Fall Quarter Class Comes from Near and Far

Rebecca Simpson from Palmira, Indiana, registers for classes...

"We have another outstanding entering class of freshman in our Fall quarter class," said Sullivan College Director of Admissions Jim Crick. According to Mr. Crick, students from over 20 states and several foreign countries have chosen Sullivan College for their career education.

Sullivan's entering freshman class is a diverse group. In addition to recent high school graduates, it includes a large percentage of transfer students from other colleges and universities, as well as adults returning to either day or evening classes to improve their job skills or seeking to enter new career fields.

Unique Approach

Many students do not want to spend four, five or six years in college.

Jessica Brown from Mays, Indiana, and "friend" (left) move into student housing at nearby Autumn Run Apartments... and... Sullivan College President A.R. Sullivan welcomes new students to the college during freshman orientation activities (right).

Fall Quarter

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working on a degree. Sullivan's career-first approach to education prepares its graduates to be job ready in only 9-18 months and earn a Bachelor's Degree in just three years! For many students, this is an extremely attractive alternative.

Fall Quarter continued on page 3

Reserve Your Space Now

With some programs quickly filling up, new students are encouraged to apply early. To reserve a space for the Winter or Spring quarter, call Sullivan College toll free at 1-800-844-1354.

Winter and Spring Quarter

Opennings Remain

Dr. James Vernon, Campus Director, states there are still openings in a variety of programs for the Winter and spring quarters. For students who qualify, there is ample financial aid available. Admissions and financial aid staff are available to discuss options for students who need assistance in financing their education.
Officials of Sullivan College and Winston Industries held a press conference on September 27 announcing the start of construction for a new on-campus gourmet restaurant at Sullivan College. The new restaurant, Winston’s at Sullivan College, is named for Winston Industries founder and C.E.O. Winston Shelton.

Winston Industries, a leading manufacturer of state-of-the-art food service equipment, is sponsoring the gourmet restaurant in order to provide Sullivan College hospitality students with hands-on training with the industry's most technologically advanced C-VAP brand foodservice equipment. "When planning this restaurant, we wanted our students to have the most modern equipment on the market," said Sullivan College President A.R. Sullivan. "Winston’s controlled vapor (C-VAP) products have revolutionized the way chefs prepare and store food.

Winston's is scheduled to open in the early Spring of 1996. Initially, the
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Sullivan College Executive Vice President Glenn Sullivan, Winston Industries founder and C.E.O. Winston Shelton, and Sullivan College President A.R. Sullivan following the ribbon cutting ceremony announcing construction of the new on-campus restaurant.

Winston’s Restaurant –
continued from page 1

restaurant will be open to the public on Friday and Saturday for lunch and dinner and Sunday for brunch. The restaurant will enable students in their final term of their degree program to work under the supervision of Sullivan chef-instructors to provide a gourmet food experience at a reasonable cost to the public.

Students in the restaurant management program will work under the supervision of a full-time manager/maitre d' in the servicing of the restaurant. Students in culinary arts and baking & pastry arts programs will work in preparing a variety of regional recipes to be served in the 126-seat restaurant and private party room, and an adjoining beverage service area.

Among those attending the ceremony were Nick Nickolas, NCHS National Advisory Board of Directors; Dean Morgan, NCHS National Advisory Board of Directors and Sullivan graduate; Greg Fearing, Kentucky Restaurant Association Chairman of the Board; and Louisville Mayor Jerry Abramson. Mayor Abramson issued a proclamation during the ceremony designating September 27 as Winston’s Restaurant Day.

Since opening with 30 students in the culinary arts program in 1987, Sullivan College's National Center for Hospitality Studies has grown to over 500 students, while developing a national reputation in the hospitality field. A recent issue of Restaurants and Institutions magazine rated Sullivan College among the top five culinary schools in the United States.

The proposed floor plan for Winston's at Sullivan College, a new on-campus gourmet restaurant providing seating for over 120 diners.
Sullivan Culinary Team Has the Winning Recipe in Cincinnati

Sullivan College’s National Center for Hospitality Studies Culinary Salon Competition Team continued its success by bringing home 12 more medals and awards from the Cincinnati Show held on September 27. This brings the number of awards won at American Culinary Federation sponsored events to over 125 since the

We’re Number 1...Again! Sullivan’s Culinary Competition Team members and their coaches celebrate their success at the recent Cincinnati Culinary Salon competition.

Culinary Team

continued from page 1

Judges Award and Second Best Student in Show; Julie Fischer, Silver Medal and Third Best Student in Show; and Bryan Totel, Gold Medal, Silver Medal, Special Judges Award and People’s Choice Special Award.

The team is coached by chef-instructors Walter Rhea and Derek Spendlove.
New Parking Lot Planned

Negotiations with the highway department to acquire a one-plus acre parcel of land for a new parking lot are nearing completion, according to Sullivan College Executive Vice President Glenn Sullivan.

The parcel of land, just outside the west entrance to the campus, will provide over 100 additional parking spaces. Construction on the new parking lot will begin just as soon as final negotiations are completed.

