



**Institute of
Culinary Education**

EST. 1975

NEW YORK | LOS ANGELES

Culinary Arts

Pastry & Baking Arts

Restaurant & Culinary Management

Professional Development

CAREER PROGRAMS 2019 LOS ANGELES CAMPUS





PRESIDENT'S LETTER

Since ICE's founding in 1975, the size, scope and influence of the culinary world in America has grown. So has ICE. Today, we are widely recognized as one of America's leading destinations for anyone who wants to explore their passion for all facets of the culinary arts and hospitality, from cooking, baking and wine studies to restaurant and hospitality management.

As a school and an institution, we are vibrant, focused and driven by ideals. ICE students are diverse, have unique talents and individual quests. Our role at ICE is to help our students develop and *find their culinary voice*. ICE is NYC's leading culinary school, and following our March 2018 opening in Los Angeles, ICE's stature as a national culinary education institution is now firmly established.

The foundations of ICE are our career programs in Culinary Arts, Pastry & Baking Arts, Restaurant & Culinary Management and Hospitality Management. Whether our students' goals are to become four-star chefs, restaurateurs, food journalists, artisan bread bakers or hotel general managers, our programs provide a comprehensive foundation. ICE's programs are sophisticated, intensive, student-centric and can be completed in less than one year.

It's no surprise that over the years, ICE and its alumni and faculty have won top industry awards, reviews and accolades, including the 2015 IACP "Culinary School Award of Excellence." More recently, in fall 2016, both The Daily Meal and Edinformatics named ICE as the *#1 culinary school in America!* ICE's externs and graduates have been recruited by New York City's and the country's most celebrated chefs. The same will be true for students and graduates of our Los Angeles campus. The network of ICE alumni, employer and friends throughout the nation is truly impressive. On the specific measure of student retention and placement, we have remarkable success: 87% of students who start our career programs go on to graduate, with 82% employed within the industry after graduation.

Moreover, we are one of the only schools in the nation that has designed an in-depth educational program for aspiring culinary entrepreneurs — be they future food startup founders or restaurant operations directors. Our innovative Restaurant & Culinary Management program is taught by an experienced group of former restaurant owners and consultants who use the real world as their classroom. We have also structured our schedules, curriculum and tuition to facilitate "double majors," whereby students can easily combine business and culinary training.

The school's New York City campus at 225 Liberty Street is open day and night, seven days a week, and hosts career training, a dizzying array of recreational and professional development courses, special events and guest speakers. As 2019 rolls forward, many of these same programs will be introduced at our West Coast campus.

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

Sincerely,

RICK SMILOW
CEO & Chairman

RICHARD SIMPSON
Vice President - Education

LACHLAN SANDS
President - LA Campus



What's Inside

A CULINARY EDUCATION FOR THE REAL WORLD	2
CULINARY LEADERS PRAISE ICE	4
CULINARY ARTS	6
PASTRY & BAKING	10
RESTAURANT & CULINARY MANAGEMENT	14
EXTERNSHIPS, JOB PLACEMENTS & CAREER SERVICES	16
AWARDS, HONORS & RECOGNITION	18
WEST COAST ALUMNI	20
OUR ALUMNI	22
INSTRUCTORS	26
STUDENT STORIES	27
SCENES FROM LA CAMPUS	28
STUDENT EVENTS & GUEST SPEAKERS	29
ICE'S MAIN CAMPUS IN NYC	30
OUR HISTORY	31
FIND YOUR CULINARY VOICE	32

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*The 2016-2017 ACCSC (accrediting) annual report employment rate is 82% of 1093 students available for employment. The remaining 18% includes students who were employed in an unrelated occupation, unemployed, and whose outcomes were unknown to ICE at the time of filing.

A CULINARY EDUCATION FOR THE REAL WORLD

You read about it in magazines. Reality shows capture its spellbinding energy from season to season. You probably see it in your neighborhood and travels. As an industry, its growth is constant and endless. It is palpable, evolving and wholly unstoppable. This is the culinary landscape of today — and you are already a part of it. So what are you waiting for? It's time to make your mark.



521 E. Green Street, Pasadena, CA

Come As You Are.

Individual talents and tastes are unique, and so are you. The field of culinary arts is not only teeming with opportunity, but it is also diverse and in need of people possessing an eclectic mix of skills. These skills are required across a vast array of disciplines, including cooking, pastry & baking, culinary, hospitality, beverage management, events and so much more. How are the employment prospects for ambitious culinary professionals for the next 30 years? Remarkable, and only growing. The tip of the iceberg is a true understatement!

The Institute of Culinary Education is your ultimate resource to develop your culinary voice. This is your opportunity to be heard.

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

NYC and LA are America's Culinary Capitals.

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

Unlimited Exciting Culinary Opportunities.

In addition to offering students a wealth of extracurricular activities, the city is our extended classroom. Our externship program, one of the finest in the nation, places students in many of America's leading restaurants, including Union Square Café, Le Bernardin, Nobu and Momofuku in New York and Spago, Border Grill, Cassia and Redbird in LA. as well as some of the most incredible bakeries and pastry shops. Our students commonly secure positions with the very same businesses even before finishing their externships.

Are You Ready to Take the Next Step?

*The 2016-2017 ACCSC (accrediting) annual report employment rate is 82% of 1093 students available for employment. The remaining 18% includes students who were employed in an unrelated occupation, unemployed, and whose outcomes were unknown to ICE at the time of filing.



"I was thrilled to learn that the Institute of Culinary Education is expanding and opening its second location in Los Angeles. LA is a hub of culinary innovation, and having a culinary school of ICE's caliber in this market will only enhance the city's standing as a major culinary center in the United States."

WOLFGANG PUCK

Chef/Restaurateur/Author/TV Personality

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



"When I visited ICE in New York, I was so impressed with the school's facilities and culinary programs. I know our L.A. chefs and restaurateurs are looking forward to having a premier culinary school for aspiring chefs and having a resource for recruiting talent close to home. It's a great time to be cooking in L.A.—there is so much opportunity for those want a career in the culinary field."

SUZANNE GOIN

Chefs/Restaurateur/Author

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



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

JON SHOOK + VINNY DOTOLO

Chefs/Restaurateurs/Authors

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



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

TOM GOLICCHIO

Chef/Restaurateur/Author/TV Personality
Crafted Hospitality

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

CULINARY LEADERS PRAISE ICE

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



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

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



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

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



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

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



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

CHEF JEAN-GEORGES VONGERICHTEN
Chef/Restaurateur/Author
 Jean-Georges Restaurants
 Operates over 15 restaurants around the world, including the NYC flagship, Jean-Georges, awarded 3 Michelin stars. Past winner, James Beard Foundation "Chef of the Year," "Best Restaurant," and "Best New Restaurant in America," and Esquire's "Chef of the Year."



