then don’t do it again. I provide a reliable, open, and safe kitchen environment that is as non-threatening and as soothing as possible, including complete, honest, real, and constructive criticism...I have learned that for those students who have come before me, I believe that there is something to learn from everyone.”

“My Facebook page is http://www.facebook.com/InMemoryOfKerrySommerville/ .”

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“When he asked, ‘How are you today?’ I would enjoy having more time with them.”

“We all wish we had more time with Kerry as well. He had a genius for friendship, with a smile that could light up a room. When he asked, How are you? He meant it. Hospitality is defined as the art of generously providing care and kindness to whoever is in need. Kerry truly provided care and kindness to our students and comment, “I wish the quarter could continue on to three months.”

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Sullivan students enjoy learning in the beautiful Caribbean

Sullivan students (in no particular order) Matt Johnson, Amy Eicher, Michael Ford, Kyle Ouute, Monet Caballeros, Kit Keegan, Lauren Hotetz, Michael Ford, Laurette Kakoaso, Terriky Stanford, Chris Williams, Kelly Carlton, Kylee Hill, Cassie Adkins, Kelly Groose, and Aaron Schrabler with chaperones, the late Professor Kerry Sommerville, Hospitality Management Department Chair; Chef/Instruction Bob Straw and Instructor Anne Sandhu prepare to transfer to the Kon Tiki boat to begin their snorkeling adventure.

A record number of Sullivan Hotel-Restaurant Management and Travel, Tourism & Event Management students recently participated in an all-inclusive resort tour in Punta Cana, Dominican Republic. The students and their three faculty chaperones were greeted with spectacular Caribbean weather and top-notch service at the Ocean Blue Golf and Beach Resort. Punta Cana lies on the easternmost tip of the Dominican Republic and is home to a coastline of silky-fine, white sand beaches dotted with coconut palms. “It’s one of the largest and fastest growing tourist destinations in the Caribbean,” said Hospitality Instructor Anne Sandhu, a faculty chaperone. “With over 40 resort hotels and more than 25,000 hotel rooms, Punta Cana in the Caribbean,” said Hospitality Instructor.

Students rave reviews

During their stay, students had the opportunity to experience all of the resort’s amenities, which include more than 375 beautifully-decorated suites, nine restaurants, ten bars, two infinity swimming pools, and even a bowling alley. “This resort has everything,” said student Linda Johnson. “You never really have to go outside the gates.” “The grounds and the landscaping were spectacular,” added Hotel-Restaurant Management student, Maurice Clifton. “I’ve never seen so many different colors of flowers, and the palm trees that are everywhere just blew me away.”

Underwater fun

An all-day Kon Tiki Snorkel Tour was enough to coax everyone away from the resort and to a large boat which would take the group out into the Caribbean toward a 30-mile coral reef off El Cortecito Beach. Snacks, beverages and snorkel gear were provided; many students enjoyed the opportunity to try snorkeling for the first time. “I’ve never experienced anything like this,” said student, Kit Keegan. “The colorful fish and the coral were just awesome.”

International culinary experience

Even with so many activities to choose from, food and dining took center stage, and students were able to sample a large variety of traditional Dominican cuisine. “The cuisine stems from native Antillean and hearty Creole recipes and is prepared similar to the dishes of Central and South America,” said Instructor Sandhu, adding “Rice and seafood, meats, and vegetables along with light spices or coconut add depth to the traditional Caribbean flavors.”

Hers garden provides home-grown flavors

When Sullivan’s Culinary Arts students want fresh herbs, they only have to walk as far as the door. For 20 years, the University has maintained an on-campus herb garden that performs many functions.

“Obviously the benefits of having the freshest herbs at a chef’s fingertips not only enhance the dishes created, but the feeling of picking something and walking straight to the cutting board, with the obligate pass through the sink, gives a chef a certain feeling; one that results in pride and respect for whatever it is that being prepared,” stated Culinary Arts Chef Allen Akmon, CEC, CHS, adding, “from a Chef/Instruction’s point of view, the herb garden is a great tool for the teaching of product identification, often difficult when only one or two specimens are present. However, Sullivan’s garden, has Thai Basil, Opal Basil and Sweet Basil with a variety of Thymes, Italian and standard Parsley, Dill, Cilantro, Oregano, Savory, Rosemary, Sage, Chives, Garlic Chives, Lemon Grass, Lemon Verbina, a wide variety of chiles, and some very stubborn mint!”

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Sullivan students honored by reknowned National Restaurant Association

Sullivan’s Hotel/Restaurant Management students, Amy Eicher and Ronald (Chris) Boggs, were recently honored by the Educational Foundation of the National Restaurant Association (NRA) at the Salute to Excellence Student Forum and Awards Banquet. They joined the ranks of a few select student scholars from college hospitality programs around the nation. The NRA hosts this event every year in Chicago.

