



The Institute
of Culinary Education

Alumni Hall of Achievement
success across the culinary globe



about

The Institute of Culinary Education:

The Institute of Culinary Education (ICE) is New York City's most comprehensive center for culinary education. The school offers world-renowned 7- to 12-month career training programs in culinary arts, pastry and baking arts, culinary management, and hospitality management.

The school was founded in 1975 by Peter Kump. In 1995, Rick Smilow, an entrepreneur with an interest in education and the culinary world, acquired the school. Under Smilow's leadership, the pace of the school's growth—accelerated and it outgrew its original East 92nd Street location. This led to a move to 50 West 23rd Street, where it expanded three times, in '99, '04 & '09. Reflecting this growth, the school's name was changed in 2001 to The Institute of Culinary Education. ICE now includes a total of 12 teaching kitchens, spread over 43,000 square feet on six floors in the middle of Manhattan.

ICE's career division offers an accredited, intensive education in culinary arts, pastry and baking, culinary management and hospitality management. With a gender ratio of approximately 50/50, ICE students come from all over the United States and the world, including Brazil, Israel, The Philippines, Mexico, Germany, and Turkey. Convenient schedules allow students to take morning, afternoon, evening, or weekend classes depending on their needs. The school's chef-instructors constitute a successful team of talented men and women who have worked as executive chefs, sous chefs, and pastry chefs in New York's finest restaurants as well as in kitchens around the country and the world.

One of the hallmarks of ICE's Career Division is its externship program. This aspect of the curriculum allows students to focus on an area of particular interest, be it fine dining, catering, seafood, Italian, Asian or Latin cuisine, or food media. A large percentage of students receive and accept full-time job offers at their externship site. These include many of New York City's most celebrated restaurants, such as Per Se, Daniel, Union Square Café, WD-50, Blue Hill, Jean-Georges and Nobu, as well as the Food Network for media-minded students. Other national sites have included such renowned restaurants as Gary Danko and Lucques in California, Charlie Trotter's in Chicago, and Michy's in Miami.

A busy calendar of continuing-education options for students and alumni ensure that they are always aware of the most up-to-date developments in their field. Top industry professionals—such as Daniel Boulud, Marcus Samuelsson, Lidia Bastianich, Dan Leader, Bill Telepan, Dickie Brennan, and Danny Meyer participate in demonstrations, lectures, and hands-on classes at ICE and serve on its advisory council. ICE also is home to the Center for Advanced Pastry Studies, or CAPS @ ICE, which brings experts in various pastry and baking fields to New York for hands-on seminars on topics that include chocolate mold making, decorative dough, and sugar artistry. In 2008, ICE launched its latest initiative in ongoing professional development with its Center for Food Media, which offers classes in food writing, recipe testing, food styling and photography, as well as marketing and publicity workshops by top industry leaders.

Additionally, ICE runs the largest program of hands-on recreational cooking and baking classes and wine education in the country, in addition to hosting hundreds of private cooking parties and corporate events annually. From cookbook launches to culinary press events, ICE is a hub of culinary activity, day and night, 52 weeks a year.

ICE has received numerous accolades—from "Best Culinary School in New York" by *New York* magazine to School of Distinction by the Accrediting Commission of Career Schools and Colleges—the only New York City culinary school to ever receive this honor. ICE has been honored as a finalist or winner of the International Association of Culinary Professionals' Culinary School of the Year award in 2002, 2003, 2006 and 2008. Its students and alumni regularly are nominated for or win top industry awards, such as James Beard Awards, Food & Wine's Best New Chefs in America, and *Dessert Professional's* Ten Best Pastry Chefs. The school's latest achievement is the Spring 2010 publication (Clarkson Potter) of *Culinary Careers: How to Get Your Dream Job in Food With Advice from Top Culinary Professionals*, by ICE president Rick Smilow and Anne E. McBride.

The Institute
of Culinary Education



CAREER TRAINING
& RECREATIONAL
COOKING CLASSES



IN THE FLATIRON DISTRICT

www.iceculinary.com

welcome



I am proud to introduce you to Volume II of The Institute of Culinary Education's Alumni Hall of Achievement, which was created to highlight selected graduates from the school's 35-year history. We identified these 77 alumni because of their achievements and success, which collectively cover a wide swath of the culinary landscape. The selection process was difficult, as many more of our alumni could qualify. To be inducted the alumni selected had to meet a combination of the following criteria:

- National or local recognition as an expert in his or her practice as deemed by an award committee, trade association, ratings guide, or the media.
- A level of expertise and experience that resulted in the attainment of a top position in a nationally recognized restaurant or culinary business.
- Demonstration of the boldness and spirit required to launch and maintain a successful entrepreneurial culinary venture.

It is fascinating to see the diversity of paths our alumni have taken. They are spread around the nation and spend their days in positions as varied as chefs, owners, writers, sales managers, or culinary instructors. Some wear chef's whites at work while others wear suits. Some probably work every holiday while others hardly ever work on weekends. When we tell prospective students that a culinary education degree can take them many places, our alumni's biographies personify the possibilities!

One notable point that emerges from these profiles is that the inductees' career path was often a progression. Culinary training at ICE was just the beginning; hard work, mentors, stints in famous restaurants, and international travels were common post-graduate activities that helped them succeed.

I hope that you will find the biographies and entries that follow as interesting and inspirational as I have. Every few years, we continue to induct alumni into this Hall of Achievement, and look forward to following the accomplishments of the people profiled here.

Sincerely,

A handwritten signature in black ink that reads "Rick Smilow". The signature is written in a cursive, flowing style.

Rick Smilow
President



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Brian Recor
Steve Samson
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Joseph Wrede
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Jan Newberry
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Susan Stockton

NEW YORK CITY

Executive Chef, New Leaf Café
Chef/Owner, Peasant and Bacaro
Executive Chef, Fort Defiance
Executive Chef, BLT Fish
Chef/Director, Spain + Latin Fusion
Chef/Owner, Landmarc Restaurants, Ditch Plains
Executive Chef, A Voce/A Voce Columbus
Corporate Executive Chef, Dos Caminos
Executive Chef, Inside Park at St. Barts

UNITED STATES

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Chef/Owner, Olivia Restaurant
Chef/Owner, Grange Kitchen & Bar
Executive Chef, The Restaurant at Rowayton Seafood
Chef de Cuisine, Morgan's in the Desert
Executive Chef/Partner, Pizzeria Ortica
Chef/Owner, MiLa
Chef/Owner, Taos Restaurant Group
Co-Owner/Chef, Joule
Chef/Owner, Province

Pastry Chef, Babbo
Pastry Chef-Instructor, CIA Greystone
Pastry Chef/Owner, The North Folk Table & Inn
Pastry Chef/Owner, Little T American Baker
Owner, Wendy Kromer Confections
Pastry Chef, Public Restaurant, emChocolatier
Pastry Chef, Campanile
Pastry Chef, Monkey Bar
Owner, Confetti Cakes

Producer, *The Martha Stewart Show*
Founder, *The Art of Eating*
Owner, Dish Cooking Studio, Host, *party dish*
Editor-at-Large, *Fine Cooking*
Food & Wine Editor, *San Francisco*
Special Projects Manager, *Food & Wine*,
Judge, *Bravo's Top Chef* series
Vice President, Culinary Productions,
Food Network

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NYC
NYC
Brooklyn, NY
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NYC
NYC
NYC
NYC
NYC

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Seattle, WA
San Francisco, CA
Austin, TX
Ann Arbor, MI
Rowayton, CT
La Quinta, CA
Costa Mesa, CA
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NYC

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NYC
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Toronto, Canada
Newtown, CT
San Francisco, CA
NYC
NYC

For profiles and the full list with prior inductees please visit iceculinary.com/SUCCESS

RESTAURANT & FOOD SERVICE MANAGEMENT

Suzanne Barr
Tina Bourbeau

Edward Feron
Tom Gilliland
Michael Lawrence
Marc Meisel
Derek Nottingham

Senior Consumer Culinary Specialist, Unilever
Senior Director of Research and Development,
Fresh Direct
Sales Manager, Dairyland/Chef's Warehouse
Owner, Fonda San Miguel
Director of Operations, The Dinex Group
Owner/General Manager, Tossed
General Manager, Sodexo Government Services

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Englewood Cliffs, NJ
NYC
NYC
Austin, TX
NYC
NYC
Fort Meade, MD

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Colin Alevras
Henry Davar
Juliette Pope
Inez Holderness Ribustello

Beverage Director, Momofuku
Wine Director, Del Posto
Beverage Director, Gramercy Tavern
Owner, On The Square

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NYC
NYC
NYC
Tarboro, NC

CATERING

Jason Apfelbaum
Mary Corpening Barber and
Sara Corpening Whiteford
Omri Green
Marc Tessitore

President/CEO, Chef & Company
Food Writers and Culinary Consultants,
Thymes Two Inc.
Operations Manager, Hudson Yards Catering
Founder/Chef, Season's Distinctive Catering

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NYC
San Francisco, CA
NYC
NYC

HOTELS & CORPORATE DINING

Richard Beichner
Edward Frady
Carlos Jorge
Tim Koch
Lucy Martin
Eric May
Doug Silberberg

Executive Chef, Vail Cascade Resort & Spa
Culinary Consultant/Executive Chef
Executive Chef, St. Regis Princeville Resort
Executive Pastry Chef, Baltusrol Golf Club
Executive Pastry Chef, Marriott World Center
Executive Chef, Blue Boar Inn
Consulting Chef, Sodexo

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Kauai, HI
Springfield, NJ
Orlando, FL
Midway, UT
Pacific Palisades, CA

CULINARY & WINE EDUCATION

Joan Brett
Nicole Kaplan
Katrín Naelapaa
Margot Olshan

Founder, Culinary School of the Rockies
Pastry Chef-Instructor, The Institute of Culinary Education
Director, Wines from Spain
Chef-Instructor, Star Culinary Academy

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Boulder, CO
NYC
NYC
NYC

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Samia Ahad
Nilufer Goodson
Fadi Adnan Adeeb Jaber
David Pelaez

Executive Chef/Owner, Coriander Leaf
Executive Chef, Kirinti Restaurant
Owner, Sugar Daddy's Bakery
Continuing Education Program Manager and
Master Chef Instructor 3, Center for Culinary Arts
Culinary Consultant, Délize Patisserie Owner
Chief Operating Officer, Umami Concepts

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Manila, The Philippines
Manila, The Philippines
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NON-PROFIT ORGANIZATION

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President, Table to Table

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Englewood Cliffs, NJ

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CHEFS & CHEF/OWNERS — NEW YORK CITY

SCOTT CAMPBELL

Culinary Arts 1983 • Executive Chef, New Leaf Café, New York, NY • nyrp.org/About/New_Leaf_Restaurant_Bar



Scott Campbell arrived in New York in 1982 to be at the center of what he saw as the country's culinary revolution. He joined *Windows on the World* after graduation, a restaurant that symbolized the philosophy of new American dining at that time. The young chef would add *Union Square Café*, *Le Cirque*, Joachim Splichal's *QV*, and *Montrachet* to his resume throughout the 1980s. In 1990, he opened American regional restaurant *Vince & Eddie's* as executive chef/partner, and in 1998 the bistro-style *Avenue*. His

own restaurant, *@SQC*, launched in 2001, featuring a contemporary American menu with French and Italian influences. Campbell currently serves as executive chef of the *New Leaf Café* in Manhattan's Fort Tryon Park, a unique fine-dining restaurant that celebrates and supports the community gardens of the New York Restoration Project.

