A GRADUATE’S SUCCESS STORY

Sometimes a hobby makes the best career

Emily Huckleberry Griffin has always loved cooking and baking, but never considered pursuing it as a career. As a child, she watched her grandma bake and was amazed that she never used a recipe. However, as she got older, she realized she had a natural talent for baking.

Emily decided to pursue a career in baking and attended Sullivan University, where she earned her Associate degree in Baking & Pastry Arts. Today, she and her business, Chef Emily Bakes, have been highly acclaimed for their unique bakery products, which have earned them awards such as “Best Italian Dessert in Indianapolis” and “Best Customer Service.”

Emily’s success story is a testament to the importance of following your passion. She followed her dream of becoming a chef, and as a result, she has achieved great success in her career. Her advice to prospective students is to follow their hearts and pursue their dreams, no matter how unconventional they may seem.

Sullivan Hospitality Management students receive scholarship awards

The Greater Louisville Hotel & Lodging Association (GLH&LA), in conjunction with Sullivan University, awarded $2,000 scholarships to four students earning their Bachelor’s in Hospitality Management degree. Each student is employed by a GLH&LA member hotel. Brad Walker, president of the GLH&LA, said, “We were thrilled that Sullivan University is matching each of our $1,000 scholarships for these deserving employees and students, adding, “This is a way for our local hospitality community to give back to Sullivan.” Walker is also the Vice President and General Manager of the Brown Hotel.

The student winners were: Raquel Romero, line cook, Seelbach Hilton; Sanela Icanovic, Housekeeping Supervisor at the Hyatt Regency; Kimberly Bottom, Guest Services Representative at the Louisville Marriott Downtown; and Jennifer Schicker, Guest Services Representative at the Courtyard by Marriott on Phillips Lane. The association and University plan to team up again next year to offer four more scholarships. Applicants must be an employee or immediate family member of an employee of a GLH&LA member hotel; have a minimum of one year of service at the hotel; seek the general manager’s recommendation; and must be a full- or part-time student at Sullivan University pursuing an associate or bachelor’s degree in any of Sullivan’s National Center for Hospitality Studies’ program offerings.

“This is a great partnership between industry and academia,” stated Kerry Sommerville, Department Chair of Sullivan’s Hospitality Management degree program. “We were very pleased when the GLH&LA contacted us with this idea. Sullivan University’s decision to match the scholarships added value for our student winners.”

Left to right: A GRADUATE’S SUCCESS STORY

Chef Emily Griffin ’02 offers advice to students

Chef Griffin also serves on the advisory board for the New Chef’s Academy based in Indianapolis. She has recently been chosen for the Indianapolis Business Journal’s Forty Under Forty list, which honors the achievements and contributions of young Indianapolis professionals.

“Sullivan provided me with a strong understanding of Pastry Science - that almost ‘chemistry’ approach to baking that allows one to understand the principles of baking and create new techniques and recipes, as opposed to just putting a spin on already existing ones,” said Chef Emily. “It also helped me become a manager of time, people, and money. Sullivan taught me that a chef must be comfortable in both the kitchen, as well as the boardroom. The only way to run a successful company (or restaurant for that matter) is to be savvy at all times.”

Offers advice to students

Chef Griffin has some advice for prospective or current students. “You are in school to learn skills - and refine your talents. Enjoy the kitchen, but take it seriously,” she stated, adding, “The hands-on experience you get from Sullivan is invaluable but you only get out of it what you put into it. Also, take as many business, management, and finance courses that you can squeeze into your schedule. These will give you the understanding needed to be successful and be able to make wise decisions at every level of your culinary career.”

The Herald staff wishes continued success to Chef Emily Griffin and the Baker’s Edge Company. You can read more about the Baker’s Edge by visiting www.bakersedge.com

CHEF EMILY GRiffin ’02

The Edge Brownie Pan

Offers advice to students

Chef Griffin has some advice for prospective or current students. “You are in school to learn skills - and refine your talents. Enjoy the kitchen, but take it seriously,” she stated, adding, “The hands-on experience you get from Sullivan is invaluable but you only get out of it what you put into it. Also, take as many business, management, and finance courses that you can squeeze into your schedule. These will give you the understanding needed to be successful and be able to make wise decisions at every level of your culinary career.”

The Herald staff wishes continued success to Chef Emily Griffin and the Baker’s Edge Company. You can read more about the Baker’s Edge by visiting www.bakersedge.com

CHEF EMILY GRiffin ’02