Sullivan University expands!...(again)

Everyone at Sullivan University has been eagerly watching the progress in developing the four plus acres of land the University acquired last year. Here is the latest and most accurate update on the University's plans for that much needed land.

400 new parking places SOON!

Sullivan University System's Senior Vice President Bill Noel, in an open and detailed interview with the Herald staff, shared the following: “Construction of over 400 new student parking spaces will begin early this spring. We hope to have the construction completed and the new parking available for student use by the start of the Summer Quarter at the latest.”

He added “we never thought that this property would ever be on the market again. When Darryl’s corporate owners suddenly closed the restaurant, President Sullivan authorized the immediate purchase of the restaurant building (which we have demolished) and the acreage around it. This very desirable corner property facing the Watterson Expressway directly across from the campus was sought after by a number of banking and national restaurant groups. After a heated bidding we acquired the property and at the same time we were able to persuade the State of Kentucky Transportation Department to auction an adjacent long-vacant piece of property. We were victorious in purchasing it giving us the four plus acres we are working with now”.

Water storage big issue

According to Noel it has taken longer to get the design work, approval from various zoning and governmental agencies than the University had planned. One of those elements is the storage of surface water running off from the parking. Local water policy requires that no additional water run directly off of property into Beargrass Creek (the main stream going into the Ohio river). Therefore, the University had to design an underground water retention structure. This immense rectangular concrete structure will be over 350 feet long and five plus feet tall, will hold any rain water running off the lot and storing it until it naturally seeps into the land below or overflows into the stream. Sounds technical, and also really expensive to do – building it all underground.

What's next?

When asked about future use of some of the land, Mr. Noel shared “we are looking at expanding the University’s Bakery building adjacent to this new land, adding more Culinary and Baking labs or even going to a two story building there. Beyond that as the University continues to grow we may build a new classroom building with a multi-floor parking garage”.

Watch the Herald for exciting updates as Sullivan University continues to grow!
More students choose Sullivan!

After the record Fall 2002 quarter with 4,722 students enrolled on Sullivan’s three campuses in Lexington, Fort Knox and the main campus in Louisville, the Winter Quarter 2003 saw the University grow further. A record Winter Quarter enrollment showed an almost 9% increase in the number of students choosing to attend Sullivan over the same period of last year.

Kentucky’s largest independent University

More students choose to attend Sullivan University than choose to attend any other independent four year college or University in Kentucky. Growth continues, in one year career-in-a-year diploma programs, and in Associate and Bachelors degrees.

Make application now!

Enrollment for openings in the Spring, Summer, and Fall 2003 quarters is underway and is filling rapidly. Prospective students are encouraged to move quickly to complete their applications.

Students know that if they want to attend a school where their needs really come first, then Sullivan University is the place to be! There are many other reasons why Sullivan University is the choice of so many students. Here are just a few of them!

CONVENIENT LOCATION!

PATRICIA PEARSON
Business Administration
Patricia was already familiar with Sullivan because she has a "daughter enrolled in the graduate program... and it's close to home."

GREAT REPUTATION!

TIMOTHY POHLMAN
Business Administration
"received personal references about Sullivan... highly recommended!"

FAST-TRACK EDUCATION

CHRIS GRIFFIN
Business Management
Previously a Jefferson Community College student, Chris chose Sullivan because he "wants to earn his degree faster."

ERIN GRAVEN
Paralegal
Erin has her bachelor's degree from the University of Louisville and "heard good things about our [Sullivan] Paralegal Program."

SMALL CLASSES

TASHA ETHERTON, Computer Programmer
HEATHER GREENER, Business Administration
and TINA HENTRUP chose Sullivan because they "really liked the "small classes".

THE BEST!

MARY RICHARD, Baking & Pastry Arts was thrilled to enroll in Sullivan's award-winning program. Her grandmother, Virginia Bahnsen and her mother, Darlene Richard drove all the way from Indian Lake, Ohio and "were really impressed by all those ovens!"

"University's enrollment continues to grow!"
Graduate school assist businesses

Sullivan University's Graduate School recently participated in The Collaborative: Greater Louisville Business School Network for Urban Development, a unique and innovative community development aimed at economically distressed neighborhoods. This program combines business development and service learning through collaborative partnerships with educational and business organizations.

Two Sullivan University teams were involved. Participating were Freddie Goodgame, Daniel Scott, Daryl Johnson and C.J. Mitchell from the Master of Science in Managing Information Technology (MSMIT) Capstone Course, Leveraging Technology. With Dr. Musa and Mr. Patterson, Graduate School instructors, they worked

Local businessman implements students' plan

with a local grocery firm (name withheld for privacy) in the area of information technology.

David Schroering, Chris Ernst, and Tony Musa, working with Dr. Jeff Johnson, Dean of the Graduate School, comprised the Managerial Economics class team.

One Process from Start to Finish

Tony Musa, David Schroering, Rosita Gillespie and Christ Ernst, worked with Randy's Auto Sales, a company that needed assistance with business decision-making and marketing. Leonard Frierson, its owner, allowed the students to view, evaluate, and analyze the inside information needed by the team.

"Mr. Frierson has an auto body shop, hauling, and used car sales business," stated Chris Ernst. "Mr. Frierson asked for our assistance with a hauling price design, marketing of the hauling business, and help with daily operations management so that he can have some free time. The words "Free-up Leonard" soon became our mantra."

After researching different marketing tools for the hauling business the team decided to use a fairly new technology, business card CDs that can fit in a wallet. A self-executing marketing presentation ran a slide show explaining the benefits of his business.

