**99.8% Graduate Employment Success!**

Main campus continues record pace!

Everywhere you looked – on TV, in newspapers or magazines – the biggest stories of 2003 were unemployment statistics and the economy. The recession, outsourcing, and cutbacks affected many college graduates seeking a new career position in 2003.

During the past year, the Graduate Employment Services (GES) staff at Sullivan University redoubled their efforts to assist those alumni using the University's lifetime Graduate Employment Services which provides assistance for a graduate to move up or move into a new career position.

In statistics just released, at the end of the 110 day period after the last class of graduates in early December, showed that a phenomenal 98.9% of main campus graduates available for employment accepted positions related to their Sullivan University education. The three Sullivan campuses, Louisville, Lexington and Ft. Knox, together posted a 97% graduate employment success.

Extra calls were made, extra letters written, and extra appointments were set up with companies like Disney World in Florida (see related article on page 7) or various cruise line companies, who have traditionally hired our graduates. Sullivan’s campus hosted two very successful Job Fairs where employers set up booths and eagerly recruited our graduates and alumni. Students had the opportunity to meet recruiters from around the areas and region who eagerly came to hire Sullivan graduates.

Sherry Klein, Director of GES on the main campus shared, “my staff has had to work extra hard to reach this goal but I am so extremely proud of them and their professionalism.”

She added, “With the economy now on a rebound, we see 2004 as another banner year for Sullivan University graduates to fill high-need positions.”

**Sullivan is here for you!**

Dr. Stephen Coppock, Chief Executive Officer for Sullivan’s main campus added, “the services we offer to graduates is unmatched by any other college or university in this area. Recently there have been advertise-ments for some colleges, whose main campuses and support staffs are located out-of-state and hundreds of miles away, who are now offering degree programs in Louisville. Students need to look closely to see if those institutions will be here years from now when they need to review a subject to prepare for a promotion (a free benefit for Sullivan graduates) or need assistance in the Kentuckiana area. We are here, our staff is here and our hard-earned connections are here to assist you throughout your career. All of these services are crucial to your future career growth.”

**Sullivan is your best choice!**

Sullivan University is the only four year college or university in Kentucky to publish, program by program, a 10 year record of how its graduates have fared in gaining employment in their respective fields of study. No other college or university can match this success and we hope this is one reason why many current students have chosen to attend Sullivan. Your investment goes further at Sullivan University.

**ON THE INSIDE**

- Only Sullivan students have tuition costs “locked-in!”
- see page 12

---

**UPDATE**

Sullivan’s Microsoft program expands!

The Microsoft IT Academy at Sullivan University continues its drive to excellence by expanding and enhancing the offerings available to students and faculty.

New computers & network! A significant investment by the University in classroom hardware has brought the teaching environment to state-of-the-art. New computers and an enhanced and new network enable Sullivan Microsoft Network Engineer students to learn using the best equipment available. Classrooms feature flat panel monitors and Pentium 4 computers. Internet connectivity has been upgraded to a DS-3, which is more than 30 times faster than DSL or cable modem.

New program updates! Program updates include the Microsoft Certified System Engineer Windows 2003 curriculum focusing on the newest Security endorsement (MCSE:Security). Plans are in the works to offer the Messaging endorsement (MCSE: Messaging) for those who want to support, design, and maintain e-mail systems. For those who are Windows 2000 MCSEs and wish to update their certification to Windows 2003, a one quarter upgrade track begins in the 2004 Summer quarter.

New evening classes! Also starting in the Summer quarter is the offering of evening classes three nights a week for those who cannot accommodate the current weekend schedule. The Microsoft Certified Solutions Developer program teaches the latest Microsoft .NET technologies utilizing Microsoft’s newest development platform Visual Studio.NET. Program options for students new to Application Development and those who wish to attain multiple certifications are available including Microsoft Certified Database Administrator (MCDBA).

And there’s even more! A new program and certification from Microsoft for Desktop Support Technicians starts in June with the Summer Quarter. This offering includes CompTIA A+ and Network+ to get students into a Desktop Support job as quickly as possible.

Sullivan has implemented all of the benefits of being a Microsoft IT Academy, including low or no cost full

continued on page 6

---

**Sullivan University receives prestigious Golden Cup Award!**

First private university in U.S. to receive this honor!

Dr. A.R. Sullivan, President of Sullivan University accepts the Golden Cup Award from John Conti of the John Conti Coffee Company during the 2003 Summer Quarter. Sullivan is one of the first private universities in the United States to receive the “perfect cup of coffee”.

There’s nothing quite like a great cup of coffee in the morning – but how about the perfect cup of coffee? The Specialty Coffee Association of America (SCAA) awarded Sullivan University the prestigious Golden Cup Award – highest award for what the “perfect cup of coffee is.”

John Conti of the John conti Coffee Company, presented the award to Dr. A.R. Sullivan, President of the Sullivan University System at The Bakery, located across from the main campus. This will be the first time any private university in the United States has been honored with this award.

To meet the standards of the Golden Cup, scientific studies are conducted on coffee brewing samples both on-site as well as in laboratories. The SCAA oversees this detailed process.

Chef Derek Spindlove, CEPC, CCE, AAC, chair of the Baking & Pastry Arts program and Missy Logsdon, manager of The Bakery will ensure the quality standards of the Golden Cup are upheld. Under the guidance and training of the John conti Co., Logsdon will be the official brewmaster.

The Golden Cup isn’t the only “award” The Bakery has received! For the Grand Opening, page 7
The Graduate School at Sullivan University offers a Master of Business Administration (MBA) degree, an Executive MBA (EMBA) degree, a Master of Science in Managing Information Technology (MSMIT) degree, a DUAL MBA/MSMIT degree and a Master of Science in Dispute Resolution (MSDR) degree. The live stream may be of interest to you in these degree programs felt about the choices they made. Future issues will have comments and insights from students in each graduate degree venue.

Students in Sullivan University’s Graduate School of Business are using what they learn in the classroom to help local industry. The COLLABORATIVE: Greater Louisville Business School Network for Urban Development is an innovative community development endeavor that partners business and education to provide small businesses with recommendations to help them meet specific goals. It involves schools of business from Greater Louisville area universities including Sullivan University, University of Louisville, Bellarmine University, Spalding University, and Indiana University Southeast.

Students received “real world” experience

Two groups from The Graduate School of Business at Sullivan University (pictured above) participated in projects that engaged students in “real world” problem-solving exercises, and then the students presented their findings and recommendations at a luncheon held at Glassworks. Noted guests at the luncheon included Mayor Jerry Abramson, the Executive Committee of the COLLABORATIVE, members of Greater Louisville Inc., representatives from participating universities, and dignitaries from around the community.

