Preparing recipes for success

Culinary Camp returns

During the 2008 Summer quarter, aspiring culinary students from six states came to Sullivan University for an adventure in cooking. Forty-three high school students spent a week at Sullivan’s second annual Culinary Camp, honing their culinary and baking skills. After spending the days cooking in the labs, and learning from Sullivan’s renowned chef/instructors, the campers enjoyed activities in the evening including a luau and making personalized gourmet pizza creations. Their final exam was to plan and prepare a four-course meal for their families to show off what they learned. From crab cakes to truffles, it was not your typical summer camp fare!

Sullivan’s Distinguished Visiting Chef series resumes with Chef Lee Conway

Since 1988, Sullivan University’s National Center for Hospitality Studies’ Distinguished Visiting Chefs Series has hosted such luminaries as Emeril Lagasse, Martin Yan and John Folse. Chef Lee Conway, also known to tournament viewers as the Carnival Chef, will join this illustrious group when he is on campus in November. As the Carnival Chef, Lee Conway is filmed as he hunts for the freshest food he can find. Whether bow hunting elk in Montana or lobstering in Maine, each episode is a delectable journey into the heart of American cuisine. Chef Lee instructs hunters on the proper way to harvest wild game in the field and turn it into a meal they will never forget.

The former Senior Executive Chef with Hyatt Hotels and Resorts for 28 years, Chef Conway’s career highlights include serving four U.S. Presidents, and serving the U.S. Open Golf tournament, multiple PGA championships, and 15 consecutive Super Bowls in addition to corporate galas serving up to 30,000. One of just four Metro East chefs who claim membership in the prestigous Golden Toque, Chef Conway’s creative efforts have been showcased in magazines, books, and widespread media profiles. He is also an author of the book ‘The Carnival Chef’ which is available from John Wiley & Sons. Chef Conway’s Catering which offers guests the highest quality food service, and emphasizes using local grown fresh ingredients. The next issue of The Herald will contain highlights of his wonderful presentation to Sullivan students.