Surveyors were recently on the Sullivan College campus to map out the new parking lot scheduled for construction.
"On Our Way to Ecstasy" was the theme for this year's Travel & Tourism trip to Florida and Mexico. Everyone was excited, especially those for whom this would be their first airplane flight, first time ever to Disney World and first cruise.

This cruise is one of two trips included as part of the regular tuition for Sullivan Travel & Tourism students. The second trip students take is usually to a major tourist site within the United States. Last year, students visited New York City and Washington, D.C.

The adventure began at 5:30 on a Saturday morning as students and their chaperones from Sullivan College's Louisville and Lexington campuses arrived at Louisville Inter-

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The cruise ship Ecstasy (above) took Sullivan College Travel & Tourism students (right) to Key West, Florida, and Cozumel, Mexico. These trips provide students with first-hand experiences and knowledge that they will be able to apply when they enter the travel and tourism profession following graduation. According to Sherry Klein, one of the chaperones and Director of Placement for Sullivan College's National Center for Hospitality Studies, "A major goal of these trips is to make them educational as well as fun. This tour was another success for us."

Travel & Tourism Cruise

continued from page 1

national Airport at Standiford Field. The first stop on the trip was Orlando and a visit to Disney World.

While some students visited the Magic Kingdom, others chose Epcot Center or Universal Studios. "This enabled the students to compare notes on each park and gave them a whole new outlook on theme parks," said Sherry Klein.

Monday morning had everyone boarding a bus for the trip to Miami, where the cruise was to begin. After a short stop in Key West, it was on to Cozumel, Mexico.

Mexico was as exciting as ever. There was plenty for everyone to do, from sightseeing to shopping and from scuba diving to learning about local customs. A fun time was had by all as they returned to the ship, tired from a long day.

Thursday was the last full day at sea. The ship docked in Miami at 7 a.m. Friday morning. It was back to the airport for the flight home.
Focus on Keleigh Wine

Fourteen years of experience as a parent, combined with running a menagerie (she has a dog, two cats, and two parakeets), and a diverse academic background make Keleigh Wine well-qualified for her position as program coordinator of Sullivan College’s Professional Nanny Program.

This August marks her four and one-half year anniversary as program coordinator. What’s the best part about her job? “The students,” she says without hesitation. “Sometimes it seems I learn as much from them as they do from me. They bring a lot of different experiences into the classroom and we are able to share and apply these experiences to the material that is being covered in class. As a result, everyone benefits.”

Ms. Wine’s academic background includes a Bachelor’s Degree in psychology, a Master’s Degree in elementary education, Rank I status in learning and behavioral disorders and work towards her doctorate in higher education and administration. Before coming to Sullivan, she worked as both a pre-school and elementary school teacher, as well as the director of a pre-school program.

As the coordinator of Sullivan’s Nanny Program, she is able to share and instill her love of children into the lives of her students. “I’m able to share my life experiences and experiences as a mother with my students,” she said. “It’s fun to see the changes in the students as they go through the program. One of the best ‘perks’ of my job is seeing that my students’ lives are better for having walked through these doors. Knowing that I’m part of that is satisfying and rewarding!”

It’s easy to see how much she cares for her students and that the feeling is mutual. It’s not unusual for a graduate of the nanny program to come back by the college and just casually ‘drop in’ for a visit. Rather than seeing this as an interruption or intrusion, Ms. Wine sees it as another teaching tool. “When one of my former students comes into the classroom, they are able to relate their work experiences to my current students. It provides a context between the classroom theory and the real-world application,” she stated.

While the profession is still dominated by women, Ms. Wine feels there are good opportunities for men in this growing field. “I would like to see more men get into this field, but there are many times when peer pressure seems to keep them from exploring the opportunities,” she said. “Being a good candidate is more important than a person’s gender.”
Hall Elected President of Local AMA Chapter

Management/Marketing Department Chairperson Rita Hall discusses a marketing problem with students Lisa Shrader and John Brown following one of her classes. Ms. Hall was recently elected president of the local American Marketing Association chapter.

Management/Marketing Department Chairperson Rita Hall was recently elected president of the Kentuckiana chapter of the American Marketing Association. "This is a real honor and I'm very excited about the opportunity this presents," said Ms. Hall.

Ms. Hall is the first president of the local chapter ever to come from an academic area and one of the few nationally to be both a woman and an educator. "Being the first person from academia elected to this position makes it even more of an honor for me," said Ms. Hall.

The local AMA chapter has been in existence for 75 years. There are approximately 400 members in the local chapter, representing both profit and non-profit organizations. Ms. Hall was nominated and elected by the local membership to serve a one-year term as the chapter's president. "I think my election to this position indicates that the local chapter has a great deal of respect for the marketing program at Sullivan College," said Ms. Hall.

