



Institute of
Culinary Education

EST. 1975

NEW YORK | LOS ANGELES

Culinary Arts
Pastry & Baking Arts
Health-Supportive Culinary Arts
Restaurant & Culinary Management
Hospitality & Hotel Management
Professional Development

CAREER PROGRAMS

NEW YORK CAMPUS





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A LETTER FROM OUR CEO

For many, food is the ultimate expression of passion, creativity and happiness. For more than four decades, the Institute of Culinary Education (ICE) has been a leader in this realm, offering a broad and diverse assortment of culinary education opportunities, covering multiple dimensions throughout the culinary universe.

Since our founding in 1975, interest in America's culinary landscape has progressively grown, along with its abundant opportunities and economic value. So has ICE. Today, with campuses in Los Angeles and New York City, ICE is a destination for anyone who wants to explore their passion for the culinary arts, from cooking and baking to wine studies and restaurant management.

As a school and community, we are vibrant and focused. ICE students are diverse and have unique talents and individual quests. Our role at ICE is to help our students find and develop their culinary voices. The foundations of ICE are our career programs in Culinary Arts, Pastry & Baking Arts, Health-Supportive Culinary Arts, Hospitality & Hotel Management and Restaurant & Culinary Management. Whether our students' goals are to become chefs, restaurateurs, food journalists, artisan bread bakers or hotel managers, our programs provide a classic and valuable foundation. ICE's diploma programs are sophisticated, intensive and student-centric and can be completed in less than one year.

ICE offers a program specifically crafted for aspiring culinary entrepreneurs. Our innovative Restaurant & Culinary Management program is taught by an experienced group of restaurant owners and consultants who bring real-world experience to the classroom. And we have structured our schedules, curriculum and tuition to facilitate the dual-diploma opportunity for students to combine business with culinary or pastry training.

Some of the most well-known chefs and restaurants in Los Angeles and New York City hire ICE's externs and graduates. And it's no surprise that over the years, ICE and its alumni and faculty have won top industry awards, reviews and accolades including the 2015 IACP "best culinary school" honor. In fall 2016, both *The Daily Meal* and *Edinformatics* wrote articles listing ICE as the No. 1 culinary school in America!

In the last six years, ICE has grown with a new campus and a new innovative career program. In 2015, we moved into our new New York City campus at 225 Liberty Street. It is a modern and invigorating environment, open day and night, hosting career training, more than 2,400 recreational and professional development classes a year, 400 special events a year and monthly guest speakers. In 2018, we opened our campus in Pasadena, California, 10 miles from the center of Los Angeles, and in 2019, we launched a plant-based diploma program in Health-Supportive Culinary Arts, inspired by the curriculum of the former Natural Gourmet Institute. In 2020, ICE entered an agreement with the now-closed International Culinary Center (ICC, former French Culinary Institute or FCI) to inherit and incorporate the best elements of the historic school's legacy at our New York and Los Angeles campuses. This included hiring many former ICC instructors and introducing Intensive Sommelier Training at ICE.

ICE has a spirit and atmosphere that we don't think you will find in many other schools. Walk through our halls and you will see students, staff, chef-instructors and faculty whose attitudes are serious, dedicated, focused and fun. It is hard to characterize a school or a business in a few words, but at its core, ICE is all about its students. Whether they are with us for a day, a week or a year, students tell us that our school is an exciting, joyful place where they are inspired to learn and succeed. Being part of that success is our passion.



RICK SMILOW
CEO and Chairman



RICHARD SIMPSON
Vice President - Education



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Career Programs Catalog
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A CULINARY EDUCATION FOR THE REAL WORLD

You see it in your neighborhood, and your friends talk about it. It impacts society, culture, health, happiness and even the economy. As a business sector, it is broad, diverse, dynamic and always open to new ideas. This is the culinary landscape of today — and you can be part of it. So what are you waiting for? It's time to make your mark.

Come As You Are

Individual talents and tastes are unique, and so are you. The field of culinary arts is not only teeming with opportunity, but it is also diverse and in need of people possessing an eclectic mix of skills. These skills are required across a vast array of disciplines, including cooking, pastry & baking, culinary, hospitality, beverage management, events and so much more. How are the employment prospects for ambitious culinary professionals for the next 30 years? "On fire," according to The Atlantic and "heating up after a decade of growth," as reported by Restaurant Business in January 2019.

The Institute of Culinary Education is committed to helping you develop your culinary voice. This is your opportunity to be heard.

ICE fosters high standards in education and hands-on training in a sprawling facility covering 74,000 square feet with 12 kitchens and labs with modern equipment and technology, and experienced chef-instructors. ICE's renowned externship program provides students the opportunity to work, learn and further hone their expertise alongside competitive talent at well-known dining establishments in one of the world's culinary capitals, New York City. Many of our alumni are award winners and industry leaders. We are proud that so many of our grads are active in all facets of the hospitality and culinary world.*

*The 2018-2019 ACCSC (accrediting) annual report employment rate is 82% of 948 students available for employment. The remaining 18% includes students who were employed in an unrelated occupation, unemployed, and whose outcomes were unknown to ICE at the time of filing.

NYC and LA are Culinary Capitals

As a student at one of ICE's two campuses, you will be studying in two of the most important cities in America's contemporary food and dining scene. The talent, environment, and externship and employment opportunities can help launch your career to wherever your ambition leads you.

Unlimited, Exciting Culinary Opportunities

In addition to offering students a wealth of extracurricular activities, the city is our extended classroom. We cultivate relationships with New York City's well-known chefs and restaurants. Our externship program connects students with many of the city's prominent establishments, including Union Square Cafe, Le Bernardin, Nobu and Momofuku, as well as some of New York's renowned bakeries and pastry shops, such as Bouchon Bakery, Dominique Ansel Kitchen and Epicerie Boulud. Our students have secured positions with the very same businesses even before finishing their externships.

Are You Ready to Take the Next Step?



River View of Brookfield Place, ICE's NYC home



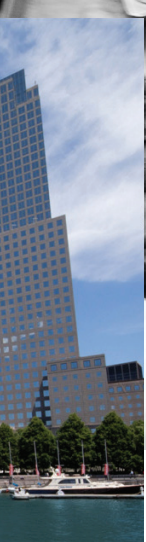


"I've been working with ICE students in New York for years and they are consistently among the best young chefs in my restaurants. I'm very much looking forward to having an institution like ICE produce the same level of talent for my LA and Las Vegas restaurants and to what their next generation of culinary will do for the west coast food scene."

CHEF TOM COLICCHIO

Chef/Restaurateur/Author/TV Personality

Owner of Crafted Hospitality, author of three cookbooks and the head judge on Bravo's "Top Chef" since the Emmy Award-winning show's inception. Tom has won multiple honors, including three stars from The New York Times, the James Beard Foundation Award for Best New Restaurant for Craft, Bon Appétit's Chef of the Year, and the James Beard Award for Outstanding Chef in America.



CULINARY LEADERS PRAISE ICE

ICE is proud of its reputation throughout the industry and among our alumni's employers. Chefs and culinary leaders in New York and nationwide trust ICE graduates as key players in their kitchens and management teams. Likewise, ICE's VIP alumni are eager to praise ICE as a major component to starting their success stories.



"What can be better for a young person interested in the culinary arts than to be in the heart of diverse New York City, working with great chef-instructors and modern facilities? This is ICE at its core."

CHEF MARCUS SAMUELSSON
Chef/Restaurateur/Author

Marcus Samuelsson Group
 Operates Red Rooster and five other restaurants. Past winner, James Beard Foundation's Best Chef: New York City. On TV, past winner of Bravo's "Top Chef Masters" and "Chopped All-Stars."
 Author of three books.

"As a chef-owner with 14 restaurants on three continents, I face the constant challenge of staffing my kitchens with well-trained cooks. The Institute of Culinary Education has proven to be an excellent resource for us for many years. With its world-class programs and curriculum, I know I will continue to rely on ICE to recruit skilled, ambitious young professionals."

CHEF DANIEL BOULUD
Chef/Restaurateur/Author

The DineX Group
 Operates over 14 restaurants in the U.S., England, Singapore, and Canada. Past winner, James Beard Foundation and Bon Appétit Chef of the Year, as well as Outstanding Restaurant and Best Chef: New York City. Flagship restaurant, Daniel, named a "top ten in the world" by the International Herald Tribune, and the chef has received a Légion d'honneur from the president of France.

"Year after year, Union Square Hospitality Group's restaurants have benefited enormously from an infusion of talented alumni from ICE's Culinary Management program. It's really amazing to see what kind of important contributions ICE alumni have made to our restaurants — from fine dining to casual. When an applicant comes to us from ICE, we know they've been schooled in both the technical and hospitality skills so crucial to succeed in this business."

DANNY MEYER
Restaurateur/CEO

Union Square Hospitality Group
 Operates over 20 restaurants, including NYC stars Union Square Cafe, Gramercy Tavern, The Modern, and Blue Smoke. Past winner, James Beard Foundation and Bon Appétit's Restaurateur of the Year. USHG restaurants have collectively won over 10 individual James Beard awards, and several have been voted "NYC's Most Popular Restaurant" by Zagat.

"ICE instills in its alumni the highest of standards and discipline, which is always shown through their work. At Jean-Georges and other restaurants, we look forward to seeing ICE on an applicant's resume and are always impressed by their determination, imagination and devotion to the culinary arts."

CHEF JEAN-GEORGES VONGERICHTEN
Chef/Restaurateur/Author

Jean-Georges Restaurants
 Operates over 15 restaurants around the world, including the NYC flagship, Jean-Georges, awarded three Michelin stars. Past winner, James Beard Foundation Chef of the Year, Best Restaurant, and Best New Restaurant in America, and Esquire's Chef of the Year.



ICE Commencement Ceremony at NYU's Skirball Auditorium



"My experience at ICE was shaped by the tremendous quality of the ICE instructors and the wisdom, experience, and passion they bestowed on their students. Chefs Einav Gefen and Ted Siegel remain mentors to this day. I believe ICE is a dynamic and forward-thinking hub of culinary education."

CHEF MAXIME BILET

Founder
Imagine Food Innovation Group
Co-author of "Modernist Cuisine: The Art and Science of Cooking," James Beard Foundation 2012 Cookbook of the Year. Named to 2012 Forbes "30 Under 30" list. Former positions include chef at award-winning Jack's Luxury Oyster Bar in New York City and as development chef at The Fat Duck, outside London.

Culinary, '05

"I chose ICE as a postgraduate education because I wanted to be a chef but didn't need to pursue another degree — I wanted to work! I needed a strong foundation in classic technique taught in a relatively short time, that I could take to any restaurant and build my skills on, and that's exactly what I got at ICE. I hire many ICE alumni straight out of school and they are well prepared to get started in the kitchen and move quickly up the ranks. In fact I just promoted an ICE alum to a sous chef position."

CHEF IVY STARK

Consulting Executive Chef
Casa Bocado
Colorado native and UCLA history major, now recognized as one of New York City's top female executive chefs. Author of "Dos Caminos Mexican Street Food." Former positions include Border Grill (Los Angeles), Sign of the Dove, Brasserie 8 ½, and Rosa Mexicano.

Culinary, '95

"ICE gave me the solid foundation I needed to embark on a successful and unique culinary career. The instructors, facilities, curriculum and industry access are of the highest quality and I left the program having gained an invaluable education. Since becoming a leader myself, I have gone on to hire several other alumni, all of whom have impressed me greatly. The technical competency and overall maturity of the student population remains a gold standard in the field."

GAIL SIMMONS

Culinary Expert/Food Writer/TV Personality
Permanent judge of Emmy-winning series "Top Chef," the top-rated food show on Bravo; host of "Top Chef: Just Desserts." Food & Wine special projects director, including the annual Food & Wine Classic in Aspen. Former special events manager for Chef Daniel Boulud's restaurant empire.

Culinary, '99

"ICE helped lay the foundations of my education as a chef. It was there that I learned the basics, and those lessons have stayed with me throughout my entire career, from Paris to Monte Carlo to New York City. My professors at ICE not only taught me invaluable lessons about food and its preparation, but they also trusted me to build on that education through my own life experiences."

CHEF MARC MURPHY

Chef/Restaurateur/TV Personality
Executive chef and owner of Landmarc and Benchmark Events by Marc Murphy; judge on Food Network's "Chopped" and regular contributor to Food Network programming, including "Iron Chef America" and "The Best Thing I Ever Ate"; frequent guest on "The Rachael Ray Show" and the "Today Show." Author of "Season With Authority."

Culinary, '90

CULINARY ARTS

Welcome to the foundation of your career — the ICE Culinary Arts diploma program. Think beyond cooking classes. Our award-winning 650-hour comprehensive curriculum is designed to teach you the practice and art of cooking through theory, technique, palate training, speed and teamwork. These will be your essentials for success in the culinary landscape.

Your Priority Is Learning. Ours Is You.

Imagine a classroom where you and your progress matter. With no more than 18 students per instructor, the curriculum covers many of the necessities required to thrive in the culinary industry, as well as forge the personal relationships that will guide you through your journey.

Every class will cover a specific skill — classes will intensify in difficulty as you continue to grow and develop. Beginning with basic palate development, our chef-instructors will help train your senses, guiding you through the vast sea of subtle tastes and flavors, from herbs and condiments to vegetables and meats.

Your education will continue through an introduction to the culinary techniques that we recommend you master such as knife skills, dry- and moist-heat cooking methods, sauce making, restaurant simulations, and pastry and baking, to name a few. Your chef-instructors' mentoring will help you build a solid foundation and support your success.

Real-Life Experience. Experiences for Life.

Your culinary roots will be grounded in classical French technique; however, your experience in the

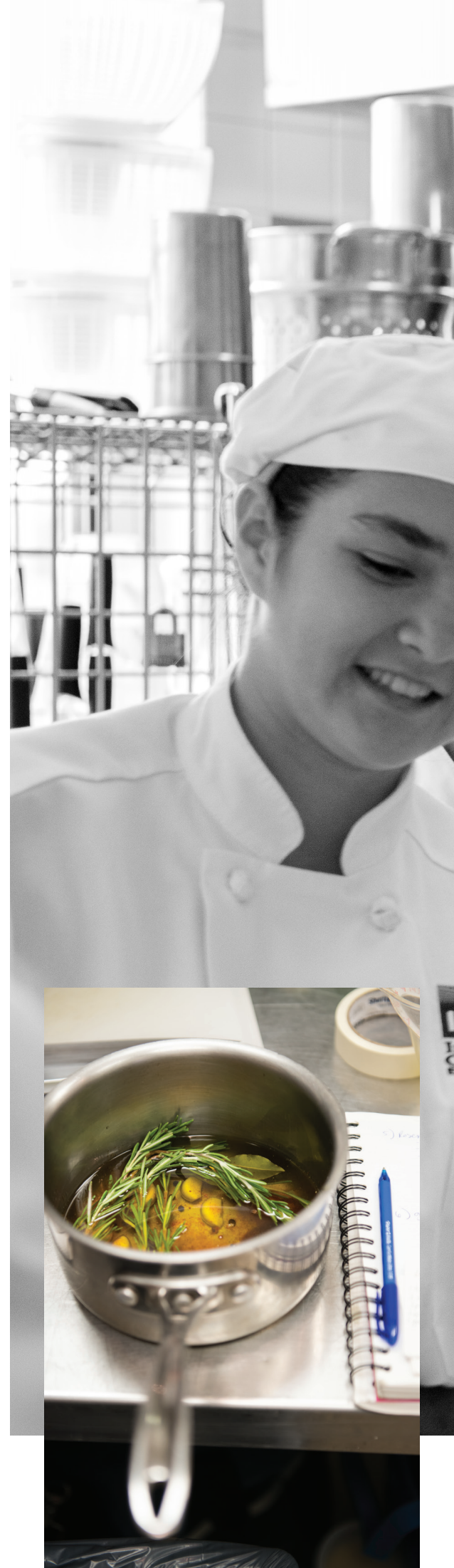
program will be unmistakably global. Thailand, India, Japan, Italy — the techniques, ingredients and distinctive flavors of all these regions and others will be a part of your culinary passport, taking you anywhere in the industry.

The ultimate reinforcement of knowledge comes from real-life application. After 440 hours of intensive classwork, our externship program will take you on-site — imagine 210 hours in a restaurant, hotel, catering kitchen, or other culinary enterprise. With a multitude of externship options to choose from, your education will continue as you hone your skills through practice. By the end of the Culinary Arts diploma program, students have been taught the skills to tackle professional culinary tasks with confidence.

You Can Already Taste Your Success — Now Let Us Help You Refine Your Palate.

Our flexibility and affordable options are designed to help you find your culinary voice. What is most convenient for you: morning, afternoon, evening, weekend? We have a schedule that will fit yours.

This Is Your Calling...





“As a career changer, ICE’s Double Diploma program spoke perfectly to both sides of my brain. With Culinary Arts, I learned the proper techniques to express my creativity through food, and with Culinary Management, I gained practical knowledge about the food business to turn my creativity into a profitable career.”

ZACH GRAY
Culinary/Management



CULINARY ARTS

The diploma program contains 13 courses. The first 12 courses are composed of 110 four-hour lessons held at ICE. The 13th course is an off-site externship. The program is constructed as follows:

COURSE 1: CULINARY FUNDAMENTALS - 28 HOURS

Great cuisine rests on the mastery of seemingly simple preparations and techniques that determine the quality of the final product. The most crucial of these is knife skills, which students begin to practice right at the start of their studies.

Course Highlights:

- Knife skills.
- Food safety and sanitation.
- Culinary math.
- Product identification.
- Palate development.
- Ingredient pairing.

COURSE 2: INTRODUCTION TO MEAT, FISH AND POULTRY - 28 HOURS

When consumers purchase meat or fish, they buy a fillet or a steak. Few suspect the skill required to create these cuts. In this course students are immersed in the techniques of protein fabrication.

Course Highlights:

- Beef/veal identification and fabrication.
- Pork fabrication.
- Poultry fabrication.
- Fish and shellfish.

COURSE 3: SOUPS AND SAUCES - 32 HOURS

Chefs take great pride in the sauces that transform a good meal into a great dining experience. From the classic sauces of France to modern salsas, relishes, infused oils and coulis, you will explore a diverse expression of the saucier's art. These sauces form the basis for an exploration of a wide range of soups.

Course Highlights:

- Grand sauces.
- Compound sauces.
- Emulsified sauces.
- Contemporary sauces.
- Consommé.
- Vegetable-based soups.
- Reductions.
- Roux-based soups and bisques.

COURSE 4: DRY-HEAT COOKING METHODS - 36 HOURS

Mastery of cooking technique is an essential yet difficult aspect of the culinary craft. Whenever a chef turns and faces the stove, the outcome is wholly dependent on a few basic skills — sautéing, grilling and frying among them. These dry-heat methods are taught comprehensively and meticulously, giving students an opportunity for repetition to build toward competency and confidence.

Course Highlights:

- Sautéing proteins, starches and vegetables.
- Pan-frying proteins, starches and vegetables.
- Deep-frying proteins, starches and vegetables.

- Grilling proteins, starches and vegetables.
- Roasting proteins, starches and vegetables.

COURSE 5: MOIST-HEAT COOKING METHODS - 36 HOURS

Moist-heat cooking produces some of the great treasures of the kitchen. Profound flavors and comforting textures make braises and stews some of the highlights of cuisines around the world. Poached and steamed dishes have come into their own and now form the basis of many of today's wellness-centered dishes.

Course Highlights:

- Braising proteins and vegetables.
- Stewing proteins, starches and vegetables.
- Shallow-poaching proteins.
- Steaming proteins and vegetables.
- Deep-poaching proteins and vegetables.

COURSE 6: BREAKFAST, BRUNCH AND LUNCH - 32 HOURS

Dinner is the main meal associated with being a chef. But over 30% of all meals eaten in restaurants are breakfast, brunch and lunch. This course explores the techniques and ingredients used in those meals, from egg cookery and crêpes to sandwiches, vinaigrettes and dressings. Legume and grain techniques are also part of this course.

Course Highlights:

- Egg specialties.
- Griddle specialties.
- Cereals.
- Crêpes.
- Breakfast meats.
- Simple and composed salads.
- Dressings and vinaigrettes.
- Assorted sandwiches.
- Grains and legumes.
- Soufflés, gratins and timbales.