“I was honored to be picked to represent Sullivan University at the Salute to Excellence program (at the National Restaurant Association),” said Amy Eicher, “At the banquet, you can meet and network with the select few students picked for this program nationwide.”

“The Salute to Excellence Banquet was very exciting. Getting to walk up in front of hundreds of people, knowing that they are at the program to honor you gave me a great feeling of pride,” said Ronald Boggs. “This trip really helped me appreciate the valuable education that I received at Sullivan University. I would like to thank all of the Chef/Instructors for the knowledge that I have gained while attending Sullivan.”

The gala banquet included a speech from Herman Cain, past NRA President and former President/CEO of Godfather’s Pizza. Cain also addressed the students earlier in the day at a luncheon where students and their faculty chaperones had the opportunity to network with other industry luminaries.

The weekend also featured several meals at local Chicago restaurants including a lunch in Chinatown (that featured among other items fried chicken feet), dinners in an authentic Greek restaurant and at National 27, whose name refers to the 27 recognized Latin American countries.

Some of the resort’s restaurants served Italian cuisine, Mexican cuisine, and of course, traditional American fare. Sullivan Hotel-Restaurant Management and Travel, Tourism, & Event Management students participate in two annual tours. The cost of the tours is included in the students’ tuition and fees. After this fall’s trip to Boston, department chairs will be hard at work planning next year’s exciting travel destinations.

Sullivan alum gets an insider’s view from Sheryl Crow’s personal chef

Chef Jane Storella has been a busy lady. In addition to attaining her Professional Catering degree in 2006, and working as a Hospitality tutor, she will earn her Bachelor’s in Hospitality Management next month. But that’s not all. Jane recently completed the Personal Chef class at Sullivan and is certified by the American Personal and Private Chef Association (APPCA). Jane recently had an opportunity to experience the life of a Personal Chef when she worked alongside Chef Chuck White. Chef White travels with reknown singer Sheryl Crow on tour, preparing and serving meals to her and her band. Chef White contacted Sullivan’s National Center for Hospitality Studies searching for a chef to help him with the evening meal. “I had a wonderful time working with Chef Chuck,” said Chef Storella. “He has the right combination of skills that make him very successful in the Personal and Private Chef segment of our industry. We started the day unloading and setting up his portable kitchen. Grocery shopping is next. After returning, we unpack, store the groceries and start on the menu. Lots of logistic have to be worked out during the day as to where, when, who, and how Ms. Crow and the band will be served. After preparing a snack for rehearsal, the rest of the dinner is completed. We plate, serve, clean up, and pack up. It wasn’t all hard work because we get to enjoy the concert. I am thankful for the opportunity Sullivan provided for me to see first hand the life of a Personal Chef.”

After graduation, Jane plans to return to New Hampshire and open her personal chef business.

Chef Jane Storella with Chef Chuck White

Left to right: Sullivan students Lauren Garcia, Bailey Bundy, Janice Wosley, Lindsey Wilmeth, Judith Hupick, Cassie Adkins and Elizabeth Reynolda strike a pose before checking out the fantastic beach.

Strolling around the lush grounds of the Ocean Blue Beach Resort were, front row, left to right; Lauren Hotetz, Cassie Adkins and Jamatha Davis. Back row: Andres Devalfa, Michael Rukar and Kit Keegan.

Students Amy Eicher and Chris Boggs proudly display the medals they received at the Salute to Excellence gala banquet. (Read more about Chris and his brother on page 11.)
Chris and Jonathan Boggs didn’t need to wait for graduation before beginning their new careers. Thanks to their family’s background in the food-service industry, and the education they received at Sullivan, the brothers have already implemented their plans for successful futures. Chris, who just earned his degrees in Culinary Arts and Hotel/Restaurant Management, has “always been interested in the hospitality field” and “dreamed of owning his own business.”

Jonathan, a Culinary Arts graduate shared that, “Grandfather Troy Boggs was a baker in the army . . . when he was a kid, our dad had worked in several butcher shops. And I have dreamed of becoming a chef since I was twelve.”

Both brothers are enthusiastic about their Sullivan experience. Chris was “chosen as a Salute to Excellence student” and attended the National Restaurant Association show in Chicago. He also received another benefit not usually touted in advertisements, adding that “because of all the hospitality trips I had taken, I got over my fear of flying!”

Jonathan says that, “I feel I have leaned all the skills to make me successful in my career,” adding, “I’ll never forget when my mother and I came to tour Sullivan in 2004. Chef/Instructor Danielle Demare said, “Don’t forget where your roots are from. Don’t forget what you’ve learned in your mother’s and grandmothers’ kitchens.”

