



Institute of  
Culinary Education

EST. 1975

Culinary Arts  
Pastry & Baking Arts  
Restaurant & Culinary Management  
Hospitality Management  
Professional Development

# CAREER PROGRAMS 2018







# PRESIDENT'S LETTER

For many, food is the ultimate expression of passion, creativity and happiness. For over three decades, the Institute of Culinary Education (ICE) has been a leader in this reality, offering one of the world's broadest and most diverse assortments of culinary education, covering all facets of the culinary landscape.

Since our founding in 1975, America and New York City's importance and influence in the culinary world has progressively 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, from cooking and baking to wine studies and hospitality management.

As a school and an institution, we are vibrant and focused—and still driven by ideals. ICE students are diverse, and have unique talents and individual quests. Our role at ICE is to help our students develop and find their culinary voice.

The foundations of ICE are our career programs in Culinary Arts, Pastry & Baking Arts, Restaurant & Culinary Management and Hotel & 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 the right foundation. ICE's programs are sophisticated, intensive, student-centric and can be completed in less than one year.

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. The network of ICE alumni, employers and friends throughout the nation is truly impressive.

ICE is one of the only schools in the nation for aspiring culinary entrepreneurs. Our innovative Restaurant & Culinary Management program is team-taught by an experienced group of restaurant owners and consultants who use the city as their classroom. We have structured our schedules, curriculum and tuition to facilitate "double majors," whereby students combine business and culinary training.

ICE's externs and graduates are recruited by New York City's finest chefs, who are among the most famous in America. And it's no surprise that over the years, ICE and its alumni and faculty have won top industry awards, reviews and accolades, including the 2015 IACP "best vocational school" honor. More recently, in fall 2016, both The Daily Meal and Edinformatics wrote articles listing ICE as the #1 culinary school in America!

Our brand new home at 225 Liberty Street is open day and night, seven days a week, hosting career training, a dizzying array of recreational and professional development courses, special events and guest speakers. Beyond this, ICE has a spirit and atmosphere that we don't think you will find in many other schools. Walk through our halls and you will see students, staff, chef-instructors and faculty whose attitudes are serious, dedicated, focused and fun.

It is hard to characterize a school or a business in a few words. But at its core, ICE is all about its students. Whether they are with us for a day, a week or a year, students tell us that our school is an exciting, joyful place where they are inspired to learn and succeed. Being part of that success is our passion.

**RICK SMILOW**  
President

**RICHARD SIMPSON**  
Vice President - Education

P.S. And as this brochure is going to press, ICE has just announced plans to open a branch campus in the Los Angeles market in Spring 2018. This ensures that ICE will grow further as a national leader in the field of culinary 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.



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# A CULINARY EDUCATION FOR THE REAL WORLD

You read about it in magazines. Reality shows capture its spellbinding energy from season to season. Passing buses and soaring billboards herald its impact on society. 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.

## 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 fosters the highest standards in education and hands-on training in a sprawling facility covering 74,000 square feet with 12 state-of-the-art kitchens and labs, and the finest staff of experienced chef-instructors. ICE's renowned externship program provides students the opportunity to work, learn and further hone their expertise alongside unsurpassed talent at top dining establishments in the culinary capital of the world, New York City. Our award-winning alumni are among the most sought-after 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.

\*Employment rate is based on 82% of 524 graduates available for employment on 2017 ACCSC Annual Reports.

## New York City Is Your Classroom.

Welcome to the culinary capital of the world. Our cutting-edge facility is located in the heart of Manhattan, offering day and evening classes, seven days a week, to ensure that every individual has the opportunity to pursue their culinary passions. Learn to develop your skills and refine your palate in the world's greatest culinary environment.

## In the City That Never Sleeps, Neither Do We.

In addition to offering students a wealth of extracurricular activities, the city is our extended classroom. No culinary school has a stronger connection with New York City's top restaurants than ICE. Our externship program, one of the finest in the nation, places students in the city's greatest establishments, including Union Square Café, Le Bernardin, Nobu, and Del Posto, as well as some of New York's 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?



*"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 leader—"*

### CHEF TOM COLICCHIO

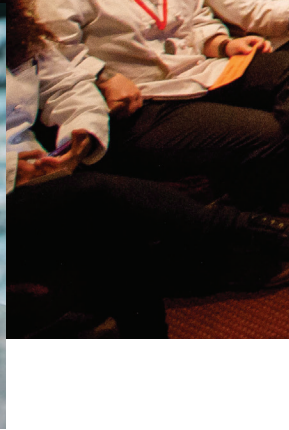
**Chef/Restaurateur/Author/TV Personality**

Owner of Crafted Hospitality, author of three cookbooks and is the head judge on Bravo's "Top Chef" since the Emmy-Award winning show's 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 Appétit's Chef of the Year and the James Beard Award for Outstanding Chef in America.



# CULINARY LEADERS PRAISE ICE

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



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

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

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

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

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

**DANNY MEYER**  
**Restaurateur/CEO**  
 Union Square Hospitality Group  
 Operates over 20 restaurants including NYC stars Union Square 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 Einav Gefen and Ted Siegel remain mentors to this day. I believe ICE is a dynamic and forward-thinking hub of culinary education."*

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

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

**CHEF IVY STARK**  
**Former Executive Chef**  
 Dos Caminos  
 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 18 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, weekend? We have a schedule that will fit yours.

## This Is Your Calling ...



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

**ZACH GRAY**  
Culinary Arts and Culinary Management 2016





# CULINARY ARTS

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

## **COURSE 1: CULINARY FUNDAMENTALS - 28 HOURS**

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

Course Highlights:

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

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

When consumers purchase meat or fish they buy a fillet or a steak, few suspect the skill required to create them. In this course students are immersed in the techniques of protein fabrication. All types of meat and fish are included.

Course Highlights:

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

## **COURSE 3: SOUPS AND SAUCES - 32 HOURS**

Every chef takes great pride in the sauces that transform a good meal into a great dining experience. From the classic sauces of France to modern salsas, relishes, infused oils, coulis and chutneys, you will explore all the diverse expressions of the saucier's art. These sauces form the basis for an exploration of full range of soups.

Course Highlights:

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

## **COURSE 4: DRY HEAT COOKING METHODS - 36 HOURS**

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

Course Highlights:

- Sautéing proteins, starches and vegetables
- Pan-frying proteins, starches and vegetables
- Deep-frying proteins, starches and vegetables
- Grilling proteins, starches and vegetables
- Roasting proteins, starches and vegetables

## **COURSE 5: MOIST-HEAT COOKING METHODS - 36 HOURS**

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

Course Highlights:

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

## **COURSE 6: BREAKFAST, BRUNCH AND LUNCH - 32 HOURS**

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

Course Highlights:

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

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

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

the diversity and simplicity that characterize this popular European cuisine.

## **COURSE 8: CUISINES OF ASIA; ADVANCED COOKING, PLATING & PRESENTATION - 48 HOURS**

Cuisines of Asia: The panoply of Asian flavors and techniques exert a growing influence on all types of food. Chefs commonly borrow spices, herbs and other ingredients from this region as they seek to create a more global approach to cuisine. Centering on flavor profiles and specific techniques, this course acquaints students with the essential dishes of India, China, Japan and Thailand.

