Sullivan’s Pastry Team bound for Europe and Culinary Olympics!

Sullivan University’s diverse student population has been greatly enriched by international students, eager to receive their Master’s in Business Administration (MBA), Master of Science in Managing Information Technology (MSMIT), and a new Master of Science in Management (MSM) degree from a Regionally Accredited American University. A number of international students are also enrolled in the University’s College of Pharmacy to earn a Doctor of Pharmacy (PharmD) degree. This summer, Sullivan University’s Louisville campus enrolled 77 new and reentering international master degree students. As the Herald goes to press, 70 more new and reentering graduate students from around the world are scheduled to fly to Louisville to join our growing graduate school for Fall 2012 classes. From 39 different Countries The international presence at Sullivan will pass 450 graduate students this Fall Quarter and bring a wonderful diversity representing more than 39 different countries. Please make each of them feel very welcome!

Sullivan’s International MBA Program grows

Graduate students’ research project benefits public schools

Every quarter, graduate students taking Advanced Quantitative Methods do applied research. Students choose an organization, obtain data to analyze and present their results to the class. During the last quarter, students in Dr. Jean Combs-Durso’s sections worked with Jefferson County Public School’s JCPS Data Analysts from the JCPS Data Books, students investigated relationships between attendance, teacher preparation, truancy, discipline actions, poverty and test scores.

Students and alum team up

Participants were briefed at JCPS on using the Data Books. JCPS Data Analyst Tamara Lewis, who helped with the project, is a 2006-Sullivan Bachelor’s in Information Technology graduate. “If you’ve never done this kind of research, it helps to have a personal connection” said Dr. Durso, who came to Sullivan in Fall, 2009. Her students included adult children of JCPS teachers, parents, taxpayers, and current graduates of the school system. “Because many people were working on similar projects, presenters got great questions from their peers. International students enriched the discussion with their insights on schools abroad.” A multitude of information added to ongoing project

Summer quarter’s students are continuing the JCPS project. To facilitate communication between participants and the school system’s research staff, MBA/MSMIT students Michelle Arruda and Michael Clark are helping to develop Shaping Lives, a site that gives us the capability to have discussion groups, document storage, and capture of lessons learned,“ Durso explained. Earlier this year, Haile Raymer and Kelsee won two gold medals at an ACF competition in Michigan. Recently, Kendall Knies, Jordyn Mosely, Kelsee Newman, Haile Raymer, Anna Rossell and Alyssa Tanato competed in Cincinnati, Ohio (How sweet it is on page 8) and swept the competition by winning five gold medals and one silver medal. On the International stage

While these junior pastry students are used to the stress of competing, the World Culinary Olympics poses new challenges. For instance, unlike other venues, at the Olympics all four students will be competing as professionals against the best pastry chefs in the world. There’s also the tremendous logistics of packing to travel to Europe with their equipment and their showpieces. And, they have really stepped up the ante with the quality and scope of their entries. Jordyn and Haile are entering creative and complex butter sculptures. Jordyn is doing the knights of the round table - 13 to be exact. Haile is creating her own concept with Chef Spendlove’s guidance. Kelsee has designed a very intricate mixed media showpiece, nearly three feet tall, out of chocolate under the watch of Chef Instructor Scott Turner. Kendall will be competing in the petit four category, creating six each of five different designs! And will design a chocolate showpiece as a focal point. “Competing is truly exciting for all students,” stated Chef Spendlove, team manager, adding, “The journey of competing is to learn and build confidence. I am very proud of these pastry students who have proven during the last year that with the right attitude and determination dreams can come true. Congratulations to Haile, Kelsee, Kendall and Jordyn for being selected to compete in the most prestigious competition in the world, the 2012 World Culinary Olympics. The next issue of The Herald will feature the pastry teams’ exciting venture into the international scene. Good luck from the Sullivan campus community!

 Sailor’s Pastry Team bound for Europe and Culinary Olympics!