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

CHEF MAXIME BILET
Founder
 Imagine Food Innovation Group
 Co-author of "Modernist Cuisine: The Art and Science of Cooking." James Beard Foundation 2012 Cookbook of the Year. Named to 2012 Forbes "30 Under 30" list. Former positions include chef at award-winning Jack's Luxury Oyster Bar in New York City and as development chef at The Fat Duck, outside London.
ICE graduate '05



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

CHEF IVY STARK
Culinary Director
 SH Hotel Group
 Colorado native and UCLA history major, now recognized as one of New York City's top female executive chefs. Author of "Dos Caminos Mexican Street Food." Former positions include Border Grill (Los Angeles), Sign of the Dove, Brasserie 8 1/2, and Rosa Mexicano.
ICE graduate '95



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

GAIL SIMMONS
Culinary Expert/Food Writer/Television Personality
 Permanent judge on Emmy-winning series "Top Chef", the top-rated food show on cable; host of "Top Chef: Just Desserts." Food & Wine special projects director, including the annual Food & Wine Classic in Aspen. Former special events manager for Chef Daniel Boulud's restaurant empire. Author of "Talking With My Mouth Full."
ICE graduate '99



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

CHEF MARC MURPHY
Chef/Restaurateur/TV Personality
 Executive chef and owner Benchmark Restaurants by Marc Murphy, including Landmarc and Ditch Plains restaurants; Owner of Benchmark Events by Marc Murphy; judge on Food Network's "Chopped" and regular contributor to Food Network programming, including "Iron Chef America" and "The Best Thing I Ever Ate"; frequent guest on "The Rachael Ray Show" and "The Today Show".
ICE graduate '90

CULINARY ARTS

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

Your Priority Is Learning. Ours Is You.

Imagine a classroom where you and your progress matter. With no more than 16 students per class, you will learn the necessities required to thrive in the culinary industry, as well as forge the personal relationships that will guide you through your journey.

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

Your evolution will continue through an introduction — and subsequent mastery — of culinary techniques such as knife skills, dry- and moist-heat cooking methods, sauce making, restaurant simulations, and pastry and baking, to name a few. Your chef-instructors' mentoring will promote your successes and give you the foundation for a great career.

Real Life Experience. Experiences for Life.

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

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

The ultimate reinforcement of knowledge comes from real-life application. After 440 hours of intensive classwork, our invaluable externship program will take you on-site — imagine 210 hours in a restaurant, hotel, catering kitchen, or other culinary enterprise. With a multitude of externship options to choose from, your education will continue while making your skills razor sharp through practice.

By the end of the Culinary Arts diploma program, you will be a culinary professional ready to tackle any culinary task with ease.

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

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

This Is Your Calling ...



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

ZACH GRAY
Culinary Arts and Culinary Management 2016



CULINARY ARTS

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

COURSE 1: GREENS & VEGETABLES - 60 HOURS

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

Course Highlights:

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

COURSE 2: FABRICATING AND COOKING WITH POULTRY, PORK AND LAMB - 48 HOURS

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

Course Highlights:

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

COURSE 3: FABRICATING AND COOKING WITH BEEF, VEAL AND SEAFOOD - 56 HOURS

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

Course Highlights:

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

COURSE 4: FABRICATING AND COOKING WITH GAME AND LINE COOKING SIMULATION - 52 HOURS

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

Course Highlights:

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

COURSE 5: PASTRY AND BAKING - 52 HOURS

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

Course Highlights:

- Praline Soufflé
- Sweet and Savory Quick Breads and Biscuits
- Pizza and flatbreads
- Crème Brulee

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

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

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

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

Course Highlights:

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

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

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

Course Highlights:

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

COURSE 8: CONTEMPORARY CUISINE AND MARKET BASKET COOKING - 60 HOURS

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

Course Highlights:

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

COURSE 9: EXTERNSHIP - 210 HOURS

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



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

LAUREN JESSEN
Culinary Arts and Culinary Management 2016

COMBINE BUSINESS AND CULINARY EXPERTISE TO ACCELERATE SUCCESS

Learn your practical kitchen skills while refining your business acumen. Maximize the time of your career devoted to the classroom experience. Enrolling in our Culinary Management program in addition to either the Culinary Arts or Pastry & Baking Arts programs gives you the opportunity to "double major" and gain two diplomas, bringing you knowledge and expertise in both while offering valuable tuition incentives.

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



PASTRY & BAKING ARTS

Recognized as one of the top pastry and baking programs in America, our 610-hour diploma program will arm you with the essential elements required to succeed as a professional baker or pastry chef. Roll up your sleeves and get ready.

Now Is the Time – Make Your Mark.

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

Old World, New World and the Whole World.

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

Like Our Curriculum, You Will Evolve.

In no other culinary field do art and technique combine so beautifully as in pastry and baking. Your hands-on education will be guided by our

chef-instructors, who will guide you through the crucial components of this complex and graceful art form.

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

With a strong emphasis on theory, you will progress through cakes and chocolate, learning the key ratios and methods that allow you to go beyond the recipes to create your own formulas. You will learn how to decorate until inscriptions and piping become second nature. Ultimately you will apply these skills to create a tiered cake of your own design. Chocolate confections are also part of the curriculum, from the simple truffles to intricate showpieces.



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

— AMY SIMIDIAN
Pastry & Baking Arts 2016



A Large School Offering an Intimate Experience.

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

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

Externships Put Your Career in Motion Right Away.

After 400 hours of careful instruction and practice, you are ready for the exam that matters: real-world experience. Through our unsurpassed externship program, you will spend 210 hours on-site in a restaurant, hotel, catering kitchen or other pastry enterprise. With a multitude of externship options available, ICE can get you started in a wide range of establishments, including many of LA's best restaurants. You will put your skills to work in real time in an actual kitchen outside of the classroom walls. Best of all, these externships frequently turn into job offers and provide you with invaluable contacts for the rest of your career. You will live the excitement of pursuing your dream.



