Sullivan University expands!

Summer 2007 opened a new chapter in the growth of Sullivan University’s main campus. The University took possession of the Nolen Building, the last major piece of property available for Sullivan’s expansion that is connected directly to the main campus property. This 80,000 square foot building, located on 5.6 acres of land is currently utilized as an office building. Sullivan slowly expanded into the building over the past few years with the location of the university’s Quality Enhancement Center. The Sullivan University System’s Distance Education Division and other university staff are already housed in this building.

New home for doctorate program

A new three story, nearly 20,000 square foot addition to the main building will be built to house the University’s new College of Pharmacy. The new addition will feature two 100 seat auditoriums, four research laboratories, a model pharmacy, compounding laboratory, student lounge, and administrative office space, bringing the total square footage of the combined building to nearly 100,000 square feet. The College of Pharmacy will initially occupy nearly 32,000 square feet of space in the two connected buildings, providing space for faculty and dean’s offices, conference rooms, small study rooms for students and the Dean’s office, among other support space. Additional space is available for the planned growth of the College of Pharmacy.

Sullivan University System’s Distance Education Division and other university staff are already housed in this building.

“Acquisition of new building and land Sullivan’s Catering Program brings top caterers to campus

Sullivan University recently hosted the International Caterers Association’s (ICA) first ever professional catering chefs’ continuing education symposium entitled “CaterArts.” The event brought more than 90 of the top professional caterers to Sullivan from all across the United States, Bahamas and Canada. CaterArts included professional development from panel discussions hosted by Baking & Pastry Chair, Chef Derek Spendlove, CEC, CCE, AAC; Chair of the Baking & Pastry Arts Department and Librarian Charles Brown are delighted about the success of their former student.

Catering Chair, Chef Kimberley Jones with some of the students who participated.

Chef Leah Stewart of the Gallery House in Louisville was recently featured in the July issue of People Magazine, the extra edition titled “Amazing Real Life Weddings.” Her award-winning cake was named the Best Wedding Cake of Kentucky.

Chef Stewart has no idea how People Magazine found her or how she was entered in the competition, but is “absolutely thrilled” that she was chosen for this honor.

Chef Stewart has been creating wedding cakes since she earned her degree in Baking & Pastry Arts from Sullivan University. The cakes, baked entirely from scratch, range from the elaborate to the classical. Her specialty is taking the design of the bride’s wedding gown and featuring the pattern’s motif in the cake’s design.

Fall class filling fast

Director of Admissions Terri Thomas, in an interview today, stated “Many day and evening programs for the 2007 Fall quarter, beginning September 24-October 7, still have a few openings remaining. Any prospective student interested in being a part of this new class should contact the University’s Office of Admissions immediately. Financial aid is still available to those who qualify, but action is required now to ensure paperwork can be completed in a timely manner.”

New Career College at Sullivan University

Ms. Thomas added “the new ‘Career College at Sullivan University,’ offering a variety of 6-12 month Career Certificates and Diploma programs, is a fantastic way to give college a try. All courses lead to a new ‘career-in-a-year-or-less’ and all credits will transfer to an associate or bachelor’s degree at Sullivan if you decide to go on for a degree. However, even if you decide not to continue, you are a Sullivan University graduate, eligible for full graduate employment services and entry into high-field career fields that normally don’t require a degree.”

A win-win situation

“At Sullivan, we call this a true win-win situation for many students who need quick training for a new or better job and those not quite sure they have the time, or will need or want a degree,” stated Ms. Thomas.

“The choice is yours. Just think, you can graduate in 6-12 months or continue in school (taking the remaining degree classes on campus, online or in the evening) and have a degree in six more months or less, if you bring credits earned at another college or university.”

What’s next?

Call Sullivan’s Admissions Office today at 502-456-4505 or toll free at 1-800-844-1354 and make an appointment to learn more, or complete an application.
Sullivan’s Graduate School enrollment soars!

“Right here. Right now.” Sullivan University’s Graduate School is the place to be. Record enrollments began in January of this year and have continued to soar.

“I am ecstatic,” commented Dr. Stephen Crockett, Executive Vice President and CEO. “Beverly Horsley, our Assistant Director of Graduate Admissions, has done a marvelous job of selling the exciting Sullivan story to interested students. I see no end in sight to the stellar growth of the graduate programs.”

Students who choose Sullivan’s Graduate School have ranged from 24 to 63 years of age, and hold a variety of undergraduate and graduate degrees from universities across the country. Although they have diverse backgrounds and careers, they share an appreciation for what Sullivan has to offer.

Great admissions process

Julia West likes Sullivan’s tuition lock-in program as well as the free refresher classes available. She states that she “researched and spoke with deans and admissions officers of other area programs prior to meeting with Ms. Horsley. What was unique about Beverly, however, was that she listened. I mean she really listened to where I was coming from, my apprehensions stemming from being out of school for several years, and my future goals as well as my plans for achieving those goals.”

Personalized attention

Chet Airhart ran his own business prior to accepting the position of Inventory Planner for General Electric. Chet left the graduate program at another university due to overcrowded classes. Chet said that the Sullivan’s graduate admissions process was fantastic saying “I received much more personal attention than I ever had from U of L.”

Location and cost

Paul Higgins is Vice President/Operations for Community Savings Pan-American Chase. He believes the MBA will enhance his work performance and increase his portable skill set for increased career and employment security. He likes Sullivan’s “customer-focus” along with our location and cost structure.

Great experience

Australian Amanda Schoenbaechler said, “I enjoyed my undergraduate degree at Sullivan so much that it only made sense to continue my graduate education with Sullivan University.”

Outstanding curriculum

Donna McCoy graduated from the University of Alabama in Birmingham with a Master’s Degree in Cardiovascular Nursing. Before enrolling at Sullivan, Donna also attended the graduate school at Spalding University. Upon completing her Master of Science in Dispute Resolution (MSDR) degree, Donna wants to open an independent mediation practice focusing on elder care issues.

“When I started researching educational resources for dispute resolution, the leader in the field was Sullivan University. Not only was I able to be associated with a school in my hometown, all the courses are available online – the ultimate convenience for an on-the-road professional!”

