Baking & Pastry Arts students from Chef Derek Spendlove’s class spent an afternoon bringing sweet treats and visiting children at Kosair Children’s Hospital.

Left to right, Chef Lagena Boggs, Jacob Osburn, Haile Kendall, and Ina Crossen with one of the cakes they created and brought to Kosair.

The 30th Anniversary of the Kentucky Center for the Arts also celebrated the opening of the War Horse play and Sullivan provided the centerpieces.

Left to right, Chef Derek Spendlove, Director, Baking & Pastry Arts with students Christina Jones, Stephanie Queen, Leilah Raimer-Clark, and Ina Crossen. The cake featured horse medallions, dogwoods, the Center’s logo and of course was tinted green for hay!

Sullivan’s Distinguished Visiting Chef series, which began in 1988, is a culinary-inspired education program designed to connect students with today’s top chef. Every quarter Sullivan students enjoy this unique opportunity to gain tips, techniques and recipes from the famous chefs who visit the campus and demonstrate their skills.

Everyone enjoyed guest chef Fritz Sonnenschmidt informative and humorous demonstrations. Brandon Way was one of several student assistants.

“Pastry Live” was great experience

It was an amazing experience competing among the top people in our field... the top names in the world so related to our field were our judges. Stefan Travers, David and Susan Natone, Stewart Allen, Andy Chicham, Stewal Kandle, Nathalie Copper, and Jean Marie Autonne just to name a few... – CHEF SCOTT TURNER

CHEF SCOTT TURNER
Chef Instructor Scott Turner and team captain, Chef Kelsee Newman with their unique and creative chocolate showpiece entitled “Through the Looking Glass.”

The National Center for Hospitality Studies is proud of Chef Instructor Scott Turner, and Chef Kelsee Newman, Class of 2011. Chef’s Turner and Newman were invited to participate in the prestigious “Pastry Live” National Showpiece Championship competition. Seven teams of two chefs competed over the course of seven hours. This year’s theme was “The Art of Illusion.” Turner and Newman created “Through the Looking Glass,” which depicted a person on each side of a “mirror,” curiously reaching toward the other through the looking glass created to explore opposite sides of reality. Chef’s Turner and Newman represented Sullivan University and the NCHS very well at the competition! We are very proud of them and excited to see what happens next year. Congratulations to you both!

SUMMER, 2013
CHEF FRITZ SONNENSCHEMIDT
Fritz Sonnenschmidt CMC, AAC, was one of several guest chefs in 2013. He is a rarity in his trade: one of only 60 Certified Master Chefs in the world. Known as the Humble Chef, the Munich native called becoming a master chef as more of a means to further his education than as a pass to culinary superstardom. Chef Sonnenschmidt is a repeated gold medalist at the Culinary Olympics and other international food competitions. He is the author and editor of The Professional Chef’s Art of Gared Manger, Dining with Sherlock Holmes, The American Harvest and Taste and Tales of a Chef. Stories and Recipes. His latest book, Charcuterie, Sausages, Pates and Accompaniments, teaches the easy ways of making sausages, hams and salamis. Currently, he is finishing a new book, Mostly Meat, Less Cooking. He is also a television personality, appearing on PBS in six seasons of Cooking Secrets of the CIA and five seasons of grilling Maestros. Sullivan’s culinary and baking students thoroughly enjoyed his lively and humorous demonstration of vegetarian dishes from Europe and Africa, focusing on those sauces which could be served with those dishes.

FALL, 2013
CHEF STEVEN JILLEBA
Chef Steven Jilleba CMC, CCE, AAC, was the guest chef in the fall. He is the Corporate Chef for Unilever Food solutions (the largest fats and oils company in the world), their accurate claim to fame is “you cannot go through a day without using, touching or eating a Unilever Product.” Chef Jilleba graduated from the Culinary Institute of America in 1977 and has held numerous executive chef positions in hotels and fine dining establishments around the globe. He has won numerous culinary competitions including three International Culinary Olympic competitions, winning an impressive nine gold medals.

Chef Jilleba demonstrated Saffrotto both Spanish and Porto Rician, Fritters Alca purnes and Pastitello, Chicken fabrication, and finally Paella and Arroz con Pollo and the use of the most expensive herb/ spice in the world “Saffron” along with discussing the similarities and differences of the two dishes.

Student Jacob Owens assisted Executive Chef Steven Jilleba.

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