Rewarding experience

"You always shoot for a win-win situation, this program is just that," said Chris. "We obtained valuable experience outside of the classroom and Randy's Auto Sales was able to get an outsiders view of their company. Frierson implemented some of our ideas and plans to implement more, . . . the highest compliment he could have ever given us."

"This has been a magnificent experience", agreed Tony Musa. "Being able to apply the theories and methods we've learned in graduate school classes such as managerial economics and marketing was exciting . . . great to know that we have made a difference . . . obvious that our efforts were appreciated."
Over 650 students saw culinary demo from new high-tech theater!

Distinguished Visiting Chef Series kicks off in new theatre!

Since 1988, the Visiting Chef Series has highlighted well-known chefs and restaurateurs from across the country. Such luminaries as Emeril Lagasse, Marcel Desaulniers, John Folse, Charlie Trotter, and Bob Kinkead have given of their time to share their passions, skills, experiences and talents through this program.

Noted chef joins the ranks!

Chef Catherall, CEO and Chef/Owner of Here to Serve Restaurants in Atlanta, Georgia operates his own bakery, Crust, just to provide high quality breads and desserts for his restaurants. A member of the US National Culinary Olympic team, he has won numerous gold medals in national and international competitions. Chef Catherall was certified as a master chef (CMC) by the American Culinary Federation and has been recognized in Food Arts (October 2002), Wine Spectator, Gourmet Magazine, The Food Network, Food & Wine, USA Today, Atlanta Magazine, and New York Times.

First in new theatre!

Chef Catherall is the first of our distinguished visiting chefs to appear in Sullivan’s new high-tech demonstration theater. The entire second floor above the new bookstore is dedicated to a 95-seat, tiered theater with state-of-the-art audio/visual equipment. Dual 60” plasma screens project images from either a computer, DVD, CD, VCR, projection unit while simultaneously running video cameras. Wall video cameras show a frontal view of the presenter, and a ceiling mounted camera films down and shows what’s on the top of the stove.

State-of-the-art cooking unit

The chef demo unit includes a commercial range, a refrigeration unit, a bank of electrical outlets for a variety of small appliances and the unit is removable so it can be stored when not in use.

Seen campus-wide

Another exciting innovation used during Chef Catherall’s demonstration was that it was seen and heard not only by the students seated in the theater, but fiber-optic technology installed by the University allowed the demo to be seen in real time by 200 students on large screens in other rooms. Since Chef Catherall performed three separate demos; over 650 students in Sullivan’s National Center for Hospitality Studies and guests were able to participate.

Make plans now!

The Distinguished Visiting Chef Series will occur each quarter. Chef Alfonso Contrisiciani, CMC, Corporate Vice President of Culinary Operations, KahunaVille Restaurants will be on campus Thursday, March 6, 2003.
Countdown to Nationals!

2003 HOT FOOD TEAM left to right: Nick Sullivan, Sarah Gossett, Andy Pennell, Melissa Logsdon and Jason Williams. Not pictured is Marsha Lynch. Marsha competed in the 2002 award-winning hot food team and has the distinction of being the first student to be a team advisor.

2003 KNOWLEDGE BOWL TEAM left to right: Chad Fichelerger, Joelle Upton, Charity Schoenfeld, Andrea Runyon and Robert Long. Introduced in 1992, the Baron H. Garland Culinary Knowledge Bowl Competition is similar in style to the game show Jeopardy. See Charity’s bread sculpture on page 4.

As the Herald goes to press, Sullivan University's Culinary Competition team is now in the final stages of preparation for the upcoming American Culinary Federation (ACF) Southeast Regional Culinary Competition to be held in Charlotte, North Carolina on February 20-22, 2003. Teams will compete in both the Baron H. Garland Knowledge Bowl and Junior Hot Food Competition. Over the past 13 years, Sullivan students have won over 300 gold, silver and bronze medals and awards in American Culinary Federation approved and sponsored local, regional and national culinary shows and this year's team has high hopes to add to that total.

Meet the Sullivan hot-food team going for the gold:

Jason Williams lives about 95 miles away from Sullivan in Glasgow, KY. Married with a beautiful 6 year-old daughter, Jason says “the Sullivan University Culinary team has provided me with one of the best learning experiences I have ever had.”

Sarah Gossett is an Indianapolis native who studied Fine Arts at Indiana University before entering Sullivan’s Culinary program. She said “The rewards of participating in this competition have surpassed anything I expected.”

Andy Pennell, Team Captain at age 19 is already a seasoned competitor including the National FCCLA and the First Energy Team Cuisine Competition. Originally from Navarre, Ohio Andy says “I have become addicted to the challenge and intensity of competing on a hot food team.”

Missy Logsdon from Hurricane, WV, comes from a retail management background and Sullivan University is her first university experience. She has maintained a 4.0 while working full time and being a full time student. “This has been a unique opportunity — one I have enjoyed very much — to explore new ideas and exercise my creativity,” she says. See the Herald, Volume 2002, Issue Two, page 12 for an article about Missy.

Nick Sullivan, born in Jackson, TN., is seeking degrees in Culinary, Baking/Pastry and Hotel & Restaurant Management. Nick, who is planning on further study in the Fiji Islands after graduation, would like to own his own restaurant some day. “The challenges of being on the team have helped me develop diverse talent which will surely benefit me as I pursue a career in the food industry,” he said.

