Sullivan raises the bar again . . .

New labs, new program and an historic graduation

Pharmacy Tech students benefit from new accurate pharmacy settings

Helping a pharmacist dispense prescription medication might seem like an easy task, but it requires immense precision and detail. Pharmacy specific skills are difficult to teach through a textbook and even though book learning and lecture are quite valuable, hands-on experience brings what the student learns to life.

The generosity of Walgreens Pharmacy and Jewish Hospital, part of Kentucky One Health, have made hands-on learning even more engaging for students in the Pharmacy Technician Program at Sullivan University. The recently created simulated community pharmacy and institutional pharmacy allows students the ability to develop and practice professional skills within a safe, controlled environment. Buddy McCaffery, District Manager of Walgreens for Louisville South, stated, “This setting, helping Sullivan students learn practical, real life experiences before they come into contact with patients is going to give them a tremendous edge once they get out into the real world.” Students are able to complete the prescription filling process in the community setting from beginning to end, while acquiring proper customer service technique, adjudicating insurance claims, and preventing possible medication errors. In the institutional setting, students practice reviewing medication orders, proper techniques, extemporaneous compounding, and preparing unit dose products.

Area companies donated equipment/supplies

The two new pharmacy simulation labs, offer students invaluable experiences. Walgreens recently relocated a store and donated the entire shelving and other equipment and materials for the pharmacy simulation labs. Jewish Hospital, donated a “retired” Pyxis MedStation® equipment and materials for the pharmacy simulation lab. A Pyxis machine is CareFusion Corporation’s brand of an Automated Dispensing Cabinet – a secure medication storage device used by hospitals and other healthcare facilities to provide point-of-care drug availability to nursing and medical staff.

“I couldn’t be more grateful for the donations received from both Walgreens and Jewish Hospital. They are both strong supports of our program and our students and continue to support them after their time here at Sullivan University.” stated Christen Schenkenfelder, Director of the Pharmacy Technician Program, adding, “The experiences and knowledge our students will gain from the two pharmacy labs are priceless.”

Graduate School awards first Ph.D. in Management at Spring graduation

Graduations are a time of new beginnings and Sullivan University’s Spring commencement had a number of them. It's a good thing that graduation was held at Southeast Christian Church in Louisville, since more than 4,300 graduates, family and guests from Sullivan’s campuses in Louisville, Lexington and Fort Knox attended.

Excitement began with the procession led by Dr. Ken Miller, Provost carrying the new Sullivan mace. Also new were four banners, which preceded the graduates, each representing a corresponding level of academic achievement.

Sullivan graduate, Chef Bobby Benjamin was the commencement speaker and spoke about his career journey. Cameras flashed and family and friends cheered as the graduates crossed the stage to receive certificates, diplomas, associate, bachelor’s and master’s degrees from Dr. A.R. Sullivan, Chancellor. And the awarding of the first Doctor of Philosophy in Management degrees to Gary Boettcher and Patrick Hafford was a joyous moment in the history of the university.

Sullivan’s graduations are unique. Rather than graduating in May like most other collegiate institutions, students graduate from Sullivan every January, March, June and September. The university holds two formal commencements in April and October.

Master’s degree - Physician Assistant Studies now offered

Sullivan University, continuing its tradition as an innovative leader in health care education, recently welcomed its inaugural class in the new Physician Assistant Program. Sullivan is the first university in Louisville to offer a Physician Assistant degree program. Graduates of the program receive a Master of Science - Physician Assistant Studies (MSPA). The degree program will take 24 months for a student to complete. The curriculum consists of a 12-month didactic phase and a 12-month clinical phase, with the first class graduating in 2016.

Physician Assistants practice medicine as part of a team with the supervision of physicians and surgeons. They are formally educated as generalists who examine patients, diagnose injuries and illnesses, and provide treatment. Students prepare for a professional role as clinicians with an emphasis on care in the primary care setting, preventive health care, and acute and chronic disease management.

“By starting a Physician Assistant (PA) Program in Louisville, Sullivan University has laid the foundation to advance a growing and vital profession,” said Gretchen Paruch, Chair and Founding Program Director and PA Educator for more than 30 years. “The PA Program will result in not only educating medical professionals, but also in increasing access to health care . . . in communities throughout the region. This is an exciting time for all of us. Sullivan University is assisting in bringing Kentucky’s healthcare into the 21st century.”

Pharmacy Technician student Himani Patel in the new pharmacy setting.

“I think the new simulated pharmacy is a brilliant idea that will help every pharmacy tech student with their career. It’s a great way to learn about and experience how things work in a pharmacy.”

HIMANI PATEL

Pharmacy Tech student Himani Patel.
In the News

Dr. Tony Pita, Dean of Online programs, has been elected as President of the Association for Educational Communications & Technology (AECT). AECT, with a 90-year history, is the leading international professional association for educational technology and instructional design. Beginning with AECT’s annual conference in the fall, Dr. Pita will serve a three-year term as President-Elect, President and Past-President. He is currently AECT’s only officer from a private-sector college or university. “It is an honor for me to be able to represent Sullivan University as AECT’s only officer from a private-sector college or university. What makes this even more special for me is that I was elected by the leaders and professionals in the field on my personal technology and distance learning,” said Dr. Pita.

