

## Maritime student likes to “see the world”



**Paul Cunningham**

After six years in the U.S. Air Force, Paul Cunningham was working in a tattoo shop in Fairbanks, Alaska, trying to figure out what to do next. Then, a friend recommended the Great Lakes Maritime Academy at NMC.

“I visited, applied, and enrolled,” he said and is now preparing to graduate from the GLMA Deck Program in May 2004.

“I love it,” he said about a maritime career, acknowledging that it isn’t for everyone. “It’s a simpler life, laid-back. You leave the real world behind and there are no telemarketers.”

“I also like traveling and seeing the world,” Cunningham added, citing his training experience from fall 2003. “I went deep sea on a tanker and saw the Far East — South Korea, Japan, Singapore, Diego Garcia.”

Starting with the graduating class of 2003, GLMA has

offered certification on the oceans as well as the Great Lakes.

“I also enjoy piloting on the rivers,” Cunningham said. “The ship handlers on the Great Lakes are the best in the world.”

Last summer he had a chance to test those skills on a ship hauling iron ore, stone, and coal.

“They called me the Fourth Mate,” he said.

The new training ship, “State of Michigan,” and the new building are exciting additions to the program, Cunningham said.

“I was one of the first cadets on the ship, helping to sail it from Baltimore to New York City,” he said. “Now that the program includes a Business Administration degree from Ferris State, you can go anywhere.”

Anywhere, everywhere; he’s ready.



The State of Michigan

## Culinary students have passion for cooking

It’s more than a job, Jim Sexton says about the culinary profession. “It’s a passion. I love to cook!”

Greg Hall said, “I’m a hands-on learner and I just enjoy food.”

Sexton and Hall are both first-year students at the Great Lakes Culinary Institute and a primary reason for choosing the NMC program was the new facility.

“I heard about the new building,” Hall said, “and it sounded incredible.”

Second-year student Tedra Karnisz is eager to spend her last semester setting up a new restaurant at the Great Lakes Campus.

“I’m very excited about it; everything will be state-of-the-art.”

A Manistee native, Tedra hopes to stay in northern Michigan when she graduates.

“My ideal would be working management in the tourist business,” she said.

Growing up in Kalamazoo, Sexton learned about cooking from a neighbor who was a personal chef. After high school, he had a job offer from a restaurant but wanted to pursue a college education.

“You need that degree,” he said, “and culinary certification to go as far as you want to go.”

Hall’s father is a professional chef.



**Jim Sexton**

“He has his own restaurant called ‘Chef’s Cuisine’ west of Pontiac,” Hall said. “I might take over the business eventually or maybe start my own.”

He likes to cook with sauces, “but most people’s idea of a sauce is ketchup.”

Hall and Sexton are enthusiastic about the new culinary instructor, Chef Joel Papcun who joined the culinary staff at NMC this year to help expand the program.

“Joel’s very cool,” Sexton said. “He has a lot of knowledge and is easy to get along with.”

Being easy to get along with is a key to success in the kitchen, Sexton said: “You need to be a team player.”

When he graduates, Sexton



**Tedra Karnisz**

has New Orleans in mind as a destination.

“I like Creole cooking,” he said. Creole cooking — and all the other kinds, too.

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