Students Anne Michael and Mark Gallo worked with Full Court, an athletic apparel company owned by Derek Anderson, NBA player for the Portland Trailblazers. Anne and Mark analyzed the company and made recommendations on how it could identify and expand its customer base for increased sales. The second group, Roberta Nicholson, Sean Saunders, and Tammy Kaelin, developed a marketing plan for AST/AC, a specialty coatings company, which helped the firm increase sales by 50 percent. Working with the COLLABORATIVE is just another way Sullivan University prepares its graduate students to meet the “real world” challenges confronting professionals in today’s business world.
Collette Hull, a Paralegal Studies bachelor's degree student, was awarded the 2003 Donald E. Eppler Memorial Scholarship by the Kentucky Paralegal Association (KPA). This annual scholarship is given to a paralegal student who has shown dedication to enhancing their education and who has been nominated by at least two persons familiar with the student's abilities.

**Received other benefits**

In addition to receiving a cash award, Hull received a free KPA membership for a year, and her winning scholarship essay (on paralegal regulation) appeared in the KPA's newsletter, One Voice. The KPA presented the award to Hull at the annual conference. "Winning the award meant a lot to me," Hull said. "When I learned I would receive such a scholarship, I felt overwhelmed and very special knowing people in the legal field thought so highly of my qualifications and the ideas expressed in my essay that they would honor me with such an award," Hull added.

She is now a business owner. Even though Hull, a Sullivan Paralegal Studies associate degree graduate, is still in the midst of completing her bachelor's degree requirements, she has parlayed her abilities in two directions. She is currently employed by John Carter, an attorney in LaGrange, Kentucky. In addition, Hull has started her own paralegal service business, handling Social Security Disability matters for individuals (as the law allows). Asked to describe how her Sullivan education prepared her to work in the legal profession, Hull said, "Sullivan University prepared me very well. . . . I was provided with the basic skills and legal concepts needed to be successful." Nicholas Riggins, Director of Legal Studies, was extremely pleased to hear Hull was given the scholarship. "It is wonderful to see someone of Collette's caliber recognized by the KPA in a way that supported the continuation of her Sullivan education. It says a great deal about her and our program," Riggins said.

What does the future hold for Collette Hull?

Tony Renfro, Sullivan graduate and now an adjunct instructor at both Sullivan's Louisville and Fort Knox campuses, offered some insights on being a student and how obtaining his Sullivan degrees has changed his life.

"Back in 1993, as I began my studies at then Sullivan College, I wasn't actually sure what I wanted to do. . . . I fed up with working in a factory doing assembly work, so the same job day in and day out, without any challenges to stimulate my mind. I chose Sullivan because, as a working parent with a full-time life outside of class, I wanted flexibility and classes available on my schedule. I was drawn to Sullivan's real-life career-first approach with faculty that had real-world experience. The life-long learning assistance and the way you can stair step from a Certificate, Diploma, Associate, Bachelor's and Master's Degrees, allowed me to take pride in my accomplishments but look to the next step without resting on my laurels."

"I started as a Paralegal major, then switched to Accounting and eventually found my calling in the Marketing program. I graduated with a BSBA with an option in Marketing in 1998 and found after six months, I wanted an extra edge so I went for a Master's in Business Administration. I accomplished this goal in 2000. Why is this information important or useful to you? Because I was just like many others are today, looking for a better life but not sure what the future holds. Going to school at night for more than seven years was tough, but so many doors have opened and I'm not concerned, as I was in the past, about not having a job or being passed up for opportunities because I did not have a degree.

Today, I'm Regional Sales Manager for the same company where I once swept the floors in the manufacturing plant. I've had the opportunity to travel all across North America and to experience things that have expanded and enriched my life. Does a degree give you absolute rights to make a fortune, be promoted or be demanded by all? Not in the least, but without a degree, your road in the future will be a great deal tougher."

"I came back to Sullivan to teach. . . . and the opportunity to give back some of what the faculty at Sullivan gave to me, to inspiration to meet my goals and understanding on the tools needed."

I offer these few suggestions to Sullivan students:

- Know what you want to accomplish even though you may not know what the end might bring (e.g. getting a degree but maybe not in what you originally thought).
- Put your goals in writing and look at them daily. Without some direction, your life will be like a ship without navigational tools, going everywhere the waters lead without a true destination.
- Seek the support of your family and friends, and build a depository of contacts. Write every contact's name down and be aggressive in finding ways to learn about others. The person you meet today could be the one with a job opening in the future. How would you have liked to have been Bill Gates' friend in college?
- No dream or goal is too big as long as you have assessed your skills. Try various things and experiment to find what you are good at and what you enjoy.
- Always be enthusiastic about what you are doing and never, never give up. If you truly commit yourself to reaching your goals and use enthusiasm to drive you in every class, you will be successful. Use your Sullivan teachers and administrative staff for support."

**Surviving the Library**

Sullivan University's College Success Skills (CSS) class (BUS 100) was designed to increase students' potential for success in college through the development of better research skills and utilization of library resources. Sullivan students now have an exciting new way to learn about the Library's print resources. Ms. Belinda Yff, who coordinates the Library portion of the College Success Skills (CSS) class, and Ms. Nikki Gotschall, General Education Development Department, have instituted a Library Scavenger Hunt.

**Hunting for answers**

Because everything is not always online, a print resource component has always been part of the Library CSS regimen. Through this component, students are given an overview of basic research sources, such as almanacs, encyclopedias, dictionaries, government statistical manuals, quotation books, etc. The “Surviving the Library” print resource component relies upon hands-on game theory combined with students’ inherent competitiveness and willingness to work with classmates. Participants develop basic reference searching skills while learning the precise locations of materials by using the library. Scavenger Hunt students are divided into teams of two individuals (e.g. Team Verso, “verso” means the back page of a book; or Team OPAC, which stands for Online Public Access Catalog). Each team receives an envelope filled with a lead-off question such as find the book with the call number 641.5 A123. When they find that book, it will contain their next question, which leads them to another location. Students combine with other teams to further explore and learn the library’s resources. If the book, magazine or video is not in its proper location (since the library is being used by others, the game is going on), students report this to the librarian or instructor to verify that item is unavailable. Students are then issued by a pass-card with a new question, and continue the game. Students write down their answers which are turned into the librarian and instructor. The team that finishes quickest with the most correct answers is the winner. Prizes vary!
These students mean business!