Editor’s Note: For more information on ACF COMPETITION visit the web site at ACFChefs.org. In addition, the February edition of the National Culinary Review has a wonderful article on competition (Practice Techniques on page 44).
New Student Services office opens!

Student Services

Left to right: Jay Marr, Dean of Students, Lorie Clegg, Student Services Office Manager, Antonia Thomas, Director of Housing & Residence Life, Matt Wallen, Director of Public Safety, Brad Powell, Public Safety Officer, and Chris Ernst, Associate Dean of Students seem happy with their new "suite".

Sullivan University’s Student Services staff has moved directly across from the Administrative Office and provides a vast array of services from one convenient, friendly office. Student Services relates to housing and residence life along with public safety and security. Club information, sign-ups for upcoming University-sponsored activities and programs is also available. Jay Marr, Dean of Students is always available to assist with all non-academic related matters and individual needs.

Please feel free to stop by Student Services whenever you have a question or problem. They are here to assist you throughout your academic pursuits and look forward to serving you from a one-stop-shop area!
Sullivan student is a real air-head!

The University’s Bachelor of Science in Hospitality Management (BSBA) is flying literally!

Mayme Bolt, graduated from Sullivan in 1998 with an Associate of Science degree in Travel & Tourism. Currently she is an American Airlines flight attendant and travels across the United States, Alaska, Mexico, and Canada, seldom spending time at her Dallas, Texas home. Mayme had wanted to earn a bachelor’s degree from Sullivan, but her job had made it impossible. Today she is turning her dream into a reality.

Last June Mayme enrolled in Sullivan University’s Bachelor of Science (BSBA) in Hospitality Management program. The courses are all online – the only items she needed are access to a computer and the internet connection to her class.

Sullivan’s bachelor’s online degree in Hospitality Management is available 24 hours a day, seven days a week. Mayme has been able to order her books, communicate with instructors, do assignments, interact with fellow students, and stay on pace while on a flight attendant’s busy schedule.

Many people enter hospitality occupations for flexibility and freedom to travel. A bachelor’s degree is a plus for advancement into higher management positions.

Interested? It only takes a phone call: 1-800-844-1354! Learn how Sullivan’s online Bachelor of Science in Hospitality Management can meet your career needs!
Paralegals participate in popular annual event

Sullivan's Institute for Legal Studies recently hosted its annual Paralegal Roundtable Discussion. This special event, offered in two sessions – one for day students and one for evening students – provides a unique opportunity to hear from paralegals working in the local area.

Nicholas Riggs, Director of Legal Studies said, "Each year practicing paralegals speak about different areas of law, the pros and cons of specific positions, and the opportunities for career advancement. Students also have the opportunity to ask follow-up questions from the participants."

Sullivan alumni among the discussion leaders

The recent roundtable brought the following legal professionals to the Sullivan-Louisville campus:

- Pam Byerly, a Sullivan Paralegal Studies bachelor's degree graduate, is a freelance paralegal who contracts independently with local law firms.
- Yvonne Miles, a paralegal with Churchill Downs, Inc.
- Jessica Witten, a Sullivan Paralegal Studies associate degree graduate, is a former paralegal and now a trust officer with PNC Bank/Hilliard Lyons.
- Shannon Emery, a paralegal working at the law firm of Phillips, Parker, Orberson & Moore, PLC.
- Rebecca Hooper, a paralegal employed at the law office of Wyatt, Tarrant & Combs.
- Chandra Martin, president of the Louisville Association of Paralegals, Inc. and a member of Sullivan's Legal Studies advisory board, works as a paralegal with the law firm of Woodward, Hobson & Fulton.

Great student response

Martin, one of the guest speakers, thought the student turnout was great. She shared: "The students seemed to really enjoy hearing about what each of us do on a daily basis, and asked great questions! They were interested about getting into certain areas, how to find that first job, how to "break" into the legal field, and if certain jobs would qualify for their externships."

Event received high marks!

When asked for her impression of the event, paralegal student Collette Hull said, "It was very enjoyable. The members of the panel were representative of a variety of fields in the paralegal profession providing a nice overview of what can be expected."

Kim Emery, another paralegal student, was glad she attended, "The ladies had a lot of useful information about what I might like to pursue after I graduate. They all seemed to enjoy their work and had many positive things to say."

Julia Owens, a post-baccalaureate certificate paralegal student, thought the event was excellent, and added, "They showed how to parlay your experience in ways I had not anticipated."

Rebecca Hooper (left) smiles in agreement as Pam Byerly emphasizes the opportunities available for qualified paralegals. Pam obtained her Bachelor of Science degree in Paralegal Studies from Sullivan University.
Networking is a big key!

Get your resumé ready!
The Spring Job Fair is Friday, April 11, from 9am-12pm in the University’s a la carte café.

Successful professionals learn to build and nurture supportive networks of people who can assist, and sometimes lead them to finding a job or advance in their careers. Sullivan University’s Graduate Employment Services (GES) Department recognizes the importance and effectiveness of networking and provides students with the tools they need to assist them in this process.

In addition to inviting employers on campus year ‘round, the University also provides two formal on-campus career fairs like this one each year providing Sullivan students and employers with excellent networking opportunities.

At a recent Job Fair, Culinary Arts student Morgan Brady chatted with John Richards, president of Kentucky Cove Restaurant in Louisville. John earned his associate degree in Culinary/Baking & Pastry Arts from Sullivan in 1993.
Sullivan’s real-world education evokes high praise from marketing student

A senior student writes: “One of the highlights of the class was the tour of Fox 41 television station,” stated John Forrest, back row first student from the left. Above, John is joined by classmates standing back row, left to right: Fayette Harned, Angela Vinson, Stephanie Self, Stacy Fort, Carrie Vogel, Instructor Beverly Horsley, Angela McCormick & Jeannette Jackson. Seated: Heather Mann, Jennifer Crews, Lora Mebry & Monica Shaffer.

