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 and the country’s most celebrated chefs. 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 experienced foodservice 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 SINLOW
CEO & Chairman

RICHLAND SANDS
President - LA Campus

RICHARD SIMPSON
Vice President - Education

RICK SINLOW
CEO & Chairman

RICHLAND SANDS
President - LA Campus

RICHARD SIMPSON
Vice President - Education

*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.
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 internship 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 internship program, one of the finest in the nation, places students in many of America’s loiest restaurants, including Union Square Café, Le Bernardin, Nobe and Monmouth in New York and Spago, Border Grill, Cassia Square Café, Le Bernardin, Nobu and Momofuku in Los Angeles, and can help launch your career to wherever your ambition leads you.

What Are You Willing to Risk?

You must be willing to risk being looked at as a fool. Because the more you risk, the more you can gain.
ICE is proud of its reputation throughout the industry and among our alumnae’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

"As a chef-owner with 14 restaurants on three continents, I face the constant challenge of feeding my kitchens with skill-trained cooks. The instruction at Culinary Education has proven to be an excellent resource for us for so 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 BOULID
Chef/Partners/Owner
The Daxo Group
Operates over 14 restaurants in Los Angeles and NYC. Former positions include chef de cuisine and executive chef at Bouchon in Beverly Hills and Bouchon in Las Vegas. Former positions also include chef de cuisine and executive chef at Bouchon in Beverly Hills and Bouchon in Las Vegas.

"Year after year, Union Square Hospitality Group’s restaurants have broadened enormously from an offering 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 key restaurants — from fine dining to casual. When an applicant comes to us from ICE, we know they’ve been schooled to both the technical and hospitality skills we need to succeed in this business." —

DOUG MEYER
Chef/Partners/Owner
Union Square Hospitality Group
Operates over 30 restaurants in NYC, Chicago, Atlanta, Philadelphia and San Francisco. Former positions include chef de cuisine and executive chef at Bouchon in Beverly Hills and Bouchon in Las Vegas.

"ICE instills in its alumni the highest standards and discipline, which is always shown through their work. At Simon-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 VONGERICHEN
Chef/Partners/Owner
Jean-Georges Restaurants
Operates over 11 restaurants around the world, including the NYC flagship, Jean-Georges. Former positions include 2 Michelin stars in Paris, James Beard Foundation “Chef of the Year,” “Best New Restaurant” and “Best New Restaurant Runner-up,” and Top Chef’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 Elmar Geyken and Yif SGiegel remain mentors to this day. I believe ICE is a dynamic and forward-thinking hub of culinary education." —

CHEF MAGGIE BILET
Owner
Magazine Food Innovation Group
Founder of Magnolia Table, the Art of Entertaining: A Cookbook. 2012 Culinary of the Year Awarded by the New York Times. Former positions include chef de cuisine and private dining director, Daxo Group.

"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 high standard in the field." —

ICE LEADERS PRAISE ICE

"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/Partners/TV Personality
Chef/Partners/TV Personality
Executive chef and owner/Bechmarks 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." Formerly general manager for Chef Daniel Boulud’s restaurant empire. Author of “Talking With My Mouth Full." ICE graduate ’99
Welcome to the foundation of your career — the ICE Culinary Arts diploma program. Think beyond cooking classes. Our award-winning 642-hour comprehensive curriculum is designed to teach you the actual practice and art of cooking through theory, technique, palate training, speed and teamwork. These will be your essentials for success in the culinary landscape.

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 success 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 classroom work, 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.

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 feasible career.”

— ZACH GRAY
Culinary Arts and Culinary Management 2016
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 prepare and grow greens and vegetables. After a comprehensive introduction to knife skills and food safety, you’ll use a range of techniques 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
- Grilled Eggplant and Portobello Sandwich with Fresh Mozzarella and Romesco
- Vegetarian Three-Bean Chili with Ancho and Sweet Chili Peppers
- Grilled Broccoli with Queso/Levint Pilaf and Roasted Vegetables

**Course 2: Fabricating and Cooking with Poultry, Pork, and Game - 48 Hours**
The first in a series of three courses on protein-based cuisines, this course will cover key techniques like marinating, roasting, braising and grilling. Emphasizing sustainability, we’ll teach you to fabricate the essential cuts and sauce 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:
- Soy Vale Chicken Breast with Jicama
- Smoked Duck Breast with Orange Guartapre
- Pan Roasted Lamb with Red Wine pan sauce
- Grilled Brussels Sprout with Caramelized Onions

**Course 3: Fabricating and Cooking with Beef, Veal, and Seafood - 56 Hours**
Structured in the same way as Course 2, you’ll fabricate steak, paillards, sauces, and soups, using beef and pan sauces as you continue to deepen your understanding of fundamental techniques. You’ll also apply these methods to seafood, including fish, roast fish, and shellfish, as you prepare dishes that highlight the special skills that these foods require.