Did you know that Dr. Rust-Yarmuth, our Wellness Director and Chaplain (non-denominational), has opened a part time private counseling practice? Your Relationship Wellness office at 3042 Hikes Lane, not far from Sullivan’s Main Campus. Dr. Renee, as she is known on campus, recently completed her Kentucky credentials in Pastoral Counseling.

With a wellness approach, clients can clarify what makes them tick. Working to gather can transform relationships, emotions or refresh a so-so relationship. Dr. Renee offers resources ranging from online tests with personal interpretation, to personal coaching or group workshops in mindfulness, e.g., about body image and weight management.

www.yournutritionwisemom.com

Take a look at the blog section of monthly articles. People can choose one of her educational packages to better understand their motivations as a person, toward school, in specific relationships, and in work place bullying and related forms of interpersonal mistreatment.

Employers came ready to hire at Sullivan’s Spring Career Expo

Sullivan University’s Career Services department held its bi-annual Career Expo during the Spring quarter and saw a great turnout from students, recent graduates and alumni. More than 52 employers from industries covering every program field offered within Sullivan University were in attendance, such as: Geek Squad City, Humana, Belterra Casino, Centerplate, and Kroger to name a few. Career Services also hosted several first-time employers: Chili’s Grill & Bar, Click IT Staffing, Cracker Barrel Old Country Store, Farm Credit Mid-America, Genesis Healthcare, Physicians Mutual, Home Instead Senior Care, Primavera, Ryder Systems Inc., Sointol and Tony Romas.

The Herald is delighted to share the news that the Society for Human Resource Management (SHRM) has acknowledged that Sullivan University’s Human Resource Leadership program has renewed its alignment with SHRM’s HR Curriculum Guidebook and Templates. Throughout the world, 352 programs in 264 educational institutions have been acknowledged by SHRM as being in alignment with its suggested guides and templates. Created in 2006 and revalidated in 2010 and 2013, the HR Curriculum Guidebook is part of SHRM’s Academic Initiative to define HR education standards taught in university business schools and help universities develop degree programs that follow these standards.

More good news from this venue Dr. Gary Metcalf, Dr. Teresa Daniel, Dean & Professor-Human Resource Leadership Program, and doctoral students Helen MacLennan, Dennis Leber, Jonathan Norton, and Calvin Benjamin are working closely with the U.S. Army to examine issues of toxic leadership in the military. The U.S. Army uses the term “toxic leadership” for similar abusive behaviors that we generally refer to as workplace bullying in the corporate or university sectors. The students have been involved in the project since it was in the proposal stage, participate in regular update meetings, and are actively involved in interviewing participants (e.g., active or retired within the last 5 years at Sergeant First Class and above) based on a prescribed list of questions. When the interviews are complete, they will also participate in the analysis of the data and development of findings, and present the study’s conclusions to fellow doctoral students and faculty members at the October PhD retreat.

Onsite military visit planned

A visit to Ft. Leavenworth, Kansas is planned in July to talk with senior military leaders and get their insights. “Our goal in partnering with doctoral students is to create opportunities for interested students to actively participate in research and academic conference presentations during the two-year period of their course work leading up to their dissertation study” stated Dr. Daniel. She added, “We hope that this active learning process will demystify the research process and build student skills and abilities so when they begin their own dissertation research, they will do so with greater confidence.” In addition to tackling a significant issue that is currently being widely discussed within the military, this is a “win-win” for the U.S. Army and Sullivan University. Students and faculty both gain valuable research experience while the U.S. Army will, hopefully, gain some insights and ideas about how to deal with toxic leaders. The Herald hopes to share the results of their preliminary findings in future issues.

HR program receives affirmation plus professors and doctoral students team up on military research

The first Sullivan University seminars were a complete success for the Kentuck National Guard (KYNG) Resilience Training, a product of the partnership with Active Heroes. Over 40 military families benefited from the expertise of faculty Dr. Lavlena Wilkin and Dr. Heather Merrifield. The seminars are sixty to ninety minute discussions including skill developments such as resume building, conflict management, budgeting, healthy eating and emotional intelligence.

The seminars conducted are part of Sullivan University’s commitment to support the troops in our community with our biggest resource – education, or more information about this organization and our partnership, please refer to activeheroes.org.

Military partnership grows

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Sullivan University holds seminars for members of Kentucky National Guard

Sullivan University is proud of its distinction as a military-friendly school.

Sullivan’s Spring Career Expo paid off in a big way for student Rachel Greenwood, shown here with Executive Chef Paul Sant from Crowne Plaza where Rachel is beginning new career. She will graduate in September.
Faculty adapt best practices to share knowledge with students

Sullivan University's faculty are enthusiastic about their profession and are always looking for new ways to impart knowledge to their students. Over the past few years, faculty members have been exposed to a variety of learning theories during university-sponsored retreats. Of these, there are four major theories: active learning, problem-based learning, collaborative learning and experiential learning which is learning by doing, because it involves absorbing knowledge by conducting an activity rather than by reading about or memorizing the concept. Based on Sullivan's mission as a career-focused university and the current student population, Finance instructor Richard Routt believes the best learning style is experiential learning.

Routt created two course projects using the experiential learning approach Medical Law and Ethics (MS 204) is a course required for all office technology students and gives a brief overview of the legal aspect of health care, health care delivery systems and basic bioethics discussions. In it, Routt breaks down the system into five components: the "five decision makers," and then highlights the relationship within these five components: insured patient, businesses offering health coverage benefits, managed care, doctors and hospitals, and the government. State and federal laws, payment systems, capitalism, and individual perceptions shape the relationship within those components. The system is studied in its most current state including the Patient Protection Affordable Care Act '10 and how current legislation affects quality, affordability and accessibility.

