Sullivan students are going for gold!

Sullivan Admissions officer recognized

The Kentucky Association of Family & Consumer Sciences (KAFCS) is dedicated to improving the quality of individual and family life through education, research, cooperative programs, and public information. Left, Margaret Scott of KAFCS presented Sullivan’s Regional Admissions officer Terry Atchison with the “Friend of KAFCS Award.” This award honors an outstanding citizen or organization that has been instrumental in promoting family life. Upon presenting the award, Ms. Scott stated that Terry has worked with their organization since 1999 and that his excitement and enthusiasm about Sullivan University is a credit to the university. Congratulations, Terry!

Sullivan grad has a “hot” career

George Williams started in the food industry while in high school. Like most teenagers, he began in fast food but soon was working in a country club kitchen and several restaur-

ants in Brown County, Indiana. George quickly de-
veloped a passion for food and, after researching his career options, decided to pursue a degree in Culinary Arts. “I wanted to attend Sullivan University because of its location and prestige as one of the top Culinary Arts programs in the country,” George said. While working toward his degree in Culinary Arts, George also was drawn to the hotel and restaurant management side of the industry.

Obtained two degrees!

“After discussing my interest in this area with my professors, Dawn McGiffen, and Kerry Sommerville, Chair of the Hotel Restaurant & Management department, I was convinced that I also wanted to pursue a degree in that field,” said George. “When I graduated from Sullivan, I had achieved degrees in both Culinary Arts and in Hotel & Restaurant Management. My education, along with my industry experience, has enabled me to take the next step toward my career goals.”

Today George is a Henny Penny sales representative for Dine Company, The Restaurant Store. To generate new owner’s needs, George trains staff on each unit accord-
ing to factory specifications and the new owner’s needs. George’s training and hands-on cooking experience lets him relate well to the customers and chefs. He also serves as liaison to the Kentucky Restaurant Association.

Accolades from Sullivan faculty

“George’s success was evident from the beginning,” stated Dawn McGiffen. “He has an A+ personality, was highly motivated in the classroom, respected by his peers and he’s a born salesman.”

And in case you were wondering what the competition is like, imagine yourself demonstrating five different dishes on carrots, potatoes, onions and parley, perfectly sauteed chicken and a fillet, perfectly... Then imagine doing ALL of it in within one hour and five minutes!

And don’t forget there’s also a four-course menu to be prepared in one hour and fifteen minutes!

The Knowledge Bowl is a culinary version of a Jeopardy game with intriguing categories like “A Fungi Among Us”, “Much to the delight of some team members, yes, there IS a buzzer!”

And as the Herald goes to press, Sullivan University’s Culinary Competition teams are in the final stages of preparation for the incoming American Culinary Federation (ACF) Southeast Regional Culinary Competition to be held in Atlanta, Georgia. Teams will compete in both the Baron H. Garfand Knowledge Bowl and Junior Hot Food Competition. Over the past 15 years, Sullivan students have won more than 300 gold, silver and bronze medals and awards in American Culinary Federation approved and sponsored local, regional and national culinary shows. 2004 Teams Sullivan have high hopes to add to that impressive total!

We’re going to Disney World!

That’s a familiar phrase from athletes, but it’s also a phrase for Sullivan students Leah Anderton and Lauren Menke who now enrolled in the Walt Disney World Spring 2004 College Program.

Disney’s unique program offers students across the nation the opportunity to participate in a one-of-a-kind learning, living, and earning experience.

Students in the program may choose from seven different courses: Disney College Program, Disney Communications, Disney Experiential Learning, Disney Hospitality Management, Disney Human Resource Management, Disney Culinary Arts, and Disney Marketing.

Courses are taught by Walt Disney World industry leaders. Living in company-sponsored apartment complexes, Leah and Laura are gaining an insider’s look at Disney’s strategies and tactics being employed by a Fortune 100 company and working with industry leaders hands-on provides the ultimate Disney World guest experience – magic!

Look for an update on their experience in the next Herald!

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“I wanted to attend Sullivan University to pursue a degree in Culinary Arts,” said George. “I knew I wanted to be a Chef and after I graduated I started working in the company’s kitchen. When Henny Penny equipment is sold and installed, George trains staff on each unit according to factory specifications and the new owner’s needs.

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Sullivan Provost is proud of our teams and wishes them a safe trip and the best of luck!