SPENDLOVE CHOSEN TO HEAD TASK FORCE

There’s an expression that says, “When you want something done, you have to head task force.” Chef Derek Spendlove CEPC, CCE, AAC, certainly is no stranger to large, detailed projects with tight deadlines. Herald readers may recall that in recent years Chef Spendlove has bread broad for the Professional Golfers Association (PGA) tournament, baked a replica of the Sullivan main campus when the College opened its West Palm Beach Education Division, designed the cakes to commemorate Southeast Christian Church’s 50th anniversary and the Kentucky Center for the Performing Arts “Anniversary and the Kentucky Center for the Performing Arts.”

Chair of the Baking & Pastry Department, Chef Spendlove also develops and manages the internship program for Baking & Pastry students. He is the Team Manager of the award-winning Sullivan University student Culinary Campfire Team. In 2007 he was selected to be part of the Advisory Board of Sizzle Magazine.

A baker’s dozen

Recently, John Kinsella, President of the American Culinary Federation (ACF) invited Chef Spendlove to lead the task force in charge of the revitalization of the Certified Master Pastry Chef exam. Currently there are 13 certified master pastry chefs in the United States, Sullivan’s Director of the National Center for Hospitality Studies, Walter “Spud” Rhea, is among them. “There are only 13 individuals who have worked very hard for the CMPC - there is nothing that is going to be taken away from that stellar achievement,” stated Chef Spendlove. “But, this is a new age, a new generation. We can’t stated Chef Spendlove. “But, this is a new age, a new generation.”

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Chef Kinsella was introduced to all attending the pastry demonstrations and he had a few words of advice for keep looking back - we have to look into the future.

Chef Spendlove’s next step is to develop a task force made up of current CMPCs. Together, the task force will create a mission statement for purposes of the test, the expectations and outcomes, in addition to recommendations for the curriculum required for the test.

During the next four months, the CMPC task force will develop a detailed outline of requirements for this certification. The task force will also recommend sites and costs that would incur and this all will be an open forum at the ACF National Conference in July of this year.

President visits Sullivan University

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Students. He spoke of dedication to the profession, reaching for professional credibility and attending to their studies. Chef Kinsella made it very clear that every student should, “listen to every word your teachers and chef mentors offer . . . show up on time and properly turned out and . . . when you become the chef, the pastry chef, the caterer or the general manager of a hotel, set the best example of professionalism for those who work for you . . . if it is an honest and consistently good example, you will be trusted.” Remember, integrity is the sincerest form of flattery.

Read about the Distinguished Visiting Chef on page 6: Chef to Chef

Sullivan students participate in prestigious culinary competition

A competition of the best chefs and caterers that Louisville has to offer was recently hosted by the Kentucky Bluegrass Chapter of Meeting Professionals International (MPI). Managed by committees formed by MPI’s Louisville chapter, the event showcased the hospitality industry and was also designed as a fundraiser for Sullivan University’s Professional Catering & Event Management Programs.

The competing chefs were Dallas McGarity of Valleyo, Anthony Lamas of Seviche and Ouita Michael of The Inn at Holly Hill in Midway Kentucky. Twelve local caterers provided the food and the Kentucky Caterers Association conducted a great Bourbon Tasting.

Each competing chef prepared his culinary delights with the assistance of three Sullivan University students who learned a lot from the chefs about the pressure of a deadline.

Sommerville’s book contains 15 chapters divided into four sections: legal considerations, employee selection, orientation and training, and continuing education and retention. “Rather than taking a theoretical approach,” stated Sommerville, “I wanted to present a more practical, applications-based approach. I’m hopeful that this book will provide both students and busy professionals with a practical, comprehensive guide to managing human resources in the hospitality industry.”