Students then pick a country, examine its tax structure, the relationship of the country's decision makers, demographics, and any unique health care processes. Once the country analysis is completed, the students determine if any specific processes can be used by America. "I have given an example of an experiential theory applied to a University course and challenge the faculty to share their own course learning success stories in future issues of the Herald," stated Routt.

Students made up snow days in a yummy fashion

With the start of summer's hard to recall that the region had a plethora of snow days to make up. However, in the Winter 2014 quarter, Dr. Linda Jackson's International Business class found a tasty way to do just that when Dr. Jackson encouraged her students to bring in a dish from their native country to share. Left to right, Andrew Palmer, Jennifer Howard, Sherry Pope, Jamie Bigham, Robert Adamscoy, Kristan Leonard, Keane Winston, Brittany Whitworth, and Maria Salarz.

Early Childhood Education

Sullivan students learn safety and nutrition in comprehensive class

Sullivan’s Early Childhood Education classes learn from hands-on active learning experiences both in and outside the classroom. In Infant Care class the students learn about feeding, bathing, diapering and soothing babies by practicing techniques with baby dolls and teddy bears. The Happiest Baby on the Block is a program that teaches soothing techniques including swaddling. Students swaddle teddy bears in soft blankets to practice that skill. The Safety and Nutrition class this quarter were certified in CPR and First Aid by actively practicing the skills needed to assist children when they may experience health or safety issues. The class worked in the culinary kitchen to explore making natural baby food, toddler snacks, preschool and school-age lunches and snacks.

Strong Sullivan presence at prestigious conference

Professor Angela Riggs attended the International Nanny Conference at the end of March in Los Angeles, California. She not only attended but presented a workshop on guidance and was installed as a member of the INA Board of Directors and Chairman of the Education committee. Congratulations to Professor Riggs!

Nicholas Riggs, Dean of Legal Studies presents Claudia King with her scholarship certificate.
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SULLIVAN UNIVERSITY HERALD
TRISHA A. ABNEY  SCOTT D. AVERY  AMANDA D. BRAKE  PATRICIA A. FERGUSON  CHASSIDI M. GARRETT  GRACE GILDE

The star indicates the use of the lifetime, fee-free employment assistance from Sullivan’s Career Services Department

Sullivan University’s Graduates’ Success...

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and more Graduate Employment Success...

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Claudia King ★
Blake E. Koch ★
Stephanie M. Peeler ★
Matthew S. Polston ★

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Charlie J. Shumanarach ★
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Executive Chef
Society of St. Vincent DePaul
Louisville, KY
Their lives changed thanks to Sullivan

“Making the choice to attend Sullivan has changed my life for the better.”

DOMINQUE WICKER, Class of 2014, Pharmacy Technician

Sullivan is strengthening the pipeline of talent in the pharmaceutical industries and changing lives. Through our community pharmacies are filling up with Sullivan University College of Pharmacy and Pharmacy Technician programs. Dr. Scott Cromer, Pharmacy Manager for Rite Aid and a graduate of the Sullivan University College of Pharmacy career program of 2013 has had a thriving career since his graduation. Dr. Scott Cromer, Class of 2013

Cromer is passionate about his career. That passion, along with dedication and hard work has helped him to succeed in the field of pharmacy.

Graduate hires graduates

Not a stranger to pharmacy work, before becoming the Pharmacy Manager, Dr. Cromer worked for Rite Aid for ten years as a pharmacy technician, pharmacy intern and pharmacist. Understanding what it takes to run a successful pharmacy, Dr. Cromer turns to his alma mater, Sullivan University, when he needs pharmacy talent. Dr. Cromer explains that “Pharmacies in the Louisville community are presented with a unique advantage in regards to pharmacy technicians. Sullivan’s Career Services team and the Reverse Pharmacy Technician Career Fair provide easy access to the most qualified pharmacy technician candidates in the area.”

Dominique Wicker, a 2014 graduate of the Associate of Science in Pharmacy Technician Degree program is one of the strong talents that Scott has hired for his team as a technician. Dominique had set her sights on obtaining her degree because of her desire for a career that would give her the opportunity to help others and become a greater role model to her young daughter. She worked hard to get through the program, admitting that there were some hard days but she kept persisting.

Strong support from Sullivan staff

Dominique is now relied on faculty and staff to get her through the tough times. She explained “Professor Nancy Rath, has been an amazing heart. She would come in on her off days and provide me with the extra assistance that I needed in my Pharmacy Calculations class.”

She also mentioned the dedicated support she received from Elizabeth Davison, Director of Career Services for Health and Medical Programs.

“Both and I met about a year before I graduated, right at a time that I wanted quit and leave school before completing my Associate’s degree. Beth really helped me through some hard times, she was a big cheerleader for me and it was not just about her helping me finding a job, she helped me find a career.”

Just before her graduation, Career Services helped Dominique connect with Dr. Scott Cromer at Rite Aid.

Dominique points out that “attending Sullivan has prepared me tremendously. Adapting to the pharmacy environment has been an easy process because of the education I received at Sullivan University.”

Currently, Dominique is working as a Pharmacy Technician on Dr. Cromer’s team. They work together to run a pharmacy that focuses on patient care and health and wellness.

