



Institute of
Culinary Education

EST. 1975

NEW YORK | LOS ANGELES

Culinary Arts
Pastry & Baking Arts
Health-Supportive Culinary Arts
Restaurant & Culinary Management

CAREER PROGRAMS 2019 LOS ANGELES CAMPUS





Institute of
Culinary Ed
EST. 1975

PRESIDENT'S LETTER

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 facets 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 New York City and Los Angeles, ICE is widely recognized as one of America's leading destinations for anyone who wants to explore their passion for any facet of the culinary arts, from cooking and baking to wine studies and hotel and hospitality management.

As a school and community, we are vibrant and focused — and still driven by ideals. 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 voice.

The foundations of ICE are our career programs in Culinary Arts, Pastry & Baking Arts, Restaurant & Culinary Management, and Hospitality & Hotel Management (offered in New York City). Whether our students' goals are to become chefs, restaurateurs, food journalists, artisan bread bakers or hotel general 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 is one of the only schools in the nation for aspiring culinary entrepreneurs. Our innovative Restaurant & Culinary Management program is taught by an experienced group of restaurant owners and consultants who use the city as their classroom. We have structured our schedules, curriculum and tuition to facilitate the dual-diploma opportunity for students to combine business with culinary or pastry training.

ICE's externs and graduates are recruited by some of New York City's (and now Los Angeles') most well-known chefs and restaurants. 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. More recently, in fall 2016, both The Daily Meal and Edinformatics wrote articles listing ICE as the No. 1 culinary school in America!

In the last four years, ICE has grown with a new campus, new instructors and a new career program. In 2015, we moved into our third New York City campus at 225 Liberty Street. It is a modern and invigorating environment, open day and night, hosting career training, more than 1,500 recreational and professional development courses, special events and guest speakers. In 2018, we opened our first branch campus in Pasadena, California, 10 miles from the center of Los Angeles. And in January we launching a new plant-based diploma program in Health-Supportive Culinary Arts, inspired by the curriculum of the former Natural Gourmet Institute.

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 & Chairman



RICHARD SIMPSON
Vice President - Education



LACHLAN SANDS
President - LA Campus



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A CULINARY EDUCATION FOR THE REAL WORLD

You see it in your neighborhood, and your friends talk about it. The internet and media herald its impact on society. Its impact on our culture, economy, health and happiness is enormous. 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 your ultimate resource to develop your culinary voice. This is your opportunity to be heard.

ICE's programs are fast-paced, sophisticated and effective. In our school in New York, and now Los Angeles, we offer ICE students the opportunity to develop their careers in two of the nation's most exciting food cities. With a global curriculum, dedicated chef instructors, a strong record in job placements and a clear entrepreneurial focus, ICE is recognized by top chefs and hospitality professionals as a leading pathway to begin or continue a wide range of culinary careers. ICE's renowned externship program provides students the opportunity to work, learn and further hone their expertise alongside competitive talent at top dining establishments across the country and world. Many of our alumni are award winners and are considered industry leaders. "We're proud to see 82 percent of our grads working actively in the industry."

NYC and LA are America's Culinary Capitals.

As a student at one of ICE's two campuses, you will be studying in one of the two cities that are now the most important and influential 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. Our externship program, one of the finest in the nation, places students in many of America's leading restaurants, including Spago, Border Grill, Cassia and Redbird in LA; and Union Square Cafe, Le Bernardin, Nobu and Momofuku in New York; as well as some of the most incredible bakeries and pastry shops. Our students commonly secure positions with the very same businesses even before finishing their externships.

Are You Ready to Take the Next Step?

*The 2017-2018 ACCSC (accrediting) annual report employment rate is 82% of 1011 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.



"I was thrilled to learn that the Institute of Culinary Education is expanding and opening its second location in Los Angeles. LA 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 United States."

WOLFGANG PUCK

Chef/Restaurateur/Author/TV Personality

Owns restaurants across the United States and internationally, including Los Angeles, Washington, D.C., Las Vegas, Singapore, Dubai and more. His restaurants have garnered rave reviews and Michelin stars. Chef Puck has been awarded many times, including the James Beard Foundation Award for Outstanding Chef in America twice and the James Beard Award for Restaurant of the Year for Spago. He has written seven cookbooks and is a household name through television appearances and a show on the Food Network.



521 E. Green Street, Pasadena, CA



"When I visited ICE in New York, I was so impressed with the school's facilities and culinary programs. I know our LA 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. It's a great time to be cooking in LA — there is so much opportunity for those want a career in the culinary field."

SUZANNE GOIN

Chefs/Restaurateur/Author

Suzanne Goin is the co-owner of the five restaurants of The Lucques Group in Los Angeles, CA and their associated catering and baking operations. Chef Goin has received numerous awards, including the 2016 James Beard Award for Outstanding Chef in America, Best Chef: California in 2006, and in 1999 a Food & Wine Magazine Best New Chef honor. She is author of two cookbooks, including Sunday Suppers at Lucques and The A.O.C. Cookbook, and has appeared on PBS's "Chefs Story".



"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 LA!! We can't wait to have some of those students in our facilities"

JON SHOOK + VINNY DOTOLO

Chefs/Restaurateurs/Authors

LA-based chefs Jon Shook and Vinny Dotolo are the co-owners of Animal, Son of a Gun, Trois Mec, Petit Trois, Jon and Vinny's and Trois Familia. With their philosophy of casual atmosphere, serious food and contemporary flavors, this duo — who met in culinary school in Florida — are key players in the evolution of the Los Angeles restaurant scene. The chefs also co-authored "Two Dudes, One Pan: Maximum Flavor From a Minimalist Kitchen." They have received numerous awards, including a James Beard Award for Best Chef: West in 2016, Food & Wine's Best New Chef in 2009 and StarChefs' Rising Star Chef in 2008.



"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."

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.
ICE graduate '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 alums 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

Executive Chef
1 Hotel Brooklyn Bridge
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 1/2, and Rosa Mexicano.
ICE graduate '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.
ICE graduate '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."
ICE graduate '90

CULINARY ARTS

Welcome to the foundation of your career — the ICE Culinary Arts diploma program. Think beyond cooking classes. Our award-winning 642-hour comprehensive curriculum is designed to teach you the actual 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 16 students per instructor, the curriculum covers 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 support your successes and give you the foundation for a great career.