New year, new business
Chris and Jonathan have taken those words to heart. The Herald recently learned of their plans to return home to Clospint, Kentucky where they will open “The Coal Miner’s Cafe,” in January. Chris said, “The cafe is in a building built in 1967 by Kenneth Brown, the former owner, and Raymond Kelly, my grandfather. It was built for a grocery store and is still one today. My parents bought the store in 1993 to get my father out the coal mines, where he had worked in for 17 years. We are going in business with my mother and adding a cafe to the grocery store. We have named it, “The Coal Miners Cafe and Market.” Jonathan added, “One thing that makes this really cool and outstanding is that the Kentucky Transportation Cabinet just declared the highway that the cafe will be located on, the “Harlan County Coal Miners Highway, which is Highway 38. The cafe will be a family restaurant, serving family style comfort foods, like meatloaf, country fried steak, fried catfish, etc.”

The Boggs’ also had some advice to the classmates they are leaving behind. “Get involved in as much stuff as you can at Sullivan, even if it is not related to your career major,” Jonathan said. “It will open up doors that you could only imagine,” Chris added, “No matter what your facing in life always keep hope of your dreams and if you strive to achieve them, that will come true.”

Best wishes to Jonathan and Chris Boggs and “The Coal Miner’s Cafe,” from The Herald staff and the Sullivan campus community.
More students choose Sullivan for their career-focused education:

** Largest Day Division enrollment ever! **

On September 22, Sullivan University’s main campus in Louisville welcomed its fall freshman class to its growing day division. Sullivan is unique in that it has two separate freshman classes. The first class of 295 students enrolled in their studies in the Summer Quarter, while the second class of 405 students enrolled in the Fall. The nearly 700 new fall day students were joined in classes by 100 returning students who had interrupted their studies for one reason or another; these students then joined the nearly 850 students who were continuing their Sullivan University education from the Summer Quarter to total some 1,320 day division students, one of the largest day classes on Sullivan’s main campus.

** Online classes continue popularity.**

There are 125 day division students taking at least one online class in addition to their on campus classes. They find that combining online and on-campus classes enables them to complete their degrees more quickly with less time away from family and work responsibilities. Altogether, more than 1,100 of Sullivan’s day and evening students are taking at least one online class.

Many states represented in the day division.

There are currently 17 states represented in the new starting students in the day division. Sullivan’s National Center for Hospitality Studies attracts students from across the country and several foreign countries due to its stellar international reputation. Strong out-of-state representation makes the University’s student housing a popular option; this fall, there are more than 300 students in student housing.

Sullivan meets the needs of working adults.

More than 35% more students elected to begin their studies at Sullivan University in the evening and weekend programs this fall than did so last fall. Business Administration continues to head the list of programs chosen by evening and weekend students followed by Human Resource Leadership, Culinary Arts and certification programs in Microsoft and Cisco specializations. Many students have attended college prior to attending Sullivan and five have already earned master’s degrees. For 68 new students, this is their first experience with college studies. Just under 15% of the students are not in full programs of study but are taking classes to enhance their promotability on their current jobs.

** Students have fun at Sullivan**

Always a fun event and this year was the best ever! Plenty of food, fellowship and fun. The event had to be moved indoors due to rains, but we didn’t get the blues. We had a blast! Limbo contest, lots of games, great music and best of all great food!

** Meet the Hansens!**

Dad: Todd, Mom: Bonnie with new Culinary Arts student: Ashley (left) and twin sister Emily.

"I believe that Sullivan is one of the best in culinary studies and believe it will prepare Ashley to learn and be ready for her future in the kitchen, and possibly own a business someday," said Todd Hanssen.

"I love that Sullivan University is the ONLY bachelor's degree, and with continuous attendance, NOT TO INCREASE!"}

** Highlights of Welcome Week**

Welcome Week is a fun-filled first week of school held to welcome new and returning students to the Sullivan campus. Full of great activities like an Ice Cream Social, Bowling, Movie Night and much more, these events are a great way to start each quarter and a great opportunity to meet new people and friends.

** Photos taken in the classrooms, of student activities, and at campus events are available to download at http://sullivan.edu/louphotogallery.**

Just log in with your Sullivan user name and password.

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** SULLIVAN UNIVERSITY**

** 3101 Bardstown Road • Louisville, KY 40205 **

** TUITION GUARANTEED NOT TO INCREASE! **

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

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Always a fun event and this year was the best ever! Plenty of food, fellowship and fun. The event had to be moved indoors due to rains, but we didn’t get the blues. We had a blast! Limbo contest, lots of games, great music and best of all great food!

** Meet the Hansens!**

Dad: Todd, Mom: Bonnie with new Culinary Arts student: Ashley (left) and twin sister Emily.

"I believe that Sullivan is one of the best in culinary studies and believe it will prepare Ashley to learn and be ready for her future in the kitchen, and possibly own a business someday," said Todd Hanssen.

"I love that Sullivan University is the ONLY bachelor's degree, and with continuous attendance, NOT TO INCREASE!"