Chef Hickey named new Director

Chef Tom Hickey is the new Director of Sullivan University’s National Center for Hospitality Studies (NCHS). He was instrumental in the founding of the NCHS in 1984 and has been an integral part of the program ever since. Chef Hickey has been the Chairman of the Culinary Art program for most of his 20 years at Sullivan and is well qualified to serve as NCHS director. He spent 22 years in food service in the U.S. Army, responsible for meals for up to 3,500 people at a time, he was a member of the Army's culinary competition team, and has won numerous medals in competitions in the U.S. and in the Culinary Olympics in Frankfurt, Germany. Chef Hickey has worked in Korea, Japan, Germany, and Turkey and has made culinary excursions to Hong Kong, Greece, Italy, France, England, Spain, Luxembourg, the Azores and Belgium. In 1984, he was in charge of all food service for the presidential inauguration of Ronald Reagan.

Chef Hickey has formed the following certifications: Certified Culinary Professional (CCP), Certified Executive Chef (CEC), Certified Executive Chef (CHCE), Certified Food Executive (CFE), and Certified Hospitality Educator (CHE). He has served as Chair of the International Association of Culinary Professionals (IACP), and is a member of the Les Amis d’Escoffier Society, the American Culinary Federation, the International Foodservice Executives Association, the National Restaurant Association, the Research Chef’s Association, and the Honorable Order of the Golden Tine.

Sullivan chef presents at international conference

Chef Albert W. A. Schmid, MA, CCR, CCE, CFE, CCE, CDE, recently presented a paper at the International Association of Culinary Professionals’ International Conference in Chicago. The panel was an optional educational program specifically for the Cooking Schools and Teachers Congress Forum for IACP. In addition to Chef Schmid, the panel included, from left, Molly Stevens, cookbook author and former instructor at the New England Culinary Institute; Chef Jonatha Zeafores, CEC, CCE, CHE, CCP, Professor of Culinary Arts at the Culinary Institute of America and former board member of the IACP; Chef Schmid; Chef Dan Traster, CCE, CCE, CCP, the former Dean of Culinary Arts at Stratford University in Falls Church, Virginia; Elena Hernandez, CCP, IACP board member and owner of Academia de Artes Culinarias in Panama City; and Andrew Schloss, CCP, author and former IACP Board Member.

The National Center for Hospitality Studies was proud to host Chef Derin Moore, CMC, for the Spring 2007 quarter. Chef Moore is the Executive Chef at the Medinah Country Club in Medinah, Illinois, where he has cooked for many celebrities and where he hosted the Professional Golf Association (PGA) Championship in 2000. In 2000, he participated on what Chefs call “The Ultimate Stress Test” when he competed in the US National Team in the World Culinary Olympics in Erfurt, Germany. He began his menu at Sullivan with shrimp “corn dogs” with warm grilled pineapple chilli relish. This dish can be used in mid-summer, it rates a fine dining – presentation is the key to how well it looks and its perception of value. Chef Moore also did a novel salad arrangement by creating a butter lettuce wrap in rice paper with a carrot ginger vinaigrette. His classic presentation of roasted prosciutto wrapped on halibut on papaya presentation with spread sweet peas and morel mushrooms.

The National Center for Hospitality Studies was proud to host Chef Tim Lundy, CSEP, for the Summer 2007 quarter. Chef Lundy has more than 28 years of professional experience in culinary design and production and event planning. As a trained “a la minute” chef in fine dining cuisine, gourmet foods owner, and international event designer, Chef Lundy produces his craft through his company, Distinctive Design Events-Atlanta, Georgia. He is an Executive Chef for Rosewood, an award-winning catering company and has won numerous awards for his national and international event work. Chef Lundy is also president-elect of the International Caterers Association.

Chef Lundy presented a classic Mediterranean minestra, a simple fish stew that can be served as a soup of the day, comprised of leftover fish scraps that add to the bottom line profitability by utilizing all food product with no waste. He also presented Mediterranean roasted snapper as a platter presentation and an appearance of lobster pot pie with a mustard buerre blanc. Throughout his demonstration, Chef Lundy emphasized the basic cooking methods and reinforced the classic culinary terminology that Sullivan chef instructors use daily in the teaching environment.

Sullivan students have the opportunity to serve as assistants to the visiting chefs. Below left, Chef Moore thanks Elizabeth Stogner for her help. All the students enjoy the opportunity to network and learn new techniques from the Distinguished Visiting Chef Series.

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Summer 2007

People Magazine winner honed her pastry skills at Sullivan University

During her first quarter at Sullivan, Leah Stewart would sometimes stare into the display windows and think, “Just how do these people actually have to be to get your work displayed?” In her last quarter, she had three items in the display windows.

That was just the beginning of Chef Stewart’s accomplishments. In addition to recently having a wedding cake she created chosen by People Magazine to represent Kentucky, she and her husband, artist Gordon Moffet, own the Gallery House, a beautiful Victorian home built in 1885 in Louisville.

Chef Stewart had advanced degrees from other universities before enrolling at Sullivan, where she graduated summa cum laude in 2001, adding a Baking & Pastry degree to her credentials. She has fond memories of her Sullivan experience. A great learning environment

“One of the best things about going to Sullivan is the freedom to learn by experimenting and making mistakes. The ability to move from more than just one right thing, although I enjoy that experience a lot. When I was learning to make gumpaste flowers, I recall showing them to Chef Derek Spendlove, CCE, CCP, AAC, Chair of the Baking & Pastry Arts Department, who could always be counted on to respond with, “Pretty, but the petals need to be thinner.” He encouraged me to keep trying until I got it right. In the “real world” a pastry chef has to produce, often in large volume, and usually on demand for an order, so there’s not really not you’re not going to fix mistakes without the experiment and learn as you go. That’s a real benefit at Sullivan: students have a very supportive environment with knowledgeable chef instructors who instruct, critique, and encourage.

Valuable learning experience

“Part of my first quarter was spent scraping mistakes off the top of cakes – you know, misspelled names, decoration colors that didn’t quite work, whatever – and fixing them. I never would have ever scraped red writing off a white cake and then replaced it to a nice smooth finish? What a valuable skill – being able to fix mistakes without the ‘fix’ showing. It teaches patience . concentration . and to be careful the first time. What a great learning experience! What a skill builder!”

“I’d been baking for 40 years by the time I enrolled at Sullivan but still had some things to learn. I graduated with a higher appreciation for the job and the life of a chef, the commitment it really takes, and also a great, surpassingly great chef, and a joy for pastry!”

“My website bio begins with the quote, ‘Food is art.’ I truly believe that My Sullivan experience was invaluable to stretch my skills from ‘pretty good’ to a higher level of more artistic pastry work. It’s what’s today’s most decorated confections demand, and fortunately, I’m able to deliver!”

Thanks Sullivan!”