Ms. Hall, who organized the student AMA chapter on campus, has been an instructor at Sullivan since 1986. She teaches advertising, human resource management, professional development, introduction to marketing, and marketing management in the college's day, evening and weekend divisions. She also is in her fourth year as the academic coordinator for the men's basketball team.
Two members of the Sullivan College faculty have been nominated for the Acorn Award, established by the Kentucky Advocates for Higher Education to recognize outstanding Kentucky college and university teachers. Nick Riggs and Carol Everhart were nominated by their students for this Kentucky teacher of the year award.

Ms. Everhart is a psychology and college success skills instructor at Sullivan. She has been with the college for almost nine years. Prior to joining the faculty, she was a member of Sullivan’s Graduate Employment Services staff.

Ms. Everhart enjoys teaching because “I like making a difference by empowering the students, helping them recognize and develop their inner potential.”

Mr. Riggs is an instructor and program coordinator for The Institute for Paralegal Studies at Sullivan College. He also is one of the academic advisors for the mens’ basketball team and he serves as the faculty sponsor for Sullivan’s Student Paralegal Association.

Mr. Riggs joined the Sullivan faculty in 1987, after spending four years in general law practice and a year in local government. He spearheaded the effort to get Sullivan’s paralegal studies bachelor’s degree program started. He was recently invited to serve as a Paralegal Program Evaluator with a Southern Association of Colleges and Schools (SACS) accrediting team.

Mr. Riggs said of his Acorn nomination, “It’s a real honor to be nominated. It’s one more way that my decision to move into academe has been validated.”
Sullivan, Prosser Sign Tech Prep Articulation Agreement

The most recent “Tech Prep” Articulation Agreement signed between Sullivan College and Prosser School of Technology in New Albany, Indiana, brings to an even dozen the number of agreements that have now been completed. The college is in the process of finalizing agreements with an additional 11 area high schools and Sullivan College Tech Prep/STW Coordinator Tammy Kaelin is working on preliminary arrangements with yet another 24 high schools.

Articulation agreements between secondary and post-secondary educational institutions are meant to insure that a high school’s curriculum adequately prepares students to be successful in college. These agreements also serve to eliminate any duplication of courses that may exist at the secondary and post-secondary levels.

Sullivan College offers a $500 “Tech Prep” scholarship in each area covered by the agreement. The Articulation Agreement with Prosser covers 10 areas, providing a total scholarship award of $5,000 to Prosser students electing to continue their career education at Sullivan College.

Sullivan College Vice President Dr. James Vernon signs an Articulation Agreement between Sullivan College and Prosser School of Technology as Tech Prep/STW Coordinator Tammy Kaelin and Prosser’s Dr. Steve Cunningham look on.
Admissions Officer Stoney Brown (above) discusses Sullivan College’s approach to career education with students from Atherton High School who were on campus for a motivational talk and tour of the college’s facilities.

Professional Development Instructor Dotty Heady (below left holding the purple ball) prepares to demonstrate teamwork, time management and networking principles to a group of Western High School students who visited the Sullivan campus as part of their School-to-Work program.

Eighty-seven elementary school students in grades two through six and their chaperones were on campus for a tour of Sullivan College’s National Center for Hospitality Studies. The students, from the Clarksville Community School system, were participating in a “Summer Enrichment” program being held at George Rogers Clark Elementary School. The theme of this year’s program was creative careers. During their visit, members of Sullivan’s admissions staff provided cookies, showed a short video about NCHS’s culinary programs, handed out copies of The Sullivan Herald and provided tours of the various culinary labs and kitchen facilities. Now, everyone who plans to attend Sullivan College, raise your hand as high as you can!
Standing Room Only at Commencement Ceremony

It was standing room only at Sullivan College’s midyear commencement ceremony for Winter and Spring quarter graduates of the Louisville, Lexington and Fort Knox campuses. Over 1,500 family and friends were on hand to share in the joyous occasion as the nearly 300 graduates received their Certificates, Diplomas, Associate Degrees and Bachelor’s Degrees at the ceremony held in The Southern Theological Seminary’s Alumni Hall.

Commencement Speaker

John J. Bowen, executive vice president of Johnson & Wales University in Providence, Rhode Island, presented the keynote address to the graduates. He encouraged them to “reflect on what you have been able to accomplish and feel great pride."

He added, “You control your destiny. Envision your own success and have faith in your ability.”

Honorary Doctorate Degrees Presented

Sullivan College President A.R. Sullivan presented two honorary Doctor of Business Administration Degrees during commencement, just the second and third such honorary degrees presented by the college. Honorary degree recipients were Jefferson County Judge-Executive David L. Armstrong and Mr. Bowen.

Dr. Armstrong, who has had a distinguished career in the Kentucky legal system, is serving his second term as Jefferson County Judge-Executive. He has served in such positions as a court prosecutor, administrative law judge, juvenile court judge, practicing attorney, Jefferson Commonwealth Attorney, and Attorney General of the Commonwealth of Kentucky. He has been Jefferson County Judge-Executive since 1990.