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, and the world.

The ultimate reinforcement of knowledge comes from real-life application. After 440 hours of intensive classwork, our invaluable 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 ease.

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, '16



CULINARY ARTS

The diploma program consists of nine courses. The first eight courses are composed of 108 four-hour lessons held at ICE. The ninth course is an off-site externship. The program is constructed as follows:

COURSE 1: CULINARY FUNDAMENTALS 1 - KITCHEN ESSENTIALS - 60 HOURS

Most culinarians begin their culinary journey by learning how to pare and prepare greens and vegetables. After a comprehensive introduction to knife skills and food safety, you'll use a range of methods for preparing vegetables, progressing from salads to complex vegetarian cuisine, as you begin to explore the techniques that underlie fine cooking.

Course Highlights:

- Whole Roasted Cauliflower with Tahini Dressing
- Grilled Eggplant and Portobello Sandwich with Fresh Mozzarella and Romesco
- Vegetarian Three-Bean Chili with Ancho and Sweet Chili Peppers
- Grain Bowl with Quinoa/Lentil Pilaf and Roasted Vegetables

COURSE 2: CULINARY FUNDAMENTALS 2 - POULTRY, PORK AND LAMB - 48 HOURS

The first in a series of three courses on protein-based cuisine, this course will stress key techniques like sautéing, roasting, braising and grilling. With an emphasis on sustainability, we will fabricate the essential cuts to prepare stocks and sauces that completely utilize each ingredient. Then we'll prepare dishes to practice each technique and build confidence and competence.

Course Highlights:

- Sous Vide Chicken Breast with Jus Lie
- Sautéed Duck Breast with Orange Gastrique
- Pan Roasted Rack of Lamb with Red Wine Pan Sauce
- Grilled Brined Pork Chop with Caramelized Onion and Bourbon Sauce

COURSE 3: CULINARY FUNDAMENTALS 3 - VEAL, BEEF AND SEAFOOD - 56 HOURS

Structured in the same way as Course 2, here you'll fabricate steaks, paillards, cutlets and chops, and prepare soups, brown sauces and pan sauces as you continue to deepen your understanding of fundamental techniques. You'll also apply these methods to seafood, including flatfish, roundfish and shellfish, as you prepare dishes that highlight the special skills that these foods require.

Course Highlights:

- Braised Osso Bucco with Risotto
- Sautéed Filet Mignon with Bearnaise
- Lobster Bisque
- Grilled Swordfish with Beurre Rouge

COURSE 4: PLATING AND RESTAURANT SIMULATION - 52 HOURS

In this final course of the series, we'll focus on preparing game specialties like rabbit, quail and venison. You will also plate entrées as you simulate the experience of cooking in a restaurant.

Course Highlights:

- Roast Squab with Dirty Rice and Pan Gravy
- Braised Rabbit with Prosciutto and Red Onions
- Pan Roasted Cod with Manila Clams and Chorizo
- Grilled Hangar Steak with Caramelized Shallots and Chive Mashed Potatoes

COURSE 5: PASTRY AND BAKING - 52 HOURS

The skills taught in this course are not just for desserts — they can be used in savory cooking as well. From custards and pizza to biscuits and frozen desserts, you will prepare specialties that can be part of exciting entrées or memorable finales to the dining experience.

Course Highlights:

- Praline Soufflé
- Sweet and Savory Quick Breads and Biscuits
- Pizza and Flatbreads
- Crème Brûlée

COURSE 6: INTERNATIONAL CUISINE 1 - FRANCE, ITALY AND ASIA - 56 HOURS

France: France is considered the touchstone for all Western cuisines — and for good reason. In this course, students become familiar with characteristic ingredients, methods and dishes from some of the most important culinary regions in the country: Provence, Burgundy, Normandy and Alsace.

Italy: Regionality is the essence of all things Italian, and this concept is central to our presentation of Italian cuisine. We'll focus on Piedmont, Tuscany, Abruzzo and other regions that compose what we think of as modern-day Italian cuisine. Using authentic recipes and ingredients, students come to appreciate the diversity and simplicity central to this important European cuisine.

Asia: The panoply of Asian flavors and techniques exert a growing influence on culinary arts around the world. Understanding how to use the herbs, spices, ingredients and methods that characterize these cuisines is a necessity in today's global food scene. Centering on flavor profiles and specific techniques, this course acquaints students with the essential dishes of India, China, Japan and Thailand.

Course Highlights:

- Bouillabaisse with Rouille
- Fresh Egg Pasta with Basil Pesto
- Pad Thai
- Northern Indian Lamb Curry
- Sushi

COURSE 7: INTERNATIONAL CUISINE 2 - MEDITERRANEAN AND THE AMERICAS - 48 HOURS

Cuisine from around the Mediterranean, from Greece to North Africa, exerts an important influence on the way many chefs cook nowadays. You will explore the staple ingredients, various flavor profiles and key dishes of the region, and use them as a portal to studying the foods of the Americas.

Course Highlights:

- Falafel
- Roast Turkey with Mole Negro
- Jamaican Jerk Chicken
- Jambalaya

COURSE 8: ADVANCED CUISINE - 60 HOURS

Whether it's hydrocolloids, fermentation or zero-waste cooking, today's kitchens rely on innovative ideas and modern techniques to produce their signature dishes. In this course, you'll study the methods and flavors that the best restaurants are using to take food to the next level and create enjoyable dining experiences. Finally, with a basket of seasonal ingredients, students will work to create unique menus that demonstrate their skill and creativity.

Course Highlights:

- Fermentation, Preserving and Pickling
- Introduction to Hydrocolloids
- Zero-Waste Cooking
- Cooking of the Contemporary Masters

COURSE 9: 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 in order to meet their professional goals.