Advanced Culinary Applications: Successful multitasking is one of hallmarks of every chef. The challenges of bringing together all the components of an entrée require rigorous attention to timing and proper sequencing of tasks. This course is designed to enable students to assimilate these skills as they learn how to prepare and plate contemporary entrées.

## **COURSE 9: PASTRY & BAKING ESSENTIALS - 36 HOURS**

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

Course Highlights:

- Souffles
- Custards
- Pizza and focaccia
- Tarts
- Doughs (brisée, sucrée, puff pastry, and bread)

## **COURSE 10: CONTEMPORARY DESSERTS - 44 HOURS**

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

Course Highlights:

- Chocolate tempering
- Confections
- Cakes
- Sorbet and ice cream
- Pate a Choux

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

Hors d'oeuvres and appetizers challenge the chef to create masterpieces in miniature. Whether they

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

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

As cuisine has evolved and transformed over time, certain chefs have come to the fore as innovators, visionaries and artists. Many are eager to share their culinary gifts with tomorrow's chefs and ICE is proud to have collaborated with some of most celebrated chefs: Mario Batali, Marcus Samuelsson, Daniel Boulud, Michael White, Alex Stupak, Anita Lo and Thomas Keller. In preparing recipes specially selected by the chefs, students come to understand the unique perspective of each and glean ideas that will spark their own creativity. The course concludes with market basket cooking classes where students can individually express their interpretation of the masters' lessons. With a basket of seasonal ingredients, students work alone to create a unique menu without using recipes as well as practice plating, timing, consistency and creativity.

## **COURSE 13: EXTERNSHIP - 210 HOURS**

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



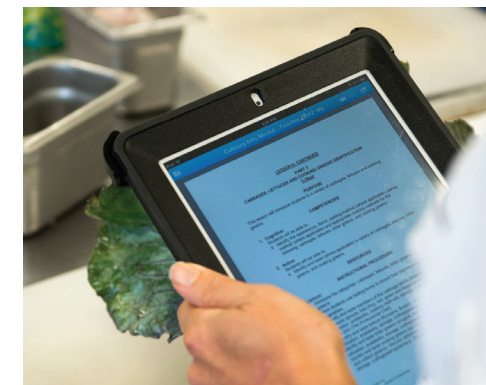
*"As a dual Culinary and Culinary Management student, ICE provided exactly the foundation I was looking for to transition seamlessly into the food industry. The instructors, advisors, curriculum, volunteer opportunities, and facilities all played impactful roles in my culinary school experience, and 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 or Hospitality Management Program.





# 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 the 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 18 students per class, 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, no other culinary school in New York City offers the reach and caliber of our professional network. 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.



*"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

- 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





# 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.

We have the largest, oldest and best-connected restaurant management program in NYC. With a pragmatic focus designed to give you the skills to operate a successful culinary enterprise, we have a faculty composed entirely of active consultants. This means that you study with experts who are at the cutting edge of the industry, with real-world 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 New York City 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."*

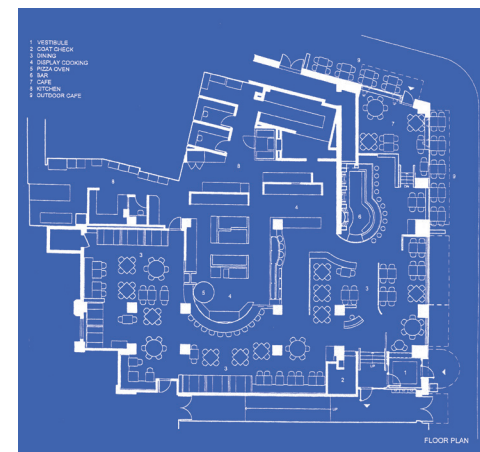
**CHRISTINA FERRO**  
Culinary Management 2012



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 New York. 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 and alumni network 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.



# HOTEL & HOSPITALITY MANAGEMENT

## A Career With No Boundaries.

The travel, hotel and tourism sector continues to grow and offers a lifetime career path. Management jobs can be found in hotels, resorts, spas, cruise ships, conference and event centers, tourist attractions, and country clubs. And jobs are not just in the U.S. — if you want to see the world, this may be the opportunity for you. Compared to other fields, career movement and long-term career ladders are common within the hotel and resort sector. Likewise, it is a field where the combination of age, cultural and gender diversity is well established.

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

## If You Can Make It Here ...

Fortunately, there is no better textbook than New York City itself—one of the world's busiest and most vibrant hotel and hospitality centers. Defying the sluggish global economy, New York City's hotel sector is growing at a record-breaking pace. Tourists and business travelers are generating demand for everything from high-end boutique hotels to high-volume budget chains throughout the metropolitan area. This growth creates jobs and career growth opportunities.

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

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

ICE's program is structured around 10 courses covering topics in sales and marketing, hotel management, Human Resource Management, and more. The multifaceted accounting and finance unit explores hospitality as a numbers game, teaching practical skills like setting menu prices and managing payroll, while the operations

course covers both front and back office hotel management responsibilities, including reservations and security. In the food service segment, students learn menu design, restaurant public relations, event management and conference planning.

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

## Student Diversity Enriches Your Experience.

ICE students' variety of goals and past experiences keep our program unique. A typical class contains both career changers, younger people just coming out of high school or college, and international students. Many ICE Hospitality students have some experience in customer-service focused businesses, be it restaurants, retail, medical services or schools, but desire change. To them, Hospitality Management is a logical and attractive career direction that embodies customer service. Finally, we see that our Hospitality diploma programs usually include students who have left longer, more expensive programs at other schools or colleges, and see ICE as providing a faster, more economical path towards their goal.



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

**SCOTTY BERNADEAU**  
Hospitality Management 2016



## Put Your Ideas and Skills Into Action.

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

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



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

**COURSE 1: HUMAN RESOURCES AND SUPERVISION - 44 HOURS**  
One of the most essential components of a successful hospitality enterprise is the people. This course teaches students how to effectively recruit, train, supervise and maintain the staff that will either make or break their property. Learn the skills needed to successfully manage a team-oriented staff through lectures and discussions about computerized human resource information systems, management techniques, union shops and employee discipline.

**COURSE 2: INTRODUCTION TO THE HOSPITALITY, TRAVEL AND TOURISM INDUSTRIES - 40 HOURS**  
From marketing and management to food costs and event planning, this first course introduces students to the wide world of hospitality management. Get an overview of the functions and structures within a typical hospitality enterprise.

**COURSE 3: ROOMS DIVISION & FACILITY MANAGEMENT - 48 HOURS**  
A hospitality enterprise's room division is responsible for meeting guests' expectations for a clean, safe and secure environment. This course provides students with an understanding of the essential safety policies and procedures associated with OSHA safety regulations, laundry and maintenance operations and the best practices for effectively managing a secure environment for your guests.

