

Sullivan University- 60 Years

Sullivan University opened its doors in 1962 as Sullivan Business College, started by founders A.O. Sullivan and his son, Chancellor Emeritus Dr. Al “A.R.” Sullivan to meet the need of higher education in the Louisville area. Ten years later, in 1972, the school received the authority to award the associate degree and continued to grow. In 1976, Sullivan made the move from downtown to 3101 Bardstown Road, where it is headquartered today. 1979 was the year Sullivan became the first private career college to receive the prestigious SACSCOC (Southern Association of Colleges and Schools Commission on Colleges) accreditation. After that, in 1982, the first extension campus was born, at Fort Knox, to serve the military and civilian population

of the area. Following the Fort Knox extension, in 1985, Sullivan opened the Lexington campus.

Thirty-five years after its creation, Sullivan began offering the Master of Business Administration (MBA). The Board of Directors then approved the change from Sullivan College to Sullivan University in 2000, which was a monumental point in the University’s history. As time continued, the school continued to grow, 2008 marked the year of the inaugural Doctor of Pharmacy class (PharmD) as well as the year the culinary students were chosen to cook for the United States Olympians at the Beijing Olympics. Two years after Beijing, Sullivan University welcomed its inaugural Doctor of Philosophy (Ph.D.) class. With expansion continuing, the University



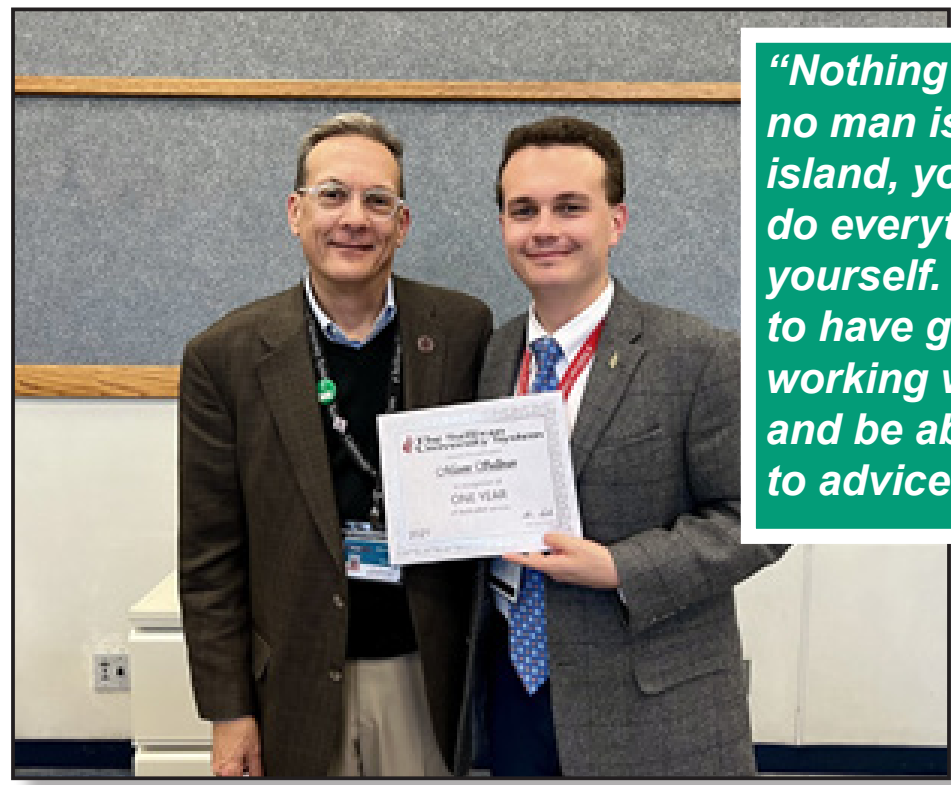
Founders A.R. (Alva Ray) Sullivan (standing) with his father, A.O. (Alva Owen) Sullivan

then welcomed its inaugural Master of Science in Physician Assistant class. Most recently, Sullivan University has partnered with NASA HUNCH (High Schools United with NASA to Create Hardware) to complete the NASA HUNCH Culinary Competition where the winning team’s dish is sent to the International Space Station.

Currently, Chancellor Glenn Sullivan, third generation of the Sullivan family, is leading the University. The Chancellor grew up in the school business, working

continue the tradition, has been extremely rewarding. Speaking with students, learning their histories, and hearing about what they want to do once they graduate is very inspiring. I love walking through the halls and hearing students talk about getting their first big job after graduation. Every day, coming to work, I am so fortunate to see our talented and devoted faculty going above and beyond to help our students succeed and am proud of what Sullivan University is today and what we are yet to accomplish.”

Furthermore, Patricia Sullivan, who played an instrumental role in developing the school in its foundational years was asked how it feels to see the University reach its 60th Anniversary. “We never imagined it would be this successful. We expected just to run a little business school. We never imagined what the future would hold, and we would see. To start 60 years ago with a very small group of students and business only programs, shorthand typing, etc. and now here we are offering doctorate degrees. I have to say that was due to the hard work of a lot of people. Nothing happens, no man is an island, you can’t do everything by yourself. You have to have great people working with you and be able to listen to advice. One of the best decisions we made was moving from downtown to Bardstown Road.”



Chancellor Glenn Sullivan and Marketing Strategist Mason Sullivan

“Nothing happens, no man is an island, you can’t do everything by yourself. You have to have great people working with you and be able to listen to advice.”

with his father, A.R. Sullivan and grandfather, A.O. Sullivan. Continuing the family tradition, Chancellor Sullivan works with his son, Mason Sullivan, who is the fourth generation and oversees the marketing operations of the University. Chancellor Sullivan was asked what it means to him

to be continuing the family tradition and leading the University and this is what he said, “It is exciting to be part of a multi-generational, family-owned business that now has participation from a fourth generation. Being able to work with my father as we grew the school, and now my son as we

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In honor of
Dr. Al “A.R.”
Sullivan



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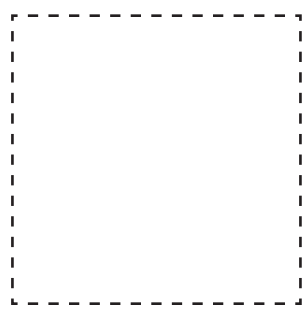
Leading the
university



What’s new at
Sullivan



Alumnus of the Year



Dr. Al “A.R.” Sullivan (1938-2022)



Looking back at the history of Sullivan University, the name A.R. Sullivan is found most places. In the beginning years, the school was on the corner of 4th and Chestnut in Downtown Louisville with five teachers and seven students. With A.R.'s leadership, Sullivan Business College grew into Sullivan University offering Certificates through PhDs all around the globe. Dr. Sullivan dedicated his life to the University, coming in every Saturday to meet with parents and students, continuing the school's mission, and maintaining the high standards set for faculty, staff, and students.

A.R. (Alva Ray) believed in the philosophy of managing by being seen. He was known to always be circulating campus to see what's going on as well as to speak with students and faculty. In 2007, he was featured in a book called *Passing the Torch*, which focused on local Louisville business leaders. To quote A.R. from the chapter titled "A.R. 'Al' Sullivan" he described himself "AS A LEADER, I am very hands on- that's just me. I like to manage processes. I like to see something done very well, not just good. Getting the best requires that you know what's going on, so I probably know more of what's happening than most leaders



of large systems. I don't want any surprises, so that makes me very detail-oriented. I'm still hands-on, even after 40 years."

A.R. always told others how proud he was of his faculty and staff, citing that they make the University what it is. Graduation days were his favorite and until his last couple of years, he shook the hands of every single Sullivan graduate and wished them nothing but success. Among his proudest achievements were developing the school's Culinary program, leading the University to become the first private, career college to gain SACSCOC (Southern Association of Colleges and Schools Commission on Colleges) accreditation, and enabling students to achieve their dreams with education.

The following were what he described to be the most valuable life lessons he learned:

1. **Honesty counts;**
2. **Be a person who does what you say you are going to do;**
3. **Be fair with people;**
4. **Show up and work hard every day. Hard work is 80% of success;**
5. **Be involved with actions, not just words; and**
6. **Don't be a person who joins important organizations just to have your name on a list. Be involved and contribute!**

Chancellor Emeritus,

On behalf of the Sullivan University faculty, staff, and students, thank you for everything. Your work ethic and dedication have positively shaped and impacted the University. You will be missed but never forgotten. Your lifetime of devotion to the University and spirit will always be remembered, recognized, and respected. Lastly, thank you for making the impact you did on countless lives and for building a university that has made a successful future a reality for so many.