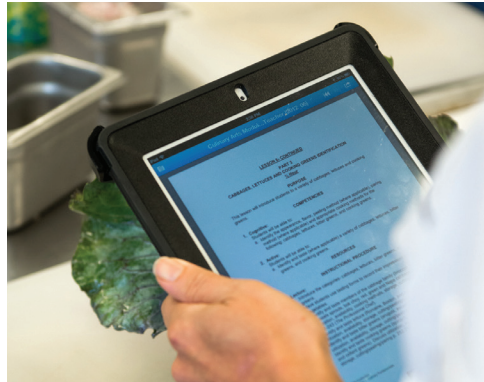
"As a dual Culinary and Culinary Management student, ICE provided exactly the foundation I was looking for to transition seamlessly into the food industry. The instructors, advisors, curriculum, volunteer opportunities, and facilities all played impactful roles in my culinary school experience, and I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

LAUREN JESSEN
Culinary/Management, '16

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 either the Culinary Arts or Pastry & Baking Arts programs gives you the opportunity to pursue dual diplomas, bringing you knowledge and expertise in both 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 or Pastry & Baking Arts Program with the Diploma in Restaurant & Culinary Management.



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 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, Austria and Switzerland, 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 will be guided by our chef-instructors, who will guide you through the

crucial components of this complex and graceful art form.

Imagine a curriculum 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 learn 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 renowned founding baker of Balthazar Bakery. You will learn to prepare 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.



A Large School Offering an Intimate Experience.

With no more than 16 students per instructor, your learning is our main focus. By the program's end, you will have made everything from cakes and confections to classic breads and elegant desserts with ease, 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 renowned 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 in Los Angeles. 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, '16



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 by giving students an in-depth presentation of the ingredients, techniques and procedures they will use throughout the program:

- Identification and discussion of the essential ingredient groups: sugar, dairy and fruit.
- Weights and measures, culinary math, food safety, sanitation and equipment identification.
- Introduction to basic decorating skills, the use of a pastry bag, and making and utilizing cornets.
- Techniques for preparing fruit-based desserts, including poaching, roasting, macerating, drying and candying.
- The theory and practice of sugar cookery including the preparation of sugar syrups, glazes, fudge and caramel.

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 with instruction on:

- The basics of egg theory as they prepare egg-based desserts like crème brûlée, bread pudding, custards and éclairs made with pâte à choux.
- Preparation of additional egg-based desserts such as soufflés and meringues. How to prepare a variety of cheesecakes along with classic pastry cream.
- Production of frozen desserts such as ice creams and sorbets.

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.

- The technique and theory of working with yeasted doughs: fermentation, dough hydration, temperature control, kneading and formation methods.
- How to calculate and utilize bakers' percentages, as well as pre-ferment, sour and straight dough formulations.
- Application of this theoretical knowledge by baking a variety of breads, including braided, olive and sourdough loaves along with brioche, bagels, baguettes, focaccia and pizza.

COURSE 4: PASTRY DOUGHS - 64 HOURS

Mixing, rolling, turning and forming: These are the essential skills students should practice as they learn to prepare the wide variety of doughs that are

the basis of so many pastry items, including:

- The trio of classic doughs: pâte brisée (flaky), pâte sucrée (sweet) and pâte sablée (cookie) to make individual tarts and pastries.
- Laminated or layered doughs, including puff pastry, croissant and Danish doughs, both by hand and with a commercial sheeter.
- Proper rolling 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 including phyllo, donuts, cannoli, sfogliatelle and hand-stretched classic strudel.

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

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

- Butter-based and egg-foam cakes, including layered and rolled versions.
- The theory of batter balance as they prepare cakes using various mixing techniques including: one-stage, high-ratio and creaming method. Cakes prepared include carrot, pound, white, yellow, crumb and chocolate along with muffins. Egg-foam cakes such as angel food, chiffon and génoise are also included.
- Icings and fillings such as curds and ganaches as well as both Swiss and Italian meringue-based buttercreams.
- A wide variety of piped, dropped, molded, bar and sheet cookies including biscotti, brownies, madeleines, macarons, spritz, Florentines and rainbow cookies.
- Cupcakes and gluten-free baking.

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 not only an international assortment of cakes, but cookies as well. Covered here are:

- Complex layered goods including plain and

chocolate-nut sponges, génoise mousseline, biscuit joconde and pain de gènes.

- A classic assortment of cakes, including opera, miroir, tiramisu, crêpe and charlotte royale.
- Our plated dessert section 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. Instruction includes:

- Chocolate production, theory and tempering methods.
- Dipping and enrobing.
- Preparation of fondant, truffles, butter crunch and nougatine; molded, dipped and filled chocolates; and the highlight of this section, showpieces.
- Advanced methods including piped and framed centers and isomalt casting.

COURSE 8: CAKE DECORATING - 56 HOURS

Cake decorating represents the ultimate fusion of art and craft. The students' effort and practice in prior classes is rewarded as they take their skills to a new level by preparing tiered cakes. Instruction includes:

- Buttercream flowers and borders, royal icing and fondant (draping, crimping and ruffling)
- Gum paste flowers, including azaleas, lilies, roses and more.
- Floral arrangement and tiered cake assembly including splitting, filling, crumb coating and the usage of marzipan for covering cakes and making flowers, fruits and vegetables. Finishing techniques like petal dusting and tier assembly. This course culminates in the creation of an original three-tiered wedding 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 and Baking Arts 2011 & Culinary Management 2012



COURSE 9: EXTERNSHIP - 210 HOURS

At the end of their in-class training, all students are assigned 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 that meet their professional goals and fulfill academic requirements.

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



“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; Award Winner: James Beard Foundation Best Pastry Chef in America, 2007; IACP Culinary Professional of the Year, 2014



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 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 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.

Our new Health-Supportive Culinary Arts 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 four modules divided into 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 introduce the foundations 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: SOY, GRAINS AND LEGUMES - 56 HOURS

In this course, we continue your education on plant-forward cuisine to include a variety of bean and grain, seitan, stock and sauce preparations.

- 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.
- Making seitan and preparing it in a variety of ways.
- Dishes include: curried red lentil soup with coconut, baked quinoa with fresh peas and herbs, and stuffed poblano chiles with browned tempeh.

COURSE 3: SOUPS, STEWS AND HIGH-PROTEIN FOODS - 56 HOURS

In this course, we prepare soups and stews highlighting whole grains, beans, vegetables and non-dairy alternatives. We teach how protein sources come in a variety of forms — both plant and animal. We also teach how to source and prepare poultry, fish and eggs, and how to prepare soy foods in health-conscious, traditional forms.