**COURSE 4: MATHEMATICAL AND FINANCIAL CONCEPTS FOR HOSPITALITY - 44 HOURS**  
Like most industries, success in the hospitality management industry depends on ambition, hard work and numbers. Menu pricing, payroll and occupancy rates are just a few of the topics covered in this course, which teaches students how to accurately and efficiently associate numbers with both the financial and logistical aspects of hospitality management.

**COURSE 5: FOOD AND BEVERAGE MANAGEMENT - 44 HOURS**  
Restaurants, banquet halls, in-room dining services and lounges are all a part of any top-level hospitality enterprise. They rely on the food and beverage division. This course provides students with an in-depth look at menu design, restaurant public relations, dining room management, alcoholic beverage service and financial management tools.

**COURSE 6: HOTEL OPERATIONS: FRONT & BACK OFFICE MANAGEMENT - 50 HOURS**  
Successfully managing a hotel requires an awareness of every transaction and process that takes place from the time a guest checks in to the time they check out. This course provides students with a comprehensive look at both front and back office management responsibilities including reservation, security, record keeping and audit procedures.

**COURSE 7: SALES & MARKETING - 44 HOURS**  
Even the most extraordinary property can fail if it is not positioned and marketed properly. From marketing audits and evaluations to consumer targeting and evaluation, this course examines the sales office organization, telemarketing, cross-promotions and sales force management required to optimize a property's performance and reach a targeted demographic.

**COURSE 8: FOOD PRODUCTION AND KITCHEN MANAGEMENT - 40 HOURS**  
All top hotels have something in common: excellent food venues. The ability to manage kitchens efficiently and understand food production is a valuable skill that is essential in today's cost-sensitive environment. The food production course will explore this important department from inventory and processing to purchasing, storing, menu design and preparation to plate presentation and planning and operation. Students will examine kitchen operations in a professional environment.

**COURSE 9: EVENT MANAGEMENT AND CONFERENCE PLANNING - 44 HOURS**  
As the hospitality management industry grows, so too does the size and scale of conferences, conventions and galas. Large-scale events require complex management skills to create themes, organize timelines, and coordinate catering and technical resources that include special audio/visual effects and lighting. This course provides students with an in-depth look at event and conference planning through interactive lectures and group discussions.

**COURSE 10: PROPERTY MANAGEMENT SYSTEMS AND TECHNOLOGY - 40 HOURS**  
The digital age hasn't left the hospitality management industry behind. An ever-increasing number of hotels and resorts

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

**COURSE 11: EXTERNSHIP - 200 HOURS**  
At the end of their in-class training, students complete an externship to apply the skills they have gained. Students may choose to complete their externship within a broad range of hospitality and tourism venues, such as hotels, tourism offices, hospitality groups or catering companies.

## 45 EXTRA HOURS OF ICE ELECTIVES

Hospitality Management students are given the opportunity to take an additional 45 hours of elective cooking, baking or wine/beverage classes and supplement their ICE education, at no additional cost. From Italian and French cuisine, to Greenmarket and artisan cooking, the menu of year-round classes for ICE students is enormous. Included in the lineup is Wine Essentials, a six-lesson, sophisticated survey course that provides a foundation for a lifetime of wine knowledge.

## PARTNERS

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

Some of these partners include:





# SCHOOL OF PROFESSIONAL DEVELOPMENT

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

It is no secret that growth of knowledge and skill are instrumental to expanding career opportunities in all fields. The culinary field is no exception. Yet very few places in the world offer a broad range of Professional Development for culinary professionals. But at ICE, it's part of our DNA. Our place in the New York food scene and beyond keeps us on the forefront of innovation within the industry. It is also a way that ICE's relationship with you, and your relationship with us, can last far beyond your graduation.

Whether you're looking to refine the strategy to launch your own restaurant or catering business, learning to perfect your chocolate showpieces, write a food blog, or craft the bread that keeps them lined up out the door, ICE's School of Professional Development offers ongoing training and education training for you. It's another way that we help you find your culinary voice at ICE. Course categories include:

## Food Media Studies

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

## Visiting Chef and Expert Demonstration Classes

Representative guest chefs include Thomas Keller (Per Se), Ivy Stark (Dos Caminos), Sam Hazen (Veritas), Andrew Carmellini (Locanda Verde), and Marc Forgione (Forgione).

## Advanced Pastry Studies

In the pastry and baking realm, ICE has notable resources. ICE's Center for Advanced Pastry Studies is unique in the Northeast. It offers an ongoing series of multiday continuing education courses for working pastry and baking professionals, taught by visiting chefs and pastry artists from around the world. Courses are two to three days in duration and are limited to 14 students. In addition, ICE offers:

- Master classes with Creative Director/Chef-

- Instructor Michael Laiskonis (2007 James Beard Best Pastry Chef in America)
- Sugar & cake decorating
- Master classes / chocolate and showpiece design

## Modernist and Advanced Culinary Studies

- Sous vide & hydrocolloids
- Advanced techniques and applications

## Management Studies

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

- ICE's One-Day restaurant school
- Business plan development

## Wine and Beverage Classes

- Master classes with expert sommeliers
- Culinary mixology classes
- Expert-led survey classes focusing on topics like Spanish, New World, and Sicilian wine.

*School of Professional Development programs are not within the scope of ACCSC accreditation, and are not designed to provide vocational training. Programs are intended for students pursuing continuing education.*



Clockwise from top: Daniel Boulud demonstration with students, guest chef from Valrhona plates for Advanced Pastry Studies class, hydrocolloid fruit spheres from Modernist Studies course.



### ABOUT CHEF SIM CASS

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

## The Techniques of Artisan Bread Baking

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

ICE's Techniques of Artisan Bread Baking program elevates and extends the core concepts from our award-winning Pastry & Baking Arts curriculum, for students who want to make bread the center of their culinary careers. This comprehensive, 200-hour program was developed and is led by ICE's own Chef Sim Cass, the founding baker of New York City's acclaimed Balthazar Bakery.

## The Art of Cake Decorating

Exquisitely designed wedding cakes and intricately decorated cupcakes have emerged as cultural icons, celebratory rites, and a booming business trend.

ICE's Art of Professional Cake Decorating was created for those interested in pursuing a rewarding career in cake decorating. This multifaceted, 240-hour program was developed and is led by ICE's award-winning Chef-Instructor Toba Garrett. The program starts with the basics and moves on to explore all intricate elements of decorating, including many international styles such as Nirvana, Lambeth, Australian and Oriental string.

With lessons supported by renowned Chef and ICE Alumnus Elisa Strauss, you will also learn contemporary designs, airbrushing techniques, painting with precision, novelty cake decorating, advanced sugar floral work and hand sculpting skills. The program will give you the knowledge and confidence to develop stunning cakes and sugar artistry.

### ABOUT CHEF TOBA GARRETT

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



ELISA STRAUSS





# 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. Each year, ICE places close to 500 externs in over 300 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: 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 one of these culinary leaders via an ICE externship could be the start of the career you have dreamed of.

One of the prime benefits of ICE's program is that externships frequently lead to job offers. With our finger on the pulse of the New York food scene, we can get your feet into some amazing doors and remarkable kitchens.

