Sullivan College – The Winner’s Choice

Sullivan Students Have Brought Home 128 Awards in Only 8 Years!

Special to The Herald, Chicago, IL – It’s not just Olympic athletes who take home gold medals. Culinary students from Sullivan College’s National Center for Hospitality Studies returned from the American Culinary Federation sponsored National Restaurant Association Culinary Salon competition in Chicago with five gold medals, one silver medal and a best of show award.

The ACF/NRA Chicago culinary salon is the nation’s largest culinary competition. It brings together teams from hotels, restaurants, resorts, colleges and universities from across the country. Over 100,000 NRA members had the opportunity to see Sullivan students’ work at the Chicago show.

Gold medal winners in the pastry category were Gabrielle Amico, Ann Jordan, Mark Otto and Belle Fosbury. A silver medal in the pastry category was awarded to Karen Graves.

Belle Fosbury also received a gold medal in the centerpiece category, with Ann Jordan bringing home the best pastry in show award. In addition, the Sullivan team was awarded grand prize for pastry display.

We’re number one — again! Members of Sullivan College’s award-winning culinary salon competition team, from left to right, include: (front row) Julie Fischer, Jean Karpinski, Amy Vitro, Ann Jordan, Karen Graves and Stan Chace; (middle row) Eddie Hunt, Bryan Totel, Gabrielle Amico, Katie Payne, Belle Fosbury and chef-instructor Derek Spendlove; and (back row) chef-instructor Walter Rhea, Eric Christen, Marty Hickman, Joe Blauvelt and Mark Otto.

Still Time to Reserve Your Place

Sullivan College Director of Admissions Greg Cawthon states, “Our growing reputation and truly world class faculty are attracting student inquiries from all over the world.” He added, “The College’s Career Expo, held each fall, draws organizations such as Marriott, Hyatt, Hilton, major restaurants, tourism and travel agencies, and airlines from across the country, which has led to our 100% graduate employment success in each of our hospitality career majors.”

With new classes beginning four times a year – in September, January, April and July – in both two-year and accredited two-year associates of science degree programs, Mr. Cawthon recommends applicants make as early an application as possible to ensure a place.

The College provides student housing for over 250 students in two bedroom two bath, central air conditioned, fully furnished apartments near the College campus. The openings for these facilities also fill rapidly.

To receive information or application procedures, those interested should call 1-800-444-1354 or locally at 456-6504, or write to the Director of Admissions, Sullivan College, 3101 Bardstown Road, Louisville, KY 40205.

The College of Champions

★★★★★★★★
41 Gold Medals
39 Silver Medals
23 Bronze Medals
10 Special Judges Awards
9 Best Student in Show Awards
2 Baron Galand Awards (Chicago – special best student in show award)
2 Grand Prize Pastry Awards
1 Special Award for Outstanding Workmanship
1 People’s Choice Award

100% Graduate Employment Success Nationwide!

Sullivan College’s Graduation Employment Services staff set a new record for placement success this past year – a 99% employment rate for graduates of all Sullivan programs! News in the hospitality area was even better, with a 100% placement rate for graduates in culinary arts, baking & pastry arts, hotel/restaurant management, and travel and tourism.

For a more detailed look at Sullivan College’s placement success over the past 10 years, see the GE3 special edition.
Winston’s, Juleps, The Bakery Provide Expanded Learning Opportunities for Sullivan Hospitality Students

Career education at Sullivan College goes beyond campus classrooms and laboratories. Sullivan hospitality students are provided with "real world" work experience with three of the College’s professional divisions — The Bakery, Juleps Catering and the recently opened Winston’s Restaurant at Sullivan College.

“We believe these ‘hands-on’ opportunities in an actual business environment are a valuable part of the student’s career preparation,” said Sullivan College President A.R. Sullivan. “As a result, our graduates are in greater demand by employers because they leave the College with both an academic background and actual work experience.”

From 17 to 65 of Age

Students from 17 to 65 years of age are currently attending Sullivan College for their career training. Whether starting a new career or changing careers, Sullivan offers the hospitality programs and career placement assistance that meets today’s students’ needs.

From Coast to Coast and Beyond

Sullivan’s hospitality programs have developed an international reputation. Students come from all across the United States and as far away as Europe, Japan and New Zealand to study at Sullivan College.

If you are interested in a career in the hospitality industry, write to the Director of Admissions at Sullivan College, 3101 Bardstown Road, Louisville, KY 40295 or call 1-800-844-1139 or locally at 496-6904.

New Catering Degree Offered

Sullivan College recently began offering a new, four-year Bachelor of Science degree in Professional Catering. The program creates an avenue for the catering industry, from small operations to catering business owners, to educate their leaders in modern catering practices and skills unique to the College’s professional catering companies, Juleps Catering, or even to partners who align with other professional caterers.

“New graduates can allocate their employment in a variety of areas, including working in a catering position as an event planner supervisor, for a university, law, medical, or a professional catering company in a management position, or opening their own catering company.”

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The culinary salon competition team is coached by Certified Master Pastry Chef Walter “Spud” Rhea and Certified Executive Pastry Chef Derek Spendlove, both of whom are International Culinary Olympic gold medal winners.

“We had another outstanding show in Chicago,” said Chef Rhea. “These future culinarians continued the proud winning tradition established by their Sullivan predecessors.”

Culinary salon teams from Sullivan College have won 128 medals and awards in ACF approved and sponsored culinary shows since they began competing in local, regional and national events eight years ago.