Yours Truly,
The Sullivan University Family



President Sullivan visits with Kitty Kelly Riggs one of the original seven Sullivan College students who started it all in June 1962. Kitty is now taking advantage of Sullivan's life-time review privileges and is eligible for life-time placement. Mrs. Riggs is a legal secretarial graduate.

Dr. Sullivan dedicated his life to the University, coming in every Saturday to meet with parents and students, continuing the school's mission, and maintaining the high standards set for faculty, staff, and students.



PICTURED ABOVE: Colonel Sanders, Chancellor Emeritus Al “A.R.” Sullivan, Claudia Sanders, and Patricia Sullivan in 1976 in front of the University.

Leading the University- The Next Generation



Chancellor Glenn Sullivan

Glenn Sullivan is no stranger to the world of Higher Education. He graduated from Tulane University in 1981 and even before that had begun his career with Sullivan. Aside from having worked in about every position of the University, he has done significant work with accreditation agencies such as doing numerous accreditation visits for other schools, representing the University at industry conferences, in addition to receiving numerous accolades. Chancellor Sullivan is an honorary member of the Honorable Order of the Golden Toque, the Confrerie de la Chaire des Rotisseurs, and the Ordre Mondial des Gourmets Degustateurs.

One of the important traditions shared by the University and the Sullivan family has been continued and passed down from A.R. to Glenn. That tradition is assuring that every graduate shakes the hand of a Sullivan at graduation. This tradition has been maintained and continued since 1962.

For over 40 years, Chancellor and CEO Glenn Sullivan has been with the University every step of the way. Leading the University as it opened the College of Pharmacy and Health Sciences in 2008, sending its culinary students to cook for the United States Olympic Delegation in Beijing in the same year, and most recently, our new partnership with NASA. Glenn is the third generation in the Sullivan family to lead the University and is excited for what is yet to come.

What is new at Sullivan University?

Tons! First, Sullivan University is pleased to announce the new Dean of the College of Hospitality Studies who joined the university during the Coronavirus pandemic, Chef David Hendricksen, CCE (Certified Culinary Educator) and CCC (Certified Chef de Cuisine). Chef Hendericksen joins the team with over 40 years of experience! He has been elected Educator of the Year twice during his career as well as having participated in a Menudo soup event in Los Angeles that earned a Guinness World Record. He has also worked with the James Beard Foundation on five dinners at the famous James Beard House in New York City. His teaching philosophy is that everyone can affect the student’s thoughts on education-value, he said “Every minute of student time in class need to have value. Additionally, learning should and can be fun. It doesn’t just matter if the instructor can do something, it matters that the student can do it as well.”

Second, With life returning to normal, the university has shifted many of its classes back to in-person, while still offering online options. Life at Sullivan is returning to normal, and we are sure that it is being done in a safe and healthy manner. One of the core goals of the institution is to strive to maintain a learning environment where students of different walks and stages of life can come to not only learn and grow with each other, but also learn from each other’s experiences.

Third, there are five new Certificates: The *Administrative Accounting Certificate*, the *Business Administration Certificate*, the *Culinary Arts Certificate*, the *Hospitality Studies Certificate*, and the *Restaurant Studies Certificate*. The business certificates are available through the College of Business and Technology, the hospitality focused certificates are available through the College of Hospitality Studies. The aim of these Certificates is to enable students to earn a credential and to begin their



Chef David Hendricksen

“Every minute of student time in class needs to have value. Additionally, learning should and can be fun. It doesn’t just matter if the instructor can do something, it only matters that the student can do it as well.”

careers. The certificate is a short-term program that also enables students to utilize our Stair-Step Approach where they can move on to the diploma to the associates and so forth.

Fourth, the Nursing program has expanded! The Summer quarter of 2022 marks the inaugural nursing class at the Lexington campus. Sullivan University is extremely excited and proud to be offering this program in Lexington and is looking forward to educating more future nurses.

2022 Sullivan University Alumnus of the Year - Justin Murphy

Justin Murphy has completed three degrees at Sullivan University - Associate of Science in Information Technology, Bachelor of Science in Information Technology, and a Dual Master of Business Administration/Master of Science in Information Technology degree. Justin began his education at Sullivan University in 2013, while he was just beginning his career in the tech-in-business landscape as a Project Manager for a point-of-sale reseller. In the past nine years, he has completed three degrees from Sullivan University and his career path in the sector has had a tremendous upward trajectory.

Justin credits his education at Sullivan University as a key to his career success and stated that the “credibility of my education has helped me get further and has eliminated barriers right out of the gate.” Not only did his education provide him with a credential, but



PICTURED ABOVE: President of Sullivan University Dr. Jay Marr, Justin Murphy, Chancellor Glenn Sullivan, and Senior Vice-President for Academic Affairs and Provost Dr. Diana Lawrence.

it also provided him with the ability to problem-solve on-the-job, at many levels, while also helping him to become a better leader. Additionally, his education has taught him to be compassionate

to others and encouraged him to help coach colleagues and help to lift them up.

Justin’s career path has been exciting. He has built a large inventory of experiences and career progressions that have led to his current role as an Emerging Solutions Architect at SADA, Google’s largest Partner, where he is responsible for consulting Google Cloud customers all over the world on the latest and greatest technology Google has to offer. Prior to his current role, Justin served in roles such as the VP of Enterprise Product Management for Republic Bank and

as a Senior International Systems Analyst for Papa John’s, where he led product teams that generated \$2M in new revenue in less than two years.

When asked what advice he would give to other students and graduates, Justin said “never let education defeat you, let it make you stronger.” At the time he entered Sullivan, he was in a transformational period in his career, he wanted to do more and contribute more to the workforce. Sullivan made it possible for him to go to school on his schedule and that flexibility made it easy to accomplish what he needed to. He also said that Sullivan helped to show him that there is so much you can do with your education, you just have to let it inspire you and help drive your passion.

Congratulations, Justin – we cannot wait to see what’s in store for you next!

Check out these students!

DeAnn Strange, who is completing the Associate of Science in Culinary Arts, sat down to discuss winning the APRON Scholarship, working the Taste of Derby, and the Kentucky Derby. When asked about the APRON scholarship, she said “It just means a lot that people here at Sullivan saw my potential and that they were able to send it up to APRON and they read my paper.” DeAnn also worked at the Taste of Derby which is where celebrity chefs from all around the country, and even the world come to Sullivan University to prepare meals for the event with Sullivan students. Along with other students, she stated that “It was a great experience, of course just being around those people. We served thousands, prepping the food and being able to see the people in person was really cool. There were so many people there, we were constantly plating food, putting it out, for hundreds of people grabbing plates.”



DeAnn Strange

Her experiences as a Sullivan culinary student continued at the Kentucky Derby, along with other students “We prepped our food near concessions, where there was extra space. We were able to give people tastings, servings, just giving them a taste of Derby; this is what you can eat here in Kentucky. This is what we are proud of.”

Another FUN FACT is that the Sullivan University students who work Derby are given a behind the scenes tour of Churchill Downs. DeAnn had a great time on the tour. “I thought it was super awesome. That place is incredible. I never thought I would have the opportunity. People talk about the Derby all over the world, but, being here in Kentucky, you have that up close experience. Some people just go to Derby and don't see the behind the scenes but the behind the scenes is incredible; there are so many people working so hard to make it such a great experience and it really is awesome.”

DeAnn also explained how she chose the culinary field and Sullivan University, “I really enjoy cooking, it makes me happy. In the moment when you're cooking something, it brings joy to you, and I really want to push my career more into the catering section. I want to work in a kitchen, learn some stuff here and there, and push for catering. I love serving groups of people and whether it's their special event or someone else's special event, it makes me feel a certain way to just see people happy. Seeing their special day become something even better because you brought a beautiful main dish, or you made this cake that blew their mind! I just like the idea of serving groups of people and making people happy.” Regarding finding Sullivan, Strange explained “Before I came here, I went to a career center. A Sullivan representative visited and talked to us. Sullivan really stood out to me; the chef really stood out to me too. He was kind and friendly, plus Sullivan is rated one of the top culinary schools in the U.S. so why not come to Sullivan.” Since she began the culinary program, DeAnn stated that one of her favorite classes was Garde Manger, “I really enjoyed Garde Manger, as it was something I've never done before, it struck me that this is where I wanted to be and what I wanted to do.” Strange said that she loves all the instructors, but mentioned, “I definitely love Chef Beighey. He is just so kind, funny, and willing to help you at any point in time. He's awesome and makes the class a great experience.”

Want to read about another great student? Keep reading to learn more about Sam Cash. Sam grew up on an Indian reservation in South Dakota with his mother. She cooked for the reservation, those in need, and taught him how to cook! He is currently in his 6th quarter of the Culinary Arts program and is learning about International Cuisines in Chef Akmon's class.