PASTRY & BAKING ARTS

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

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

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

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

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

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

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

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

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

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

COURSE 4: PASTRY DOUGHS - 64 HOURS

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

basis of so many pastry items. Included are:

- The trio of classic doughs: pâte brisée (flaky), pâte sucrée (sweet) and pâte sablée (cookie) to make individual tarts and pastries.
- Laminated or layered doughs, including puff pastry, croissant and Danish doughs, both by hand and with a commercial sheeter.
- Proper rolling techniques for preparing tarts, galettes, pies (single-crust, two-crust, and lattice), palmiers, mille-feuille, fruit strips, pithiviers, croissants, pains au chocolat and a variety of Danish specialties.
- Specialty pastry shop items including phyllo, donuts, cannoli, sfogliatelle and hand-stretched classic strudel.

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

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

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

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

Batters produce more than the familiar cakes we often see: more complex techniques give us not only an international assortment of cakes, but cookies as well. Covered here are:

- Complex layered goods including plain and chocolate-nut sponges, génoise mousseline, biscuit joconde and pain de gènes.

- A classic assortment of cakes, including opera, miroir, tiramisu, crepe and charlotte royale.
- Our plated dessert section includes theory, preparation and presentation of multi-element, contemporary plated desserts. Students recreate and prepare recipes by award-winning chef and ICE Creative Director, Michael Laiskonis.

COURSE 7: CHOCOLATE CONFECTIONS - 44 HOURS

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

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

COURSE 8: CAKE DECORATING - 56 HOURS

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

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



COURSE 9: EXTERNSHIP - 210 HOURS

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



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

MICHAEL LAISKONIS

ICE Creative Director, Former Executive Pastry Chef, Le Bernardin;
Award Winner: James Beard Foundation "Best Pastry Chef in America" 2007; IACP "Culinary Professional of the Year" 2014



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

CRYSTAL HANKS

Pastry and Baking Arts 2011 & Culinary Management 2012



RESTAURANT & CULINARY MANAGEMENT

Get Ready to Build – Your Vision.

You are an innovator. When you close your eyes, you see yourself managing and building a culinary business – maybe even your own. ICE's diploma in Restaurant & Culinary Management offers the complete, sophisticated, and pragmatic curriculum that you need to achieve your dream – and keep it successful. We will teach you how to connect with your audience and market your establishment so that your culinary enterprise succeeds.

Restaurants, catering operations, cafes, brewpubs and specialty food stores are businesses. ICE is a school for culinary business, teaching you the strategic and operational aspects of such ventures and helping you maximize your financial successes while doing what you love. By the time you complete our diploma program, you will have a fully developed business plan complete with menu, marketing and finance elements that will ensure a prosperous culinary enterprise.

Our Business Is to Teach You the Business.

There is no other program like this in California. With a pragmatic focus designed to give you the skills to operate a successful culinary enterprise, our faculty comes with a great depth of real-world experience. This means that you study with experts who are at the cutting edge of the industry, with experience that brings the curriculum to life.

The program is built around 9 essential courses designed to take your vision and transform it into reality with a business plan that you create, beginning with your first class. Through role play, group projects and case study analysis, each course will teach you another aspect of what it takes to be a success as both a manager and an owner.

Being located in Los Angeles is an incredible advantage that we constantly exploit. Through field trips and guest lectures, ICE goes beyond book-learning to let you meet and network with industry notables as you connect with the vibrant culinary scene. Our “Meet the Culinary Entrepreneurs” series brings experts from around the nation to share their insights, giving you a national perspective.

Most importantly, our instructors' commitment to your success does not end at graduation. They

will be there to mentor and support you as you grow in your career. Nothing makes us prouder than welcoming back a former student as a new colleague.

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

Student Diversity Will Enrich Your Experience.

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

Combine Business and Culinary Expertise to Accelerate Success.

Pursue your vision with every tool to succeed. Enrolling in our Restaurant Culinary Management



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

CHRISTINA FERRO
Culinary Management 2012



program in addition to either the Culinary Arts or Pastry & Baking Arts programs gives you the opportunity to “double major” and gain two diplomas, bringing you knowledge and expertise in both while offering valuable tuition incentives.

Start Here With Us – Then Go Anywhere.

There is no better place to start your career than Los Angeles. With a huge number of world-renowned food venues and a diverse food scene, studying and working here is a huge advantage. Our extensive industry relationships offer unparalleled opportunities for networking and placement. Even after you graduate, ICE is here to help you.

The 316-hour diploma program contains 9 courses, which are divided into 158 lessons (211 lessons in evening classes). The program is constructed as follows:

COURSE 1: CONCEPT DEVELOPMENT & MENU DESIGN - 45 HOURS

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

COURSE 2: MARKETING - 30 HOURS

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

COURSE 3: FOOD SAFETY - 16 HOURS

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

COURSE 4: PURCHASING & COST CONTROL - 45 HOURS

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

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

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

COURSE 6: SERVICE MANAGEMENT - 30 HOURS

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

COURSE 7: FINANCE & ACCOUNTING - 45 HOURS

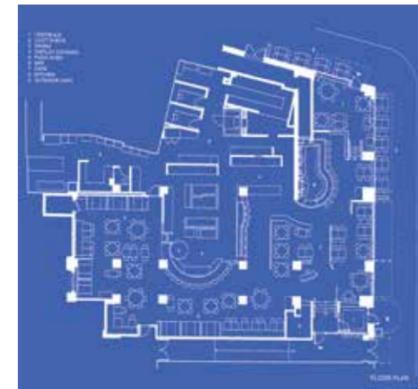
A working understanding of the numbers is critically important to culinary success. The curriculum for this course focuses on the use of financial statements as a tool for control and decision-making. Topics include balance sheets, statements of net income, break-even analysis, cash flow and financing.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

COURSE 8: BEVERAGE & WINE - 30 HOURS

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

COURSE 9: FACILITIES AND DESIGN - 30 HOURS

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



ICE's 3rd floor Learning Resource Center

EXTERNSHIPS, JOB PLACEMENTS & CAREER SERVICES

Practice Your Craft in the Most Authentic Learning Environment.

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

Your externship integrates and further hones your skills and gives you real-world application of your knowledge, frequently resulting in both a job offer and new, valuable connections. The strength and breadth of ICE's extern program is impressive. ICE annually places over 500 externs in almost 300 different establishments – the very same types of settings you aspire to work in after graduation.

