Sullivan is fashionable

The Wellness Committee kicked off its inaugural Professional Dress on a Budget Fashion Show. Students and faculty were introduced to professional wardrobes that can be purchased for under $100 and, in most situations, in under $50. Laura Caudill and her committee partnered with local clothing establishments to provide clothing for the student models to wear as they walked/strolled/drool down the catwalk. More than 100 people were in attendance for this event.

Pamela Hamilton’s Event Management & Tourism class planned and set up the venue for the informative event. They also served as models. Way to go Sullivan University students!

Culinary class helps with local event

During the Spring quarter, the evening Advance Technique class volunteered with Seedleaf to do their “Soup’s On” event. This is a monthly event that Seedleaf does to bring together members of the community and teach them how to use seasonal and local vegetables.

Sullivan’s class used their skills to demonstrate how to cut, and chop and also offered ideas on how to alter recipes using what you have on hand.

Kathy Price receives national recognition

Congratulations to Kathy Price who was recently featured in the June edition of the international publication The Office Professional. The feature congratulates Price as the magazine’s choice as June’s Extraordinary Admin, and states, “For the past eight years, Kathy has served as the receptionist at Sullivan University’s Lexington campus in Kentucky.”

Ms. Price said the best part of her job is “interacting with the students and our guests. I am like the macon to a lot of the students, and through the years, I continue to hear from them. They will call or stop by to say ‘hello,’ see how I am doing and share what has been going on with them. I find it a blessing to be able to make a difference in some of their lives, as well as receive the blessings they give in return.”

Sullivan students win scholarship at Sheep & Festival

Several months ago, Sullivan students and chief instructors took part in the fourth annual Sheep & Festival at Masterson Station Park. This is also the fourth straight year of Sullivan’s involvement, and again the festival sponsors offered scholarship opportunities for the lucky winners of the main event; a mystery basket cooking competition with local lamb. Four teams of three students competed for scholarship money, and they were drawn randomly to mix the levels of experience and expertise together. After an hour of prep and preparation, the final dishes were sampled by the judges that included chefs and farmers alike.

The winning team of Meghan McDaniel, Branham Thomas and Geoff Kronberg produced grilled lamb chops with mint pesto and a couscous and summer vegetable salad. The team was awarded a check for $1,000 courtesy of the Kentuck Sheep and Goat Development Office. Chef Instructor William Hallman, liaison to school cafeterias, and promote the consumption of locally-produced foods.

Looking professional in their Sullivan blazers, left to right: Lisa Batterham, Ashley Wright, Kellie Pita (Louisville) and Malory Welty eagerly await their Chicago adventure. The uniform is issued for Hotel/Restaurant Management and Event Management & Tourism students as part of the professional dress requirement.

“I loved hearing the history of Chicago and seeing the skyline from Lakeshore Drive,” Lizbeth Hernandez, Event Management & Tourism student, commented. “It is very important for our youth today to know the source of their food. And I’m proud that Sullivan is an event we associated with on this project. Sullivan brings great credibility to our Farm to School Junior Chef program and the students have enjoyed the interaction and guidance from the chefs. Our first year has proven successful and we are already looking for ways to expand next year’s competition.”

Chef Instructor William Hallman, liaison from Sullivan Lexington, was also one of the judges for the competitions. He was joined by Chef Wally Bremer and Morgan Middleton from the Lexington campus’ high school admissions office. Chef Hallman and his team judged regional and district level competitions. Sullivan’s main campus in Louisville provided judges for the finals at the Kentucky State Fair.

Farm to School partnership formed

Earlier this spring, Sullivan University Lexington partnered with the Kentucky Department of Agriculture to assist with judging the first annual Farm to School Junior Chef competition. The program: a statewide cooking competition, gave students who were part of Sullivan’s Sheep & Festival an opportunity to showcase their talents. The program was designed to promote use of locally grown and raised products, demonstrate the types of food that are available to school cafeterias, and promote the consumption of locally-produced foods.

Kentucky Agriculture Commissioner Jim Comer stated, “It is very important for our youth today to know the source of their food. And I am proud that Sullivan is an event we associated with on this project. Sullivan brings great credibility to our Farm to School Junior Chef program and the students have enjoyed the interaction and guidance from the chefs. Our first year has proven successful and we are already looking for ways to expand next year’s competition.”

Chef Instructor William Hallman, liaison from Sullivan Lexington, was also one of the judges for the competitions. He was joined by Chef Wally Bremer and Morgan Middleton from the Lexington campus’ high school admissions office. Chef Hallman and his team judged regional and district level competitions. Sullivan’s main campus in Louisville provided judges for the finals at the Kentucky State Fair.

He loves those dogs!

Daniel Thurston, won the recent Hot Dog Eating Contest. He blew the competition away by consuming all six hot dogs in the first minute time frame and earned a $250 book certificate along with bragging rights.

Above, Chef Instructor William Hallman presents Daniel with his award.

Student Learning Journey

Students had a blast in Chicago and at USA’s largest trade show

Sullivan University’s Event Management & Tourism students headed to Chicago during the spring quarter to spend three days in the Windy City. Joined by their counterparts from Sullivan’s main campus in Louisville, students took their classroom “on the road” with Bluegrass Tours Motorcoach to experience the best of the city. Included in their tour, the Spring Convention Destination has been developed to showcase a major convention city as a tourism destination where students had the opportunity to experience first-hand the economic impact a major convention has on the city.

Students tour Chicago’s highlights

Touring the city on a classic double-decker bus was the best way to see Chicago sights.

