Taste of Derby event showcased student talent
$5,000 scholarship awarded to Burger Challenge winner

Students at Sullivan’s National Center have many unique opportunities to build their resume’s both on and off campus. Students often have an opportunity to learn from the industry’s finest, by working alongside renowned chefs at a variety of spectacular events, like this year’s Taste of Derby, a fundraiser for the Dare to Care Food Bank and the United Nation’s World Food Program.

Sullivan students worked with premier chefs who represented famous recipe books from across the United States. In addition to assisting the guest chefs on campus when they did their “prep” work prior to the event, students also worked alongside the guest chefs for the spectacular Taste of Derby event held at the Mellwood Arts Center.

The best of the best
While many Culinary and Baking & Pastry students worked in a variety of venues at the Taste of Derby, for three Sullivan students, the event provided another opportunity to display their culinary expertise.

Earlier, a preliminary culinary competition was held on campus to narrow the finalists who would demonstrate their winning dishes to those attending the event. At least that’s what the students surmised based on last year’s Taste of Derby competition procedure. However, two days before the event, the three finalists, Gary Badjek, Jeff Roszkowski and Kara Schnaus instead learned they would compete against each other in front of the guests at the event. And instead of the entrees they presented at their preliminary competition, would instead prepare their best hamburger recipe, a natural choice since Culinary Kingdom Meats had co-sponsored the event with Churchill Downs.

**Burger Challenge**

The on-site culinary cookooff tested the mettle of the student competitors. They had 30 minutes to prepare four burgers while the judges, TV food chef Bobby Flay, Chef Kent Rathbourn representing Abacusa in Dallas, and Chef Jolo Doyle from Churchill Downs, worked with the students and sometimes interrupted the students’ creative process to ask questions.

Although the students knew that the crowd was noisy and pressed against the cooking stage, the competitors stayed focused as they created their burgers. After the judges have tasted their creations and deliberated, an ecstatic Kara Schnaus was declared the winner of a $5,000 scholarship from Creekside Beef! Find Kara Schnaus’ winning recipe and more photos from the Taste of Derby at sullivan.edu/press.

Newsflash!

As the Herald goes to press it has learned that Kara Schnaus, Class of 2011, has accepted the position as Executive Pastry Chef of the Louisville Country Club! Left to right, Gary Badjek, Kara Schnaus and Jeff Roszkowski were the three finalists chosen for the Taste of Derby event and posed holding Churchill Downs race programs. Their chosen recipes also earned each of them tickets to the Oaks and Derby as well as having their names in the official program for the event.

Women, Whiskey and Wine

When you hear the phrase grand slam, you might think of tennis or breakfast at a restaurant chain. But when you think of Chef Derek Spendlove, Chair of Sullivan’s Baking & Pastry Arts program, with his illustrious (and recent) list of awards and honors, that phrase seems to fit.

Chef Spendlove recently received two national awards at the American Academy of Chefs 40th Annual Dinner held in Dallas, Texas. He was 2011 recipient of The Joseph Amendola Award which is presented to a Pastry Chef or Master Baker. Recipients of this award have elevated their careers to their profession and to the mentoring of young individuals who will be future pastry chefs. He also received the Cutting Edge Award for exemplary leadership and service. It’s just a few of the awards he has received. As a matter of fact, Chef Spendlove is the first (and maybe only) chef in the nation to be awarded the American Culinary Federation’s (ACF) 2002 National Chef Educator of the Year Award and the 2003 ACF National Chef Professionalism Award as well. He was invited to membership in the American Academy of Chefs (AAC) and became a member of the prestigious Golden Toque Society in 2007. He represented Ireland on the national team and earned a gold medal at the Culinary Olympics.

That’s the grand slam of Culinary Awards!

**EDITOR’S NOTE:** Chef Spendlove also Chaired the ACF committee and was instrumental in receiving the West Coast Pastry Chef seal. He has also been on the Board of Directors for the ACF Southwest Region. The 2010 Herald also reported that Chef Spendlove was one of 100 chefs invited to the White House to participate in the Chefs Move to School program.

**Cake fit for a king or a mayor?**

Sullivan’s Baking & Pastry Arts department was invited by Mayor Greg Fischer to make a cake to commemorate his first 100 days in office. Left to right, Felicia Green, Brittany Austin, Kathryn Hammond, Amber Nette, Melissa Bostic, Sara Smith, Christa Sinclair and Brandon Boughton pose with the cake they provided. Chef Instructor Derek Spendlove, Chef Baking & Pastry Arts and Chef Instructor David Woolums are also pictured.

The Honorable Order of the Golden Toque and Sullivan University have partnered to benefit National Center students by offering five scholarships annually to talented individuals in the amount of $5,000 each. Congratulations to Randy Moulin who recently received this prestigious scholarship.

Career change

Randy had graduated from nursing school in 1985 and worked in the Intensive Care Unit, Emergency Room, and in the 14 years prior to enrolling earlier this year. While he had visited Sullivan before, “Culinary school had been a long time coming and I felt like a good time in life to take the leap,” Randy said, adding, “My wife knew of my passion for culinary arts, suggested that I look into it again, and next thing you know . . . I had been accepted into the program!”

Randy, who commutes from Lansville, Indiana, has earned his Associate’s in Culinary Arts, as well as his Personal/ Private Chef diplomas in March, 2011. He works in the Intensive Care Unit at the Nonnemacher Hospital in Louisville and is also pursuing his Bachelor’s degree in Hospitality Management.

“I was honored to have been awarded a scholarship from an organization such as the Golden Toque. With their recognition, to ignite the individual development of young practitioners,” Randy said, “I hope someday to follow that goal and teach culinary arts.”

Randy is off to a good start; he is currently a tutor and Teaching Assistant in the Culinary Arts program.