## 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. For students passionate about food media, we've facilitated test kitchen externships at Food Network, Every Day with Rachael Ray, Saveur, Food52 and The Chew. In the catering realm, externship placements were made at Abigail Kirsch, Great Performances and Olivier Cheng. Students interested in hotel externships found placements at The Excelsior Hotel, Le Parker Meridien and Hilton Worldwide. Our New York City location and our extensive contacts throughout the culinary world assure students an unrivaled range of opportunities.

## Our Staff Has the Connections.

Our career services advisors consider your career aspirations, skills, schedule and academic record, to pair you with partner sites 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 its 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.

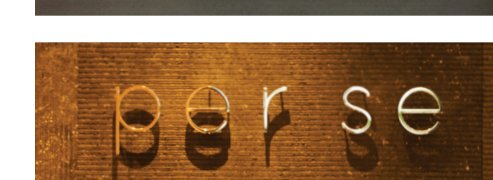


*"The talented chef-instructors at ICE clearly teach students skills that prepare them for the reality of working at the highest level in the restaurant industry. We rely on ICE as an integral partner in recruiting well-trained new staff, full of potential!"*

### 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.



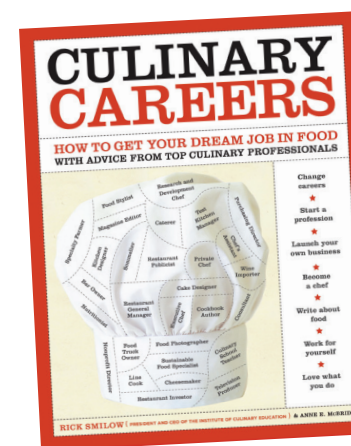
## Job Placement & Career Services

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](http://www.ice.edu/career-programs)

## Selected Externship Placements

### NEW YORK CITY RESTAURANTS

- |                       |                      |
|-----------------------|----------------------|
| ABC Cocina            | Maialino             |
| Aquavit               | Maison Kayser        |
| Aska                  | Maloney + Porcelli   |
| Atera                 | Mark Forgione        |
| Bâtard                | Marta                |
| BLT Steak             | Maysville            |
| Blue Hill             | Mirabelle            |
| Blue Smoke            | Mission Chinese Food |
| Bosie Tea Parlor      | Má Pêche             |
| Buddakan NY           | Morimoto             |
| Butter                | Murray's Cheese Bar  |
| Craft                 | The Nomad            |
| CraftBar              | North End Grill      |
| Daniel                | Oceana               |
| Danji                 | Perry Street         |
| db Bistro Moderne     | Prune                |
| Del Frisco's Grille   | Raymi                |
| Dirt Candy            | Red Rooster          |
| Eataly                | Riverpark            |
| Eleven Madison Park   | Sips & Bites         |
| Empellon Taqueria     | Spice Market         |
| Gotham Bar & Grill    | The Cecil            |
| Gramercy Tavern       | The Clocktower       |
| Haven's Kitchen       | The Dutch            |
| High Street on Hudson | The Spotted Pig      |
| Hu Kitchen            | Untitled             |
| Jean Georges          | Vandal               |
| JoJo                  | Village Prime        |
| Landmarc              | Telepan              |
| Locanda Verde         | Toro NYC             |
| Lupulo                | Tribeca Grill        |
| Lure Fishbar          | Union Square Café    |
| Maharlika             | Untitled             |

### PASTRY/SPECIALTY SHOPS

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

### MEDIA/TEST KITCHENS

- Food52
- Marley Spoon
- Martha Stewart Omnimedia
- Rachel Ray Every Day
- Saveur
- The Chew

### HOTELS/CORPORATE DINING/CATERING

- |                          |                         |
|--------------------------|-------------------------|
| Allegria Hotel           | Hotel                   |
| Crowne Plaza JFK         | The Edison Hotel        |
| Excelsior Hotel          | The Heldrich            |
| Food Bank for NYC        | The Mark Hotel          |
| Garden City Hotel        | The Peninsula New York  |
| Hyatt Bridgewater        | The Penn Club           |
| Muttontown Country Club  | Tryp Times Square Hotel |
| Sheraton LaGuardia East  | Union League Club NYC   |
| Sodexo                   | Union Square Events     |
| Tarrytown House Estate   | Washington Square Hotel |
| The Best Western Gregory | Wellington Hotel        |

### EXTERNSHIPS OUTSIDE NYC

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



# AWARDS, HONORS & RECOGNITION

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

## School and Administration Awards



**The Daily Meal**  
#1 Best Culinary School in America  
September 2016



#1 Best Culinary School



★ 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:



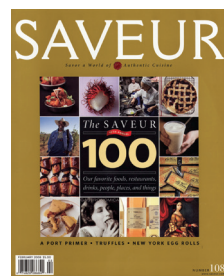
## School Media Distinctions



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



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



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"

★ Esquire Magazine 2016 "Best New Restaurant"  
**MASHIMA BAILEY**  
Executive Chef, The Grey, Savannah

★ "Taste Talks" 2016 Awards were won by Brooklyn-based chefs **MATT HYLAND** (Emily) and **MISSY ROBBINS** (Lilia).

★ 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

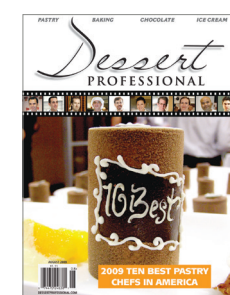
★ Daily Meal's 2014 list of America's 50 Best Bakeries includes **TIM HALEA'S** Little T Bakery and **CONNIE MCDONALD'S** Levain Bakery.

★ 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:

**ABC MORNING NEWS**  
Sabrina Sexton

**CAKE BOSS**  
Tony Albanese

**CBS IN THE KITCHEN**

Sabrina Sexton  
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 Ricco  
Reggie Anderson  
David Seigal  
Abe Lopez  
Marc Murphy  
Raymond Watson

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

**TODAY SHOW**  
Michael Ceconi  
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 YOURSELF THIN**  
Allison Fishman

**EVERYDAY FOOD**  
Margot Olshan

**FOOD NETWORK ASIA**  
Dan Segall

**F WORD STARRING GORDON RAMSEY**  
Robert Ramsey  
Maria Tampakis

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

**THE TASTE**  
Lee Knoeppel



# 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; father of Mario Batali

### VIC CASANOVA - 2003

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

### 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

### ANTHONY RICCO - 2001

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

### MISSY ROBBINS - 1995

Executive Chef, Lilia, NYC; 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

### JOSEPH WREDE - 1995

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

### RACHEL YANG - 2001

Chef and Owner, Jole, Ravel, Trove, Seattle, WA; semifinalist for James Beard Award for Best Chef: Northwest in 2010, 2011, and 2012; finalist in 2015 and 2016.