Course Highlights:
- Braised Oxtail Braciole with Mascarpone
- Seared Filet Mignon with Bearnaise
- Lobster Bisque
- Grilled Swordfish with Brown Butter

**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 Greasy
- Braised Rabbit with Prosciutto and Red Onions
- Pan Roasted Cod with Mascarpone and Spiced Cilantro
- Grilled Hanger 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 deserts – they can be used in savory cooking as well. From custards and pies to biscuits and frozen desserts, you’ll 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
- Creamy Pasta and Shortbreads
- Crime Brulee

**Course 6: International Cuisine 1 - France, Italy, and Asia - 56 Hours**
France is considered the textbook 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.

Course Highlights:
- Introduction to Hydrocolloids
- Jambalaya
- Roast Turkey with Mole Negro
- Jamaican Jerk Chicken
- 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
- Barbecue Turkey with Mole Negro
- Grilled Swordfish with Beurre Rouge

**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:
- Introduction to Hydrocolloids
- Zero-Waste Cooking

**Course 9: Internship - 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.

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**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, curriculum, camaraderie, volunteer opportunities, and facilities all played equal important roles in my culinary school experience, and I felt better prepared to approach my new career with confidence.”**

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**Combining 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.”**

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**Culinary Arts and Culinary Management 2019**
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 comprehensives 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 pizzas 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.

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 creams.
• Techniques for preparing fruit-based dishes, including peeling, 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 croissants, brioche, bread pudding, custards and icings made with pâte à choux.
• Preparation of additional egg-based desserts such as soufflés and meringues, as well as both Swiss and Italian meringue-based icings.
• A variety of piped, dropped, molded and bar cookies as well as both Danish specialties and palmiers.
• Proper rolling techniques for preparing tarts, pastries, croissant and Danish doughs, both by hand and with a commercial dough sheeter.

COURSE 3: BREADS AND OTHER YEAST-RAISED DOUGHES - 56 HOURS
Bread is at the crossroads of the culinary and baking arts. At the heart of this deceptively simple food is the essential skills students master as they learn to prepare the wide variety of doughs that are the base of so many pastry items. Included are:
• The two types of dough: 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 dough sheeter.
• The technique and theory of working with yeasted doughs: fermentation, dough formulation and technique of cake making and expand their abilities to create original cakes. Students will learn:
• Butter-based and egg-free cakes, including layered and rolled versions.
• The theory of batter balance as they prepare cakes using various mixing techniques including: one-stage, high-sift and creaming method. Cakes prepared include carrot, pound, white, yellow, crumb and chocolate along with muffins. Egg-free cakes such as angel food, chiffon and génoise are also included.
• A wide variety of piped, dropped, molded, bar and sheet cookies including biscuits, brownies, macarons, macaroons, pretzels and rainbow cookies.

COURSE 4: CAKES, FILLINGS, AND ICINGS: PART I - 44 HOURS
From the humble pound cake to the classic génoise, students go beyond the recipe to explore the theory and techniques of cake making and expand their abilities to create original cakes. Students will learn:
• Butter-based and egg-free cakes, including layered and rolled versions.
• The theory of batter balance as they prepare cakes using various mixing techniques including: one-stage, high-sift and creaming method. Cakes prepared include carrot, pound, white, yellow, crumb and chocolate along with muffins. Egg-free cakes such as angel food, chiffon and génoise are also included.
• A wide variety of piped, dropped, molded, bar and sheet cookies including biscuits, brownies, macarons, macaroons, pretzels and rainbow cookies.