“I found Sullivan University’s MKT 404 Seminar in Marketing Topics class taught by Instructor Beverly Horsley to be both enjoyable and stimulating. The class was set-up for the students to have the ability to pick topics related to Marketing and cover them in a manner that not only presented the information but did so in an entertaining and realistic way. The class also let us combine all the marketing knowledge we have gathered – it didn’t just focus on sales, the advertising, or the basics . . . we actually had to work on the whole package and see the end results”.

Taste of the “real world”

“Working with actual non-profit organizations also gave me my first taste of the real world . . . It was really great to see four years of education is paying off and I look forward to adding this class into my portfolio. Thank you!

John Forrest
DACUM, an acronym for Developing a Curriculum, is a process where professionals in a specific field are brought together for one or two days, and define exactly what a job in that field entails. Thus, the people who actually do the work have input in the course design. Part of the beauty of this process is that it not only prepares the students for their careers, it also provides companies with employees who have the necessary skills to perform the work. It is a win-win situation for everyone – the students, the employers, and the university.

"Industry has told us that the employees that they hire really do not have an understanding of what it is they are supposed to be doing," stated Bobby Dean, Assistant Dean for Compliance/Licensing. "Developing a Curriculum (DACUM) lessens this by telling educators exactly what employees need to know in order to enter into a specific career. What better way to let students know what the "real world" of business is like than to construct a DACUM and let them see for themselves."

**ONLY at Sullivan University!**

While the DACUM approach is used by education, business and industry throughout the world to determine job competencies, Sullivan University is the first place in the world to use the Technology Assisted Problem Solving (TAPS) technology to reduce the time needed to reduce a DACUM session from two days to one day.

**Wave of the future**

"Our goal is to have all of Sullivan University's programs based on employer-identified competencies," said Jim Watkins, Dean of Undergraduate Studies. Students have been told that the Sullivan education they receive is unique. The next time you see a sign in the halls advertising a DACUM workshop remember that is one indication of the University's continual commitment to provide you with the best education possible - an education that works!
A public speaking instructor for nearly ten years, Quentin Moser feels his greatest challenge is not only providing skill enhancement but also the opportunity to overcome one's fears when facing an audience. "My surveys have shown that at the beginning of a quarter about 50% of my class would rather take a course in snake-handling instead of the public speaking requirement," joked Moser.

**Variety of weekly toasts**

"In COM 214 Public Speaking students face their peers and give a toast," said Moser. "Though an art rarely seen outside formal gatherings, the toast is a short, quick way of expressing oneself. Each week we toast a different subject such as: a friend, a season or sport, making fun of ourselves, a favorite movie or sports star."

Toasts come in many forms including limericks, rap, a haiku now and then, and different rhyming styles of poetry including some that would even do honor to Dr. Seuss!

"A student will use often use a toast as a chance for cathartic release or humorous expression," Moser continued. "Many an ex-husband or boyfriend has been soundly thrashed or a roommate has been pillared for sloppiness or keeping odd hours."

"The secret to this technique is not in the creation of the toast," he stated. "I encourage students to have fun... The secret is that the pleasure you get out of sharing a particular witty turn of verse makes appearing in public not something to be feared."
How sweet it is!

For students pursuing their Associate of Science degree in Baking & Pastry Arts, PBA 246 International Baking & Pastry Laboratory is their final examination and an opportunity for students to produce an international buffet demonstrating all the skills they have learned.

The next presentation will be in the Spring Quarter in the ala carte café. Stop by and see these creative works of pastry!

Left to right: Michelle Guptil, Sara Hudson and Krystal Borer used a Broadway show for their inspiration.

The Best of Show was awarded to Brandon Kinsley & Sarah Evledge.

Anthony Seay was proud of his "Living the Dream" menu.
Garde Manger students say creativity is the tip of the iceberg

Ice carving is most definitely an art! It’s amazing such a large block of ice can be turned into unique shapes and figures. 1 Once you have etched out the template on the ice you must be careful when trimming and shaving, working from the top down and leaving the base whole until the last cuts. 2 When shaping you must shave away the ice carefully so no cracks will form and under carve to allow for the ice to melt without distorting the figure while on a buffet. 3 One of the rewards of ice carving is your work is the centerpiece to a special occasion and definitely a conversation piece.

Cynthia E. Campbell, Culinary Arts student

Below, left to right: Stephanie Crowhurst, Stephen Henderson, Cynthia Campbell, and Josh Smouse proudly pose by their swan.
Human Resource Leadership students went to court!

Classroom court that is! Students in Rich Z utterman’s MGT 324 Human Resource Leadership junior year class were required to complete a team project on a recent court case. A human resource issue is the topic and the project must be presented through role play. The groups are free to decide how they will role play their case, but they must clearly communicate to their classmates the main issues and outcomes of each case. Teams are graded on their creativity, content and presentation.

"The role play format is a useful teaching tool," stated Zutterman. "Students have the opportunity to display their skills in researching cases and are given flexibility to decide how they will structure the presentation. Role play allows students to have some fun with their project and it’s also a great learning experience for the entire class."

"Mr. Zutterman is the first instructor I’ve had that chose “role-play” as a teaching method... It was more interesting and challenging not to mention fun!”