Robert Raymond is enrolled in the Executive Master of Business Administration (EMBA) program. Robert is the Lab Director at Marcus Paint Company and chose Sullivan because of the one year format for the EMBA, and Sullivan University’s excellent reputation.

What’s next?

Sullivan University’s Graduate School will give you the opportunity to improve personally, expand your career options, develop management skills, increase your earning power, and gain the credentials for your professional goals. The EMBA program is designed to give students an overview of the business world. As a working MBA student, you can fit your studies around your life and responsibilities.

Graduates praise Sullivan’s Dispute Resolution program

Testimonial from Andrea J. Loftis: “I had to describe my experience as a student in the MSDR program with one adjective, it would be AWESOME! The program’s rigorous course of study was a challenge and helped me hone my critical thinking, analytical and logical reasoning skills. I gained a wealth of knowledge about conflict analysis, systems design and dispute resolution. Working with other students in the program made the experience much more enriching as I had the opportunity to meet people from all walks of life. We learned so much from each other through sharing our life experiences and stories. I became very involved in one of the projects that I completed the program. I was appointed and ran by the faculty that taught the course. All experts in the field of negotiation and conflict, I was able to meet and network with. We were able to encounter real world conflict situations. Learning techniques on how to apply, resolve and manage conflict in my life has had a tremendous impact on how I approach and conduct myself in situations when dealing with others.”

As an online student, there weren’t many opportunities to meet classmates that lived in other states. At graduation, I was able to meet students that I had worked with which made the experience that much more exciting. It was one of the best and happiest days of my life. Graduating from the MSDR program was a key step in my career aspirations and I feel that I obtained at Sullivan’s Graduate School. I feel as though I am a valuable asset within the workplace and a highly marketable candidate in job market.”

Sullivan’s Graduate School students form lasting friendships. Recently (left to right) D.A. Courtenay, Robert A. Leffis and Don Montgomery met at Sullivan’s main campus in Louisville to have lunch. They shared their feelings about their Sullivan education (see above).
Two well-deserving Sullivan students were recently honored.

Free money! Sullivan paralegal students receive scholarships!

Carrie Davis, an evening division student in the Paralegal Studies associate degree program, was recently awarded a scholarship by the Louisville Association of Paralegals (LAP). Carrie chose Sullivan because “of the convenience—it’s less than 10 minutes from my home. I liked the way the program was laid out, and the feeling of the school. The professors care about you and your career goals, and they really care about the students.” Carrie has set both short- and long-term goals for her education and career. Discussing her plans, Carrie stated, “Short-term I’m planning on plugging away at school, keeping my family relatively sane and partially clean, and beginning the job hunt for a paralegal position. By the way, that’s another thing about Sullivan; I’ve heard great things about the job placement program! Long-term, I want to have a fulfilling career and life. My biggest goal right now is to be a research paralegal, probably in the criminal prosecution realm. The research aspect is my favorite part of my new profession!”

Elissa Miller, a day division Sullivan student in the Paralegal Studies post-baccalaureate certificate program, was pleased to also have been awarded a scholarship by the LAP.

Elissa’s believes her decision to choose Sullivan was the right one and will aid in achieving her educational and career goals.

“I am a full-time student at Sullivan and when I’m not at school I am taking care of my 19-month-old son. I decided to attend Sullivan because I knew I wanted a change from the work I had been doing. I had also tended to take an emotional toll. I had thought about going to law school, but with my son being so young, I thought Sullivan would be a better fit for my life right now. Also, because Sullivan offers a post-baccalaureate paralegal certificate, it gave me the chance to get into the legal profession and see for myself if I want to go to law school later on. Also, once I saw the excellent job placement statistics for the paralegal program, I knew that my Sullivan education would help me get a good job after graduation,” Elissa said.

Elissa and Carrie, along with Nick Riggs, Director of The Institute for Legal Studies, were recently awarded awards by the LAP luncheon meeting at which both students were given their scholarship awards. Held at The Jefferson Club in downtown Louisville, the luncheon gave Elissa and Carrie a chance to network with LAP officers and representatives of the local area.

“It’s great to see our students honored in such a special way,” Riggs said. “Many LAP members and officers are graduates of The Institute for Legal Studies.” He added, “LAP President Pam Byerly, also serves as a member of Sullivan’s Legal Studies Advisory Board.”

Survey results: Sullivan Library receives high marks

Each year, the Sullivan University Library conducts an annual Student Satisfaction Survey. Through the heroic efforts of its staff in cooperation with the faculty, the University’s Library garnered 577 surveys (160 were online), which represents an increase of 28% over last year’s total of 430.

Many accrediting agencies consider continuous quality improvement a best practices strategy: the Library uses its survey data to generate outcomes and assessments to improve. Then, next year the library again surveys its usership to determine if it met its assessment goals. For example, in response to issues raised in last year’s survey, the Library received 17 new PCs, 15 new thin clients, 32 new flat panels and 10 new laptops.

Here are a few positive comments focusing on library customer service, just one of many survey topics, from this year’s survey:

“I have always been able to find what I need and received helpful service when I needed it.”

“This is one of the best libraries I’ve ever been in. The staff always greet you with a smile and go out of their way to help you.”

“I enjoy the resources the library has to offer and the staff is extremely helpful.”

“I prefer Sullivan Library over any other that I have been to because of the friendly staff and availability of computers and the bars are great.”

“Paralegal student Linda Carlson said, “The resources in the Library are fantastic! Not only do they take up less space and are more work area, but they make it easier to use flash drives and CD’s and, they are pretty!”

“Elissa’s believes her decision to choose Sullivan was the right one and will aid in achieving her educational and career goals.”

Updated by the Board of Directors of Sullivan University annually, awards two full- and two part-time baccalaureate scholarships; one for a female student and one for a male student, who are graduates of Sullivan’s associate degree programs and who plan to continue their education toward a Bachelor’s degree in Business Administration at Sullivan. Qualifying students must have at least a 3.5 cumulative grade point average and submit an application stating why the scholarship should be awarded to him/her. Finalists are selected and interviewed by a faculty committee.

