Sullivan faculty and students prepare royal feasts for the Sheik of Dubai

For years, The Royal Family of Dubai has visited Sullivan University’s Bluegrass State for their love of horses and racing. At the 2009 Kentucky Derby, Sullivan University had its first opportunity to add another hospitality with the Royal Family. Sullivan’s Culinary Arts Chair, Chef G. Allen Akem, CEC, CHE was invited to assemble a team to assist and manage the operations at the Royal Hotel in Versailles, Kentucky during the stay of Sheikh Mohammed Al Maktoom of Dubai, wife Princess Haya of Jordan, and their entourage. Mr. Al Maktoom is the ruler of Dubai’s older brother, visited for a week in August. According to Chef Eddie Childers, Sullivan’s Culinary Arts student assistant, “The quality of the produce, meat, seafood and vegetables was exceptional. It was hard to believe we were all members of his first kitchen staff. So much food to prepare!”

“Before you start, we just started cleaning it up!”

Sullivan’s Lexington campus and Paul Wood, a Louisville Culinary Arts student assistant.

What did you feed them?

A typical buffet for 20 or more people, is not always easy. The menu consists of two to three beef dishes, a minimum of two lamb dishes, two to three poultry dishes, three soups, one pasta dish, four or six different vegetables, at least two fish dishes, plus a minimum of 12 sides.

A buffet large enough to serve everyone. The buffet at the Royal Home in Versailles, is a 7’ by 14’ table of food! It is meant to be shared by the guests. Each side is reversed, so it appeared as if it was set on speed three; cake mix flew everywhere. No one said a word, we just started cleaning it up!”

Sufnarrow’s as Sweet

Greta felt that experience “gave me a better perspective of the industry would be like as being prepared for unexpected things to happen and what to do if they did,” adding “You can’t teach students everything, but if they can get a feel for how things are done with a little training, they can give them real examples and see how they will work through it.”

Greta also had some advice for students. “Don’t wait for a chef to tell you to do something; always be on the look out for what you could be doing. It is never too early to look for a job. You can’t produce what they want, you will look elsewhere. Always be one step ahead at all times.”

Editor’s Note: The Herald asked Chef Scott Turner, CEC, CECF, about Greta’s recollection. He said, “Hibachi mixes are designed with the handle facing oppos- ite so when you have been set on a Hibachi tray it is reversed, so it appeared as if it was set on speed one, not ten. In addition the Hibachi is not a three-speed, it is a one speed. My memory of that day has me and several other people covered in cake mix – it was definitely funny!” It’s been said a picture is worth a thousand words, a shame the Herald missed that photo opportunity.

Caterers Conference held on Sullivan campus

Sullivan University was recently host to the 3rd Annual International Caterers Association (ICA) Caterers Conference, a continuing education program for professionals in the hospitality industry. ICA is truly an organization: attendees traveled from Nigeria, Guatemala, Costa Rica, Cuba, and the Bahamas. During the four day conference, Sullivan students had the opportunity to work alongside several of the chefs. President Dr. Paul Rainey stated that, “The Hospitality Industry is facing a talent shortage; the food service industry is finding it is suddenly difficult in places knowing that students at Sullivan University are being so well prepared.” Chef Eddie Childers ’09, pictured at right, taught December 10th’s class to ICA participants. Childers stated that, “As an Assistant Instructor and former student, I have learned that anytime students have opportunities as network or become involved with peers in our industry, it allows them to open doors for success.”

Sullivan students and faculty are looking for their fair share of the royalty to enjoy the culinary arts.

Sullivan students and faculty are preparing for their fair share of the royalty to enjoy the culinary arts.

A sweet career!

Ever since she was a little girl, Greta Sufnarrow has been working toward her future. Her fondest memories were during the Christmas season. We baked so many cookies, and we couldn’t wait to give them to everyone. Even today it makes me very happy to bake for people just to make them happy.

Thanks to the education she received at Sullivan’s National Center for Hospitality Studies, Greta has a successful career doing just that.

Today she is the pastry chef at Sweet Surrender Dessert Cafe in Louisville, and she would not be able to do this without the class that made her. “Don’t wait for a chef to tell you to do something; always be on the look out for what you could be doing. It is never too early to look for a job. You can’t produce what they want, you will look elsewhere. Always be one step ahead at all times.”

“Thank you to all the instructors for your time and energy.”

The Herald asked Chef Scott Turner, CEC, CECF, about Greta’s recollection. He said, “Hibachi mixes are designed with the handle facing opposite so when you have been set on a Hibachi tray it is reversed, so it appeared as if it was set on speed one, not ten. In addition the Hibachi is not a three-speed, it is a one speed. My memory of that day has me and several other people covered in cake mix – it was definitely funny!” It’s been said a picture is worth a thousand words, a shame the Herald missed that photo opportunity.

The Buffet table at the Royal Home in Versailles, Kentucky, with Sullivan’s Culinary Arts students helped with the food preparation.

...I was invited to cook for the Sheik’s princess – a real dream come true. The Sheik and his princess both amazed and surprised me and it was an absolute thrill to help feed them. I always thought the sheik was going to be so snooty and, I never imagined I would have the opportunity to enhance myself and my culinary skills. It was an amazing experience and one I will never forget.”

Sullivan’s Culinary Arts

continuing education. These experiences have created memories and stories that will last a lifetime.

Sullivan students enjoyed a magical Disney tour and cruise to the Bahamas

Each year, Sullivan’s Hotel & Restaurant Management and Event Management & Tourism students take an international trip to study the industry up close. This year both trips were combined when Sullivan students participated in the Disney Learning Journey. The group enjoyed four days in Or- lando at the Caribbean Beach Resort, complete with the Disney Dining and Park Hopper pass that enabled them to visit any park on any day during their free time. Their international experience we were the Bahamas on the fabulous Disney Wonder cruise ship. Students began their trip with an exciting adventure on Sunday with dinner at the theme park of their choice. Monday morning featured a behind the scenes tour of Disney’s upper scale Polynesian Resort, the mid-size Disney Yacht and Beach Club Resorts and the economy scale Disney Pop Century Resort. Students could use their Park Hopper pass for the rest of the day.

On Tuesday, the group had a special tour of the Disney Magic Kingdom underground, called Ulitrlands, and back lot areas. All cast members and even teachers took a trip to a sea under the beach at the theme park of their choice. Thursday students boarded the Disney Wonder Cruise Ship, and arrived in Nassau, Bahamas on Friday. Hotel & Restaurant students visited the Atlantis Resort for a behind the scenes tour, while the Tourism students toured the city of Nassau, and the Andarbra Gardens Zoo & Conserva- tion Center, home to the largest collection of birds and animals in the world. Saturday everyone enjoyed a fabulous day on the beach at Castaway Cay, Bahamas, Disney’s private island. Each evening was filled with many on-board activities, including dinner, Broadway-style shows, and entertainment for the young and young at heart. On Sunday, a tried but very happy group of students headed home. Department chairs are always hard at work planning next years exciting travel destinations.