Kate Farrow
Management

"Using role play to learn about different aspects of Human Resource Management made it easier to comprehend the material.”

Angela Vinson
Marketing

Left to right: Jacqueline Wilson, Barbara Williams, Angela Vinson & John Sutherland. The group chose the sexual discrimination suit brought against Price Waterhouse.

Left to right: Kate Farrow, Sylvester Haynes, Casey Hunt & Sheivel Johnson

Left to right: Fred Blevins, Latonia Womack & David Barnes

"It was interesting how we were able to coordinate the roles to portray an actual court case. It made the material more interesting.”

Heather Mann
Marketing

"It was a unique approach to a team presentation.”

Terri Black
Marketing

Above left to right: Sam Durham, Eric Bailey, Kara Byerley & Terri Black presented Jones v Clinton - a sexual harassment case. Below left to right: Brian Sumpter, Teresa Milligan, Heather Mann & Scott Peach
Making a lot of dough Sullivan-style!

PBA 136 Baking II students showed their versatility and skills when they recently presented their bread sculpture displays.

Michael Cehand & Charity Schoenfeld created wonderful birdhouses.

This sleigh was part of Andrew Saunders, Geary Caudell & Sarah Gossett’s display.

This unique design was part of Annika M. Hale and Andrew Caudill’s presentation.
Students enrolled in Sullivans's Professional Nanny and Early Child Care Management degree programs enjoy a very diverse curriculum. Whether recent high school graduates or grandparents beginning a second career, students complete numerous courses integrating the social, emotional, physical and cognitive domains of a child’s development.

Learning outside the classroom
Students enjoy a variety of experiences by planning parties or vacations, taking water safety training (see The Herald, volume 2002, issue two, page five) attending an etiquette dinner at Winston’s Sullivan’s on-campus gourmet restaurant or demonstrating basic cooking skills, they benefit from their hands-on Sullivan education.

Student Jennifer Caudill, stated, “As a mother of two, I thought I knew everything, but this program has taught me a lot about how children grow and develop.”

Planning is everything
In Fall 2002, students completed a Safety & Nutrition course with Ms. Angela Wilson, program coordinator and Ms. Latasha Hill, nutrition consultant. In this class students studied the nutritional needs of children from birth through adolescence. Each student compiled recipes, planned menus and prepared three different meals while supervised in a cooking lab. Ms. Hill, dietician for a local consulting firm and program consultant for ten years showed the students how to prepare colorful, creative and appetizing meals which meet the dietary needs of children.

“The program has really grown since the Associate degree was added,” said Hill. “Students are more motivated and dedicated to their careers.”

Fun and healthy meals
Required to create a healthy breakfast, lunch and dinner with different themes, students chose Halloween, transportation, and Patriotic. Five groups of three and four vacations, they completed one part of the meal. Each group was the class assembled at tables which were decorated with the chosen theme. Students discussed their experiences and their products while enjoying their creations.

Interested in a career in caring?
New Early Child Care classes begin every 11 weeks.

Photo at left: front row left to right are Early Childhood and Professional Nanny students Nicole Orly, Susan Northcott, Pabilities Terrel, Tiffany McMichel, Middle row: Tiffany Breitling, Christy McHenry, Kasa Draper, RaiCaia Thomas & Latasha Hill, nutrition consultant. Back row: Angela Wilson, program coordinator, Joanetta Gray, Rachel Bowling, Clarissa Swango, Janora Sanders, Jennifer Gray, Erin Sholay, Amanda Hall, Tonya Simpson, & Jennifer Caudill.

RaiCaia Thomas (left) and Janora Sanders enjoyed rolling out the dough for their Christmas-themed dinner.

Child care careers gain respect and support
As a result of extensive research in brain development, early childhood programs around the country are gaining long awaited respect and support from legislators. The Movement and Act to Leave No Child Behind, spearheaded in Washington D.C., gives affirmation to early childhood programs. Investing in children means educating individuals to provide quality child care, Sullivan University’s Department of Early Childhood Education does just that!

Kasa Draper (left) and Amanda Hall enjoy their meal.
Sullivan wins 3 gold medals in national competition!

The Herald is used to reporting about gold medals won by our great Culinary Competition teams who have won over 300 medals and awards during their distinguished history of competition. But it is exciting to report that our Sullivan Herald was awarded a Gold Medal for Newspapers in the 18th Annual Competition sponsored by the Admissions Marketing Report group. Sullivan won over newspapers from the University of Tampa, Florida, Chapman University in California and other colleges and universities of like size.

2 more gold medals and a bronze!

Sullivan University received two more gold medals in the competition! The National Center for Hospitality Studies Culinary Arts Careers brochure and the University’s Mini CD Viewbook also received gold medals.

The Bronze Medal was awarded for our Evening, Weekend & Online Schedule of Classes which is published quarterly. This sweep of our categories is the largest number of medals we have been awarded in one year!
"The Sullivan Love Game"

"The Sullivan Love Game" is always a huge hit with students, faculty and staff. Appropriately held on Valentine's Day, four couples competed in Sullivan's version of the Newlywed Game. Chris Ernst, Associate Dean of Students, posed as the Student Activities Committee's version of Bob Eubanks asking contestants some tough (and revealing!) questions which the couples, "armed with pillows" had to answer about their mate and hope their mate was able to match their response.