This year’s recipients are Sara Albright and James Geary. Sara will pursue her Bachelor’s of Science in Business Administration with a Finance Concentration, and James will pursue his Bachelor’s with a Management Concentration. Congratulations and best wishes for your future success!

Sullivan University’s International Center for Collaborative Solutions (CICS) is in high gear with the EU because no other graduate program based in the European nations. Recently, Executive Director, Tony Belak and Sullivan’s Vice President of Legal Affairs, Bob Metry travelled to Ireland and participated in a Master Mediator & Facilitator seminar, conducted mediation training, and met with government and trade union officials to introduce Sullivan’s Collaborative Workplace Initiative to the Mediation Institute of Ireland, government agencies, and business leaders. Tony and Bob also made a side trip to Birmingham, England, where they were interviewed about academic programs pertaining to dispute resolution. Their interview will broadcast this fall on the British Broadcasting Company (BBC) in England, Ireland, Canada, and Australia. They were also guests on a live local television program and discussed several current legal topics.

“Master’s program eagerly sought Sullivan University’s Master of Science in Dispute Resolution is of particular interest in Ireland and Europe because no other graduate level program in EU is focused on the workplace, where anti-bullying and harassment legislation is very prevalent. Incivility and bullying can cause great financial harm to businesses and people. Ireland is the economic engine of the EU and has a particular interest in maintaining workplace harmony. Sullivan University’s innovative program is recognized as important to a healthy workplace. As a result a group of governmental and labor leaders will come to the United States next spring to meet with Sullivan University’s ICCS to discuss ways we can work together.

This fall, Dr. A.R Sullivan, Chancellor of Sullivan University will be in Dublin with a delegation of Louisville business leaders to learn how Ireland has emerged as Europe’s economic engine and to discuss how Sullivan University can further contribute to assist their economic recovery.

International Center for Collaborative Solutions

Sullivan University’s International Center for Collaborative Solutions (CICS) was recently contacted by a NBC producer regarding a “Nanny Nabbng” segment to air on the Today Show. Sullivan is only one of six schools nationwide that prepare Professional Nannies. Sullivan is the only school at the University level. The Professional Nanny career choice has received more press and interest with the advent of several television reality shows: “Super Nanny” and “Nanny 911.” And, additional interest was generated when the media learned that Angelina Jolie and Brad Pitt were looking for a nanny and interested in one employed by another family. A television camera crew spent the day with Mrs. Riggs and ECE students. The morning the segment was to air, the news media was on a tech detour following the Virginia Tech shooting. The piece was aired at a later date, and viewers received practical advice on how to keep their nanny happy.

Read more about Sullivan’s Early Childhood Education program on page 10.
The art of oyster shucking

In Basic Skills, students prepare mollusks, crustaceans, flat fish and round fish. Their training includes baking, poaching, broiling, frying, sautéing, shucking, filleting, and skinning which is just about everything you could do to them! Students learn the safe way to open oysters efficiently and to which oysters are alive, and how to clean them properly.

Left to right, Megan Randall, Amy Doyle and Jason Shields are preparing Oysters Rockefeller and oysters on the half shell.

Sullivan’s Professional Development students are looking good!

Right, thanks to her makeover and new wardrobe, Amanda Ford finds new confidence as she shakes hands with Sherry Richter, Director of International Business Services (GES). Each Sullivan Professional Development student is given a mock interview through GES where they interview for a position in the field, and receive valuable feedback.

Left, Glen Wallace received a new look from Mane Salon. Left to right, Professor Lenita Milliner watched as owners Laura Conrad and Sally Riede gave Glen the star treatment.

Sullivan University’s Professional Development course is designed to help students develop essential career success skills and gain a competitive advantage in the workplace. Students learn how to deal with the ever-changing job market, workplace trends and how to create and sustain a competitive advantage. This course helps every Sullivan student develop professionally from the inside out.

During a class lesson on image, appearance and overall attitude (which help determine the first impression and may count as much as 25% as a positive or negative hiring factor) some students indicated they were unsure how to make their outward appearance reflect the professional image they wanted to convey to a particular employer. Professor Lenita Milliner discussed these topics in all of her Professional Development classes where her students thought it would be a good idea for their classmates to have professional makeovers. Students who felt they needed this extra boost could nominate themselves. Their classmates had to select one student from the nominees to be awarded with a complete “professional” makeover. The students turned in their ballots and gave really tough reasons why they felt certain classmates deserved this “star treatment,” such as one winner, Misty Richay, who has five children and is a farm housewive struggling to earn her degree. Amanda Ford and Glen Wallace were also selected. Mane Salon, Lane Bryant Clothing Store and Value City Men’s Suits Department helped sponsor the student’s makeovers.

The hair and make-up portion of the makeovers were given by Mane Salon in the Gardiner Lane Shopping Center across the street from Sullivan. The owners were very happy to assist and coach the students in achieving a more professional look. Misty and Amanda received new professional attire from Lane Bryant and Glen received a sharp suit from Value City Department Store.

The students were very pleased with their makeovers and plan to keep up their new professional look,” stated Professor Milliner, adding, “It was wonderful to see students improve themselves from the inside out and see them leave this class with the knowledge, increased confidence and enthusiasm to reach their full career potential.”

Sullivan University means business!

“It is an exciting and very gratifying opportunity for me to be a small part of the growth of our outstanding students, and to watch them prepare for their place as our future leaders.”

MARIAN PRESTON

Students enrolled in business classes gain many tools for their success. For example, MGT284 Human Resource Fundamentals, is an introduction to the field of human resources, where students develop an understanding of the theories and practices relating to the management and leadership of this vital organizational asset. The course material is designed to create an awareness and appreciation for the human resource component of the organization, and to realize the impact of this function on all of the organization’s stakeholders. Students explore many different aspects of human resources, such as staffing, training, labor relations, legal issues, and compensation. The class also examines the role that the HR operation plays in the development, decision-making, and support of the overall strategic vision of today’s competitive, quality-conscious, and innovative global enterprise. Whether students intend to have careers as human resource professionals, or become leaders in other areas of the organization, this course provides a functional and practical understanding of human resources and the importance of this resource to the success of the business.