FRANK DECARLO

Culinary Arts 1986 • Chef/Owner, Peasant and Bacaro, New York, NY • peasantnyc.com and bacaronyc.com



Frank DeCarlo's culinary career began when his musical one ended: He moved to Los Angeles at 17 to make it as a drummer, but was back on the East Coast before his 18th birthday. Right away, he started a longstanding relation with food that, over the course of his career, took him to the kitchens of *Il Cortile*, *Le Cirque*, *Mazzei*, *mad.61*, and *Circa* in New York and *Niccolo Von Westerhout* in Bari, Italy. He enrolled at *ICE* to learn sauces, pastries, and anything beyond the simple fare he had been cooking until then. At

Peasant, DeCarlo focuses on the rustic Italian cuisine he loves best, cooking many dishes in a wood-burning oven. *Wine Spectator* designated *Peasant* one of New York City's 2001 Trendsetting Restaurants; it remains a favorite late night hang-out for chefs. In 2007, DeCarlo opened *Bacaro*, which features Venetian-style bar snacks and wines from the Veneto and nearby northern regions.

BOBBY DUNCAN

Culinary Arts 1995 • Executive Chef, Fort Defiance, Brooklyn, NY • fortdefiancebrooklyn.com



Bobby Duncan's career path perfectly exemplifies the learning process required to become an executive chef. After graduating from *ICE*, Duncan externed and was a line cook at the celebrated New American restaurant *Zoë* for two years. He moved on to Chef Tom Colicchio's *Gramercy Tavern*. While there, he staged at Thomas Keller's *French Laundry* in California and at Paris' venerable *Taillevent*—one of the most prestigious restaurants in Europe. Duncan took on the

executive chef position at *Dylan Prime* in Tribeca and then at *Amuse*, before moving to South Carolina in May 2005 to become the chef of *The Tides at Kiawah Island Golf Resort*. In 2009, he returned to New York to become the executive chef of *Fort Defiance*, a restaurant and bar in Red Hook that combines local food with sophisticated cocktails.

AMY EUBANKS

Culinary Arts 1999 • Executive Chef, BLT Fish, New York, NY • bltfish.com



Amy Eubanks set her heart on a cooking career at 16, long before she'd ever handled a whole fish or tasted a fresh herb. She knew that no other profession would suit her, she says. She finished college with a liberal arts degree and immediately enrolled at *ICE*. After serving her externship at Laurent Tourondel's acclaimed seafood restaurant *Cello*, she stayed on for another two and a half years, eventually as lead cook. Eubanks moved from there to a garde manger position at *Café Boulud*, before joining Tourondel

again as lead cook at his popular *BLT Steak*. She became *BLT Fish's* sous chef nine months later, and was promoted to chef de cuisine in 2006 and executive chef in 2010. As a seafood chef, Eubanks prizes clean, simple flavor, and names a traditional Greek restaurant in her Astoria, Queens, neighborhood as one of her favorites.

CHEFS & CHEF/OWNERS — NEW YORK CITY

JORDY LAVANDEROS

Culinary Arts 2000 • Chef/Director, Spain + Latin Fusion, New York, NY • spainlatinfusion.com

Mexico-born Jordy Lavanderos has cooked with some of the best chefs in the world, including Jean-Georges Vongerichten while at [Vong](#) and [Mercer Kitchen](#), and trend-setting Spanish chefs Ferran Adrià, Martin Barasateguí, Sergio Ariola, and Philippe Urraca. Many of those opportunities came while he was working at Juan Marí [Arzak's](#) eponymous restaurant in Spain, a connection made by his mentor Ariane Daguin of [D'Artagnan](#). In spring 2005, he opened [Secretes](#), an

international tapas restaurant in the East Village, where he prepared small dishes inspired by his Italian mother, his travels, and his multicultural upbringing in Mexico. After the restaurant closed, Lavanderos turned to consulting. He is the chef and director of [Spain + Latin Fusion](#), a consulting firm that organized [Gourmet Latino](#) in New York in 2010, a festival celebrating Latin American food.



MARC MURPHY

Culinary Arts 1990 • Chef/Owner, Landmarc & Ditch Plains, New York, NY • landmarc-restaurant.com & ditch-plains.com

The son of a diplomat, Marc Murphy spent a cosmopolitan childhood in cities all over the world. Early in his career, he cooked in France and Italy; in New York, he learned under chefs Alain Ducasse, Terrance Brennan, Sylvain Portay, and David Pasternak. Murphy became executive chef at [Cellar in the Sky](#) in 1993, then headed uptown to be opening chef at [La Fourchette](#) on the Upper East Side. He and his wife, Pamela Schein Murphy, opened 100-seat [Landmarc](#) restaurants in

Tribeca in February 2004, and in the Time Warner Center in 2007. In addition to great reviews and packed tables, the Murphys have also gotten excellent press for their innovative wine program. In 2006, they opened [Ditch Plains](#), an oyster bar and fish shack named after Murphy's favorite surfing spot in the Hamptons. Murphy is well known to fans of the Food Network's *Chopped*, where he appears regularly as a judge.



MISSY ROBBINS

Culinary Arts 1995 • Executive Chef, A Voce/A Voce Columbus, New York, NY • avocerestaurant.com

Missy Robbins remembers every major meal she's ever eaten, including a dinner at Le Gavroche in London when she was just 12 (there was onion soup, rack of lamb, and petit fours). Coming to [ICE](#) after graduating from Georgetown studying art history and psychology, Robbins spent the next few years cooking and learning at Anne Rosenzweig's [Arcadia and Lobster Club](#) and Wayne Nish's [March](#). After interning in three different restaurants in Italy, she joined the [Soho Grand Hotel](#), eventually becoming sous-chef there, before taking the

helm at Chicago's acclaimed [Spiaggia](#) restaurant. In October 2005, Robbins won the coveted William R. Rice Most Promising Chef Award at the Chicago Wine and Food Festival. In 2008, she returned to New York to serve as executive chef at [A Voce](#), and opened the restaurant's second location in the Time Warner Center. She has become a star in NYC as *Food & Wine* chose her as one of its 2010 Best New Chefs.



IVY STARK

Culinary Arts 1995 • Corporate Executive Chef, Dos Caminos, NYC • brgquestaurants.com

Ivy Stark crisscrossed the country several times in the name of her culinary career. After [ICE](#), she worked for two years at the celebrated [Border Grill](#) in Los Angeles, under Mary Sue Milliken and Susan Feniger of Too Hot Tamales fame. She then cooked at such high-profile restaurants as [Sign of the Dove](#), Normand Laprise's [Cena](#), and the Pan-Latin restaurant [Ciudad](#), before becoming Ralph Lauren's private chef. Realizing that Latin cuisine was her passion, she signed on as executive

chef at [Zócalo](#), a creative Mexican restaurant on East 82nd Street. She then moved to the ever-packed [Dos Caminos](#), but was hired away two years later by [Rosa Mexicana](#), where she directed back-of-the-house operations the restaurant's New York, Washington, and Atlanta locations. Stark is now back at [Dos Caminos](#), as corporate executive chef.



how did ICE further your career?

“Deciding to attend school in New York was one of the best decisions I’ve made career-wise. It gave me the confidence to remain in the culinary scene.”

—Allison Vines-Rushing

“The quality and depth of instruction was superb. I have always credited the faculty for providing the basic skills necessary to enter the job market and I felt confident that I could compete with anyone.”

—Stephen Durfee

“ICE was particularly helpful when it came time to go on externship. The school made it possible to get hooked into exactly the restaurant I wanted to be and things just took off from there.”

—Missy Robbins

“They helped introduce me to the right people and places in the industry.”

—Tim Koch

“ICE has supplied me with constant support as I created my business from scratch. It has also been a great venue for hiring employees and has helped me stay in touch with other professionals in the industry. It was the perfect place for me to change careers from fashion to food.”

—Elisa Strauss

“Not only was the program at ICE fantastic, but the continued support and updates from the school keep me “in the loop” with the culinary world and new trends.”

—Christopher North

“More than anything, the training I received has enabled me to move farther and faster up the ladder than I could have ever done on my own. Having the fundamental building blocks of great technique firmly in my grasp, I was able to push harder and faster to be successful.”

—Dan Segall

“Attending ICE for me was like going to food camp! It introduced me to so many professions in the industry that I had never known, as well as gave me the strong foundation I needed to begin a successful career. I will always credit the school and my career services director for pushing me to do a restaurant kitchen externship. Working as a line cook in a high-end professional kitchen was invaluable to my understanding of the world of cooking and definitely gave me an edge over others at my level trying to build a career in food writing, marketing, etc...”

—Gail Simmons

“My education at ICE was instrumental in opening any and every door into the NYC restaurant world. With my culinary training, I found myself no longer simply a guest at my favorite tables, I was welcomed as member of those restaurant families. Whether to interview, stage, or work, I was invited into the three- and four-star kitchens of top NYC chefs and restaurateurs—Mario Batali, Danny Meyer, Tom Colicchio, and Daniel Boulud.”

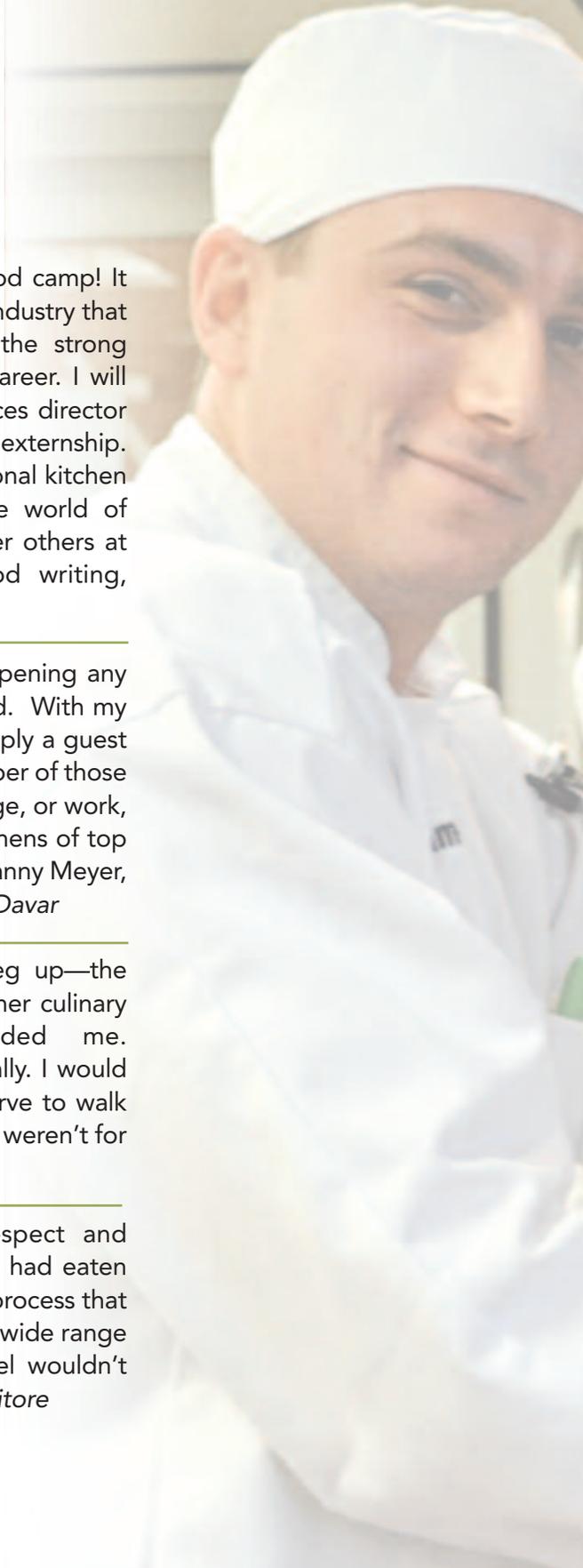
—Henry Davar

“I wouldn’t be here if it weren’t for the leg up—the confidence, the basic skills, the restaurant/other culinary connections—that the program provided me. Extraordinary instructors changed my life, really. I would never in my wildest dreams have had the nerve to walk through the doors of a restaurant for a job if it weren’t for the ICE experience.”

—Juliette Pope

“ICE provided me with an aesthetic, respect and appreciation of food that I had never had. I had eaten good food all my life but I had no idea of the process that went into creating it. I was exposed to such a wide range of teachers, foods and techniques that I feel wouldn’t have happened anywhere else.”