Dr. Bowen is an internationally recognized hospitality and foodservice educator. He has been a contributing editor and co-chairman of various foodservice and business publications, as well as a special consultant and lecturer to the United States government and Notre Dame University. In addition, he has received the Medal for Outstanding Planning at two U.S. Presidential Inaugurations and was named the Educator of the Year by The Honorable Order of the Golden Toque.

Sullivan College Vice President Dr. James B. Vernon (far left) and Sullivan College President A.R. Sullivan (right), with Honorary Doctor of Business Administration Degree recipients Jefferson County Judge-Executive David L. Armstrong and Johnson & Wales University Executive Vice President John J. Bowen.

First B.S.P.S. Degree Awarded

Sullivan College was approved to offer a Bachelor of Science in Paralegal Studies degree in the Spring quarter of 1994. Kenneth Fleming, a member of that Spring 1995 class, proudly walked across the stage as his name was called to receive the first Bachelor of Science in Paralegal Studies degree awarded by Sullivan College.

B.S.P.S. Graduate Kenneth Eugene Fleming, Jr.

Instructors of the Year

Carol Everhart was named Instructor of the Year for the Louisville campus. She was presented a plaque by Dean of the College Dr. John Padgett. Ms. Everhart teaches psychology and college success skills. She also has been nominated for the Acorn Award, which recognizes outstanding college and university teachers in Kentucky (see related story on page 2).

Business and accounting instructor Dr. Robert Roquemore was honored as the Lexington campus Instructor of the Year. He received his plaque from Lexington campus Director of Education Dr. Jim Ploskonka.

Mark Your Calendar

Commencement ceremonies for Summer and Fall quarter graduates will be held in January, 1996.
Sullivan College recently began offering business and industry a new option for educational and career training. Live interactive continuing education programs are now available at Sullivan College via satellite down-link from Elkins Interactive Training Network (EITN) in Dallas, Texas. Sullivan College has dedicated one classroom with a large screen television monitor and interactive keypads that can accommodate up to 25 students per session.

What is interactive training?
Interactive satellite training enables students to communicate directly with an instructor in a remote location. Through the use of the keypads with built-in microphones, students can ask or answer questions and receive immediate feedback. Interactive training allows students to work and learn in a classroom environment, even though the instructor is thousands of miles away.

Diversity of offerings
Such diverse courses as FCC licensing training, occupational health and safety issues, fiber optic communications systems and industrial electrical power systems are among the training programs offered. Continuing education programs relating to computer software such as Microsoft Windows '95 and Microsoft Windows NT will also be available through the interactive satellite system, as well as management and other business programs.

Opportunities abound
Sullivan College, through its Center for Business and Corporate Training, also has the flexibility to develop educational programs that can be aired on EITN. These programs can be adapted to fit very specific industry needs.

All courses offered on EITN can be taught simultaneously at multiple locations throughout the country. Sullivan College is one of over 50 sites nationwide that provides this interactive education, with additional sites planned for the future.

New center growing rapidly
In addition to its satellite offerings, The Center for Business and Corporate Training has already conducted over 30 training programs for such companies as Ford Motor Company, BellSouth, Kentucky Fried Chicken, Jewish Hospital, Safetran Systems Corporation and Kentucky School for the Arts. Topics covered range from assessment testing to telephone etiquette, and from boat motor repair to computer training.

"The response we have received shows the need for this type of customized training," said Ms. Heady. "With a minimum of eight people, we can set up a class to meet practically any type of training need."

Classes can be held at any of The

Sullivan Colleges System Executive Vice President Glenn Sullivan (right) looks on as the installation of a new interactive satellite system is completed on the roof of Sullivan College's Louisville campus at the corner of Watterson Expressway and Bardstown Road.

Sullivan Colleges System's six campus locations, or on-site at the business. "Our training programs are custom-designed to meet the specific needs of the businesses with whom we work," Ms. Heady stated.

For more information, contact Dotty Heady at (502) 456-6504, Ext. 384.
NCHS Culinary Team Members apprentice International Teams

Sullivan culinary team members travelled to Chicago to serve as apprentices to international culinary teams competing in the American Culinary Classic, an event sponsored jointly by The American Culinary Federation and The National Restaurant Association. This event was the only recognized international culinary competition this year, and the winners are considered 1995 World Culinary Champions.

The students received excellent experience and exposure to international cuisine during the four days of competition as they assisted their assigned teams prepare complete hot meals and an elegant cold buffet judged by an international panel of master chefs. Assisting the international teams were Christopher Williams who worked with the German team, Stan Chase who assisted the Chinese team (and coped with a big communication gap), Brian Totel who worked with the team from Sweden, and Shelley Elsass who helped the team from Switzerland. The Swiss team won the overall world championship (see Elsass story on page 7).

During the competition, Sullivan College also had an information and recruiting booth on the NRA floor at which two additional team members, Brendan French and Jason Evans, assisted the Sullivan admissions staff by conducting various demonstrations.

Master Pastry Chef-Instructor Walter Rhea accompanied the team members to coordinate the administrative details and Chef-Instructor Derek Spendlove served as the Liaison to the Irish national team.

