It’s a fact that Sullivan’s Culinary Arts degree is worth the investment. I have had a well-rounded education with plenty of opportunities to hone my craft outside of the classroom. Some experiences are once-in-a-lifetime, like that time the students who cooked and baked at the last two Olympics for example. But it’s not all work. I went to a number of profes- sional conferences to their resumes. Several years ago, student Tom Smith also had a rare and unique privilege. Prior to earning his Culinary Arts degree in 1999, Chef Tom Smith was one of five students who accompa nied Chef Instructor John Castro to prepare a Mother’s Day Brunch at the esteemed James Beard House in New York City. “I talk about that weekend all the time, and it truly was one of my career highlights and I will never forget that experience,” said Chef Smith.

Unforgettable experiences
After graduation, he became the Executive Chef at Brasserie Deitrichs in Louisville. There have been many opportunities for a young chef to work in any and every aspect of the culinary field, and he recalls it fondly. The valuable skills he learned at Deitrichs helped prepare him for his next role as sous chef for Hemingway’s Restau rant, a Mobile 4 Star Dining Hall of Fame establishment in Killington, Vermont. There he had the distinct pleasure of cooking for the renowned Julia Child! “Mrs. Child came in with her family for her birthday dinner, to get to meet her and shake her hand was one of the fondest memories I have from my career so far.”

Illuminuous career
After relocating to Indianapolis, he worked as a sous chef in some of Indiana’s finest restaurants. Chef Tom’s last stop in Indianapolis was as Chef de Cuisine at Oakley’s Bistro – winner of Indiana Pork Producers “Taste of Elegance” winning it once and runner-up twice in 2005, he competed twice in the Indiana Pork Producers “Taste of Elegance” winning it once and runner-up twice in 2005. “Of the 5000 + dead soldiers in Iraq and Afghanistan combined, more than one-third were in Edelweiss Lodge and Resort before they deployed. While the emotional weight is heavy, the rewards for our staff are enormous. The feeling gives them a special time with their families prior to active duty in very danger- ous areas. “Of the 5000 + dead soldiers in Iraq and Afghanistan combined, more than one-third were in Edelweiss Lodge and Resort before they deployed. While the emotional weight is heavy, the rewards for our staff are enormous. The feeling gives them a special time with their families prior to active duty in very dangerous areas.”

“Some- thing else that rings true are his suggestions to current students, to know what is that you want to achieve, everything always be curious about food and be open to new ideas and methods. His suggestion could be the mantra for his professional life, it’s obvious that Chef Tom Smith has taken his own advice!

‘99 alum credits Sullivan for his career success
Sullivan Professor Albert Schmid enjoyed seeing his former student, Nick Parson ‘05.

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Wow! Culinary Arts grads work in Europe
Graduates from the Sullivan’s Culinary Arts pro- gram have the unique opportunity to join the culinary team at the magnificent Edelweiss Lodge & Resort in Bavaria, Germany. The selection process is the responsibility of Mr. Neil Moore, Director of Recruiting for the Resort. It only recruits from Sullivan’s National Center for Hospitality Studies (NCHS) and four other culinary schools in the U.S. By U.S. military personnel returning to the Middle East and Afghanistan, the Resort gives them a special time with the family to prior to active duty in very dangerous areas.

“I chose Sullivan out of proximity to home, the best culinary arts education and . . . reputa- tion of the school.”

Graduates are interviewed individually. What they want me at the next presentation. I have been to Sullivan about two weeks later I was called. It was very limited at them it is an dream.

Kyle Fields
June 2010 Graduate Culinary Arts

SCHOLARSHIP AWARDED AT GALE GAND’S VISIT AS DISTINGUISHED VISITING CHEF
Sullivan University students and faculty were treated to spectacular culinary demonstrations by the warm and witty Chef Gale Gand. Recognized in 2001 as “Outstanding Pastry Chef of the Year” by Bon Appetit and “Top Ten Best New Chefs” in 1994 by Food & Wine Magazine, Chef Gale Gand is known for her culinary skills and is a recipient of the prestigious James Beard Award. Along with partnering on the opening of several restaurants in the Chicago area including Trio, Blades, and Blue, Chef Gand has her own root beer manufacturing company called “Gale’s Root Beer.” Gand has hosted Food Network’s long running show Sweet Dreams, and has appeared on numerous shows including Oprah, Martha Stewart, The Today Show and many more. Chef Gand has authored seven cookbooks, including her most recent Gale Gand’s Brunch! 100 Fantastic Recipes for the Weekend’s Best Meal released in 2009.

Left to right Laurent Gaudet, Executive Chef at the Brown Hotel in Louisville, Chef Gale Gand and the present student Katie Newman with the $7,159.52 scholarship proceeds from the “Women, Whiskey and Wine” event held at The Brown. Guy Gensend, Assistant General Manager at The Brown is behind Kate.