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

The range of ICE externships reads like a *who's who* of the culinary world. In New York City, that includes leading restaurants such as Union Square Cafe, Del Posto, Jean-Georges, Eleven Madison Park, Le Bernardin and Per Se. The multiple restaurants owned by chefs Dan Barber, Daniel Boulud, Andrew Carmellini, David Chang, Tom Colicchio, Alex Guarnaschelli, Daniel Humm, Thomas Keller, Nobu Matsuhisa, Alfred Portale, Eric Ripert, Missy Robbins, Jean-Georges Vongerichten and restaurateurs Joe Bastianich, Danny Meyer and Stephen Starr took a combined 118 student externs in 2017. Getting your foot in the door with this caliber of culinary leaders via an ICE externship could be the start of the career you have dreamed of.

In the Los Angeles market, we are having success placing students in similar high-level establishments. The chefs and managers at these top restaurants tell us they are "hungry" to have you join them.

Choose Your Track, and Make Your Success.

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

You might choose to take an externship outside of the restaurant environment. Alternative externship and employment options include hotels, catering, special events, food media and culinary sales.

Our Staff Has the Connections.

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

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



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

DREW NIEPONENT

President, Myriad Restaurant Group

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



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

MICHAEL ANTHONY

Executive Chef/Partner, Gramercy Tavern and Untitled

2015 James Beard Award Winner for Outstanding Chef in America. 2012 James Beard Foundation winner for Best Chef: New York City. Formerly Executive Chef of Blue Hill at Stone Barns. Gramercy Tavern has been the #1 or #2 Most Popular Restaurant in NYC Zagat Guide from 2009 to 2016.



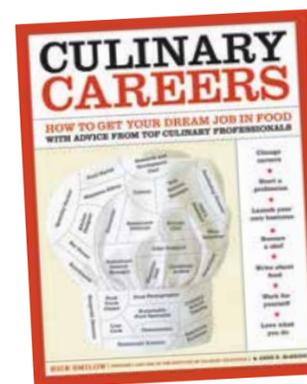
Job Placement & Career Services

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

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

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

As graduation nears, our Career Services department works closely with you in developing your professional presence, matching your goals with members of our employer network. Whether a bustling, highly-regarded restaurant, or an artisanal bread bakery, we help you get there. And because the doors of our Career Services department are open to all alumni regardless of graduation date, your ever-expanding network stays with you for a lifetime.



WE WROTE THE BOOK ...

Written by ICE President Rick Smilow and co-author Anne E. McBride, "Culinary Careers: How to Get Your Dream Job in Food, with Advice from Top Culinary Professionals" (Clarkson Potter, May 2010) can provide a roadmap for career success. The book includes candid portraits of dozens and dozens of coveted jobs at all levels to help you find your dream position. "Culinary Careers" is a guide to navigate the seemingly endless range of career opportunities in the food industry today.

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

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

Selected Externship Placements from L.A. Campus

AbaC Restaurant
Andrea at Pelican Hill
Border Grill
Bottega Louie
B.S. Taqueria
Cassia
Crème Caramel LA
Clark Street Bread
DisneyWorld Florida
Hearth & Hound
Herringbone
Jon & Vinny's
Kato
La Scoula at Eataly
Little Prince
Manuela
Marche Moderne
Mar'sel at Terranea Resort
Milk Bar
Spago
Majordömo
Otium LA
Otoño
Redbird
Simmzy's Gastropub
Soho House West Hollywood
Sotto
The Arbour
Valerie Confections
Wolf
WP24
71Above

Selected Externship Placements from NYC Campus

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

AWARDS, HONORS & RECOGNITION

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

School and Administration Awards



School Media Distinctions



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



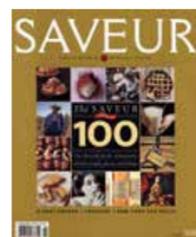
ICE was one of three culinary institutes included in article titled "An Inside Look at America's Finest Culinary Schools", New York Restaurant Insider magazine



★ IACP 2015 Award of Excellence for Culinary School of the Year

★ ICE's President, Rick Smilow, is a past winner of the IACP's "Culinary Entrepreneur of the Year" award of excellence. Smilow was also designated as the annual honoree by the New York Association of Culinary Teachers.

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



Saveur magazine included ICE in a round-up of "100 Culinary Things We Love"



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

Alumni Honors

★ 2018 James Beard Foundation Best Chef NYC Award **MISSY ROBBINS** Chef/Owner, Lilia and Misi, Brooklyn, NY



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



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



Other national James Beard awards have been won by **GINA DEPALMA**, **CLAUDIA FLEMING**, **JAMIE TIAMPO**, **DENISE MICKELSON** and **ED BEHR** in assorted Pastry Chef, Chef and Media, and "Who's Who" categories.



Emmy: Outstanding Reality-Competition Program, "Top Chef" **GAIL SIMMONS** 2010.

Simmons has been a permanent judge on Top Chef since the show's start in 2006, and is a frequent guest on NBC's "Today" and ABC's "Good Morning America"

★ Eater's national 2017 "Restaurant of the Year" **MASHIMA BAILEY** Executive Chef, The Grey, Savannah

★ In 2014, the *Funky Gourmet* in Athens, Greece, run by **GEORGIANNA HILIADAKI** and **NIKOS ROUSSOS** was awarded two Michelin stars.

★ 2014 & 2015 James Beard Foundation Best "Television Program, In Studio or Fixed Location"; 2003 & 2005 James Beard Foundation "Television Segment" **GRETA ANTHONY** Producer, Martha Stewart



★ "2003 Chef of the Year" from American Culinary Federation's Los Angeles chapter **STEVE SAMSON** Chef/Owner, Sotto + Rossoblu

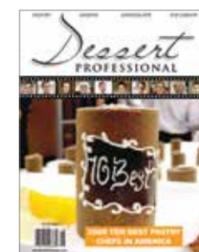
★ Daily Meal's 2014 list of America's 50 Best Bakeries includes **TIM HEALEA'S** Little T Bakery and **CONNIE MCDONALD'S** Levain Bakery.

★ Chicago magazine's 2011 "Best New Restaurant" designee **JONCARL LACHMAN** Executive Chef, Vincent, Chicago

★ 2011 Eater award for Austin "Restaurant of the Year" **JAMES HOLMES** Executive Chef, Olivia, Austin

Staff Awards

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



Designated as one of "Top Ten Pastry Chefs" of 2017 by Dessert Professional magazine **KATHRYN GORDON** ICE Chef-Instructor

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

Other Recognition

★ A student team from ICE won Food & Wine magazine's "Tool Jam" competition three out of the four years the program existed.