## Pastry & Baking

### CLAUDIA FLEMING - 1988

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

### TIM HEALEA - 1998

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

### CLARISA MARTINO - 2004

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

### ZOE NATHAN - 2001

Pastry Chef and Partner, Rustic Canyon Wine Bar & Seasonal Kitchen, Huckleberry, Santa Monica, CA; named among 7 pastry chefs in Food & Wine's "Year of the Pastry Chef" issue (2010) and was a StarChefs 2010 Rising Star

### MINA PIZZARO - 2002

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

### 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"



YANG



HOLMES



SIMMONS



GUERRIRIO



ROBBINS



NATHAN



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

### KATRIN NAELAPAA - 1991

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

### 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

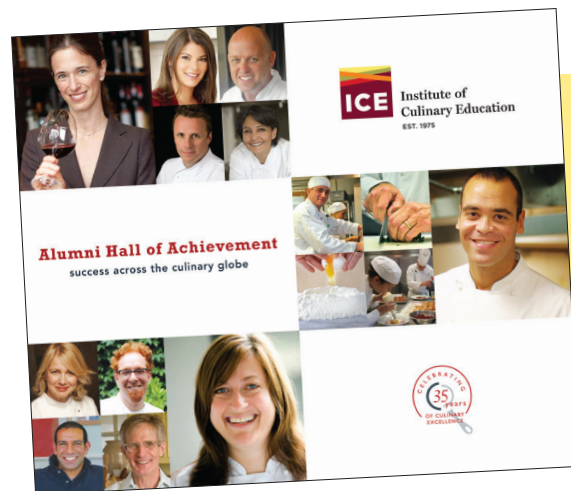
Chef de Cuisine, Grand Couer, Paris, France; formerly Sous Chef at 2-star Michelin, Mirazur

### KITTY TRAVERS - 2003

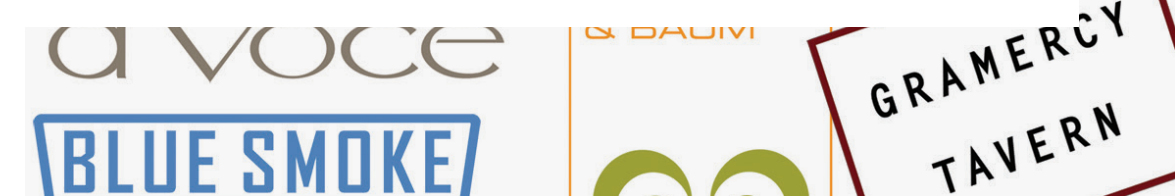
Founder of La Grotta Ices in London, UK; Featured in the book Coco: 10 World-Leading Masters Choose 100 Contemporary Chefs as one of Fergus Henderson's picks for the "10 chefs of the future."

### RICHARD YRAYAN - 2005

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



The ICE Alumni Hall of Achievement recognizes alumni accomplishments from the broad spectrum of the culinary landscape. We're proud of the many successful careers that have started with an ICE education! Please contact your admissions representative for the full publication.





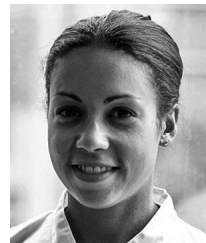
# INSTRUCTORS & FACULTY

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



**JAMES BRISCIONE**  
*Chef-Instructor & Director of Culinary Research*  
 EDUCATION Samford University  
 EXPERIENCE Daniel, Café Bottega, Highlands Bar & Grill



**ADRIENNE CHEATHAM**  
*Chef-Instructor*  
 EDUCATION Florida A&M University, Institute of Culinary Education  
 EXPERIENCE Marcus Samuelson Group, Red Rooster, Le Bernardin, Ripert Consulting



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



**CHRIS GESUALDI**  
*Chef-Instructor*  
 EDUCATION The Culinary Institute of America  
 EXPERIENCE Montrachet, Tonic, Raket, Le Bernardin



**CHARLES GRANGUIST**  
*Chef-Instructor*  
 EDUCATION Bates College, Institute of Culinary Education  
 EXPERIENCE The Food Network, Blue Hill, Savoy



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



**FRANK PROTO**  
*Chef-Instructor*  
 EDUCATION Culinary Institute of America  
 EXPERIENCE Barcelona Wine Bar, Benchmark, Layla, The Tonic



**ROBERT RAMSEY**  
*Chef-Instructor*  
 EDUCATION Virginia Commonwealth University  
 EXPERIENCE Bar Corvo, The Inn at Blackberry Farm, The Jefferson



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



**ANNA SPORER**  
*Program Director, Culinary Arts*  
 EDUCATION Johns Hopkins University, The Institute of Culinary Education  
 EXPERIENCE Gramercy Tavern, Chanterelle, ABC-TV (corporate chef)



**SABRINA SEXTON**  
*Program Director, Culinary Arts*  
 EDUCATION City College, Culinary Institute of America  
 EXPERIENCE Owner Chanterelle, Elan, Le Zinc, named 2007 Best Chef: NYC by James Beard Foundation

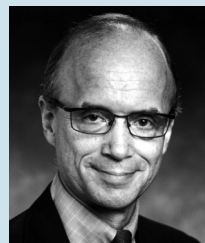


**DAVID WALTUCK**  
*Chef-Instructor & Director of Culinary Affairs*  
 EDUCATION City College, Culinary Institute of America  
 EXPERIENCE Owner Chanterelle, Elan, Le Zinc, named 2007 Best Chef: NYC by James Beard Foundation



**INGRID WRIGHT**  
*Chef-Instructor*  
 EDUCATION Le Cordon Bleu, Paris  
 EXPERIENCE Soho Grand Hotel, Commune, Exchange Alley, China Grill & 2014 Contestant on The Food Network's "Chopped"

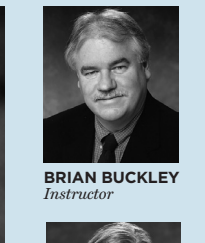
## SCHOOL OF CULINARY MANAGEMENT



**STEPHEN ZAGOR**  
*Dean, Culinary Business and Management Studies*



**RICHARD VAYDA**  
*Director, Wine and Beverage Studies*



**BRIAN BUCKLEY**  
*Instructor*



**ANTHONY CAPORALE**  
*Instructor*



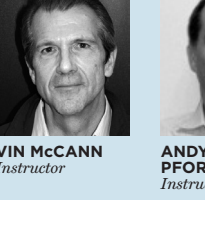
**MICHAEL EISENBERG**  
*Instructor*



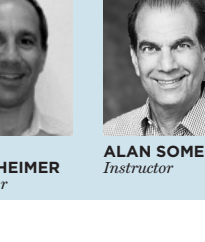
**KATE EDWARDS**  
*Instructor*



**JULIA HEYER**  
*Instructor*



**VIN McCANN**  
*Instructor*



**ANDY PFORZHEIMER**  
*Instructor*



**ALAN SOMECK**  
*Instructor*

## SCHOOL OF PASTRY & BAKING ARTS



**MICHAEL LAISKONIS**  
*Creative Director*  
 EDUCATION Wayne State University  
 EXPERIENCE Le Bernardin, Tribute, Emily's; named 2007 Outstanding Pastry Chef by James Beard Foundation



