One of the newest offerings for graduate students is the exciting blend of the Master’s in Business Administration and the Master’s of Science in Dispute Resolution (MBA/MSDR) degree.

Using the existing course offerings in both the MBA and the MSDR programs, Dr. Jeff Johnson, Dean of the Graduate School and Professor LaVena Wilkin, Director of Graduate Alternative Dispute Resolution Programs, worked to combine the core elements of each degree to provide Sullivan University students with the opportunity to earn a dual degree. Students can complete this unique program in two years, if they maintain full-time status.

The rationale for this new degree offering is two-fold: first, a focus group of industry-hiring and human-resource managers identified the desired soft skills for a job candidate as conflict resolution skills, negotiation skills, facilitation skills, and cultural diversity skills; second, while the courses in the MSDR program help students become proficient in the soft or people skills, an MBA degree provides them with expertise in business. Therefore, a dual MSDR/MBA degree offers them the best of both – a mastery of business concepts and the people skills that are in high demand for entry-level workers in the hospitality industry,“ Sommerville said, adding, “Through our program’s coursework and the hands-on internships that we provide in both the lodging and foodservice segments of the industry, these are the skills that we are focused on.”

Chef Kimberly Jones, Chair of the Professional Catering Department at Sullivan University, was recently elected to the International Catersers Association (ICA) Board of Directors and was installed as an officer at the annual ICA Catersource Conference, held in Las Vegas, Nevada. Catersource, the world’s largest gathering of caterers, hosted this year’s educational conference which attracted 7,000 caterers worldwide. The ICA is a non-profit organization dedicated to providing education, mentoring and service for professional caterers and promoting the profession of catering to clients, industry members, and vendors. Chef Jones will be the board liaison to the ICA Culinary Council, a group of more than 200 chefs from around the world to support, promote and educate the culinary aspect of the catering industry.

Dr. Kim Jones joins board of international catering organization

Chef Kimberley Jones, CPCE, CEC, and some of the Board of Directors for the International Caterers Association (ICA) Board of Directors, invited guests and dignitaries viewed the ribbon-cutting ceremony to rededicate and officially re-open for business, Sullivan University’s on-campus gourmet restaurant, “Winston’s.” Assistant Director of Metro Louisville’s Economic Development Department, John Fisher, presented a proclamation from Metro Mayor Jerry Abramson to President Glenn Sullivan heralding Winston’s Redelegation Celebration. Winston’s, now entering its second decade as one of the foremost culinary training restaurants in the country, has re-opened with a new look, new logo and enhanced menu. In 1996, when the restaurant first opened, the partnership between Sullivan University and Winston Industries was established and the restaurant was named “Winston” in honor of Sullivan benefactor and Winston Industries President, Winston Shelton.

Graduation Time: Smiles all around!

It’s difficult to discern who gets a bigger kick out of graduation — those receiving degrees, like Tsaha Cromeble pictured here, or the friends and family in the audience! Sullivan’s unique year-round quarter schedule produces graduates in March, June, September, and December, and recognizes their achievements with two formal graduation ceremonies each year. Turn to page 3 for highlights of the Fall 2006 commencement.

Winston’s Restaurant re-opens

Sullivan’s Hotel/Restaurant Management faculty recently held an Open House where they welcomed more than 120 student and non-student visitors.

Sullivan University continues strong growth - new partnership formed

With the ongoing success of Sullivan University’s IT Academy delivering Microsoft and Cisco courses, Sullivan continues to meet the needs of the local business community for both entry-level and high-level employees. To provide a path for current professionals and offer a program with verifiable demand in the community, the University is working with Systemation and other partners to deliver a three-quarter addition to the IT Academy curriculum. The courses will provide bachelor’s and/or master’s degree elective credits. Students can take any or all of the courses. No one course is entirely dependent on the student taking the other courses first.

The program will focus on certification preparation for the following internationally-recognized bodies:

- International Institute of Business Analysis (IIBA) http://www.iiba.com
- Project Management Institute (PMI) http://www.pmi.org
- Information Technology Infrastructure Library (ITIL) http://www.itil.co.uk

Meetings the demand for a fast track education as well as providing a flexible schedule for IT professionals, the courses will be taught in intensive sessions over consecutive weekends. Students may take either the weekend schedule (Friday-Sunday) or attend weeknights (Monday-Thursday).

High-demand & lucrative careers

Currently there are more than 8,000 jobs posted on Monster.com for Business Analyst (Technology),14,000 for IT Project Managers, and 1,000 for ITIL certified professionals. According to Salary.com, technology workers with just one of these certifications, and four-five years experience can...
New business course available for Sullivan's graduate students

The Graduate School at Sullivan University is pleased to announce the formation of MGT 420 Operations Strategy, a new core course in any business master’s program. Students learn how to be competitive through operations strategy, product and process design, operations aspects of e-commerce, supply chain management, total quality control concepts including statistical process control and Six Sigma. The course is designed not only for weekly coverage of new material but a strong emphasis is placed on answering questions, participation, and interaction.

Guest speaker enhanced class experience

Dr. Mathis Herfert's Operations Strategy class welcomed Andy Ball as a guest speaker. Andy has worked with McDonald’s for 23 years and today, as Operations Manager, oversees all 17 corporate-owned restaurants in the greater Louisville area. The class enjoyed listening to his experiences. They also had the opportunity to discuss the material they learned during prior weeks of class during a question and answer session.

Sullivan's graduate students welcome the new core course in the Business Administration program. The course is designed to create skilled professionals in high demand.

Students will benefit

In 1942, Leslie Matthies embarked on pioneering work with McConnell Aircraft to smooth out problems and develop efficient operations. Sixteen years later, he founded Systemation, a firm dedicated to helping organizations improve business results through systems education. Today, Systemation provides a wide range of workshops, programs, and consulting services, designed to bring out the best in project managers and analysts.