Dr. Cromer explains that “as pharmacists, we are the final check point in the line of healthcare professionals to ensure each patient is receiving the appropriate and optimal treatment.”

continued from page 2

Spring Career Expo

Employers were overheard raving about the quality of students and alumni that attended the Expo. One employer mentioned that “the students we spoke to were very qualified.” Additionally, one employer interviewed an applicant on-the-spot and others stated they would be setting up several interviews within the following weeks.

Students and alumni who attended also mentioned great things about the event. One soon-to-be graduate stated that he “made some really great connections today, in fact, I think I might have a potential job as a result of today.” Another student mentioned that she was impressed with the diversity of employers who attended and how it provided her with many options for future employment.

Plans are already in the works for the Fall Career Expo in October 2014. If you want to be one of the first to know about upcoming events, find and ‘like’ Sullivan University Career Services – Louisville on Facebook or connect with Sullivan University Career Services – Louisville on LinkedIn.

Below, Brian Strickler, Class of 2014 discusses employment opportunities with Glauco Stieckelberg and Tim Eagen from Belterra Casino/Belterra Park. Brian is now pursuing his Bachelor’s in Paralegal Studies/Business Administration. He said the Career Expo was an “excellent networking opportunity.”
Students go on the hunt
Spring quarter saw the library offer a variety of activities and outreach events for the Sullivan’s Louisville campus. Instructional librarian, George Bergstrom, introduced many students to the library through scavenger hunt questionnaires. Students look for specific books, issues of periodicals, interact with the staff and gain familiarity with the building and its resources.

“The scavenger hunt is a great problem-based learning activity, and the students seem to enjoy sharing the problems with a partner. An additional benefit to having this done early in the quarter is that students often become friends with a new classmate,” stated Assistant Professor, Nancy Albookach. Her Information Literacy class participated in the event.

Sullivan students are always ready to help each other
Dr. Donna Hanks didn’t have to look too far away places to find a hands-on learning opportunity for her day Human Resource Leadership class. She simply made an announcement in her evening classes, made primarily of working adult students, and David Franco was quick to accept the challenge. Dave works as the Business Unit Manager at the Dafco Foundry and offered to give a tour, and arrange a meeting with the company’s HR director. Students were encouraged to ask a variety of questions related to process, operations, and human resources. It was a fantastic tour and a wonderful learning experience made possible by students helping students!

Learn more about David Franco below.

One good thing led to another
Teaching creates all other professions. -Author Unknown

James Riddle had never thought of teaching. Since the 90’s, his background had been in the information technology field. If it was something he needed to know for his job, he would read a book or just figure it out based on trial and error. His self-taught methodology worked well until the last recession when he was laid off. Realized he needed more

Although James landed several job interviews, he was always asked what certifications or degrees he held and had to answer none. “After a few times I realized I needed certifications that said I knew what I knew. I did some research on what would be the best path and found Sullivan offered certifications while I could be getting college credits. When James enrolled, he planned to only earn his certifications. But, “when I had enrolled in my certification classes, I realized how close I was to earning an associate degree. And, when I had completed it, realized that I was just a year away earning my bachelor’s degree.”

Another profession developed
Although IT was his first love, he soon developed another. “From time to time, Travis Tiller, Department Chair, IT Academy at Sullivan, had mentioned to me that he thought I’d be a good instructor and that I should consider it. I had looked through the job openings in the Sullivan University System website and noticed that Spencerian College was looking for an instructor for Microsoft Office. I had the educational qualifications and thought this would be a great opportunity to see if teaching was something I’d enjoy. It was a win-win experience! I applied and within a couple of weeks was hired. I’ve finished my second quarter and hope to be back.”

Sullivan experience has been great
After completing his Bachelor’s in Information Technology in 2013, James decided to continue his education and earn his MBA/MSMIT degree. “When I started in the associate degree program, I figured it would be weird being an ‘elder statesman’, but my student experience has always been great. I feel like I’ve been able to bring my life experiences to my classes to hopefully contribute a different perspective to the material. As a graduate student, I’ve had a good mix of on-campus and online classes. While I often miss the face-to-face interaction with instructor and classmates, the flexibility of online classes has been an incredible benefit with my very crazy schedule.”

Shares what he has learned
Sullivan’s graduate school has given James another benefit. “I’ve already been able to take things I’ve learned in class and apply it to my job. Although I really enjoy teaching, I’m planning on staying as a System technician with Dupli- cator Sales & Service. It keeps my skill set good and allows me to bring real world experience into the classroom.”

Nursing memorabilia displayed
For several years, the Library has highlighted programs ranging from Culinary Arts to Pharmacy Technician by displaying items related to their missions. Since the display rotates periodically, interested departments can contact the library about utilizing the exhibit. Currently, the exhibit has an attractive and wide-ranging collection of nursing history items. From pictures of famous nurses (did you know poet Walt Whitman was also a nurse?) to personal effects such as an antique nursing cape donated by Nursing Dean Marilyn Maschuck, the display celebrates the culture and sacrifices of nurses past. Former librarians Belinda Yff contributed a number of items including her Red Cross pin and graduation nursing cap which differ from school to school. The Red Cross pin is also personalized. Each one is to either be buried with the nurse to whom it belonged or returned to American Red Cross National Headquarters in the event of the nurse’s death. Also in the exhibit are a series of period novels chronicling the adventures of Cherry Ames, a young girl who decides to become a nurse and pursues a very diverse career in that field.