Business Policy, that is! MGT 464 Business Policy is a capstone senior-level course in the Bachelor’s degree program. Students study the interdisciplinary nature of upper level management decision-making. Comprehensive cases are used to familiarize students with the analysis of industry trends, internal operations, and the external environment under conditions of uncertainty. Teamwork and interpersonal skills accompanied by written and oral communication capability is a must in the business world today.

Money, money, money!

Are you interested in building your personal wealth and uncovering fundamentals of business? Then Sullivan’s MGT 114 Business Organization & Management is the course for you! Business Organization & Management also covers the stock market and delves into various economic systems. Students learn valuable fundamentals of business and personal finance that can be used for the rest of their lives.

“I learned about ways to make better choices for savings,” said Shelly Phillips (left). “I learned a lot about business management…” stated Rhonda Young (right). In the middle is Paige Kinlaw.

“I learned more about the business world than I knew before,” said Angeline Ramirez (right).

As a capstone Graduate School course, MGT 660 Strategic Management integrates the advanced concepts of the student’s Master of Business Administration training into a CEO-level examination of organizational competition. The student leverages models and ideas from earlier courses into an examination of competing definitions, strategy formulations and implementation practices and problems. A computer simulation is used to allow the student to apply theories and principles learned in their previous courses.

On your mark, get set, go!

“Winston’s” (Sullivan University’s on-campus gourmet restaurant) provides a unique educational opportunity for students to experience the preparation and service of quality foods to a paying customer.

The BFS 276 Restaurant Practicum class is presented in “real time” with emphasis on deadlines. All the food preparation is coordinated to culminate in a finished product to insure guest satisfaction.

In the midst of preparing for Winston’s Saturday evening dining are clockwise, Jesus Carmona & Kimberly Clark, Kara Rager & Danielle Epps, James Green and Ken Harris.

“I heard great comments about this school and the programs offered… I was able to schedule around my work. I found this class to be enjoyable and a great learning experience.” Kiffany Griffin

“Presentation are something I need to practice on and this class gave me the experience.” Keith Mayes

“My Newby’s personality and teaching skills are beyond words!” Joni Hoffman

Susan Baxter and Michael Roush, Michael graduates this month and has already enrolled in Sullivan’s Executive Masters of Business Administration (EMBA) program. He said “This has been a very high quality class giving many students very valuable research and public speaking experience…”

“…Entertaining and informative experience (for the presenters and the presentees)” Nathan Fairbanks

“We hastened to gather around her to learn as Katy Glazer explains her procedure to Chef Brown.

PBA 126 Baking Laboratory 1 offers students an opportunity to practice in a laboratory environment the theories they learned in Baking Science. Students develop baking skills and learn various functions as they rotate daily through work assignments and preparing product.

“This course helps to destroy those personal barriers one might have had in the past about business and investment subjects.”

Money, money, money!

Left to right Carol Hale, Jason Wolston, Lauren Birkby and Tutulla Setu

As a capstone Graduate School course, MGT 660 Strategic Management integrates the advanced concepts of the student’s Master of Business Administration training into a CEO-level examination of organizational competition. The student leverages models and ideas from earlier courses into an examination of competing definitions, strategy formulations and implementation practices and problems. A computer simulation is used to allow the student to apply theories and principles learned in their previous courses.

On your mark, get set, go!

“Winston’s” (Sullivan University’s on-campus gourmet restaurant) provides a unique educational opportunity for students to experience the preparation and service of quality foods to a paying customer.

The BFS 276 Restaurant Practicum class is presented in “real time” with emphasis on deadlines. All the food preparation is coordinated to culminate in a finished product to insure guest satisfaction.

In the midst of preparing for Winston’s Saturday evening dining are clockwise, Jesus Carmona & Kimberly Clark, Kara Rager & Danielle Epps, James Green and Ken Harris.

“I heard great comments about this school and the programs offered… I was able to schedule around my work. I found this class to be enjoyable and a great learning experience.” Kiffany Griffin

“Presentation are something I need to practice on and this class gave me the experience.” Keith Mayes

“My Newby’s personality and teaching skills are beyond words!” Joni Hoffman

Susan Baxter and Michael Roush, Michael graduates this month and has already enrolled in Sullivan’s Executive Masters of Business Administration (EMBA) program. He said “This has been a very high quality class giving many students very valuable research and public speaking experience…”

“…Entertaining and informative experience (for the presenters and the presentees)” Nathan Fairbanks

“We hastened to gather around her to learn as Katy Glazer explains her procedure to Chef Brown.

PBA 126 Baking Laboratory 1 offers students an opportunity to practice in a laboratory environment the theories they learned in Baking Science. Students develop baking skills and learn various functions as they rotate daily through work assignments and preparing product.

“This course helps to destroy those personal barriers one might have had in the past about business and investment subjects.”
**The Weekend Warriors**

The weekend program at Sullivan University produces the foodservice professionals of tomorrow in a slightly different way than the regular week day program. Students are much more diverse in age, skills and dreams. Retiring executives who want to cater professionally, management professionals who are making career changes, parents who have children leaving for college and are now able to begin their dreams of opening a bed and breakfast are just some of the examples of the people who choose to attend Sullivan’s weekend program.

**Chef/Instructor Andrew Doss, MBA, CEC, CCE**

Sullivan’s evening and weekend program offers a diverse group of individuals, who are seeking professional certification. They may be up on time, smartly dressed and ready for Porta. All of them are ready to complete the program that Florida every Friday evening for the big bus tour to the final Lab Examination with his or her students, we marvel at our students’ industriousness in the classroom but most of all, we expect from weeks to weeks in the Garde Manger class to complete the advancement. Our students are involved in the program, they are testing by their constant challenges. We hope you find success in your future endeavors.

Left to right, Virgil Convington, Dennis Wilkes and Cindy Piozza stuff breaded meat into sausage casings.

**Chef/Instructor Eugene Bell, CEC**

Curing and drying meats, designing cold plates, platters and entrees, creating and producing sausages, cheeses and terrines. These are the skills that make a garde manger chef.

The Garde Manger Chef is the master of the cold kitchen, utilizing ingredients not used by the other chefs, a versatile mystery basket of ingredients daily, to create unique, saleable items for the menu that the guests will enjoy.

