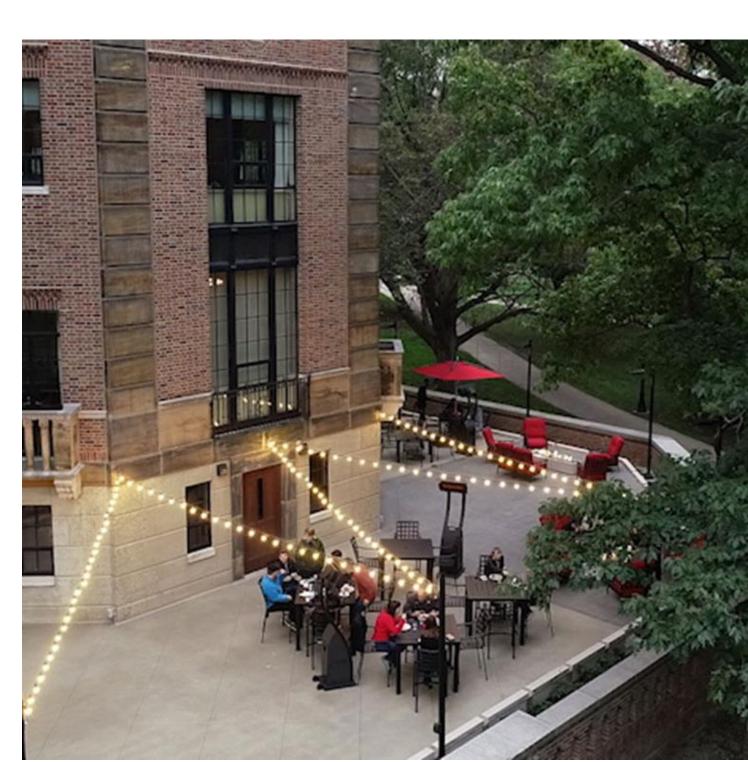
Culinary and Sustainability Internship at the Faculty Club

Will Sullivan

Background

Introduction

- * The Faculty Club "is a unique phenomenon, and an important component of the history and tradition of the University. Dating back to 1923 with a foundation of kinship across disciplines, the Club today upholds that tradition and is committed to being a forum where ideas, camaraderie, friendships and social events are shared by all members within a unique, comfortable environment (from employer website).
- Situated on the Oval, between Mirror Lake and Orton
- Found internship through OSU staff and faculty recommendations.



View from up above the patio. Image from The Faculty Club website (n.d.).

- Completed during the fall 2022 semester.
- Love cooking + baking and wanted to combine passion with purpose by finding an internship that incorporated sustainability.
- Hope to go into a career where the culinary arts are an integral component to the job – and came to CFAES for this reason.
- I have had a passion for food ever since I baked my first loaf of bread when I was very young with my cousin who was a baker at the time.
- My dream is to one day open a sustainable farm to table style eatery.
- Sought this internship as a way to combine my love for the environment and to improve my culinary skills.

What

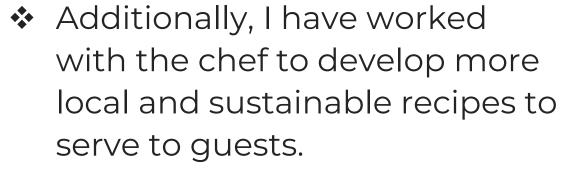
Purpose

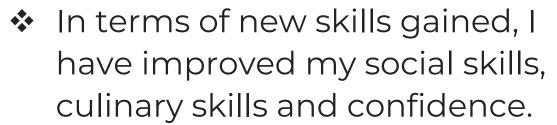
- Work directly with the chef to find creative solutions to enhance workflows and improve sustainability in the kitchen environment.
- In terms of composting, the program was on hold due to a lack of responsibility from the university program (i.e., not picking up and causing food safety and human health concerns).
- Reached the correct contact via the chef to seek to resolve the issue.
- However, the issue persisted and have submitted additional complaints to university representatives to hopefully get the program up and running.
- This bureaucratic process Has taught me to be VERY persistent.
- I am hopeful of making positive change, even under the current circumstances surrounding the lack of authority or respect I as a student can receive in a university institution environment.