- Preparing soups and stews.
- Fabricating and preparing poultry, finfish and shellfish.
- Plating theory.
- Preparing soufflés, custards and emulsified sauces.
- Identifying and preparing traditional soy foods, such as tempeh, tofu, edamame, miso, shoyu and tamari.
- Dishes include: beet borscht with tofu sour cream; shiitake broth with shrimp, soba and baby bok choy; 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.
- Learning 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 banquet.
- 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 attain 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.

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



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 the sophisticated and pragmatic curriculum that can help you achieve your dream. We teach how to connect an audience and market an establishment for a culinary enterprise to succeed.

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 and helping you maximize your financial successes while doing what you love. To complete the diploma program, students must fully develop a business plan with menu, marketing and finance elements.

Our Business Is to Teach You the Business.

Our unique program has a pragmatic focus designed to give you the skills to operate a successful culinary enterprise. Our faculty comes with a great depth of 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 insight on what it takes to be a success as both a manager and an owner.

We continually take advantage of our location in Los Angeles. Through field trips and guest lectures, ICE goes beyond the classroom and textbook to let you meet and network with industry notables to connect with the vibrant culinary scene. Our Meet the Culinary Entrepreneurs series brings experts from around the nation to share their insights, offering 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 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 diverse professions such 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.

Combine Business and Culinary Expertise to Accelerate Success.

Pursue your vision with every tool 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 “double major” and gain two diplomas, bringing you knowledge and expertise in both while offering valuable tuition incentives.



Start Here With Us – Then Go Anywhere.

There is no better place to start your career than in a culinary capital. With a huge number of world-renowned food venues and a diverse food scene, studying and working here offers a huge advantage. Our extensive industry relationships 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, '12



The 316-hour diploma program contains nine courses, which are divided into 158 lessons (211 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, analyze concepts, and research feasibility and location selection. Students gain 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 sample menus as a project, which will become part of each final business plan.

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 earn the nationally recognized ServSafe certification while learning 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, beverage and food costs, and revenue control. Purchasing guidelines, inventory and control, employee-performance standards, productivity and scheduling, use of point-of-sale systems, computers, 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 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 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 the 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, statements of net income, break-even analysis, cash flow and financing. Budgets, industry standards and variation analyses are emphasized. We work through case studies of real-life experiences.

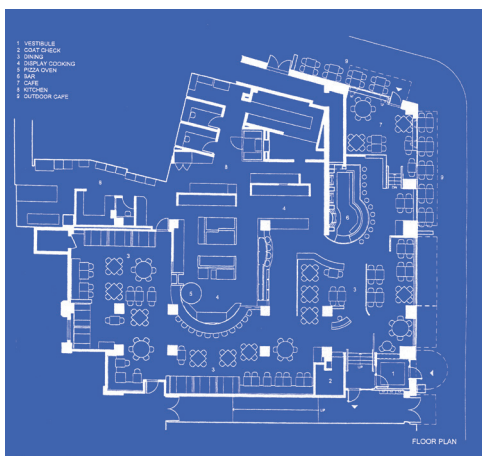
COURSE 8: BEVERAGE & WINE - 30 HOURS

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.

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 gain insight into capital costs and budgeting, as well as how to work with architects, 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.



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 and Health-Supportive 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.

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

The vast range of ICE externships offers opportunities to work and learn at renowned establishments. In New York, these include: Union Square Cafe, Del Posto, Jean-Georges, Eleven Madison Park, Le Bernardin and Per Se. The multiple 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.

In Los Angeles, students have been placed in externships at prominent area restaurants, including Jon & Vinny's, Majordomo, Spago and WP24. Pastry & Baking Arts students have externed at Clarkstreet Bread, Dominique Ansel Bakery LA, Lauduree, Magnolia Bakery LA, Milk Bar and Union Bakery among other dessert destinations. We've also had externs pursue experience with farm-to-table and plant-based

cuisines at The Arbour Pasadena, Farmshop, Herringbone Santa Monica and Moody Rooster. These restaurants' chefs and owners include Christina Tosi, David Chang and Wolfgang Puck, plus ICE alumni Steve Samson (Culinary, '97) and Marc Johnson (Culinary, '04). The chefs and managers at these top restaurants tell us they are "hungry" to have you join them.

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. Alternative externship and employment options include hotels, catering, special events, food media and culinary sales.

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 require externship programs for their students. Employers and students routinely agree that it is a fantastic opportunity.



"The students from ICE are excited and engaged in the kitchen day in day out. The base knowledge they have gained from their culinary program has given them a great stepping stone to succeed in a high-intensity kitchen like ours at Otoño."

—
TERESA MONTAÑO

Executive Chef/Owner, Otoño

Montaño is a New Mexico-born, Los Angeles-based chef, best known for her first restaurant, Racion, which was on Jonathan Gold's 101 Best Restaurants List from 2013 to 2015. Otoño opened in 2017 and features "modern Spanish cuisine," influenced by Montaño's travels in Spain, particularly the Catalan and Valencia regions.



"I appreciate the dedication that ICE has towards the next generation of chefs. The ICE students we have hired are dedicated, hardworking and ready to be immersed in the fast-paced environment of the professional kitchen."

—
TIM HOLLINGSWORTH

Executive Chef/Owner, Otium and Free Play

Opened in 2015, Otium is an all-day restaurant with an "eclectic, vibrant and seasonal" menu. Free Play is a restaurant and bar where guests can play games. Before moving to LA, Chef Tim worked at The French Laundry for 13 years, including four years as chef de cuisine. He has won a James Beard Award for Rising Star Chef of the Year and won Netflix's "The Final Table," a global culinary competition series that debuted in November 2018.

"The students we have hired upon graduation from ICE have unwavering, positive attitudes and desire to learn and grow. These individuals have proven very reliable, passionate and eager to improve their culinary skills by any means necessary."

—
JUSTIN KATSUNO

Executive Sous Chef, Spago, Beverly Hills

Chef Justin has been with the Wolfgang Puck Fine Dining Group for over 11 years after graduating with a B.B.A. from the University of California, Berkeley.