About finding Sullivan, Sam had an interesting route. “I've been wanting to do culinary for several years, I was taking care of my mom. She taught me how to cook, I took care of her up until she passed away a couple years ago. I was thinking I should do the culinary now in her memory. I googled the top culinary schools in the country, scrolled down through there and Sullivan stood out to me, that's how I found Sullivan.” He is doing culinary school in memory of his mother. When his mother cooked for the reservation, she did “a lot of pies, cookies, breads, that's mostly what she taught.” Cash said. Sam's mother made a chocolate cake, called a “Crazy Cake” which is one of the dishes he loved the most, in addition to the Lemon Meringue and Coconut Cream pies.

In regards to graduating, he said “A few years down the road, I eventually, would like to open a small restaurant, bakery in her honor. She always helped people. There were a lot of natives that would come to her. She would pass out different breads, cookies, meals to people who were in need. That is kind of my goal. I want to open a restaurant, bring some of her dishes to the table as well as help those who are in need in different places.”

He is still enjoying his time at Sullivan and wants future students to know “The program is amazing. Come with an open mind and learn all you can



Sam Cash



PICTURED ABOVE: Students are given a behind the scenes tour of Churchill Downs

because each instructor has volumes to teach. As everyone is different, there is something here for everyone and the knowledge is endless. That would be my advice, to learn young, do it while they're young.” Cash also worked the Taste of Derby and Kentucky Derby.

Looking back on the Taste of Derby, he said “It was very nice. I come from a small reservation in South Dakota, so the Taste of Derby was huge to me, I've never been in that big of a crowd. I enjoyed working. I was able to work with Tiffany [Faison]; It was an amazing experience. I thoroughly enjoyed it and was able to work with some good people.” After talking about the Taste of Derby he discussed working at the Kentucky Derby. “It was really nice for me because I grew up watching the Derby on TV. Our family always followed the Derby and Triple Crown winners if there were any, and being able to work Derby, seeing the thousands of people come through, then being able to watch the race, it was truly an experience I will never forget.”

The Taste of Derby



PICTURED ABOVE: A group of Sullivan students gathered around their creations for the Taste of Derby

Throughout the history of the Taste of Derby, Sullivan University has hosted all the chefs for the event since it began about a decade ago. “We are the hosts for some very high-profile chefs and often times, not just nationally acclaimed, but internationally acclaimed.” said Chef Allen Akmon, CEC, CHE, MBA, Director of Culinary Programs. “It is a wonderful opportunity in the hospitality industry. Individuals will realize that there are only a couple of times in your career that you get the opportunity to stand next to somebody that you would normally only see on TV; somebody that has earned that spot. The knowledge that you get and the excitement that you feel standing next to them as a young culinarian is especially motivational. A lot of students over the years have gotten internship opportunities out of these instances, and again, these are chefs and judges from Food Network shows like *Chopped* and *Top Chef*. Just a wonderful experience for students to see somebody who started where they are now and have done what they have done up to this point. It is nothing but motivational and opportunistic for any of the students that participate.” About the visiting chefs, Akmon continued “When

the chefs come here, they can't be complimentary enough. They absolutely love it. They love the atmosphere. They love the students here, and the students get that opportunity to stand next to them and prepare food for a party of 1,200 people. That is a very eye-opening experience for a young culinarian. Preparation and service for a party of this caliber and magnitude is a first for them. It's pretty amazing.”

The Baking and Pastry department also assisted in the Taste of Derby! Students and Baking and Pastry faculty created 7,000 individual pieces of dessert in addition to dough centerpieces, and seventy pounds of ciabatta. For the students, this is not only a neat opportunity because they get to experience high level production and learn how to do something repeatedly with the same quality each time, but also a “once in a lifetime opportunity.” according to Chef Becky Sams, CWPC, CHE, Director of Baking and Pastry Programs.

The Taste of Derby event is an excellent opportunity for students to put a neat piece in their resumes, acquire a once in a lifetime opportunity, as well as make connections with famous chefs that could change their careers.

Employers of Recent Graduates

NAME	JOB TITLE	EMPLOYER
Sherita Autrey	HR Manager	Landmark of Louisville
Samantha Bacci	Registered Nurse	Norton Children's Hospital (Kosair)
Kyle Baughan	Radiologic Technologist	Baptist Healthcare Cardiac Surgery Unit
Latoya Bingham	Recruiter	Peterbilt
Alysia Blair	Director of Health and Wellness	Symphony at Valley Farms
Rebecca Borowski	Baker	Tasteful Elegance
Cristy Brisko	Registered Nurse	Norton Advanced Orthopaedics
Kaysean Brown	Line Cook	Colton's
Heather Bryant	Radiologic Technologist	Norton Brownsboro Hospital
Meagan Buranskas	Registered Nurse	Norton Children's Medical Association
Alec Chavez	Human Resources Generalist	Magna International Inc.
Alisha Coats	Radiologic Technologist	Kleinert Kutz Hand Care Center
Avyriy Collins-Seadler	Registered Nurse	Masonic Homes
Stephanie Cox	Registered Nurse	UofL Health Jewish Hospital
Marcus Crockam	Line Cook	Cheddar's
Anthony Cummings	Accounts Receivable Specialist	Paramount
Crystal Cummins	Custodian/Bus Monitor	Spencer County Board of Education
Emily Daily	Baking and Pastry	Le Petit Gateau
Charley Daniels	Radiologic Technologist	UofL Health University Hospital
Frankie De La Cruz	Line Cook	Seviche Restaurant
Madison Demien	Baker	Sweetface Sugar Shoppe and Bakery
Chelsea DePerto	Surgical Technologist	UofL Physicians Outpatient Center
Zachary Dickinson	Medical Assistant	Family Practice Associates of Lexington
Tingting Duan	Data Scientist	TripAdvisor
Benjamin Edwards	Surgical Technologist	University of Florida Health
Chelsea Elliott	Security Officer	Allied Universal Security
Guerlanda Escarmant	Registered Nurse	PAM Health Rehab Hospital of Greater IN
William Fangman	HVAC Installation Apprentice	Cair Heating and Cooling
Tamara Fields	Accounts Receivable Follow Up Specialist	360Care
Jordan Frazier	HVAC Duct Installation Apprentice	Excel Services, Inc.
Sebastian Gabriel	Pharmacist	Walgreens (Stony Brook Dr.)
Thomas Gala	Line Cook	The Little Pie Shop and Cafe
Laci Graham	Registered Nurse	Breckinridge Memorial Hospital
Sapphira Gravens	Patient Care Associate	Norton Brownsboro Hospital
Charles Green	IT Engineer	Loudon County Treasury Department
Jackson Green	Radiologic Technologist	Baptist Health Medical Group
Chansler Hardin	Manufacturing Engineering Technician	KMG Fabrication, Inc./New Flyer
Hannah Healy	Limited Medical Radiology Technician	Shepherdsville Immediate Care Center
Nelson Hedges	Radiologic Technologist	Baptist Hospital East
Beverly Henry	Practice Manager	Pediatric Psychological Associates, PLLC
Jordon Herring	Owner	The Euphoria Garden, LLC
Zoe Higgins	Sales Representative	Cloud 10 Wellness
Katherine Hollan	Radiologic Technologist	Good Samaritan Hospital UK Healthcare
Demetria Johnson	Certified Pharmacy Technician	Neil Medical Group
Michelle Justis	Team Lead of Customer Support	Northkey Community Care Northern KY
Olivia Kaelin	Accountant	Verizon Wireless
Stephen Kapalko	Line Cook	Rosalie Italian Soul
Sukhpreet Kaur	Front End Engineer	Pro Tek Consulting
Anna Krekel	Contact Center Team Lead	Graduate Hotels
Felicia Krupinski	Night Baker	Silly Axe Cafe
Nathaniel Kubala	Network Technician	Sazerac
Nathaniel Lamar	Chef de Partie	Proof On Main
Isabella Larson	Line Cook	Bavarian Inn Lodge
Kaylie Love	Cook	Walt Disney World
Amanda Manion	Licensed Practical Nurse	Harbor House of Louisville
Samantha Mann	Limited Medical Radiographer	Norton NCMA Bullitt County Office
Tyler McKee	Senior PC Technician	Babcock Power
Amanda McKenzie	Drafter	Power of Design, LLC
Patricia Mercado	Registered Nurse	Baptist Health Hardin
Jamie Meyer	Registered Nurse	Norton Women's and Children's Hospital
Kathleen Miller	Radiologic Technologist	Clark Memorial Health
LaTonia Mitchell	Surgical Technologist	Norton Children's Hospital (Kosair)
John Mobley	Sales Manager	Red Bull Distribution Company, Inc.
Tara Montgomery	Limited Medical Radiographer	UofL Outpatient Pharmacy
Hallie Montross	Manager	Speedway (Corporate)
Maci Mouser	Surgical Technologist	Frazier Rehab Institute
Melissa Mudd	Sales Representative	Mid-Park, Inc.
Museveni Muhumure	Human Resource Coordinator	JBS
Carrie Newby	Registered Nurse	Baptist Health Floyd

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Inheriting the Courier Journal recipe archives



In the Summer of 2021, the Courier Journal gave Sullivan University their culinary and recipe archives which span from the 1940s to the 1990s. In these pieces, readers will find articles about meals, everything from snacks to big spreads for holidays. Dr. Jackie Young, Senior Director of University Libraries, has overseen the categorizing and documenting of the archives which consists of 33,000 recipe cards, 1,500 cookbooks, plus decades of newspaper articles. She said that “Every time a recipe was printed in the paper, especially for Sunday, they would cook the recipe, photograph it for the paper. Everything that appeared in the Sunday edition was made in the kitchen at the Courier Journal. Every recipe was put on a 3x5 card and filed; we have all of those filed.”

