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Congratulations!
Dr. Musacchio receives prestigious honor

It was officially her day!

Lucy Veltman, a valued employee in the Admissions Office at Sullivan's Louisville campus; often donates her time, skills, and heart to any charity organization that she hears about. Lucy went above and beyond this year during the holiday season by donating several of her famous baskets filled with goodies to a fund raiser for needy families.
The Louisville Metro Department of Housing & Family Services were very grateful for Lucy's donation. Cassandra Miller, Director of Louisville Metro Department of Housing & Family Services, Human Services Division recently presented Lucy with a pro-clamation plaque from the honorable Mayor Jerry Abramson proclaiming December 1, 2010 as Lucy Veltman Day.

Sullivan wins five silver medals at ACF Southeast Region Conference in Atlanta, Georgia

Nearly five months of hard work and practice, practice practice paid off for Team Sullivan. Left to right, Tom Crane, Matt DePetris, Joel Sams, Kelley Neves and Tom Perkins each received silver medals at the Awards Banquet.

Corbett kicks off regional Distinguished Visiting Chef series

“...I have known Chef Dean Corbett for more than 24 years; he has always run one of the best restaurant operations in Louisville. He has been involved with the National Center for Hospitality Studies for many years as a member of our local advisory board and has provided us with very good input on the direction we would like to go to stay abreast of the industry. His restaurants have been one of our proudest facilities for more than 10 years and Dean ensures that the students get the best training possible while in that course.”

Chef Tom Bruce, Director of the National Center for Hospitality Studies

Chef Dean Corbett recently became the first recipient of the “Regional Distinguished Visiting Chef Award,” which recognizes chefs who serve as role models for the NCHS’s culinary students. The National Center could not have made a better choice.

Corbett is the executive chef and owner of Corbett’s, An American Place, Equus and Jack’s Lounge. He has been featured in many national publications including Esquire, Wine Spectator, Southern Living, Delta Sky, Chef and Southwest Spirit. In 2008, Corbett was named one of the country’s best new restaurants by Esquire magazine, in addition to his renowned culinary talent, Chef Corbett has been recognized for his commitment to supporting local and regional farmers and food brokers.

Chef Corbett is also a member of The Honorable Order of the Golden Toque, a prestigious honor society of 100 chefs worldwide, recognizing him and his continued devotion to the food service industry and future culinarians.

His culinary demonstration of Equus’ and Jack’s Lounge’s signature salad and a fresh Great Lakes Walleye Pike was outstanding, not only for the learning experience but for the entertainment value as well. He is a tell-it-like-it-is chef who had the everyone enthralled during his presentation and the question and answer session which followed. Although eager to leave for the hospital to see his wife and newborn son, Chef Corbett patiently stayed to speak individually with students and pose for many photos.

Sullivan chef instructors are recognized by the Kentucky ACF chapter

The Kentucky Chapter of the American Culinary Federation (ACF) recently recognized the accomplishments and contributions of several Sullivan chef instructors.

Chef Instructor Sam Mudd, who teaches Basic Skills, Garde Manger and Purchasing, is the 2010 recipient of the Chef Educator of the Year Award. The award pays tribute to an active culinary educator whose knowledge, skills and expertise have enhanced the image of the professional chef, and who, by example, has given leadership, guidance and direction to students seeking a career in the culinary profession. Chef Mudd began his career as a culinary educator in the early 1980’s and joined the faculty at Sullivan University in 2000. He was a founding member of the ACF Kentucky Chapter in 1978, and has served as Treasurer, President, and was voted Chef of the Year in 1982. Chef Mudd’s tireless service to the Louisville community includes working with the Wayside Mission to procure equipment and remodel the kitchen, and coordinating the Salvation Army’s annual Thanksgiving dinner since 2001. He was instrumental in the creation and development of the Center of Hope Culinary Training Program and continues to be its advocate.

Associate Professor Chef Allen Akmon received the 2010 Chef Professionalism Award presented to the chef who exemplifies the highest standards of professionalism through certification, continuing education and training, culinary competitions and community involvement. It honors culinarians who help elevate the status of chefs and cooks in the United States including Certified Master Chefs. The recipe and design are all created and presented by the student team.

Plus there’s also a four course menu to be prepared, four plates each of appetizer, salad, entrée and dessert, perfectly, in 85 minutes, including clean-up.

Congratulations to the coaches and Team Sullivan on their great accomplishment!

Road Chef Eugene Bell’s account of the competition, and the judging criteria. See the team’s on-campus practices.

Chef Corbett with Renee Spalding, and Lymer Jover

“I do solemnly swear...”

Congratulations to Robert Peterson, most recently sworn in as a Commissioner for the City of Stretton Manor located in Louisville’s Highlands. Bob, who earned his Bachelor’s in Finance and Marketing from Sullivan in 2008, was the first Vice President of Sullivan’s Student Veterans of America chapter and is the current President. He is focused on serving the interest of a community that I love, and has called home for nearly half a century.”

Peterson said.

Chef Akmon believes that the faculty at Sullivan have given leadership, guidance and direction to students seeking a career in the culinary profession. Chef Mudd began his career as a culinary educator in the early 1980’s and joined the faculty at Sullivan University in 2000. He was a founding member of the ACF Kentucky Chapter in 1978, and has served as Treasurer, President, and was voted Chef of the Year in 1982. Chef Mudd’s tireless service to the Louisville community includes working with the Wayside Mission to procure equipment and remodel the kitchen, and coordinating the Salvation Army’s annual Thanksgiving dinner since 2001. He was instrumental in the creation and development of the Center of Hope Culinary Training Program and continues to be its advocate.

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