For more check out LibGuide at libguides.sullivan.edu/nursingexhibit. Or stop by the library to see nursing history in person!

Book dates never stand you up
Would you like to add a little mystery and wonder to your life? The Sullivan University Louisville Library and Learning Resource Center has you covered. Every quarter we select a number of deceptively familiar and fascinating titles that are looking for the right reader. They are dressed up in a fancy wrap, labeled with a personal ad and fascinating titles that are looking for

Celebrating through sharing
The library celebrated National Library Week and its theme of ‘Share change at the library’ by collecting school supplies for the mentoring program at Family and Children’s Place.

A really hot career
Growing up in California, David Franco studied metal shop in high school which led to a job with Dameron Alloy Foundries. Starting in the foundry, he poured steel for 15 years, and moved his way up the company ladder to night shift supervisor. Relocating with the company to Louisville in 1998, he continued to work in the foundry as the melting supervisor. David has been instrumental in growing the foundry business and his career has grown as well. Eight years ago he advanced to his current position as the Business Unit Manager for commercial castings. David Franco has been my home for 28 years, it is the first and only full-time job I ever held,” David stated.

Sullivan has been his “home” too.
In 2011, David earned his associate degree in Business Administration. Like most business people, he chose Sullivan for its flexible class schedule. “Sullivan’s schedule afforded me the time to earn my degree while working and traveling full time,” David said, adding, “Courses that Sullivan offered fit my career goal and were designed to meet my educational business needs. . . the degree afforded me to solidify my position within the organization and to be considered for future opportunities.” Those opportunities have led to continuing his education. “I came back to Sullivan for its supply chain program. Our company has expanded globally over the last several years and completing my bachelor degree in supply chain management will enable future opportunities for myself and the company.”

Sullivans Library is open to all and a great place to get caught up on your reading. Below, Elizabeth Gossett, Baking & Pastry Arts, Early Childhood Education.

After their Scavenger Hunt, Dina Castillo, Human Resource Manager discussed HR company procedures with Chad Tapia, Tracy Chesser, Brian Helle, Sunny Panaher and Dr. Donna Hanks.

The scavenger hunt was amazing... It was really interesting to watch another task get poured into casting molds and how a product went from molten lava get poured into casting molds and how a product went from molten lava and raw materials to end product.

BRIAN HENLE
Business Management

One the best things that happened to me was that I realized I was a good problem solver. When I enrolled at Sullivan, I decided to earn an associate degree because I wanted to study something that I would enjoy doing... I’ve been in the foundry since I was 15 years old and that experience made me realize that I would like to oversee the entire process of casting.

David Franco, Business Management

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Congratulations to the College of Pharmacy’s Class of 2014.

The College of Pharmacy (COP) recently held the Commencement Ceremony for the 97 graduates of the Class of 2014. These students began their journey toward a Doctor of Pharmacy degree on July 5, 2011, and following two years of classroom instruction and one year of rotations, earned the privilege of being addressed as Doctor.

The Commencement Address was delivered by Dr. Cathy Hanna, President of the Kentucky Board of Pharmacy (KBOP). Dr. Walter Soga, in his final address to the graduates as Interim Dean, charged them with remembering that their patients “represent the sum total of their focus, attention and care. Your duty to them never goes on break.”

Dr. Soga’s service to the COP will come to a close on June 30, as the College welcomes Dr. Cindy Stowe, who assumed the role of Dean on July 1. Dean Stowe comes to Sullivan from the University of Arkansas for Medical Sciences College of Pharmacy, where she most recently served as Professor and Associate Dean for Administrative and Academic Affairs.

Dean Stowe welcomed the new Class of 2017 Doctor of Pharmacy students at their Orientation/White Coat Ceremony held that day.

The mission of the Student Ambassador program at Sullivan University is to serve proudly as a representative of Sullivan University and the Department of Admissions while simultaneously serving as a peer for new students who are preparing to begin their journey as a college student. Student Ambassadors provide exceptional hospitality to visitors and potential students during on and off campus events and can also be found greeting guests during open houses, registration, or orientation.

In addition to answering questions that families and potential students might have, they also get to have fun by organizing games and activities for new students during these events.

Each Student Ambassador maintains a blog where they share their experiences in the program. Visit our blog to share their journey as Sullivan students at suanbassador.blogspot.com.

To serve as an ambassador, students must maintain an excellent GPA, display good character, and show passion for being a representative for Sullivan.

“Being an ambassador is one of the greatest accomplishments I’ve achieved,” stated Maria Salazar, adding, “As a proud representative of Sullivan University, I have the opportunity to get involved in activities where I can serve and guide new students and their families. Most of these allow me to develop my personal and professional skills as well as gain new ones. I am both honored and privileged to be a part of Sullivan’s Student Ambassador program and encourage others to participate.”

Students make great ambassadors
by Maria Salazar

Money talks
by Dr. Anna Stamp

During the Winter 2014 quarter, Sullivan’s First Year Experience (FYE101) courses implemented a Financial Literacy component to help students understand their student loans, repayment options, and other personal financial issues such as a budgeting and credit card usage. The Department of Education has found it important to educate students in the beginning, middle, and end of their educational careers about Financial Literacy (FL) that they can better proceed to handle loan repayments and other financial situations.

