Distinguished Visiting Chef Series is a terrific perk for Sullivan students

Each quarter Sullivan students have an opportunity to gain tips, techniques and recipes from famous chefs who visit the campus and demonstrate their skills. The campus has had two outstanding guests so far this year: the legendary Cajun Chef Paul Prudhomme, who is a culinary legend; and Food & Wine magazine named him as one of America’s Top Ten Chefs. In February, he appeared at the Skål Louisville Scholarship Dinner, and his award-winning James Beard Award, and his restaurant Brown’s has been described by the Times-Picayune as the “best place against which all other restaurants serving South Louisiana cuisine have to be measured.” Chef Prudhomme’s demonstration included a shrimp etouffée, a seafood jambalaya, and fried rice cakes known locally as “Baton Rouge’s best fried rice.”

Summer quarter: Chef Daniel Orr
Chef Daniel Orr of FARM&Bloomingtom Restaurant recently was on campus. Orr, who was Executive Chef for famed FARM&Bloomingtom restaurant La Grenouille, earned a three-star review from the New York Times. He created Kitchen D’Orr a collection of ten spice blends perfumed in his own kitchen and shared some of the recipes with the Sullivan community. “Chef Orr’s story is inspiring because he has worked in some of the best kitchens in the world, but followed his dream back to his roots. He makes a point to support local farmers and producers that make Indiana unique,” stated Chef Tom Hickey, NCHS Director. The Fall quarter will feature Chef John Zoehrer from Zehrer’s of Frankenhurst Restaurant.

Their cooking and cocktail skills garner top prizes
Congratulations to Culinary Arts student Erica Sung and Winston’s own Sara Abshire ’06 who recently took top honors in the Dumante Liquor Savory Culinary & Cocktail Challenge. Erica won the People’s Choice and Judges’ Award for her Lemongrass-seared Scallop with Dumante’s grilled Beurre Blanc and Edamame Mash. The top cocktail was a Chocolate Piscochocolate Sipper designed by Sara Abshire.

Sullivan student’s winning-style continues to pay off
Erica Sung has been one lucky lady. In addition to winning a silver medal earlier this year in the American Culinary Federation’s Culinary Competition, and two awards in Dumante’s recent regional essay contest, Erica wrote an essay that recently earned her a four-day, three-night trip to Boise, Idaho. Erica was one in five students nationwide selected for the trip sponsored by The Simplot Top of House Culinary and the Idaho Potato Commission. The organizations provided a Culinary Learning Experience to learn about Idaho’s diverse agriculture industry. On her trip Erica attended an Idaho Specialty Foods Showcase and Taste of Idaho, toured the Clear Springs Food Trout Farm and explored onion and potato fields. Reading her essay, it’s easy to understand why the Sullivan Culinary Arts student was chosen.

Excerpts from her winning piece
“As a Korean-born immigrant to America, I grew up in a very different culinary culture than most Americans. I believe this trip will give me the perspective to understand Korea may be headed in a few years. I want to learn about American farming and the industrialization of management of agriculture. And while I may have an idea of how a land-based farm may work, I have no idea how a fish-farm works.

I am very interested in learning about all these topics if I am lucky, perhaps someday I will be able to help adapt these techniques in the Korean cuisine. I have a passion about science and an inquisitive mind, and at the very least, I will enjoy better understanding the processes that lie between the planting of the seed and the harvesting of the grain.

As a Culinary, I am not satisfied to cook only as well as an automated machine. I want to understand the subtlety, in the ingredients and ecologies that define the final dish. Many crops are grown worldwide, like corn, potatoes, and tomatoes. But from my experience, while the dominant flavor of a Korean tomato may be the same as the dominant flavors of an American tomato, the undertones are distinct. There is a French term, “terroir” used to denote special characteristics that geography bestowed upon foods, like wine, coffee and tea. I want to understand “terroir” from a visual, logical, and gustatory perspective. I believe this perspective will give me an advanced skill as a chef and better ability to use all the tools, including ingredients from different regions, to create a better final product. I hope my purchases and menu plans will consist less of guess work and more of a scientific method of achieving my culinary goals.”

It’s pretty much certain that this talented lady will reach every one of her goals.

Students benefit from curriculum change
Sullivan’s Event Management & Travel & Tourism Program is looking forward to a continued successful transition of the newly established Event Management & Tourism degree program. With the appointment of Culinary Instructor Kimberly Jones, the former Travel, Tourism & Event Management Department has been recreated to focus on the more current trends of the industry.

