Sullivan students are going to the 2008 Summer Olympics in China! No wonder they're ecstatic!

Students in Sullivan’s National Center for Hospitality Studies programs on the Louisville and Lexington campuses know they always have opportunities to rub shoulders with the network of the best of the best. However, never in their wildest dreams did this group of 22 students imagine the 18 month journey to completing their degree would take them to the 2008 Summer Olympics in Beijing, China!

But, thanks to a partnership with the United States Olympic Committee (USOC), that’s exactly what will happen! This summer, students and faculty from Sullivan’s Culinary Arts, Baking & Pastry Arts and Professional Catering programs will be cooking and baking for United States Olympic athletes, corporate partners, and numerous visiting dignitaries. Sullivan University is the ONLY culinary school in the United States chosen to provide students for this event.

Framboise Catering, the official caterer for the United States Olympic Organizing Committee is picking up the tab for travel, lodging, uniforms and meals during the games which run August 4-24.

Sullivan students and their chef instructors will be housed at The Beijing Normal University, one of China’s top comprehensively research-oriented universities. About 15 minutes from the Olympic Village, this is also the site of the United States Olympic Committee (USOC) High Performance Training Center (HPTC) training facilities. Since the food there is custom-designed to mimic what the athletes have eaten through years of training, most will be dining at this facility, rather than altering their diets.

Another group of students will be assigned to work at the USA House and will continue on page 12.

Calling All NCHS Alumni

Celebrate 25 years of success and kick off Derby Week at Sullivan’s Alumni Reunion 2008

Appreciation for the countless individuals who invested their futures in Sullivan’s National Center for Hospitality Studies (NCHS) combined with a desire to commemorate 25 years of success, resulted in the Alumni Association creating an unforgettable reunion with a fabulous weekend of fun and fellowship on April 25 and April 26, 2008.

Sullivan’s IT Academy starts second decade

In 1997, Sullivan University started a program for students on a path to certification-based Microsoft Systems Engineering classes. To facilitate the program, a new school within the university was established. The first class of 18 students embarked on a year-long program to attain the coveted Microsoft Certified Systems Engineer (MCSE) certification. The graduates of that first class worked at the highest levels in IT Today. One of those first graduates, Ed Baker, now runs Amazon.com’s networks nationally. Others are in healthcare, logistics, and consulting all over the Louisville area.

Program continues to grow

Under the leadership of Don Justice, Director of Sullivan University’s IT Academy, the Microsoft program has graduated an average of 300 students per year and is recognized by local and national companies as an out source of high quality employees. Over the years the program has continued to evolve as technology changed, adding Software Developer, Cisco, IT Security, Business Analysis, Service Desk, ITIL and other demand skills and certifications.

Sullivan University’s IT Academy program uses only highly experienced, certified and qualified instructors who are actively employed in the industry. This real-world perspective brought to the classroom makes Sullivan’s program truly unique.

See page 8 for more about the IT Academy and the College of Technology.

Professional “Personal Chef” course available

Sullivan University has formed a partnership with the American Personal & Private Chef Association (APPCA) to launch their Personal Chef Course. A personal chef prepares food in the homes of folks tired of eating at restaurants or cooking quick frozen entrees when they arrive home from work. Most are referred to as DINKS (Double Income No Kids), working couples who want some time at home enjoying a home cooked meal by Chef Candy Wallace, Executive Director and founder of the American Personal & Private Chef Association. [Editor’s Note: Chef Candy Wallace was Sullivan’s recent Distinguished Visiting Chef. See highlights of her visit on page 10.]

A personal chef interviews clients on their likes and dislikes, allergies, etc. The chef creates a five day menu for their approval and may go one week to the client’s home to prepare meals that can be refrigerated or frozen, and reheated. The personal chef guarantees that all ingredients are fresh and no fillers or preservatives were used.

Demand is high

The business of the personal chef is one of the biggest growth areas of employment in the hospitality field in a number of years. Most personal chefs handle four clients and prepare the food in the clients’ home from Monday through Thursday then leave Fridays for preparing new menus, and other paper-work involved in running the business. Other personal chefs may work full time and either live-in or travel around the world with their employer.

Certificate course

The American Personal Chef Association has provided Sullivan with all of the training materials needed to teach this course and the association will prepare the final exams and issue the certificates of training.

Sullivan’s IT Academy receives ACF President’s Medal

Sullivan University received the American Culinary Federation (ACF) President’s Medal at Catersource 2008.

In this issue of The Herald, learn what the President of a $156 million dollar global software company, Director of Internal Audit for the Commonwealth of Kentucky and award-winning Chefs all have in common.

Here’s a hint: all have fond memories of their student experience and are enjoying great career success, thanks to the education they received from Sullivan University.