—Marc Tessitore



CHEFS & CHEF/OWNERS — NEW YORK CITY

MATTHEW WEINGARTEN

Culinary Arts 1996 • Executive Chef, Inside Park at St. Barts, New York, NY • insideparknyc.com

Matthew Weingarten's infatuation with food began in college, where he started crafting bread with wild starters and became engrossed in old world botanicals. That sense of connection to the environment has informed his every career move, beginning with his first job at [An American Place](#), under Larry Forgione, an early champion of local eating and small family farms. He remembers farmers bringing whole lambs and goats to the kitchen, which allowed him to learn how to fabricate and use whole animals in his cooking. Weingarten went

on to work as chef de cuisine under Katy Sparks at [Quilty's](#), and under another local and seasonal cooking pioneer, Peter Hoffman at [Savoy](#). At [Inside Park at St. Bart's](#), Weingarten's "heritage artisanal cuisine" includes a full program of pickling, curing, and canning. *Time Out New York* has praised his work as "some of the city's finest Greenmarket cooking."



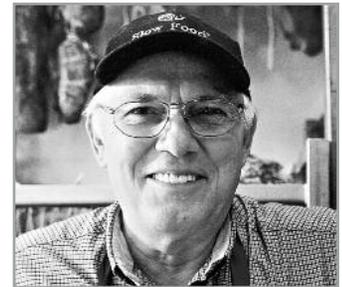
CHEFS & CHEF/OWNERS — UNITED STATES

ARMANDINO BATALI

Culinary Arts 1998 • Chef/Owner, Salumi and Salumi Artisan Cured Meats, Seattle, WA • salumicuredmeats.com

When Armandino Batali sought a second career after retiring from 31 years as an engineer at Boeing, food was an easy choice. The 19 years he spent in Europe for Boeing and the longstanding family tradition (his grandfather had a food store in Seattle a few blocks from where Salumi stands today) had shaped his love of simple flavors and cured meats. Batali came to New York to join ICE's culinary program and work in his spare time at his son Mario Batali's famed [Babbo](#) restaurant.

He externed with [Alps salami factory](#) in Queens and spent a few months working with butchers in Italy. In 1999, Batali opened [Salumi](#), a tiny restaurant that focuses on cured meats and sandwiches. He expanded five years later: At [Salumi Artisan Cured Meats](#), he produces cured meats for chefs, delis, and retail customers.



BRIDGET BATSON

Culinary Arts 1991 • Executive Chef, Pizzeria Delfina, San Francisco, CA • pizzeriadelfina.com

Bridget Batson was only 15 when she started working at a diner and 18 when she became a sous chef at a small inn in New Jersey. She soon enrolled in ICE's culinary program, and went on to work under Chris Schlesinger at the [Blue Room](#) in Boston, where she rose to executive chef. Later, at [Hammersley's Bistro](#), she rotated through the kitchen, deepening her knowledge of French-American cuisine. But she was itching to discover new horizons. Chef-owner Gordon Hammersley suggested

she contact Anne and David Gingrass in San Francisco, who had recently opened the highly regarded [Hawthorne Lane](#). Batson moved west to become their executive chef and quickly succumbed to the beauty of California and the culinary richness of the Bay Area. She then worked at [Two](#), and in 2009, became executive chef of [Pizzeria Delfina](#), which offers Neapolitan-style pizzas and dishes made with local and seasonal ingredients.



JAMES HOLMES

Culinary Arts 2001 • Chef/Owner, Olivia, Austin, TX • olivia-austin.com

A proud Texan, James Holmes was destined from youth to make his greatest mark at home. *Bon Appétit* chose [Olivia](#), his first establishment, opened in 2008, as one of 2009 Ten Best New Restaurants—an award this native son justly deserves, having traveled and worked far and wide before reclaiming his roots. After graduating from ICE, Holmes headed west to Taos, NM, where he completed his externship at [Joseph's Table](#), under Chef Joseph Wrede (Culinary Arts '95). He returned to New York to work with Tom Colicchio at [Craft](#) and Terrance

Brennan at [Picholine](#), then made his way to Strasbourg, France, and the intimate, market-driven [Le Panier du Marché](#). Upon returning to Texas, Holmes quickly rose to the top in the Austin dining scene; he even cooked for his idol, singer-songwriter Willie Nelson, many times. At [Olivia](#), the menu celebrates the worldly but comfortable aesthetic that characterizes the city's hip music culture.



CHEFS & CHEF/OWNERS — UNITED STATES

BRANDON JOHNS

Culinary Arts 1995 • Chef/Owner, Grange Kitchen & Bar, Ann Arbor, MI • grangekitchenandbar.com



Brandon Johns joined the Michigan-based restaurant group Mainstreet Ventures long before he'd even considered culinary school. In 1987, he moved to the upscale *Real Seafood Company* in Ann Arbor, quickly rising to the position of kitchen manager/chef. To develop his skills behind the stove, Johns then left for New York and *ICE*, from where he went to work for David Burke at *Park Avenue Café*. In 1996, Johns returned to the Midwest to work at the Chicago outpost

of *Park Avenue Café*, led by John Hogan. He was soon recruited by the owners of Ann Arbor-based *Mac's Acadian Seafood Shack*, who were looking for a chef to open their new venture, The Rightside Cellar. He then returned to Mainstreet Ventures as *Chop House* executive chef, before becoming a partner at *Vinology*. In 2009, he opened his own restaurant in Ann Arbor, *Grange Kitchen & Bar*, which focuses on local and sustainable foods.

CHRISTOPHER NORTH

Culinary Arts 1994 • Executive Chef, The Restaurant at Rowayton Seafood, Rowayton, CT • rowaytonseafood.com



Christopher North equivocates reaching perfect harmony in the kitchen with being the conductor of a world-class symphony orchestra. He speaks loftily of his work, yet never forgets to warn would-be chefs how hard it is, and how difficult it is to make any headway without accumulating stitches and burn scars. He runs the kitchen at the critically acclaimed the *Restaurant at Rowayton Seafood* in Connecticut, which was awarded

Best Seafood Restaurant by *Connecticut* and *Greenwich* magazines every year since 2005. He credits his success to his mother—"my favorite teacher to date"—*ICE*, and his years cooking in New York City: first at *Aquavit* under Marcus Samuelsson, and then as executive chef at *Café Luxembourg*. North was a contestant in the first season of Fox's *Hell's Kitchen*.

BRIAN RECOR

Culinary Arts 2001 • Chef de Cuisine, Morgan's in the Desert, La Quinta, CA • morgansinthedesert.com



Brian Recor rose through the ranks of the Rattlesnake organization since joining it in 2001. After working at the *Rattlesnake Club* in Michigan, his native state, for a year under award-winning chef Jimmy Schmidt, Recor was tapped to be the opening sous chef of *The Rattlesnake at Spotlight 29 Casino* in Palm Springs. He then ran the kitchen as chef de cuisine, a position he kept at *Morgan's in the Desert*, Schmidt's newest venture. Recor had enrolled at *ICE* as a preferable

alternative to his budding career as a computer software consultant. Before returning to Michigan, he worked at New York's three-star *Water's Edge*. He has cooked for programs such as City Harvest in New York and Wolfgang Puck's American Wine and Food Festival in Los Angeles.

STEVE SAMSON

Culinary Arts 1997 • Executive Chef/Partner, Pizzeria Ortica, Costa Mesa, CA • pizzeriaortica.com



Italy and Italian cuisine have been the guiding light of Steve Samson's career, leading him to heights that include a 2004 James Beard nomination for Outstanding Restaurant, given to famed Santa Monica restaurant *Valentino* when Samson was executive chef. Samson hadn't set out on a culinary career—he spent three years in Columbia University's premedical program before enrolling at *ICE*. He then worked in several New York restaurants; before long, famed restaurateur Piero Selvaggio noticed him and sent him

to hone his craft in two- and three-star Italian restaurants for more than a year. In January 1999, Samson returned to the US and worked as sous chef of *Valentino Santa Monica* to prepare for the opening of *Valentino Las Vegas*. Stints followed at *Selvaggio's Posto* in Sherman Oaks and *Valentino Santa Monica*. He then joined David Myers' *Sona*, and became executive chef and partner at *Pizzeria Ortica* when it opened in 2009.

CHEFS & CHEF/OWNERS — UNITED STATES

ALLISON VINES-RUSHING

Culinary Arts 2000 • Chef/Owner, MiLa, New Orleans, LA • milaneworleans.com

By mixing her Southern heritage with her New York culinary pedigree, Louisiana-born Allison Vines-Rushing has crafted a winning career on both sides of the Mason-Dixon line. After ICE, she worked at New Orleans' venerable Brennan's and Gerard's Downtown, then went back to New York and a garde-manger position at Picholine. She was the only woman on the line when she worked at four-star Alain Ducasse in 2002, and both critics and diners lauded her cooking at Jack's Luxury Oyster Bar. In 2004, she received the James

Beard Foundation's Rising Star Chef of the Year Award. She moved back to the New Orleans region with her husband, Chef Slade Rushing, in 2005, where the couple opened a fine dining country inn. Now in New Orleans, they own and operate MiLa, featuring seasonal produce from local farms.



JOSEPH WREDE

Culinary Arts 1995 • Chef/Owner, Joseph's Table, Lambert's of Taos, Brett House Catering, Taos, NM, Old Blinking Light, Taos and Denver, CO • josephstable.com

Since opening Joseph's Table in 2000, Joseph Wrede has accrued considerable praise. In 2000, *Food & Wine* named him one of America's Ten Best New Chefs, while *The Taos News* has named him Best Chef in its "Best of Taos County" issue every year since 2001—other than in 2003, when his restaurant was closed for a year to relocate it inside La Fonda de Taos. The newspaper also awarded Joseph's Table Best Restaurant in 2006—an award that Lambert's then won in 2007 and every year

since then. When construction was delayed, Wrede traveled to Japan and Mexico to expand his culinary horizon and find new sources of inspiration. Other yearly awards include the Distinguished Restaurants of North America's DiRoNA Award of Excellence and the AAA Four-Diamond Award. He launched the Taos Restaurant Group as his business expanded, to manage the five restaurants he now owns in Taos and Denver, CO.



RACHEL YANG

Culinary Arts 2001 • Co-Owner/Executive Chef, Joule, Seattle, WA • joulerestaurant.com

Rachel Yang enrolled at ICE just months after earning a bachelor's degree in urban studies and visual arts at Brown University. She continued her training at DB Bistro Moderne, where she rotated through the garde manger, entremetier, poissonier, and rotisseur stations. She moved on to Ducasse, then Per Se. By 2005 she was heading up the kitchen at the Korean D'Or Ahn, where she first incorporated her Korean heritage into her cooking. Now in Seattle, at Joule, Yang and her husband, Chef Seif Chirchi, continue in this vein, with

creations such as mochi in a ragout of oxtail, lacinato kale, and soy cured egg. *The Seattle Times* gave the pair its Innovation Award in 2009. The restaurant has also been featured in the *Wall Street Journal*, as part of *Food & Wine's* 10 Best Restaurant Dishes of 2008, and as one of *Seattle Metropolitan's* 2008 Best New Restaurants. Yang was also a James Beard Awards semi-finalist for Rising Star Chef in 2009, and Best Chef: Northwest in 2010.



RANDY ZWEIBAN

Culinary Arts 1988 • Chef/Owner, Province, Chicago, IL • provincerestaurant.com

Randy Zweiban set his sight on the food industry in his mid-twenties, after gently relinquishing his dream of becoming a rock-band drummer. Upon his graduation from ICE, he worked with Chef Norman Van Aken in Miami for seven years, in the end as chef de cuisine and partner at Norman's. While in Miami, Zweiban was deeply influenced by Van Aken's trend-setting New World style and the city's Latino vibe. In 1998, Richard Melman's Lettuce Entertain You Enterprises, Inc. asked him to launch Chicago's first Nuevo Latino restaurant,

Nacional 27. There Zweiban focused on the cuisines of Central and South America and the Latin islands of the Caribbean, earning *Nation's Restaurant News's* coveted Best Independent Operator Menu in America Award in 2004, among other accolades. In 2008, he opened Province in Chicago's West Loop, featuring Latin-inflected farm-to-table cooking and modeling green building materials and environment-friendly, sustainable practices.





at what stage of your life did you decide to become a culinary professional?