COURSE 7: FRENCH REGIONAL COOKING; ITALIAN REGIONAL COOKING - 48 HOURS

Cuisine of France: With good reason, France is considered the touchstone for all western cuisines. In this course students become familiar with characteristic ingredients, methods and dishes from Provence, Burgundy, Normandy and Alsace. Cuisine of Italy: Piedmont, Tuscany, Abruzzo, and 17 other regions comprise what we think of as Italian food. Regionality is the essence of all things Italian and this concept is central to our presentation of this exciting cuisine. Using authentic recipes and ingredients students come to appreciate the diversity and simplicity that characterize this popular European cuisine.

COURSE 8: CUISINES OF ASIA; ADVANCED COOKING, PLATING AND PRESENTATION - 48 HOURS

Cuisines of Asia: The panoply of Asian flavors and techniques exert a growing influence on all types

of food. Chefs commonly borrow spices, herbs and other ingredients from this region as they seek to create a more global approach to cuisine. Centering on flavor profiles and specific techniques, this course acquaints students with the essential dishes of India, China, Japan and Thailand. Advanced Culinary Applications: Successful multitasking is one of the hallmarks of every chef. The challenges of bringing together all the components of an entrée require rigorous attention to timing and proper sequencing of tasks. This course is designed to enable students to assimilate these skills as they practice how to prepare and plate contemporary entrées.

COURSE 9: PASTRY & BAKING ESSENTIALS - 36 HOURS

Even the most basic preparations in the pastry chef's repertoire require practice and skill to master. Silky custards, delicate tarts and flaky croissants all rely on mastery of the essential skills of rolling, kneading, mixing and forming. These concepts are emphasized in the comprehensive introduction to baking basics.

Course Highlights:

- Soufflés.
- Custards.
- Tarts.
- Doughs (brisée, sucrée, Danish, puff pastry, phyllo and bread).
- Pâte à choux.

COURSE 10: CONTEMPORARY DESSERTS - 44 HOURS

Today, complex, multielement plates have become the norm in the best kitchens. Texture, flavor and form combine to create memorable finales to the dining experience. Students explore the interrelation between these concepts as they prepare the components of plated desserts.

Course Highlights:

- Chocolate tempering.
- Contemporary desserts.
- Cakes.
- Plated desserts.

COURSE 11: GARDE MANGER: HORS D'OEUVRES & CHARCUTERIE - 32 HOURS

Hors d'oeuvres and appetizers challenge the chef to create masterpieces in miniature. Whether they are as simple as a crab cake or as modern as a sphere or a foam, they require skill and a discerning palate. Charcuterie, the art of curing and preserving meat, has existed throughout the world for thousands of years. The 21st century has seen the dining public become increasingly interested in these artisanal, "house-made" delicacies. This course will cover both the preparation and the presentation of contemporary and classic charcuterie: pâtés, sausages, terrines, fermented foods, pickles, smoking and curing.

Curriculum, ingredients and recipes are examples and are subject to change at any time without notice.

**COURSE 12:
MODERN CULINARY
MASTERS AND
MARKET BASKET
COOKING - 40
HOURS**

As cuisine has evolved and transformed over time, certain chefs have come to the fore as innovators, visionaries and artists. Many are eager to share their culinary gifts with tomorrow's chefs. ICE is proud to have collaborated with some of most celebrated chefs: Marcus Samuelsson, Daniel Boulud, Michael White, Alex Stupak, Anita Lo and Thomas Keller.

In preparing recipes specially selected by the chefs, students come to understand the unique perspective of each and glean ideas that will spark their own creativity. The course concludes with market basket cooking classes where students can individually express their interpretation of the masters' lessons. With a basket of seasonal ingredients, students work alone to create a unique menu without using recipes as well as practice plating, timing, consistency and creativity.



COURSE 13: EXTERNSHIP - 210 HOURS

At the end of their in-class training, all students complete an externship course. While ICE strongly recommends that students extern in restaurant kitchens, they may request venues such as hotels, catering companies, corporate dining rooms or test kitchens that meet their professional goals and fulfill academic requirements.



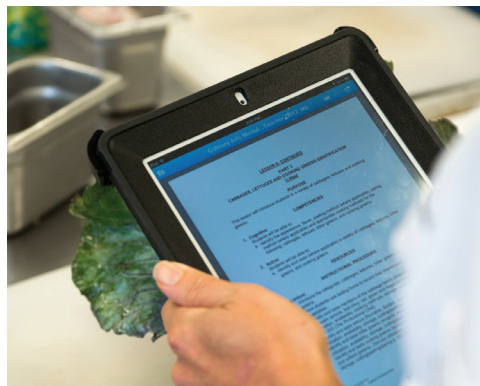
"As a dual Culinary and Culinary Management student, ICE provided exactly the foundation I was looking for to transition seamlessly into the food industry. The instructors, advisors, curriculum, volunteer opportunities, and facilities all played impactful roles in my culinary school experience, and I felt better prepared to approach my new career with confidence."

LAUREN JESSEN
Culinary/Management

COMBINE BUSINESS AND CULINARY EXPERTISE TO ACCELERATE SUCCESS

Learn your practical kitchen skills while refining your business acumen. Maximize the time of your career devoted to the classroom experience. Enrolling in our Restaurant & Culinary Management program in addition to Culinary Arts, Pastry & Baking Arts or Health-Supportive Culinary Arts gives you the opportunity to pursue dual diplomas, equipping you with diverse skills while offering valuable tuition incentives.

The ICE dual diploma program offers you the option to efficiently develop your culinary skills and earning potential, offering a savings of 10% of tuition when you combine the Culinary Arts, Pastry & Baking Arts or Health-Supportive Culinary Arts Program with the Diploma in Restaurant & Culinary Management or Hospitality & Hotel Management Program.



PASTRY & BAKING ARTS

Our 610-hour pastry and baking diploma program will provide a classic and well-rounded foundation for your career. Graduates aspire to eventually be pastry chefs, bakers, cafe owners, culinary entrepreneurs and more. Roll up your sleeves and get ready.

Now Is the Time – Make Your Mark.

Take a breath and a proud step forward. You are about to become part of the ICE Pastry & Baking Arts program, which delivers an amazing wealth of skills and knowledge. Graduates of our renowned program have gone on to win national awards, write top cookbooks and appear on TV and in leading food magazines.

Old World, New World and the Whole World.

Drawing from the rich baking and pastry traditions of France, Italy and Austria, as well as contemporary American variations, our Pastry & Baking Arts program is not only international in scope, but also constantly evolving through modern global influences. Our award-winning program and curriculum have been shaped by two chefs, first by Nick Malgieri, the former executive pastry chef at Windows on the World and a member of Pastry Art & Design's 1998 and 1999 "Ten Best Pastry Chefs" roster. More recently, Creative Director Michael Laiskonis has continued the program's development, applying his experience as former executive pastry chef at Le Bernardin and 2007 winner of the prestigious Outstanding Pastry Chef in America award from the James Beard Foundation.

Like Our Curriculum, You Will Evolve.

In no other culinary field do art and technique combine so beautifully as in pastry and baking. Your hands-on education covers the crucial components of this complex and graceful art form with hands-on guidance by our chef-instructors.

Imagine a curriculum designed to help you become an accomplished professional, creating flaky croissants, silky gelato and crusty breads. Signature desserts, elegant tiered cakes and decadent chocolates will also be part of your repertoire. It is a remarkable journey that begins with a comprehensive exploration and critical tasting of ingredients to experience how flavors and textures combine. You will progress through development of all the dough-based products from delicate strudel to tarts and puff pastries. Our breads are a special source of pride with a curriculum designed by Sim Cass, the founding baker of renowned Balthazar Bakery. Students will experience preparing all the yeast-raised favorites from bagels and brioche to pizza and baguettes.

With a strong emphasis on theory, you will progress through cakes and chocolate, studying the key ratios and methods that allow you to go beyond the recipes to create your own formulas. Decorating instruction includes inscriptions and piping, skills students should apply to create a tiered cake of your own design. Chocolate confections are also part of the curriculum, from the simple truffles to intricate showpieces.

You will have access to ICE's Chocolate Lab where bean-to-bar chocolate making is an edible art. And along the way we also cover important managerial, purchasing and costing concepts for students whose longer-term goal is to start their own business.



A Large School Offering an Intimate Experience.

With no more than 16 students per instructor, your education is our main focus. By the program's end, you will have made everything from cakes and confections to classic breads and elegant desserts, preparing you to create intricate and imaginative recipes of your own.

We offer you a personal experience that extends far beyond the classroom. Our Career Services staff is here to support your career ambitions.

Externships Put Your Career in Motion Right Away.

After 400 hours of careful instruction and practice, you will take the exam that matters: real-world experience. Through our externship program, you will spend 210 hours on-site in a restaurant, hotel, catering kitchen or other pastry enterprise. The multitude of externship options speaks to the reach of our professional network. You will put your skills to work in real time in an actual kitchen outside of the classroom walls. Plus, these externships can provide you with invaluable contacts for your career. You will live the excitement of pursuing your dream.



"An ICE education is one of the most rewarding, awe-inspiring investments you can make in yourself. From day one you become part of a broad network of creative classmates, industry influencers and a team of staff dedicated to helping you succeed."

— AMY SIMIDIAN
Pastry



PASTRY & BAKING ARTS

The diploma program contains nine courses. The first eight courses are composed of 100 four-hour lessons that are held at ICE. The ninth course is an off-site externship. The program is constructed as follows:

COURSE 1: INTRODUCTION TO BAKING TECHNIQUES AND INGREDIENTS: PART 1 - 44 HOURS

The program begins with in-depth coverage of the ingredients, techniques and procedures that the students will use throughout the program, including:

- Identification and discussion of the essential ingredient groups such as sugar, dairy and fruit.
- Weights and measures, culinary math, food safety, knife safety, sanitation and equipment use and identification.
- Introduction to basic decorating skills, the use of a pastry bag, and making and utilizing cornets.
- Introduction to hydrocolloids, including pectin and gelatin, for making items such as panna cotta, marshmallows, gelees and pate de fruit.
- Techniques for preparing fruit-based desserts, including poaching, roasting, macerating, drying and candying.
- The theory and practice of sugar cookery including the preparation of fudge, torrone, nougatine lollipops and brittle.

COURSE 2: INTRODUCTION TO BAKING TECHNIQUES AND INGREDIENTS: PART 2 - 56 HOURS

All well-executed desserts rely on a mastery of fundamental techniques. In this course, students begin the journey toward that goal by studying:

- Introduction to chocolate and tempering.
- The basics of custards for preparing desserts like crème brûlée, crème caramel, bread puddings and pastry creams.
- Introduction to pate a choux to prepare items such as eclairs and Paris-Brest.
- The basics of egg and egg white theory to prepare desserts such as soufflés, meringues and buttercreams.
- How to prepare a variety of cheesecakes including sour cream and mascarpone cheesecakes.
- Production of frozen desserts such as ice creams, sorbets and granitas.

COURSE 3: BREADS AND OTHER YEAST-RAISED DOUGHS - 36 HOURS

Bread is at the crossroads of the culinary and baking arts. At the heart of this deceptively simple food is some of the program's most challenging material including:

- The technique and theory of working with yeasted doughs: fermentation, dough hydration, temperature control, kneading and formation methods.
- Application of this knowledge by baking a variety of yeast items including braided, olive and sourdough loaves along with brioche, bagels, baguettes, focaccia, pizza, pretzels and doughnuts.

- The techniques to create laminated doughs such as croissant and Danish.

COURSE 4: PASTRY DOUGHS - 64 HOURS

Mixing, rolling, turning, and forming: these are the essential skills students should master as they're taught how to prepare the wide variety of doughs that are the basis of so many pastry items, including:

- Classic dough techniques such as pâte brisée (flaky), pâte sucrée (sweet) and pâte sablée (cookie) to make tarts, pastries, scones, biscuits and shortcakes.
- Creation and utilization of laminated and layered doughs such as puff pastry, phyllo and hand-stretched strudel.
- Proper rolling and shaping techniques for preparing tarts, galettes, pies (single-crust, two-crust and lattice), palmiers, mille-feuille, fruit strips, pithiviers, croissants, pains au chocolat and a variety of Danish specialties.
- Specialty pastry shop items such as baklava, cannoli, linzer tortes and sfogliatelle.

COURSE 5: CAKES, FILLINGS, AND ICINGS: PART 1 - 48 HOURS

From pound cake to génoise, students go beyond the classic recipes to explore the theory and technique of cake making and expand their abilities to create original cakes. Highlights include:

- Butter-based and egg-foam cakes, including layered and rolled versions.
- The theory of batter balance for preparing cakes using various mixing techniques including: one-stage, high-ratio, and creaming method. Cakes prepared include pound, white, yellow, crumb, and chocolate along with muffins. Egg-foam cakes such as angel food, chiffon, and génoise are also included.
- Cupcakes with advanced piping and gluten-free baking.
- A wide variety of cookies and bars, including biscotti, brownies, madeleines, macarons, rugelach, magic bars and rainbow cookies.

COURSE 6: CAKES, FILLINGS, AND ICINGS: PART 2 - 52 HOURS

Batters produce more than the familiar cakes we often see: More complex techniques give us an international assortment of cakes and plated

desserts. Covered here are:

- Complex layered cakes utilizing an assortment of cake layers including nut sponges, génoise mousseline, biscuit joconde, and pain de gènes.
- An assortment of classic American and European cakes including opera, miroir, tiramisu, crepe cake, mousse cakes, carrot, red velvet and German chocolate cake.
- Individual and entremets cakes.
- A plated dessert section that includes theory, preparation and presentation of multi-element, contemporary plated desserts. Students recreate and prepare recipes by award-winning chef and ICE Creative Director, Michael Laiskonis.

COURSE 7: CHOCOLATE CONFECTIONS - 44 HOURS

Of the various mediums used by pastry chefs to express their vision, none is more seductive than chocolate. This comprehensive course takes students beyond the basic techniques and allows them to experience the joy of creativity as they produce and assemble a chocolate showpiece.

Highlights include:

- Chocolate production, theory and tempering methods.
- Dipping and enrobing items such as truffles and framed centers.
- Preparation of chocolate bars and filled chocolates including a wide variety of bon bons.
- Creation of chocolate and isomalt showpieces.

COURSE 8: CAKE DECORATING - 56 HOURS

Cake decorating represents the ultimate fusion of art and craft. Effort and practice in prior classes are rewarded as students take their skills to a new level by preparing tiered cakes. Highlights include:

- Advanced buttercream flowers and borders, royal icing and rolled fondant decorations.
- Gum paste flowers, including peonies, lilies, roses and more.
- Floral arrangement and tiered cake assembly.
- Finishing techniques like petal dusting and tier assembly.
- The use of marzipan, white and dark modeling chocolate for making flowers, fruits, figurines and decorations.
- This course culminates in the creation of an original three-tiered celebration cake.



"I love to be a small part in other people's happiness. ICE opened my eyes to all sides of the business in a timeline that allowed me to work full time. ICE taught me how to keep focused on my vision and manage all the details of it."

CRYSTAL HANKS
Pastry/Management

Curriculum, ingredients and recipes are examples and are subject to change at any time without notice.



COURSE 9: EXTERNSHIP - 210 HOURS

At the end of their in-class training, all students are required to complete an externship. While the Institute of Culinary Education recommends that students extern in restaurant kitchens, they may request venues such as hotels, catering companies, corporate dining rooms or pastry shops in accordance with their professional goals.



“After a successful 20 years in some amazing kitchens, I’d earned a lot of opportunities — and I chose to join the team at ICE. I have always admired ICE, and education is the perfect opportunity for me to give back, to inspire the next generation of chefs to enjoy and excel in a career in culinary or pastry arts.”

MICHAEL LAISKONIS

ICE Creative Director; Former Executive Pastry Chef, Le Bernardin; 2007 James Beard Award for Outstanding Pastry Chef; 2014 IACP Culinary Professional of the Year



HEALTH-SUPPORTIVE CULINARY ARTS

Natural Gourmet Center

ICE's new Health-Supportive Culinary Arts career training program promotes nutrition, wellness and sustainability with a vegetable-forward curriculum inspired by the Natural Gourmet Institute. Health-supportive cuisine has the power to heal and can appeal to plant-based, vegetarian and vegan lifestyles, while including instructional exposure to plant and animal proteins.

ICE & Natural Gourmet.

ICE now offers America's first nationally accredited health-supportive, plant-based curriculum. Annemarie Colbin, Ph.D., founded the Natural Gourmet Cookery School in her Upper West Side apartment in 1977, two years after Peter Kump founded his eponymous cooking school (now ICE). Both received rave reviews, grew, became accredited diploma programs and changed their names over the following 30 years. In 2019, the educational institutions collaborated to offer Natural Gourmet Institute's unique health-supportive approach to cooking at the Institute of Culinary Education's New York and Los Angeles campuses, which cultivate creativity and innovation in every kitchen classroom.



Foundations of the Curriculum.

The Natural Gourmet Institute used specific criteria for making mindful and deliberate decisions when sourcing ingredients: whole, fresh, seasonal, traditional, balanced, local and delicious. These seven principles of food selection promote a sustainable food system with regard for natural resources and people while empowering chefs and cooks to lead the conversation about food, wellness and health. This mission is at the foundation of ICE's new curriculum, which incorporates whole foods, nutrition education, plant-based cooking and meals that heal. The principles extend to the pastry modules, which include flourless, vegan, whole grain and gluten-free desserts and breads, as well as traditional pastries.

Food & Healing.

Food has powerful potential to heal the body. The Natural Gourmet Center's food and healing coursework focuses on the health-supportive qualities of ingredients and cooking techniques and how to use them to best benefit health. Through interdisciplinary training, both Eastern and Western food theories and applications are taught. Practical classes and lectures cover topics such as health and nutrition, whole foods dynamics, living foods, and cooking for people with illnesses

A Career in Health-Supportive Cuisine.

From 1977 to 2018, the Natural Gourmet Institute graduated more than 2,500 professional chefs from 33 countries who became chefs, entrepreneurs, teachers, nutritionists, authors and even physicians.

NGI alumni have gone on to open vegetable-centric restaurants, write cookbooks, become personal chefs for athletes and celebrities, found food companies and health initiatives, and direct culinary operations for organizations. Aspiring nutritionists, chefs and restaurateurs can all apply health-supportive cooking skills in their careers. NGI's holistic, wellness-minded approach to the culinary

arts translates to many food-focused career paths. On the East Coast, NGI alum Amanda Cohen founded NYC's most notable vegetable-forward restaurant, Dirt Candy; in the Midwest, NGI alum Cara Mangini founded farmer and produce-focused Little Eater restaurants in Columbus, Ohio; and on the West Coast, NGI alum Sara Kramer owns what Refinery29 refers to as "wildly popular Los Angeles restaurant, Kismet."

Harvest a Health-Forward Future.

This new program offers a holistic approach to plant-based, nutrition-minded cooking with a focus on whole foods and wellness.



ABOUT ANNEMARIE COLBIN (1941-2015)

The founder of Natural Gourmet Institute, Dr. Colbin pioneered the concept and movement of food as medicine in America. She coined *health-supportive cuisine* and inspired many chefs, dietitians, vegetarians, vegans and plant-based enthusiasts through her lectures and NGI. She taught home cooking to celebrities, such as John Lennon and Mandy Patinkin, and authored or co-authored four books:

- "The Book of Whole Meals" (Random House, 1979)
- "Food and Healing" (Random House, 1986)
- "The Natural Gourmet" (Random House, 1989)
- "The Whole Food Guide to Strong Bones" (New Harbinger, 2009)



This 632-hour diploma program contains nine courses. The first eight courses are composed of 108 four-hour lessons that are held on campus. The ninth course is an off-site externship. The program is constructed as follows:

COURSE 1: FUNDAMENTALS OF PLANT-BASED CUISINE - 52 HOURS

Focusing on fundamental culinary techniques and criteria for selecting quality ingredients, this course will offer an introduction to the foundation for preparing health-supportive, whole-foods cuisine.