COURSE 5: CAKES, FILLINGS, AND ICINGS: PART II - 52 HOURS
Butter-based cakes produce more than the familiar cakes we often see. More complex techniques give us not only an international assortment of cakes, but cakes as well. Covered here are:
• Complex layered goods including plain and chocolate-nut sponges, ginette mousseline, biscuit joconde and pain de gîne.
• A classic assortment of cakes, including opera, miroir, tramezzino, craps 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 6: CAKES, FILLINGS, AND ICINGS: PART III - 56 HOURS
The trio of classic doughs: pâte brisée (flaky), pâte sucrée (sweet) and pâte sablée (cookie) to make individual tarts and pastries.

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 molding.
• Preparation of fondant, truffles, butter crunch and gourmet; molded, dipped and filled chocolates; and the adaptation of this section, showpieces.
• Advanced methods including piped and tinted centers and iced and molded Cardiff.

COURSE 8: DECORATING - 55 HOURS
Cale decorating represents the ultimate fusion of art and craft. The students’ effort and practice in prior classes will reward them as they take their skills to a new level by preparing tiered cakes. Students learn:
• Buttercream flowers and leaves, royal icing and fondant (dipping, crimping and ruffling).
• Gum paste flowers, including azaleas, lilies, roses and more.
• Plural arrangement and tiered-cake assembly including splitting, filling, crumb coating and the usage of marzipan for covering cakes and making flowers, fruit 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 externs such as hotels, catering companies, corporate dining rooms, or pastry shops in order to meet their professional goals.

“The opportunity 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” 2001; IACP “Culinary Professional of the Year” 2014
You are an intern. 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 dreams - 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, inns, hotels 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 success 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 come 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 analyses, 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 leaders 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 student’s varied goals and past experiences keep our program unique. Your typical classroom will include: career changers from diverse professions such as marketing, finance, nursing and construction; recent college and high school graduates; and even working chefs in the industry who want to learn more about the business side of restaurants.

Combine Business and Culinary Expertise to Accelerate Success.

Pursue your vision with every tool to succeed. Enrolling in our Restaurant Culinary Management program in addition to either the Culinary Arts or 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.

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 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. This course covers all the areas of marketing from the moment an idea is developed through opening and operation. This course provides a comprehensive overview 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

Food preparation and safety procedures are important elements of a successful culinary business. In this course, students become familiar with food safety guidelines and learn about food preparation including purchasing, storage, handling, cooking and food safety. This course is designed to acquaint students with the legal requirements of food safety as it relates to their culinary business.

COURSE 4: PURCHASING & COST CONTROL – 45 HOURS

Strategies for purchasing and control are vital for the success of any culinary operation. This course covers labor, beverages 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, firing 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 analysis are emphasized. Actual case studies are used to provide real experiences.

COURSE 8: BEVERAGE & WINE – 30 HOURS

Beverage sales is a challenging business. In this course, students explore all areas of beverage service, including wine, spirits, beer, mixology, non-alcoholic drinks and bar design. Wine tasting and appreciation is included. Students will study proper 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 system basics, space analysis, product and people flow, kitchen and interior design.

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:
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 hone 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 200 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, Eric Ripert, Missy Robbins, Jean-Georges Vongerichten and restaurateurs Joe Bastianich, Michael Symon, Bobby Flay, Marc Selman, Daniel Boulud, Andrew Carmellini, David Chang, Tom Colicchio, Alex Guarnaschelli, Daniel Humm, Eric Ripert, Missy Robbins, Jean-Georges Vongerichten and restaurateurs Joe Bastianich, Michael Symon, Bobby Flay, Marc Selman, Margaret Johnson and dozens of other top restaurants.

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 evaluation 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.

Choose Your Track, and Make Your Success.

An ICE externship gives you the freedom 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 CAREER PROGRAMS 2019

Job Placement & Career Services

We’re proud to present a robust offering of job opportunities from our community for each ICE graduate, but we’ve provided 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 most of one of our Career Services team members: 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 most of one of our Career Services team members, beginning building the path 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 each diverse topic as restaurant management, food writing and starting a catering business, as well as individualized 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 our employer network. Whether a bustling, highly-regarded restaurant, or an unusual bistro in your backyard, 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.

For more information, including graduation and placement rates, please visit: www.ice.edu/career-programs
ICE alumni, faculty, and administration have been proudly decorated with the industry’s top honors. An ICE education puts you in some amazing company.