“I had wandered (into the school) and found Chef Nick Malgieri in the kitchen on the day that his book *Great Italian Desserts* was coming out. He told me that if I was sincere in my interest to become a pastry chef, that I would gladly stick around and help him out by shelling an enormous mound of pistachios that were destined for a couscous dish that he was serving that night at the party. After I finished with that job, he let me help prepare a sfogliatelle—as I used a large paint brush to slather a mixture of butter and lard onto the dough, I knew that I had found my calling.” —*Stephen Durfee*

“When I was 17 I went to L.A. to become a drummer. My percussion skills were not as great as I thought, and my music career was over before it started. I needed to work so I came back to the East Coast and worked in a kitchen. I always loved to cook for my friends and family and it all came together—my true calling was revealed.” —*Frank DeCarlo*

“Right around the completion of my undergraduate degree when I realized that the one thing I was passionate about was not what I’d studied. Engineering was my major, but cooking and being around food had always inspired me.” —*Carlos Jorge*

“It was September 15, 2001—after spending 16 hours at Ground Zero, helping to open the first working kitchen at the site at Stuyvesant High, working with some of the greatest chefs in the City. I looked up into the sky, where the World Trade Center used to be and wondered ‘Why am I doing anything else but cooking?’ In February of the following year I was enrolled at **ICE**.” —*Dan Segall*

“It was at the age of 28 that I decided to pursue a career in culinary arts. I was at a crossroad moment in my life, when I had totally become disenchanted with my day job and needed a radical career change. I had always loved to bake and eat desserts, was inspired by the cupcake shops in New York City and thought it would be a great idea to apply such a concept in the Middle East.” —*Fadi Jaber*

“Perhaps I am not unlike many career changers. At the age of 29, after a successful career in the financial industry I wanted work that better allowed me to be creative. I enjoyed the idea of creating something with my hands...(and) the connection to nature and the seasons.” —*Henry Davar*

PASTRY & BAKING

GINA DEPALMA

Culinary Arts 1994 • Pastry Chef, Babbo, New York, NY • babbonyc.com

Gina DePalma's simple desserts not only showcase her creativity and love of regional ingredients, but have made her one of this country's most acclaimed pastry chefs. She won the James Beard Outstanding Pastry Chef Award in 2009, after having been nominated seven times. *Pastry Arts & Design* named her one of the country's Top Ten Pastry Chefs in 2005 and *Bon Appétit* Top Pastry Chef in 2008. DePalma graduated from ICE's culinary program but switched her allegiance to sweets after a stint in *Chanterelle's* pastry kitchen. She then

spent two years at *Gramercy Tavern*, followed by the *Cub Room*. In 1998, Mario Batali recruited DePalma to open *Babbo Ristorante* and *Enoteca*, and she has headed the pastry kitchen there ever since. She has contributed to *The Babbo Cookbook*, and is frequently featured on the Food Network and in national publications. In 2007, she published *Dolce Italiano: Desserts from the Babbo Kitchen*.



STEPHEN DURFEE

Pastry Arts 1991 • Pastry Chef-Instructor, Culinary Institute of America, Greystone, CA • ciachef.edu/California

As a prospective student, Stephen Durfee ventured into the kitchen of what was then Peter Kump's and found Nick Malgieri preparing for an event. Malgieri told him that if he was serious in his commitment, Durfee should stick around and help. Slathering a mixture of butter and lard onto dough for a sfogliatelle was the point of no return for Durfee, who had been teaching English and history at a boarding school until then. During the five years that he spent at the *French Laundry*, he won the 1998 James Beard Award for Outstanding Pastry Chef

and was one of the 1999 *Pastry Arts & Design* 10 Best Pastry Chefs in America. Before joining the California branch of the Culinary Institute of America in 2000, he was executive pastry chef of *Charles Nob Hill* in San Francisco, while his East Coast experiences include the *Wheatleigh Hotel* in Lennox, Massachusetts and *Alison on Dominick Street* in New York.



CLAUDIA FLEMING

Culinary Arts 1988 • Pastry Chef/Owner, The North Fork Table and Inn, Southold, NY • northforktableandinn.com

Claudia Fleming made her mark as one of the country's top pastry chefs at *Gramercy Tavern*, winning the James Beard Award for Outstanding Pastry Chef in 2000. That year, *Pastry Arts & Design* also named her one of the Top 10 Pastry Chefs in America, and in 2002 she won the Best Pastry Chef of the Year Award from *Bon Appétit*. Fleming's restaurant career started by chance in 1984, when she waited tables at Jonathan Waxman's groundbreaking *Jams*. After graduation, she took an

entry-level position behind the stoves at *Union Square Café*, which led to an assistant pastry chef job. Fleming then worked under Pierre Hermé at *Fauchon* in Paris. She became pastry chef at *Gramercy Tavern* when it opened in 1994, remaining there until 2003. In summer 2006, she opened the *North Fork Table and Inn* on Long Island's North Fork with her husband, chef Gerry Hayden.



TIM HEALEA

Culinary Arts 1998 • Pastry Chef/Owner, Little T American Baker, Portland, OR • littletbaker.com

Tim Healea's passion for baking has won him numerous awards and medals. In 2002, he was selected for the Bread Bakers Guild Team USA; he also competed in the viennoiserie category at the Coupe du Monde de la Boulangerie (World Cup of Baking) in Paris, where the team took second place. In November 2004, *Food & Wine* named him one of the nation's top culinary professionals under the age of 35. A Washington State native, Healea moved to New York to work as a copy

editor and editorial assistant after graduating from the Medill School of Journalism at Northwestern University. After ICE, he continued his training at the National Baking Center in Minneapolis. Healea has been back on the West Coast since 1998, establishing his baking career at artisan *Pearl Bakery*, in Portland, OR. In 2008, he opened his own shop, *Little T American Baker*, which *The Oregonian* named Bakery of the Year in 2008.





be they near or far, what are some of your favorite restaurants either casual or formal ?

- Tetsuya, Sydney, Australia ... Tina Bourbeau
- Hog Island Oyster Bar, San Francisco, CA ... Wendy Kromer-Schell
- Per Se, New York, NY ... Allison Vines-Rushing
- Tour d'Argent, Paris, France ... Edward Frady
- The Slanted Door, San Francisco, CA ... Bridget Batson
- Serenade, Chatham, NJ ... Tim Koch
- Sushi Yasuda and Lupa, New York, NY ... Randy Zweiban
- El Naranjo, Oaxaca, Mexico ... Ivy Stark
- Sally's Pizza, New Haven, CT ... Missy Robbins
- B's Barbecue, Greenville, NC ... Inez Ribustello
- Gary Danko, San Francisco, CA ... Brian Recor
- Charlie Trotter's, Chicago, IL ... David Pelaez
- Lobster Box, City Island, NY ... Derek Nottingham
- Hélène Arroze, Paris, France ... Jordy Lavanderos
- Newtown Circus, Singapore ... Dan Segall
- Jadis, Paris, France ... Edward Behr
- Spigolo, New York, NY ... Ellen Mirsky
- Fruition, Denver, CO ... Joan Brett
- La Grenouille, New York, NY ... Mary Barber
- Al Di La, Brooklyn, NY ... Juliette Pope
- Dovetail, New York, NY ... Marc Tessitore
- Trattoria, Presov, Slovakia ... Matt Weingarten

PASTRY & BAKING

WENDY KROMER-SHELL

Pastry Arts 1993 • Owner, Wendy Kromer Confections, Sandusky, OH • wendykromer.com

Ohio-native Wendy Kromer-Schell traveled the world for 10 years as a Paris-based fashion model before enrolling at [ICE](#) in 1993. Her fashion background shows in her inspirations, which she lists as textiles, trimmings, colors, and textures. She became a contributing editor for *Martha Stewart Omnimedia* in 1995, and has since produced many of the wedding cakes in *Martha Stewart Weddings*, along with many of the decorated cakes, cookies, and sugar-related stories that appear in *Martha Stewart Living* and in Stewart's televised programs and

catalog. She also co-authored the 2007 book, *Martha Stewart's Wedding Cakes*. Kromer-Schell learned the art of cake decorating by working for one of the top cake designers in the business, Colette Peters. After just 10 months there, she took top honors for her decorative sugar work at the 1995 Culinary Art Show in New York. She and her husband returned to Ohio in 2004, where she opened [Wendy Kromer Confections](#).



ELLEN MIRSKY

Pastry Arts 1996 • Executive Pastry Chef, Public Restaurant, NYC • public-nyc.com, emChocolatier • emchocolatier.com

Ellen Mirsky's passion for sweets has taken her through some of the finest pastry kitchens in New York, including those of Charlie Palmer, Todd English, Rick Moonen, and Pichet Ong. She opened her own artisan confectionery, [EMchocolatier](#), in 2007. Her chocolates, made with unexpected, rarefied flavors such as saffron, jasmine, and ancho chili, quickly developed a cult following. At the Australian-themed [Public](#), many of her popular desserts—such as plum-star anise crumble or

hokey pokey ice cream with passion fruit caramel sauce—are innovative riffs on Down Under classics. Mirsky left behind a career in fashion to enroll at [ICE](#) and begin a new life in food. Inspired by her travels around the world, she has brought back the best and most exciting ideas and ingredients for desserts at home.



MEADOW RAMSEY

Pastry Arts 2002 • Pastry Chef, Campanile, Los Angeles, CA • campanilerestaurant.com

Meadow Ramsey was just a teenager in Seattle when her first boss told her that the kitchen was no place for a girl. She quit on the spot and went to work at Tom Douglas' [Café Sports](#). After moving to New York in her early twenties and finding restaurants there intimidating, she switched to non-profit work, but September 11, 2001 caused her to reconsider. Her [ICE](#) externship at [Craft](#) led to a pastry position at [Gramercy Tavern](#). Inspired by the restaurant's use of local and seasonal ingredients, she stayed there two years, before

moving to Los Angeles for her husband's acting career. She spent five years as pastry chef of [O-Bar](#) in West Hollywood, and joined Mark Peel's famed [Campanile](#) in June 2009. She now also heads the pastry departments of two new Peel projects: [The Point](#), a casual lunch place, and [The Tar Pit](#), a cocktail lounge and supper club.



CARYN STABINSKY

Pastry Arts 2002 • Pastry Chef, Monkey Bar, New York, NY • monkeybarnewyork.com

Caryn Stabinsky enjoys life on a learning curve. Her time as a pastry chef in some of New York's most cutting-edge restaurants, including [Oceana](#), [wd-50](#), [Jefferson](#), [Suba](#), and [Ureña](#), has offered her plenty of opportunities to incorporate surprising flavors into her cosmopolitan repertoire. After her externship at [Oceana](#), she spent several more years working there for David Carmichael. She then moved to [wd-50](#), where she joined the team of experimental pastry chef Sam

Mason. As the creator of the wildest panna cotta (beet, paired with sour-cream ice cream and orange salt) ever given full-page star billing in *Time Out New York*, she finds herself challenged by the more traditional approach called for at the historic [Monkey Bar](#). Her new menu features comfortable items like huckleberry-quince crisp, red velvet cake, and sticky toffee pudding—the specialty of the house.





what advice do you have for current students?