The students loved all the sights and sounds of major Chicago tourist attractions such as Navy Pier, the Willis Tower, Museum Row, Millennium Park, and a drive down the Magnificent Mile to name a few.

with all the different foods to offer—some students still found their way to the city’s popular Rock & Roll McDonald’s. Some things never change!

The main event

The main event of the weekend was the National Restaurant Association Tradeshow and Convention – which is the largest industry related tradeshow in the country. What an experience for a group of Sullivan’s students to attend their first major tradeshow at McCormick Place! Many of the students attended educa-tional seminars and professional demonstrations. This experience brought to life what is taught in many of their program core curriculum classes.

“I learned so much on this trip, from touring a 5-star hotel to the National Restaurant Association,” said Lizbeth Hernandez, Sullivan’s Event Management & Tourism student. “This trip was an awesome experience for students in the Hospitality Industry!”

MAXWELL METROVICK, Event Management & Tourism

Fabulous cruise is next

Students won’t have their suitcases stored for long. In September they will board the luxurious Royal Caribbean’s Oasis of the Seas or an unforgettable Caribbean cruise.

Looking professional in their Sullivan blazers, left to right: Lisa Batterham, Ashley Wright, Kellie Pita (Louisville) and Malory Welty eagerly await their Chicago adventure. The uniform is issued for Hotel/Restaurant Management and Event Management & Tourism students as part of the professional dress requirement.

“I loved hearing the history of Chicago and seeing the skyline from Lakeshore Drive,” Lizbeth Hernandez, Event Management & Tourism student, commented. “It is very important for our youth today to know the source of their food. And I am proud that Sullivan is an event we associated with on this project. Sullivan brings great credibility to our Farm to School Junior Chef program and the students have enjoyed the interaction and guidance from the chefs. Our first year has proven successful and we are already looking for ways to expand next year’s competition.”

Chef Instructor William Hallman, liaison from Sullivan Lexington, was also one of the judges for the competitions. He was joined by Chef Wally Bremer and Morgan Middleton from the Lexington campus’ high school admissions office. Chef Hallman and his team judged regional and district level competitions. Sullivan’s main campus in Louisville provided judges for the finals at the Kentucky State Fair.

He loves those dogs!

Daniel Thurston, won the recent Hot Dog Eating Contest. He blew the competition away by consuming all six hot dogs in the first minute time frame and earned a $250 book certificate along with bragging rights.

Above, Chef Instructor William Hallman presents Daniel with his award.

Student Learning Journey

Students had a blast in Chicago and at USA’s largest trade show

Sullivan University’s Event Management & Tourism students headed to Chicago during the spring quarter to spend three days in the Windy City. Joined by their counterparts from Sullivan’s main campus in Louisville, students took their classroom “on the road” with Bluegrass Tours Motorcoach to experience the best of the city. Included in their tour, the Spring Convention Destination has been developed to showcase a major convention city as a tourism destination where students had the opportunity to experience first-hand the economic impact a major convention has on the city.

Students tour Chicago’s highlights

Touring the city on a classic double-decker bus was the best way to see Chicago sights.

The students loved all the sights and sounds of major Chicago tourist attractions such as Navy Pier, the Willis Tower, Museum Row, Millennium Park, and a drive down the Magnificent Mile to name a few.

with all the different foods to offer—some students still found their way to the city’s popular Rock & Roll McDonald’s. Some things never change!

The main event

The main event of the weekend was the National Restaurant Association Tradeshow and Convention – which is the largest industry related tradeshow in the country. What an experience for a group of Sullivan’s students to attend their first major tradeshow at McCormick Place! Many of the students attended educa-tional seminars and professional demonstrations. This experience brought to life what is taught in many of their program core curriculum classes.

“I learned so much on this trip, from touring a 5-star hotel to the National Restaurant Association,” said Lizbeth Hernandez, Sullivan’s Event Management & Tourism student. “This trip was an awesome experience for students in the Hospitality Industry!”

MAXWELL METROVICK, Event Management & Tourism

Fabulous cruise is next

Students won’t have their suitcases stored for long. In September they will board the luxurious Royal Caribbean’s Oasis of the Seas or an unforgettable Caribbean cruise.

Looking professional in their Sullivan blazers, left to right: Lisa Batterham, Ashley Wright, Kellie Pita (Louisville) and Malory Welty eagerly await their Chicago adventure. The uniform is issued for Hotel/Restaurant Management and Event Management & Tourism students as part of the professional dress requirement.

“I loved hearing the history of Chicago and seeing the skyline from Lakeshore Drive,” Lizbeth Hernandez, Event Management & Tourism student, commented. “It is very important for our youth today to know the source of their food. And I am proud that Sullivan is an event we associated with on this project. Sullivan brings great credibility to our Farm to School Junior Chef program and the students have enjoyed the interaction and guidance from the chefs. Our first year has proven successful and we are already looking for ways to expand next year’s competition.”

Chef Instructor William Hallman, liaison from Sullivan Lexington, was also one of the judges for the competitions. He was joined by Chef Wally Bremer and Morgan Middleton from the Lexington campus’ high school admissions office. Chef Hallman and his team judged regional and district level competitions. Sullivan’s main campus in Louisville provided judges for the finals at the Kentucky State Fair.

He loves those dogs!

Daniel Thurston, won the recent Hot Dog Eating Contest. He blew the competition away by consuming all six hot dogs in the first minute time frame and earned a $250 book certificate along with bragging rights.

Above, Chef Instructor William Hallman presents Daniel with his award.