**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 Abbruzzese

**CBS IN THE KITCHEN**
Vicente, Roseland McDermott, James Briscione, Brian Buckley, Chad Pagano

**CHEF RACE**

**FOOD NETWORK REVAMPED**
Anna Simon

**FOOD NETWORK STAR**
Avner Samuel

**FOOD NETWORK THE KITCHEN**
Mary McCartney

**GOOD DAY NEW YORK**
James Briscione

**GOOD MORNING AMERICA**
Makini Morgan

**HILL’S KITCHEN**
Kathleen Adkins, Krupa Patel, Medha Gupta, Marian Salgado, Nancy Silver, Wendy Liu, Chris North

**RESTAURANT REVAMPED**
James Briscione

**SHARK TANK**
Guy Verhagen

**TOP CHEF AMERICA**
Michael Cuccaro, Allison Funahashi, Tom Westmoreland, Holly Senser

**CARVE YOURSELF THE ALLISON FUNAHASHI**
Food Network

**EVERYDAY FOOD**
Yapel Rose

**FOOD NETWORK**
Donal Skehan

**F WORD STARRING CONSTANCE MARVELYN**
Matt Moran

**FOOD NETWORK RECIPE REVamped**
Carolyn Chock, Ulli Stachl

**FOOD NETWORK THE KITCHEN**
Mary McCartney

**TOP CHEF JUST DIVIDED**
Michelle Camacho, Michelle Camacho, Sara Nguyen

**THE COOKING CHANNEL**
Zac Young, Maryann Salcedo

**THE FOOD NETWORK**
Amy Thielen, Lauren Gehring, Ian Knauer, Janice Allen, Pippa Calland, Rory O’Farrell

**THE KITCHEN**
Food Network

ICE has been recognized with a number of awards over the years. From its founding, ICE has been dedicated to producing exceptional chefs and culinary professionals.

**ICE was one of three culinary institutions included in an article titled “An Inside Look at America’s Finest Culinary Schools” by New York Restaurant Insider magazine.**

**ICE Alumni**

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

- **2015 James Beard Foundation Outstanding Personality/Host Award for “A Chef’s Life” (PBS)**
  VIVIAN HOWARD
  Chef/Owner, Chef Vivi, Former, 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 TIAPO,
  DENISE MICKELSON
  and ED BEHR in assorted Pastry Chef, Chef and Media, and “Who’s Who” categories.

**Staff Awards**

- **2017 winner of IACP Culinary Educator of the Year**
  CHRIS GESUALDI
  ICE Chef Instructor

- **2010 winner of IACP Culinary Educator of the Year**
  ICE Chef Instructor

- **2007 “Chef of the Year” from American Culinary Federation’s Los Angeles chapter**
  STEVE SAMSON
  Chef/Owner, Statts + Rosella

- **Chicago magazine’s 2011 “Best New Restaurant”**
  JONCARL LACHMAN
  Executive Chef, Firenzo, Chicago

- **2011 Eater award for Austin “Restaurant of the Year”**
  JAMES HOLMES
  Executive Chef, Olivia, Austin

**CAREER PROGRAMS 2019**

ICE alumni, faculty, and administration have been proudly decorated with the industry’s top honors. An ICE education puts you in some amazing company.
A SAMPLE OF ICE’S WEST COAST ALUMNI

DOMINICK MAIETTA

Culinary Arts, 2003

CO-OWNER/DIRECTOR, CUGNATE RESTAURANT (San Francisco)

HONORS

Co-captain has been on the San Francisco Chronicle’s “Top 100 Restaurants on Bay Area” for four consecutive years. In 2016, Salinas made Esquire Magazine’s “Best New Restaurants” list.

WORK BACKGROUND

Bibo House NY, Café Noir, Salinas, Blue Hill Stone Barns and Moraga

COMMENTS ON ICE

“The 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, Savor, and C.

DID YOU KNOW?