Recent studies indicate that increased comprehension and capability in project management buy a major business analysis is a major corporate and government training initiative through 2010. Students will learn critical analysis and project management skills such as identifying and restoring broken business processes, understanding and communicating customer needs, managing and meeting customer requirements, making group dynamics work for them versus against them, understanding and using decision making, and how to make them operate more efficiently.

“Students who take this program will have better paying jobs, and their employers and educators will enjoy the benefits of having well-trained analysts and project managers,” stated Dr. JAMES C. RHODES, Division Director, IT Academy, Sullivan University.

New IT offering and partnership formed

Students and professionals alike will benefit from the new IT course, MSN 440, Managerial Communications Skills. The course is designed to demonstrate how to apply critical thinking and technical writing skills to the workplace. The new IT course offers an opportunity to discuss recent developments and initiatives that may be impacting the IT industry today.

Sullivan’s graduate students welcome the new course in the Business Administration program. The course is designed to create skilled professionals in high demand.

Expect an annual salary ranging from $50,000 to over $100,000. The program is designed to create skilled professionals in high demand.

New name reflects expanded vision

The International Center for Resolution Leadership has been awarded the International Center for Collaborative Solutions at Sullivan University (http://ICCS.Sullivan.edu) with the same staff but with a new perspective on our vision and mission. Interacting with others is a major life activity and those interpersonal relationships may be constructive or destructive. Without the proper skills and understanding, people may act at cross purposes to their individual interests and, applied to the workplace, frustrate the organization’s goals. Because these skills and the positive results they can produce are so critical to the success of people and their organizations, Sullivan University’s Collaborative Workforce Initiative allows people to share resources and responsibilities to achieve common goals and advance the company and themselves. Sullivan has partnered with others who share this vision and have developed a blended program with online and personal training in skills and insight to impact the workplace and the people within it.

The mission has always been to make the workplace work by creating positive and constructive interpersonal relationships, so when leadership realized it’s All About People, it became clear the name should reflect the education and training offered to encourage and sustain collaborative relationships. ICCS’s philosophy is to find common ground through constructive conversation, then build a collaborative culture in the workplace while utilizing coaching techniques to attain and sustain results and to resolve destructive conflict when it occurs.

Beverly Horsley joins Graduate School staff

In October, The Graduate School welcomed Ms. Beverly Horsley as an undergraduate Admissions Officer for the day division where she received the “Rising Star” award her first year and has been recognized as the “Most Outstanding Day Adult Admissions Officer” each year since. Her background includes three decades of managerial, consulting and training expertise. Her talents extend into the classroom. Currently, she teaches Marketing 304 and Marketing 214. In addition, she serves as the advisor to the Sullivan Rotaract Club, a community service and professional development organization. She has been the recipient of numerous awards and scholarships including the “Honored Volunteer Award” from the Spirit of Louisville Foundation, WLKY-TV (part of the Bell Awards).

Beverly graduated summa cum laude from National University, San Diego, California (1993), with a Master of Business Administration Degree with an emphasis in Marketing. (Her master’s degree of Science Degree in Business Education is from Eastern Kentucky University where she graduated magna cum laude.)

Welcome Dr. Barry Griffin

The Graduate School at Sullivan University is pleased to welcome Dr. Barry Griffin as an advisory board member. Dr. Griffin, who holds a doctorate in Statistics, Master’s in Management Science and Bachelor’s in Applied Mathematics, teaches the Managerial Communications Skills course. He has delivered numerous professional presentations, manuscripts for publication, applied statistics in problems of national significance, and led or moderated task-oriented decision groups.

Dr. Griffin has specifically applied the designed approach to decision-making in quality control, healthcare finance, visual design, teaching, and management development through his consulting firm.

Alumni - where are you?

In a major effort to locate Sullivan University Alumni, a new office and website for Alumni Affairs has been established. Hazed and highly-experienced private career college administrator has joined the Sullivan University System and leads this expanded activity.

If you are a Sullivan Alumnus, go to www.sullivan.edu and click on the link “Alumni - we want to hear from you,” where you are asked to complete a short questionnaire sharing with the University your current information and work history.

A recent mailing to more than 1,700 National Alumni Center members indicates that alumni recently graduated was the first major effort to locate graduates in the Culinary and Hospitality programs. Mailing for other majors will follow.

Ms. Matthews shared “I am excited to work on this important project. Sullivan graduates have shared their Sullivan education to advance their field of study beyond those initial positions they accepted when they graduated. We have found graduates who own their own businesses, are cruise ship and resort chefs. Others have continued their education and earned bachelor degrees from other institutions, such as a culinary arts graduate who earned bachelor’s and master’s degrees from the University of Georgia in Food Science is now a research chemist for a major food manufacturer.” She added, “We know there are others, such as the couple (see page 8) who met while students at Sullivan, married and started two very highly-successful hospitality businesses after they graduated.”

So Alumni – log on and let us hear from you. A new Electronic Alumni Newsletter is being developed so that you can keep up with your classmates and fellow alumni.

**Sullivan University**

COMMUNICATIONS AND PUBLIC RELATIONS

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Louisville, Kentucky 40205

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www.sullivan.edu

Sullivan University is accredited by the Commission on Colleges of the Southern Association of Colleges and Schools to award associate, bachelor, and master’s degrees. 1844 Southern Lane, Decatur, GA 30030-4703.

**Sullivan University**

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Everyone enjoys the annual Paralegal Roundtable event

Practicing paralegals from the Louisville legal community joined students from the Institute for Legal Studies at Sullivan University for the 16th consecutive Paralegal Roundtable Discussion. This annual event provides an opportunity for students to meet with and network with legal professionals who are willing to share their time and expertise.