★ New York Mayor Michael Bloomberg chose ICE as the site for his 2012 top NYC staff party.

★ Russian restaurant powerhouse Dve Polachki chose ICE as their international education partner for the 2012 opening of culinary institutes in St. Petersburg and Moscow.

★ StarChefs.com chose ICE as their official school partner in support of their annual International Chefs Congress in New York City.

★ Dessert Professional chose ICE as the site of their "Ten Best Pastry Chefs" award ceremony and party for ten years in a row.

★ The U.S. State Department chose ICE chef-instructors to go on trade missions in Indonesia and Vietnam to promote American ingredient exports.

★ Over the years, teaching at ICE has been an important stop in the path towards larger culinary media success. Authors and TV chefs Anne Burrell, Alex Guarnaschelli, Sara Moulton, and James Petersen were all at one point ICE faculty members.

ICE on TV



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

CAKE BOSS
Tony Albanese

CBS IN THE KITCHEN
Virginia Monaco
Brendan McDermott
James Briscione
Brian Buckley
Chad Pagano

CHEF RACE UK VS. US
Pippa Calland
Ronaldo Linares

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

GOOD MORNING AMERICA
Madison Mangino Lee

HELL'S KITCHEN
Elizabeth Bianchi
Krupa Patel
Matt Sigel
Maryann Salcedo
James Casey
Wendy Liu
Chris North

RESTAURANT DIVIDED
James Briscione

SHARK TANK
Guy Vaknin

TODAY SHOW
Michael Cecconi
Allison Fishman
Trish Magwood
Denisse Oller
Kelly Senyei
Elisa Strauss
"Throwdown with Bobby Flay"
Sohui Kim
Kim Kushner
Dave Crofton

COOKING CHANNEL EDEN EATS
Eden Grinshpan

COOKING CHANNEL UNIQUE SWEETS
Zac Young

COOK YOUSELF THIN
Allison Fishman

TEXAS RANCH HOUSE
Ignacio "Nacho" Quiles

EVERYDAY FOOD
Margot Olshan

FOOD NETWORK ASIA
Dan Segall

FOOD NETWORK "CHALLENGES"
Eva Torres
Michelle Bommarito
Lucy Martin
Elisa Strauss
Toba Garrett

FOOD NETWORK HEARTLAND TABLE
Amy Thielen

FOOD NETWORK REWRAPPED
Jenny McCoy

FOOD NETWORK STAR
Alicia Sanchez

FOOD NETWORK THE KITCHEN
Jenny McCoy

GOOD DAY NEW YORK
James Briscione

GOOD MORNING AMERICA
Madison Mangino Lee

HELL'S KITCHEN
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Dan Segall

FOOD NETWORK "CHALLENGES"
Eva Torres
Michelle Bommarito
Lucy Martin
Elisa Strauss
Toba Garrett

FOOD NETWORK HEARTLAND TABLE
Amy Thielen

TOP CHEF JUST DESSERTS
Melissa Camacho
Malika Ameen
Seth Caro
Zac Young

THE TASTE
Lee Knoeppel

A SAMPLE OF ICE'S WEST COAST ALUMNI



DOMINICK MAIETTA Culinary Arts, 2003
CHEF DE CUISINE/DIRECTOR, COQUETA RESTURANT (San Francisco)

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

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

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



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

CUISINE Modern Mexican

WORK BACKGROUND Food media work as Senior Editor at San Francisco magazine, and contributor to *Sunset*, *Saveur*, and *C*.

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

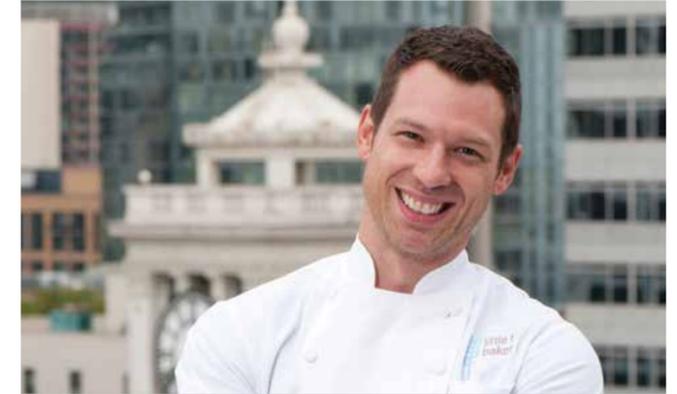


ZOE NATHAN Culinary Arts, 2001
PASTRY CHEF/CO-OWNER, RUSTIC CANYON, HUCKLEBERRY CAFE, MILO + OLIVE, CASSIA (LOS ANGELES)

HONORS StarChefs Rising Star; James Beard Outstanding Pastry Chef, Semi-Finalist

WORK BACKGROUND Lupa (NYC); Joe's (Venice); Jardinière, Tartine Bakery (San Francisco)

DID YOU KNOW? Zoe published her first cookbook, *Huckleberry*, in 2014, and her recipes have been featured in *Food & Wine*, *LA Magazine*, *Huffington Post*, and *Food Network*.



TIM HEALEA Culinary Arts, 1998
HEAD BAKER/FOUNDER, LITTLE T AMERICAN BAKER (PORTLAND)

HONORS Top 35 Under 35 by *Food & Wine* (2004), Leadership Award for Quality by *Modern Baking* (2010), Rising Star by *StarChefs* (2011)

WORK BACKGROUND Interned with famed Portland bakery, Pearl Bakery after completing ICE, and was the head baker there for 9 years. In 2008 he opened up Little T American Baker.

DID YOU KNOW? Tim competed in the 2002 Coupe Du Monde de la Boulangerie with the Bread Bakers Guild Team USA, taking home the silver medal.



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

CUISINE Modern California with Middle Eastern accents

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

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



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

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

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

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

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



STEVE SAMSON Culinary Arts, 1997
CHEF/OWNER, ROSSOBLU, SOTTO, SUPERFINE PIZZA (LOS ANGELES)

HONORS Rossoblu, Top 10 Restaurants in LA, *Los Angeles Times*, 2017 Chef of the Year, *Los Angeles Magazine*, 2012; Best New US Restaurants, *Esquire Magazine*, 2011

WORK BACKGROUND Pizzeria Ortica, (Executive Chef / Partner); Sona Restaurant (Executive Chef); Piero Selvaggio Restaurant Group (Executive Chef)

DID YOU KNOW? Steve was born to a Bolognese mother and American father and was exposed to the pleasures of Italian food at a young age. Through the experience of helping his mother in the kitchen and annual family trips to Italy, he eventually was propelled toward a career in Italian cooking.