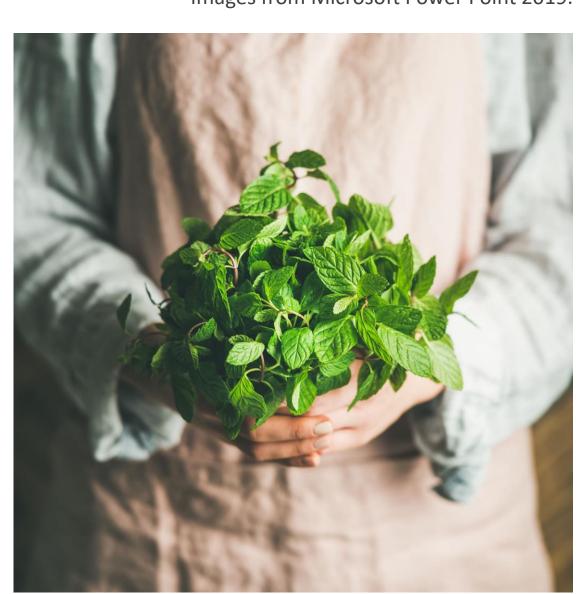
Images from Microsoft Power Point 2019.









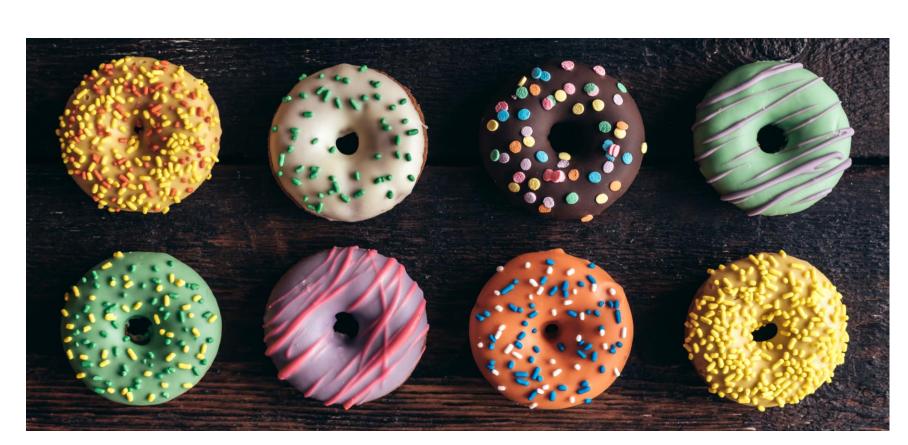


Images from Microsoft Power Point 2019.



Advice

- Have a fundamental culinary and sustainability knowledge basis to draw from.
- Consider starting off part time due to the demanding and physical nature of the job.
- Contact a manager to express your interest in conducting an internship.
- ❖ Have a complete resume and cover letter.



Images from Microsoft Power Point 2019.

Career

Ambitions

- I have always known since I was a young child what I wanted to do as career.
- My dream is to combine what I have learned through my time at CFAES about regenerative agriculture, community development, and sustainability with my newfound skills, knowhow and experience to serve others in a way that is good for the earth, mind, body and soul.



Conclusion

- Has been a perfect fit, and love working with my coworkers. I can say without a doubt I learn at least one new thing or skill by the time I finish a day of work.
- This experience has taught me to put my best foot forward, have a good work ethic, show up on time, and believe in myself that I can truly make a positive change.
- Has been such a worthwhile experience towards my career aspirations and would not trade it for the world.

Bibliography

- **❖** The Faculty Club at Ohio State University (n.d.) Image of patio. https://www.ohio-statefacultyclub.com/
- **❖** The Faculty Club at Ohio State University (n.d.) About us. https://www.ohio-statefacultyclub.com/
- Microsoft (2019) Microsoft Power Point stock images.

Acknowledgments

❖ Jeff Oden – Chef and mentor.