Most of the recipes in the archives are from local Louisville restaurants. Dr. Young also stated that “In the

early days, 1940s, rationing was going on, food was, you know, it was wartime. It was more of a home economics-based thing. Food editors were giving women hints on where to get the most economic cuts of meat, where to get coupons and so on. They were mainly talking to women about how to feed their family with creativity and economy and that kind of thing. As it progressed through the 50s, it was still more cooking for your family. The 60s were getting into more getting out, the economy was better, people were eating out more. Into the late 90s, a lot of the articles were focused on introducing people to different restaurants, introducing people to different food venues in the community.”

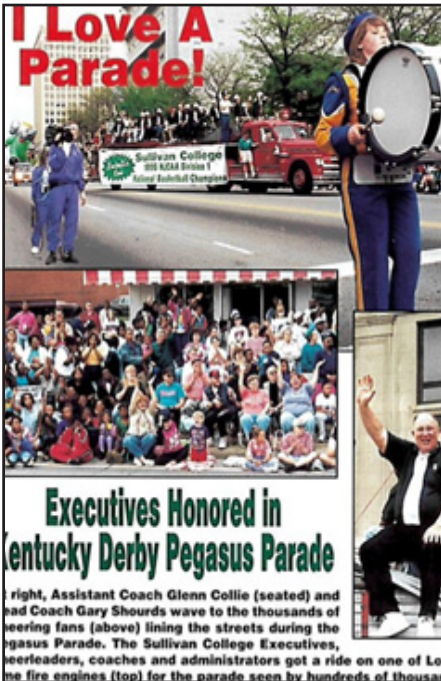
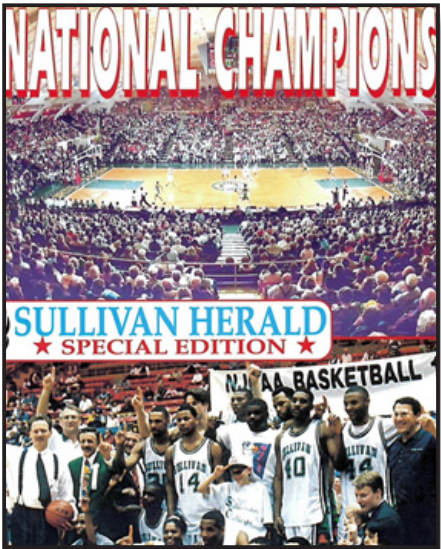
The University plans to make the recipes available to the community and is in the process of digitizing them. By doing this, the hope is to connect food and students with community history.

DID YOU KNOW?

Sullivan University had a basketball team back in the day, the Executives! The Executives were four-time NLCAA (National Little College Athletic Association) National Champions (1967,1968,1969, and 1980) and one-time NJCAA (National Junior College Athletic Association National Champions.

In their heyday, the Executives won numerous national championships in addition to 11 Kentucky Junior College Athletic Conference Championships plus three Region VII Championships. **FUN FACT:** Back in 1996, when the Executives won the NJCAA National Championship, they did so as an unranked team! What was so impressive about their victory, was in order to win, they had to knock off the #5 Utah Valley State, then #1 Indian Hills, then #7 Butler County, followed by #15 Allegany in OVERTIME to take the title home in what turned out to also be Coach Gary Shourds’ first year as Head Coach. To celebrate their successful season, the team was honored in the 1996 Kentucky Derby Pegasus Parade (see below). They rode on an old fire engine in celebration!

Head Coach Gary Shourds was quoted as saying “I couldn’t have accomplished this without my two excellent assistant coaches, Champ Ligon and Glenn Collie,” and concluded with “They played a major role in this team’s success.” He later went on to be named the NJCAA Coach of the Year and the tournament’s coach of the year.



Employers of Recent Graduates (cont.)

NAME	JOB TITLE	EMPLOYER
Rickayla Newsome	Claims Specialist	Social Security Administration
Rafael Ortiz	Limited Medical Radiographer	Kort (Preston Hwy)
DeVonce Owens	Registered Nurse	Baptist Health Floyd
Jyoti Panchal	Physical Therapist	Active Physical Therapy
Sarah Phillips	Registered Nurse	Norton Children's Hospital (Kosair)
Savannah Pierson	Cook	Boyd Gaming
Sheri Radler	Principal	R Accounting Group
Timothy Ramey	Line Cook	Proof On Main
Jordan Rangel	Radiologic Technologist	UofL Health - Orthopaedic Surgery
Michael Read	Production Finisher	USA Image
James Rice	Paralegal	David Mours Law Office
Jessica Riley	Line Cook	Hilton Garden Inn
Jason Roberts	Director of Food Service	Trilogy Park Terrace
William Robertson	Cook/Team Member	Penn Station East Coast Subs
Nikta Sarjamei	Registered Nurse	Norton Women's and Children's Hospital
Patton Saylor	Interventional Radiologic Technologist	Norton Audubon Hospital
Lucas Schweikhart	HVAC Duct Installation Apprentice	Excel Services, Inc.
Kristal Seal	Registered Nurse	Clark Memorial Health
Aaron Shupert	Office Manager	Langsford Learning Center
Chloe Skelton	Paralegal	Mattingly Ford Title Services, LLC
Heidi Smith	Team Member/Binder	Cengage Learning
Andrea Stephenson	Capital and Government Property Specialist	The Boeing Company
Jade Stilger	Limited Medical Radiographer	UofL Physicians Outpatient Center
Jonathan Sullivan	Cook	Shaker Village of Pleasant Hill
Tabitha Swearingen	Registered Nurse	Norton Audubon Hospital
Amanda Tabor	Surgical Technologist	Norton Audubon Hospital
Kelli Tardy	Home Health Specialist	Kindred at Home
Jesse Tisheuar	Digital Strategist	Conversion Interactive Agency
Kayla Tull	Cake Decorater	Walmart (Bashford Manor Ln)
Ralynn Vaal	Patient Care Technician	UofL Health Brown Cancer Center
Jacob Vicini	Information Technology Desk Support	Brainware
Zoe Wallace	Registered Nurse	Norton Audubon Hospital
Fae'Ron White	Surgical Technologist	Norton Brownsboro Hospital
Antoinette Williams	Licensed Practical Nurse	Norton Audubon Hospital
Nicole Wood-Beasley	Blood Collections Manager	Kentucky Blood Center

Program Highlights

Information Technology

Information Technology (IT) is extremely popular! Sullivan offers an Associate of Science in Computer Information Technology (ACIT) and a Bachelor of Science in Information Technology (BSIT). In the BSIT degree, students are exposed to the five pillars of IT, which are Programming, Web Design, Database, User Support, and Networking. An added benefit of these IT degrees is that students are prepared to take real-world, third-party industry certifications which boost their resumes and afford them additional knowledge in the field. Scott Cordle, who is the IT Program Director, described the programs as “Fast-paced, industry preparation with real-world examples.” and added that “we need to prepare students for the real-world practice.” which is a goal for all programs at Sullivan.

Cybersecurity

With Cybersecurity, there are four degree offerings. The first is a Cybersecurity Certificate, the second is a Cybersecurity Professional Certificate, followed by the Associate of Science in Cybersecurity, and then the Bachelor of Science in Cybersecurity. The programs are offered primarily online, and the University is currently working on developing a hybrid model to offer students in-person learning opportunities.

In these fields, Cybersecurity and IT, it is important to have faculty who possess an understanding of the industry to teach. At Sullivan, we have numerous faculty in both departments who have years of industry experience that can apply those skills and lessons they learned to the classroom to educate their students. Cordle mentioned that he has seen students gain employment in Network Operation Centers (NOCs), as analysts in various fields such as Cyber, Finance, and even Audit, as well as Tier II analysts.

