Great new options for graduate students

Graduate students now have an opportunity to add a concentration in Conflict Management to their Master in Business Administration (MBA), Master in Management (MGM), and Master in Public Management (MPM) degree programs.

Conflict Management is designed to be a pragmatic concentration that focuses on the human aspects of the job. The goal is to complement the business side of management with the study of human skills that help people manage the relationships with internal and external customers. Three courses were selected for this concentration:

- CMM 510 Interpersonal and Intergroup Conflict Analysis
- CMM 540 Conflict and Culture
- CMM 557 Facilitation Theory and Practice

When individuals work together, the opportunity for destructive conflict exists. CMM 510 Interpersonal and Intergroup Conflict Analysis focuses on two aspects of those conflicts, interpersonal and intergroup. Likewise, cultural differences are a major source of unproductive conflicts. CMM 540 Conflict and Culture provides students with skills that help them appreciate diversity, manage differences, and enhance communication and problem-solving. Managers facilitate discussions, meetings, and conflicts among groups. CMM 557 Facilitation with facilitation skills at all levels, includes a problem-solving approach to help conflicted teams, departments, and groups reach consensus.

Students instrumental at new health fair


During the Spring quarter, Sullivan’s Medical Assisting students conducted a health fair at the Mahle Vehicle Components Company in Nicholasville, Kentucky. Renee Price, a 2003 graduate of the Medical Assisting program is the Safety/Human Resource Assistant at the company. She contacted instructor Jill Ferrari to request Sullivan’s assistance in conducting Mahle’s first health fair.

Six medical assisting students, ready to be placed on their practicum rotation, were involved and performed skills such as: weight, temperature, blood pressure, pulse, respiration, glucose testing, vision screening, and spirometry. There were a total of 38 employees who took advantage of this free screening. It was a wonderful experience for the students because they were able to get direct patient contact in a live setting!

Medical Assisting students agreed. Maria Bueno said, “The experience at the Health Fair was priceless. It was a great opportunity for us to practice the skill sets we have learned . . . Those kinds of activities really help you evaluate yourself on how you perform . . . ”

“The greatest take away from this health fair was meeting all different types of people. It was a great experience and good practice on how people will react to health care workers. . . . ” stated Tammy Kidd.

More students join prestigious society

Congratulations to the recent inductees into the Phi Theta Kappa chapter at Sullivan University’s Lexington campus. Phi Theta Kappa recognizes and rewards high achieving students and provides opportunities for them through Honors in Action. This helps students develop critical skills like problem solving, project planning, team building, effective communication and conflict resolution. These skills can provide Sullivan students with a competitive edge when seeking employment or career advancement.

Local chef with strong Sullivan ties

The Association of Private Sector Colleges and Universities (APSCU) announced the recipients of the 2013 annual achievement awards. APSCU’s Awards Taskforce reviewed 60 employer nominations, and selected Chef Ouita Michel as the “Honorable Mention” for the 2013 Employer of the Year. Chef Ouita was nominated by Julie Saifullah, Director of Career Services.

Chef Ouita Michel, is the Executive Chef and Owner of Holy Hill Inn, Wallace Station, Windy Corner Market and The Midway School Bakery, and recently opened Smithtown Seafood. Chef Ouita is also the Chef-In- Residence at Woodford Reserve Distillery. She’s an advocate of supporting the local economy by purchasing and using locally-grown ingredients for her dishes.

Strong Sullivan supporter

Not only is Chef Ouita an advocate for the local agriculture movement, but she’s committed to teaching and sharing her passion with students and graduates of Sullivan University. All of her restaurants serve as externship sites for Sullivan culinary students and, during that time, the students continue to learn under her tutelage. Chef Ouita routinely hires externs from Sullivan to work for her full-time after they have completed their program. Her restaurants have an upstanding and outstanding reputation within the community and her partnership with the culinary program at Sullivan far exceeds what national chains and corporate businesses could offer our students.

The testimonials from graduates demonstrate that Chef Ouita is more than just an employer – she is a mentor and she treats her staff like family. The Career Services office and culinary faculty have witnessed this on numerous occasions. It was our pleasure to nominate Chef Ouita Michel for the APSCU “Employer of the Year” award.

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Left to right: Chastity Golphin with her proud parents.

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Left to right: Andrea Bryant, Maria Bueno and Sarah Potter.


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