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



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



**FAITH DROBBIN**  
*Chef-Instructor*  
 EDUCATION Art Institute of Chicago  
 EXPERIENCE Lettuce Entertain You, Luna Park Café, Faith's Bakery, Dean & DeLuca



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



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



**DALIA JURGENSEN**  
*Chef-Instructor*  
 EDUCATION New York Restaurant School, Indiana University - Bloomington  
 EXPERIENCE Dressler, Veritas, Nobu, Layla and La Cote Basque



**NICK MALGIERI**  
*Chef-Instructor*  
 EDUCATION Seton Hall University, The Culinary Institute of America  
 EXPERIENCE Windows on the World, Hotel de Paris (Monte Carlo)



**JENNY MCCOY**  
*Chef-Instructor, CAPS Co-Chair*  
 EDUCATION Kendall College, DePaul University  
 EXPERIENCE Delmonico, A Voce, Craft, Cissé Trading Co. (co-founder), Desserts for Every Season (author)



**SCOTT McMILLEN**  
*Chef-Instructor*  
 EDUCATION The French Culinary Institute  
 EXPERIENCE The Manhattan Ocean Club



**CHAD PAGANO**  
*Chef-Instructor*  
 EDUCATION Dowling College, New York Restaurant School, The Culinary Institute of America  
 EXPERIENCE Great Performance Catering, Times Square Hilton, An American Place



**GERRI SARNATARO**  
*Chef-Instructor*  
 EDUCATION New York University, Columbia University, The French Culinary Institute  
 EXPERIENCE Aureole, Wood's, Lavin's, Le Petite Jardin Catering



**JEFFREY YOSKOWITZ**  
*Program Director, Pastry & Baking Arts*  
 EDUCATION New York City Technical College  
 EXPERIENCE Maurice Pastry (owner), Les Friandises, Atrium Club, Alazurra

## ADMINISTRATION



**RICHARD SIMPSON, CCP**  
*Vice President of Education*  
 EDUCATION New York University, The Institute of Culinary Education  
 EXPERIENCE Trois Etoiles, Union Square Café, caterer



**ANDREA TUTUNJIAN**  
*Director of Education*  
 EDUCATION Le Moyne College, The Institute of Culinary Education  
 EXPERIENCE Le Cirque, Rainbow Room

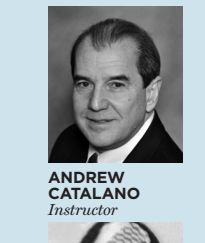


ICE's teaching staff includes James Beard award winning chefs David Waltuck (Past Best Chef - NYC) and Michael Laiskonis (Past Best Pastry Chef - America)

## SCHOOL OF HOSPITALITY MANAGEMENT



**TOM VOSS**  
*Dean, Hospitality Management*



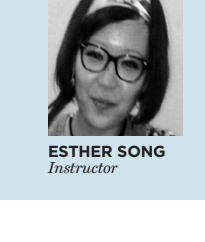
**ANDREW CATALANO**  
*Instructor*



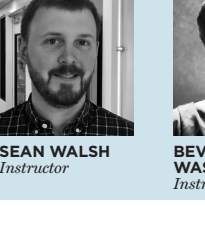
**KATIE CHAMBERLAIN**  
*Instructor*



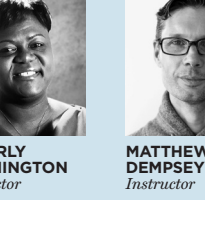
**EVELINE CHEN**  
*Instructor*



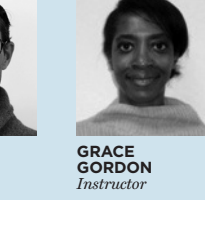
**ESTHER SONG**  
*Instructor*



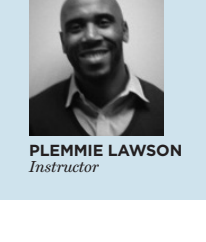
**SEAN WALSH**  
*Instructor*



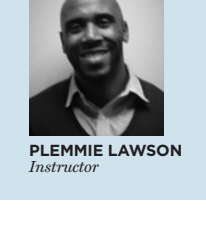
**BEVERLY WASHINGTON**  
*Instructor*



**MATTHEW DEMPSEY**  
*Instructor*



**GRACE GORDON**  
*Instructor*



**PLEMMIE LAWSON**  
*Instructor*



# WINE, ELECTIVES & GUEST SPEAKERS



## Electives & Wine Education

ICE Culinary Arts, Pastry & Baking Arts and Hospitality Management students are given the opportunity to take additional classes offered by the school's recreational division. Regarded by many as America's largest menu of hands-on specialty cooking classes, ICE offers more than 1,700 classes each year. Classes are taught by visiting guest chefs, cookbook authors, food scholars and ICE's own expert chef-instructors. Topics range from Korean barbecue and Tunisian cooking, to Argentine pastry and Viennese desserts. Classes are listed in *The Main Course*, our newsletter that is published three times each year.

Additionally, all career students have access to the school's Wine Essentials course. This six-session course uses grape varietals as the introductory key to understanding the full wine spectrum.

## Guest Chefs & Speakers

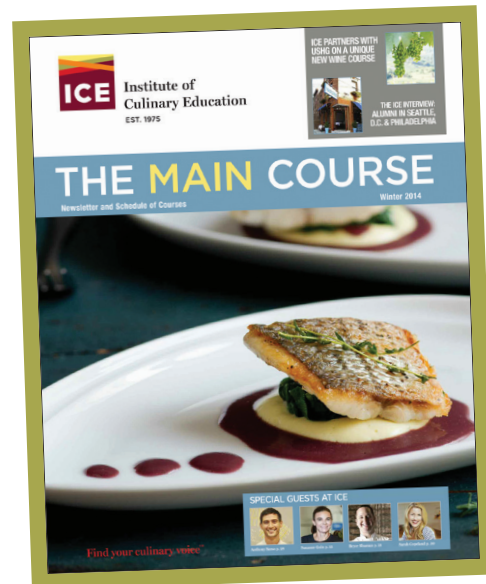
All ICE students are invited to attend afternoon and evening demonstration classes geared for professional extracurricular learning. Recent examples include:

- Chef Michael Anthony (Gramercy Tavern) discussing local American Cuisine
- Chef Ronald Mesnier demonstrating desserts

- from his 25 years as White House pastry chef
- Author / TV personality Daisy Martinez making her favorite tapas
- Sommelier Bernard Sun (Jean-Georges Restaurants) discussing the wine program at these famed NYC restaurants
- Master Butcher Rudy Weid cutting and fabricating a full side of beef
- Chef Marc Murphy (Landmarc) demonstrating modern bistro classics

## Meet the Culinary Entrepreneurs

As a supplement and compliment to the Culinary Management program, ICE offers a year-round series called Meet the Culinary Entrepreneurs. This is a chance for all students to meet and hear from a wide range of successful culinary business leaders with diverse expertise and success as restaurateurs, caterers, specialty food producers and more. Past guest speakers have included Danny Meyer, Drew Nieporent, Josh Wessan, Rob Kaufelt, Amy Scherber, Dickie Brennan (New Orleans), Paula Lambert (Dallas), Candy Wallace (San Diego), and Michael Schlow (Boston).