The website, www.lifeskills.org, has become the hub of information on this topic for Sullivan students. This free website allows students to sign up and have access to hundreds of different financial literacy lessons. Students are responsible for completing at least three different lessons titled “What do I need to know About Repaying My Student Loans?” “What if I have Trouble Repaying My Student Loans?”, and “How do I Achieve My Goals?” After completing these lessons, students are asked to reflect on their information and how it applies to their own personal situations in a critical thinking essay assignment.

Favorable response

As this component enters its second quarter, the FYE faculty is encouraged by the response, and the students seem receptive to this important information. Professor Jonna Lilly states, “It’s a great idea to include the financial literacy component in FYE because students need to know how to avoid becoming a statistic. Many students have expressed to me that they have maxed out their credit cards and don’t know how they are going to pay their bills or provide for their families. It’s obvious, that more discussion about money management is necessary.” After working with her students, Professor Nancy Aulenbach is pleased to hear her students say, “I didn’t know that!” after completing their Financial Literacy lessons.

Professor Karen Morris was happy to hear one student say, “I think the financial literacy portion was helpful because I did not know the loan companies would work with us as long as we are paying something.”

Continuing to improve the implementation of Financial Literacy into FYE 101 is a goal of the faculty who all believe that this is an important lesson which better prepares our students for the future.
Taste of Derby event showcased student talent
$5,000 scholarship awarded and University receives $15,000

Students at Sullivan’s National Center have many unique opportunities to build their resumes both on and off campus. They often have an opportunity to learn from the industry’s finest, by working alongside renowned chefs at a variety of spectacular events, like this year’s Taste of Derby, a fundraiser for the Dare to Care Food Bank and the United Nation’s World Food Program.

Sullivan students recently networked with the premier chefs who represented famous racetracks and top restaurants from across the United States. In addition to assisting the celebrity chefs, on campus when they did their “prep” work prior to the event, students also worked alongside the chefs at the spectacular Taste of Derby held at the Kentucky Fair and Exposition Center.

The best of the best

While many Culinary and Baking and Pastry students worked in a variety of venues at the event, for students Rozalind Segoviana, Don Matutina and Whitney Fontaine, the event provided another opportunity to display their culinary expertise.

Earlier, a preliminary culinary competition was held on campus to choose three students who would demonstrate their winning dishes in small plates to those attending the event as well as prepare their dishes on stage to a judges panel of celebrity chefs.

The on-stage culinary cookoff tested the mettle of the student competitors. They had 30 minutes to prepare their entries while several of the celebrity judges including Chef Tiffany Faison from Top Chef and Chef Nathan Lyon observed and often interrupted the students’ creative process to ask questions. Although the lights were hot, the crowd was noisy, all the competitors stayed focused as they created their “signature” dish. After the judges tasted each dish and deliberated, Whitney Fontaine was delighted to be declared winner of a $5,000 scholarship from Creekstone Beef.

Churchill Downs recently named a race in honor of Sullivan University. In the winner’s circle are executives from Churchill Downs, Winston’s Executive Chef John Castro and Culinary Arts Chair Chef Allen Akmon.

The Taste of Derby event has given Sullivan University’s National Center for Hospitality Studies and its’ students an annual chance to shine on a national stage. “In addition to the multitude of networking opportunities which often culminate in internship and or job opportunities for graduates of the program, the event is now benefitting students in the area of scholarships,” stated Culinary Arts Department Chair Chef Allen Akmon. As the Herald goes to press it learned that Churchill Downs has come through as the largest supporter of the students within the NCHS with $15,000 worth of student scholarship funding. Executives of Churchill Downs were quick to say that, “The Taste of the Derby event would not be possible if not for the support of Sullivan University and the NCHS student volunteers.”

Well suited for this new role Chef Jilleba is in a very select group of Certified Master Chefs. (CMC) the highest and most demanding level of all American Culinary Federation’s certification levels, granted only after the candidate has passed an eight-day test of intensive culinary skills and knowledge of healthy cooking, buffet catering, classical cuisine, freestyle cooking, global cuisine, baking and pastry and to keep the CMC a chef must recertify every five years, document- ing 80 hours of continuing education.

As a culinary competitor Chef Jilleba has won numerous awards at the International level including named First Overall in the World at the Knorr World Culinary Grand Prix in Glasgow, Scotland. He has been equally successful as a team member and individual entrant representing the USA at the Culinary Olympics IKA in Germany winning three gold medals, three bronze and has medaled at a number of other competitions. Chef Jilleba was the team manager for the American Culinary Federation’s Culinary Team USA for the 2009-2012 term and currently is the chair of ACF culinary competition committee.

The addition of Master Chef Jilleba as a faculty member solidifies NCHS as one of the leading, nationally-recognized culinary colleges in America,” stated Chef David Dodd, Executive Director of the National Center.
**Advisory Board chef visits Sullivan class**

Chef Looi Peng, co-owner and chef of Asianique Restaurant, has been a member of the Sullivan University Culinary Arts advisory board for more than 15 years and continues to take an interest in students’ educational process. Chef Looi was invited to the international cuisines class to give a demonstration on Wok cooking. The presentation quickly turned into a historical account of Asia and Southeast Asia in relation to influences, typical ingredients, cooking techniques and regional preferences. After the demonstration and presentation of a variety of Asian cooking equipment, Chef Looi joined the students for their daily meal presentation. The focus of the lab was to establish distinct differences between the Japanese, Thai, Korean, Vietnamese and Chinese cuisines and as such the international class prepared specialties from each country presenting them as individual groups. Chef Looi went on to explain why and how the cuisines were both similar and different at the same time. The guest appearance was the perfect capstone experience to close the quarter within the international cuisines lab.