INTERNATIONAL BAKING & PASTRY

This beautiful buffet with an Italian theme was created by Baking & Pastry Arts students Angie Smith and Jessica Oliffem. “We chose Italy because we both love Italian food, the breads, biscotti, and away from the traditional dessert cannoli, we chose to make a cannoli mimosa shared. ‘The column are made out of white chocolate with a coating mimosa of the Roman Coliseum and the Leaning Tower of Pisa.”

Pâte Morte or “dead dough” is a decorative medium that uses no baking powder and offers design possibilities that are limited only to the creative talents of the students. Pâte Morte can be woven, rolled to paper thinness, pressed into molds, cut into letters or numbers, fashioned into branches or patterned with overlays of different colors - the possibilities are endless!

“I chose Sullivan because it was close to home and I liked the wide assortment of classes. I chose Baking & Pastry Arts because it gives me an opportunity to be creative and do something I really enjoy.”

- JENNAH ANDERSON

Baking & Pastry Arts

Southfield, MI

Sullivan’s small class size affords plenty of opportunity for individual attention. Below, left to right, Stephanie Hansen and Sheena Anderson had a lot of fun with this class exercise.

“Sullivan was everything I had expected and so much more. The resources are outstanding. Every class I have had, I have learned as much and more as possible. As a Girl Scout leader I know we make entrepreneurs and gifts give students a leg up!”

- JOHNETTA ANDERSON

International Baking & Pastry Resources

LaPlace, LA

Left to right Katie Schmitt, Stephanie Hansen and Sheena Anderson had a lot of fun with this class exercise.

“The Pâte Morte was the best part of the shortest I have centered work being with dead dough was a great experience.”

- KRISTIN ZIMAGA

Baking & Pastry Arts

Gallatin, TN

Left, Glen Wallace received a new look from Mane Salon. Left to right, Professor Lenita Milliner watched as owners Laura Conrad and Sally Riede gave Glen the star treatment.
Chef Tom Hickey is the new Director of Sullivan University’s National Center for Hospitality Studies (NCHS). He was instrumental in the founding of the NCHS in 1984 and has served as the director since that time. Chef Hickey’s leadership has been integral to the growth and success of the program.

Sullivan chef presents at international conference

The National Center for Hospitality Studies was proud to host Chef Derin Moore, CMC, for the Spring 2007 quarter. Chef Moore is the Executive Chef at the Medinah Country Club in Medinah, Illinois, where he has cooked for many celebrities and where he hosted the Professional Golf Association (PGA) Championship in 2006. In 2000, he participated on the US National Team in the World Culinary Olympics in Erfurt, Germany. He began his menu at Sullivan with shrimp “com dogs” with warm grilled pineapple chile relish. This dish can be utilized in mid-semester, during exam periods and is a great dish to present to the senior students.

Sullivan alumni are now TV stars!

Chef Derin Moore, CMC (Certified Master Chef)

The National Center for Hospitality Studies was proud to host Chef Tim Lundy, CSEP, for the Summer 2007 quarter. Chef Lundy has more than 28 years of professional experience in culinary design and production and event planning. As a trained “a la minute” chef in fine dining cuisine, gourmet foods owner, and international event designer, Chef Lundy produces his craft through his company, Distinctive Design Events-Atlanta, Georgia. He is an Executive Chef for Rosewood, an award-winning catering company and has won numerous awards for his national and international event work. Chef Lundy is also president-elect of the International Caterers Association.

Chef Lundy presented a classic Mediterranean minestrone, a simple fish stew that can be served as a soup of the day, comprised of leftover fish scraps that will add to the bottom line profitability by utilizing all food product with no waste. He also presented Mediterranean roasted snapper as a platter presentation and an appetizer of fish stew that can be served as a soup of the day, comprised of leftover fish scraps that will add to the bottom line profitability by utilizing all food product with no waste.

“Food is art.” I truly believe that. When I'm designing to the gumpaste flowers, I recall showing them to Chef Derek Spendlove, CEPC, CCE, AAC, Chair of the Baking & Pastry Arts Department, who could always be counted on to respond with, “Pretty, but the petals need to be thinner.” He encouraged me to keep trying until I got it right. In the “real world” a pastry chef has to produce, often in great volume, and usually on demand for an order, so there’s not really no time to play and experiment and learn as you go. That’s a real benefit at Sullivan: students have a very supportive environment with knowledgeable chefs to instruct, critique, and encourage.

Valuable learning experience

“Part of my first year at Sullivan was spent scraping mistakes off the top of cakes – you know, misspelled names, decoration colors that didn’t quite work, whatever. I have found that I’ve had the experience to over ever scraped red writing off a white cake and then repaired it to a nice smooth finish. What a valuable skill – being able to fix mistakes without the ‘fix’ showing. It teaches patience, concentration and to be careful the first time. What a great learning experience! What a skill builder!”

“I'd been baking for 40 years by the time I enrolled at Sullivan. So I'd had some things to learn, but I graduated with a higher appreciation for the job and the life of a chef; the commitment it really takes to do what I love. I am so glad I chose Sullivan and I am so thankful for the education and opportunities given to me.”
A始终是快乐的时间，今年也是如此！美食，美食，美食，美食！蹦床，伸展，游戏，游戏！看看这些SSPA社区活动的照片吧！

**SULLIVAN’S ANNUAL LUAU**

**Always a fun event and this year was the best ever! Plens, food, fellowship and fun. Dunking booth, limbo contest, and lots of games. Perfect weather, perfect day! Check out these photos of the Sullivan campus community having fun!**

**How low can you go? Here are some Sullivan-styles of limbo**

1. Scholar’s Limbo
2. Gravity-Defying Limbo
3. Wheelbarrow Limbo

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**SULLIVAN STUDENT PARALEGAL ASSOCIATION**