Sara has published four cookbooks including Tacos: Recipes for Tacos, Snacks, Cocktails, and More (2014); SAKE! (2006); Pisco: Delicious Recipes for Outdoor Entertaining (2004); Asian Highways: From Long Beans to Lemongrass, A Simple Guide to Asian Produce (2001)

MEADOW RAMSEY

Pastry & Baking Arts 2002

EXECUTIVE PAstry CHEF, ROBIO & AMBROSIO (SEATTLE)

CUISINE

Modern California with Middle Eastern accents

WORK BACKGROUND

Campagnia (L.A.), Squall (L.A), Craft (NYC), Grammy Towns (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

CO-OWNER, RESTAURANT GROUP: VIC'S (LOS ANGELES)

CUISINE

Modern Italian

WORK BACKGROUND

Gusto Restaurant was one of Esquire Magazine’s Best New Restaurants for 2012

HONORS


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 Cesare Casella at Beppe in NYC, Vic’s ICE externship site.

STEVE SAMSON

Culinary Arts, 1997

CO-OWNER, RESTAURANT GROUP: BAKE RESTAURANT GROUP JUYLE, NOVEL & TROVE (SEATTLE); REVOLV (PORTLAND)

CUISINE

Modern Korean Fusion

WORK BACKGROUND

Pizzeria Ortica, (Executive Chef / Partner); Sona Restaurant (Executive Chef); Per Se (Executive Chef)

HONORS

Semi-Finalist for Quality by Modern Baking (2010), Rising Star by StarChefs (2011)

MENTOR

Chef Geoffrey Zakarian. The “secret ingredient” was live trout.

DID YOU KNOW?

2008 he opened up Little T American Baker. He apprenticed with famed Portland bakery, Pearl Bakery after completing ICE, and was the head baker there for 3 years. In 2009 he opened up Little T American Baker.

RACHEL YANG

Culinary Arts, 2001

PASTRY CHEF/DUO-OWNER, RUSTIC CAYON, MCCLELLAND CAFE, WILD + OLIVE, CARRISI (SAN ANSELMO)

HONORS

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

WORK BACKGROUND

Boulangerie with the Bread Bakers Guild Team USA, taking home the silver medal.

ZOE NATHAN

Culinary Arts, 2001

PASTRY CHEF/DUO-OWNER, RUSTIC CAYON, MCCLELLAND CAFE, WILD + OLIVE, CARRISI (SAN ANSELMO)

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.

Though the Institute of Culinary Education has always operated in New York City, it has consistently drawn students from other parts of the country and world. Many have come from California, and some of them, as well as alumni from the east coast, have found their way west and presently have thriving culinary careers in California and other west coast states. Here are eight to meet.
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, The Chef and The Farmer and Boker Room, NC; James Beard Award Winner for "A Chef’s Life"

**VIVIAN HOWARD** – 2009
Chef and Owner, The Chef and The Farmer and Boker Room, NC; James Beard Award Winner for "A Chef’s Life"

**ARMAILDI 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, The Chef and The Farmer and Boker Room, NC; James Beard Award Winner for "A Chef’s Life"

**VIVIAN HOWARD** – 2009
Chef and Owner, The Chef and The Farmer and Boker Room, NC; James Beard Award Winner for "A Chef’s Life"

**ANNECIO 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, The Chef and The Farmer and Boker Room, NC; James Beard Award Winner for "A Chef’s Life"

**VIVIAN HOWARD** – 2009
Chef and Owner, The Chef and The Farmer and Boker Room, NC; James Beard Award Winner for "A Chef’s Life"

**SOHIN 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 Beam 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)

**MARCB MURPHY** – 1990
Executive Chef and Owner, Benchmarc Restaurants, NYC; VP of the Manhattan chapter of the New York State Restaurant Association, and a regular judge on “Chopped”

**CLAUDIA FLEMING** – 1988
Pastry Chef/Owner, North Fork Table & Inn, Southold, NY; Winner, James Beard Award Outstanding Pastry Chef 2004

**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, Mona Grill, Las Vegas, Bahrain, 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

**MICHIAL SHELKOWITZ** – 2005
Pastry Chef, Craft, New York, NY; Nominated for Food & Wine’s Best New Pastry Chef Award in 2002

**ELISA STRAUSS** – 2000
Owner, Confetti Cakes, NYC; author of two books, “Confetti Cakes Cookbook” and “Confetti Cakes for Kids”; cake 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”
### Food Media & Marketing