Cannabusiness

What do you think of Cannabis + Business? Sullivan has a Cannabusiness program! The program, while emphasizing the legal aspects of the industry, concepts related to logistics, dispensaries, various products of the cannabis plant such as hemp and CBD, as well as what the processes are to operate a legal business in this sector. The program also introduces general business principles in basic supervision. To clarify, the program does not teach students how to grow cannabis. Upon completion, students should have a basic understanding of the industry, logistics, and business revolving around cannabis. The courses and program are offered all online, making it convenient for anyone. Professor Bobby Dean, when asked about this program, suggested students should look for and research various aspects of whatever industry they are interest in, even while in school “Get out there, meet and greet, find out what’s going on. I say that to all my students!”

Physician Assistant

The Physician Assistant (PA) program is beaming with popularity! For anyone unfamiliar with Physician Assistants, they are “healthcare professionals who are trained to provide medical care all the way from collecting patient history, performing physical exams, ordering labs/ diagnostics, to developing diagnoses and generating treatment plans. While we see and treat patients independently, we all practice under a supervising physician,” as stated by the Program Director and Department Chair of Physician Assistant studies, Abbey Hardy, PA-C. While students are taught in the medical model similar to medical school, PA programs are currently masters level programs and Sullivan’s program specifically is twenty-four months (accelerated). The first year of the PA program consists mostly of didactic learning in the classroom, while the second year consists of learning on clinical rotations. The rotations are completed with a preceptor that is either a physician, nurse practitioner, or PA within a health system or private office. At Sullivan, we partner with key health systems in Louisville including Norton Healthcare and Baptist Healthcare. The Sullivan PA Program focuses on seven different specialties (in addition to one elective) in six-week clinical rotations:

1. *Family medicine*
2. *Internal Medicine*
3. *Emergency medicine*
4. *General surgery*
5. *Behavioral health*
6. *Women’s health*
7. *Pediatrics*

There are some appreciable advantages to the PA program at Sullivan according to Professor Hardy. “Our 2-year program is shorter than many other programs (ranging from 27 months to 3 years), and we have a great relationship with our students. Being a part of a smaller university and college, we pride ourselves on having a better understanding of each of our students as individuals. Our students come from all over the United States and having more of a family atmosphere is very welcoming to them. Most of the activities during the first year take place on campus in one building. Students know exactly where our faculty offices are, and they even know who the Dean of the college is, which doesn’t happen at a lot of bigger universities. It really benefits us being smaller because we can be more interactive, we can know everybody by name, where they came from, and what their story is.”

Associate of Science in Hospitality and Event Management

Interested in a program that could take you all over the world? Read more about the Associate of Science in Hospitality and Event Management

(ASHEM) degree! It was described as “a great career path that brings excitement,” by Dean of the College of Hospitality Studies, David Hendricksen, CCE, CCC. Recently, Director of Hospitality Studies, Dr. Tom Smith, PhD, CEC, CHE, CHIA; and Dean Hendricksen took two Associate Degrees, the Associate of Science in Hotel and Restaurant Management and Associate of Science in Event Management and combined them into the ASHEM degree. Dr. Smith stated that “Hospitality has been the basis of all celebrations for millennia and I don’t see that changing going forward. Hotels, restaurants, event centers are all integral parts of celebrating milestones in people’s lives. This degree readies you to take a leadership role in this exciting world.” When this program was developed, it was designed to focus on what you need to become successful in the industry; every item that is covered in the program is something needed in the industry. The ASHEM emphasizes Sullivan’s Career Focused Curriculum statement. Diving deeper into the program, students will learn event planning, hotel operations, the importance of menus for marketing purposes, leadership requirements, wines & spirits, global tourism, and conventions. Dr. Smith described it as a “very comprehensive program that covers all aspects of the industry.”

As the world returns to normal from Covid, people are becoming more comfortable attending events and companies are making substantial changes in the hospitality field. “Many hotels are branching out to host events and become more than just a place you can stay to drive revenue. In the state of Kentucky, some distilleries are creating event space with hotels on property, making it become a destination venue. These places encompass every degree available in the College of Hospitality Studies.” Take an event space, “someone had to coordinate it. Someone had to find the chefs, design the venue to the customer’s liking, and make it happen,” said Dean Hendricksen. The hospitality industry is all over the world. Having the education to join the industry can provide the opportunity to travel, network, and have those once in a lifetime opportunities in addition to going to those places you only see in movies. Imagine going to the most exotic places in the world but being paid to be there for your expertise.

Doctor of Pharmacy

Have you thought about becoming a pharmacist? Fortunately, Sullivan has just the program-the Doctor of Pharmacy. The Sullivan University Doctor of Pharmacy is an accelerated three-year program, whereas most other pharmacy programs are four years. The program is comprised of two years of didactic education and the final year is all experiential education with seasoned pharmacists in the field. Students enter the program with prerequisite coursework (foundational science courses such as chemistry, biology, and math) completed at another institution. While students are enrolled here, we build on those basic sciences to give them the skillsets they need so they can be ready to practice pharmacy upon graduation. “There are a lot of different career areas for pharmacists. Most people think of their community pharmacists, but there are pharmacists everywhere in the health system, including hospitals, outpatient clinics, insurance companies, and more.” said Dr. Misty Stutz, Dean of the College of Pharmacy and Health Sciences.

When asked about the advantages of this program Dean Stutz continued, “We do have a smaller class size, so our faculty get to know our students very well. We do a lot of professional and social things together, so it really is a family-type atmosphere. By the time you graduate in three years, you will have lifelong friends.”

An important part of this program is the faculty. “The faculty here love students and they love to teach. If you are a student here, you are going to find out right away that you can go up and talk to a faculty member at any time and they are always willing to help.” For future students, she emphasized that “If you’re looking for a place where you can have a great education and form lifelong friendships, all while preparing yourself to enter the profession of pharmacy, then Sullivan is the place for you.”

PhD programs

Considering pursuing your PhD? Sullivan offers it! Sullivan University’s PhD in Management offers four concentrations: Strategic Management, Conflict Management, Human Resource Leadership, and Information Technology. “One of the things that makes our program unique is that when students take their research methods classes, they actually conduct qualitative and quantitative research pilot studies, which helps prepare them for their dissertation research,” said Dr. LaVena Wilkin, Dean of PhD programs.

The PhD program at Sullivan University is 100% online. “We have students from all over the country. They are located as far away as Washington state, New Hampshire, Florida, and Texas. They have a depth of management experience, which they share on the discussion forums. As a result, the discussions are a robust and meaningful learning opportunity for everyone,” Dr. Wilkin continued.

Regarding program duration, if a student takes two courses per quarter, they can complete their coursework in two years. After students complete their coursework and pass the comprehensive exam, they enter candidacy and begin their dissertation research. The Dean mentioned that the dissertation phase can be completed in a year. However, completion times depend on the pace at which the candidates work on their research, and as a result, some students take longer to complete their dissertations.

For prospective PhD students, Dr. Wilkin said that “This program is a lot of work, it takes a lot of time, but it is so worthwhile; it will change your life in a very positive way. If you want to pursue a PhD, you need to have a mindset of lifelong learning.” It is important to remember the phrase “Knowledge is Power” and that obtaining a doctorate has the potential to open up doors to so many opportunities you otherwise may not get to have.

Continued on the next page

Supporting Our Students- The Student Success Center



WE SUPPORT. YOU SUCCEED.

Vice-President of Enrollment Management, Nina Martinez, formed the Student Success Center in October of 2021. The SSC is a collaboration of faculty and staff to help students make a successful transition into college and to maintain that success throughout their college careers. Student Success Center advisors help students overcome obstacles to their academic success, connect them with the University’s resources, build motivation and perseverance, as well as simply adjusting to college life.

The SSC works with students at all points of their academic careers, from the beginning to the end. Aside from the larger focuses, the Success Center also helps students with other items such as learning how to use the Learning Management Software (LMS) called Blackboard with virtual Blackboard seminars that are held online to walk students through the software.

Stephanie Meadows, an SSC advisor wants everyone to know “We do serve the entire University including Fort Knox, Main Campus, Dupont, and Lexington. We focus on the first quarter students in addition to any other student that may need support. We are trying to put our name out there so when they first enter the university, they know that they can use us down the line.” Think of the SSC as “a support system.” Advisors, in addition to supporting students, also act as advocates for students. In that capacity, they ask questions and help get the answers that students need. Student Success advisors also support students with things outside of the academic realm such as assistance with Housing and Financial Planning.