**What to raise some money**

The Sullivan Student Paralegal Association (SSPA) played a fun and exciting role at the Spring 2007 Sullivan Luau. The annual event, held on the Louisville campus, provided a venue for SSPA to raise money by sponsoring a “fun-filled, splashing good time Dunk-A-Dude or Dunkette Dunking Booth. SSPA sponsor Nick Riggs, Director of Legal Studies, gathered an esteemed group of faculty and staff to brave the water, a cold breeze, and a few strong pitching arms as they mounted the booth to cheer and taunt from the crowd. Faculty and staff willing to get cold and wet for SSPA included Professors Scott Cardis, Nick Riggs, Richard Routt, and Joe Price. Miss Beverly Blake (who succeeded in keeping her hair dry), Chef Kim Jones, Professional Catering Chair; Chef Billy Graham, Glenn Pitchford, Admissions Officer; Professor LeVane Wilkin, Dean of the College of Business Administration and Director, Graduates Alternative Dispute Resolution Programs; Kim Fleming, Student Life Coordinator (who did a great job putting the Luau together), and Melissa Schroeder, Graduate Employment Survival Specialist. Most of the folks who paid to throw a target to dunk their “favorites” couldn’t hit the side of a barn, however, Angie Riggs, Director of the Early Childhood Education Program and Nick’s wife, was able to dunk Nick twice in five throws (Some people are just plain lucky!). Despite the lack of skilled pitchers, SSPA raised more than $200 for its future activities. The SSPA provides opportunities for fellowship, learning more about the paralegal career, and development of leadership skills. Some SSPA activities include observing the Supreme Court of Kentucky in Frankfort, sponsoring fundraising events, and inviting practicing paralegals, attorneys and judges to speak on campus. All events occur through student action and participation.

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**NEW OFFICERS ELECTED**

Following this successful event, the Sullivan Student Paralegal Association (SSPA) turned its attention to the election of officers. They are as follows: LeRoogie Burton, President; Ludie Carlson, 1st Vice President; Cassie Graf, 2nd Vice President; Stetina Highey, Treasurer; Tiffani Baker, Secretary; LeVane Wilkin, Director. Admissions was on the retaining end of his perfectly good pitch. He is sitting on the Kentucky Supreme Court while he browses through arguments. Paralegal Studies students interested in joining SSPA should contact Nick Riggs at nriggs@sullivan.edu.

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**You can make a difference with “Rotoract”**

Do you want to be a part of an international organization and make a positive difference in the world? Want to develop your professional and leadership skills while having a lot of fun? Expand your circle of friends at home and around the world? Well, then, the Sullivan University Rotoract Club is for you.

Rotoract is affiliated with Rotary International, a global organization composed of 1.2 million service-minded business and professional leaders belonging to 31,000 Rotary clubs in 167 countries. Sullivan University Rotoract is one of more than 7,600 Rotoract clubs in 158 of those countries. Partnering with the Help Build Hope project that framed 33 houses for victims of Hurricane Katrina. “It was so rewarding and so much fun to play a part in helping to rebuild lives that were devastated by Katrina,” said Beverly Horsley, Rotoract Advisor.

Come and be a part of something great. Rotoract meets at least twice a month. Watch for meeting dates, times and location in The Student Scene or contact Rotoract President Jonathan Boggs at jrboggs7561@gmail.com.

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**LAST YEAR’S Rotoract was involved with the Help Build Hope project that framed 23 houses for victims of Hurricane Katrina. “It was so rewarding and so much fun to play a part in helping to rebuild lives that were devastated by Katrina,” said Beverly Horsley, Rotoract Advisor.**
Sullivan University's Career Services director, Sara Nichter, shared her love of music as a relaxing interest.

Above, Sara Nichter, Sullivan English professor, shared her love of music as a relaxing interest.

Louisville's first Occupational Wellness Fair hosted by Sullivan University

Joining the Sullivan University Wellness Center, the Sullivan University College of Technology with the Office Technology Department and the Computer Technology Department all co-sponsoring the recent Occupational Wellness Fair, assisted by the University's Health Services Department. A two-day event, both fairs were open to the public. This will be the first such wellness fair to be given in Louisville, according to a local vocational services agency. Its elements included booths featuring ergonomics and job security tips plus activities that go beyond career expos or physical workplace wellness. Aspects of behavioral health like conflict and co-workers, financial fitness, and lifestyle balance were featured. There were booths on vocational ethics, career transitions, recommended workplace snacks, business etiquette, and dressing for success. Disability resources, vocational rehabilitation, occupational therapy, and much more were a part of learning and enjoying what we mean by occupational wellness.

Money Tree, Popsicles, & Ice Cream, oh my!

Welcome Week is full of activities including an Ice Cream Social, Movie Night and much more. These events are a great way to jump start each quarter and a great opportunity to meet new friends.

Take me out to the ballpark

Sullivan University's intramural program provides the opportunity for all students to participate in athletic competition regardless of skill level. Possible sports include flag football, basketball, and softball. Leagues are open to men, women, and co-ed teams.

Aspects of behavioral health like conflict and co-workers, financial fitness, and lifestyle balance were featured. There were booths on vocational ethics, career transitions, recommended workplace snacks, business etiquette, and dressing for success. Disability resources, vocational rehabilitation, occupational therapy, and much more were a part of learning and enjoying what we mean by occupational wellness.
Great careers begin at Sullivan University!