Outstanding speakers

Sullivan students were especially fortunate this year as two Roundtable Discussions were scheduled for the day and one for the evening division. The four legal professionals participating in the day division Roundtable Discussion were:

- Denise Cunningham, Paralegal with the law office of M. Lynne Ostrohot.
- Sanjot Pandya, Paralegal with the US Small Business Administration (SBA) in Louisville. Sandi works closely with the Small Business Development Counsel for the SBA and Sullivan adjunct faculty member.
- Rebecca Hooper, Paralegal with YUM! Brands, Inc. Rebecca is a Sullivan associate degree graduate.
- Barry Sears, Paralegal with the law office of Frost Brown & Todd. Barry earned his bachelor’s degree from Sullivan University.

The four legal professionals participating in the evening division Roundtable Discussion were:

- Pam Byerly, a Sullivan bachelor’s degree graduate and Paralegal with the law office of Woodward Holbon & Fulton.
- Joyce Bobbitt, Paralegal, Assistant, Office, Louisville Metro Police Department and Sullivan graduate.
- Gladys Smith, Office Manager, law office of Weber & Rose, is a graduate of Spenceancae College, a division of The Sullivan University System. Gladys is a member of the Sullivan Legal Studies Advisory Board.
- Susan Wettl, freelance paralegal, formerly with the Jefferson County Attorney’s Office and a Sullivan graduate. Susan operates her own paralegal business, marketing her services to attorneys and law firms in the local area on an independent contract basis.

Great opportunity for students

All the speakers took turns explaining their role and function at their respective places of employment. The speakers covered such topics as their job title, area of law practiced, specific job responsibilities, work environment, contact with other paralegals, judges, attorneys, law clerks, secretaries, etc., positive/negative aspects of the job, and opportunities for advancement.

Question and answer session

Students attending the Roundtable Discussion were anxious to ask questions, and were provided with honest and direct answers from the speakers. After the event, many students said it had been a great “eye-opener” and helped them to begin thinking about future employment opportunities.

Faculty members attend prestigious national conference

Pictured above, Nicholas Riggs, Director of Legal Studies and Jennifer Gaither, Paralegal Studies faculty member recently attended the 25th anniversary of the national conference of the American Association for Paralegal Education (AAfPE) in New Orleans, Louisiana. Mr. Riggs, a member of the AAfPE national conference committee, was pleased with the event and found the conference to be very worthwhile.

“A beneficial aspect of the conference was meeting with and getting commitments from several vendors to provide free or low-cost legal software to AAfPE member paralegal studies programs across the country. This means Sullivan can keep up-to-date with technology that is impacting the legal environment,” Mr. Riggs said. “And we were pleased that AAfPE could contribute in some small way to the revitalization of New Orleans just a year after Hurricane Katrina hit. The hotel was great and the city welcomed our group with open arms,” he added.

The Herald staff often has the opportunity to develop close friendships with many students and often corresponds with them after they graduate. Pat Pendleton-Bixler and her son, Jason McConnell, have always enjoyed being together. They enrolled at Sullivan in Fall 2003, roomed together in student housing, and graduated in 2005. Jason, although dyslexic, graduated summa cum laude with a degree in Baking & Pastry Arts while Pat earned her degree in Travel & Tourism. Shortly after graduation, Jason went to work for the US Small Business Administration in Louisville, where he shared some of his thoughts and experiences with The Herald.

Pat Pendleton-Bixler and her son, Jason McConnell, have always enjoyed being together. They enrolled at Sullivan in Fall 2003, roomed together in student housing, and graduated in 2005. Jason, although dyslexic, graduated summa cum laude with a degree in Baking & Pastry Arts while Pat earned her degree in Travel & Tourism. Shortly after graduation, Jason went to work for the US Small Business Administration in Louisville, where he shared some of his thoughts and experiences with The Herald.

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“Book him, Dano”
As part of the Justice & Public Safety Administration's bachelor's degree program, students participate in JPSA 499 Practical & Tactical, an advanced bachelor’s course to receive real-world training in situations typical of those they may find in their careers. They are issued a law enforcement belt that includes many of the tools a police officer would use including a holster and training gun, handcuffs, flashlight, and magazine clips. The students wear this belt at all times except for when they are doing physical fitness training.

Students are also exposed to many different training exercises including firearms training, vehicle operations, building searches, defensive tactics, and arrest techniques. Each of these are taught in very real settings at a firearms range, using the University’s Public Safety patrol car, and using the campus at appropriate times.

Instructor Greg Gitschier’s background as a former Louisville Police Officer, a veteran of the Secret Service and his many federal teaching certifications are excellent credentials for this highly applicable course.

Left to right, student Marylea Nicolas-Bates was a watchful instructor as Armcm Walker, student representative, and student Greg Gitschier. “Hm, wonder if this is retribution for too much homework!”

“Are you thinking what I’m thinking?”
Normally, when students are asked about MSS 204 Medical Law & Ethics class, they immediately say, “It’s a class that makes you think before you speak.” The class is designed to give students a basic knowledge of law, ethics, and bioethics applicable to ambulatory healthcare. It is not intended to change their minds on any subjects, nor to diminish their personal belief systems, but to clarify their positions on issues, understand the nature of their beliefs, be able to defend their positions, and understand the process by which others with different beliefs arrive at their decisions.

From the first day of class, it is emphasized that every student’s feelings and beliefs will be respected and accepted as valid,” stated Instructor Jeanie Durbin. “This helps students clarify their stances; it also prepares them to remain objective when confronted with a similar situation in the workplace.