“Becoming a chef is not just about the appropriate seasoning or building tastes and flavors. It is about excellence, becoming a professional, hence a role model for aspiring young cooks to emulate. Aim high, dream big, follow where your career leads you and be the best of what you can be.” —*David Pelaez*

“Be willing to take criticism and learn from it. Know that culinary learning will be a lifelong commitment, and stay informed. And finally don’t forget to acknowledge the dishwashers, for without them our job would be much more difficult.” —*Edward Frady*

“Learn technique, use quality ingredients, preparation is everything, and don’t forget it’s a service industry.” —*Stephen Durfee*

“Work as much as possible while in school. Offer your services for free just to get into great kitchens. And learn as much butchering as you can.” —*Marc Meisel*

“It takes focus, dedication, and patience to succeed in the culinary world. There is no shortcut to paying your dues and getting the experience you need to succeed.” —*Randy Zweiban*

“Don’t be too eager to advance to a sous chef or chef position. Enjoy the path of learning and absorb everything you can. The rest will follow.” —*Missy Robbins*

“Repetition is only mindless if you stop paying attention. Every plate is a chance to do better.” —*Colin Alevras*

“Ask questions, and learn all that you can from every experience good or bad. Don’t be put off by the long hours and repetitious tasks; while it may seem mundane it’s actually molding you into the chef or cook you’re destined to become. Learn the administrative side of the business: being creative is one part, but being able to read a P&L statement is just as important.” —*Carlos Jorge*

“Travel away as far as you possibly can while you still have time...you can always come back, if you like. But get out there in the world before you have too much tying you down. Backpack through Malaysia, go broke in Shanghai, find people with whom you do not share a language except cooking... and cook with them.” —*Dan Segall*

“In my experience, a culinary career has been a lot of hard work. It helps to have a clear focus: to know what really interests you. In those who work for me, two things I especially look for are skill and discipline.” —*Edward Behr*

Elisa Strauss represents a new generation of top cake designers, who approach their trade as artists as much as chefs. A graduate of Vassar and the Art Institute of Chicago, Strauss was working as a designer for Ralph Lauren when she started using cake as a creative medium. She launched *Confetti Cakes* in 2000. Her creations have appeared on the *Today Show* (one was selected as the winner of a *Today Throws a Wedding* series), *Sex and the City*, and *The View*, and in *Martha*

Stewart Weddings, *InStyle*, *Marie Claire*, *Elle*, *Modern Bride*, *Bridal Guide*, and many more. She has appeared in person on *Food Network Challenges* and *30-Minute Meals With Rachael Ray*. Strauss is the author of two books, *Confetti Cakes Cookbook* and *Confetti Cakes for Kids*. She is working on a DVD, building on the audience captivated by her YouTube videos.

ELISA STRAUSS

Pastry Arts 2000 • Owner, Confetti Cakes, New York, NY • confetticakes.com



FOOD JOURNALISM & TELEVISION

GRETA ANTHONY

Culinary Arts 1995 • Producer, *The Martha Stewart Show*, New York, NY • marthastewart.com

Greta Anthony, a Massachusetts native, was originally in the jewelry industry, but looking to change careers became a work-study student at ICE. For her externship, Greta chose *Martha Stewart Living* and scored a number of firsts at the young company, including being the first extern ever accepted in the test kitchen and, within the matter of a few months, becoming the first full-time food person hired for the company's growing television division. As a producer,

she has won several Emmy awards, plus James Beard Foundation Awards for Best Television Food Segment in 2003 and 2005. Anthony says that a great segment introduces viewers to something new and exciting, keeps the host entertained as well, and develops the idea or recipe with faultless clarity—all in as little as three minutes.



EDWARD BEHR

Culinary Arts 1984 • Founder, *The Art of Eating*, Peacham, VT • artofeating.com

In 1986, after working for a dozen years as a carpenter, Behr created the quarterly *The Art of Eating*. From the first modest eight-page issue, it has grown to become one of the nation's most respected and influential periodicals about food and wine. Behr's writing and magazine focus on taste, especially the connection between taste and the places food and wine come from. He has written about many of the best farmers and food artisans in France, Italy, and the United States.

He is also the author of *The Artful Eater* and is currently working on his next book, *Fifty Foods*. Behr served on the first international jury for the Slow Food awards, and speaks internationally on food and culture. He has been featured in publications ranging from *The New York Times* and *The Atlantic* to *Forbes* and *The Financial Times*. He writes and publishes from the Northeast Kingdom of Vermont.



TRISH MAGWOOD

Culinary Arts 1998 • Owner, dish cooking studio, host, *party dish*, Toronto, Canada • dishcookingstudio.com

Trish Magwood launched dish cooking studio, her Toronto-based cooking school, in 2000 and soon grew it to include a café and a catering division. In 2004, Food Network Canada contacted her to launch her own TV show, *party dish*, which focuses around her interactions with local food producers and with her guests. After graduating from ICE, she worked as a private chef, ran her own catering company, and spent two years in Burgundy and Provence working for a

travel company. Magwood's signature entertaining style is to use local and seasonal ingredients to create simple dishes that are within reach of the busiest hosts. She is also the author of *Dish Entertains*, published in 2007.



FOOD JOURNALISM & TELEVISION

SUSIE MIDDLETON

Culinary Arts 1992 • Editor-at-Large, *Fine Cooking*, Newtown, CT • finecooking.com



Susie Middleton is a food writer, magazine editor, chef, and recipe developer. Her first cookbook, *Fast, Fresh & Green*, was published in April 2010. Susie is the former editor and current editor-at-large for *Fine Cooking* magazine, where she contributes regular features and recipes. After graduating from ICE in 1992, Susie cooked at *Al Forno* restaurant in Providence, RI, wrote freelance food features for the *Providence Journal's* Sunday magazine, and worked as a chef for a takeout market and caterer in Newport, RI. In 1996, Susie joined

the young *Fine Cooking* as an associate editor and, over the next 11 years, became managing editor, executive editor, and top editor. Middleton returned to freelancing in 2008, moved to Martha's Vineyard, and became involved in supporting local and sustainable agriculture. She served as consulting editor for the launch of *Edible Vineyard* in 2009, and currently blogs about local eating on the green page of the *Huffington Post*.

JAN NEWBERRY

Culinary Arts 1988 • Food & Wine Editor, *San Francisco*, San Francisco, CA • sanfran.com



Jan Newberry credits her time at ICE for putting her on the path to her career as a food journalist: "I recommend it to every young writer I meet," she says. "There's no substitute for the kind of hands-on education I got at ICE." After graduating, Newberry was the managing editor of *Fine Cooking* for two years, followed by a contributing editor position at *Food & Wine* for a year. She then became food and wine editor of *San Francisco* magazine in 2000, where her work

ranges from articles on farmers' markets to restaurant reviews. Newberry has also written for *Bon Appétit*, *SELF*, *Esquire*, and *Food Arts* and is a frequent culinary resource for TV and radio stations in San Francisco.

GAIL SIMMONS

Culinary Arts 1999 • Special Projects Manager, *Food & Wine*, Judge, Bravo's *Top Chef* series • foodandwine.com



As a judge on Bravo's wildly popular *Top Chef* and *Top Chef Masters* and the host of *Top Chef: Just Desserts*, Gail Simmons' face and culinary discernment are equally well known to millions of Americans. Simmons has been with *Food & Wine* since 2004, handling special projects that involve both the magazine's marketing and editorial teams, as well as acting as a spokesperson for the magazine at events and on television shows such as NBC's *The Today Show*, CBS's *The Early Show*, and Fox & Friends. Until 2010, she was also the director of the

Aspen *Food & Wine Festival*. She began her career as a food journalist in Toronto. She cooked at *Le Cirque 2000* and *Vong*, before becoming Jeffrey Steingarten's assistant at *Vogue*; she credits him as one of her greatest inspirations. She was then special events manager for Daniel Boulud's restaurant group, her last step before *Food and Wine* and *Top Chef*.

SUSAN STOCKTON

Culinary Arts 1993 • Vice President, Culinary Productions, Food Network, New York, NY • foodnetwork.com



For more than 15 years, Susan Stockton has been a key contributing partner in one of the most significant culinary developments of our time, *Food Network*. Before her jump to culinary media, Stockton ran her own graphic design company for 20 years, followed by her own catering and special event firm for two years, in Massachusetts. After briefly working at *La Tulipe* and freelancing as a food stylist, Stockton joined the budding network as a freelance stylist and a cook, but

her responsibilities quickly grew and she developed the *Food Network Kitchens* into a food authority, while increasing its staff from six to 23. She made cookbook authors of her team, with the publication of *Food Network Kitchens Cookbook*, *Making it Easy*, and *Food Network Kitchens Get Grilling*, in addition to providing content and recipes for departments that include the network's website, marketing, sales, production, and its parent company's news service.

RESTAURANT & FOOD SERVICE MANAGEMENT

SUZANNE BARR

Culinary Arts 1997 • Senior Consumer Culinary Specialist, Englewood Cliffs, NJ • unilever.com

Armed with a degree in food science from Pennsylvania State University, Suzanne Barr launched her career in research and product development at [Entenmann's Bakery](#) and the [Kraft Foods Test Kitchen](#). Her work began taking a more artistic turn when she left Kraft to enroll in [ICE](#), where she won a James Beard Scholarship and graduated with honors. A lucrative freelance life as a recipe developer, tester, and food stylist followed; Barr's long client list includes the [Food Network](#), [Saveur](#),

[Martha Stewart](#), [Food & Wine](#), and [Unilever](#). She now works full time in the [Unilever Consumer Kitchens](#) as a senior consumer culinary specialist, managing the consumer culinary work for the Bertolli, Knorr, Lipton Teas, and Country Crock Side Dishes lines, among others.



TINA BOURBEAU

Culinary Arts 1993, Culinary Management 2001 • Senior Director of Research and Development, Fresh Direct, NYC • freshdirect.com

Tina Bourbeau began her life in food at 14, bicycling to work at a Florida Chinese restaurant where the authentic family meal was a daily learning experience and thrill. A string of equally colorful waitressing and kitchen jobs followed throughout college. They eventually became more valuable to Bourbeau than anything she was learning in class. When a friend bought her a subscription to [Food Arts](#), her path was suddenly clear, and she made her way north to [ICE](#). Upon graduation, she quickly moved up the ranks in

New York, from line cook at [Oceana](#) and poissonier at [C.T. \(Claude Troisgros\)](#) to omikase chef at [Nobu](#), head chef at [Nobu Next Door](#), executive sous chef at [Cello](#), and chef de cuisine at [Nicole's](#). Along the way, Bourbeau picked up a culinary management degree from [ICE](#). She joined [Fresh Direct](#), New York's pioneering online supermarket, in 2006. There, she works with a team, in conjunction with the executive chef of the kitchen, and conceptualizes all the items of the prepared food division.



EDWARD FERON

Culinary Arts 1980 • New York Division of Sales Manager, Dairyland/Chef's Warehouse • dairylandusa.com

In his managerial role at [Dairyland](#), Edward Feron has an unusual perspective. He not only serves chefs, he is one himself—with a considerable pedigree. Before joining this major broad line food distributor, Feron worked for 10 years in three of the finest kitchens in New York, under Gray Kunz, Terrance Brennan, and Jean-Michel Bergougnoux. That experience proves invaluable in his current role. At [Dairyland](#), Feron has moved from a sales role to business development, produce and specialty

foods management, and division sales management. The company is known to every top New York restaurant as an important source of not just staple ingredients, but specialty items such as caviar, truffles, charcuterie, game, smoked fish, and fresh and frozen seafood.



TOM GILLILAND

Culinary Arts 1991 • Owner, Fonda San Miguel, Austin, TX • fondasanmiguel.com

Tom Gilliland's lifelong love of Mexican cuisine began in 1967, when he went to Mexico as an exchange student from the University of Texas-Austin law school. Before founding [Fonda San Miguel](#) in 1975, he had launched [San Angel Restaurant](#) in Houston, which he says were the first restaurants in Texas to "offer the traditional and authentic regional cuisines of Mexico." In 1997, [Fonda San Miguel](#) won a [Restaurants & Institutions Ivy Award](#)

for Excellence in Food Service. While his longtime chef - Miguel Ravago takes care of the kitchen, Gilliland hires and manages the front-of-the-house staff and directs the interior design and art collection of the restaurant. Gilliland and Ravago's first book together, [Fonda San Miguel: Thirty Years of Food and Art](#), received an International Association of Culinary Professionals' Cookbook Award in 2006.





more advice for students...