From top to bottom: The Main Course, ICE's Recreational Cooking newsletter; Guest speakers at ICE: (clockwise) Alain Ducasse, John Besh, Alex Guarnaschelli, Suzanne Goin; ICE students on Martha Stewart Show; Thomas Keller speaking as part of ICE's Meet the Culinary Entrepreneurs series.

# STUDENT HOUSING

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

ICE offers housing options for all lifestyles and budgets — from dorms to apartments to homestays. We have pre-negotiated rent, fully furnished and unfurnished rooms and apartments, utilities, wifi and short-term lease options. Enjoy full kitchen access and a variety of other amenities like laundry and gym. If your permanent home address is over 100 miles from ICE, you can receive up to a \$2,500

discount off tuition to defray relocation costs.

There's no better place to launch your culinary or hospitality career. With ICE's downtown location, our housing options offer the opportunity to live in the city's best neighborhoods, all with easy transportation to ICE. Our campus is conveniently located in walking distance to almost all train, bus and ferry lines.

## DORM-STYLE ROOMS

ICE's dorm-style option offers a more traditional student housing experience at a reasonable price. This is a great opportunity to meet people and have a campus life experience. Be part of a community of your ICE peers as well as students from other schools and universities throughout the city. You can even request ICE students as roommates.

## APARTMENTS

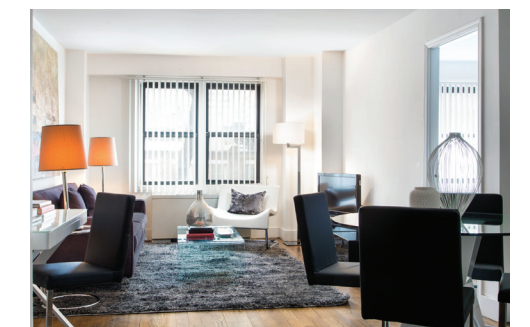
ICE offers a variety of furnished and unfurnished apartment options in every budget to make you feel right at home. From shared and studio apartments in the heart of the city to luxury apartments in New York and New Jersey, we'll help you select the location that best fits your lifestyle, with relocation assistance for you and your family as needed.



## HOMESTAY PROGRAM

ICE's furnished homestays offer clean, fully furnished, private rooms in the homes of welcoming families — a favorite choice for our international students. This option is perfect for students who would prefer to immerse themselves in New York culture by living among the locals.

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



# GLOBAL AFFILIATIONS & TRAVEL

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

## International Affiliations

### ST. PETERSBURG, RUSSIA - SWISSAM HOSPITALITY BUSINESS SCHOOL

ICE is a founding partner and a key curriculum source for SwissAm, a new culinary and hospitality institute that started in St. Petersburg, Russia in 2012. The partner of SwissAm is the DvePalochki restaurant group. ICE chef-instructors are assisting with the school's development and student exchanges are planned going forward.



### HOIAN, VIETNAM - STREETS INTERNATIONAL

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



## Instructor-Lead Trips

Several ICE chef-instructors lead periodic trips to European culinary destinations, that include hands-on cooking and master classes. Gerri Sarnatoro leads and teaches at Cucina Della Terra in the Umbria region of Italy, while Kathryn Gordon leads a trip to the Loire Valley in France.

## Foreign Internship & Volunteer Opportunities

While students cannot do their ICE program required externship outside the U.S., we do have a range of three-month work abroad restaurant internship options after graduation. Countries include Thailand, Ireland, France, Italy, Spain, Mexico, and Chile. In most cases, local lodging is prearranged and in some cases the internships include payment.



# PROGRAM ADVISORY COMMITTEE

Our Program Advisory Committee is made up of a wide range of noted professionals, all of whom are committed to excellence in culinary education. The group includes some of the most respected and creative working culinary and hospitality professionals in the nation. They're an invaluable resource, because they ensure that our education meets their high standards and that our students receive training that properly prepares them for the challenges of the industry.

## Culinary

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

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

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

**SCOTT CAMPBELL** Consulting Chef, New Yorker Hotel

**FLOYD CARDOZ** Chef/Partner, White Street

**ALEX GUARNASCHELLI** Executive Chef, Butter and Food Network Personality

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

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

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

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

**MISSY ROBBINS** Chef/Owner, Lilia

**ELIZABETH RODRIGUEZ** Human Resource Manager, The Dinex Group

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

**ANTHONY SASSO** Executive Chef, La Sirena

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

**PARAS SHAH** Formerly Executive Chef, Barcelona

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

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

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

**BILL TELEPAN** Chef/Partner, Oceana  
**SIMONE TONG** Chef/Partner, Little Tong Noodle Shop

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

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

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

## Pastry & Baking

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

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

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

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

**DANIEL LEADER** CEO/Founder, Bread Alone

**ELLEN MIRSKY** Executive Pastry Chef, Public

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

**LARISSA RAPHAEL** Executive Pastry Chef

**PATTI PAIGE** Owner, Baked Ideas

**SURBHI SAHNI** Chef/Owner, Bittersweet NYC

**CARYN STABINSKY** Consulting Chef, Elm

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

**RACHEL THEBAULT** Chef/Owner, Tribeca Treats

## Culinary Management

**JASON APFELBAUM** CEO, ROXX Hospitality Group

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

**MARK BUONAGURIO** Director of Sales, NCR Aloha

**SUE KLEIN** Formerly CFO, Night Sky Holdings

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

**SARA MCMONIGLE** Category Manager, Dean & DeLuca

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

**MARTIN SHAPIRO** Founding Partner, Myriad Restaurant Group

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

## Hospitality Management

**MAGDI ASOUTI** General Manager, Crowne Plaza JFK

**SONNY CHRISTOPHER** General Manager, Washington Square Hotel

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

**MARIA GARCIA** Director of Human Resources, Sheraton LaGuardia East Hotel

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

**BILLY PANAGIOTOPOULOS** Catering Sales Manager, The New York Palace Hotel

**ED STANISZEWSKI** General Manager, Sheraton LaGuardia East Hotel



BONNET/TELEPAN



LAISKONIS/LEADER



SIMPSON/SIMMONS



MURPHY/SHAPIRO/BUONAGURIO

# ICE CARES

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

## Hunger Relief



### CITY HARVEST

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



### ACTION AGAINST HUNGER (AAH)

ICE has in part or whole catered donor development events for AAH, and contributed classes and parties for fundraising auctions. ICE’s President is on the Board of Advisors of AAH. ICE has served as the Culinary Coordinator for AAH’s annual fall fundraising gala.

### CITYMEALS-ON-WHEELS

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

## Education & Training

### CAREERS THROUGH CULINARY ARTS PROGRAM (C-CAP)

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

ICE President Rick Smilow served 10 years as a board member of C-CAP and ICE still (1) grants annual scholarships (over \$40,000) to NYC high school graduates, (2) hosts the annual scholarship competition cook-off and (3) hosts summer cooking camp for C-CAP students.