Talk about variety…
Students examine and debate case studies that relate to ethical topics such as cultural diversity, the impact of HIV/AIDS, genetic engineering, in vitro fertilization, stem cell research, artificial insemination, tissue and organ donation, choices in life and death, grief and suffering, assisted suicide, and the psychological and physiological aspects of death and dying. The students even write a eulogy as a final project.

“So the next time you are faced with an ethical dilemma, you might try adopting Blandford and Durbin’s three questions: 1. Is it legal? 2. Is it a win-win situation for as many individuals as possible? and 3. How would I feel about myself if I made the decision or action in the dynamic world? If you answer no to any question, you have just made an unethical decision!”

“Response to concerns and requests presented additional surveys utilized for future growth of Sullivan University.”

Is there a class you would like to know more about? Email the Herald staff at ecook@sullivan.edu and let us know!

Certificate in Conflict Resolution draws rave reviews from students
Although we all negotiate everyday, some of us are more proficient at it than others. Through hands-on role plays using current conflicts, students in LaVena Wilkin’s class, DRC 403 The Manager as Negotiator honed their skills and learned that when you come to the table with an antagonist, you need to be willing to listen when you and respectfully communicate with the other party. win/win resolutions are possible. This class is one of four in the Certificate in Conflict Resolution program.

Read what students have to say about this class

“Amanda Eckler: “Power is not what makes negotiation successful. It’s about communication and research. The best feedback is when both sides are satisfied with the solution.”

Alejandra Marroco-Sanchez: “A great hand on class.”

Jessica Ensinger Ferro: “DRC 403 helped me to understand that negotiations are not about outcome winning and someone losing.”

Cheri Nation: “This is an excellent class that helped me learn the art of negotiation. I highly recommend it.”

Barbara Bock: “This was a fun learning experience.”

Amy Russell: “The Manager as Negotiator is a class that everyone should take. It prepares you for negotiation in the workplace and everyday of business.”

Dan Chiles: “The Manager as Negotiator is one of the most beneficial classes I have ever involved with at Sullivan. The skills learned in this class are used in everyday interactions.”

Pam James: “Negotiations can be challenging and frustrating, I encourage anyone to take this class and work toward the certificate.”

Linda Lepore: “I enjoyed each role play and each lesson. I believe that my family, my friends, and my colleagues benefit from the new tools that I developed as a result of this class.”

Tanya Walker: “The classes I have taken in the certificate program have helped me deal with conflict in my personal and professional life.”

Dorothy Boswell: “I enjoyed the class immensely, and I plan to get the Career certificate next year.”

Joe Beam: “Great skills that are useful in work and in life. This completes my certificate, and I am headed for the MSID program.”

“Talk about variety…
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**Spendslove chosen to head task force**

There’s an expression that says, “readers may recall that in recent years Chef Spendlove has baked bread for the Professional Golfers Association (PGA) tournament, baked a replica of the Sullivan main campus when the College earned University distinction, designed the cakes to commemorate Southeast Christian Church’s 50th anniversary and the Kentucky Center for the Performing Arts.”

**President visits Sullivan University**

Sullivan University’s National Center for Hospitality Studies (NCHS) was recently honored with a visit from the American Culinary Federation’s (ACF) National President, Chef John Kinsella, Certified Master Chef, Culinary Educator and a Fellow of the American Academy of Chefs. Actually, it was the same day that the latest Distinguished Visiting Chef, Darvin Aoyama, was on campus — a double whammy.

Chef Kinsella was introduced to all attending the pastry demonstrations and he had a few words of advice for keep looking back — we have to look into the future.

Chef Spendlove’s next step is to develop a task force made up of current CMPCs. Together, the task force will create a mission statement for purpose of the test, the expectations and outcomes, in addition to recommendations for the curriculum required for the test.

During the next four months, the CMPC task force will develop a detailed outline of requirements for this certification. The task force will also recommend sites and costs that would incur and this will all be an open forum at the ACF National Conference in July of this year.

Continued on page 6

**Sullivan students participate in prestigious culinary competition**

A competition of the best chefs and caterers that Louisville has to offer was recently hosted by the Kentucky Bluegrass Chapter of Meeting Professionals International (MPI). Managed by committees formed by MPI and Sullivan’s Culinary Department, the event showcased the hospitality industry and was also designed as a fundraiser for MPI; Sullivan’s University’s Professional Catering & Event Management Programs.

The competing chefs were Dallas McGarrety, Anthony Lupinacci, Seviche and Ouita Michael of The Inn at Holly Hill in Midway Kentucky. Twelve local caterers provided the food and the Kentucky Distillers Association conducted a great Bourbon Tasting.

Each competing chef prepared his culinary delights with the assistance of three Sullivan University students who learned a lot from the chefs about the pressure of a deadline.

Left to right: Suzanne Ehlasher, Clinton Morris and Chef Ouita Michael and Ryanna DeArmand

"The Rattle of the Best was an excellent opportunity for Sullivan University students to be involved in planning and participating in a successful fundraising event. It really helped build students' professionalism by helping build students' confidence and helped them make connections for their future employment."

CHIEF OPERATING OFFICER
SOMMERVILLE: COOK'S MANUAL

**Users of the Sullivan Library’s Culinary Periodical Index (CPI) may already be aware that the CPI indexes these important culinary, catering and hospitality journals: Art Culinaire, Art of Eating, Catering Magazine, Chef Magazine, Chocolatier, Cook’s Illustrated, Cuisine, Fine Cooking, Flavor & Fortune, Food & Wine, Food Arts, Food History News, Foodservice & Hospitality, Gastronomica, Modern Baking, the National Culinary Review, Pastry Art & Design, and Saveur.