RACHEL YANG Culinary Arts, 2001
CO-OWNER/EXECUTIVE CHEF, RELAY RESTAURANT GROUP JOULE, REVEL & TROVE (SEATTLE); REVELRY (PORTLAND)

CUISINE Modern Korean Fusion

HONORS JBF "Best Chef Northwest" nominations in 2013, 2014, and 2015. Trove was one of *GQ Magazine*'s "Outstanding Restaurant in America" in 2015.

WORK BACKGROUND Per Se, DB Bistro Moderne and Alain Ducasse (all in NYC) before moving to Seattle.

BOOKS In 2017, published *My Rice Bowl*, a cookbook with 75 recipes based on her Korean fusion cuisine.

OUR ALUMNI

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

Chefs & Chef/Owners

ARMANDINO BATALI - 1998

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

JAMES HOLMES - 2001

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

MATT HYLAND - 2005

Chef and owner, Emily and Emmy Squared, Brooklyn, NY

VIVIAN HOWARD - 2003

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

SOHUI KIM - 2002

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

ERIC MAY - 2000

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

ASHLEY MERRIMAN - 2004

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

MARC MURPHY - 1990

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

ARNOLD MYINT - 2004

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

DAN OBUSAN - 2004

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

ANTHONY RICCO - 2001

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

MISSY ROBBINS - 1995

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

CHRISTINE SANCHEZ - 1997

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

ANTHONY SASSO - 2004

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

IVY STARK - 1995

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

MIGUEL TRINIDAD - 2007

Chef/Owner, Jeepney & Maharlika, New York, NY. Jeepney has two stars from the *New York Times* and three stars from *Time Out New York*.

JOSEPH WREDE - 1995

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

Pastry & Baking

CLAUDIA FLEMING - 1988

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

MADISON MANGINO - 2007

Owner, Madison Lee Cakes, New York, NY; *Dessert Professional Magazine's* Top 10 Cake Artists in North America, 2015

CLARISA MARTINO - 2004

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

MINA PIZZARO - 2002

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

MICHAEL SHELKOWITZ - 2005

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

ELISA STRAUSS - 2000

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

ZAC YOUNG - 2006

Executive Pastry Chef/Partner, Craveable Hospitality Group, NYC; top 3 finalist on the premiere season of "Top Chef: Just Desserts"



OBUSAN



HOLMES



SIMMONS



GUERREIRO



ROBBINS



MANGINO



MYINT



FLEMING



LAWRENCE



RICCO

Food Media & Marketing

GRETA ANTHONY - 1995

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

ED BEHR - 1984

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

EDEN GRINSHAN - 2008

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

KRISTEN MIGLORE - 2009

Executive Editor, Food 52; winner of multiple IACP awards; 2012 James Beard Award winner for Publication of the Year

MARY NOLAN - 2008

Executive Chef, Bon Appétit, NYC

GAIL SIMMONS - 1999

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

SUSAN STOCKTON - 1993

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

Research & Development/ Corporate Culinary

MAXIME BILET - 2005

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

STACY ADIMANDO GRAT - 2010

Test Kitchen Director at Saveur

EINAV GEFEN - 1999

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

PNINA PELED - 2000

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

TAGERE SOUTHWELL - 2003

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

JILL TALCOTT - 1998

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

Culinary & Hospitality Management

SILKY BENZANT - 2009

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

JAKE CERRONE - 2006

General Manager, Patina Restaurant Group

CHRISTINA DELLI SANTI - 2015

Director of Front Office, Ace Hotel, NYC

ROMMEL GOPEZ - 2014

Director of Guest Relations, Hotel Edison, NYC

JONCARL LACHMAN - 2002

Chef & Owner, Noord, Philadelphia, PA

MICHAEL LAWRENCE - 1990

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

DAN LONG - 2003

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

RICK MAST - 2006

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

ELIZABETH MELTZ - 2003

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

KATRIN NAELAPAA - 1991

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

JASON SOLOWAY - 2011

Owner, Wallflower, The Eddy, NYC

DAVID SCHNEIDER - 2002

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

International

SAMIA AHAD - 1991

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

FREDERICO GUERREIRO - 2008/2009

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

GEORGIANNA HILIADKI & NICK ROUSSOS - 2003

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

FADI JABER - 2006

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

LEIGH KOH PEART - 2008

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

JILL SANDIQUE - 1992

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

RAFAEL GOMES - 2008

Chef de Cuisine, Grand Couer, Paris, France; formerly Sous Chef at 2-star Michelin, Mirazur

KITTY TRAVERS - 2003

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

RICHARD YRAYAN - 2005

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



STARK



SHELOWITZ



HOWARD



BATALI



MAST



GRINSHAN



TRINIDAD



GEFEN



YOUNG



HYLAND



INSTRUCTORS & FACULTY

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

SCHOOL OF CULINARY ARTS



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



RICHARD HANNA
Dean of Culinary Arts
 "Professionalism is a powerful shield we carry with us each and every day in the hospitality business in order to be successful. Also, Education is a gift none can take away."



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



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



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



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



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

SCHOOL OF RESTAURANT & CULINARY MANAGEMENT



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



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



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

SCHOOL OF PASTRY & BAKING



ROSLYN SPENCE
Chef-Instructor
 "Teamwork makes the dream work. You're never too old or too experienced to learn something new. And most importantly, love what you do!"



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



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



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

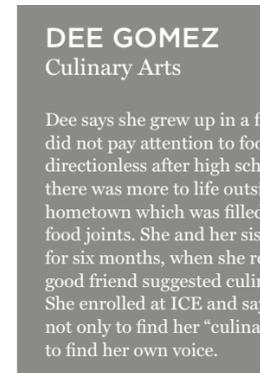
STUDENT STORIES



CHRISTIAN CABRERA
 Culinary Arts

Christian's family has been in the food business for 35+ years owning a Mexican fast-food chain. Christian wants to gain a culinary education here in order to educate his own workers, lead his kitchen team, innovate the menu to attract more customers, and eventually go on to start his own fast-casual chain focused on healthy cuisine.

Since opening in March 2018, ICE's Pasadena campus has attracted a wide range of students. Their interests and goals are diverse. Backgrounds include the entertainment and tech worlds, just out of high school, family owned fast-food businesses or a life-long love of baking. Many want to be culinary entrepreneurs and know that ICE's Management Programs will help towards that goal. All in all, we see that they come to ICE, to find their culinary voice!