<table>
<thead>
<tr>
<th>ICE NAME</th>
<th>ICE YEAR</th>
<th>ICE COURSE</th>
<th>ICE CERTIFICATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRETA ANTHONY</td>
<td>1995</td>
<td>Culinary &amp; Hospitality</td>
<td>Executive Chef, Bon Appetit, NYC</td>
</tr>
<tr>
<td>ED BEHR</td>
<td>1984</td>
<td>Culinary &amp; Hospitality</td>
<td>Executive Chef, Fisher &amp; Paykel; oversees all demos</td>
</tr>
<tr>
<td>EDEN GRINSHAN</td>
<td>2008</td>
<td>Culinary &amp; Hospitality</td>
<td>Corporate Chef, Unilever North America; formerly a chef-instructor at ICE, began career in Israel</td>
</tr>
<tr>
<td>KRISTEN MIGLORE</td>
<td>2009</td>
<td>Culinary &amp; Hospitality</td>
<td>Corporate Chef, Unilorin North America; formerly a chef-instructor at ICE, began career in Israel</td>
</tr>
<tr>
<td>MARY NOLAN</td>
<td>2008</td>
<td>Culinary &amp; Hospitality</td>
<td>Executive Chef, NY-Presbyterian Hospital, NYC; formerly managing editor of the Italian food magazine La Cucina Italiana</td>
</tr>
<tr>
<td>GAIL SIMMONS</td>
<td>1999</td>
<td>Culinary &amp; Hospitality</td>
<td>Associate Professor, Food &amp; Wine; Co-host, &quot;Top Chef NYC&quot;; author of &quot;Talking with my Mouth Full&quot;</td>
</tr>
<tr>
<td>SUSAN STOCKTON</td>
<td>1993</td>
<td>Culinary &amp; Hospitality</td>
<td>Director of Operations, The Dinex Group, NYC; formerly a chef-instructor at ICE, began career in Israel</td>
</tr>
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### Research & Development/Corporate Culinary

<table>
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</thead>
<tbody>
<tr>
<td>MAXIME BILET</td>
<td>2005</td>
<td>Culinary &amp; Hospitality</td>
<td>Co-Owner and President, Mad Greens (33 locations), Denver, CO; company is among Fast Casual’s Top 100 Movers &amp; Shakers (for the last several years)</td>
</tr>
<tr>
<td>BINAY GEPPEN</td>
<td>1999</td>
<td>Culinary &amp; Hospitality</td>
<td>CEO, Marion; overseeing all aspects of the franchise business</td>
</tr>
<tr>
<td>PNINA PELED</td>
<td>2000</td>
<td>Culinary &amp; Hospitality</td>
<td>Principal, Fulmer &amp; Partners, overseeing all aspects of the franchise business</td>
</tr>
<tr>
<td>TAGERE SOUTHWELL</td>
<td>2003</td>
<td>Culinary &amp; Hospitality</td>
<td>Executive Chef, Fisher &amp; Paykel; oversees all demos and events for the luxury appliance line</td>
</tr>
<tr>
<td>JILL TALCOTT</td>
<td>1998</td>
<td>Culinary &amp; Hospitality</td>
<td>Executive Chef, Fisher &amp; Paykel; oversees all demos and events for the luxury appliance line</td>
</tr>
<tr>
<td>BILL MAST</td>
<td>2005</td>
<td>Culinary &amp; Hospitality</td>
<td>Co-Owner, Mast Bros. Chocolate, NYC; NYC’s only artisanal bean-to-bar chocolate factory</td>
</tr>
<tr>
<td>ELIZABETH MELTZ</td>
<td>2003</td>
<td>Culinary &amp; Hospitality</td>
<td>Director of Sustainability, B&amp;B Hospitality Group, NYC; formerly managing editor of the Italian food magazine La Cucina Italiana</td>
</tr>
<tr>
<td>KATRIN NAEPLAPPA</td>
<td>1991</td>
<td>Culinary &amp; Hospitality</td>
<td>Director, Wines from Spain, Spain, NYC; ImWine.com Annual “Top 100 Most Influential People in the U.S. Wine Industry” 2012</td>
</tr>
<tr>
<td>JASON SOWOWAY</td>
<td>2011</td>
<td>Culinary &amp; Hospitality</td>
<td>Owner, Wallflower, The Kitchen, NYC; Food &amp; Wine Industry Network, NYC; Former Sr. VP of Culinary Productions, Food Television Food Segment</td>
</tr>
<tr>
<td>DAVID SCHNEIDER</td>
<td>2002</td>
<td>Culinary &amp; Hospitality</td>
<td>General Manager, An Post, NYC; part of Chef Michael White’s Alta Marea Group</td>
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### Culinary & Hospitality Management

