Pastry competition team formed

The new pastry competition team has just been selected with an emphasis on first quarter students. The new team will be using Plus Friday to focus on skills to enhance their abilities to compete, giving them many opportunities to build their resumes while they earn their associate degree in Baking & Pastry Arts. Past teams have successfully competed in local, regional, national and even international events such as the 2013 Culinary Olympics in Erfurt, Germany, winning a diploma, bronze and silver medals.

With Chef Derek Spendlove, Director, Baking & Pastry Arts and team coach are, left to right, Alexandra Leigh, Sarah Allen, Courtney Harrison, Olivia Heitman, Tiffany Holt, Daniel Jones, Ashleigh Post and Jacqueline Gottke.

Prestigious Advisory Board enhances culinary program

Sullivan’s Culinary Arts Advisory Board consists of a group of accomplished and seasoned local and regional Executive Chefs who offer insight into modern food trends and honest, constructive criticism of the program’s final product. For example, a few years ago, the Board felt that culinary students needed more instruction in the area of product identification. Sullivan’s Culinary Arts program immediately instituted a full scale product identification program that spans a student’s educational process from beginning to end. The Advisory Board provided input on 60 key ingredients for students to identify and student scores are tracked and logged.

Sullivan’s Advisory Board chefs are also active chefs at the internship sites where students gain a firsthand look at the results of program, allowing them to continuously judge our strengths and weaknesses. While the Board meets formally twice a year, they often have regular interaction with students and chef instructors.

Students’ recipes earned them great scholarships

Sullivan University’s first Ultimate Teen Recipe Throwdown provided a great opportunity for students to showcase their skills and compete against each other to win scholarships to complete their associate degrees in Sullivan’s hospitality programs. Competitors were required to submit an original recipe and a photo of their entry to the scholarship committee. The top ten entrees were selected to compete against each other in an on-campus, timed competition. Each competitor cooked their original dish and plated it for a panel of judges, made up of faculty, chef instructors and local restaurant chefs. The dishes were judged based on taste, portion size, plating, basic culinary skills and sanitation.

This past year’s winners were Morgan Gibbs (first place – $6000), Dylan Rice (second place – $4000 scholarship), and Lauren Steele (third place – $2000). Morgan’s dish was a Pork Ballantine with Potato Croquettes. Dylan’s dish was Gorgonzola and Mushroom Ravioli. Lauren’s dish was Family Pad Thai.

This is an annual competition for high school seniors interested in attending Sullivan. The deadline to submit recipes for consideration is April 25, 2014. Winners will receive their scholarships during their first or second quarters of attendance at Sullivan University.

Sullivan student has been Inspired

Chef Kendall Knies held his winning entrees.

Left to right, Morgan Gibbs, Lauren Steele and Dylan Rice hold their winning entrees.

The Academy of Chefs (AAC), the honor society of the American Culinary Federation, represents the highest standards of professionalism in the organization, society and industry. Now, the AAC is now putting together a collection of professional photos, footnotes, recipes and ideas into a book that will “inspire” both apprentice and seasoned chefs. The book will also feature the American Culinary Federation’s (ACF) National Student Teams and ACF National Student Chefs from 2013.

Invited to participate

The book will include Chef Kendall Knies, who graduated Summa Cum Laude in 2013 and has earned an impressive array of gold, silver and bronze medals, including a Diploma in the professional Petit Fours Category at the 2012 IKA Culinary Olympics in Germany. Kendall was also awarded the American Culinary Federation’s 2012-2013 Culinary Student of the Year and the Kentucky Restaurant Association’s 2012-2013 Culinary Student of the Year. Currently a Barista and Pastry Cook at The Bakery at Sullivan University, she will earn her Bachelor’s in Hospitality Management this year.

Book includes Sullivan chef

Chef Derek Spendlove CCEPC, CCE, AAC, HOGST, Director of Sullivan’s Baking & Pastry Arts program will also be in the book. He is the only pastry chef who has been invited to participate.

“You have mentored great young Culinarians that have shown their skills, knowledge and talents attributed to a great leader and coach like yourself; and the Academy of Chefs is seeking your help as an AAC Fellow with your participation in this project,” stated Chef Stafford DeCambra, AAC Chair.

Proceeds of the book will help support the ACF National Student Team at the 2016 IKA Culinary Olympics. The Sullivan campus community joins The Herald in congratulating Chef Spendlove and Kendall Knies.

Practice makes perfect?

Sullivan’s student culinary competition team is already gearing up for the American Culinary Federation’s (ACF) Southeast Regional competition in April. And they have been growing the medal count along the way!

Inaugural Culinary Competition

Last quarter the student team traveled to Columbus, Ohio to compete in the American Culinary Federation’s (ACF) Inaugural 2013-14 Culinary Competition. All of the students did the hot food competition which was a fish entrée. Students had one hour to breakdown their fish and cook two portions of the dish. Then they had 10 minutes to plate their food and present to the judges.

“Each student did the same dish so we could receive a critique from each individual one since that is the signature dish that the team will be preparing during the ACF Southeast Regional competition in April,” stated Chef Instructor David Wheatley, coach of the team.

SULLIVAN’S CULINARY ADVISORY BOARD:

Left to right, Chef Anne Race, Class of 2007, Jeff Ruby’s; Chef Graham Weber, Marriott Downtown; Chef Shawn Hardy, Jack Fry’s; Chef Dean Corbett; Corbett’s - An American Plate; Chef Allan Almon, Chair, Culinary Arts; Chef Peng Lem; Assistant; Chef David Dodd, Director of Administration & Business Development and Chef Rob Brathey, Associate Chair, Evening & Weekend programs.