When asked about the SSC, Meadows continued “We are just now hitting the pace where students are consistently reaching out to us. At the end of the day, we are literally just here to help! We’re not trying to push you into doing something you don’t want to do or anything like that. We just want to make sure that you have the support that you need to be successful in the college environment.”

Laura Cruz, a fellow SSC advisor mentioned “Most of our instructors will bend over backwards to help a student in almost any situation. I didn’t coin the phrase but agree that instructors are Success Protectors and encourage students to think of them that way as well.” Cruz continued by letting us know that when the SSC is working with a student, they own the issue and follow it through until the issue is resolved, rather than simply passing it on to another department without following up.

Even though the Student Success Center has only been operational for about a year, the advisors have helped hundreds of students stay in school and get back on track to success! Students can contact the SSC by walking in their office on the second floor of the Dupont Circle location, by phone, text, or email. Below is a brief testimonial from a Sullivan student about her experience working with the Student Success Center.

“I wanted to take a moment to reflect how big of an impact and importance this office had on me. At the beginning of the spring quarter, I was lost and would have given up if it were not for Laura Cruz and her help. Starting course, I had trouble with my code for McGraw Hill and she did everything in her power to help, she emailed a professor on my behalf, she had Sean Ashcraft come in to help; she helped me and had the IT department assist me with numerous issues. She called me when she knew that I was anxious with some issues at as late as 10pm to make sure that I got what I needed. She kept an eye on my grades, warned me about my deadlines and my grades. Laura Cruz went way beyond her duties and made sure I was successful. She and her office are as I call a one-step problem solution. I can say with a hundred percent accuracy that I would have never made it through my first quarter without her help. There is no room in this email to mention all the things that she helped me with. I am forever grateful and appreciative of her help, and she needs to be recognized for all her demanding work and dedication to our success. Give her credit for me recommending Sullivan to everyone as very student friendly and to dedication for student success.”

From the Chancellor,

Sullivan University is truly a unique and student success focused institution. I have shared that statement with numerous groups, and it simply summarizes my basic philosophy of what Sullivan is all about. When I say that Sullivan is “student success focused,” I feel as Chancellor of the System that owns Sullivan University that I owe a definition of this statement to all who are considering Sullivan University. First, Sullivan is unique amongst institutions of higher education with its innovative, career-first curriculum. You can earn a career diploma or certificate in a year or less and then accept employment while still being able to complete your associate, bachelor’s, master’s, or doctoral degree by attending during the day, evenings, weekends, or online.

Business and industry do not expand or hire new employees only in May or June each year. Yet most institutions of higher education operate on a nine-month school year with almost everyone graduating in May. We remain focused on your success and education and continue to offer our students the opportunity to begin classes or to graduate four times a year with our flexible, year-round full-time schedule of classes.

If you really want to attend a school where your needs (your real needs) come first, consider Sullivan University. I believe we can help you exceed your expectations. Since words cannot fully describe the atmosphere at Sullivan University, please accept my personal invitation to visit and experience our campus for yourself.

Sincerely,

Glenn D. Sullivan
Chancellor/ Chief Executive Officer
Sullivan University System

Program Highlights (cont.)

Graduate Programs

In 1997, Sullivan’s Graduate Programs proudly graduated its first MBA students. Since then, our programs of study have expanded to include: Master of Business Administration (MBA), Executive Master of Business Administration (EMBA), Master of Science in Managing Information Technology (MSMIT), Master of Science in Human Resource Leadership (MSHRL), Master of Science in Management (MSM), and a dual degree - MBA/MSMIT. Many of the graduate school programs are experiential in nature and offer students the ability to apply gained practical knowledge into their careers. Courses are offered online or on-campus hybrid models. On-campus classes are blended course models offering students supplemental online instruction as well as the opportunity to interact and learn in the classroom. One of the best aspects of our Graduate Program is its diverse student population. With a sizable international student body, there is an added level of global business perspective that is unique to Sullivan University.

Sullivan University’s faculty-led, student-centric Graduate Programs offer an array of options to fit each student’s interests. Students follow a curriculum designed to develop skills in leadership, team-building, communication, decision-making, critical thinking, analysis, and research techniques. Our programs cover a wide variety of delivery methods that include online, in-classroom, and hybrid formats. Our commitment is to provide career-minded individuals with the theories, applied knowledge, and shared experiences in formats conducive to their learning needs. If you are looking for a career-minded graduate program that is committed to its students, then Sullivan University is the institution for you. We are proud to offer a diverse multitude of programs that can shape students into future professionals.

40 Years at Fort Knox



The first official extension of Sullivan University, from its main campus, took place in 1982. When the extension campus at the Fort Knox outpost was created. At the outpost, the University is one of five postsecondary institutions. Barbara Dean, Executive Director of the Fort Knox campus told us that “I grew up in the military and my husband was in the military. Working here is like home to me. It’s just like home.” Recently Sullivan relocated to the Fort Knox Education Center within the Outpost, Barbara continued, “We are a one-stop service. We have financial planning, we have an admissions advisor, and we have academic services. They can come here and we can do whatever they need. It separates us from the other schools here on post.” The outpost “has a great library, activities to get involved in, and computer labs, plus restaurants on and off site.”

What students are saying about GARDINER POINT

“My life on campus has been an interesting journey. I came to this school with little-to-no knowledge of the culinary world. Was I worried? Yes, I thought I would be behind everyone and be expected to already know so much. That was not the case at all. The chefs and professors meet you where you are. I dove right in. I’ve learned so much and am still happily working my way through each class. Main Campus is definitely a fun environment. I’ve made so many friends, and they’ve helped me step out of my comfort zone. The residence hall is another place I’ve made a chosen family, and the staff are always there for us. With all the activities going on and the pool being open during the summer, there is always something to look forward to! I’ve really made a second home.”

- Haven Ryan Hayes



“My time at Sullivan University and Gardiner Point has definitely been interesting. My first quarter was rough, due to adjusting and not knowing anyone. I also had trouble with my roommate which made my mental health dip a bit. As time went on, though, I started making friends and continued to focus on my studies. The classes are amazing, and I am in awe of what I have learned through my four quarters here. From cakes, to breads, and now chocolates, it has been truly humbling to learn from such amazing chefs. Now I am a Resident Assistant, planning an internship abroad, building a healthy resume, and am hoping to head into my fifth quarter on the Dean’s list. I truly don’t know what I would have done had I not taken the leap to return to college after my gap year. This experience is something that I wouldn’t change for the world. Even with the bumps in the road, this journey has made me into who I am today.”

- Genevieve Ann Waldorf

“I am currently an online student, but I loved being on Main Campus for in-person classes. Honestly, it felt better than high school, even though I had to get used to waking up earlier than usual - that was my biggest adjustment. As far as culture, it’s the most diverse community I’ve been a part of. I am from a small town where every fifth person is related to you. I have never been in a place with this many people from all over the country. I probably learned as much from my classmates as I did the instructors. Speaking of the instructors, they care a lot, but they don’t baby us either. I respect it. Finally, Main Campus has some of the best food you’ll ever have!

As far as the residence hall, I honestly call it home. When you think of the benefits, it is a pretty great deal. First of all, the Dining Hall is open basically all day and you get to eat three meals a day from there. Also, their menu is fully customizable so you can never get bored, and they update the options every quarter. If you ever have ideas for specials, they are always open to suggestions. They even named a dish after me one quarter. As far as amenities are concerned, we get a bathroom, an AC, cable, Wi-Fi, the basics. And if something gets broken, the maintenance team is quick to fix it. I remember in the middle of the winter when my AC unit went out (no heat) they fixed it in less than 24 hours. I love living here. It’s not too noisy or distracting, which helps me focus a lot. There’s no fighting or arguing, nothing bad going on, it’s all good vibes. I have been living here for over three years now, if that gives you some insight. I have seen a lot of change. I can say that things are getting better every quarter.”

- Louis Wright



“Living on campus at Sullivan has been a unique experience for me. Before attending this school, I thought it would be like any other average college residence hall, but much to my surprise it was very accommodating. The baking instructors, which was my major, are very kind and know what they are doing, and I genuinely loved attending the labs. Gardiner Point is lively, and my RAs were so kind and helpful when I first moved in. After earning my associates degree, I decided to continue on to my bachelor’s. I’ve even made lifelong friends here. There are always things to change and improve, but overall, my experience has been better than I could have imagined my college life to be. I would not trade my experiences here for anything else. I am proud to call myself a Sullivan Alumni.”

- Fish Krupinski



“I am the live-on professional here at Gardiner Point Residence Hall. I know it seems like it could be difficult to build a life on campus surrounded by young college students, but Sullivan really makes it work for me. The staff is accommodating, and it helps me do my job better by getting to know the residents when I spend time with them in the common areas. This is the fourth residence hall where I’ve lived in my life, and it’s definitely one of my favorites.”