- Knife skills training.
- Principles of food science.
- Culinary techniques including sauté, roast, blanch, braise and pressure cook.
- Exploring the health benefits, healing qualities and versatility of sea vegetables and how to prepare them.
- Dishes include: arame strudel, wakame salad with orange, and coconut-lime flan.

COURSE 2: GRAINS, BEANS AND STEWS - 56 HOURS

In this course, we continue your education on plant-forward cuisine to include a variety of bean and grain, stock and sauce preparations. We also prepare soups and stews highlighting whole grains, beans, vegetables and non-dairy alternatives.

- Identifying and preparing a variety of beans in salads, purees, stews and soups.
- Identifying and preparing whole grains using various techniques.
- Preparing vegan and vegetarian stocks using traditional culinary techniques.
- Preparing vegan and vegetarian versions of mother sauces and other modern vegan sauces.
- Preparing soufflés, custards and emulsified sauces.
- Dishes include: beet borscht with tofu sour cream; shiitake broth with shrimp, soba and baby bok choy; curried red lentil soup with coconut; and baked quinoa with fresh peas and herbs.

COURSE 3: HIGH-PROTEIN FOODS - 56 HOURS

In this course, we teach how protein sources come in a variety of forms – both plant and animal. We teach how to source and prepare poultry, fish and shellfish, as well as how to prepare seitan and soy foods in health-conscious, traditional forms.

- Identifying and preparing traditional soy foods, such as tempeh, tofu, edamame, miso, shoyu and tamari.
- Fabricating and preparing poultry, fin fish and shellfish.
- Making seitan and preparing it in a variety of ways.
- Modern plating styles and theory.
- Dishes include: stuffed poblano chilies with browned tempeh; sweet potato bisque with cashew crème fraîche and candied pecans; and hazelnut-crust flounder with mango salsa.

COURSE 4: ADVANCED CULINARY APPLICATIONS - 52 HOURS

In this course, you will apply your growing command of health-supportive techniques to preparing salads, hors d'oeuvres, pâtés and terrines, a brunch, and a buffet. In the career realm, you will hone your skills at menu planning and recipe writing while exploring career paths in personal and private cooking, catering and teaching. You will also study theoretical approaches to the energetics of food, factors that impact longevity, and the role of fats, protein and carbohydrates in a healthy, whole-foods diet.

- Preparing pâtés and terrines.
- Preparing salads that showcase whole, seasonal ingredients.
- Writing and formatting a recipe properly.
- Studying how to design menus that are nutritious and balanced according to the program's criteria.
- Preparing balanced, health-supportive brunch and buffet menus.
- Dishes include: massaged kale salad with roasted chickpeas and pickled red onions, truffled portobello mousse with fig thyme preserve, and Asian buckwheat noodle salad.

COURSE 5: BAKING AND DESSERTS - 56 HOURS

The quality of our baking and desserts can benefit from using ingredients that are more natural, unprocessed and whole. In this course, we convert conventional baking recipes to alternatives featuring whole-grain flours and less-refined sweeteners, without sacrificing taste or texture. You will also prepare baked goods and desserts that meet special dietary needs, such as vegan, gluten-free and dairy-free.

- Preparing pies, tarts and galettes using vegan ingredients.
- Baking and decorating cakes.
- Preparing vegan cookies, puddings and ice creams.
- Preparing flourless desserts.
- Studying how to utilize sugar, butter and white flour alternatives.
- Dishes include: chocolate cherry pecan bars, ginger cake with lemon coconut cream and black sesame ice cream.

COURSE 6: BREAD AND PASTA - 52 HOURS

As you continue to explore the art and science of baking, you will focus on yeasted breads, quick breads, pizza and focaccia with wheat-free and gluten-free options. This course also includes pasta making.

- Preparing quick breads, scones, pancakes, crêpes, waffles and biscuits.
- Preparing hearth and pan breads.
- Using alternative flours and ingredients in bread baking.
- Preparing ravioli, tortellini, fettucine and gnocchi.

- Preparing appetizers, entrees and desserts to order.
- Dishes include: herb ravioli with porcini mushroom pesto and tofu ricotta; wild rice pancakes; and bulgur raisin pan bread.

COURSE 7: FOOD AND HEALING 1 AND ADVANCED CULINARY TECHNIQUES - 52 HOURS

The link between diet, lifestyle and wellness is well-established, and this course will provide perspectives on this relationship by looking at cardiovascular system health, the microbiome and detoxification systems. On the culinary side, we prepare raw foods, living foods, and spa and retreat specialties. You will also focus on improvisational cooking using seasonal ingredients and developing a vegan, four-course banquet project.

- Improvisational cooking.
- Preparing spa and retreat cuisine.
- Preparing raw foods.
- Recipe costing and testing.
- Dishes include: pomegranate, blueberry and ginger elixir; vegetable and tempeh wraps with avocado-cilantro cream; Mediterranean roasted black cod with muhammara.

COURSE 8: FOOD AND HEALING 2 AND WORLD CUISINES - 56 HOURS

This course extends the emphasis on integrative health as it explores food and the immune system, kitchen pharmacy, diets designed to promote cancer prevention and treatment support, Ayurveda, and Macrobiotics. You will prepare specialty dishes from Asia, Mexico, India and Italy.

- Preparing dishes and meals designed to boost immunity.
- Preparing Macrobiotic cuisine.
- Preparing Ayurvedic cuisine.
- Preparing world cuisine menus.
- Presenting a four-course vegan buffet.
- Dishes include: hiziki with carrots, onions and agé tofu; burdock, carrot and onion kimpura; and eggplant buns with fermented plum condiment.

COURSE 9: EXTERNSHIP - 200 HOURS

At the end of their in-class training, all students must complete an externship. While the Institute of Culinary Education recommends that students extern in restaurant kitchens, they may request venues such as hotels, catering companies, corporate dining rooms or pastry shops in accordance with their professional goals.



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RESTAURANT & CULINARY MANAGEMENT

Get Ready to Build – Your Vision.

You are an innovator. When you close your eyes, you see yourself managing and building a culinary business — maybe even your own. ICE's diploma in Restaurant & Culinary Management offers a sophisticated and pragmatic curriculum that can help you achieve your dream. We teach how to connect to an audience and market an establishment.

Restaurants, catering operations, cafes, brewpubs and specialty food stores are businesses. ICE is a school for culinary business, teaching you the strategic and operational aspects of such ventures so you can pursue financial successes while doing what you love. To complete the diploma program, students have the opportunity to fully develop a business plan complete with a menu, finance elements and marketing.

Our Business Is to Teach You the Business.

We have the oldest restaurant management program in NYC and have built a broad network of connections over time. With a pragmatic focus designed to give you the skills to operate a successful culinary enterprise, we have a faculty with extensive experience. This means that you study with experts who have real-world experience that brings the curriculum to life.

The program is built around nine essential courses designed to take your vision and transform it into reality with a business plan that you create, beginning with your first class. Through role play, group projects and case study analysis, each course offers insights on management and ownership.

New York City offers our students access to a variety of successful food businesses and entrepreneurs. Through guest lectures, ICE goes beyond book-learning to let you meet and network with industry notables as you connect with the vibrant culinary scene. Our *Meet the Culinary Entrepreneurs* series brings experts from around the nation to share their insights, giving you a national perspective.

Most importantly, our instructors' commitment to your success does not end at graduation. Nothing makes us prouder than welcoming back a former student as a new colleague.

The program explores many of the areas that define a successful enterprise. Beginning with concept and marketing, our goal is to help you express your unique vision. As it takes shape, we help you work through the financial, legal and technical aspects including purchasing, management, facility design and food safety so that at the end your vision becomes a fully articulated business plan.



Student Diversity Will Enrich Your Experience.

Our students' varying goals and past experiences keep our program unique. Your typical classroom will include: career changers from professions as diverse as marketing, finance, nursing and construction; recent college and high school graduates; and even working chefs in the industry who want to learn more about the business side of restaurants.

Dual Diploma Schedules.

Pursue your vision with tools to succeed. Enrolling in our Restaurant & Culinary Management

program in addition to either the Culinary Arts or the Pastry & Baking Arts programs gives you the opportunity to pursue dual diplomas, bringing you knowledge and expertise in both while offering valuable tuition incentives.

Start Here With Us – Then Go Anywhere.

Start your career in one of the world's culinary capitals. With world-renowned food venues and a diverse food scene, studying and working here offers an advantage. Our extensive industry relationships and alumni network offer a variety of opportunities for networking and placement. Even after you graduate, ICE is here to help you.



"ICE gave me a more professional take on the industry that I would not have had otherwise. Aside from the affordable tuition, the curriculum intrigued me. I felt it was the best well-rounded school for what I plan on doing with my career."

— **CHRISTINA FERRO**
Management



"I couldn't be happier with the education I received from ICE. It has made me a better business person and given me the confidence in myself to open a new restaurant, which I will be naming Agave Mexican Kitchen."

— **ALONSO SOTO**
Management



The 316-hour diploma program contains nine courses, which are divided into 158 lessons (106 lessons in evening classes). The program is constructed as follows:

COURSE 1: CONCEPT DEVELOPMENT & MENU DESIGN - 45 HOURS

This course is designed to acquaint students with the realities of a culinary business concept — from creativity to profitability. By surveying the industry, students explore many types of operations, and analyze concepts, such as research feasibility and location selection. Students are exposed to the knowledge required to develop and refine their ideas. This course also gives a comprehensive view of key aspects of the menu, including planning, pricing, layout and design. Students prepare a sample menu and devise a concept as a project, which will become part of their final business plans.

COURSE 2: MARKETING - 30 HOURS

Culinary businesses are marketing businesses from the moment an idea is developed through opening and operation. This course provides a comprehensive examination of how a marketing plan is developed, including market research, positioning, product mix and life cycle. It includes development of potential strategies for advertising, merchandising, public relations, social media and promotion.

COURSE 3: FOOD SAFETY - 16 HOURS

Proper food handling and safety procedures are important elements of a successful culinary business. In this course, students have the opportunity to earn the nationally recognized ServSafe certification while studying the essential principles of food safety.

COURSE 4: PURCHASING & COST CONTROL - 45 HOURS

Strategies for purchasing and control are vital for the success of any culinary operation. This course examines labor, food and beverage costs, and revenue control. Purchasing guidelines, inventory and control, employee-performance standards, productivity and scheduling, and new technology are also reviewed.

COURSE 5: SUPERVISORY MANAGEMENT & FOOD SERVICE LAW - 45 HOURS

People are the most important resource in any culinary business. In this course, students focus on some major functions of management, including leadership, motivation, communication, hiring practices, recruitment, training, discipline and staff organization. In addition, this course focuses on the legal rights and responsibilities of owners, employees and operators. Topics include labor relations, employment law, real estate and contracts. Various business structures are also surveyed.

COURSE 6: SERVICE MANAGEMENT - 30 HOURS

Managing the front of the house requires particular knowledge and skill. Students are introduced to the tools and techniques of service and service management in restaurants and other food service operations. This course also covers how to build customer satisfaction.

COURSE 7: FINANCE & ACCOUNTING - 45 HOURS

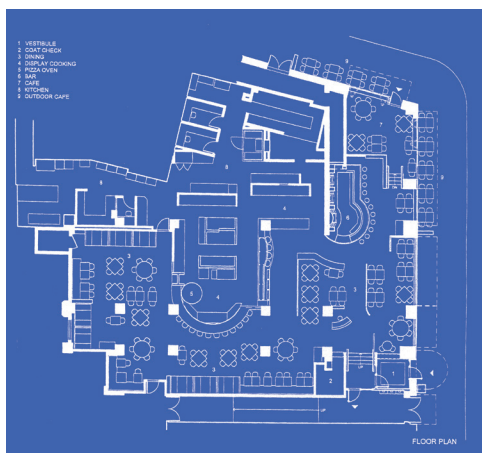
A working understanding of numbers is critically important to culinary success. The curriculum for this course focuses on the use of financial statements as a tool for control and decision-making. Topics include balance sheets, profit and loss statements (P&Ls), break-even analysis, cash flow, and financing. Budgets, industry standards (critical KPIs) and variation analyses are emphasized. Actual case studies are used to provide real experience.

COURSE 8: BEVERAGE & WINE - 30 HOURS

Beverage sales is a challenging business. This course explores many areas of beverage service, including wine, spirits, beer, mixology, nonalcoholic drinks and bar design. Wine tasting and appreciation is included. Students will study proper alcohol service and receive safe beverage service certification (ServeSafe Alcohol).

COURSE 9: FACILITIES & DESIGN - 30 HOURS

This course examines how to bring a concept from design through construction and final inspection. Whether they're planning to renovate or build a restaurant from scratch, students study capital costs and budgeting, as well as how to work with architects, engineers, designers and contractors. Topics include equipment and systems basics, space analysis, product and people flows, kitchen and interior design.



Curriculum, ingredients and recipes are examples and are subject to change at any time without notice.

HOSPITALITY & HOTEL MANAGEMENT

A Career With No Boundaries.

The travel, hotel and tourism sector continues to grow and offers a lifetime career path. Management jobs can be found in hotels, resorts, spas, cruise ships, conference and event centers, tourist attractions, and country clubs. And jobs are not just in the U.S. — the hospitality industry offers opportunities around the world. Career movement and long-term career ladders are common within the hotel and resort sector. Likewise, it is a field with age, cultural and gender diversity.

In 12 months, ICE's hospitality management diploma program will show you — both inside and outside of the classroom — how to get on the pathway to success in the world of hospitality and tourism.

If You Can Make It Here...

A busy and vibrant hotel and hospitality destination, New York City is a prime training ground. Tourists and business travelers are generating demand for everything from high-end boutique hotels to high-volume budget chains throughout the metropolitan area. That means more job and career growth opportunities for our graduates.

Hospitality Education That Is Well-Rounded and Real-World.

Your curriculum will be a unique blend of in-classroom coursework, guest lectures by industry experts and field trips. Over the span of 438 hours, your experienced instructors will lay the educational foundation you need to launch your career in this expansive industry. This is followed by a 200-hour externship experience at a hotel or hospitality enterprise.

ICE's program is structured around 10 courses covering topics in sales and marketing, hotel management, human resource management, and more. The multifaceted accounting and finance unit explores hospitality as a numbers game, teaching practical skills like setting menu prices and managing payroll, while the operations course covers both front and back office hotel management responsibilities, including reservations and security. In the food service segment, students study menu

design, restaurant public relations, event management and conference planning.

Technological advances are particularly important in shaping trends and practices in hospitality and tourism, and the ICE hospitality program keeps you on top of the latest software and management systems. You'll receive extensive training on the Micros OPERA System and other modern tools of the trade.

Student Diversity Enriches Your Experience.

ICE students' variety of goals and past experiences keep our program unique. A typical class contains both career changers, younger people just coming out of high school or college, and international students. Many ICE hospitality students have some experience in customer-service-focused businesses, be it restaurants, retail, medical services or schools, but desire change. To them, Hospitality Management is a logical and attractive career direction that embodies customer service, and ICE provides flexible class schedules for the eight- to 12-month diploma program.

Put Your Ideas and Skills Into Action.

There is no better continued education than applying your skills in the real world. Once your classroom hours are completed, you will embark on your 200-hour externship in a hotel, resort or other hospitality business. Externships take the theory of classroom instruction and apply it to a practical experience. An ICE externship can turn into a full-time job offer and may include meeting contacts who can help make your career. While earning your diploma, you earn your opportunity to succeed.

Our hospitality program is current and pertinent to the real world. Whether your long-term goal is to become a hospitality entrepreneur, succeed on a corporate path or take a road in-between, the knowledge you take with you can be your foundation for success.



"ICE lives up to their reputation and delivers in giving students the knowledge and hands-on experience from instructors actively working in the field. If someone is looking to make a career change and get a foot in the hospitality and hotel industry, ICE will be there holding the door open."

SCOTTY BERNADEAU
Hospitality



The 638-hour diploma program is divided into 10 courses with 219 lessons (150 in evening classes). The 11th course is a 200-hour off-site externship. The program is constructed as follows:

COURSE 1: INTRODUCTION TO THE HOSPITALITY, TRAVEL AND TOURISM INDUSTRIES - 40 HOURS

From marketing and management to food costs and event planning, this course introduces students to the wide world of hospitality management. Get an overview of the functions and structures within a typical hospitality enterprise.

COURSE 2: HUMAN RESOURCES AND SUPERVISION - 44 HOURS

One of the most essential components of a successful hospitality enterprise is the people. This course teaches students how to effectively recruit, train, supervise and maintain the staff that will either make or break their property. We'll show you the skills needed to successfully manage a team-oriented staff through lectures and discussions about computerized human resource information systems, management techniques, union shops and employee discipline.

COURSE 3: ROOMS DIVISION AND FACILITY MANAGEMENT - 48 HOURS

A hospitality enterprise's room division is responsible for meeting guests' expectations for a clean, safe and secure environment. This course provides students with a presentation of the essential safety policies and procedures associated with OSHA safety regulations, laundry and maintenance operations and the best practices for effectively managing a secure environment for your guests.

COURSE 4: MATHEMATICAL AND FINANCIAL CONCEPTS FOR HOSPITALITY - 44 HOURS

Like most industries, success in the hospitality management industry depends on ambition, hard work and numbers. Menu pricing, payroll, profit and loss statements (P&Ls), and occupancy rates are just a few of the topics covered in this course, which teaches students how to accurately and efficiently associate numbers with both the financial and logistical aspects of hospitality management.

COURSE 5: FOOD AND BEVERAGE MANAGEMENT - 44 HOURS

Restaurants, banquet halls, in-room dining services and lounges are all a part of any top-level hospitality enterprise. They rely on the food and beverage division. This course provides students with an in-depth look at menu design, restaurant public relations, dining room management, alcoholic beverage service and financial management tools.

COURSE 6: HOTEL OPERATIONS: FRONT AND BACK OFFICE MANAGEMENT - 50 HOURS

Successfully managing a hotel requires an awareness of every transaction and process that takes place from the time a guest checks in to the time they check out. This course provides students with a comprehensive look at both front and back office management responsibilities including reservations, security, record keeping and audit procedures.

COURSE 7: SALES AND MARKETING - 44 HOURS

Even the most extraordinary property can fail if it is not positioned and marketed properly. From marketing audits and evaluations to consumer targeting and evaluation, this course examines the sales office organization, telemarketing, cross-promotions and sales force management required to optimize a property's performance and reach a targeted demographic.

COURSE 8: FOOD PRODUCTION AND KITCHEN MANAGEMENT - 40 HOURS

The best hotels typically boast excellent food venues. Being equipped to manage kitchens efficiently and understand food production is a valuable skill that is essential in today's cost-sensitive environment. The food production course will explore this important department from inventory to purchasing, storing, menu design and preparation, to plate presentation, planning and operations. Students will examine kitchen operations in a professional environment.

COURSE 9: EVENT MANAGEMENT AND CONFERENCE PLANNING - 44 HOURS

As the hospitality management industry grows, so too does the size and scale of conferences, conventions and galas. Large-scale events require complex management skills to create themes, organize timelines, and coordinate catering and technical resources that include special audio/visual effects and lighting. This course provides students with an in-depth look at event and conference planning through interactive lectures and group discussions.

COURSE 10: PROPERTY MANAGEMENT SYSTEMS AND TECHNOLOGY - 40 HOURS

The digital age hasn't left the hospitality management industry behind. An ever-increasing number of hotels and resorts

rely on key property management systems to control everything from reservations and energy management to security and event catering. This course familiarizes students with the industry-leading Micros OPERA System by training them in the uses and functions of technology within hospitality management.

COURSE 11: EXTERNSHIP - 200 HOURS

At the end of their in-class training, students complete an externship to apply the skills they have gained. Students may choose to complete their externship within a broad range of hospitality and tourism venues, such as hotels, events or catering companies.

ICE ELECTIVES

Don't miss our menu of hands-on specialty food and beverage classes. ICE's recreational division offers more than 2,400 cooking, baking, beverage and professional development classes each year at our New York campus. Career students studying Culinary Arts, Pastry & Baking Arts, Health-Supportive Culinary Arts, and Hospitality & Hotel Management also receive ICE's six-session Wine Essentials course (\$595 value) at no charge.

PARTNERS

ICE is proud to partner with industry leaders and innovative brands. From tailgating techniques to the future of culinary technology, each collaboration engages our audience of professionals and enthusiasts, taking their passion for creativity, education and culinary development to the next level.

