Sullivan's Personal/Professional Chef course moves: you can teach an "old chef new tricks!"

Jane Storella was a non-traditional student who enrolled in Sullivan in her late 40's and while it was quite an adjustment, Sullivan turned out to be one of the best decisions of her life. "I got to work with and learn from extremely knowledgeable chefs, true professionals who got the show on the road, meet some wonderful and helpful staff and made friendships at Sullivan that will last a lifetime," she said. "I had always wanted a culinary degree but went to work right out of high school and made a career of cooking."

But, Jane wanted more. "My personal story of not going to college fueled my intention of getting a degree. After 30 years in the hospitality industry, Sullivan would be my best bet."

Jane enrolled in Sullivan's Professional Catering degree program and later decided to earn her Bachelor's in Hospitality Management. She worked as a culinary apprentice and liked it so much that her original plan was to go into culinary education. "However, near the end of my program, Sullivan offered a class on the business of becoming a personal chef. As I was planning to move back to the White Mountains in New Hampshire to enjoy the White Mountains as a time-value service. I thought it might be a marketing position, but when I met the prospective client, it turned out to be a personal chef,” she explained.

After taking the class, Jane became a member of the Personal & Private Chef's Association founded by Cynthia Chandler. Her education paid off. After graduation, Jane started Tray Catering, LLC. "My target clients are the second generation who got the chance to go to New Hampshire to enjoy the White Mountains and are time-value driven. It is more the services of a personal chef than spend time grocery shopping, preparing meals, dealing with leftovers, going out or ordering to go meals. I also have clients that are working professional and retirees that will call every so often to supplement my income for three months. Each area has a different niche and it took some time for me to figure out what my clients were looking for. But I had a great headstart having completed the Professional Chef course at Sullivan. I have also been teaching some classes and I work shops on thrifted chef career changes. I have written an article for a local women's entrepreuneur network magazine and will be giving a class on thrifty cooking, which will center around adding your own chickens, making stock, and preparing a meal. I love living back in New England and being where I grow up, it is good to be closer to family. I guess it is true, you can teach an old chef new tricks! Jane is willing to share her experiences as a professional chef, business owner and can be reached at 603-991-9400 or at PO Box 794, Bethlehem, NH 03574.

The business of the personal chef is one of the biggest and fast-growing employment areas in the hospitality field in a number of years. Sullivan offers a 12-month Personal/Professional Chef degree program to give students a complete understanding of the development and operation of their own personal chef business. Sullivan has made it easy for current Professional Catering or Culinary Arts students to add this credential. Please contact Chef Instructor Kimberly J. Graham, Professional Catering Chair or Chef Instructor Allen Akmon, Culinary Arts for more information. Prospective students can learn more by calling 502.456-6505 or 800.844.1354.

What comes to mind when you think of Australian expatriates? Perhaps the phrase “G’day mate” for sure. Nicole Kidman, Hugh Jackman and Crocodile Dundee, maybe. How about a successful Mexican restaurant owner and operated by a Sullivan student? How successful? Very successful! Chef Rob Comings 01, recently learned that he was awarded a prestigious ‘Salute to Excellence’ award on a nationally-televised special. What comes to mind when you think of Australian expatriates? Perhaps the phrase “G’day mate” for sure. How about a successful Mexican restaurant owner and operated by a Sullivan student? How successful? Very successful! Chef Rob Comings 01, recently learned that he was awarded a prestigious ‘Salute to Excellence’ award on a nationally-televised special.

Two students attended prestigious ‘Salute to Excellence’ forum

Lauren Horetz and Honarai V. Harris joined 161 of the country’s top hotel/restaurant students from across the United States as delegates to the National Restaurant Association’s annual Salute to Excellence student forum and awards banquet held at the Chicago Hilton and Towers in Chicago, Illinois. Lauren is completing work on her Hotel & Restaurant Management degree and plans on continuing toward her Bachelor’s in Hospitality Management. Honarai will soon be completing his Bachelor of Science in Hospitality Management. The Salute to Excellence is a daylong event which included a working breakfast where students interacted with industry professionals, demonstrations by some of the nation’s top chefs, followed by a networking workshop focused on preparing the students to enter the Hospitality Industry. The welcome reception was followed by a dinner dedicated solely to celebrating the 2009 Salute to Excellence honorees reeled out with desserts inspired by the renowned pastry chef, Gale Gand. Lauren and Honarai also spent two days at the National Restaurant Association Show exploring new and innovative ideas for the Hospitality Industry.

Lauren is extremely excited, licensed, patriotic, and /very much looking forward to applying what she’s learned throughout her Sullivan education to her career. It’s amazing! If it were one of the best opportunities I have been given to network, learn more about hospitality industry, and get my name out there. I gained a wealth of knowledge and skills that will help me to apply towards my career. A big thanks to all my instructors for making me feel like I can become the best chef I can be."