Attending the American Culinary Classic held in Chicago were (from left to right) Sherry Kleir, Director of Graduate Employment for NCHS, Brendan French, Chris Williams, Martha Dittman, Jason Evans, Laurel Benton, "Belle" Fosbury, Shelley Elsass and chef-instructor Derek Spendlove. Team members Stan Chase and Brian Totel were unavailable for the photo.
Prize-Winning Recipe

Chef-instructor and Culinary Department Chairman Tom Hickey, C.E.C., C.C.E., recently won a Cookshack Smokette II oven for his recipe, Moonshiner's Chocolate Cake. Chef Hickey's recipe for a chocolate cake with a smoked chocolate ganache frosting won a special award as Most Original Recipe in Cookshack's 1995 Smoked Foods Recipe Sweepstakes.
Hotel/Restaurant Management majors Jill Kemmer and Neil Hindhede were recently honored by the Educational Foundation of the National Restaurant Association at its ninth annual “Salute to Excellence” forum and awards banquet held in Chicago. Sharing was the priority of the day as top hospitality students and industry leaders gathered to exchange wisdom and accolades in the Grand Ballroom of the Chicago Hilton Hotel and Towers.

“The mission today is to let these students know that the industry wants and needs them,” said Michael H. Hurst, past president of the National Restaurant Association. “That’s why they are getting the VIP treatment.”

Students are selected for the “Salute to Excellence” awards based on academic performance, commitment to the industry and college activities. Both Jill and Neil graduated this July with honors. Jill will be working for Best Western International in Knoxville, Tennessee, and Neil will be working at the Seelbach Hotel in Louisville. Both have said they plan to return to Sullivan college to earn bachelor’s degrees after working for a year or two.

Once presented their medals signifying academic excellence, the students were treated to advice from such industry luminaries as Wolfgang Puck, founder of L.A.’s famed Spago Restaurant, Paul Prudhomme, internationally renowned New Orleans chef, and Dave Thomas, senior chairman and founder of Wendy’s International.

Jill and Neil were among 200 top hospitality management students from across the country who were honored at the awards banquet. “As I look out over you,” said Wendy’s Dave Thomas, “I can’t help but say you are all winners. Congratulations to the champions of today!”
Australian Chef/Author Visits Sullivan College

Elise Pascoe, one of Australia’s best known food writers, presented cooking demonstrations featuring Australian recipes and gave a lecture on the “continent down under” to travel and tourism students during a visit to Sullivan College’s National Center for Hospitality Studies.

Ms. Pascoe has written a weekly food column for the Sydney Morning Herald; she has been a contributing writer to Bon Apetit, Belle and Belle Entertaining; and she has been food editor for Mode Magazine. In addition, Ms. Pascoe is International Chairman for the International Association of Culinary Professionals (IACP). She is the author of five cook books, most recently Australia — The Beautiful Cookbook.

Ms. Pascoe’s visit to Sullivan College was part of the National Center for Hospitality Studies’ Distinguished Guest Chef Series.
Good Morning, Kentuckiana!

Chef-instructors from Sullivan College’s National Center for Hospitality Studies make regular appearances on WHAS-TV’s “Good Morning, Kentuckiana.” The program is broadcast Monday through Friday. Demonstrating their special culinary skills are Chef Dave Moeller (left) and Chef Rick Myer (right).
Sullivan Alum Gives Service with a Smile to Former Soviet President

Have you ever gotten nervous planning and fixing dinner for a special occasion? Well, just try to imagine what it's like planning the menu, preparing and serving dinner for a former Soviet president and 305 distinguished guests!

"I didn't fall apart until it was all over," said Luckett and Associates' Chef Jim Talley, a 1992 Culinary Arts Management major from Sullivan College's National Center for Hospitality Studies. Chef Talley had the honor and pleasure of planning, preparing and serving the dinner for former Soviet President Mikhail Gorbachev during his recent visit to Louisville to accept the University of Louisville Grawemeyer Award.

How did Chef Talley handle the pressure? "I tried to get the staff to feel like it was just going to be another catered event," he said.

The menu included smoked tenderloin of beef with bleu cheese horseradish sauce, breast of chicken stuffed with cornbread dressing and spinach, sauce supreme, field greens with asparagus marinated in blackberry vinaigrette, baby squash and new potatoes oven roast with juniper berry infused olive oil and country apple pie with calvados caramel sauce for dessert.

"Mr. Gorbachev fell in love with the apple pie," said Chef Talley. He even mentioned it in his after-dinner speech. Later, when I had an opportunity to meet and briefly speak with Mr. Gorbachev, he even asked me for the apple pie recipe."

Did Chef Talley share his recipe with the former Soviet President? "I didn't have it with me, but told him I would mail it to him," said Chef Talley.
Chef Deborah Madison was presented the 1995 Sullivan College Great American Chef Award during a recent visit to the college. While on campus, she presented a vegetarian cooking demonstration and held a book signing.