They may also know that it contains approximately 150 French culinary terms which had been added as WAV files by Instructor Eddie Maamry. Now, through the generous cooperation of the National Center for Hospitality Studies, the Library is pleased to announce addition to the CPI’s list of Spanish culinary vocabulary terms in WAV files. Developed by faculty member Gaby Berliner, the list comprises the pronunciation, spelling and definitions of words such as the vocabulary and phrases associated with the study of Foodservice and Hospitality subject.

“The library is also developing an index (about 8,000 to date) of presen-
tational photographs with recipes of plated entrées and desserts, as well as a database of Notable Chefs as Authors (since most students only know chefs as chefs and may not know them as authors, etc.),” stated Charlie Brown, librarian.

**Of course, autographed copies are available!**


Dual success “Kerry’s book is already creating a lot of buzz,” said Melissa Oliver, Acquisitions Editor for Wiley. “We knew there would be a strong market for this material among the two-year pro-
grams, but several larger institutions are also showing early interest.” Seven chapters – nearly half of Sommerville’s book – have been picked up by Wiley’s trade division, which plans to incorpo-
rate those chapters into a separate book. Supposedly, Sommerville will share writing credits with two addi-
tional authors on the book. Melissa Oliver further stated that it is unusual for an unpublish-
ed author’s work to be incorporated into a “derivative work,” terminology used by

**Library Update**

Sommerville spent a year and nine months working on the manuscript and the supplemental instructor’s materials accompanying the text. After years in the classroom, hearing stories from literally thousands of students, I began to think that there was a real knowledge gap with respect to training, hiring, training and retain-
ing quality employees in small lodging and foodservice establishments,” said Sommerville. He continued, “Large operations depend upon the expertise of a professional human resources staff, but in smaller operations, the general manager or the front-line supervisors are the human resources staff; my students convinced me that this segment of the industry doesn’t do a very good job managing their human resources.”

Sommerville’s book contains 15 chapters divided into four sections: legal considerations, employee selection, orientation and training, and communications and motivation. “Rather than taking a theoretical approach,” stated Sommerville, “I wanted to present a more practical, applications-based approach. I’m hopeful that this book will provide both students and busy professionals with a valuable guide to managing human resources in the hospitality industry.”

Lucky student receives $1,000 grant award

Director of the National Center for Hospitality Studies, Chef Walter Rhea, CMPC, CCE, CEC, AAC, gave out a grant for presenting Culinary Arts major Jordan Taylor Wood, (right) with a check for $1,000. This scholarship was one of only 13 awarded across the USA in the name of Chef/Chow, an organization of chefs dedicated to supporting formal culinary education. The Temple Valley Community Foundation in Steamboat Springs, Colorado, provided the funds for Mr. Wood’s grant. Funds were generated through the generosity of the ownership and staff of The Cowboy and the Rose Catering Company and Two Rivers Winery Chateau in Grand Junction, Colorado.

**WINTER 2007**

5
**CHEF JAMES QUINTER, CWPC**

I’ve learned that icing a cake is a wonderful thing and her icing technique to student Miria Harison. “I really enjoyed teaching someone to do something that I love to do!”

**CHEF ROBERT STRAW, CEPC, CHE**

When Chef Becky Woehrle, CWPC, heard a volunteer was needed to build a gingerbread house for a donation, “I thought it would be a fun project for my Weekend Baking II class,” she stated. “But when I learned this would be for the Mayor’s Light-Up Louisville celebration and on display in City Hall Rotunda, it soon became bigger than just one Saturday class project.”

Chef Woehrle thought this should be a pretty special house and “I wanted it to be spectacular and showcase some talent, not just the typical “gum drop and peppermint” house. The concept of a village scene developed.”

**CHEF SUSAN TUCKER, CPC**

“I really enjoyed making swans.”

**SULLIVAN UNIVERSITY HERALD**

Grace Lendry

I’ve learned that cake is a wonderful thing and here, at Sullivan, I’d receive the training needed to be a professional chef. And I would recommend this school to those who are looking to becoming a chef.”

**TAMRA HUSON**

"My philosophy of teaching is very simple. I expect students to make a mistake, that’s how they learn. Show them what they did wrong, make sure they understand and then let them fix the mistake. I handle this team very well, and tell the students I don’t expect everyone to pick up things the first time . . . I believe that a student will learn better in a positive environment. I really enjoy what I do and can’t think of anything better than teaching someone to do something that I love to do!"

**CHEF JAMIE QUINTER, CWPC**

Andrew Criswell and Melissa Collins clowned around to the amusement of Danielina Naranjo (in background).

"If you learn this, you’ll have it for a professional chef or for fun! It’s fun to experiment and know what is regisitered in your conscious, process the correct amount of ingredients, learning how to work with dough, and know what is appropriate and necessary to finish in the time allowed for your class. I keep my students will practice from time to time have high self-esteem and when the best possible job is a possible, I can support them. I want to share what I do and enjoy this profession for years to come.”

**CHEF ROBERT STRAW, CWPC**

"Sometimes it takes a village to make a gingerbread house!"

When Chef Becky Woehrle, CWPC, heard a volunteer was needed to build a gingerbread house for a donation, “I thought it would be a fun project for my Weekend Baking II class,” she stated. “But when I learned this would be for the Mayor’s Light-Up Louisville celebration and on display in City Hall Rotunda, it soon became bigger than just one Saturday class project.”

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Capital City Task force leader

"This is an exciting time, it gives pastry chefs the opportunity to reach the pinnacle of certification. I am very proud to be a member of the task force and look forward to the outcomes in the future" said Chef Spendlove. "The task force has a lot to accomplish in just a few months - good thing Chef Spendlove is used to tight deadlines!"
CHEF COLLIN ENGLE, CSC
is known as the Cold Pantry. As a
is designed to give students an introduction to French cooking methods.

