**Congratulations Lana Rowland, our March 2016 Graduate Spotlight!**

Lana Rowland is a Sullivan University, Lexington, Kentucky student graduating with her Associates of Science in Culinary on April 23rd!

Her numerous honors and credentials include:

* ServSafe Food Handlers Certificate
* Supervision in the Hospitality Industry Certificate
* Member of Phi Theta Kappa International Honors Society
* Dean’s list 6 out of 8 quarters
* Sullivan University Adult Skills Education Scholarship
* Sullivan University Academic Placement Assessment (APA) Scholarship
* Outstanding Student Award, presented by Chef John Foster
* Chef Thomas J. Hickey, Sr. Scholarship presented in honor of the long-time service of Chef Thomas J. Hickey, Sr., former Director of the National Center for Hospitality Studies at Sullivan University, awarded to an outstanding culinary arts student who has completed 56 credit hours at Sullivan University and maintained continuous enrollment and a minimum 3.0 GPA. The scholarship award is based on outstanding academic record, documented peer recommendations and student participation/accomplishments

Ms. Rowland plans to pursue an additional AS in Baking and Pastries at the Sullivan University, Louisville campus, after graduation. Her career plans include working on her family farm, raising sturgeon to harvest the caviar, which she will serve as part of her catering business, specializing in weddings. She also makes moonshine, which carries a long family history dating back to her great grandmother (7 greats back), who was a slave and bought her freedom and her farm through the profit of moonshine sales. Her family has kept up with the still, which has elements of the original still from her grandmother, and they have added updates with modern elements to continue the business.

Through her culinary career so far, Lana has made contacts with Chef Francois Piyard in New York City, NY at the Breeder’s Cup event in Lexington, KY. She has plans to work with him after she completes her AS in Baking and Pastries as a paid externship. She also met Chef Marcus Samuelsson during the Breeder’s Cup while he was on campus for the prep of the Taste of the World Event. She has also stayed in touch with him and plans to learn under him at his New York restaurant in Harlem during her externship with Chef Piyard.

Lana chose to attend Sullivan after recovering from a serious illness. She said that, since she was given another chance at life, she was going to, “enjoy the heck out of it.” When she was about five years old, her mother bought her an Easy Bake Oven, which she would make cakes with. She grew to love the baking process and entered into multiple baking competitions, of which she has won every one she entered. She pursued a degree in Culinary Arts because she wanted to learn more about the entire field and not just stick with Baking.

Of her experience at Sullivan, Lana has said she loved her time there, where she will be, “hotter by one degree,” after graduating in April. “I like the smallness of the campus that you get to know everybody – teachers you don’t have classes with, and you get to know other students you don’t have classes with because you get to see them around campus. You get to know everybody, and you don’t get overwhelmed because it’s not huge. The most consistent classroom I had while I was here was the Tutoring Center,” she says with a laugh. “I could go to my teachers when I needed help, and they would do just that. I’ve been to other universities and I couldn’t get that. It was a struggle. There is no reason anyone should come to Sullivan and not succeed because the help is here. Every time I’ve asked for help, I’ve gotten it. I even had professors who came in on quarters when they were not teaching just to help me out, specifically, Ms. Bratcher, my computer professor. It makes a difference to know that your professors care about you.”

Congratulations on your accomplishments, Lana!