Here's a Peek Inside Some Classes

**Health & Safety Techniques and Pharmacology**
Instructor Jill Ferrari discusses lab procedures with Terry Tracy, Bernie Williams, Chris Lewis and Megan Slaiman (back to camera).

“I hate this stuff! I want to be healthy for myself and my daughter.”
LINDSEY RYLES, Medical Assistant

“I enjoy helping people.”
TEMPA JOHNSON, Medical Assistant

“Medical Assisting is in the healthcare field I enjoy helping people.”
BRITTANY BRAGLEY, Medical Assistant

“My report card has increased my self-confidence; I enjoy the class and look forward to what I will learn in the future.”
BRITTANY BURGESS, Medical Assistant

“I didn’t know what to expect from the course but I think I’ve learned a lot! I really enjoyed making the habitat.”
JENNIFER RICE, Culinary Arts

“Instructor Jill Ferrari is the only class I take in Culinary Arts.”
STEPHEN BOWSER, Culinary Arts

“This is a very good skills course and what I learned will help me in the job field.”
BRITTANY BEASLEY, Culinary Arts

“I like the close interaction of the discussions; it just makes you consider different points of view and think outside the box.”
OMAR BURGESS, Computer Science

**Principles of Management**
Professor Dr. Jerry Simo shares a chuckle with Omar Burgage and Alysia Thompson.

“In this class we learn about fundamental management principles and concepts of behavioral science.”
BRITTANY BURGESS, Medical Assistant

“Dr. Simo makes class enjoyable and doesn’t treat us as if we were 12! I feel as though adult conversations in class are always had.”
ALYSIA THOMPSON, Accounting

“Teresa Littlepage

“I’ve worked in the field for 20 years and I really wanted to stop my game plan.”
STEPHEN ROSE, Culinary Arts

“Sullivan is the only place to go for Culinary Arts.”
CHRIS STANLEY, Culinary Arts

“I have a family and even though I’ve never been to Sullivan, I still want to get a degree. It’s a good plan.”
BRITTANY BEASLEY, Culinary Arts

“I have a family and I chose Sullivan because I wanted to get a degree but I didn’t want to go back to school; now I feel like I’m here with my family.”
WANDA PAYNE, Pharmacy Technician

“I would recommend taking this class because it is so interesting and enjoyable.”
ALYSIA THOMPSON, Accounting

**Keyboarding Essentials**
This is a multi-component course designed to prepare students for the business world where keyboarding and word processing skills are essential for success.

“This class is easy and unhurried and brings many students to the third floor. If you are a student who is engaged in the course, you will learn more in this class than any other class you will ever attend.”
ROB SNOW, Culinary Arts

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BRITTANY BEASLEY, Culinary Arts

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ALYSIA THOMPSON, Accounting

**The Growing Child**
Class members learn about the psychological, emotional, social, moral, physical and cognitive developmental aspects of children seven years through adolescence.

“I love all of Sullivan’s horizons, like Plus Friday and Flexible Schedule. All of my professors really care about their students and their success. Right from the start, Sullivan has been better than I expected.”
DIANA HORTON, Early Childhood Education

“I have really enjoyed my instructor, Dr. Tuning, and look forward to having her as my agent. I have learned more in this class than any other course in high school.”
B. CAROL WILLIS, Business Management/Marketing

“No high school will ever be the same!”
SHELBY LAN, Forensics Technician

“Now THAT’S a problem!”
Sullivan’s faculty are always interested in their students. Early Childhood Education Instructor Barbara Bialeski listens as student LaDonna Dobkins explains a project about horses.

**Applied Culinary Mathematics**
This course introduces students to the basic mathematics required in the hospitality/food service industry.

“Jonathan Graver and Amanda Selbert work as a team to determine their recipe cost.”
INSTRUCTOR DEE HUDSON, Culinary Arts

“I think Sullivan is much more than I expected. I didn’t expect to learn so much about my major. Culinary math is fun. Mr. Pridgen makes the class interesting by doing fun things to teach the class.”
JENNA COPELAND, Culinary Arts

“Sullivan is in a league of its own compared to other schools I’ve attended.”
JAMES LANE, Culinary Arts

“I didn’t know what to expect from this class but I really enjoyed it! I learned a lot and I’m glad I took it.”
SHERRY REED, Business Management/Marketing

**Garde Manger Theory**
This class offers students the fundamentals of Garde Manger. They learn about cold food preparation, hors d’oeuvres, display platters, charcuterie, smoking meats, butchering and seafood. Students also learn to prepare buffet centerpieces.

“Instructor Jill Hallman, CEC, CHE, explains how to make molded cheese to Jennifer Rice and Charles Holtbrook.

“I didn’t know what to expect from the class and I think I learned a lot because I didn’t want to make a mess! Now I realize the value of the class because we are learning to create dishes from our knowledge of food and not from recipes.”
JENNIFER RICE, Culinary Arts

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JENNIFER RICE, Culinary Arts

“Dr. Carol Tuning wrote.”
Sullivan has good ratings from the military. The chef instructors are very experienced. I’ve learned so much.”
CHRIS STANLEY, Culinary Arts

**Baking I Laboratory**
Students have the opportunity to practice what they have learned in Baking Science. Here they will develop baking skills and techniques as they prepare products.

“The school and the chefs are great. The chefs are very approachable. They are very professional.”
BRITTANY BEASLEY, Culinary Arts

“Sullivan has good ratings from the military. The chef instructors are very experienced. I’ve learned so much.”
CHRIS STANLEY, Culinary Arts

**Mathematics Enhancement**
Students will learn the basic operations of whole numbers, decimals and fractions. It is designed to help improve mathematical skills.

“I am getting more confidence in my math class and I am learning how to use math in my daily life.”
OLIVIA RUSSELL, Early Childhood Education

“I like the Plus Friday, because it prepares me for the future. It lets me know what to expect in my career.”
JENNIFER ROSO, Culinary Arts

“I love the Plus Friday, because it prepares me for the future. It lets me know what to expect in my career.”
JENNIFER ROSO, Culinary Arts

“The school and the chef instructors are great because we are learning to create dishes from our knowledge of food and not from recipes.”
JENNIFER RICE, Culinary Arts

“I wanted to get in and get out quickly so I can do my studying, but Mrs. Mango has made the class interesting by doing fun things to teach the class.”
JENNA COPELAND, Culinary Arts

“I love Plus Friday. People can come as often as they want or they can have a Plus day each week.”
TERESA LITTLEPAGE, Early Childhood Education

“I like the Plus Friday, because it prepares me for the future. It lets me know what to expect in my career.”
JENNIFER ROSO, Culinary Arts