Melissa Lyons ★
Haite North, IN
ran’s Service Representative
ment of Veteran’s Affairs
ville, KY

Channing Norton
Norlanda High, OH
Baker
Stone Oven Bakery Café
Cleveland, OH

Rashida Williams
Wilmington HS, OH
Paralegal
Commonwealth’s Attorneys Office
Louisville, KY

Wayne Gullion ★
Henryville HS, KY
Owner/Operator
Stone Grill
Scottsurg, IN

Robert Matthews ★
Javer HS, KY
ator
ritectural Window, Door & Design
Louisville, KY

Jessica Moore
Fairdale HS, KY
Human Resource Assistant
Trillium Industries
Louisville, KY

Lauren Smith
Meade County HS, KY
Account Manager
State Beauty and Barber Supplies
Elizabethtown, KY

Andrea Wassel ★
Oldham County HS, KY
Paralegal
Darby & Gazak
Louisville, KY

Eric Hazard
Trinity HS, KY
Veteran’s Service Rep.
Department of Veteran’s Affairs
Louisville, KY

Sherryl Schmied
Durrett HS, KY
Teller
Stock Yards Bank
Louisville, KY

Melinda Wade
Jeffersonville HS, KY
Paralegal
Greene & Cooper
Louisville, KY

Alvin Hill ★
Hazard HS, KY
Veteran’s Service Rep
Dept. of Veteran’s Affairs
Louisville, KY

Brittney Taylor
Perry Central HS, IN
Cook
The Tin Fish
Newburg, IN

Sarah Naslund
Male HS, KY
Data Entry Specialist
LabCorp
Louisville, KY

Melisa Burden
Jeffersonville HS, IN
Chef
Kroger
Louisville, KY

Lisa Blum ★
Shelby County HS, KY
Senior Accountant
Churchill Downs
Louisville, KY

Linda Robertson
Western HS, KY
Chef
Kroger
Louisville, KY

Terry Nowland
Nampa HS, ID
Veteran’s Service Representative
Department of Veteran’s Affairs
Louisville, KY

Cassie Ziehm ★
Charlestown HS, IN
Manager
Circle K
Clarksville, IN

Jennifer Smith
Eastern HS, KY
Paralegal
Jones, Dietz & Swisher
Louisville, KY

Heather Waldridge
Spencer County HS, KY
Account Specialist
Fulfillment Concepts, Inc.
Louisville, KY

Kimberlee English
Western HS, KY
Customer Service Representative
GE Consumer & Industrial
Louisville, KY

Sullivan University graduates have an outstanding benefit:
They receive career assistance from Sullivan’s Graduate Employment Service whenever they want it – free, for life! Just another way Sullivan delivers real-world value.
Sullivan Hospitality Management students honored in Chicago

Two Sullivan Hospitality Management students, Nadia Seow and Kevin O’Nions, were recently honored at the National Restaurant Association’s annual Salute to Excellence student forum and awards gala at the Chicago Hilton. Mutan and O’Nions joined more than 200 other student delegates, representing nearly 125 hospitality and culinary programs nationwide. The annual event, sponsored by the NRA’s Educational Foundation, showcases outstanding foodservice and hospitality students. The American Hotel & Lodging Association also awarded each of the Sullivan students a $1,500 merit scholarship.

This year’s event was marked by the first-ever student career fair held in conjunction with Salute to Excellence. Hospitality and foodservice employers, looking for hires among some of the top students in culinary and hospitality programs, could present their companies. “It was a great networking opportunity,” said Nadia Seow. “It will soon be time to consider my employment options, and now I have a better idea of what is available.”

O’Nions, who is currently employed by Winston’s Restaurant on the Sullivan University campus, earned his associate degree in Baking & Pastry Arts. Seow is the executive chef for the Star of Louisville cruise ship, and she earned a dual associate degree in Culinary Arts and Professional Catering. Both are currently enrolled in Sullivan’s online Bachelor of Science in Hospitality Management program and expect to complete their degrees next year. Congratulations Nadia and Kevin!

A spoonful of creativity, a bucket of skills, and a vat of resources are in Sullivan’s recipe for a positive learning environment. Students in the Early Childhood Education (ECE) program learn how to blend the knowledge of children’s language, intellectual, physical and social/emotional (L.P.S.) development with the best techniques and practices in child care and education.

Innovative curriculum

The program is designed to feed ECE students a very comprehensive hands-on education. They are required to participate in planning for a new arrival, sewing for children, shopping for children’s clothing, childproofing a home, surfing the internet for field trips to museums, planning birthday parties, teaching age appropriate lessons, and storytelling for young children to name just a few activities.

Nutrition courses

Students participate in three cooking labs where they actively learn how to prepare nutritious and creatively themed meals and snacks for children. Dietician/consultant Latisha Hill guides students to demonstrate their knowledge of nutrition, child-sized servings, and presentations that encourage children to venture beyond peanut butter and jelly.

Safety first

Safety is another ingredient in a nurturing learning environment. ECE students are certified in CPR and first aid by American Heart Association trainers Michael O’Reilly and Richard Rount. Both of these Sullivan trainers father small children of their own and generously share their expertise and real life experiences with Sullivan students. To earn the certifications, students must pass a written test and demonstrate their skills on the manikins.

Students receive numerous learning opportunities that integrate the information they learn in textbooks to real life experiences. Students are then required to demonstrate their knowledge through various projects that assess their skills in hands-on ways.” After spending the last seven years at Sullivan, Ms. Riggs shared that she still gets excited about the prospect of growing the program as more new students enter each quarter.

Students utilize the Sullivan University library’s resources and guides about traveling with children. This is just another way Sullivan’s comprehensive program prepares students for a career as a professional nanny or childcare provider.

Etiquette Lunchenue

Since children are like sponges soaking up all of their experiences, child care providers and educators must model appropriate manners and etiquette. ECE students benefit from Winston’s Restaurant, which provides gourmet dining on the university’s main campus, to polish their etiquette skills and experience fine dining. Students from the ECE department on the Sullivan-LEXINGTON campus are invited to dine and share experiences that they have encountered while pursuing their education.

A sense for business

As ECE students are concluding their program requirements, their last quarter focuses on business skills to prepare them to open their own child development center and add a different career option.

Angela Riggs, Director of Sullivan’s Early Childhood Education program commented, “Although other colleges and universities may offer a degree in Early Childhood Education, the program at Sullivan is unique. Our students receive numerous learning opportunities that integrate the information they learn in textbooks to real life experiences. Students are then required to demonstrate their knowledge through various projects that assess their skills in hands-on ways.” After spending the last seven years at Sullivan, Ms. Riggs shared that she still gets excited about the prospect of growing the program as more new students enter each quarter.