**Chef/Instructor Danielle Demare, CCE**

“Today I learned that anything can be made into a sausage . . . ”

**Chef/Instructor John Richards, CEC**

Students in the BFS 106 Basic Culinary Skills Laboratory really experienced 100% hands-on cooking when they prepared lunch for many of the other culinary labs. Every Saturday, using different skills and a variety of food products, students developed a menu of 10-15 items for more than 60 people.

“The challenge for my students was not only produce a fairly large menu but deliver it on time . . . much like the real food service world,” said Chef/Instructor John Richards (above). “The students in this class all work full time, have kids, have responsibilities, very little leisure time and attend school every weekend to learn and produce wonderful food,” he stated. “It is my pleasure to teach those students who have such enthusiasm and dedication. They are truly weekend warriors and have my highest respect.”

**“This quarter has taught me a lot about using my taste buds,” said Angela Mann, (left) working with Philip Sebastian.**

**Left to right,** Philip Baker, Kevin Lewis, Sussana Ebacher and Tony Dudderar prepare souces for their menu.

**Larry Hamilton is making the outer edge of the cake with finely chopped nuts.**

“Today I learned timing is crucial. A minute can be the difference between row, done and burnt!”

**THERESA M. WHITE**

**“I’ve learned to use my time as Class 48, I’m making all the right decisions.”**

**A CLOSER LOOK**

**Culinary student was really “success driven”**

_He drove 210 miles every week to attend class!_

Students in Sullivan’s evening and weekend culinary programs are really committed to success.

Manuel Cordrey, (left) who owned his own soul food restaurant in the Lexington area, knew that he needed more training to be a success in the culinary world. His wife, a graduate of Sullivan University’s Lexington campus, suggested that he look into the Culinary Arts program offered at Sullivan’s main campus in Louisville. Manuel enrolled in March 2001 and will graduate at Sullivan University’s formal Spring commencement ceremony this month. He committed himself to drive from Lexington, Kentucky (more than 70 miles) three times a week to attend class! Manuel is now the Sous Chef for Sal’s Italian Chop House. This is Lexington’s newest white linen restaurant operation and Manuel credits the hard work at Sullivan University for his new career.

The dedication of the chief instructors, the way Sullivan’s weekend program is put together, and Manuel’s persistence have added up to another in the line of success stories coming from the evening and weekend culinary program at Sullivan University.

Way to go Manuel! Congratulations!

**Left, student Mark Raymond consults with Chef DeMarie on converting a recipe.**

**Chef/Instructor Bob Straw, CEC, CHE**

In BFS 126, Baking Lab I students learn to produce a variety of products including yeast breads, sweet doughs and laminated doughs. They also learn how to bake different cakes that have an assortment of fillings and decorating styles. Students will also learn plated dessert presentations.

**Above,** Greg Baxes and Tina Hall practice for their Sauce Practical Exam, while Samantha Clark (right) practive chicken fabrication.

**Right, Shawana Harrison puts her filled and chilled rounds on a half sheet pan to chill before final icing.**

“I love cooking all my life and decided to further my education in it.”

**JESUS MELA**

**Johnette Anderson consults with Mark Bayman before flat icing it.**

**“This class . . . makes learning fun.”**

**Manuel enrolled in March 2001 and will graduate at Sullivan’s main campus in Louisville.**

**“The weekend program culin ary is a definite benefit for those who want to change their career and broaden their learning,” said Chef Danielle DeMare.**

“It is a pleasure to be with my students in BFS 104 & 106, Basic Culinary Skills weekend programs. Their drive and experience range are extensive.” She continued, “My students range from an engineer, soldiers (active and retired), a glassblower, educators, homemakers, government employees – the list goes on. I am not only giving my students knowledge to further them on their culinary journey, but they are educating me also.”

**“I’ve learned the necessity of like stocks and sauces –”**

**CANDACE THAYER**

**“This quarter has taught me a lot about using my taste buds,” said Angela Mann, (left) working with Philip Sebastian.**

**Below, Greg Baxes and Tina Hall practice for their Sauce Practical Exam, while Samantha Clark (right) practices chicken fabrication.**

**Left, student Mark Raymond consults with Chef DeMarie on converting a recipe.**

**Chef/Instructor John Richards, CEC**

Students in the BFS 106 Basic Culinary Skills Laboratory really experienced 100% hands-on cooking when they prepared lunch for many of the other culinary labs. Every Saturday, using different skills and a variety of food products, students developed a menu of 10-15 items for more than 60 people.

“The challenge for my students was not only produce a fairly large menu but deliver it on time . . . much like the real food service world,” said Chef/Instructor John Richards (above). “The students in this class all work full time, have kids, have responsibilities, very little leisure time and attend school every weekend to learn and produce wonderful food,” he stated. “It is my pleasure to teach those students who have such enthusiasm and dedication. They are truly weekend warriors and have my highest respect.”

**“This quarter has taught me a lot about using my taste buds,” said Angela Mann, (left) working with Philip Sebastian.**

**Left to right,** Philip Baker, Kevin Lewis, Sussana Ebacher and Tony Dudderar prepare souces for their menu.

“Today I learned timing is crucial. A minute can be the difference between row, done and burnt!”

**THERESA M. WHITE**

**“I’ve learned the necessity of like stocks and sauces –”**

**CANDACE THAYER**

**“This class . . . makes learning fun.”**

**Manuel enrolled in March 2001 and will graduate at Sullivan’s main campus in Louisville.**

**“The weekend program culin ary is a definite benefit for those who want to change their career and broaden their learning,” said Chef Danielle DeMare.**

“It is a pleasure to be with my students in BFS 104 & 106, Basic Culinary Skills weekend programs. Their drive and experience range are extensive.” She continued, “My students range from an engineer, soldiers (active and retired), a glassblower, educators, homemakers, government employees – the list goes on. I am not only giving my students knowledge to further them on their culinary journey, but they are educating me also.”

**“I’ve learned the necessity of like stocks and sauces –”**

**CANDACE THAYER**

**“This quarter has taught me a lot about using my taste buds,” said Angela Mann, (left) working with Philip Sebastian.**

**Left to right,** Philip Baker, Kevin Lewis, Sussana Ebacher and Tony Dudderar prepare souces for their menu.

“Today I learned timing is crucial. A minute can be the difference between row, done and burnt!”

**THERESA M. WHITE**

**“I’ve learned the necessity of like stocks and sauces –”**

**CANDACE THAYER**

**“This quarter has taught me a lot about using my taste buds,” said Angela Mann, (left) working with Philip Sebastian.**

**Left to right,** Philip Baker, Kevin Lewis, Sussana Ebacher and Tony Dudderar prepare souces for their menu.

“Today I learned timing is crucial. A minute can be the difference between row, done and burnt!”

