Sullivan University Baking and Pastry Arts Students Win Gold Medals at American Culinary Federation Competition
Local Culinarians Shine at Michigan Event

LOUISVILLE, Ky. (Jan. 24, 2012) --- Two students of Sullivan University’s National Center for Hospitality Studies (NCHS) have won gold medals at an American Culinary Federation (ACF) competition at the Dorsey Culinary School in Pontiac, Mich, which took place Jan. 20 through 22. Kelsee Newman and Halie Raymer represented Sullivan University’s Baking and Pastry Arts program and brought home the top prizes.

Competitions play a vital role in culinary arts as they continually raise the standards of culinary excellence. There is no better way for a culinarian to hone their craft than by putting their skills and knowledge to the test in a competitive format. Participation in ACF approved competitions will also earn students continuing education hours for ACF certification.

Sullivan University’s National Center for Hospitality Studies prepares students for careers in the hospitality field by offering six associate of science degrees, a bachelor of science degree and a master of business administration degree. Students can earn an associate of science degree in culinary arts; baking and pastry arts; beverage management; professional catering; hotel and restaurant management; and event management and tourism; and a bachelor of science or master of business administration degree with a hospitality management option. The University also offers professional baker, personal/private chef and tourism diplomas. All programs of study are taught by highly qualified faculty using the latest contemporary facilities. For more information, visit http://www.sullivan.edu.

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