The students also order, prepare and produce the food and beverages in a timely manner so when the guests arrive the stage is set!

Far right is a beautiful ostrich plume arrangement on a dining table for a Breast Cancer Awareness Fundraising Dinner. Inset, is a Cucumber Fleur Salad of Mixed Greens with Lavender Infused Champagne Vinaigrette.

**Learning Skills in Culinary Arts**

Garde Manger is known as the Cold Pantry. As a class, students explore Charcuterie, Ice Carving, Ice Creams/Custards, Appetizers, Soups, Grains/Starches, and finish with a seven course meal that is critiqued by Sullivan’s Chef Instructors. A garde manger chef is also trained for utilization of all leftover fresh, usable products.

Basic Culinary Skills Lab is designed to give students an introduction to French cooking methods. They have a hands-on orientation to tools, including knives, kitchen equipment, recipe production, measurements and cooking procedures. The goal is to enable the student to operate comfortably and efficiently in the kitchen. Through group work they organize and prepare meals for the class.

**Professional Catering**

The Catering Production Lab practical final buffet presentations are the cap-stone experience for the Professional Catering Program students. The projects include hands-on practical execution of not only the food presentation of an event but all other elements that are included in event execution. Students choose a theme and fully develop the concept via proposal writing to sell the event to a potential client. They write and design the menu to reflect the event theme. The students work with local event vendors to procure rentals, props, florals and other ancillary items needed to produce the event while working within a predetermined budget set by the instructor. The students also order, prepare and produce the food and beverages in a timely manner so when the guests arrive the stage is set!

"As a Chef Instructor my primary goal is to ensure that when students leave my class they have the foundation to be successful in their future culinary adventures. If the students possess passion, dedication, and a hunger to acquire knowledge, we can steer them in the right direction for their future culinary careers."

**members in Chef Engle’s Basic Skills class are (in no particular order)**

In July 1999, the American Culinary Federation (ACF) was celebrating its annual convention, and we were having a rehearsal for the opening ceremony. The newly-selected U.S. National Culinary Olympic Team were to be individually introduced; we had a variety of lavish truffles, such as Coconut Malibu Rum, Raspberry Chambord, Cinnamon Goldslager and luscious Orange Cointreau. He then proceeded to make the desserts he created that day.

After his presentation, Chef Aoyama graciously autographed copies of the color handouts and pictures of the desserts he created that day.

**Comment from Chef “Spud” Rhea**

Chef Aoyama’s signature “Chocolate Lily Centerpieces of many techniques,” can be seen in the Professional Catering Program’s display window.

Dean of Students. Four years later, Chef Aoyama accepted the position of Executive Pastry Chef at River Oaks Country Club in Houston, Texas, which has the distinction of being one of the top ten country clubs in the United States. Chef Aoyama (Aah-Ooo-Yamma) arrived in Louisville from an international culinary competition in Luxembourg, where he attended culinary school in Los Angeles. After several years, Chef Aoyama became Executive Pastry Chef at the Hollywood Park, Racetrack & Casino where he helped develop the pastry and bakery program. In 1996, he became the General Manger as well as Executive Pastry Chef of a wholesale bakery in Los Angeles, and began teaching at the Culinary Arts Department of Orange Coast College, later becoming

Sullivan University’s National Center for Hospitality Studies (NCHS) faculty and students recently came together for the flagship meeting of the newly-formed “Hospitality” Club. Hospitality Management instructor and the club’s faculty sponsor, Chef Anne Sandhu, CHS, CHE, says the vision of the club is to have an active involvement with current and enrolled students participating in educational and vocational pursuits that are hospitality-related. Members will explore career options by visiting a variety of sites, including the Convention & Visitors Bureau, the 21C Museum Hotel, Muhammad Ali Museum, Frasier Arms Museum, as well as various hotel properties. “So many of our interns and graduates are working in these venues, and Sandhu continued, “we thought that this would be an ideal way to introduce club members to the myriad of career choices available to Hospitality Management and Hospitality Management students.” While membership in the Club is open to any Sullivan student, Sandhu expects that members will mostly come from the ranks of the various NCHS degree majors. The Club is primarily career focused, but members will also be kept informed of volunteer opportunities as they become available in the community. Chefs Albert Schmid, CCE, CCE, CHE, CEC, CCP; Colleen Enge, CCE, CCE; and John Richards, CEC, CFE, CCE, CHE. **WE’RE GOING FOR THE GOLD!**

**Introducing Sullivan’s new Hospitality Club**

Sullivan University’s new Hospitality Club was introduced by executive chef Darrin Aoyama at the American Culinary Education Week, where students and members discussed the potential of the new club and how to get involved. The club was formed to provide a platform for students to network and explore potential career paths in the hospitality industry. The club’s objectives include providing students with opportunities to learn from industry professionals, network with potential employers, and gain practical experience through hands-on activities.

**Comments from Chef “Spud” Rhea”**

You don’t normally get that luxury when both parents are chefs!”

Chuck added. “You will get to know Darrin’s last name . . . ‘Aah-Ooo-Yamma’ . . . I repeated, over and over . . . ‘Aah-Ooo-Yamma’ You guessed it – they drafted me to be MC and Darrin and I became good friends.