Select Externship Placements From LA Campus

- AbaC Restaurant
- Andrea at Pelican Hill
- Border Grill
- Bottega Louie
- Broken Spanish
- Cassia
- Crème Caramel LA
- Clark Street Bread
- Disney World Florida
- Dominique Ansel Bakery LA
- Herringbone
- Jon & Vinny's
- Kato
- La Scoula at Eataly
- Little Prince
- Manuela
- Marche Moderne
- Mar'sel at Terranea Resort
- Milk Bar
- Majordōmo
- Otium LA
- Otoño
- Redbird
- Rossoblu
- TAO Los Angeles
- Soho House West Hollywood
- Spago
- The Arbour
- The French Laundry
- Valerie Confections
- WP24
- 71Above

Job Placement & Career Services

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

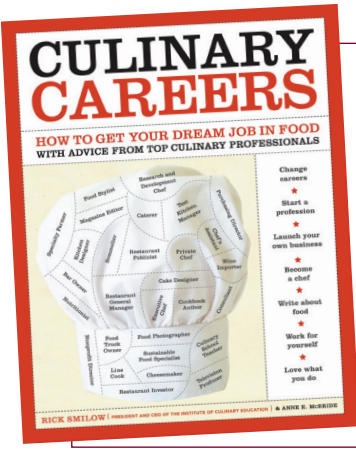
ICE starts you with success in mind. In your first week here, you'll meet with one of our Career Services team members to begin building the plan for your future. Throughout your education, you'll benefit from a full range of services to help get your start in the food business: job fairs, in-house workshops 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 closely with you in developing your professional presence, matching your goals with members 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 alumni regardless of graduation date, your access to job opportunities lasts a lifetime.

Select Externship Placements From NYC Campus

- Aquavit
- Blue Hill
- Blue Smoke
- Bouchon Bakery
- Butter
- Carlo's Bake Shop
- Daniel
- Del Frisco's Grille
- Dominique Ansel
- Eataly
- Eleven Madison Park
- Empellon Taqueria
- Food52
- Gramercy Tavern
- Hyatt Bridgewater
- Jean-Georges
- Locanda Verde
- Madison Lee Cakes
- Mark Forgione
- Martha Stewart
- Mission Chinese Food
- The Nomad
- Oceana
- One Girl Cookies
- Prune
- Rachel Ray Every Day
- Red Rooster
- Telepan
- The Chocolate Bar
- The Peninsula New York
- Union Square Cafe



WE WROTE THE BOOK ...

Written by ICE President 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, May 2010) 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

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



#1 Best Culinary School
2016



- ★ IACP 2015 Award of Excellence for Culinary School of the Year
- ★ ICE's President 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**

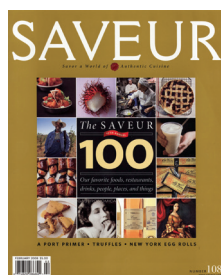
School Media Distinctions



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," 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



2018 James Beard Foundation 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



Eater's national 2017 "Restaurant of the Year"
MASHAMA BAILEY
Executive Chef and Partner, The Grey, Savannah, GA



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

- ★ In 2014, the *Funky Gourmet* in Athens, Greece, run by **GEORGIANNA HILIADAKI** and **NIKOS ROUSSOS** was awarded two Michelin stars.
- ★ 2014 & 2015 James Beard Foundation Broadcast Media Award Television Program, In Studio or Fixed Location; 2003 & 2005 James Beard Foundation Award, Television Segment **GRETA ANTHONY**
Producer, Martha Stewart

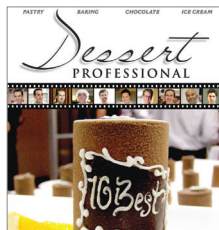


Rossoblu on LA Times' 2017 Top Ten restaurants list
STEVE SAMSON
Chef/Owner, Rossoblu and Superfine Pizza, Los Angeles, CA

- ★ The Daily Meal's 2014 list of America's 50 Best Bakeries includes **TIM HALEA'S** Little T Bakery and **CONNIE MCDONALD'S** Levain Bakery.
- ★ 2011 Eater award for Austin "Restaurant of the Year"
JAMES HOLMES
Executive Chef, Olivia, Austin, TX

Staff Awards

- ★ 2014 winner of IACP's Culinary Professional of the Year and 2008 winner of the James Beard Foundation's Outstanding Pastry Chef in America
MICHAEL LAISKONIS
Creative Director and Chef-Instructor



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

- ★ 2015 winner of IACP Culinary Educator of the Year
CHRIS GESUALDI
ICE Chef-Instructor

Other Recognition

- ★ A student team from ICE won Food & Wine magazine's "Tool Jam" competition three out of the four years the program existed.
- ★ New York Mayor Michael Bloomberg chose ICE as the site for his 2012 top NYC staff party.
- ★ 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 an ICE national scholarship competition and taped at the school.

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
Heather Priest
Ros Balducci
Ronaldo Linares
Andrea Glick
Ulli Stachl
Berthsy Ayide
Jeremy Hanlon
Abigail Hitchcock
Anthony Paris
Paul Yeaple
Amy Roth
Laurielle Clark
Prima 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

A SAMPLE OF ICE'S WEST COAST ALUMNI



DOMINICK MAIETTA Culinary Arts, 2003
CHEF DE CUISINE/DIRECTOR, COQUETA RESTAURANT (SAN FRANCISCO)

HONORS Coqueta has been on the San Francisco Chronicle's "Top 100 Restaurants Bay Area" for four consecutive years. In 2011, Salinas made Esquire Magazine's "Best New Restaurants" list.

WORK BACKGROUND Soho House NY, Café Noir, Salinas, Blue Hill Stone Barns and Meigas.

COMMENTS ON ICE "ICE completely changed the course of my life and for that I'm incredibly grateful. I wouldn't be the chef I am today without the foundation of knowledge gained at ICE, as well as the support and connections the school provided."



SARA DESERAN Culinary Arts, 1997
CO-OWNER/DIRECTOR OF MARKETING FOR TACOLICIOUS (SAN FRANCISCO)

CUISINE Modern Mexican.