This year's winning couple, Shannon Rogers and Gaar Lausman won some great prizes: dinner for two at Winston's Restaurant, a movie ticket package from National Amusement, a hot tub session from Kentucky Hot Tubs. Everyone received chocolates and a tape of the show.
The magic Wand!

Dr. Jim Wand, one of the best hypnotists in the business, put on a show that had everyone in stitches. When Dr. Wand comes to Sullivan anything is possible! Students under his hypnotic trance provided hilariously funny entertainment. This is Dr. Wand’s fifth year at Sullivan – each one is unpredictable and lots of fun!
Standing (left to right) Brian Konar, Brian Elliott, Brian Vittitow, Scott Wisdam, Robert Houger, Patrick Tuman, Jeremy Shultz, Logan Clark, and Kline Reoney. In front are Kristy Black, Petra Vasale and Aaron Hardy.

Flag Football

Each year more students are getting involved in flag football. Every Friday morning the pigskin was thrown with hopes of making the highlight reel. Team Dog Pound was this year's victor bringing down the Meat Cleavers and Ocean's Eleven. Next season will start March 31 - “kicking off” the Spring quarter. Sullivan Louisville students will take a road trip to play the Sullivan campus in Lexington.
Volleyball!

Sullivan teams came out in full force – complete with fans. Pals of Nicole Klem, Culinary student from Birdseye, IN, made their own banner to show their support. Ohio Valley Volleyball Center, an indoor facility near campus, hosted Sullivan’s league. Students had a blast competing and developing their monster serve. Teams can start registering now for Sullivan’s next volleyball league.
Winter 2003 Bowling

Sullivan students, faculty and staff turned out in record number for Sullivan’s Winter Bowling. Teams went over the top with their own signature bowling shirts – this display of team unity was as impressive as some of the scores. After three games, the team named the Pin Pals won the best series overall (1909 pins) and best game overall (676 pins). Jeff Hill, a Culinary Arts student bowled a 510 overall score which gave him High Game bragging rights. Winners received shirts, caps and gift certificates at the award ceremony following the event.
Belle of Louisville Cruise!

Students, faculty and staff headed to the wharf of the Ohio River and boarded the Belle of Louisville, a historic steamboat. Calliopi music played, and the paddle wheel turned as we began the leisurely cruise down river. Our DJ cranked out the tunes when everyone headed for the hull of the boat to get dinner for the night. The ala carte café staff prepared a menu that included everything one could possibly want. Dancing and door prizes (including Sullivan University shirts and hats) capped off a wonderful day.

Talk about a great party! Birthday girl Courtney Alvey blows out the 52 candles on her cake as Vicky Lleras (partially hidden) and Ron Bolton look on.
Mitchell Hughes gets ready to ski.

Right, looks like Tim Burgess went belly-flopping down the slopes!

Over 200 students participated in Sullivan’s annual Ski Trip to Ski Paoli Peaks in Indiana. Getting skis, snowboards, and poles, some students took to the slopes while others took advantage of the free ski and snowboarding instruction. In the afternoon students headed back to the lodge for lunch, tell ski war stories and sip hot chocolate. The weather was gorgeous – the slopes were in perfection condition – and once again, the Ski Trip was huge success.

Left to right: Tiffany Cayce and Jacki Moore were all smiles before they began skiing.

Tiffany Cayce demonstrates skiing “Sullivan-style”
What a deal! Personal hotel tours and lunch to boot!

Have you ever wondered what goes on behind-the-scenes at prestigious hotels? Sullivan’s Hotel Restaurant Management students and faculty had the opportunity to find out when they recently visited with key department managers at Louisville’s Galt House and Hyatt Regency Hotels.

“We wanted students to better understand the inner workings of large hotels,” said Hospitality Instructor, Dawn McGiffen. “We’re fortunate to have two of the best right here in our own backyard.”

Continued...

Walking tour informative

Faculty and students strolled south to the Hyatt Regency, where key department managers eagerly awaited their arrival.

“We wanted everyone to walk the two blocks,” said Hospitality Studies department chair, Kerry Sommersville. “It was important for students to get a feel for downtown and these two hotels’ proximity to our newly expanded downtown convention center.”

“Many have their spheres of influence of the city, and we want our students to be familiar with them,” said student Mike Stallings. “I didn’t even know the Hyatt is connected to the convention center by overhead walkway.”

Private luncheon and networking at the Hyatt

At the Hyatt, students were met by Tom Kasperski, Director of Human Resources, who led the group into a private banquet room where the hotel staff had prepared a very elegant, private luncheon.

“It was really great,” said Ashleigh Couch, a student from Middle Tennessee. “We had the Director of Sales & Marketing at our table, that’s the area where I would like to work.”

Hotel General Manager, Rita Starr, said she felt it was important for the students to meet as many executive committee members as possible. “I wanted them to understand what each manager does, what they look for in potential job candidates, and how their careers have evolved with the Hyatt Regency Corporation,” said Starr.

Students impressed with hotel’s facilities

The educational tour began in the lobby of the Galt House Hotel where General Manager, Tom O’Hearn, a 25-year industry veteran, shared the hotel’s history and led the students into the Galt House East, the newer wing of the facility, currently undergoing a $72 million dollar renovation.

“It was really stunning by the quality of the renovation,” said student Leah Cochran. “The new rooms are all suites with beautiful furnishings, fixtures and the most modern amenities.”

Galt House is a mecca for Sullivan grads

The Galt House properties, employ many Sullivan students and graduates. “We’re delighted that so many have chosen to start their hospitality and culinary careers with us,” O’Hearn told the students. “Our employees tell us they love the family-like atmosphere and our promote-from-within policies. The visit ended in the hotel’s Grand Ballroom where O’Hearn took questions from the group about the hotel and the city’s convention trade.