**THERESA M. WHITE**

**“I’ve learned the necessity of like stocks and sauces –”**

**CANDACE THAYER**

**“This quarter has taught me a lot about using my taste buds,” said Angela Mann, (left) working with Philip Sebastian.**

**Left to right,** Philip Baker, Kevin Lewis, Sussana Ebacher and Tony Dudderar prepare souces for their menu.
How have Sullivan IT graduates fared in this tough job market?

Very well, thank you. Here are a few examples of Sullivan student successes:

Kinté Duffie landed a job with the US Postal Service and is beginning part-time assignments with their IT group. Jon Been founded his own consulting company and has performed contract work for General Electric, Motorola, Gateway, Kodak and other large companies throughout the midwest and east coast. Tim Ingram was a package supervisor at UPS and was promoted to the IT group during his MNE courses at Sullivan. Joe Pham was promoted to Third Tier Support at UPS after he completed his MCSE certifications.

The Bakery receives its “just desserts!”

The Bakery and Sullivan University were honored recently with the gift of a magnificent engraved silver trophy from esteemed jewelers Binn and Lee Davis of Seng Jewelers. Mr. Davis remarked that he was moved to design the trophy after touring the new Bakery and Pastry Arts kitchens and classrooms, and the newly-renovated Bakery. He knew Mr. A.C. Sullivan, father of the current president, Dr. A.R. Sullivan, and co-founder of The Sullivan University System, from their early days as businessmen in downtown Louisville. He commented that he was proud to have known the Sullivan’s when they were starting Sullivan Business College, as it was then known, and added that he was proud of the contribution that the colleges of The Sullivan University System had made to Louisville.

Holding the beautiful trophy are Executive Vice President Glenn Sullivan, left, and Benn Davis. They are joined by Chairs Walter Rhea and Derek Spendlove, Bakery Manager Missy Logsdon and Assistant Manager Jodi Miles.

Dr. A.R. Sullivan, President of Sullivan University was joined by left to right: Executive Vice President Glenn Sullivan (far right), Chef Tom Hickey, CEC, CCE, CFE, CBR, Culinary Arts Chair; Chef David Dodd, MBE, CCE, CCE, Evening Culinary Program Chair; and Chef Karl Rhea, CMC, CCE, AAC, Director of the National Center watched as Chief Derek Spendlove, CEC, CCE, AAC, Baking & Pastry Chair cut the 10 foot long loaf of braided baked to commemorate the occasion.

The Bakery, a retail division of Sullivan University recently held a lavish two-day Grand Opening celebration. Listed as a retail-teaching lab for the University’s Culinary and Baking & Pastry Arts students, the newly-expanded bakery was part of the ten million dollar investment by Sullivan University into the National Center for Hospitality Studies. Guests and visitors toured the new facility, and visited with Sullivan’s award-winning chefs and faculty. And of course, everyone enjoyed the delicious bakery delights prepared for this special occasion.

Above, left to right Jason Sinnamon, Penny Watson, Susan Bierberth and Jennifer Klaras enjoy working together on a class project.

“All the chefs/instructors and department chairs of the National Center for Hospitality Studies took part in The Bakery’s Grand Opening celebration.”

“The vast number of different programs was not expected. I was very impressed with all areas of study. Sullivan University System is a wonderful "jewel" for our community.”

“I was very impressed with the facilities that incorporate the newest technology and hands-on approaches.”

“I did not expect such a high level of professionalism and high technology.”

“I did not expect the number of Bachelor’s and Master’s degrees. . . Our students need to become aware of the quality and opportunities at Sullivan University System.”

“The vast number of different programs was not expected. I was very impressed with all areas of study. Sullivan University System is a wonderful "jewel" for our community.”

“I was very impressed with the facilities that incorporate the newest technology and hands-on approaches.”

“I did not expect such a high level of professionalism and high technology.”

“I did not expect the number of Bachelor’s and Master’s degrees. . . Our students need to become aware of the quality and opportunities at Sullivan University System.”

“Hot off the press!”

Mike Johnson, counselor from Fairdale High School was soon engrossed in one of the System’s latest newsletters.

“Very impressed with the names of our former counselors. The event included tours of each campus, information sessions and an elaborate luncheon prepared by Sullivan University’s culinary arts students. Highlighting the event was a drawing of ten $1,000 scholarships given by The Sullivan University System. The scholarships were written so that the “winning” counselor could personalize the certificate to their student.”

“Two special in-service days were held; the first in January for Jefferson County high schools and in March for schools in the surrounding Kentucky and Indiana counties.

Counselors very impressed!”

“The counselors, some visiting for the first time, were introduced to all of the unique, technologically advanced and career-driven programs offered at each school. They were all amazed that each Sullivan University System school has so much to offer students than they realize as evident by some of their comments below.

“The vast number of different programs was not expected. I was very impressed with all areas of study. Sullivan University System is a wonderful “jewel” for our community...”

“I was very impressed with the facilities that incorporate the newest technology and hands-on approaches.”

“I did not expect such a high level of professionalism and high technology.”

“I did not expect the number of Bachelor’s and Master’s degrees. . . Our students need to become aware of the quality and opportunities at Sullivan University System.”

“Very impressed with the names of our former counselors (45) that have attended Sullivan.”

“I was very impressed with the facilities that incorporate the newest technology and hands-on approaches.”

“Very impressed with the names of our former counselors (45) that have attended Sullivan.”

“I was very impressed with the facilities that incorporate the newest technology and hands-on approaches.”

“Very impressed with the names of our former counselors (45) that have attended Sullivan.”

“I was very impressed with the facilities that incorporate the newest technology and hands-on approaches.”
Sullivan grad has a “hot” career

George Williams started in the food industry while in high school. Like most teenagers, he began in fast food but soon was working in a country club kitchen and several restaurants in Brown County, Indiana. George quickly developed a passion for food and, after researching his career options, decided to pursue a degree in Culinary Arts.

“I wanted to attend Sullivan University because of its location and prestige as one of the top Culinary Arts programs in the country,” George said. He continued, “I was convinced that I also wanted to pursue a degree in that field,” said George. “When I graduated from Sullivan, I had achieved degree in both Culinary Arts and in Hotel & Restaurant Management. My education, along with my industry experience, has enabled me to take the next step toward my career goals.”

Today George is a Henny Penny sales representative for Dine Company, The Restaurant Store. To generate sales and introduce this state-of-the-art equipment, George demos the ovens to factory specifications and the new owner’s needs.