WORK BACKGROUND Food media work as senior editor at San Francisco magazine, and contributor to Sunset, Saveur, and C.

DID YOU KNOW? Sara has published four cookbooks including "Tacolicious: Festive Recipes for Tacos, Snacks, Cocktails, and More" (2014); "SAKE!" (2006); "Picnics: Delicious Recipes for Outdoor Entertaining" (2004); "Asian Vegetables: From Long Beans to Lemongrass, a Simple Guide to Asian Produce" (2001).



MEADOW RAMSEY Pastry & Baking Arts, 2002
EXECUTIVE PASTRY CHEF, KISMET (LOS ANGELES)

CUISINE Modern California with Middle Eastern accents.

WORK BACKGROUND Campanile (LA), Squirrel (LA), Craft (NYC), Gramercy Tavern (NYC).

DID YOU KNOW? Meadow began working in restaurants as a teenager in Seattle. She was working in the nonprofit sector in NYC during the 9/11 attack. That milestone event influenced her to "switch gears" and pursue her passion for pastry and baking.



VIC CASANOVA Culinary Arts, 2003
CHEF/OWNER, PISTOLA (LOS ANGELES)

HONORS Gusto Restaurant was one of Esquire Magazine's Best New Restaurants for 2012.

WORK BACKGROUND Gramercy Tavern (NYC), Buca Giovanni (San Francisco), Caesars Palace (Las Vegas), Il Terrazzo (Scottsdale), Culina (Beverly Hills).

MENTOR Chef Cesare Casella at Beppe in NYC, Vic's ICE externship site.

DID YOU KNOW? In 2011, Bronx-native Vic competed against Iron Chef Geoffrey Zakarian. The "secret ingredient" was live trout.

Though the Institute of Culinary Education has always operated in New York City, it has consistently drawn students from other parts of the country and world. Many have come from California, and some of them, as well as alumni from the East Coast, have found their way west and presently have thriving culinary careers in California and other West Coast states. Here are a few to know.



ZOE NATHAN Culinary Arts, 2001
 PASTRY CHEF/CO-OWNER, RUSTIC CANYON, HUCKLEBERRY CAFE, MILO + OLIVE, CASSIA (LOS ANGELES)
HONORS StarChefs Rising Star; James Beard Outstanding Pastry Chef, Semi-Finalist.
WORK BACKGROUND Lupa (NYC); Joe's (Venice); Jardinière, Tartine Bakery (San Francisco).
DID YOU KNOW? Zoe published her first cookbook, "Huckleberry," in 2014, and her recipes have been featured in Food & Wine, LA Magazine, Huffington Post, and Food Network.



TIM HEALEA Culinary Arts, 1998
 HEAD BAKER/FOUNDER, LITTLE T AMERICAN BAKER (PORTLAND)
HONORS Top 35 Under 35 by Food & Wine (2004), Leadership Award for Quality by Modern Baking (2010), Rising Star by StarChefs (2011).
WORK BACKGROUND Interned with Portland's famed Pearl Bakery after completing ICE and was the head baker there for nine years. In 2008 he opened up Little T American Baker.
DID YOU KNOW? Tim competed in the 2002 Coupe du Monde de la Boulangerie with the Bread Bakers Guild Team USA, taking home the silver medal.



STEVE SAMSON Culinary Arts, 1997
 CHEF/OWNER, ROSSOBLU, SUPERFINE PIZZA (LOS ANGELES)
HONORS Rossoblu, Top 10 Restaurants in LA, Los Angeles Times, 2017; Chef of the Year, Los Angeles Magazine, 2012; Best New U.S. Restaurants, Esquire Magazine, 2011.
WORK BACKGROUND Pizzeria Ortica (Executive Chef /Partner); Sona Restaurant (Executive Chef); Piero Selvaggio Restaurant Group (Executive Chef).
DID YOU KNOW? Steve was born to a Bolognese mother and an American father and exposed to the pleasures of Italian food at a young age. The experience of helping his mother in the kitchen and taking annual family trips to Italy helped propel him toward a career in Italian cooking.



RACHEL YANG Culinary Arts, 2001
 CO-OWNER/EXECUTIVE CHEF, RELAY RESTAURANT GROUP JOULE, REVEL & TROVE (SEATTLE); REVELRY (PORTLAND)
CUISINE Modern Korean fusion.
HONORS James Beard Foundation "Best Chef Northwest" nominations in 2013, 2014, and 2015. Trove was one of GQ Magazine's "Outstanding Restaurants in America" in 2015.
WORK BACKGROUND Per Se, DB Bistro Moderne and Alain Ducasse (all in NYC) before moving to Seattle.
BOOKS In 2017, Rachel published "My Rice Bowl," a cookbook with 75 recipes based on her Korean fusion cuisine.

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 sample:

Chefs & Chef/Owners

ARMANDINO BATALI - 1998

Chef and Owner, Salumi Restaurant / Salumi Artisan Cured Meats, Seattle

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

VIVIAN HOWARD - 2003

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

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

ERIC MAY - 2000

Executive Chef, Blue Boar Inn, Midway, UT; multiple award winner of Utah's Best of State

ASHLEY MERRIMAN - 2004

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

MARC MURPHY - 1990

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"

ARNOLD MYINT - 2004

Chef and Owner, Blvd Nashville, PM, Suzy Wong's House of Yum, Nashville, TN; contestant on "Top Chef" (season 7) and Food Network personality

DAN OBUSAN - 2004

Corporate Chef - Food Strategy & Global Food Innovation, Starbucks Coffee Company, Seattle

ANTHONY RICCO - 2001

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

MISSY ROBBINS - 1995

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

CHRISTINE SANCHEZ - 1997

VP, Culinary Solutions, Bobby Flay/Bold Food, NYC; has appeared as Bobby Flay's sous chef on "Iron Chef America"

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

MIGUEL TRINIDAD - 2007

Chef/Owner, Jeepney & Maharlika, NYC. Jeepney has two stars from The New York Times and three stars from Time Out New York.