Sullivan College’s National Center for Hospitality Studies has been listed among the top-five culinary programs in the nation. It has one of the few American Culinary Federation Educational Institute accredited Baking and Pastry Arts degree programs in the U.S.

The Herald extends its congratulations to the team for another outstanding national showing, in Chicago.

Gold Medal Winning
“Stargazers in Bloom” by Ann Jordan
National Board Members Attend Restaurant Opening

Winston’s Restaurant at Sullivan College recently had a preview opening for a really tough crowd that included some of the top names in the hospitality industry – including Christian DeVos, former Vice President and Manager of ARA Services “The 95th Restaurant” and current Executive Director of the Chicago Fund on Aging and Disability; Nick Nickolas, President of Harmon Nickolas Restaurant Group; Stephen Michaelides, Associate Publisher of Restaurant Hospitality Magazine; Gerald Fernandez, Technical Service Specialist for General Mills, Inc.; and Dean Morgan, Vice President of the Inter Grande International – all members of Sullivan College’s National Center for Hospitality Studies’ National Advisory Board. Based on the smiles and applause as the evening came to an end, the premier was a rousing success!

Winston’s was made possible through the collaborative efforts of Sullivan College and a $250,000 grant from Winston Industries of Louisville, one of the nation’s leading food service equipment manufacturers. The numerous kitchens and bistro labs at Sullivan College feature Winston Industries’ Controlled Vapor Technology cook and hold equipment. At Winston’s, customers have the opportunity to enjoy a variety of meals prepared and served by senior culinary and hotel/restaurant students from Sullivan College’s National Center for Hospitality Studies, under the direction of American Culinary Federation certified, award-winning chef-instructors.

Moeller and Fearing to Lead Winston’s

Looking quite pleased are Sullivan College chef-instructor David Moeller (left), who has been named executive chef at Winston’s, and Greg Fearing (right), immediate past president of the Kentucky Restaurant Association and the new restaurant’s first general manager. Both received numerous accolades for the excellent job they did during the preview dinner for the National Center’s Advisory Board. The evening’s dinner included a sampling of a variety of items on the restaurant’s diverse menu.

National Advisory Board Members Visit Classes, Meet with Hospitality Students

During their recent visit to Sullivan College, National Advisory Board members took time to attend classes, visit culinary labs and meet with NCHS students. Above left, Christian DeVos talks with student Kimberly Locke from Louisville. Above right, Nick Nickolas (center) spends a few minutes with students Eric Christen from Carvel, IN (left) and Luke Norderer from Lexington, KY (right) as they prepare for an end of the quarter luncheon sponsored by each quarter’s graduating culinary students.
Travel & Tourism Students Prepare for Caribbean Cruise

Sullivan College Travel and Tourism students are busy preparing for their annual fly and cruise trip, which this year will be to Florida and Mexico. The trip begins with a flight from Louisville to Dancy World in Orlando where the students will enjoy a day at a major attraction. From there, it’s on to Miami to board a cruise ship for the trip to Key West and Cozumel, Mexico.

The cruise is one of two trips included as part of the regular tuition for Sullivan Travel and Tourism students. The second trip students take is usually to a major tourist site in the United States. The most recent trip took them to New York City and Washington, D.C., by train and charter bus.

The classroom experience gives students a basic understanding of the travel and tourism industry, important business skills, and introduces them to American Airlines online SABRE reservations system. These trips provide students with additional first-hand experiences and knowledge they will be able to apply when they enter the travel and tourism profession following graduation.

According to Sherry Klein, Director of Placement for the National Center for Hospitality Studies, "The main purpose of these trips is to provide students with valuable learning experiences that prepare them for tourism careers."

Sullivan Hotel/Restaurant Students Receive National Award

Carol Jean Golden and Dylan Starkey recently joined more than 200 of the nation’s top hospitality students for the National Restaurant Association’s 10th annual Hospitality Congress and awards banquet in Chicago. Sharing was the priority of the day as students and industry leaders gathered at the Hilton Hotel and Towers to exchange wisdom and accolades.

Michael H. Hunt, student panel moderator and past president of the NRA, characterized the event as one of need and commitment. "The mission today is to let these students know that the industry wants and needs them," he said. "That's why they are getting the VIP treatment."

After spending the day interacting with industry luminaries, Golden and Starkey each received honor medallions for excellence in academic performance, service to their student organizations, and professional achievement in the hospitality industry. Later, in the hotel’s grand ballroom before a crowd of over 1,000, the students were again honored at a banquet that is quickly becoming the trade show’s premier event. Also receiving special recognition at the banquet was Sullivan College National Advisory Board member Stephen Michaelsides who was named to the College of Diplomates.

Both Starkey and Golden are members of Sullivan’s chapter of Society of Hosts/Es and will graduate with dual degrees in Hotel/Restaurant Management and Culinary Arts.

The Bakery’s Pastry Chefs Demonstrate Their Talents

Sullivan pastry chefs Michelle Garbee (Class of ’94) and Armand Luescher from The Bakery were recently at Jacobson’s Outdoor Mall location where they presented a wedding cake decorating demonstration for customers.

A variety of breads and other specialty baked goods from The Bakery are available for purchase through Jacobson’s. The Bakery, owned and operated by Sullivan College, is located directly across from the College. It is both a retail outlet and a baking and pastry lab for Sullivan culinary students.