**Distinguished Visiting Chef Series is great perk for Sullivan students**

Each quarter Sullivan students have an opportunity to gain tips, techniques and recipes from famous chefs who visit the campus and demonstrate their skills. Executive Chef Bobby Benjamin, Class of 2005 graduate, Executive Chef Bobby Benjamin of La Coop Bistro À Vins has been ranked as one of the top chefs in America in the Best Chefs America Book. He had previously worked with renowned chefs such as Sean Brock, Wolfgang Puck and Gino Angelini before returning to Louisville.

Chef Benjamin has a true passion for teaching young culinarian’s profession- alism, and spoke about the importance of food, and the passion that it takes to become successful in the culinary world. Special guest Chef Nathan Lyon

While not a part of the Distinguished Visiting Chef series, students were also treated to a culinary demonstration by Emmy-nominated Chef Nathan Lyon who was in town for the Taste of Derby. Known for his simple, innovative cuisine featuring fresh, seasonal ingredients. Host of Good Food America (Vena Liv- ing), chef and co-host of Growing A Greener World (PBS), he was the creator and host of A Lyon in the Kitchen (Discovery Health and Fit TV).

Chef Nathan Lyon among the final four on the second season of The Next Food Network Star, and appeared as a guest chef and ex- pert on Home Made Simple (TLC) and Real Simple Real Life (TLC). He is the author of, Great Food Starts Fresh, which has been quoted by Alice Waters, Graham Kerr, Jamie Oliver and Curtis Stone. Students were entertained by his humorous style while he demonstrated an Apple Fennel Salad.

**Students were the stars at Celebrity Scholarship Dinner**

Left to right, former Dean of the National Center, Keith Lorna, scholarship winner Angelina LaRosa, Executive Chef Josh Betti and President Glenn Sullivan.

What do you get when you combine a well-known chef, diners hungry for an evening of epicurean delight and Sullivan culinary students? The answer is the Celebrity Dinner. Held once a quarter in Winston’s restaurant, the Dinner gives guests an opportunity to meet and chat with the guest chef while enjoying hors d’oeuvres passed by the students in Sullivan’s Advanced Techniques class. Participating students also did prep work when the Brown Hotel’s Executive Chef Josh Betti was the recent celebrity chef. His Sous Chef Ryan O’Driscoll, Class of 2003 accompanied him. The culmination of the evening was the announcement of a $3,500 scholarship, awarded to Angelina LaRosa, chosen through the Scholarship Committee’s process and who was one the students who worked that evening “Those type of events are a big win for all, experiential learning for our students, continuing student education scholarships, promoting our local chefs, community involvement, vendor partnerships, and fun teamwork for all involved,” said Chef Instructor Allen Akmon, Culinary Arts Chair.

**Dining how sweet it is!**

Sullivan’s Baking and Pastry Arts Competition Team received three silver medals, two bronze medals and two diplomas at the American Culinary Federation’s Midwest Culinary Institute Competition in Cincinnati, Ohio. No gold medals were awarded. The team, alongside Chef Derek Spendlove, Baking and Pastry Arts Chair, practiced diligently in all different categories for the competition. They presented pieces in Hot Dessert, Chocolate, Pastillage and Work in Fat.

Left to right: Chef Instructor Derek Spendlove, Alexandra Cruikshank, Zoe Badillo, Chef Legenas Boggs, Leisha Rainwater-Clark, and Ashley Post.
Students had a blast on Chicago learning journey

On a sunny morning, 28 students from Sullivan’s Event Management and Tourism and Hotel Restaurant Management programs, three instructors, the NCHS Executive Administrator and the NCHS Ambassador loaded up a chartered motor coach for Chicago. The Spring Convention Destination Learning Journey has been developed to showcase a major convention city as a tourism destination and the economic impact of the convention segment of the industry to the NCHS students.

Excellent hotel presentation

Garde Manger classes

If asked to name a tool used by culinary students, probably a chainsaw would not be among the top choices. But for students in Sullivan’s Garde Manger lab, a chainsaw and chisels are standard equipment used to sculpt ice centerpieces that are often focal points of buffets.

In Garde Manger classes students concentrate on salads and cold sauces, including the production of pastes, terrines and sausages. Students also learn about the preservation and reutilization of meat referred to as charcuterie: the preservation of meat.

Students also spend time making fresh pasta, producing restaurant-style desserts, hot and cold hors d’oeuvres and appetizers as well as hot and cold soups.

Highlighting a Garde Manger class

Carey Thompson

Alexia Echols appreciated her cup of complimentary hot chocolate, after working on her ice sculpture.

Lauren Steele and Blake Gilbert.

Students let their imagination soar

JT Devito and Alison Crossett with their cake, complete with sparklers. Alison said, “It was a great experience. The relationships I have individually with each chef is my favorite part of it all. Every chef instructor has something unique that they have contributed to my experience here at Sullivan and I will always remember them by the lessons and values they have taught me.”

