CULINARY ARTS

So you like to play with chainsaws?
A peek inside Garde Manger

Culinary Arts students strike a jaunty pose with the tools of their trade.

Left to right, Ashley Mills, Brandon Mains, Melissa Parshall, Chef Instructor Sam Mudd, CEC, CCE, Clayton Joasin, Kiara Thomas, Monte Yarbrough, Sara Runyon, Leah Creason, Tabitha Lee, Patrick Murray, Rebecca Jaggars, John Lowery, Trent Wring, Cliff Thompson and Culinary Arts Chair, Chef Instructor Allen Akmon CEC, CHE, ACE.

The Garde Manager kitchen is famous for leftovers! All left over food is sent to this particular kitchen for its reappraisal as it is much easier to make fifty canapés rather than fifty entree portions out of two pounds of left over product.

Students also spend time making fresh pasta, producing restaurant-style desserts, hot and cold hors d’oeuvres and appetizers as well as hot and cold soups.

All of this practice and learning culinaires in one of the more rigorous exams within the program. This particular exam revolves around a chosen theme and a subsequent menu for two that represents the chosen cuisine in no less than seven courses. It is a mighty high hurdle and only the most focused and energetic students nail this one, but, all agree, at the end of the day that the Garde Manger final exam is a great learning experience.

“I wanted a career that enjoyed doing little tasks and was a challenge to the individual arm. The Garde Manger is all that,”- Monte Yarbrough

“Everything I know about the Garde Manger program at Sullivan took my breath away.”

Kiara Thomas

Kiara Thomas presents her Beef Carpaccio finished with White Truffle oil, Shaved Parmesan and Fried Capers.

“I wanted a career that challenged students like the small classes that the individual arm was supposed to.”

Patrick Murray

“I wanted a prestigious culinary school that was close to home. Sullivan was the best place for me!”

Leah Creason

Leah Creason, left, and Tabitha Lee work with smoked salmon

Culinary grads work worldwide

Left to right, Chef Instructor David H. Dodd, MBE, CEC, CCE, Neil Moore, Director of Recruiting & Training for the Edelweiss Lodge & Resort and Chef Tom Hickey, CEC, CCE, CFE, CIT, Director of Sullivan University’s National Center for Hospitality Studies, pose for a photo during Mr. Moore’s recent visit.

Graduates from the Sullivan’s Culinary Arts program have the unique opportunity to join the culinary team at the magnificent Edelweiss Lodge & Resort in Bavaria, Germany. Selection process is the responsibility of Mr. Neil Moore, Director of Recruiting & Training for the Resort, he will be on campus again to interview for very special individuals to join his team.

He only recruits from Sullivan’s National Center for Hospitality Studies (NCHS) and four other culinary schools in the U.S. Mr. Moore will visit Sullivan several times a year to meet with Chef Instructor David H. Dodd, Associate Director of NCHS. Chef Dodd advertises the upcoming interviews on both Sullivan’s Louisville and Lexington campuses and makes a short list of eligible candidates. The system seems to work. Mr. Moore choose three individual from Sullivan to fill only four available places open at the Resort.

The Resort, used by United States’ military personnel returning to the Middle East and Afghanistan, gives them a special time with their families prior to facing active duty in very dangerous areas. The Lodge has 350 bedrooms and houses upward of 1,400 people. Many US political dignitaries visit; there are always plenty of opportunities for Sullivan graduates to obtain a great banqueting experience.

Bradley Howard is a Sullivan graduate at Edelweiss. Brad left for Germany in December, 2008, and met the busy Christmas rush along with his newly-found friends in the culinary team. He emailed Chef Dodd from time-to-time to mention that he has often been to Munich, has traveled into Austria to visit Innsbruck and is looking forward to visiting Northern Italy later this spring.

This summer, another fortunate Sullivan graduate will be joining Bradley when Mr. Moore returns to Sullivan to find a few more special people for this really wonderful opportunity.

Bradley Howard is working at the Edelweiss Lodge & Resort in beautiful Bavaria, Germany. 