Chef Madison was the founding chef at the celebrated Greens restaurant in San Francisco, chef to the director of the American Academy in Rome, Italy, and a founding chef of Cafe Escalera in Santa Fe, New Mexico.

She also is the author of several cookbooks, including *The Savory Way*, which won the 1990 Julia Child Award for Cookbook of the Year. In addition, she writes for such magazines as *Saveur* and *Food and Wine*.

Chef Madison was presented her award by Culinary Department Chairman Tom Hickey and Sullivan College Executive Vice President Glenn Sullivan.
NY ACF Convention a Great Experience for Elsass

Traveling is a big part of Shelley Elsass’ life. As a Culinary Arts and Baking & Pastry Arts dual major at Sullivan College's National Center for Hospitality College Studies, she drives to Louisville from Lexington every day for classes. In addition, she travels to culinary competitions and events as a member of Sullivan College’s Culinary Competition Team (recent sites have included Nashville, Tennessee, and Chicago). Then in July, she paid her own way to attend the American Culinary Federation national convention in New York City.

While apprenticing with the Swiss team at the American Culinary Classic in Chicago (see related story), Shelley learned about the ACF national convention in New York and decided to attend. She spent four days working from 5:30 in the morning until 10 at night, and sometimes even longer.

On her first day at the convention, Shelley participated in the Master Chef/Apprentice Gala Fundraiser at which each of eight master chefs hosted a course for a dinner banquet. She worked from 11 a.m. Saturday until 1 a.m. Sunday with Chef Rudy Speckamp, CMC, from Baltimore, Maryland. “The great thing about working with Chef Speckamp was that I actually got to help prepare the meal,” Shelley said.

The entire day’s preparation was video taped and played on television monitors to the attendees during the banquet. As each course was served, each master chef and their apprentice was introduced and featured in a short video clip while their course and wine was presented at the tables.

On Sunday, Shelley apprenticed with Chef Stafford DeCambra, CCE, from Hawaii, at the Ocean Garden National Seafood competition. Chef DeCambra won Best of Show for a recipe that is used on the menu at his restaurant.

Monday found her assisting the Hawaiian team at the National School Lunch Challenge. Sixteen teams of chefs and dieticians competed in a program to raise the originality and nutritional value of school lunches. Judging in this category was done by both ACF judges and a panel of 6- to 12-year-olds. Following the competition, the team gave Shelley their recipes.

The National School Lunch Challenge continued on Tuesday morning, with Shelley assisting a team from Boston. The National Student Team competition took place Tuesday afternoon. Students from culinary schools and formal apprentice programs took part in a hot food competition which was later critiqued by some of the top chefs in the industry. “This was an excellent learning experience for everyone, not just the competitors,” said Shelley.

During the awards ceremony at the conclusion of the convention, Shelley was presented with a Culinary Diploma in recognition of her work as a competition assistant at the national ACF convention.

“One of the best things about attending the ACF convention in New York was finding out that people from all over the country really know about our program at Sullivan College,” Shelley stated. “It reaffirmed my decision to come here (Sullivan College).”

Shelley feels the long hours and hard work at the ACF convention were definitely worth it. “I was able to meet people informally that I read about in class and whose books I use in my studies, and I was able to work and learn from these chefs in person.”
Chefs Rhea and Castro Attend NY Convention

Two chef-instructors from Sullivan College’s National Center for Hospitality Studies also were recently in New York City for the American Culinary Federation’s national convention. Chef Walter Rhea was in attendance to present a seminar and Chef John Castro represented the Derby City chapter of the ACF, of which he is president.

While in New York, Chef Castro also put on a demonstration at a gourmet store, cosponsored by Judy Schad of Capriole Farm. “As a favor to Judy, I presented a demonstration on the utilization of goat milk products at Dean ‘N’ Deluca,” said Chef Castro.

Chef Rhea presented a seminar entitled “Fundamentals of Baking Yeast Leavened Breads” for the American Culinary Federation convention attendees. The seminar, sponsored by General Mills, was video taped and will be used across the United States as one of the company’s training modules.
College's License Renewed

The Kentucky Council on Higher Education recently notified Sullivan College that its license has been renewed through July 2005.

The license renewal is based on Sullivan's accreditation status with the Southern Association of Colleges and Schools (SACS) and the licensure period coincides with the SACS accreditation period.
Fort Knox and Lexington Campuses Start Bachelor Degree Programs

With the start of Fall quarter classes, Sullivan College’s Lexington and Fort Knox campuses began offering Bachelor of Science Degree programs, with junior and senior level courses being offered in the evenings and on weekends.

The Lexington campus will offer baccalaureate degrees in the areas of business administration and paralegal studies. “The addition of baccalaureate programs at the Lexington campus will provide alumni and others from central Kentucky with the opportunity to advance, both academically and in their careers,” said Dr. Jim Pliskonka, Lexington campus Director of Education.