“When the travel industry changing, along with its job demands, Sullivan University will now offer training in event planning, as well as the management of events, which will be beneficial and advantageous to our graduates when they enter the job market,” Hamilton said. Influenced mainly by suggestions, guidance, directions, and steering from Sullivan University’s National Center for Hospitality (NCHS) Director, Chef Tom Hickey, a program has been crafted and put place where students will enter a greater focus on event management.

Focused on industry direction
“Just about every major company today has someone to take the helm in getting the research, planning and follow through done, whether it be a seminar to upgrade someone’s knowledge on their product line or something as simple as a company picnic,” Hickey stated. “Our emphasizing the planning of a vast range of events will enable our graduates to be well versed in anything that an employer may send their way. This program will also maintain very closely with our Catering, Culinary and Hospitality programs as all of these hospitality fields use event planners. While we have to see our Travel program go, there is just not that much need in industry today with the age of computers for someone to book your flight or trip for you.” By eliminating several airline-specific classes from the curriculum and adding Introduction to the Hospitality Industry, as well as class that teach how to plan successful meetings, Sullivan University’s Event Management & Tourism program gives students better knowledge and a competitive edge in the industry.

NATIONAL CENTER FOR HOSPITALITY STUDIES

Excerpts from her winning piece
“I was so pleased that I won both awards. I worked on these dishes for three weeks, trying to get the ingredients and ingredients just right. I tried to test all the ingredients in my recipe to craft the cooking process carefully. When I make a dish, I try to make it to meet my expectations. Now I have confidence that even as a baby chef, I can survive in this competitive field.”

ERICA SUNG, Culinary Arts student

Erica Sung in Idaho

SARA ABSHIRE ’06

My winning has inspired me to continue entering beverage competitions.

WINNING STAR CHEF COMPETITION

New contest opportunity exclusively for Sullivan Culinary students
Sullivan University Culinary students always have numerous scholarship and contest opportunities, such as this phenomenal resume builder. Food & Dining Magazine, The Kentucky Beef Council and Sullivan University will be hosting a student cooking competition revolving around Kentucky Beef. Eight finalists will be selected out of the entry pool. Perspectives may include Food & Dining’s Publisher, John Wright and Editor in Chief, Sarah Fitcheracher Editor; the Courier-Journal Food Editor; Ron Mikulak and restaurant critic Marty Rosson as well as Sullivan’s Culinary Arts Chair, Chef Instructor Allen Akmon, CEC, CHE, ACE and Evening & Weekend Culinary Arts Chair; Chef Instructor Robert Breighley; CCA, CHE, ACE, CEC, round out the judges pool. The first place winner will be profiled in the Derby 2010 issue of Food & Dining complete with a photo spread shot by world-renowned photographer Dan Dry. The winner will also have the opportunity to perform demonstrations with the Kentucky Beef Council at a variety of events outside of Lexington and third place winners will also be included in the Derby issue; all winners will also receive a plaque. Check the Culinary Hall Message Board for more details about the recipe guidelines and submission date.

First SKÅL Louisville Sullivan Scholarship awarded
Professor Edward J. Bjornson, Chair of Hotel/Restaurant Management, left, and Chef Tom Hickey, Director of Sullivan’s Center for Hospitality Studies, right, recently gave Event Management & Tourism student Quantia Rice a very nice surprise. Quantia was the winner of the first ever SKÅL Louisville Sullivan Scholarship. “I was pleasantly surprised and felt very honored to be blessed with this gift,” stated Ms. Rice, adding, “It showed that this organization saw something in me, in my application, and it showed that I had made the right choice in pursuing a degree in Event Management & Tourism.” SKÅL is a professional organization for tourism leaders around the world, and the only international group uniting all branches of the travel and tourism industry.

Two New Scholarships Awarded
Kerryl L. Sommerville Memorial Scholarship recipient named
Sullivan University has awarded its first Kerryl L. Sommerville Memorial Scholarship to Deanna Nuttal. The memorial scholarship is named in honor of the late Kerryl L. Sommerville, Chair of Sullivan’s Hotel/Restaurant Management Department. Sommerville’s life and hospitable nature was the embodiment of the profession he taught. The newly established award was established to honor his dedication to his students as well as his vision and leadership in the hospitality industry. “I am incredibly grateful and privileged to have received this scholarship honoring the memory of Mr. Sommerville,” Nuttal said. “Mr. Sommerville was one of the very few professors at the college who put a strong focus on event management. He has such a love for teaching and he showed that to every student through his passion and leadership in the hospitality industry.” The scholarship will be awarded annually to a student enrolled in the Hospitality Management program at the National Center for Hospitality Studies at Sullivan University.

KERRYS L. SOMMERRVILLE MEMORIAL SCHOLARSHIP

FALL 2009