As part of a special assignment in needs on a daily basis.

(COPD), look at a model of the heart, faculty and staff could see what it is like other pertinent information. Their display boards but were instructed to include specific hosted a Health Fair in the student their presented samplings of Luscious Savory Lobster Bisque and Delectable Chocolate heard it through the grapevine Sullivan university’s culinary department participated in an annual Lexington crowd planning to teach heard it through the grapevine. Coordinated by WUKY, the year’s theme was Luscious Lamb and attracted more than 50 exhibitors who provided samplings of wine, whiskeys and food. This was the 5th straight year that Sullivan had a winning entry. Students enjoyed meeting the guru’s and presented samplings of Luscious Savory Lobsters to Die For and Delicious Chocolate education, left to right: Kevin Harner, Michelle Kovach, Julie EBA, Tyler Snell, Instructor Libby Allen, CHE and Chief Instructor Bill Huffman, CEC, CHE proudly stood by their winning entry.

A computer-friendly class!

In CSC 104, Information Processing students learn the basics of Microsoft Word, Excel, Access and Powerpoint. The course also covers Windows file management and Microsoft Outlook.

“Sullivan is exactly what a university should be; it has exceeded my expectations. . . . This is a great class - very useful to everyday life and business.”

Business Administration

Professor Sharon Spencer helps Vanessa Miller navigate her way through the database she was trying to create. Also pictured are Jessica Justus and Aaron Hardin.

Above, students having fun at Bi-Water Farm.

Early Childhood majors take field trips to local museums, farms, etc. where it would be appropriate to take children. These included the Louisville Slugger Museum and Factory, Bi-Water Farm, and Explorium Children’s Museum.

“In Sullivan has more one-on-one with teachers and that’s important to me.”

JUANIKA MOSS, Early Childhood Education

May I help you?

In the above scenario, Wanda Payne, right, played a cashier while Randy Ray, left, acted as a customer trying to return an item without a receipt that was more than the amount the cashier is authorized to accept.

“My experience at Sullivan has exceeded my expectations. I feel like I am part of a family here. I am 51 years old and thought I wouldn’t be accepted but everyone here accepts you for who you are and not what you look like. The faculty is super helpful; they are interested in their students and are above and beyond to teach. . . . I didn’t know there were so many ways to learn good customer service. I have enjoyed this class.”

WANDA PAYNE, Pharmacy Tech

Customer Service is the ability of knowledgeable, capable and enthusiasts to deliver products and services to their internal and external customers that satisfies identified and unidentified needs and ultimately results in positive word-of-mouth publicity and return business.

In MKT 201 Principles of Customer Service, Professor Mary Johnikin helps students grasp the subject with a series of class activities. In the real world, there are sections which provide insights into customer service in a variety of well-known businesses, industries, and organizations. Work It Out activities and Face to Face cases are customer service scenarios that provide an opportunity for students to assume the role of a specified employee and use information provided to determine how they would handle a customer service issue.

Medical Assisting students host on-campus Health Fair

Left to right, Damanda Deleram and Tenia Johnson. “It helped a lot to research something I am interested in,” Amanda stated. As part of a special assignment in their Anatomy & Physiology III class, Medical Assisting students recently hosted a Health Fair in the student lounge. The class could choose their own subject matter for their displays but were instructed to include specific information. Their display boards included the name of their disease, diagnosis, prevention methods, symptoms, treatment options, and other pertinent information.

In addition to surveys, pamphlets, and risk factor quizzes, students, faculty and staff could see what it is like to breathe similarly to a patient with a Chronic Obstructive Pulmonary Disease (COPD), look at a model of the heart, or find out how much hydration a body needs on a daily basis.

“Sullivan is one of the best culinary arts programs in the nation. I’m enjoying basic culinary lab and can’t wait to get further into the courses.”

LLOYD MURRAY, Culinary Arts

“Sullivan is the one of the best culinary arts programs in the nation. I’m enjoying basic culinary lab and can’t wait to get further into the courses.”

AARON HARDIN, Medical Assisting

Students found map reading much easier than map folding! Emily Manley, left, lends a hand to Ashley Johnson.

In ECE 142 Community Enrichment class, students learn to read maps. ECE students need to be able to locate the address of a family where they may nanny or need to take a child to a business. Map reading skills are important since directions from a computer program such as Mapquest are not always accurate.

“Sullivan was exactly what I expected and even better because of the care and attention I receive from each teacher.”

FREDERICK MOODY, Early Childhood Education

Natalie Esparsa, left, and Tosha Warren enjoyed this class exercise.

Students were also asked to design a playground and virtually purchase the age appropriate play equipment. This students did the plan on paper, went outside to stake out the measurements for their design to get a real feel for how close the pieces of equipment would be to each other.

A peek into Culinary Arts

Darian Rawlings gives his culinary classes a thumbs up!

“I chose Sullivan for its amazing culinary program plus the campus is small and I can receive more one-on-one time and attention I need.”

KAITLIN BAREK, Culinary Arts

Below, left to right, Kelly Browning, Miranda Williams and Alexa Trent.

“As a heavy truck mechanic I found what I needed to know.”

Malisa Phillips Culinary Arts

Below, Benjamin Berry researches a recipe.

“For someone who had no prior experience in cooking, Basic Skills was tough for me but thanks to Chef Wall’s excellent instruction, I was able to grasp all the concepts. Now I can continue honing the skills I have learned!”

JOE HALL, Culinary Arts

Freddie Moody took off his glasses to help him thread the needle.