The Bachelor of Science in Business Administration (BSBA) also is available at Sullivan’s Fort Knox campus. The BSBA program offers specialization options in computer science, marketing, management and accounting.

Sullivan College’s Louisville campus has offered baccalaureate degrees in business administration since 1990, with the program being granted formal accreditation by the Southern Association of Colleges and Schools on January 1, 1992.
Sullivan Faculty Have Their Own Top 10 List

David Letterman isn’t the only one with a Top 10 list. This list of “Top 10 Questions Never to Ask an Instructor” was submitted by Organization Behavior and Introduction to Marketing Instructor Robert Hobbs, who teaches in Sullivan College’s Evening Bachelor’s program:

#10 Is there a curve?
#9 What kind of test will it be?
#8 Can we leave early tonight?
#7 Is it okay if I’m late?
#6 Is the test open notes?
#5 Is the test open book?
#4 Are we going to do anything important tonight?
#3 Did we do anything important in class?
#2 Is this important?
#1 Is this going to be on the test?

Now, are there any more questions?
Fire Up the Grills!

Students, faculty and staff recently enjoyed a free lunch when the college had a Fall cookout. Students from Sullivan’s Culinary Arts and Baking & Pastry Arts programs prepared and served a variety of delicious items that were enjoyed by all who attended.
Rolling on the River

Music, dancing, food and fun are all part of the annual cruise aboard the Belle of Louisville every October, providing students and faculty with an opportunity to get to know each other better in a less formal setting.
Batter Up!

Sullivan College's Cheryl Redman takes a cut at a high slow one during a recent coed softball game. Chris Ferguson (background) awaits his turn at bat.
Meetings Are Better Outdoors

As these students show, Summer is a great time to move meetings from a classroom or the library out to Sullivan's comfortable atrium.
Kentucky Kingdom

More than 100 Louisville and Lexington campus students, faculty, staff and their families enjoyed a fun-filled day at Kentucky Kingdom during the Summer quarter. Activities ranged from splashing around in the water park to riding the T-2 and Thunder Run roller coasters. Some, like Director of Housing and Student Activities Brad Tolbert (below), got their thrills and chills from less scary rides such as the Dutch Shoes.
Sullivan College's Annual Picnic gave students, faculty and staff an opportunity to have a good time and get to know each other better in a social setting. The day's activities included something that was sure to please everyone. A DJ kept the tunes playing as people danced, participated in a variety of carnival games, played basketball, volleyball, softball, touch football and tossed frisbees. There were faculty horse races, watergun fights, and even a Twister contest. Faculty and students from Sullivan College's National Center for Hospitality Studies made sure there was plenty of great-tasting food for all to enjoy. At the end of the day, everyone went home hot, tired and happy!
New Coaching Staff Set to Begin 1995-96 Season

Sullivan College student, athlete, faculty member and assistant coach are all part of his resume. Now Gary Shoemaker will add head coach to his list of accomplishments. After four years as an assistant coach, Shoemaker has been chosen to lead the Sullivan College basketball into the 1995-96 basketball season.

During the past four years, Coach Shoemaker helped guide the Roadrunners to several records of 111-26 and four consecutive KJCAA State championship finishes, as well as the 1992 and 1991 (1991) 12th place finishes in the NCAA national tournament. The 1994-95 Roadrunners finished the season with a 24-6 record.

"I'm looking forward to the challenge of taking over one of Kentucky's top basketball programs," Coach Shoemaker said. "I hope to con-

New Assistant Coach Champ Ligon, Jr., from one-on-one with Stephen Shoemaker during a recent basketball practice.

Coach Ligon spent three years as an assistant coach at Centre High School and the past six years as the head coach at Abilene High School, where he compiled a 96-39 record, including a 24-5 mark in 1991-92, the school's best finish ever.

"I'm always wanted to coach at the college level," Coach Ligon stated. "Gary Shoemaker and Sullivan College presented me with the opportunity to step up to the next level and become part of a very strong program."

SULLIVAN COLLEGE EXECUTIVES 1995-96 BASKETBALL SCHEDULE

Nov. 3 John A. Logan Classic (A) 7:00 p.m.
Nov. 4 John A. Logan Classic (A) 7:00 p.m.
Nov. 9 Transylvania JV (H) 7:30 p.m.
Nov. 14 Vincennes (H) 7:30 p.m.
Nov. 18 Sullivan Classic (A) 7:00 p.m.
Nov. 19 Sullivan Classic (H) 7:00 p.m.
Nov. 23-25 Pepow National Invitational Tournament (Sullivan, Hagerstown, Huxhawi, Louisville, Dayton Beach, Palm County, Palm Beach and Central Florida Community College) (TBA)
Dec. 2-3 Parkland College Christie Clinic Shootout (TBA)
Dec. 9-10 Wabash Valley (TBA)
Dec. 10-11 Copperweld/Jack Daniels Elite Classic (TBA)
Dec. 19 Volunteer State (TBA)
Jan. 3 Sullivan Invitational (TBA)
Jan. 10 Hanover JV (A) 5:30 p.m.
Jan. 18 St. Catharine's (A) 7:00 p.m.
Jan. 22 Hanover JV (A) 7:00 p.m.
Jan. 25 Cincinnati State (A) 7:00 p.m.
Jan. 27 Illinois Central (A) 7:00 p.m.
Feb. 1 Lesee (A) 7:00 p.m.
Feb. 3 Vincennes (A) 7:30 p.m.
Feb. 6 Lesee (A) 8:00 p.m.
Feb. 16-17 Isaac K. Beckes Holiday Inn Classic (TBA)
Feb. 22 John A. Logan (H) 8:00 p.m.
Feb. 27 Wabash Valley (TBA)
Mar. 1-3 KJCAA Tournament (TBA)
Mar. 8-10 NJCAA Region VII Tournament (TBA)
Mar. 19-23 NJCAA National Tournament (TBA)