Darrin Aoyama, born and raised in Southern California, has a very diverse background that began in the medical and health care field. He earned a Bachelor of Science Degree in Nursing from the University of Southern California in 1990 and today is still a Registered Nurse and a Public Health Certified Nurse. When he realized his passion was not in healthcare, he attended culinary school in Southern California. After several years, Chef Aoyama became Executive Pastry Chef at the Hollywood Park, Racetrack & Casino where he helped develop the pastry and bakery program. In 1996, he became the General Manger as well as Executive Pastry Chef of a wholesale bakery in Los Angeles, and began teaching at the Culinary Arts Department of Orange Coast College, later becoming

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Sullivan University believes that learning experiences should involve the student through active participa-
tion and allow them to demonstrate newly acquired skills and knowledge. Giving Sullivan students hands-on experiences that encourage active learning is not only enjoyable but proven to increase retention of the information. As part of the curriculum for the Introduction to Child Care, the Early Childhood Education (ECE) students are required to attend an etiquette luncheon at Winston’s Restaurant where they practice their skills and knowledge gained from reading Emily Post on Etiquette. Chef David Moeller, CEC and Winston’s Restaurant Manager, Sarah Cobb, collaborated to create a memorable fine dining experience for the students. “It was fun,” declared student Melissa Patterson, adding, “The food was different from anything I’ve ever had.” Student Crystal Yates agreed, “The food was delicious and the experience was very enriching.”

**Learning outside the classroom**

As part of their Community Enrichment course, Sullivan’s ECE students also enjoyed day field trips to U of L Ballet, Louisville Science Center, Muhammad Ali Museum, Farmington Historic Home, Stage One production of Alice in Wonderland, Youth Highway showed how exercise can off-
fountain. Gold’s Gym on Preston Road shared informa-
tion on approaches to treat depression. Other booths high-
lighted elements of our life-style, such as what we eat or how we exercise. Foods like bananas and chocolate – rich in the chemical tryptophan – enhance the production of neurotransmitters that combat depres-
sion. Juleps Catering booth called “Going Bananas” was popular, and featured snacks and a twirling chocolate fountain. Gold’s Gym on Preston Highway showed how exercise can off set depressive symptoms and offered student memberships at reduced rates. Warm Sports set up an evening booth offering various aromas which have been effective in managing various moods through aromatherapy. Two grassroot groups provided information on how to deal with one’s own depression and how to help depressed family members or friends. Both Depressed Dawn Pendleton, counselor from Baptist East Hospital with several students. 

Anonymous and the Depression & Bi-Polar Alliance hold regular meetings in Louisville. Since physical activity can help manage depression, two belly dancers came to the evening division of the third annual Depression Wellness Fair: the president of the Middle Eastern Dance Society of Kentucky (MEDSOK) and a troupe member from Melek’s, Arabic for “angel.” Melek’s Maura presented four segments of concise information on aspects of belly dancing from its rich history as an art form to methods of assisting childbirth to constructive mood management to mother-daughter bonds during moody adoles-
cence. In the alla carte café, Melek’s Boddy (left) demonstrated movements for each five minute segment to illustrate Maura’s commentary. After each 20-minute program, a few audience members tried a bit of belly dancing. “Prepare for Finals – Learn to Relax!” was the message of Gen Bare of Beauty Control. For an hour, she led over 20 participants in soothing experiences designed to soothe tension, eye pads, skin treatments, aromatic creams, and simple massage techniques including cranial relaxation – all what students and a faculty needed for exam prep!

Performing Arts production of The Music Man, Speed Art Museum and the Rauch Planetarium. After each field trip, students were required to complete questionnaires and create reports with developmentally age appropriate follow-up activities for children based on Howard Gardner’s Multiple Intelligences. The hands-on experiences are always coupled with an assignment for the student to apply their knowledge from the experience while integrating child care concepts.

Sullivan University ECE graduates will have not only the knowledge of child development but also a multi-
tude of enriching experiences to share with children as they begin their career in the child care and education fields.

**Wellness Center held an ‘uplifting’ event**

Nearly 300 Sullivan day and evening students attended the National Depression Screening Day sponsored by Sullivan University’s Wellness Center. Three local therapists assisted by administering and interpreting the screenings helping those screened understand what their answers meant. Four categories of concern were screened: depression, generalized anxiety, bipolar disorder, and post traumatic stress disorder. If an area showed up as a concern, the therapists or Wellness Director recommended referral sources to help individuals manage their stress. A “Stress & Depression” booth staffed by profes-
sional counselors from Baptist East Hospital shared informa-
tion on approaches to treat depression. As the saying goes, “You only get one chance to make a good first impression.” The Office Technology faculty recently sponsored a Professional Success Seminar on Appearance so Sullivan students would make the best possible impression at interviews, on the job, and on the University’s Professional Dress Wednesdays. Speakers included Jennifer Hafter from Dress for Success Louisville, Mary Jo Large and Jane Aquino from Dillard’s Your Salon, and Geni Bare from BeautiControl. Participants received informa-
tion, viewed examples of appropriate clothing, hairstyles, and makeup for both women and men. Nancy Aulenbach and Jessica Durbin from Mary Kay and Christina Bussey and Eileen Vega from Avon also attended. Displays were also provided by Sally Riede from Marie Gallery Inc. Salon and Sandy Sitter from Jewelry & Handbag Warehouse.

Students learned basic dress, hairstyle, and makeup information which they have been able to use in their everyday dress, as well as in their Professional Dress Wednesday appearance. This was the first in a series of quarterly seminars. The next seminar will be a Professional Success Seminar on the Professional ABCs (Attitudes, Behaviors, and Competencies). Check the weekly Student Scene for exact date and time. Seminars are open to all Sullivan students, faculty, and staff.

"I was given the opportunity to attend the information of the Full Service Screening & Breakfast and every student that attended the information today was comfortable discussing their results with me and open to helping students to discuss ways they can fulfill their potential and improve their health.”

**Variety of speakers and displays**

I’ve ever had.” Student Crystal Yates agreed, “The food was delicious and the experience was very enriching.”

Left to right, Early Childhood Education students Stacy Finn, Natasha Hardin, Jermaine Bell, Cory Chastain, and their classmates thoroughly enjoyed lunch at Winston’s Restaurant.