Some of these partners include:



Curriculum is subject to change at any time without notice.



EXTERNSHIPS, JOB PLACEMENTS & CAREER SERVICES

Practice Your Craft in the Most Authentic Learning Environment.

In Europe, aspiring chefs learn their trade through apprenticeships. ICE's global teaching perspective takes inspiration from this centuries-old tradition, with the final course of its Culinary Arts, Pastry & Baking Arts, Hospitality & Hotel Management and Health-Supportive Culinary Arts programs structured as a hands-on externship. Each student in these programs is required to complete this critical training before graduation.

Your externship integrates and further hones your skills and gives you real-world application of your knowledge, frequently resulting in both a job offer and new, valuable connections. The strength and breadth of ICE's extern program is impressive. Typically, ICE places externs in over 200 establishments per year – the very same types of settings you aspire to work in after graduation.

Get Your Feet in Some Amazing Doors (and Kitchens).

The vast range of ICE externships offers opportunities to work and learn at renowned establishments including: Union Square Cafe, Del Posto, Jean-Georges, Eleven Madison Park, Le Bernardin and Per Se. ICE students have been placed at restaurants owned by chefs Dan Barber, Daniel Boulud, Andrew Carmellini, David Chang, Tom Colicchio, Alex Guarnaschelli, Daniel Humm, Thomas Keller, Nobu Matsuhisa, Alfred Portale, Eric Ripert, Missy Robbins, and Jean-Georges Vongerichten and restaurateurs Joe Bastianich, Danny Meyer and Stephen Starr. Getting your foot in the door with one of these culinary leaders via an ICE externship could be the start of the career you have dreamed of.

These externships can lead to job offers. With our finger on the pulse of the New York food scene, we provide opportunities in remarkable kitchens and businesses.

Choose Your Track, and Make Your Success.

An ICE externship gives you a chance to customize your education. For example, your special interest may be seafood, farm-to-table cuisine, or luxury hotels. During the externship process, we will gear your search toward the goal of placing you in that particular type of establishment.

You might choose to take an externship outside of the restaurant environment. For students passionate about food media, we've facilitated test kitchen externships at Food Network, Saveur, Martha Stewart Living and Marley Spoon. In the catering realm, externship placements were made at Abigail Kirsch, Great Performances and Olivier Cheng. Students interested in hotel externships found placements at The Excelsior Hotel, Le Parker Meridien and Hilton Worldwide. Our New York City location and extensive contacts throughout the culinary world offer students a diverse range of opportunities.

Our Staff Has the Connections.

Our career services advisors consider your career aspirations, skills, schedule and academic record, to pair you with partner sites and find the most beneficial placement. Externships may be paid or unpaid, and are structured so that your performance is monitored by ICE's professional staff, with subsequent feedback and evaluations incorporated into your overall grade.

Most culinary and hospitality schools in America and Europe do require externship programs for their students. Employers and students routinely agree that it is a fantastic opportunity.



"The graduates and externs we have hired over the years from the Institute of Culinary Education have always come to us informed, eager to work and well-trained."

DREW NIEPONENT

President, Myriad Restaurant Group

Has opened over 30 restaurants around the world in 20 years, including Nobu, Bâtard, Montrachet, and Tribeca Grill. Past winner, James Beard Foundation Restaurateur of the Year, and inductee in Nation's Restaurant News Hall of Fame.



"The talented chef-instructors at ICE clearly teach students skills that prepare them for the reality of working at the highest level in the restaurant industry. We rely on ICE as an integral partner in recruiting well-trained new staff, full of potential!"

MICHAEL ANTHONY

Executive Chef/Partner, Gramercy Tavern and Untitled

2015 James Beard Award for Outstanding Chef. 2012 James Beard Award for Best Chef: New York City. Former executive chef of Blue Hill at Stone Barns. Gramercy Tavern was the No. 1 or No. 2 Most Popular Restaurant in the NYC Zagat Guide from 2009 to 2016.



A Sample of Externship Placements

NEW YORK CITY RESTAURANTS

ABC Cocina	Lilia
Aquavit	Locanda Verde
Aska	Loring Place
Atera	Lure Fishbar
Batard	Maharlika
BLT Steak	Maialino
Blue Hill	Maison Kayser
Blue Smoke	Maloney + Porcelli
Boulud Sud	Marea
Buddakan NY	Mark Forgione
Butter	Marta
Charlie Bird	Maysville
Cosme	Mission Chinese Food
Craft	Momofuku Ssam Bar
Daniel	Morimoto
Danji	Murray's Cheese Bar
db Bistro Moderne	Nix
Del Frisco's Grille	Nobu
Dirt Candy	The Nomad
Eataly	Oceana
Eleven Madison Park	Olmsted
Empellon Taqueria	Perry Street
Gotham Bar & Grill	Prune
Gramercy Tavern	Red Rooster
Hanjan	Riverpark
Haven's Kitchen	The Clocktower
High Street on Hudson	The Dutch
Hu Kitchen	Vandal
Huertas	Toro NYC
Jean-Georges	Tribeca Grill
JoJo	Union Square Cafe
Landmarc	Untitled
Le Turtle	Zuma New York

PASTRY/SPECIALTY SHOPS

Arcade Bakery	Lafayette Grand Cafe and Bakery
Astor Bake Shop	Madison Lee Cakes
Baked NYC	Mah Ze Dahr Bakery
Bosie Tea Parlor	One Girl Cookies
Bouchon Bakery	Ovenly LLC
Cake Alchemy	Patisserie Chanson
Cannelle Patisserie	Pasticceria Bruno
Carlo's Bake Shop	Runner & Stone
City Cakes	The Chocolate Bar
Dominique Ansel Kitchen	Tu-Lu's Gluten Free Bakery
Empire Cake	Voila Chocolat
Four & Twenty Blackbirds	Whipped Pastry Boutique
Ladurée	

MEDIA/TEST KITCHENS

Food Network
Hello Fresh
Marley Spoon
Martha Stewart Omnimedia
Saveur

HOTELS/CORPORATE DINING/CATERING

Allegria Hotel	Tarrytown House Estate
Aloft Hotels	The Edison Hotel
Convenc	The Heldrich
Crowne Plaza JFK	The Mark Hotel
Excelsior Hotel	The Peninsula New York
Food Bank for NYC	The Penn Club
Garden City Hotel	Triumph Hotels
Hyatt Bridgewater	Union League Club NYC
Muttontown Country Club	Union Square Events
Sheraton LaGuardia East	Washington Square Hotel
Sodexo	Wellington Hotel

EXTERNSHIPS OUTSIDE NYC

Externships may be located outside of New York provided that students obtain prior approval from ICE Career Services and NYSED. Students can contact Career Services at any time for assistance with obtaining approval.

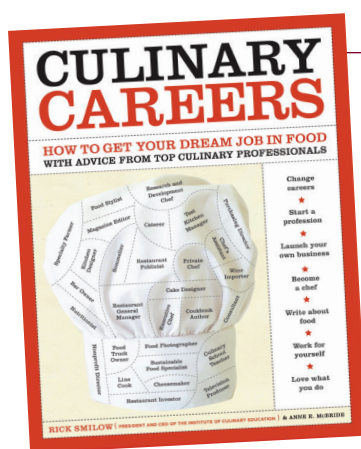
Job Placement & Career Services

We're proud to present a robust offering of job opportunities from our community for each ICE graduate, and we're prouder still of the people that make it happen. From Career Services to our alumni network, you can stay connected. The community that you join here goes far beyond your classroom.

ICE starts you with success in mind. In your first week here, you'll meet with one of our Career Services team members to begin building the plan for your future. Throughout your education, you'll have access to a full range of services to help get your start in the food business: job fairs, workshops and career development seminars on such diverse

topics as restaurant management, food writing and starting a catering business, as well as individual advisement sessions on resume writing, interview skills and professional development.

As graduation nears, our Career Services department works with you to develop your professional presence and match you with a member of our employer network. Whether a bustling, highly regarded restaurant or an artisanal bread bakery, we help you get there. And because the doors of our Career Services department are open to all career program alumni regardless of graduation date, your access to job opportunities is lasting.



WE WROTE THE BOOK ...

Written by ICE's CEO Rick Smilow and co-author Anne E. McBride, "Culinary Careers: How to Get Your Dream Job in Food, With Advice From Top Culinary Professionals" (Clarkson Potter) can provide a road map for career success. The book includes candid portraits of dozens and dozens of coveted jobs at all levels to help you find your dream position. "Culinary Careers" is a guide to navigate the seemingly endless range of career opportunities in the food industry today.

"For anyone in the food service business, or even thinking about it, this is a must-have guide." — TIM ZAGAT

For more information, including graduation and placement rates, please visit: www.ice.edu/career-programs

INSTRUCTORS & FACULTY

Our chef-instructors and faculty bring invaluable experiences into the classroom, from working at restaurants, to authoring cookbooks, consulting or leading culinary enterprises.

SCHOOL OF CULINARY ARTS



BARBARA RICH
Lead Chef
EDUCATION California Culinary Academy, Washington University in St. Louis
EXPERIENCE Natural Gourmet Institute, Danal, Savoy Restaurant, The Lobster Club, Zuni Cafe



BARRY TONKINSON
Director of Culinary Research and Development
EDUCATION Westminster Kingsway College
EXPERIENCE The Lanesborough (London), The Bath Priory, Spring Summer Associates



FRANK PROTO
Director of Culinary Operations
EDUCATION Culinary Institute of America
EXPERIENCE Barcelona Wine Bar, Benchmark, Layla, The Tonic



HERVE MALIVERT
Director of Culinary Affairs
EDUCATION Lycee Hotelier DeBelgarde
EXPERIENCE International Culinary Center, Orsay Restaurant, Le Goulue



CHRIS ARTURO
Chef-Instructor
EDUCATION International Culinary Center
EXPERIENCE ICC, Saddle River Inn, Ani Ramen House



LEIF EVANS
Chef-Instructor
EDUCATION French Culinary Institute
EXPERIENCE International Culinary Center, L'ecole at ICC, Joanne Trattoria



REMY FORGUES
Chef-Instructor
EDUCATION Ferrandi School of Culinary Arts, Université Pantheon (Paris)
EXPERIENCE Vaucluse, Le Rivage, All'onda, Café Bould (NYC), Restaurant L'Ami Jean (Paris)



MICHAEL GARRETT
Chef-Instructor
EDUCATION Baltimore International Culinary School
EXPERIENCE Pino Luongo's, Coco Pazzo, Marcus Samuelsson's Aquavit, Red Rooster



MICHAEL HANDAL
Chef-Instructor
EDUCATION Fordham University, The Culinary Institute of America
EXPERIENCE La Cote Basque, The Helmsley Palace



SCOTT LARSON
Chef-Instructor
EDUCATION Culinary Institute of America
EXPERIENCE BInternational Culinary Center, Union Square Events, Vanderbilt at South Beach



JOSHUA RESNICK
Chef-Instructor
EDUCATION International Culinary Center
EXPERIENCE ICC, Tokyo Record Bar and Air's Champagne Parlor



TED SIEGEL
Chef-Instructor
EDUCATION The New School, Franconia College, The Culinary Institute of America
EXPERIENCE Chez Panisse, L'Acajou, Washington Square Hotel, Orso Restaurant, Kuletos, Coco Pazzo



TRACY ZIMMERMAN
Chef-Instructor
EDUCATION Culinary Institute of America
EXPERIENCE Monroe College, Culinary Institute of New York; Zwilling J.A. Henckels Cooking School; Chef Works Cooking School





**SCHOOL OF
PASTRY &
BAKING ARTS**



SIM CASS
Dean, Artisan Bread Baking
EDUCATION Thames Valley University (London)
EXPERIENCE Balthazar (founding baker), Lucky Strike, Carlton Tower Hotel (London), Park Lane Hotel (London)



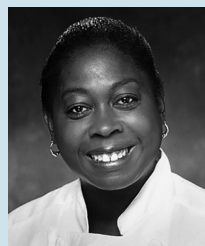
JÜRGEN DAVID
Director of Pastry Research and Development
EDUCATION Patisserie of the Society of Viennese Hoteliers
EXPERIENCE International Culinary Center, Kvikne's Hotel, Confiserie Himmel



NATSUMI AOI
Chef-Instructor
EDUCATION Le Cordon Bleu, Tokyo
EXPERIENCE Mochidoki, Morimoto, Mercato by Jean-Georges, Shanghai



CARMINE ARROYO
Chef-Instructor
EDUCATION Art Institute
EXPERIENCE Tabla, Nolitan Hotel, The Chocolate Room



TOBA GARRETT
Dean, The Art of Cake Decorating
EDUCATION Fordham University, Long Island University, Le Cordon Bleu
EXPERIENCE The New School, French Culinary Institute (Instructor), Cake Decorating by Toba, Author of cake decorating books



KATHRYN GORDON
Chef-Instructor, CAPS Co-Chair
EDUCATION Vassar, New York University, Stern School of Business (MBA), L'Academie de Cuisine
EXPERIENCE The Rainbow Room, Windows on the World, Le Cirque, Le Bernardin



ALON LANGLEIB
Chef-Instructor
EDUCATION Institute of Culinary Education
EXPERIENCE Lure Fishbar, Lafayette Grand Cafe and Bakery



ALEX ORMAN
Chef-Instructor
EDUCATION New York City Technical College
EXPERIENCE Hotel de France, Russian Tea Room, La Grenouille, Alor Cafe



SANDRA PALMER
Chef-Instructor
EDUCATION Institute of Culinary Education
EXPERIENCE One Girl Cookies, Ella's Bellas Bakery, Three Tarts



VILNA PETERS
Chef-Instructor
EDUCATION New York City Technical College
EXPERIENCE Sylvia Weinstock Cakes



JOSEPH SETTEPANI
Chef-Instructor
EDUCATION Culinary Institute of America
EXPERIENCE Bruno Bakery & Restaurant, French Pastry School, Emporio Rulli



ANTHONY SMITH
Chef-Instructor
EDUCATION New York City College of Technology
EXPERIENCE The Cosmopolitan Club, City Tech Hospitality Department, Ida Mae Kitchen-N-Lounge



PENNY STANKIEWICZ
Chef-Instructor
EDUCATION Institute of Culinary Education, NYU
EXPERIENCE Spice Market, Sugar Couture (owner), 92nd Street Y, Sarah Lawrence College, Cakefest



TRUNG VU
Chef-Instructor
EDUCATION Le Cordon Bleu California
EXPERIENCE Upland, David Burke fabrick, The Standard High Line



VICKI WELLS
Chef-Instructor
EDUCATION HOTEL DE PARIS
EXPERIENCE Hunt and Fish Club, L'Arte della Pasticceria, Buddakan New York

INSTRUCTORS & FACULTY

SCHOOL OF HEALTH-SUPPORTIVE CULINARY ARTS



ELLIOTT PRAG
Lead Chef

EDUCATION Wayne State University, International Culinary Center, Natural Gourmet Institute
EXPERIENCE Personal Chef, Siegfried & Prag Caterers (owner), Kibea Restaurant, Natural Gourmet Institute



CELINE BEITCHMAN
Director of Nutrition

EDUCATION Hunter College, Maryland University of Integrative Health
EXPERIENCE Raket's Life Café, Freelance Caterer, Natural Gourmet Institute



SUSAN GREELEY
Chef-Instructor, RDN

EDUCATION Tufts University
EXPERIENCE Castle Connolly, Atlantic Health System, FitBit



JASON HAWK
Chef-Instructor

EDUCATION Culinary Institute of America
EXPERIENCE David Burke Tavern, The Cock and Bull, Claudette



RICH LAMARITA
Chef-Instructor

EDUCATION Maharishi Vedic University, Institute of Culinary Education
EXPERIENCE Maharishi College of Natural Law, Tabla Restaurant, Personal Chef, Natural Gourmet Institute



OLIVIA ROSZKOWSKI
Chef-Instructor

EDUCATION Columbia University, Natural Gourmet Institute, New York University
EXPERIENCE Mercer Kitchen, Union Square Hospitality, Danny SEO Publications, Natural Gourmet Institute



JAY WEINSTEIN
Chef-Instructor

EDUCATION Nassau Community College, Culinary Institute of America, New York University
EXPERIENCE Jasper's, Four Seasons Hotel, Bright Food Shop, Natural Gourmet Institute, Author



ANN ZIATA
Chef-Instructor

EDUCATION Natural Gourmet Institute
EXPERIENCE Raven's Restaurant, First Descents, Natural Gourmet Institute

ADMINISTRATION



RICHARD SIMPSON, CCP
Vice President of Education

EDUCATION New York University, The Institute of Culinary Education
EXPERIENCE Trois Etoiles, Union Square Cafe, caterer



LORNE FELDMAN
Dean of Students

EDUCATION The Institute of Culinary Education
EXPERIENCE Patina Group, Capitale



ANDREA TUTUNJIAN
Director of Education

EDUCATION LeMoyne College, The Institute of Culinary Education
EXPERIENCE Le Cirque, Rainbow Room





**SCHOOL OF
CULINARY
MANAGEMENT**



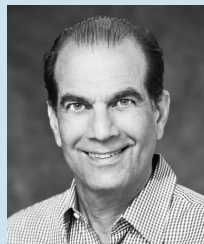
RICK CAMAC
*Dean, Restaurant &
Hospitality Management*



RICHARD VAYDA
*Director, Wine and Beverage
Studies*



ANTHONY CAPORALE
Director of Spirits Education



ALAN SOMECK
Instructor

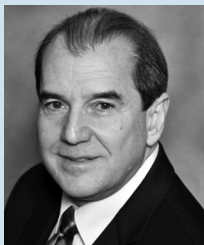


NANCY SELZER
Instructor



STEPHEN ZAGOR
Lead Instructor

**SCHOOL OF
HOSPITALITY
MANAGEMENT**



ANDREW CATALANO
Instructor



KATIE CHAMBERLAIN
Instructor



IRMA GIANNI
Instructor



GRACE GORDON
Instructor



ROBERT WARMAN
Instructor

OUR ALUMNI

ICE is proud of its alumni and their accomplishments. From four-star restaurants to food media, from test kitchens to personal chefs, our alumni continue to earn accolades and career success. Here is a sampler:

Chefs & Chef/Owners

MASHAMA BAILEY - 2001

Executive Chef, The Grey; 2019 James Beard Award for Best Chef: Southeast; starred on Netflix's "Chef's Table"

VIC CASANOVA - 2003

Chef/Owner, Gusto, Pistola, Los Angeles; Gusto was named Esquire's Best New Restaurant in 2012

ADRIENNE CHEATHAM - 2007

"Top Chef" season 15 runner-up, 2021 Blue Hill at Stone Barns Chef-in-Residence; former Executive Sous Chef, Le Bernardin

SUZANNE CUPPS - 2005

Executive Chef, Dig Food Group's 232 Bleecker; former Executive Chef, Union Square Hospitality Group's Untitled

JAMES HOLMES - 2001

Chef and Owner, Lucy's Fried Chicken, Austin, TX; Bon Appétit's Top 10 New Restaurants 2009 for Olivia

MATT HYLAND - 2005

Chef and Owner, Emily, Emmy Squared and Violet, NYC

SOHUI KIM - 2002

Chef/Owner, The Good Fork, Insa, Brooklyn; awarded "Best New Brooklyn Restaurant" by Time Out Magazine in 2007; has made Michelin Guide's Bib Gourmand list five years running; author of "The Good Fork" cookbook

ASHLEY MERRIMAN - 2004

Executive Chef, Prune, NYC; contestant on "Top Chef" (season 6)

MARC MURPHY - 1990

Former Executive Chef and Owner, Benchmark Restaurants, NYC; VP of the Manhattan chapter of the New York State Restaurant Association, and a regular judge on "Chopped"

ANTHONY RICCO - 2001

Executive Chef, The William Vale, NYC; contestant on "Chopped"

MISSY ROBBINS - 1995

Executive Chef, Lilia, NYC; Misi (Executive Chef, Misi and Lilia); selected for Food & Wine 2010 Best New Chefs issue; Best New Chef East 2016 Taste Talks Award

ANTHONY SASSO - 2004

Chef de Cuisine, La Sirena, NYC; formerly worked at Bar Jamón and the famed El Hogar Gallego in Spain

IVY STARK - 1995

Former Executive Chef, Dos Caminos, NYC; formerly worked at Border Grill, Ciudad, and Sign of the Dove

SIMONE TONG - 2011

Chef/Owner, Silver Apricot; former Chef/Owner, Little Tong Noodle Shop

RACHEL YANG - 2001

Chef and Owner, Joule, Ravel, Trove, Seattle; James Beard Award nominee, 2008-2020

GUY VAKNIN - 2007

Chef/Owner, Beyond Sushi

Pastry & Baking

CLAUDIA FLEMING - 1988

Executive Pastry Director, Union Square Hospitality Group; Winner, James Beard Award Outstanding Pastry Chef, 2000

TIM HEALEA - 1998

Pastry Chef and Owner, Little T American Baker, Portland, OR; numerous awards and medals in baking including the Coupe du Monde de la Boulangerie

CLARISA MARTINO - 2004

Executive Pastry Chef, Gato, NYC, Mesa Grill, Las Vegas, Bahamas; runs pastry operations at Chef Bobby Flay's flagship restaurants; 2013 "Top 10 Pastry Chef" by Dessert Professional

ZOE NATHAN - 2001

Head Baker and Co-Owner, Rustic Canyon Family of Restaurants, Santa Monica, CA; named among seven pastry chefs in Food & Wine's "Year of the Pastry Chef" issue (2010) and was a StarChefs 2010 Rising Star

MICHELLE PALAZZO - 2009

Pastry Chef, Frenchette Bistro and Bakery

ELISA STRAUSS - 2000

Owner, Confetti Cakes, NYC; author of two books, "Confetti Cakes Cookbook" and "Confetti Cakes for Kids"; her cakes have appeared on "Today Show," "Sex and the City," and more

ZAC YOUNG - 2006

Executive Pastry Chef/Partner, Craveable Hospitality Group, NYC; top-three finalist on the premiere season of "Top Chef: Just Desserts"



SUZANNE CUPPS



ZAC YOUNG



SIMONE TONG



MARC MURPHY



GUY VAKNIN

ALUMNI TALK ABOUT ICE



"I chose ICE as it is the best culinary school in the U.S. I really loved and enjoyed the whole experience at the school: going to classes every morning, volunteering for different events and trailing in some of the best restaurants in NYC. ICE alumni have plenty of connections with the best culinary places that you can take advantage of. I did my externship in the test kitchen of Martha & Marley Spoon, and I trailed in top-notch restaurants such as Boulud Sud, Blue Hill and Nomad."

