Basketball team participates in fundraiser

During the Fall quarter, Sullivan Lexington’s men’s basketball team competed in the first annual Johnny Carino’s Hoops for Hope at Rupp Arena. The event gave teams the opportunity to shoot hoops and raise money for The Hope Center, a local homeless shelter and recovery program that serves Lexington people in need. Sullivan’s team joined 24 others to see which team could make the most points in a five-minute shootout. Sullivan’s team won second place with 184 points, met legendary University of Kentucky coach Joe B. Hall, and managed a few autographs. Way to go Team Sullivan! The men’s basketball team is always looking for more players! The team currently plays in a church league, has played for YMCA leagues in the past, and are usually playing throughout the year. Interested players can contact Student Life Coordinator Christina Robinson or Transportation Supervisor Larry McCarty, who serves as the team coach. Sullivan University is also forming a women’s basketball team. Those interested in joining should contact Coach Larry at lmccarty@sullivan.edu.

Bringing financial literacy to Sullivan

Thanks to an encounter between Joe Volpi, a financial consultant for Hilliard Lyon and Dean David Tudor, a series of financial workshops were developed at Sullivan. The event is a network-ing opportunity for the college’s faculty and staff, local producers and advocates of enduring agriculture and food systems. After a locally produced breakfast, attendees listened to presentations and engaged in discussions. At this event, students and culinary staff shared their experiences at planning a first-hand experience at planning a large event. As Culinary instructor Libby Allen said, “It was wonderful to have students that take what they learn and give back to the community, and we had an opportunity to help. The money is the proof, but all around I think it was a great event in many ways!”

Culinary networking

Chef Mac McBride and instructor Libby Allen had the opportunity to present at First Fridays at the University of Kentucky’s College of Agriculture. The event is a networking opportunity for the college’s faculty and staff, local producers and advocates of enduring agriculture and food systems. After a locally produced breakfast, attendees listened to presentations and engaged in discussions. At this particular event, Allen and Chef McBride spoke about the current restaurant trend of using locally produced items on their menus. Their presentation included personal experiences of what they teach in their own classrooms about local foods and the slow food cooking movement.

Students from Sullivan’s Lexington and Louisville campuses at Annaberg Sugar Mill Plantation run overlooking the British Virgin Islands.

Sullivan students cruise into learning in Virgin Islands

In Fall 2013, a group of Sullivan students from the Hotel-Restaurant Management and Event Management programs in Lexington and Louisville campuses cruised into learning aboard the Royal Caribbean cruise liner Oasis of the Seas. The cruise served as the classroom for some experiential learning in both fields with stops in the Bahamas, St. Thomas and St. Martin. But, this was not purely a pleasure cruise - the students spent time in the classroom aboard the ship – interviewing crew members, performing team building exercises, and touring the islands. The students had the chance to interact with Sailors, the students also enjoyed the salty azure water of St. Martin, spending several hours on the beach. The students were also able to take in the local cuisine at their many ports of call and with the food aboard the ship.

The voyage ended where it began, in Ft. Lauderdale, however the week at sea changed the way the students look at travel, lodging, food and event planning. Some saw their future trip, perhaps returning to St. Thomas one day in a professional capacity.

Sullivan students will soon be packing their suitcases for the Spring learning journey in Chicago, where they will attend the popular National Restaurant Association trade show. Check out the next Herald for highlights of the trip.

“I grew a lot in this experience and I always keep in my memories experiencing the beauty of the earth and sharing it with people I care about makes me happy I chose Tourism and Event Management as my degree.”

LIZBETH HERNANDEZ, Event Management

“I always loved to travel and now I get to travel for work!”

SARAH SMITH, Event Management

“The trip made me realize that there’s more out there than what I see everyday. There are people I haven’t met, cultures I haven’t experienced, food I haven’t tasted, and places I haven’t seen. That week we spent traveling opened my eyes to what I could be along with my career and it’s something I will never forget!”

HALEY MCC DANIELS, Event Management

“This was a great trip in this very important experience in my life.”

JOSEPH HENRY, Event Management

Sullivan salutes vets

Ashley Adams (left) and James South serve customers in the Student Lounge. Ashley and her classmates in Garde Manger assisted James with preparing for the event and helped manage the flow of food from the culinary lab to the student lounge.

In the fall, Sullivan hosted a luncheon to raise money for local veterans. The “Sullivan Salutes You” event was held in the student lounge, and spearheaded by James South, a culinary arts graduate and current bachelor’s student at the Sullivan Lexington campus.

The mouth watering menu included Smoked Gouda Mac and Cheese, Smoked Brisket with a Sweet Potato Mash, and Pistachio Encrusted Salmon over a Rice Pilaf with a Beurre Blanc sauce. Seeing Sullivan and local veterans, the luncheon allowed students to gain first-hand experience at planning a large event. As Culinary instructor Libby Allen said, “It was wonderful to have students that take what they learn and give back to the community, and we had an opportunity to help. The money is the proof, but all around I think it was a great event in many ways!”

With assistance from students and staff from many programs within the National Center for Hospitality Studies, the luncheon raised over $500 to serve veterans in the Lexington community. The event also featured the artwork of Haley McDaniels, an Event Management student, and a dead dough sculpture created by the Garde Manger Culinary students.

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Congratulations to Chef Instructor Mac McBride (above) on winning the Kentucky Bluegrass Chapter of the American Culinary Federation’s 2013 Mystery Basket Competition. Sullivan’s submission three were Chef Jonathan Baugh, Class of 2010 and Ryan Lawrence, Management student. Congrats to the second and third place respectively.