“George’s training and hands-on cooking experience let him relate to the customers and chefs. He also serves as liaison to the Kentucky Restaurant Association,” said Dawn McGiffen.

As the Herald goes to press, Sullivan University’s Culinary Competition teams are in the final stages of preparation for the upcoming American Culinary Competition to be held in Atlanta, Georgia. Teams will compete in both the Bar & Bistro competition and Junior Hot Food Competition.

Over the past 15 years, Sullivan students have won more than 300 gold, silver and bronze medals and awards in American Culinary Federation approved and sponsored local, regional and national culinary shows. 2004 Teams Sullivan have high hopes to add to that impressive total!
Elizabeth Williams
Waggener HS, KY
Paralegal
Sheffer & Sheffer Attorneys
Louisville, KY

Mary Hast
Mt. Vernon HS, IN
Cook
Oparyland Hotel
Nashville, TN

Josh Smouse
Tates Creek HS, KY
Sous Chef
Winston’s Restaurant
Louisville, KY

Kristopher Lutgring
Jasper HS, IN
Storeroom Manager
The Bakery
Louisville, KY

Amy Head ★
Valley HS, KY
Paralegal
YUM! Brands, Incorporated
Louisville, KY

Justin Richardson
Fairdale HS, KY
Accounting Specialist
ResCare
Louisville, KY

Jody Thompson
Marshall County HS, KY
Assistant General Manager
Courtyard by Marriott
Louisville, KY

Terry Brandon
Middlesboro HS, KY
Information Systems Tech
Papa Johns International
Louisville, KY

Ronald Ashbrook
Ross Senior HS, OH
Chef
Sacred Heart Academy
Louisville, KY

Christina Cecil
Butler HS, KY
Division Accountant
Gosiger, Incorporated
Louisville, KY

Emily Head ★
Ursuline HS, OH
Paralegal
ScheldKnche & Oldham
Louisville, KY

Nicole Sorley
New Washington HS, IN
Nanny
Private Family
Glendale, KY

Melissa Logsdon
Nelson County Baptist HS, KY
Manager
The Bakery
Louisville, KY

Sandra Cosby
Kathleen HS, FL
Customer Service Representative
Humana
Louisville, KY

Eric Long
Eldia HS, OH
Line Cook
Bon Vie Restaurant
Columbus, OH

Naomi Dolinka
East Grand Rapids HS, MI
Paralegal
U.S. Attorney’s Office
Louisville, KY

Emily Mikel
Owen County HS, KY
Prep Cook
Wildwood Country Club
Louisville, KY

Heather Justice
Shawnee HS, KY
Administrative Assistant
Infotel
Louisville, KY

James Decker
Jeffersontown HS, KY
Finance Analyst
Kindred Healthcare
Louisville, KY

John Van Dijk
Springboro HS, OH
Line Cook
Mediterra Restaurant
Towship, OH

Bridget Leslie
North Bullitt HS, KY
Legal Secretary
Daniel Senn Attorney
Louisville, KY

Jessica Milburn
Harrodsburg HS, KY
Food Service Director
Atria Senior Living Group
Louisville, KY

Charle Butler
Madison Central HS, KY
Medical Office Assistant
Dr. Buschmeyer
Louisville, KY

Benjamin Leingang ★
Retiz Memorial HS, IN
Chef de Cuisine
North River Yacht Club
Tuscaloosa, AL

Phaedra Garrett ★
Jeffersonville HS, IN
Paralegal
ScheldKnche & Oldham
Louisville, KY

Emily Jessie
North Bullitt HS, KY
Associate Product Analyst
Papa Johns International
Louisville, KY

Michael Ellis
DuPont Manual HS, KY
Cook
Centerplate at Papa Johns Stadium
Louisville, KY

★ The star indicates alumni using the lifetime, fee-free placement assistance from the Sullivan Graduate Employment Services Department.

Maria Re
Colegio HS, Argentina
Web Designer
Network Louisville.com
Louisville, KY

Sandra Cosby
Jeffersonville HS, IN
Paralegal
Panera Bread
Louisville, KY
...More Graduate Success Employment

This is only a partial listing of recent Sullivan University graduates employment success.

Heather McAlister
Eminence HS, KY
Advertising Assistant
Courier Journal
Louisville, KY

Nicole Peak
Southern HS, KY
IT Support Technician
G-Tech
Louisville, KY

Lorraine Springer
Chesterton HS, IN
Pastry Chef
Renaissance Pineisle Resort
Lake Lanier Island, GA

Jeremy Downs
Bardstown HS, KY
Guest Service Agent
Drury Inn & Suites
Louisville, KY

Amy Crimmings
North Bullitt HS, KY
Registration
Jewish Hospital
Louisville, KY

Christina Stout
North Hardin HS, KY
Accounting/Administrative Assistant
Grandview Care, Incorporated
Middletown, KY

Robyn Hampton
New Albany HS, IN
Financial Advisor
Hillard & Lyons
Louisville, KY

Jeremy Elmore
Warren East HS, KY
Cook
Walt Disney World
Buena Vista, FL

Heather McAlister
Eminence HS, KY
Advertising Assistant
Courier Journal
Louisville, KY

Nicole Peak
Southern HS, KY
IT Support Technician
G-Tech
Louisville, KY

Lorraine Springer
Chesterton HS, IN
Pastry Chef
Renaissance Pineisle Resort
Lake Lanier Island, GA

Jeremy Downs
Bardstown HS, KY
Guest Service Agent
Drury Inn & Suites
Louisville, KY

Amy Crimmings
North Bullitt HS, KY
Registration
Jewish Hospital
Louisville, KY

Christina Stout
North Hardin HS, KY
Accounting/Administrative Assistant
Grandview Care, Incorporated
Middletown, KY

Robyn Hampton
New Albany HS, IN
Financial Advisor
Hillard & Lyons
Louisville, KY

Jeremy Elmore
Warren East HS, KY
Cook
Walt Disney World
Buena Vista, FL

Heather McAlister
Eminence HS, KY
Advertising Assistant
Courier Journal
Louisville, KY

Nicole Peak
Southern HS, KY
IT Support Technician
G-Tech
Louisville, KY

Lorraine Springer
Chesterton HS, IN
Pastry Chef
Renaissance Pineisle Resort
Lake Lanier Island, GA

Jeremy Downs
Bardstown HS, KY
Guest Service Agent
Drury Inn & Suites
Louisville, KY