Left to right, faculty member Nancy Aulenbach gives Mary Kay tips to James Williams, Renata Linton and Donnie Grant.

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Sullivan’s Graduate Employment Service is Fee-Free for Life

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

This is only a partial list of recent Sullivan University graduate employment success!
Great careers begin at Sullivan University!

Suleidy Ledesma • Waggener HS, KY
Paralegal
Rani Emandi Law Office
Louisville, KY

Vicki Reece • Bullitt Central HS, KY
Chef
Kroger
Louisville, KY

Kim Schmid • Butler HS, KY
Customer Service Manager
Ohio Valley Aluminum Co.
Shelbyville, KY

Tasha Crombie • Shelby County HS, KY
Staff Accountant
Grindmaster Corporation
Louisville, KY

Carol Lumpkins • Eastern HS, KY
Call Center Representative
SIPCS
Louisville, KY

Heather Mills • Shelby County HS, KY
General Manager
Firefresh BBQ
Louisville, KY

Matt Sams • Western Hills HS, KY
Baker
Masterson's Catering
Louisville, KY

Cynthia Molitor • Columbus North HS, IN
Child Care Professional
Bright Horizons Corporatae Daycare
Cummins Child Development Center
Columbus, IN

Mindy Moore • Franklin HS, PA
Travel Consultant
International Tours & Cruises
Louisville, KY

Jennifer Stanfield • Seymour HS, IN
Paralegal
Borowitz & Goldsmith
Louisville, KY

Dawan Jackson • Park Hill HS, MO
Sales Associate
Thorntons
Louisville, KY

Courtney Nasby • New Albany HS, IN
Pastry Chef
Proof on Main
Louisville, KY

Eddie Wright • Iroquois HS, KY
Manager Trainee
Kroger
Louisville, KY

Douglas Troklus • Eastern HS, KY
Purchasing Agent
Carpet Specialists
Louisville, KY

Tonya Calvert • Nelson County HS, KY
Paralegal
Adams Law Group
Louisville, KY

Brittney Fischer • Prince George HS, VA
Child Care Professional
Friends School
Louisville, KY

Danielle Browning • Campbell County HS, KY
Caterer
The Silver Spoon
Louisville, KY

Cynthia Nguyen • Seneca HS, KY
Account Manager
Sun Residential Real Estate
Louisville, KY

Brittney Fischer • Prince George HS, VA
Child Care Professional
Friends School
Louisville, KY

Renee Livers • Western HS, KY
Insurance Sales & Financial Consultant
Western Southern Life Insurance Co.
Louisville, KY

Chrystal Portman • Fairdale HS, KY
Staff Accountant
Lt. Knox National Company
Louisville, KY

William Pierce • Rochester HS, PA
Laboratory Manager
St. Mary's Hospital
Louisville, KY

Sullivan graduates have an outstanding benefit:
They receive career assistance from
Sullivan University’s Graduate Employment Service
as often as they need – free, for life!
It’s just another way Sullivan University
delivers real-world value.

This space is reserved for you and your Sullivan success story!
Many adults and high school students who hear about Sullivan University want to attend, but feel that they cannot make it at a University. They may have had a bad experience in high school or it has been many years since some adults have been in school at all. Some have told Sullivan’s Admissions Office that they just don’t have the time to invest, or the money to spend on a degree program. They just want to prepare for a good job quickly.

In response to this need, Sullivan, which began 45 years ago as a one year business school, is expanding its one-year-or-less career programs and putting them all in a separate division. Now, students who are not sure a degree program is within their reach, can “test the waters” at Sullivan and quickly prepare to enter the job market with highly marketable skills and . . . receive full college credit at the same time.

Simply explained, Sullivan’s “Stair Step” approach to education enables students to enroll at in a short Certificate or Diploma program – graduate in a year or less – and accept employment. If graduates want to complete an Associate or Bachelor’s degree after earning their diploma or degree, then convenient day/evening/weekend/or online courses are available and graduates will receive full college credit for the certificate or diploma completed. It’s that simple! In all cases, you’ll be a Sullivan University graduate in less than a year with access to full college credit completed. If you want to enroll in one of these short programs or know of someone who needs to change their life for the better quickly, contact Associate Director of Admissions, Terri Thomas today at 502-456-6505 or toll free at 800-844-1354 and be in a new career in less than a year!

SULLIVAN’S ONE-YEAR-OR-LESS CAREER PROGRAMS INCLUDE:

DIPLOMAS
• Administrative Accounting Specialist
• Administrative Assistant
• Administrative Management
• Business Accounting
• Business Administration
• Executive Administrative Assistant
• Human Resource Leadership
• Information Technology
• Legal Administrative Assistant
• Marketing Management
• Medical Administrative Assistant
• Professional Baker
• Professional Cook
• Professional Nanny
• Travel & Tourism

CERTIFICATES
• A+/Network+ Certification
• Accounting Specialist
• Certificate in Paralegal Studies
• Cisco Network Professional
• Conflict Resolution
• Computer Specialist
• Management Specialist
• Marketing & Sales Specialist
• Microsoft Network Engineer (MCSE)
• Microsoft Solutions Developer

SULLIVAN STUDENTS ENJOY FUN ACTIVITIES EVERY QUARTER

MARCH
10 = Stand drive
12 = Cram Night
15-25 = Spring Break
26-28 = Welcome Week

APRIL
7 = March of Dimes Walk America
13 = GES Job Fair
15 = Spring Graduation
20 = Grad Night

MAY
16 = Spring Luau
21 = Spring Graduation
24 = Memorial Day NO SCHOOL

JUNE
11-14 = Summer Break
25-28 = Welcome Week
28 = Graduation & Organizational Expo

TUITION GUARANTEED NOT TO INCREASE!

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

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