DANIELA VITAR
Culinary, '18
Pastry Cook at NoMad from Chile



"The chefs and students at ICE come from a diverse background, and you are learning in a dynamic environment where chefs are supportive and eager to help you grow. ICE also proactively offers extracurricular classes, workshops and events to enhance skills and connections even further. Outside of school, you will find yourself easily immersed into New York City's pool of amazing restaurants and famous pastry shops, places where you will be inspired."

CALVIN LUK
Pastry, '17
from Hong Kong



"Attending ICE completely prepared me for my externship experience. I learned technique, terminology, speed and so much more. When you graduate from ICE, you graduate with friends, family and a network for the duration of your career."

MALIKAH NELSON
Culinary, '18
Opportunity Charter School Culinary Instructor, externed at Red Rooster Harlem



"The graduates of ICE's Restaurant & Culinary Management program have always stood out to me in terms of their polish, seriousness and professionalism. I have had the good fortune of working alongside many alumni of the program throughout my career who have consistently shown that the academic rigors they faced while at ICE helped them establish the necessary foundation and preparedness to be successful in the hospitality industry. I reach out to ICE constantly as my first choice for hiring new managers because I have that much trust in the program and the caliber of their student body."

DAVID SCHNEIDER
Culinary, '02
Portale Hospitality Director of Operations



"ICE really opened up my eyes to the industry. I didn't know I could do so many things with my diploma. I definitely consider myself a chef first, but I'm not limited to that."

SHENNARI "GREENS" FREEMAN
Health-Supportive, '20
Executive Chef of Cadence in New York's East Village



"ICE has changed my life and vision. So far, it's been a tremendous ride. From my externship at Per Se to Momofuku and then at El Bulli in Spain, I must say that I have been pretty blessed to have had such opportunities."

PARAS SHAH
Culinary, '07
Chef and Co-Proprietor of Valencian Gold in Las Vegas



"I got confidence to succeed in the hospitality industry through the program and still use my school book as a bible for daily operations."

KEN UTSUMI
Hospitality, '17
General Manager and COO at Castle Hotel & Spa in New York's Lower Hudson Valley



MASHAMA BAILEY



MICHELLE PALAZZO



MATT HYLAND



MISSY ROBBINS



SOHUI KIM

Food Media & Marketing

GRETA ANTHONY - 1995

Producer, Martha Stewart, NYC; winner of several Emmy Awards and James Beard Awards for Best Television Food Segment

ED BEHR - 1984

Editor and Founder, The Art of Eating, Peacham, VT; served on the first international jury for the Slow Food Awards

EDEN GRINSHPAN - 2008

TV Host of "Eden Eats" and "Log on and Eat" on the Cooking Channel; Co-Owner of EthNicitY Productions; listed in Forbes' "30 under 30" in the Food & Wine Industry

VIVIAN HOWARD - 2003

Chef and Owner, The Chef and The Farmer and Boiler Room, NC; James Beard Award Winner for "A Chef's Life"

KRISTEN MIGLORE - 2009

Creative Director, Genius at Food52; winner of multiple IACP awards; 2012 James Beard Award winner for Publication of the Year

MARY NOLAN - 2008

Executive Chef, Bon Appétit, NYC

GAIL SIMMONS - 1999

Former Special Projects Director, Food & Wine; co-host, "Top Chef NYC"; author of "Talking With my Mouth Full"

SUSAN STOCKTON - 1993

Former Sr. VP of Culinary Productions, Food Network, NYC

Research & Development/ Corporate Culinary

STACY ADIMANDO - 2010

Former Executive Editor at Saveur.

MAXIME BILET - 2005

Founder, Imagine Foods, Seattle; Research & Development Chef, "Modernist Cuisine;" coauthor of the 2012 James Beard Cookbook of the Year; included in Forbes Magazine "30 Under 30" list in 2012

EINAV GEFEN - 1999

Corporate Chef, Unilever North America; formerly a chef-instructor at ICE, began career in Israel

PNINA PELED - 2000

Senior Executive Chef, NY-Presbyterian Hospital, NYC; profiled her work with hospital patients in The New York Times and on ABC News

TAGERE SOUTHWELL - 2003

Executive Chef, Fisher & Paykel; oversees all demos and events for the luxury appliance line

JILL TALCOTT - 1998

Product Development Manager, Starbucks Corporate Headquarters, Seattle; also longtime captain of the Starbucks corporate cycling team

We hosted a panel featuring Culinary Arts Chef-Instructor Michael Garrett and ICE alumni Adrienne Cheatham (Culinary, '07), Michael Jenkins (Culinary/Management, '06) and Kwame Williams (Culinary, '07), with a compelling dialogue moderated by James Beard Foundation Culinary Director Jameeale Arzeno in honor of Black History Month.

Culinary & Hospitality Management

SILKY BENZANT - 2009

Food & Beverage Manager, Sunset Marquis Hotel & Villas, West Hollywood, CA

JAKE CERRONE - 2006

General Manager, Patina Restaurant Group

CHRISTINA DELLI SANTI - 2015

Director of Front Office, Ace Hotel, NYC

ROMMEL GOPEZ - 2014

Director of Guest Relations, Hotel Edison, NYC

JONCARL LACHMAN - 2002

Chef and Owner, Noord, Philadelphia

MICHAEL LAWRENCE - 1990

Director of Operations, The Dinex Group, NYC; senior management role in all of Daniel Boulud's restaurants, in US, England, China, Canada and Singapore

DAN LONG - 2003

Co-Owner and President, Mad Greens (33 locations), Denver; company is among Fast Casual's Top 100 Movers & Shakers (for the last several years)

ALICIA LOPEZ - 2017

Executive Sales Manager for InterContinental New York Barclay

RICK MAST - 2006

Co-Owner, Mast Bros. Chocolate, NYC; NYC's only artisanal bean-to-bar chocolate factory

ELIZABETH MELTZ - 2003

Director of Sustainability, Batali & Bastianich Hospitality Group, NYC; formerly managing editor of the Italian food magazine La Cucina Italiana

KATRIN NAELAPAA - 1991

Director, Wines from Spain, NYC; IntoWine.com Annual "Top 100 Most Influential People in the U.S. Wine Industry" 2012

DAVID SCHNEIDER - 2002

General Manager, Ai Fiori, NYC; part of Chef Michael White's Alta Marea Group



IVY STARK



TIM HEALEA



VIVIAN HOWARD



ADRIENNE CHEATHAM



RICK MAST

International

SAMIA AHAD - 1991

Chef and Food Writer, Coriander Lead, Singapore; has appeared as a chef on various Asian cooking shows; author of "Simply Samia"

RAFAEL GOMES - 2008

Chef and Owner, Itacoa, Paris; formerly chef de cuisine, Grand Couer, Paris, France; former sous chef at two-star Michelin, Mirazur

FREDERICO GUERREIRO - 2008/2009

Chef de Cuisine, Pedro E O Lobo, Portugal; premiered as a contestant in the premiere season of "Top Chef Portugal"

GEORGIANNA HILIADAKI & NIKOS ROUSSOS - 2003

Co-Chef/Owners, Funky Gourmet, Athens, Greece, and OPSO Restaurant in London; earned first Michelin Star in 2012 and second in 2014

FADI JABER - 2006

Pastry Chef and Owner, Sugar Daddy's Bakery, Amman, Jordan, Beirut, Lebanon, and Dubai, UAE; featured in The New York Times for the widespread growth of American-style bakeries in the Middle East

LEIGH KOH PEART - 2008

Founder of Craft Cakes, a company specializing in custom cakes; formerly worked with renowned cake designer Ron Ben-Israel and as a pastry chef at Sketch in London

JILL SANDIQUE - 1992

Recipe Developer/Food Stylist; lead trainer for the USDA Council of Chefs and U.S. Culinary Theatre in Manila, Philippines

KITTY TRAVERS - 2003

Founder of La Grotta Ices in London; featured in the book "Coco: 10 World-Leading Masters Choose 100 Contemporary Chefs" as one of Fergus Henderson's picks for the "10 chefs of the future"

RICHARD YNAYAN - 2005

Founder, Institute for Culinary Arts at De La Salle University, The Philippines



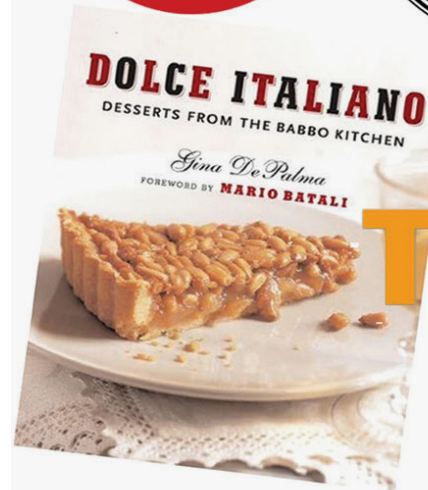
EVERYDAY
WITH RACHAEL RAY

craft
NEW YORK

DOS CAMINOS



THE RITZ-CARLTON®



FOOD & WINE

TOP



CHEF

Le Bernardin



RED ROOSTER
Harlem

The GREY



EDEN GRINSPAN



MIGUEL TRINIDAD



EINAV GEFEN



MICHAEL JENKINS



PARAS SHAH



& DAVID



AWARDS, HONORS & RECOGNITION

ICE alumni, faculty and administration have been proudly decorated with the industry's top honors. An ICE education puts you in some amazing company.

School and Administration Awards



The Daily Meal
All Things Food & Drink
#1 Best Culinary School in America
September 2016



#1 Best Culinary School
2016



- ★ IACP 2015 Award of Excellence for Culinary School of the Year
- ★ ICE's CEO Rick Smilow is a past winner of the IACP's Culinary Entrepreneur of the Year award of excellence. Smilow was also designated as the annual honoree by the New York Association of Culinary Teachers.

ICE and its staff have been quoted and noted numerous times in media outlets including:

The New York Times **CBS**
THE WALL STREET JOURNAL **CNN**
CRAIN'S **YAHOO! NEWS**

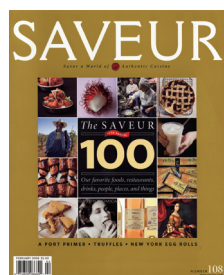
School Media Distinctions



In a past "Best Of" edition, New York magazine named ICE "Best Culinary School in New York"



ICE was one of three culinary institutes included in the article "An Inside Look at America's Finest Culinary Schools," in New York Restaurant Insider magazine



Saveur magazine included ICE in a roundup of "100 Culinary Things We Love"



First and most prominently mentioned culinary school in Gourmet magazine's New York issue

Alumni Honors



RACHEL YANG
(Culinary, '01)
was nominated for the 2020 James Beard Award for Best Chef: Northwest & Pacific before the pandemic caused the awards to be canceled. This was her 12th nomination.



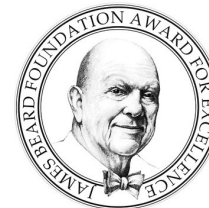
2019 James Beard Award for Best Chef: Southeast
MASHAMA BAILEY
Executive Chef and Partner, The Grey, Savannah, GA



2018 James Beard Award for Best Chef: NYC
MISSY ROBBINS
Chef/Owner, Lilia and Misi, Brooklyn, NY



2016 James Beard Foundation Outstanding Personality/Host Award for "A Chef's Life" (PBS)
VIVIAN HOWARD
Chef/Owner, Chef & the Farmer, Kinston, NC



Other national James Beard Award winners include:
GINA DEPALMA, CLAUDIA FLEMING, JAMIE TIAMPO, DENISE MICKELSON and ED BEHR in assorted Pastry Chef, Chef and Media, and "Who's Who" categories.



2010 Emmy for Outstanding Reality-Competition Program, "Top Chef"
GAIL SIMMONS
Simmons has been a permanent judge on "Top Chef" since the show's start in 2006, and is a frequent guest on NBC's "Today" and ABC's "Good Morning America."



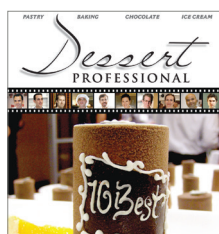
2004 James Beard Foundation Rising Star Chef in America Award
ALLISON VINES-RUSHING
Executive Chef, MILA, New Orleans



- ★ The Michelin Guide New York's 2020 Bib Gourmand designations recognized Bunker (**JIMMY TU**, *Culinary*, '97), Prune (**ASHLEY MERRIMAN**, *Culinary*, '03), and Violet (**MATT HYLAND**, *Culinary*, '05).
- ★ **JONCARL LACHMAN'S** (*Culinary*, '02) eatery, Winkel, makes Grub Street's list of 12 Reasons to Go Eat in Philadelphia Right Now in 2020.
- ★ **KRISTIN MIGLORE** (*Culinary* '09) won IACP Awards for Baking Cookbook ("Food52 Genius Desserts: 100 Recipes That Will Change the Way You Bake") and for Food-Focused Column (Food52's Genius Recipes).
- ★ New York Magazine called **MADISON LEE** (*Culinary*, '07) the new queen of luxe custom cakes for her work at Madison Lee's Cakes.
- ★ **KERRY BRODIE** (*Culinary*, '17) won IACP's 2018 ACCSC Outstanding Graduate Award for her work launching Emma's Torch.

Staff Awards

- ★ 2014 winner of IACP's Culinary Professional of the Year and 2008 winner of the James Beard Award for Outstanding Pastry Chef
MICHAEL LAISKONIS
Creative Director



Designated one of the "Top 10 Pastry Chefs" of 2017 by Dessert Professional magazine
KATHRYN GORDON
ICE Chef-Instructor

Other Recognition

- ★ **AMANDA LEE** (*Culinary*, '19) won the United States of Umami Culinary Competition in Charleston, South Carolina, where she competed against students from other major culinary schools.
- ★ **FERNANDO DIALA** (*Pastry*, '20) won the culinary student grand prize in the national Ritz Crushed Cracker Recipe Contest with an original mille-feuille.
- ★ Russian restaurant powerhouse Dve Palochki chose ICE as their international education partner for the 2012 opening of culinary institutes in St. Petersburg and Moscow.
- ★ The U.S. State Department chose ICE chef-instructors to go on trade missions in Indonesia and Vietnam to promote American ingredient exports.
- ★ Over the years, teaching at ICE has been an important stop in the path toward larger culinary media success. Authors and TV chefs Anne Burrell, Alex Guarnaschelli, Sara Moulton, James Briscione and James Petersen were all at one point ICE faculty members.



In 2018, ABC's "The Chew" ran a national scholarship competition and taped at ICE.

ICE on TV



Dozens of ICE alumni and chef-instructors have made their mark on food-related television shows and feature segments, including:

CAKE BOSS

Tony Albanese

CBS IN THE KITCHEN

Virginia Monaco
Brendan McDermott
James Briscione
Brian Buckley
Chad Pagano

CHEF RACE UK VS. US

Pippa Calland
Ronaldo Linares

CHOPPED

James Briscione
Leksi Bunnell
Heather Priest
Ros Balducci
Ronaldo Linares
Andrea Glick
Ulli Stachl
Berthsy Ayide
Jeremy Hanlon
Abigail Hitchcock
Anthony Paris
Jackie Rothong
Paul Yeaple
Amy Roth
Laurielle Clark
Prina Peled
Rory O'Farrell
Pippa Calland
Virginia Monaco
Anthony Ricco
Reggie Anderson
David Seigal
Abe Lopez
Marc Murphy
Raymond Watson

COOKING CHANNEL EDEN EATS

Eden Grinshpan

COOKING CHANNEL UNIQUE SWEETS

Zac Young

COOK YOURSELF THIN

Allison Fishman

EVERYDAY FOOD

Margot Olshan

FOOD NETWORK ASIA

Dan Segall

F WORD STARRING GORDON RAMSEY

Maria Tampakis

FOOD NETWORK "CHALLENGES"

Eva Torres
Michelle Bommarito
Lucy Martin
Elisa Strauss
Toba Garrett

FOOD NETWORK HEARTLAND TABLE

Amy Thielen

FOOD NETWORK REWRAPPED

Jenny McCoy

FOOD NETWORK STAR

Alicia Sanchez

FOOD NETWORK THE KITCHEN

Jenny McCoy

GOOD DAY NEW YORK

James Briscione

GOOD MORNING AMERICA

Madison Mangino Lee

HELL'S KITCHEN

Elizabeth Bianchi
Krupa Patel
Matt Sigel
Maryann Salcedo
James Casey
Wendy Liu
Chris North

RESTAURANT DIVIDED

James Briscione

SHARK TANK

Guy Vaknin

THE CHEW

Michael Laiskonis
Simon Cass
Anthony Caporale
Andrea Tutunjian
King Phojanakong
James Briscione

TODAY SHOW

Allison Fishman
Trish Magwood
Denisse Oller
Kelly Senyei
Elisa Strauss

THROWDOWN WITH BOBBY FLAY

Sohui Kim
Kim Kushner
Dave Crofton

TEXAS RANCH HOUSE

Ignacio "Nacho" Quiles

TOP CHEF

Gail Simmons
Arnold Myint
Ashley Merriman
Alex Eusebio
Freddy Guerreiro
Sara Nguyen
Joe Paulino
Tina Bourbeau
Adrienne Cheatham

TOP CHEF JUST DESSERTS

Melissa Camacho
Malika Ameen
Seth Caro
Zac Young

THE TASTE

Lee Knoeppel

SCHOOL OF PROFESSIONAL DEVELOPMENT

Not only will ICE give you the foundation for your culinary future, it will help to continue your pursuit of excellence in your chosen path. ICE's School of Professional Development provides intensive training in specific facets of the culinary world, through classes and programs led by experts who built careers at some of the nation's leading food, culture and business institutions.