“Work harder than everyone. Take advice and criticism (both good and bad) because it will only make you better and stronger.” —*Eric May*

“Pay your dues at the beginning and cope with all the hardships that are associated with starting at the very bottom. Also, have fun in your work. People will taste it in the food you cook or bake.” —*Fadi Jaber*

“Read! Read cookbooks, trade magazines, and business publications. They are useful to further your education and staying on top of culinary trends and concepts. To earn more you must learn more.” —*Brian Recor*

“Spend time with as many different chefs as you can. Two years is a good span. A good chef, teacher, and mentor will regret to lose a trained talent but he or she should be your best source to move to your next kitchen.”

—*Derek Nottingham*

“Don’t quit! You will want to many times, but to be successful in this field you must persevere!”

—*Allison Vines-Rushing*

“Develop what you want of a food career. One can be a prep chef all their life and be happy, others have other ambitions—measure them with reality.”

—*Armandino Batali*

“Remember that when you graduate you aren’t a chef yet, you’re a cook. There’s still a lot to learn out there.”

—*Marc Murphy*

“Be careful of the lure of moving from one place to another too quickly. It is important to get a solid foundation so you can build on that as you progress professionally.”

—*Ed Feron*

“Find mentors you love who you can learn from every day, take time to travel and expose yourself to foreign ingredients, people, and cultures. Be humbled by the world around you. Enjoy every bite you take but remember to choose each bite wisely. Most of all, be respectful of the vast culinary champions and histories that have come before you, honor them and they will in turn open doors for you.” —*Gail Simmons*

“Love your profession and be proud of it. Be patient and helpful to your peers and classmates. Be thankful to the staff, assistants and stagiaires who are always around to assist you. Most of all, respect and be grateful to your mentors and teachers because they are the backbone of your future career in the culinary industry.” —*Jill Sandique*

“Follow your passions; always cook with love; work for the best chef you can find; remember there is always more to learn.” —*Joan Brett*

“Accept the grunt work and other challenges, be happy about it and just say ‘yes.’ Do not argue or question, and all will fall into place over time. It’s all about attitude, patience, meticulousness, and stamina, with passion of some sort fueling the whole undertaking of starting a culinary career.”

—*Juliette Pope*

“Make sure you are always cooking the food you love to eat. Keep a notebook! And go to work for a chef you would someday like to be. Also do not forget that the proof is always in the pudding!” —*Matthew Weingarten*

RESTAURANT AND FOOD SERVICE MANAGEMENT

MICHAEL LAWRENCE

Culinary Arts 1990 • Director of Operations, The Dinex Group, New York, NY • dinexgroup.com

In his role of director of operations for the [Dinex Group](#), Michael Lawrence oversees all of renowned chef Daniel Boulud's restaurants, including [Restaurant Daniel](#), [Café Boulud](#), and [DB Bistro Moderne](#). Within the famed four-star organization, Lawrence's knowledge and talents shape everything from kitchen maintenance, dining room music, and china purchasing to carpet replacement, staff recruiting and training, menu layout, and guest feedback. Lawrence has been with [Dinex](#) since 1998, when he was hired as assistant manager of

the flagship restaurant. He became general manager a year later, and received his current assignment in 2005. Lawrence moved to New York City after attending college in Louisiana, and worked at [The Quilted Giraffe](#) and at [March](#). He took a sabbatical from March to attend [ICE](#), then became general manager at [La Colombe d'Or](#).



MARC MEISEL

Culinary Arts 1997 • Founder, Tossed, New York, NY • tossed.com

Barely a year after graduating from [ICE](#), Marc Meisel opened [Tossed](#), which transformed New Yorkers' lunch by way of tossed salads. Many copycats have followed, but his commitment to offering high-quality ingredients and a restaurant-like experience is what distinguishes Meisel from the lot. [Tossed](#) now has locations all over the nation, including franchise operations in seven states. In the early 1990s, Meisel was a drummer for the group Mama Kettle, which opened for rock icons like Bad Company, Ted Nugent, and Lynyrd Skynyrd. When

the band broke up, the Brandeis graduate decided to enroll in [ICE](#)'s culinary arts program. While there he spent a few months working as a management extern at [March](#), and then worked at Chef Larry Forgione's [An American Place](#) as a line cook. The restaurant suited Meisel because of his attraction to fine American cuisine, he says.



DEREK NOTTINGHAM

Culinary Arts 1991 • General Manager, Sodexo Government Services, Fort Meade, MD • sodexo.com

In 2005, Derek Nottingham became the executive chef for a Sodexo group of 14 foodservice operations under government contracts, which generate \$13 million in annual sales. He supervised and developed more than 180 employees, working to satisfy 16,000 daily guests. He switched to a managerial position in 2007, but still cooks every once in a while—his team appreciates that he can make 160 gallons of soup in two hours. Large jobs don't scare him, since his experiences include working in executive positions for [Sodexo Marriott](#)

[Services](#) at the Exxon headquarters in Texas, [Food Glorious Food](#) in Dallas, and the [National Gallery of Art](#) and the [International Monetary Fund](#) in Washington D.C. When he was 6 or 7, Derek Nottingham started telling people he was going to be a chef, but he had to wait until the ripe age of 13 to earn his first paycheck from a restaurant. He was a sous chef by 21.



WINE AND BEVERAGE MANAGEMENT

COLIN ALEVRAS

Culinary Arts 1993 • Beverage Director, Momofuku, NYC • momofuku.com



Colin Alevras became a downtown star in 1999, when he opened the 24-seat **Tasting Room** restaurant on Manhattan's East Village. His expertly selected inventory of American boutique wines—he holds a certificate from the Sommelier Society of America, in addition to his degree from **ICE**—was lovingly matched to his small, market-driven menu, which changed nightly. Accolades from *Food & Wine*, *Wine Spectator*, and the *Zagat Survey* were quick to come. The **Tasting Room** expanded to a larger location in the original

neighborhood and a second location, in Nolita, and remained a presence on the New York dining scene for 10 years. Alevras then became sommelier and beverage director at Daniel Boulud's **DBGB Kitchen and Bar**, before joining David Chang's operations as beverage director for the trendsetting **Momofuku** restaurants.

HENRY DAVAR

Culinary Arts 2002 • Wine Director, Del Posto, NYC • delposto.com



Henry Davar credits his education at **ICE** with having opened any and every restaurant door in New York. Since graduating, he has taken full advantage of that access, starting out as an intern at **Restaurant Daniel** before moving to a garde-manger position at **Chanterelle**. He completed training with the American Sommelier Association and the Court of Master Sommeliers, and served as a sommelier for Danny

Meyer's **Union Square Hospitality Group** and numerous restaurants in the **Batali and Bastianich Hospitality Group**. At **Del Posto**, he oversees a Wine Spectator Grand Award-winning list of over 2,400 Italian selections and a staff of five sommeliers.

JULIETTE POPE

Culinary Arts 1994 • Beverage Director, Gramercy Tavern, New York, NY • gramercytavern.com



After graduating from the University of Virginia, Juliette Pope spent a summer working on a ranch in Wyoming. She traveled around Europe, worked for a year with Wachovia bank in Atlanta, returned to Wyoming, got her footing as a cook, and moved to Rome, Italy for a year. She then worked in a gourmet take-out/catering business in Atlanta before enrolling at **ICE**. After her externship at March, she spent six years cooking in kitchens around New York, including **Zoe**, **Union Square Café**, and **Gramercy Tavern**. Hoping one day to open a

restaurant with her husband (whom she met at **Zoe** and is now chef/owner of **Trestle on Tenth**), Pope asked to gain experience at the front of the house. Paul Grieco, the wine director of **Gramercy Tavern** at the time, realized her talent and took her under his wing. She worked her way up, going from captain, floor manager, assistant beverage director, to beverage director in 2004.

INEZ HOLDERNESS RIBUSTELLO

Culinary Arts 1998 • Owner, On the Square, Tarboro, NC • onthesquarenc.com



It didn't take long for Inez Ribustello to establish herself as one of the top wine experts in the country, with a résumé that includes shaping the wine programs of **Windows on the World** and **Blue Fin** in New York City, the **Borgata Casino**, Hotel and Spa in Atlantic City, and her own **On the Square** in her native North Carolina. As **Windows on the World's** beverage director after just a year in the industry, she was a buyer for the largest grossing restaurant in the North America. In 2002, the Ribustellos opened **On The Square**, a combination

restaurant, wine bar, and wine store. For two more years, Ribustello commuted to Atlantic City, where she handled wine selection, service, and education for the Borgata's 11 restaurants. In 2009, she was a second runner up for the American Sommelier Association's Best Sommelier in America, while **On the Square** received *Wine Spectator's* Best of Award of Excellence.

which chefs, mentors or travels have had a strong impact on your career?

“Working at **Alain Ducasse** certainly was the most influential stage of my cooking career. I was immersed in [his] methodology of cuisine, where there is no limit to learning.”
—*Allison Vines-Rushing*

“I have had two mentors in my career, one being Chef **Norman Van Aken**, whom I spent about 7 1/2 years of my career with, including being his partner at Norman’s in Coral Gables, Florida. The second is **Rich Melman**, the founder of Lettuce Entertain You; I had the good fortune to be his partner at Nacional 27 in Chicago.” —*Randy Zweiban*

“I spend a lot of time traveling in Mexico, especially Oaxaca and Veracruz; **Diana Kennedy** has been a huge influence. **James Beard** as well—I have a deep respect for the purity of his style.” —*Ivy Stark*

“In my former career, I traveled the globe for a decade. Although my travels were not for ‘culinary’ reasons, I was able to experience the cultures, landscapes, architecture, and cuisines of these areas. **Martha Stewart** and the editors of **Martha Stewart Living Omnimedia** [also] have had a profound impact on my career.” —*Wendy Kromer-Schell*

“Working as a stagiaire at Arpège [in Paris]. Chef **Alain Passard** and a crew of six created three-star food in a tiny kitchen with twice daily deliveries.” —*Colin Alevras*

“A year of living in Rome back in the early 90’s; **Michael Romano** at Union Square Cafe; **Tom Colicchio** at Gramercy; **Danny Meyer** at both places and of course still to this day; and most directly influential in my current life today, **Paul Grieco** (former wine director of Gramercy).” —*Juliette Pope*

“**Marcus Samuelsson** came in to give a talk [at ICE]. I was torn between taking an internship in Singapore or trying to get on the Michelin trail in France. The training in France would have been phenomenal, but in my heart I wanted to cook Asian food. Chef Samuelsson encouraged me to head to Singapore. He said, ‘If you want to work for a great French chef, you can do that right here in New York. But if you really want to get to the heart of Asian cooking, you better get out there.’ A few months later I landed in Singapore for a six-month internship. That was seven years ago and I am still [in Asia]. Seeing the world and experiencing different cuisines and cultures has done more to develop my cooking style than reading books or surfing the net.” —*Dan Segall*

“As a child living in Europe I experienced many different foods, [but] the person who really shaped my attitude and feelings about food was **Jean-Georges Vongerichten**. I did my externship at JoJo and I was the first apprentice Jean-Georges had ever had and as soon as it ended I was offered a job. What I learned from him was an invaluable lesson in the respect for quality food and service. I have taken what I learned from him and applied to all aspects of my career from restaurants to private cheffing to high volume catering.” —*Marc Tessitore*

“My latest culinary hero, Chef **Peter Hoffman**, is just a giant in our field, especially in regards to the sustainability of our food systems and our impact on our communities at large. Even though I met him a little later in my career, my chance to collaborate with him as his chef de cuisine at Savoy is an experience without compare. This job opportunity brought my culinary universe full circle, and has helped me define my own unique and inimitable style of cooking and thinking about food.” —*Matthew Weingarten*



CATERING

JASON APFELBAUM

Culinary Arts 1999 • President/CEO, Chef & Company, New York, NY • chefandco.com



At [Chef & Company](#), one of New York's top catering companies, Jason Apfelbaum presides over 315 employees and executes over 2,000 events a year. His client roster includes Liz Claiborne, Nike, Google, Jay-Z, MTV, and CondéNast. Always up for a challenge, Apfelbaum renovated his [Ate 18](#) by [Chef & Company](#), an offshoot of his multi-million dollar company, in spring 2005, and made it a go-to destination for lunch in the Flatiron area. Before his culinary life, Apfelbaum published a real estate monthly in southern California,

which the *Los Angeles Times* purchased in 1999. He originally intended on opening a bed and breakfast, so wanted to make sure he'd be able to prepare breakfast if his chef did not turn up for work. But he changed his mind after listening to a caterer address students while he was at ICE.