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<tbody>
<tr>
<td>SILKY BENZANT</td>
<td>2009</td>
<td>Culinary &amp; Hospitality</td>
<td>Director of Front Office, Ace Hotel, NYC</td>
</tr>
<tr>
<td>JAKE CERRONE</td>
<td>2006</td>
<td>Culinary &amp; Hospitality</td>
<td>General Manager, Patina Restaurant Group</td>
</tr>
<tr>
<td>CHRISTINA DELLI SANTI</td>
<td>2015</td>
<td>Culinary &amp; Hospitality</td>
<td>Director of Front Office, Ace Hotel, NYC</td>
</tr>
<tr>
<td>RICK MAST</td>
<td>2005</td>
<td>Culinary &amp; Hospitality</td>
<td>Co-Owner, Mast Bros. Chocolate, NYC; NYC’s only artisanal bean-to-bar chocolate factory</td>
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### International

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</tr>
</thead>
<tbody>
<tr>
<td>SAMIA AHAD</td>
<td>1991</td>
<td>Culinary &amp; Hospitality</td>
<td>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</td>
</tr>
<tr>
<td>FREDERICO GUERRIERO</td>
<td>2006</td>
<td>Culinary &amp; Hospitality</td>
<td>Co-Chef/Owners, Funky Gourmet, Athens, Greece; earned first Michelin Star in 2012 and second in 2014</td>
</tr>
<tr>
<td>GEORGIANNA HILAIDIKI</td>
<td>2003</td>
<td>Culinary &amp; Hospitality</td>
<td>Founder, Institute for Culinary Arts at De La Salle University, The Philippines</td>
</tr>
</tbody>
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**Note:** ICE Career Programs 2019 is a comprehensive directory of the Institute of Culinary Education’s educational offerings. For more information, visit the ICE website.
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 Giordano**
Chef Entrepreneur

"Cook from your heart and you will never go wrong—just cook!"

**Richard Hanna**
Area of Culinary Arts

"Professional kitchens are a great school to learn in, but you truly learn how to be a master chef to the hospitality team only in a kitchen. Always, always, always be a gift to your team and do your best to make it last!"

**Leila Ros**
Chef Entrepreneur

"One of your secrets and motivators is: You do not have to be the boldest, nor the bravest, nor the smartest, nor the most muscular. All you have to do is show up!"

**Mette Williams**
Chef Entrepreneur

"Make up each day with confidence, keep moving to find your standard of life. Failure is construction, in an orderly, you need to stay humble to allow success to grow!"

**Mikael Persil**
Chef Entrepreneur

"Put a good song in your head, never lose your taste and rock some great food!"

**Arnold Hyvén**
Chef Entrepreneur

"Make every meal a moment."

**Lois Begum**
Lead Entrepreneur

"Explore everything and have a blast in the kitchen!"

**Angelina DeLude**
Professional Chef

"When I arrived in LA in 2002, it seemed mostly a fast-food chain. No one knew what LA was like. I decided to move here and try to find my own voice."

**Andy Godzhk**
Hospitality Consultant

"The restaurant industry is very demanding, yet it gives so many opportunities. That's why I'm dedicated to it. I love to keep busy, be a part of a group, and enjoy the best of our students."

**Mihaila Lnev**
Professional Entrepreneur

"The restaurant industry is very demanding, yet it gives so many opportunities. That's why I'm dedicated to it. I love to keep busy, be a part of a group, and enjoy the best of our students.

**Joy Meyer**
Professional Entrepreneur

"You need to use it or it will rot."

**Emma Winkler**
Dual Degree

"My goal is to learn from professional chefs and eventually go on to start a profitable business.

**Dee Gomez**
Grad Pastry Arts

"I want to teach students how to create and deliver a great dining experience for success."

**Emma Winkler**
Dual Degree

"My goal is to learn from professional chefs and eventually go on to start a profitable business."