Sullivan students do paid internship at Hyatt Regency

Most of Sullivan’s Hotel Restaurant Management students do a 400-hour paid internship for credit with Louisville’s Hyatt Regency. After lunch when touring the front and back-of-the-house at the Hyatt, the students saw many Sullivan faces among the staff.

“I did my internship here,” said Hospitality Instructor, Eddie Maas. “Because of my multi-language skills, a new Meeting & Convention Concierge position was created and later became the benchmark for Hyatt nationwide.”

When the tour ended many students met with Human Resources personnel, presented resumes, and scheduled interviews.

“This was a really great thing for us to get to do,” said Josh Schmidt, a student from Madison, Indiana. “We don’t have large convention hotels where I’m from, and now I can’t wait to get started on my internship.”
History-making, 4,000+ mile cruise! Students tour Pacific Northwest for first time!

Sullivan's Travel, Tourism & Event Management and Hotel-Restaurant Management students sailed on Royal Caribbean's magnificent Radiance of the Seas, visiting three of the Pacific Northwest's most dynamic ports-of-call: Seattle, Washington; Vancouver, British Columbia; and Victoria, British Columbia. The students' costs for the annual fall cruise are included in their tuition and fees.

Natural scenic beauty

The adventure began in Seattle where the Sullivan group embarked on a motor tour via chartered motorcoach, complete with tour guide. From the top of Seattle's space needle to its famous coffeehouses, students savored the charming attractions of this nationally acclaimed city of quality living. "I couldn't believe how beautiful this part of the country is!" said student Dan Zeller. "They have such an incredible amount of culture and history - I can't wait to see more!"

Under the shadow of magnificent Mount Ranier, Seattle, "the Emerald City," is considered the gateway to the Pacific. After a leisurely lunch and shopping at the city's bustling Pike Place Market, the group boarded one of Royal Caribbean's luxurious cruise ships, Radiance of the Seas.

"I almost couldn't believe my eyes when we pulled up to the port and our guide pointed out our ship," said student Jennifer Doughty. "It was extremely large and more elegant than the ships we have sailed on in the past." The group's arrival was greeted with a grand reception, complete with a "welcome" sign and a champagne toast.

Vancouver was the first port

The group's first port-of-call was Vancouver, British Columbia, which is one of Canada's most cosmopolitan cities. From the harbor, students could see the "Lions Gate," derived from the twin mountain peaks which closely resemble the city's official coat of arms. With a full day to enjoy Vancouver, students visited historic Craigleith Castle, the oldest remaining castle in North America. Other highlights included a visit to Stanley Park and a stop at the Tumut Falls, a beautiful waterfall that flows into the Pacific Ocean.

Standing in front of the Tumut Falls in Stanley Park, students Jennifer Doughty, Claudia Speer, Heather Garvey, Kristen Miller, Bill Gambrel, Katie Thornbury and Jarret Thompson.

That evening the end of the cruise was celebrated in style as students enjoyed a seven-course gourmet meal in the ship's very elegant two-story, glass-enclosed dining room. "This is one of the best trips I've ever taken," said student, Brande Smith. "I really learned a lot about a part of the world that I probably would never have gotten to see. It was awesome!"

NEXT STOP!

Historic tour of Essex, Marblehead and Salem in Massachusetts.

Highlights of the Spring trip will appear in the next issue of the Sullivan Herald

SULLIVAN UNIVERSITY'S NORTHERN WATERS EXPLORE Trip: June 21 - July 19

Standing left to right: Dan Rothaus, Christian VanDyke, Kim Curtis, Cynthia Miller, Leah Cashel, Kayla Zeller, Brande Smith, Brian Crouseman and Jarret Thompson, Angela Williams, Kathe Thornbury and Mike Stallings (in front)
40 years of Heralds now online!

Thanks to the Sullivan Library Archives digital preservation project all the Sullivan Heralds – from the first mimeographed issues in 1963 to the most recent full color issues – are all indexed! Every article, in every issue, along with every student, faculty, or staff member's name, and significant keywords which appeared in each newspaper, has been indexed on the library archives page http://library.sullivane.edu/archives/information.htm

And, every article has been scanned and uploaded to the library archives page. Users can not only search the 40-year file but also pull up the digital image in which their indexed terms appear. In addition to the keyword search option, users can browse by date, issue, and page of issues. The library has also scanned early class pictures from 1963 to 1975, and these are loaded on the library archives page: http://library.sullivane.edu/archives/classpics.htm
Recently the snow was gently creating a winter wonderland around Sullivan University. The view was so peaceful that I began reminiscing about all that has happened this past quarter.

I remembered that over the Fall break our Hotel and Restaurant majors and our Travel, Tourism & Event Management majors enjoyed a scenic and educational ocean cruise out of Seattle, and through Vancouver and Victoria, British Columbia, Canada. I thought about how the Fall quarter had been rich with activities and holidays... the Culinary Competition Team preparing for the Southeast Regional Hot Food and Knowledge Bowl competitions, the Distinguished Visiting Chef series, the pumpkin carving contest and the wild Halloween costume contest... the week of the Thanksgiving holiday.

Back to my “snow” story, it kept snowing and snowing as students and faculty of the National Center did final practical exams and/or prepped in two Garde Manger Labs, nine Skills Labs, a Classical Pastry Lab, two International Pastry Labs, five Baking I Labs and a Baking II Lab, all waiting to be executed and graded that day. Everyone listened to the radio to see if Sullivan University would close. It didn’t. Driving to work, I braced for mass confusion and large numbers of students not turning up for their exams.