It's no secret that expanding skills and expertise expands career opportunities. Offering a broad range of continuing education for culinary professionals is part of our DNA. Our place in the Los Angeles, New York and American food scene keeps us at the forefront of innovation within the industry. ICE's relationship with you and your relationship with us continues beyond graduation.

Explore our core Professional Development programs on pages 34-39:

- **ARTISAN BREAD BAKING** (8 Weeks)
- **ART OF CAKE DECORATING** (10 Weeks)
- **INTENSIVE SOMMELIER TRAINING** (10-17 weeks)

In addition, you'll periodically find courses and classes to help you plan your own restaurant or catering business, perfect your chocolate showpieces, write a food blog, or learn about hydrocolloids. All of this is another way that ICE helps you find your culinary voice. Course categories include:

Food Media Studies

- Food blogging and recipe writing.
- Social media for culinary professionals.
- Food styling and photography.

Advanced Pastry Studies

- Master classes with Chef Michael Laiskonis, who won the 2007 James Beard Award for Outstanding Pastry Chef.
- Sugar and cake decorating.
- Chocolate and showpiece design.
- Specialty baked goods, including bagels, bialys, babka, baguettes and laminated doughs.

Modernist and Advanced Culinary Studies

- Sous vide cooking.
- Molecular gastronomy like hydrocolloids.

Management Studies

- "How to Open" courses, including catering, specialty food shops and restaurants.
- Business plan development.

Wine and Beverage Classes

- Essential mixology and culinary mixology classes.
- Survey classes focusing on topics like Spanish, New World and Tuscan wine.

Elite Chef Demonstration Series

Guest chefs have included Nicolas Sale (Ritz Paris), Paul Liebrandt (former Corton), Fredrik Berselius (Aska), Jean-François Bruel (Restaurant Daniel), Eunji Lee (former Jungsik) and Ana Ros (Hiša Franko).

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— Our Elite Chef demo series has featured (clockwise from above) 2017 World's Best Female Chef and "Chef's Table" star Ana Ros; world-renowned Chef Paul Liebrandt and executive pastry chef of two-Michelin-starred Jungsik, Eunji Lee;



ARTISAN BREAD BAKING

Somewhere between craft and magic lives the art of bread baking. The alchemy of mixing flour, yeast, salt and water gives us a remarkable variety of products whose seductive simplicity belies the difficulty of making them well. Artisanal bread is rapidly becoming an essential ingredient in any good meal, creating opportunity for those who master the baker's art. It is a great time to become part of this vital and flourishing part of the food world.



ICE's Artisan Bread Baking course elevates and extends the core concepts from our Pastry & Baking Arts curriculum, for students who aspire to specialize in bread. This comprehensive, 200-hour program was developed by ICE's own Chef Sim Cass, the founding baker of New York City's acclaimed Balthazar Bakery.

Master the Mysterious Science and Craft of Artisanal Loaves

When you consider the simple ingredients that form the foundation of all breads — flour, yeast, salt and water — it's truly remarkable how many varied products have been crafted by the hands of master bakers. Today, artisanal bread is rapidly emerging as one of the leading trends in the food world, creating a wide range of opportunities for students seeking to master this complex art. There has never been a better time to train in this vital and flourishing sector of the culinary industry.

Train with New York City's Original Bread Artisan

ICE's Techniques and Art of Professional Bread Baking is a 200-hour course developed by Chef Sim Cass, the founding baker of New York City's acclaimed Balthazar Bakery and one of the pioneers of the modern artisanal bread movement. Born and raised in the UK, Sim was among the first bakers to introduce New York City diners to naturally fermented, European-style breads. Today, his signature darkly toasted loaves continue to inspire our nation's now widespread passion for hand-crafted bread, and Sim serves as a consultant for some of the world's most respected restaurants and bakeries. He has also been featured in such outlets as the *New York Times*, *Food Arts* magazine and the Martha Stewart show.

Discover Bread Traditions from Around the Globe

Explore the history and craft of bread on a global scale — from traditional European loaves to specialty breads like pita and naan, as well as viennoiserie and even bread show pieces. Students will also examine the theory that underlies the science of bread, studying the core skills required to craft creative adaptations of traditional recipes.

Coursework includes:

- Mixing, Fermenting, Proofing and Baking
- Basic Shaping
- Master Shaping and Scoring
- Rolls and Loaf Breads
- Specialty Breads
- Viennoiserie and Sweets
- Natural Ferment and Sour Doughs
- Alternative Flours

Beyond the skills needed to create handcrafted breads, chef-instructors teach the logistics and management of large- and small-scale bread production, as well as such contemporary concerns as food allergies and gluten-free baking — a significant and growing sector of the industry.

Artisan Bread Baking

COURSE 1: INTRODUCTION TO BREAD (40 HOURS)

This course focuses on the ingredients, equipment and theory behind professional bread baking. The student will be taught the steps of dough preparation, baker's math and the difference between straight-doughs and pre-ferments. The student will be introduced to the business applications of bread baking, including costing and profit margins.

Course Highlights:

- Ingredients and terms, theory including flour grading and content, equipment
- Mixing, fermenting, shaping, proofing, baking and cooling
- Introduction to business - costing application
- Making bread by hand vs. machine
- Baker's percentage
- Preferments, levain and poolish; natural ferment
- Understanding different flours and their impact on bread baking
- French white, country white, olive and nut twists, potato onion bread
- Shaping boules, rolls, bâtards, clovers, bannetons and fendu

COURSE 2: BAGUETTES, ROLLS AND LOAF BREADS (40 HOURS)

Course two reinforces the skills taught in course one and then builds upon them with dough shaping, including baguettes, rolls and loaf breads. The student is introduced to the utilization of different flours during the bread baking process and gains a comprehensive, hands-on experience as to the impact these flours have on the final product.

Course Highlights:

- Baguettes, whole wheat baguettes, sour dough baguettes
- Shaping and scoring – epi, petits pans, ficelle, twists, circles etc.
- Using old dough
- Retarding process
- Kaiser rolls, sweet rolls, pan de mie, hamburger buns, pullman
- Baker's percent review and computer programs

COURSE 3: SPECIALTY BREADS (40 HOURS)

Course three explores bread baking with rye and different grains in depth. The student will also be taught international favorites from Northern to Southern Europe.

Course Highlights:

- Wheat and rye breads, multi grain bread, fig bread, oat honey bread
- Flat breads, pita, naan
- Fougasse, ciabatta, focaccia
- Pizza and calzone
- Pretzels, bagels, bialy and varieties
- Bread sticks, and shaping techniques

COURSE 4: VIENNOISERIE AND DECORATIVE BREADS (40 HOURS)

Course four takes an in-depth look at Viennoiserie, from breakfast pastries to festive sweet breads. The student will gain the skills to produce top quality croissants and Danish. During this course, students will experience an emphasis on presentation and display of their final products. Finally, students work with dead dough to design and create a bread centerpiece.

Course Highlights:

- Brioche, chocolate bread, sweet buns
- Pannetone, kugelhopf, stollen, challah bread and braiding
- Doughnuts, croissant, danish
- Decorative doughs – dead dough with natural colors

COURSE 5: NATURAL FERMENT, SOURDOUGH AND RYE BREADS (40 HOURS)

Course five teaches students how to utilize natural ferments. The student will prepare artisan breads using age-old techniques. There's ample opportunity to explore alternative forms of flour and rising in this course. Students will be introduced to the business management aspect of opening their own bread bakery.

Course Highlights:

- Sourdough, natural ferment – levain, boules and bâtards,
- Rye wheat, seigle, 90% rye, beer bread, 4# rye breads
- Business management overview
- Whole wheat levain natural ferment
- Gluten free and alternative flours
- Vegetarian macrobiotic, rice and corn bread (no yeast)
- Decorative lame work

SCHEDULE & TUITION

Tuition, Fees & Charges: \$9,150
Schedule: 12:30-5:30 p.m., Mon.-Fri.
Duration: 200 hours, 8 weeks

Financing Options: Payment plans as well as credit-based private loans are available through our Office of Student Financial Services to all that qualify.



ABOUT CHEF SIM CASS

Few people in the world have the track record that Sim Cass has in the area of bread production, research and development, consulting, and teaching. Cass was the founding baker (1996) and head baker of Balthazar Bakery, one of the most highly regarded restaurants and wholesale bread producers in America. Prior to Balthazar, Cass was the pastry chef and head baker at Lucky Strike in New York, and Maison Bouquillon and the Carlton Hotel in London. Early in his career, Cass won a silver medal in the Hotel Olympia International Culinary Competition. While it is not true that Cass was once asked to tour with The Rolling Stones, his British charm and wit did earn him an appearance on "The Martha Stewart Show," as well as editorial coverage in The New York Times and Food Arts.

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Curriculum, ingredients and recipes are examples and are subject to change at any time without notice.

ART OF CAKE DECORATING

Exquisitely designed wedding cakes and intricately decorated cupcakes have emerged as cultural icons, celebratory rites, and a booming business trend. ICE's Art of Professional Cake Decorating was created for those interested in specializing in cake decorating. This multifaceted, 240-hour program was developed by ICE's award-winning dean Toba Garrett.



The course starts with the basics and moves on to explore intricate elements of decorating, including many international styles such as Nirvana, Lambeth, Australian and Oriental string. Lessons supported by renowned pastry chefs and ICE alumni Penny Stankiewicz and Elisa Strauss cover contemporary designs, airbrushing techniques, painting with precision, novelty cake decorating, advanced sugar floral work and hand sculpting skills. The program is designed to equip you with the knowledge and confidence to develop stunning cakes and sugar artistry.

Express Your Creativity and Eye for Design with this Intensive Course in the Art of Custom Cakes

In recent years, few pastry specialties have become more profitable or in-demand than creative cake decoration and artistry. Craft your own award-winning designs, from contemporary fashion cakes to intricate hand-piped masterpieces at ICE.

Curriculum from a Living Cake Legend

Art of Cake Decorating is an innovative 240-hour course developed by award-winning dean Toba Garrett, one of the country's most notable authors, instructors and practitioners of the art of cake design. Garrett has won dozens of gold and silver medals at competitions all over the world and her work has been featured by media such as Today Show, InStyle, Pastry Art and Design, Gourmet and many more. In 2010, Dessert Professional named her one of the "10 Best Cake Decorators in America" and she has even had her work featured by the Smithsonian Museum in Washington D.C.

Coursework covers the basics of piping and explores the history of this intricate art, including instruction in celebrated traditions of cake design from around the world. Students will also train in various methods of contemporary cake design, from advanced sugarwork and hand-sculpting to airbrushing, hand-painting and novelty cakes. Among the program's many exclusive features,

students will enjoy guest lectures with ICE Pastry & Baking alumnus such as Elisa Strauss, renowned for her custom fashion cakes.

Featured Techniques Include:

- Buttercream Piping
- Royal Icing, Fondant and Hand-Modelin
- Rolled Fondant and Hand-Modeling
- Sugar Flowers and Airbrushing
- Contemporary Cake Design

Craft Your Own Multitiered Cake

Newly armed with these challenging technical skills, alumni of the program have placed among the highest rated cakes at the prestigious New York Cake Show — including one student who won the competition's grand prize — all within mere days of graduating!

The Art of Cake Decorating

COURSE 1: INTRODUCTION TO BUTTER CREAM PIPING - 40 HOURS

The course will teach students how to prepare several different types of buttercream as well as prepare many types of piped borders and flowers. Through repetition and practice, students can build their skills and develop confidence. Icing cakes, pressure control piping and food color applications are a few of the key elements to complement butter cream use.

Course Highlights:

- Basic cake preparation
- Preparing and using buttercream icings
- Pressure control piping and cornet preparation
- Basic cake borders such as shells, star flower garlands and rope
- Intermediate buttercream piping including grape clusters, sweet pea clusters, ruffles and swags, bows, and basket weave
- Basic floral piping skills (rose buds, roses and leaves)

COURSE 2: INTRODUCTION TO ROYAL ICING, ROLLED FONDANT AND PASTILLAGE - 60 HOURS

This course will introduce students to all aspects of royal icing, from elementary flooding techniques, flowers, and lace to advanced techniques such as brush embroidery and string work. The intricacies of advanced techniques require precision and steadiness, which students will develop with time and practice. Students will also be introduced to rolled fondant and different methods for preparing and using pastillage.

Course Highlights:

- Outlining and flooding techniques
- Royal icing flowers such as cherry blossoms, forget-me-nots, primroses, violets, and daisies
- Royal icing pipe work including Swiss dots, Cornelli lace, and oval borders
- Advanced royal icing techniques such as brush embroidery, drop, Oriental and Australian string work, Lambeth pipework, freehand embroidery and intricate filigree lace

COURSE 3 - ADVANCED ROLLED FONDANT AND HAND MODELING - 40 HOURS

This course will introduce students to the more advanced techniques of rolled fondant including ruffling, drapery, and ribbons. Students will also utilize hand skills to practice different writing techniques and marzipan modelling.

Course Highlights:

- Advanced rolled fondant techniques for ruffling, drapery, smocking, crimping and tassels
- The art of writing: alphabetic practice utilizing various mediums as well as greetings on cakes and sugar plaques made out of pastillage and gum paste
- Hand modeling using marzipan and chocolate
- Preparation and finishing of upscale decorated cupcakes and cookies

COURSE 4 - SUGAR PASTE FLOWERS AND AIRBRUSHING - 60 HOURS

This course covers all aspects of preparing a wide assortment of sugar paste flowers. Students will be introduced to the basic equipment needed, coloring techniques, petal dusting, and floral arrangement. Basic airbrush designs and airbrushing techniques for basic flowers will be covered.

Course Highlights:

- Gum paste blossoms, buds and foliage as well as gum paste flowers, including roses, carnations, daisies, lilies and cymbidium orchids
- Airbrush techniques

COURSE 5 - CONTEMPORARY CAKES - 40 HOURS

In the final course of the program, students will focus on hand-sculpted cakes and novelty cake preparation, which will round out their skills as advanced cake decorators and allow them to utilize all of the elements and techniques covered throughout the course. The students will also complete their final project: creating and presenting a grand finale of cakes and sugar artistry.

Each student will be responsible for four (4) projects:

1. Three-tier cake (Styrofoam) iced in royal icing or rolled fondant and decorated in a classical or contemporary style
2. Floral spray (made up of a variety of sugar flowers)
3. Pastillage card or plaque with a handwritten greeting
4. Six decorated cookies or cupcakes

SCHEDULE & TUITION

Tuition, Fees & Charges: \$13,790

Schedule: Mon.-Fri., 11 a.m.-3 p.m. and 3-7 p.m.

Duration: 240 hours

Financing Options: Payment plans as well as credit-based private loans are available through our Office of Student Financial Services to all that qualify.



ABOUT CHEF TOBA GARRETT

With over a dozen international gold and silver medals, Master Chef-Instructor Toba Garrett is one of the most respected artists in her field and a seasoned instructor with decades of experience. Chef Toba is the author of "Professional Cake Decorating", the first professional cake decorating textbook designed at teaching all aspects of cake art, *The Well-Decorated Cake* and *Creative Cookies: Delicious Decorating for Any Occasion*. Chef Toba's work has appeared on national TV and in countless magazines.



ABOUT CHEF PENNY STANKIEWICZ

An ICE Pastry & baking graduate, Penny Stankiewicz opened Sugar Couture in Brooklyn's Williamsburg neighborhood in 2015. After working with Chef Pichet Ong at Jean-Georges Vongerichten's Spice Market, she found all of her artistic skills and detail-oriented nature could be applied to her own custom cake creations. Chef Penny's clients have included Tory Burch, Hugh Jackman, Adele, Beyonce, John Mayer, Mercedes, Madison Square Garden and Sony Music, and her work has been featured in *The New York Times*, *Vogue*, *New York Magazine*, *People*, *Brides*, *Food Network* and *The Knot*.

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INTENSIVE SOMMELIER TRAINING



Educational Objectives

Intensive Sommelier Training is a 200 clock-hour course. The class is a combination of lecture, tasting, and the art of sales and service. This program may be taken on a full-time schedule allowing the student to complete their training in 10 weeks, or as a part-time schedule allowing the student to complete in 17 weeks. There are 50 class periods of 4 hours. Upon successful completion, students will receive a certificate from ICE. Graduation from the program allows students the opportunity to take the three-day Introductory and Certified Examinations administered by the Court of Master Sommeliers-Americas™.

Earn an Internationally Recognized Credential

ICE's 200-hour Intensive Sommelier Training program is led by Scott Carney, MS and taught exclusively by master sommeliers. The only program in the U.S. approved by the Court of Master Sommeliers, Americas (CMS), the course is designed to prepare students for the CMS Introductory and Certified Sommelier examinations, which will take place on-site at the conclusion of the curriculum.



MEET DEAN OF WINE STUDIES SCOTT CARNEY, MS

Scott Carney began working in wine and restaurant management at Boston's Bay Tower Room and Harvest Restaurant, before earning an MBA in finance at NYU. Scott then spent 10 years as business manager at Gotham Bar & Grill followed by experience at the Russian Tea Room, Les Halles Group, Jean-Georges Management, The Glazier Group, Tonic Restaurant and Bar, and Tavern on the Green. He earned the title of master sommelier in 1991, and today he serves on the court's board of directors. Scott was the dean of wine studies at the International Culinary Center (ICC) for nine years and came to the Institute of Culinary Education in 2020 to continue his Intensive Sommelier Training program.

Explore Wine Regions Around the World

Embark on a sensory experience tasting and evaluating 300+ benchmark wines from 24 major wine making regions using the CMS Deductive Tasting Method. The journey covers viticulture and viticulture, geography and history, food pairing, and service and management. Instructors will cover aging and storing wine, pricing and designing wine lists, and becoming familiar with beer and spirits.

Study with Master Sommeliers

The Introductory and Certified Sommelier exams included in the program are the first two of four CMS levels. The final certification of master sommelier is a coveted diploma that only 269 professionals have earned globally as of 2020. More than a dozen of these members bring their expertise to ICE.

Intensive Sommelier Training

COURSE 1: WINE FOUNDATION (36 HOURS)

The Wine Foundation unit will prepare students for future classes on the wine regions of the world. The program begins with the basics of grape growing and winemaking. Students will study the physiology of taste and how to taste and talk about

wines. They will blind taste and evaluate wine, using the Court of Master Sommeliers Deductive Tasting Method. This includes practice identifying flaws in wine. The class will discuss the effects of aging wines and proper cellar conditions. There will be a lecture on food and wine pairing and occasion to taste classic food and wine pairings. There will be a detailed hands-on session on professional wine service including sparkling wines and decantation. The class will culminate in an international overview of important wine regions that will be covered in greater depth during the program and closes with a final exam comprising a theory paper and blind tasting. After day one, an average of 6 to 8 wines will be tasted each day.

Students will be taught:

- How the senses of smell and taste are used in the analysis and evaluation of wines
- How the aging of wine affects its quality and appearance
- The service and sales aspect of the sommelier position
- The proper technique for decanting and why it is important
- The proper technique for the safe opening and service of sparkling wine.
- The basic principles of wine and food pairing
- Component tasting to explore your sensitivity to wine structure and begin blind tasting, using the tasting grid developed by the Court of Master Sommeliers
- The major wine-producing regions of the world

COURSE 2: WINES OF FRANCE (44 HOURS)

The Wines of France unit begins with an overview of the quality levels of French wines, focusing on the AOC system. Students will be introduced to the major wine regions of France, their history, climates and terroir, wine styles, cuisine and customs. We will take a virtual and tasting tour of the wine regions of France, covering grape varieties, AOCs, styles of wine and labeling. The regions to be covered include: Alsace, Loire Valley, Burgundy, Rhône, Provence, Bordeaux, Languedoc-Roussillon, Southwest, Jura, Savoie and Champagne. An average of six to eight wines will be tasted each day.