- Everly Gorucu, Associate Director of Residence Life

Nursing Expansion: *Lexington*



The Lexington campus welcomed its first cohort of students into its new Associate of Science in Nursing program for the summer quarter of 2022! This achievement was the culmination of the work of several individuals that began in June 2019. Lexington campus leadership, working under the direction of the Dean of the College of Nursing, Carla Carter, and Provost Dr. Diana Lawrence, embarked on the endeavor to start this program with the intent of meeting the high demand for nurses in Central Kentucky. At the time that Drs. David Tudor and Latonya Irons began preparing the original Letters of Intent for the Kentucky Board of Nursing (KBN), there were over six hundred jobs available in Central Kentucky for registered nurses. By the time the program was granted Developmental status by the KBN in October 2021, the need for nurses in Kentucky was critical. In executive order (#2021-913) released on December 9, 2021, Governor Andy Beshear identified the need for 16,000 additional nurses in Kentucky by 2024. Sullivan will help Kentucky meet this need.

The university hired Ms. Patricia Routt as the Lexington campus' program director. Dr. Tudor stated that Ms. Routt, an Advance Practice Registered Nurse (APRN), "brings years of nursing and teaching experience to her students. She takes a personal interest in the success of each of her students. She really helps her students succeed." Ms. Routt stated that "it's exciting being on the ground floor of something that will change our community." She's right! Dean Carter outfitted the labs with equipment. She and Ms. Routt have made some initial faculty hires who will help propel and move the program forward. Included is Ms. Erin O'Flaherty. Ms. O'Flaherty, Clinical Coordinator, who is already establishing relationships with area care providers to ensure access for clinical site placement. Both local and regional hospitals, as well as long-term care facilities, have agreed to host our students for the clinical experiences.

The program will admit eighty students per year. The relatively small size of the program will give students and faculty the chance to interact on a more personal level. This close working relationship should bolster the success of those enrolled in the program. Those who enroll and graduate will find plenty of opportunity, but it's not just about improving the health of members of our community. It's about changing the lives of our graduates. Ms. Routt mentioned that "there is great reward in watching people change their lives and the lives of their families." Higher education does that. It changes the lives of the graduates and those who follow them. Nursing, however, is unique in that it allows practitioners in that field to change many lives over the course of their careers.

Are you interested in being a part of positive change and improvement in your lives and those of the patients you will serve? If so, come "be essential" with Sullivan's new nursing program!

Special Fort Knox graduation



Sullivan University has had an extension campus at the Fort Knox military outpost since 1982. The University offers educational opportunities to military personnel, their families, and the civilian population in the area. For Fort Knox students, the outpost holds a special graduation for them with military officials and officials from each campus present.

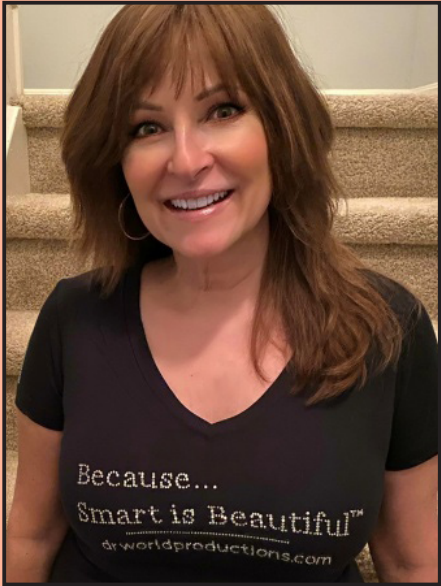
Most recently, a graduation was held on October 15, 2021. The picture above shows Major General Johnny Davis, U.S. Army Cadet Command and Fort Knox Commanding General, who was the Keynote Speaker. This ceremony is open to graduating students and soldiers from any college associated with Fort Knox either through on Post or online colleges. Twenty-two colleges were in attendance and the event was live streamed for those exercising Covid restrictions. The University is proud to have and support active military and veteran students!

Sullivan University is also a proud member of SALUTE, which stands for Service, Academics, Leadership, Unity, Tribute, Excellence which is an organization that supports students who are Veterans and active duty in the military. The University's chapter (one of 400 in the nation) was started in 2017 and has grown to over 40 members in that time. Each quarter an invitation is sent to all students who meet the qualifications to be a member of SALUTE with the offer to become a lifetime member. Induction ceremonies are held the day before graduation and all members are encouraged to attend. Membership qualifies those to apply for a SALUTE scholarship and the option to purchase a SALUTE stole to wear at graduation.

Executive Staff Member honored in Entrepreneurial Magazine

Continuing Sullivan University's record of success is Dr. Diana Lawrence, the Senior Vice President for Academic Affairs & Provost. Recently, Dr. Lawrence was spotlighted in a column in Disruptors Magazine, a publication promoting the world's top leaders, executives and businesspeople. Dr. Lawrence was featured as one of the *Top 30 Unstoppable Women Entrepreneurs of 2022* for her work as the founder and CEO of Dr. World Productions. Her organization focuses on creating virtual training opportunities for professionals while highlighting the motto, "Because... Smart is Beautiful."

We are thrilled to congratulate Dr. Lawrence on her success and this monumental achievement!



Dr. Diana Lawrence

SU Student Life- What's happening?

Gardening Club Celebrates Earth Day

The Gardening Club celebrated Earth Day in a big way during the Spring quarter. Gardening Club student leader Jaden Booker, along with his club members, organized an Earth Day celebration in the A la Carte Café that attracted students and staff alike. The club set up multiple stations where participants could decorate their own pot and plant seeds. They also had a game to teach the importance of recycling and taking care of the earth. Participants were able to take home their newly seeded plants and an Earth Day gift bag put together by club members.



Spineless Bound Book Club Collects Books for Local Nonprofit

Spineless Bound Book Club started collecting books in Winter 2022 for I Would Rather be Reading (IWRBR), a local nonprofit that provides trauma response support to children through literature and social-emotional learning opportunities. IWRBR was founded by Ashley Dearing and Allison Ogle in 2018 as a summer camp program. Since then, they have partnered with local schools, created training courses for teachers, and helped numerous children build a positive relationship with reading and learning. Book Club member Jacqueline Richardson said, “We couldn’t think of a better program to sponsor and were glad they wanted to collaborate with our club as well. They are amazing. The work they do is beyond, and we were honored to be a part of helping them.”

IWRBR has already received several donations from Sullivan students, faculty, and staff. Spineless Bound will be continuing this collection drive throughout the 2022 Summer quarter. You can make a donation by dropping off your new or gently used children’s books at the Main Campus and Dupont libraries or scan the QR code for an Amazon Wishlist. Spineless Bound thanks everyone who has donated thus far and is excited to see more donations come in this summer.

Spineless Bound Book Club meets every Tuesday evening at 5:15 in the library, room L08, or you can join via Zoom. For more information on how to join the book club, contact student leader Sarah Hickerson via the mobile app or email Student Services at slvstudentservices@my.sullivan.edu.

A SPECIAL THANK YOU

Within the College of Hospitality Studies, there are many faculty and staff who deserve recognition for all that they do to continue the school’s mission. There is one staff member who everyone thinks is special! That is Chef Ann Currie. Chef Currie is the Hospitality Studies Lab Coordinator, but she does much more than that. You can find her around Main Campus and the Bakery helping students, assisting faculty, teaching classes, and being the behind-the-scenes gem that keeps the College of Hospitality Studies running smoothly. There are several colleagues who had a few words to say about her.



Chef Ann Currie

“Ann’s title might be Hospitality Studies Lab Coordinator, but she does so much more. There is not a catered event that does not have Ann’s distinctive touch on it. Whether it be beautiful centerpieces, or a scratch made dessert, her help makes everything we do profoundly better.”

- Chef Jon Kell, Director of Food & Beverage Operations

“It is extremely hard to express how important Chef Ann is to what we do here every day. She is the most kind and caring person I know and I aspire to even reach the middle of that measurement. The university and the culinary arts program carry a lot of attractive flash when peering from the outside but what you do not see is the behind-the-scenes support. The passion and interest that Ann has is clearly aimed at keeping all the instructors comfortable and the students even happier. She knows them all by name and takes a personal interest in each one of them. The care that she puts into everything that she does is refreshing and sometimes unfathomable. Ann Currie clearly loves showing off the school and all that we stand for and she does it constantly and consistently, always putting the school and the reputation of the school ahead of her own personal interests.”

-Chef Allen Akmon, Director of Culinary Programs

“Whenever she does something, there is a set of expectations. She never fails to exceed expectations and shows the school in its best light imaginable. She is an exceptional person and professional. Ann makes us all look better.”