Amy Crimmings
North Bullitt HS, KY
Registration
Jewish Hospital
Louisville, KY

Christina Stout
North Hardin HS, KY
Accounting/Administrative Assistant
Grandview Care, Incorporated
Middletown, KY

Robyn Hampton
New Albany HS, IN
Financial Advisor
Hillard & Lyons
Louisville, KY

Jeremy Elmore
Warren East HS, KY
Cook
Walt Disney World
Buena Vista, FL

Heather McAlister
Eminence HS, KY
Advertising Assistant
Courier Journal
Louisville, KY

Nicole Peak
Southern HS, KY
IT Support Technician
G-Tech
Louisville, KY

Lorraine Springer
Chesterton HS, IN
Pastry Chef
Renaissance Pineisle Resort
Lake Lanier Island, GA

Jeremy Downs
Bardstown HS, KY
Guest Service Agent
Drury Inn & Suites
Louisville, KY

Amy Crimmings
North Bullitt HS, KY
Registration
Jewish Hospital
Louisville, KY

Christina Stout
North Hardin HS, KY
Accounting/Administrative Assistant
Grandview Care, Incorporated
Middletown, KY

Robyn Hampton
New Albany HS, IN
Financial Advisor
Hillard & Lyons
Louisville, KY

Jeremy Elmore
Warren East HS, KY
Cook
Walt Disney World
Buena Vista, FL

Heather McAlister
Eminence HS, KY
Advertising Assistant
Courier Journal
Louisville, KY

Nicole Peak
Southern HS, KY
IT Support Technician
G-Tech
Louisville, KY

Lorraine Springer
Chesterton HS, IN
Pastry Chef
Renaissance Pineisle Resort
Lake Lanier Island, GA

Jeremy Downs
Bardstown HS, KY
Guest Service Agent
Drury Inn & Suites
Louisville, KY

Amy Crimmings
North Bullitt HS, KY
Registration
Jewish Hospital
Louisville, KY

Christina Stout
North Hardin HS, KY
Accounting/Administrative Assistant
Grandview Care, Incorporated
Middletown, KY

Robyn Hampton
New Albany HS, IN
Financial Advisor
Hillard & Lyons
Louisville, KY

Jeremy Elmore
Warren East HS, KY
Cook
Walt Disney World
Buena Vista, FL
Ski Trip had its ups and downs!

Mother Nature sure smiled on Sullivan University’s recent Ski Trip. More than 100 students enjoyed perfect weather on the slopes in Paoli, Indiana. After getting ski, snowboards and poles, students headed to the slopes or took advantage of the free ski and snowboarding instruction. Lunch was served at the lodge and everyone enjoyed telling ski war stories and sipping hot chocolate by the fireplace. The Ski Trip was a huge success and students are eagerly looking forward to next year’s event!

Bowling

More than 90 students, faculty and staff participated in a recent Sullivan Bowling Night. Faculty member Nick Riggs and his team displayed their “Lady Justice” Sullivan Student Paralegal Association shirts. Team “Fat Boyz” (left) wore their “matching shirts” and also brought their small “bowling god” for luck. After three games, student team Elite won with 2057 total pins (Wow!) Elite’s Terry Love, Jeff Hill, Tom Dye, Rodney Crockett and Andy Richmer were awarded Sullivan shirts for their strong victory. Rodney helped with a whopping 194 pins in his first game. Sierra Dean had her unusual but successful bowling style.

Everyone is familiar with American Idol. Students recently had the opportunity to experience Sullivan’s rendition of the popular television show. 16 contestants gave it all they had - sometimes stretching vocal limits to the max. Judges George Campbell, Admission Officer and “Doctor of Funk”, and Sherry Klein, Director of Graduate Employment Services, offered great advice and “gave the nod to” several Sullivan stars. Winner of Sullivan Idol was Culinary Student, Clint Pruden, who shook the house with his powerful Blues song, “As Blues as Blues Can Get.” Unfortunately, he didn’t win a recording contract but he did walk home with $100 cash.

Volleyball

Sullivan volleyball teams finished with great rankings of second and third in a tough Ohio Valley Volleyball League. Students had a blast competing and developing their “monster serve.” Teams can start registering for the next Sullivan volleyball league in the Student services office.
Students tour (and hired!) at Caesar’s Indiana

Hotel-Restaurant Management students recently toured Caesar’s Casino and Resort in Indiana, getting a unique first-hand view of the mega-resort’s front and back-of-the-house operations. Caesar’s Director of Human Resources, Greg Powers, greeted the group before escorting them on a two-hour tour of the facilities.

“Caesar’s is a driving force in the local hospitality and tourism industry,” said Kerry Sommerville, Hospitality Studies Department Chair. “Many of our current students and graduates have continuously obtained career opportunities with Caesar’s since its very beginning.”

Luxurious accommodations

The group began their tour in the new 503-room luxury hotel that currently runs an 80% year-round occupancy, according to Powers. “We market to business and association group meetings, as well as to the high rollers,” he said. Students checked out a variety of guest room types, including a $1,500 per night suite.

“We have great employment opportunities,” said Powers. During the tour, Powers discussed internship and career opportunities available to the students at the resort, and at other Park Place Entertainment venues.

“We are currently hiring an average of 20 new employees per day,” Powers said. “We have great employment opportunities in virtually every department including our new luxury hotel.”

Chef/Instructor begins second book!


“This book will focus on what chefs need to know about wine to be successful in the food service business,” said Schmid.

Chef Schmid’s first book, The Hospitality Manager’s Guide to Wines, Beers and Spirits, has been adopted as the official text for HRM 244, the Wines, Spirits & Beers class he teaches on campus.

This first offering has also been adopted by colleges and universities in New York, Maryland, Nevada, Iowa, Illinois, Michigan, Arkansas and Massachusetts, Syracuse University in New York and Le Cordon Bleu College of Culinary Arts in Las Vegas, Nevada.

“I was also surprised to see the international sales,” said Schmid, referring to marketing in Canada, Jamaica, and Singapore.

Back row, left to right, Greg Powers, Director of Human Resources, Caesar’s Indiana, Shane DeWeese, Wayne Guillion, Abbey Houston, Aaron Baer, Sarah Wrench, Kerry Sommerville, Department Chair. Albert Schmid, Chef/Instructor, Jeremy Holland and Andy Vanslile. Front, Brittany McDole, Carrie DeForest and Dawn McGiffin, Instructor.

Colosseum, which attracts a wide variety of entertainment.