Students will be taught

- The major growing regions and appellations of France
- How to taste, characterize and evaluate wines from Alsace
- How to taste, characterize and evaluate wines from the Loire Valley
- How to taste, characterize and evaluate wines from Burgundy
- How to taste, characterize and evaluate wines from the Rhône Valley
- How to taste, characterize and evaluate wines from Provence
- How to taste, characterize and evaluate wines from the Languedoc-Roussillon
- How to taste, characterize and evaluate wines from the Southwest, Jura and Savoie
- How to taste, characterize and evaluate wines from Bordeaux
- How to taste, characterize and evaluate wines from Champagne

COURSE 3: NEW WORLD WINE REGIONS (28 HOURS)

The New World Wine Regions unit begins with an overview of the history and current law regarding wine in the United States. We then cover the wines of California, Oregon, Washington state and New York at length and touch on other commercially relevant states. We study the New World style, grape varieties planted, site selection and other winemaking decisions. The emerging markets of Canada and Mexico are discussed before we proceed to South America, studying the wine history of Chile, Argentina and Uruguay and covering a similar range of important topics. The important New World wine countries of Australia, New Zealand and South Africa are also taught with similar methodology. An average of six to eight wines will be tasted each day.

Students will be taught:

- The major growing regions for New World wines
- How to taste, characterize and evaluate wines from California and New York
- How to taste, characterize and evaluate wines from the Pacific Northwest and Canada
- How to taste, characterize and evaluate wines from South America
- How to taste, characterize and evaluate wines from New Zealand and South Africa

COURSE 4: WINES OF ITALY (20 HOURS)

The Wines of Italy unit begins with an overview of the quality levels of Italian wine. Students will be introduced to the major wine regions of Italy, their history, climates and terroir, wine styles and cuisine. We will take a virtual and tasting tour of the wine regions of Italy, covering grape varieties, appellations, regulations and labeling. The regions to be covered include Piedmont and the rest of Northern Italy, Tuscany and the rest of Central Italy, Southern Italy, and the islands. An average of six to eight wines will be tasted each day.

Students will be taught:

- The major growing regions of the Italian Peninsula
- How to taste, characterize and evaluate wines from Piedmont and Northern Italy
- How to taste, characterize and evaluate wines

from Lombardy, Alto-Adige, Veneto and Tre Venezie

- How to taste, characterize and evaluate wines from Tuscany and Central Italy
- How to taste, characterize and evaluate wines from Sicily and southern islands

COURSE 5: WINES OF THE IBERIAN PENINSULA (24 HOURS)

The Wines of the Iberian Peninsula unit begins with an overview of the quality levels of Spanish wines. Students will be introduced to the major wine regions of Spain, their history, climates and terroir, wine styles and cuisine. We will take a virtual and tasting tour of the wine regions of Spain, covering grape varieties, appellation law, styles of wine and labeling. The regions to be covered include Rioja, Ribera del Duero, Navarra, Priorat, Rueda, Rías Baixas and many others. We will also discuss and study Cava production methods. We will study the production method and styles of fortified wine, covering Sherry, Port and Madeira. We will also study the still wine regions of Portugal, covering its long history, grape varieties, appellation law, styles of wine and labeling. The regions to be covered include: Douro, Dão, Bairrada, Setubal, Vinho Verde and others. An average of 6 to 8 wines will be tasted each day.

Students will be taught:

- The major growing regions of Spain
- The major growing regions of Portugal
- The production methods for Sherry
- The production methods for Port and Madeira
- How to taste, characterize and evaluate wines of Spain
- How to taste, characterize and evaluate wines of Portugal

COURSE 6: WINES OF GERMANY, EASTERN EUROPE AND THE LEVANT (20 HOURS)

This unit begins with an overview of the geography of these varied regions. Students will be introduced to the major wine regions of Germany, their history, climates and terroir, quality levels and cuisine. We will take a virtual and tasting tour of the wine regions of Germany, covering grape varieties, appellation law, styles of wine and labeling. We will emphasize the wines of the Mosel, Rheingau, Pfalz, Rheinhessen and Nahe. This module will then study Austria, Hungary and Greece. We will also touch on the ancient wine regions of Israel and Lebanon. An average of six to eight wines will be tasted each day.

Students will be taught:

- The major growing regions of Germany and the wine producing regions of Eastern Europe
- The specific grape varieties of German wines
- How to taste, characterize and evaluate wines from Mosel and Rheingau
- How to taste, characterize and evaluate wines from Austria
- How to taste, characterize and evaluate wines from Hungary
- How to taste, characterize and evaluate wines from Greece

COURSE 7: BEER, SAKE AND SPIRITS (16 HOURS)

The Beers, Sakes and Spirits unit begins with beer production, terms and styles. We then cover

the production of sake, the regions and basic terminology. We will then discuss distillation and whiskies from around the world. The great brandies of the world, liqueurs and other spirits will be covered as well. The program will conclude with a theory paper and sparkling wine service exam, adhering to the Court of Master Sommeliers service standards.

Students will be taught:

- The distillation processes by which all major spirits are produced
- The popular and premium spirits brands in today's market
- The traditional aperitifs and digestifs that begin a meal
- The great brandies of the world and their producers
- The great whiskies of the world and their producers
- The methods by which liqueurs are produced, how they are produced and from which region they originate
- Classic and modern cocktails

COURSE 8: WINE PROGRAM MANAGEMENT (12 HOURS)

The Wine Program Management unit begins with creating a winning wine list including menu concept, pricing, variety of selections and creative marketing. Beverage cost control, vendor relations, cellar management and beverage law round out this module. The unit will conclude with a theory paper and decanting wine service exam, adhering to the Court of Master Sommeliers service standards.

Students will be taught:

- How to design a wine list for various types of service venues
- The proper formulae for pricing
- The requirements for proper beverage and cellar management
- The steps necessary for maintaining control of wine program costs
- The implications of beverage laws to the sommelier position

SCHEDULE & TUITION

Tuition: \$9,950

Schedule: Mon.–Fri., 10 a.m.–2 p.m., 10 weeks

Mon.–Wed., 6 p.m.–10 p.m., 17 weeks

Duration: 200 hours, 50 classes

Financing Options: Payment plans as well as credit-based private loans are available through ICE's Office of Student Financial Services to all who qualify.

School of Professional Development programs are not within the scope of ACCSC accreditation and are not intended to provide vocational training. Programs are intended for students pursuing continuing education. Curriculum, ingredients and recipes are examples and are subject to change at any time without notice.

GUEST CHEFS, SPEAKERS & EXTRACURRICULAR ACTIVITIES

In addition to kitchen and classroom education, ICE offers eclectic extracurricular activities and events that can enrich your experience at the New York City campus.

Guest Chefs & Speakers

Among its many lessons, 2020 taught us to come together while physically apart. When both of our campuses closed in response to the pandemic, we had the opportunity to host more than 50 guest chefs and industry experts via Instagram Live, Facebook Live, YouTube Live, and Zoom classes, meetings and webinars.

Over the course of many demonstrations and conversations, we engaged with everything from pasta to beef butchery to omotenashi, the art of Japanese hospitality. We explored food media, restaurant finances and private cheffing with insightful panels and ventured into the fields of fermentation, cocktails, heirloom seeds, ice cream, spices, tea and tortillas. We transported abroad to Lisbon with José Avillez, Southern France with Gerard Bertrand, and Tokyo with Emi and Zaiyu Hasegawa.

We heard the varied perspectives of Momofuku founder, Chef David Chang; renowned food editor Dana Cowin; and the Swedish chef now directing MAD Academy in Copenhagen, Magnus Nilsson. We got sneak peeks of 2020 cookbooks from Leah Cohen and Akhtar Nawab. We revisited the past to discuss the future with chefs and restaurateurs Mashama Bailey, Rick Bayless, Matt Hyland, JJ Johnson, Edouardo Jordan, Matthew Kenney, Michael Lomonaco, Marcus Samuelsson, Simone Tong and Geoffrey Zakarian.

Above all, we learned that education, motivation and wisdom translate whether gathering on campus or through a computer or phone screen. So we will continue to offer a wide range of inspirational chefs, speakers and experts via digital media as on-campus events return.

Meet the Culinary Entrepreneurs

As a complement to the Restaurant & Culinary Management program, ICE offers a lecture series called Meet the Culinary Entrepreneurs. This is a chance for all students to meet and hear from an array of successful business leaders with diverse expertise and success in all facets of the food world. Past guest speakers have included esteemed restaurateurs Dickie Brennan, Emeril Lagasse, Danny Meyer, Drew Nieporent and Missy Robbins, plus specialists like baker Amy Scherber, cheesemaker Rob Kaufelt, tea expert Steve Schwartz and wine retailer Josh Wessan.

Elite Chefs and On-Campus Demonstration Classes

All ICE students are invited to attend afternoon and evening demonstration classes designed as continuing education for professionals. Past classes featured:

- Chef Nicolas Sale from one- and two-Michelin-starred restaurants at Hotel Ritz Paris.
- Gramercy Tavern Executive Chef Michael Anthony showcasing American cuisine.
- Chef Roland Mesnier demonstrating desserts from his 25 years as the White House pastry chef.
- Author and TV personality Daisy Martinez making her favorite tapas.
- Master Butcher Rudy Weid fabricating a full side of beef.

ICE Nights and Other Events

We host a chef, pastry chef and beverage expert for a themed set of demonstrations with samples and pairings. These are tasty and fun events that celebrate anything from chocolate to garlic to Cinco de Mayo. Likewise, the school offers pop-up specialty classes and workshops with topics like Introduction to Hydrocolloids, Career Paths in Personal & Private Cheffing and Working with Sea Vegetables.



ICE students on "The Martha Stewart Show"

NEW YORK CITY EVENTS

One of the advantages of attending ICE is the periodic invitation to attend or volunteer at events that take place in this vibrant city. Particularly in the spring and fall, fundraisers and galas feature the city's star chefs who offer ICE student volunteers opportunities to work with their teams. Food & Wine's Best New Chefs party, the Citymeals-on-Wheels fundraiser in Rockefeller Center and City Harvest's annual BID are among the premier events. Plus, event hosts and sponsors often provide seats, access or discounts for ICE students.



Thomas Keller speaking as part of ICE's Meet the Culinary Entrepreneurs series

The above events are examples. Events may change and be replaced by something comparable.

Past Guest Speakers



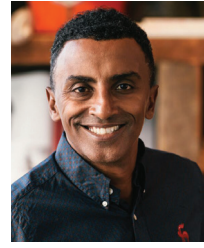
RICK BAYLESS
Chef and Owner of Frontera Restaurants
 Photo by: Galdones Photography



CHRISTINA TOSI
Milkbar Founder and Chef



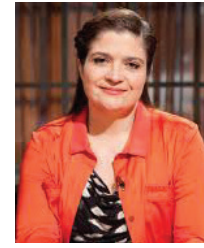
DAVID CHANG
Chef, Restaurateur, TV Host and Author
 Photo by: Andrew Bezek



MARCUS SAMUELSSON
Red Rooster Chef and Restaurateur



MASHAMA BAILEY
Executive Chef of The Grey in Savannah, GA
 Photo by: Chia Chong



ALEX GUARNASCHELLI
Food Network host; Executive Chef, Butter



MAGNUS NILSSON
MAD Academy Director



DANA COWIN
Founder of Giving Broadly and Speaking Broadly, Former Editor in Chief of Food & Wine



ALAIN DUCASSE
Iconic French Chef



DONALD LINK
Exec Chef/President, Link Restaurant Group



DAVID ZILBER
Former Head of Noma Fermentation Lab



JJ JOHNSON
Chef Founder of Fieldtrip



LEAH COHEN
Chef and Owner of Pig & Khao



ZAIYU HASEGAWA
Den Chef
EMI HASEGAWA
Den General Manager



GEOFFREY ZAKARIAN
The Lambs Club Chef, Food Network Host and Judge
 Photo by: Eric Vitale Photography



THOMAS KELLER
Chef and Restaurateur, The French Laundry and Per Se



ERIC RIPERT
Executive Chef, Le Bernardin



SIMONE TONG
Chef and Restaurateur, Silver Apricot



KWAME ONWUACHI
Top Chef Contestant and Author



ANDREW ZIMMERN
Journalist and TV Host



FARMER LEE JONES
The Chef's Garden



WINE EDUCATION & ELECTIVES

All career students have the opportunity to take additional classes offered by the school's recreational division. Regarded by many as America's largest menu of hands-on specialty cooking classes, ICE offers more than 1,700 classes each year. Classes are taught by visiting guest chefs, cookbook authors, food scholars and ICE's own expert chef-instructors. Topics range from Korean barbecue and Tunisian cooking, to Argentine pastry and Viennese desserts.

Additionally, ICE Culinary Arts, Pastry & Baking Arts, Health-Supportive Culinary Arts and Hospitality & Hotel Management students have access to the school's Wine Essentials course. This six-session course uses grape varietals as the introductory key to understanding the full wine spectrum.

PROGRAM ADVISORY COMMITTEE

Our Program Advisory Committee is made up of a wide range of professionals, all of whom are committed to helping ICE excel. The group includes a wide range of highly respected and creative working culinary and hospitality professionals. They're an invaluable resource, reviewing our curriculum to meet their high standards and providing feedback on training that prepares students for growth.

Culinary

- MICHAEL ANTHONY** Executive Chef/Partner, Gramercy Tavern

- DANIEL BOULUD** Chef/Owner, Restaurant Daniel and others

- TINA BOURBEAU** Consulting Chef/Director of Research, Fresh Direct

- SCOTT CAMPBELL** Consulting Chef, New Yorker Hotel

- DR. ROBERT GRAHAM, MD** Co-Founder, FRESH Med NYC

- ALEX GUARNASCHELLI** Executive Chef, Butter; Food Network Personality

- KERRY HEFFERNAN** Chef Consultant/Sustainable Seafood Advocate, Freelance

- MATTHEW HYLAND** Chef/Owner, EMILY & Emmy Squared

- ALISON TOZZI LIU** Editorial Director, The James Beard Foundation

- MARC MURPHY** Chef/Owner, Benchmark Restaurants and Benchmark Events

- MISSY ROBBINS** Chef/Owner, Lilia

- MARCUS SAMUELSSON** Chef/Owner and Founder, Samuelsson Group

- ANTHONY SASSO** Executive Chef, La Sirena

- LISA SASSON** NYU Clinical Associate Professor

- MICHAEL SCHLOW** Chef/Owner, Good Essen Group

- PARAS SHAH** Formerly Executive Chef, Barcelona

- GAIL SIMMONS** Permanent Judge/Host, "Top Chef"; Special Projects Director, Food & Wine Magazine

- KATY SPARKS** Founder/Principal, Katy Sparks Culinary Counseling

- SUSAN STOCKTON** Former Senior VP of Culinary Productions, Food Network

- BILL TELEPAN** Chef/Partner, Oceana

- SIMONE TONG** Chef/Partner, Little Tong Noodle Shop

- MIGUEL TRINIDAD** Chef/Owner, Maharlika & Jeepney

- MATTHEW WEINGARTEN** Board of Directors, The Chefs Collaborative

- KWAME WILLIAMS** Chef/Co-Owner, Vital Dining

Pastry & Baking

- JEAN-FRANCOIS BONNET** Executive Pastry Chef/Owner, Tumbador Chocolates

- GRAYON CALDWELL** Social Impact Program Coordinator, Hot Bread Kitchen

- NASEEM KAPDI** ESL and Bakers in Training Instructor, Hot Bread Kitchen

- RICHARD LEACH** Former Executive Pastry Chef, Aureole, Park Avenue Cafe

- DANIEL LEADER** CEO/Founder, Bread Alone

- ELLEN MIRSKY** Executive Pastry Chef, Public

- JOSEPH MURPHY** Executive Pastry Chef, Jean-Georges

- LARISSA RAPHAEL** Executive Pastry Chef

- PATTI PAIGE** Owner, Baked Ideas

- SURBHI SAHNI** Chef/Owner, Bittersweet NYC

- CARYN STABINSKY** Consulting Chef, Elm

- ELISA STRAUSS** Proprietor and Chef/Designer, Confetti Cakes

- RACHEL THEBAULT** Chef/Owner, Tribeca Treats

Culinary Management

- JENNIFER SCHIFF BERG** Director, NYU Graduate Food Studies Program

- MARK BUONAGURIO** Director of Sales, NCR Aloha

- SUE KLEIN** Formerly CFO, Night Sky Holdings

- MARK MAYNARD-PARISI** Partner, Union Square Hospitality Group

- SARA MCMONIGLE** Category Manager, Dean & DeLuca

- ANDREW RIGIE** Executive Director, New York City Hospitality Alliance

- MARTIN SHAPIRO** Founding Partner, Myriad Restaurant Group

Hospitality & Hotel Management

- SONNY CHRISTOPHER** General Manager, Washington Square Hotel

- DEBORAH CROCE** Director of Human Resources, Ritz Carlton Central Park

- MATTHEW DEMPSEY** General Manager, Dylan Hotel

- RICHARD MURPHY** General Manager, Best Western Gregory Hotel

- MARLENE POYNDER** General Manager, Conrad Hotel

- LOUIE SHAPIRO** Director of Human Resources, iHotels

- MELISSA SIMS** Director of Human Resources, Four Seasons Downtown

- MARK SPERANZA** General Manager, Hotel Hayden

- ED STANISZEWSKI** General Manager, Sheraton La Guardia East Hotel

- ROBERT WARMAN** Former CEO, Hotel Langham

- LAUREN YANOFF** Director of Corporate & Group Sales, iHotels



BONNET/TELEPAN



LAISKONIS/LEADER



SIMPSON/SIMMONS



MURPHY/SHAPIRO/BUONAGURIO

ICE CARES

At the core of the culinary and hospitality experience is the concept of “giving.” ICE’s charitable and philanthropic activity and initiatives are in a range of areas. To achieve these goals, ICE gives money, time, energy, and use of school facilities and much more, while also providing scholarships and logistical support to help others raise funds.

Hunger Relief



CITY HARVEST

As its top school donor, ICE assists City Harvest daily with its efforts to address hunger and food budget issues faced by the 1.7 million New Yorkers who live at or below the poverty level. ICE’s CEO Rick Smilow is a City Harvest board director. ICE also helps City Harvest’s fundraising efforts by hosting donor development events, donating cooking parties as auction items, and co-sponsoring one of the organization’s trucks.

CITYMEALS-ON-WHEELS

Citymeals-on-Wheels delivers meals to homebound elderly in New York City. ICE has provided the organization with financial support for years by offering classes and parties.

Education & Training

CAREERS THROUGH CULINARY ARTS PROGRAM (C-CAP)

Careers through Culinary Arts Program (C-CAP) has a mission to provide career opportunities in the food service industry for underserved youth through culinary education and employment. In partnership with public schools, businesses, and organizations, C-CAP provides a host of services that include teacher training, jobs, internships, college advising, after-school programs, product donations, and scholarships. ICE supports C-CAP through annual recurring scholarships and the use of its campus locations.

STREETS INTERNATIONAL

Founded by former ICE Culinary Management instructor Neal Bermas, STREETS International operates an 18-month culinary and hospitality training program for orphans and displaced youth in Vietnam, helping them build brighter futures around food. STREETS has a revenue source, its popular cafe in Hoi An’s tourist district that the Lonely Planet Guide now ranks as the town’s No. 1 restaurant!

ICE is a key supporter of STREETS, and ICE’s CEO Rick Smilow is a STREETS board member.

JAMES BEARD FOUNDATION

ICE is an active member of this NYC-based group dedicated to elevating the status of chefs and the culinary arts in America. (In fact, the James Beard Foundation’s founding president, Peter Kump, was also the founder of ICE’s precursor.) ICE provides annual recurring scholarships through the foundation. ICE student volunteers can be found cooking and assisting at the James Beard Foundation’s NYC townhouse headquarters over 150 nights a year.

INTERNATIONAL ASSOCIATION OF CULINARY PROFESSIONALS (IACP)

ICE is an active member of this international organization that brings together food media, chefs, culinary educators, and related trade organizations. ICE has been a contributing sponsor of past IACP conferences.

Disaster Relief

HURRICANES HARVEY, IRMA AND MARIA

– In 2017, ICE held two fundraisers, a Southern BBQ luncheon and a bake sale to raise funds for hurricane relief.

HURRICANE SANDY

– In fall 2012, ICE ran special classes and a dinner with Chef Rick Bayless (below) to raise funds to help families who suffered in this massive storm.



OTHER ORGANIZATIONS SUPPORTED

INCLUDE:

March of Dimes, Fresh Air Fund, Boys & Girls Clubs, God’s Love We Deliver, Autism Speaks, Amerikids, The Nature Conservancy, Sloan-Kettering Hospital, 9/11 Windows of Hope Family Relief Fund.