**Christian Cabrera**
Culinary Arts

"Christian family has been in the food business for over 25 years. A Mexican fast-food chain. Christian wants to gain a culinary education here to order to teach his own workers, lead his kitchen team, maintain the tension to allow more customers, and eventually go on to start his own fast-casual chain focused on healthy cuisine."

SCHOOL OF RESTAURANT & CULINARY MANAGEMENT

**Early Williams**
Lead Entrepreneur

"You need to use it or it will rot."

**Andrey Godzhk**
Hospitality Consultant

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**Christian Cabrera**
Culinary Arts

"Christian family has been in the food business for over 25 years. A Mexican fast-food chain. Christian wants to gain a culinary education here to order to teach his own workers, lead his kitchen team, maintain the tension to allow more customers, and eventually go on to start his own fast-casual chain focused on healthy cuisine."

SCHOOL OF CULINARY MANAGEMENT

**Roslyn Spencer**
Chef Entrepreneur

"Research makes the difference. I'm passionate about my business and I want our customers to love our food. Just as I want them to love what you do!"

**Amy Taylor**
Chef Entrepreneur

"The best cooking in the world is the cooking in the kitchen. We train the best chefs in the world. From cooking experiences and conversation with people through it.

**Mike Sullivan**
Lead Chef Entrepreneur

"Never lose the dreamer who is on a waitlist and a jobless and hungry and loving it.

**Mary Smith-Chapman**
Chef Entrepreneur

"Everything is a memory. Your good in it is not in memory."

**Victoria Eisenstadt**
Grad Pastry Arts

"I've been working at the Confec- tion CoOp, a local cupcake shop, before I enrolled at ICE. But I was looking for deeper and broader skills. At ICE she's been exposed to a wider range of elements and honed her techniques, and had her short- term "dream come true" when her entrepreneurship was to help open their first LA location. She says "I'm having fun to do my job hard when chef/founder Christina Tosi is in town!"

**Ben Toffey**
Dual Degree

"Ben saw ICE by way of New York to fulfill his dream of developing his own restaurant group. While a student at Georgetown studying entrepreneurship and business management, he discovered he had color, in which he thought he ‘had dreams over one’s eyes and was probably a bit colorblind'. He was interested in opening a restaurant and worked in local restaurants. After graduating from ICE, Ben moved to L.A. and worked at Gjelina and left to pursue two more programs at ICE: Culinary Arts and Culinary Management. 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).

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

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

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 one chef and creator of the Cronut.

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

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

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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 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 reimagined hub for creative corporations, dynamic public spaces and architectural marvels. ICE’s new home, Brookfield Place, is a key and “tasty” example of this groundbreaking urban development.

OUR HISTORY

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 culinary arts through techniques, not recipes. His enthusiasm and passion, along with his discipline and energy, are still felt at the school today.

In 1975, Kump, an educator and entrepreneur with a great love of food, taught five students the basic techniques of cooking in the kitchen of his New York City apartment. Not long after, The New York Times wrote favorably of the new school. As a result of that article, Kump received numerous phone calls from potential students asking to study with him, and Peter Kump’s New York Cooking School was born. Soon thereafter the school opened its East 72nd Street location and began to flourish.

In 1993, 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 Dana Kennedy, all later came to teach classes at the school. Illustrous food world figures such as Julia Child, James Peterson, Sara Moulton, and David Venable were frequently guest instructors.

Among his other activities, Kump, along with Julia Child and Jacques Pepin, went on to establish the James Beard Foundation in 1985. The organization inspires and showcases American cuisine for 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 72nd Street location and began to flourish.

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 Smolan, an entrepreneur passionate about education and the culinary world, purchased the school. The Smolan family was already a notable participant in the New York City restaurant scene via the partnership with Chef Daniel Boulud and his restaurants, including Restaurant Daniel, Café Boulud, and DBGB. Smolan 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 1996, the school opened its third Manhattan location at 50 W. 23rd Street, steadily expanding to more than 64,000 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 2000 to ICE, the Institute of Culinary Education.

Program development has been another constant area of growth for ICE since 2000-2005: 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 chef 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.
Find your culinary voice™

Trova la tua voce culinaria

Hitta din kulinariska röst

Encuentra tu Voz Culinaria

Trouvez votre voix culinaire
Find your culinary voice™