- Dean David Hendricksen

“Ann is one of the kindest, most dedicated people I have ever had the opportunity to work with. I had the pleasure of first meeting Ann when she

entered my Basic Culinary Skills class. Her work was exemplary, and it was a precursor of her dedication to providing the best she is capable of. Over the subsequent years, she has become a dear friend and colleague. In addition to her dedication and unquestionable talent, she would willingly do most anything for anyone. I consider myself, and Sullivan University blessed for our association with such a wonderful person.”

- Dr. Tom Smith, Director of Hospitality Management

Sullivan University would not be as successful without Ann Currie. Everyone she encounters is a better, more successful student, faculty or staff member, high school instructor or potential student. From the experience, she is warm, generous, caring and always thinking of others. She puts her heart into everything she does, and it shows in the special “over the top” touches she puts on everything, sometimes referred to as Ann’s “pixie dust”. You always know when she has had a hand in something. It’s polished, finished, elegant, cared for and well thought out. There is no detail she does not consider and execute, from personally arranged flower centerpieces, special thank you gift bags for anyone who has ever assisted her, to directional signs to all events, erected and dismantled in the rain. She works selflessly and tirelessly to assure the success and preparedness of every single lab, every student, every instructor, and every event that the CoHS is involved in, too numerous to list. Ann is our glue and our rock! Thank you for helping us all SHINE!

- Baking and Pastry Arts Department

Chef Ann, thank you for the contributions you have made to Sullivan University and for always going above and beyond for everyone around you!

Sullivan short-term, micro credentials are in demand!

Recognizing a demand by students for colleges to offer more short-term, micro credentials that rapidly get graduates into the workforce, Sullivan University has launched several new certificate programs that get students from day one to graduation and ready for a new career quickly. In as little as 6-9 months, depending on the program, students can earn a certificate in culinary arts, hospitality studies, restaurant studies, business administration, cannabusiness studies, HVAC-R, community pharmacy and administrative accounting. Graduates may choose to enter the workforce upon completion, or continue on for an associate’s or bachelor’s degree. Additional short-term programs that only require as little as 9-12 months are available in I.T. related fields and medical coding. When asked why short-term micro credential programs are so popular, Nina Martinez, Vice President for Enrollment Management said “A lot of people simply want the core courses required to learn the job skills they’re looking for, and to get in and out as quickly as possible with as little expense as possible; these short-term programs offer all of that!”

Are you interested in a fast, short-term program that allows you to learn the basics of an exciting career field? If so, consider one of Sullivan University’s certificate programs. Reach out to admissions today to explore one or more of these programs at 502-456-6505 or check them out at Sullivan.edu.

SULLIVAN UNIVERSITY partners with NASA HUNCH

For several years Sullivan University has had the privilege to partner with NASA HUNCH. For anyone unfamiliar, HUNCH is an acronym for High Schools United with NASA to Create Hardware. When the partnership first started, NASA HUNCH was working on their nationwide competition for high school culinary teams that resulted in the winning team's dish being sent to the International Space Station. Due to the Coronavirus pandemic, students could not fly to Houston to prepare their meals for the judging, so Sullivan stepped in! The judging was held on Sullivan's main campus. Alli Westover, who is the manager of the NASA HUNCH Culinary Program as well as the Manager of the Health and Biomedical Science NASA HUNCH program, assisted in showcasing the event. For the final ten teams in the competition, each team met virtually with a different Sullivan chef, and they prepared the dishes to their exact specifications. In addition to the winning team's dish going to space, the members of the winning team received scholarships to attend Sullivan University.

As time progressed, so has the university's partnership with NASA HUNCH. In addition to helping with the competition each year, Sullivan also hosted the first NASA HUNCH Summer Camp in which campers learn about NASA and how to cook meals for astronauts in space.

About the HUNCH culinary camp, Alli said that she "was super excited to be able to bridge that culinary and NASA nutritional science aspect. I was really looking forward to having students that could show their talent with the culinary side, their learning of the culinary side, but also teaching them about the importance of nutrition in space."

Sullivan and NASA HUNCH' partnership is growing! There will be a new Summer camp that has a Biomedical focus. Westover expressed, "I really want

to bring in some of the NASA science aspects into the Biomedical program. I think there are a lot of students who don't realize all the medical aspects that go into so many areas at NASA! I want the students to understand that it is a huge area of research and a huge area of need for the future, especially because we are looking for Moon to Mars missions. This next generation of students, I really consider the Artemis generation which would be the ones that are going for our long duration spaceflight missions. The health of the body is just so important for these missions that we really need to make sure that we have the people that are ready to help us understand all of that and move forward in our programs. I'm hopeful that that these students will get their eyes opened to these different opportunities, that they will learn about how the body changes in space, and the kinds of medical issues that will need to be addressed that are harder to do in space than here on Earth." NASA has a program called the Human Research Program which is comprised of "PhD scientists, medical doctors, nurses, PAs, different kinds of people on that team, along with bioengineers like myself. Their whole goal is to look at different risks and assess those risks for potential medical issues that would happen in space. Also, there are gap areas where the HRP team is looking to mitigate. There are a ton of medical aspects that we need to develop solutions for so

that we can determine the best course of action during a long duration space mission.

About working with Sullivan, Alli Westover stated "It's just been a very, very wonderful partnership. I just really appreciate everything Sullivan has done for us. I am very much looking forward to the Biomedical camp!"



Manager of the NASA HUNCH Culinary Program and the Health and Biomedical Science program, Alli Westover, Marketing Strategist Mason Sullivan, Chancellor Glenn Sullivan, Vice-President of Enrollment Management Nina Martinez, and Chef Representative Domonic Tardy stand with a piece of NASA HUNCH hardware signed by NASA HUNCH campers and Sullivan staff that will be sent to space.

The NASA HUNCH Summer Camp

This past Summer, Sullivan University and NASA partnered together for a groundbreaking summer camp unlike any other culinary camp around. The students were able to learn about NASA, learn about cooking and then learn how to use those skills together in order to make a recipe that is fit for an astronaut to enjoy while in space. The students learned how to carefully craft these meals with the astronauts' long-term nutritional needs being as important as the flavor of the dish. The types and amounts of ingredients are at the highest priority because of the requirements to take the food into space.

This camp is designed to help students learn the skills needed to take back to their high schools and be a part of the NASA HUNCH (High Schools United with NASA in Creating Hardware) Culinary Challenge during the school year. Camp participants are able to mix their culinary knowledge and skills



Campers King and LaBaun eyeing down their recipe.



Creator of NASA HUNCH Stacy Hale (left) assisting a camper.

with science and nutrition as they create meals from scratch. This camp is so special because its students learned about food processing and about the effects on the body from the physiological perspective of the astronauts when they are in the space environment.

The campers this year exceeded expectations for this inaugural session of the camp. Their creativity and enthusiasm for the challenges they were faced with have everyone excited to see what the future holds for this partnership. This year we had keynote speakers Von Watts from Yep We Design and Sullivan University Alumna and

Johnson Food Lab Scientist Lynette Calvert. Next year's camp will be even bigger and better by taking the knowledge all have learned and building on it as we teach the future campers more about the impact their culinary creations can have on astronauts in space.

A Message from Nina Martinez, Vice President of Enrollment Management

During this pandemic, enrollment management has been working hard to provide all of our admitted students the information and resources needed to make an informed college decision. Since we were unable to host visitors on campus, we've been working hard to create new ways of engaging with prospective and admitted students while also providing more flexibility to families.

Now that we're all back on campus, we continue to innovate and streamline our admissions and financial aid processes. In June of 2022, we announced our "Fixed Tuition Guarantee". At most colleges, tuition increases each year which means that students and their families often pay more than expected. In these uncertain times, this can push families into financial hardship or force students to leave their university with debt and without a degree. Sullivan University's Fixed Tuition Guarantee ensures that your cost of tuition will be fixed from your first day until your graduation day, with continuous attendance.

Just recently, we eliminated entrance testing requirements for most of our programs. While tests can be excellent indicators for admissions, Sullivan University recognizes that no single measure can completely sum up a person's ability to succeed.

There's more! We've added several new, high-demand programs and have expanded our Nursing program to Lexington in response to the nationwide nursing shortage.

We've simplified our admissions and financial planning process to ensure our students get timely and accurate information about our

programs and cost so that they can make the best decision about their future. Each student is connected with an admissions advisor and a dedicated financial planning coordinator to guide them through the admissions process and all the way to graduation.

At Sullivan University, we believe the student is the most important person on our campus. We create opportunities to inspire students to achieve goals and offer them more than just a great learning experience. Become part of the journey this Fall! I encourage you to visit our campus and learn more about the opportunities available.