ICE & Sustainability

ICE Director of Sustainability Bill Telepan welcomed members of the press into our hydroponic farm for a guided tour. The group harvested fresh herbs, which Chef Bill used to prepare a three-course, zero-waste meal for all.



FACILITIES & TECHNOLOGY

Designed with creativity and community in mind, our facility in Lower Manhattan is truly a unique destination, extending over 74,000 square feet with waterfront views. Students have access to 12 kitchens, six classrooms and special features like labs for cooking technology and for chocolate, a mixology center, a hydroponic farm, and demonstration kitchen.

ICE's facility offers a wide range of compelling features that will enrich students' educational experience and support the school's programmatically diverse course offerings. The effect is that walking through the space doesn't feel like an office building — rather, it looks and feels like a “culinary village.”

- **CULINARY CAREER TEACHING KITCHENS**

Equipped with gas, induction and French top burners, all kitchens represent the full range of preferred cooking methods across the globe, preparing students for entry into the industry's top kitchens.

- **PASTRY CAREER TEACHING KITCHENS**

Outfitted with steam injection deck ovens, convection ovens, proofers, retarders, large-scale mixers, sheeters and induction burners, each kitchen will prepare students to work with the most recent advances in large-scale pastry production.

- **STOCK-MAKING AND SMOKING KITCHEN**

Providing students with a firsthand look at sustainable, high-volume cooking methods, this kitchen produces hundreds of gallons of stock each month and also offers facilities to smoke meats, vegetables and spices.

- **DEMONSTRATION KITCHEN & RECEPTION SPACE**

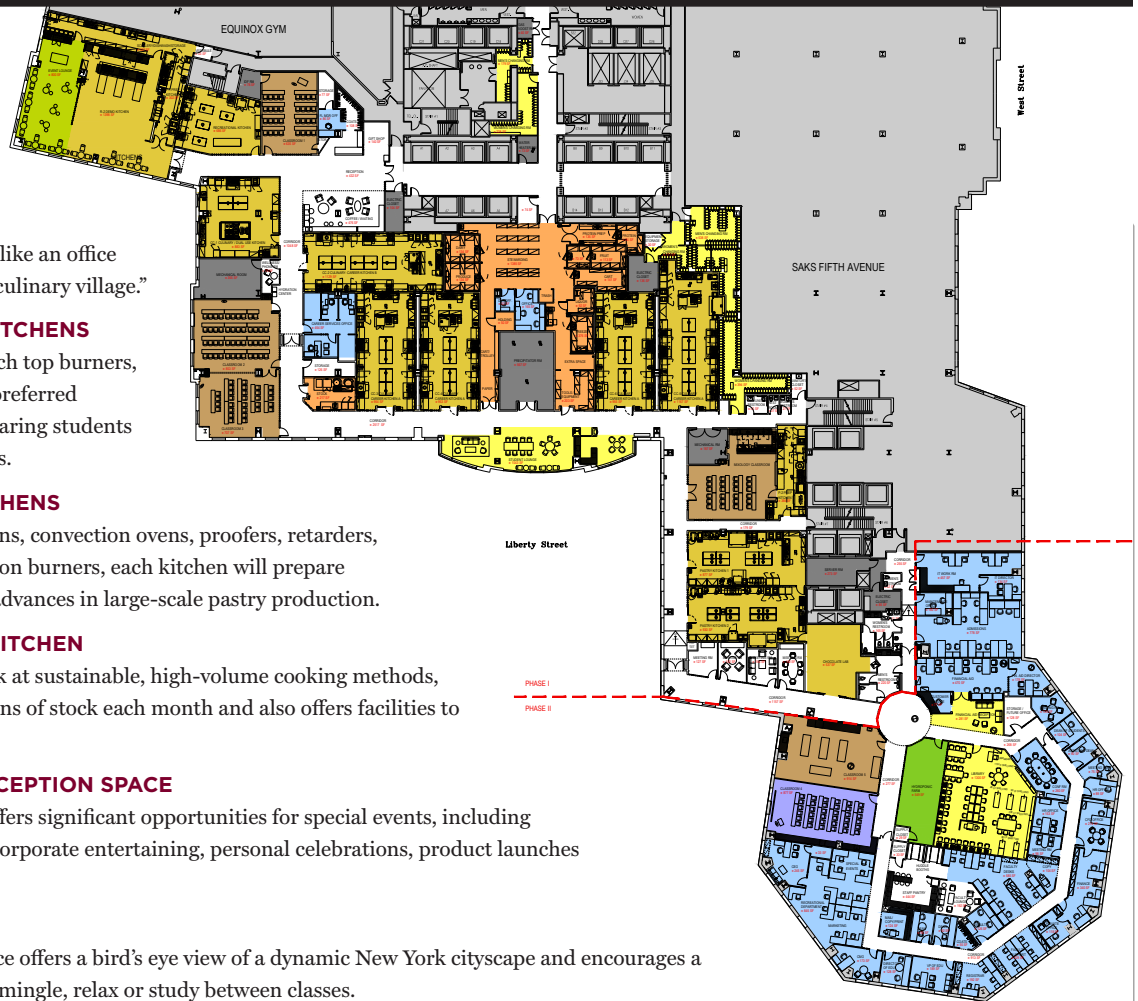
Complete with river views, this space offers significant opportunities for special events, including lectures and culinary demonstrations, corporate entertaining, personal celebrations, product launches and more.

- **STUDENT LOUNGE**

With floor-to-ceiling windows, this space offers a bird's eye view of a dynamic New York cityscape and encourages a sense of community, offering a place to mingle, relax or study between classes.

- **DIGITAL LEARNING**

ICE is one of the first culinary schools in the nation to use iPads to distribute textbooks and lesson plans. All new kitchens and classrooms support overhead projection that links directly to instructor iPads for discussion of digital course materials.



Lower Manhattan is experiencing a renaissance as a reinvigorated hub for creative corporations, dynamic public spaces and architectural modernism.

ICE's new home, Brookfield Place, is a key and “tasty” example of this groundbreaking urban development.



Special Features at ICE

HYDROPONIC HERB GARDEN AND VEGETABLE FARM

Each month, students will have access to more than 20 herbs, microgreens, fruits and vegetables produced in-house, gaining insight into the exciting future of farm-to-table cooking.

THE CHOCOLATE LAB

ICE is home to the nation's first teaching bean-to-bar chocolate lab, featuring a full line of production equipment, including a roaster, winnow, enrober and more. The lab is also outfitted with the high-quality tools for the finishing of artisanal chocolate bars, truffles, bonbons and more.

CULINARY TECHNOLOGY LAB

This kitchen spans the range of culinary history, including such traditional equipment as a tandoor, plancha, vertical rotisserie and hearth oven, as well as a full range of modernist equipment.

MIXOLOGY CENTER

The hospitality industry can't exist on food alone. Highlighting the integral role of mixology and beverage management, our Mixology Center bar was designed by leading cocktail experts to encourage an efficient, professional space in which to master the craft of modern drinks.

Photos From ICE's Facility



Technology

The ICE faculty leads our career programs via iPads, providing students real-time, portable access to all curriculum content. Lesson plans, recipes, texts and reference media are all shared via high-definition monitors in our teaching kitchens and classrooms.

Hospitality students gain firsthand experience with the OPERA hotel management software system.



Special Events & Demonstration Classes

Our event space features an expansive, bright demonstration kitchen with an adjacent wine bar and reception space, making ICE a premier location for influential industry gatherings and corporate events.




LOS ANGELES CAMPUS

In March 2018, the Institute of Culinary Education opened a campus in Pasadena, California. This campus offers intensive diploma programs in Culinary Arts, Pastry & Baking, Restaurant & Culinary Management and Health-Supportive Culinary Arts.





SUZANNE GOIN
 Chef/Co-Owner, Luceques, AOC and more

“When I visited ICE in New York, I was so impressed with the school’s facilities and culinary programs. I know our L.A chefs and restaurateurs are looking forward to having a premier culinary school for aspiring chefs and having a resource for recruiting talent close to home.”



JON SHOOK + VINNY DOTOLO
 Chefs/Co-Owners, Animal, Jon & Vinny’s and more

“ICE has a reputation for producing some of the most talented and reliable students in the culinary field. We are thrilled to have ICE finally here in L.A.!! We can’t wait to have some of those students in our facilities.”



WOLFGANG PUCK
 Chef/Co-Owner, Spago, WP24 and more

“I was thrilled to learn that the Institute of Culinary Education is expanding and opening its second location in Los Angeles. L.A. is a hub of culinary innovation, and having a culinary school of ICE’s caliber in this market will only enhance the city’s standing as a major culinary center in the U.S.”

STUDENT HOUSING

The ICE student housing program helps you find comfortable and convenient student housing in some of New York City's exciting and vibrant neighborhoods. With the assistance of the ICE student housing program, you can focus your energy on your studies and career goals, instead of an apartment search.

ICE works with third-party housing vendors to coordinate a variety of housing options, from dorms to apartments to homestays. In most instances, we have pre-negotiated rent and short-term lease options consistent with our career program lengths. Students can choose from unfurnished or furnished rooms or apartments, and have access to Wi-Fi, shared or private kitchens, laundry, gyms and more amenities as determined by budget. Students whose permanent home addresses are more than 100 miles from ICE's New York campus can receive a discount of up to \$2,500 off of their tuition fees and charges to defray relocation costs. Our housing partners



offer the opportunity to live in some of the city's best neighborhoods, all with easy transportation to ICE's downtown location. Our campus is conveniently located in walking distance to most train, bus and ferry lines.

DORM-STYLE ROOMS

Dorm-style options offer a traditional student housing experience at a reasonable price. Become part of a community of other students from schools and universities throughout the city. This is a great opportunity to meet other students who are also new to the city and here to learn. Choose a private room or share with up to two other students — whatever you're most comfortable with that fits your budget. You can request fellow ICE students as roommates.

APARTMENTS

ICE connects students with apartment options in a range of budgets, with shared, studio, multi-bedroom and luxury listings to help you find a place to call home. You can share a completely furnished apartment with a person who has been selected to match your profile — or make an unfurnished studio your own. You can even be paired with another ICE student. Want to live by yourself? We've got you covered.

CO-LIVING

An increasingly popular option in New York City's expensive real estate market is co-living: private or shared rooms in group homes with all-inclusive pricing. Students are matched with housemates in

fully furnished spaces with community-centered amenities. Students can meet neighbors in similar life stages and be paired with fellow students, typically with a shared kitchen.

HOMESTAYS

Homestays offer furnished, private rooms in the home of a host family. The families who participate provide lodging in one of the most exciting cities in the world. Host families are resources for local knowledge and can make your stay a cultured and enriching experience.

Want to learn more? Contact the ICE Student Housing Department at housing@ice.edu or call (888) 986-CHEF.



GLOBAL AFFILIATIONS & TRAVEL

When we talk about the "culinary world" we appreciate that it really does include the whole globe. Given the connections, curiosity and energy that exist at ICE, it's no surprise that as an institution, we have forged foreign alliances and arranged international travel and externship programs for students and alumni.

International Affiliations

ST. PETERSBURG, RUSSIA - SWISSAM HOSPITALITY BUSINESS SCHOOL

ICE was a founding partner and a key curriculum source for SwissAm, a culinary and hospitality institute that started in St. Petersburg, Russia, in 2012. The partner of SwissAm is the Dve Palochki restaurant group. ICE chef-instructors assisted with the school's development and student exchanges.



HOI AN, VIETNAM - STREETS INTERNATIONAL

STREETS is a nonprofit culinary and hospitality training program for orphans and disadvantaged 17- to 21-year olds in Hoi An and Saigon, Vietnam. The founder is former ICE management instructor Neal Bermas. STREETS uses ICE curriculum to teach fundamental cooking techniques, which the students use to gain hotel and restaurant employment.



Instructor-Led Trips

ICE chef-instructors lead periodic trips to European culinary destinations, including hands-on cooking and master classes. Kathryn Gordon leads a trip to the Loire Valley in France.



OUR HISTORY



1974-1995

The Institute of Culinary Education (ICE) was originally known as Peter Kump's New York Cooking School. Although the school has seen remarkable growth since its founding over 40 years ago, it remains true to Peter Kump's commitment to good teaching and good food, as well as to his philosophy of studying the culinary arts through techniques, not recipes. His enthusiasm and

passion, along with his discipline and energy, are still felt at the school today.

In 1975, Kump, an educator and entrepreneur with a great love of food, taught five students the basic techniques of cooking in the kitchen of his New York City apartment. Not long after, *The New York Times* wrote favorably of the new school. As a result of that article, Peter Kump's New York Cooking School was born. Soon thereafter the school opened its East 92nd Street location and began to flourish.

In 1983, Kump inaugurated the professional program to train aspiring chefs. He himself had learned from the best, and former teachers of his such as James Beard, Simone Beck, Marcella Hazan and Diana Kennedy all later came to teach classes at the school. Illustrious food-world figures such as Julia Child, James Peterson, Sara Moulton and David Bouley were frequently guest instructors. In 1986, chef and author Nick Malgieri, the former executive pastry chef at *Windows on the World*, launched the school's pastry and baking program.

Among his other activities, Kump, along with Julia Child and Jacques Pépin, went on to establish the James Beard Foundation in 1985. The organization inspires and showcases American chefs through dinners, publications, culinary festivals and its prestigious awards program. The school's ties to the Beard Foundation remain deep. When Peter Kump passed away in 1995, *The New York Times* proclaimed him, "one of the most influential figures on the American food scene."

1995-2016

That year, Rick Smilow, an entrepreneur passionate about education and the culinary world, purchased the school. The Smilow family already actively engaged with the New York City restaurant scene, partnering with Chef Daniel Boulud and his restaurants, including Restaurant Daniel and the former Café Boulud. Today, Smilow has been the CEO and principal owner of the school for more than 25 years.

Since 1995, the school has grown tremendously in terms of enrollment, program breadth, physical space and stature. From 1999 to 2015, the campus comprised 43,000 square feet over six floors at 50 West 23rd Street. When the school outgrew this space, it relocated to Brookfield Place, a vibrant, 6-million-square-foot complex of offices, high-end retail, diverse dining and prominent public spaces, on the Hudson River in Lower Manhattan.

This campus opened in 2015, featuring 10 specially designed teaching kitchens, a culinary technology lab, bean-to-bar chocolate lab, mixology center, hydroponic farm and more. The 74,000-square-foot space is all on one floor, described by visitors as an unexpected "culinary village." The New York campus offers an abundance of opportunities for aspiring and developing chefs and was designed to promote community and inspiration.

In 2000, the school was accredited by the ACCSC (Accrediting Commission of Career Schools and Colleges) and we continue to meet accreditation standards with on-site evaluations every five years. In 2001 amid its growth and stature, we renamed the school the Institute of Culinary Education or ICE.

Program development has been another constant in ICE's growth over the decades with the additions of:

- Restaurant & Culinary Management in 2001
- Advanced Pastry Studies in 2005
- Hospitality & Hotel Management in 2010

In addition to career programs, the school's recreational cooking program has grown to be one of the largest in the world. With over 1,800 hands-on cooking, baking, beverage and professional development classes per year, it offers breadth, depth and frequency that would be hard to find in any other school.



From top to bottom:
 - James Beard and Peter Kump
 - Rick Smilow, Julia Child, Nick Malgieri, and students
 - Emeril Lagasse and ICE Admissions Counselors
 - Dan Leader, Rick Bayless, and Rick Smilow
 - Brian Aronowitz, Richard Simpson, Rick Smilow, Matt Petersen, Daniel Boulud and Marc Murphy

THE EVOLUTION AND ROOTS OF ICE



2016-Present

The next major milestone was the March 2018 opening of a second campus in Los Angeles at 521 Green Street in Pasadena, the former site of the Le Cordon Bleu College of Culinary Arts. This campus has quickly gained recognition for culinary and restaurant education in Southern California.

In 2019, ICE introduced a Health-Supportive Culinary Arts diploma program, adapted from the Natural Gourmet Institute (NGI), which closed its doors after 42 years. Plant-based cooking is on trend and the program has brought new perspectives, ingredients, instructors and students that reflect the evolution of America's culinary landscape on both campuses.

Most recently, ICE announced a licensing agreement with the New York City-based International Culinary Center (the former French Culinary Institute), to carry on the best elements of the school's legacy as it closed in 2020. This included the launch of Intensive Sommelier Training at ICE and many of ICC's seasoned instructors and employees joining ICE's faculty and staff. Today, the spirit at ICE and the tenure in the kitchens combines the best elements of three institutions: ICE, ICC and NGI.

With growth, our career programs continued to evolve, and ICE's Los Angeles campus introduced Associate of Occupational Studies

Degrees in 2021. Students in California can combine Culinary Arts, Health-Supportive Culinary Arts or Pastry & Baking Arts with management training and applied general education online to earn their associates degree.

The Institute of Culinary Education is the largest and most vibrant culinary school in America's two largest cities – New York and Los Angeles. Now, more than ever, we can and do help people find their culinary voices!

THE FCI TRADITION LIVES ON

Dorothy Cann Hamilton founded the International Culinary Center (ICC), originally named French Culinary Institute (FCI), in 1984. Perhaps more than any other culinary school in America, FCI was the teaching institution where French culinary techniques, cuisine and traditions were used as the foundation for teaching cooking and baking. In part, this was because of the notable cast of French-born, New York-based chefs that served as deans of the school in the 20+ years that followed. Among them, Jacques Pepin, Alain Sailhac, Andre Soltner and Jacques Torres were star chefs before that term became a recognized cultural title. These deans and Dorothy Hamilton's team taught thousands of students, some of whom became their own generations' culinary icons. Foremost on that list would be Dan Barber, David Chang, Wylie Dufresne, Bobby Flay and Cristina Tosi. Following FCI/ICC's closure in 2020, we are committed to carrying that legacy on at ICE.

Below:

- French Culinary Institute Founder and CEO Dorothy Hamilton with the former school's deans and chefs
- French Culinary Institute Founder and CEO Dorothy Hamilton with Anthony Bourdain





Find your culinary voice™

Գտեք ձեր խոհարարական ձայնը

Armenian



הלש ירנילוקה לוקה תא יאצמת

Hebrew



Hitta din kulinariska röst

Swedish



Tìm giọng nói nấu ăn của bạn

Vietnamese



अपने पाककला आवाज खोजें

Hindi



Trova la tua voce culinaria

Italian



找到你的烹飪聲音

Chinese



요리의 목소리 찾기

Korean



اكتشف نفسك في عالم الطبخ

Arabic



Найдите свой кулинарный голос

Russian



Encuentra tu Voz Culinaria

Spanish



Βρείτε τη μαγειρική σας φωνή

Greek



あなたの料理の声をみつける

Japanese



Trouvez votre voix culinaire

French



ICE EDUCATIONAL ADMINISTRATION

RICK SMILOW *CEO and Chairman*

MATT PETERSEN *President*

RICHARD SIMPSON *Vice President of Education*

CATHERINE BOYLE *Vice President of Marketing & Communications*

ANDREA TUTUNJIAN *Dean/Director of Education*

RICK CAMAC *Dean, School of Restaurant & Hospitality Management*

LORNE FELDMAN *Dean of Students*

MAUREEN DRUM FAGIN *Director of Career Services & Administration*

BARBARA RICH *Lead Chef, Culinary Arts*

ELLIOTT PRAG *Lead Chef, Health-Supportive Culinary Arts*

MICHAEL LAISKONIS *Creative Director*

BARRY TONKINSON *Director of Culinary Research and Development*

JURGEN DAVID *Director of Pastry Research and Development*

HERVE MALIVERT *Director of Culinary Affairs*

KATE McCUE *Director of Recreational Division*

PAULINE PINNOCK *Director of Special Events*

HILLERY WHEELER *Director of Admissions*

RICHARD VAYDA *Director of Wine & Beverage Studies*

FRANK PROTO *Director of Culinary Operations*

JOHN SHIELDS *Director of Information Technology*

AMA ADUSEI *Director of Student Financial Services & Compliance*

TRACY ZIMMERMANN *Lead Chef, Recreational Division*

LACHLAN SANDS *President, Los Angeles Campus*





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