JOSEPH WREDE - 1995

Executive Chef, Joseph's of Santa Fe, Santa Fe, NM; chosen for Food & Wine 2000 Best New Chefs issue

Pastry & Baking

CLAUDIA FLEMING - 1988

Pastry Chef/Owner, North Fork Table & Inn, Southold, NY; Winner, James Beard Award Outstanding Pastry Chef, 2000

MADISON MANGINO - 2007

Owner, Madison Lee Cakes, NYC; Dessert Professional Magazine's Top 10 Cake Artists in North America, 2015

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

MINA PIZZARO - 2002

Pastry Chef, L'Appart, NYC; StarChefs Rising Star 2015

MICHAL SHELKOWITZ - 2005

Pastry Chef, Craft, NYC; Nominated for Food & Wine's Best New Pastry Chef Award in 2012

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"



OBUSAN



HOLMES



SIMMONS



GUERREIRO



ROBBINS



MANGINO



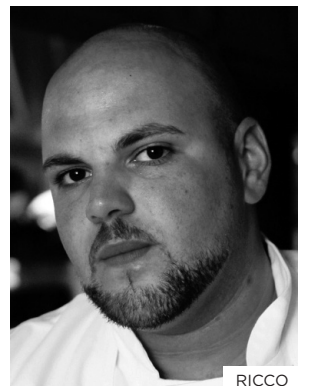
MYINT



FLEMING



LAWRENCE



RICCO

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

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

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

MAXIME BILET - 2005

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

STACY ADIMANDO - 2010

Executive Editor at Saveur

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

Culinary & Hospitality Management

SILKY BENZANT - 2009

Dining Room Manager, Bouchon Bistro, Yountville, CA; Michelin-starred restaurant by Thomas Keller

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; management role in all of Daniel Boulud's restaurants, in U.S., 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)

RICK MAST - 2006

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

ELIZABETH MELTZ - 2003

Director of Sustainability, B&B 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

JASON SOLOWAY - 2011

Owner, Wallflower, The Eddy, NYC

DAVID SCHNEIDER - 2002

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



STARK



SHELKOWITZ



HOWARD



BATALI



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"

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

RAFAEL GOMES - 2008

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

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



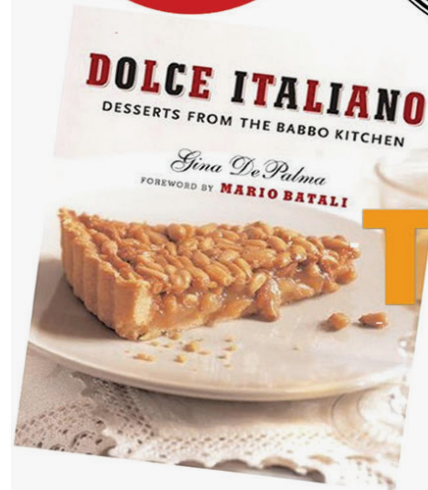
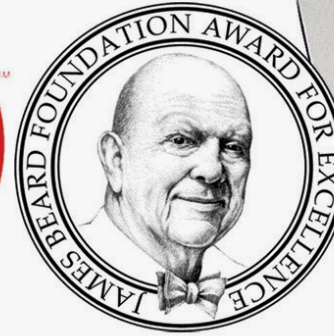
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YOUNG



HYLAND



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INSTRUCTORS & FACULTY

Whether they have worked at some of America's finest restaurants, written highly praised cookbooks, or lead their own culinary enterprises, our chef-instructors and faculty bring their invaluable experiences into the classroom.

SCHOOL OF CULINARY ARTS



PETER GEORGE
Chef-Instructor
"Cook from your heart and you will never go wrong ... just cook."



RICHARD HANNA
Chef-Instructor
"Professionalism is a powerful shield we carry with us each and every day in the hospitality business in order to be successful. Also, education is a gift none can take away."



LEICEL ROS
Chef-Instructor
"Use all your senses and understand the what, how and why, and then obsessively try to do better and learn more and more."



METTE WILLIAMS
Chef-Instructor
"Wake up each day with confidence, keep room for humility and never let your standards slip. Critics are everywhere, so as cooks, we need to stay humble to allow ourselves to grow."



MIKE PERGL
Chef-Instructor
"Put a good song in your head, some love in your heart, and cook some great food."



ARNOLD MYINT
Chef-Instructor
"Make every meal a moment."



ELLIOTT PRAG
Lead Chef-Instructor
"There's an opportunity to do everything in the kitchen with love — whether it's prep, cooking, plating, even cleaning — and doing that always makes a profound difference."



LOUIS EGUARAS
Lead Chef-Instructor
"Explore everything and have a blast in the kitchen!"

SCHOOL OF RESTAURANT & CULINARY MANAGEMENT



ANDREY GODZHIK
Instructor
"When I arrived in LA in 2002, it seemed mostly a fast-food town. But in the last 12 years, exciting restaurants have popped up everywhere. LA has just about caught up with New York!"



MISHEL LeDOUX
Director, Restaurant & Hospitality Management
"I want to teach students how to create and deliver a great dining experience while operating and growing a profitable business."



JOY MEYER
Instructor
"The restaurant industry is ever-changing, fast-paced, challenging, and takes many forms. That's what motivates me. At ICE, I love that I get to share my own real-world experiences in the industry to set students up for success."

SCHOOL OF PASTRY & BAKING ARTS



AMY TAYLOR
Chef-Instructor
"The core of why we do what we do in the food industry is driven by the fact that we get extreme pleasure from creating experiences and connecting with people through food."



HERVE GUILLARD DEAN
Dean of Students/Lead Chef-Instructor
"Never leave the classroom with an unclear mind: reflect on your successes and challenges every day."



MISSY SMITH-CHAPMAN
Chef-Instructor
"Creativity is like a muscle. You need to use it or it will atrophy."

STUDENT EVENTS & GUEST SPEAKERS



Students enjoyed a demonstration of spaghetti alla chitarra by LA chef/owner Bruce Kalman, whose visibility rose greatly as a contestant on “Top Chef” season 15 (2018).



A remarkable field trip for our Pastry Arts students, who spent quality time with Dominique Ansel — chef/owner of eponymous bakeries in New York, Tokyo, London, and Los Angeles as well as 189 at LA’s The Grove — to learn about his journey from humble beginnings in France to star chef and creator of the **Cronut**.