Early Childhood Education students with the buffet they created during their culinary lab class exercise. First row, left to right: Amanda Perkins, Amy Spendlove, Ashley Burkhammer, Melissa Patterson, Jillian Murphy, Ashley Holly and Jessica Crenshaw. Back row: Taylor Mills, Tina Nieves, Cory Chastain and Kayla Rapan.

Sullivan University’s Julep’s Catering Executive Chef, Robert Staggs, does a final inspection of the Governor’s Derby Train before the guests arrive.

Sullivan chef is newest member of prestigious Golden Toque Society

Chef Derek Spendlove, CEC, CCE, AAC and Chair of the Baking & Pastry Arts Department, holding his plaque with fellow Golden Toque members, left to right, Chef Instructor David Dodd, CCE, CCE, Dr. A.R. Sullivan, Chancellor of Sullivan University; and Chef Tom Mickey, CCE, CCE, CFE, Chief of the National Center for Hospitality Studies.

Congratulations to Chef Instructor Derek Spendlove, a recent inductee into the Golden Toque Society.

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 accomplishments. It is the most prestigious recognition a chef can receive.

Professional chef, educator, food writer and mentor, Chef Derek Spendlove, is Chair of the Baking & Pastry Arts Program at Sullivan University. Trained in the traditional European technique, he earned his City and Guild examination in Culinary Arts and Hotel Management. An ACF Certified Executive Pastry Chef, Certified Culinary Educator and a member of the prestigious American Academy of Chefs, Chef Spendlove was named the 2002 American Culinary Federation Educator of the Year. In 2006, he received the prestigious Chef Professionalism Award and also received the Kentucky Chefs Association’s Chef of the Year award.

As an avid competitor in culinary competition, he has successfully competed in numerous events held in Holland, UK, Germany, and Ireland. In 1988, Chef Spendlove represented Ireland on the national team in the Culinary Olympics, and received a gold medal in Frankfurt, Germany.
Students from Sullivan University's Travel, Tourism & Event Management and the Hotel/Restaurant Management programs recently visited Costa Rica and stayed at the exclusive Premier Fiesta Resort and Spa. The all-inclusive resort is on Costa Rica's northern Pacific coast on the Gulf of Papagayo, an area known for its dry tropical climate and majestic beaches. Spilling down a coastal hillside among lush tropical greener, the resort features more than 200 tropical bungalows along with a variety of restaurants, cafés and bars. “The area is a rich diversity of flora and fauna,” said Bettye Smothers, Travel & Tourism department chair. “Its national parks and wildlife refuges, offers fascinating nature exploration.”

Students experienced Costa Rica’s natural beauty first-hand by participating in two tours which were included in their travel package. The first, a rafting excursion on the Corobic River, required students to don life vests before setting off in inflatable boats, each piloted by an experienced river guide. “It was really amazing,” said Vincent Coles, a Hotel/Restaurant Management student. Crocodiles were all along the river’s banks and howler monkeys literally dangled from the treetops above in their heads. The group’s second tour included a boat trip along the Tenisphere and Bebedero Rivers to Palo Verde National Park, favored by many migratory birds escaping cold winters in North and South America. Some students, wanting for more “active adventure,” took advantage of their free day and booked a jungle “canopy tour” where they soared through the rainforest

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“Certainly not a sport for the faint hearted,” they added, “but we would definitely do it again.”

Added to the destination set
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Will the programs’ department chairs arrange a tour of Costa Rica again?

“Probably,” said Kerry Sommerville, Hotel/Restaurant Management departmen
t chair. “This tour went off without a hitch. Where else can students expe
rience volcanic peaks, jungle valleys, scenic waterfalls and everything else that
this beautiful country has to offer?”

Sullivan University feels diversity is the key to a positive socialization process. The interaction between students from a multitude of cultures can play an important role in a solid education. Sullivan graduates are not only prepared to perform the skills required by the industry, but also to interact with individuals from various cultures. We welcome our students from our neighboring countries, Cuba, and Mexico and have great confidence that they are on their way to becoming successful graduates.

Caterers bring the restaurant to the client, providing food and beverages to weddings, parties, and other special events. Students enrolled in Sullivan’s fast-paced Professional Catering degree program learn strong culinary skills, combined with customer service and people skills.

For better or worse
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The wedding industry generates more than 25 billion dollars in sales annually with a large portion of the budget being spent on catering for the wedding-related events. Each quarter students in Sullivan’s Professional Catering Lab produce a mock wedding reception. The students plan the menu for a dinner buffet and hors d’oeuvres, seating arrangements, table service, and produce a selection of wedding cakes. The wedding cake exercise is always challenging as caterers generally partner with a pastry chef or preferred bakery to actually produce the cake based on bride and groom’s desires. However, since it is the caterer who cuts, serves and packs the cake to go, the service is highly specialized. Often a caterer must also know how to repair a cake at the reception site should the unexpected occur.

This portion of catering production is a student favorite.

Sullivan Baking & Pastry students under the leadership of Chef Instructor Scott Turner, CC, CPC, prepared several unique desserts for the recent International Caterers Association (ICA) Symposium held at Sullivan University. Above is a straw-flavored cupcake with creme brulee and spun sugar (foreground), Blood Mariner chocolate mouse tordoir (middle) and a banana split snack with peach and ginger ice cream.

And the winner is . . .

Above, Winston’s Restaurant Executive Chef John Castro (left) and his brother Chef Joe Castro, Monogram Training Specialist at General Electric, appeared on the Food Network’s “Throwdown with Bobby Flay” in a competition to create the best Hot Brown. This open-faced turkey sandwich is stuffed with rich cheese sauce and topped with crisp bacon originated in Louisville. “It’s great to be part of the history of Louisville,” stated Chef John Castro. You can be a part of history, too. The WINNING sandwich, the Hot Brown is available at Winston’s Restaurant on the campus of Sullivan University.

Above left to right, Blanca Reyes from Mexico with Arianna Hernandez, Jenny Martin, Sandra Rodriguez, and Jocelyn Cabrol all from Cuba, take in the sights. There are just some of the students, from all over the world, who have enrolled at Sullivan University to further their education.