* KJCAA Conference Games
+ Homecoming Games
# Doubleheader
(All times are Eastern Standard Time)
Optimism Abounds for New Season

With the addition of 10 new players for the upcoming basketball campaign, Sullivan coaches feel the team is set to continue its winning ways in 1995-96.

“We have a very solid group of new recruits joining the team this year,” said Head Coach Gary Shourds. “For the first time ever, we have signed three Kentucky All-Stars in the same recruiting class — Wayne Poynter, a 1995 Kentucky All-Star, and Eric Martin and Elton Scott, both 1994 Kentucky All-Stars.” Scott, a Marion County High School graduate also was named Kentucky’s Mr. Basketball in 1994.

Two returning starters, 6'9" center Ed Jenkins (20 points and 10 rebounds per game) and 6'7" forward Steve Bowie (12.5 points and 7 rebounds per game), along with key reserves Rashawn Morris and Benji Gibbs, give the team a strong nucleus around which to build. Unfortunately, Jenkins won’t be available to play until late November or early December. He is still recovering from ACL surgery and has not been cleared to play.

Also returning from last season’s team that finished the season 28-4 are Adrian Tillman and Mike Johnson.

“With the return of key players, I expect the team to get much stronger as the season progresses,” said Coach Shourds. “I won’t make any predictions on our won/loss record, but we will be a very competitive team this season!”

1995-96 Cheerleaders and “Danz” Team
New cheerleaders and dance team members include (from left to right on wall): Kim Rowe, Tina Corlew, Roslynne Cooper, Sherell Hunt, Angela Hedges, Dennisha Rivers, Tasha Harrison and Ruby McCullum. Team member Tamira Smith was unavailable for the photo. Team sponsors are Bridgette Johnson (right) and Katharine Harbison (left).
Sullivan Culinarians Help Jim Beam Celebrate 200th Anniversary

When Jim Beam needed a very special cake to help celebrate their 200th anniversary, they contacted Sullivan College’s National Center for Hospitality Studies to get the job done. The final product was a 6'10" tall Smoked Raisin Bourbon Cake, weighing almost 1200 pounds, in the shape of a Jim Beam bourbon bottle. After being baked at the college, the cake had to be carefully transported to Clermont, Kentucky, where it was put together and finished.

Belle Fosbury puts the finishing touches on the Jim Beam bottle label before it’s placed on the cake. The labels on the cake were made from egg whites and powdered sugar, with the lettering airbrushed to the appropriate colors.

Almost finished. Chefs Rhea and Spendlove carefully place the fifth layer on the cake before adding a final layer of frosting. Almost 200 pounds of chocolate ganache were used on the cake.

The finishing touch. Chef Rhea puts the cap on the bottle, the last of the seven layers of this 6'10" cake meant to feed 2500 people.

“Sir” Rhea thanks humble “Squire” Spendlove for a job well done after all three of the bottle labels have been applied to the finished cake.

Chef Spendlove, Gabrielle Amico, Belle Fosbury and Stanley Chase begin slicing and serving cake for the guests.

The masterpiece is finished! Pleased with the results of their work are (from left to right) Belle Fosbury, Stanley Chase, Master Pastry Chef-instructor Walter Rhea, Chef-instructor Derek Spendlove, Gabrielle Amico and Art Gerrard. Ruth Bennett and Pamela Tami also made major contributions to this project but were unavailable for the photo.

Gabrielle Amico serves the first piece of cake to Booker Noe, Jim Beam’s master distiller emeritus and grandson of Jim Beam. Ummm, ummm, good!
Annual Career Expo Draws Employers From Across U.S.

Hundreds of Sullivan College graduates, current and future students were recently on campus to meet with over 55 companies from across the country during the college’s sixth annual “Career Expo ’96.” More than 110 representatives from such companies as Southwest Airlines, Marriott Corporation, the Federal Bureau of Investigation, Club Corporation of America, KFC Corporation, UPS, Clipper Cruise Lines, the University of Louisville, Loews Vanderbilt Plaza, Six Flags Great America, and Amway Grand Plaza Hotel were seeking to fill both full- and part-time job openings, as well as a number of externship and internship positions.