It didn’t happen! Sure, there were some students and faculty late getting in. Yes, there were a lot of phones ringing... checking to see if we were open. I’ve never been more proud of our dedicated faculty and staff, and our totally committed students. The majority slated to participate in practical testing showed up for their exams. If you had a chance to see firsthand the results of their efforts; the cakes, pastries, 7-course meals, the breads, you could only be amazed. It was, across the board, beautiful to behold.

I’m proud of our faculty, staff, student body, and in Sullivan University as an institution. Our students are adults, capable of deciding for themselves whether or not to attend classes (i.e. work) during inclement weather. The University promotes a policy that, if students go to the effort to show up for their education, Sullivan would make every effort to be open to welcome them. They did. We were there. I’m glad.
Students give of themselves to meet community's need!

Left to right: Juanita Edmondston, Chef Billy Graham, Yusimy Hernandez, Yolanda Martin, Charity Schoenfield and Chef Instructor Sam Mudd were some of the Sullivan volunteers who prepared dinner for the less fortunate.

What a bunch of good turkeys!

It has been said that need knows no season, and that it is better to give than to receive. Students and faculty from Sullivan University agreed and gave selflessly of themselves during the recent Thanksgiving break.

In what has become an annual event, Sullivan volunteers prepared a great Thanksgiving feast for the Salvation Army's family shelter. The facility is located in downtown Louisville and prepares three meals a day for approximately 200 people, 365 days a year; a number that climbs dramatically during the holidays when the shelter feeds up to 600 people on Thanksgiving Day.

The equipment at the shelter was in such poor shape that on their busiest says the Salvation Army would ask restaurants and hospitals to cook the dozens of turkeys that were needed.

In typical Sullivan fashion, the University volunteered our state-of-the-art facilities in order to help provide the needy with a truly gourmet Thanksgiving meal – a meal prepared by dozens of Sullivan chefs in training.

"This has truly been an eye-opener for me... I'm so glad to be a part of this," stated student Juanita Edmonston.

Major Toeller of the Salvation Army was moved by Sullivan University's participation.

"Your students have really made a difference here... Your family at Sullivan is truly part of our family, and we thank you..."
Student Satisfaction Survey:
Did YOU answer their questions?

Every year for the past ten years plus, Computer Science Professor Terry Kibiloski has challenged his senior year bachelor degree students taking CSC 408 Data Research & Analysis to do a Student Satisfaction Survey of their Sullivan classmates on all three Sullivan campuses across Kentucky. This year the class responded with a tremendous amount of work, both inside and outside of class, as they used the results of a number of previous classes to complete this project. They then made a four hour computer-generated presentation to Dr. A.R. Sullivan, President of the University, Executive Vice President Dr. Stephen Coppock, directors of all the campuses, key Sullivan University Systems administrators and invited guests.

These students in CSC 408 Data Research & Analysis received a “real world Sullivan University” experience in data research. Front, left to right: Karen Chitwood, Damon Herrensmith, Kim Lyons, Jamie Richmond, Myrna Priest, Karen Kendall, Chuck Moreland, Peggy Rice, Romar Steed, and Jeff Tretter. Back, left to right: Lydmilla Spivak, David Rudolph, Travis Taylor, Tileal Smith, Tim Keck, Danny Jenkins, Mark Zweifel and Glen Jones.

This student-supervised and monitored computer survey allowed each student to express themselves and their feelings about the University and their opinions of a variety of facets of their University experience, both good and not so good in a confidential format.

“This class is like no other I have taken at Sullivan,” declared Jeffrey A. Tretter. “This class called on my experience from so many other classes. It was like taking Systems Analysis, Business Writing, Public Speaking, Statistics, Quantitative Methods and more all rolled in to one quarter, but with a twist. This is a student-lead class.”

He then added “every individual on the team is given key milestones that took them closer to the end goal of making a formal presentation with meaning and substance.”

“This was an outstanding class presentation,” stated President Sullivan. “My congratulations to Professor Kibiloski and his class for a job very well done. He continued, “We will compare these results with prior years’ survey results to determine changes and improvements we can make in the University to better serve our student’s needs.”
Over 3,000 graduates, family, and guests from Sullivan University’s main campus in Louisville, and the campuses in Lexington and Fort Knox attended the Fall commencement ceremony held at the Southeast Christian Church in Louisville, Kentucky. Smiles and pride beamed bright as Summer and Fall 2002 graduates in caps and gowns crossed the stage to receive certificates, diplomas, associate, bachelor’s, and master’s degrees. Cameras flashed as families and friends cheered their graduates, now armed with pride and the extra confidence necessary to pursue their career dreams.

Sullivan’s unique year ‘round quarter schedule has graduates in September, December, March, and June and recognizes their achievements in two formal graduation ceremonies, one in the fall and the other in the spring. Companies across the country have learned to depend upon Sullivan to meet their year ‘round employment needs.

Spring 2003 Graduation is Saturday, April 26!

Make plans now to share the joy!

Thomas Sadler, Culinary Arts (right, with son Thomas) chose Sullivan because it “was perfect to continue my education. Graduation gave me the opportunity to set the example for my children of the importance of education. Students, your time is now! Take advantage of this great opportunity to improve your future earnings and set a good example for your loved ones to follow”.

Make plans now to share the joy!