DEE GOMEZ
 Culinary Arts

Dee says she grew up in a family that did not pay attention to food. She was directionless after high school, but knew there was more to life outside of her hometown which was filled with fast-food joints. She and her sister traveled for six months, when she returned a good friend suggested culinary school. She enrolled at ICE and says she's here not only to find her "culinary voice" but to find her own voice.



JOSÉ PAGANÍ GARCIA
 Culinary Management

José Paganí Garcia had a successful career in brand and content production working for companies such as Apple and HBO Latin America. After ICE's Restaurant Management program, José is exploring culinary ventures with emphasis on Latin-American cuisine and spirits.



EMMA WINKLER
 Dual Degree

Emma, who is enrolled in both the Culinary Management and Culinary Arts programs, started working as a professional dancer when she was 13-years-old and was on a Disney show. She hopes to one day open her own gastropub, similar to Pedaler's Fork in Calabasas.



MATT LEUNG
 Culinary Arts

Matt, the youngest of five children from Illinois, grew up in a traditional Chinese family. After trying a number of different careers — from Chiropractic school to studying for the LSAT to working at a bank — Matt was hospitalized with an autoimmune disease in 2017. Once he gained his health he realized, "Life is too short for me to let my dreams of becoming a chef die." He chose the LA campus and recently moved here with his wife to, as he said, "make my dreams a reality."



VICTORIA EISENSTADT
 Grad Pastry Arts

Tori had begun working at the Confection Co-Op, a local cupcake shop, before she enrolled in ICE, but was looking for deeper and broader skills. At ICE she's been exposed to a wider range of desserts and honed her techniques, and, had her short-term "dream come true" when her externship was to help the Milk Bar staff to help open their first LA location. She says she's trying not to fan out too hard when chef/founder Christina Tosi is in town!



BEN TOFFEY
 Dual Degree

Ben came to ICE by way of New Jersey to fulfill his dream of starting his own restaurant group. While a freshman at Georgetown studying entrepreneurship and business management, he discovered he had celiac, to which he thought his "food dreams were over." Instead, he learned how to manage his diet and worked in local restaurants. After graduating in 2016, he set off on a backpack excursion around the world through 17 countries. In early 2018, he moved to LA and worked at Gjelina and left to pursue two programs at ICE, Culinary Arts and Culinary Management where he hopes to "revolutionize the perception of a gluten-less dish."

SCENES FROM ICE'S CAMPUS IN LA

Classes began in ICE's LA (Pasadena) branch in March of 2018. Here are some images from the first months of classes!



STUDENT EVENTS & GUEST SPEAKERS



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



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



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



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



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



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



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

ICE'S MAIN CAMPUS IN NYC

Designed with creativity and community in mind, our unique state-of-the-art facility in Lower Manhattan opened in 2015. Extending over 74,000 square feet with waterfront views, students have access to 12 kitchens, 6 classrooms and such special features as a cooking technology lab, chocolate lab, mixology center and hydroponic farm. The combination of ICE's reputation and new NYC and LA campuses make ICE a national brand. Being an ICE alum can benefit your career.

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



Lower Manhattan is experiencing a renaissance as a reinvigorated hub for creative corporations, dynamic public spaces and architectural modernism. ICE's new home, Brookfield Place, is a key and “tasty” example of this groundbreaking urban development.



OUR HISTORY

1995-2015

When Peter Kump passed away in 1995, The New York Times proclaimed him “one of the most influential figures on the American food scene.” It was then that Rick Smilow, an entrepreneur passionate about education and the culinary world, purchased the school. The Smilow family was already a notable participant in the New York City restaurant scene via its partnership with Chef Daniel Boulud and his restaurants, including Restaurant Daniel, Café Boulud, and DBGB. Smilow remains the president and principal owner of the school.

Since 1995, the school has grown tremendously in terms of enrollment, programs, and physical space. In late 1995, the school opened its third Manhattan location at 50 W. 23rd Street, steadily expanding to more than 43,000 square feet over six floors featuring 11 teaching kitchens.

By 1997, the school's recreational cooking program had grown to be the largest in the nation. With over 1,800 hands-on recreational cooking classes per year, there is no other cooking school in America (or the world) that offers the equivalent depth, breadth, and frequency of recreational culinary education.

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

Program development has been another constant area of growth for ICE since 2000: 2001: Restaurant & Culinary Management Program 2005: Advanced Pastry Studies Program 2010: Hospitality Management Program 2012: School of Professional Development

2015-Present

In 2015, after outgrowing its home on 23rd street, ICE moved to its fourth and current location in Brookfield Place, on the Hudson River in Lower Manhattan. This location is a vibrant, 6 million square foot complex that includes offices, high-end retail and some of New York City's most attractive public spaces. The new ICE location features state-of-the-art teaching kitchens, a culinary technology lab, bean-to-bar chocolate lab, mixology center, hydroponic farm, and more. The new school offers endless opportunities for aspiring chefs and current professionals to further their culinary education.

In late 2017, plans were announced to open a second campus for ICE in the Los Angeles market, on Green Street in Pasadena. Southern California has never had a culinary institute with ICE's unique mix of programs. Meanwhile, it is widely acknowledged that the LA culinary and restaurant scene has grown to rival New York in creativity and importance. ICE looks forward to contributing and helping to further nurture this energy.

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



1975-1995

The Institute of Culinary Education (ICE) was founded by Peter Kump in 1975. The school was originally known as Peter Kump's New York Cooking School. Although the school has seen remarkable growth since its founding more than 40 years ago, it remains true to Peter Kump's commitment to good teaching and good food, as well as to his philosophy of studying the culinary arts through technique, not recipes. His enthusiasm and

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

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

In 1983, Kump inaugurated the professional program to train aspiring chefs. He himself had learned from the best, and former teachers of his such as James Beard, Simone Beck, Marcella Hazan, and Diana Kennedy, all later came to teach classes at the school. Illustrious food world figures such as Julia Child, James Peterson, Sara Moulton, and David Bouley were frequently guest instructors.

Among his other activities, Kump, along with Julia Child and Jacques Pépin, went on to establish the James Beard Foundation in 1985. The organization inspires and showcases American chefs through dinners, publications, culinary festivals, and its prestigious awards program. The school's ties to the Beard Foundation remain deep.

