
The hotel’s food and beverage division received student accolades as well. With more than ten exceptional restaurants and seven bars and lounges to choose from, students could dine on Mexican, Brazilian, American, and Italian fare. “Unbelievable food and service,” student Kyle Staggis stated, “best of all, everything was included.”

The students’ package also included guided tours of both the Mayan ruins of Tulum and the nearby island, Isla Mujeres. Tulum’s Mayan ruins stand on a bluff looking on spectacular views of the Caribbean. The site is a major link in ancient Mayan’s history, and students were able to learn about that history first-hand from their English-speaking tour guide. “The place really is fascinating,” noted Travel student, Wanda Krollman. “Early Mayan culture was much more sophisticated than people realize.” Isla Mujeres, a very charming, tranquil island located just eight miles across the bay from Cancun, captivated the students with its colorful, Caribbean-styled homes nestled between bustling shops and cafes. “The ocean here is such a beautiful color of blue,” said Travel student Mindy Moore. “I’ve really never seen anything like it.”

Sullivan’s Hotel-Restaurant Management and Travel, Tourism & Event Management students participate in two annual tours. The cost of the tours is included in students’ tuition and fees. There are now and very exciting destinations for 2006. Stay tuned to The Herald for highlights of the Spring 2006 trip.

Sullivan professor joins the literary community

Kerry Sommerville, Chair of Restaurant Management and Hospitality Studies has signed a contract with John Wiley & Sons Publishers to author a textbook on Hospitality Human Resources to be released by early summer, 2006. While the title of the textbook is yet to be determined, Sommerville said former and current students are supplying industry vignettes designed to support each chapter’s key points.

Sullivan Chef David Dodd is newest inductee to Honor Society of Chefs

Sullivan University recently hosted the annual reunion of the Honorable Order of the Golden Toque: an exclusive honor society of chefs who have contributed to the culinary arts. The Order invites chefs to become members only when and if they have given dramatically of their time and energies during their culinary career to the growth and professionalism of the foodservice industry in the United States. At the Grand Commanders gala dinner, Chef David Dodd, MBE, CCE, CCE, Chair of Sullivan’s Evening & Weekend Program, was inducted into the Order. On the bulletin board in the culinary halway are a sampling of letters from several of the guests praising Sullivan University and its students. An American Culinary Master Chef, stated “Your sauces were perfect. I pride myself on being an excellent saucier, but your students, under the direction of your faculty, surpassed me.”

Bon Appetit.

Eric Priestley (center) and Jennifer Keahey were two of the students who assisted Chef Jilleba, CMC, AAC, the Corporate Executive Chef for North America at Unilever Foodsolutions. Chef Jilleba, an exceptional professional, is one of the best cooks I’ve ever had the chance to work with. If you’ve ever read the book, Soul of a Chef, written by Michael Ruhlman, you will note that the first third of the book is written about the Certified Master Chef (CMC) exam, specifically about the eight chefs who attempted the ten day exam in early 1997. Mr. Ruhlman calls Chef Jilleba “a virtual bore of a man,” and writes of the grueling practical exam where Chef Steven Jilleba was the only one of the eight chefs to successfully finish the CMC test. He is also one of only ten chefs in the United States (including myself) who have been named as World Association of Cooks Societies (NIACS) approved judges who can represent the USA at the International Culinary Olympiads. Chef Jilleba is a member of the Honorable Order of the Golden Toque; and his wife, Faith, is a pastry chef who teaches in the Chicago area. It doesn’t get much better than that.

Chef Jilleba presented dishes of roasted breast of chicken with prosciutto, sage, and crimini mushrooms accompanied by lentils, chicken sausage, and Madera sauce. He spoke of dedication to the profession, a positive work ethic as one of the keys for success, how to present yourself successfully for a job interview, and had many good things to say about Sullivan’s National Center for Hospitality Studies and its very favorable national reputation. He answered many questions for more than 400 students who were able to attend his sations. Chef Jilleba is now a member of the Sullivan family of professional chefs to have shared their expertise with us as Distinguished Visiting Chefs.

Congratulations Chef Dodd!

Left to right, Commander Secretary Chef Tom Hickey, CEC, CCE, CFE, CHE was presented an award for his service to the organization, Chef Water Hays, CMC, CEC, CCE, AAC, Dr. A.R. Sullivan, President of Sullivan University and an honorary member received an award for his service to the organization, Chef Chef David Dodd, MBE, CEC, CCE, holding his Diploma from the Honorable Order of the Golden Toque.