LA-based chef/owner, TV personality and author Curtis Stone joined us as our first guest for ICE’s “Meet the Culinary Entrepreneur” series, where he frankly discussed such important industry topics as staffing, career development and funding a restaurant.



As part of Spanish Cuisine Day, students were treated to a seminar on jamón ibérico, led by master carver Manuel Antonio Recio.



Cookbook author Kausar Ahmed traveled from Pakistan to Pasadena to showcase recipes from her newest book, “The Karachi Kitchen.”



After an in-depth seminar with global tea educator Yoon Hee Kim (an ICE alum), ICE students will never look at tea the same.



Students took to the field to visit Amy’s Farm, where they received a hands-on education in farming and learned best practices of sustainable agriculture.

SCENES FROM ICE'S CAMPUS IN LA

Classes began at ICE's Los Angeles campus in March 2018. Here are some images from the first month's classes!



ICE'S MAIN CAMPUS IN NYC

Designed with creativity and community in mind, our state-of-the-art facility in Lower Manhattan is truly unique, 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 unique 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.”



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.



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, Kump received numerous phone calls from potential students asking to study with him, and 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 Nick Malgieri's association with the school began. Former executive pastry chef at Windows on the World, Malgieri 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." It was then that Rick Smilow, an entrepreneur passionate about education and the culinary world, purchased the school. The Smilow family was already a notable participant in the New York City restaurant scene via its partnership with Chef Daniel Boulud and his restaurants, including Restaurant Daniel and Café Boulud. Smilow remains CEO and principal owner of the school.

Since 1995, the school has grown tremendously in terms of enrollment, programs and physical space. From 1999 to 2015, the school was located at 50 West 23rd Street, comprising more than 43,000 square feet over six floors. By 2012, we outgrew our 23rd Street location and began a two-year search for a new home, deciding on Brookfield Place, right on the Hudson River in Lower Manhattan. Brookfield Place is a vibrant, 6-million-square-foot complex that includes offices, high-end retail and some of New York City's most attractive public spaces. The new ICE location, which opened in 2015, features professionally equipped kitchens, a culinary technology lab, bean-to-bar chocolate lab, mixology center, hydroponic farm and more. The new school offers endless opportunities for aspiring chefs and current professionals to further their culinary education.

By 1997, the school's recreational cooking program had grown to be the largest in the nation. With over 1,800 hands-on cooking, baking, beverage and professional development classes per year, it offers breadth, depth and frequency.

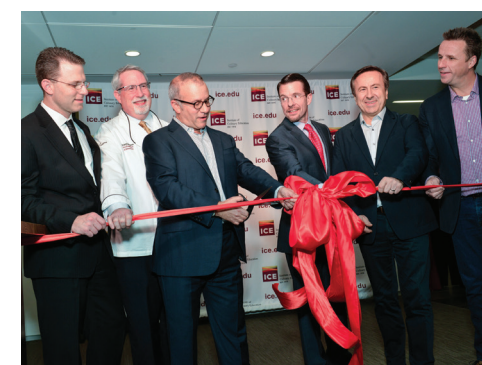
In response to the school's growth and stature, the name was changed in 2001 to the Institute of Culinary Education or ICE.

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

- Restaurant & Culinary Management program in 2001
- Advanced Pastry Studies program in 2005
- Hospitality Management program in 2010
- Health-Supportive Culinary Arts program in 2019

In 2000, the school was accredited by the ACCSC (Accrediting Commission of Career Schools and Colleges). During the school's accreditation on-site evaluation, the ACCSC honored the school for achieving four items of excellence, a rare accomplishment. Those areas were: 100% student satisfaction, outstanding faculty and faculty commitment to students, the school's facilities and equipment, and the school's involvement in community service. In 2005, after the second on-site evaluation, ICE was designated an ACCSC 2006 School of Distinction.

The next major milestone was the March 2018 opening of a second campus in Los Angeles. Located at 521 Green Street in Pasadena, the school is quickly becoming a leader for culinary and restaurant education in Southern California. In 2019, ICE was proud to announce that both campuses will offer the new, plant-based diploma program in Health-Supportive Culinary Arts. This is on trend and will bring new perspectives, ingredients and students that reflect the evolution of America's culinary landscape. More than ever, we will help people find their culinary voices!



From top to bottom:
 - James Beard and Peter Kump
 - Rick Smilow, Julia Child, Nick Malgieri, and students
 - Emeril Lagasse and ICE Admissions Counselors
 - Brian Aronowitz, Richard Simpson, Rick Smilow, Matt Petersen, Chef Daniel Boulud, and Chef Marc Murphy at ICE 2015 Opening Celebration

ICE EDUCATIONAL ADMINISTRATION

LOS ANGELES CAMPUS

LACHLAN SANDS *Campus President*

NORA SEMERDJIAN *Director of Business Operations*

REBECCA FREEMAN *Director of Career Services*

JUAN TELLEZ *Director of Admissions*

JESUS LOA *Director of Stewarding*

KIRI TANNENBAUM *Culinary Relations Manager*

MISHEL LEDOUX *Director of Restaurant and Culinary Management*

HERVE GUILLARD *Dean of Students, Lead Chef-Instructor — Pastry and Baking Arts*

LOUIS EGUARAS *Lead Chef-Instructor — Culinary Arts*

NEW YORK CAMPUS

RICK SMILOW *President & CEO*

RICHARD SIMPSON *Vice President of Education*

MATT PETERSEN *Chief Operating Officer;
Chief Financial Officer*

BRIAN ARONOWITZ *Chief Marketing Officer*

ANDREA TUTUNJIAN *Dean/Director of Education*

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

CARA TANNENBAUM *Dean of Students*

MAUREEN DRUM FAGIN *Director of Administration &
Career Services*

MICHAEL LAISKONIS *Creative Director*

DAVID WALTUCK *Director of Culinary Affairs*

BARRY TONKINSON *Director of Culinary Research*

KATE McCUE *Director of Recreational Division*

GINA MIGNON *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*

SHANTI STEPHENSON-HUDSON *Director of Student
Financial Services*

AMA ADUSEI *Director of Enrollment Management*

ANTHONY CAPORALE *Director of Spirits Education*

EAMON ROCKEY *Director of Beverage Studies*

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