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There’s a lot of hype about the Summer 2012 London Olympic games but for Baking & Pastry Arts students Kendall Kienes, Jordyn Mosely, Kelsee Newman and Haile Raymer, the word Olympics takes on a whole different meaning. In October, Derek Spendlove, Director, Baking & Pastry Arts and five of four Pastry Team members to the international stage when they travel to the World Culinary Olympics in Erfurt, Germany. Held every four years like the Olympic Games, the 2008 The World Culinary Olympics had more than 23,000 visitors, and featured 1,600 chefs from 53 countries.

Sullivan’s Pastry Team has already put her career on the fast track; she was assigned to serve at the Pentagon! Already seasoned competitors Sullivan’s Pastry Team has already racked up an impressive array of medals Last year, Kelsee Newman, won a gold medal at the American Culinary Federation’s Pastry Team has already put her career on the fast track; she was assigned to serve at the Pentagon! Already seasoned competitors Sullivan’s Pastry Team has already racked up an impressive array of medals Last year, Kelsee Newman, won a gold medal at the American Culinary Federation’s (ACF) Music City Challenge in Nashville, Tennessee. This year, there will be a familiar face among the competitors. Samantha Poe, Class of 2009, who recently won gold medals at Fort Lee’s national baking and pastry competition, will be a member of the US Army team representing the US Armed Forces’ worldwide culinary competition team at the event. Editor’s Note: Sullivan’s reputation and Samantha’s past experience as a Culinary Team member put her career on the fast track, she was assigned to serve at the Pentagon! Already seasoned competitors Sullivan’s Pastry Team has already racked up an impressive array of medals.

Left to right sitting: Prateek Chowdary, Spreevythi Ravula, Derek Dike, and Lowdu Garapati, Kneeling: Ayappa Shivakoti and Rajesh Gudi. Left to right standing: Chef Instructor Scott Turner, Kelsee Newman, Jordyn Mosely, Kelsee Newman, Haile Raymer, Anna Rossell and Alyssa Tanato. Earlier this year, Haile Raymer and Kelsee won two gold medals at an ACF competition in Michigan. Recently, Kendall Knies, Jordyn Mosely, Kelsee Newman, Haile Raymer, Anna Rossell and Alyssa Tanato competed in Cincinnati, Ohio (How sweet it is on page 8) and swept the competition by winning five gold medals and one silver medal. On the International stage

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Fall quarter news

As the “very hot” summer quarter (thank goodness for air-conditioning) draws to a close, the University is ready for the Fall 2012 quarter starting Sept. 24. Students, who have attended other colleges have remarked how surprised they were that Sullivan’s registration process is so easy and quick, usually less than an hour! Registration and orientation plans Nearly enrolled day evening online students will soon be receiving a Registration Schedule with important information geared specifically for them. Convenient day and evening times are available on Sept. 17, 18 and 19 for new students to register. Students planning to live at the Garnett Point Residence Hall will register on Sept. 19 prior to moving into their new home away from home. Specific registration schedule times, geared just for them, will soon be in the mail!

Make note of these dates To help become acquainted to Sullivan University, all new students will attend a formal orientation. Graduate students’ orientation is Sept. 18 at 6PM. Orientation for undergraduate and international students will be Sept. 21 at 9:30AM. For the convenience of evening students, Sullivan University will hold an orientation on Sept. 22 at 10AM. Current students, returning from their two week summer break, and all new students will start classes on Monday September 24.


Special Note: If you have not yet registered for the day, evening, graduate or online classes for Sullivan’s 2012 Fall quarter, there is still time to complete your application for admission. Please contact the University immediately to make an appointment to complete the required admissions paperwork and to meet with a Financial Planning Officer. The number of the Admission Office is 502-456-6505 or 800-844-1354. The faculty and staff of Sullivan University welcomes all new and reentering students. There are many activities planned for the Fall, build your resume and become a part of each organization or activity available for you.

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Louisville, Kentucky

Sullivan University

Summer 2012