**Students were all winners at the Taste of Derby celebration**

Students at Sullivan’s National Center have many unique opportunities to build their resume’s both on and off campus. In addition to the Distinguished Visitor Chef series, students also have the opportunity to learn from the industry’s finest when they work alongside renowned chefs at a variety of spectacular events, like the recent Taste of Derby, a fundraiser for the Dare to Care Food Bank and the United Nation’s World Food Programme. Students networked with premier chefs who represented famous racetracks in Miami, New York, Baltimore, New Orleans, Chicago, Texas, California and of course, Kentucky.

...there was no way I could have won without the help of my Culinary Chair, Chef Instructor Katie Payne, and the many students who worked so hard to make a success of our entry. I am so grateful for all the help and support I received from the Sullivan University System, especially from Dr. A.R. Sullivan, Chancellor. "His 30 years of experience in university and restaurant environments to Sullivan University," said Dr. Sullivan, "is very well received by all students and faculty.”

Most recently, Stromer was Dining and Culinary Executive Director for Michigan State University, operating club divisions and student dining in East Lansing, Michigan. Prior to joining the educational community, he was owner of Culinary Restaurant Group and Executive Director of Culinary for Restaurant, Inc., both in Phoenix, Ariz. Stromer earned degrees from the Culinary Institute of America in Hyde Park, N.Y. and Michigan State University. The Herald and the Sullivan campus community welcomes Chef Stromer.

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**Scott Stromer: New Director of Food & Beverage**

Scott A. Stromer has joined Sullivan University as its new Director of Food & Beverage Operations. Stromer will head all food and beverage activities for the Sullivan University System, including Winston’s restaurant, the A La Cart Café, The Bakery, Julopes Catering and all campuses. He will oversee the dining facility at Sullivan’s new Gardiner Point Residence Hall. The state-of-the-art housing project named the Dining Room at Gardiner Point will feature a food-service operation that will be opened exclusively for Sullivan University students and alumni with a professional management team, setting it apart from the majority of the country’s residence halls, which typically offer cafeteria-style dining. “Dining at the Residence Hall will exceed student and guests expectations,” Stromer stated.

Two talented Sullivan students, chosen from an on-campus pre-event cook-off, set up a station at The Taste of Derby to serve their winning entries. Jason Stebing earned one of the spots with his Kentucky Smoked Bisket Baaque over Southern Slaw. The other finalist was Erin Polley who impressed the judges with her Bourbon and Ale 8 Glazed Beef Tenderloin served over Trumped Wasenberger Grits. Guests and dignitaries at the event voted on their favorite dish. Jason’s was the crowd’s favorite and as the winner he accompanied the celebrity chefs at the Kentucky Oaks and Kentucky Derby and received two first class clubhouse tickets to each event.

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**Sullivan’s medal count grows!**

If you like food and bourbon you might want to check out Chef Instructor Albert Schmid’s newest book, The Kentucky Bourbon Cookbook (University Press of Kentucky) which features more than 100 recipes containing bourbon. Chef Schmid was inspired to write the book after a meal he consumed at Dickie Brennan’s Bourbon House in New Orleans. “The five course meal included a bourbon pairing for each course,” Schmid, recalled adding, “after the meal I wondered how chefs used bourbon in food. As I researched the book I found out that many chefs use bourbon. One of the many people that use bourbon in their cooking is Kentucky native and superstar Chef Dan Fearing who penned the forward. The Kentucky Bourbon Cookbook is on sale at the local Borders with the most different products. Vitamins, minerals and nutrients are preserved. This system also is equipped with USB interface for programming to individual needs as well as automatic cleaning capabilities. This type of equipment is being used in the industry in hotels, and large resorts.

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**Students’ culinary creations appear in regional magazine**

As mentioned in the last Herald, Food & Dining Magazine, The Kentucky Beef Council and Sullivan University hosted a student competition revolving around Kentucky Beef. The first place winner was profiled in the Derby issue 2010 of Food & Dining complete with a photo spread shot by world renowned photographer Dan Dry, and will also have the opportunity to perform demonstrations with the Kentucky Beef Council at a variety of outside venues including the Kentucky State Fair Beef Cook-Off. The second and third place contestants were also included in the Derby issue but without the individual student profile that is exclusively for the winner.

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**Oven is hot news!**

Students Hope Phillips places a tray in the new oven under the watchful eye of Chef Instructor Katie Payne. Read more about Chef Payne on page 11.

Students at the National Center have the opportunity to now use the latest in combination, single-unit cooking equipment developed by Rational. The Self Cooking Center®, students can bake, roast, grill, steam, braise, blanch, poach and much more, all in a single unit! There is no transfer from oven to oven with the most different products. Vitamins, minerals and nutrients are preserved. This system also is equipped with USB interface for programming to individual needs as well as automatic cleaning capabilities. This type of equipment is being used in the industry in hotels, and large resorts.

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**Yes, autographs available!**

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**“That’s Chef Gale Gald”**

Brook Yader was excited. Many Sullivan students met and worked with renowned chefs when The Brown Hotel hosted a salute to Whiskey and Wine in celebration of Women’s History month. Chef Instructor Katie Payne and Julopes Catering participated along with a group of Sullivan students who had the distinguished pleasure of assisting Chef Gale Gald of the new restaurant in Chicago, Susan Goss, Kathy Cary, and Lauren Geroli. Proceeds from the multi-course extravaganza will establish a scholarship for a deserving female Sullivan culinary student. See page 11 for her name!