### STREETS INTERNATIONAL

Founded by former ICE Culinary Management instructor Neal Bermas, STREETS International operates an 18-month culinary and hospitality training program for orphans and displaced youth in Vietnam, helping them build brighter futures around food. STREETS has a revenue source, its popular cafe in Hoi An’s tourist district that The Lonely Planet Guide now ranks as the town’s #1 restaurant!

ICE is a key supporter of STREETS, and ICE President Rick Smilow is a STREETS board member. Former ICE Chef-Instructor Erica Wides consulted on STREET’s curriculum.

### JAMES BEARD FOUNDATION

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

### WOMEN CHEFS & RESTAURATEURS (WCR)

ICE offers two annual scholarships, totaling \$10,000 through WCR, and has been a sponsor of its annual conference and awards program.

### INTERNATIONAL ASSOCIATION OF CULINARY PROFESSIONALS (IACP)

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

## Disaster Relief

**HURRICANE SANDY** - In fall 2012, ICE ran special classes and a dinner with Chef Rick Bayless (above) that raised over \$10,000 to help families who suffered in this massive storm.



**HURRICANE KATRINA** - In fall 2005 ICE raised \$18,000 for Share Our Strength’s Katrina Relief Fund with New Orleans guest chef, Susan Spicer and famed writer Calvin Trillin.

**HURRICANES HARVEY, IRMA AND MARIA** - In 2017, ICE held two fundraisers, a Southern BBQ luncheon and a Bake Sale, that raised over \$7,000 for Hurricane Relief.

## Enhancing Our Community

### NEW YORK CITY BOARD OF EDUCATION

Since 2005, ICE has hosted an annual six- to nine-day skill development course for 45 New York City school system cooks and managers.

### SUPPORT OF OTHER ORGANIZATIONS INCLUDING:

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



# NEW FACILITIES & TECHNOLOGY

Designed with creativity and community in mind, our state-of-the-art facility in Lower Manhattan is truly unique. Extending over 74,000 square feet with waterfront views, students have access to 12 kitchens, 6 classrooms and such special features as a cooking technology lab, chocolate lab, mixology center, hydroponic farm, and demonstration kitchen.

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

- **CULINARY CAREER TEACHING KITCHENS**

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

- **PASTRY CAREER TEACHING KITCHENS**

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

- **STOCK-MAKING AND SMOKING KITCHEN**

Providing students with a first-hand look at sustainable, high-volume cooking methods, this kitchen will produce hundreds of gallons of stock each month and also offer facilities to smoke meats, vegetables and spices.

- **DEMONSTRATION KITCHEN & RECEPTION SPACE**

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

- **STUDENT LOUNGE**

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

- **DIGITAL LEARNING**

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



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

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



## Special Features at ICE

### HYDROPONIC HERB GARDEN AND VEGETABLE FARM

Each month, students will have access to several hundred pounds of herbs, micro greens, fruits and vegetables produced in-house, gaining insight into the exciting future of “farm to table” cooking.

### THE CHOCOLATE LAB

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

### CULINARY TECHNOLOGY LAB

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

### MIXOLOGY CENTER

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

## Photos from ICE's Facility



## Technology

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



Culinary Management students also train with Aloha point-of-sale system and OpenTable reservation software, while Hospitality students gain first-hand experience with OPERA hotel management software system.

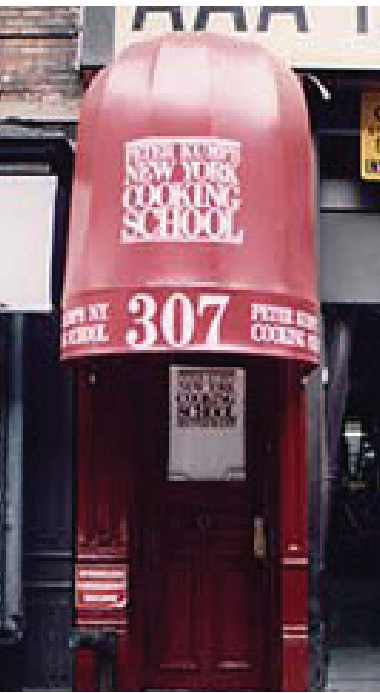
## Special Events & Demonstration Classes

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





# OUR HISTORY



## 1974-1995

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 over 35 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, Chef Nick Malgieri's association with the school began. Former executive pastry chef at Windows on the World, and an award-winning author of five books, Malgieri launched the school's pastry and baking program.

## 1995-Present

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 current Manhattan location at 50 W. 23rd Street, steadily expanding to its current size of more than 43,000 square feet over six floors, with 11 teaching kitchens that are among the finest in the nation.

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 in ICE's growth over the past decade.

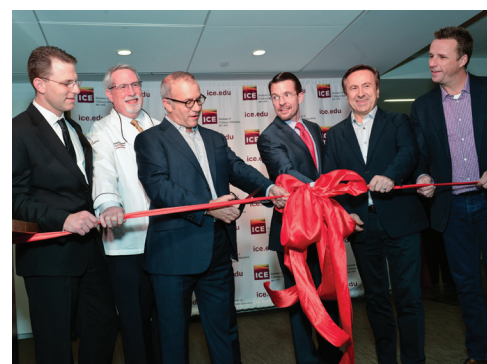
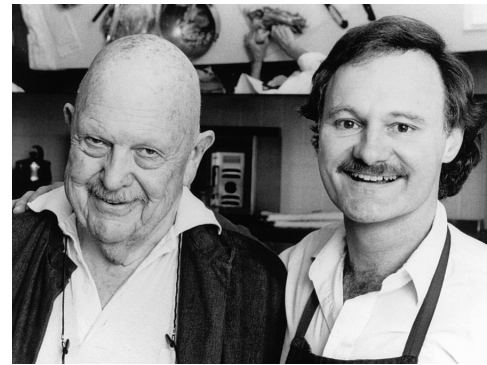
- 2001: Culinary Management Program
- 2005: Advanced Pastry Studies Program
- 2010: Hospitality Management Program
- 2012: School of Professional Development

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

By 2012, we outgrew our 23rd Street location, and began a two-year search for a new home, deciding on Brookfield Place, right on the Hudson River in Lower Manhattan. Formerly known as the World Financial Center, Brookfield Place is a vibrant 6 million square foot complex that includes offices, high-end retail and some of New York City's most attractive public spaces. The new ICE location, which opened in 2015, features 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.

— From top to bottom:

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



## ICE EDUCATIONAL ADMINISTRATION

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*

STEPHEN ZAGOR *Dean of Culinary Management*

TOM VOSS *Dean, School of 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*

JAMES BRISCIONE *Director of Culinary Research*

KATE MCCUE *Director of Recreational Division*

GINA MIGNON *Director of Special Events*

RICHARD VAYDA *Director of Wine & Beverage Studies*

MARIA TAMPAKIS *Director of Culinary Operations*

JOHN SHIELDS *Director of Information Technology*

SHANTI STEPHENSON-HUDSON *Director of Student Financial Services*





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