In 1986, the school launched its first pastry & baking program.



Find your culinary voice™

գտնել ձեր խոհարարական ձայնը 

Armenian

ךלש ירנילוק לוק אצמ 

Hebrew

Hitta din kulinariska röst 

Swedish

Tìm giọng nói nấu ăn của bạn 

Vietnamese

अपने पाककला आवाज खोजें 

Hindi

Trova la tua voce culinaria 

Italian

找到你的烹飪聲音 

Chinese

요리의 목소리 찾기 

Korean

اكتشف نفسك في عالم الطبخ 

Arabic

Найдите свой кулинарный голос 

Russian

Encuentra tu Voz Culinaria 

Spanish

Βρείτε τη μαγειρική σας φωνή 

Greek

あなたの料理の声をみつける 

Japanese

Trouvez votre voix culinaire 

French

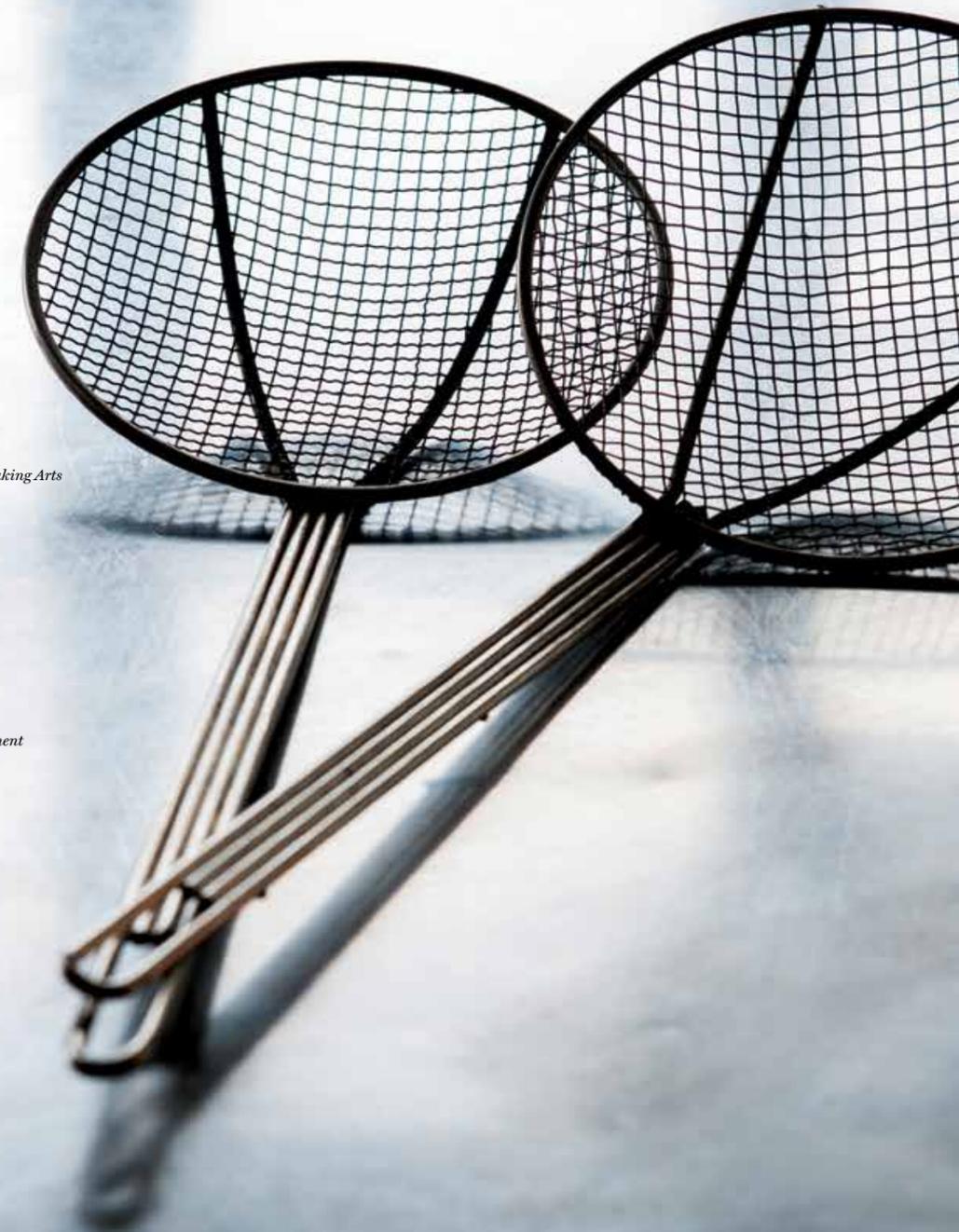
ICE EDUCATIONAL ADMINISTRATION

LOS ANGELES CAMPUS

- LACHLAN SANDS *Campus President*
- NORA SEMERDJIAN *Director of Business Operations*
- REBECCA FREEMAN *Director of Career Services*
- RICHARD HANNA *Dean of Students*
- JUAN TELLEZ *Director of Admissions*
- JESUS LOA *Director of Stewarding*
- KIRI TANNENBAUM *Culinary Relations Manager*
- MISHEL LEDOUX *Director of Restaurant and Culinary Management*
- HERVE GUILLARD *Lead Chef Instructor – Pastry and Baking Arts*
- LOUIS EGUARAS *Lead Chef Instructor – Culinary Arts*

NEW YORK CAMPUS

- RICK SMILOW *President & CEO*
- RICHARD SIMPSON *Vice President of Education*
- MATT PETERSEN *Chief Operating Officer; Chief Financial Officer*
- BRIAN ARONOWITZ *Chief Marketing Officer*
- ANDREA TUTUNJIAN *Dean/Director of Education*
- RICK CAMAC *Dean of Restaurant & Hospitality Management*
- CARA TANNENBAUM *Dean of Students*
- MAUREEN DRUM FAGIN *Director of Administration & Career Services*
- MICHAEL LAISKONIS *Creative Director*
- DAVID WALTUCK *Director of Culinary Affairs*
- KATE McCUE *Director of Recreational Division*
- GINA MIGNON *Director of Special Events*
- RICHARD VAYDA *Director of Wine & Beverage Studies*
- FRANK PROTO *Director of Stewarding*
- HILLERY WHEELER *Director of Admissions*
- JOHN SHIELDS *Director of Information Technology*
- SHANTI STEPHENSON-HUDSON *Director of Student Financial Services*



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