Student receives “new” degree

Rachel Conn is on the fast track for success. She just completed a “Ducktorate” Degree in Advanced Studies in Hospitality Management at the Disney Institute. She had spent six months interning at several Disney properties at Disney World in Orlando, Florida. Rachel is working on her Bachelor of Science in Hospitality Management degree at Sullivan.

Alicia Sanders Hotel Restaurant Management

I would like to manage or open a restaurant someday. I believe Sullivan University can help me achieve my goals.

Michaela Snow Hotel Restaurant Management

I enjoyed the hotel tours and liked learning what goes on in the back of the house.

Amelia Hein Event Management and Tourism

I felt this journey related very well to my degree. I have a lot of experience at Four Seasons and at the National Restaurant Show. It will be very helpful after I graduate.

Hope Norris Hotel Restaurant Management

I thought the Chicago trip was very informative and it really relates to Hotel Restaurant Management because it gave me a great glimpse into what a dedicated career in hotel management can be.

Patrick Kermany Hotel Restaurant Management

 Dundee's has the best cheesecake in Chicago. It needs its own fork!

Garde Manger Winter 2014 was an amazing experience with the students. I taught. I had several students from Culinary Camp and Chef Shadow days creating camaraderie that made for a great quarter!” stated Chef Instructor Danielle Gleason.

Students at Millennium Park

“I enjoyed the hotel tours and liked learning what goes on in the back of the house.”

“Four Seasons was a great experience. I learned so much about the operation at Wildfire. I was able to go to the convention and other seminars and professional demonstrations. This experience brings to life what I have learned in many of the program core curriculum classes. Not to mention they all looked very professional in their Sullivan uniforms, the blues, the uniforms for these programs as part of the professional dress requirement.”

Students at Millennium Park

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“Four Seasons valves on her ice sculpture.

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The Sullivan University Student Activities Committee had the opportunity to give back to the community recently while volunteering downtown Louisville.

“The students were able to prepare a meal and do chores around the home,” said Kim Atwood, Student Life Coordinator.

House programs provide a bridge to quality corporate, that finds and supports Providence Metro EMS.

the time they need together to heal faster and cope better.

Simply Tia Chi and the Louisville Center, Rita Higgins-Myers with the American Heart Association, College Representatives from the American Dietetic Association.

Cheers! from the Etiquette Dinner.

Chef Katie Payne’s Culinary labs. JaMese Sullivan, tries some of the heart healthy dishes made by Sullivan University’s main campus located to the rear of the Ohio River on May 1st.

Sullivan University’s main campus located to the rear of the Ohio River on May 1st. and launched the Belle of Louisville, a historic steamboat, for a three hour cruise. After boarding, passengers enjoyed the different levels of the old sternwheeler. Once the paddle wheel began turning guests made their way down the Ohio River. When the DJ started cranking out music everyone headed to the back of the boat for dinner. Judy’s restaurant served the best of the best. Everyone loved the food served by the DJ and surrounded the area with beautiful scenery on the top level of the boat.

With the DJ cranking out music everyone headed to the back of the boat for dinner. Judy’s restaurant served the best of the best. Everyone loved the food served by the DJ and surrounded the area with beautiful scenery on the top level of the boat. Enjoying the night away on the main level. This year’s attendance was 400 passengers, an attendance record!

Left to right: Denise McKinley, Brittany Jolly, Kim Atwood, Student Life Coordinator; Bobby Fehribach, Larry Charlton, Residence Hall with the luxuries offered by this facility that are beyond what a typical dorm is like. Amenities such as a swimming pool, onsite gourmet dining hall, theater and recreational activities are just some of the benefits offered. All students were shuttled around town for evening activities and dining out.

2014 Culinary and Pastry Camps

Sullivan University recently held a series of camps attended by 103 high school junior and senior campers from 14 states. This was the eighth year for the Culinary Camp and the first year for a Baking and Pastry Arts Camp. These camps were designed to give high school students a chance to test drive careers with 30 hours of hands-on classroom engagement and experience camp life. Most of the campers spent the week in the University’s Gardiner Point Residence Hall with the luxuries offered by this facility that are beyond what a typical dorm is like. Amenities such as a swimming pool, onsite gourmet dining hall, theater and recreational activities are just some of the benefits offered. All students were shuttled around town for evening activities and dining out.

Pastry campers learned how to make a cocoa and coffee nutty chocolate pie with marzipan icing. The winner was Kasey Gilmore, Culinary Art student, Kasey Foster,bedazzling her ukulele. Your Sullivan’s Got Talent judges Bill Starks, Health Services Coordinator; Kim Atwood, Student Life Coordinator; and Dana Bowman. Back row: Bobby Fehribach (guest of Brittany Jolly), DeLano Jenkins, Lucas Gilbert and Brittany Jolly.

Left to right: Heather Sells, Heather Sees, Lindsey Blackford and Dee Dee Chambers, a student volunteer. Front row: Jarin Tasnim, Denise McKinley and Anne Lei minds her manners.

FINAl STUDY NIGHT

Sullivan’s Student Activities Committee sponsors a variety of food nights for students including an Ice Cream Social, Movie Night and much more. These events are a great way to jump start each quarter and a great opportunity to meet new friends!

Left to right: St. Jean Tanona, Rooney Finch and Brittany Jolly.

WELCOME WEEK

Welcome Week is the first week of school held to welcome new and returning students to campus. Welcome Week is full of activities including on Ice Cream Social, Movie Night and much more. These events are a great way to jump start each quarter and a great opportunity to meet new friends!

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