MARY CORPENING BARBER & SARA CORPENING WHITEFORD

Culinary Arts 1990 • Food Writers and Culinary Consultants, Thymes Two Inc., San Francisco, CA • maryandsara.com



Mary Barber and Sara Whiteford are probably the most recognizable, if not the only, set of culinary twins in the country due to their countless media appearances and the more than one million books bearing their names that have sold. The North Carolina natives' passion for the culinary world surfaced when they were young girls, the identical twins say. They attended [ICE](#) while still in college, and then took several trips to France to further their culinary education. Their combined restaurant

experience includes [Montrachet](#), [The Quilted Giraffe](#), [Tribeca Grill](#), and [March](#) in New York and [Aqua](#) in San Francisco. In 1994, they formed [Thymes Two Catering](#) in San Francisco, and have since written eight books—such as *Smoothies*, *Wraps*, *Bride & Groom's First and Forever Cookbook*, *Skewer it!*, and *Super-Charged Smoothies*—in addition to catering parties and events.

OMRI GREEN

Culinary Arts and Culinary Management 2003 • Operations Manager, Hudson Yards Catering, New York, NY • hyncyc.com



As operations manager of Danny Meyer's [Hudson Yards Catering](#), Green covers many positions at once. He oversees the launch of new business initiatives and supervises event logistics, the beverage program, and facility management. He jump-started this career with two [ICE](#) diplomas, in culinary arts and culinary management. While he has had a passion for food for as long as he can remember, he says, he did not settle on it as his life's work until after a four-year flirtation with

the film industry. He rose up quickly, however: From an entry-level job at Meyer's then-new [Blue Smoke](#) in 2003, he was promoted to catering manager in just one year. He began in his present position in 2007.

MARC TESSITORE

Culinary Arts 1993 • Founder/Chef, Season's Distinctive Catering, New York, NY • seasonsnyc.com



Marc Tessitore enjoyed a brief fling with acting (a few soaps and some episodes of *Law and Order*) before discovering true love in the kitchen at [ICE](#). His externship and subsequent employment at [JoJo](#), under Jean-Georges Vongerichten, was even more life-changing. To this day, his Asian-inflected American cooking still bears the stamp of that formative experience, and has earned him raves from a wide and glamorous spectrum of New York City catering clients.

Tessitore founded [Seasons Distinctive Catering](#) with his business partner, Robert Zimmerman, in 2001. The company has been profiled in *Time Out New York*, *City Wedding*, *BizBash*, *New York Wedding*, and *Weddings New York*.

HOTELS & CORPORATE DINING

RICHARD BEICHNER

Culinary Arts 1991 • Executive Chef, Vail Cascade Resort & Spa, Vail, CO • vailcascade.com

Richard Beichner tuned to food as a college student in New York in the late 1980s. He tasted his way around town, and remembers in particular one meal at Jean-Georges Vongerichten's **JoJo** that opened his eyes to French-Asian fusion and changed the way he thought about cooking. He went on to build a career in the kitchens of major luxury resorts, from the golf country of the Georgia coast and Grand Traverse, MI, to the slopes of Vail, CO, where today he manages four restaurant

kitchens for **Vail Cascade Resort**, a *Condé Nast Traveler* 2009 Gold List winner. It's a job that calls for a cool head, sound managerial skills, and a wide experience of radically different kinds of cuisines, including homey Southwestern, rustic Alpine Swiss, and international fusion.

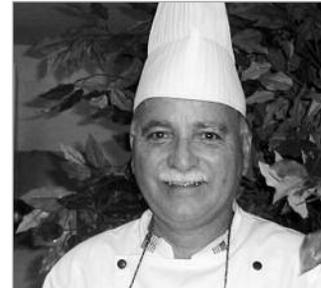


EDWARD FRADY, CCA, CFBE, FMP, CEC, AAC

Culinary Arts 1986 • Culinary Consultant/Executive Chef, Honolulu, HI

The long list of capitalized letters that follow Edward Frady's name stand for Certified Culinary Administrator, Certified Food and Beverage Executive, Certified Executive Chef, and Foodservice Management Professional. After graduation, he cooked in France for a year, before moving back to Hawaii to work at a **Hyatt Regency** restaurant. Frady then taught culinary arts classes at the **University of Hawaii** in Hilo. He opened his own restaurant, **Edward's at Kanaloa**, in 1993. He was voted Western Regional Chef of the Year by the

American Culinary Federation in 1999, Chef of the Year by the Kona Chefs Association in 1995, and inducted in the American Academy of Chefs in 1998. He is also a former president of the Hawaii Restaurant Association. After closing his restaurant in 2002, he now helps operations reshape and refocus their budget and menu, and is the preschool to middle school food service manager for Kamehameha Schools' Kapalama campus.



CARLOS JORGE

Culinary Arts 2001 • Executive Chef, St. Regis Princeville Resort, Kauai, HI • stregisprinceville.com

Carlos Jorge has made a specialty of opening major resorts, most recently the **St. Regis Princeville** on Kauai, HI, a Starwood property where he serves as executive chef, supervising four restaurants and a staff of 60. This is Jorge's second opening with Starwood: in 2006, he launched the kitchens at the **Resort at Singer Island**, in Palm Beach County, Florida. At his first big-hotel assignment, André Balasz's **Raleigh** in South Beach, Jorge worked closely with consulting chef Eric Ripert for

four years. He served his **ICE** externship in New Orleans, at **Herbsaint** under Donald Link, and established his reputation behind the stoves at **Mercer Kitchen** and **Butter**, in New York. Today, as Jorge takes on ever-bigger projects, he considers himself to be as much a businessman as he is an artist, understanding the importance of being able to read a P & L statement.



TIM KOCH

Pastry Arts 1996 • Executive Pastry Chef, Baltusrol Golf Club, Springfield, NJ • baltusrol.org

Pastry Chef Tim Koch has been involved with an impressive array of national and international pastry competitions: He competed at the Southern Pastry Classic (his team took third place), Beaver Creek 2000 World Pastry Forum (featured in a two-part Food Network special), and the U.S. Pastry Competition (his first solo competition). A recipient of numerous awards, including the gold medal in the Petits Fours Glacés category of the International Geneva Association and A Taste of New Jersey's Best Overall Course in 2004, Koch

started his outstanding competitive record during his six years working at the **Hilton Short Hills** in New Jersey under Chef Jody Klocko. In 2002 he took over the top pastry spot at the **Bernards Inn** in Bernardsville, New Jersey, one of the state's top-rated dining rooms, but returned to the **Short Hills Hilton** as executive pastry chef in 2004. He joined the **Baltusrol Golf Club** as executive pastry chef in 2008.



HOTELS & CORPORATE DINING

LUCY MARTIN

Pastry Arts 1995 • Executive Pastry Chef, Marriott World Center, Orlando, FL • marriottworldcenter.com



Lucy Martin heads the pastry kitchen of the largest [Marriott](#) property in the world, a 2000-room resort and convention hotel in Orlando. She manages 10 bakers and two assistants, as she and her team prepare desserts, breads, and breakfast items for seven food outlets and the hotel's banquet business. She also competes, and has won first and second places for showpieces in the American Culinary Federation, Central Florida Chapter's competitions. She joined the New York [Marriott Marquis](#) as pastry assistant in 1991.

She then moved to Orlando in 1995, rejoining Marriott in 1996. Before pastry called her name, she was an actress and costume designer and had obtained an associate's degree in theater arts from Florida State University. Aside from her artistic background, she says she's been strongly influenced by traveling in South America and Europe, and often blends what she likes best from these regions in her culinary creations.

ERIC MAY

Culinary Arts 2000 • Executive Chef, Blue Boar Inn, Midway, Utah • theblueboarinn.com



A Utah native, Eric May worked in Salt Lake City kitchens for five years before heading east for formal training. Upon graduation, he felt ready to cook anything, he says, thanks to his well-rounded education. He helped open celebrity-studded [Man Ray](#), in Manhattan, as executive sous chef, and the 390-seat destination restaurant [L'Escale](#), in Greenwich, CT, before returning to Utah in 2004. As chef de cuisine at the [Homestead Resort's Simon's Restaurant](#), in the Wasatch Mountains, May earned the AAA Four-

Diamond Award three years in a row. At the [Blue Boar](#), where he signed on in 2008, his hearty, luxurious menus (signature dishes include braised wild boar spare ribs with sweet potato puree and wilted greens) has attracted the same prize, as well as the coveted Best Executive Chef award from Utah's Best of State (an award ceremony created to recognize outstanding individuals, organizations and businesses in Utah).

DOUG SILBERBERG

Culinary Arts 2001 • Consulting Chef, Sodexo, Pacific Palisades, CA • sodexo.com



Doug Silberberg was born in California, went to school in Indiana, started several internet businesses, and moved to New York with his wife, where he enrolled at [ICE](#). His first restaurant job, at [Tabla](#), started the same day as school; he stayed at the restaurant for two years after graduation. From there he worked at [Ouest](#) and [Oceana](#) before moving back to the west coast after six years in New York. Silberberg has described his cuisine as "very California": he incorporates all-natural meats and local produce. In January 2008, he opened two

restaurants, [Village Pantry](#) and [The Oak Room](#). He has cooked for Tony Blair, Arnold Schwarzenegger, and Steven Spielberg. He currently works with corporate dining companies like [Sodexo](#) and [Guckenheimer](#) to create dishes for corporate environments such as Disney Studios, Warner Brothers Studios, and Roll International.

CULINARY & WINE EDUCATION

JOAN BRETT

Culinary Arts 1991 • Founder, Culinary School of the Rockies, Boulder, CO • culinaryschoolrockies.com

Joan Brett was already in her 40s, a successful family law attorney in Boulder, CO, when she decided to study culinary arts at ICE. A year later she opened the **Culinary School of the Rockies**, which soon grew to include accredited professional programs in both culinary and pastry arts. Today the school is a regional leader, graduating more than 140 new chefs each year. As owner and CEO, Brett oversees policy, strategic planning, and finances. A celebrated member of the

Boulder business community, she has been inducted into the YWCA Hall of Fame and the Boulder County Business Hall of Fame.



NICOLE KAPLAN

Culinary Arts 1997 • Pastry Chef-Instructor, The Institute of Culinary Education, New York, NY • iceculinary.com

During her nearly seven years as executive pastry chef of **Eleven Madison Park**, Kaplan created desserts that were in perfect sync with the restaurant's French-influenced New American cuisine. In 2004 and 2006, *Pastry Arts & Design* selected Nicole Kaplan as one of the Ten Best Pastry Chefs in America for the talent with which she makes what she describes as food she likes to eat. She began her career at **Sign of the Dove**, followed by **Osteria del Circo**, where she began as a pastry sous

chef the day after graduating from ICE. She has developed her skills with talents such as Pierre Hermé, Alain Ducasse, Patrice Caillot and Frédéric Bau. Before joining ICE's faculty, she served as executive pastry chef of the celebrated **Del Posto** (the crown jewel of the Bastianich/Batali restaurant group) and the **Plaza Hotel**.