Sullivan Hospitality students’ internship leads to promotion

Associate Degree students majoring in Hotel/Restaurant Management and Travel, Tourism & Event Management have many options when the time comes to complete the 400-hour Internship required for their graduation. The “Internship of Choice” for many Sullivan students has been Louisville’s Convention & Visitor’s Bureau (C&VB).

“With a budget in the millions and a brand new location on the downtown waterfront, our C&VB is top-notch, and we’re thrilled to be able to place so many interns with them,” said Kerry Sommerville, Department Chair, Hospitality Management. He added, “Many of our interns have been offered full-time, permanent employment once completing their internships.”

Barbara Hewitt is a recent example. Hewitt began her internship in the C&VB’s Tourism Department in January, 2007. “I graduated in April, 2007, with my degree in Hospitality Management, and all of my courses helped to prepare me for this job,” said Hewitt. “I was able to quickly grasp what I needed to know because of what I had been taught”. Hewitt also credits her Hospitality professors and their willingness to provide career advice and to encourage her. Hewitt is currently working on her Bachelor of Science in Hospitality Management, and the Herald just learned that C&VB has promoted her to the position of Tourism Department Assistant.

Above left to right, Holly Brown, Jody Kurt, Vincent Coles and Dylan Rees.

Students had a blast on the river tours. Above, left to right, Allen Underwood, John Tevlin, Linda Mae, Michelle McGhee, Caroline Davis and Angela Remelius.

The chaperones are busy planning an exciting fall tour of Boston and Plymouth, Massachusetts. Follow their adventures in the next issue of The Herald.

Sullivan students go cruising Costa Rican style

PROFESSIONAL CATERING

Catering Chair, Chef Instructor Kimberly Jones, CCE, CEC, OPI, critiques her students’ wedding cakes.

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This portion of catering production is a student favorite.

Professional Catering tastes great!

The Catering Lab also focuses on inexpensive buffet items that can fill a table with colors, textures and flavors that reflect the guest quality foods within an affordable budget. Sullivan’s Professional Catering students produce the menu and plan the equipment needs to set-up and serve the buffet. Several items usually included on the buffet are smoked salmon savoy cheesecake, grilled vegetable antipasto presentation, wild mushroom risotto and artisanal cheeses. Individual custards featuring coconut panna cotta, chocolate espresso pot au creme and key lime chiffons are often dessert.

Congratulations to Brandon Gump, who recently won a Gold Medal at the 2007 National Skills USA competition held in Kansas City, Missouri. Brandon, who started at Sullivan University in Summer 2007, competed in the Food & Beverage Service category.

TRAVEL & TOURISM • HOTEL-RESTAURANT MANAGEMENT

Summer, 2011

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Students and parents enjoy Sullivan’s “hot” Summer programs

Every quarter, Sullivan’s enrollment continues to grow as more and more students and families appreciate the benefits of a Sullivan University education. Students like the variety of career choices for which they can prepare quickly and thoroughly at Sullivan University. They appreciate the nurturing quality of the faculty and outstanding learning environment. Sullivan’s convenient day, evening, weekend or online courses make it easy for students to schedule classes to fit their needs. At Sullivan University, what’s best for students is, and always has been, a priority.

Geographically diverse

The summer quarter is just one of four major start periods throughout the year (January, March, June, September). Students come from all over the world to attend Sullivan. The 2007Summer class includes students from Bosnia, Cuba, Mexico, India, Liberia, Nepal, the Sudan, the Union Arab Emirates, Uganda and Zimbabwe. There are also students from Arkansas, Florida, Indiana, Louisiana, Michigan, Missouri, Ohio, and Tennessee as well as many from Kentucky.

Strong Evening & Weekend Division

Sullivan’s evening and weekend division is always been a popular with adults wanting to further their education since it offers classes at times more convenient to their busy lifestyles. Sullivan’s history reflects the commitment to preparing persons for successful careers in business and management was often chosen by students entering the Summer 2007 term.

New classes will start on September 24 - October 7. Contact the Admissions Office today. Classes will fill quickly!

Bright futures await Sullivan grads

Sullivan University’s fantastic Spring 2007 graduation is history, and The Herald is pleased to give you highlights of that event. The formal commencement was held at beautiful Southeast Christian Church in Louisville, Kentucky. More than 5,000 graduates, family and guests from Sullivan University’s main campuses in Louisville, Lexington and Fort Knox campuses attended, overflowing the main sanctuary floor into the first of two balconies. In recognition of the graduation of Sullivan University’s first Justice and Public Safety Administration graduates, Major Troy Riggs (pictured) of the Louisville Metro Police Department was chosen as commencement speaker. Riggs, a graduate from Sullivan University, earned his Executive Masters of Business Administration (EMBA) and quickly rose through the ranks of the Louisville Metro Police Department.

Does it seem like college students are getting younger and younger these days?

Sullivan University’s Summer Camps were a big hit with high school students

ACCOUNTING CAMP • High school juniors, seniors, and recent high school graduates attended a five-week Accounting Camp, taught by Professor Tim Swaner. Program Director for the School of Accountancy, ten students from Jefferson, Bullitt, and Spencer County took advantage of this opportunity to learn Principals of Accounting and explore this promising career field.

The course was held on campus Monday through Thursday for two hours each day. Not only did the students learn Principals of Accounting and receive college credit for their efforts, but they were also eligible to participate in all summer quarter student activities, including the Olympic in the Park, the canoe trip, and Sullivan Day at Six Flags Kentucky Kingdom. The cost of the course was the price of the textbook, to let students know that a college education can be accessible to anyone.

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CULINARY CAMP • This summer Sullivan University held its first Culinary camp and grey for high school students around the country. More than 30 students from six states arrived at Sullivan and experienced the art of cooking during a variety of carefully planned classes and labs held throughout the week. During the evenings, ten Sullivan chef instructors hosted the students for great dining and fun entertainment in the Louisville area. One last day of the camp, campers created a feast for 150 friends and family!

This was a great opportunity for high school students to gain first hand experience on what the National Center for Hospitality Studies is all about!