Impressive dining facilities

Although the students were not allowed to tour the actual riverboat casino due to age restrictions that restricted some, they visited several of the facility’s food and beverage outlets, including the very large Villa Buffet, the gourmet restaurant and bar, Portico, and the entertainment lounge, Legends.

Students also were treated to a peek into the show lounge, The Stairway to Heaven, where touring students were offered a job as a cook in Caesar’s newest F&B outlet, Bistro Rialto, located on the third deck of the riverboat. “I love it,” said Jeremy. “The wages and benefits are excellent, and though the pace is intense sometimes, it’s really rewarding.”

Spring was in the air and on the tables!

As a class project, students taking CAM 252 Culinary Arts in Dining Service select a seasonal theme and, as a group, plan the menu, décor, tables’ presentation, invitations, the appropriate service theme and, as a group, plan the entire event.

“I think this event opened up my eyes to the work servers do,” stated David Boch. Students also applied skills they learn in other classes such as catering, food and beverage control and hospitality management courses.

In a wee bit: Hospitality internships to be in Scotland

Kerry Sommerville, Hospitality Studies Department Chair, recently returned from a six-day trip to Scotland where he met with Paul Stobart, Sullivan University’s Europe campus director, and others to begin laying the groundwork for students who wish to complete their internships in a European setting.

Sommerville also toured numerous hotel properties, met with general managers and human resources directors, and inspected facilities that would eventually accommodate Sullivan’s student interns.

“What an incredible experience!” said Sommerville. “The Scots were extremely warm and inviting, and are very interested to take Sullivan student interns.”

Stirling, Scotland, less than 45 minutes from both Glasgow and Edinburgh, is the primary area in which the students would be working. Located in central Scotland, Stirling has about 45,000 inhabitants, is on central rail lines that connect over Europe, and has beautiful scenery. The hotels that Sommerville toured vary in size and age, anywhere from a small, 100-room inn located within a short stroll of historic Stirling Castle to a large, centuries-old manor house now transformed into a modern golf resort and spa located near scenic Loch Lommond. Sommerville also toured the campus of Stirling University and the state-of-the-art hotel and conference center, one of the main facilities where Sullivan interns would be placed.

Great place for Sullivan interns

“Scotland would be ideal site for overseas internships,” said Sommerville. “The country has a thriving hospitality and tourism industry and is a popular destination for tourists from all over Europe.” Students would not have to overcome any language barriers; general managers and student interns often struggle with – fluency in English – which other foreign student interns often struggle with – is a plus.

Planning now underway

“This is a fantastic opportunity for our students,” said Chef Walter Rhea, Director of the National Center for Hospitality Studies. “We’re working with other department chairs to formulate a program that is viable as well as educational.”

He added, “We will want to send our very best, and since we’d like to launch this in summer, there’s lots of planning and organizing to be done.”
More students transfer credits to Sullivan

More and more beginning students at Sullivan University have attended one or more colleges prior enrolling at Sullivan. While students who have attended other colleges have been transferring to Sullivan for many years, the trend is definitely increasing as Sullivan's career focus and fast-track to a degree attracts a growing number of transfer students. The University welcomes the transferring student.

What makes Sullivan attractive?

Sullivan University welcomes transferring students who like the fast 11-week quarters, the quarter system allows beginning and finishing a class much faster than the semester system. Sullivan offers classes during the day, nights, and even online making classes at Sullivan very convenient. Other students say they like Sullivan's unplagiogetic career emphasis, the no-nonsense approach to their education, and the unapologetic career program. Sullivan's fast-11-week quarters; the quarter system allows beginning and finishing a class much faster than the semester system. Sullivan University welcomes all transfer students!

Welcome new students!

Sullivan University's main campus in Louisville welcomed more than 335 new day, evening and online students to its Spring 2004 term, one of the largest new Spring quarter classes in the University's history. The Spring quarter is one of four major start periods throughout the year (winter in January, spring in March, summer in June, and fall in September).

Evening, weekend, and online classes proving to be extremely popular! Evenings, weekend, and online classes are becoming more and more popular with working-people in the Kentuckiana area. Students can now complete a Bachelor's degree online in Hospitality Studies, Human Resource Leadership, Construction Management, and Logistics; in addition, the Master in Business Administration (MBA) and Master in Dispute Resolution (MSDR) degrees can be completed completely online while the Executive MBA (EMBA) degree is web-assisted. Online classes have become an integral part of Sullivan's dynamic class offerings, all are designed with the working person in mind.

All Majors represented. The Spring 2004 class represented career choices in all areas offered at Sullivan University: Office Administration, Paralegal Studies, Professional Nancy/Early Childhood Education, Culinary Arts, Computer Science, Baking/Pastry Arts, Accounting, Professional Catering, Marketing and Sales, Hotel/Restaurant Management, Business Administration, and Travel, Tourism & Event Management.

Graduate School continues strong growth

Twenty-nine new graduate students began their intensive studies at Sullivan University this spring. The graduate program, which began in January 1997, has already had graduates from the MBA, the Executive MBA and the Managing Information Technology (MSMIT) programs; the first graduates from the new Master of Science in Dispute Resolution (MSDR) degree program will graduate this year.

Tuition Amnesty

This Spring, for the first time in Sullivan University’s history, the University went one step further in it’s commitment to its student’s success when it granted a one-time “Tuition Amnesty Program” to any former student re-entering the Spring 2004 quarter in any day, evening, weekend or online class. Tuition Amnesty meant students would be allowed to re-enrol in exactly the same tuition rate they were paying when they left. That’s right! Whatever they were being charged per quarter or per credit hour when they left, is what they were charged when they re-enrolled in the Spring 2004 quarter.

This Spring, 411 students re-enrolled under this one-time plan, a 40.2% increase in re-entering students. Sullivan University welcomes all of these returning students and looks forward to their graduation.

We look forward to seeing you at our wonderful graduation ceremony when you complete your studies.

Tuition Lock-In!

We’ve all seen the articles in magazines, the newspapers, on the web or on television. Across the country and especially in Kentucky, college students have learned a new meaning to the phrase “your education” as they are finding their tuition costs rising. Sullivan University students have a unique advantage. Their tuition costs are “locked-in.” We guarantee it!

GUARANTEE

Sullivan University guarantees that when you start school in a diploma, associate or bachelor’s degree program, 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 degrees. Sullivan is the ONLY four year college or university in Kentucky offering this guarantee!

Visiting Students

Sullivan University welcomes visitors to its Louisville campus. For more information, contact the Admissions Office at 1-800-388-3000, or email us at admissions@sullivan.edu.