KATRIN NAELAPAA

Culinary Arts 1991 • Director, Wines from Spain, New York, NY • winesfromspain.com

Katrin Naelapaa was raised in Mexico City and studied at Georgetown University, which included a study-abroad stint in Madrid. After a successful finance career, Naelapaa decided to study wine and food, and enrolled in ICE's culinary arts program. In her close nearly 15 years at the trade group Wines from Spain, Naelapaa has developed a multitude of educational and promotional programs to increase American awareness of Spanish wines. She has expanded **Wines from Spain's**

presence in national food and wine events, and has launched stand-alone programs like Great Match: Wine & Tapas. Naelapaa also spearheaded the publication of *Wines from Spain: Far from Ordinary Wine Guide*. When she is not busy throwing one of her celebrated dinners, she practices her other passion and sings with the Oratorio Society of New York at Carnegie Hall.



MARGOT OLSHAN

Culinary Arts 1997 • Chef-Instructor, Star Culinary Academy, NYC • culinaryacademy.edu

Margot Olshan did not attend culinary school to become a TV star, but from 2005 to 2009, she was one of the five on-air talents of **Everyday Food**, a show based on its namesake magazine, part of the Martha Stewart Living Omnimedia empire. She opened **The SoNo Baking Company and Café** that same year, with her TV co-talent John Barricelli, and then operated her own establishment, **Margot Café & Wine Bar**, in Stamford, CT between 2007 and 2009. Olshan decided

to attend ICE when she found herself a divorced mother of two in her mid-thirties needing to get back into the workforce, and externed at **Pò**, Mario Batali's first restaurant. After working at **The Elms Restaurant** and **Tavern** in Ridgefield, CT, she became the commissary chef for Martha Stewart Living Television in Westport. In winter 2010, she turned to education and joined **Star Culinary Academy** as a chef-instructor.



INTERNATIONAL ALUMNI

SAMIA AHAD

Culinary Arts 1991 • Owner-Executive Chef, Coriander Leaf, Clarke Quay, Singapore • corianderleaf.com



Samia Ahad has the rare distinction of being a culinary star in Singapore, one of the most food-obsessed cities in the world. Cooking in a light, modern style she has dubbed new Asian, she owns and runs a unique "food hub" called *Coriander Leaf*, which comprises a pan-Asian bistro, cooking school, and catering operation. A second restaurant, *The Screening Room*, features menus created to match classic films that are shown on weekends (the pilot one, made for friends, featured the

Southern Italian dishes seen in *The Godfather*). Upon graduating ICE, Ahad honed her craft at the legendary *Quilted Giraffe*, followed by *March*, under Wayne Nish. She is widely published—credits include the 1997 *Joy of Cooking*, to which she contributed Indian recipes, and her first cookbook, *Simply Samia*, which came out in 2008. Her latest venture, a green resort in the Philippines, is currently under development.

NILUFER GOODSON

Culinary Arts 2004 • Executive Chef, Kirinti Restaurant, Istanbul, Turkey



Nilufer Goodson, who as the distinction of being Turkey's first female executive chef, started out as a restaurant dishwasher in New York. She was 33, and she was there because she wanted to cook. It happened quickly enough, Goodson says—the chef recognized her talent—and within a couple years she enrolled at ICE. After completing a pastry externship at *Mesa Grill*, Goodson remained in the United States for two more years, working as executive chef at *NuKitchen* and head

chef at *Beacon Natural Market*. Today she is a culinary star in her homeland, where she has served as top toque for Istanbul's fashionable *Divan Bebek Brasserie*, *Bistro Hotel Alacart*, and the popular trend-setter *Kirinti*.

FADI ADNAN ADEEB JABER

Pastry Arts and Culinary Management 2006 • Owner, Sugar Daddy's Bakery, Amman, Beirut, and Dubai • sugardaddysbakery.com



Fadi Adnan Adeeb Jaber, a son of Palestinian refugees, grew up eating homemade knafah, gatayef, and baklawah. But it was western desserts, particularly cupcakes, that won his heart. At 28, when he began casting around for alternatives to his day job in marketing, he decided to learn how to bake cupcakes—and lots more—in a combined pastry and culinary management program at ICE. He went on to create

Sugar Daddy's, a celebrated chain of bubblegum-pink shops in Amman (Jordan), Beirut (Lebanon) and Dubai (United Arab Emirates). The specialty of the house is old-fashioned iced cakes large and small, for urbane Arabs who share Jaber's craving for classic American baked goods. Jaber's bakeries were profiled in the *New York Times's* dining section in fall 2009.

DAVID PELAEZ

Culinary Arts 2002 • Continuing Education Program Manager and Master Chef Instructor 3, Center for Culinary Arts, Manila, The Philippines • cca-manila.com



David Pelaez did not consider gaining professional culinary training until he was in his early 40s and thinking about pursuing a career that would allow him to express himself. After years working in administrative functions in the Philippines and Saudi Arabia, Pelaez enrolled in ICE's culinary program. He worked at *Eleven Madison Park*, *Gategourmet* (where he cooked about 300 meals a day for China Airlines' international passengers), *Tuscan*, and *Cendrillon*, among others. It is testament to his talent that he is

now a program manager and master chef instructor at the *Center for Culinary Arts*, the Philippines' premiere culinary school. That he would teach is not a surprise when considering his advice to culinary students: "Becoming a chef is not just about the appropriate seasoning or building tastes and flavors. It is about excellence, becoming a professional, hence a role model for aspiring young cooks to emulate."

INTERNATIONAL ALUMNI

JILL SANDIQUE

Pastry Arts 1992 • Recipe Development and Culinary Consultant, Patisserie Owner, Manila, The Philippines • jillsandique.com

Growing up in the Philippines in a family of doctors and engineers, Jill Sandique surprised everyone—and herself—by choosing a cooking career. Because there were no programs in the Philippines at the time, she got creative and enrolled at ICE. Her externship took place at the exclusive *Tower Club*, in Vienna, VA. Today, Sandique wears many toques as a recipe consultant, chef-instructor, media personality, and patisserie owner in Quezon City, The Philippines. As program director for

the *Culinary Theater* of the USDA's Foreign Agricultural Service, she trains marginalized communities in livelihood programs, such as tempe production. Sandique has continued to refine her craft in master classes throughout Southeast Asia; most recently she traveled to Malaysia to study classic hawker dishes and nonya cooking. She also co-wrote *Guide to Restaurants in Manila and Fundamentals of Cooking and Baking*.



DAN SEGALL

Culinary Arts 2002 • Chief Operating Officer, Umami Concepts, China and Japan • umamiconcepts.com

Dan Segall moved to Singapore to learn the diverse cooking traditions of Asia right after graduating from ICE. He cooked his way to stardom as executive chef at the Hong Kong branch of Rainer Becker's *Zuma* (where, in 2008, he was included in the annual S.Pellegrino's World's 50 Best Restaurants) before moving to China to open M1NT Shanghai, where he wowed diners with original creations that blend borders between cuisines, he says, thanks to his travels

and meals in more than 20 countries around the world. Segall co-founded *Umami Concepts*, a boutique hospitality management firm, in 2009. The company draws on his broad international experience and that of his partner, Nolan Ledarney, to assist investors in creating new restaurants in Asia and around the world. In fall 2009, he also became the executive chef and partner of *Corner Kitchen*, a boutique cooking school in Hong Kong.



NON-PROFIT ORGANIZATION

CLAIRE INSALATA POULOS

Culinary Arts 1989 • President, Table to Table, Englewood Cliffs, NJ • tabletotable.org

Claire Insalata Poulos worked in marketing at IBM for 20 years before enrolling at ICE. She then took a position at a local food bank, and became regional chairperson for Share Our Strength's Taste of the Nation, where she was awarded the Share Our Strength Calphalon National Award for Excellence as Community Leader. Poulos decided to start her own food rescue operation in New Jersey, and in 1999, *Table to Table* began picking up fresh leftover food from a few restaurants

and supermarkets to deliver it to local soup kitchens. Today, the organization serves nearly 50 relief agencies in northern New Jersey, representing more than six million meals annually. Poulos' work has been featured in local and national publications, and she received the 2003 Walsh Achievement Award for Excellence in Business from the New Jersey Association of Women Business Owners.



rising star alumni

In addition to the alumni who make up our Hall of Achievement, we want to acknowledge the following rising stars for their exceptional potential. Since graduating from ICE, these chefs, pastry chefs, owners, and writers are steadily climbing the ladders in their respective branches of the culinary world; we look forward to welcoming them in the Hall of Achievement itself in the future.

Anthony Sasso, Culinary Arts 2004, Chef de Cuisine, Casa Mono, New York, NY

Joncarl Lachman, Culinary Arts 2002, Executive Chef, HB, Chicago, IL

Sohui Kim, Culinary Arts/Culinary Management 2002, Chef/Owner, The Good Fork, Brooklyn, NY

Anthony Ricco, Culinary Arts 2001, Chef de Cuisine, Spice Market, New York, NY

Sina Clark, Pastry Arts/Culinary Management 2003, Director of Operations, Magnolia Bakery, New York, NY

Allison Fishman, Culinary Arts 2001, Media Professionals, TV Co-Host of *Cook Yourself Thin* on Lifetime

Marc Taxiera, Culinary Arts 1998, Executive Chef, The Russian Tea Room & Beppe, New York, NY

Daniel Kim, Culinary Management 2001/Culinary Arts 2002, General Manager, Aquavit, New York, NY

Clarisa Martino, Pastry Arts 2004, Executive Pastry Chef, Mesa Grill (New York, Las Vegas, Bahamas)

Arnold Myint, Culinary Arts 2004, Chef/Owner, PM and ChaChah Restaurants, Nashville, TN

Matthew Dix, Culinary Arts/Culinary Management 2002, Operations Director, The Ace Hotel, New York, NY

David Ahn, Culinary Arts 1999, Executive Chef, Anthos, New York, NY

Mina Pizarro, Pastry Arts 2002, Executive Pastry Chef, SHO Shaun Hergatt, New York, NY

Sean Farrell, Culinary Arts 2001, Executive Chef, Firebox Restaurant, Hartford, CT

Ashley Merriman, Culinary Arts 2004, Executive Chef, Branzino, Seattle, WA

Rebecca Freedman, Culinary Arts 2003, Senior Food Editor, *Fine Cooking*, Newtown, CT

Marie Ostrosky, Culinary Arts 1996, Media Professionals, *Emeril Green*, New York, NY

Janevah Gregg, Pastry Arts 2001, Executive Pastry Chef, The Four Seasons Restaurant, New York, NY

Kelli Wright-Morales, Pastry Arts 2002, Executive Pastry Chef, Ortanique on the Mile, Coral Gables, FL

Kendal Duque, Culinary Arts 1996, Executive Chef, Cuna, Chicago, IL

Jeff Harris, Culinary Arts 2005, Executive Chef, Craft, Dallas, TX

John Holzwarth, Culinary Arts 1996, Executive Chef, The Dressing Room, Westport, CT

Tony Trincanello, Culinary Management 2002, General Manager, Cache, Los Angeles, CA

Julie Taras, Culinary Arts 2002, Chef/Owner, Little Giant and Topsy Parson, New York, NY

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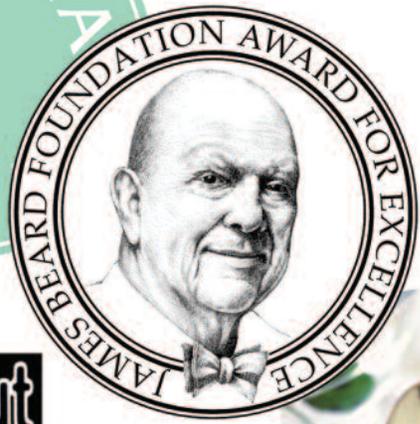


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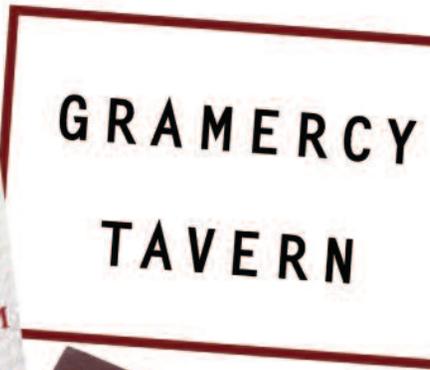
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