Medical Assisting class hosts Health Fair

As part of a special project in their Anatomy & Physiology class, Sullivan Medical Assisting students recently hosted a Health Fair in the student lounge. They were able to pick their own diseases but were instructed to include specific information. On their display boards, students included the name of their disease, diagnosis, prevention methods, symptoms, treatment options, and other pertinent information. They were also very creative in coming up with their own surveys, pamphlets, and ideas. Along with the information provided, students, customers and staff could get their blood pressure taken, sample a calcium chew, or watch a video on Chronic Obstructive Pulmonary Disease (COPD). Red ribbons for heart disease awareness were also distributed.

Sullivan’s Pharmacy Technicians will be ready for great careers

Simply put, pharmacy technicians help licensed pharmacists fill prescriptions, take prescription drug orders, hospitals, nursing homes and research institutions. But a qualified pharmacy technician needs to know much more than how to count medication. As their role expands, pharmacy technician opportunities increase and the outlook for employment in the field is very strong. Now is an excellent time to become a pharmacy technician.

Program geared for student success

Sullivan University offers a comprehensive 12-month diploma program. Pharmacy technician students begin with an introduction to Pharmacy Technician coursework. In this course, the students explore the various aspects of pharmacy technicians, what jobs they perform and the settings that are available for employment.

Sullivan Pharmacy Technician students also take classes in Pharmacy Law and Ethics, Pharmaceutical Calculations, Pharmacotherapeutics, as well as other health-oriented and general education classes. One of the last courses they encounter is the Pharmacy Operations class. In this course, they perform hands-on duties while incorporating real-life situations. Some of these exercises include: filling prescriptions, aseptic technique and compounding.

The last phase is the Pharmacy Externship. Here, students complete 80 hours in a retail pharmacy setting and 80 hours in a hospital pharmacy setting where they have the opportunity to apply the skills that they have acquired in a more detailed oriented, hands-on experience. “All Sullivan pharmacy technician students are expected to treat their educations as they would their careers. Students are expected to be punctual, dedicated, and hardworking in the classroom and during their externships,” stated Amanda Swint, Pharmacy Technician Professor. She added, “Sullivan’s Pharmacy Technician program prepares students to be successful in their careers, as well as their futures. I want the students to make every effort to develop and maintain goals and personal standards they can apply when they graduate and start the next chapter in their lives.”

“Sullivan’s Pharmacy Technician program is quality designed and the instructors have a passion for teaching,” Professor Tom Jones states.

School of Culinary Arts

Tyler Wilson shares a laugh with Chef Instructor Melissa Armstrong.

“Sullivan is a great University that offers a lot of career possibilities” – TYLER WILSON Culinary Arts

“Expect students to walk away with confidence and the knowledge of baking. To apply the skills they have learned in the products they make on a daily basis. When students truly understand the science in baking they start to see the science behind every cooking method they use, making their problem-solving skills and regular cooking skills that much better.” – CHEF MELISSA ARMSTRONG

“How sweet it is!”

In Baking I, students learn basic fundamentals. They learn how yeast works in different bread products, make cookies, pies, cakes, and how baked goods should be presented. Most importantly, they learn the science behind baking and how it can be applied through-out their culinary career.

Angela Peck watches as Chef Daniel Webb fills his pastry.

“I was nervous about starting back to school after being out for 25 years but it’s been wonderful. Each quarter gets more exciting.” – ANGELA PECK Culinary Arts

“Africa, the arts, and the availability of equipment are outstanding. My class has not had the best of my life, but my experience at Sullivan is even better than I expected.” – ANDREA SWINT Pharmacy Technician

“Sullivan has a post-associate program in paradigus studies. I have a degree in Political Science and want to go into the law field.” – JONATHAN KLEFOT Culinary Arts

“Sullivan has a great degree of student interaction. I live here and work at the local pharmacy.” – MARY SCOTT Administrative Office Management

“This field has been a growing career . . . I figured that with Sullivan’s faculty, I would be able to learn a lot.” – ALISSANDRA NEAL Information Technology

“Sullivan is a great University that offers a lot of career possibilities” – TYLER WILSON Culinary Arts

“Yesterday I attended an event that Sullivan would be the fastest way . . . to get a much better job.” – B. TURNER Culinary Arts

Brandon Jackson, left, and Dylan Fongealle make pasta in Basic Culinary Skills Lab.

“I wanted to make a career change . . . I wanted to do something different” – LISA L. OCAMPO Culinary Arts

“I love the chefs instructors and the relaxed atmosphere.” – Jaclyn Whitt

“I didn’t like the big classes at the other University I attended in Kentucky. I didn’t do well without any one-on-one interaction with my professors. This is my favorite class. I love all the group work and the relaxed atmosphere.” – JACLYN WITT

“I chose Sullivan because of its small class size, great teachers . . . I love my experience at Sullivan.” – MARY MEIFORD Healthcare Management

“I chose Sullivan because the degree I wanted, have small classes and apartment options instead of dorms!” – SHENA GORMAN Tourism & Event Management

“I have two goals: for them to pass the entrance exam and to treat their educations as they would their careers. I want the students to make every effort to develop and maintain goals and personal standards they can apply when they graduate and start the next chapter in their lives.” – Andrea Swint, Pharmacy Technician Professor

“My experience at Sullivan has been awesome. I love the chef instructors and always appreciate their feedback on my work.” – JONATHAN KLEFOT Culinary Arts

“Sullivan has a post-associate program in paradigus studies. I have a degree in Political Science and want to go into the law field.” – JONATHAN KLEFOT Culinary Arts

“My philosophy is to provide students with strong communication skills, problem-solving skills, decision-making skills and hands-on experience to prepare them for their careers and for their lives. The students, as well as myself, have two goals: for them to pass the national Pharmacy Technician Certification Board exam, and ultimately to gain employment in pharmacy.” – ANDREA SWINT Professor, Pharmacy Technician

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“I chose Sullivan for its location. I have an Associate degree in Laboratory Technology and wanted to branch out.” – MARY MEIFORD Healthcare Management

“This field has been a growing career . . . I figured that with Sullivan’s faculty, I would be able to learn a lot.” – ALISSANDRA NEAL Information Technology

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